

## THESIS LIST SORTED BY NAME

YEAR	DEGREE	NAME	PROFESSOR	TITLE	LINK TO KREX
1951	MS	Abbott, Donald C.	Johnson	The Purification of Proteinase from Malted Wheat Flour	
1964	Ph.D.	Abbott, Donald C.	Johnson	Studies on the Water-Soluble Proteins of Wheat Flours	
1985	MS	Abbott, Nancy F.	Faubion	Studies on Cereal and Tuber Starches	
1983	Ph.D.	Abboud, Amna Munji	Hoseney	Factors Affecting Cookie Flour Quality	
1984	Ph.D.	Abbouda, Sirelkhatim K.	Chung, Seib	Heat and Mass Transfer in Stored Milo	
1980	MS	Abdelrahman, Abdelrahman	Farrell	Dry Milling of Grain Sorghum for Grits on Roller Mills	
1983	Ph.D.	Abdelrahman, Abdelrahman	Hoseney	Pearl Millet: Composition of its Anatomical Parts, Milling Characteristics, and Basis for Its Hardness	
1981	MS	Abdul-Hussain, Selma Sel.	Varriano-Marston	Properties of Purified Alpha-Amylase from Germinated Pearl Millet	
1977	MS	Abed, Ahmad Abdul-Wahha	Ward	Pneumatic Conveying Tests with Different Dry Grains (2 copies)	
1979	Ph.D.	Acasio, Ulysses Aquino	Pfost	An Experimental Study of Natural Convection Heat Transfer in a Vertical Porous Medium	
1978	Ph.D.	Adams, Karl B.	Tsen	Factors Affecting the Quality of Cooked and Canned Spaghetti and the Interactions of Glutenins and Gliadins with 7s and 11s Soy Proteins	
1964	MS	Adelgren, Kermit E.	Deyoe	In-Process Control of Protein Levels in Formula Feeds	
2012	MS	Ahmed, Anikka	Shi	INVESTIGATION INTO INTERACTIONS BETWEEN EMUSIFIERS AND WHEAT STARCH/WHEAT FLOUR.	<a href="http://krex.k-state.edu/dspace/handle/2097/13249">http://krex.k-state.edu/dspace/handle/2097/13249</a>
1981	MS	Ahmed, Yousef Nagi	Deyoe	Static Pressure Drop in a Fixed Bed of Grain as Affected by Grain Moisture Content	
2011	PhD	Ahn, Byung-Jun	Sun	DESIGN AND PREPARATION OF PLANT OIL-BASED POLYMERS AND THEIR APPLICATIONS	<a href="http://krex.k-state.edu/dspace/handle/2097/15434">http://krex.k-state.edu/dspace/handle/2097/15434</a>

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1967	MS	Aidoo, Emmanuel S.	MacMasters	Studies on Kenkey-A Food Product Made From Corn in Ghana	
1972	Ph.D.	Aidoo, Emmanuel Seth	Tsen	High-Protein Bread: Interactions of Wheat Proteins and Soy Proteins with Surfactants in Doughs and in Model Systems (three copies)	
1971	Ph.D.	Aira, Louis Adrian	Lineback	The Nature of the Carbohydrate Moieties in the Glucoamylases From <i>Aspergillus Niger</i>	
1967	MS	Aira, Luis A.	Hurley	The Relationship of Flour Protein Concentration and Carious Starches to the Physical and Chemical Properties of Angel Food Cakes (two copies)	
1993	MS	Akers, Alison Ann	Hoseney	Factors in the Water Soluble Fraction Causing Poor Mixing Tolerance of Wheat Flour	
1993	MS	Al-Eid, Salah M.	Walker, Ponte	The Effect of Various Common Bread Ingredients on Yeast-Viability and Bread Quality in Doughs	
1996	Ph.D.	Al-Eid, Salah M.	Faubion	The Effects of Flour Properties and Processing Conditions on the Rheological Properties of White Salted	
2010	MS	Ali, Samer Shaur	Alavi	Starch/Poly Vinyl Alcohol NA+MMT Based Bionanocomposites Produced using Solution Melt Extrusion Methods	<a href="http://krex.k-state.edu/dspace/handle/2097/6983">http://krex.k-state.edu/dspace/handle/2097/6983</a>
2004	MS	Allen, Andrew Robert	Subramanyam	Traps and Product Samples for Monitoring Stored-Product Insects in Flour Mills and Other Facilities and for Gauging Effectiveness of Heat Treatments	
1978	MS	Al-Madani, Abdallah A.M.	Ponte	Studies of Fat and Surfactant Systems in Breadmaking	
1983	MS	Almana, Hassan Abdulaziz	Ponte	Effect of Flour Particle Size and Emulsifiers On Quality of Cakes Made with Flour of Varying Extraction	
1986	Ph.D.	Al-Mana, Hassan Abdulaziz	Pederson	Tricalcium Phosphate CA <sub>3</sub> (PO <sub>4</sub> ) <sub>2</sub> : Its Relationship to Stored-Product Insect Suppression and Layer Cake Quality	
1975	MS	Alnaji, Loay Kareen	Johnson	Control of Microorganisms During Rice Storage (two copies)	
1986	Ph.D.	Al-Obaidy, Khalid Abbas	O. Chung, Hoseney	Dough and Gluten Characteristics of Good- and Poor- Quality Flours: Lipid-Protein Bindings Affected by Mixing Time, Water Absorption, Chemicals, and Heat	

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1982	MS	Al-Obaidy, Khallid Abbass	Ward	Air Stabilization: The Effect of Atmospheric Relative Humidity on Flour Milling
1971	Ph.D.	Al-Suaidy, Mohammed Abid	Johnson	Investigations on the Effect of Physical and Biochemical Premilling Treatments on Milling and Baking Properties of Hard Red Winter Wheat
1972	MS	Alvarado, Victor J.	Pfost	Application of Exponential Smoothing to Forecasting Sales of Feeds
1975	Ph.D.	Al-Zubaydi, Abbis H.	Johnson	Dough Fermentation and Cracker Production (two copies)
1998	MS	Amornthewaphat, Natchanok	Behnke	Effects of Mixing Process on Diet Characteristics and Effects of Feeder Design and Pellet Quality on Performance of Growing-Finishing Pigs
2001	Ph.D.	Amornthewaphat, Natchanok	Behnke	Feeder Design (Dry and Wet/Dry) and Grain Processing Technology (Grinding, Pelleting, and Expanding) on the Performance of Finishing Pigs
1933	MS	Anderson, J. Edmond	Swanson	The Determination of Relative Humidity Over Wheat and Mill Stocks
1991	Ph.D.	Anjum, Faqir Muhammad	Walker, Ponte	Electrophoretic Identification and Technological Characterization of Pakistani Wheats
1968	MS	Anstaett, Fred Roger	Pfost	Physical Conditions Affecting Starch Gelatinization in Corn and Sorghum Grain
1987	MS	Appel, Walter	Behnke	Comparison of Hammermill and Roller Mill Grinding of Grain Sorghum and Corn
1973	MS	Araghi, Hamed Faridi	Johnson	Sensory Evaluation of Flavol (two copies)
1975	Ph.D.	Araghi, Hamed Faridi	Johnson	Physical and Chemical Studies of Saltine Cracker Lengthy Fermentation
1970	MS	Archer, Janet Louise	Caul	Performance of Protein Supplemented Flours in Chapatis

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2000	Ph.D.	Arndt, Elizabeth	Wetzel	High Performance Liquid Chromatographic and Digital Fluorescence Imaging Studies of Germ Flavonoids in Wheat Milling Fractions and FT-IR Microspectroscopic Examination of Germ	
1987	MS	Arrevillagas, Adelis	Pedersen, Chung	Effect of Fine Material on Static Pressure During Grain Drying	
1967	MS	Asadi, S.A.	Deyoe	Effect of Temperature on the Digestive Enzymes of Channel Catfish ( <i>Ictalurus Punctatus</i> ) (Rafinesque)	
1979	Ph.D.	Atwell, William A.	Hoseney	A Structural Study of Wheat Amylopectin	
1975	MS	Ayad, Ayad Abdalla	Johnson	Sanitizing Spice Seeds (two copies)	
2004	MS	Ayella, Allan K=Lara	Okot-Kotber	Effect of Wheat Trypsin Inhibitors on Storage Insects and Dough Formation	
1986	MS	Bachofer, Connie	Ponte	The Functionality of a Chlorinated Soft Wheat Flour in a Cookie System	
1996	MS	Backer, Katherine E.	Faubion	Effect of Carrageenan Type and Concentration on Hard Wheat Flour Dough and Bread Characteristics	
1973	MS	Badi, Sitt E.M.	Hoseney	Chemical Characterization of Sorghum and Millet Grain and Their Use in Baked Products	
1975	Ph.D.	Badi, Sitt Elnafar M.	Hoseney	Corn Flour: Reduction of Particle Size and Use for Cookies	
2008	MS	Bai, Yanjie	Shi	Preparation and structure of Octenyl succinic anhydride modified waxy maize starch, microporous starch and maltodextrin	<a href="http://krex.k-state.edu/dspace/handle/2097/948">http://krex.k-state.edu/dspace/handle/2097/948</a>
2013	PHD	Bai, Yanjie	Shi	Preparation and structure of Octenyl succinic anhydride modified waxy maize starch, microporous starch and maltodextrin	<a href="https://krex.k-state.edu/dspace/handle/2097/948">https://krex.k-state.edu/dspace/handle/2097/948</a>
1975	MS	Baig, Mirza Mahmood Ali	Hoseney	The Effect of Mixer Speed, Temperature and Water Absorption on Flour-Water Mixogram Characteristics	
1940		Bailey, C.H.		Flour Quality	

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1960	MS	Baker, Richard James	Farrell	Factors That Affect the Granulation and Capacity In Grinding of Corn, Oats, and Sorghum Grain with a Hammermill	
1967	MS	Baker, Robert E.	MacMasters	Coacervation of Starch (two copies)	
1998	MS	Baker, Scott	Herrman	Segregating Hard Red Winter Wheat Using Single Kernel Measurements and Whole Grain Protein Analysis	
1988	Ph.D.	Bakhella, Mohamed	Hoseney, Faubion	Identification and Classification of Moroccan Wheats	
1978	MS	Bakhoum, Michel Tawfik	Ponte	The Combined Effects of Salt and Acid on Wheat Flour Strength	
1974	Ph.D.	Bandong, Francisco C.	Deyoe	Effect of Propylene Glycol Singly or In Combinations With Organic Acids On Mold Development in High Moisture Corn	
2010	MS	Bansal, Sunil	Vadlani	Evaluation of Different Agricultural Biomass for Bioethanol Production	<a href="http://krex.k-state.edu/dspace/handle/2097/4623">http://krex.k-state.edu/dspace/handle/2097/4623</a>
1973	MS	Baqir, Abdul Wahid	Johnson	Storage of High Moisture Wheat After Treatment With Flash Heat (two copies)	
1977	Ph.D.	Baqir, Abdul Wahid	Johnson	Sanitation of Cereal Grains (two copies)	
1950	MS	Barham, Harold N. Jr.	Shellenberger	An Investigation of Influence of Sugar Agents on Baking Quality	
1955	MS	Barrett, Fred B. Jr.	Johnson	The Determination of the Organic Acids in Fermenting Dough, Oven Vapors, and Bread (two copies)	
1994	Ph.D.	Barrett, Joyce Elizabeth	Klopfenstein	Nutrient, Antinutrient, and Anticancer Properties of Cruciferous Seed Meals	
1972	Ph.D.	Bates, Lynn S.	Deyoe	Studies Toward New Cereals	
1995	Ph.D.	Bath, Deidre E.	Hoseney	Selected Factors Affecting Cake Flour Quality	
1991	MS	Bath, Deirdre E.	Hoseney	Flour Quality Testing for Bagels	

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1962	MS	Bautista, Gloria M.	Linko	A Study of Methods to Detect Storage Deterioration of Corn and Wheat
1996	MS	Bean, Scott	Lookhart, Hosenev	Development of High-Performance Capillary Electrophoresis (HPCE) for the Separation of Cereal Proteins
2001	Ph.D.	Bean, Scott	Lookhart, Tilley	Improving High Performance Capillary Electrophoresis Methods for Characterizing the Proteins of Wheat, Barley, Oats, Rice, Maize, and Sorghum: A Putting HPCE to Work
1954	MS	Beck, Horst	Johnson	Chemical Studies on the Soluble Starch Fraction in Bread
1973	MS	Behnke, Keith Charles	Deyoe	Factors Affecting Starch Damage and Its Measurement in Extrusion Cooked Cereals
1975	Ph.D.	Behnke, Keith Charles	Deyoe	Investigations on Biological Effects of Phenolic Materials From Hemicellulose Extract
1977	MS	Beleia, Adelaide Del Pino	Lineback	Effects of Varying Storage Conditions on B-Vitamin Composition of Wheat
1980	Ph.D.	Beleia, Adelaide Del Pino	Marston	Characterization of Starch and Alpha-Amylase
1990	MS	Ben Hamza, Habib	Pedersen	Field Infestation of Wheat by Stored-Grain Insects
1998	MS	Bencomo, Igor J.	Reed	Nonlinear Horizontal Aeration in Upright Grain Storages
1969	MS	Bennett, Robert E.	Hurley	The Use of a New Corn Based Sweetener in Bakery Products (two copies)
1976	Ph.D.	Bennett, Robert Eugene	Robinson	The Study and Evaluation of Proteins from Chickpea ( <i>Cicer Arietinum</i> , L.) and Horsebean ( <i>Vicia 2-Faba</i> , L.) Flours
1958	MS	Bequette, Robert Keebler	Miller	Mineral Composition of Gluten, Starch, and Water-Solubles Fractions of Wheat Flour and Its Relationship to Flour Quality
1996	MS	Bian, Ying	Seib	Preparation of Xylitol from Wheat Straw
1976	MS	Binder, Stephen Francis	Deyoe	Studies on Cereal Starches as Carbohydrate Sources in a Urea-Containing Liquid Supplement

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1979	Ph.D.	Binder, Stephen Francis	Deyoe	Evaluations of Feeding A Hydrothermally Processed Liquid Feed to Pigs Weaned at Three Weeks of Age
1986	MS	Birzer, Diane	Klopfenstein	The Further Characterization of a Goitrogen in Pearl Millet (Pennisetum Americanum -L-Leeke)
2003	MS	Blanche, Stephanie	Sun	Physical Characterization Of Starch Extrudates As A Function Of Melting Transition And Extrusion Conditions
2012	MS	Boatwright, Mark	Wetzel	INFRARED MICROSPECTROSCOPIC CHEMICAL IMAGING APPLIED TO INDIVIDUAL STARCH GRANULES AND STARCH DOMINANT SOLID MIXTURE <a href="http://krex.k-state.edu/dspace/handle/2097/14172">http://krex.k-state.edu/dspace/handle/2097/14172</a>
1977	MS	Boero, Susan N.	Tsen	Corn Germ Bread: Processing, Nutritional, and Flavor Aspects
1978	MS	Bolduc, Francis Noel	Chung	Development of a Natural Convection Dryer for On-Farm Use in Developing Countries
1997	Ph.D.	Bolnedi, Vani	Hoseney	Mechanism of Glucose Oxidase in Bread Making Systems
2007	MS	Bonwell, Emily	Wetzel	Determination of endosperm protein secondary structure in hard wheat breeding lines using synchrotron infrared microspectroscopy and revelation of secondary structural changes in protein films with thermal processing <a href="http://krex.k-state.edu/dspace/handle/2097/593">http://krex.k-state.edu/dspace/handle/2097/593</a>
1994	Ph.D.	Bortone Di Muro, Eugenio	Behnke	Evaluation of Vegetable Protein Mixtures and Pelleting Processing Conditions in Diets for Shrimp (Penaeus vannamei)
1953	MS	Bowlby, Carol M.	Miller	A Comparison of Methods for the Determination of Proteolytic Activity
1990	MS	Brabec, Daniel	Pedersen	The Effect of Air Movement on Red Flour Beetles and Lesser Grain Borers in Hard Red Winter Wheat
2001	MS	Bramble, Tod	Herrman	Wheat Protein Variance Components in a Commercial Production System
1977	Ph.D.	Brandt, Thomas M.	Deyoe	Studies on the Nutritional Requirements of Channel Catfish
1998	Ph.D.	Brannan, Grace	Seib, Setser	Astringency and Bitterness in Model and Complex Food Systems

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1972	MS	Bravo, Arturo Moran	Ward	Physical, Chemical, Physical-Chemical, Milling and Baking (Cookie) Properties of Millstreams and their Flours From Mexican Wheats that Vary in Hardness and Other Quality Characteristics	
1994	MS	Brescia, Renato Armando	Ponte	Panettone Bread Production Methods	
1973	MS	Breton-Caneva, Edgardd M.	Pfost	Development of Equipment to Measure Wetting of Stored Grain	
2009	MS	Brewer, Lauren	Wetzel	IR Microspectroscopic Imaging Discriminates Isogenic Nulls from Parent Wheats with Lipid Class Profile Supported by MS Compositional Analyses	<a href="http://krex.k-state.edu/dspace/handle/2097/1641">http://krex.k-state.edu/dspace/handle/2097/1641</a>
2012	PHD	Brewer, Lauren	Shi	LINKING CEREAL CHEMISTRY TO NUTRITION: STUDIES OF WHEAT BRAN AND RESISTANT STARCH	<a href="http://krex.k-state.edu/dspace/handle/2097/14193">http://krex.k-state.edu/dspace/handle/2097/14193</a>
2011	PhD	Brijwani, Khushal	Vadlani	Solid state Fermentation of Soybean Hulls for Cellulolytic Enzymes Production: Physicochemical Characteristics and Bioreactor Design and Modeling	<a href="http://krex.k-state.edu/dspace/handle/2097/8401">http://krex.k-state.edu/dspace/handle/2097/8401</a>
2011	MS	Brijwani, Monika	Subramanyam	Effect of Sanitation on Responses of <i>Tribolium Castaneum</i> <i>Herbst</i> (Coleoptera: Tenebrionidae ) Life States to Structural Heat Treatments	<a href="http://krex.k-state.edu/dspace/handle/2097/8439">http://krex.k-state.edu/dspace/handle/2097/8439</a>
2000	Ph.D.	Bucher, Stefan K.	Brent	Quality Characteristics of Fiber-Supplemented Extruded and Commercial Corn Flakes	
2013	MS	Buckley, Elyse	R. Miller	FACTORS IN HARD WINTER WHEAT AFFECTING WATER ABSORPTION TOLERANCE	<a href="http://krex.k-state.edu/dspace/handle/2097/16464">http://krex.k-state.edu/dspace/handle/2097/16464</a>
1946	MS	Buckley, Marion S.	Shellenberger	The Effect of Excessive Fumigation in Wheat Quality	
1978	MS	Cabrera-Laverde, J.	Seib, Hoseneý	Extrusion Cooking of Wheat Starch: Effect of pH and Emulsifiers	
2011	PhD	Cai, Liming	Shi	COMPARING DIGESTIBILITY OF A- AND B- TYPE CRYSTALS AND PROVIDING INSIGHT ON DIGESTIBILITY OF STARCHES	<a href="http://krex.k-state.edu/dspace/handle/2097/15323">http://krex.k-state.edu/dspace/handle/2097/15323</a>
1967	MS	Calentine, Jack E.	Johnson	Effect of Heat Treatments on Wheat Starch Suspensions (two copies)	



