Editor-in-Chief R. C. Hoseney

Senior Editors J. A. Delcour M. S. Izydorczyk S. Mulvaney

## Board of Editors

BK. Baik	P. Koehler
I. Batey	M. Kweon
S. R. Bean	R. Miller
B. S. Beecher	A. S. Ross
E. Champagne	H. Sapirstein
P. Chinachoti	YC. Shi
F. W. Collins	H. Taniguchi
C. M. Courtin	J. R. N. Taylor
S. R. Delwiche	A. K. Uhlen
S. Eckhoff	YJ. Wang
N. M. Edwards	P. L. Weegels
J. Faubion	R. W. Welch
D. S. Jackson	J. D. Wilson



## **EDITORIAL POLICY**

CEREAL CHEMISTRY® is an international journal publishing high-quality, scientific papers reporting significant, recent research. Acceptable research areas include those dealing with biochemistry, biotechnology, products, processes, and analytical procedures associated with cereals and other grain crops. Papers may be comprehensive reviews or reports of original investigations that make a definite contribution to existing knowledge. The content must not have been published or accepted for publication elsewhere, and papers must not be under consideration by another journal.

Paid advertisements are accepted. However, no endorsement or any statement of claims made in advertisements is assumed by this journal or by AACC International, Inc.

The current processing fees for CEREAL CHEMISTRY are \$300 (for the first five pages) and \$120 each page, or portion thereof, thereafter for members of AACC International, Inc. and \$400 (for the first five pages) and \$150 each page, or portion thereof, thereafter for nonmembers. All fees are subject to change without notice. Reprints are available to authors at a nominal cost; an order form will be provided and must be returned with the proof. A list of recently accepted manuscripts appears on AACCnet (www.aaccnet.org). For further information on recently accepted manuscripts, contact the Editorial Office.

Direct inquiries on editorial policy and and review process to: Dr. R. Carl Hoseney, Editor-in-Chief, 852 Church Ave Manhattan, KS 66502 U.S.A. (Phone: +1.785.537.5199; Fax: +1.785.537.5199; E-mail: choseney@scisoc.org). Submit manuscripts directly to "Manuscript Central". Further information is provided in the "Instructions to Authors" on AACCnet (www.aaccnet.org). Direct inquiries to: Editorial Office, AACC International, Inc., 3340 Pilot Knob Rd., St. Paul, MN 55121.

© 2008 AACC International, Inc. ISSN 0009-0352 CECHAF 85(4):445-578

## CEREAL CHEMISTRY.

AN INTERNATIONAL JOURNAL SINCE 1924

## **VOLUME 85, NUMBER 4**

July-August 2008

- 445 REVIEW: Rice Aroma and Flavor: A Literature Review. E. T. Champagne
- 455 Gelatinization and Retrogradation Kinetics of High-Fiber Wheat Flour Blends: A Calorimetric Approach.

  E. Santos, C. M. Rosell, and C. Collar
- 464 Effect of Moisture Content and Soluble Level on the Physical, Chemical, and Flow Properties of Distillers Dried Grains with Solubles (DDGS). V. Ganesan, K. Muthukumarappan, and K. A. Rosentrater
- 471 Composition, Molecular Structure, Properties, and In Vitro Digestibility of Starches from Newly Released Canadian Pulse Cultivars. H.-J. Chung, Q. Liu, E. Donner, R. Hoover, T. D. Warkentin, and B. Vandenberg
- 480 Enzyme Susceptibility of High-Amylose Starch Precipitated from Sodium Hydroxide Dispersions. A. Evans and D. B. Thompson
- 488 Gliadin Immunoreactivity and Dough Rheological Properties of Winter Wheat Genotypes Modified by Thioredoxin. *J. Waga, J. Zientarski, K. Obtułowicz, B. Bilo, and M. Stachowicz*
- 495 Effects of Growing Location and Irrigation on Attributes and Ethanol Yields of Selected Grain Sorghums. X. Wu, R. Zhao, L. Liu, S. Bean, P. A. Seib, J. McLaren, R. Madl, M. Tuinstra, M. Lenz, and D. Wang
- Variations in Amino Acid and Protein Contents of Wheat During Milling and Northern-Style Steamed Breadmaking. X. Jiang, Z. Hao, and J. Tian
- Quality Trait Variation in Major Hard Red Spring Wheat Cultivars Released in North Dakota Since 1968. J. L. Underdahl, M. Mergoum, B. Schatz, and J. K. Ransom
- 515 Effect of Isomaltooligosaccharide Syrup on Quality Characteristics of Sponge Cake. C.-C. Lee, H.-F. Wang, and S.-D. Lin
- 522 Production of Oat Cakes from Extruded Pellets. L. Han, H. E. Huff, and F. Hsieh
- NOTE: Simultaneous Extraction and Enzymatic Quantification of Glucose, Sucrose, and Ethanol in Fermenting Yeasted Dough. S. M. Loveday and R. J. Winger
- Physicochemical Properties of Wheat Fractionated by Wheat Kernel Thickness and Separated by Kernel Specific Density.

