

# Subject Index

Page numbers of errata are in italic.

- $\alpha$ -Amylolysis, of barley starch granules (Lauro et al), 595
- $\alpha$ -Amylose, activity-free, relation to falling numbers (Graybosch et al), 1
- Absorption, water, effect of broken corn levels on (Wang and Eckhoff), 525
- Adsorption, studies of interaction between water-extractable nonstarch polysaccharides and prolamins in (Elofsson et al), 679
- Aegilops* spp., amylose content; starch B-granule content (Stoddard and Sarker), 445
- Air classification, of barley flours (Andersson et al), 463
- Alkali
- debranning corn with (Yang et al), 128
  - debranning; removal of seedcoat using alkaline solution (Lazaro and Favier), 717
- Amaranth, effect on serum lipids (Maier et al), 297
- Amylopectin
- from high-amylose barley starch, structure (Yoshimoto et al), 279
  - retrogradation kinetics of rice, enthalpy change during retrogradation (Lai et al), 712
- Amylose
- Aegilops* (Stoddard and Sarker), 445
  - from high-amylose barley starch, structure (Yoshimoto et al), 279
- Antioxidants, in rice bran; effects of commercial processing on (Lloyd et al), 551
- Baking
- formula innovation to eliminate chlorine treatment of cake flour (Donelson et al), 53
  - hydrolytic enzyme effect on processing and bread characteristics (Harada et al), 70
  - kernel size effect on water absorption (Morgan et al), 286
- Barley
- chemical composition of pearled kernels and pearling by-products (Marconi et al), 133
  - extrusion cooking effect on  $\beta$ -glucan primary structure and water solubility (Gaosong and Vasanthan), 396
  - flours; air classification of (Andersson et al), 463
  - high-amylose starch, structure and physicochemical properties (Yoshimoto et al), 279
  - hull-less, distribution of  $\beta$ -glucan in grain of (Zheng et al), 140
  - lipid oxidation in relation to hydrothermal treatment (Rutgersson et al), 407
- Bread
- calcium-fortified (Ranhotra et al), 293
  - crumb grain characteristics; influence of additives and mixing time (Crowley et al), 370
  - hydrolytic enzyme effect on processing and bread characteristics (Harada et al), 70
  - phase transition, moisture redistribution and staling (Baik and Chinachoti), 484
  - shelf-stable, textural optimization of, glycerol content and dough-forming technique effects (Barrett et al), 169
  - vitamin E stability in (Ranhotra et al), 159
- Breadmaking
- malted sorghum and wheat composite bread (Hugo et al), 428
  - quality of flour affected by hot-air-drying of wheat (Tosi et al), 699
  - relationship with glutenin and polymeric composition in durum wheat quality and SE-HPLC analysis in durum and bread wheat (Ammar et al), 230
- Brown rice
- cakes; wheat starch effects on textural characteristics of (Orts et al), 18
  - lipidemic response (Kahlon and Chow), 673
- Cake, flour; baking formula innovation to eliminate chlorine treatment of (Donelson et al), 53
- Calcium
- chloride; surface gelatinization with, morphological changes of starches (Koch and Jane), 115
  - fortified bread; utilization as calcium carbonate or as dairy calcium (Ranhotra et al), 293
- Carbodiimide, water-soluble, for cross-linking of wheat gluten (Tropini et al), 333
- Cereal, adsorption studies of interaction between water-extractable nonstarch polysaccharides and prolamins in (Elofsson et al), 679
- Chromatography
- effects of temperature and sonication on size distribution of proteins (Morel et al), 685
  - hydrophobic interaction, in highly acetylated agarose, variability to dough rheological properties (Torres et al), 702
- Cookies, semi-sweet biscuit, effect of temperature and mechanical input during mixing on biscuit quality (Charun et al), 265
- Corn (see also Maize)
- alkali debranning effect (Yang et al), 128
  - broken level effect on water absorption and steepwater characteristics (Wang and Eckhoff), 525
  - dry-milled, solvent extraction of zein from (Shukla et al), 724
