

- iii Instructions to Authors
- v Acknowledgment of Reviewers
- 1 Classification of Chinese Rice Varieties by Electrofocusing. *Y.-J. Guo, R. Bishop, H. Ferhnström, G.-Z. Yu, Y.-N. Lian, and S.-D. Huang*
- 4 Effect of Genotype on Tannins and Phenols of Sorghum. *D. H. Hahn and L. W. Rooney*
- 9 Nutrient, Antinutrient Contents, and Solubility Profiles of Nitrogen, Phytic Acid, and Selected Minerals in Winged Bean Flour. *S. Sri Kantha, N. S. Hettiarachchy, and J. W. Erdman, Jr.*
- 14 The Influence of Phosphorus Nutrition on the Appearance and Composition of Globoid Crystals in Wheat Aleurone Cells. *G. D. Batten and J. N. A. Lott*
- 18 A 30-Minute Conditioning Method for Micro-, Intermediate-, and Large-Scale Experimental Milling of Soft Red Winter Wheat. *P. L. Finney and L. Andrews*
- 22 Gross Composition of Coarse and Fine Fractions of Small Corn Samples Ground on the Stenvert Hardness Tester. *Y. Pomeranz, Z. Czuchajowska, and F. S. Lai*
- 27 Rice Grain Hardness and Its Relationship to Some Milling, Cooking, and Processing Characteristics. *B. D. Webb, Y. Pomeranz, S. Afework, F. S. Lai, and C. N. Bollich*
- 31 Physiochemical and Functional (Breadmaking) Properties of Hull-less Barley Fractions. *R. S. Bhatt*
- 36 Comparison of Screening Methods for Indirect Determination of Sorghum Hardness. *Y. Pomeranz*
- 39 Comparison of Methods for Determination of Hardness and Breakage Susceptibility of Commercially Dried Corn. *Y. Pomeranz, Z. Czuchajowska, and F. S. Lai*
- 43 Low-Protein Flour from Hard Winter Wheat: Wet Processing to Improve Breadmaking Potential. *Y. Wu, P. A. Seib, and R. C. Hosene*
- 47 Effects of Ingredients on Iron Solubility and Chemical State in Experimental Breads. *R. S. Kadan and G. M. Ziegler, Jr.*
- 52 Discrimination Between Wheat Classes and Varieties by Image Analysis. *I. Zayas, Y. Pomeranz, and F. S. Lai*
- 56 NOTE: The Influence of Chromosome Number and Species on Wheat Hardness. *P. C. Williams*
- 58 NOTE: Appropriate Resin Selection for Rapid Phytate Analysis by Ion-Exchange Chromatography. *R. Ellis and E. R. Morris*
- 60 NOTE: Simple Dry Fractionation of Corn Distillers' Dried Grains and Corn Distillers' Dried Grains with Solubles. *Y. V. Wu and A. C. Stringfellow*

- 62 NOTE: The Effect of Sucrose Esters on Flour-Water Dough Mixing Characteristics. *K. S. Watson and C. E. Walker*
- 65 Erratum

VOLUME 63, NUMBER 2

MARCH-APRIL 1986

- 67 Influence of Shortening and Surfactants on Retention of Carbon Dioxide in Bread Dough. *W. R. Moore and R. C. Hosney*
- 71 Comparison of the Structures of Amylopectins from Different Wheat Varieties. *S. Kobayashi, S. J. Schwartz, and D. R. Lineback*
- 75 Chemical Composition and Nutritive Value of Dark Hard and Yellow Hard Kernels of Canadian Winter Wheats (*Triticum aestivum* L.) Fed to Laboratory Rats. *D. M. Anderson, P. A. Thacker, M. Fenton, and J. P. Bowland*
- 78 Tocopherols and Tocotrienols in Cereal Products from Finland. *V. Piironen, E.-L. Syväoja, P. Varo, K. Salminen, and P. Koivistoinen*
- 82 Carbon Dioxide and Aflatoxin Production in High-Moisture Corn Treated with Potassium Sorbate. *S.-J. Lee, M. A. Hanna, and L. B. Bullerman*
- 85 Storage Studies on Confectionery Sunflower Kernels. *M. O. Buendia and B. L. D'Appolonia*
- 89 A Simplified Colorimetric Procedure for Determination of Amylose in Maize Starches. *C. A. Knutson*
- 93 Noodles. V. Determination of Optimum Water Absorption of Flour to Prepare Oriental Noodles. *N. H. Oh, P. A. Seib, K. F. Finney, and Y. Pomeranz*
- 97 The Potential of Hull-less Barley—A Review. *R. S. Bhatt*
- 104 Some Physical and Chemical Properties of Honey Mesquite Pod (*Prosopis glandulosa*) and Applications in Food Products. *R. Zolfaghari, M. Harden, and L. Huffman*
- 109 Components of Cake Batter Expansion in White Layer Cakes. *J. R. Donelson and R. L. Clements*
- 111 Two-Dimensional Electrophoretic Analysis of Wheat Kernel Proteins. *M.-G. Lei and G. R. Reeck*
- 116 Two-Dimensional Electrophoretic Analysis of Kernel Proteins of Triticales and of Their Parental Durum Wheats and Ryes. *M.-G. Lei and G. R. Reeck*
- 124 Brewers' Condensed Solubles. III. Enzymatic Hydrolysis, Viscosity Reduction, and Fermentation. *K. M. Chung, D. S. Chung, and P. A. Seib*

