

THESIS LIST SORTED BY YEAR

YEAR	DEGREE	NAME	PROFESSOR	TITLE	LINK TO KREX
1922	MS	Swanson, Charles O.	Swanson	Soil Reaction in Relation to Calcium Absorption	
1924	MS	Watkins, Wilbur E.	Swanson	A Study of Gluten Quality as Affected by Varying Reactions on Both Sides of the Isoelectric Point	
1930	MS	McCormick, Robert E.	Swanson	Effects of Length of the Tempering Period of the Processes of Milling	
1930	MS	Pence, Royce O.	Swanson	The Study of the Influence of Temperature on Wheat Tempering	
1931	MS	Shellenberger, John A.	Swanson	A Calorimetric Study of Flour in Relation to Its Ash Content	
1931	MS	Hanson, W.H.	Swanson	Effects of the Amount and Kind of Bleach Used on Flour in Relation to Its Aging	
1931	MS	Kautz, George M.	Swanson, Pence	The Effects of Evaporation in Wheat and Mill Stocks on the Process of Milling	
1933	MS	Anderson, J. Edmond	Swanson	The Determination of Relative Humidity Over Wheat and Mill Stocks	
1934	MS	DeSoto, F.A. Sierra		Effect of Enzymes on the Physical Properties of Dough	
1935	Ph.D.	Pence, Royce O.	Swanson	Flour Mill Flow Sheet Analysis	
1937*	MS	Finney, Karl F.		Viscosity as a Measure of Quality in Wheat Varieties	
1939	MS	Ofelt, Chester W.	Larmour	The Effect of Dry Milk Solids on the Properties of Doughs	
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	
1940	MS	Harris, Meade C.C., Jr.	Bayfield	Bleaching Agents Versus Potassium Bromate in Baking with Dry Milk Solids	
1940		Bailey, C.H.		Flour Quality	
1941	MS	West, Glenn Arnold	Bayfield	Effectiveness of Dry Milk Solids in Preventing Over-Bramation of Some Bleached Flours	

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1942	MS	Meyers, Homer S.	Working	Labile Reducing Materials Found in Wheat Flour
1942	MS	Johnson, John A., Jr.	Bayfield	Correlation of Baking Results with Some Physical Properties of Doughs
1943	MS	O'Donnell, W.W.	Bayfield	Effect of Weather, Variety, and Location Upon the Vitamin B1 Content of Some Kansas Grown Wheat
1943	MS	Swanson, Emery C.	Working	The Effect of Mixing Speed and Dry Milk Solids on Bread
1946	MS	Hermittee, Raul J.J.		The Effect of Methyl Bromide Fumigation on Flours
1946	MS	Buckley, Marion S.	Shellenberger	The Effect of Excessive Fumigation in Wheat Quality
1947	MS	Hibbs, Arthur N.	Shellenberger	Theory and Application of Impact Grinding
1947	MS	Wichser, Frank W.	Shellenberger	Relationship of the Physical Properties of Wheat Flour by Granulation
1947	MS	Gates, Robert L.	Shellenberger	Preparation of Amylase Active Concentrates from Mold Bran
1948	MS	Dirks, Brenton M.	Shellenberger	The Inactivation and Removal of Proteolytic Enzymes From Amylolytic Supplements
1948	MS	Loska, S.J.	Shellenberger	Determination of Pentosans of Wheat and Flour and Their Relation to Mineral Matter
1949	MS	Dodge, W.W.	Milner	A Study of Physical Factors Which Influence the Efficiency of Flour Bleaching with Nitrogen Trichloride
1949	MS	Conn, James F.	Johnson	An Investigation of Commercial, Bacterial, and Fungal Enzymes Preparation As Alpha-Amylase Supplements in Baking
1949	MS	Pease, Robert M. Jr.	Shellenberger	The Natural Movement of Wheat and Flour Within the United States
1949	MS	Malo, John F.	Shellenberger	Quality, Distribution, and Utilization of the 1946 Wheat Crop
1950	MS	Elling, Homer R.	Milner	Influence of Flour Properties on Certain Quality Factors in Chemically Leavened Biscuits

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1950	MS	Swenson, Eugene D.	Shellenberger	An Investigation of the Effectiveness of Removing "Hidden" Infestation in Wheat by Means of the Entoleter Scourer Aspirator
1950	MS	Barham, Harold N. Jr.	Shellenberger	An Investigation of Influence of Sugar Agents on Baking Quality
1951	MS	Ward, Arlin B.	Shellenberger	Grinding with Controlled Roll Pressure
1951	MS	Abbott, Donald C.	Johnson	The Purification of Proteinase from Malted Wheat Flour
1952	MS	Pence, Ernest A.	Johnson	A Study of Baking Over Vapors (two copies)
1952	MS	Haney, Harold N.	Johnson	Browning Reaction in Baked Products (two copies)
1952	MS	Refai, Fawzy Yousef	Milner	The Determination of Pantothenic Acid in Wheat
1952	MS	Nelson, Richard G.	Milner	Effect of Storage and Other Treatments on Certain Physical and Chemical Properties of Flour
1953	MS	Millger, G.D.	Miller	Factors Affecting the Development of Fluorescence in the Tryptophandextrose Reaction
1953	MS	Farrell, E.P.	Shellenberger	Vertical Pressure of Dry and Flooded Grain Stored in Deep Bins
1953	MS	Bowlby, Carol M.	Miller	A Comparison of Methods for the Determination of Proteolytic Activity
1953	Ph.D.	Wilcox, Archer C.	Johnson, Milner	Factors Affecting Color and Its Measurement in Baked Products
1954	MS	Griffith, Thomas Jr.	Johnson	The Effect of the Browning Reaction on Stability of Stored Sugar Cookies (two copies)
1954	MS	Mentzos, John G.	Pence	Some Effects of Temperature in Wheat Conditioning
1954	MS	Pesho, George Robert	Wilbur	Detection of Immature Rice Weevils
1954	MS	Shogren, Merle D.	Shellenberger	The Development of Micro Methods for the Quality Evaluation of Wheat and Flour
1954	MS	Beck, Horst	Johnson	Chemical Studies on the Soluble Starch Fraction in Bread

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1955	MS	Barrett, Fred B. Jr.	Johnson	The Determination of the Organic Acids in Fermenting Dough, Oven Vapors, and Bread (two copies)
1955	Ph.D.	Refai, Fawzy, Yousef	Miller	Some Biochemical Factors Involved in the Resistance of the Wheat Plant to Attack by the Hessian Fly
1956	MS	Yen, Yin-Chao	H. Ward	Influence of Radiation Sterilization on Respiration and Other Properties of Dormant Wheat Seeds
1956	MS	Carroll, Leo P.	Johnson	The Application of Enzymes in the Stable Ferment Process for Commercial Bread Production
1957	MS	Creger, Clarence R. Jr.	Hastings	A Study of Distribution of Micro-Ingredients in Mixed Feeds
1957	MS	Poe, Harold P.	Hastings	The Effect of Added Animal Fat to Basic Poultry Ration on Pellet Production
1957	Ph.D.	Robinson, Robert J.	Lord	The Microbiological Phenomena Involved in the Pre-Ferment Processes of Commercial Bread Production
1958	MS	Lawrence, James F.	Johnson	An Investigation of the Volatile Organic Compounds Produced During Fermentation (two copies)
1958	MS	Watson, Clifford Andres	Miller	The Relationship of Types of Phosphorous in Wheat Flours to Flour Quality
1958	MS	Bequette, Robert Keebler	Miller	Mineral Composition of Gluten, Starch, and Water-Solubles Fractions of Wheat Flour and Its Relationship to Flour Quality
1959	MS	Cheng, Yu Yen	Milner	The Kinetics and Occurence of Wheat Glutamic Acid Decarboxylase
1960	MS	Baker, Richard James	Farrell	Factors That Affect the Granulation and Capacity In Grinding of Corn, Oats, and Sorghum Grain with a Hammermill
1960	MS	Hoseney, Russell C.	Finney	Quantitative Determination of Urea, Thiourea, and Certain of their Substitution Products of Spectrophotometric Techniques
1960	MS	Kabance, La Rue Burleigh	Hastings	Factors Influencing Distribution of Micro-Ingredients in Mixed Feeds
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)
1961	MS	Sogn, Lars	Milner, Linko	Relation of Viability to Glutamic and Pyruvic Decarboxylases in Wheat (<i>Triticum Vulgare</i>)

