

Subject Index to Volume 82

- Acacia seed, starch hydrolysis, antinutritional factors (Falade et al), 479
- Acetic acid, glacial, for kafirin extraction (Taylor et al), 485
- Acknowledgment of reviewers, iii
- Aflatoxin, B1, effect on dry-grind ethanol process (Murthy et al), 302
- Air classification, of field peas (Wu and Nichols), 341
- Aleurone, layer fate; hard and soft common wheats at grain milling (Grefeuille et al), 138
- Alkaline, cooking; laboratory techniques mimic (Yglesias et al), 695
- Amino acids
- γ -aminobutyric acid to ameliorate blood pressure (Liu et al), 191
 - sequences of γ -40k secalins of rye (Gellrich et al), 541
- Amylose
- content; correlation with starch characteristics, quinoa (Lindeboom et al), 216
 - starch synthase relation in quinoa (Lindeboom et al), 246
 - strain chain starch (Behall and Scholfield), 654
- Antioxidant
- activity; measure of ability to scavenge free radicals or to prevent oxidation of substrate (Beta et al), 390
 - substances capable of delaying, retarding, or preventing oxidation process (Chen and Bergman), 4
- Baking
- effect of HMW subunits (Wieser et al), 594
 - flat bread; thin and thick, production with sponge and dough method (Amr and Ajo), 499
 - quality; mixograph for rapid quality assessment of wheat cultivars, Poland (Dobraszczyk et al), 182
- Barley
- estrases from (Sun et al), 621
 - in food products; color and discoloration affected by environment (Quinde-Axtell et al), 711
 - high-starch and high β -glucan fractions, experimental milling (Flores et al), 727
 - hull-less flour, yellow alkaline noodles enriched with (Hatcher et al), 60
- Bran, sorghum, kafirin films extracted from (da Silva and Taylor), 9
- Bread
- corn, substitution of whole corn meal flour for wheat flour (Schnell et al), 77
 - effects of weight ratios of large and small wheat starch granules (Park et al), 166
 - French crumb; fineness of, loaf volume (Rouillé et al), 20
 - gluten-free: effects of response surface methodology on (McCarthy et al), 609; quality differences from sorghum hybrids (Schober et al), 394; sensory, mechanical, and microscopic evaluation during staling (Ahlborn et al), 328
 - hearth, baked without pan (Aamodt et al), 290
 - high-amylose wheat flour substitution, increase of resistant starch (Hung et al), 690
 - pocket-forming, sponge and dough improve quality and delay staling (Amr and Ajo), 499
 - retrogradation and firmness of; quality of modified starches (Miyazaki et al), 639
 - shelf-stable, different enzyme effect on textural stability of (Barrett et al), 152
 - sponge and dough properties; effects of hydrolytic enzyme additives on (Harada et al), 314
 - wheat; noodle quality of, HMW and LMW glutenin effect on (He et al), 345
- Breadmaking
- high-amylose wheat flour substitution, quality of (Hung et al), 690
 - sponge and dough method, for flat bread production, comparison with straight dough method (Amr and Ajo), 499
- Bromelain, reduced levels of, compared with enzymatic milling product yield (Johnston and Singh), 523
- Buckwheat, proteinases of germinated (Jones and Lookhart), 125
- Cake
- baking; effect of oat β -glucan hydrocolloid on physical and rheological properties of (Lee et al), 717
 - chiffon, sucrose substituted for indigestible dextrin and sucralose (Lin and Lee), 405
 - effect of shortening replacement on physical and rheological properties of (Lee et al), 120
- Celiac disease, symptoms and prevalence (McCarthy et al), 609
- Cereal
- commercial, determination of nicotinamide in (LaCroix et al), 277
 - food; Fourier transform Raman spectroscopy for nutritional classification (Sohn et al), 660
 - Korean, policosanol in wax-like materials extracted from (Hwang et al), 242
- Checklist for papers submitted, viii
- Color
- classifying paddy rice by morphological and color features using machine vision (Liu et al), 649
 - environmental effect on, barley in food products (Quinde-Axtell et al), 711
