

INDEX TO VOLUME 58

Author Index

- Abdelrahman, A. A., and E. P. Farrell.** Note on use of an electrical conductance moisture meter to study tempering rates in grain sorghum, 307
_____, and _____. Grits from grain sorghum dry milled on roller mills, 521
- Akingbala, J. O.** See C. F. Earp, 234
- Alnaji, L. K., and A. M. Kadoum.** Note on the effects of baking on methyl phoxim and malathion residues in bread, 74
- Anderson, R. A.** See R. J. Bothast, 309
- Anderson, Y., B. Hedlund, L. Jonsson, and S. Svensson.** Extrusion cooking of a high-fiber cereal product with crispbread character, 370
- Asp, N.-G.** See W. Frölich, 524
- Bains, G. S.** See A. S. Narang, 92
- Bassim, M.** See M. Roushdi, 110
- Bates, L. S., M. Bender, and W. Jackson.** Eastern gama grass. Seed structure and protein quality, 138
- Bechtel, D. B., and Y. Pomeranz.** Ultrastructure and cytochemistry of mature oat (*Avena sativa* L.) endosperm. The aleurone layer and starchy endosperm, 61
_____. See E. Dikeman, 148
- Bekele, E.** See R. N. Lester, 113
- Békés, F., and R. Lásztity.** Isolation and determination of amino acid sequence of avenothionin, a new purothionin analogue from oat (communication to the editor), 360
- Beleia, A., and E. Varriano-Marston.** Pearl millet amylases. I. Properties of partially purified alpha-amylase, 433
_____, and _____. Pearl millet amylases. II. Activity toward intact and heated starch granules, 437
- Bell, B. M., D. G. H. Daniels, and N. Fisher.** Vacuum expansion of mechanically developed doughs at proof temperature: Effect of shortening, 182
- BeMiller, J. N., and G. W. Pratt.** Sorption of water, sodium sulfate, and water-soluble alcohols by starch granules in aqueous suspension, 517
- Bender, M.** See L. S. Bates, 138
- Bertrand, D., J. M. Brillouet, V. F. Rasper, B. Bouchet, and C. Mercier.** Effects of rat digestion upon native, enzymically or chemically modified wheat brans and native oat bran, 375
- Bhatia, I. S.** See A. S. Narang, 92
- Bhatt, G. M., G. M. Paulsen, K. Kulp, and E. G. Heyne.** Preharvest sprouting in hard winter wheats: Assessment of methods to detect genotypic and nitrogen effects and interactions, 300
- Bietz, J. A.** Amino-terminal amino acid sequence of hordein, 83
_____. See A. Esen, 534
- Biliaderis, C. G., D. R. Grant, and J. R. Vose.** Structural characterization of legume starches. I. Studies on amylose, amylopectin, and beta-limit dextrins, 496
_____, _____, and _____. Structural characterization of legume starches. II. Studies on acid-treated starches, 502
- Black, L. T.** See G. E. Hamerstrand, 42
- Blanco, S.** See G. Ellenrieder, 291
- Bloksma, A. H.** Effect of surface tension in the gas-dough interface on the rheological behavior of dough, 481
- Bock, M. A.** See G. S. Ranhotra, 471
- Boisen, S., and R. Djurtoft.** Trypsin inhibitor from rye endosperm: Purification and properties, 194
_____, and _____. Trypsin inhibitor from wheat endosperm: Purification and characterization, 460
- Bolte, L. C.** See K. F. Finney, 355
- Bondoni, A.** See G. Ellenrieder, 291
- Booth, G. D.** See B. S. Miller, 201
- Bothast, R. J., R. A. Anderson, K. Warner, and W. F. Kwolek.** Effects of moisture and temperature on microbiological and sensory properties of wheat flour and corn meal during storage, 309
