

CONTENTS

Genetics and Quality Correlations

The Genetics of Wheat Gluten Proteins : An Overview	3
Improved Quality 1RS Wheats via Genetics and Breeding	11
Characterisation of a LMW-2 Type Durum Wheat Cultivar with Poor Technological Properties	16
Effect of the <i>Glu-3</i> Allelic Variation on Bread Wheat Gluten Strength	20
Relationship between Breadmaking Quality and Seed Storage Protein Composition of Japanese Commercial Hexaploid Wheats	25
Isogenic Bread Wheat Lines Differing in Number and Type of High Mr Glutenin Subunits	29
Quantitative Analyses of Storage proteins of an Old Hungarian Wheat Population using the SE-HPLC Method	34
Is the Role of High Molecular Weight Glutenin Subunits (HMW-GS) Decisive in Determination of Baking Quality of Wheat?	38
Low Molecular Weight Glutenin Subunit Composition and Genetic Distances of South African Wheat Cultivars	43
A New LMW-GS Nomenclature for South African Wheat Cultivars	47
Introduction of the D-Genome Related High- and Low-Mr Glutenin Subunits into Durum Wheat and their Effect on Technological Properties	51
Effects of HMW Glutenin Subunits on some Quality Parameters of Portuguese Landraces of <i>Triticum aestivum</i> ssp.vulgare	55
Genetic Analysis of Dough Strength using Doubled Haploid Lines	61
Relationship Between Allelic Variation of <i>Glu-1</i> , <i>Glu-3</i> and <i>Gli-1</i> Prolamin Loci and Baking Quality in Doubled Haploid Wheat Populations	66

Biotechnology

Improvement of Wheat Processing Quality by Genetic Engineering	73
Expression of HMW Glutenin Subunits in Field Grown Transgenic Wheat.	77
Prolamin Aggregation and Mixing Properties of Transgenic Wheat Lines	
Expressing 1Ax and 1Dx HMW Glutanin Subunit Transgenes	80
Modification of Storage Protein Composition in Transgenic Bread Wheat	84
Transformation of Commercial Wheat Varieties with High Molecular Weight	
Glutenin Subunit Genes	88
Modification of the LMW Glutenin Subunit Composition of Durum Wheat by	
Microprojectile-Mediated Transformation	93
Genetic Modification of the Tranfficking and Deposition of Seed Storage	
Proteins to alter Dough Functional Properties	97
Production of Transgenic Bread Wheat Lines Over-Expressing a LMW	
Glutenin Subunit	101
PCR Amplification and DNA Sequencing of High Molecular Weight Glutenin	
Subunits 43 and 44 from Triticum tauschii Accession TA2450	105
Characterizations of Low Molecular Weight Glutenin Subunit Genes in a	
Japanese Soft Wheat Cultivar, Norin 61	109
Characterization of the LMW-GS Gene Family in Durum Wheat	113
Wheat-Grain Proteomics ; the Full Complement of Proteins in Developing and Mature Grain	117
Gluten Protein Analysis, Purification and Characterization	
Understanding the Structure and Properties of Gluten : an Overview	125
A Small Scale Wheat Protein Fractionation Method using Dumas and Kjeldahl Analysis	132
Analysis of Gluten Proteins in Grain and Flour Blends by RP-HPLC	136
Reliable Estimates of Gliadin, Total and Unextractable Glutenin Polymers and	
Total Protein Content, from Single SE-HPLC Analysis of Total Wheat Flour	
Protein Extract	140
Use of a One-Line Fluorescence Detection to Characterize Glutenin Fraction	
In the Separation Techniques (SE-HPLC and RP-HPLC)	144
Extractability and Size Distribution Studies on Wheat Proteins using	
Flow-Field Flow Fractionation	149
Durum Wheat Glutenin Polymers : A Study based on Extractability and SDS-PAGE	154

