

Subject Index

Page numbers of errata are in italics.

- Absorption, prediction; regression equation for (Hazelton et al), 400
- Alkaline
- hydrogen peroxide extraction; for hemicellulose isolation from corn fiber (Doner and Hicks), 176
 - processing; to detoxify rapeseed meal (Barrett et al), 168
- Amino acid, sequencing; of *Triticum tauschii* (Vensel et al), 108
- α -Amylase, inhibitors; in barley (Zhang et al), 119
- Amylopectin
- hydrodynamic chromatography of waxy maize starch for molecular weight values (Klavons et al), 832
 - molecular weight and intrinsic viscosity (Millard et al), 687
 - retrogradation; correlation with fine structure and physicochemical properties from Taiwan rice (Lu et al), 34
 - staling of cooked milled rice (Villareal et al), 163
- Amylose, zero lines, hull-less barley (Bhatty and Rosnagel), 190
- Antioxidants
- bread fortification with fiber and (Park et al), 207
 - for fortifying bread (Park et al), 202
 - naturally occurring; cookie physical and chemical attributes and consumer acceptance (Hix et al), 281
- L-Ascorbic acid, effect on rheological properties of wheat flour-water dough (Nakamura and Kurata), 647, 651
- Baking
- cookies: effect of formula water content on spread (Miller et al), 669; hard wheat factors responsible for reduced spread (Miller and Hosney), 330
 - effects of whole wheat and rye sourdough breads on cereal alkylresorcinols (Winata and Lorenz), 284
 - elongational viscosity to estimate cookie diameter (Miller and Hosney), 614
 - quality: extra strong wheat (communication to the editor) (Scanlon et al), 612; influenced by kernel size and shriveling (Gaines et al), 700
 - temperature effect on crumb staling (Giovanelli et al), 710
- Barley
- carbohydrates resistant to digestion in human ileostomate; physicochemical characterization (Botham et al), 29
 - compared to barley, β -glucan content (Lee et al), 571
 - consecutive extracts of, molecular weight distribution and β -glucan content of (Beer et al), 476
 - β -glucan, effect on glycemic response (Yokoyama et al), 293
 - grain development patterns; implications for malting quality (Swanston et al), 456
 - hull-less: milling for bran and flour production (Bhatty), 693; zero amylose lines (Bhatty and Rosnagel), 190
 - insect α -amylase inhibitors (Zhang et al), 119
 - lipoxygenase and lipase inactivation and phytase preservation in (Rutgersson et al), 727
 - molecular characterization of β -glucans by size exclusion chromatography with laser light scattering detection (Knuckles et al), 599
 - starch lipid modification by malting (Kaukovirta-Norja et al), 733
 - starches; isolation and cationization of (Vasanthan et al), 25
 - waxy starch genotypes (Swanston), 452
- Bioavailability, of calcium; in breads fortified with different calcium sources (Ranhotra et al), 361
- Bran
- production; hull-less barley milling for (Bhatty), 693
 - rice, protein fraction characterization of (Hamada), 662
- Bread
- baking temperature effect on crumb-staling kinetics (Giovanelli et al), 710
 - calcium bioavailability; fortification with different calcium sources (Ranhotra et al), 361
 - crumb strength (communication to the editor) (Scanlon et al), 612
 - fiber and antioxidants for fortification (Park et al), 207
 - fortification with antioxidants (Park et al), 202
 - γ -gliadin related to loaf volume (Huebner et al), 123
 - whole wheat and rye sourdough, effects of fermentation and baking on cereal alkylresorcinols (Winata and Lorenz), 284
- Breadmaking
- properties; affected by gaseous acetic acid (Seguchi et al), 129
 - quality: individual subunit effect on (Huang and Khan), 786; quantitative effect of total amounts on (Huang and Khan), 781; of wheat affected by N-fertilization (Pechanek et al), 800
- Buckwheat, common and tartary, physicochemical properties (Li et al), 78
- Calcium, bioavailability; in breads fortified with different calcium sources (Ranhotra et al), 361
- Carbohydrates, liquifaction of, for protein separation from rice flour (Shih and Daigle), 437
- Cereal grain
- drying (Tolaba et al), 842
 - structure and composition (Irving and Jideani), 224