_____. See J. E. Van Cauwenberge, 293
- Bouchet, B.** See D. Bertrand, 375
- Brillouet, J. M.** See D. Bertrand, 375
- Brown, R. B., G. N. Fulford, L. Otten, and T. B. Daynard.** Note on the suitability for wet milling of corn exposed to high drying temperatures at different moisture contents, 75
- Bruinsma, B. L., and K. F. Finney.** Functional (bread-making) properties of a new dry yeast, 477
- Bundy, K. T., M. E. Zabik, and J. I. Gray.** Edible beef tallow substitution in white layer cakes, 213
- Cain, R. F.** See K. R. Davis, 116
- Chang, C.-R., and C. C. Tsen.** Characterization and heat stability of trypsin inhibitors from rye, triticale, and wheat samples, 211
_____, and _____. Isolation of trypsin inhibitors from rye, triticale, and wheat samples, 207
- Chang, H.-G., and P. Markakis.** Effect of moisture content on aflatoxin production in barley, 89
- Chaudhary, V. K., W. T. Yamazaki, and W. A. Gould.** Relation of cultivar and flour particle size distribution to cake volume, 314
- Chen, P. H.** See C. M. Weaver, 120
- Christianson, D. D., J. E. Hodge, D. Osborne, and R. W. Detroy.** Gelatinization of wheat starch as modified by xanthan gum, guar gum, and cellulose gum, 513
- Chung, H., P. A. Seib, K. F. Finney, and C. D. Magoffin.** Sucrose monoesters and diesters in breadmaking, 164
- Chung, O. K.** Introduction to symposium, 155
_____, M. D. Shogren, Y. Pomeranz, and K. F. Finney. Defatted and reconstituted wheat flours. VII. The effects of 0-12% shortening (flour basis) in bread making, 69
_____, C. C. Tsen, and R. J. Robinson. Functional properties of surfactants in breadmaking. III. Effects of surfactants and soy flour on lipid binding in breads, 220
- Clements, R. L., and J. R. Donelson.** Functionality of specific flour lipids in cookies, 204
_____, and _____. Note on a simple device for monitoring batter expansion in layer cakes during baking, 153
- Connor, M. A., and P. M. Keagy.** Folacin retention and cookie diameter in enriched cookies: Regression analysis using factorial design, 239
- Daniels, D. G. H.** See B. M. Bell, 182
- Danno, G.** Extraction of unreduced glutenin from wheat flour with sodium dodecyl sulfate, 311
- D'Appolonia, B. L., and M. M. Morad.** Bread staling, 186
_____. See L. A. MacArthur, 53
_____. See G. F. Marais, 444, 448
- Da Silva, R. S. F.** See N. Waszczynskij, 264
- Davis, K. R.** Proximate composition, phytic acid, and total phosphorus of selected breakfast cereals, 347
_____. Effect of processing on composition and *Tetrahymena* relative nutritive value of green and yellow peas, lentils, and white pea beans, 454
_____, R. F. Cain, L. J. Peters, D. Le Tourneau, and J. McGinnis. Evaluation of the nutrient composition of wheat. II. Proximate analysis, thiamin, riboflavin, niacin, and pyridoxine, 116
- Daynard, T. B.** See R. B. Brown, 75
- Detroy, R. W.** See D. D. Christianson, 513
- Dexter, J. E., and R. R. Matsuo.** Effect of starchy kernels, immaturity, and shrunken kernels on durum wheat quality, 395
- Dikeman, E., D. B. Bechtel, and Y. Pomeranz.** Distribution of elements in the rice kernel determined by X-ray analysis and atomic absorption spectroscopy, 148
