

Recently Accepted Manuscripts

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The Dahlquist Criterion: Applicability of a Rheological Criterion to the Loss of Pressure-Sensitive Tack in Flour-Water Dough. S. S. Heddleson, D.D. Hamann, and D. R. Lineback. Accepted August 14, 1993. (In this issue).

Machine Recognition of Weevil Damage in Wheat Radiographs. P. M. Keagy and T. F. Schatzki. Accepted August 20, 1993. (In this issue).

Effects of Flour-to-Water Ratio and Time of Testing on Sorghum Porridge Firmness as Determined by a Uniaxial Compression Test. A. A. Mohamed, B. R. Hamaker, and A. Aboubacar. Accepted August 24, 1993. (In this issue).

Effect of Twin-Screw Extrusion on the Nutritional Quality of Wheat, Barley, and Oats. W.-M. Wang, and C. F. Klopfenstein. Accepted August 24, 1993. (In this issue).

Effects of Twin-Screw Extrusion on the Physical Properties of Dietary Fiber and Other Components of Whole Wheat and Wheat Bran and on the Baking Quality of the Wheat Bran. W.-M. Wang, C. F. Klopfenstein, and J. G. Ponte, Jr. Accepted August 24, 1993. (In this issue).

Protein Concentrates and Prime Starch from Wheat Flours. Z. Czuchajowska and Y. Pomeranz. Accepted August 25, 1993. (In this issue).

Effect of Baking on the Microstructure of Rye Cell Walls and Protein. T. Parkkonen, H. Härkönen, and K. Autio. Accepted August 27, 1993.

Varietal Differences in Amylopectin Staling of Cooked Waxy Milled Rices. C. P. Villareal, B. O. Juliano, and S. Hizukuri. Accepted August 30, 1993. (In this issue).

Effects of Genotype and Nitrogen Nutrition on Protein Aggregates in Barley. F. Bénétrix, A. Sarraf, and J.-C. Autran. Accepted September 1, 1993.

Adsorption of Volatile Fungal Metabolites to Wheat Grains and Subsequent Desorption. T. Börjesson, U. Stöhlman, and J. Schnürer. Accepted September 2, 1993.

The Mixing Requirement of the Australian Hard Wheat Variety, Dollarbird. J. R. Oliver and H. M. Allen. Accepted September 7, 1993.

Variation for Thermal Properties of Starch in Tropical Maize Germ Plasm. J. Li, T. G. Berke, and D. V. Glover. Accepted September 8, 1993.

Preprocessing: Effects on Durum Wheat Milling and Spaghetti-Making Quality. J. E. Dexter, D. G. Martin, G. T. Sadarangany, J. Michaelides, N. Mathieson, J. J. Tkac, and B. A. Marchylo. Accepted September 9, 1993.

Enzyme-Resistant Starch in Yellow Layer Cake. P.-Y. Lin, Z. Czuchajowska, and Y. Pomeranz. Accepted September 10, 1993.

Barley Tocols: Effects of Milling, Malting, and Mashing. D. M. Peterson. Accepted September 12, 1993.

Drying of High-Moisture Corn: Changes in Properties and Physical Quality. A. J. Peplinski, J. W. Paulis, J. A. Bietz, and R. C. Pratt. Accepted September 14, 1993.

Effect of Nitrogen Fertilizers Differing in Release Characteristics on the Quantity of Storage Proteins in Wheat. J. Peltonen and A. Virtanen. Accepted September 20, 1993.

Physicochemical and Sensory Evaluation of Extruded High Fiber Barley Cereals. P. T. Berglund, C. E. Faस्ताught, and E. T. Holm. Accepted September 23, 1993.

Alkali Wet Milling Characteristics of Pearled and Unpearled Amaranth Seed. D. J. Myers and S. R. Fox. Accepted October 1, 1993.

Effects of Various Lipid Fractions of Wheat Flour on Expansion of Sponge Cake. K. Takeda. Accepted October 5, 1993.

Mixing Properties as a Measure of Reversible Reduction/Oxidation of Doughs. F. Bekes, P. W. Gras, and R. B. Gupta. Accepted October 7, 1993.

Microbiological Studies on Corn Dough Fermentation. K. Obiri-Danso. Accepted October 10, 1993.

Dietary Fiber Content and Composition in Home-Prepared and Commercially Baked Products: Analysis and Prediction. N. W. Vollendorf and J. A. Marlett. Accepted October 12, 1993.

Distribution of (1→3)(1→4)-β-D-Glucan in Kernels of Oats and Barley Using Microspectrofluorometry. S. S. Miller and R. G. Fulcher. Accepted October 13, 1993.

Ergosterol Content in Relation to Grain Kernel Weight. S. Regné, J. Schnürer, and A. Jonsson. Accepted October 19, 1993.

Esterase Activity and Free Fatty Acid Accumulation in the Bran of Selected Rice Cultivars. W. Tsuzuki, H. Kasumimoto, S. Kobayashi, and T. Suzuki. Accepted October 21, 1993.

Effects of 0-30 ppm of Bromate on the Proteins and Lipids of Dough. J. F. Panozzo, F. Bekes, C. W. Wrigley, and R. B. Gupta. Accepted October 22, 1993.

Bromate Reaction in Breadmaking Changes in Proteins and Lipids. J. F. Panozzo, F. Bekes, C. W. Wrigley, and R. B. Gupta. Accepted October 22, 1993.