

## Author Index

- |                          |                                |                            |                        |                       |
|--------------------------|--------------------------------|----------------------------|------------------------|-----------------------|
| Abdel-Aal, E.-S. M., 289 | Cauvain, S. P., 135, 241       | Han, J., 230               | Luallen, T. E., 4      | Rose, D. J., 104      |
| Akins-Lewenthal, D., 115 | Chiu, M. M., 6                 | Hauge, D., 10              | Malcolmson, L. J., 230 | Saltzman, E., 20      |
| Aoki, N., 14             | Coleman Collins, S., 252       | Heidolph, B. B., 125       | Manthey, F. A., 56     | Saul, S. J., 119      |
| Arendt, E. K., 225       | Delcour, J. A., 203            | Hruby, A., 20              | Marquart, L., 10       | Seetharaman, K., 209  |
| Arganosa, G. C., 230     | Diallo, A., 190                | Jacques, P. F., 20         | Martinez, B., 104      | Shelke, K., 64        |
| Arvik, T., 262           | Dick, T., 56                   | Jones, J. M., 86, 177, 235 | McKeown, N. M., 20     | Slavin, J., 86        |
| Badaracco, S., 31, 295   | Driedger, D., 230              | Juliano, B. O., 14         | Mestres, C., 14        | Stier, R. F., 91, 239 |
| Baik, B.-K., 230         | Duldulao, J. B. A., 14         | Kahlon, T. S., 6           | Miller, R. A., 64      | Taylor, J., 165       |
| Bao, J. S., 148          | Feng, T., 130                  | Kini, F., 165              | Monteroso, D. N., 14   | Taylor, J. R. N., 165 |
| Barak, J. D., 123        | Flores, R. A., 104             | Klurfeld, D. M., 86        | Morell, M. K., 44      | Tengah, N., 190       |
| Bergonio, K. B., 14      | Furlong Choumenkovitch, S., 20 | Koehler, P., 215           | Niba, L., 256          | Tess, M. E., 119      |
| Best, D., 28, 133        | Grider, J., 3                  | Koenig, P. M., 158         | Olewnik, M., 111       | Tuaño, A. P. P., 14   |
| Bettge, A., 147          | Hager, A.-S., 225              | Komarek, A. R., 50         | Panozzo, J. F., 230    | Wang, N., 230         |
| Bianchini, A., 104       | Hahn, D., 251                  | Konitzer, K., 215          | Rabalski, I., 289      | Waybright, S., 86     |
| Bock, J., 209            |                                | Lagrain, B., 203           | Robinson, J. S., 125   | Wieser, H., 215       |
| Brijs, K., 203           |                                | Levine, L., 33, 192        | Rombouts, I., 203      | Wood, J., 230         |
| Busken, D. F., 89, 297   |                                |                            |                        | Zannini, E., 225      |

## Subject Index

- |  |  |   |  |
|--|--|---|--|
| AACCI Annual Meeting<br>2012 exhibitors, 278<br>2012 preview, 171  | Student Travel award<br>winners, 282   | Almonds, benefits in breakfast<br>cereals, 64   | Cereal grains<br>biofortification, strategies,<br>challenges, and benefits,<br>165                           |
| AACCI Approved Methods<br>cooked pasta and noodle<br>texture method 16-50.01,<br>assessment of probe type<br>for measuring texture, 56 | AACCI board elections for<br>2013-2014, 285  | Amylose, apparent content in<br>milled rice determined,<br>ammonium buffer method,<br>14    | development of value-added<br>production chains, 44  |
| dietary fiber method<br>32-07.01, challenges of<br>automated analysis, 50  | AACCI Check Sample<br>Analytical Awards, 283   | Bacterial pathogens, sprouted<br>seeds contaminated with,<br>123                            | Cereal processing,<br>development plan for<br>Chinese food industry, 130                                     |
| firmness of cooked pulses<br>method 56-36.01<br>approved, 230  | AACCI corporate member<br>salute, 68   | Baking (column), 89, 135, 241,<br>297   | Cereals (column), 91, 239  |
| total carotenoid content of<br>cereal whole grain and<br>refined flours method<br>14-60.01 approved, 289                               | AACCI Foundation Awards,<br>244, 281   | Biofortification of cereal<br>grains, strategies, challenges,<br>and benefits, 165          | CFW Reports<br>11th European Young<br>Cereal Scientists and<br>Technologists Workshop,<br>190                |
| AACCI Awards<br>2012 award winners, 279  | AACCI Report<br>AACCI Method 14-60.01<br>collaborative study, 289                    | Breakfast cereals, benefits of<br>added almonds, 64   | <i>Dietary Guidelines for<br/>Americans</i> , attributes of<br>refined grains, added<br>fibers, and bran, 86 |
| 2012 Division award<br>winners, 280  | AACCI Method 56-36.01<br>collaborative study, 230                                    | Carbohydrates<br>health benefits, 31  | Collaborative studies<br>firmness of cooked pulses<br>method 56-36.01, 230                                   |
| Best Student Research Paper<br>Competition, 281  | annual report, 268   | sources and availability, 4   | total carotenoid content of<br>cereal whole grain<br>and refined flours method<br>14-60.01, 289              |
| Check Sample Analytical<br>Accuracy, 283   | Food Safety Systems Task<br>Force, development of<br>tools for collaboration,<br>125 | Cassava, carbohydrate source,<br>availability and utilization, 4                            | Corn (see also Maize), use of<br>whole grain in gluten-free<br>flat bread, 6                                 |
| Student Product Develop-<br>ment Competition, 281  | Treasurer's Report for<br>FY2012, 269  | Celiac disease, multidisci-<br>plinary approaches to<br>understanding and<br>treatment, 215 |  |
|  | AACCI Student Product<br>Development Competition,<br>281                             |   |  |
|  | AACCI Student Travel<br>Awards, 282  |   |  |
|  | AACCI year in review, 267  |   |  |