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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
1962	MS	Keck, Marvin C.	Miller, Johnson	The Quality of Flour From Wheat Grown in Liquid Cultures Containing Various Concentrations of Phosphorus (two copies)
1962	Ph.D.	Linko, Yu-Yen	Johnson	Carbonyl Compounds in Bread (two copies)
1962	MS	Eustace, Walter D.	MacMasters	Some Effects of Cold, Warm, and Hot Wheat Conditioning on the Milling and Baking Characteristics of Wheat
1962	MS	Bautista, Gloria M.	Linko	A Study of Methods to Detect Storage Deterioration of Corn and Wheat
1962	MS	Schulze, William E.	MacMasters	Type of Breakage of Cell Walls in Flour Milling (two copies)
1962	MS	Stevens, Carl A.	Miller	Factors Affecting Hammermill Performance
1962	MS	Young, Lee R.	Pfost	Mechanical Durability of Feed Pellets
1962	Ph.D.	Pomeranz, Y.	Shellenberger	Histochemical Characterization of Wheat and Wheat Products
1963	MS	Mehrotra, Dinish	Ward	Predicting Commercial Milling Results by Experimental Means (two copies)
1963	MS	Moro, Marta S.	Shellenberger	Some Aspects of Alpha-Amylase Chemistry
1963	MS	Perez, Gustavo	Johnson	Moisture-Temperature Relationship in Starch Gelatinization
1963	MS	Salem, Ali E.	Johnson	Separation of Oligosaccharides From Corn Syrup and Their Effect on Bread
1963	MS	Mamaril, Francisco P.	Shellenberger	The Wheat Meal Fermentation Time Test
1963	MS	Chen, Huai-Chong	Fan	Comparison of the Rates of Absorption of Water By Corn Kernels With and Without Dissolved SO ₂
1963	MS	Villegas, Evangelina M.	Shellenberger	The Role of Sulfhydryl Groups in Flour

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1963	MS	Virmani, Vineet		Controlling Flour Protein Level By Use of Air Separation
1963	MS	Waggle, Doyle H.	MacMasters	Effect of Steam Conditioning on the Aleurone Cell Layer of the Wheat Kernel (two copies)
1963	MS	Sucher, Robert W.	Pfost	Performance of Cylindrical Graders In Relation to Corn Cleaning Problems
1964	MS	Lin, Fang M.	Pomeranz	Parameters for the Determination of Heat Treatment of Soyflour
1964	MS	Rubenthaler, Gordon L.	Pomeranz	Effects of Sugars and Free Amino Acids on Bread Characteristics
1964	Ph.D.	Watson, Clifford	Johnson	Effect of Two Proteins and Two Cellulose Derivatives on Starch Gelatinization
1964	MS	Yu, David Tseh-An	MacMasters	Coacervation of Starch
1964	Ph.D.	Abbott, Donald C.	Johnson	Studies on the Water-Soluble Proteins of Wheat Flours
1964	MS	Adelgren, Kermit E.	Deyoe	In-Process Control of Protein Levels in Formula Feeds
1964	MS	Fairchild, Fred J.	Shellenberger	Concepts of a Single-Floor Flour Mill
1965	MS	Daftary, Rasikal D.	Pomeranz	A Study on the Changes in the Composition of Wheat Lipids During Storage
1965	Ph.D.	Hischke, Herbert H. Jr.	MacMasters	Effects of Conditioning of Wheat on the Products on Fine Grinding and Air Classification
1965	MS	Chung, Hsin Yau	MacMasters	Coacervation of Starch
1965	MS	Nijweide, Robert J.	Pfost	Preparation of Additives Containing Liquids
1965	Ph.D.	Perez, Gustavo E.	Johnson	Effect of Heating on Posting Properties of Starch
1965	MS	Pyler, Richard E.	Johnson	An Investigation Into the Secondary Swelling of Starch Granules
1965	MS	Shoup, Floyd K.	Deyoe	Amino Acid Composition of Wheat as Related to Dye Absorption

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1965	MS	Terrell, Rebecca L.	Johnson	Protein Quality of Three Wheat Mill Streams
1965	MS	Huang, Lien H.	Ward	Air Classification of Wheat Flours
1966	Ph.D.	Mamaril, Francisco P.	Pomeranz	Effects of Dough Mixing and of Oxidizing Agents on Isolation and Fractionation of Wheat Flour Proteins
1966	MS	El-Dash, Ahmed	Johnson	Effect of Protease Enzymes on Bread Flavor
1966	Ph.D.	Chung, Do Sup	Pfost	Thermodynamic Factors Influencing Moisture Equilibrium of Cereal Grains and Their Products
1966	MS	Niernberger, Floyd	Farrell	Roll Diameter and Speed - Their Effects on First Break Grinding of Wheat
1966	Ph.D.	Perez, Gustavo E.	Johnson	Effect of Heating on the Pasting Properties of Starches
1966	Ph.D.	Rooney, Lloyd W.	Johnson	The Role of Certain Amino Acids and Sugars in Production of Carbonyl Compounds in Bread
1966	Ph.D.	Salem, Ali	Johnson	Contribution of the Monoaminomonocarboxylic Acids to the Production of Carbonyl Compounds in Bread
1966	Ph.D.	Sullivan, John W.	Johnson	Studies on Starch Gelatinization
1966	MS	Tao, Rita P.	Pomeranz	Isolation and Characterization of Water-Soluble Pentosans in Flours Varying Widely in Breadmaking Potentialities
1966	MS	Morgan, Edward J.	Pfost	Mixing Studies of a Vertical Mixer and Some Problem Ingredients
1966*	Ph.D.	Waggle, Doyle	Deyoe	Factors Affecting Sorghum Grain Protein Quality
1966*	MS	Nordstedt, Roger A.	Pfost	Physical Properties of Hemicellulose Extract as a Fed Ingredient
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)
1967	MS	Asadi, S.A.	Deyoe	Effect of Temperature on the Digestive Enzymes of Channel Catfish (<i>Ictalurus Punctatus</i>) (Rafinesque)

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1967	MS	Baker, Robert E.	MacMasters	Coacervation of Starch (two copies)
1967	MS	Calentine, Jack E.	Johnson	Effect of Heat Treatments on Wheat Starch Suspensions (two copies)
1967	MS	Carvajal, M.	Johnson	Effecting of Overgrinding Upon the Flour Mill Streams
1967	Ph.D.	Chaudhry, M.	MacMasters	Preparation and Evaluation of Attas and Chapatis from U.S. Wheats (two copies)
1967	MS	Chiu, Chien-Mei	Pomeranz	Lipid Binding in Wheats and in Flours Varying Widely in Breadmaking Potentialities
1967	Ph.D.	Eustace, Walter D.	MacMasters	Some Factors Affecting the Mineral Content of Commercially Milled Flour
1967	Ph.D.	Heusdens, Wilhelmus	MacMasters	Effects of Drying and Storage on Yellow Dent Corn and Its Dry Milled Products
1967	MS	Huang, Elena M.	Johnson	Relationship of Protein Content of Mature Wheat and Vegetative Growth
1967	MS	Roberts, Dale E.	Pfost	The Effects of Condensed Fermented Corn Extractives on the Pelleting Process
1967	MS	Schanefeldt, Robert Von	Johnson	The Production of Wheat Breads on a Laboratory Continuous Mix Unit
1967	MS	Shulman, Yoav	Pfost	Drying of Feed Pellets
1967	MS	Aidoo, Emmanuel S.	MacMasters	Studies on Kenkey-A Food Product Made From Corn in Ghana
1968	MS	Carpenter, Montford L.	Pfost	Processing Feeds Containing Hemicellulose Extract
1968	MS	De Lima, Sylvio Lacerda	Headley	A Study of Methods for Improving Cyclone Collection of Alfalfa Dust
1968	MS	Franz, Fred	Ward	The Evaluation of a Fine Grinder and Air Classifier in the Performance of Protein Shifting of Wheat Flour
1968	MS	Hayes, Edward R.	Hurley	A Study of the Feasibility of Producing Sweet Doughs by the Continuous Dough-Making Process
1968	Ph.D.	Hoseney, Russell C.	Pomeranz, Finney	Functional (Breadmaking) and Biochemical Properties of Wheat Flour Components (two copies)