_____. See F. S. Lai, 417
- Dintzis, F. R., and C. C. Harris.** Starch determination in some dietary fiber sources, 467
- Djurtoft, R.** See S. Boisen, 194, 460
- Donelson, J. R.** See R. L. Clements, 153, 204
- Douglas, S.** See B. G. Osborne, 474
- Dyck, P. L.** See F. G. Kosmolak, 246
- Earp, C. F., J. O. Akingbala, S. H. Ring, and L. W. Rooney.** Evaluation of several methods to determine tannins in sorghums with varying kernel characteristics, 234
- Ellenrieder, G., S. Blanco, and A. Bondoni.** Thermal inactivation of trypsin inhibitors in aqueous extracts of soybeans. Studies on substances that accelerate inactivation, 291

- Ellis, R., and E. R. Morris.** Relation between phytic acid and trace metals in wheat bran and soybean, 367
 _____ See E. R. Morris, 363
- El-Meligi, A.** See M. Roushdi, 110
- El-Minyawi, M. A., and M. E. Zabik.** Cottonseed flour's functionality in Egyptian baladi bread, 413
- El-Samahy, S. K., and C. C. Tsen.** Effects of varying baking temperature and time on the quality and nutritive value of balady bread, 546
- Endo, S., S. Nagao, and K. Tanaka.** Interpretation of Do-Corder curves. Identificateristics, 538
 _____ See S. Nagao, 384, 388 **encing curve charac**
- Erdman, J. W., Jr.** Bioavailability of trace minerals from cereals and legumes, 21
- Esen, A., J. A. Beitz, J. W. Paulis, and J. S. Wall.** Fractionation of alcohol-soluble reduced corn glutelins on phosphocellulose and partial characterization of two proline-rich fractions, 534
- Evans, B. D.** See D. M. Wilson, 40
- Faber, S.** See N. Prentice, 77
- Faridi, H. A., P. L. Finney, and G. L. Rubenthaler.** Micro baking evaluation of some U.S. wheat classes for suitability in Iranian breads, 428
 _____ See G. S. Ranhotra, 471
- Farrell, E. P.** See A. A. Abdelrahman, 307, 521
- Faubion, J. M., and R. C. Hoseney.** Lipoxygenase: Its biochemistry and role in breadmaking, 175
 _____ See R. C. Hoseney, 421
- Fearn, T.** See B. G. Osborne, 474
- Feuge, R. O.** See H. J. Zeringue, Jr., 351
- Finney, K. F., O. Natsuaki, L. C. Bolte, P. R. Mathewson, and Y. Pomeranz.** Alpha-amylase in field-sprouted wheats: Its distribution and effect on Japanese-type sponge cake and related physical and chemical tests, 355
 _____ See H. Chung, 164
 _____ See O. K. Chung, 69
 _____ See M. D. Shogren, 142
 _____ See B. L. Bruinsma, 477
- Finney, P. L.** See H. A. Faridi, 428
 _____ See G. S. Ranhotra, 471
- Fisher, N.** See B. M. Bell, 182
- Frølich, W., and N.-G. Asp.** Dietary fiber content in cereals in Norway, 524
- Fry, B. E., Jr.** See M. R. Spivey Fox, 6
- Fulcher, R. G., T. P. O'Brien, and S. I. Wong.** Microchemical detection of niacin, aromatic amine, and phytin reserves in cereal bran, 130
- Fulford, G. N.** See R. B. Brown, 75
- Gelroth, J. A.** See G. S. Ranhotra, 127, 471
- Glover, J. D.** See G. E. Hamerstrand, 42
- Gordon, H. T.** See P. M. Ranum, 32
- Gould, W. A.** See V. K. Chaudhary, 314
- Graham, H. D.** See P. J. Loos, 282
- Grant, D. R.** See C. G. Biliaderis, 496, 502
 _____ See P. R. Patel, 249
- Gray, J. I.** See K. T. Bundy, 213
 _____ See P. N. Maheshwari, 381
- Hackler, L. R.** Symposium introduction—Impact of foods on trace mineral availability and metabolism, 1
- Hamerstrand, G. E., L. T. Black, and J. D. Glover.** Trypsin inhibitors in soy products: Modification of the standard analytical procedure, 42