- Chromatography, hydrodynamic, amylopectin, for molecular weight determination (Klavons et al), 832
- Color, measurement of noodles; automated system for (Corke et al), 356
- Cookies
- containing naturally occurring antioxidants, physical and chemical attributes and consumer acceptance (Hix et al), 281
 - crispness development during industrial oven baking (Piazza and Masi), 135
 - effect of formula water content on spread (Miller et al), 669
 - hard wheat factors responsible for reduced spread (Miller and Hosney), 330
- Corn (see also Maize)
- debranning; effect of sodium, calcium, and potassium hydroxides (Singh et al), 254
 - dry-milled: *Fusarium* mold and fumonisin distribution in (Katta et al), 858; hydrocyclone separation of (Dickey et al), 676
 - extraction of zein (Wolf and Lawton), 530
 - fiber: hemicellulose isolation by alkaline hydrogen peroxide extraction (Doner and Hicks), 176; recovery of starch and protein (Dowd), 589
 - flour and starch; lime effect on gelatinization of (Bryant and Hamaker), 171
 - gluten meal; effect of drying (Wu et al), 258
 - single-stage short-duration tempering of, for dry milling (Mehra and Eckhoff), 484
 - starch granules; visualization of channels and cavities of (Huber and BeMiller), 537
 - wet milling, effect of processing conditions (Wu et al), 264, 268
 - wet-milling procedures; comparison of laboratory and pilot-plant (Singh et al), 40
 - wet-milling quality and prediction (Rausch et al), 274
 - zeins; capillary electrophoresis for quantitative analysis (Parris et al), 766
- Corn meal
- extrudates affected by epichlorohydrin (Kojima et al), 526
 - particle size (Garber et al), 656
- Corn starch
- DSC, thermal analysis, starch extraction (Yamin et al), 407
 - extraction and blending methods (Krieger et al), 553
 - hybrid-dependent effect of lactic acid on yield (Singh et al), 249
 - malodextrins with low dextrose equivalent; preparation and properties (McPherson and Seib), 424
 - recovery by milling and steeping (Lopes-Filho et al), 633
 - thermal properties; changes during growth development (Ng et al), 288
- Debranning, of corn; effect of sodium, calcium, and potassium hydroxides (Singh et al), 254
- Detoxification, or rapeseed meal by alkaline extrusion (Barrett et al), 168
- Dietary fiber
- effect on glycemic response (Yokoyama et al), 293
 - effect on human colonic function and serum lipids (Stephen et al), 379
- Differential scanning calorimetry, corn starch, thermal analysis, starch extraction (Yamin et al), 407
- Dough
- frozen lean wheat, water distribution in (Räsänen et al), 806
 - mechanical, effect on extractability of wheat storage proteins from bread dough (Bushuk et al), 389
 - mixing requirement on laboratory and industrial scale (Wilson et al), 715
 - mixing strength (Hussain et al), 242
 - prefermented, fermentation stability and pore structure (Räsänen et al), 56
 - rheology; affected by gaseous acetic acid (Seguchi et al), 129
 - wheat: brightness affected by metal ions (Vadlamani and Seib), 318; effects of lactic acid, acetic acid, and salt on rheological properties of (Wehrle et al), 739
 - wheat flour: rheological properties (Fu et al), 304; time-resolved shear viscosity of (Lindborg et al), 49
- Dry milling
- composition of oat bran and flour prepared by (Doehler and Moore), 403
 - corn for, single-stage short-duration tempering of (Mehra and Eckhoff), 484

- Drying
- cereal grain (Tolaba et al), 842
 - of corn gluten meal (Wu et al), 264, 268
 - effect on oil absorption and microstructure of tortilla chips (Lujan-Acosta and Moreira), 216
- Economics, of germ preseparation; for dry-grind ethanol facilities (Singh and Eckhoff), 462
- Electrophoresis
- capillary combined with HPLC 2-D separation (Bean and Lookhart), 758
 - capillary, for quantitative analysis of corn zeins (Parris et al), 766
 - multistacking SDS-PAGE of glutenin (Huang and Khan), 229
- Endosperm, structure of wheat starchy endosperm dried by different methods (Bechtel and Wilson), 235
- Enzymes, α -amylase, cellulase, and hemicellulase, in processing of rice flour for protein separation (Shih and Daigle), 437
- Errata