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1968	Ph.D.	Lin, Fang M.	Pomeranz	Isolation and Characterization of Water-Soluble Gums in Wheat Flours
1968	MS	Lovett, Leslie A.	Farrell	The Distribution and analysis of all the Streams on the Kansas State University Pilot Flour Mill
1968	Ph.D.	Rose, Lucien C.	Hurley	The Development of a Method for the Determination of Starch Damage
1968	MS	Shamsuddin, Mir	Deyoe	Solubility of Proteins in Sorghum Grain
1968	MS	Anstaett, Fred Roger	Pfost	Physical Conditions Affecting Starch Gelatinization in Corn and Sorghum Grain
1968	MS	Tang, Ting J.	Hurley	Quantitative Changes in Various Sugar Concentrations During Fermentation of Doughs, Sponges and Brews
1968	MS	Sung, An-chein	Deyoe	Enzymatic Evaluation of Changes in Processed Grain
1969	MS	Carrillo, Rolando J.	Pfost	Problems of Inventory Control in Feed Mills
1969	Ph.D.	Carvajal, Manuel J.	Pomeranz	Isolation, Characterization, and Breadmaking Properties of Wheat Germ Fractions
1969	Ph.D.	Daftary, Rasiklal D.	Pomeranz	Biochemical and Functional (Breadmaking) Characteristics of Certain Components in Storage-Damaged Wheat Flours
1969	Ph.D.	El-Dash, Ahmed A.	Johnson	The Role of Free Amino Acids and Primary Amino Groups in Production of Bread Aroma Stimuli
1969	MS	Bennett, Robert E.	Hurley	The Use of a New Corn Based Sweetener in Bakery Products (two copies)
1969	MS	Kirleis, Allen W.	Robinson	Some Effects of Soy-Protein Concentrate on Dough and Bread Characteristics
1969	MS	Lorenz, Klaus	Johnson	The Effect of Flour Starch Damage on Physical Dough Properties of Continuous Mix Bread
1969	MS	Mustafa, Abdelmoneim I.	MacMasters	Evaluation of New Varieties of Sorghum Grain for Wet-Milling (two copies)
1969	MS	Park, Sun Won	Chung	Absorption Kinetics of Water Vapor by Yellow Corn
1969	MS	Shah, Ghan-Chunilal	Johnson	Physical and Chemical Properties of Oligosaccharides from Corn Syrup

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1969	MS	Skoch, Leroy V.	Deyoe	Amino Acid Composition of the Fractionated Proteins of Sorghum Grain and High-Lysine Corn
1969	Ph.D.	Succher, Robert William	Pfost	Sieving Theoretical and Experimental Investigations
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
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
1969	Ph.D.	Wehrli, Hans P.	Pomeranz	The Synthesis of Glycolipids and Their Role in Breadmaking
1969	MS	Grubb, Stephen Leslie	Deyoe	Enzymatic Evaluation of Protein Quality in Feed and Foodstuffs
1970	MS	Dattaraj, Meda Kasturi	Ward	The Relation of Certain Physical Characteristics of Wheat to Milling Properties
1970	MS	Erdelyi, Lidia	Shellenberger	A Study of Lipids of Oat Varieties
1970	Ph.D.	Chung, Hsin	MacMasters	Quantitative Estimation of Available Lysine in Cereal Grain
1970	MS	Archer, Janet Louise	Caul	Performance of Protein Supplemented Flours in Chapatis
1970	MS	Herman, Herbert R.	Deyoe	A Study of Variations in a Group of Feed Formulas for Quality Control Purposes
1970	MS	Kao, Chaun	Robinson	Fungus Deterioration of Grain: Effect of Fungus Infection on Amino Acids and Vitamins in Whole Wheat
1970	MS	Ke, Charles	MacMasters	Effect of Drying Temperatures on Solubility of Corn Protein
1970	MS	Ke, Helen Chi-Pin	Pomeranz	A Study on the Composition of Milled Barley Products (three copies)
1970	Ph.D.	Lambert, Mary Ann	Deyoe	Variation in the Level of Certain Blood Constituents of Channel Catfish, <i>Ictalurus Punctatus</i>
1970	Ph.D.	Lorenz, Klaus J.	Johnson	Starch Hydrolysis at High Temperatures and Pressures

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1970	Ph.D.	Maga, Joseph Andrew	Johnson	Observations on the Effects of Processing and Storage on Soy Flavor
1970	MS	Mann, Abdul Rashid	MacMasters	Studies on Improving the Shelf-Life of Chapatis and Nan
1970	Ph.D.	Moreland, Billie S.	Sucher	Improved Utilization of Kansas Wheat in Domestic Foods and Non-Food Products
1970	MS	Olavarri, Rudolfo	Farrell	New Methods of Dry Milling High Lysine Corn
1970	MS	Pappas, Clifford Jay	Johnson	Starch Hydrolysis by Heating in Hermetically Sealed Systems at Neutral pH
1970	MS	Patel, Kusum M.	Johnson	Early Prediction of Protein in the Wheat Crop
1970	MS	Posner, Elieser Salman	Ward	Evaluation of Wheat Tempering and Blending Methods of Hard Red Winter Wheats Under Experimental Conditions
1970	MS	Quadri, Syed Farhatulla	Deyoe	Effects of Temperature Pelleting and Some Chemicals on the Biological Contamination of Feeds
1970	Ph.D.	Reddy, M. Raj	Deyoe	Improved Utilization of Cellulosic Materials Using Different Processing Techniques
1970	MS	Rimsky, Joshua I.	Deyoe	A Computer Application to Ruminant Feed Formulation Under Israeli Conditions
1970	MS	Sayeed, Abdul Lateef	MacMasters	Effect of Phosphate Ions and Dimethyl Sulfoxide on the Amylolytic Activity of Selected Alpha-, Beta-, and Glycoamylases
1970	Ph.D.	Schanefelt, Robert Von	Hoover	An Investigation of the Protein and Carbohydrate Components of the Expressible Material from Green Plants (two copies)
1970	Ph.D.	Shoup, Floyd K.	Deyoe	Factors Affecting Protein Utilization of Sorghum Grain in Feeds and Foods
1970	Ph.D.	Skoch, Leroy	Deyoe	Chemical and Biological Evaluation of By-Products from Catfish Processing
1970	MS	Weak, Earl D.	Miller	Development of a Method for Rapid Determination of Germ Damage in Cereals
1970	MS	Gainor, Vardon	Robinson	The Effect of Legume Supplementation on Some Nutritional and Physical Characteristics of Couscous

