

Index to Volume 64

Author Index

- Abecassis, J. *See* C. Renard, 177
Aikasalo, R. *See* M. Lehtonen, 133, 191
Albers, L. E. *See* G. L. Lookhart, 199
Albrecht, J. A., E. H. Asp, and I. M. Buzzard. Contents and retentions of sodium and other minerals in pasta cooked in unsalted or salted water, 106
Añón, M. C. *See* C. E. Lupano, 437
Asp, E. H. *See* J. A. Albrecht, 106
Axtell, J. *See* G. Ejeta, 137

Bains, G. S. *See* K. Harinder, 359
Ballance, G. M. *See* R. J. Peña, 128
Banda-Nyirenda, D. B. G., P. Vohra, and K. H. Ingebretson. Nutritional evaluation of some varieties of sorghums (*Sorghum bicolor* (L.) Moench), 413
Bauer, T. L. *See* F. Y. Iskander, 285
Bean, M. M. *See* C. S. Gaines, 46
Bertrand, D. *See* C. Renard, 177
Bhattacharya, K. R. *See* K. R. Unnikrishnan, 315, 321
Bhatty, R. S., and J. R. Whitaker. In vivo and in vitro protein digestibilities of regular and mutant barleys and their isolated protein fractions, 144
Bietz, J. A. *See* F. R. Huebner, 15
_____. *See* J. S. Wall, 275
Bolte, L. C., 39
Bookwalter, G. N. *See* Y. V. Wu, 434
Bressani, R. *See* C. Mendoza M., 218
Brooks, J. R., and V. K. Griffin. Saccharide analysis of corn syrup solids and maltodextrins using high-performance liquid chromatography, 253
Brown, G. *See* P. G. Krishnan, 55
Buck, J. S., C. E. Walker, and K. S. Watson. Incorporation of corn gluten meal and soy into various cereal-based foods and resulting product functionality, sensory, and protein quality, 264
Bushuk, W. *See* P. K. W. Ng, 324
Buzzard, I. M. *See* J. A. Albrecht, 106

Cady, N. D., A. E. Carter, B. E. Kayne, M. E. Zabik, and M. A. Uebersax. Note: Navy bean flour substitution in a master mix used for muffins and cookies, 193
Campbell, W. P., C. W. Wrigley, P. J. Cressey, and C. R. Slack. Statistical correlations between quality attributes and grain-protein composition for 71 hexaploid wheats used as breeding parents, 293
_____. *See* P. J. Cressey, 299
Carter, A. E. *See* N. D. Cady, 193
Chang, K. C. *See* P. G. Krishnan, 55
Cherdkiatgumchai, P., and D. R. Grant. Note: The determination of ascorbic acid in wheat flour suspension by differential pulse polarography, 288
Choudhury, N. H. *See* B. O. Juliano, 27
Chungcharoen, A., and D. B. Lund. Influence of solutes and water on rice starch gelatinization, 240
Clark, R. B. *See* B. O. Juliano, 27
Clements, R. L. A study of gliadins of soft wheats from the eastern United States using a modified polyacrylamide gel electrophoresis procedure, 442
Clydesdale, F. M. *See* S. R. Platt, 102
Corpuz, I. G. *See* B. O. Juliano, 27
Cressey, P. J., W. P. Campbell, C. W. Wrigley, and W. B. Griffin. Statistical correlations between quality attributes and grain-protein composition for 60 advanced lines of crossbred wheat, 299
_____. *See* W. P. Campbell, 293
Cuppett, S. L. *See* S. J. Koeppe, 332
_____. *See* P. L. Harris, 283
Czuchajowska, Z. *See* C. R. Martin, 356.