- vol. 73, no. 5, p. 574, 90
 - vol. 73, no. 6, p. 777, 359
- Ethanol
- dry-grind facilities, economics of germ preseparation (Singh and Eckhoff), 462
 - fuel production; rye and triticale as feedstock for (Wang et al), 621
- Extractibility, of wheat storage proteins from bread dough; effect of mechanical dough development on (Bushuk et al), 389
- Extrusion
- alkaline, to detoxify rapeseed meal (Barrett et al), 168
 - changes in water absorption and swollen volume in alkaline peroxide pretreated rice hulls by (Larrea et al), 98
 - corn meal, epichlorohydrin effect on water solubility and macromolecular properties (Kojima et al), 526
- Extrusion cooking
- effect of corn meal particle size (Garber et al), 656
 - effect on extractable lipids and fatty acid composition in oat flour (Wicklund and Magnus), 326
- Fat acidity, of rough rice; determination by NIR spectroscopy (Li and Shaw), 556
- Fermentation, effects of whole wheat and rye sourdough breads on cereal alkylresorcinols (Winata and Lorenz), 284
- Fiber
- bread fortification with antioxidants and (Park et al), 207
 - textile, production from zein and soy protein-zein blend (Zhang et al), 594
- Film
- cast, from soy protein isolates and fractions (Kunte et al), 115
 - physical properties for those produced using zein and kafirin (Buffo et al), 473
- Flavor
- of cereal products, review (Grosch and Schieberle), 91
 - retention in starch extrudates (Kollengode and Hanna), 396
- Flour
- Australian, influencing texture of yellow alkaline noodles (Ross et al), 814
 - composition; dry-milling mechanisms of (Doehlert and Moore), 403
 - end-use quality of; from *Rhizopertha dominica* infested wheat (Sánchez-Marínez et al), 481
 - hard wheat, reduced cookie spread factors (Miller and Hosney), 330
 - legume, wet fractionation (Otto et al), 141
 - oat, extrusion cooking effect on extractable lipids and fatty acid composition (Wicklund and Magnus), 326
 - production; hull-less barley milling for (Bhatty), 693
 - simple phenolic acids in, relation to ash content, color, and polyphenol oxidase activity (Hatcher and Kruger), 337
 - swelling volume in wheat; genotypic and environmental variation (Morris et al), 16
 - wheat: contribution to peak hot paste viscosity (Morris et al), 147; glutathione-dehydroascorbate oxidoreductase studies (Kaid et al), 605; mixing characteristics influenced by gliadin-rich subfractions of Glenlea wheat (Hussain and Lukow), 791; relation between laboratory and industrial scale mixing (Wilson et al), 715
 - yield; predicting with single-kernel characterization system (Osborne et al), 467
- Fractionation, of glutenin by multistacking SDS-PAGE (Huang and Khan), 229
- Gelatinization
- of corn flour and starch; lime effect (Bryant and Hamaker), 171
 - starch, in wheat (Zeng et al), 63
- Gliadin
- γ -gliadin correlated to loaf volume (Huebner et al), 123
 - of near-isogenic bread lines, effects on dough properties (Redaelli et al), 102
- β -Glucan
- in barley, effect on glycemic response (Yokoyama et al), 293
 - comparison of barley and oat (Lee et al), 571
 - content of consecutive extracts of oat and barley cultivars, molecular weight distribution (Beer et al), 476
 - molecular characterization by size exclusion chromatography with laser light scattering detection (Knuckles et al), 599
 - from oats, cooking and storage effect on (Beer et al), 705
 - reduced, in waxy starch barley genotypes (Swanston), 452
- Glucosylase, hydrolysis; bound lipid release in cereal starches (Kitahara et al), 1
- Glutathione, dehydroascorbate oxidoreductase from wheat flour (Kaid et al), 605
- Gluten
- aqueous dispersion affected by metal ions (Vadlamani and Seib), 318
 - oxidant action effects (Cherian and Chinachoti), 312
- Glutenin
- characterization by multistacking SDS-PAGE (Huang and Khan), 229
 - HMW subunits; molecular modeling (Köhler et al), 154
 - of near-isogenic bread lines, effects on dough properties (Redaelli et al), 102
 - subunit isolated from Chinese spring wheat; detection of *O*-glycosidically linked mannose (Tilley), 371
 - subunits of *Triticum tauschii*, purification and characterization (Vensel et al), 108
