

# Index to Volume 77

## Author Index

Page numbers of errata are in italic>.

- Abecassis, J. *See* E. Charun, 265  
— *See* R. Pujol, 421
- Adachi, T., K. Watanabe, and T. Mitsunaga. Characterization of thiamin-binding protein from wheat germ, 578
- Åman, P. *See* A. A. M. Andersson, 463
- Ammar, K., W. E. Kronstad, and C. F. Morris. Breadmaking quality of selected durum wheat genotypes and its relationship with high molecular weight glutenin subunits allelic variation and gluten protein polymeric composition, 230
- Anderson, A. K., and P. K. W. Ng. Changes in disulfide and sulfhydryl contents and electrophoretic patterns of extruded wheat flour proteins, 354
- Andersson, A. A. M., R. Andersson, and P. Åman. Air classification of barley flours, 463
- Andersson, R. *See* A. A. M. Andersson, 463
- Ando, H. *See* H. Tang, 27
- Andrews, L. C. *See* C. S. Gaines, 187
- Arendt, E. K. *See* C. M. O'Brien, 111  
— *See* P. Crowley, 370
- Artz, W. E. *See* S. M. Mahungu, 220
- Autran, J. C. *See* M.-H. Morel, 685
- Åvall, A.-K. *See* E. Bertoft, 657
- Baik, B.-K. *See* G. G. Mikhaylenko, 507
- Baik, M.-Y., and P. Chinachoti. Moisture redistribution and phase transitions during bread staling, 484
- Bailey, T. B. *See* A. E. McPherson, 320
- Bar-L'Helgouac'h, C. *See* M.-H. Morel, 685
- Barragán Delgado, M. L., and S. O. Serna Saldívar. Production and nutritional evaluation of liquefied weaning foods from malted sorghum, quality protein maize, and other cereals, 652
- Barrett, A. H., A. V. Cardello, L. Mair, P. Maguire, L. L. Leshner, M. Richardson, J. Briggs, and I. A. Taub. Textural optimization of shelf-stable bread: Effects of glycerol content and dough-forming technique, 169  
—, M. Tsoubeli, P. Maguire, Tan, N. B., K. Conca, Y. Wang, B. Porter, and I. Taub. Textural stability of intermediate-moisture extrudates: Effects of formulation, 784
- Barton, F. E., II, D. S. Himmelsbach, A. M. McClung, and E. T. Champagne. Rice quality by spectroscopic analysis: Precision of three spectral regions, 669
- Batey, I. L., and B. M. Curtin. Effects on pasting viscosity of starch and flour from different operating conditions for the Rapid Visco Analyser, 754
- Bechtel, D. B., and J. Wilson. Variability in a starch isolation method and automated digital image analysis system used for the study of starch size distributions in wheat flour, 401  
— *See* C. S. Gaines, 163
- Beers, K. W. *See* B. J. Lloyd, 551
- Bejosano, F. P. *See* M. Cepeda, 489
- Bekes, F. *See* O. R. Larroque, 451  
— *See* S. Uthayakumaran, 731, 737, 744  
— *See* W. S. Veraverbeke, 582, 589
- Bennink, M. R. *See* V. E. A. Rinaldi, 237
- Bergman, C. J., J. T. Delgado, R. Bryant, C. Grimm, K. R. Cadwallader, and B. D. Webb. Rapid gas chromatographic technique for quantifying 2-acetyl-1-pyrroline and hexanal in rice (*Oryza sativa*, L.), 454
- Bertoft, E., C. Boyer, R. Manelius, and A.-K. Åvall. Observations on the  $\alpha$ -amylolysis pattern of some waxy maize starches from inbred line Ia453, 657  
— *See* R. Manelius, 345
- Bett, K. L. *See* J.-F. Meullenet, 512
- Bettge, A. D., M. J. Giroux, and C. F. Morris. Susceptibility of waxy starch granules to mechanical damage, 750  
—, and C. F. Morris. Relationships among grain hardness, pentosan fractions, and end-use quality of wheat, 241
- Bhatty, R. S. *See* G. H. Zheng, 140
- Bietz, J. A. *See* J. L. Robutti, 91
- Black, C. K., J. F. Panozzo, C. L. Wright, and P. C. Lim. Survey of white salted noodle quality characteristics in wheat landraces, 468
- Blanshard, J. M. V. *See* I. A. Farhat, 202
- Borrás, F. S. *See* J. L. Robutti, 24, 91
- Boyer, C. *See* E. Bertoft, 657
- Boyer, J. E., Jr. *See* J. Suroso, 808
- Briggs, J. *See* A. H. Barrett, 169
- Bryant, R. *See* C. J. Bergman, 454
- Budi Santosa, F. X., and G. W. Padua. Thermal behavior of zein sheets plasticized with oleic acid, 459
- Buescher, R. W. *See* A. L. Dillahunty, 541
- Buriak, P. *See* J. Wahjudi, 640  
— *See* P. Yang, 44, 128
- Cadwallader, K. R. *See* C. J. Bergman, 454
- Campbell, M. R., J. Sykes, and D. V. Glover. Classification of single- and double-mutant corn endosperm genotypes by near-infrared transmittance spectroscopy, 774
- Cao, T. K. *See* G. H. Robertson, 439
- Capocchi, A., L. Gallechi, and F. Saviozzi. Note: Isolation of wheat high molecular weight glutenin subunits from durum wheat, 105