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1977	MS	Calton, David W.	Pfost	Properties of Spent Brewers Grains
2004	Ph.D	Calvacanti, Walker B.	Behnke	The Effect of Ingredient Composition on the Physical Quality of Pelleted Feeds: A Mixture Experimental Approach
1995	M.S.	Carmack, Kelly M.	Hoseney	The Coalescence of Gas Cells in Bread Dough
1968	MS	Carpenter, Montford L.	Pfost	Processing Feeds Containing Hemicellulose Extract
1969	MS	Carrillo, Rolando J.	Pfost	Problems of Inventory Control in Feed Mills
1956	MS	Carroll, Leo P.	Johnson	The Application of Enzymes in the Stable Ferment Process for Commercial Bread Production
2005	MS	Carson, Brook Ashley	MacRitchie	Viscoelastic Properties of Zein
1967	MS	Carvajal, M.	Johnson	Effecting of Overgrinding Upon the Flour Mill Streams
1969	Ph.D.	Carvajal, Manuel J.	Pomeranz	Isolation, Characterization, and Breadmaking Properties of Wheat Germ Fractions
1976	MS	Cashman, William Elliot	Lineback	Use of Scanning Electron Microscopy to Evaluate Cereal Grain and Their Mill Fractions
1981	MS	Cederstrom, Dayn Larz	Seib/Chung	Strength and Water Durability of Stabilized Clay Containing Lime, Rice-Hull Ash, Sodium Chloride, and/or Straw, Potential Construction Material for On-Farm Storage in Developing Countries
1995	Ph.D.	Chadalawada, Krishna K.	Ponte	Studies on the Rheological and Baking Properties of Frozen White Pan Bread Dough Made by Short Time and Remix Methods Containing Peroxide, Calcium Peroxide, and Enzyme Active Soy Flour
1977	Ph.D.	Chang, Chun-Rong Jim	Tsen	Isolation and Characterization of Trypsin Inhibitors and Cereals
1975	MS	Chang, Wei Shih	Tsen	Water-Insoluble Pentosans: Their Effects on Dough Rheological Properties and Roles in Bread Baking and Staleness

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2009	PHD	Channaiah, Kantha	Subramanyam	Polyphasic characterization of antibiotic resistant and virulent enterococci isolated from animal feed and stored-product insects	<a href="http://krex.k-state.edu/dspace/handle/2097/1392">http://krex.k-state.edu/dspace/handle/2097/1392</a>
1967	Ph.D.	Chaudhry, M.	MacMasters	Preparation and Evaluation of Attas and Chapatis from U.S. Wheats (two copies)	
1977	MS	Chavez, Elyzabeth	Bates	The Effect of Alien Germplasm on 2m Urea Soluble Protein Electrophoresis	
1963	MS	Chen, Huai-Chong	Fan	Comparison of the Rates of Absorption of Water By Corn Kernels With and Without Dissolved SO <sub>2</sub>	
1971	MS	Chen, Jack Chung-Hsin	Tsen	Determination of Lysine in Wheats By Extraction, Dinitrophenylation and Thin-Layer Chromatography	
2013	PHD	Chen, Liyan	Vadlani	Detoxification and Nutritional Enhancement of Soybean Meal via Microbial Bioprocessing	<a href="http://krex.k-state.edu/dspace/handle/2097/15623">http://krex.k-state.edu/dspace/handle/2097/15623</a>
1993	MS	Chen, W.	Hoseney	Dough Stickiness: Causes and Measurement	
1988	MS	Chen, Weizhi	Hoseney	A Study of Wheat Flour Dough Stickiness	
1992	MS	Chen, Yuanhong	Ponte	Effect of Emulsifiers and Oils on Wheat Dust Release and Flour Quality	
1996	Ph.D.	Chen, Yuanhong	Deyoe	Determination of Cooked Noodle Texture and Water Absorption, and Effect of Value-Added Flours and Flour Streams on White and Yellow Noodle Quality	
2004	Ph.D.	Cheng, Enzhi (Michael)	Sun	Adhesion Mechanism of Soybean Protein Adhesives with Cellulosic Materials	
1959	MS	Cheng, Yu Yen	Milner	The Kinetics and Occurence of Wheat Glutamic Acid Decarboxylase	
2000	Ph.D.	Cheng, Zongjia (Jack)	Behnke	Effects of Rendered Poultry By-Product and Feather Meals Based Diets on the Biological Performance of the Pacific White Shrimp ( <i>Litopenaeus Vannamei</i> )	
2002	Ph.D.	Cheong, Mui Lin	Sun	Objective Characterization Of Food Firmness And Coresiveness During Chewing Using The Electronic Sensing System	

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1998	MS	Cheong, Mui-Lin	Sun	Bread Making Potential of Sorghum-Based Composite Flour	
1971	MS	Chiang, Bin-Yea	Miller	The Estimation of Damaged Starch Using Polarimeter	
1975	Ph.D.	Chiang, Bin-Yea	Johnson	Gelatinization of Starch in Extruded Products	
1974	Ph.D.	Chintam, Subba Reddy	Wilcox	Wood and Fiber Extractives on Protein Utilization	
2008	PHD	Chittrakorn, Sasivimon	MacRitchie	Use of Ozone as an Alternative for Chlorine for Treatment of Soft Wheat Flours	<a href="http://krex.k-state.edu/dspace/handle/2097/575">http://krex.k-state.edu/dspace/handle/2097/575</a>
1967	MS	Chiu, Chien-Mei	Pomeranz	Lipid Binding in Wheats and in Flours Varying Widely in Breadmaking Potentialities	
1966	Ph.D.	Chung, Do Sup	Pfost	Thermodynamic Factors Influencing Moisture Equilibrium of Cereal Grains and Their Products	
1979	Ph.D.	Chung, Hoon	Seib	Characterization and Function of Fatty Acid Esters of Sucrose in Bread	
1970	Ph.D.	Chung, Hsin	MacMasters	Quantitative Estimation of Available Lysine in Cereal Grain	
1965	MS	Chung, Hsin Yau	MacMasters	Coacervation of Starch	
1975	Ph.D.	Chung, Koo Hueng	Johnson	Comparison of Flavor Components in Fermented and Nonfermented Bread	
1986	Ph.D.	Chung, Koo Min	Seib	Viscosity Reduction of Brewers' Condensed Solubles (BCS) and Their Use on Ethanol Production from Grain Materials	
1973	Ph.D.	Chung, Okkyung Kim	Tsen	Interaction Between Flour Lipids and Proteins: Effects of Mixing and Surfactants on Lipid and Protein Components of Dough and Bread	
1983	Ph.D.	Clark, Harry Mead III	Behnke	Investigations On Pet Food Processing and Related Nutritional Effects	
1979	MS	Clark, Harry Mead, III	Deyoe	The Incorporation of grain Dust in Livestock Diets	

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2004	MS	Clark, Patrick Michael	Behnke	Feedmill Performance as Effected by Minimally Processed Grains
1996	MS	Clayton, Shanna Dion	Klopfenstein, Setser	Effect of Fiber and Common Ingredients on the Texture of an Extruded Snack
1985	MS	Cole, Frank Arthur Jr.	Ponte	Bread Staling: Effects of Fats, Surfactants, Storage Time and Storage Temperature, and the Interaction Between These Factors
1949	MS	Conn, James F.	Johnson	An Investigation of Commercial, Bacterial, and Fungal Enzymes Preparation As Alpha-Amylase Supplements in Baking
1975	MS	Cordova, Fausto Ruiz	Ward	Air Classification of a Commercial Hard Wheat Flour From Mexico for Cookies Manufacture
1957	MS	Creger, Clarence R. Jr.	Hastings	A Study of Distribution of Micro-Ingredients in Mixed Feeds
1983	MS	Creighton, Dean	Tsen	Distiller Dried Grains with Solubles: Separation of High Protein Fractions and Evaluation of Protein Characteristics
1988	Ph.D.	Creighton, Dean W.	Hoseney	The Relationship Between the Physical Properties of Cracker Doughs and Cracker Flour Quality
1975*	MS	Crockarell, Barney Earl	Ward	Moisture Profiles of Several Grains as Indicated by Electrical Means
1976	MS	Crosslin, Gary Paul	Deyoe	The Effect of Extrusion Cooking on Nutritional Components of Sorghum Stover Treated with Sodium Hydroxide and Trace Minerals
1980	Ph.D.	Crosslin, Gary Paul	Deyoe	Aflatoxin Detoxification by Thermal Processing in Combination with Chemical Treatment
1988	Ph.D.	Cullen-Refai, Andra J.	Hoseney, Faubion	Identification of Wheat Varieties Using Digital Image Analysis
1983	MS	Curley, Lynn Patricia	Hoseney	Effects of Corn Sweeteners on Cookie Quality
1982	MS	Curran, Steve P.	Ward	Pre-Baking: Documenting Its Effects
1965	MS	Daftary, Rasikal D.	Pomeranz	A Study on the Changes in the Composition of Wheat Lipids During Storage

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1969	Ph.D.	Daftary, Rasiklal D.	Pomeranz	Biochemical and Functional (Breadmaking) Characteristics of Certain Components in Storage-Damaged Wheat Flours	
2014	MS	Dann, Orelia	R. Miller	Selecting Wheat Varieties for Tortilla Production	<a href="https://krex.k-state.edu/dspace/handle/2097/17562">https://krex.k-state.edu/dspace/handle/2097/17562</a>
2000	MS	Dare, Aaron David	Tilley	Effects of Temperature and Phosphorous Content of Fertilizer Treatments on the Levels of Phosphotyrosine and Tyrosine Contained in Partially Purified Glutenin Isolated From Karl 92 and Tam 107 Wheats	
1970	MS	Dattaraj, Meda Kasturi	Ward	The Relation of Certain Physical Characteristics of Wheat to Milling Properties	
1976	Ph.D.	Davis, Arthur Bengt	Hoseney	Effects of Condensed Tannins From Grain Sorghum on Alpha Amylase Activity	
1981	Ph.D.	De Francisco, Alicia	Varriano-Marston	Milling and Cooling Quality of Pearl Millet and Grain Sorghum	
1968	MS	De Lima, Sylvio Lacerda	Headley	A Study of Methods for Improving Cyclone Collection of Alfalfa Dust	
1977	MS	De Omana, Marie Elisa	Robinson	Changes Observed During the Quick Cooking and Heat Treatment Processes	
1983	MS	Debbouz, Amar	Ward	Influence of Variety and Environment on Kansas Wheat Quality	
1981	Ph.D.	Dela Cruz, Joselito V.	Seib	Heat Transfer by Natural Convection in Stored Grains	
2013	MS	Deliephan, Aiswariya	Subramanyam	EXPOSURE TO FLAMELESS CATALYTIC INFRARED RADIATION ON TEMPERATURES ATTAINED, WHEAT PHYSICAL PROPERTIES, MICROBIAL LOADS, MILLING YIELD, AND FLOUR QUALITY	<a href="http://krex.k-state.edu/dspace/handle/2097/15707">http://krex.k-state.edu/dspace/handle/2097/15707</a>
1934	MS	DeSoto, F.A. Sierra		Effect of Enzymes on the Physical Properties of Dough	
1999	Ph.D.	Desrochers, Julia	Walker	Effects of Specific Mechanical Energy and Amylose: Amylopectin Ratio of the Rheological Properties of Extruded Corn Puffs	

## THESIS LIST SORTED BY NAME

2004	MS	Devi, Anjna	Okot-Kotber	Characterization of a Polyphenol Oxidase Partially Purified from a Hard White Winter Wheat, <i>Triticum aestivum</i> var. <i>Betty</i>
1982	Ph.D.	Dietz, Joseph C.	Deyoe	The Effect of Stored-Product Insect and Insect Non-Toxin Producing Storage Fungi on the Physical and Nutritional Quality of Grain Sorghum
1979	MS	Dietz, Joseph Charles	Deyoe	Delvocid and Sodium Chloride Effects on the Stability of a Corn Based Liquid Supplement Containing Urea, Monensin, Vitamin A, and Trace Mineral
1948	MS	Dirks, Brenton M.	Shellenberger	The Inactivation and Removal of Proteolytic Enzymes From Amylolytic Supplements
1949	MS	Dodge, W.W.	Milner	A Study of Physical Factors Which Influence the Efficiency of Flour Bleaching with Nitrogen Trichloride
1986	Ph.D.	Doescher, Linda	Hoseney	Factors Affecting Surface Cracking of Sugar Snap Cookies and a Mechanism for Cookie Dough Setting
1983	MS	Doescher, Linda Catherine	Hoseney	Development of a Liquid Starter for Cracker Sponges and Factors Affecting Cracker Flour Quality
1996	Ph.D.	Dogan, Ismail Sait	Ponte, Walker	Alpha Amylases: The Effect of Storage Conditions on Cereal Alpha Amylases, a Rapid Method for Measuring Fungal Alpha Amylases, and their Effects on Dough Rheological Properties and Francala (a Hearth Bread) Production
1995	Ph.D.	Dominy, Warren Grover	Behnke	Biological Responses of the Pacific White Shrimp <i>Penaeus Vannamei</i> to Textured Soy Proteins and Feeds
1992	MS	Dong, Wei	Hoseney	Measurement of Certain Rheological Properties and Transition in Wheat Flour
2001	MS	Downing, John Milton	Seib	Pressurized Solvent Extraction of Genistein and its Beta-Glucoside Conjugates from Soybean Flours and Soy-Based Foods

## THESIS LIST SORTED BY NAME

1987	Ph.D.	Dreese, Patrick	Hoseney	Dynamic Rheology Studies of Flour and Gluten Doughs
1981	MS	Dreese, Patrick Carl	Hoseney	Brewers Spent Grains and their Breadmaking Characteristics
1985	MS	Drews, Susan	Ponte	Evaluation of Wheat Type and Extraction Level in Flat Breads
1973	Ph.D.	Duncan, Michael S.	Deyoe	Nutrient Variation: Affect on Quality Control and Animal Performance
2010	MS	E, Xinyi	Shi	Hemicellulose Fiber Gum from Distillers Grain: Isolation Structure and Properties Distillers Grain: Isolation
2003	Ph.D	Earls, Dru	MacRitchie	Alternative to Chlorination of Cake Flour
1995	MS	Eastman, Jennifer J.	Faubion	The Effects of Milling Extraction Rate and Flour Stream Blend on White Pan Bread Flour Quality
1973	Ph.D.	Ediz, Suntay H.	Lineback	Isolation of Insect Repellent Constituents From Coast Redwood (Sequoia Sempervirens) Hemicellulose Extract
1995	Ph.D.	Eilert, Arnold James	Wetzel	Wheat and Flour Properties in Relation to Bread Crumb Grain
1988	MS	El-Bouziri, Mohammed	Posner	Farina Milling: Development of a Flow Sheet and a Speck Counting Method
1966	MS	El-Dash, Ahmed	Johnson	Effect of Protease Enzymes on Bread Flavor
1969	Ph.D.	El-Dash, Ahmed A.	Johnson	The Role of Free Amino Acids and Primary Amino Groups in Production of Bread Aroma Stimuli
1978*	Ph.D.	Elkassabany, Mahmoud	Hoseney	Ascorbic Acid as an Oxidant in Flour Dough
1950	MS	Elling, Homer R.	Milner	Influence of Flour Properties on Certain Quality Factors in Chemically Leavened Biscuits
1985	Ph.D.	Elmalik, Mohamed	Klopfen. & Hoseney	Studies on the Nutritional Quality of Sorghum Grain

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## THESIS LIST SORTED BY NAME