- Grain
- color classification of (Dowell), 617
 - maize, extraction methods for evaluating zein content (Landry), 188
- Hardness
- maize endosperm, related to amylose content and damage susceptibility (Dombrink-Kurtzman and Knutson), 776
 - of maize kernels as influenced by zein composition (Robutti et al), 75
 - wheat endosperm structure and its relationship to endosperm texture (Bechtel and Wilson), 235
- Hemicellulose, isolation from corn fiber; by alkaline hydrogen peroxide extraction (Doner and Hicks), 176
- HPLC
- combined with capillary electrophoresis 2-D separation (Bean and Lookhart), 758
 - RP- and size-exclusion to quantitate protein fractions relating to breadbaking quality (Huebner et al), 123
 - zein composition of coarse and fine portions of ground kernels by RP- (Robutti et al), 75
- Image analysis, with three sides of rice kernel for authentication (Kim et al), 212
- Insects, α -amylases inhibited by barley proteins (Zhang et al), 119
- Instructions to authors, iv
- Irradiation, detection in wheat, using EPR spin probe technique (Dadayli et al), 375
- Kafirin, films; comparison to zein films (Buffo et al), 473
- Lactic acid, on corn starch yields; hybrid-dependent effect (Singh et al), 249
- Legumes
- microstructure of (Otto et al), 445
 - wet fractionation (Otto et al), 141
- Lipase, inactivation; in barley (Rutgersson et al), 727
- Lipids
- amylose complexes in modified starch (Liu et al), 159
 - in barley and malt starches (Kaukovirta-Norja et al), 733
 - blood, effect of tristearin and other functional fats on (Ranhotra et al), 297
 - extractable, effect of extrusion cooking on (Wicklund and Magnus), 326
 - release of bound, in cereal starches (Kitahara et al), 1
 - serum, oat hull fiber effect on (Stephen et al), 379
- Lipoxygenase, inactivation; in barley (Rutgersson et al), 727
- Maize (see also Corn)
- endosperm hardness related to amylose content and damage susceptibility (Dombrink-Kurtzman and Knutson), 776
 - endosperm mutants; thermal property changes during maturity stages (Ng et al), 288
 - grain; extraction methods for evaluating zein content (Landry), 188
 - thermal properties of starch from (Ng et al), 837
 - whole grain amylose analysis, using NITS (Campbell et al), 300
 - zein composition of coarse and fine portions of ground kernels (Robutti et al), 75

- Malting
—effect on starch lipids (Kaukovirta-Norja et al), 733
—quality affected by barley grain development patterns (Swanston et al), 456
- Maltodextrins, corn starch, preparation and properties (McPherson and Seib), 424
- Methods
—blending, for corn starch extraction (Krieger et al), 553
—extraction of zein for evaluating its content (Landry), 188
—flow injection analysis biosensor, for damaged starch determination (Haginoya et al), 745
- Microscopy, pore size distribution of frozen doughs (Räsänen et al), 56
- Microstructure
—cereal grain, *Digitariaeaxis* (Irving and Jideani), 224
—drying effect on, in tortilla chips (Lujan-Acosta and Moreira), 216
—of garbanzo beans and peas (Otto et al), 445
- Milling
—corn fiber (Dowd), 589
—for corn starch recovery (Lopes-Filho et al), 633
—dry: of corn fractions, *Fusarium* mold and fumonisin distribution (Katta et al), 858; hydrocyclone separation of corn (Dickey et al), 676
—effect on rice flavor (Champagne et al), 566
—of hull-less barleys for bran and flour production (Bhatty), 693
—rice kernel thickness effect on (Chen and Siebenmorgan), 821
—roller mill extraction rate effect on chapatti-making quality (Hatcher et al), 502
—semolina, *Fusarium* head blight effect on (Dexter et al), 519
—soft wheat, influence of kernel size and shriveling (Gaines et al), 700
- Mixograph, regression equation for predicting absorption for (Hazelton et al), 400
- Moisture, effect on rice flavor (Champagne et al), 566
- Molecular modeling, of N-terminal regions of HMW glutenin subunits (Köhler et al), 154
- Near-infrared transmittance spectroscopy, for whole grain amylose analysis in maize (Campbell et al), 300
- NIR spectroscopy
—for determining fat acidity of rough rice (Li and Shaw), 556
—for prediction of cooked rice texture (Windham et al), 626