- Hamilton, R. P.** See M. R. Spivey Fox, 6
- Harland, B. F.** See M. R. Spivey Fox, 6
- Harras, A.** See M. Roushdi, 110
- Harris, C. C.** See F. R. Dintzis, 467
- Heckley, M. J.** See B. G. Osborne, 474
- Hedlund, B.** See Y. Anderson, 370
- Hesseltine, C. W.** See O. L. Shotwell, 124
- Heyne, E. G.** See G. M. Bhatt, 300
 _____ See A. J. McCrate, 424
- Hizukuri, S.** See A. Suzuki, 286
- Hodge, J. E.** See D. D. Christianson, 513
- Holme, J.** See D. Paton, 527
- Hood, L. F.** See P. J. Loos, 282
- Hoseney, R. C., and J. M. Faubion.** A mechanism for the oxidative gelation of wheat flour water-soluble pentosans, 421
 _____ See J. M. Faubion, 175
 _____ See R. C. Junge, 338, 408
 _____ See U. Tangkongchitr, 226, 229
- Hron, R. J., Sr.** Differential settling test for evaluation of liquid cyclone classification performance, 334
- Hsieh, C. C., C. A. Watson, and C. E. McDonald.** Direct gas chromatographic estimation of saturated steryl esters and acylglycerols in wheat endosperm, 106
- Hughes, J. W.** See B. S. Miller, 201
- Iyengar, R. B., and P. Ravestein.** New aspects of subunit structure of soybean glycinin, 325
- Jackson, W.** See L. S. Bates, 138
- Jacobs, R. M.** See M. R. Spivey Fox, 6
- Janghorbani, M.** See V. R. Young, 12
- Jones, A. O. L.** See M. R. Spivey Fox, 6
- Jonsson, L.** See Y. Anderson, 370
- Junge, R. C., and R. C. Hoseney.** A mechanism by which shortening and certain surfactants improve loaf volume in bread, 408
 _____, _____, and E. Varriano-Marston. Effect of surfactants on air incorporation in dough and the crumb grain of bread, 338
- Kadoum, A. M.** See L. K. Alnaji, 74
- Keagy, P. M.** See M. A. Connor, 239
- Kelsay, J. L.** Effect of diet fiber level on bowel function and trace mineral balance of human subjects, 2
- Kilborn, R. H., S. Nomura, and K. R. Preston.** Sponge-and-dough bread. I. Reduction of fermentation time and bromate requirement by the incorporation of salt in the sponge, 508
 _____, and K. R. Preston. A dough height tracker and its potential application to the study of dough characteristics, 198
 _____, and K. H. Tipples. Heat sink reference oven, 295
- Kingswood, K.** See P. K. Skeggs, 256
- Kirleis, A. W., L. E. Sommers, and D. W. Nelson.** Heavy metal content of groats and hulls of oats grown on soil treated with sewage sludges, 530
- Kito, M.** See Y. Nakayama, 260
- Knightly, W. H.** Shortening systems: Fats, oils, and surface-active agents—Present and future, 171
- Kosmolak, F. G., and P. L. Dyck.** Milling and baking qualities of ten spring wheat cultivars from the People's Republic of China, 246
- Krog, N.** Theoretical aspects of surfactants in relation to their use in breadmaking, 158
- Kruger, J. E., and K. H. Tipples.** Modified procedure for use of the Perkin-Elmer model 191 grain amylase analyzer in determining low levels of α -amylase in wheats and flour, 271
- Kulp, K., and K. Lorenz.** Heat-moisture treatment of starches. I. Physicochemical properties, 46
 _____ See G. M. Bhatt, 300
 _____ See K. Lorenz, 49
- Kwolek, W. F.** See R. J. Bothast, 309
- Labaneiah, M. E. O., and B. S. Luh.** Changes of starch, crude fiber, and oligosaccharides in germinating dry beans, 135