Proteins	Prolamins from Different Cereals	158
	Purification of γ -Type HMW-GS	162
	Biochemical Analysis of Alcohol Soluble Polymeric Glutenins, D-Subunits and Omega Gliadins from Wheat cv. Chinese Spring	166
	Isolation and Characterization of the HMW Glutenin Subunits 17 and 18 and D Glutenin Subunits from Wheat Isogenic Line L88-31	171
	Verification of the cDNA Deduced Sequences of Glutenin Subunits by Maldi-MS	175
	Development of a Novel Cloning Strategy to Investigate the Repetitive Domain of HMW Glutenin Subunits	179
	Molecular Structures and Interactions of Repetitive Peptides based on HMW Subunit 1Dx5	183
	Characterisation and Chromosomal Localisation of C-Type LMW-GS	188
	Characterisation of a Monoclonal Antibody that Recognises a Specific Group of LMW Subunits of Glutenin	192
	Temperature Induced Changes in Prolamin Conformation	196
	Characterisation of ω -Gliadins from Different Wheat Species	200
	Identification of Wheat Varieties using Matrix-Assisted Laser Desorption/Ionization Time-of Flight Mass Spectrometry	204

Disulphide Bonds and Redox Reactions

	Quantitative Determination and Localisation of Thiol Groups in Wheat Flour	211
	Gluten Disulphide Reduction using DTT and TCEP	215
	Model Studies on the Reaction Parameters Governing the Formation of Disulphide Bonds in LMW-Type Peptides by Disulphide Isomerase (DSI)	219
	Oxidation of High and Low Molecular Weight Glutenin Subunits Isolated from Wheat	223
	Influence of the Redox Status of Gluten Protein SH Groups on Heat-Induced Changes in Gluten Properties	227
	Effects of Oxidoreductase Enzymes on Gluten Rheology	231
	Glutathione : its Effect on Gluten and Flour Functionality	235
	Redox Reactions during Dough Mixing and Dough Resting : Effect of Reduced and Oxidised Glutathione and L-Ascorbic Acid on Rheological Properties of Gluten	239

Redox Reductions in Dough : Effects on Molecular Weight of Glutenin	
Polymers as Determined by Flow FFF and MALLS	244
Bacterial Expression, In Vitro Polymerisation and Polymer Tests in a Model Dough System	249
In Vitro Polymerisation of Sulphite-treated Gluten Proteins in Relation with Thiol Oxidation	254
Modification of Chain Termination and Chain Extension Properties by	
altering the Density of Cysteine Residues in a Model Molecule : Effects on	
Dough Quality	258
Effects of two Physiological Redox Systems on Wheat Proteins	262
Involvement of Redox Reactions in the Functional Changes that Occur in	
Wheat Grain during Post-Harvest Storage	267

Improvers and Enzymic Modification

Study of the Effect of Datem	273
Mechanism of the Ascorbic Acid Improver Effect on Baking	277
Degradation of Wheat and Rye Storage Proteins by Rye Proteolytic Enzymes	283
Characterisation and Partial Purification of a Gluten Hydrolyzing Proteinase	
from Bug (<i>Eurygaster</i> spp.) Damaged Wheat	287
Effects of Transglutaminase Enzyme on Gluten Proteins from Sound and	
Bug- (<i>Eurygaster</i> spp.) Damaged Wheat Samples	291
Extracellular Fungal Proteinases Target Specific Cereal Proteins	296
Study of the Temperature Treatment and Lysozyme Addition on Formation	
of Wheat Gluten Network : Influence on Mechanical Properties and Protein	
Solubility	300

Quality testing, Non-Food Uses

A Rapid Spectrophotometric Method for Measuring Insoluble Glutenin	
Content of Flour and Semolina for Wheat Quality Screening	307
Prediction of Wheat Protein and HMW-Glutenin Contents by Near Infrared	
(NIR) Spectroscopy	313
Laboratory Mill for Small-Scale Testing	317
Scale Down Possibilities in Development of Dough Testing Methods	321
Quality Test of Wheat Using a New Small-Scale Z-Arm Mixer	326

