

# SUBJECT INDEX

- Aflatoxin**  
B<sub>1</sub>; fate during preparation and baking of wheat bread (Reiss) . . . . . 421  
contamination of corn, apparatus for inspection of (Barabolak et al) . . . . . 1065  
contamination of field corn (Lillehoj et al) . . . . . 1007  
ineffectiveness of fumigants as inactivating agents (Brekke and Stringfellow) . . . 518
- Air classification**  
for fractionation of barley and malted barley flours (Vose and Youngs) . . . 280  
purification, modification, and properties of pea starch (Comer and Fry) . . . . . 818  
residual protein in air-classified pea starch (Reichert and Youngs) . . . . . 468  
of treated corn flours (Badi et al) . . . . 489
- Albumins**  
identification of in cereal grain proteins (Konarev) . . . . . 927
- Amino acids**  
l-amino-1-deoxy-2-ketose derivatives during cooking (Barbiroli et al) . . . 1056  
analysis (Warthesen and Kramer) . . . . 481  
analysis; alkali-treated corn products (Sanderson et al) . . . . . 204  
chemistry and ultrastructure of major aleurone protein of rapeseed meal (Gill and Tung) . . . . . 180  
methionine content in sugary-2 corn endosperm (Paulis et al) . . . . . 705  
saline cracker flavor; changes in cracker sponge and dough (Faridi and Johnson) . . . . . 7
- Aminopeptidases**  
changes in wheat during kernel growth and maturation (Kruger and Preston) . . . 360
- $\alpha$ -Amylase**  
durum wheat; isolation and purification (Warchalewski and Tkachuk) . . . . . 146  
fungal; test for determining diastatic activity in flour containing (Ranum et al) . . . 321  
inhibitors from wheat flour (Pace et al) 244  
from self-liquefying barley starch (DeHaas et al) . . . . . 127  
sensitive automated method for determination of, in wheat flour (Marchylo and Kruger) . . . . . 188
- Baking**  
absorption (Holas and Tipples) . . . . . 637  
absorption; factors affecting (Tipples et al) . . . . . 652  
biochemical composition of cassava and yam flour (Ciacco and D'Appolonia) . 402  
cake; effect of free flour lipids on (Spies and Kirleis) . . . . . 699  
effect of bran and high-protein concentrate from oats on dough properties and bread quality (D'Appolonia and Youngs) . 736  
effect of pregelatinized cara flour (El-Dash et al) . . . . . 799  
effect of sweet lupine flour (Campos and El-Dash) . . . . . 619  
experimental quality test (El-Dash) . . . 436  
low-cholesterol egg substitutes in layer cakes (Zabik and Lang) . . . . . 524  
navy bean use in (D'Appolonia) . . . . . 898  
relation between bread crust and crumb color scores and color reflectance values (Evenson and D'Appolonia) . . . . . 110  
studies with cassava and yam; of tuber-wheat flour blends (Ciacco and D'Appolonia) . . . . . 423  
of wheat bread; fate of aflatoxin B<sub>1</sub> during (Reiss) . . . . . 421
- Barley**  
 $\alpha$ -amylase I from; physical properties and action pattern on amylose (MacGregor) . . . . . 754  
distribution of soluble carbohydrates in (Gohl et al) . . . . . 341  
fraction by air classification (Vose and Youngs) . . . . . 280  
properties of native enzymes in (DeHaas et al) . . . . . 127
- Bran**  
effect on dough properties and bread quality (D'Appolonia and Youngs) . . . . . 736  
rice milling (Lorenz et al) . . . . . 830  
triglyceride in rice bran (Miyazawa et al) . . . . . 138  
wheat; measurement of thickness (Lineback et al) . . . . . 415
- Bread and breadmaking**  
effect of activated double-bond compounds on dough-mixing properties (Schroeder and Hosney) . . . . . 348  
effect of bran and high-protein concentrate from oats on quality (D'Appolonia and Youngs) . . . . . 736  
effect of delipidation and protein extractability (Chung and Pomeranz) . . . . . 230  
effect of pregelatinized cara flour (El-Dash et al) . . . . . 799  
effect of sweet lupine flour (Campos and El-Dash) . . . . . 619