- 131 Changes in the Quality Characteristics of Chapati During Storage. *G. Venkateswara Rao, K. Leelavathi, P. Haridas Rao, and S. R. Shurpalekar*
- 136 Nutritional and Organoleptic Evaluation of Wheat Breads Supplemented with Pigeon Pea (*Cajanus cajan*) Flour. *P. E. Gayle, E. M. Knight, J. S. Adkins, and B. F. Harland*
- 139 Comparison of Eight Devices for Measuring Breakage Susceptibility of Shelled Corn. *S. A. Watson and F. L. Herum*
- 142 Fractionation and Characterization of Protein-Rich Material From Barley After Alcohol Distillation. *Y. V. Wu*
- 146 Cleaning, Milling, and Baking Tests with Hard Red Winter Wheat Containing Deoxynivalenol. *L. M. Seitz, W. D. Eustace, H. E. Mohr, M. D. Shogren, and W. T. Yamazaki*
- 151 Discrimination of Bread-Baking Quality of Wheats According to Their Variety by Near-Infrared Reflectance Spectroscopy. *M. F. Devaux, D. Bertrand, and G. Martin*
- 155 Quality Evaluation of Distillers' Dried Grain by Near-Infrared Analysis. *C. F. McGuire*
- 160 Isolation and Identification of Soluble Magnesium and Potassium Phytates from Rice Bran. *E. T. Champagne, R. M. Rao, J. A. Liuzzo, J. W. Robinson, R. J. Gale, and F. Miller*
- 164 Effect of Tempering Parameters on Extinction and Ash of Proso Millet Flours, and Partial Characterization of Proso Starch. *G. A. Yanez and C. E. Walker*
- 168 Application of Pattern Recognition Techniques in the Analysis of Cereal Grains. *F. S. Lai, I. Zayas, and Y. Pomeranz*
- 172 The Effects of Flour Lipids on the Expansion Rate and Volume of Bread Baked in a Resistance Oven. *W. R. Moore and R. C. Hosney*
- 175 NOTE: Tryptophan Levels in Normal and High-Lysine Sorghums. *M. M. Hassen, E. T. Mertz, A. W. Kirleis, G. Ejeta, J. D. Axtell, and E. Villegas*

VOLUME 63, NUMBER 3

MAY-JUNE 1986

- 177 Revised Microtesting for Soft Wheat Quality Evaluation. *P. L. Finney and L. C. Andrews*
- 183 Influence of Cultivar and Environment on Mineral and Protein Concentrations of Wheat Flour, Bran, and Grain. *C. J. Peterson, V. A. Johnson, and P. J. Mattern*
- 187 Studies on Heavily Ground Flour Using Roller Mills. I. Alteration in Flour Characteristics Through Overgrinding. *K. Okada, Y. Negishi, and S. Nagao*