  - effect of mill plate setting and number of dynamic steeping stages for IMDS process (Mehra et al), 209
  - fiber and fiber oil; yield and composition affected by various acids and sulfites in steeping (Singh et al), 665
  - fiber gum yields and sugar profiles; comparison of coarse and fine corn fiber (Singh et al), 560
  - fiber yields and oil composition affected by growth location and hybrid variability (Singh et al), 692
  - nixtamalization; dry matter loss during, processing parameter impact (Sahai et al), 255
  - processing; factors affecting fiber yield and purity (Wahjudi et al), 640
  - water absorption variability of germ and endosperm during laboratory steeping (Dailey), 721
- Corn bran, bile acid binding (Kahlon and Chow), 518
- Corn starch
- lipidemic response (Kahlon and Chow), 673
  - molecular characterization of, using HPSEC-MALLS-RI system (You and Lim), 303
  - pellets; effect of gelatinization degree and moisture content of, on morphology and physical properties of microwave-expanded products (Lee et al), 769
  - yield affected by environmentally induced test weight changes (Yang et al), 44
- Cowpea, starch gels; viscoelasticity of (Won et al), 309
- Debranning, corn; with alkali (Yang et al), 128
- Dietary fiber
- effects of natural chelating agents on solubility of minerals in (Ekholm et al), 562
  - flour, okara, affected by extrusion, enrichment in extruded products (Rinaldi et al), 237
  - role in reducing serum lipids (Maier et al), 297
- Dough
- bread, basic rheology of (Uthayakumaran et al), 744
  - effect of temperature on tortilla properties (Cepeda et al), 489
  - from three wheat flours; influence of added starch on mixing (Larsson et al), 633
  - glutenin macropolymer studied by TEM (Lindsay and Skerritt), 360
  - microextensibility method (Suchy et al), 39
  - semi-sweet biscuit, effect of temperature and mechanical input during mixing (Charun et al), 265
  - wheat, functional properties of, affected by incorporated glutenins (Uthayakumaran et al), 737
  - wheat, optimized methods for incorporating glutenin subunits into (Uthayakumaran et al), 731
  - wheat flour, effects of laccase and ferulic acid on (Labat et al), 823

- Electrophoresis, SDS-PAGE of flour proteins from various extrusion conditions (Anderson and Ng), 354
- Emulsion, water, oil in, stabilized with peptides (Linarès et al), 414
- Endosperm
- proteins in wild and *opaque-2* maize (Landry et al), 620
  - water absorption variability of, during laboratory steeping of yellow corn hybrid (Dailey), 721
- Environment, effect on oat milling characteristics and groat hardness (Doehlert and McMullen), 148
- Enzymes, hydrolytic, effect on processing and bread characteristics (Harada et al), 70
- Erratum, vol. 77, no. 3, 39, 496
- Ethanol, process of producing, from corn (Wahjudi et al), 640
- Extrudates, intermediate-moisture, effects of formulation on textural stability of (Barrett et al), 784
- Extrusion
- of cross-linked hydroxypropylated corn starches; morphological and molecular characterization (McPherson and Jane), 326
  - of cross-linked hydroxypropylated corn starches; pasting properties (McPherson et al), 320
  - temperature and screw speed effect on oil absorption characteristics of a multigrain extrudate during frying (Osman et al), 101
  - of wheat flour, okara, effects on dietary fiber and isoflavone contents (Rinaldi et al), 237
  - of wheat flour; changes in disulfide and sulfhydryl contents (Anderson and Ng), 354
- Extrusion cooking
- effect on  $\beta$ -glucan primary structure and water solubility, from regular and waxy barley (Gaosong and Vasanthan), 396
  - pet food twin-screw, residence time distribution and barrel fill (Mahungu et al), 220
- Falling number, determination of oats (Kaarlehto and Salovaara), 177
- Fiber
- corn, coarse and fine comparison, for corn fiber gum yields and sugar profiles (Singh et al), 560
  - recovery prior to ethanol production (Wahjudi et al), 640