- free lysine stability in (Warthesen and Kramer) .....481
- light and transmission electron microscopy studies of (Bechtel et al) .....392
- lipid role in (Chung et al) .....598
- macromineral and micromineral distribution in (Tabekhia et al) ....1050
- method for measuring strength and extensibility of bread crumb (Dahle and Montgomery) .....197
- microscopic evaluation of bread fortified with concentrated plant proteins (Fleming and Sosulski) .....373
- navy bean use in (D'Appolonia) .....898
- properties of defatted and reconstituted flours (Chung et al) .....31
- qualities of wheat flour diluted with tropical tuber and breadfruit flours (Olatunji and Akinrele) .....1
- quality; baking test procedure (El-Dash) .....436
- relation between bread crust and crumb color scores and color reflectance values (Evenson and D'Appolonia) .....110
- tuber-wheat flour blends with cassava and yam (Ciacco and D'Appolonia) ....423
- San Francisco sourdough (Galal et al) 461
- wheat; fate of aflatoxin B<sub>1</sub> during preparation and baking of (Reiss) .....421
- Brewers' spent grain**  
in cookies (Prentice et al) .....712
- Buffalo gourd seed**  
nutritive value of (Tu et al) .....766
- scanning electron microscopy of (Tu et al) .....773
- Cake and cookies**  
baking properties of defatted peanut, soybean, and field pea flours (McWatters) .....853
- high-fiber cookies; containing brewers' spent grain (Prentice et al) .....712
- low-cholesterol egg substitutes in (Zabik and Lang) .....524
- production from corn flour (Badi and Hosoney) .....495
- wheat starch gelatinization in sugar solutions, fructose, glucose, and sucrose effect on (Bean et al) .....945
- wheat starch gelatinization in sugar solutions, sucrose effects (Bean and Yamazaki) .....936
- Carbohydrates**  
biochemical composition of cassava and yam flour (Ciacco and D'Appolonia) 402
- comparison of legume and wheat flour; sugar analysis (Naivikul and D'Appolonia) .....913
- composition of jackfruit seed starch (Bobbio et al) .....505
- cornstarch modification by  $\alpha$ -amylase (Hofrieter et al) .....995
- dye interaction with cereal  $\beta$ -glucans (Wood and Fulcher) .....952
- gum extraction from oats (Wood et al) .....1038
- soluble; distribution of in barley grain (Gohl et al) .....341
- Cereal grains**  
dye interaction with  $\beta$ -glucan (Wood and Fulcher) .....952
- identification of albumin 0.19 in (Konarev) .....927
- morphology; scanning electron microscopy of triticale, wheat, and rye (Lorenz et al) .....66
- sectioning of, with DMSO treatment (Keltner et al) .....908
- Chickpea**  
nutritional aspects of fermented foods from (Kao and Robinson) .....512
- Color**  
of cottonseed flour and isolates; effect of mixed solvent extraction (Kadan et al) .....919
- Corn**  
aflatoxin contamination of (Lillehoj et al) .....1007
- aflatoxin contamination of; apparatus for rapid inspection (Barabolak et al) .1065
- alkaline processing (Sanderson et al) .204
- baking cookies from corn flour (Badi and Hosoney) .....495
- contaminated; zearalenone distribution in wet-milling fractions from (Bennett et al) .....455
- effect of sugars and sugar alcohols on cornstarch granule swelling (Savage and Osman) .....447
- ineffectiveness of fumigants for inactivating aflatoxin (Brekke and Stringfellow) .....518
- lipids (Weber) .....572
- reduction of particle size of corn flour (Badi et al) .....489
- sugary-1 corn endosperm (Paulis et al) 705
- Cottonseed**  
mixed solvent extraction effect on color of (Kadan et al) .....919

