

## Subject Index

Page numbers of errata are in italics.

- Acetic acid, insoluble protein, modification of (Okada et al), 428  
Acknowledgment of reviewers, v  
Air classification, of rapeseed meal (King and Dietz), 411  
Alcohol, distillation, protein-rich by-products recovery from sweet sorghum grain stillage (Wu), 244  
Amaranth, nutritional and functional properties of extruded product (Koeppel et al), 332  
Amino acids  
  analysis of by reversed-phase HPLC (Elkin and Wasynczuk), 226  
  sulfur, of brown rice protein (Juliano et al), 27  
Amylase, effects on starch (Kuracina et al), 182  
Ascorbic acid  
  analysis by differential pulse polarography in wheat flour (Cherdkiatgumchai and Grant), 288  
  inhibition of enzymatic oxidation by fluoride ion in wheat flour doughs (Grant), 403  
Baked goods  
  compressibility of (Knorr), 150  
  consumer sensory analysis (Rasco et al), 139  
Baking  
  bread quality of oat-bran supplemented wheat breads (Krishnan et al), 55  
  cake, levels of canola oil, water, and emulsifier system selected by response surface methodology (Vaisey-Genser et al), 50  
  of cakes and cookies using soft white wheats (Kaldy and Rubenthaler) 302  
  master mix using navy bean flour (Cady et al), 193  
  quality detected by RP-HPLC of wheat proteins (Huebner and Bietz), 15  
  sponge cakes, effect of sucrose fatty acid ester emulsifiers (Pierce and Walker), 222  
Barley  
  detection and assay of (1 $\rightarrow$ 3)- $\beta$ -D-glucanase in malt (Wood and Weisz), 8  
  distillers' dried grains with solubles, total dietary fiber (San Buenaventura et al), 135  
   $\beta$ -glucan in (Lehtonen and Aikasalo), 191  
  immunochemical methods for analysis of (Vaag and Munck), 59  
  pentosan contents in different varieties grown in Finland (Lehtonen and Aikasalo), 133  
  protein digestibilities of (Bhatty and Whitaker), 144  
Beer, immunochemical methods for analysis of (Vaag and Munck), 59  
Bioavailability  
  effect on iron forms during extrusion processing (Kadan and Ziegler), 256  
  wheat bran influence on chromium absorption (Keim et al), 352  
Bran  
  characterization by mid-infrared spectroscopy (Renard et al), 177  
  oat, dietary fiber and protein composition (Krishnan et al), 55  
  wheat  
    influence on chromium absorption (Keim et al), 352  
    interaction with minerals (Platt and Clydesdale), 102  
Bread and breadmaking  
  1B/1R translocation wheats and their recurrent parents, properties of (Dhaliwal et al), 72  
  baking quality of flour stream (Endo et al), 110  
  bread containing corn gluten meal and/or soy (Buck et al), 264  
  changes in gliadin fraction during (Menkovska et al), 311  
  chemical leavening, effect of pH and certain ions (Holmes and Hosney), 343  
  freeze-tolerant yeast for frozen dough preparation, new (Hino et al), 269  
  frozen doughs (Holmes and Hosney), 348  
  loaf volume predicted by protein composition (Campbell et al), 293  
  loaf volume and protein composition correlation (Cressey et al), 299  
  NIR spectra of hard red winter wheats varying in protein content and breadmaking potential (Rubenthaler and Pomeranz), 407  
  oat bran effect on characteristics and composition of (Krishnan et al), 55  
  properties of, pentosan and protein contents related to (Shogren et al), 35  
  white bread, effects of processing and storage on texture (Stöllman and Lundgren), 230  
Cakes and cookies  
  baked with soft white wheats (Kaldy and Rubenthaler), 302  
  cakes, levels of canola oil, water, and emulsifier system selected by response surface methodology (Vaisey-Genser), 50  
  cookies  
    containing corn gluten meal and/or soy (Buck et al), 264  
    effect of sugars and flours on spread, use of time-lapse photography (Doescher et al), 163  
    mechanism for dough setting (Doescher et al), 158, 292  
    performance of navy bean flour in oatmeal cookies (Cady et al), 193  
    sponge cake, effect of sucrose fatty acid ester emulsifiers (Pierce and Walker), 222  
Calcium, solubility in presence of phytate and minerals (Platt and Clydesdale), 102  
Cereal, research and technology, immunochemical methods in (Vaag and Munck), 59  