- Cookies, sugar-snap, testing with asymmetrical centrifugal mixing (Preston et al), 15
- Cooking, properties of rice; protein impact (Verycke et al), 468
- Corn (see also Maize)
- conventional dry-grind, E-mill comparison with starch hydrolyzing enzyme (Wang et al), 734
 - dry-grind, fermentation and DDGS compared (Singh et al), 187
 - enzymatic dry-grind process, pericarp and endosperm fiber hydrolysis and fermentation (Dien et al), 616
 - extruded, lipid oxidation retarded by antioxidant-rich foods (Camire et al), 666
 - flour; ultrasound for starch recovery (Zhang et al), 447
 - laboratory techniques to mimic industrial-scale nixtamalization (Yglesias et al), 695
 - masa by-products; extrusion of (Rosentrater et al), 436
 - thermal properties of starch from exotic-by-adapted lines grown in four environments (Lenihan et al), 683
 - wet-milling yields and starch properties, steeping effect (Yang et al), 420
- Corn meal, Venezuelan, by-product of rice polishing rich in antioxidants (Schnell et al), 77
- Corn starch
- raw and extruded, functionality behavior of (Ozcan and Jackson), 223
 - waxy, hydroxypropylated to retard retrogradation in Korean waxy rice cake (Han et al), 88
- Cultivars, environmental effects on oat quality (Rhymer et al), 197
- DDGS
- fiber separation from, using sieving and elutriation (Srinivasan et al), 528
 - production, conventional dry-grind, E-mill comparison with starch hydrolyzing enzyme (Wang et al), 734
- Dehulling, efficiency; lentil (Wang), 671
- Differential scanning calorimetry
- analysis of starch properties of exotic-by-adapted corn grown in four environments (Lenihan et al), 683
 - for determination of amount of frozen water in bread dough (Baier-Schenk et al), 251
- Distillers' dried grains
- conventional dry-grind corn process (Wang et al), 734
 - coproducts of ethanol industry (Shukla et al), 34
 - with solubles; fermentation of dry-grind corn processes compared (Singh et al), 187
- Dough
- freezing after fermentation (Baier-Schenk et al), 251
 - frozen, stability improvement with cryoresistant yeast strain and refreshment (Pepe et al), 239
 - properties: HMW and LMW glutenin effect on (He et al), 345; of reconstituted components incorporating waxy starch (Gianibelli et al), 321
 - wheat and barley, rheological and breadmaking properties of novel barley (Mann et al), 626
 - wheat flour: rheological and structural properties of, mixing time effect (Puppo et al), 173
- Dry-Grind
- conventional dry-grind, E-mill comparison with starch hydrolyzing enzyme (Wang et al), 734
- Drying
- rough rice storage effect on (Manski et al), 204

- wheat endosperm structural changes during maturation (Bechtel and Wilson), 385
- Elutriation, to separate fiber from DDGS (Srinivasan et al), 528
- Emulsifier, fatty fraction retention during fatty flour extrusion (De Pilli et al), 494
- Endosperm
 - durum wheat, mechanical and physicochemical characterization of (Samson et al), 81
 - fibers; recovery from enzymatic corn dry-grind process (Dien et al), 616
 - rice, induction of postharvest yellowing of (Belefant-Miller), 721
 - structural changes during drying of wheat caryopses (Bechtel and Wilson), 388
 - wheat, determination of surface tension properties (Blancher et al), 158
- Enrichment, hull-less barley flour for yellow alkaline noodles (Hatcher et al), 60
- Environment
 - effect on color and discoloration potential of barley in food products (Quinde-Axtell et al), 711
 - impact on thermal properties of starch from exotic-by-adapted corn lines grown in four environments (Lenihan et al), 683
- Enzyme(s)
 - additives; effect on Japanese-style sponge and dough bread properties (Harada et al), 314
 - digestibility of steamed rice grains (Okuda et al), 361
 - effect on textural stability of shelf-stable bread (Barrett et al), 152
 - granular starch hydrolyzing, comparison of E-mill and conventional dry-grind corn processes (Wang et al), 734