- Lai, F. S., Y. Pomeranz, C. R. Martin, E. Dikeman, and B. S. Miller.** Mineral components of grain dust, 417
- Lamkin, W. M., B. S. Miller, S. W. Nelson, D. D. Traylor, and M. S. Lee.** Polyphenol oxidase activities of hard red winter, soft red winter, hard red spring, white common, club, and durum wheat cultivars, 27
- Larocque, G. M.** See D. Paton, 527
- Lásztity, R.** See F. Békés, 360
- Lee, C.** See G. S. Ranhotra, 127
- Lee, M. S.** See W. M. Lamkin, 27
- Lester, R. N., and E. Bekele.** Amino acid composition of the cereal tef and related species of *Eragrostis* (Gramineae), 113
- Le Tourneau, D.** See K. R. Davis, 116
- Loewe, R. J.** See P. M. Ranum, 32
- Loos, P. J., L. F. Hood, and H. D. Graham.** Isolation and characterization of starch from breadfruit, 282
- Lorenz, K., and K. Kulp.** Heat-moisture treatment of starches. II. Functional properties and baking potential, 49
 _____, and M. Wolt. Effect of altitude on falling number values of flours, 80
 _____ See K. Kulp, 46
- Luh, B. S.** See M. E. O. Labaneiah, 135
- MacArthur, L. A., and B. L. D'Appolonia.** Effects of microwave radiation and storage on hard red spring wheat flour, 53
- MacRitchie, F.** Flour lipids: Theoretical aspects and functional properties, 156
- Magoffin, C. D.** See H. Chung, 164
- Maheshwari, P. N., D. W. Stanley, F. R. Van de Voort, and J. I. Gray.** Effect of microwave treatment on the microstructure of dehulled rapeseed, 381

- Marais, G. F., and B. L. D'Appolonia.** Factors contributing to baking quality differences in hard red spring wheat. I. Bases for different loaf volume potentials, **444**
 _____, and _____. Factors contributing to baking quality differences in hard red spring wheat. II. Bases for different mixing properties, **448**
- Markakis, P.** See H.-G. Chang, **89**
- Marti, L. R.** See D. M. Wilson, **40**
- Martin, C. R.** See F. S. Lai, **417**
- Mathewson, P. R.** See K. F. Finney, **355**
- Matsumoto, H.** See T. Mita, **57**
- Matsuo, R. R.** See J. E. Dexter, **395**
- Matthews, J., J. I. Wadsworth, and J. J. Spadaro.** Chemical composition of Starbonnet variety rice fractionated by rough-rice kernel thickness, **331**
- McCrate, A. J., M. T. Nielsen, G. M. Paulsen, and E. G. Heyne.** Preharvest sprouting and α -amylase activity in hard red and hard white winter wheat cultivars, **424**
- McDonald, C. E.** See C. C. Hsieh, **106**
- McGinnis, J.** See K. R. Davis, **116**
- Mercier, C.** See D. Bertrand, **375**
- Mifflin, B. J.** See C. M. Wilson, **275**
- Miller, B. S., J. W. Hughes, R. Rousser, and G. D. Booth.** Effects of modifications of a model CK2 Stein breakage tester on corn breakage susceptibility, **201**
 _____ See F. S. Lai, **417**
- Minami, J.** See M. Terada, **101**
- Mita, T., and H. Matsumoto.** Flow properties of aqueous gluten and gluten methyl ester dispersion, **57**
- Moorhouse, C.** See B. G. Osborne, **474**
- Morad, M. M.** See B. L. D'Appolonia, **186**
- Morris, E. R., and R. Ellis.** Phytate-zinc molar ratio of breakfast cereals and bioavailability of zinc to rats, **363**
 _____ See R. Ellis, **367**
- Nagao, S., S. Endo, K. Takeya, and K. Tanaka.** The Do-Corder as a possible tool to evaluate the bread-making properties of a dough, **384**