- Carbone, L. *See* E. A. Tosi, 699
- Cardello, A. V. *See* A. H. Barrett, 169
- Cepeda, M., R. D. Waniska, L. W. Rooney, and F. P. Bejosano. Effects of leavening acids and dough temperatures in wheat flour tortillas, 489
- Cerletti, P. *See* D. Scardone, 602
- Champagne, E. T. *See* F. E. Barton II, 669  
— *See* B. G. Lyon, 64  
— *See* J.-F. Meullenet, 512
- Chan, R. *See* F. M. DuPont, 607
- Charun, E., J. Abecassis, A.-S. Contamine, T.-M. Roulland, B. Vergnes, and M.-H. Morel. Effects of temperature and mechanical input on semisweet biscuit (cookie) quality and dough characteristics, 265
- Chatakanonda, P., S. Varavinit, and P. Chinachoti. Relationship of gelatinization and recrystallization of cross-linked rice to glass transition temperature, 315
- Chaurand, M. *See* R. Pujol, 421
- Cheryan, M. *See* R. Shukla, 724
- Chien, J. T. *See* Y.-C. Lai, 544
- Chinachoti, P. *See* M.-Y. Baik, 478  
— *See* P. Chatakanonda, 315
- Cho, K.-Y. *See* S.-Y. Won, 309
- Choi, W. S. *See* S.-Y. Won, 309
- Chow, F. I. *See* T. S. Kahlon, 518, 673
- Chun, J. K. *See* K. M. Chung, 567
- Chung, D. S. *See* F. C. Wang, 478
- Chung, K. M., T. W. Moon, and J. K. Chun. Influence of annealing on gel properties of mung bean starch, 567
- Chung, O. K. *See* J. B. Ohm, 556  
— *See* A. Sayaslan, 248
- Conca, K. *See* A. Barrett, 784
- Conde-Petit, B. *See* C. Zweifel, 645
- Contamine, A.-S. *See* E. Charun, 265
- Courtin, C. M. *See* U. Elofsson, 679
- Crowley, P., H. Grau, and E. K. Arendt. Influence of additives and mixing time on crumb grain characteristics of wheat bread, 370
- Cubadda, R. *See* E. Marconi, 133
- Cuniberti, M. *See* E. A. Tosi, 699
- Curtin, B. M. *See* I. L. Batey, 754
- Czuchajowska, Z. *See* G. G. Mikhaylenko, 507
- Dailey, O. D., Jr. Note: Variability in water absorption of germ and endosperm during laboratory steeping of a yellow corn hybrid, 721
- Damerval, C. *See* J. Landry, 620
- Daniels, M. J. *See* J.-F. Meullenet, 259
- Dehlon, P. *See* M.-H. Morel, 685
- Delcour, J. A. *See* U. Elofsson, 679  
— *See* W. S. Veraverbeke, 582, 589
- Delgado, J. T. *See* C. J. Bergman, 454
- Delhaye, S. *See* J. Landry, 620
- Del Nobile, M. A., and M. Massera. Modeling of water sorption kinetics in spaghetti during overcooking, 615
- Delwiche, S. R., and W. R. Hruschka. Note: Protein content of bulk wheat from near-infrared reflectance of individual kernels, 86
- Denery-Papini, S. *See* C. Larré, 121
- Descamps, M. *See* I. A. Farhat, 202

- Deshayes, G. See C. Larré, 121  
 —. See J. Lefebvre, 193  
 Desserme, C. See C. Larré, 121  
 DeVor, R. E. See R. Shukla, 724  
 Dexter, J. E. See B. C. Morgan, 286  
 Dillahunty, A. L., T. J. Siebenmorgen, R. W. Buescher, D. E. Smith, and A. Maumoustakos. Effect of moisture content and temperature on respiration rate of rice, 541  
 Doehlert, D. C., and M. S. McMullen. Genotypic and environmental effects on oat milling characteristics and groat hardness, 148  
 Donelson, J. R., C. S. Gaines, and P. L. Finney. Baking formula innovation to eliminate chlorine treatment of cake flour, 53  
 Donelson, T. See C. S. Gaines, 163  
 Doner, L. W. See V. Singh, 560  
 Dowell, F. E. Differentiating vitreous and nonvitreous durum wheat kernels by using near-infrared spectroscopy, 155  
 Drozdek, K. A. See S. M. Mahungu, 220  
 Du, L. See P. Yang, 128  
 DuPont, F. M., W. H. Vensel, R. Chan, and D. D. Kasarda. Characterization of the 1B-type  $\omega$ -gliadins from *Triticum aestivum* cultivar Butte, 607
- Eckhoff, S. R. See S. Mehra, 209  
 —. See V. Singh, 560, 665, 692  
 —. See J. Wahjudi, 640  
 —. See D. Wang, 525  
 —. See P. Yang, 44, 128, 529  
 Ekholm, P., L. Virkki, M. Ylinen, L. Johansson, and P. Varo. Effects of natural chelating agents on the solubility of some physiologically important mineral elements in oat bran and oat flakes, 562  
 Eliasson, A.-C. See U. Elofsson, 679  
 —. See H. Larsson, 633  
 Elofsson, U., A.-C. Eliasson, M. Wahlgren, A.-M. A. Loosveld, C. M. Courtin, and J. A. Delcour. Adsorption studies of interaction between water-extractable nonstarch polysaccharides and prolamins in cereals, 679  
 Engle, D. A. See C. F. Morris, 77  
 Escher, F. See C. Zweifel, 645
- Faller, J. F. See S. M. Mahungu, 220  
 Fang, Q., and M. A. Hanna. Functional properties of polylactic acid starch-based loose-fill packaging foams, 779  