Chemical leavening, effect of certain ions on dough properties (Holmes and Hosney), 343  
Chlorination, of wheat starch (Seguchi), 281  
Chromium, absorption as affected by phytate (Keim et al), 352  
Coagulation, of oat globulin by heat (Ma and Harwalkar), 212  
Compressibility, of baked goods (Knorr), 150  
Cooking  
  nutrient losses during (VanDrasek and Warthesen), 116  
  lime cooking, effects on nutritional value and digestibilities (Serna-Saldivar et al), 247  
  solubilization effects on oat starch and  $\beta$ -glucan (Yiu et al), 373  
Copper, phytate-mineral complexes (Platt and Clydesdale), 102  
Corn (also see Maize)  
  distillers' dried grains  
    protein quality (Dong et al), 327  
    with solubles, total dietary fiber (San Buenaventura et al), 135  
  spaghetti supplemented with (Wu et al), 434  
  endosperm protein differences in developing seeds of normal and *opaque-2* (Wall and Bietz), 275  
  gluten meal, incorporation into cereal-based foods (Buck et al), 264  
  masa, moisture determination in (Jackson and Rooney), 196  
  starch-lipid complex, factors influencing (Hahn and Hood), 81  
  wet and dry mixtures, moisture determination (Martin et al), 356  
Cowpeas, dehulling quality of, determined with Tangential Abrasive Dehulling Device (Ehiwe and Reichert), 86  
Dehulling, variability quality of cowpea, pigeon pea, and mung bean using Tangential Abrasive Dehulling Device (Ehiwe and Reichert), 86  
Differential scanning calorimetry  
  solutes and water influence on rice starch gelatinization (Chungcharoen and Lund), 240  
  of starch from normal and mutant maize genotypes (Krueger et al), 187  
Distillers' dried grains, with solubles  
  sensory analysis of baked goods containing (Rasco et al), 139  
  total dietary fiber (San Buenaventura et al), 135  
Dough  
  breakdown during overmixing, factors affecting (Okada et al), 428  
  frozen  
    effect of freezing and thawing rates (Holmes and Hosney), 348  
    new freeze-tolerant yeast for frozen dough preparation (Hino et al), 269  
  mechanism for cookie setting (Doescher et al), 158, 292  
  mixing characteristics of flour streams (Endo et al), 110  
  oat bran replacement effect on physical dough properties (Krishnan et al), 55  
  resistance and extensibility relating to gluten proteins (Campbell et al), 293; (Cressey et al), 299  
  wheat flour, sulphydryl oxidase as strengthening agent for (Kaufman and Fennema), 172  
  wheat flour-corn flour, rheological property changes with replacement (Navickis), 307  
Drying, modifications of wheat endosperm proteins (Lupano and Añón), 437  
Electron spin resonance, stearic acid-starch interactions as measured by (Pearce et al), 154  
Electrophoresis  
  of gliadins and glutenin subunits relating to grain quality (Campbell et al), 293; (Cressey et al), 299  
  PAGE of soft wheat gliadins (Clements), 442

- Emulsifiers**  
 cakes, levels of canola oil, water, and emulsifier system selected by response surface methodology (Vaisey-Genser et al), 50  
 sucrose fatty acid ester, effect on sponge cake (Pierce and Walker, 222
- Enzymes**  
 $\beta$ -D-glucanase and xylanase assay (Wood and Weisz), 8  
 bread-baking quality affected by (Kuracina et al), 182
- Errata**  
 Doescher et al (vol. 64, p. 161), 292  
 Gaines (vol. 63, p. 479), 198
- Extrusion, iron form changes during processing (Kadan and Ziegler), 256**
- Extrusion cooking**  
 amaranth flour, nutritional and functional characteristics of, 218  
 complementary blend of amaranth and maize gluten meal (Koeppel et al), 332
- Fiber**  
 characterization of wheat bran by mid-infrared spectroscopy (Renard et al), 177  
 dietary, composition in oat-bran supplemented breads (Krishnan et al), 55  
 interaction with minerals (Platt and Clydesdale), 102  
 total dietary, distillers' dried grains with solubles, wheat, corn, barley, and sorghum (San Buenaventura et al), 135
- Flour**  
 amaranth, nutritional and functional characteristics of extrusion-cooked (Mendoza and Bressani), 218  
 differences in hard and soft wheat for cookies (Doescher et al), 158, 292  
 effect on cookie spread (Doescher et al), 163  
 gluten content, relation to protein (Kulkarni et al), 1