 _____, _____, and K. Tanaka. Effect of fermentation on the Do-Corder and bread-making properties of a dough, **388**
 _____ See S. Endo, **538**
- Nakayama, Y., K. Saio, and M. Kito.** Decomposition of phospholipids in soybeans during storage, **260**
- Narang, A. S., G. S. Bains, and I. S. Bhatia.** Physical and hydrodynamic studies on salt-soluble proteins of mungbean, **92**
- Natsuaki, O.** See K. F. Finney, **355**
- Nelson, D. W.** See A. W. Kirleis, **530**
- Nelson, S. O.** Review of factors influencing the dielectric properties of cereal grains, **487**
- Nelson, S. W.** See W. M. Lamkin, **27**
- Newman, C. W.** See N. J. L. Roth, **245**
- Nielsen, M. T.** See a. J. McCrate, **424**
- Nomura, S.** See R. H. Kilborn, **508**
- O'Brien, T. P.** See R. G. Fulcher, **130**
- Oomah, B. D., R. D. Reichert, and C. G. Youngs.** A novel, multi-sample, tangential abrasive dehulling device (TADD), **392**
 _____, _____, and _____. Quantitative comparison between Carborundum stones and resinoid disks in dehulling cereal grains, **492**
- Osborne, B. G., S. Douglas, T. Fearn, C. Moorhouse, and M. J. Heckley.** Collaborative evaluation of a rpaid nephelometric method for the measurement of alpha-amylase in flour, **474**
- Osborne, D.** See D. D. Christianson, **513**
- Otten, L.** See R. B. Brown, **75**
- Patel, P. R., C. G. Youngs, and D. R. Grant.** Preparation and properties of spray-dried pea protein concentrate-cheese whey blends, **249**
- Paton, D.** Behavior of Hinoat oat starch in sucrose, salt, and acid solutions, **35**
 _____, G. M. Larocque, and J. Holme. Development of cake structure: Influence of ingredients on the measurement of cohesive force during baking, **527**
 _____, and W. A. Spratt. Simulated approach to the estimation of degree of cooking of an extruded cereal product, **216**
- Paulis, J. W.** Disulfide structure of zein proteins from corn endosperm, **542**
 _____ See A. Esen, **534**
- Paulsen, G. M.** See G. M. Bhatt, **300**
 _____ See A. J. McCrate, **424**
- Peters, L. J.** See K. R. Davis, **116**
- Pomeranz, Y.** Wrap-up of symposium on theory and application of lipid-related materials in breadmaking: Today and tomorrow (not yesterday), **190**
 _____ See D. B. Bechtel, **61**
 _____ See O. K. Chung, **69**
 _____ See E. Dikeman, **148**
 _____ See K. F. Finney, **355**
 _____ See F. S. Lai, **417**
 _____ See M. D. Shogren, **142**
- Ponte, J. G., Jr.** See S. K. Sathe, **97**
- Pratt, G. W.** See J. N. BeMiller, **517**
- Prentice, N., and S. Faber.** Beta-D-glucan in developing and germinating barley kernels, **77**
- Preston, K. R.** Effects of neutral salts upon wheat gluten protein properties. I. Relationship between the hydrophobic properties of gluten proteins and their extractability and turbidity in neutral salts, **317**
 _____ See R. H. Kilborn, **198, 508**
- Qualset, C. O.** See G. Shariff, **86**
- Rakowska, M.** See M. R. Spivey Fox, **6**
- Rangnekar, P. D.** See S. K. Sathe, **97**
- Ranhotra, G. S., J. A. Gelroth, F. A. Torrence, M. A. Bock, G. L. Winterringer, H. A. Faridi, and P. L. Finney.** Iranian flat breads: Relative bioavailability of iron, **471**