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1971	MS	Chiang, Bin-Yea	Miller	The Estimation of Damaged Starch Using Polarimeter
1971	MS	Hernandez, Omar J.	Pfost	Design of Feed Mill Facilities by Computer Simulation
1971	MS	Hyder, Mohamed Aleemuddi	Hoseney	Soyflour Fractions in Breadmaking and their Interaction with Wheat Flour Components
1971	MS	Karlinhoff, Reuben	Pfost	Inventory Control for Finished Feeds Under Constraint
1971	Ph.D.	Romer, Oscar A.	Pfost	The Application of Linear Programming to the Management of the Resource Allocation Process in Feed Milling Plants
1971	Ph.D.	Aira, Louis Adrian	Lineback	The Nature of the Carbohydrate Moieties in the Glucoamylases From <i>Aspergillus Niger</i>
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
1971	MS	Chen, Jack Chung-Hsin	Tsen	Determination of Lysine in Wheats By Extraction, Dinitrophenylation and Thin-Layer Chromatography
1972	MS	Alvarado, Victor J.	Pfost	Application of Exponential Smoothing to Forecasting Sales of Feeds
1972	Ph.D.	Bates, Lynn S.	Deyoe	Studies Toward New Cereals
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
1972	Ph.D.	Finney, Patrick Lathem	Lineback	Milling, Chemical, Rheological and Breadmaking Properties of Indian Wheats
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)
1972	MS	Kapasi-Kakama, Joatham	Deyoe	Amino Acid Content of Sorghum Hybrids and Their Mill Products
1972	MS	Knake, Raymond P.	Deyoe	The Effects of Feeding Molded Grain and Vitamins to Coturnix Quail

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1972	MS	Ling, Leh-Leu	Robinson	A Study of Lipids of Chickpea (two copies)
1972	Ph.D.	Pappas, Clifford	Deyoe	Effects of Supplemental Diet on Mineral Composition and Blood Glucose Levels of Channel Catfish (<i>Ictalurus Punctatus</i>)
1972	Ph.D.	Patil, Sakharam Karsan	Tsen	Characterization of Components Water-Soluble Pentosans and Glycoproteins From Wheat Flour and Doughs Mixed Under Various Conditions
1972	MS	Rahman, Mohamad Fazlue	Deyoe	An Evaluation of Peeling Bird Resistant Sorghum Grains
1972	MS	Rao, Cigurupati S.	Deyoe	Chemical Preservation of High Moisture Corn and Effects of Pelleting and Chemical On Aflatoxin
1972	MS	Rao, Sudha Ramakrishna	Hoseney	Effect of Low-Dose Gamma Irradiation On Breadmaking Quality of Wheat
1972	MS	Spielman, Norval Keith	Lineback	Hydrolysis and Utilization of Lactose in Whey by Selected Microorganisms for Potential Use in Breadmaking (two copies)
1972	MS	Srisuthep, Rujira	Johnson	Effect of Chain Length on Certain Properties of Oligosaccharides
1972	Ph.D.	Swatditat, Amornrat	Tsen	Sulfhydryl and Disulfide Groups in Wheat Flour, Wheat Germ, and Other Biological Samples: Their Determinations, Functions, and Structures
1972	MS	Hung, Jer-San	Deyoe	The Stability of Vitamin A Products in Cattle Supplements
1972*	Ph.D.	Shamsuddin, Mir	(copy missing)	Evaluation of Breads Containing Protein Supplements and Sodium Stearoyl 2-Lactylate or Sucrose Tallowater
1973	MS	Badi, Sitt E.M.	Hoseney	Chemical Characterization of Sorghum and Millet Grain and Their Use in Baked Products
1973	MS	Baqir, Abdul Wahid	Johnson	Storage of High Moisture Wheat After Treatment With Flash Heat (two copies)
1973	MS	Behnke, Keith Charles	Deyoe	Factors Affecting Starch Damage and Its Measurement in Extrusion Cooked Cereals
1973	MS	Breton-Caneva, Edgardd M.	Pfost	Development of Equipment to Measure Wetting of Stored Grain

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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
1973	Ph.D.	Duncan, Michael S.	Deyoe	Nutrient Variation: Affect on Quality Control and Animal Performance
1973	Ph.D.	Ediz, Suntay H.	Lineback	Isolation of Insect Repellent Constituents From Coast Redwood (Sequoia Sempervirens) Hemicellulose Extract
1973	MS	Guio, Melquiades G.	Pfost	Equilibrium Moisture Content of Beans
1973	MS	Johnson, Steven A.	Tillman	Profit Improvement In Bakeries By Use of Methods Analysis
1973	Ph.D.	Kakuda, Nipa S.	Lineback	Characterization of Components in Water-Soluble Pentosan Fractions of Wheat Flours
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
1973	MS	Kim, Yoon Ja	Tsen	Effects of Surfactants, Soy Products, and Salt on Amylograph Properties of Flour Suspensions and Cooking Quality of Noodles
1973	MS	Lee, Chen-Hsiung	Seib	Synthesis and Properties of L-Ascorbate 2-Sulfate
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
1973	Ph.D.	Madl, Ronald Leon	Tsen	Characterization of Certain Protein and Enzyme Systems of Triticale
1973	MS	Mih, Chee	Tsen	Investigation of the Preparation of Ethoxylated Sucrose Monopalmitate and Evaluation of Its Potential Use for Making High-Protein Bread
1973	MS	Moore, Wayne R.	Johnson	Characterization of Extruded Wheat Flour
1973	Ph.D.	Patel, Kusum M.	Johnson	Isolation and Use of Horsebean Protein in Bread

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1973	Ph.D.	Penner, Maurice Dean	Deyoe	Protein Solubility and In Vitro Digestibility of Processed Cereal Grains
1973	Ph.D.	Quadri, Syed F.	Deyoe	Improved Method of Synthesis of L-Ascorbate 2-Sulfate and Its Recovery from Some Cereal Products
1973	MS	Robayo, Jairo F.	Pfost	Rice Drying Rates
1973	MS	Robutti, Jose Luis	Hoseney	Protein Distribution, Amino Acid Composition and Microstructure of Modified Opaque-2 Corn Endosperms
1973	MS	Sanchez, Carlos R.S.	Johnson	Bread Flavor Without Prefermentation
1973	MS	Shetty, Raviprasad M.	Seib	Determination of the Degree of Gelatinization of Starch
1973	Ph.D.	Tang, Ting-Jui	Robinson	Studies of the Protein and the Trypsin Inhibitor of Chickpea (<i>Cicer Arietinum</i> L.)
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1974	Ph.D.	Chintam, Subba Reddy	Wilcox	Wood and Fiber Extractives on Protein Utilization
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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
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1976	Ph.D.	Mustafa, Abdelmoneim I.	Tsen	Studies of Breads from Composite Flours and on Surfactants
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1980	MS	Hsu, Huei-Huan	Tsen	Processing Conditions, Nutritional, and Baking Properties of Quick-Cooking Soybeans
1980	Ph.D.	Beleia, Adelaide Del Pino	Marston	Characterization of Starch and Alpha-Amylase
1980	MS	Abdelrahman, Abdelrahman	Farrell	Dry Milling of Grain Sorghum for Grits on Roller Mills
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1980	Ph.D.	Lillard, Donald W. Jr.	Seib	Use of Dough Spread Test to Measure the Rheological Effects of Ascorbic Acids
1980	Ph.D.	Longbottom, Rebecca Anne	Deyoe	Aflatoxins in Feed Grains: Field Incidence, Inactivation Studies and Nutritional Changes Due to Contamination During Storage
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1980	Ph.D.	Vemuganti, Gangadhar Rao	Pfost	Grain Properties Affecting Storage and Drying

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1981	Ph.D.	De Francisco, Alicia	Varriano-Marston	Milling and Cooling Quality of Pearl Millet and Grain Sorghum
1981	Ph.D.	Dela Cruz, Joselito V.	Seib	Heat Transfer by Natural Convection in Stored Grains
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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
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1983	Ph.D.	Abdelrahman, Abdelrahman	Hoseney	Pearl Millet: Composition of its Anatomical Parts, Milling Characteristics, and Basis for Its Hardness
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1983	MS	Curley, Lynn Patricia	Hoseney	Effects of Corn Sweeteners on Cookie Quality
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1983	Ph.D.	Jackson, Glenn Michael	Hoseney	The Effect of Endogenous Phenolic Acids on the Rheological Properties of Wheat Flour Doughs
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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
1983	MS	Lin, Tze-Ching	Tsen	Effects of Processing Methods and Wheat Flours on the Quality of Steamed Breads
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)