1984	MS	Elmalik, Mohamed Ibrahim	Bates, Hosene	Structural and Nutritional Characteristics of Grain Sorghum that Differ in Endosperm Texture	
1970	MS	Erdelyi, Lidia	Shellenberger	A Study of Lipids of Oat Varieties	
1986	MS	Espinal, Jose	Pedersen	Comparison of Traditional and Improved Methods of Farm Maize Storage in Honduras	
1962	MS	Eustace, Walter D.	MacMasters	Some Effects of Cold, Warm, and Hot Wheat Conditioning on the Milling and Baking Characteristics of Wheat	
1967	Ph.D.	Eustace, Walter D.	MacMasters	Some Factors Affecting the Mineral Content of Commercially Milled Flour	
1988	MS	Faa, Pierre	Ponte, Faubion	Computer Vision Analysis of Chocolate Chip Cookie Characteristics	
1996	Ph.D.	Faa, Pierre	Faubion, Ponte	Automatic Breadmakers: Flour Quality Considerations	
2008	MS	Fahrenholz, Adam	Behnke	The effects of DDGS inclusion on pellet quality and pelleting performance	<a href="http://krex.k-state.edu/dspace/handle/2097/1077">http://krex.k-state.edu/dspace/handle/2097/1077</a>
2012	PHD	Fahrenholz, Adam	Behnke	I. A COMPARISON OF METHODS FOR DETERMINING THE DURABILITY OF CORN-SOY BASED FEED PELLETS. II. THE POTENTIAL OF DETERMINING THE COMPONENT IMPACT OF PROCESSING AND FORMULATION FACTORS ON PHYSICAL FEED QUALITY AND PROCESSING EFFICIENCY	<a href="http://krex.k-state.edu/dspace/handle/2097/13633">http://krex.k-state.edu/dspace/handle/2097/13633</a>
1989	Ph.D.	Fahrenholz, Charles H III	Behnke	Utilization of Wheat Milling By-Products. I. Effect of Wheat Mill Run on Finishing Pig Performance. II. Effect of Processing on the Physical Characteristics, Handling Properties and Utilization of Wheat Middlings	
1983	MS	Fahrenholz, Charles III	Behnke	A Study of the Quality of Whole Stillage When Damaged Grains are Used as Feedstocks for Alcohol Production	
1964	MS	Fairchild, Fred J.	Shellenberger	Concepts of a Single-Floor Flour Mill	



## THESIS LIST SORTED BY NAME

1997	MS	Fan, Liangfen	Ponte	Protein Isolated from Hard Wheat Flour and It's Utilization in White Layer Cake	
2002	MS	Fang, Liang	Subramanyam	Laboratory and Field Evaluation of Spinosad on Wheat Against Stored-Grain Insects	
1953	MS	Farrell, E.P.	Shellenberger	Vertical Pressure of Dry and Flooded Grain Stored in Deep Bins	
1993	MS	Farvili, Narges	Walker	The Effects of Emulsifiers upon Middle Eastern Breads	
1980	Ph.D.	Faubion, Jon Marlin	Hoseney	Extrusion Cooking of Starch, Native, and reconstituted Flours: Effects of Protein Lipid and Moisture on the Extruded Product	
1937*	MS	Finney, Karl F.		Viscosity as a Measure of Quality in Wheat Varieties	
1972	Ph.D.	Finney, Patrick Lathem	Lineback	Milling, Chemical, Rheological and Breadmaking Properties of Indian Wheats	
2009	PHD	Finnie, Sean	Faubion	Wheat Polar Lipids: Sources of Variation Among Near-Isogenic Wheat Lines with Different Endosperm Hardness	<a href="http://krex.k-state.edu/dspace/handle/2097/1384">http://krex.k-state.edu/dspace/handle/2097/1384</a>
1961	MS	Fleming, James R.	Johnson	The Effects of Gibberellins and Other Plant Growth Regulators on the Development of Alpha- and Beta- Amylases and Proteases During the Malting of Wheat	
1989	Ph.D.	Flores, Rolando Arturo	Deyoe	Computer Simulation Model for Wheat Flour Milling Streams	
1987	Ph.D.	Foehse, Karen F.	Hoseney	Controlling the Viscosity of Corn Flour: Water System	
1968	MS	Franz, Fred	Ward	The Evaluation of a Fine Grinder and Air Classifier in the Performance of Protein Shifting of Wheat Flour	
1998	MS	Froetschner, Jared	Behnke	The Effect of Sorghum Genotype on Processing Production Characteristics and Animal Performance	
1979	Ph.D.	Gaines, Charles Stephen	Tsen	A Baking Method to Evaluate Flour Quality for Rotary-Molded Cookies	
1970	MS	Gainor, Vardon	Robinson	The Effect of Legume Supplementation on Some Nutritional and Physical Characteristics of Couscous	

## THESIS LIST SORTED BY NAME

2007	MS	Gajula, Hyma	Alavi	Fiber-Enriched Wheat Flour Precooked Using Extrusion Process	<a href="http://krex.k-state.edu/dspace/handle/2097/384">http://krex.k-state.edu/dspace/handle/2097/384</a>
1977	Ph.D.	Galal, A. Maher	Robinson	Lactic and Volatile (C2-C5) Organic Acids of San Francisco Sour Dough Bread	
2003	Ph.D.	Gandikota, Somayajulu	MacRitchie	Dough Expansion Capacity As A Research Tool	
1996	Ph.D.	Gao, Qingshan	Deyoe	Techniques of Producing Poured Animal Feed Blocks Using Molasses, Distiller By-Products and Cottonseed	
2013	MS	Garg, Anubha	Alavi	Stochastic Modeling of Expansion and Shrinkage Phenomena in Starch-Based Melts During Extrusion	<a href="http://krex.k-state.edu/dspace/handle/2097/16915">http://krex.k-state.edu/dspace/handle/2097/16915</a>
2010	PhD	Garimella, Shiva	Shi	Understanding and Improving Functionality of Waxy Wheat Flours	<a href="http://krex.k-state.edu/dspace/handle/2097/4649">http://krex.k-state.edu/dspace/handle/2097/4649</a>
1947	MS	Gates, Robert L.	Shellenberger	Preparation of Amylase Active Concentrates from Mold Bran	
2006	MS	Getchell, Anna Iversen	Subramanyam	Efficacy of Two Spinosad Formulations on Various Commodities Against Store-Product Insects	
1977	MS	Ghiasi, Katayoon	Hoseney	The Relationship of Soluble Starch Structures to Bread Staling	
1981	Ph.D.	Ghiasi, Katayoon	Hoseney	Wheat Starch Gelatinization and Starch Surfactant Interactions	
1979	MS	Gilmore, Michael Shaffer	Wetzel	The Use of Pterin-6-Carboxylic Acid for the Indirect Determination of Folic Acid in Enriched Cereal Grain Products by HPLC with Fluorescent Detection	
2001	MS	Gilpin, Angie S.	Behnke	The Influence of Initial Moisture, Retention Time, and Steam Quality in Two Conditioners on the Pelleting Process	
2002	MS	Glaser, Bryan	Tilley	Formula Modification to Preclude the Use of Chlorinated Cake Flour	
1976*	Ph.D.	Goforth, Deretha Rainey	Hoseney	Functional (Breadmaking) and Biochemical Properties of Flours and Glutens of Hard Red Winter Wheats (copy missing)	
1994	MS	Gonzalez-Juarez, Norma A.	Walker	Use of Emulsifiers in Cakes Made From Chlorinated Hard White Winter Wheat Flour Streams	

## THESIS LIST SORTED BY NAME

2000	Ph.D.	Govindarajan, Brinda	Klopfenstein	Physicochemical and Physiological Properties of Fiber-Enriched Snacks Extruded Under Different Conditions	
1981	MS	Graham, Steven M.	Pedersen	An Investigation of the Accuracy of Two Post-Harvest Grain Loss Assessment Methods	
1974	MS	Greiffensten, A.C.	Pfost	Moisture Absorption of Bulk Stored Grain Under Tropical Conditions	
2012	MS	Grewal, Navneet	Shi	STRUCTURAL CHANGES INDUCED IN WAXY MAIZE AND NORMAL WHEAT STARCHES BY MALTOGENIC AMYLASES	sequestered
1954	MS	Griffith, Thomas Jr.	Johnson	The Effect of the Browning Reaction on Stability of Stored Sugar Cookies (two copies)	
1997	MS	Grijalva, Conrado Campos	Hoseney	Age Related Changes in Freshly Harvested Hard Wheat	
1993	MS	Gross Sternhagen, Lisa	Hoseney	Firming Effects in Danish Pastry	
1969	MS	Grubb, Stephen Leslie	Deyoe	Enzymatic Evaluation of Protein Quality in Feed and Foodstuffs	
1993	MS	Guan, Feng	Seib	Instrumental Probes and Methods to Measure Stickiness of Cooked Spaghetti and Noodles	
1998	Ph.D.	Guan, Feng	Seib	Studies on Oriental Noodles	
2008	MS	Guan, Lan	Seib/Shi	Wet-milling of waxy wheat flours and characteristics of waxy wheat starch	<a href="http://krex.k-state.edu/dspace/handle/2097/955">http://krex.k-state.edu/dspace/handle/2097/955</a>
1980	MS	Guevarra, Apolinio V.	Deyoe	A Straw-Fired Furnace for Grain Drying Purposes	
1973	MS	Guio, Melquiades G.	Pfost	Equilibrium Moisture Content of Beans	
1992	MS	Guo, Ai Min	Ponte	Effect of Flour Particle Size on its Quality During Storage	
1996	Ph.D.	Guo, Aimin	Deyoe	Improvement of Frozen Dough Functionality Using Air-Classified High-Protein Flour	

## THESIS LIST SORTED BY NAME

1995	MS	Guo, Xiaohong	Ponte	Firming Properties of Conventional White and Low-Fat Layer Cakes
1991	MS	Guritno, Novlanis	Klopfenstein	Effects of Muffins Containing Oatmeal, Oat Bran, or Wheat Bran and Different Dietary Fat Levels on Cholesterol Levels in Rats
1992	Ph.D.	Guritno, Purboyo	Haque	Analysis of a Three-Roller Mill for Grain Processing
1985	MS	Gutierrez, Beatriz P.	Faubion	Structural Comparison of Cereal and Tuber Amylopectins (two copies)
1998	Ph.D.	Gwirtz, Jeffrey	Deyoe	Effects of Tempering Time, Moisture and Wheat Protein Level on Milling and Single Kernel Characterization System Measurements
1992	MS	Gwirtz, Jeffrey Alan	Deyoe	The Influence of Wheat Kernel Size on Break Release Optimization
1952	MS	Haney, Harold N.	Johnson	Browning Reaction in Baked Products (two copies)
1991	MS	Hanna, Anne	Faubion	Headspace Analysis to Determine Precursors of Processed Pearl Millet ( <i>Pennisetum americanum</i> (L) Leeke) Off-Odor
1931	MS	Hanson, W.H.	Swanson	Effects of the Amount and Kind of Bleach Used on Flour in Relation to Its Aging
1940	MS	Harris, Meade C.C., Jr.	Bayfield	Bleaching Agents Versus Potassium Bromate in Baking with Dry Milk Solids
1968	MS	Hayes, Edward R.	Hurley	A Study of the Feasibility of Producing Sweet Doughs by the Continuous Dough-Making Process
1994*	MS	Hazelton, Janet L.	Walker	Mixograph Head Pin Position and Other Factors Affecting Mixograms
1989	Ph.D.	He, Huifen	Hoseney	Development of Theories to Explain Flour Baking Quality
1984	Ph.D.	Heidker, Jean Ingersoll	Behnke	The Effect of Chemical and Bacterial Additions on Reconstituted and High Moisture Sorghum Grain

## THESIS LIST SORTED BY NAME

1998	MS	Heisman, Adam R.	Herrman	Costs of Segregating Wheat at Country Elevators
1977	MS	Hendershot, Larry Roland	Farrell	Tortilla Production: Study of Variables Affecting the Processing of Raw Corn Into Tortillas
1970	MS	Herman, Herbert R.	Deyoe	A Study of Variations in a Group of Feed Formulas for Quality Control Purposes
1946	MS	Hermittee, Raul J.J.		The Effect of Methyl Bromide Fumigation on Flours
1971	MS	Hernandez, Omar J.	Pfost	Design of Feed Mill Facilities by Computer Simulation
1967	Ph.D.	Heusdens, Wilhelmus	MacMasters	Effects of Drying and Storage on Yellow Dent Corn and Its Dry Milled Products
1947	MS	Hibbs, Arthur N.	Shellenberger	Theory and Application of Impact Grinding
2000	MS	Higiro, Juvenal	Flores	Sorghum Dry and Wet Milling for Grits and Starch Production
1994	MS	Hikeezi, Doreen	Walker	Cookie Making Using Dehulled High Tannin Sorghum Supplemented with Peanut and/or Sunflower Flours
1965	Ph.D.	Hischke, Herbert H. Jr.	MacMasters	Effects of Conditioning of Wheat on the Products on Fine Grinding and Air Classification
1974	MS	Hitz, William D.	Seib	The Synthesis of Methyl Alpha- and Beta- Xylopyranosides-5-180
1993	Ph.D.	Hix, Deborah	Walker, Klopfenstein	Physical, Chemical, and Sensory Characteristics of Sugar-Snap Cookies Containing Naturally-Occurring Antioxidants
1986	MS	Holm, Jill	Hoseney	The Use of Chemical Leavening in Frozen Doughs
1987	Ph.D.	Hong, Bumshik	Marchin, Seib	Cloning and Identification of a cDNA From Rat Liver Coding for a Portion of L-Gulonolactone Oxidase
1989	Ph.D.	Hong, Kyung Sook	Klopfenstein	Factors Affecting Viscosity of Soybean Milk Processed by Rapid Hydration Hydrothermal Cooking (RHHTC) Method

## THESIS LIST SORTED BY NAME

1997	MS	Hongtrakul, Kittiporn	Goodband, Behnke	The Effects of Extrusion Processing of Carbohydrate Sources on Early-Weaned Pig Performance
1991	MS	Hooshmand, Homa	Klopfenstein	Effects of Gamma Irradiation on Mycotoxin Degradation and Protein Quality of Grains with Different Moisture Content
1960	MS	Hoseney, Russell C.	Finney	Quantitative Determination of Urea, Thiourea, and Certain of their Substitution Products of Spectrophotometric Techniques
1968	Ph.D.	Hoseney, Russell C.	Pomeranz, Finney	Functional (Breadmaking) and Biochemical Properties of Wheat Flour Components (two copies)
1981	MS	Hsu, Eric Wen-Jong	Varriano-Marston	Evaluation of Nephelometric Method to Determine Alpha-Amylase Activity in Wheat Flours
1980	MS	Hsu, Huei-Huan	Tsen	Processing Conditions, Nutritional, and Baking Properties of Quick-Cooking Soybeans
1978	Ph.D.	Hsu, Kenneth Hsuehchia	Seib	Frozen Bread Dough
2001	MS	Hu, Jie	Sun	Effects of Sorghum Starch and Protein on Sorghum-Wheat Composite Bread Volume and Texture
1967	MS	Huang, Elena M.	Johnson	Relationship of Protein Content of Mature Wheat and Vegetative Growth
1979	MS	Huang, Grace Rey-Yau	Marston	A Study of Alpha Amylase Activity in Kansas Hard White Wheats
1981	Ph.D.	Huang, Grace Rey-Yau	Varriano-Marston	Flour Chlorination: Effects on Starch and Water Binding
2012	PHD	Huang, Hongzhou	Sun	Self-Assembling Peptide Hydrogel: Design, Characterization and Application <a href="https://krex.k-state.edu/dspace/handle/2097/15539">https://krex.k-state.edu/dspace/handle/2097/15539</a>
1965	MS	Huang, Lien H.	Ward	Air Classification of Wheat Flours
1997	Ph.D.	Huang, Weining	Hoseney	Studies of Factor(s) Producing Sticky Dough
1984	Ph.D.	Hung, Jerry Jer-San	Deyoe	Studies on Processing Functional Characteristics and Nutritional Quality of Hydrothermal Extracts of Soybeans

## THESIS LIST SORTED BY NAME

1972	MS	Hung, Jer-San	Deyoe	The Stability of Vitamin A Products in Cattle Supplements	
1986	MS	Hung, May Mei-Jiun	Ponte, Fung	Effect of Ingredients on the Quality of Frozen Dough	
1986	MS	Hung, Tsui-Hwa Tracy	Seib	Determination of L-Ascorbyl 6-Palmitate in Breadmaking Using Reverse-Phase High-Performance Liquid Electrochemical (EC) Detection	
1999	MS	Hunt, Pamela	Sun	Effects of Particle Size in Sorghum Composite Bread Making	
1997	MS	Hunter, Christianna M. K.	Walker	Digital Image Analysis of Sugar-Snap Cookie Surfaces	
1961	Ph.D.	Hussein, Ahmed Said H.		Amino Acid Composition of Gluten and Water Soluble Fractions of Wheat Flour and Its Relationship to Flour Quality (two copies)	
1971	MS	Hyder, Mohamed Aleemuddi	Hoseney	Soyflour Fractions in Breadmaking and their Interaction with Wheat Flour Components	
1991	MS	Inagaki, Toshiki	Seib	Replacement of Wheat Starch with Cross-Linked Waxy Barley Starch in Reconstituted Flour and the Effect on Firming of Bread Crumb	
1995	Ph.D.	Ingelin, Mark Elliot	Ponte, Walker	Measurement of Dough Properties and Their Use in Predicting White Pan Bread Quality	
2011	MS	Iva-Tyiran, Florin	Gwartz	New Processing Alternatives for Production of Low Fat and Ash Production of Low Fat and Ash Sorghum Flour	<a href="http://krex.k-state.edu/dspace/handle/2097/14863">http://krex.k-state.edu/dspace/handle/2097/14863</a>
1979	MS	Jackson, G. Michael	Marston	Imbibitional and Textural Characteristics of Aged Black Beans (P. Vulgaris) as Related to Cooking Functionality (copy missing)	
1983	Ph.D.	Jackson, Glenn Michael	Hoseney	The Effect of Endogenous Phenolic Acids on the Rheological Properties of Wheat Flour Doughs	
2006	MS	Jaing, Hongxin	Seib	The Color and Properties of Food Products Made from a Bright-White Hard Winter Wheat and the Phenolics In Its Course Wheat Bran	