 - increase of glutamate decarboxylase activity during water soaking (Liu et al), 191
 - transglutaminase effect on dough properties (Bonet et al), 425
- Errata
 - vol. 81, no. 2, pp. 177-181 (2004), 238
 - vol. 81, no. 2, pp. 582-588 (2004), 111
 - vol. 81, no. 2, pp. 741-745 (2004), 111
- Estraces, acetylxylan and feruloyl, from barley (Sun et al), 621
- Ethanol
 - dry-grind process; aflatoxin B1 effect (Murthy et al), 302
 - fermentation of field pea starch (Nichols et al), 554
 - production, conventional dry-grind, E-mill comparison with starch hydrolyzing enzyme (Wang et al), 734
- Extrudate, properties; product functional qualities including expansion, density, WSI, and WAI (Lei et al), 574
- Extrusion
 - effect of extruder die temperature and product moisture on extrudates (Shukla et al), 34
 - effect on thiamin in wheat flour with injected CO₂ gas (Schmid et al), 305
 - of fatty flours; emulsifiers to retain fatty fraction (De Pilli et al), 494
 - process and modeling to establish relation between variables (Lei et al), 582
 - processing of corn masa by-products (Rosentrater et al), 436
 - starch phosphates from common, waxy, and high-amylose corn starches (Landerito and Wang), 271
 - twin-screw process with conveying, mixing, melting, and cooking (Lei et al), 574
- Falling Number, reduced wheat meal sample size impact on (Hatcher), 450
- Fermentation
 - dry-grind corn processes compared with DDGS composition (Singh et al), 187
 - ethanol, field pea starch (Nichols et al), 554
 - of rye sourdough, secalin degradation during (Tuukkanen et al), 677
- Fiber
 - from corn meal (Behall and Scholfield), 654
 - recovery from enzymatic corn dry-grind process (Dien et al), 616
 - separation from DDGS using sieving and elutriation (Srinivasan et al), 528
- Films
 - kafirin and zein, properties of (da Silva and Taylor), 9
 - starch, water-barrier properties evaluated by MRI (Chung and Lai), 131
- Flavor, drain and harvest dates, rice sensory and physicochemical properties (Champagne et al), 369
- Flour
 - fatty, extrusion, emulsifiers to retain fatty fraction (De Pilli et al), 494
 - fractionation and reconstitution (Rouillé et al), 20
 - polished, sourdough and sourbread made from (Kim et al), 144
 - protein analysis; improved resolution of non-silica-based SE-HPLC column (Dalla Rizza et al), 287
 - protein composition and functional properties of rye lines (Wieser et al), 594
 - quality; environmental influences on, for noodles (McLean et al), 559
 - rapid microassay to determine peroxidase in (Hatcher and Barker), 233
 - soft wheat, quality test for sugar-snap cookies (Preston et al), 15
 - wheat, determination of surface tension properties (Blancher et al), 158
 - whole grain, pasting properties, effect of free fatty acids and protein (Zhang and Hamaker), 534
- Fractionation, asymmetrical flow field-flow of wheat proteins (Lemelin et al), 28
- Functionality, behavior of raw and extruded corn starch mixtures (Ozcan and Jackson), 223
- Germination, wheat detection by NIR and RVA (Juhász et al), 488
- β-Glucan, barley fractions; experimental milling (Flores et al), 727
- Gluten
 - composition; effect of transglutaminase (Bonet et al), 425
 - mixing time effect on, ultracentrifugation studied by microscopy and rheology (Kuktaite et al), 375
 - role in durum pasta quality using reconstitution method (Sissons et al), 601
 - wheat, determination of surface tension properties (Blancher et al), 158
- Glutenin, molecular weight of (Lemelin et al), 28
- Hardness, of long-grain rice; factors affecting (Cameron and Wang), 113
- HPLC, column; improved resolution wheat flour protein analyses (Dalla Rizza et al), 287
- Image analysis, of bread crumb (Rouillé et al), 20
- Instructions to authors, v
- Kafirin
 - characterization of high methionine (Izquierdo and Godwin), 706
 - extraction; glacial acetic acid for (Taylor et al), 485
 - film properties from (da Silva and Taylor), 9