 _____, C. Lee, J. A. Gelroth, G. L. Winterringer, and F. A. Torrence. Bioavailability of iron, magnesium, zinc, and calcium in commercially produced citrate phosphate complexes, **127**
- Ranum, P. M., R. J. Loewe, and H. T. Gordon.** Effect of bleaching, maturing, and oxidizing agents on vitamins added to wheat flour, **32**
- Rao, C. S.** See N. Waszczynskyj, **264**
- Rasper, V. F.** See D. Bertrand, **375**
- Ravestein, P.** See R. B. Iyengar, **325**
- Reichert, R. D.** Quantitative isolation and estimation of cell wall material from dehulled pea (*Pisum sativum*) flours and concentrates, **266**
- Reichert, R. D.** See B. D. Oomah, **392, 492**
- Ring, S. H.** See C. F. Earp, **234**
- Ritchey, S. J.** Interrelationships among protein, zinc, and copper in human nutrition, **18**
- Robinson, R. J.** See O. K. Chung, **220**
- Rooney, L. W.** See C. F. Earp, **234**
- Roth, N. J. L., G. H. Watts, and C. W. Newman.** Beta-glucanase as an aid in measuring neutral detergent fiber in barley kernels, **245**
- Roushdi, M., A. Harras, A. El-Meligi, and M. Bassim.** Effect of high doses of gamma rays on corn grains. I. Influence on the chemical composition of whole grains and the technological process of starch and by-product isolation, **110**
- Rousser, R.** See B. S. Miller, **201**
- Rubenthaler, G. L.,** See H. A. Faridi, **428**
- Rynearson, S. L.** See C. M. Weaver, **120**
- Saio, K.** See Y. Nakayama, **260**
- Salunkhe, D. K.** See S. K. Sathe, **97**
- Sathe, S. K., J. G. Ponte, Jr., P. D. Rangnekar, and D. K. Salunkhe.** Effects of addition of Great Northern bean flour and protein concentrates of rheological properties of dough and baking quality of bread, **97**
- Seib, P. A.** See H. Chung, **164**
 _____ See U. Tangkongchitr, **226, 229**
- Sexson, K. R.** See Y. V. Wu, **343**
- Shariff, G., P. Vohra, and C. O. Qualset.** Further studies on the nutritional evaluation of wheat, triticale, and rice grains using the red flour beetle, **86**
- Shepherd, A. D.** Note on how a typical sorghum peels, **303**
 _____ Laboratory abrasive decorticating mill—influence of machine and operating variables, **463**
- Shewry, P. R.** See C. M. Wilson, **275**
- Shogren, M. D., Y. Pomeranz, and K. F. Finney.** Counteracting the deleterious effects of fiber in breadmaking, **142**
 _____ See O. K. Chung, **69**
- Shotwell, O. L., and C. W. Hesselstine.** Use of bright greenish yellow fluorescence as a presumptive test for aflatoxin in corn, **124**
- Singh, B.** See H. J. Zeringue, Jr., **351**
- Skeggs, P. K., and K. Kingswood.** Mechanical dough development—pilot scale studies, **256**
- Sommers, L. E.** See A. W. Kirleis, **530**
- Sosulski, F. W.** See R. T. Tyler, **144**
- Spadaro, J. J.** See J. Matthews, **331**
- Spivey Fox, M. R., R. M. Jacobs, A. O. L. Jones, B. E. Fry, Jr., M. Rakowska, R. P. Hamilton, B. F. Harland, C. L. Stone, and S.-H. Tao.** Animal models for assessing bioavailability of essential and toxic elements, **6**
- Spratt, W. A.** See D. Paton, **216**
- Stanley, D. W.** See P. N. Maheshwari, **381**

- Stone, C. L. See M. R. Spivey Fox, 6
- Suzuki, A., S. Hizukuri, and Y. Takeda. Physicochemical studies of kuzu starch, 286
- Svensson, S. See Y. Anderson, 370
- Takeda, Y. See A. Suzuki, 286
- Takeya, K. See S. Nagao, 384
- Tanaka, K. See S. Nagao, 384, 388