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1983	Ph.D.	Rashid, Javed	Ponte	Effect of Wheat Type and Extraction Rate on Quality of Arabic Type Leavened Flat Bread
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1983	Ph.D.	Xiong, Yiqiang	Deyoe	Evaluation of Processed Wheat Straw Rations for Lambs
1983	Ph.D.	Abboud, Amna Munji	Hoseney	Factors Affecting Cookie Flour Quality
1984	MS	Elmalik, Mohamed Ibrahim	Bates, Hoseney	Structural and Nutritional Characteristics of Grain Sorghum that Differ in Endosperm Texture
1984	Ph.D.	Heidker, Jean Ingersoll	Behnke	The Effect of Chemical and Bacterial Additions on Reconstituted and High Moisture Sorghum Grain
1984	Ph.D.	Hung, Jerry Jer-San	Deyoe	Studies on Processing Functional Characteristics and Nutritional Quality of Hydrothermal Extracts of Soybeans
1984	Ph.D.	Kulkarni, Rajendra G.	Ponte	Quality Evaluation of Wholewheat Flours I. Effect of Different Milling Techniques. II. Mixing and Energy Characteristics

THESIS LIST SORTED BY YEAR

1984	MS	Lawton, John Warren Jr.	Davis	Influence of a Process Variable, Temperature and Two Ingredient Variables, on Extrusion Texturization of Wheat Gluten
1984	Ph.D.	Moore, Wayne R.	Hoseney	Factors Affecting Carbon Dioxide in Bread Doughs During Baking
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
1984	MS	Schultz, Maryse Fay	Hoseney	Properties of Extruded Wheat Starch - Wheat Germ Mixtures as Affected by Temperature, Moisture, and Level of Wheat Germ
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
1984	MS	Wu, Jiing Yang	Hoseney	Short-Time Breadmaking System
1984	MS	Zeledon, Manuel E.	Pedersen	Methoprene as a Protectant Against Five Species of Stored-Product Insects in Wheat
1984	Ph.D.	Abbouda, Sirelkhatim K.	Chung, Seib	Heat and Mass Transfer in Stored Milo
1985	MS	Cole, Frank Arthur Jr.	Ponte	Bread Staling: Effects of Fats, Surfactants, Storage Time and Storage Temperature, and the Interaction Between These Factors
1985	MS	Drews, Susan	Ponte	Evaluation of Wheat Type and Extraction Level in Flat Breads
1985	Ph.D.	Elmalik, Mohamed	Klopfen. & Hoseney	Studies on the Nutritional Quality of Sorghum Grain
1985	MS	Gutierrez, Beatriz P.	Faubion	Structural Comparison of Cereal and Tuber Amylopectins (two copies)
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

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1985	MS	Martin, Merrie L.	Davis	Effect of Soy Flour on Fat Absorption by Cake Donuts
1985	MS	Martin, Stuart	Behnke	Comparison of Hammermill and Roller Mill Grinding and the Effect of Grain Particle Size on Mixing and Pelleting
1985	Ph.D.	Mason, William	Hoseney	Factors Affecting the Viscosity of Extrusion Cooked Wheat Starch
1985	Ph.D.	Mathewson, Paul A.	Pomeranz, Seib	Development of Enzymological and Fourier Transform Infrared Spectroscopic Methods for Analysis of Proteolytic Activity
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
1985	Ph.D.	Naewbanij, Maitri	Seib	Quality Indicators for Rough Rice During Aerated Storage
1985	MS	Nolan, Nancy L.	Hoseney	An Electron Spin Resonance Study of Native Starch Systems
1985	Ph.D.	Posner, Elieser S.	Deyoe	Milling Performance of Newly Harvested Wheat
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)
1985	MS	Scholten, Roger L.	McElhiney	The Effects of Prebreaking on the Efficiency of Hammermill Particle Size Reduction Systems in Feed Manufacturing
1985	MS	Tsuge, Noritaka	Wingfield	The Effects of the First Break Roller Mill Differentials and Speeds
1985	MS	Wu, Yansheng	Seib	Wet-Processing of Low-Protein Hard Winter Wheat Flour to Improve Its Breadmaking Potential
1985	MS	Yost, Douglas	Hoseney	Gelatinization of Low Moisture Wheat Starch
1985	MS	Zhu, Xinsheng	Seib	Destruction of Phytate in a Wet Mixture of Soybean Meal, Ground Corn, and Bran

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1985	MS	Zhuge, Qiang	Klopfenstein	Factors Affecting Storage Stability of Vitamin A, Riboflavin, and Niacin in a Broiler Diet Premix
1985	MS	Abbott, Nancy F.	Faubion	Studies on Cereal and Tuber Starches
1986	MS	Bachofer, Connie	Ponte	The Functionality of a Chlorinated Soft Wheat Flour in a Cookie System
1986	MS	Birzer, Diane	Klopfenstein	The Further Characterization of a Goitrogen in Pearl Millet (<i>Pennisetum Americanum</i> -L-Leeke)
1986	Ph.D.	Chung, Koo Min	Seib	Viscosity Reduction of Brewers' Condensed Solubles (BCS) and Their Use on Ethanol Production from Grain Materials
1986	Ph.D.	Doescher, Linda	Hoseney	Factors Affecting Surface Cracking of Sugar Snap Cookies and a Mechanism for Cookie Dough Setting
1986	MS	Espinal, Jose	Pedersen	Comparison of Traditional and Improved Methods of Farm Maize Storage in Honduras
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
1986	Ph.D.	Al-Mana, Hassan Abdulaziz	Pederson	Tricalcium Phosphate $CA_3(PO_4)_2$: Its Relationship to Stored-Product Insect Suppression and Layer Cake Quality
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
1986	MS	Kulyingyong, Sunan	Faubion	In Vitro Activity of Sorghum Non-Tannin Polyphenols on Growth of Potential Mycotoxin-Producing Fungi
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

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1986	Ph.D.	Maningat, Clodualdo	Seib	Chemical Modification of Wheat Starch
1986	MS	Nelson, Scott	Klopfenstein	The Effects of Protein Type and Energy Level in Raceway Culture of Channel Catfish
1986	Ph.D.	Nouaigui, Sadok	Eustace	Hardness Measurement and Gliadin Polyacrylamide Gel Electrophoresis Identification of Wheat Grains
1986	Ph.D.	Pussayanawin, Veranush	Wetzel	High Performance Liquid Chromatographic Studies of Ferulic Acid in Flour Milling Fractions
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
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
1986	MS	Valjakka, Teija-Tuula		The Effects of Raw Starch Degrading Enzyme on White Pan Bread
1986	MS	Vindiola, Olga	Seib	Accelerated Development of the Hard-To-Cook State in Beans
1986	Ph.D.	Wongo, Lawrence	Pedersen	Factors Affecting the Storage of Sorghum [Display Sorghum bicolor (L) Moench] Grain
1986	MS	Xu, Ansui	Ponte	Amylograph Properties of Bread Crumb and Their Relation to Crumb Firmness
1986	Ph.D.	Zeledon, Manuel	Pedersen	Low Dosage Methoprene Treatment of Wheat for Protection Against Stored-Product Insects and Assessment of Their Damage
1986	MS	Holm, Jill	Hoseney	The Use of Chemical Leavening in Frozen Doughs
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