Effect on the Characteristics of	
Hearth Bread	331
Relationships of some Functional Properties of Gluten and Baking Quality	335
Thermal Properties of Gluten and Gluten Fractions of Two Soft Wheat Varieties	340
Use of Reconstitution Techniques to Study the Functionality of Gluten	
Proteins on Durum Wheat Pasta Quality	347
Thermal Properties and Protein Aggregation of Native and Processed Wheat	
Gluten and its Gliadin and Glutenin Enriched Fractions	352
Wheat Gluten Film : Improvement of Mechanical Properties by Chemical and	
Physical Treatments	356
Viscoelasticity, Rheology and Mixing	
Do High Molecular Weight Subunits of Glutenin Form ‘Polar Zippers’?	363
What Can NMR Tell You about the Molecular Origins of Gluten Viscoelasticity?	368
Back to Basics : the Basic Rheology of Gluten	372
Rheology of Glutenin Polymers from Near-Isogenic Wheat Lines	376
Fermentation Fundamentals : Fundamental Rheology of Yeasted Doughs	380
A Fresh Look at Water : its Effect on Dough Rheology and Function	383
Gluten Quality vs. Quantity : Rheology as the Arbiter	387
The Hysteretic Behaviour of Wheat-Flour Dough During Mixing	391
Quantity or Quality? Addressing the Protein Paradox of Flour Functionality	396
Effect of Protein Fractions on Gluten Rheology	400
Effects of HMW and LMW Glutenin Subunit Genotypes on Rheological	
Properties in Japanese Soft Wheat	404
Mixing of Wheat Flour Dough as a Function of the Physico-chemical	
Properties of the SDS-Gel Proteins	408
Effects of Adding Gluten Fraction on Flour Functionality	413
Methods for Incorporating Added Glutenin Subunits into the Gluten Matrix	
for Extension and Baking Tests	417
Effect of Intercultivar Variation in Proportions of Protein Fractions from	
Wheat on their Mixing Behaviour	421

Evidence for Varying Interaction of Gliadin and Glutenin Proteins as an Explanation for Differences in Dough Strength for Different Wheats	425
Rheological and Biochemical Approaches Describing Changes in Molecular Structure of Gluten Protein During Extrusion	430
Evaluation of Wheat Protein Extractability by Rheological Measurements	435
The Assessment of Dough Development During Mixing Using Near Infrared Spectroscopy	439
Measurement of Biaxial Extensional Rheological properties Using Bubble Inflation and the Stability of Bubble Expansion in Bread Doughs and Glutens	442
The Effect of Dough Development Method on the Molecular Size Distribution of Aggregated Glutenin Proteins	447
Wheat Gluten Proteins : How Rheological Properties Change During Frozen Storage	451
Analysis by Dynamic Assay and Creep and Recovery Test of Glutens from Near-Isogenic and Transgenic Lines Differing in their High Molecular Weight Glutenin Subunit Compositions	454
Significance of High and Low Molecular Weight Glutenin Subunits for Dough Extensibility	460
Water Activity in Gluten Issues : An Insight	464

**Gluten Protein Synthesis during Grain Development
and Effects of Nutrition and Environment**

Analysis of the Gluten Proteins in Developing Spring Wheat	471
SDS-Unextractable Glutenin Polymer Formation in Wheat Kernels	475
Environmental Effects on Wheat Proteins	480
Effects of genotype, N-Fertilisation, and Temperature during Grain Filling on Baking Quality of Hearth Bread	484
Interactions Between Fertilizer, Temperature and Drought in Determining Flour Composition and Quality for Bread Wheat	488
Influence of Environment and Protein Composition on Durum Wheat Technological Quality	492

Non-Gluten Components

Interactions of Starch with Glutens having different Glutenin Subunits	499
Influence of Wheat Polysaccharides on the Rheological Properties of Gluten and Doughs	503

Unextractable Solids (WUS) on Gluten Formation and Properties. Mechanistic Considerations	507
The Impact of Water-Soluble Pentosans on Dough Properties	512
Isolation of a Novel, Surface Active, Mr 50k Wheat Protein	519
Starch Associated Proteins and Wheat Endosperm Texture	521
Insect and Fungal Enzyme Inhibitors in Study of Variability, Evolution and Resistance of Wheat and other Triticeae Dum. Cereals	526
Production of Hexaploid and Tetraploid Waxy Lines	531
Oat Globulins in Reversed SDS-PAGE	535
Puroindolines : Structural Relationships with Tryptophanins (Aveindolines) from Oat (<i>Avena sativa</i>)	538
Subject Index	545