**Coumestrol**

- determination of in soybeans by liquid and thin-layer chromatography (Lookhart et al).....967

**Crackers**

- saltine flavor; changes in organic acids and soluble nitrogen constituents of sponge and dough (Faridi and Johnson) .....7

**Dough**

- effect of activated double-bond compounds on dough-mixing properties (Schroeder and Hosenev).....348  
 mixing; standardized procedure for experimental baking test (El-Dash).....436  
 parallel plate rheometer for measuring viscoelastic properties of wheat flour doughs (Hibberd and Parker) .....102  
 properties; effect of pregelatinized cara flour (El-Dash et al) .....799  
 properties; effect of sweet lupine flour (Campos and El-Dash).....619  
 rapid method to determine wheat quality (Bruinsma et al).....732  
 refrigerated; *Bacillus* isolates from (Rogers) .....671  
 rheology; organic acids and salt (Galal et al).....683  
 San Francisco sourdough (Galal et al) 461  
 scanning electron microscopy study of spaghetti processing (Matsuo et al) .....744  
 structure affected by mixing and flour strength (Bechtel et al) .....392  
 tuber-wheat flour blends with cassava and yam (Ciacco and D'Appolonia) ....423  
 water-binding effect on conditioners (Daoust et al) .....255  
 wheat flour; free surface energy in elasticity of (Carlson and Bohlin) .....539

**Dust**

- measurement of grain dustiness (Martin and Lai) .....779

**Elasticity**

- of wheat flour dough; free surface energy in (Carlson and Bohlin) .....539

**Electrophoresis**

- rapeseed protein properties (Gill and Tung).....809  
 activities in commercially milled rice (Lorenz and Saunders) .....77  
 $\alpha$ -amylase; determination of in wheat flour (Marchylo and Kruger) .....188  
 $\alpha$ -amylase I from malted barley (MacGregor) .....754  
 amylases, proteases in rice (Lorenz et

- al).....830  
 changes in aminopeptidases of wheat (Kruger and Preston) .....360  
 cornstarch modification by  $\alpha$ -amylase (Hofreiter et al) .....995  
 debranching; in immature wheat kernels (Kruger and Marchylo) .....529  
 determination of diastatic activity in flour supplemented with fungal  $\alpha$ -amylase (Ranum et al).....321  
 isolation and purification of durum wheat  $\alpha$ -amylases (Warchalewski and Tkachuk) .....146  
 native amylases associated with barley starch (DeHaas et al) .....127  
 protein  $\alpha$ -amylase inhibitors from wheat flour (Pace et al) .....244  
 proteolytic; purification of wheat proteases by affinity chromatography (Preston) .....793  
 relation of exoproteolytic and endoproteolytic activity to storage protein hydrolysis in wheats (Preston et al) .....877  
 wheat albumin inhibitors from  $\alpha$ -amylase (Silano) .....722

**Errata**

- Dexter et al (Vol. 55, p. 23) .....420  
 Marchylo and Kruger (Vol. 55, p. 188)546

**Extrusion cooking**

- component interactions in (Paton and Spratt).....973

**Fatty acids**

- oat lipids (Youngs) .....591  
 positional distribution in triglyceride in rice bran (Miyazawa et al) .....138

**Fermentation**

- sponge, saltine cracker flavor (Faridi and Johnson) .....7

**Fiber**

- brewers' spent grain in cookies (Prentice et al).....712

**Flavor**

- San Francisco sourdough French bread (Galal et al) .....461

**Flour**

- cara; use of pregelatinized flour in bread-making (El-Dash et al) .....799  
 cassava and yam; biochemical composition of (Ciacco and D'Appolonia) .....402  
 chlorinated wheat; processing of (Paton and Spratt).....973  
 comparative rheological properties and