- Flavor, term used to describe combined results of taste, odor, and textural feelings (Sayaslan et al), 249
- Flour
- Asian noodles from hard white and hard red wheat flours, comparison (Seib et al), 816
  - barley, air classification of (Andersson et al), 463
  - breadmaking quality affected by hot-air-drying of wheat (Tosi et al), 699
  - cake, baking formula innovation to eliminate chlorine treatment of (Donelson et al), 53
  - composition; genotypic and environmental effects (Mikhaylenko et al), 507
  - cowpea, effect on functionality and physicochemical properties of (Kerr et al), 213
  - effects of extrusion conditions on flour proteins (Anderson and Ng), 354
  - enriched with okara dietary fiber and isoflavones in extruded products (Rinaldi et al), 237
  - kernel size effect on water absorption (Morgan et al), 286
  - protein; size distribution by SE-HPLC (Morel et al), 685
  - rice, modeling starch gelatinization kinetics of (Ojeda et al), 145
  - turbidity for simple determination of gluten protein types in (Wieser), 48
- Foam
- polylactic acid starch-based loose-fill packaging, functional properties of (Fang and Hanna), 779
  - stabilized by peptides derived from gluten (Linarès et al), 414
- Fractionation, of flour protein (DuPont et al), 607
- Gas chromatography, method for 2-acetyl-1-pyrroline and hexanal in milled rice (Bergman et al), 454
- Gelatinization
- of cross-linked rice starch (Chatakanonda et al), 315
  - effect of amylose content on (Sasaki et al), 58
- Glass transition, DSC and DMA analyses for compatibility of rice starch and pectins (Lai et al), 544
- Gliadin
- enzymatic polymerization (Larré et al), 121
  - $\omega$ -gliadin sequence and characterization (DuPont et al), 607
- $\beta$ -Glucan
- in barley pearling by-products (Marconi et al), 133
  - distribution in grain of hull-less barley (Zheng et al), 140
  - from regular and waxy barley; extrusion cooking effect on primary structure and water solubility (Gaosong and Vasanthan), 396
- Gluten
- hydrolysates; effect of soluble and insoluble fractions on emulsion and foam stability (Linarès et al), 414
  - polymeric composition in durum and bread wheat, relationship in bread-making (Ammar et al), 230
  - proteins; accessibility of amino groups studied by combination of chemical labeling and immunochemical detection (Scardone et al), 602
  - proteins; contribution to dough rheological properties (Torres et al), 702
  - protein types determined by turbidity, in wheat flour (Wieser), 48
  - separation; effect of gluten structure on displacement of starch (Robertson et al), 439
  - structure (Lindsay and Skerritt), 360
  - transglutaminase-modified, rheological properties of (Larré et al), 121
- Glutenin
- allelic composition; breadmaking quality of durum wheat (Ammar et al), 230
  - changes in solubility, size of polymers (Larré et al), 121
  - incorporated, effects on functional properties of wheat dough (Uthayakumaran et al), 737
  - in vitro polymerization of HMW-GS and LMW-GS isolated from wheat (Veraverbeke et al), 582, 589
  - rapid analysis of molecular size distribution by SE-HPLC (Larroque and Bekes), 451
  - subunits; methods for incorporating into wheat dough (Uthayakumaran et al), 731
- Grain sorghum, lab procedure to wet-mill into six fractions (Xie and Seib), 392, 696
- Grits, production; scarification and degermination of sorghum for (Suroso et al), 808
- Gum, corn fiber, comparison of coarse and fine corn fiber (Singh et al), 560
- Hardness
- associations of starch gel hardness, granule size, waxy allelic expression, thermal pasting, milling quality, and kernel texture of 12 soft wheat cultivars (Gaines et al), 163
  - groat, genotypic and environmental effects on (Doehlert and McMullen), 148
  - parameters and composition, correlation, Argentine maize races (Robutti et al), 24
  - pentosan fraction and end-use quality of wheat relationship (Bettge and Morris), 241
- High molecular weight