 Farhat, I. A., J. M. V. Blanshard, M. Descamps, and J. R. Mitchell. Effect of sugars on retrogradation of waxy maize starch-sugar extrudates, 202  
 Favier, J. F. See E. L. Lazarou, 717  
 Ferrer, M. E. See J. L. Robutti, 24, 91  
 Fessas, D. See M. Riva, 433  
 Finney, P. L. See J. R. Donelson, 53  
 —. See C. S. Gaines, 163, 187  
 Fitzgerald, M. A. See A. J. Lisle, 627  
 Flores, R. A. See J. Suroso, 808  
 Forlani, F. See D. Scardone, 602  
 Forssell, P. See M. Lauro, 595  
 Fraignier, M.-P., N. Michaux-Ferrière, and K. Kobrehel. Distribution of peroxidases in durum wheat (*Triticum durum*), 11
- Gaines, C. S., P. L. Finney, and L. C. Andrews. Developing agreement between very short flow and longer flow test wheat mills, 187  
 —, M. Ö. Raeker, M. Tilley, P. L. Finney, J. D. Wilson, D. B. Bechtel, R. J. Martin, P. A. Seib, G. L. Lookhart, and T. Donelson. Associations of starch gel hardness, granule size, waxy allelic expression, thermal pasting, milling quality, and kernel texture of 12 soft wheat cultivars, 163  
 —. See J. R. Donelson, 53  
 Galleschi, L. See A. Capocchi, 105  
 Gaosong, J., and T. Vasanthan. Effect of extrusion cooking on the primary structure and water solubility of  $\beta$ -glucans from regular and waxy barley, 396  
 Gelroth, J. A. See G. S. Ranhotra, 159, 293  
 Gianibelli, M. C. See O. R. Larroque, 448  
 Gilbert, S. M. See A. D. L. Humphris, 107  
 Giroux, M. J. See A. D. Bettge, 750  
 Glenn, G. M. See W. J. Orts, 18  
 Glover, D. V. See M. R. Campbell, 774  
 Gomez Sanchez, M. See O. R. Larroque, 448  
 Gras, P. W. See S. Uthayakumaran, 731, 737  
 Grau, H. See P. Crowley, 370  
 —. See C. M. O'Brien, 111  
 Graybosch, R. A., G. Guo, and D. R. Shelton. Note: Aberrant falling numbers of waxy wheats independent of  $\alpha$ -amylase activity, 1  
 Graziano, M. See E. Marconi, 133  
 Griffin, V. K. See J.-F. Meullenet, 259
- Grimm, C. See C. J. Bergman, 454  
 Guan, F. See P. A. Seib, 816  
 Guo, G. See R. A. Graybosch, 1
- Haken, A. E. See V. Singh, 665, 692  
 —. See P. Yang, 44  
 Hamaker, B. R. See C. P. Huang, 343  
 Han, X. Z. See C. P. Huang, 343  
 Hankins, J.-A. See J.-F. Meullenet, 259  
 Hanna, M. A. See Q. Fang, 779  
 Harada, O., E. D. Lysenko, and K. R. Preston. Effects of commercial hydrolytic enzyme additives on Canadian short process bread properties and processing characteristics, 70  
 Hare, R. A. See M. J. Sissons, 4  
 Hatcher, D. W., and S. J. Symons. Assessment of oriental noodle appearance as a function of flour refinement and noodle type by image analysis, 181  
 —, and —. Image analysis of Asian noodle appearance: Impact of hexaploid wheat with a red seed coat, 388  
 —, and —. Influence of sprout damage on oriental noodle appearance as assessed by image analysis, 380  
 Hejlsøe-Kohsel, E. See C. P. Huang, 343  
 Hicks, K. B. See V. Singh, 560, 665, 692  
 Himmelsbach, D. S. See F. E. Barton II, 669  
 Hizukuni, S. See M. Tako, 473  
 Hosomi, K. See M. Seguchi, 339  
 Hruschka, W. R. See S. R. Delwiche, 86  
 Huang, C. P., E. Hejlsøe-Kohsel, X. Z. Han, and B. R. Hamaker. Note: Proteolytic activity in sorghum flour and its interference in protein analysis, 343  
 Hugo, L. F., L. W. Rooney, and J. R. N. Taylor. Malted sorghum as a functional ingredient in composite bread, 428  
 Humphris, A. D. L., T. J. McMaster, M. J. Miles, S. M. Gilbert, P. R. Shewry, and A. S. Tatham. Atomic force microscopy (AFM) study of interactions of HMW subunits of wheat glutenin, 107
- Imai, T. See M. Seguchi, 339  
 Ingelin, M. E. See J. Suchy, 39
- Jackson, D. S. See M. G. Osman, 101  
 Jackson, R. See M. J. Sissons, 4  
 Jane, J.-L. See K. Koch, 115  
 —. See A. E. McPherson, 320, 326  
 Jeffers, H. C. See C. F. Morris, 77  
 Johansson, E. See H. Larsson, 633  
 Johansson, L. See P. Ekholm, 562  
 Johnston, D. B. See V. Singh, 560
- Kaarlehto, T., and H. Salovaara. Effect of kiln drying on falling number of oats, 177  
 Kahlon, T. S., and F. I. Chow. In vitro binding of bile acids by rice bran, oat bran, wheat bran, and corn bran, 518  
 —, and —. Lipidemic response of hamsters to rice bran, uncooked or processed white and brown rice, and processed corn starch, 673  
 Kasarda, D. D. See F. M. DuPont, 607  
 Kauffmann, D. See J.-F. Meullenet, 512  
 Kavale, S. See A. R. Wooding, 791, 798  
 Ke, T., and X. Sun. Physical properties of poly(lactic acid) and starch composites with various blending ratios, 761  