## THESIS LIST SORTED BY NAME

1992	Ph.D.	Jayasena, W. Vijaya	Hoseney, Faubion	Computer Digital Image Processing for Wheat Variety Identification
2002	MS	Jella, Praveen Kumar	Haque	Evaluation of Flour Milling Process Using Computer Simulation
1977	Ph.D.	Johnson, Aarion C.	Johnson	Chlorine Treatment and Other Methods to Improve Cake Flours
1942	MS	Johnson, John A., Jr.	Bayfield	Correlation of Baking Results with Some Physical Properties of Doughs
1978	Ph.D.	Johnson, Lawrence Alan	Hoover, Deyoe	Processing Aqueous Extracts of Soybeans By Rapid-Hydration Hydrothermal Cooking
1973	MS	Johnson, Steven A.	Tillman	Profit Improvement In Bakeries By Use of Methods Analysis
1981	MS	Jones, Max Albert	Bates, Hoseney	Amino Acid Analysis: Hydrolysis, Color Reagent, and Sensitivity
2008	PHD	Jonnala, Ramakanth	MacRitchie	Protein Composition Functionality Relationships Using Novel Genetic Lines
1996	Ph.D.	Jun, Woojin	Seib, Chung	Flour Properties in Relation to Noodlemaking
1980	MS	Junge, Richard C.	Hoseney	Two Effects of Surfactants in Bread I. Incorporation in Bread Dough. II. A Mechanism for Shortening Improvement of Loaf Volume
1960	MS	Kabance, La Rue Burleigh	Hastings	Factors Influencing Distribution of Micro-Ingredients in Mixed Feeds
1982	MS	Kaced, Idir	Hoseney	Factors Contributing to the Development of Rancidity in Ground Pearl Millet ( <i>Pennisetum Americanum</i> -L-Leeke) During Storage
1982	MS	Kaci, Mustapha Ait	Ward	Quality Evaluation of Spaghetti Made From Two Subclasses of Durum Wheat and From Hard Winter Wheats of Different Dark Hard and Vitreous Count

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## THESIS LIST SORTED BY NAME

1999	MS	Kadir, Sorkel A.	Tilley	Quality of Tortillas Produced from High Extraction Hard Red and White Wheat Flours
1985	MS	Kai, Tatsuo	Ponte	Comparing of Residual Sugar and Firming Characteristics of White Pan Breads Made By Sponge Dough and Short-Time Dough Processes
1973	Ph.D.	Kakuda, Nipa S.	Lineback	Characterization of Components in Water-Soluble Pentosan Fractions of Wheat Flours
1983	MS	Kantor, Richard Valiant	McEllhiney	Labor Productivity and Employee Incentive Programs for Commercial Plants in the Feed Industry (two copies)
1970	MS	Kao, Chaun	Robinson	Fungus Deterioration of Grain: Effect of Fungus Infection on Amino Acids and Vitamins in Whole Wheat
1974	Ph.D.	Kao, Chuan	Robinson	Fermented Foods from Chickpea Horsebean and Soybean
1972	MS	Kapasi-Kakama, Joatham	Deyoe	Amino Acid Content of Sorghum Hybrids and Their Mill Products
2011	PhD	Karkle, Elisa	Alavi	Extruded Cellular Matrices Containing Pomace: Carbohydrate Interactions, Expansion Dynamics and Structure-Texture Relationships
1971	MS	Karlinhoff, Reuben	Pfost	Inventory Control for Finished Feeds Under Constraint
1998	MS	Karr, Gregory S.	Sun	Acetylation of Ground Wheat Straw for the Production of Strawboard
1931	MS	Kautz, George M.	Swanson, Pence	The Effects of Evaporation in Wheat and Mill Stocks on the Process of Milling
1970	MS	Ke, Charles	MacMasters	Effect of Drying Temperatures on Solubility of Corn Protein
1973	Ph.D.	Ke, Charles H.	Lineback	Studies on the Starches and Free Carbohydrates of Chickpea and Horsebean Flours
1973	Ph.D.	Ke, Helen C.	Lineback	Studies on the Carbohydrates and Phenolic Compounds in Masonex, a Complex Commercial Hemicellulose Extract

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## THESIS LIST SORTED BY NAME

1970	MS	Ke, Helen Chi-Pin	Pomeranz	A Study on the Composition of Milled Barley Products (three copies)
1987	MS	Ke, Victor	Ponte	Firming Comparison of White Pan and Whole Wheat Breads
1962	MS	Keck, Marvin C.	Miller, Johnson	The Quality of Flour From Wheat Grown in Liquid Cultures Containing Various Concentrations of Phosphorus (two copies)
1978	MS	Keltner, Gene Harvey	Bates	Protein and Structural Analysis of Potential Wide Hybrid Cereals (two copies)
2009	MS	Khamis, Moses	Subramanyam	EFFECT SOF FLAMELESS CATALYTIC INFRARED RADIATION ON STORED WHEAT INSECTS AND WHEAT QUALITY
1975	Ph.D.	Khan, Abdur Rasheed	Johnson	Degradation of Starch Polymers by Microwave Energy
1978	MS	Killeen, Timothy J.	Bates	Intergeneric Crossability Barriers in the Triticeae
1992	Ph.D.	Kilmer, Olga Vindiola L.	Seib	Effects of Minerals and Apparent Phytase Activity in the Development of the Hard-to-Cook State of Beans
1990	Ph.D.	Kim, Chang Soon	Walker, Ponte	The Interaction of Sugars, Lipids and Starches on High-Ratio Cake Gelatinization and Pasting Properties
1988	MS	Kim, Hee Sun	Seib	Determination of Erythroascorbic Acid in Baker's Yeast and the Effect of D-Erythroascorbic Acid on Flow Properties of Wheat Flour Dough
1987	Ph.D.	Kim, Hyuk II	Seib	Spaghetti from Hard Winter Wheats, and Improving the Cooking Quality and Color of Farina Spaghetti
1989	Ph.D.	Kim, Wansoo	Seib, O.K. Chung	Origin of Color in Gluten
1992	MS	Kim, Yangsoo	Deyoe, Flores	The Relation of Physical Characteristics of Wheat Blends and Experimental Milling Performance to Some Commercial Milling Performance Parameters

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## THESIS LIST SORTED BY NAME

1996	Ph.D.	Kim, Yangsoo	Deyoe	Estimation of Flour Mill Operations Using Computer Simulation	
1973	MS	Kim, Yoon Ja	Tsen	Effects of Surfactants, Soy Products, and Salt on Amylograph Properties of Flour Suspensions and Cooking Quality of Noodles	
1976	Ph.D.	Kim, Yoon Ja	Robinson	Effect of Surfactants on Starch in a Model System	
1969	MS	Kirleis, Allen W.	Robinson	Some Effects of Soy-Protein Concentrate on Dough and Bread Characteristics	
1987	MS	Kivett, Christine	Faubion	Studies of Dough During Fermentation and Overmixing	
1972	MS	Knake, Raymond P.	Deyoe	The Effects of Feeding Molded Grain and Vitamins to Coturnix Quail	
1974	Ph.D.	Knake, Raymond P.	Deyoe	The Effects of Grain Preservatives or Vitamins on Utilization of High Moisture of Molded Grain	
2007	MS	Koc, Hicran	Wetzel	Infrared Chemical Imaging of Germinated Wheat: Early Nondestructive Detection and Microspectroscopic Imaging of Kernel Thin Cross Section InSitu	<a href="http://krex.k-state.edu/dspace/handle/2097/512">http://krex.k-state.edu/dspace/handle/2097/512</a>
1983	MS	Koch, Kim B.	Behnke	Studies of Electronic Moisture Meter Performance on Freshly Harvested Grains in Kansas	
1990	Ph.D.	Koch, Kim Berl	Behnke	Wet or Dry Extrusion, Steam Flaking, and Dry Roasting of Full Fat Soybeans: Production of Viable Feed Ingredients	
1981	MS	Koch, Richard B.	Seib	Baking Performance of Ascorbyl-6-Palmitate in Pup Loaves	
2012	MS	Kodavali, Swathi	Alavi	PHYSICO-CHEMICAL PROPERTIES, AND WATER AND OIL UPTAKE CHARACTERISTICS OF NOVEL, SOY-BASED SNACKS PROCESSED USING EXTRUSION	<a href="http://krex.k-state.edu/dspace/handle/2097/15055">http://krex.k-state.edu/dspace/handle/2097/15055</a>
1977	MS	Koepsel, Kirsten Marta	Hoseney	Effect of Corn Syrups in Cake Production	
1993	Ph.D.	Koh, Bong Kyung	Hoseney	Factors in the Water Soluble Fraction Causing Poor Mixing Tolerance of Wheat Flour	

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1981	Ph.D.	Kohounko, Dansou Kossou	Pedersen	Factors Affecting the Storage of Pearl Millet ( <i>Pennisetum americanum</i> Leeke)
1977	MS	Kososki, Adilson Reinaldo	Pfost	Two Methods of Comparing Equilibrium Moisture
1990	MS	Kouakou, Kouassi Lazar	Posner	Application of High Protein Legume in the Development of Composite Flour Bread
1995	Ph.D.	Kouakou, Kouassi Lazar	Pedersen	A Laboratory Study of Atrazine Transfer from Contaminated Water During Corn Steeping Process
1992	Ph.D.	Krishnarau, Leelavathi	Hoseney	Functional Properties of Starch Tailings and Insoluble Pentosans in Baking
1999	MS	Kuakpetoon, Daris	Flores	Effect of Particle Properties and Blending Ratios on the Dry Mixing of Soft and Hard Wheat Flours
1976	MS	Kuhn, Jerry Dean	Farrell	Effects of Splitting Untempered and Partially Tempered Wheat as a Possible Method to Shorten Tempering Time of Hard Red Winter Wheat
1980	MS	Kulkarni, Rajendra G.	Ponte	Significance of Gluten Content as an Index of Wheat and Flour Quality
1984	Ph.D.	Kulkarni, Rajendra G.	Ponte	Quality Evaluation of Wholewheat Flours I. Effect of Different Milling Techniques. II. Mixing and Energy Characteristics
1986	MS	Kulyingyong, Sunan	Faubion	In Vitro Activity of Sorghum Non-Tannin Polyphenols on Growth of Potential Mycotoxin-Producing Fungi
2004	MS	Kunam, Madhusudhana Reddy	MacRitchie	Crosslinking in Gluten Fractions Induced by Heating
1979	MS	Lai, Christopher C.C.	Marston	Pearl Millet Lipids: Composition and Changes During Storage
1983	MS	Lai, Chron-Si	Davis	Effect of Yeast Protein Concentrate of Breadmaking. Effect of Yeast Protein Concentrate and Dried Whole Yeast on Extrudates Properties. Isolation of Fermentation Stimulants From Yeast Protein Concentrate

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1986	Ph.D.	Lai, Chron-Si	Davis	Effect of Bran on Breadmaking Effects of Short and Germ on Breadmaking Effects of Free Flour Lipids and Shortening on Breadmaking Determination of Flour Thiol Content
1998	MS	Lam, Ana	Walker	The Heat Transfer Coefficient for Four Breakfast Cereals Determined in a Jet Sweep Impingement Oven
1970	Ph.D.	Lambert, Mary Ann	Deyoe	Variation in the Level of Certain Blood Constituents of Channel Catfish, <i>Ictalurus Punctatus</i>
1989	MS	Lang, Cristina E.	Walker	Hard White Winter Wheat Hamburger Buns and Couscous Product Development
1993	Ph.D.	Larsen, D'Anne	Hoseney, Faubion	Determination of Factors Controlling Crumb Grain Quality
1990	MS	Larsen, D'Anne Marie	Setser, Faubion	Effects of Flour and Process Conditions on Sensory Characteristics and Rheological Properties of Pizza Crust
2004	MS	Larson, Zeb Alfred	Subramanyam	Diversity and Medical Importance of Stored-Product Insects in Feed Mills
1978	MS	Laurel, Victoria Basaca	Bates	Effects of Immunosuppressants on Plant Growth and Development
1958	MS	Lawrence, James F.	Johnson	An Investigation of the Volatile Organic Compounds Produced During Fermentation (two copies)
2000	Ph.D.	Lawson, Pamela	Walker	The Effect of a Rotary Extrusion Divider on Commercial White Pan Bread Dough
1984	MS	Lawton, John Warren Jr.	Davis	Influence of a Process Variable, Temperature and Two Ingredient Variables, on Extrusion Texturization of Wheat Gluten
1989	Ph.D.	Lawton, John Warren Jr.	Faubion	Studies of Sorghum Endosperm Hardness Using Reconstituted Tables and the Tangential Abrasive Dehulling Device

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1981	Ph.D.	Lee, Chao-Chou	Hoseney	Method to Produce a Single-Stage White Layer Cake Mix	
1973	MS	Lee, Chen-Hsiung	Seib	Synthesis and Properties of L-Ascorbate 2-Sulfate	
1976	Ph.D.	Lee, Chen-Hsiung (Eldon)	Seib	Synthesis and Characterization of L-Ascorbate Phosphates and Their Stabilities in Model Systems	
2004	PhD	Lee, Kyung-Min	Herrman	Physical and Biochemical Determinants of Maize Hardness and Extrudate Properties of Selected Hybrids	
1983	MS	Lee, Mao-Jung	Wetzel	High Performance Liquid Chromatographic Determination of the Sitosteryl-b-D-Glucoside/sn-1, 2 Dilioleoyl-3-Galactosyl-Glycerol Ratio as an Indicator of Stored Wheat Condition	
1989	MS	Lee, Young-Tack	Ponte	Effects of Ingredient Variables and Formula Optimization for Rice Bread with Soy Flour Substitution	
1976	Ph.D.	Leising, Jerome D.	Kropf	The Role of Processing Variables, Pigment Levels, Autoxidation Rates and Related Muscle Characteristics in Display Color Stability of Frozen Bovine Longissimus and Psoas Major Muscles	
1991	MS	Leong, Mary	Ponte	Split Stream Milling the Production of Cakes and Cookies from Selected Hard Wheat Flour Streams	
2014	MS	Lewis, Landon	Jones	Evaluation of peleting process parameters on feed nutrient composition and pig growth performance	<a href="https://krex.k-state.edu/dspace/handle/2097/17714">https://krex.k-state.edu/dspace/handle/2097/17714</a>
1993	MS	Li, A.	Walker	Dough Temperature Change During Mixing in a Mixograph and a Comparison of Cake and Baking in Conventional, Impingement, and Hybrid Ovens	
2009	PHD	Li, Jian	Walker	Total Anthocyanin Content in Blue Corn Cookies as Affected by Baking Process and Ingredients	<a href="http://krex.k-state.edu/dspace/handle/2097/1673">http://krex.k-state.edu/dspace/handle/2097/1673</a>
2003	MS	Li, Jian (Jane)	Walker	Effects of Water Absorption and Mungbean Middlings Content on Mungbean-Durum Semolina Composite Pasta Quality	
1995	MS	Li, Ning-Hong	Ponte	Multigrain and High Fiber Bread Production with HRW Wheats Grown in Kansas	

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2011	PhD	Li, Yonghui	Sun	Biodegradable Poly(lactic acid) Nanocomposites: Synthesis and Characterization	<a href="http://krex.k-state.edu/dspace/handle/2097/8543">http://krex.k-state.edu/dspace/handle/2097/8543</a>
1987*	MS	Li, Yuzhou	Wingfield	The Influence of Kernel Size on the Millability of Wheat	
1988*	Ph.D.	Li, Yuzhou	Posner	Development of Wheat Germ Separation Methods and the Milling Characteristics of Degermed Wheat	
1989	Ph.D.	Li, Yuzhou	Posner	Development of Wheat Germ Separation Methods and the Milling Characteristics of Degermed Wheat	
1999	Ph.D.	Liang, Xiaowu	Seib	Gel Properties of Noodle Flours and Their Wheat Starches Measured by Dynamic Rheometry. Matching Storage Moduli of Low-Swelling Flours to High-Swelling Flours by Adding Modified Starches	
1988	Ph.D.	Liao, Ming-Long	Seib	2-Polyphosphate Esters of L-Ascorbate: Synthesis, Characterization, and Properties	
1994	MS	Liao, Yue	Hoseney	Studies on Gel Protein Properties of Wheat Flour and Dough	
1997	Ph.D.	Liao, Yue	Hoseney	The Role of Yeast ( <i>S. cerevisiae</i> ) in Bread Making	
2002	MS	Liavoga, Allan Bright	Okot-Kotber	Polyphenol Oxidase in Wheat Milling Fractions from a Variety of Cultivars and Activation by Some Chemicals and Trypsin	
2006	Ph.D.	Liavoga, Allan Bright	Seib	D-Xylose Produced from Wheat Straw by Acid and Enzyme Catalyzed Hydrolysis and the Purification of Xylitol	
1980	Ph.D.	Lillard, Donald W. Jr.	Seib	Use of Dough Spread Test to Measure the Rheological Effects of Ascorbic Acids	
1977	MS	Lillard, Donald W., Jr.	Seib	L-Ascorbic Acid in Concentrated Sulfuric Acid; Improved Synthesis of L-Ascorbic Acid 6-Sulfate	

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1990	Ph.D.	Lim, Seung Taik	Seib	Preparation and Properties of a Thick-Boiling, Phosphorylated Wheat Starch for Food Use, and Location of Phosphate Esters on Starch by P-NMR Spectroscopy	
1988	MS	Lin, Chen-Hwa	Ponte	Preparation of High Total Dietary Fiber Material from Wheat Mill Feed, and Its Utilization in Breadmaking	
1964	MS	Lin, Fang M.	Pomeranz	Parameters for the Determination of Heat Treatment of Soyflour	
1968	Ph.D.	Lin, Fang M.	Pomeranz	Isolation and Characterization of Water-Soluble Gums in Wheat Flours	
2007	MS	Lin, H-Sing I	Walker	Using Enzymes to Improve Frozen-Dough Bread Quality	<a href="http://krex.k-state.edu/dspace/handle/2097/554">http://krex.k-state.edu/dspace/handle/2097/554</a>
1997	MS	Lin, Jing	Ponte	The Effects of Shortening, SSL, and Dough Remolding on the Stability of Frozen Dough	
1983	MS	Lin, Tze-Ching	Tsen	Effects of Processing Methods and Wheat Flours on the Quality of Steamed Breads	
1991	Ph.D.	Lin, Wei-Daw Alfred	Hoseney	Purification of Proteolytic Enzymes and Their Effects on Rheological Changes on Cracker Sponges a Study of Wheat Hardness Using Electrophoresis	
1972	MS	Ling, Leh-Leu	Robinson	A Study of Lipids of Chickpea (two copies)	
1976	Ph.D.	Ling, Leh-Yeh	Robinson	Preparation Partial Characterization, and Potential Uses of Sunflower Seed Flour and Its Products (two copies)	
1962	Ph.D.	Linko, Yu-Yen	Johnson	Carbonyl Compounds in Bread (two copies)	
1991	MS	Liu, Ming Chao	Posner	Study and Assessment of a Computer Simulation Model for Flour Mill Industry and Educational Purpose	
1973	Ph.D.	Lockwood, Leonard M.	Lineback	Organophosphate Pesticides for Use In Grain Protectants in India: Degradation of Their Residues During Milling and Cooking of Cereal Grains	