 - films; functional properties affected by microwave heating of kafirin (Byaruhanga et al), 565
- Legumes, milling and air classification of field peas (Wu and Nichols), 341
- Lentil, optimization of laboratory dehulling process for (Wang), 671
- Lipid
 - oxidation in extruded corn; retardation by antioxidant-rich foods (Camire et al), 666
 - surface extraction from rice; Soxtec system for evaluation (Matsler and Siebenmorgen), 282
- Maize (see also Corn)
 - starch; identification of quantitative trait loci thermal properties (Scott and Duvick), 546
 - wet-milling streams; phosphorus concentrations and flow in (Rausch et al), 431
- Masa, preservation; liquid nitrogen freeze drying and ethanol dehydration (Yglesias and Jackson), 702
- Method, liquid chromatography for determination of nicotinamide in commercial cereals (LaCroix et al), 277
- Microassay, to determine peroxidase in wheat and flour (Hatcher and Barker), 233
- Microscopy, measurements; mixing time effect on gluten, ultracentrifugation studied by (Kuktaite et al), 375
- Microwave
 - heating; effect on functional properties of kafirin films (Byaruhanga et al), 565
 - reaction of zein and octenyl succinic anhydride (Biswas et al), 1
- Milling
 - enzymatic, product yield comparison with levels of bromelain and SO₂ (Johnston and Singh), 523
 - of field peas; effect of grinding intensity (Wu and Nichols), 341
 - fractionation to obtain botanical parts of cereal grains (Beta et al), 390
 - grain; of hard and soft common wheats, aleurone layer fate (Greffeuille et al), 138
 - quality; of Chinese winter wheat cultivars (Zhang et al), 633; rough rice storage effect on (Manski et al), 204
 - of rice, night temperature effect (Counce et al), 645
- Mineral, content in low phytic acid mutant rice (Bryant et al), 517
- Mixing, asymmetrical centrifugal, for cookie quality test (Preston et al), 15
- Mixograph, for rapid quality assessment of wheat cultivars, Poland (Dobraszczyk et al), 182
- MRI, evaluation of water-barrier properties of starch films (Chung and Lai), 131
- Nicotinamide, determination of in commercial cereals (LaCroix et al), 277
- NIR, spectroscopy; detection of germination, RVA relation (Juhász et al), 488
- Nitrogen, fertilizer; increases rice seed protein and milling quality (Leesawatwong et al), 588

- Nixtamalization
—industrial-scale, laboratory techniques to mimic (Yglesias et al), 695
—masa preservation, liquid nitrogen freeze drying and ethanol dehydration (Yglesias and Jackson), 702
- NMR spectroscopy, assessment of changes in chemical structure of starch acetate-maleate (Xu et al), 336
- Noodles
—Asian, environmental influences on flour quality for, Idaho HWW (McLean et al), 559
—Chinese dry white quality, HMW and LMW glutenin effect on (He et al), 345
—color of Chinese winter wheat cultivars (Zhang et al), 633
—sweet potato starch, processing effect on texture (Lee et al), 475
—yellow alkaline, enriched with hull-less barley flour (Hatcher et al), 60
- Nutrition
—cereal food classification with Fourier transform spectroscopy (Sohn et al), 660
—novel grain effect on cardiovascular, gastrointestinal, and metabolic health (Mann et al), 626
—quality in low phytic acid mutant rice (Bryant et al), 517
- Oat
—development of new β -glucan hydrocolloid (Lee et al), 717
—effects of genotype and environment on starch and end-product quality (Rhymer et al), 197
—proteinases of germinated (Jones and Lookhart), 125
Oatrim, shortening replacement in baked products (Lee et al), 120
Optimization, dehulling conditions, lentil (Wang), 671
Oxidation, lipid, in extruded corn; retardation by antioxidant-rich foods (Camire et al), 666
- Parboiling, changes of pasting and cooking properties (Verycke et al), 468
- Pasta, quality: made from waxy durum wheat (Vignaux et al), 93; role of gluten quantity and strength (Sissons et al), 601; waxy starch quality effect (Gianibelli et al), 321
- Pasting properties, surfactant effect on (Mira et al), 44