- glutenin subunits; isolated from durum wheat (Capocchi et al), 105
  - glutenin subunits; temperature-induced changes in rheology and size distribution of gluten proteins from wheat near-isogenic lines (Lefebvre et al), 193
  - glutenins; atomic force microscopy images (Humphris et al), 107
- HPLC
- analysis of isoflavone contents in flour and okara (Rinaldi et al), 237
  - size exclusion analysis of semolina and whole meal extracts (Larroque et al), 448
  - size-exclusion rapid analysis of molecular size distribution for wheat proteins (Larroque and Bekes), 451
- HPSEC, to determine molecular characterization of corn starch (You and Lim), 303
- Hydrophobicity, surface index relation of soluble gluten proteins to dough rheological properties (Torres et al), 702
- Hydrothermal treatment, influence on lipid oxidation (Rutgersson et al), 407
- Image analysis
- for appearance assessment of oriental noodles as function of flour refinement and noodle type (Hatcher and Symons), 181
  - of Asian noodle appearance; impact of hexaploid wheat with red seed coat (Hatcher and Symons), 388
  - for assessing sprout damage influence on Asian noodles (Hatcher and Symons), 380

- of isolated wheat starch (Bechtel and Wilson), 401
- Immunochemistry, for detection of chemical probe used to label primary amino groups in gluten proteins (Scardone et al), 602
- Instructions to authors, iv
- Instruments and instrumentation
  - determining kernel vitreousness using NIR (Dowell), 155
  - torque measurement during milling with a micromill (Pujol et al), 421
- Lactic acid, addition during corn steeping to reduce steep time (Yang and Eckhoff), 525
- Leavening, amount and type of acids in tortilla properties (Cepeda et al), 489
- Lipidemic response, of hamsters to rice bran, white and brown rice, processed corn starch (Kahlon and Chow), 673
- Lipids
  - degradation in stored rice; measurement with TLC/FID system (Nishiba et al), 223
  - effect of addition on  $\alpha$ -amylolysis of barley starch granules (Lauro et al), 595
  - free, NIR transmittance estimation of (Ohm and Chung), 556
  - oxidation; in barley during cereal processing and storage (Rutgersson et al), 407
- Maize (see also Corn)
  - endosperm; improved method for sequential extraction of proteins (Landry et al), 620
  - grouping and identification of races by principal component analysis of RP-HPLC zein data (Robutti et al), 91
  - quality factors, in Argentine races (Robutti et al), 24
  - quality protein, nutritional value of weaning foods (Barragán Delgado and Serna Saldivar), 652
  - waxy starch-sugar extrudates, sugar effect on retrogradation (Farhat et al), 202
- Malt, sorghum, use in breadmaking (Hugo et al), 428
- Methods
  - for 2-acetyl-1-pyrroline and hexanal in milled rice (Bergman et al), 454
  - digital image analysis of isolated wheat starch (Bechtel and Wilson), 401
  - extensibility, small scale (Suchy et al), 39
  - to group and identify maize races by principal component analysis of zein RP-HPLC data (Robutti et al), 91
  - noodle color affected by variables (Morris et al), 77
- Microencapsulated high-fat powders, effect on dough rheology (O'Brien et al), 111
- Microwave, expanded products; effect of gelatinization degree and moisture content of, on morphology and physical properties of (Lee et al), 769
- Millet, alkali debranning of (Lazaro and Favier), 717
- Milling
  - developing agreement between very short flow and longer flow test wheat mills (Gaines et al), 187
  - effect on functionality and physicochemical properties of cowpea flour (Kerr et al), 213
  - energy consumption and particle size reduction (Pujol et al), 421
  - kernel size effect on flour water absorption (Morgan et al), 286
  - of oats; genotypic and environmental effects on (Doehlert and McMullen), 148
- Mineral, elements in oat bran and oat flakes; effects of chelating agents on solubility (Ekholm et al), 562
- Modeling, of water sorption kinetics in spaghetti (Del Nobile and Massera), 615
