Recently Accepted Manuscripts

This listing of manuscripts accepted for publication in CEREAL CHEMISTRY is a service that alerts researchers before actual publication. Abstracts of accepted manuscripts will no longer appear in CEREAL FOODS WORLD before publication in CEREAL CHEMISTRY. However, preprints (photocopies of the nontypeset version of the papers not yet published in CEREAL CHEMISTRY) are available. Mail request for preprints, along with $20.00 fee per paper, to Ina Pfeifer, AACC Headquarters, 3340 Pilot Knob Rd., St. Paul, MN 55121-2097.


Preparation of Granular Cold-Water-Soluble Starches by Alcoholic-Alkaline Treatment. J. Chen and J. Jane. Accepted August 26, 1994. (In this issue)


Alcoholic-Alkaline Treatments. J. Chen and J. Jane. Accepted September 6, 1994. (In this issue)


NOTE: Changes in Mixograms Resulting from Variations in Shear Caused by Different Bowl Pin Sizes. J. L. Hazelton and C. E. Walker. Accepted September 15, 1994. (In this issue)

NOTE: Rapid Determination of Dry Gluten by Microwave. C. N. Vatsala and P. Haridas Rao. Accepted September 19, 1994. (In this issue)

Oat Tocols: Concentration and Stability in Oat Products and Distribution Within the Kernel. D. M. Peterson. Accepted September 21, 1994.

Rheological Properties of Dough Made with Starch and Gluten from Several Cereal Sources. K. E. Petrofsky and R. C. Hoseney. Accepted September 22, 1994.


The FY Sedimentation Test for Evaluation of Flour Quality of Canadian Wheats. J. E. Kruger and D. W. Hatcher. Accepted September 23, 1994.


Note: Rye Water-Souble Arabinoxylans Also Vary in Their Contents of 2-Monosubstituted Xylose. C. J. A. Vinkx, J. A. Delcour, M. A. Verbruggen, and H. Gruppen. Accepted November 2, 1994.