TABLE OF CONTENTS

		Page
	Introduction	
1.	Discovery of High Lysine, High Tryptophan cereals	1
	Genetics and Breeding	
2.	Corn Protein – Genetics, Breeding and Value in Foods and Feeds	9
3.	Quality Protein maize – What Is It and How Was It Developed	27
4.	Development of Modified Opaque-2 Maize in South Africa	49
5.	Potential Role of Quality Protein Maize in Sub-Saharan Africa	79
6.	Quality Protein Maize Development in Brazil	98
7.	QPM Hybrids for the United States	111
	Chemistry	
8.	Evaluating Quality Protein Maize Genotypes by Reversed-Phase High-Performance	
	Liquid Chromatography	122
9.	Techniques for Characterization of Maize Endosperm Storage Proteins and Identification	
	of Nutritionally Improved Maize	141
10.	Characterization of Proteins in Hard and Soft Endosperm of Quality Protein Maize	155
11.	A Genetic, Biochemical and Ultra-structural Analysis of Modified Opaque-2 Maize	174
	Nutrition	
12.	Nutritional Value of High-Lysine Maize in Humans	205
13.	QPM as a Swine Feed	225
	Milling	
14.	Wet Milling Properties of Quality Protein Maize and Regular Corns	239
15.	Dry Milling of Quality Protein Maize	261
	Alkaline Processing	
16.	The Alkaline Processing Properties of Quality Protein Maize	273