- Fractionation, and reconstitution of triticale flours (Peña and Ballance, 128**
- Fusarium head blight (scab), in wheat, effects of location and cultivar on (Love and Seitz), 124**
- Gelatinization, rice starch, influence of solutes and water on (Chungcharoen and Lund), 240**
- Gliadin**  
 changes during breadmaking (Menkovska et al), 311  
 reversed-phase high-performance liquid chromatography (Huebner and Bietz), 15  
 soft wheat PAGE patterns (Clements), 442  
 solubility in water after TFA treatment, communication to editor (Lookhart), 452
- Globulin, fractionation by gel filtration (Okada et al), 3**
- $\beta$ -Glucan**  
 oat, solubilization by different cooking methods (Yiu et al), 373  
 in two- and six-rowed barley (Lehtonen and Aikasalo), 191
- $\beta$ -D-Glucanase, detection and assay by means of Congo red complex (Wood and Weisz), 8**
- Glucose syrups, HPLC analyses and characterization of (Brooks and Griffin), 253**
- Glucosinolates, fractionation during air classification of rapeseed meal (King and Dietz), 411**
- Gluten**  
 determination, relation to flour protein (Kulkarni et al), 1  
 quality comparison among triticales (Peña and Ballance), 128
- Glutenin**  
 effect of removing noncovalently bonded protein components on viscoelastic character of (Prasada Rao and Nigam), 168  
 reversed-phase high-performance liquid chromatography (Huebner and Bietz), 15  
 subunit molecular weights by SDS-PAGE (Ng and Bushuk), 324
- Grain**  
 pentosans in (Hashimoto et al), 39  
 sweet sorghum, protein-rich by-products recovery from stillage after alcohol distillation (Wu), 244
- Hardness**  
 rice, factors affecting (Villareal and Juliano), 337  
 rpm reduction, for wheat hardness determination (Williams et al), 422
- HPLC**  
 of amino acids in feedstuff hydrolysates (Elkin and Wasynczuk), 226  
 analysis and characterization of glucose syrups and maltodextrins (Brooks and Griffin), 253  
 analysis of rice prolamins for identification (Lookhart et al), 199  
 for gliadin analysis (Menkovska et al), 311  
 improvements for analysis of wheat proteins (Huebner and Bietz), 15
- Instructions to authors, iii**
- Iron**  
 forms in extruded foods (Kadan and Ziegler), 256  
 solubility, effects of bran and phytate on (Platt and Clydesdale), 102
- Joboba meal, protein concentrates, characterization and functional properties of (Wiseman and Price), 91**
- Legumes, globulins in (Koyoro and Powers), 97**
- Lime cooking, effects on nutritional value and digestibilities (Serna-Saldivar et al), 247**
- Lipids, starch complex, factors influencing and method to quantify (Hahn and Hood), 81**
- Lysine, changes in lysine levels in developing kernels of normal and high-lysine lines (Ejeta and Axtell), 137**
- Maize (also see Corn)**  
 gluten meal, lipid and color evaluations of (Harris et al), 283  
 lime-cooked, nutritional value and amino acid composition (Serna-Saldivar et al), 247  
 proteins in, effect of tortilla production on (Vivas et al), 384  
 starch, differential scanning calorimetry of (Kreuger et al), 187  
 thin porridge prepared from (Vivas et al), 390
- Maize gluten meal, nutritional and functional properties of an extruded product (Koeppel et al), 332**
- Malt, immunochemical methods for analysis of (Vaag and Munck), 59**
- Maltodextrins, HPLC analyses and characterization of (Brooks and Griffin), 253**
- Masa, moisture determination in (Jackson and Rooney), 196**
- Methods**  
<sup>13</sup>C nuclear magnetic resonance spectroscopic, for starch investigations (Hansen et al), 449  
 gluten washing (Kulkarni et al), 1  
 immunochemical, applications in basic and applied studies of barley, malt, and beer (Vaag and Munck), 59  
 rpm reduction, for wheat hardness determination (Williams et al), 422  
 starch-lipid complex quantification (Hahn and Hood), 77  
 wheat kernel texture, measurement of, in bulk samples (Gaines et al), 46
- Milling**  
 by-products, pentosans in (Hashimoto et al), 39  
 of hard and soft wheats and their 1B/1R derivatives (Dhaliwal et al), 72  
 heavily ground flour using roller mills (Okada et al), 3  
 properties of soft white wheats (Kaldy and Rubenthaler), 302
- Minerals**  