- Moisture, influence on rough rice respiration rate (Dillhuny et al), 541
- Mung bean, starch; effect of annealing on gel property (Chung et al), 567
- Near-infrared transmittance spectroscopy, for classification of single- and double-mutant corn endosperm genotypes (Campbell et al), 774
- NIR, of individual wheats; protein content of bulk wheat (Delwiche and Hruschka), 86
- NIR spectroscopy
  - classification of durum vitreousness (Dowell), 155
  - of free lipid content and its glycolipid and digalactosyldiglyceride contents (Ohm and Chung), 556
  - rice quality by (Barton et al), 669
- Nitrogen
  - effects of on commercial-scale wheat quality and mixing requirements (Wooding et al), 791
- fertilizer effect on protein composition, mixing, and dough strength of four wheat cultivars (Wooding et al), 798
- Noodles
  - Asian, from hard white and hard red wheat flours, comparison (Seib et al), 816
  - Asian, image analysis for assessing sprout damage influence on (Hatcher and Symons), 380
  - Asian, image analysis of, impact of hexaploid wheat with red seed coat (Hatcher and Symons), 388
  - from food sorghum; cooking characteristics and quality (Suhendro et al), 97
  - oriental, appearance assessment as function of flour refinement and noodle type by image analysis (Hatcher and Symons), 181
  - wheat of white salted, quality (Black et al), 468
  - yellow alkaline, effect of variables (Morris et al), 77
- Oat
  - falling number; determination of, effect of kiln drying on (Kaarlehto and Salovaara), 177
  - genotypic and environmental effects on milling characteristics (Doehlert and McMullen), 148
  - proteinases of germinated (Mikola and Jones), 572
- Oat bran
  - bile acid binding (Kahlon and Chow), 518
  - effect on serum lipids (Maier et al), 297
- Oil, absorption characteristics of a multigrain extrudate during frying, temperature and screw speed effect (Osman et al), 101
- Oxidation, of HMW-GS and LMW-GS with inorganic oxidants (Veraverbeke et al), 582, 589
- Pasta
  - cooked, starch retrogradation in (Riva et al), 433
  - drying; thermal modifications of starch during high-temperature drying (Zweifel et al), 645
  - products; peroxidase activity effect on (Fraignier et al), 11
  - unconventional ingredients; barley pearling by-products (Marconi et al), 133
- Pearl millet, decortication; nutritional value of weaning foods (Barragán Delgado and Serna Saldivar), 652
- Pentosans, relation to grain hardness and end-use quality of wheat (Bettge and Morris), 241
- Peroxidase, activity and localization in durum wheat (Fraignier et al), 11
- Physicochemical properties, of starches in fractions of waxy barley grain (Tang et al), 27
- Polysaccharides, water-extractable nonstarch, interaction between prolamins in cereals (Elofsson et al), 679
- Processing, commercial, effects on antioxidants in rice bran (Lloyd et al), 551
- Prolamins, interaction between water-extractable nonstarch polysaccharides in cereals (Elofsson et al), 679
- Protease, interference in analysis of sorghum proteins (Huang et al), 343
- Protein
  - amino acid composition in sorghum, maize, and pearl millet (Barragán Delgado and Serna Saldivar), 652
  - bulk wheat content, from NIR (Delwiche and Hruschka), 86
  - changes due to extrusion processing (Anderson and Ng), 354
  - effect on durum NIR spectra (Dowell), 155
  - fraction in maize endosperm (Landry et al), 620
  - $\omega$ -gliadin sequence and characterization (DuPont et al), 607
  - instability of SE-HPLC extracts (Larroque et al), 448
  - protease interference in analysis of sorghum proteins (Huang et al), 343
  - quality; micro SDS sedimentation test (Mikhaylenko et al), 507
  - quality; SDS sedimentation volume (Black et al), 468
  - rapid SE-HPLC analysis (Larroque and Bekes), 451
  - SE-HPLC durum and bread wheat (Ammar et al), 230
  - size distribution and extractability by SE-HPLC (Morel et al), 685