Davis, E. A. *See* L. E. Pearce, 154
Devaux, M. F. *See* C. Renard, 177
Dhaliwal, A. S., D. J. Mares, and D. R. Marshall. Effect of 1B/1R chromosome translocation on milling and quality characteristics of bread wheats, 72
Dietz, H. M. *See* R. D. King, 411

Doescher, L. C., R. C. Hoseney, and G. A. Milliken. A mechanism for cookie dough setting, 158
_____, _____, _____, and G. L. Rubenthaler. Effect of sugars and flours on cookie spread evaluated by time-lapse photography, 163
Doherty, C. A., R. D. Waniska, L. W. Rooney, C. F. Earp, and J. H. Poe. Free phenolic compounds and tannins in sorghum caryopsis and glumes during development, 42
Donelson, J. R. *See* C. S. Gaines, 46
Dong, F. M., B. A. Rasco, and S. S. Gazzaz. A protein quality assessment of wheat and corn distillers' dried grains with solubles, 327
_____. *See* B. A. Rasco, 139
_____. *See* M. L. San Buenaventura, 135
Doublier, J.-L., D. Paton, and G. Llamas. A rheological investigation of oat starch pastes, 21
Downey, S. E. *See* B. A. Rasco, 139

Earp, C. F. *See* C. A. Doherty, 42
Ehiwe, A. O. F., and R. D. Reichert. Variability in dehulling quality of cowpea, pigeon pea, and mung bean cultivars determined with the tangential abrasive dehulling device, 86
_____, _____, D. J. Schwab, E. S. Humbert, and G. Mazza. Effect of seed moisture content and temperature on the seed coat durability of field pea, 237
Ejeta, G., and J. Axtell. Protein and lysine levels in developing kernels of normal and high-lysine sorghum, 137
Elkin, R. G., and A. M. Wasyczuk. Amino acid analysis of feedstuff hydrolysates by precolumn derivatization with phenylisothiocyanate and reversed-phase high-performance liquid chromatography, 226
Endo, S., K. Okada, and S. Nagao. Studies on dough development. III. Mixing characteristics of flour streams and their changes during dough mixing in the presence of chemicals, 110

Fennema, O. *See* S. P. Kaufman, 172

Gaines, C. S., R. E. Miller, J. R. Donelson, and M. M. Bean. Optimizing grinder type and methods of expressing wheat meal particle size for wheat texture (hardness or softness) measurement and near-infrared reflectance spectroscopy, 46
Gazzaz, S. S. *See* F. M. Dong, 327
Gordon, J. *See* L. E. Pearce, 154
Grant, D. R. Ascorbate oxidase inhibition in dough by fluoride ion and its effect upon dough rheology, 403
_____. *See* P. Cherdkiatgumchai, 288
Griffin, V. K. *See* J. R. Brooks, 253
Griffin, W. B. *See* P. J. Cressey, 299

Hahn, D. E., and L. F. Hood. Development of an equilibrium dialysis technique for quantifying starch-lipid complexes, 77
_____, and _____. Factors influencing corn starch-lipid complexing, 81
Hanna, M. A. *See* S. J. Koeppe, 332
Hansen, L. M., J. V. Paekstelis, and C. S. Setser. ^{13}C nuclear magnetic resonance spectroscopic methods for investigating sucrose-starch interactions with increasing temperature, 449
Harinder, K., and G. S. Bains. High alpha-amylase flours: Effect of pH, acid, and salt on paste characteristics, 359
Harris, P. L., S. L. Cuppett, C. E. Walker, and J. H. Rupnow. Note: Lipid and color evaluations of solvent-extracted maize gluten meal, 283
_____. *See* S. J. Koeppe, 332
Harwalkar, V. R. *See* C.-Y. Ma, 212
Hashimoto, S., M. D. Shogren, and Y. Pomeranz. Cereal pentosans: Their estimation and significance. I. Pentosans in wheat and milled wheat products, 30
_____, and _____. L. C. Bolte, and Y. Pomeranz. Cereal pentosans: Their estimation and significance. III. Pentosans in abraded grains and milling by-products, 39
_____. *See* M. D. Shogren, 35
Hebsted, M. *See* K. S. Keim, 352
Hendricks, D. G. *See* A. M. Thannoun, 399
Hino, A., H. Takano, and Y. Tanaka. New freeze-tolerant yeast for frozen dough preparations, 269