- bread qualities (Olatunji and Akinrele) 1 composite; blends with cassava and yam (Ciacco and D'Appolonia).....423  
determination of  $\alpha$ -amylase by automated fluorometric method (Marchylo and Kruger) .....188  
influence of components (Tipples et al)652  
lysine fortification of (Warthesen and Kramer) .....481  
Minerals, selenium in wheat and commercial wheat flours (Lorenz) ..287  
mustard; color of (Daun).....692  
navy bean; use in bread baking (D'Appolonia).....898  
quality; baking test procedure (El-Dash) .....436  
quality characteristics of (Holas and Tipples) .....637  
rapid method to determine wheat quality with the mixograph (Bruinsma et al)732  
sweet lupine; effect on bread (Campos and El-Dash) .....619  
ultracentrifuge absorption method (Preston and Tipples) .....96  
wheat; *Bacillus* isolates from (Rogers) 671  
wheat; diluted with tropical tuber and breadfruit flours (Olatunji and Akinrele) .....1  
wheat; effects of flour moisture content and aqueous binary azeotropes on functional properties (Chung et al) .....31  
wheat lipid composition (Morrison) ..548  
wheat lipids; in breadmaking (Chung et al) .....598  
wheat; microflora of, in U.S. (Rogers and Hesselstine) .....889  
wheat; protein  $\alpha$ -amylase inhibitors from (Pace et al) .....244  
wheat starch gelatinization in sugar solutions, effect on cake baking (Bean et al) .....945  
wheat starch gelatinization in sugar solutions, sucrose effects (Bean and Yamazaki) .....936
- Fumigants**  
ineffectiveness for inactivating aflatoxin in corn (Brekke and Stringfellow) ....518
- Germination**  
exoproteolytic and endoproteolytic activity relation to storage protein hydrolysis in wheats (Preston et al) .....877  
Kunitz soybean trypsin inhibitor during (Freed and Ryan) .....534  
purification of wheat proteases by affinity chromatography (Preston) .....793
- Glucosamine analysis**  
of fungus-infected wheat as method to determine effect of antifungal compounds in grain preservation (Nandi) .....121
- Gluten**  
effect on pasta dough rheology and spaghetti-making quality (Dexter and Matsuo) .....44  
method for testing strength (Matsuo) .259  
microscopic evaluation of bread fortified with (Fleming and Sosulski) .....373
- Glutenin**  
effect of isolation conditions on physico-chemical properties of (Jeanjean and Feillet) .....864  
effect of mixing and surfactants on microscopic structure (Tu and Tsen) .....87  
solubilization in water with surfactants (Kobrehel and Bushuk) .....1060
- Glycinin**  
disulfide and sulfhydryl groups in (Draper and Catsimopoulos) .....16
- Glycolipids**  
corn (Weber) .....572  
rice (Fujino) .....559
- Grains**  
moisture loss in during sample preparation (Williams and Sigurdson) .....214
- Gums**  
viscous; extraction from oats (Wood et al) .....1038
- Horsebean**  
nutritional aspects of fermented foods from (Kao and Robinson).....512
- Immunolectrophoresis**  
rapeseed protein properties (Gill and Tung) .....809
- Instruments and instrumentation**  
apparatus for rapid inspection of corn for aflatoxin contamination (Barabolak et al) .....1065  
automated digital analyzer for measurement of protein and moisture in wheat (Williams et al) .....263  
crucible trays and tongs for muffle furnaces (Rousser and Finney).....521  
for measuring strength and extensibility of bread crumb (Dahle and Montgomery) .....197

