

Recently Accepted Manuscripts

This listing of manuscripts accepted for publication in *CEREAL CHEMISTRY*[®] is a service that alerts researchers before actual publication. Abstracts of accepted manuscripts will no longer appear in *CEREAL FOODS WORLD*[®] before publication in *CEREAL CHEMISTRY*. However, preprints (photocopies of the nontypeset version of the papers not yet published in *CEREAL CHEMISTRY*) are available. Mail request for preprints, along with \$20.00 fee per paper, to Ina Pfefer, AACC Headquarters, 3340 Pilot Knob Rd., St. Paul, MN 55121-2097.

- Isolation and Characterization of Starch from Amaranth Flour. J. Zhao and R. L. Whistler. Accepted April 6, 1994. (In this issue)
- Two-Dimensional Electrophoretic Analysis of Friabilin. S. Oda. Accepted April 6, 1994. (In this issue)
- Effects of Temperature During Grain Filling on Starches from Six Wheat Cultivars. Y.-C. Shi, P. A. Seib, and J. E. Bernardin. Accepted April 20, 1994. (In this issue)
- Stabilities of Several Forms of Vitamin C During Making and Storing of Pup-Loaves of White Pan Bread. H. Park, P. A. Seib, and O. K. Chung. Accepted May 2, 1994.
- Optimum Popping Moisture Content for Popcorn Kernels of Different Sizes. A. Song and S. R. Eckhoff. Accepted May 5, 1994.
- Individual Kernel Moisture Content of Preshelled and Shelled Popcorn and Equilibrium Isotherms of Popcorn Kernels of Different Sizes. A. Song and S. R. Eckhoff. Accepted May 5, 1994.
- Wheat Varietal Identification by Capillary Electrophoresis of Gliadins and High Molecular Weight Glutenin Subunits. W. E. Werner, J. E. Wiktorowicz, and D. D. Kasarda. Accepted May 6, 1994.
- Moisture Absorption Characteristics of Laird Lentils and Hard-shell Seeds. J. Tang, S. Sokhansanj, and F. W. Sosulski. Accepted May 16, 1994.
- Effects of Minerals and Apparent Phytase Activity in the Development of the Hard-to-Cook State of Beans. O. L. Kilmer, P. A. Seib, and R. C. Hosney. Accepted May 16, 1994.
- Total Starch Measurement in Cereal Products: Interlaboratory Evaluation of a Rapid Enzymic Test Procedure. B. V. McCleary, T. S. Gibson, V. Solah, and D. C. Mugford. Accepted May 16, 1994.
- Suitability of Lithium Chloride Solutions for Wheat Gliadin Extraction. F. R. Huebner. Accepted May 16, 1994.
- Enzyme-Resistant Starch. VI. Influence of Sugars on Resistant Starch Formation. R. C. Eerlingen, I. Van den Broeck, J. A. Delcour, L. Slade, and H. Levine. Accepted May 16, 1994.
- Influence of Dough-Making Conditions on the Concentration of Individual Sugars and Their Utilization During Fermentation. J. Potus, A. Poiffait, and R. Drapron. Accepted May 24, 1994.
- Effect of Extrusion on Sorghum Kafirin Solubility. B. R. Hamaker, E. T. Mertz, and J. D. Axtell. Accepted May 26, 1994.
- Effect of Dough Properties on Extrusion-Formed and Baked Snacks. J. Singh, R. C. Hosney, and J. M. Faubion. Accepted May 26, 1994.
- Structure and Physicochemical Properties of Starches from Oat with Different Lipid Contents. L. Z. Wang and P. J. White. Accepted May 26, 1994.
- Determination of Wheat Proteins in Solution by Dye Binding in Flour, Dough, and Bread Crumb. L. Eynard, N. Guerrieri, and P. Cerletti. Accepted May 30, 1994.
- Dosage Effect at the Sugary-2 Locus on Maize Starch Structure and Function. M. R. Campbell, P. J. White, and L. M. Pollak. Accepted May 30, 1994.
- Bound Free Fatty Acids in Glucoamylase-Digested Starches of Corn and Sweet Potato. K. Kitahara, T. Sugauma, and T. Nagahama. Accepted June 1, 1994.
- Rapid Method for Estimation of Amylose in Maize Starches. C. A. Knutson and M. J. Grove. Accepted June 1, 1994.
- Inhibition of Lipase Activity and Oxidation in Brown Rice Products by Extraction with Ethanol Containing Chelators and Acidulants. E. T. Champagne and R. J. Hron, Sr. Accepted June 1, 1994.
- Effect of Inclusion of the *Hordeum chilense* Genome into the Genetic Background of Wheat on Flour Quality. J. B. Alvarez, J. M. Urbano, and L. M. Martin. Accepted June 1, 1994.
- Development of a High-Temperature Dried Soft Wheat Pasta Supplemented with Cowpea (*Vigna unguiculata* (L.) Walp). Cooking Quality, Color, and Sensory Evaluation. C. J. Bergman, D. G. Gualberto, and C. W. Weber. Accepted June 6, 1994.
- Antioxidant Activities of Zeins from Different Maize Varieties Against Docosahexaenoic Acid Ethyl Ester. Y. Matsumura, P. P. Andonova, Y. Hayashi, H. Murakami, and T. Mori. Accepted June 8, 1994.
- Quantitative Measurement of Extrusion-Induced Starch Fragmentation Products in Maize Flour Using Nonaqueous Automated Gel Permeation Chromatography. M. L. Politz, J. D. Timpa, and B. P. Wasserman. Accepted June 15, 1994.
- Differences in Physical Properties and Microstructure of Wheat Cultivars in Extrusion Qualities. M. Sutherawattananonda, M. Bhattacharya, W. Moore, and R. G. Fulcher. Accepted June 15, 1994.
- Effect of Decorticated Sorghum Addition on the Rheological Properties of Wheat Tortilla Dough. P. I. Torres, B. Ramirez-Wong, S. O. Serna-Saldivar, and L. W. Rooney. Accepted June 16, 1994.