 Keentok, M. See S. Uthayakumaran, 744  
 Keogh, M. K. See C. M. O'Brien, 111  
 Kerr, W. L., C. D. W. Ward, K. H. McWatters, and A. V. A. Resurreccion. Effect of milling and particle size on functionality and physicochemical properties of cowpea flour, 213  
 Kidwell, K. K. See G. G. Mikhaylenko, 507  
 Kim, D. C. See S. S. Kim, 376  
 Kim, O. W. See S. S. Kim, 376  
 Kim, S. S., S. E. Lee, O. W. Kim, and D. C. Kim. Physicochemical characteristics of chalky kernels and their effects on sensory quality of cooked rice, 376  
 Kim, Y. S. See F. C. Wang, 478  
 Knutson, C. A. See J. Robutti, 24  
 Kobrehel, K. See M.-P. Fraignier, 11  
 Koch, K., and J.-L. Jane. Morphological changes of granules of different starches by surface gelatinization with calcium chloride, 115  
 Kronstad, W. E. See K. Ammar, 230  
 Kunetz, C. F. See E. L. Suhendro, 96
- Labat, E., M. H. Morel, and X. Rouau. Effects of laccase and ferulic acid on wheat flour doughs, 823  
 Lai, K. P., J. F. Steffe, and P. K. W. Ng. Average shear rates in Rapid Visco

- Analysér (RVA) mixing system, 714
- Lai, V. M.-F., S. Lu, and C. Lii. Molecular characteristics influencing retro-gradation kinetics of rice amylopectins, 272
- Lai, Y.-C., P.-H. Sung, and J. T. Chien. Evaluation of compatibility of rice starch and pectins by glass transition and sub-*T<sub>g</sub>* endosperms and the effect of compatibility on gel viscosity and water loss, 544
- Landry, J., S. Delhayé, and C. Damerval. Improved method for isolating and quantitating  $\alpha$ -amino nitrogen as nonprotein, true protein, salt-soluble proteins, zeins, and true glutelins in maize endosperm, 620
- Larré, C., S. Denery-Papini, Y. Popineau, G. Deshayes, C. Desserme, and J. Lefebvre. Biochemical analysis and rheological properties of gluten modified by transglutaminase, 121  
— See E. Linares, 414
- Larroque, O. R., M. C. Gianibelli, M. Gomez Sanchez, and F. MacRitchie. Note: Procedure for obtaining stable protein extracts of cereal flour and whole meal for size-exclusion HPLC analysis, 448  
—, and F. Bekes. Note: Rapid size-exclusion chromatography analysis of molecular size distribution for wheat endosperm protein, 451  
— See W. S. Veraverbeke, 582, 589
- Larsson, H., A.-C. Eliasson, E. Johansson, and G. Svensson. Influence of added starch on mixing of dough made with three wheat flours differing in high molecular weight subunit composition: Rheological behavior, 633
- Lauro, M., K. Poutanen, and P. Forssell. Effect of partial gelatinization and lipid addition on  $\alpha$ -amylolysis of barley starch granules, 595
- Lavenant, L. See J. Lefebvre, 193
- Lazaro, E. L., and J. F. Favier. Note: Alkali debranning of sorghum and millet, 717
- Ledesma-Osuna, A. I. See P. I. Torres, 702
- Lee, E. Y., K. I. Lim, J. Lim, and S.-T. Lim. Effect of gelatinization degree and moisture content of extruded corn starch pellets on morphology and physical properties of microwave-expanded products, 769
- Lee, S. E. See S. S. Kim, 376
- Lefebvre, J., Y. Popineau, G. Deshayes, and L. Lavenant. Temperature-induced changes in the dynamic rheological behavior and size distribution of polymeric proteins for gluteins from wheat near-isogenic lines differing in HMW glutenin subunit composition, 193  
— See C. Larré, 121
- Leinen, S. D. See G. S. Ranhotra, 293
- Lemeste, M. See E. Linares, 414
- Lempereur, I. See R. Pujol, 421
- Lens, J.-P. See V. Tropini, 333
- Leshner, L. L. See A. H. Barrett, 169
- Létang, C. See R. Pujol, 421
- Leygue, J. P. See M.-H. Morel, 685
- Li, B. H. See P. Yang, 128
- Liang, X. See P. A. Seib, 816
- Liang, Y. T. See P. A. Seib, 816
- Lii, C. See V. M.-F. Lai, 272
- Lim, H. S. See S.-Y. Won, 309
- Lim, J. See E. Y. Lee, 769
- Lim, K. I. See E. Y. Lee, 769
- Lim, P. C. See C. K. Black, 468
- Lim, S.-T. See E. Y. Lee, 769  
— See S.-Y. Won, 309  
— See S. You, 303
- Linares, E., C. Larré, M. Lemeste, and Y. Popineau. Emulsifying and foaming properties of gluten hydrolysates with an increasing degree of hydrolysis: Role of soluble and insoluble fractions, 414
- Lindsay, M. P., and J. H. Skerritt. Immunocytochemical localization of gluten proteins uncovers structural organization of glutenin macropolymer, 360
- Lingnert, H. See A. Rutgersson, 407