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1977	MS	Longbottom, Rebecca Anne	Deyoe	In Vivo and In Vitro Evaluation of Immature Sorghum Grain for Poultry
1980	Ph.D.	Longbottom, Rebecca Anne	Deyoe	Aflatoxins in Feed Grains: Field Incidence, Inactivation Studies and Nutritional Changes Due to Contamination During Storage
1993	Ph.D.	Lopez, Jaime Gerardo	Behnke	Standardization of Pellet Water Stability Index Techniques and the Effects of Cassava Meal or Vital Wheat Gluten on Water Stability and Nutritional Quality of Pelleted Diets for Juvenile
1969	MS	Lorenz, Klaus	Johnson	The Effect of Flour Starch Damage on Physical Dough Properties of Continuous Mix Bread
1970	Ph.D.	Lorenz, Klaus J.	Johnson	Starch Hydrolysis at High Temperatures and Pressures
1948	MS	Loska, S.J.	Shellenberger	Determination of Pentosans of Wheat and Flour and Their Relation to Mineral Matter
1968	MS	Lovett, Leslie A.	Farrell	The Distribution and analysis of all the Streams on the Kansas State University Pilot Flour Mill
2000	MS	Loza-Garay, Mariano	Flores	Flour Milling Flow Characterization Using Computer Simulation
1983	Ph.D.	Lu, Sharon Pao-Wan	Seib	Investigations in Grain Science: 1. Synthesis of Tyrosinyl/B-D-Glucopyranoside; 2. Synthesis and Properties of the 1, 2, and 3-Methyl Ethers of L-Ascorbic Acid; and 3. Breadmaking Integrated with Wet-Processing of Wheat Flour (two copies)
1995	MS	Lu, Xiuzhen	Seib	Preparation and Assay of Dehydroascorbic Acid Dimer and Its Potential Use in Breadmaking
1997	Ph.D.	Lu, Xiuzhen	Seib	Preparation of Whitened Wheat Bran Fiber by Peroxide Bleaching of Wheat Bran
1991	MS	Lu, Yeong Ching Ruth	Ponte	Chinese Steamed Bread: Effect of Flour and Processing

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1996	MS	Lumdubwong, Namfone	Seib	Rice Starch Isolation by Alkaline Protease Digestion	
2010	MS	Mader, Erin	McKinney	Utilizing Crude Glycerol and DDGS in Animal Diets: Feed Manufacturing Considerations	<a href="http://krex.k-state.edu/dspace/handle/2097/7066">http://krex.k-state.edu/dspace/handle/2097/7066</a>
1973	Ph.D.	Madl, Ronald Leon	Tsen	Characterization of Certain Protein and Enzyme Systems of Triticale	
1970	Ph.D.	Maga, Joseph Andrew	Johnson	Observations on the Effects of Processing and Storage on Soy Flavor	
1974	MS	Magoffin, Charles D.	Hoseney	Short-Time Baking Systems	
1979	MS	Mahdi, Jassem Ghalib	Marston	The Effect of Mixing Atmosphere and Fat Crystal Size on Bread Quality	
1949	MS	Malo, John F.	Shellenberger	Quality, Distribution, and Utilization of the 1946 Wheat Crop	
1993*	MS	Maloney, Michael B.	Deyoe, Flores	A Comparative Study of U.S. and Internationally Competitive Wheat Shipments: 1990-1992	
1989	Ph.D.	Malouf, Ronald B.	Hoseney	A Study of Wheat Hardness Using Tablets Made From Reconstituted Flour	
1963	MS	Mamaril, Francisco P.	Shellenberger	The Wheat Meal Fermentation Time Test	
1966	Ph.D.	Mamaril, Francisco P.	Pomeranz	Effects of Dough Mixing and of Oxidizing Agents on Isolation and Fractionation of Wheat Flour Proteins	
1977	Ph.D.	Maneepun, S.	Tsen	Functional and Nutritional Studies of Spaghetti Samples Prepared From Durum Semolina-Hard Wheat Farina Blends Supplemented with Soy or Fibrous Products	
1986	Ph.D.	Maningat, Clodualdo	Seib	Chemical Modification of Wheat Starch	
1970	MS	Mann, Abdul Rashid	MacMasters	Studies on Improving the Shelf-Life of Chapatis and Nan	

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2000	MS	Mao, Yufeng	Flores	Effect of Starch Damage and Particle Size on the Texture of Wheat Flour Tortillas	
1991	MS	Marshall, Etta S.	Hoseney	Study of Microwave Induced Toughening Using the Kramer Shear Cell and Differential Scanning Calorimeter	
1979	MS	Martin, David John	Tsen	Application of Microwave Energy for Baking Cakes	
1985	MS	Martin, Merrie L.	Davis	Effect of Soy Flour on Fat Absorption by Cake Donuts	
1989*	Ph.D.	Martin, Merrie L.	Hoseney	Rethinking Bread Firming	
1985	MS	Martin, Stuart	Behnke	Comparison of Hammermill and Roller Mill Grinding and the Effect of Grain Particle Size on Mixing and Pelleting	
2008	MS	Martinez-Kawas, Adrian	McKinney	Evaluating flushing procedures to prevent drug carryover during medicated feed manufacturing	<a href="http://krex.k-state.edu/dspace/handle/2097/1025">http://krex.k-state.edu/dspace/handle/2097/1025</a>
2013	PhD	Martinez-Kawas, Adrian	Maier	A Feasibility Study of Postharvest Handling, Storage and Logistics of Bioenergy Crops	<a href="http://krex.k-state.edu/dspace/handle/2097/16304">http://krex.k-state.edu/dspace/handle/2097/16304</a>
1985	Ph.D.	Mason, William	Hoseney	Factors Affecting the Viscosity of Extrusion Cooked Wheat Starch	
1996	Ph.D.	Mathew, John M.	Hoseney	Factors Affecting the Extrusion of Cereal Based Foods	
1996	Ph.D.	Mathew, Renu	Hoseney	Glass Transition of Cereal Products	
1985	Ph.D.	Mathewson, Paul A.	Pomeranz, Seib	Development of Enzymological and Fourier Transform Infrared Spectroscopic Methods for Analysis of Proteolytic Activity	
1996	MS	Matsunaga, Naoko	Seib	Alkali - Extraction of Wheat Starch Granules	

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1979	Ph.D.	Mauro, David J.	Wetzel	Analysis of Selected Water Soluble Vitamins and Vitamin Derivatives from Cereal Grains and Cereal Based Foods by High Performance Liquid Chromatography
1992	Ph.D.	Maziya, Busie Bhekile	Klopfenstein, Walker	Nutritional Properties of Hard White Wheat and Hard Red Winter Wheats and Alternative Use of a Gluten-Starch Washing Stream
1989	MS	McAfee, Christopher M.	Klopfenstein	Effects of Dietary Energy Level, Protein Type, and Flavoring Agent in Extruded Feed for Raceway Culture of Channel Catfish
1940	MS	McCluggage, Max E.	Swanson	A Method for the Determination of the Milling Properties of Hard Red Winter Wheat and Tests of Its Reliability
1982	MS	McCluskey, Patrick Joseph	Ponte	Functionality of Nonfat Dry Milk and Milk Replacers in Sponge Cake
1930	MS	McCormick, Robert E.	Swanson	Effects of Length of the Tempering Period of the Processes of Milling
1992	MS	McCoy, Robert Andrew	Behnke	Effect of Mixing Uniformity on Broiler Chicks Performance
1988	MS	McKee, Jed W.	Behnke	Effect of Wheat Gluten on Underwater Pellet Stability of Pelleted Catfish and Shrimp Diets
2000	MS	McKinney, Leland J.	Behnke	The Effects of High Oil Corn on Feed Processing Characteristics and Swine Performance
1995*	MS	McPherson, Andrew	Seib	The Factors in Hard Wheat Flour Responsible for Reduced Cookie Spread
1963	MS	Mehrotra, Dinish	Ward	Predicting Commercial Milling Results by Experimental Means (two copies)
1988	MS	Mejia-Martinez, Fausto	Pedersen	Effect of Moisture Content on Milling of Rough Rice Stored for Short Periods of Time

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2012	MS	Mense, Andrew	Faubion	EFFECTS OF AGING NEW CROP WHEAT AND WHOLE WHEAT FLOUR ON BREADMAKING QUALITY AND GLYCOLIPID COMPOSITION	<a href="http://krex.k-state.edu/dspace/handle/2097/15076">http://krex.k-state.edu/dspace/handle/2097/15076</a>
1954	MS	Mentzos, John G.	Pence	Some Effects of Temperature in Wheat Conditioning	
1942	MS	Meyers, Homer S.	Working	Labile Reducing Materials Found in Wheat Flour	
1994	Ph.D.	Middleton, Hattie Mae	Ponte, Walker	Sensory Evaluation of High Fiber Pie Crust: A Comparative Study of Older Consumers in Northeast Iowa	
1973	MS	Mih, Chee	Tsen	Investigation of the Preparation of Ethoxylated Sucrose Monopalmitate and Evaluation of Its Potential Use for Making High-Protein Bread	
2008	MS	Miller, Christopher	Gwirtz	Variation in single kernel hardness within the wheat spike	<a href="http://krex.k-state.edu/dspace/handle/2097/925">http://krex.k-state.edu/dspace/handle/2097/925</a>
1997	Ph.D.	Miller, Kathrine Anne	Hoseney	Dynamic Rheological Properties of Wheat Flour-Water Doughs	
1996	Ph.D.	Miller, Rebecca	Hoseney	The Factors in Hard Wheat Flour Responsible for Reduced Cookie Spread	
1992	MS	Miller, Rebecca Ann	Hoseney	The Role of Xanthan Gum in White Layer Cakes	
1953	MS	Millger, G.D.	Miller	Factors Affecting the Development of Fluorescence in the Tryptophandextrose Reaction	
2001	Ph.D.	Mo, Xiaoqun	Sun	Characterization of Soybean Proteins as Plastics	
1981	MS	Moder, Gregg J.	Ponte	Breadmaking Potential of Straight Grade and Whole Wheat Flours Using Varieties Having Contrasting Physical Dough Properties	
1979	MS	Mohammad, Imtaiz Yar	Ponte	Effect of NAS/NRC Recommended Micronutrients on Wheat Flour, Dough, and Bread Qualities	
1988	MS	Moore, Amy	Hoseney	Factors Involved in the Oxidative Gelation of Water-Soluble Pentosans	

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1973	MS	Moore, Wayne R.	Johnson	Characterization of Extruded Wheat Flour
1984	Ph.D.	Moore, Wayne R.	Hoseney	Factors Affecting Carbon Dioxide in Bread Doughs During Baking
1975	MS	Mora, Miguel A.	Wilcox	Measurement of Maize Weevil and Fungi Damage to Stored Corn
1976	Ph.D.	Mora, Miguel Angel	Wilcox	Damage to Stored Maize Infested with Sitophilus Zeamais Motasch
1994	MS	Morales Alvarez, Jorge	Deyoe	Effect of Fiber Source, Concentration and Processing Conditions on Expansion of Corn Meal Extrudates
2001	Ph.D.	Morales, Jorge C.	Deyoe, Brent	Asian-Style Noodle Manufacturing Using Extrusion Technology
1970	Ph.D.	Moreland, Billie S.	Sucher	Improved Utilization of Kansas Wheat in Domestic Foods and Non-Food Products
1966	MS	Morgan, Edward J.	Pfost	Mixing Studies of a Vertical Mixer and Some Problem Ingredients
1963	MS	Moro, Marta S.	Shellenberger	Some Aspects of Alpha-Amylase Chemistry
2001	Ph.D.	Moroyoqui, Fransisco Cinco	MacRitchie	Methodology for Determining Glutenin Subunit Composition of Isogenic Wheat Lines Varying in the Number of High Molecular Weight Glutenin Subunits
1982	MS	Mouffok, Abderrahmane	Ward	Density Separation by a Nonaqueous Solvent of Fine Ground and Air-Classified Flour Fractions
1996	Ph.D.	Moujib, Mustapha	Walker	Development of Large and Small Scale Baking Techniques, and Evaluation of Bread Wheat Quality in Early Generation Selection for Moroccan Flatbread
2009	MS	Mukhopadhyay, Achira	Vadlani	Innovative Bioprocessing of Lignocellulosic Material for Value Added Product - Lactic Acid
1985	MS	Munoz, Ivette	Davis	Studies on the Oxidative Gelation Mechanism: Effect of Inhibitors, Time and Concentration of Water Solubles on the Relative Viscosity of Wheat Flour Water Soluble Pentosans

<http://krex.k-state.edu/dspace/handle/2097/2332>

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1976	MS	Murthy, Alampalli V.S.	Deyoe	Effect of Added Fat on Extrusion Processed Corn-Urea Mixtures (Starea)	
1969	MS	Mustafa, Abdelmoneim I.	MacMasters	Evaluation of New Varieties of Sorghum Grain for Wet-Milling (two copies)	
1976	Ph.D.	Mustafa, Abdelmoneim I.	Tsen	Studies of Breads from Composite Flours and on Surfactants	
1985	Ph.D.	Naewbanij, Maitri	Seib	Quality Indicators for Rough Rice During Aerated Storage	
1981	Ph.D.	Nagarajan, Padmabhan	Bates	Wide Hybridization and Exogenous Chemicals I. Legume Studies, II. Barley Studies	
2010	PhD	Nanjundaswamy, Ananda	Vadlani	Carotenoid Value Addition to Distiller's Dried Grain with Solubles by Red Yeast Fermentation	<a href="http://krex.k-state.edu/dspace/handle/2097/7009">http://krex.k-state.edu/dspace/handle/2097/7009</a>
1994	MS	Naroola, Minni	Ponte, Seib	Preparation of a White Fiber Ingredient From White Wheat Bran	
2010	MS	Nath De Oliveira, Daniela	Faubion	Thermal Properties of Starch from Transgenic Isolines of Wheat Differing in Starch Surface Components	<a href="http://krex.k-state.edu/dspace/handle/2097/4319">http://krex.k-state.edu/dspace/handle/2097/4319</a>
1980	MS	Neel, Donald V.	Ward	A Milling and Baking Comparison of Hard White Wheat Versus Hard Red Wheat with Flour Color and Extraction Level as Primary Quality Factors	
1982	Ph.D.	Neel, Donald V.	Hoseney	Parameters Affecting the Flowability of Hard and Soft Wheat Flours and Their Relationship to Sifting	
1952	MS	Nelson, Richard G.	Milner	Effect of Storage and Other Treatments on Certain Physical and Chemical Properties of Flour	
1986	MS	Nelson, Scott	Klopfenstein	The Effects of Protein Type and Energy Level in Raceway Culture of Channel Catfish	
1990	MS	Neufeld, Kevin J.	Walker	Methods of Determining the Vitality of Wheat Gluten	
1966	MS	Niernberger, Floyd	Farrell	Roll Diameter and Speed - Their Effects on First Break Grinding of Wheat	

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1965	MS	Nijweide, Robert J.	Pfost	Preparation of Additives Containing Liquids
1985	MS	Nolan, Nancy L.	Hoseney	An Electron Spin Resonance Study of Native Starch Systems
1966*	MS	Nordstedt, Roger A.	Pfost	Physical Properties of Hemicellulose Extract as a Fed Ingredient
1986	Ph.D.	Nouaigui, Sadok	Eustace	Hardness Measurement and Gliadin Polyacrylamide Gel Electrophoresis Identification of Wheat Grains
1943	MS	O'Donnell, W.W.	Bayfield	Effect of Weather, Variety, and Location Upon the Vitamin B1 Content of Some Kansas Grown Wheat
1939	MS	Ofelt, Chester W.	Larmour	The Effect of Dry Milk Solids on the Properties of Doughs
1978	MS	Oh, Nam Hwan	Ponte	Studies on the Production of U.S. White Pan Bread Using Mechanical Dough Development
1984	Ph.D.	Oh, Nam Hwan	Seib	Oriental Dry Noodles: Measurement of Noodle Texture, Effects of Processing Variables and Flour Properties on Noodle Quality; and Determination of Optimum Absorption of Noodle Dough
1986^	Ph.D.	Ohh, Sang-Jip	Behnke	Changes of Sorghum Grain in Both Nutritive Value and Morphology Due to Either Hydrothermal Processing or Germination Treatment
1996	Ph.D.	Ohm, Jae-Bom	Chung, Deyoe	Development of Prediction Models: Wheat Flour Glycolipids by Near Infrared Spectroscopy; and Wheat End-Use Properties by Intrinsic Wheat Quality Factors
1974	MS	Okorio, John Fred	Deyoe	Sorghum Flour Substitution for Wheat Flour in Sambusa Nutritional and Palatability Studies
1970	MS	Olavarri, Rudolfo	Farrell	New Methods of Dry Milling High Lysine Corn
1983	MS	Olewnik, Maureen C.	Hoseney	A Procedure for the Production of Millet Rotis