- 193 Composition and Molecular Species of Waxy Lipids in Wheat Grain. *M. Ohnishi, S. Obata, S. Ito, and Y. Fujino*
- 197 Enzymes That Contribute to the Oxidation of L-Ascorbic Acid in Flour/Water Systems. *P. Cherdkiatgumchai and D. R. Grant*
- 201 Description of a Production Model of the Tangential Abrasive Dehulling Device and Its Application to Breeders' Samples. *R. D. Reichert, R. T. Tyler, A. E. York, D. J. Schwab, J. E. Tatarynovich, and M. A. Mwasaru*
- 207 Sensory and Nutritional Properties in One Variety of Norwegian Whole Grain Bread. *G. Rognerud, B. Wilsher, A. M. Øybø, and W. Frølich*
- 210 Fortification of Spaghetti with Edible Legumes. I. Physicochemical, Antinutritional, Amino Acid, and Mineral Composition. *Y. Bahnassey, K. Khan, and R. Harrold*
- 216 Fortification of Spaghetti with Edible Legumes. II. Rheological, Processing, and Quality Evaluation Studies. *Y. Bahnassey and K. Khan*
- 219 High-Performance Liquid Chromatographic and Electrophoretic Analysis of Hordein During Malting for Two Barley Varieties of Contrasting Malting Quality. *B. A. Marchylo, J. E. Kruger, and D. Hatcher*
- 232 A Freeze-Fracture Study of Storage Protein Accumulation in Unfixed Wheat Starchy Endosperm. *D. B. Bechtel and B. D. Barnett*
- 240 Extrusion Cooking and Drum Drying of Wheat Starch. II. Rheological Characterization of Starch Pastes. *J. L. Doublier, P. Colonna, and C. Mercier*
- 247 Effects of Storage Time, Storage Temperature, and Packaging Method on Shelf Life of Brown Rice. *R. N. Sharp and L. K. Timme*
- 252 Effect of Soy Flour on Fat Absorption by Cake Donuts. *M. L. Martin and A. B. Davis*
- 255 Physico-Chemical Properties of Alkali-Cooked Corn Using Traditional and Presoaking Procedures. *M. M. Morad, F. Y. Iskander, L. W. Rooney, and C. Earp*
- 259 Denaturation of Wheat Germ Proteins During Drying. *C. E. Lupano and M. C. Añón*
- 263 Factors Affecting the Breadmaking Potential of Four Secondary Hexaploid Triticales. *L. J. Macri, G. M. Ballance, and E. N. Larter*
- 267 Changes in the Alpha-Amylase and Protease Activities of Four Secondary Hexaploid Triticales During Kernel Development. *L. J. Macri, G. M. Ballance, and E. N. Larter*
- 271 NOTE: Effect of Microwave Energy on Drying Wheat. *L. E. Campaña, M. E. Sempé, and R. R. Filgueira*

- 273 NOTE: *Amaranthus hypochondriacus*: Starch Isolation and Partial Characterization. *G. A. Yanez, J. K. Messinger, C. E. Walker, and J. H. Rupnow*
- 277 NOTE: Starch from Arrowroot (*Maranta arundinacea*) Grown at Tifton, Georgia. *M. E. Erdman*
- 280 NOTE: The Effect of Commercial Processing on Some Chemical and Physical Properties of Oat Groats. *G. Lookhart, L. Albers, and Y. Pomeranz*
- 283 NOTE: Rapid and Simple Detection of a Mixture of Wet and Dry Corn. *Y. Pomeranz and Z. Czuchajowska*
- 285 COMMUNICATION TO THE EDITOR: Wheat Gluten: A Glassy Polymer. *R. C. Hosenev, K. Zeleznak, and C. S. Lai*

VOLUME 63, NUMBER 4

JULY-AUGUST 1986

- 287 An Electron Spin Resonance Study of Native and Gelatinized Starch Systems. *N. L. Nolan, J. M. Faubion, and R. C. Hosenev*
- 291 The Effect of Fatty Acid Spin Labels Upon Starch. *N. L. Nolan, R. C. Hosenev, and J. M. Faubion*
- 294 Study of the Rheological Behavior of Corn Dough Using the Farinograph. *R. Cuevas and C. Puche*
- 297 Test Baking of Chapati—Development of a Method. *P. Haridas Rao, K. Leelavathi, and S. R. Shurpalekar*
- 304 Mechanical and Structural Evaluation of Texturized Soy Proteins of Varying Protein Content. *M. Kazemzadeh, K. C. Diehl, Jr., K. C. Rhee, and P. F. Dahm*
- 311 Lipid Binding by Protein Films Heated on Glass Beads and Prime Wheat Starch. *M. Seguchi*
- 315 Ergosterol Versus Dry Matter Loss as Quality Indicator for High-Moisture Rough Rice During Holding. *M. Naewbanij, P. A. Seib, D. S. Chung, L. M. Seitz, and C. W. Deyoe*
- 320 Near-Infrared Reflectance Analysis of Bread. *K. Suzuki, C. E. McDonald, and B. L. D'Appolonia*
- 325 A Rapid Procedure for Determining Amylographic Viscosity of Rice Flour. *R. N. Sharp*
- 327 Relationship Between Lipid Content and Composition and Loaf Volume of Twenty-Six Common Spring Wheats. *F. Bekes, U. Zawistowska, R. R. Zillman, and W. Bushuk*
- 332 Isolation and Properties of a Thiamine-Binding Protein from Buckwheat Seed. *T. Mitsunaga, M. Matsuda, M. Shimizu, and A. Iwashima*