- Lisle, A. J., M. Martin, and M. A. Fitzgerald. Chalky and translucent rice grains differ in starch composition and structure and cooking properties, 627
- Lloyd, B. J., T. J. Siebenmorgen, and K. W. Beers. Effects of commercial processing on antioxidants in rice bran, 551
- Lookhart, G. L. See C. S. Gaines, 163
- Loosveld, A.-M. A. See U. Elofsson, 679
- Lu, S. See V. M.-F. Lai, 272
- Lukow, O. M. See J. Suchy, 39
- Lupton, J. R. See S. M. Maier, 297
- Lyon, B. G., E. T. Champagne, B. T. Vinyard, and W. R. Windham. Sensory and instrumental relationships of texture of cooked rice from selected cultivars and postharvest handling practices, 64
- Lysenko, E. D. See O. Harada, 70
- Mabille, F. See R. Pujol, 421
- MacRitchie, F. See O. R. Larroque, 448  
— See A. R. Wooding, 798
- Maguire, P. See A. H. Barrett, 169, 784
- Mahungu, S. M., K. A. Drozdek, W. E. Artz, and J. F. Faller. Residence time distribution and barrel fill in pet food twin-screw extrusion cooking, 220
- Maier, S. M., N. D. Turner, and J. R. Lupton. Serum lipids in hypercholesterolemic men and women consuming oat bran and amaranth products, 297
- Mair, L. See A. H. Barrett, 169
- Manelius, R., K. Nurmi, and E. Bertoft. Enzymatic and acidic hydrolysis of cationized waxy maize starch granules, 345  
— See E. Bertoft, 657
- Marconi, E., M. Graziano, and R. Cubadda. Composition and utilization of barley pearling by-products for making functional pastas rich in dietary fiber and  $\beta$ -glucans, 133
- Marks, B. P. See J.-F. Meullenet, 259
- Martin, M. See A. J. Lisle, 627
- Martin, R. J. See C. S. Gaines, 163
- Massera, M. See M. A. Del Nobile, 615
- Matsuki, J. See T. Sasaki, 58
- Mauromoustakos, A. See A. L. Dillahunty, 541  
— See A. Perdon, 708
- McAloon, A. J. See J. Wahjudi, 640
- McClung, A. M. See F. E. Barton II, 669  
— See J.-F. Meullenet, 512
- McDonough, C. M. See E. L. Suhendro, 96
- McMaster, T. J. See A. D. L. Humphris, 107
- McMullen, M. S. See D. C. Doehlert, 148
- McPherson, A. E., T. B. Bailey, and J. Jane. Extrusion of cross-linked hydroxypropylated corn starches. I. Pasting properties, 320  
—, and J. Jane. Extrusion of cross-linked hydroxypropylated corn starches. II. Morphological and molecular characterization, 326
- McWatters, K. H. See W. L. Kerr, 213
- Medina-Rodriguez, C. See P. I. Torres, 702
- Mehra, S., V. Singh, M. E. Tumbleson, and S. R. Eckhoff. Effect of mill plate setting and number of dynamic steeping stages for an intermittent milling and dynamic steeping (IMDS) process for corn, 209
- Meullenet, J.-F., E. T. Champagne, K. L. Bett, A. M. McClung, and D. Kauffmann. Instrumental assessment of cooked rice texture characteristics: A method for breeders, 512  
—, B. P. Marks, J.-A. Hankins, V. K. Griffin, and M. J. Daniels. Sensory quality of cooked long-grain rice as affected by rough rice moisture content, storage temperature, and storage duration, 259  
— See C. Sitakalin, 501
- Michaux-Ferrière, N. See M.-P. Fraignier, 11
- Mikhaylenko, G. G., Z. Czuchajowska, B.-K. Baik, and K. K. Kidwell. Environmental influences on flour composition, dough rheology, and baking quality of spring wheat, 507
- Mikola, M., and B. L. Jones. Characterization of oat endoproteases that hydrolyze oat globulins, 572
- Miles, M. J. See A. D. L. Humphris, 107
- Mitchell, J. R. See I. A. Farhat, 202
- Mitsunaga, T. See T. Adachi, 578  
— See H. Tang, 27
- Moon, T. W. See K. M. Chung, 567
- Moreau, R. A. See V. Singh, 665, 692
- Morel, M.-H., P. Dehlon, J. C. Autran, J. P. Leygue, and C. Bar-L'Helgouac'h. Effects of temperature, sonication time, and power settings on size distribution and extractability of total wheat flour proteins as determined by size-exclusion high-performance liquid chromatography, 685  
— See E. Charun, 265  
— See E. Labat, 823
- Morgan, B. C., J. E. Dexter, and K. R. Preston. Relationship of kernel size to flour water absorption for Canada Western Red Spring wheat, 286
- Morris, C. F., H. C. Jeffers, and D. A. Engle. Effect of processing, formula and measurement variables on alkaline noodle color—toward an optimized laboratory system, 77  
— See K. Ammar, 230  
— See A. D. Bettge, 241, 750
- Mua, J. P. See D. Sahai, 254
- Mulder, W. J. See V. Tropini, 333
- Neville, D. P. See C. M. O'Brien, 111
- Newberry, M. See S. Uthayakumaran, 744
- Ng, P. K. W. See A. K. Anderson, 354  
— See K. P. Lai, 714  
— See V. E. A. Rinaldi, 237