THESIS LIST SORTED BY YEAR

1987	MS	Arrevillagas, Adelis	Pedersen, Chung	Effect of Fine Material on Static Pressure During Grain Drying
1987	Ph.D.	Dreese, Patrick	Hoseney	Dynamic Rheology Studies of Flour and Gluten Doughs
1987	Ph.D.	Foehse, Karen F.	Hoseney	Controlling the Viscosity of Corn Flour: Water System
1987	Ph.D.	Hong, Bumshik	Marchin, Seib	Cloning and Identification of a cDNA From Rat Liver Coding for a Portion of L-Gulonolactone Oxidase
1987	MS	Ke, Victor	Ponte	Firming Comparison of White Pan and Whole Wheat Breads
1987	Ph.D.	Kim, Hyuk II	Seib	Spaghetti from Hard Winter Wheats, and Improving the Cooking Quality and Color of Farina Spaghetti
1987	MS	Kivett, Christine	Faubion	Studies of Dough During Fermentation and Overmixing
1987	MS	Pecarski, Darinka	McElhiney	The Effects of Liquid Binders on Reduction of Premix Segregation and Dustiness
1987	Ph.D.	Rogers, Debi	Hoseney	Saltine Crackers: A Critical Look at the Role of Ingredients and the Process
1987	MS	Appel, Walter	Behnke	Comparison of Hammermill and Roller Mill Grinding of Grain Sorghum and Corn
1987	MS	Shyam, Meda P.	Posner	Reduction of Tempering Time in Milling by Minimal Fissuring of Wheat
1987	Ph.D.	Stevens, Carl	Behnke	Starch Gelatinization and the Influence of Particle Size, Steam Pressure, and Die Speed on the Pelleting Process
1987	MS	Stuteville, Brian	Ponte	Comparison of White and Whole Wheat Flour Brews in the Liquid Ferment Process of Breadmaking
1987	MS	Ullah, Noor	Pedersen	Repellent Properties of White Sagebrush (<i>Artemisia Ludoviciana</i> Nutt. (Asteraceae)) Against Rice Weevil (<i>Sitophilus Oryzae</i> (L)) and Lesser Grain Borer (<i>Rhyzopertha Dominica</i> (F))
1987	Ph.D.	Wu, Jiing Yang	Hoseney	Rheological Changes of Cracker Sponge

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1987	MS	Saunders, Susan	Davis	Milling Amaranth with Tangential Abrasive Dehulling Device
1987*	MS	Li, Yuzhou	Wingfield	The Influence of Kernel Size on the Millability of Wheat
1988	Ph.D.	Creighton, Dean W.	Hoseney	The Relationship Between the Physical Properties of Cracker Doughs and Cracker Flour Quality
1988	Ph.D.	Cullen-Refai, Andra J.	Hoseney, Faubion	Identification of Wheat Varieties Using Digital Image Analysis
1988	MS	Chen, Weizhi	Hoseney	A Study of Wheat Flour Dough Stickiness
1988	Ph.D.	Bakhella, Mohamed	Hoseney, Faubion	Identification and Classification of Moroccan Wheats
1988	MS	Faa, Pierre	Ponte, Faubion	Computer Vision Analysis of Chocolate Chip Cookie Characteristics
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
1988	Ph.D.	Liao, Ming-Long	Seib	2-Polyphosphate Esters of L-Ascorbate: Synthesis, Characterization, and Properties
1988	MS	Lin, Chen-Hwa	Ponte	Preparation of High Total Dietary Fiber Material from Wheat Mill Feed, and Its Utilization in Breadmaking
1988	MS	McKee, Jed W.	Behnke	Effect of Wheat Gluten on Underwater Pellet Stability of Pelleted Catfish and Shrimp Diets
1988	MS	Mejia-Martinez, Fausto	Pedersen	Effect of Moisture Content on Milling of Rough Rice Stored for Short Periods of Time
1988	MS	Moore, Amy	Hoseney	Factors Involved in the Oxidative Gelation of Water-Soluble Pentosans
1988	Ph.D.	Persaud, Jagat N.	Faubion, Ponte	Dynamic Rheological Studies of Bread Crumb
1988	MS	Tsuchiya, Kimio	Ponte	The Relationship Between Wheat Hardness and Milling and Baking Characteristics (2 copies)

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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
1988	Ph.D.	Wu, Yangsheng	Seib	Acetylated and Hydroxypropylated Distarch Phosphates from Waxy Barley: Past Properties and Freeze-Thaw Stability
1988	Ph.D.	Zhuge, Qiang	Klopfenstein, Posner	Production, Characterization, and Nutritional Evaluation of Protein Products from Air Classified Cottonseed Meal
1988	MS	El-Bouziri, Mohammed	Posner	Farina Milling: Development of a Flow Sheet and a Speck Counting Method
1988*	Ph.D.	Li, Yuzhou	Posner	Development of Wheat Germ Separation Methods and the Milling Characteristics of Degermed Wheat
1989	Ph.D.	Flores, Rolando Arturo	Deyoe	Computer Simulation Model for Wheat Flour Milling Streams
1989	Ph.D.	He, Huifen	Hoseney	Development of Theories to Explain Flour Baking Quality
1989	Ph.D.	Hong, Kyung Sook	Klopfenstein	Factors Affecting Viscosity of Soybean Milk Processed by Rapid Hydration Hydrothermal Cooking (RHHTC) Method
1989	Ph.D.	Kim, Wansoo	Seib, O.K. Chung	Origin of Color in Gluten
1989	MS	Lang, Cristina E.	Walker	Hard White Winter Wheat Hamburger Buns and Couscous Product Development
1989	Ph.D.	Lawton, John Warren Jr.	Faubion	Studies of Sorghum Endosperm Hardness Using Reconstituted Tables and the Tangential Abrasive Dehulling Device
1989	MS	Lee, Young-Tack	Ponte	Effects of Ingredient Variables and Formula Optimization for Rice Bread with Soy Flour Substitution
1989	Ph.D.	Li, Yuzhou	Posner	Development of Wheat Germ Separation Methods and the Milling Characteristics of Degermed Wheat
1989	Ph.D.	Malouf, Ronald B.	Hoseney	A Study of Wheat Hardness Using Tablets Made From Reconstituted Flour

THESIS LIST SORTED BY YEAR

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
1989	MS	Roach, Richard R.	Hoseney	Effect of Neutral Salts on Dough and Bread
1989	MS	Shi, Yongcheng	Seib	Leaching of Amylose from Wheat and Corn Starch
1989	MS	Sikabbubba, Ruth M.	Klopfenstein	The Effect of Alcohol Soluble Proteins on the Digestibility of Sorghum
1989	MS	Skidmore, James L.	Pedersen	A Comparison of Phosphine Fumigation Methods for Farm-Stored Wheat
1989	Ph.D.	Wang, George Ing-Jye	Hoseney	Investigation of the Compound Affecting Dough Overmixing
1989	Ph.D.	Zhu, Xinsheng	Deyoe	Investigations on Utilization of Distillery By-Products for Poured Blocks and the Application to Self Feeding in Cattle
1989	Ph.D.	Fahrenheit, 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
1989*	Ph.D.	Martin, Merrie L.	Hoseney	Rethinking Bread Firming
1990	Ph.D.	Kim, Chang Soon	Walker, Ponte	The Interaction of Sugars, Lipids and Starches on High-Ratio Cake Gelatinization and Pasting Properties
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
1990	MS	Brabec, Daniel	Pedersen	The Effect of Air Movement on Red Flour Beetles and Lesser Grain Borers in Hard Red Winter Wheat
1990	MS	Ben Hamza, Habib	Pedersen	Field Infestation of Wheat by Stored-Grain Insects
1990	MS	Larsen, D'Anne Marie	Setser, Faubion	Effects of Flour and Process Conditions on Sensory Characteristics and Rheological Properties of Pizza Crust