- PCA, factor function on data matrix with two principal components (Formato and Pepe), 356
- Pea, field, fermentation of starch (Nichols et al), 554
- Pellet durability test, composition effect (Cavalcanti and Behnke), 455, 462
- Pelleting of feed, influence of composition on pellet durability (Cavalcanti and Behnke), 455, 462
- Phenolic, compounds; diverse group of (Beta et al), 390
- Phytochemical, compounds produced in plants with biological activities (Chen and Bergman), 4
- Physicochemical properties, heat treatments of milled rice (Takahashi et al), 228
- Pizza dough, differentiation by principal component analysis (Formato and Pepe), 356
- Policosanol, in grain sorghum, rice, wheat, and maize (Hwang et al), 242
- Polyphenol oxidase, discoloring of alkaline noodle (Zhao and Seib), 504
- Popcorn, kinetics of popping (Byrd and Perona), 53
- Protein, analysis; improved resolution of non-silica-based SE-HPLC column (Dalla Rizza et al), 287
- Protein
—content: and quality; size distribution effect on hearth bread (Aamodt et al), 290; relationship to alkaline noodle quality (Zhao and Seib), 504
—effect on sorghum flour pasting properties (Zhang and Hamaker), 534
—enrichment from field peas (Wu and Nichols), 341
—nitrogen fertilizer increases milling quality of rice (Leesawatwong et al), 588
—nonparboiled and parboiled rice (Verycke et al), 468
—presence in starch granule channels (Han et al), 351
—quality in sorghum (Izquierdo and Godwin), 706
—reaction of zein and octenyl succinic anhydride (Biswas et al), 1
—starch granule surface, in starches, presence and amounts from staining and dye-binding (Yoshino et al), 739
- Proteinases, of germinated grains (Jones and Lookhart), 125
- Quinoa
—starch characteristics (Lindeboom et al), 216
—starch synthase in, relation to amylose content (Lindeboom et al), 246
- Reconstitution, to assess impact of gluten on pasta quality (Sissons et al), 601
- Response surface methodology, optimizing a formulation (McCarthy et al), 609
- Retrogradation
—of gelatinized native rice starches and their blends (Hagenimana and Ding), 70
—retard of hydroxypropylated waxy rice and corn starches in Korean waxy rice cake (Han et al), 88
—tapioca starches, effect on firmness and bread staling (Miyazaki et al), 639
- Rheological behavior, surfactant effect on starch pasting (Mira et al), 44
- Rheological properties
—of low-protein and gluten-free breads during staling (Ahlborn et al), 328
—of oat β -glucan hydrocolloid suspensions (Lee et al), 717
- Rheology
—of cakes containing different levels of shortening and Oatrim (Lee et al), 120
—to determine tortilla properties during storage (Bejosano et al), 256
—measurements; mixing time effect on gluten, ultracentrifugation studied by (Kuktaite et al), 375
- Rice
—endosperm; postharvest yellowing of, induction (Belefant-Miller), 721
—flour: product temperature of, twin-screw extrusion modeling (Lei et al), 582; texture of cooked rice, viscosity prediction and rheological properties of (Okadome et al), 414; water solubility of in twin-screw extruder (Lei et al), 574
—flour and milled; chemical compositions, physicochemical properties, and leaching characteristics in relation to hardness and stickiness (Cameron and Wang), 113
—grain; change of γ -aminobutyric acid in giant embryo during water soaking (Liu et al), 191
—heat treatments and properties of (Takahashi et al), 228
—milling quality; increased by nitrogen fertilizer (Leesawatwong et al), 588
—night temperature effect during grain development (Counce et al), 645
—paddy, classifying by morphological and color features using machine vision (Liu et al), 649
—phytic acid and mineral content in grains of low phytic acid mutant (Bryant et al), 517
—protein impact on pasting and cooking properties (Verycke et al), 468
—proteinases of germinated (Jones and Lookhart), 125
—rough with high moisture content, storage (Manski et al), 204
—sensory and physicochemical properties; effects of drain and harvest dates (Champagne et al), 369