- Nishiba, Y., T. Sato, and I. Suda. Convenient method to determine free fatty acid of rice using thin-layer chromatography and flame-ionization detection system, 223
- Niu, Y. X. See P. Yang, 44
- Nobes, G. A. R. See W. J. Orts, 18
- Nurmi, K. See R. Manelius, 345

- O'Brien, C. M., H. Grau, D. P. Neville, M. K. Keogh, W. J. Reville, and E. K. Arendt. Effects of microencapsulated high-fat powders on the empirical and fundamental rheological properties of wheat flour doughs, 111
- Ohm, J. B., and O. K. Chung. NIR transmittance estimation of free lipid content and its glycolipid and digalactosyldiglyceride contents using wheat flour lipid extracts, 556
- Ojeda, C. A., M. P. Tolaba, and C. Suárez. Note: Modeling starch gelatinization kinetics of milled rice flour, 145
- Okot-Kotber, B. M. *See* G. S. Ranhotra, 159
- Orts, W. J., G. M. Glenn, G. A. R. Nobes, and D. F. Wood. Wheat starch effects on the textural characteristics of puffed brown rice cakes, 18
- Osborne, B. G. *See* M. J. Sissons, 4
- Osman, M. G., D. Sahai, and D. S. Jackson. Note: Oil absorption characteristics of a multigrain extrudate during frying: Effect of extrusion temperature and screw speed, 101
- Padua, G. W. *See* F. X. Budi Santosa, 459
- Panozzo, J. F. *See* C. K. Black, 468
- Percibaldi, M. *See* J. Robutti, 24
- Perdon, A., T. J. Siebenmorgen, and A. Mauromoustakos. Glassy state transition and rice drying: Development of a brown rice state diagram, 708
- Popineau, Y. *See* C. Larré, 121
- . *See* J. Lefebvre, 193
- . *See* E. Linarès, 414
- Porter, B. *See* A. Barrett, 784
- Poutanen, K. *See* M. Lauro, 595
- Preston, K. R. *See* O. Harada, 270
- . *See* B. C. Morgan, 286
- Pujol, R., C. Létang, I. Lempereur, M. Chaurand, F. Mabile, and J. Abecassis. Description of a micromill with instrumentation for measuring grinding characteristics of wheat grain, 421
- Raeker, M. Ö. *See* C. S. Gaines, 163
- Ranhotra, G. S., J. A. Gelroth, and S. D. Leinen. Utilization of calcium in breads highly fortified with calcium as calcium carbonate or as dairy calcium, 293
- , ———, and B. M. Okot-Kotber. Stability and dietary contribution of vitamin E added to bread, 159
- Rausch, K. D. *See* J. Wahjudi, 640
- . *See* P. Yang, 128
- Ré, E. D. *See* E. A. Tosi, 699
- Reinikainen, P. *See* A. Rutgersson, 407
- Resurreccion, A. V. A. *See* W. L. Kerr, 213
- Reville, W. J. *See* C. M. O'Brien, 111
- Richardson, M. *See* A. H. Barrett, 169
- Rinaldi, V. E. A., P. K. W. Ng, and M. R. Bennink. Effects of extrusion on dietary fiber and isoflavone contents of wheat extrudates enriched with wet okara, 237
- Riva, M., D. Fessas, and A. Schiraldi. Starch retrogradation in cooked pasta and rice, 433
- Robertson, G. H., T. K. Cao, and D. F. Wood. Effect of morphology of mechanically developed wheat flour and water on starch from gluten separation using cold ethanol displacement, 439
- Robutti, J. L., F. S. Borrás, M. E. Ferrer, and J. A. Bietz. Grouping and identification of Argentine maize races by principal component analysis of zein reversed-phase HPLC data, 91
- , ———, ———, M. Percibaldi, and C. A. Knutson. Evaluation of quality factors in Argentine maize races, 24
- Rooney, L. W. *See* M. Cepeda, 489
- . *See* L. F. Hugo, 428
- . *See* E. L. Suhendro, 96
- Rosnagel, B. G. *See* G. H. Zheng, 140
- Rouau, X. *See* E. Labat, 823
- Roulland, T.-M. *See* E. Charun, 265
- Rowe, M. *See* D. Sahai, 254
- Rutgersson, A., V.-M. Toukkuri, P. Reinikainen, and H. Lingnert. Influence of hydrothermal treatment on lipid oxidation in barley, 407
- Sahai, D., I. Surjewan, J. P. Mua, M. O. Buendia, M. Rowe, and D. S. Jackson. Dry matter loss during nixtamalization of a white corn hybrid: Impact of processing parameters, 254
- . *See* M. G. Osman, 101
- Salovaara, H. *See* T. Kaarlehto, 177
- Sarker, R. *See* F. L. Stoddard, 445
- Sasaki, T., T. Yasui, and J. Matsuki. Effect of amylose content on gelatinization, retrogradation, and pasting properties of starches from waxy and nonwaxy wheat and their F1 seeds, 58
- Sato, T. *See* Y. Nishiba, 223
- Saviozzi, F. *See* A. Capocchi, 105
- Sayaslan, A., O. K. Chung, P. A. Seib, and L. M. Seitz. Volatile compounds in five starches, 248
- Scardone, D., F. Forlani, and P. Cerletti. Accessibility of amino groups in gluten proteins studied by a combination of chemical labeling and immunochemical detection, 602
- Schiraldi, A. *See* M. Riva, 433