- 336 Structure and Function of Gluten Proteins.
H.-D. Belitz, R. Kieffer, W. Seilmeier, and H. Wieser
- 342 Effects of Progressive Succinylation on Some Molecular Properties of Soy Glycinin. *S. H. Kim and J. E. Kinsella*
- 346 Physicochemical Properties and Cooking Quality of Microwave-Dried Rice. *J. I. Wadsworth and S. P. Koltun*
- 349 Test Weight, Hardness, and Breakage Susceptibility of Yellow Dent Corn Hybrids. *Y. Pomeranz, G. E. Hall, Z. Czuchajowska, and F. S. Lai*
- 352 Viscometric Indexes of U.S. Wheats and Flours of Widely Different Protein Contents and Breadmaking Quality. *D. Weipert and Y. Pomeranz*
- 357 Breadmaking Properties of Composite Flours of Wheat and Faba Bean Protein Preparations. *M. M. Youssef and W. Bushuk*
- 361 Buckwheat Browning and Color Assessment. *G. Mazza*
- 365 Molecular Comparison of Alcohol-Soluble Wheat and Buckwheat Proteins. *J. H. Skerritt*
- 369 Relationships Between Sensory Flavor Evaluation and Gas-Chromatographic Profiles of French Bread. *Y. Hironaka*
- 372 Gas-Chromatographic Determination of Low Concentrations of Propionic Acid in Grain Sorghum. *W. M. Lamkin, N. C. Unruh, and Y. Pomeranz*
- 376 Carbohydrate Profile of Black Gram (*Phaseolus mungo*). *U. Ramadas Bhat and R. N. Tharanathan*
- 378 NOTE: Lipid Composition of Flour and Quality Changes Associated with Sulfur Deficiency in Wheat. *F. MacRitchie and C. W. Wrigley*
- 379 COMMUNICATION TO THE EDITOR: A Starch Granule Protein Associated with Endosperm Softness in Wheat. *P. Greenwell and J. D. Schofield*

VOLUME 63, NUMBER 5

SEPTEMBER-OCTOBER 1986

- 381 Role of Electrostatic Forces in the Interaction of Soy Proteins with Lysozyme. *S. Damodaran and J. E. Kinsella*
- 384 Phosphorus Fractions in the Grain of Diploid, Tetraploid, and Hexaploid Wheat Grown with Contrasting Phosphorus Supplies. *G. D. Batten*
- 387 Lipids in Proso Millet (*Panicum miliaceum*) Flours and Brans. *K. Lorenz and Y. S. Hwang*