  - thiamin-binding from wheat germ, characterization of (Adachi et al), 578
- Proteinases, of germinated oats that hydrolyze oat globulins (Mikola and Jones), 572
- Rapid Visco Analyser
  - effect of temperature profile on viscosity (Batey and Curtin), 754

- mixing system; average shear rates in (Lai et al), 714
- Retrogradation
  - kinetics; effect of molecular property on rice amylopectin (Lai et al), 272
  - mechanism of rice starch (Tako and Hizukuri), 473
  - starch, in cooked pasta and rice (Riva et al), 433
- Reviewers, acknowledgment of, iii
- Rheological behavior, small and large deformation (Larsson et al), 633
- Rheological properties
  - of gluten modified by transglutaminase (Larré et al), 121
  - sorghum malt dried under various conditions (Hugo et al), 428
- Rheology
  - basic, of bread dough (Uthayakumaran et al), 744
  - dough, effects of dairy ingredients and added fat on (O'Brien et al), 111
  - extensigraph and TA.XT2, comparison of (Suchy et al), 39
  - semi-sweet biscuit dough, effect of temperature and mechanical input during mixing (Charun et al), 265
- Rice
  - chalky kernels; physicochemical characteristics and effects on sensory quality of cooked rice (Kim et al), 376
  - chalky and translucent grains; differences in starch composition and structure and cooking properties (Lisle et al), 627
  - cooked long-grain, sensory quality of, factors affecting (Meullenet et al), 258
  - cooked, starch retrogradation in (Riva et al), 433
  - cooked, texture evaluation (Lyon et al), 64
  - drying; development of brown rice state diagram (Perdon et al), 708
  - effect of blast and sheath blight on kernel physical properties and head rice yield (Candole et al), 535
  - flour; modeling starch gelatinization kinetics of (Ojeda et al), 145
  - instrumental assessment of cooked texture characteristics, method for breeders (Meullenet et al), 512
  - method for 2-acetyl-1-pyrroline and hexanal (Bergman et al), 454
  - prediction of cooked using extrusion and compression tests in conjunction with spectral stress strain analysis (Sitakalin and Meullenet), 501
  - quality by spectroscopic analysis (Barton et al), 669
  - respiration rate; effect of moisture content and temperature (Dillahunty et al), 541
  - simple measurement of lipid degradation during storage (Nishiba et al), 223
  - starch; compatibility of by glass transition (Lai et al), 544
  - starch; gelatinization (Tako and Hizukuri), 473
  - starch; gelatinization and retrogradation of cross-linked (Chatakanonda et al), 315
- Rice bran
  - antioxidants; effects of commercial processing on (Lloyd et al), 551
  - bile acid binding (Kahlon and Chow), 518
  - lipidemic response (Kahlon and Chow), 673
- RP-HPLC, grouping and identification of maize races by principal component analysis of zein data (Robutti et al), 91
- SDS-PAGE, of flour proteins from various extrusion conditions (Anderson and Ng), 354
- SE-HPLC, comparison between durum and bread wheat, relationship with breadmaking quality (Ammar et al), 230
- Semolina, size exclusion analysis (Larroque et al), 448
- Sorghum
  - alkali debranning of (Lazaro and Favier), 717
  - malted, nutritional value of weaning foods (Barragán Delgado and Serna Saldivar), 652
  - malt used in breadmaking (Hugo et al), 428
  - noodles; cooking characteristics and quality of (Suhendro et al), 97
  - scarification and degermination of, for grits production (Suroso et al), 808
  - wet milling; starch yield and color affected by steeping parameters, temperature, time, and concentration of media (Wang et al), 478
- Soy, protein; effect of moisture content and sample preparation method on thermal properties (Zhong and Sun), 495
- Spaghetti, modeling of water sorption kinetics in, during overcooking (Del Nobile and Massera), 615
- Starch
  - $\alpha$ -amylolysis of (Lauro et al), 595
  - associations of starch gel hardness, granule size, waxy allelic expression, thermal pasting, milling quality, and kernel texture of 12 soft wheat cultivars (Gaines et al), 163