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2003	Ph.D	Olewnik, Maureen Cecilia	Walker	Predicting Commercial Scale Baking Quality Characteristics of Wheat and Flour Using NIR	
1975	MS	Ortega, Enrique Ismael	Bates	Biochemical Study on the Proteins of Corn Pollen	
1980	Ph.D.	Ortega, Enrique Ismael	Bates	Biochemical and Physical Studies of Advanced Modified Hard Endosperm Opaque-2 Maize Population	
2013	MS	Oshikiri, Reona	Faubion	FUNDAMENTAL BASES FOR THE IMPROVING ACTION OF NOVEL ENZYME-OXIDANT COMBINATIONS IN FROZEN DOUGH	<a href="http://krex.k-state.edu/dspace/handle/2097/15518">http://krex.k-state.edu/dspace/handle/2097/15518</a>
1994	MS	Ovadia, David	Walker	A Bread Staling Phenomenon	
1996	Ph.D.	Ovadia, David	Walker	Microwave Pressure Baking and Vacuum Cooling of Bread	
2013	MS	Padmanabhan, Natarajan	Alavi	A Novel Mechanism for Delivering Nutrition: Sorghum-Based Fortified Blended Foods Using Extrusion	<a href="http://krex.k-state.edu/dspace/handle/2097/16302">http://krex.k-state.edu/dspace/handle/2097/16302</a>
2000	Ph.D.	Padula, Frank	Klopfenstein	Antioxidant Attributes, Cancer Protective Effects, and Stability of Components of Wheat and Quinoa	
2002	Ph.D	Pai, Ya-Yu (Sophia)	Walker	Study of Baking Conditions on Par-Baked Bread Properties	
1994	MS	Palmer, Staci	Walker	The Stability of Chemical Leavening Agents in Frozen Cake Batter Systems	
2000	MS	Pan, Hongde	Sun	Mechanical Properties and Water Absorption of Starch and Poly(Lactic Acid) Blends as Affected by Moisture Content and Extrusion Parameters	
1999	MS	Panzer, Dia	Wetzel	Documenting the Chemical Microstructure in Hard Wheat Varieties Using Infrared Microspectroscopy	
1972	Ph.D.	Pappas, Clifford	Deyoe	Effects of Supplemental Diet on Mineral Composition and Blood Glucose Levels of Channel Catfish ( <i>Ictalurus Punctatus</i> )	

## THESIS LIST SORTED BY NAME

1970	MS	Pappas, Clifford Jay	Johnson	Starch Hydrolysis by Heating in Hermetically Sealed Systems at Neutral pH
1992	MS	Park, Hyesun	Chung, Seib	Stabilities of Three Forms of Vitamin C During Breadmaking and Bread Storage
1996	Ph.D.	Park, Hyesun	Seib	Fortifying Bread with Antioxidants and Dietary Fiber
1996	MS	Park, Seok-Ho	Seib, O.K. Chung	Wheat and Flour Properties in Relation to Bread Crumb Grain
2001	Ph.D.	Park, Seok-Ho	Seib, O.K. Chung	Bread Volume and Crumb Grain Study: Effects of Wheat and Flour Characteristics and Starch Granule Size
1969	MS	Park, Sun Won	Chung	Absorption Kinetics of Water Vapor by Yellow Corn
1982	MS	Parrague, A. Ferrer	Ward	Steady State Sifting of First Break Wheat Stock
1982	MS	Parrott, Stephen Robert	Ponte	Effects of Ingredients and Processing Variables on the Quality of Whole Bread
1970	MS	Patel, Kusum M.	Johnson	Early Prediction of Protein in the Wheat Crop
1973	Ph.D.	Patel, Kusum M.	Johnson	Isolation and Use of Horsebean Protein in Bread
1972	Ph.D.	Patil, Sakharam Karsan	Tsen	Characterization of Components Water-Soluble Pentosans and Glycoproteins From Wheat Flour and Doughs Mixed Under Various Conditions
2000	MS	Paulon, Daniela	MacRitchie	Protein Composition in Developing Grain of Near-Isogenic Lines

## THESIS LIST SORTED BY NAME

1997	Ph.D.	Payne, Joel D.	Ponte, Walker	The Effects of Hydrolytic Enzymes and Reducing Substances from Amylolytic Supplements on Rheological Properties of Wheat Flour Doughs During Baking
1949	MS	Pease, Robert M. Jr.	Shellenberger	The Natural Movement of Wheat and Flour Within the United States
1987	MS	Pecarski, Darinka	McElhiney	The Effects of Liquid Binders on Reduction of Premix Segregation and Dustiness
1979	MS	Pena, Roberto J.	Bates	Factors Affecting Grain Shriveling in Secondary Hexaploid Triticale
1952	MS	Pence, Ernest A.	Johnson	A Study of Baking Over Vapors (two copies)
1930	MS	Pence, Royce O.	Swanson	The Study of the Influence of Temperature on Wheat Tempering
1935	Ph.D.	Pence, Royce O.	Swanson	Flour Mill Flow Sheet Analysis
1973	Ph.D.	Penner, Maurice Dean	Deyoe	Protein Solubility and In Vitro Digestibility of Processed Cereal Grains
1963	MS	Perez, Gustavo	Johnson	Moisture-Temperature Relationship in Starch Gelatinization
1965	Ph.D.	Perez, Gustavo E.	Johnson	Effect of Heating on Posting Properties of Starch
1966	Ph.D.	Perez, Gustavo E.	Johnson	Effect of Heating on the Pasting Properties of Starches
1988	Ph.D.	Persaud, Jagat N.	Faubion, Ponte	Dynamic Rheological Studies of Bread Crumb
1954	MS	Pesho, George Robert	Wilbur	Detection of Immature Rice Weevils
1994	MS	Petrofsky, Keith Eric	Hoseney	Starch-Gluten Interactions in Dough: Rheological Properties of Starch and Gluten from Several Cereal Sources

## THESIS LIST SORTED BY NAME

1978	MS	Pike, Keith Ellis	Deyoe	Enzyme Addition and Blending Variables on Nutritional Qualities for Ruminants of a Liquid Protein Supplement Containing Starch
2001	MS	Pike, Paul R.	MacRitchie	Breadmaking Quality Comparisons Between Hard White Winter and Hard Red Winter Wheat Varieties
1990	MS	Pinel, Luis A.	Pedersen	Effects of Grain Moisture Content and Application Temperature on Chlorpyrifos-methyl Effectiveness
2003	Ph.D	Pirozi, Mônica Ribeiro	MacRitchie	Isogenic Wheat Lines in Determining Composition-Functionality Relationships
1979	MS	Pizzinatto, Antenor	Hoseney	Rheological Changes in Cracker Sponges During Fermentation and a Cracker Test Baking Procedure
1996	Ph.D.	Podolak, Richard	Kastner, Zayas	Effect of Fumaric Acid on the Storage Stability of Meat and Meat Products
1957	MS	Poe, Harold P.	Hastings	The Effect of Added Animal Fat to Basic Poultry Ration on Pellet Production
1962	Ph.D.	Pomeranz, Y.	Shellenberger	Histochemical Characterization of Wheat and Wheat Products
1975	MS	Ponpipom, Sumalee	Lineback	Effects of Germination of Wheat, Oats, and pearl Millet on Alpha-Amylase Activity and Starch Degradation
1985	Ph.D.	Posner, Elieser S.	Deyoe	Milling Performance of Newly Harvested Wheat
1970	MS	Posner, Elieser Salman	Ward	Evaluation of Wheat Tempering and Blending Methods of Hard Red Winter Wheats Under Experimental Conditions
1976	Ph.D.	Pudrushpan, Thanong	Mitchell, Greig	Protein Changes in Sweet Corn Cultivars with Stages of Maturity
1996	MS	Puppala, Vamshidhar	Herrman	Quality Response of Twelve HRW Wheat Cultivars to Disease Across Four Locations in Central Kansas
2003	Ph.D	Puppala, Vamshidhar	MacRitchie	Extruded Foods from White Grain Sorghum

## THESIS LIST SORTED BY NAME

1975	MS	Pursley, William E.	Lineback	Insects as Potential Pests and Contaminants of Texturized Soy Protein	
1982	MS	Pussayanawin, Veranush	Wetzel	Analytical High Performance Liquid Chromatography of Pentosan as Furfural in the Presence of Hydrormethylfurfural	
1986	Ph.D.	Pussayanawin, Veranush	Wetzel	High Performance Liquid Chromatographic Studies of Ferulic Acid in Flour Milling Fractions	
1965	MS	Pyler, Richard E.	Johnson	An Investigation Into the Secondary Swelling of Starch Granules	
2011	PhD	Qi, Guangyan	Sun	STUDIES ON AFFORDABLE AND DURABLE SOY PROTEIN BASED ADHESIVES AND THEIR PHYSICOCHEMICAL PROPERTIES CHARACTERIZATION	<a href="https://krex.k-state.edu/dspace/handle/2097/16178">https://krex.k-state.edu/dspace/handle/2097/16178</a>
1973	Ph.D.	Quadri, Syed F.	Deyoe	Improved Method of Synthesis of L-Ascorbate 2-Sulfate and Its Recovery from Some Cereal Products	
1970	MS	Quadri, Syed Farhatulla	Deyoe	Effects of Temperature Pelleting and Some Chemicals on the Biological Contamination of Feeds	
1972	MS	Rahman, Mohamad Fazlue	Deyoe	An Evaluation of Peeling Bird Resistant Sorghum Grains	
1978	Ph.D.	Rajendra, B.R.	Bates	Genetic Studies of Micro-Morphological Traits in Some Interspecific and Intergeneric Crosses I. Triticeae and II. Leguminosae	
1983	Ph.D.	Rangnekar, Prakash	Ponte	The Rheological Changes of Sponge and Dough in Sponge-Dough Process	
1974*	Ph.D.	Rao, Chigurupati S.	Deyoe	Studies on Organic Acid Treated High Moisture Sorghum Grain	

## THESIS LIST SORTED BY NAME

1972	MS	Rao, Cigurupati S.	Deyoe	Chemical Preservation of High Moisture Corn and Effects of Pelleting and Chemical On Aflatoxin	
1974	MS	Rao, Gangadhar Vemuganti	Pfost	Regenerative Capacity of Silica Gel for Grain Drying	
1972	MS	Rao, Sudha Ramakrishna	Hosene	Effect of Low-Dose Gamma Irradiation On Breadmaking Quality of Wheat	
1994	MS	Rao, Vadlamani K.	Seib	Reduced Browning in Raw Oriental Noodles	
1997	Ph.D.	Rao, Vadlamani Keswara	Seib	Wheat Products Quality Improved by Two Metal Ions	
1983	Ph.D.	Rashid, Javed	Ponte	Effect of Wheat Type and Extraction Rate on Quality of Arabic Type Leavened Flat Bread	
2011	MS	Rattin, Gabriela	Faubion	Effect of Genotype and Environment on Hard Wheat Water Absorption Tolerance	<a href="http://krex.k-state.edu/dspace/handle/2097/8538">http://krex.k-state.edu/dspace/handle/2097/8538</a>
1998	Ph.D.	Reddy, Indira	Seib	Paste Properties of Unmodified and Chemically Modified Waxy and Partial Waxy Wheat Starches	
1976	Ph.D.	Reddy, Krishna Tetali	Deyoe	Studies on Starch Containing Liquid Protein Supplements for Ruminants	
1970	Ph.D.	Reddy, M. Raj	Deyoe	Improved Utilization of Cellulosic Materials Using Different Processing Techniques	
1981	Ph.D.	Reddy, Pocha Radhakrishna	Tsen	Chemical, Physical and Baking Properties of Cereal Fibers, and Evaluation of their Nutritive Value By Digestion and Metabolic Studies with Rats	
1996	Ph.D.	Reddy, Polamreddy V.	Deyoe	Corn Dry Milling Using Roller Mills: Maximizing Low Fat Grit Production	
1975	MS	Reddy, Radhakrishna P.	Tsen	High-Protein Breads From Wheat Flour Fortified with Peanut Flour and Peanut-Soy Blends and Their Nutritive Values	

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1985	MS	Reddy, Vijaya P.	Hoseney	The Identification of the Precursor of Off Odor Causing Compounds, Produced During Storage of Ground Pearl Millet ( <i>Pennisetum Americanum</i> -L-Leeke)	
1986	Ph.D.	Reed, Carl	Pedersen	On-Farm Wheat Storage in Kansas: A Description, Assessment of Losses, and a Comparison of Quality Maintenance Costs Under Various Pest Control Strategies	
1952	MS	Refai, Fawzy Yousef	Milner	The Determination of Pantothenic Acid in Wheat	
1955	Ph.D.	Refai, Fawzy, Yousef	Miller	Some Biochemical Factors Involved in the Resistance of the Wheat Plant to Attack by the Hessian Fly	
2007	MS	Ren, Danqui	Walker	Correlating Dough Elastic Recovery During Sheeting to Flour Analyses and Rheological Properties	<a href="http://krex.k-state.edu/dspace/handle/2097/403">http://krex.k-state.edu/dspace/handle/2097/403</a>
2002	Ph.D	Rengarajan, Ramachandran	Seitz/Macritchie	Volatile Compounds From Dough, Fermented Dough, Bread And Popcorn: Comparison Of Headspace Analytical Methods	
1976	MS	Rengifo, Gabriel	Pfost	High Temperature and High Humidity Grain Storage	
1982	MS	Rho, Kwang Lae	Seib	Retardation of Autoxidation in Ramyon, Deep-Fried Instant Noodle	
1986	Ph.D.	Rho, Kwang Lae	Seib, O. Chung	Oriental Dry Noodles Made From Hard Red Winter Wheat Flours, Improving the Surface Firmness of the Cooked Noodles, and Functional Properties of Wheat Flour Gluten and Lipids in Noodlemaking	
2013	PhD	Rigdon, Anne	Maier	COVERAGE OF BIOMASS FOR ETHANOL PRODUCTION IMPACTS COMPOSITION, CONVERSION YIELDS AND MICROBIAL COMMUNITIES DURING STORAGE	<a href="http://krex.k-state.edu/dspace/handle/2097/16541">http://krex.k-state.edu/dspace/handle/2097/16541</a>
1970	MS	Rimsky, Joshua I.	Deyoe	A Computer Application to Ruminant Feed Formulation Under Israeli Conditions	
1989	MS	Roach, Richard R.	Hoseney	Effect of Neutral Salts on Dough and Bread	

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1993	Ph.D.	Roach, Richard R.	Hoseney	Effect of Fatty Materials on the Swelling and Other Properties of Starch	
1973	MS	Robayo, Jairo F.	Pfost	Rice Drying Rates	
1967	MS	Roberts, Dale E.	Pfost	The Effects of Condensed Fermented Corn Extractives on the Pelleting Process	
2013	MS	Roberts, Ryan	Alavi	UNDERSTANDING THE MECHANISM OF TEXTURIZATION, AND THE RELATIONSHIP BETWEEN PROPERTIES OF WHEAT GLUTEN AND TEXTURIZED VEGETABLE PROTEIN	<a href="http://krex.k-state.edu/dspace/handle/2097/16761">http://krex.k-state.edu/dspace/handle/2097/16761</a>
1957	Ph.D.	Robinson, Robert J.	Lord	The Microbiological Phenomena Involved in the Pre-Ferment Processes of Commercial Bread Production	
1973	MS	Robutti, Jose Luis	Hoseney	Protein Distribution, Amino Acid Composition and Microstructure of Modified Opaque-2 Corn Endosperms	
1997	Ph.D.	Rocha, Mario O. Cortez	Reed	The Occurrence of Fungi in Kansas Corn and Extrusion Processing to Reduce Fumonisin B1 and Hydrolyzed Fumonisin B1 in Alkali-Cooked Corn Flour	
1987	Ph.D.	Rogers, Debi	Hoseney	Saltine Crackers: A Critical Look at the Role of Ingredients and the Process	
1971	Ph.D.	Romer, Oscar A.	Pfost	The Application of Linear Programming to the Management of the Resource Allocation Process in Feed Milling Plants	
1966	Ph.D.	Rooney, Lloyd W.	Johnson	The Role of Certain Amino Acids and Sugars in Production of Carbonyl Compounds in Bread	
1968	Ph.D.	Rose, Lucien C.	Hurley	The Development of a Method for the Determination of Starch Damage	
1964	MS	Rubenthaler, Gordon L.	Pomeranz	Effects of Sugars and Free Amino Acids on Bread Characteristics	



## THESIS LIST SORTED BY NAME

1992	Ph.D.	Ryu, Gi Hyung	Walker, Behnke	Extrusion-Cooking of Wheat Flour: Effect of Extrusion Conditions, Some Baking Ingredients and Emulsifiers	
1979	MS	Sachdeva, Avtar S.	Hoseney	Effect of Infestation Stage, Form, and Treatment on Fragment Count in Flour	
1983	MS	Sadok, Nouaigui	Deyoe	Effect of Method of Tempering on Single Kernel Moisture Content and Milling Properties of Hard Red Winter Wheat	
2007	MS	Saint Paul, Julien	MacRitchie	Comparative Effects of Two Ozonation Treatments on Wheat Flour Technological Properties	<a href="http://krex.k-state.edu/dspace/handle/2097/532">http://krex.k-state.edu/dspace/handle/2097/532</a>
1966	Ph.D.	Salem, Ali	Johnson	Contribution of the Monoaminomonocarboxylic Acids to the Production of Carbonyl Compounds in Bread	
1963	MS	Salem, Ali E.	Johnson	Separation of Oligosaccharides From Corn Syrup and Their Effect on Bread	
2008	MS	Salim, Essam	Behnke	The effect of tracers' physical properties on retention time measurements inside the conditioner of a pellet mill	<a href="http://krex.k-state.edu/dspace/handle/2097/878">http://krex.k-state.edu/dspace/handle/2097/878</a>
1973	MS	Sanchez, Carlos R.S.	Johnson	Bread Flavor Without Prefermentation	
2004	PhD	Sang, Yijun	Seib	Cross-Linked Resistant Starch from High-Amylose Corn Starch, and Structures of Phosphate Esters in Cross-Linked Resistant Wheat Starch Determined by <sup>31</sup> P NMR Spectroscopy	
1982	Ph.D.	Sartori, Maria Regina	Pedersen	Technological Quality of Dry Beans Stored Under Nitrogen	
1994	MS	Satumbaga, Roberto F.	Eustace	Relationship of Physical and Milling Properties of Hard Red Winter Wheat Using the Wheat Characterization Meter	
1987	MS	Saunders, Susan	Davis	Milling Amaranth with Tangential Abrasive Dehulling Device	