- Dietary fiber, AACCI Method 32-07.01, challenges of automated analysis, 50
- Dietary guidance, innovation in grain-based foods, 10
- Dietary Guidelines for Americans*, attributes of refined grains, added fibers, and bran, 86
- Editorial  
A. Bettge, 147  
J. Grider, 3  
D. Hahn, 251
- Engineering (column), 33, 192
- Fiber  
dietary, AACCI Method 32-07.01, challenges of automated analysis, 50  
soluble, benefits of enrichment of whole grain foods, 256
- Flour, grape seed and skin, flavor and functionality in baked goods, 262
- Food safety  
AACCI Food Safety Systems Task Force, development of tools for collaboration, 125  
effects on wheat flour of methods for reducing contamination, 104  
rapid methods of mycotoxin analysis, 119  
sprouted seeds, risk of contamination with bacterial pathogens, 123
- Food Safety Modernization Act of 2011, new food supply chain regulations, 111
- Food safety systems  
design and validation, 91  
building a program, 239
- Food supply chain  
Food Safety Modernization Act of 2011, new regulations, 111  
management, microbiological integrity of processed grain ingredients, 115
- Fortification of cereal grains, strategies, challenges, and benefits, 165
- Global Conversation, development plan for Chinese cereal processing industry, 130
- Gluten  
in wheat, polymerization reactions in pretzels, 203  
multidisciplinary approaches to understanding and treatment of celiac disease, 215  
network formation and functionality, overview, 209
- Gluten free  
diets, analysis of *Wheat Belly*, 177  
pasta, composition and quality, 225  
products, whole grain flat bread, 6
- Grain-based products  
benefits of rapid indirect heating, 158  
innovation to support dietary guidance, 10
- Grains, microbiological integrity of processed ingredients, supply chain management, 115
- Grape seed and skin flours, flavor and functionality in baked goods, 262
- Health and Nutrition (column), 31, 295
- Heat treatment technologies, impact on grain product processing, 158
- Maize (see also Corn), carbohydrate source, availability and utilization, 4
- Market Research (column), 28, 133
- Millet, use of whole grain in gluten-free flat bread, 6
- Mycotoxin analysis, rapid methods, 119
- Noodles (see also Pasta), assessment of probe type for measuring texture, 56
- Nutrition  
analysis of *Wheat Belly*, 177  
benefits of grape seed and skin flours in baked goods, 262
- Nutrition (column), 235
- Obesity, link to whole grain intake, review of evidence, 20
- Obituary, D. S. Chung, 140
- Pasta (see also Noodles)  
assessment of probe type for measuring texture, 56  
gluten-free, composition and quality, 225
- Peanuts, innovative cereal applications, 252
- Plant genetics  
cereal grains, development of added value in, 44  
of rice, impact on eating and cooking qualities, 148
- Potato, carbohydrate source, availability and utilization, 4
- Protein  
gluten network formation and functionality, overview, 209
- in wheat, impact on bread quality, 241  
wheat gluten polymerization reactions in pretzels, 203
- Rice  
carbohydrate source, availability and utilization, 4  
eating and cooking qualities, genetic bases, 148  
milled, ammonium buffer method for determining apparent amylose content, 14  
use of whole grain in gluten-free flat bread, 6
- Soluble fiber, benefits of enrichment of whole grain foods, 256
- Sorghum, use of whole grain in gluten-free flat bread, 6
- Sprouted seeds, risk of contamination with bacterial pathogens, 123
- Wheat, carbohydrate source, availability and utilization, 4  
*Wheat Belly*, analysis of statements and theses, 177  
Wheat flour, methods for reducing contamination, effects on, 104  
Whole grain products  
benefits of enrichment with soluble fiber, 256  
Whole grains  
link to body weight, review of evidence, 20  
use in gluten-free flat bread, 6