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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
1990	MS	Neufeld, Kevin J.	Walker	Methods of Determining the Vitality of Wheat Gluten
1990	MS	Pinel, Luis A.	Pedersen	Effects of Grain Moisture Content and Application Temperature on Chlorpyrifos-methyl Effectiveness
1990	MS	Stark, Charles Robert	Behnke	Evaluation of Pelleted Soybean Meal for Domestic and International Markets
1990	Ph.D.	Ullah, Noor	Pedersen	White Sagebrush, <i>Artemisia Iudoviciana</i> Nutt. (Asteraceae) Flower Abstract as a Protectant for Wheat Against Stored-Product Insects
1990	MS	Wooding, Anthea Ruth	Walker	Evaluation of Flour Quality with Respect to Test Baking and the Modification of Mixographs
1990	MS	Kouakou, Kouassi Lazar	Posner	Application of High Protein Legume in the Development of Composite Flour Bread
1991	Ph.D.	Anjum, Faqir Muhammad	Walker, Ponte	Electrophoretic Identification and Technological Characterization of Pakistani Wheats
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
1991	MS	Hanna, Anne	Faubion	Headspace Analysis to Determine Precursors of Processed Pearl Millet (<i>Pennisetum americanum</i> (L) Leeke) Off-Odor
1991	MS	Hooshmand, Homa	Klopfenstein	Effects of Gamma Irradiation on Mycotoxin Degradation and Protein Quality of Grains with Different Moisture Content
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
1991	MS	Leong, Mary	Ponte	Split Stream Milling the Production of Cakes and Cookies from Selected Hard Wheat Flour Streams

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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
1991	MS	Liu, Ming Chao	Posner	Study and Assessment of a Computer Simulation Model for Flour Mill Industry and Educational Purpose
1991	MS	Lu, Yeong Ching Ruth	Ponte	Chinese Steamed Bread: Effect of Flour and Processing
1991	MS	Marshall, Etta S.	Hoseney	Study of Microwave Induced Toughening Using the Kramer Shear Cell and Differential Scanning Calorimeter
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
1991	MS	Subrahmanyam, Nukala	Hoseney	Sorghum Starch Shear Thinning Properties
1991	MS	Bath, Deirdre E.	Hoseney	Flour Quality Testing for Bagels
1991	Ph.D.	Ward, Katie Hart	Hoseney	Investigation of Retrogradation of Amylopectin from Maize and Wheat Starches
1991	Ph.D.	Yang, Hanwoo	Seib	2-Phosphorylation of D-Erythorbic Acid Using Phosphoryl Chloride
1991	MS	Yin, Yanling	Walker	Pentosans From Gluten Washing Waste Water: Isolation, Characterization, and Their Role in Baking
1991	MS	Villanueva, Rafael M.	Posner	Split Milling of a Wheat for Diversified End Use Products: Bread and Pasta
1992	MS	Dong, Wei	Hoseney	Measurement of Certain Rheological Properties and Transition in Wheat Flour
1992	MS	Guo, Ai Min	Ponte	Effect of Flour Particle Size on its Quality During Storage
1992	Ph.D.	Guritno, Purboyo	Haque	Analysis of a Three-Roller Mill for Grain Processing
1992	MS	Gwartz, Jeffrey Alan	Deyoe	The Influence of Wheat Kernel Size on Break Release Optimization

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1992	Ph.D.	Jayasena, W. Vijaya	Hoseney, Faubion	Computer Digital Image Processing for Wheat Variety Identification
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
1992	MS	Kim, Yangsoo	Deyoe, Flores	The Relation of Physical Characteristics of Wheat Blends and Experimental Milling Performance to Some Commercial Milling Performance Parameters
1992	Ph.D.	Krishnarau, Leelavathi	Hoseney	Functional Properties of Starch Tailings and Insoluble Pentosans in Baking
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
1992	MS	McCoy, Robert Andrew	Behnke	Effect of Mixing Uniformity on Broiler Chicks Performance
1992	MS	Miller, Rebecca Ann	Hoseney	The Role of Xanthan Gum in White Layer Cakes
1992	MS	Park, Hyesun	Chung, Seib	Stabilities of Three Forms of Vitamin C During Breadmaking and Bread Storage
1992	Ph.D.	Ryu, Gi Hyung	Walker, Behnke	Extrusion-Cooking of Wheat Flour: Effect of Extrusion Conditions, Some Baking Ingredients and Emulsifiers
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, <i>Manduca Sexta</i>
1992	MS	Shen, Lu	Haque	The Saltation Velocity of Wheat Materials in Horizontal Flow
1992	MS	Shi, Ben	Posner	The Relationship of Wheat Hardness to Millability
1992	MS	Valjakka, Teija-Tuula	Ponte	The Effects of Raw-Starch Digesting Enzyme on White Pan Bread
1992	MS	Wang, Wen-Meei	Klopfenstein, Ponte	Effect of Extrusion on Physical, Nutritional, and Functional Properties of Selected Grains

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1992	Ph.D.	Xu, Ansui	Seib	Structure of Tapioca Pearls, and Determination of the Level and Position of Substitution in Hydroxypropylated Starch by High-Resolution H-NMR Spectroscopy
1992	MS	Chen, Yuanhong	Ponte	Effect of Emulsifiers and Oils on Wheat Dust Release and Flour Quality
1993	MS	Al-Eid, Salah M.	Walker, Ponte	The Effect of Various Common Bread Ingredients on Yeast-Viability and Bread Quality in Doughs
1993	MS	Chen, W.	Hoseney	Dough Stickiness: Causes and Measurement
1993	MS	Farvili, Narges	Walker	The Effects of Emulsifiers upon Middle Eastern Breads
1993	MS	Gross Sternhagen, Lisa	Hoseney	Firming Effects in Danish Pastry
1993	MS	Guan, Feng	Seib	Instrumental Probes and Methods to Measure Stickiness of Cooked Spaghetti and Noodles
1993	Ph.D.	Hix, Deborah	Walker, Klopfenstein	Physical, Chemical, and Sensory Characteristics of Sugar-Snap Cookies Containing Naturally-Occurring Antioxidants
1993	Ph.D.	Koh, Bong Kyung	Hoseney	Factors in the Water Soluble Fraction Causing Poor Mixing Tolerance of Wheat Flour
1993	Ph.D.	Larsen, D'Anne	Hoseney, Faubion	Determination of Factors Controlling Crumb Grain Quality
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
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 Crayfish (<i>orconectes nais</i>)
1993	Ph.D.	Roach, Richard R.	Hoseney	Effect of Fatty Materials on the Swelling and Other Properties of Starch

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1993	MS	Schope, Wayne Walter II	Klopfenstein	The Effects of Processing on the Nutritional Quality of Sorghum Grain and Wheat
1993	MS	Seabourn, Brad	Seib	Varietal and Environmental Effects on Gluten Quality and Phenotypic Stability in Hardness of Hard Winter Wheat Progenies
1993	MS	Shen, Guohui	Hoseney	Flavor Comparisons of Cereals
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
1993	Ph.D.	Tietyan, Janet	Klopfenstein	Production and Nutritional Evaluation of an Extruded Snack Containing Soy Fiber and Plant Protein
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
1993	Ph.D.	Wang, Xiao Ying	Seib	2-Phosphorylated L-ascorbate, Chemical Preparation and Use in Selected Foods
1993	MS	Wulf, Elizabeth	Hoseney	Oscillatory Rheometry of Starch-Water Systems: Effects of Sucrose and Sodium Chloride Addition on Gel Formation
1993	MS	Akers, Alison Ann	Hoseney	Factors in the Water Soluble Fraction Causing Poor Mixing Tolerance of Wheat Flour
1993*	MS	Maloney, Michael B.	Deyoe, Flores	A Comparative Study of U.S. and Internationally Competitive Wheat Shipments: 1990-1992
1994	Ph.D.	Bortone Di Muro, Eugenio	Behnke	Evaluation of Vegetable Protein Mixtures and Pelleting Processing Conditions in Diets for Shrimp (<i>Penaeus vannamei</i>)
1994	MS	Brescia, Renato Armando	Ponte	Panettone Bread Production Methods
1994	MS	Gonzalez-Juarez, Norma A.	Walker	Use of Emulsifiers in Cakes Made From Chlorinated Hard White Winter Wheat Flour Streams