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2007	MS	Sawant, Shriraj	MacRitchie	Modification of Wheat and Soy Proteins by Heating
1997	MS	Sayaslan, Abdulvahit	O.K Chung, Seib	Volatile Compounds Identified in Various Starches
2002	Ph.D	Sayaslan, Abdulvahit	Seib	Bench-Scale Wet-Milling Of Wheat Flour: Development Of A Test To Fractionate A Highly Sheared Flour-Water Dispersion And Its Comparison With Fractionation By The Dough-Washing Test
1970	MS	Sayeed, Abdul Lateef	MacMasters	Effect of Phosphate Ions and Dimethyl Sulfoxide on the Amylolytic Activity of Selected Alpha-, Beta-, and Glycoamylases
1967	MS	Schanefelt, Robert Von	Johnson	The Production of Wheat Breads on a Laboratory Continuous Mix Unit
1970	Ph.D.	Schanefelt, Robert Von	Hoover	An Investigation of the Protein and Carbohydrate Components of the Expressible Material from Green Plants (two copies)
1985	MS	Scholten, Roger L.	McElhiney	The Effects of Prebreaking on the Efficiency of Hammermill Particle Size Reduction Systems in Feed Manufacturing
1993	MS	Schope, Wayne Walter II	Klopfenstein	The Effects of Processing on the Nutritional Quality of Sorghum Grain and Wheat
1976	MS	Schroeder, Leodonio F.	Hoseney	Effect of Activated Double Bond Compounds on Dough Mixing Properties
1984	MS	Schultz, Maryse Fay	Hoseney	Properties of Extruded Wheat Starch - Wheat Germ Mixtures as Affected by Temperature, Moisture, and Level of Wheat Germ
1962	MS	Schulze, William E.	MacMasters	Type of Breakage of Cell Walls in Flour Milling (two copies)

## THESIS LIST SORTED BY NAME

1993	MS	Seabourn, Brad	Seib	Varietal and Environmental Effects on Gluten Quality and Phenotypic Stability in Hardness of Hard Winter Wheat Progenies
2002	Ph.D	Seabourn, Bradford W.	Seib/Chung	Determination of Protein Secondary Structure in Wheat Flour-Water Systems During Mixing Using Fourier Transform Horizontal Attenuated Total Reflectance Infrared Spectroscopy
1981	MS	Sebree, Bruce Randall	Seib	Composition and Physical Properties of Brewer's Condensed Solubles. Pellet Binding Use in Formula Feeds
1984	Ph.D.	Sebree, Bruce Randall	Behnke	Degradation of Ration-Incorporated Sodium Bicarbonate During the Pelleting Process and Effect of Phosphate Source Upon Pelleting Performance
2013	MS	Sehgal, Blossom	Subramanyam	Stored-Grain Insect Management with Insecticides: Evaluation of Empty-Bin and Grain Treatments against Insects Collected from Kansas Farms <a href="http://krex.k-state.edu/dspace/handle/2097/15528">http://krex.k-state.edu/dspace/handle/2097/15528</a>
1969	MS	Shah, Ghan-Chunilal	Johnson	Physical and Chemical Properties of Oligosaccharides from Corn Syrup
1968	MS	Shamsuddin, Mir	Deyoe	Solubility of Proteins in Sorghum Grain
1972*	Ph.D.	Shamsuddin, Mir	(copy missing)	Evaluation of Breads Containing Protein Supplements and Sodium Stearoyl 2-Lactylate or Sucrose Tallowater
1992	Ph.D.	Shao, Yi-Yuan	Seib	Synthesis and Properties and D-Erythroascorbic Acid, and the Vitamin C Activities of D-Erythroascorbic Acid and Other Derivatives of Ascorbic Acid in the Tobacco Hornworm, Manduca Sexta
1931	MS	Shellenberger, John A.	Swanson	A Calorimetric Study of Flour in Relation to Its Ash Content
1993	MS	Shen, Guohui	Hoseney	Flavor Comparisons of Cereals
1992	MS	Shen, Lu	Haque	The Saltation Velocity of Wheat Materials in Horizontal Flow

## THESIS LIST SORTED BY NAME

1996	Ph.D.	Shen, Lu	Hoseney	Bread Crumb Grain Measurement by Digital Image Analysis	
1976	MS	Shenouda, Mohel Nagib	Seib	Stability of L-Ascorbate and L-Ascorbate 2-Phosphate in Extruded Wheat Flour	
1973	MS	Shetty, Raviprasad M.	Seib	Determination of the Degree of Gelatinization of Starch	
1992	MS	Shi, Ben	Posner	The Relationship of Wheat Hardness to Millability	
1998	Ph.D.	Shi, Ben	Seib	Humid- and Age-Tolerant Starch-Based Sponge for Loose-Fill Packaging	
1989	MS	Shi, Yongcheng	Seib	Leaching of Amylose from Wheat and Corn Starch	
1993	Ph.D.	Shi, Yongcheng	Seib	Effects of Temperature During Grain-Filling on Composition and Properties of Wheat Starches from Six Cultivars; and Fine Structure of Maize Starches from Four WX-Containing Genotypes in Relation to Gelatinization and Retrogradation	
1995	Ph.D.	Shiferaw, Yilfashewa	Pedersen	Effects of Temperature, Relative Humidity, Insect Infestation, and Phosphine Fumigation on the Germination, Vigor, and Storage Quality of Hard White Winter Wheat	
2001	MS	Sho, Benjamin Arizmendi	Herrman	Wheat Quality and Uniformity Needs in the Mexican Flour Milling and Baking Industries	
1954	MS	Shogren, Merle D.	Shellenberger	The Development of Micro Methods for the Quality Evaluation of Wheat and Flour	
1965	MS	Shoup, Floyd K.	Deyoe	Amino Acid Composition of Wheat as Related to Dye Absorption	
1970	Ph.D.	Shoup, Floyd K.	Deyoe	Factors Affecting Protein Utilization of Sorghum Grain in Feeds and Foods	
2013	PHD	Shukri, Radhiah	Shi	Amylose content and chemically cross-linking starch on digestibility and extrusion of starch	<a href="http://krex.k-state.edu/dspace/handle/2097/15636">http://krex.k-state.edu/dspace/handle/2097/15636</a>
1967	MS	Shulman, Yoav	Pfost	Drying of Feed Pellets	

## THESIS LIST SORTED BY NAME

1987	MS	Shyam, Meda P.	Posner	Reduction of Tempering Time in Milling by Minimal Fissuring of Wheat
1979	Ph.D.	Sidhu, Jiwani Singh	Hoseney	Reaction of Fumaric Acid with Gluten Proteins During Dough Mixing
1979	MS	Sidik, Mulyo	Hoseney	Extent of Damage to Stored Milled Rice by Insect Infestation
1982	Ph.D.	Sidik, Mulyo	Pedersen	The Effects of Insect Interaction on Milled Rice and a Simple Model to Evaluate Insect Population Growth
1974	Ph.D.	Siegel, Alvin	Lineback	Development, Acceptability, and Nutritional Evaluation of New High-Protein Rice-Based Foods for Thai Children
1980	MS	Sigsworth, Dale Eugen	Ponte	The Effects of Milk and Milk Replacers on Cake Properties
1989	MS	Sikabbubba, Ruth M.	Klopfenstein	The Effect of Alcohol Soluble Proteins on the Digestibility of Sorghum
1976*	MS	Silva, Roy Felix	Ward	Milling and Baking Qualities of Hard White Wheat as Compared to Hard Wheat (copy missing)
1991	Ph.D.	Singh, Jasbir Kaur	Hoseney	The Effect of Flour Type, Formula Ingredients, and Processing Conditions on Dough Properties and Microstructure of Extrusion-Formed and Baked Snacks
1995	MS	Sipes, Karla Kaye	Hoseney	Factors Affecting Protein and Starch Interaction
2014	MS	Sittipod, Sichaya	Shi	Changes in rice kernel and starch during parboiling process
1989	MS	Skidmore, James L.	Pedersen	A Comparison of Phosphine Fumigation Methods for Farm-Stored Wheat
1976	MS	Skoch, Eugene Raymond	Deyoe	Utilization of Waste Potato Starch in Urea Containing Liquid Supplements
1979	Ph.D.	Skoch, Eugene Raymond	Deyoe	Influence of Steam Pelleting Conditions on the Pelleting Process and the Nutritive Value of Swine Diets
1970	Ph.D.	Skoch, Leroy	Deyoe	Chemical and Biological Evaluation of By-Products from Catfish Processing

<https://krex.k-state.edu/dspace/handle/2097/17623>

## THESIS LIST SORTED BY NAME

1969	MS	Skoch, Leroy V.	Deyoe	Amino Acid Composition of the Fractionated Proteins of Sorghum Grain and High-Lysine Corn	
1997	MS	Small, Adam	Faubion	Alkaline Wet Milling--Effects of steeping time, temperature, and NaOH concentration on alkaline wet milled maize co-products	
1975	MS	Smith, Joseph Scott	Lineback	Hydrolysis of Native Wheat and Corn Starch Granules of Glucoamylases from <i>Aspergillus Niger</i> and <i>Rhizopus Niveus</i>	
2005	MS	Smith, Samuel Jeffery	Behnke	Integration of Applied Processes in Feed Manufacturing	
1961	MS	Sogn, Lars	Milner, Linko	Relation of Viability to Glutamic and Pyruvic Decarboxylases in Wheat ( <i>Triticum Vulgare</i> )	
1998	Ph.D.	Sone, Jin	Reed	Effects of <i>Sitophilus Zeamais</i> , Motschulsky, Moisture Content, and the Broken Corn and Foreign Material on the Heat Content, Mold Growth, and Carbon Dioxide Production of Stored Corn	
1996	MS	Song, Ce (Sunny)	Ponte	Use of the Chopin Alveograph as a Predictor of Hard Red Winter Wheat Quality	
1972	MS	Spielman, Norval Keith	Lineback	Hydrolysis and Utilization of Lactose in Whey by Selected Microorganisms for Potential Use in Breadmaking (two copies)	
1981	Ph.D.	Spies, Ronald Dean	Hoseney	Effect of Sugar on starch Gelatinization and Replacement of Sucrose in Layer Cakes with High Maltose Corn Syrup	
1972	MS	Srisuthep, Rujira	Johnson	Effect of Chain Length on Certain Properties of Oligosaccharides	
1974*	Ph.D.	Srisuthep, Rujira	Hoseney	The Role of Nonfat Dry Milk in Breadmaking	
2007	PHD	Sroan, Baninder Singh	MacRitchie	Mechanism of Gas Cell Stability in Bread Making	<a href="http://krex.k-state.edu/dspace/handle/2097/338">http://krex.k-state.edu/dspace/handle/2097/338</a>

## THESIS LIST SORTED BY NAME

1994	Ph.D.	Stark, Charles R.	Behnke	Pellet Quality: I. Pellet Quality and Its Effect on Swine Performance and II. Functional Characteristics of Ingredients in the Formation of Quality Pellets	
1990	MS	Stark, Charles Robert	Behnke	Evaluation of Pelleted Soybean Meal for Domestic and International Markets	
2010	MS	Steeple, Summer	Dogan	Rheological Characterization of Four Kansas Hard Red Winter Wheat Cultivar Flour-Water Doughs	<a href="http://krex.k-state.edu/dspace/handle/2097/4206">http://krex.k-state.edu/dspace/handle/2097/4206</a>
1978	MS	Steinke, Kenneth W.	Pfost	Development of Grain Standards in Developing Countries	
1974	MS	Sterns, Mark M.	Seib	Extrusion Cooking of Wheat Starch	
1987	Ph.D.	Stevens, Carl	Behnke	Starch Gelatinization and the Influence of Particle Size, Steam Pressure, and Die Speed on the Pelleting Process	
1962	MS	Stevens, Carl A.	Miller	Factors Affecting Hammermill Performance	
2009	MS	Stoerzinger, Karolyn	Faubion	Effects of Post Milling Storage Time and Temperature on the Breadmaking Quality and Lipids of Whole Wheat Flour	<a href="http://krex.k-state.edu/dspace/handle/2097/1669">http://krex.k-state.edu/dspace/handle/2097/1669</a>
2011	PhD	Stonestreet-DeMesa, Jhoe	Alavi	Processing and Characterization of Sorghum Protein Concentrates Using Extrusion-Enzyme Liquefaction	<a href="http://krex.k-state.edu/dspace/handle/2097/11994">http://krex.k-state.edu/dspace/handle/2097/11994</a>
1987	MS	Stuteville, Brian	Ponte	Comparison of White and Whole Wheat Flour Brews in the Liquid Ferment Process of Breadmaking	
1991	MS	Subrahmanyam, Nukala	Hoseney	Sorghum Starch Shear Thinning Properties	
1980	Ph.D.	Subramanyam, Madakasire	Deyoe	In Vitro and In Vivo Evaluation of Nutritive Value of Corn and Sorghum Grain of Three Stages of Maturity	
1969	Ph.D.	Succher, Robert William	Pfost	Sieving Theoretical and Experimental Investigations	

## THESIS LIST SORTED BY NAME

1963	MS	Sucher, Robert W.	Pfost	Performance of Cylindrical Graders In Relation to Corn Cleaning Problems
1979	MS	Sukabdi, Amihardjono	Seib, Chung	Deterioration of Rough Rice as Measured by Carbon Dioxide Production
1966	Ph.D.	Sullivan, John W.	Johnson	Studies on Starch Gelatinization
1968	MS	Sung, An-chein	Deyoe	Enzymatic Evaluation of Changes in Processed Grain
1999	MS	Suroso, Janti	Flores	Production of Low Ash and Low Fat Sorghum Grits
1922	MS	Swanson, Charles O.	Swanson	Soil Reaction in Relation to Calcium Absorption
1943	MS	Swanson, Emery C.	Working	The Effect of Mixing Speed and Dry Milk Solids on Bread
1972	Ph.D.	Swatditat, Amornrat	Tsen	Sulfhydryl and Disulfide Groups in Wheat Flour, Wheat Germ, and Other Biological Samples: Their Determinations, Functions, and Structures
1996	M.S.	Sweat, Joseph A.	Wetzel	Variations in Tempering Times for Winter Wheats by IR Microspectroscopic Tracking of D2O
1999	Ph.D.	Sweat, Joseph A.	Wetzel	Instrumentation for Time Resolved Dynamic and Static Dichroic Measurements of Polymers with a Near-IR Acousto-Optic Tunable Filter
1950	MS	Swenson, Eugene D.	Shellenberger	An Investigation of the Effectiveness of Removing "Hidden" Infestation in Wheat by Means of the Entoleter Scourer Aspirator



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1982	MS	Taguida, Malek	Ward	Evaluation of Five Laboratory Grinders on the Basis of the Particle Size of the Ground Material and the Energy Consumption	
1968	MS	Tang, Ting J.	Hurley	Quantitative Changes in Various Sugar Concentrations During Fermentation of Doughs, Sponges and Brews	
1973	Ph.D.	Tang, Ting-Jui	Robinson	Studies of the Protein and the Trypsin Inhibitor of Chickpea ( <i>Cicer Arietinum</i> L.)	
1981	Ph.D.	Tangkonchitr, Uraivan	Seib	Fate of Phytate During Breadmaking Using Whole Wheat Flour	
1980	MS	Tangprasertchai, Pichai	Deyoe	Pelleting Performance as Affected by Ammonium Polyphosphate	
1966	MS	Tao, Rita P.	Pomeranz	Isolation and Characterization of Water-Soluble Pentosans in Flours Varying Widely in Breadmaking Potentialities	
1982	MS	Tejada, Carlos F.	Ward	Comparison of the Spaghetti Made from Hard Red Winter Wheat Farina, Hard Red Winter Wheat Flour and Durum Wheat Semolina	
1965	MS	Terrell, Rebecca L.	Johnson	Protein Quality of Three Wheat Mill Streams	
1982	MS	Thackery, Arthur	Hoseney	A Method to Measure Carbon Dioxide Released From and Contained In Yeasted Doughs	
1994	MS	Thomasson, Cynthia A.	Hoseney	Chlorine Replacement for Cake Flour	
1993	Ph.D.	Tietyan, Janet	Klopfenstein	Production and Nutritional Evaluation of an Extruded Snack Containing Soy Fiber and Plant Protein	
2013	PhD	Tilley, Dennis	Subramanyam	INCIDENCE AND SPREAD OF INSECTS FROM BUCKET ELEVATOR LEG BOOTS	<a href="http://krex.k-state.edu/dspace/handle/2097/15572">http://krex.k-state.edu/dspace/handle/2097/15572</a>
1993	Ph.D.	Tilley, Katherine Anne	Hoseney, Lookhart	Characterization of Purified High Molecular Weight Glutenin Subunits from Two Cultivars of U.S. Wheat: Evidence for Glycosylation	

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2012	MS	Tong, Tianjian	Sun	IMPROVING WATER RESISTANCE PERFORMANCE OF SOY-BASED PROTEIN ADHESIVE BY CHEMICAL MODIFICATION	<a href="http://krex.k-state.edu/dspace/handle/2097/14196">http://krex.k-state.edu/dspace/handle/2097/14196</a>
2004	Ph.D	Trater, Allen Martin	Alavi	Use of Thermal Flow Analysis and X-Ray Microtomography to Model Microstructure Evolution in Extruded Biopolymeric Foams Extruded	
1997	MS	Traylor, Steven	Behnke	Effects of Feed Processing on Diet Characteristics and Animal Performance	
1983	MS	Trumble, Dave H.	Behnke	Effects of Hard and Soft Red Winter Wheat and Wheat Products on the Pelleting Process	
1975	MS	Tsai, Hsin-Chuan	Deyoe	Isolation and Identification of Polyphenols of Hemicellulose Extracts (two copies)	
1979	Ph.D.	Tsai, Hsin-Chuan	Deyoe	The Role of Polyphenols on Utilization of Hemicellulose Extracts and Alkaline Pulped Hemp Extracts as a Feed Supplement	
2007	MS	Tsakpounidis, Konstantinos	Madl	Development of Model System to Predict Conversion Efficiency of Cellulosic Biomass to Ethanol	
1988	MS	Tsuchiya, Kimio	Ponte	The Relationship Between Wheat Hardness and Milling and Baking Characteristics (2 copies)	
1985	MS	Tsuge, Noritaka	Wingfield	The Effects of the First Break Roller Mill Differentials and Speeds	
1978	Ph.D.	Tu, Chia-Chi	Tsen	The Interactions Between Surfactants and Major Flour Components During Breadmaking (two copies)	
1974	MS	Tu, Chial-Chi	Tsen	Effects of Surfactants on Glutenin and Gliadin During Dough Mixing and in Model Systems	
1974	MS	Tu, Meifan Chen	Deyoe	The Partial Characterization of Cucurbita Foetidissima	