—for quantifying surface lipid content of milled rice (Chen et al), 826
—using visible wavelengths to classify wheat (Dowell), 617
- Nonprotein nitrogen, of corn flour, gluten meal and distillers' grains (Wolf and Lawton), 530
- Nonstarchy polysaccharides, content and composition of, in sorghum endosperms (Kavitha and Chandrashekar), 22
- Noodles
—color; continuous measurement of time-dependent changes (Corke et al), 356
—genetic variation in color of sweetpotato flour (Collado et al), 681
—quality; prediction by RVA viscosity (Batey et al), 497
—starch, properties affected by sweetpotato genotype (Collado and Corke), 182
—yellow alkaline, texture influenced by Australian flours (Ross et al), 814
- Oat
—compared to barley, β -glucan content (Lee et al), 571
—consecutive extracts of, molecular weight distribution and β -glucan content of (Beer et al), 476
—cooking and storage effect on molecular weight of β -glucan extracted from (Beer et al), 705
—groat flours; factors affecting viscosity of slurries (Zhang et al), 722
- Oat bran, composition; dry-milling mechanisms of (Doehlert and Moore), 403
- Oil
—absorption; drying effect on, in tortilla chips (Lujan-Acosta and Moreira), 216
—images of oil bodies (Shewry et al), 193
- Oxidation, action effects on gluten (Cherian and Chinachoti), 312
- Pasta
—durum wheat, *Fusarium* head blight effect on (Dexter et al), 519
—high fiber, glycemic properties (Yokoyama et al), 293
- Phenolic acids, in flours from Canadian wheat; relation to ash content, color, and polyphenol oxidase activity (Hatcher and Kruger), 337
- Phenol-sulfuric acid assay, determination of composition of starch-oil composites (Knutson), 471
- Physicochemical properties
—of barley carbohydrates resistant to digestion in human ileostomate (Botham et al), 29
—of common and tartary buckwheat (Li et al), 78
—correlations, fine structure and amylopectin retrogradation from Taiwan rice (Lu et al), 34
Polyphenol oxidase, variation, in wheat (Park et al), 7
- Popcorn, effect of kernel size, location, and type of damage on popping characteristics (Singh et al), 672
- Protein
—corn, capillary electrophoresis for zein quantitative analysis (Parris et al), 766
—corn protein extraction (Wu et al), 258, 264, 268
—images of gliadin and glutenins (Shewry et al), 193
—interaction with starch (Guerrieri et al), 846
—separation from rice flour, using carbohydrate-hydrolyzing enzymes (Shih and Daigle), 437
—wheat: effects of chromosomes 1B and 1D on dough properties (Redaelli et al), 102; separation by combined HPLC-CE (Bean and Lookhart), 758; storage from bread dough, effect of mechanical dough development on extractability (Bushuk et al), 389
- Retrogradation
—of maize starch (Fisher and Thompson), 344
—resistance to, waxy hexaploid wheat starch (Hayakawa et al), 576
- Review
—flavor of cereal products (Grosch and Schieberle), 91
—scanning probe microscopes, cereal science applications (Shewry et al), 193
- Reviewers, acknowledgment of, iii
- Rheological properties
—of concentrated starch-water preparations (Rolee and Le Meste), 581
—effects of wheat prolamins encoded by chromosomes 1B and 1D (Redaelli et al), 102
—of full-formula doughs (Hussain et al), 242
—of wheat flour doughs, added fat effect (Fu et al), 304
—of wheat flour-water dough: effect of L-ascorbic acid (Nakamura and Kurata), 647; effect of L-ascorbic acid and superoxide anion radical (Nakamura and Kurata), 651
- Rheology
—cookie crispness development during industrial oven baking (Piazza and Masi), 135
—cookie dough (Miller and Hosenev), 614
—dough, affected by gaseous acetic acid (Seguchi et al), 129
—of undeveloped and developed wheat dough (Campos et al), 489
- Rice
—authentication by image analysis (Kim et al), 212
—bran; protein fraction characterization of (Hamada), 662
—cooked milled, amylopectin staling of (Villareal et al), 163
—cooked texture prediction using NIR analysis (Windham et al), 626
—correlations between fine structure, physicochemical properties, and amylopectin retrogradation (Lu et al), 34
—crackers; aging effect on quality of (Noomhorm et al), 12