- Holloway, C. L. *See* K. S. Keim, 352
- Holmes, J. T., and R. C. Hoseney. Chemical leavening: Effect of pH and certain ions on breadmaking properties, 343
- _____, and _____. Frozen doughs: Freezing and thawing rates and the potential of using a combination of yeast and chemical leavening, 348
- Hood, L. F. *See* D. E. Hahn, 77, 81
- Hoseney, R. C. *See* L. C. Doescher, 158, 163
- _____. *See* J. T. Holmes, 343, 348
- _____. *See* D. E. Rogers, 370
- _____. *See* K. H. Zeleznak, 121
- Huebner, F. R., and J. A. Bietz. Improvements in wheat protein analysis and quality prediction by reversed-phase high-performance liquid chromatography, 15
- Humbert, E. S. *See* A. O. F. Ehiwe, 237
- Ibabao, M. G. B. *See* B. O. Juliano, 27
- Ingebretson, K. H. *See* B. G. D. Banda-Nyirenda, 413
- Inglett, G. E. *See* B. R. Krueger, 187
- Iskander, F. Y., M. M. Morad, D. E. Klein, and T. L. Bauer. Note: Determination of protein and 11 elements in six milling fractions of two wheat varieties, 285
- Jackson, D. S., and L. W. Rooney. Note: Rapid determination of moisture in masa with a domestic microwave oven, 196
- Johnston, B. *See* M. Vaisey-Genser, 50
- Juliano, B. O., M. G. B. Ibabao, C. M. Perez, R. B. Clark, J. W. Maranville, C. P. Mamaril, N. H. Choudhury, C. J. S. Momuat, and I. G. Corpuz. Effect of soil sulfur deficiency on sulfur amino acids and elements in brown rice, 27
- _____. *See* C. P. Villareal, 337
- Kadan, R. S., and G. M. Ziegler, Jr. Changes in iron forms during extrusion processing, 256
- Kaldy, M. S., and G. L. Rubenthaler. Milling, baking, and physical-chemical properties of selected soft white winter and spring wheats, 302
- Kaufman, S. P., and O. Fennema. Evaluation of sulphydryl oxidase as a strengthening agent for wheat flour dough, 172
- Kayne, B. E. *See* N. D. Cady, 193
- Keim, K. S., C. L. Holloway, and M. Hebsted. Absorption of chromium as affected by wheat bran, 352
- Kilborn, R. H. *See* P. C. Williams, 422
- King, R. D., and H. M. Dietz. Air classification of rapeseed meal, 411
- Klein, D. E. *See* F. Y. Iskander, 285
- Kloeck, M. *See* P. C. Williams, 422
- Knabe, D. A. *See* S. O. Serna-Saldivar, 247
- Knorr, D. Compressibility of baked goods after carbon dioxide atmosphere processing and storage, 150
- Knutson, C. A. *See* B. R. Krueger, 187
- Koeppe, S. J., P. L. Harris, M. A. Hanna, J. H. Rupnow, C. E. Walker, and S. L. Cuppett. Physical properties and some nutritional characteristics of an extrusion product with defatted amaranth seeds and defatted maize gluten meal (80:20 ratio), 332
- Koyoro, H., and J. R. Powers. Functional properties of pea globulin fractions, 97
- Krishnan, P. G., K. C. Chang, and G. Brown. Effect of commercial oat bran on the characteristics and composition of bread, 55
- Krueger, B. R., C. E. Walker, C. A. Knutson, and G. E. Inglett. Differential scanning calorimetry of raw and annealed starch isolated from normal and mutant maize genotypes, 187
- Kulkarni, R. G., J. G. Ponte, Jr., and K. Kulp. Significance of gluten content as an index of flour quality, 1
- Kulp, K. *See* R. G. Kulkarni, 1
- _____. *See* T. A. Kuracina, 182
- Kuracina, T. A., K. Lorenz, and K. Kulp. Starch functionality as affected by amylases from different sources, 182
- Kuzina, F. D. *See* R. Tkachuk, 418
- Lehtonen, M., and R. Aikasalo. Note: Pentosans in barley varieties, 133
- _____, and _____. Note: β -Glucan in two- and six-rowed barley, 191
- Lilley, G. G. *See* S. K. Sathe, 380
- Llamas, G. *See* J.-L. Doublier, 21
- Lookhart, G. L. Communication to the editor: Gliadins treated with trifluoroacetic acid are water soluble, 452
- _____, L. E. Albers, Y. Pomeranz, and B. D. Webb. Identification of U.S. rice cultivars by high-performance liquid chromatography, 199
- _____. *See* M. Menkovska, 311
- Lorenz, K. *See* T. A. Kuracina, 182