 bioavailability of (Platt and Clydesdale), 102  
 determination in hard and soft red winter wheat (Iskander et al), 285  
 in pasta, contents and retention of (Albrecht et al), 106
- Mixing, changes of globulin during dough mixing (Okada et al), 3**
- Mixograms, changes with wheat flour-corn flour composition (Navickis), 307**
- Moisture**  
 in corn kernels, standard deviations (Martin et al), 356  
 determination in masa (Jackson and Rooney), 196
- Molecular weight, of glutenin subunits by SDS-PAGE (Ng and Bushuk), 324**
- Near-Infrared (NIR) spectroscopy**  
 analysis of protein in ground and whole field peas by (Tkachuk et al), 418  
 grinder comparison for (Gaines et al), 46  
 of hard red winter wheats varying in protein content and breadmaking potential (Rubenthaler and Pomeranz), 407
- Nutrition, characteristics of amaranth flour (Mendoza and Bressani), 218**
- Oat globulin, thermal coagulation of (Ma and Harwalkar), 212**
- Oats, cooking effects on starch and  $\beta$ -glucan (Yiu et al), 373**
- Oil, canola, low erucic acid rapeseed oil in cakes (Vaisey-Genser et al), 50**
- PAGE, for gliadin analysis (Menkovska et al), 311**
- Pasta**  
 containing corn gluten meal and/or soy (Buck et al), 264  
 sodium and other minerals in, contents and retentions of (Albrecht et al), 106  
 thiamine retention (VanDrasek and Warthesen), 116
- Pea**  
 field, analysis of protein by NIR, in ground and whole seed (Tkachuk et al), 418  
 moisture and temperature effects on seed coat durability (Ehiwe et al), 237  
 protein functionality (Koyoro and Powers), 97
- Pentosans**  
 in barley grown in Finland (Lehtonen and Aikasalo), 133

- cereal, estimation and significance of  
in abraded grains and milling by-products (Hashimoto et al), 39  
and protein relations (Shogren et al), 35  
in wheat and milled wheat products (Hashimoto et al), 30
- Phenolic compounds, free, in sorghum caryopsis and glumes (Doherty et al), 42
- Phytate, interaction with minerals (Platt and Clydesdale), 102
- Phytic acid  
fractionation during air classification of rapeseed meal (King and Dietz), 411  
influence of chromium absorption (Keim et al), 352
- Polarography, differential pulse, analysis of ascorbic acid in wheat flour by (Cherdkiatgumchai and Grant), 288
- Porridge, prepared from maize and sorghum (Vivas et al), 390
- Prolamins  
analysis of rice by HPLC (Lookhart et al), 199  
effect of trifluoroacetic acid on water solubility of, communication to editor (Lookhart), 452
- Protein  
changes in protein levels in developing kernels of normal and high lysine lines (Ejeta and Axtell), 137  
chemical effect on solubility (Endo et al), 110  
composition and grain quality (Campbell et al), 293; (Cressey et al), 299  
determination in hard and soft red winter wheat (Iskander et al), 285  
digestibilities of barleys and their isolated protein fractions (Bhatty and Whitaker), 144  
in field peas, analysis in ground and whole seed by NIR (Tkachuk et al), 418  
functionality (Koyoro and Powers), 97  
heat denaturation of wheat endosperm proteins (Lupano and Añón), 437  
of jojoba meal  
characterization (Wiseman and Price), 91  
functional properties of (Wiseman and Price), 94  
nutritional quality of oat-bran supplemented breads (Krishnan et al), 55  
oat, thermal coagulation (Ma and Harwalkar), 212  
quality of wheat and corn distillers' dried grains (Dong et al), 327  
soybean seed, high-resolution SDS-PAGE of (Sathe et al), 380  
tortilla production effect on (Vivas et al), 384
- Rapeseed, air classification of (King and Dietz), 411
- Rheology  
dough, as affected by ascorbic acid and fluoride ion (Grant), 403  
of flour streams during dough mixing (Endo et al), 110  
oat starch pastes, investigation of (Doublrier et al), 21  
of wheat flour-corn flour doughs (Navickis), 307
- Rice  
brown, elements of (Juliano et al), 27  
identification of cultivars by HPLC (Lookhart et al), 199  
parboiled, varietal effect on properties (Unnikrishnan and Bhattacharya), 315, 321  
puffed, varietal differences (Villareal and Juliano), 337  
thiamine retention (VanDrasek and Warthesen), 116
- SDS-PAGE  
estimation of molecular weights of glutenin subunits (Ng and Bushuk), 324  