- near infrared diffuse reflectance standards (Tkachuk and Law) ..... **981**  
 relation between bread crust and crumb color scores and color reflectance values (Evenson and D'Appolonia) ..... **110**
- Jackfruit**  
 physicochemical properties of the starch of (Bobbio et al) ..... **505**
- Legumes**  
 navy beans in bread baking (D'Appolonia) ..... **898**  
 wheat flour carbohydrate comparison; sugar analysis (Naivikil and D'Appolonia)..... **913**
- Lipids**  
 biochemical composition of cassava and yam flour (Ciacco and D'Appolonia) **402**  
 corn (Weber) ..... **572**  
 effect on layer cake qualities (Spies and Kirleis) ..... **699**  
 in flours varying in moisture content, effect on extractability and breadmaking properties (Chung et al)..... **31**  
 interaction in vegetable protein (Kamat et al) ..... **295**  
 oat (Youngs) ..... **591**  
 rice (Fujino)..... **559**  
 sorghum and pearl millet (Rooney) ... **584**  
 triglyceride, in rice bran (Miyazawa et al) ..... **138**  
 wheat flour lipids in breadmaking (Chung et al) ..... **598**  
 wheat lipid composition (Morrison) .. **548**
- Malt**  
 $\alpha$ -amylase I from malted barley (MacGregor) ..... **754**
- Methods**  
 affinity chromatography for wheat protease purification (Preston) ..... **793**  
 automated determination of  $\alpha$ -amylase in wheat flour (Marchylo and Kruger) **188**  
 automated digital analyzer for measurement of protein and moisture in wheat (Williams et al) ..... **263**  
 coumestrol determination in soybeans by liquid and thin-layer chromatography (Lookhart et al)..... **967**  
 determination of color values (Daun) . **692**  
 determination of molecular species of tryglycerides in rice bran (Miyazawa et al) ..... **138**  
 high-pressure liquid chromatography (Warthesen and Kramer) ..... **481**  
 for measuring strength and extensibility of bread crumb (Dahle and Montgomery) ..... **197**  
 modified amylograph test for determining diastatic activity in flour supplemented with fungal  $\alpha$ -amylase (Ranum et al) **321**  
 near infrared diffuse reflectance standards (Tkachuk and Law) ..... **981**  
 rapid method to determine wheat quality with the mixograph (Bruinsma et al) **732**  
 relation between bread crust and crumb color scores and color reflectance values (Evenson and D'Appolonia) ..... **110**  
 rice stickiness measurements (Lorenz et al) ..... **830**  
 standardized mixing and fermentation procedure for experimental baking test (El-Dash) ..... **436**  
 for testing gluten strength (Matsuo) ... **259**  
 ultracentrifuge flour absorption (Preston and Tipples) ..... **96**
- Microscopy**  
 scanning electron; of cooked spaghetti (Dexter et al) ..... **23**
- Millet**  
 pearl millet lipids (Rooney) ..... **584**
- Milling**  
 flour stream quality characteristics (Holas and Tipples) ..... **637**  
 semolina extraction rate effect on spaghetti quality (Dexter and Matsuo) ..... **841**
- Minerals**  
 interaction and bioavailability of iron, zinc, and magnesium (Ranhotra et al) ... **675**  
 macromineral and micromineral distribution in bread (Tabekhia et al) ..... **1050**  
 selenium in wheats and commercial wheat flours (Lorenz) ..... **287**  
 of wild rice (Swain et al) ..... **412**
- Mixing**  
 effect on microscopic structure of wheat glutenin (Tu and Tsen) ..... **87**
- Moisture**  
 loss in grains during sample preparation (Williams and Sigurdson) ..... **214**
- Noodles**  
 egg content of; different procedures for quantitation (Burini et al) ..... **628**
- Nutrition**  
 aspects of fermented foods from chickpea, horsebean, and soybean (Kao and Robinson) ..... **512**