- Seguchi, M., T. Yasui, K. Hosomi, and T. Imai. Study of internal structure of waxy wheat starch granules by KI/I<sub>2</sub> solution, 339
- Seib, P. A., X. Liang, F. Guan, Y. T. Liang, and H. C. Yang. Comparison of Asian noodles from some hard white and hard red wheat flours, 816
- . *See* C. S. Gaines, 163
- . *See* A. Sayaslan, 248
- . *See* F. C. Wang, 478
- . *See* X. J. Xie, 392, 696
- Seitz, L. M. *See* A. Sayaslan, 248
- Serna Saldivar, S. O. *See* M. L. Barragán Delgado, 652
- Shelton, D. R. *See* R. A. Graybosch, 1
- . *See* A. D. L. Humphris, 107
- Shukla, R., M. Cheryan, and R. E. DeVor. Solvent extraction of zein from dry-milled corn, 724
- Shunk, R. J. *See* P. Yang, 44
- Siebenmorgen, T. J. *See* A. L. Dillahunty, 541
- . *See* B. J. Lloyd, 551
- . *See* A. Perdon, 708
- Silvestre, F. *See* V. Tropini, 333
- Singh, V., L. W. Doner, D. B. Johnston, K. B. Hicks, and S. R. Eckhoff. Note: Comparison of coarse and fine corn fiber for corn fiber gum yields and sugar profiles, 560
- , R. A. Moreau, A. E. Haken, S. R. Eckhoff, and K. B. Hicks. Hybrid variability and effect of growth location on corn fiber yields and corn fiber oil composition, 692
- , ———, ———, K. B. Hicks, and S. R. Eckhoff. Effect of various acids and sulfites in steep solution on yields and composition of corn fiber and corn fiber oil, 665
- . *See* S. Mehra, 209
- . *See* J. Wahjudi, 640
- Sissons, M. J., B. G. Osborne, R. A. Hare, S. A. Sissons, and R. Jackson. Application of the single-kernel characterization system to durum wheat testing and quality prediction, 4
- Sissons, S. A. *See* M. J. Sissons, 4
- Sitakalin, C., and J.-F. C. Meullenet. Prediction of cooked rice texture using extrusion and compression tests in conjunction with spectral stress strain analysis, 501
- Skerritt, J. H. *See* M. P. Lindsay, 360
- Smith, D. E. *See* A. L. Dillahunty, 541
- Steffe, J. F. *See* K. P. Lai, 714
- Stoddard, F. L., and R. Sarker. Rapid Communication: Characterization of starch in *Aegilops* species, 445
- . *See* S. Uthayakumaran, 731, 737, 744
- . *See* A. R. Wooding, 791, 798
- Suárez, C. *See* C. A. Ojeda, 145
- Suchy, J., O. M. Lukow, and M. E. Ingelin. Dough microextensibility method using a 2-g mixograph and a texture analyzer, 39
- Suda, I. *See* Y. Nishiba, 223
- Suhendro, E. L., C. F. Kunitz, C. M. McDonough, L. W. Rooney, and R. D. Waniska. Cooking characteristics and quality of noodles from food sorghum, 96
- Sun, X. S. *See* T. Ke, 761
- . *See* Z. K. Zhong, 495
- Sung, P.-H. *See* Y.-C. Lai, 544
- Surjewan, I. *See* D. Sahai, 254
- Suroso, J., R. A. Flores, and J. E. Boyer, Jr. Scarification and degermination of sorghum for grits production: Effects of hybrid and conditioning, 808
- Svensson, G. *See* H. Larsson, 633
- Sykes, J. *See* M. R. Campbell, 774
- Symons, S. J. *See* D. W. Hatcher, 181, 380, 388
- Takeda, Y. *See* H. Tang, 27
- . *See* Y. Yoshimoto, 279
- Takenouchi, T. *See* Y. Yoshimoto, 279
- Tako, M., and S. Hizukuri. Retrogradation mechanism of rice starch, 473
- Tan, N. B. *See* A. Barrett, 784
- Tang, H., H. Ando, K. Watanabe, Y. Takeda, and T. Mitsunaga. Some physicochemical properties of small-, medium-, and large-granule starches in fractions of waxy barley grain, 27
- Tashiro, J. *See* Y. Yoshimoto, 279
- Tatham, A. S. *See* A. D. L. Humphris, 107
- Taub, I. A. *See* A. H. Barrett, 169, 784
- Taylor, J. R. N. *See* L. F. Hugo, 428
- Tilley, M. *See* C. S. Gaines, 163

- Tolaba, M. P. *See* C. A. Ojeda, 145
- Torres, P. I., L. Vazquez-Moreno, A. I. Ledesma-Osuna, and C. Medina-Rodriguez. Contribution of hydrophobic soluble gluten proteins, fractionated by hydrophobic interaction chromatography in highly acetylated agarose, to dough rheological properties, 702
- Tosi, E. A., E. D. Ré, L. Carbone, and M. Cuniberti. Breadmaking quality estimation by fast spectrophotometric method, 699
- Toukkuri, V.-M. *See* A. Rutgersson, 407
- Tropini, V., J.-P. Lens, W. J. Mulder, and F. Silvestre. Cross-linking of wheat gluten using a water-soluble carbodiimide, 333
- Tsoubeli, M. *See* A. Barrett, 784
- Tumbleson, M. E. *See* S. Mehra, 209
- . *See* J. Wahjudi, 640
- . *See* P. Yang, 44
- Turner, N. D. *See* S. M. Maier, 297
- Tyler, R. T. *See* G. H. Zheng, 140
- Uthayakumaran, S., M. Newberry, M. Keentok, F. L. Stoddard, and F. Bekes. Basic rheology of bread dough with modified protein content and glutenin-to-gliadin ratios, 744