high-resolution, of soybean seed proteins (Sathe et al), 380  
of wheat endosperm proteins (Lupano and Añón), 437
- Seed coat, durability of as affected by seed moisture and temperature (Ehiwe et al), 237
- Semolina, characterization by mid-infrared spectroscopy (Renard et al), 177
- Sodium, in pasta, contents and retention of (Albrecht et al), 106
- Sorghum  
caryopsis and glumes, phenolic compounds and tannins in (Doherty et al), 42  
decortication, lime cooked, nutritional value and amino acid composition (Serna-Saldivar et al), 247  
nutritional evaluation of (Banda-Nyirenda et al), 413  
protein and lysine levels in developing kernels (Ejeta and Axtell), 137  
proteins in, effect of tortilla production on (Vivas et al), 384  
thin porridge prepared from (Vivas et al), 390
- Soy, incorporation into cereal-based foods (Buck et al), 264
- Soybean  
glycinin, polymerization of acidic subunits on (Yamagishi et al), 207  
seed proteins, high-resolution SDS-PAGE of (Sathe et al), 380
- Spaghetti, supplemented with corn distillers' dried grains (Wu et al), 434
- Starch  
<sup>13</sup>C nuclear magnetic resonance investigations (Hansen et al), 449  
functionality affected by amylases (Kuracina et al), 182  
glass transition in (Zeleznaek and Hoseneý), 121  
lipid complex  
factors influencing (Hahn and Hood), 81  
method to quantify (Hahn and Hood), 77  
maize, differential scanning calorimetry of (Krueger et al), 187  
oat  
cooking effect on solubilization and digestibility (Yiu et al), 373  
rheological investigation of pastes of (Doublrier et al), 21  
stearic acid interactions, measured by electron spin resonance (Pearce et al), 154  
wheat, hydrophobicity (Seguchi), 281
- Storage, effects on white bread texture (Stöllman and Lundgren), 230
- Sugar, effect of cookie spread (Doescher et al), 163
- Sulfhydryl oxidase, effect on wheat dough (Kaufman and Fennema), 172
- Sulfur, deficiency and amino acid sulfur (Juliano et al), 27
- Tannins, in sorghum caryopsis and glumes (Doherty et al), 42
- Thiamine, retention in cooked cereal products (VanDrasek and Warthesen), 116
- Tortilla, production effect on sorghum and maize proteins (Vivas et al), 384
- Trifluoroacetic acid, effect on solubility of gliadins, communication to editor (Lookhart), 452
- Triticale, gluten quality comparison (Peña and Ballance), 128
- Ultrafiltration, for recovery of stillage soluble solids from hard and soft wheat (Wu), 260
- Viscoelasticity, role of noncovalently bonded proteins in glutenin (Prasada Rao and Nigam), 168
- Wheat  
distillers' dried grains  
protein quality (Dong et al), 327  
with solubles, total dietary fiber (San Buenaventura et al), 135  
Do-Corder studies on dough development (Endo et al), 110  
drying effect on endosperm proteins (Lupano and Añón), 437  
durum, characterization of milled products by mid-infrared spectroscopy (Renard et al), 177  
flours, pentosan and protein content (Shogren et al), 35  
Fusarium head blight (scab), effects on location and cultivar on (Love and Seitz), 124  
glutenin subunit molecular weights by SDS-PAGE (Ng and Bushuk), 324  
hard and soft, recovery of stillage soluble solids from, by reverse osmosis and ultrafiltration (Wu), 260  
hard and soft red winter, mineral and protein content of (Iskander et al), 285  
hardness determination, by grinder rpm reduction (Williams et al), 422  
hard red winter, NIR spectra of those varying in protein content and breadmaking potential (Rubenthaler and Pomeranz), 407  
HPLC analysis of gliadins and glutenins (Huebner and Bietz), 15  
kernel texture, measurement methods (Gaines et al), 46  
milling and quality characteristics of commercial wheats and their 1B/1R derivatives (Dhaliwal et al), 72  
pentosans in, estimation and significance of (Hashimoto et al), 30  
soft, PAGE gliadin patterns (Clements), 442  
soft white winter, distillers' dried grains with solubles (Rasco et al), 139  
Wheat bran, influence on chromium absorption (Keim et al), 352
- Xylanase, detection of gel diffusion (Wood and Weisz), 8
- Yeast, freeze-tolerant, new for frozen dough preparation (Hino et al), 269
- Zinc, phytate-mineral complexes (Platt and Clydesdale), 102