- bread fortified with sweet lupine flour (Campos and El-Dash) .....619  
of buffalo gourd seed protein (Tu et al)766  
of wheat albumin inhibitors of  $\alpha$ -amylase (Silano).....722
- Oats**  
gum extraction from (Wood et al) ...1038  
high-protein concentrate effect on dough properties and bread quality (D'Appolonia and Youngs) .....736  
lipids (Youngs) .....591
- Pasta**  
bread wheat granular millstreams for production of (Fernandes et al) .....308  
rheology; effect of gluten protein (Dexter and Matsuo) .....44  
scanning electron microscopy study of spaghetti processing (Matsuo et al) .....744  
semolina extraction rate effect on (Dexter and Matsuo) .....841  
spaghetti color determination (Daun) .692
- Peanuts**  
cookie baking properties with flour of (McWatters) .....853  
effect of heat treatment on aggregation and gelatin (Schmidt).....58
- Peas**  
air-classified; residual protein associated with starch fractions (Reichert and Youngs) .....469  
field; cookie baking properties with flour of (McWatters).....853  
starch; purification, modification, and properties of (Comer and Fry) .....818
- Physical structure**  
aqueous system of wheat lipids in (Carlson et al) .....168
- Proteins**  
analysis of HRS wheat for (Williams and Thompson).....1014  
associated with air-classified pea starch (Reichert and Youngs) .....469  
buffalo gourd seed; nutritive value of (Tu et al) .....766  
chemistry and ultrastructure of, in rapeseed meal (Gill and Tung) .....180  
concentrates; effect on dough properties and bread quality (D'Appolonia and Youngs) .....736  
corn endosperm; methionine content in (Paulis et al) .....705  
effect of heat treatment on aggregation and gelation (Schmidt) .....58
- effect of wheat flour delipidation on extractability and composition (Chung and Pomeranz) .....230  
exoproteolytic and endoproteolytic activity relation to storage protein hydrolysis in wheats (Preston et al) .....877  
identification of albumin 0.19 in (Konarev) .....927  
modified soybean; with high water-holding capacity (Ochiai-Yanagi et al) .....157  
new soy; functional properties of (Shemer et al) .....383  
plant; microscopic evaluation of bread fortified with (Fleming and Sosulski) .373  
rapeseed; electrophoretic and immunochemical properties of (Gill and Tung) .....809  
vegetable; lipid interactions (Kamat et al) .....295  
wheat albumin inhibitors of  $\alpha$ -amylase (Silano).....722  
wheat gel; physicochemical properties of (Jeanjean and Feillet).....864
- Rapeseed**  
chemistry and ultrastructure of major aleurone protein in (Gill and Tung) ....180
- Reflectance**  
near infrared diffuse (Tkachuk and Law) .....981  
near infrared spectroscopy of wheat for protein and moisture (Williams and Thompson).....1014
- Rice**  
enzyme activities and properties of (Lorenz et al) .....830  
enzyme activities in commercially milled (Lorenz and Saunders).....77  
lipids (Fujino) .....559  
triglyceride in rice bran (Miyazawa et al) .....138  
wild; composition of a by-product of (Navickis and Anderson) .....544  
wild; vitamins and minerals of (Swain et al) .....412
- Rye**  
scanning electron microscopy of (Lorenz et al) .....66
- Scanning electron microscopy**  
of buffalo gourd seeds (Tu et al) .....773  
of cooked spaghetti (Dexter et al) .....23  
of maturing triticale, wheat, and rye (Lorenz et al).....66  
of spaghetti processing (Matsuo et al) .744  
uncooked, cooked rice grain surface