 _____ See S. Endo, 538
- Tangkongchitr, U., P. A. Seib, and R. C. Hosney. Phytic acid. I. Determination of three forms of phosphorus in flour, dough, and bread, 226
 _____, _____, and _____. Phytic acid. II. Its fate during breadmaking, 229
- Tao, S.-H. See M. R. Spivey Fox, 6
- Terada, M., J. Minami, and T. Yamamoto. Rheological properties of dough made from flour exposed to gaseous ammonia, 101
- Tipple, K. H. See R. H. Kilborn, 295
 _____ See J. E. Kruger, 271
- Torrence, F. A. See G. S. Ranhotra, 127, 471
- Traylor, D. D. See W. M. Lamkin, 27
- Tsen, C. C., and J. Weber. Dough properties and proof times of yeasted doughs affected by surfactants, 180
 _____ See C.-R. Chang, 207, 211
 _____ See O. K. Chung, 220
 _____ See S. K. El-Samahy, 546
- Tyler, R. T., C. G. Youngs, and F. W. Sosulski. Air classification of legumes. I. Separation efficiency, yield, and composition of the starch and protein fractions, 144
- Van Cauwenberge, J. E., R. J. Bothast, and D. C. Young. Comparison of controlled-release ammonia solutions and aqueous ammonia for preserving high-moisture maize, 293
- Van de Voort, F. R. See P. N. Maheshwari, 381
- Varriano-Marston, E. See A. Beleia, 433, 437
 _____ See R. C. Junge, 338
- Vohra, P. See G. Shariff, 86
- Volpe, T. A., and M. E. Zabik. Single-cell protein substitution in a bread system: Rheological properties and product quality, 441
- Vose, J. R. See C. G. Biliaderis, 496, 502
- Wadsworth, J. I. See J. Matthews, 331
- Wall, J. S. See A. Esen, 534
 _____ See Y. V. Wu, 343
- Warner, K. See R. J. Bothast, 309
- Waszczynskyj, N., C. S. Rao, and R. S. F. Da Silva. Extraction of proteins from wheat bran: Application of carbohydrases, 264
- Watson, C. A. See C. C. Hsieh, 106
- Watts, G. H. See N. J. L. Roth, 245
- Weaver, C. M., P. H. Chen, and S. L. Rynearson. Effect of milling on trace element and protein content of oats and barley, 120
- Weber, J. See C. C. Tsen, 180
- Widstrom, N. W. See D. M. Wilson, 40
- Wilson, C. M. Variations in soluble endosperm proteins of corn (*Zea mays* L.) inbreds as detected by disc gel electrophoresis, 401
 _____, P. R. Shewry, and B. J. Mifflin. Maize endosperm proteins compared by sodium dodecyl sulfate gel electrophoresis and isoelectric focusing, 275
- Wilson, D. M., N. W. Widstrom, L. R. Marti, and B. D. Evans. *Aspergillus flavus* group, aflatoxin, and bright greenish yellow fluorescence in insect-damaged corn in Georgia, 40
- Winterringer, G. L. See G. S. Ranhotra, 127, 471
- Wolt, M. See K. Lorenz, 80
- Wong, S. I. See R. G. Fulcher, 130
- Wu, Y. V., K. R. Sexson, and J. S. Wall. Protein-rich residue from corn alcohol distillation: Fractionation and characterization, 343
- Yamamoto, T. See M. Terada, 101
- Yamazaki, W. T. See V. K. Chaudhary, 314
- Young, D. C. See J. E. Van Cauwenberge, 293
- Young, V. R., and M. Janghorbani. Soy proteins in human diets in relation to bioavailability of iron and zinc: A brief overview, 12
- Youngs, C. G. See B. D. Oomah, 392, 492
 _____ See P. R. Patel, 249
 _____ See R. T. Tyler, 144
- Zabik, M. E. See K. T. Bundy, 213
 _____ See M. A. El-Minyawi, 413
 _____ See T. A. Volpe, 441
- Zeringue, H. J., Jr., B. Singh, and R. O. Feuge. Triticale lipids: Composition and bread-making characteristics of triticale flours, 351