  L. Yinian, W. Jun, X. Weizhong, L. Daxin, and D. Weimin
- Phenolic Content and Antioxidant Properties of Bran in 51 Wheat Cultivars. *B. Verma*, *P. Hucl, and R. N. Chibbar*

Publisher
Steven C. Nelson

Director of Publications, Production Karen Cummings

> Technical Editor Phyllis Albertz

Production Supervisor Patti Ek

Journals Records Coordinator Ina Pfefer

Circulation Coordinator
Dawn Wuest

Authorization to photocopy copyrighted material for internal or personal use, or the internal or personal use of specific clients, is granted by AACC International, Inc., for libraries and other users registered with the Copyright Clearance Center (CCC) Transactional Reporting Service, provided that the base fee of \$7.00 for per copy of an article is paid directly to CCC, 222 Rosewood Dr., Danvers, MA 01923. Phone: 978-750-8400. 0009-0352/08 \$7.00 + 00

2008 Print Subscriptions: Number of issues per year: 6 (bimonthly). Cost: \$567 U.S.A.; \$606 Elsewhere; Canadian subscribers add 6% GST/HST (Canadian GST #R131584808). Shipping included in yearly subscription trate. No agency discount available.

CURRENT print + ONLINE subscribers: Renewal invoices for 2008 will be mailed with online pricing.

NEW print + ONLINE subscribers: Online access can be added to your *Cereal Chemistry* print subscription for an additional fee. Fill out form at http://www.aaccnet.org/cerealchemistry/instform.pdf then return to dwuest@scisoc.org. For terms of use for *Cereal Chemistry* journal online, go to http://www.aaccnet.org/cerealchemistry/Terms.pdf

Single Issue Purchases: Current volume year cost: \$108/issue U.S.A.; \$118/issue elsewhere. Other years: \$114/issue U.S.A.; \$124/issue elsewhere.

Single Article Purchases: PDF copies of articles published from 1997 to present may be purchased online at http://cerealchemistry.aaccnet.org/ to locate the article and then click the "Buy Article" link.

Payment Information: Prepayment is required. AACC International accepts check payments. Checks must be drawn on U.S. Federal Reserve System Bank. AACC International accepts credit card payments (MasterCard, American Express, and VISA).

Change of Subscription Address: Provide your current mailing label to AACC International U.S.A. Head-quarters with forwarding address information 6 weeks before the change.

Business Offices: AACC International Headquarters, 3340 Pilot Knob Road, St. Paul, MN 55121 U.S.A.; Phone +1.651.454.7250, 1.800.328.7560; Fax +1.651.454.0766; E-mail: aacc@scisoc.org

AACC International (Europe Branch Office), Stanislas de Rijcklaan 60/22, BE-3001, Heverlee, BEL-GIUM; Phone +32.16.204035; Fax +32.16.202535; E-mail: aacc@scisoceurope.org

CEREAL CHEMISTRY® (ISSN: 0009-0352) is published bimonthly by AACC International, Inc., 3340 Pilot Knob Road, St. Paul, MN 55121. Phone: +1.651.454.7250. Periodicals postage paid at St. Paul, MN, and additional mailing offices. Postmaster: Send address changes to Cereal Chemistry, 3340 Pilot Knob Road, St. Paul, MN 55121.

- Physical Changes of *Mesona Blumes* Gum/Starch Mixed Gel with Sugars. *T. Feng, Z. Gu, Z. Jin, and H. Zhuang*
- 557 Redistribution of 16 Fusarium Toxins During Commercial Dry Milling of Maize. M. Schollenberger, H.-M. Müller, M. Rüfle, S. Suchy, and W. Drochner
- Effect of Iron Source on Color and Appearance of Micronutrient-Fortified Corn Flour Tortillas. A. T. Richins, K. E. Burton, H. F. Pahulu, L. Jefferies, and M. L. Dunn
- Pasting Characteristics of Maize Starch Heat-Treated with Different Water-Ethanol Mixtures. M. Kurakake, M. Noguchi, K. Fujioka, and T. Komaki
- Bulk Carbohydrate Grain Filling of Barley β-Glucan Mutants Studied by <sup>1</sup>H HR MAS NMR. H. F. Seefeldt, F. H. Larsen, N. Viereck, B. Wollenweber, and S. B. Engelsen
- 578 Erratum