—flavor; effects of drying, moisture content, and milling degree on (Champagne et al), 566
—hulls; extrusion of alkaline peroxide pretreated (Larrea et al), 98
—kernel thickness effect on milling degree (Chen and Siebenmorgan), 821
—low-glutelin content mutant; properties and protein quality (Eggum and Juliano), 200
—medium grain amylograph and cooking properties affected by rough rice storage conditions (Perdon et al), 864
—milled, lipid content quantification via visible/NIR spectroscopy (Chen et al), 826
—rough, fat acidity determination by NIR spectroscopy (Li and Shaw), 556
—starch-lipid complex effect on in vitro digestibility, complexing index, and viscosity (Guraya et al), 561
- Roselle (Karkade), protein fractionation and functional properties (Abu-Tarboush et al), 352
- Rye, as feedstock for fuel ethanol production (Wang et al), 621
- Scanning electron microscopy, of *Digitariaeaxis* grain (Irving and Jideani), 224
- SDS-PAGE
—for quantitative determination of HMW glutenin subunits of HRS wheat (Huang and Khan), 781, 786
—of *Triticum tauschii* (Vensel et al), 108
- Sorghum
—content and composition of nonstarchy polysaccharides in endosperms of (Kavitha and Chandrashekar), 22
—kafirin, physical properties of films (Buffo et al), 473
—starch granules, visualization of channels and cavities of (Huber and BeMiller), 537
—value in steam flaking (McDonough et al), 542

- Sourdough, whole wheat and rye, effects of fermentation and baking on cereal alkylresorcinols (Winata and Lorenz), 284
- Soy protein
- isolates and fractions; cast films from (Kunte et al), 115
 - textile fiber production from (Zhang et al), 594
- Staling, baking temperature effects on (Giovanelli et al), 710
- Starch
- amylose-lipid complexes in modified starch, DSC measurement (Liu et al), 159
 - barley, isolation and cationization of (Vasanthan et al), 25
 - blends; properties of (Obanni and BeMiller), 431
 - buckwheat, common and tartary (Li et al), 78
 - cereal, bound lipid release in, upon glucoamylase hydrolysis (Kitahara et al), 1
 - corn thermal properties (Pollak and White), 412
 - damage: determination by flow injection analysis biosensor method (Haginoya et al), 745; predicting with single-kernel characterization system (Osborne et al), 467
 - exudates; flavor retention in (Kollengode and Hanna), 396
 - gelatinization, pasting, and gelation properties in wheat (Zeng et al), 63
 - granules of corn and sorghum; visualization of channels and cavities of (Huber and BeMiller), 537
 - interaction with protein (Guerrieri et al), 846
 - lime effect on gelatinization of (Bryant and Hamaker), 171
 - lipids; effect of malting on (Kaukovirta-Norja et al), 733
 - maize, retrogradation (Fisher and Thompson), 344
 - molecular weight and intrinsic viscosity (Millard et al), 687
 - pasting; wheat flour fraction contribution (Morris et al), 147
 - pasting behaviors; effects of granular structures on (Tsai et al), 750
 - pasting properties; Iranian hexaploid wheat landraces (Bhattacharya et al), 417
 - properties of gelatinization and retrogradation of waxy hexaploid wheat (Hayakawa et al), 576
 - properties and stability of club and soft white winter wheats (Lin and Czuchajowska), 639
 - recovery from corn fiber (Dowd), 589
 - retrogradation of (Jacobson et al), 511
 - rice, starch-lipid complex effect on in vitro digestibility, complexing index, and viscosity (Guraya et al), 561
 - role in flake quality (McDonough et al), 542
 - starch-oil composites; determination of composition (Knutson), 471
 - sweetpotato, properties of noodles (Collado and Corke), 182
 - thermal properties; from maize (Ng et al), 837
 - viscosity; variation caused by operating conditions and effects on prediction of noodle quality (Batey et al), 497
 - water preparations; thermomechanical behavior of (Rolee and Le Meste), 581
 - waxy barley genotypes (Swanston), 452
 - wheat, extraction with aqueous sodium hydroxide (Matsunaga and Seib), 851
 - yield; purify of products (Meuser et al), 364
- Steam flaking, quality of flakes (McDonough et al), 542
- Storage, rough rice, effects on amylograph and cooking properties of medium grain rice (Perdon et al), 864