  - biopolymer, made of mainly amylose and amylopectin (Sayaslan et al), 249
  - B-type granules, *Aegilops* (Stoddard and Sarker), 445
  - cationized waxy maize granules; enzymatic and acidic hydrolysis (Manelius et al), 345
  - corn, single- and double-mutant genotype classification (Campbell et al), 774
  - cross-linked hydroxypropylated, morphological and molecular characterization of extruded (McPherson and Jane), 326
  - cross-linked hydroxypropylated, pasting properties of extruded (McPherson et al), 320
  - effect on durum NIR spectra (Dowell), 155
  - foam extruded with normal and waxy corn starches blended with polylactic acid polymer (Fang and Hanna), 779
  - gelatinization kinetics; modeling of, in milled rice flour (Ojeda et al), 145
  - gels; viscoelasticity of (Won et al), 309
  - granules in rice; compound amyloplasts containing a number of (Lisle et al), 627
  - high-amylose barley, structure and physicochemical properties (Yoshimoto et al), 279
  - influence on mixing of wheat flour dough (Larsson et al), 633
  - internal structure of (Seguchi et al), 339
  - morphological changes of, by surface gelatinization with calcium chloride (Koch and Jane), 115
  - mung bean, effect of annealing on gel property (Chung et al), 567
  - oat, effect of kiln drying on pasting properties (Kaarlehto and Salovaara), 177
  - pasting properties; amylose content effect (Sasaki et al), 58
  - and poly(lactic acid) composites; physical properties of (Ke and Sun), 761
  - retrogradation in cooked pasta and rice (Riva et al), 433
  - role of amylopectin structure in, retrogradation kinetics in various starch-containing systems (Lai et al), 272
  - size distribution determined by digital image analysis (Bechtel and Wilson), 401
  - starch granule size distribution (Black et al), 468
  - thermal modifications of, during high-temperature drying of pasta (Zweifel et al), 645
  - viscosity affected by environmentally induced test weight changes (Yang et al), 44
  - waxy granules, susceptibility to mechanical damage (Bettge et al), 750
  - waxy maize, structure of,  $\alpha$ -amylolysis pattern, intermediate pattern (Bertoft et al), 657
  - wheat, effects on textural characteristics of puffed brown rice cakes (Orts et al), 18
- State diagram, of rice; glassy state transition and rice drying on development of (Perdon et al), 708
- Steeping
  - acid and sulfite effect on yields and composition of corn fiber and corn fiber oil (Singh et al), 665
  - of corn; reducing steep time by adding lactic acid (Yang and Eckhoff), 525
  - effect of broken corn levels on (Wang and Eckhoff), 525
  - sorghum; starch yield and color affected by steeping parameters, temperature, time, and concentration of media (Wang et al), 478
  - of yellow corn hybrid; variability of water absorption of germ and endosperm during (Dailey), 721
- Storage, temperature and duration affecting sensory quality of cooked long-grain rice (Meullenet et al), 258
- Storage protein, characterization of thiamin-binding protein from wheat germ (Adachi et al), 578
- Sugar, effect on retrogradation of waxy maize starch-sugar extrudates (Farhat et al), 202
- Surface gelatinization, of starch granules beginning from the periphery and inward (Koch and Jane), 115
- Temperature
  - influence on rough rice respiration rate (Dillahunty et al), 541
  - mixing, effect on semi-sweet biscuit dough characteristic and biscuit quality (Charun et al), 265
- Texture
  - of cooked rice: instrumental assessment, method for breeders (Meullenet et al), 512

- prediction using extrusion and compression tests in conjunction with spectral stress strain analysis (Sitakalin and Meullenet), 501
- profile of cooked rice (Lyon et al), 64
- Thermal properties, denaturation temperature and enthalpy obtained from differential scanning calorimetry (Zhong and Sun), 495
- Tortilla, effect of leavening acids and dough temperature (Cepeda et al), 489