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1978	Ph.D.	Tu, Meifan Chen	Deyoe	The Biochemical and Nutritional Properties of Buffalo Gourd Seed Protein (Cucurbita Foetidissima)
1979	Ph.D.	Tweeten, Thomas Neil	Wetzel	Analytical High Performance Liquid Chromatography of Digalactosyl Diglyceride in Wheat Flour Lipid Fractions (copy missing)
1987	MS	Ullah, Noor	Pedersen	Repellent Properties of White Sagebrush (Artemisia Ludoviciana Nutt. (Asteraceae)) Against Rice Weevil (Sitophilus Oryzae (L)) and Lesser Grain Borer (Rhyzopertha Dominica (F))
1990	Ph.D.	Ullah, Noor	Pedersen	White Sagebrush, Artemisia Iudoviciana Nutt. (Asteraceae) Flower Abstract as a Protectant for Wheat Against Stored-Product Insects
1979	Ph.D.	Ungsunantwiwat, Ampai	Hoseney	Laboratory Flight Studies of Grain Weevils (Curculionidae, Sitophilus)
1994	MS	Uriyo, Elizabeth	Ponte	The Effects of a Raw Starch Degrading Enzyme on Frozen Dough French Bread Stability and Egyptian Balady Bread Quality
1996	Ph.D.	Uriyo, Elizabeth A.	Faubion	Properties of Alkaline Wet Milled Corn Starch: Effect Steeping Temperature, Steeping Time and Sodium Hydroxide Concentration
1986	MS	Valjakka, Teija-Tuula		The Effects of Raw Starch Degrading Enzyme on White Pan Bread
1992	MS	Valjakka, Teija-Tuula	Ponte	The Effects of Raw-Starch Digesting Enzyme on White Pan Bread
1974	Ph.D.	VanderZanden, R.J.	Lineback	The Partial Characterization of An Alfalfa Leaf Protein Concentrate
1980	Ph.D.	Vemuganti, Gangadhar Rao	Pfost	Grain Properties Affecting Storage and Drying
1983	MS	Venkataramana, Reddy P.	Ward	Pneumatic Conveying of Flour Mill Stocks (2 copies)

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1969	MS	Vertolli, William F.	Hurley	The Relationship of Flour Protein Concentration, Various Starches, and Pan Size to the Physiochemical Properties of Angel Food Cakes Using the Oakes Continuous Mixing System	
1991	MS	Villanueva, Rafael M.	Posner	Split Milling of a Wheat for Diversified End Use Products: Bread and Pasta	
1963	MS	Villegas, Evangelina M.	Shellenberger	The Role of Sulfhydryl Groups in Flour	
1986	MS	Vindiola, Olga	Seib	Accelerated Development of the Hard-To-Cook State in Beans	
1963	MS	Virmani, Vineet		Controlling Flour Protein Level By Use of Air Separation	
2014	MS	Vu, Thanh Hien	Shi	Preparation, characterization, and evaluation of sorghum flour with high resistant starch content	Sequestered
1966*	Ph.D.	Waggle, Doyle	Deyoe	Factors Affecting Sorghum Grain Protein Quality	
1963	MS	Waggle, Doyle H.	MacMasters	Effect of Steam Conditioning on the Aleurone Cell Layer of the Wheat Kernel (two copies)	
1996	MS	Walchle, Steven	Wetzel	A Potential Sampling Technique of Wheat Gluten for Stress Gradient Measurement by Infrared Microspectroscopy	
2001	Ph.D.	Wang, Fengcheng	Sun	Rheological Characterization of Dough and Bread by Using a Dynamic Mechanical Analyzer	
1989	Ph.D.	Wang, George Ing-Jye	Hoseney	Investigation of the Compound Affecting Dough Overmixing	
2001	MS	Wang, Hua	Sun	Biodegradable Blends From Poly(Lactic Acid) and Starch Containing Methylene-diphenyl Diisocyanate	
1997	Ph.D.	Wang, Lin	Hoseney	Effects of (1,3) (1,4)-B-D-Glucans of Wheat Flour on Breadmaking	

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1995	MS	Wang, Linfeng	Seib	Australian Salt-Noodle Flours and Their Starches, Comparison with U.S.A. Wheat Flours and Their Starches
1999	Ph.D.	Wang, Linfeng	Flores	Effects of Wheat Flour Parameters on the Textural Properties of Flour Tortillas
1969	MS	Wang, Martha Yn	Robinson	The Relationship of Dough Characteristics at Conventional and Elevated Temperatures to the Quality of Bread Made by Conventional and Continuous Processes
1992	MS	Wang, Wen-Meei	Klopfenstein, Ponte	Effect of Extrusion on Physical, Nutritional, and Functional Properties of Selected Grains
1988	MS	Wang, Xiao Ying	Seib	Liquid Chromatographic Determination of a Combined Form of L-Ascorbic Acid (L-Ascorbate 2-Sulfate) in Fish Feeds and Fish Tissues by Solvolytic Release of L-Ascorbic Acid
1993	Ph.D.	Wang, Xiao Ying	Seib	2-Phosphorylated L-ascorbate, Chemical Preparation and Use in Selected Foods
1996	MS	Wang, Zhi-Qin	Ponte	Improving Frozen Dough Quality with the Addition of Vital Wheat Gluten
1951	MS	Ward, Arlin B.	Shellenberger	Grinding with Controlled Roll Pressure
1991	Ph.D.	Ward, Katie Hart	Hoseney	Investigation of Retrogradation of Amylopectin from Maize and Wheat Starches
1924	MS	Watkins, Wilbur E.	Swanson	A Study of Gluten Quality as Affected by Varying Reactions on Both Sides of the Isoelectric Point
1964	Ph.D.	Watson, Clifford	Johnson	Effect of Two Proteins and Two Cellulose Derivatives on Starch Gelatinization
1958	MS	Watson, Clifford Andres	Miller	The Relationship of Types of Phosphorous in Wheat Flours to Flour Quality
1970	MS	Weak, Earl D.	Miller	Development of a Method for Rapid Determination of Germ Damage in Cereals
1975*	Ph.D.	Weak, Earl D.	Hoseney	Determination of Axodicarbonamide in Wheat Flour

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1983	Ph.D.	Wehling, Randy L.	Wetzel	Simultaneous Determination of Pyridoxine, Riboflavin, and Thiamine in Fortified Cereal Products by High Performance Liquid Chromatography	
1980	MS	Wehling, Randy Lee	Wetzel	High Performance Liquid Chromatographic Determination of Uric Acid in Grains and Cereal Products as a Measure of Insect Infestation	
1969	Ph.D.	Wehrli, Hans P.	Pomeranz	The Synthesis of Glycolipids and Their Role in Breadmaking	
1941	MS	West, Glenn Arnold	Bayfield	Effectiveness of Dry Milk Solids in Preventing Over-Bramation of Some Bleached Flours	
1983	MS	Westhusin, Vance E.	Deyoe	Grinding Performance as Affected by Hammermill Screen Design	
1947	MS	Wichser, Frank W.	Shellenberger	Relationship of the Physical Properties of Wheat Flour by Granulation	
2003	MS	Wijaya, Nani	Walker	Shelf Life And Rollability Of Hot Press Wheat Flour Tortillas	
1953	Ph.D.	Wilcox, Archer C.	Johnson, Milner	Factors Affecting Color and Its Measurement in Baked Products	
1979	MS	Willyard, Marvin R.	Tsen	Microwave Baking of Yeast Raised Doughs	
2003	Ph.D.	Wilson, Jeff D.	Seib	Measuring Wheat Starch Size Distribution Using Image Analysis and Laser Diffraction Technology; Quality of Spelt Wheat and Its Starch	
2011	MS	Wilson, Jonathan	McKinney	A COST ANALYSIS FOR THE DENSIFICATION AND TRANSPORTATION OF CELLULOSIC BIOMASS FOR ETHANOL PRODUCTION	<a href="http://krex.k-state.edu/dspace/handle/2097/12003">http://krex.k-state.edu/dspace/handle/2097/12003</a>
1980	MS	Wingfield, John G.	Farrell	Flour Mill Break Extractions	
1986	Ph.D.	Wongo, Lawrence	Pedersen	Factors Affecting the Storage of Sorghum [Display Sorghum bicolor (L) Moench] Grain	

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1995	MS	Woo, Kyungsoo	Seib	Cross-Linking of Wheat Starch and Hydroxypropylated Wheat Starch in Alkaline Slurry with Sodium Trimetaphosphate
1999	Ph.D.	Woo, Kyungsoo	Seib	Cross-Linked, RS4 Type Resistant Starch: Preparation and Properties
1990	MS	Wooding, Anthea Ruth	Walker	Evaluation of Flour Quality with Respect to Test Baking and the Modification of Mixographs
1976	MS	Wu, David Shung Ping	Ward	Sorghum Grain Dry-Milling Experiments of Cold, Warm, Hot Conditioning
1984	MS	Wu, Jiing Yang	Hoseney	Short-Time Breadmaking System
1987	Ph.D.	Wu, Jiing Yang	Hoseney	Rheological Changes of Cracker Sponge
1976	MS	Wu, Wan-Shiang J.	Johnson	Flavor Characteristics of Saltine Crackers (two copies)
1988	Ph.D.	Wu, Yangsheng	Seib	Acetylated and Hydroxypropylated Distarch Phosphates from Waxy Barley: Past Properties and Freeze-Thaw Stability
1985	MS	Wu, Yansheng	Seib	Wet-Processing of Low-Protein Hard Winter Wheat Flour to Improve Its Breadmaking Potential
1993	MS	Wulf, Elizabeth	Hoseney	Oscillatory Rheometry of Starch-Water Systems: Effects of Sucrose and Sodium Chloride Addition on Gel Formation
1997	MS	Xiao, Xiao	Klopfenstein, Walker	Cholesterol-Lowering Activity of Extruded vs. Baked Crackers in Hypercholesterolemic Hamsters
2004	MS	Xiao, Zhihua Susan	Seib/Chung	Testing Four Solvents for Solvent Retention Capacity in Hard Winter Wheat Flour and Their Use in a Regression Equation to Predict Bread Loaf Volume
2002	Ph.D.	Xie, Xueju	Seib	Wet-Milling Of 100-Grams Of Grain Sorghum Using A Long-Term Steep To Give Six Fractions And A Short-Term Steep To Give Two Fractions

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2009	MS	Xin, Li	Sun	Mechanical Properties and Water Resistance of Cellulosic Fiberboards with Soybean Protein Based Adhesives	<a href="http://krex.k-state.edu/dspace/handle/2097/13539">http://krex.k-state.edu/dspace/handle/2097/13539</a>
1983	Ph.D.	Xiong, Yiqiang	Deyoe	Evaluation of Processed Wheat Straw Rations for Lambs	
1986	MS	Xu, Ansui	Ponte	Amylograph Properties of Bread Crumb and Their Relation to Crumb Firmness	
2008	MS	Xu, Xiaoli	Shi	In vitro digestibility of starch in sorghum differing in endosperm hardness and flour particle size	<a href="http://krex.k-state.edu/dspace/handle/2097/950">http://krex.k-state.edu/dspace/handle/2097/950</a>
2010	MS	Xue, Meng	Subramanyam	Development Relative Retention, and Oviposition of the Red Flour Beetle, <i>TRIBOLIUM CASTANEUM</i> (HERBST), on Different Starches	<a href="http://krex.k-state.edu/dspace/handle/2097/7055">http://krex.k-state.edu/dspace/handle/2097/7055</a>
2004	MS	Yan, Shuping	Sun	Comparison and Characterization of Adhesive Performance of Selected Commercial Proteins	
1997	MS	Yan, Xiaohua	Klopfenstein	Cholesterol-Lowering Activity of Raw vs. Extruded Products in Hypercholesterolemic Hamsters	
1991	Ph.D.	Yang, Hanwoo	Seib	2-Phosphorylation of D-Erythorbic Acid Using Phosphoryl Chloride	
1994	MS	Yang, Ping	Seib	Low-Input Wet-Milling of Grain Sorghum: Isolation of Readily Accessible Sorghum Starch	
1978	Ph.D.	Yeh, Yung-Fu (Huang)	Hoseney	Changes in Wheat Flour Pentosans as a Result of Dough Mixing and Oxidation	
1978	MS	Yeh, Yung-Yie	Hoseney	Effects of Various Nutrients on Organoleptic and Physiochemical Properties of Flour and Cake	
1956	MS	Yen, Yin-Chao	H. Ward	Influence of Radiation Sterilization on Respiration and Other Properties of Dormant Wheat Seeds	
2002	MS	Yeo, Lee Lee	Seib	High- and Low-Swelling Cross-Linked Wheat Starches	



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1994	Ph.D.	Yin, Y.	Faubion	Studies on the Rheological and Baking Properties of Wheat Flour Doughs Containing Sucrose Fatty Acid Esters	
1991	MS	Yin, Yanling	Walker	Pentosans From Gluten Washing Waste Water: Isolation, Characterization, and Their Role in Baking	
2004	Ph.D	Yong, Kwon-Joong	Okot-Kotber	Wheat Bran Phytase: Distribution, Purification and Biochemical Characterization	
2011	PhD	Yoo, Juhyun	Alavi	Technical and Economical Assessment of Thermo-mechanical Extrusion Pretreatment for Cellulosic Ethanol Production	<a href="http://krex.k-state.edu/dspace/handle/2097/9190">http://krex.k-state.edu/dspace/handle/2097/9190</a>
2007	MS	Yoo, Juhyun	Haque	Effect of Enzyme Application in Temper Water on Wheat Milling	<a href="http://krex.k-state.edu/dspace/handle/2097/524">http://krex.k-state.edu/dspace/handle/2097/524</a>
1985	MS	Yost, Douglas	Hoseney	Gelatinization of Low Moisture Wheat Starch	
1962	MS	Young, Lee R.	Pfost	Mechanical Durability of Feed Pellets	
2008	MS	Yu, Chun	Subramanyam	Susceptibility of Lasioderma serricorne (F.) life stages exposed to elevated temperatures	<a href="http://krex.k-state.edu/dspace/handle/2097/945">http://krex.k-state.edu/dspace/handle/2097/945</a>
1964	MS	Yu, David Tseh-An	MacMasters	Coacervation of Starch	
1986	Ph.D.	Zeledon, Manuel	Pedersen	Low Dosage Methoprene Treatment of Wheat for Protection Against Stored-Product Insects and Assessment of Their Damage	

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1984	MS	Zeledon, Manuel E.	Pedersen	Methoprene as a Protectant Against Five Species of Stored-Product Insects in Wheat	
2003	Ph.D	Zhang, Hua-Xio	Walker	Effects of Flour Proteins, Dough Rheological Properties, and Flour Extraction Rates on Northern-Style Chinese Steamed Bread Making	
2008	MS	Zhang, Lu	Sun	Physicochemical, morphological, and adhesion properties of sodium bisulfite modified soy protein components	<a href="http://krex.k-state.edu/dspace/handle/2097/1707">http://krex.k-state.edu/dspace/handle/2097/1707</a>
1995	Ph.D.	Zhang, Wei	Hoseney	Factors Affecting Extrusion of Corn-Based Foods	
2010	MS	Zhang, Yixing	Vadlani	Production of Nitrogen-based Platform Chemical: Cyanophycin Biosynthesis using Recombinant Escherichia Coli	<a href="http://krex.k-state.edu/dspace/handle/2097/6913">http://krex.k-state.edu/dspace/handle/2097/6913</a>
1999	MS	Zhao, Lian Fu	Seib, Deyoe	Evaluation of Wheat and Flour Property by Single Kernel Characterization System (SKCS), Alveograph, and Farinograph	
2003	Ph.D	Zhao, Lian Fu	Seib	Alkaline Noodles from Hard Winter Wheats with Varying Protein and Amylose Contents and Spaghetti from Durum Wheat with Various Protein Ingredients	
1997	Ph.D.	Zhao, Ming	Wetzel	Selective Supercritical Fluid Extraction of Wheat Flour Glycolipids and Their Determination by Supercritical Fluid Chromatography	
2010	MS	Zhou, Jianmin	Walker	Evaluation of different types of fats used in high-ratio layer cakes	<a href="http://krex.k-state.edu/dspace/handle/2097/2508">http://krex.k-state.edu/dspace/handle/2097/2508</a>
1985	MS	Zhu, Xinsheng	Seib	Destruction of Phytate in a Wet Mixture of Soybean Meal, Ground Corn, and Bran	

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1989	Ph.D.	Zhu, Xincheng	Deyoe	Investigations on Utilization of Distillery By-Products for Poured Blocks and the Application to Self Feeding in Cattle
2006	Ph.D.	Zhu, Li	Sun	Studies of Protein Adhesive Performance on the Effects of PH, Amino Acid Group, and Temperature
1985	MS	Zhuge, Qiang	Klopfenstein	Factors Affecting Storage Stability of Vitamin A, Riboflavin, and Niacin in a Broiler Diet Premix
1988	Ph.D.	Zhuge, Qiang	Klopfenstein, Posner	Production, Characterization, and Nutritional Evaluation of Protein Products from Air Classified Cottonseed Meal