—Soxtec system for evaluation of surface lipid extraction (Matsler and Siebenmorgen), 282
—structural characteristics, properties, and digestibility of (Okuda et al), 361
—waxy starch, hydroxypropylated to retard retrogradation in Korean waxy rice cake (Han et al), 88
- Rice bran
—by-product of rice milling process, aleurone layer and germ (Chen and Bergman), 4
—oil extracted from; with *d*-limonene and hexane, quality comparison (Liu and Mamidipally), 209
—Venezuelan, by-product of rice polishing rich in antioxidants (Schnell et al), 77
- RVA, relation with NIR spectra during wheat germination (Juhász et al), 488
- Rye
—partial amino acid sequences of γ -40k secalins of (Gellrich et al), 541
—proteinases of germinated (Jones and Lookhart), 125
—sourdough; secalin degradation during fermentation (Tuukkanen et al), 677
—transgenic lines, flour protein composition and functional properties of (Wieser et al), 594
- Scanning electron microscopy
—cryo, utilization to locate ice crystals in bread dough (Baier-Schenk et al), 251
—of low-protein and gluten-free breads during staling (Ahlborn et al), 328
- SDS-PAGE, of microwaved kafirin; kafirin films and their digestive residues (Byaruhanga et al), 565
- SE-HPLC
—improved resolution of non-silica-based column for wheat flour protein analyses (Dalla Rizza et al), 287
- Sieving, to separate fiber from DDGS (Srinivasan et al), 528
- Sorghum
—flouring pasting properties; effect of free fatty acids and protein (Zhang and Hamaker), 534
—high methionine kafirin (Izquierdo and Godwin), 706
—hybrids; gluten-free bread quality (Schober et al), 394
—milling fractions; kafirin films from (da Silva and Taylor), 9
—proteinases of germinated (Jones and Lookhart), 125
- Sourbread
—improving loaf volume and staleness, by polished wheat flours (Kim et al), 144
—from polished and graded flours (Kim et al), 144
—rye, secalin degradation during fermentation (Tuukkanen et al), 677
- Spaghetti, quality of, made from waxy durum wheat (Vignaux et al), 93
- Spectroscopy, Fourier transform Raman, for cereal nutritional classification (Sohn et al), 660

- Staling
- of low-moisture and gluten-free breads (Ahlborn et al), 328
 - of tortillas; through sensory evaluation and rheology (Bejosano et al), 256
- Starch
- amylose, total starch, pasting and thermal properties of oats (Rhymer et al), 197
 - barley fractions; experimental milling (Flores et al), 727
 - branching; night temperature effect (Counce et al), 645
 - characteristics; from eight quinoa lines (Lindeboom et al), 216
 - enrichment from field peas (Wu and Nichols), 341
 - field pea, fermentation (Nichols et al), 554
 - films; water-barrier properties of (Chung and Lai), 131
 - granular hydrolyzing enzyme, comparison of E-mill and conventional dry-grind corn processes (Wang et al), 734
 - granule surface proteins in various, staining and dye-binding (Yoshino et al), 739
 - granules; channel proteins (Han et al), 351
 - high-amylose: contains approximately 70% amylose as opposed to normal starch (25% amylose) (Xu et al), 336; in Himalaya 292 (Mann et al), 626
 - hydroxypropylated, acetylated, and cross-linked, effect on starch retrogradation and bread firming (Miyazaki et al), 639
 - maize, identification of quantitative trait loci thermal properties (Scott and Duvick), 546
 - native rice, hydration properties (Hagenimana and Ding), 70
 - phosphates: by oven heating and from common, waxy, and high-amylose corn starches (Landerito and Wang), 264; preparation and properties (Landerito and Wang), 271
 - preservation; liquid nitrogen freeze drying and ethanol dehydration (Yglesias and Jackson), 702
 - properties; steeping effect (Yang et al), 420
 - recovery; discussed as novel method (Zhang et al), 447
 - resistant, increase of, storage of bread baked from high-amylose wheat flour (Hung et al), 690
 - structure and retrogradation; rice (Okuda et al), 361