- Love, G. R., and L. M. Seitz. Effects of location and cultivar on Fusarium head blight (scab) in wheat from Kansas in 1982 and 1983, 124
- Lundgren, B. *See* U. Stöllman, 230
- Lupano, C. E., and M. C. Añón. Denaturation of wheat endosperm proteins during drying, 437
- Ma, C.-Y., and V. R. Harwalker. Thermal coagulation of oat globulin, 212
- Mahoney, A. W. *See* A. M. Thannoun, 399
- Mamaril, C. P. *See* B. O. Juliano, 27
- Maranville, J. W. *See* B. O. Juliano, 27
- Mares, D. J. *See* A. S. Dhaliwal, 72
- Marshall, D. R. *See* A. S. Dhaliwal, 72
- Martin, C. R., Z. Czuchajowska, and Y. Pomeranz. Note: Evaluation of digitally filtered aquagram signals of wet and dry corn mixtures, 356
- Mason, A. C. *See* S. K. Sathe, 380
- Mazza, G. *See* A. O. F. Ehiwe, 237
- Mendoza, M., C., and Bressani, R. Nutritional and functional characteristics of extrusion-cooked amaranth flour, 218
- Menkovska, M., G. L. Lookhart, and Y. Pomeranz. Changes in the gliadin fraction(s) during breadmaking: Isolation and characterization by high-performance liquid chromatography and polyacrylamide gel electrophoresis, 311
- Miller, R. E. *See* C. S. Gaines, 46
- Miller, W. G. *See* L. E. Pearce, 154
- Milliken, G. A. *See* L. C. Doescher, 158, 163
- Momuat, C. J. S. *See* B. O. Juliano, 27
- Morad, M. M. *See* F. Y. Iskander, 285
- Munck, L. *See* P. Vaag, 59
- Nagao, S. *See* S. Endo, 110
- _____. *See* K. Okada, 3, 428
- Navickis, L. L. Corn flour addition to wheat flour dough—effect on rheological properties, 307
- Negishi, Y. *See* K. Okada, 3, 428
- Ng, P. K. W., and W. Bushuk. Glutenin of Marquis wheat as a reference for estimating molecular weights of glutenin subunits by sodium dodecyl sulfate-polyacrylamide gel electrophoresis, 324
- Nigam, S. N. *See* U. J. S. Prasada Rao, 168
- Nowakowski, D. M., F. W. Sosulski, and R. D. Reichert. Air classification of pin-milled break and middling flours from hard red spring wheat, 363
- Okada, K., Y. Negishi, and S. Nagao. Studies on heavily ground flour using roller mills. II. Chemical alteration of proteins, particularly globulin, during dough mixing, 3
- _____, _____, and _____. Factors affecting dough breakdown during overmixing, 428
- _____. *See* S. Endo, 110
- Paton, D. Differential scanning calorimetry of oat starch pastes, 394
- _____. *See* J.-L. Doublier, 21
- Paukstelis, J. V. *See* L. M. Hansen, 449
- Pearce, L. E., E. A. Davis, J. Gordon, and W. G. Miller. Stearic acid-starch interactions as measured by electron spin resonance, 154
- Peña, R. J., and G. M. Ballance. Comparison of gluten quality in triticale: A fractionation-reconstitution study, 128
- Perez, C. M. *See* B. O. Juliano, 27
- Pierce, M. M., and C. E. Walker. Addition of sucrose fatty acid ester emulsifiers to sponge cakes, 222
- Platt, S. R., and F. M. Clydesdale. Interactions of iron, alone and in combination with calcium, zinc, and copper, with a phytate-rich, fiber-rich fraction of wheat bran under gastrointestinal pH conditions, 102
- Poe, J. H. *See* C. A. Doherty, 42
- Pomeranz, Y. *See* S. Hashimoto, 30, 39
- _____. *See* G. L. Lookhart, 199
- _____. *See* C. R. Martin, 356
- _____. *See* M. Menkovska, 311
- _____. *See* G. L. Rubenthaler, 407
- _____. *See* M. D. Shogren, 35
- Ponte, J. G., Jr. *See* R. G. Kulkarni, 1
- Powers, J. R. *See* H. Koyoro, 97
- Prasada Rao, U. J. S., and S. N. Nigam. Gel filtration chromatography of glutenin in dissociating solvents: Effect of removing noncovalently bonded protein components on the viscoelastic character of glutenin, 168
- Price, R. L. *See* M. O. Wiseman, 91, 94
- Rasco, B. A., S. E. Downey, and F. M. Dong. Consumer acceptability of baked goods containing distiller's dried grains with solubles from soft white winter wheat, 139
- _____. *See* F. M. Dong, 327
- _____. *See* M. L. San Buenaventura, 135
- Reichert, R. D. *See* A. O. F. Ehiwe, 86, 237
- _____. *See* D. M. Nowakowski, 363