- Viscoelasticity, of cowpea starch gels (Won et al), 309
- Viscosity
  - effect of varying conditions in Rapid Visco Analyser (Batey and Curtin), 754
  - gel, effect of compatibility on (Lai et al), 544
  - liquefied weaning foods (Barragán Delgado and Serna Saldivar), 652
  - pasting property by RVA (McPherson et al), 320
- Vitamin E, added to bread (Ranhotra et al), 159
- Water, nonfreezing, bound water of soy protein (Zhong and Sun), 495
- Wet-milling, sorghum; starch yield and color affected by steeping parameters, temperature, time, and concentration of media (Wang et al), 478
- Wheat
  - associations of starch gel hardness, granule size, waxy allelic expression, thermal pasting, milling quality, and kernel texture of 12 soft wheat cultivars (Gaines et al), 163
  - developing agreement between very short flow and longer flow test wheat mills (Gaines et al), 187
  - durum, breadmaking quality, gluten polymeric composition (Ammar et al), 230
  - durum, peroxidase activity (Fraignier et al), 11
  - durum, Single-Kernel Characterization System for testing and quality prediction (Sissons et al), 4
  - durum, wheat high molecular weight glutenin subunits isolated from (Capocchi et al), 105
  - end-use quality, grain hardness, and pentosan fraction relationship (Bettge and Morris), 241
  - flour; appearance assessment of oriental noodles as function of flour refinement and noodle type by image analysis (Hatcher and Symons), 181
  - flour; hydrolytic enzyme effect on processing and bread characteristics (Harada et al), 70
  - flour; turbidity for simple determination of gluten protein types in (Wieser), 48
  - flour doughs; effects of laccase and ferulic acid on (Labat et al), 823
  - flour lipid extracts for NIR transmittance estimation of free lipid content and its glycolipid and digalactosyldiglyceride contents (Ohm and Chung), 556
  - germ; characterization of thiamin-binding protein from (Adachi et al), 578
  - gluten; cross-linking using water-soluble carbodiimide (Tropini et al), 333
  - gluten and starch; factors affecting separation (Robertson et al), 439
  - hardness; mechanical resistance to grinding with a micromill (Pujol et al), 421
  - hexaploid with red seed coat; impact on image analysis of Asian noodles (Hatcher and Symons), 388
  - hot-air-drying, effect on breadmaking quality of flour (Tosi et al), 699
  - kernel size effect on flour water absorption (Morgan et al), 286
  - landrace; white salted noodle quality characteristics in (Black et al), 468
  - near-isogenic lines; glutens from, temperature-induced changes in rheology and size distribution (Lefebvre et al), 193
  - nitrogen and sulfur fertilizer effect on protein composition, mixing, and dough strength of (Wooding et al), 798
  - noodles, effect of variables (Morris et al), 77
  - protein content of bulk, NIR of individual wheats (Delwiche and Hruschka), 86
  - quality and mixing requirements; affected by nitrogen and sulfur fertilization (Wooding et al), 791
  - quantification of durum vitreousness using NIR spectroscopy (Dowell), 155
  - size distribution of starch granules determined by digital image analysis (Bechtel and Wilson), 401
  - spring, environmental effects on experimental baked product quality (Mikhaylenko et al), 507
  - starch; effects on textural characteristics of puffed brown rice cakes (Orts et al), 18
  - starch; internal structure studied by KI/I<sub>2</sub> solution (Seguchi et al), 339
  - starch pasting properties; amylose content effect (Sasaki et al), 58
  - waxy, falling numbers of (Graybosch et al), 1
- Wheat bran, bile acid binding (Kahlon and Chow), 518
- Zein
  - biodegradable sheets plasticized with oleic acid; thermal behavior (Budi Santosa and Padua), 459
  - from dry-milled corn; solvent extraction of (Shukla et al), 724
  - grouping and identification of maize races by principal component analysis of RP-HPLC data (Robutti et al), 91