 - sweet potato noodles, processing effect on texture (Lee et al), 475
 - swelling; relationship of wheat-flour swelling to cooking quality of alkaline noodle (Zhao and Seib), 504
 - synthase; in quinoa, relation to amylose content (Lindeboom et al), 246
 - thermal properties from exotic-by-adapted corn lines grown in four environments (Lenihan et al), 683
 - waxy, effect on pasta quality (Gianibelli et al), 321
- Stargen 001, granular starch hydrolyzing enzyme (Wang et al), 734
- Steeping, effect on corn wet-milling yields and starch properties (Yang et al), 420
- Storage
- low temperature effect on native rice starch gels (Hagenimana and Ding), 70
 - protein, formation of wheat endosperm protein matrix during grain drying (Bechtel and Wilson), 385
 - temperature; effects on moisture content of rough rice (Manski et al), 204
- Sulfur dioxide, varying levels of, compared with enzymatic milling product yield (Johnston and Singh), 523
- Surfactant, effect on starch pasting (Mira et al), 44
- Sweet potato, starch noodles; processing effect on texture (Lee et al), 475
- Textural stability, shelf-stable bread; different enzyme effect (Barrett et al), 152
- Texture, rice sensory and physicochemical properties (Champagne et al), 369;
- instrumental evaluation of cooked oatmeal and starch gel (Rhymer et al), 197
- Thermal gelatinization, of maize starch, quantitative trait loci identification (Scott and Duvick), 546
- Thermal properties, genotype and environmental effects on oat starch (Rhymer et al), 197
- Thiamin, loss in extruded wheat flour with injected CO₂ gas (Schmid et al), 305
- Tortillas, methods of evaluation during storage (Bejosano et al), 256
- Triticale, proteinases of germinated (Jones and Lookhart), 125
- Ultracentrifugation, mixing time effect on gluten, microscopy and rheology (Kuktaite et al), 375
- Ultrasound, new technology to recover starch (Zhang et al), 447
- Viscosity
- genotype and environment effects on oat flour and starch paste viscosity as shown by RVA (Rhymer et al), 197
 - pasting properties of individual rice starches and their mixtures assessed by MVAG (Hagenimana and Ding), 70
- Vitreous properties, of durum wheat endosperm (Samson et al), 81
- Water, amount of ice in frozen dough (Baier-Schenk et al), 251
- Wax-like material, in grain sorghum, rice, wheat, and maize (Hwang et al), 242
- Wet-milling, process to refine starch from maize and other cereal grain (Rausch et al), 431
- Wheat
- cereal grain (Beta et al), 390
 - Chinese winter: cultivars, milling color and noodle color (Zhang et al), 633; puroindoline alleles in (Xia et al), 38
 - durum, mechanical and physicochemical characterization of (Samson et al), 81
 - endosperm structural changes during drying of caryopses (Bechtel and Wilson), 385
 - endosperms, flours, glutens; determination of surface tension properties (Blancher et al), 158
 - flour: extruded (Schmid et al), 305; protein analysis; improved resolution of non-silica-based SE-HPLC column (Dalla Rizza et al), 287; and starch; surfactant effect on starch pasting (Mira et al), 44
 - hard: and soft, aleurone layer fate at grain milling (Greffeuille et al), 138; white, environmental influences on flour quality for noodles (McLean et al), 559
 - insect-damaged, gluten functionality restored by transglutaminase (Bonet et al), 425
 - meal sample size; impact on Falling Number test (Hatcher), 450
 - and other grains; proteinases of (Jones and Lookhart), 125
 - proteins; cultivar and environment impact on size (Lemelin et al), 28
 - rapid microassay to determine peroxidase in (Hatcher and Barker), 233
 - soft, quality test for sugar-snap cookies (Preston et al), 15
 - waxy durum, spaghetti quality made from (Vignaux et al), 93
- Yeast, cryoresistant strain, to improve frozen dough stability (Pepe et al), 239
- Zein
- properties of kafirin and zein films compared (da Silva and Taylor), 9
 - reaction with octenyl succinic anhydride (Biswas et al), 1