- _____. See R. Tkachuk, 418
- Renard, C., P. Robert, D. Bertrand, M. F. Devaux, and J. Abecassis. Qualitative characterization of the purity of milled durum wheat products by multidimensional statistical analysis of their mid-infrared diffuse reflectance spectra, 177
- Robert, P. See C. Renard, 177
- Rogers, D. E., and R. C. Hoseney. Test to determine the optimum water absorption for saltine cracker dough, 370
- Rooney, L. W. See C. A. Doherty, 42
- _____. See D. S. Jackson, 196
- _____. See S. O. Serna-Saldivar, 247
- _____. See N. E. Vivas, 384, 390
- Rubenthaler, G. L., and Y. Pomeranz. Near-infrared reflectance spectra of hard red winter wheats varying widely in protein content and breadmaking potential, 407
- _____. See L. C. Doescher, 163
- _____. See M. S. Kaldy, 302
- Rupnow, J. H. See P. L. Harris, 283
- _____. See S. J. Koeppe, 332
- San Buenaventura, M. L., F. M. Dong, and B. A. Rasco. Note: The total dietary fiber content of wheat, corn, barley, sorghum, and distillers' dried grains with solubles, 135
- Sathe, S. K., G. G. Lilley, A. C. Mason, and C. M. Weaver. High-resolution sodium dodecyl sulfate polyacrylamide gel electrophoresis of soybean (*Glycine max* L.) seed proteins, 380
- Schwab, D. J. See A. O. F. Ehiwe, 237
- Seguchi, M. Note: Effect of chlorination on the hydrophobicity of wheat starch, 281
- Seitz, L. M. See G. R. Love, 124
- Serna-Saldivar, S. O., D. A. Knabe, L. W. Rooney, and T. D. Tanksley, Jr. Effects of lime cooking on energy and protein digestibilities of maize and sorghum, 247
- Setser, C. S. See L. M. Hansen, 449
- Shogren, M. D., S. Hashimoto, and Y. Pomeranz. Cereal pentosans: Their estimation and significance. II. Pentosans and breadmaking characteristics of hard red winter wheat flours, 35
- _____. See S. Hashimoto, 30, 39
- Slack, C. R. See W. P. Campbell, 293
- Sosulski, F. W. See D. M. Nowakowski, 363
- Stöllman, U., and B. Lundgren. Texture changes in white bread: Effects of processing and storage, 230
- Takahashi, N. See T. Yamagishi, 207
- Takano, H. See A. Hino, 269
- Tanaka, Y. See A. Hino, 269
- Tanksley, T. D., Jr. See S. O. Serna-Saldivar, 247
- Thannoun, A. M., A. W. Mahoney, D. G. Hendricks, and Zhang, D. Effect of meat-bread mixtures on bioavailability of total dietary iron for anemic rats, 399
- Tkachuk, R., F. D. Kuzina, and R. D. Reichert. Analysis of protein in ground and whole field peas by near-infrared reflectance, 418
- Uebersax, M. A. See N. D. Cady, 193
- Unnikrishnan, K. R., and K. R. Bhattacharya. Influence of varietal difference on properties of parboiled rice, 315
- _____, and _____. Properties of pressure-parboiled rice as affected by variety, 321
- Vaag, P., and L. Munck. Immunochemical methods in cereal research and technology, 59