- Sweetpotato
- flour; color genetic variation related to use in wheat-based flour products (Collado et al), 681
 - genotype; starch noodle properties affected by (Collado and Corke), 182
- Techniques, scanning probe microscopes (Shewry et al), 193
- Thermal properties, maize mutants, effect of endosperm maturity on (Ng et al), 288
- Tortillas, oil absorption and microstructure of, drying effect on (Lujan-Acosta and Moreira), 216
- Tricin, separation from wheat leaves; RP-HPLC method for (Estiarte et al), 495
- Tristearin, effect on blood lipids in hamsters (Ranhotra et al), 297
- Triticale, as feedstock for fuel ethanol production (Wang et al), 621
- Viscosity
- of oat groat flours; factors (Zhang et al), 722
 - time-resolved shear, of wheat flour doughs (Lindborg et al), 49
 - wheat tailings fractions; effect of wheat protein on (Seguchi et al), 384
- Wet milling
- corn: comparison of laboratory and pilot-plant procedures (Singh et al), 40; lactic acid effect (Singh et al), 249
 - laboratory milling procedures (Rausch et al), 274
 - of wrinkled peas (Meuser et al), 364
- Wheat
- breadmaking quality affected by N-fertilization (Pechanek et al), 800
 - Chinese spring, detection of *O*-glycosidically linked mannose within glutenin subunit (Tilley), 371
 - club and soft white winter, starch properties and stability of (Lin and Czuchajowska), 639
 - dough: effects of lactic acid, acetic acid, and salt on rheological properties of (Wehrle et al), 739; fermentation stability and pore size distribution after frozen storage (Räsänen et al), 56
 - dough rheology (Fu et al), 304; (Campos et al), 489
 - durum, *Fusarium* head blight effect on semolina milling and pasta-making quality of (Dexter et al), 519
 - evaluation for waxy proteins (Demeke et al), 442
 - flour: determination of diastatic activity in by biosensor (Haginoya et al), 745; fractions; contribution to peak hot paste viscosity (Morris et al), 147; glutathione-dehydroascorbate oxidoreductase studies (Kaid et al), 605; mixing characteristics influenced by gliadin-rich subfractions of Glenlea wheat (Hussain and Lukow), 791; swelling volume in, genotypic and environmental variation (Morris et al), 16
 - glutenin of hard red spring (Huang and Khan), 229
 - grain; single-kernel characterization technology applied to (Osborne et al), 467
 - hexaploid: Iranian landraces (Bhattacharya et al), 417; production with waxy endosperm character (Kiribuchi-Otobe et al), 72
 - irradiated, detection using EPR spin probe technique (Dadayli et al), 375
 - leaves; tricin separation from, RP-HPLC method for (Estiarte et al), 495
 - NaOH test for color classification (Dowell), 614
 - protein fractions relating to bread-baking quality (Huebner et al), 123
 - quality characteristics of waxy hexaploid (Hayakawa et al), 576
 - *Rhizopertha dominica* infested, end-use quality of flour from (Sánchez-Maríñez et al), 481
 - soft, milling and baking quality influenced by kernel size and shriveling (Gaines et al), 700
 - starch; extraction with aqueous sodium hydroxide (Matsunaga and Seib), 851
 - starch gelatinization, pasting, and gelation properties in (Zeng et al), 63
 - starch granules; stained with Remazolbrilliant blue dye (Seguchi and Kanenaga), 548
 - tailings; effect of wheat protein on water-binding capacity and viscosity of (Seguchi et al), 384
 - ultrastructure of developing endosperm dried by different methods (Bechtel and Wilson), 235
 - variation in polyphenol oxidase activity and quality characteristics (Park et al), 7
- Zein
- biodegradable sheets based on, plasticized with palmitic and stearic acids (Lai et al), 82
 - composition: comparison between coarse and fine portion of ground kernels (Robutti et al), 75; factors affecting (Wu et al), 258
 - extraction: from corn flour, gluten meal, and distillers' grains (Wolf and Lawton), 530; factors affecting (Wu et al), 268; methods for evaluating its content (Landry), 188
 - films; comparison to kafirin films (Buffo et al), 473
 - plasticized films; properties and microstructure of (Lai and Padua), 771
 - textile fiber production from (Zhang et al), 594