- (Lorenz et al).....830  
of wheat bran (Lineback et al) .....415
- Sorghum**  
lipids (Rooney) .....584
- Soybeans**  
cookie baking properties with flour of (McWatters) .....853  
coumestrol determination in (Lookhart et al) .....967  
exported; microbiological study of (Hesseltine et al) .....332  
functional properties of new isolate (Shemer et al) .....383  
Kunitz soybean trypsin inhibitor during seed germination (Freed and Ryan) .534  
nutritional aspects of fermented foods from (Kao and Robinson).....512  
protein, disulfide and sulfhydryl groups in glycinin (Draper and Catsimpoolas) .16  
protein; modified with high water-holding capacity (Ochiai-Yanagi et al).....157  
starch from; isolation and characterization (Wilson et al).....661
- Spaghetti**  
cooked; scanning electron microscopy of (Dexter et al) .....23  
effect of gluten protein fractions on pasta dough rheology (Dexter and Matsuo)44
- Starch**  
air-classified pea; residual protein associated with (Reichert and Youngs) ... .469  
behavior of 1-amino-1-deoxy-2-ketose derivatives during cooking (Barbiroli et al) .....1056  
effect of sugars and sugar alcohols on swelling of (Savage and Osman) ... .447  
of jackfruit seeds; physicochemical properties of (Bobbio et al) .....505  
from mature soybeans; isolation and characterization (Wilson et al) .....661  
modification of by  $\alpha$ -amylase (Hofreiter et al) .....995  
pea; purification, modification, and properties of (Comer and Fry) .....818  
self-liquefying barley (DeHaas et al) .. .127  
wheat; gelatinization in sugar solutions (Bean and Yamazaki).....936  
wheat; gelatinization in sugar solutions, cake baking (Bean et al) .....945
- Sugar**  
analysis; comparison of legume and wheat flour carbohydrates (Naivikul and D'Appolonia).....913  
cornstarch modification by  $\alpha$ -amylase (Hofreiter et al) .....995  
effect on cornstarch granule swelling (Savage and Osman) .....447  
wheat starch gelatinization in solutions of; fructose, glucose, and sucrose effects (Bean et al) .....945  
wheat starch gelatinization in solutions of; sucrose effects (Bean and Yamazaki)936
- Sugar alcohols**  
effect on cornstarch granule swelling (Savage and Osman) .....447
- Surfactants**  
effect on microscopic structure of wheat glutenin (Tu and Tsen) .....87  
in water; solubilization of glutenin (Kobrehel and Bushuk) .....1060
- Triticale**  
scanning electron microscopy of (Lorenz et al) .....66
- Viscosity**  
profiles; component interactions in extrusion cooking, flour processing (Paton and Spratt) .....973
- Vitamins**  
of wild rice (Swain et al) .....412
- Wheat**  
albumin inhibitors of  $\alpha$ -amylase (Silano) .....722  
aminopeptidases in kernels during growth and maturation (Kruger and Preston) .....360  
Bacillus isolates from (Rogers).....671  
debranching enzymes in (Kruger and Marchylo) .....529  
durum; isolation and purification of  $\alpha$ -amylases (Warchalewski and Tkachuk) .146  
exoproteolytic and endoproteolytic activity relation to storage protein hydrolysis in (Preston et al) .....877  
flour; diluted with tropical tuber and breadfruit flours (Olatunji and Akinrele) ... .1  
flour doughs; parallel plate rheometer for measuring viscoelastic properties of (Hibberd and Parker).....102  
glucosamine analysis to determine effect of antifungal compounds in grain preservation (Nandi) .....121  
hard red spring; wholemeal granularity influence on analysis of (Williams and Thompson).....1014  
identification of albumin 0.19 in cereal grains (Konarev) .....927  
lipid composition (Morrison) .....548

- lipids; phase equilibria and structures in aqueous system (Carlson et al) . . . . .168
- measurement of protein and moisture by automated digital analyzer (Williams et al) . . . . .263
- microflora of, in U.S. (Rogers and Hessel-tine) . . . . .889
- minerals, selenium in wheats and commer-cial wheat flours (Lorenz) . . . . .287
- physicochemical properties of gel proteins (Jeanjean and Feillet) . . . . .864
- purification of by affinity chromatography (Preston) . . . . .793
- quality determined with mixograph (Bru-insma et al) . . . . .732
- scanning electron microscopy of (Lorenz et al) . . . . .66
- semolina extraction rate effect on spaghetti quality (Dexter and Matsuo) . . . . .841
- ultracentrifuge flour absorption method (Preston and Tipples) . . . . .96
- Zearalenone**
- distribution in wet-milling fractions of con-taminated corn (Bennett et al) . . . . .455