- 390 Statistical Evaluation of Different Technological and Biochemical Tests for Quality Assessment in Durum Wheats. *J. C. Autran, J. Abecassis, and P. Feillet*
- 395 Alveography in Quality Assessment of Soft White Winter Wheat Cultivars. *V. F. Rasper, M.-L. Pico, and R. G. Fulcher*
- 401 Stability of Enrichment Vitamins in Bread and Cookies. *G. S. Ranhotra and J. A. Gelroth*
- 403 Odor Generation in Ground, Stored Pearl Millet. *V. P. Reddy, J. M. Faubion, and R. C. Hosney*
- 407 The Role of Water in the Retrogradation of Wheat Starch Gels and Bread Crumb. *K. J. Zeleznak and R. C. Hosney*
- 411 Effects of High-Chromium Bakers' Yeast on Glucose Tolerance and Blood Lipids in Rats. *G. S. Ranhotra and J. A. Gelroth*
- 414 Characterization of Low-Molecular-Weight Protein with High Affinity for Flour Lipid from Two Wheat Classes. *U. Zawistowska, J. A. Bietz, and W. Bushuk*
- 420 Genetic Variation of Storage Proteins in Sorghum Grain: Studies by Isoelectric Focusing and High-Performance Liquid Chromatography. *L. V. S. Sastry, J. W. Paulis, J. A. Bietz, and J. S. Wall*
- 427 Microstructural Evaluation of Model Starch Systems Containing Different Types of Oils. *E. A. Davis, J. Grider, and J. Gordon*
- 431 Effect of Smooth Roll Grinding Conditions on Reduction of Hard Red Spring Wheat Farina. *M. G. Scanlon and J. E. Dexter*
- 436 Factors Affecting the Viscosity of Extrusion-Cooked Wheat Starch. *W. R. Mason and R. C. Hosney*
- 442 Aquagram Standard Deviations of Moisture in Mixtures of Wet and Dry Corn. *C. R. Martin, Z. Czuchajowska, and Y. Pomeranz*
- 446 A Comparative Study of Protein Changes in Normal and Quality Protein Maize During Tortilla Making. *E. I. Ortega, E. Villegas, and S. K. Vasal*
- 451 Changes in Milling Properties of Newly Harvested Hard Wheat During Storage. *E. S. Posner and C. W. Deyoe*
- 456 Effect of Heat-Moisture Treatment of Field Bean (*Phaseolus vulgaris*) Flour and Protein Isolate on Water Uptake. *A. M. R. Pilosof, R. Boquet, and G. B. Bartholomai*
- 459 Usable Energy Value of Jojoba Oil. *G. S. Ranhotra, J. A. Gelroth, F. A. Novak, and F. Bohannon*
- 462 NOTE: Sulfur Dioxide Treatment to Extend Corn Drying Time. *J. Tuite, G. H. Foster, S. R. Eckhoff, and O. L. Shotwell*

- 465 NOTE: A Modified Method for Total Carbohydrate Analysis of Glucose Syrups, Maltodextrins, and Other Starch Hydrolysis Products. *J. R. Brooks, V. K. Griffin, and M. W. Kattan*

VOLUME 63, NUMBER 6

NOVEMBER–DECEMBER 1986

- 467 Aflatoxin Contamination of Corn Hybrids in Alabama. *N. D. Davis, C. G. Currier, and U. L. Diener*
- 471 Abrasive Dehulling of Quinoa (*Chenopodium quinoa*): Effect on Saponin Content as Determined by an Adapted Hemolytic Assay. *R. D. Reichert, J. T. Tatarynovich, and R. T. Tyler*
- 475 New Chromophore for Phytic Acid Determination. *A. I. Mohamed, P. A. J. Perera, and Y. S. Hafez*
- 479 Texture (Hardness and Softness) Variation Among Individual Soft and Hard Wheat Kernels. *C. S. Gaines*
- 484 The Role of Lipids in Determining Spaghetti Cooking Quality. *R. R. Matsuo, J. E. Dexter, A. Boudreau, and J. K. Daun*
- 490 Bioavailability of Vitamins A and E as Influenced by Wheat Bran and Bran Particle Size. *T. S. Kahlon, F. I. Chow, J. L. Hoefer, and A. A. Betschart*
- 493 Quantitative Analysis of Soybean Proteins by Densitometry on Gel Electrophoresis. *K. Sato, T. Yamagishi, and F. Yamauchi*
- 497 Comparison of Polyacrylamide Gel Electrophoresis and High-Performance Liquid Chromatography Analyses of Gliadin Polymorphism in the Wheat Cultivar Newton. *G. L. Lookhart, L. D. Albers, and J. A. Bietz*
- 500 Identification of United States Barley Cultivars by Sodium Dodecyl Sulfate Polyacrylamide Gel Electrophoresis of Hordeins. *S. E. Heisel, D. M. Peterson, and B. L. Jones*
- 506 Batter Properties of Yellow Pea Flour with Respect to Akla Preparation. *A. Osei-Yaw and J. R. Powers*
- 512 NOTE: Effects on Barley and Malt of Oil Additives to Reduce Dust. *F. S. Lai, Y. Pomeranz, and G. S. Robbins*
- 513 NOTE: Wheat Sections—Their Preparation and Characterization. *Y. Pomeranz, F. S. Lai, and R. Rousser*
- 516 NOTE: Folate Content of Bran from Different Wheat Classes. *W. J. Mullin and P. Y. Jui*
- 518 NOTE: Dye Binding to the Surface of Wheat Starch Granules. *M. Seguchi*
- 521 *Cereal Chemistry* Editors and Staff
- 523 Author Index, Volume 63
- 525 Subject Index, Volume 63
- 529 Contents Index, Volume 63