- , F. L. Stoddard, P. W. Gras, and F. Bekes. Effects of incorporated glutenins on functional properties of wheat dough, 737
- , ———, ———, and ———. Optimized methods for incorporating glutenin subunits into wheat dough for extension and baking studies, 731
- Varavinit, S. *See* P. Chatakanonda, 315
- Varo, P. *See* P. Ekholm, 562
- Vasanthan, T. *See* J. Gaosong, 396
- Vazquez-Moreno, L. *See* P. I. Torres, 702
- Vensel, W. H. *See* F. M. DuPont, 607
- Veraverbeke, W. S., O. R. Larroque, F. Békés, and J. A. Delcour. In vitro polymerization of wheat glutenin subunits with inorganic oxidizing agents. I. Comparison of single-step and stepwise oxidations of high molecular weight glutenin subunits, 582
- , ———, ———, and ———. In vitro polymerization of wheat glutenin subunits with inorganic oxidizing agents. II. Stepwise oxidation of low molecular weight glutenin subunits and a mixture of high and low molecular weight glutenin subunits, 589
- Vergnes, B., *See* E. Charun, 265
- Vinyard, B. T. *See* B. G. Lyon, 64
- Virkki, L. *See* P. Ekholm, 562
- Wahjudi, J., L. Xu, P. Wang, V. Singh, P. Buriak, K. D. Rausch, A. J. McAloo, M. E. Tumbleson, and S. R. Eckhoff. Quick fiber process: Effect of mash temperature, dry solids, and residual germ on fiber yield and purity, 640
- Wahlgren, M. *See* U. Elofsson, 679
- Wallace, A. *See* A. R. Wooding, 798
- Wang, D., and S. R. Eckhoff. Effect of broken corn levels on water absorption and steepwater characteristics, 525
- . *See* P. Yang, 128
- Wang, F. C., D. S. Chung, P. A. Seib, and Y. S. Kim. Optimum steeping process for wet milling of sorghum, 478
- Wang, P. *See* J. Wahjudi, 640
- Wang, Y. *See* A. Barrett, 784
- Waniska, R. D. *See* M. Cepeda, 489
- . *See* E. L. Suhendro, 96
- Ward, C. D. W. *See* W. L. Kerr, 213
- Watanabe, K. *See* T. Adachi, 578
- . *See* H. Tang, 27
- Webb, B. D. *See* C. J. Bergman, 454
- Wieser, H. Simple determination of gluten protein types in wheat flour by turbidimetry, 48
- Wilson, A. J. *See* A. R. Wooding, 791
- Wilson, J. D. *See* D. B. Bechtel, 401
- . *See* C. S. Gaines, 163
- Windham, W. R. *See* B. G. Lyon, 64
- Won, S.-Y., W. S. Choi, H. S. Lim, K.-Y. Cho, and S.-T. Lim. Viscoelasticity of cowpea starch gels, 309
- Wood, D. F. *See* W. J. Orts, 18
- . *See* G. H. Robertson, 439
- Wooding, A. R., S. Kavale, F. MacRitchie, F. L. Stoddard, and A. Wallace. Effects of nitrogen and sulfur fertilizer on the protein composition, mixing requirements, and dough strength of four wheat cultivars, 798
- , ———, A. J. Wilson, and F. L. Stoddard. Effects of nitrogen and sulfur fertilization on commercial-scale wheat quality and mixing requirements, 791
- Wright, C. L. *See* C. K. Black, 468
- Xie, X. J., and P. A. Seib. Laboratory procedure to wet-mill 100 g of grain sorghum into six fractions, 392, 696
- Xu, L. *See* J. Wahjudi, 640
- Yang, H. C. *See* P. A. Seib, 816
- Yang, P., L. Du, D. L. Wang, B. H. Li, K. D. Rausch, P. Buriak, and S. R. Eckhoff. Effects of alkali debranning, roller mill cracking and gap setting, and alkali steeping conditions on milling yields from a dent corn hybrid, 128
- , and S. R. Eckhoff. Reducing steep time by adding lactic acid during countercurrent steeping of corn with different initial moisture contents, 529
- , R. J. Shunk, A. E. Haken, Y. X. Niu, S. H. Zou, P. Buriak, S. R. Eckhoff, and M. E. Tumbleson. Yield, protein content, and viscosity of starch from wet-milled corn hybrids as influenced by environmentally induced changes in test weight, 44
- Yasui, T. *See* T. Sasaki, 58
- . *See* M. Seguchi, 339
- Ylinen, M. *See* P. Ekholm, 562
- Yoshimoto, Y., J. Tashiro, T. Takenouchi, and Y. Takeda. Molecular structure and some physicochemical properties of high-amylose barley starches, 279
- You, S., and S.-T. Lim. Molecular characterization of corn starch using an aqueous HPSEC-MALLS-RI system under various dissolution and analytical conditions, 303
- Zheng, G. H., B. G. Rossnagel, R. T. Tyler, and R. S. Bhatti. Distribution of  $\beta$ -glucan in the grain of hull-less barley, 140
- Zhong, Z. K., and X. S. Sun. Thermal behavior and nonfreezing water of soybean protein components, 495
- Zou, S. H. *See* P. Yang, 44
- Zweifel, C., B. Conde-Petit, and F. Escher. Thermal modifications of starch during high-temperature drying of pasta, 645