- Vaisey-Genser, M., G. Ylimaki, and B. Johnston. The selection of levels of canola oil, water, and an emulsifier system in cake formulations by response-surface methodology, 50
- VanDrasek, H. T., and J. J. Warthesen. Thiamine partitioning and retention in cooked rice and pasta products, 116
- Villareal, C. P., and B. O. Juliano. Varietal differences in quality characteristics of puffed rices, 337
- Vivas, N. E., R. D. Waniska, and L. W. Rooney. Effect of tortilla production on proteins in sorghum and maize, 384
- _____, _____, and _____. Thin porridges (*atole*) prepared from maize and sorghum, 390
- Vohra, P. See B. G. D. Banda-Nyirenda, 413
- Voisey, P. W. See P. C. Williams, 422
- Walker, C. E. See J. S. Buck, 264
- _____. See P. L. Harris, 283
- _____. See S. J. Koeppe, 332
- _____. See B. R. Krueger, 187
- _____. See M. M. Pierce, 222
- Wall, J. S., and J. A. Bietz. Differences in corn endosperm proteins in developing seeds of normal and *opaque-2* corn, 275
- Waniska, R. D. See C. A. Doherty, 42
- _____. See N. E. Vivas, 384, 390
- Warner, K. See Y. V. Wu, 434
- Warthesen, J. J. See H. T. VanDrasek, 116
- Wasynczuk, A. M. See R. G. Elkin, 226
- Watson, K. S. See J. S. Buck, 264
- Weaver, C. M. See S. K. Sathe, 380
- Webb, B. D. See G. L. Lookhart, 199
- Weisz, J. See P. J. Wood, 8
- _____. See S. H. Yiu, 373
- Whitaker, J. R. See R. S. Bhatty, 144
- Williams, P. C., R. H. Kilborn, P. W. Voisey, and M. Kloek. Measuring wheat hardness by revolutions per minute reduction, 422
- Wiseman, M. O., and R. L. Price. Characterization of protein concentrates of jojoba (*Simmondsia chinensis*) meal, 91
- _____, and _____. Functional properties of protein concentrates from pressed jojoba meal, 94
- Wood, P. J., and J. Weisz. Detection and assay of (1→4)- β -D-glucanase, (1→3)- β -D-glucanase, (1→3)(1→4)- β -D-glucanase, and xylanase based on complex formation of substrate with Congo red, 8
- _____. See S. H. Yiu, 373
- Wrigley, C. W. See W. P. Campbell, 293
- _____. See P. J. Cressey, 299
- Wu, Y. V. Recovery of protein-rich by-products from sweet sorghum grain stillage after alcohol distillation, 244
- _____. Recovery of stillage soluble solids from hard and soft wheat by reverse osmosis and ultrafiltration, 260
- _____, V. L. Youngs, K. Warner, and G. N. Bookwalter. Evaluation of spaghetti supplemented with corn distillers' dried grains, 434
- Yamagishi, T., N. Takahashi, and F. Yamauchi. Covalent polymerization of acidic subunits on heat-induced gelation of soybean glycinin, 207
- Yamauchi, F. See T. Yamagishi, 207
- Yiu, S. H., P. J. Wood, and J. Weisz. Effects of cooking on starch and β -glucan of rolled oats, 373
- Ylimaki, G. See M. Vaisey-Genser, 50
- Youngs, V. L. See Y. V. Wu, 434
- Zabik, M. E. See N. D. Cady, 193
- Zeleznak, K. J., and R. C. Hoseney. The glass transition in starch, 121
- Zhang, D. See A. M. Thannoun, 399
- Ziegler, G. M., Jr. See R. S. Kadan, 256