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1994	MS	Hikeezi, Doreen	Walker	Cookie Making Using Dehulled High Tannin Sorghum Supplemented with Peanut and/or Sunflower Flours
1994	MS	Liao, Yue	Hoseney	Studies on Gel Protein Properties of Wheat Flour and Dough
1994	Ph.D.	Middleton, Hattie Mae	Ponte, Walker	Sensory Evaluation of High Fiber Pie Crust: A Comparative Study of Older Consumers in Northeast Iowa
1994	MS	Morales Alvarez, Jorge	Deyoe	Effect of Fiber Source, Concentration and Processing Conditions on Expansion of Corn Meal Extrudates
1994	MS	Naroola, Minni	Ponte, Seib	Preparation of a White Fiber Ingredient From White Wheat Bran
1994	MS	Ovadia, David	Walker	A Bread Staling Phenomenon
1994	MS	Palmer, Staci	Walker	The Stability of Chemical Leavening Agents in Frozen Cake Batter Systems
1994	MS	Petrofsky, Keith Eric	Hoseney	Starch-Gluten Interactions in Dough: Rheological Properties of Starch and Gluten from Several Cereal Sources
1994	MS	Rao, Vadlamani K.	Seib	Reduced Browning in Raw Oriental Noodles
1994	MS	Satumbaga, Roberto F.	Eustace	Relationship of Physical and Milling Properties of Hard Red Winter Wheat Using the Wheat Characterization Meter
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
1994	MS	Thomasson, Cynthia A.	Hoseney	Chlorine Replacement for Cake Flour
1994	MS	Uriyo, Elizabeth	Ponte	The Effects of a Raw Starch Degrading Enzyme on Frozen Dough French Bread Stability and Egyptian Balady Bread Quality
1994	MS	Yang, Ping	Seib	Low-Input Wet-Milling of Grain Sorghum: Isolation of Readily Accessible Sorghum Starch

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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
1994	Ph.D.	Barrett, Joyce Elizabeth	Klopfenstein	Nutrient, Antinutrient, and Anticancer Properties of Cruciferous Seed Meals
1994*	MS	Hazelton, Janet L.	Walker	Mixograph Head Pin Position and Other Factors Affecting Mixograms
1995	M.S.	Carmack, Kelly M.	Hoseney	The Coalescence of Gas Cells in Bread Dough
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
1995	Ph.D.	Dominy, Warren Grover	Behnke	Biological Responses of the Pacific White Shrimp <i>Penaeus Vannamei</i> to Textured Soy Proteins and Feeds
1995	MS	Eastman, Jennifer J.	Faubion	The Effects of Milling Extraction Rate and Flour Stream Blend on White Pan Bread Flour Quality
1995	Ph.D.	Eilert, Arnold James	Wetzel	Wheat and Flour Properties in Relation to Bread Crumb Grain
1995	MS	Guo, Xiaohong	Ponte	Firming Properties of Conventional White and Low-Fat Layer Cakes
1995	Ph.D.	Ingelin, Mark Elliot	Ponte, Walker	Measurement of Dough Properties and Their Use in Predicting White Pan Bread Quality
1995	Ph.D.	Kouakou, Kouassi Lazar	Pedersen	A Laboratory Study of Atrazine Transfer from Contaminated Water During Corn Steeping Process
1995	MS	Li, Ning-Hong	Ponte	Multigrain and High Fiber Bread Production with HRW Wheats Grown in Kansas
1995	MS	Lu, Xiuzhen	Seib	Preparation and Assay of Dehydroascorbic Acid Dimer and Its Potential Use in Breadmaking

THESIS LIST SORTED BY YEAR

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
1995	MS	Sipes, Karla Kaye	Hoseney	Factors Affecting Protein and Starch Interaction
1995	MS	Wang, Linfeng	Seib	Australian Salt-Noodle Flours and Their Starches, Comparison with U.S.A. Wheat Flours and Their Starches
1995	MS	Woo, Kyungsoo	Seib	Cross-Linking of Wheat Starch and Hydroxypropylated Wheat Starch in Alkaline Slurry with Sodium Trimetaphosphate
1995	Ph.D.	Zhang, Wei	Hoseney	Factors Affecting Extrusion of Corn-Based Foods
1995	Ph.D.	Bath, Deidre E.	Hoseney	Selected Factors Affecting Cake Flour Quality
1995*	MS	McPherson, Andrew	Seib	The Factors in Hard Wheat Flour Responsible for Reduced Cookie Spread
1996	MS	Backer, Katherine E.	Faubion	Effect of Carrageenan Type and Concentration on Hard Wheat Flour Dough and Bread Characteristics
1996	MS	Bean, Scott	Lookhart, Hoseney	Development of High-Performance Capillary Electrophoresis (HPCE) for the Separation of Cereal Proteins
1996	MS	Bian, Ying	Seib	Preparation of Xylitol from Wheat Straw
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
1996	MS	Clayton, Shanna Dion	Klopfenstein, Setser	Effect of Fiber and Common Ingredients on the Texture of an Extruded Snack
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

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1996	Ph.D.	Faa, Pierre	Faubion, Ponte	Automatic Breadmakers: Flour Quality Considerations
1996	Ph.D.	Gao, Qingshan	Deyoe	Techniques of Producing Poured Animal Feed Blocks Using Molasses, Distiller By-Products and Cottonseed
1996	Ph.D.	Guo, Aimin	Deyoe	Improvement of Frozen Dough Functionality Using Air-Classified High-Protein Flour
1996	Ph.D.	Jun, Woojin	Seib, Chung	Flour Properties in Relation to Noodlemaking
1996	Ph.D.	Kim, Yangsoo	Deyoe	Estimation of Flour Mill Operations Using Computer Simulation
1996	MS	Lumdubwong, Namfone	Seib	Rice Starch Isolation by Alkaline Protease Digestion
1996	Ph.D.	Mathew, John M.	Hoseney	Factors Affecting the Extrusion of Cereal Based Foods
1996	Ph.D.	Al-Eid, Salah M.	Faubion	The Effects of Flour Properties and Processing Conditions on the Rheological Properties of White Salted
1996	MS	Matsunaga, Naoko	Seib	Alkali - Extraction of Wheat Starch Granules
1996	Ph.D.	Miller, Rebecca	Hoseney	The Factors in Hard Wheat Flour Responsible for Reduced Cookie Spread
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
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
1996	Ph.D.	Ovadia, David	Walker	Microwave Pressure Baking and Vacuum Cooling of Bread
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

THESIS LIST SORTED BY YEAR

1996	Ph.D.	Podolak, Richard	Kastner, Zayas	Effect of Fumaric Acid on the Storage Stability of Meat and Meat Products
1996	MS	Puppala, Vamshidhar	Herrman	Quality Response of Twelve HRW Wheat Cultivars to Disease Across Four Locations in Central Kansas
1996	Ph.D.	Reddy, Polamreddy V.	Deyoe	Corn Dry Milling Using Roller Mills: Maximizing Low Fat Grit Production
1996	Ph.D.	Shen, Lu	Hoseney	Bread Crumb Grain Measurement by Digital Image Analysis
1996	MS	Song, Ce (Sunny)	Ponte	Use of the Chopin Alveograph as a Predictor of Hard Red Winter Wheat Quality
1996	M.S.	Sweat, Joseph A.	Wetzel	Variations in Tempering Times for Winter Wheats by IR Microspectroscopic Tracking of D2O
1996	Ph.D.	Uriyo, Elizabeth A.	Faubion	Properties of Alkaline Wet Milled Corn Starch: Effect Steeping Temperature, Steeping Time and Sodium Hydroxide Concentration
1996	MS	Walchle, Steven	Wetzel	A Potential Sampling Technique of Wheat Gluten for Stress Gradient Measurement by Infrared Microspectroscopy
1996	MS	Wang, Zhi-Qin	Ponte	Improving Frozen Dough Quality with the Addition of Vital Wheat Gluten
1996	Ph.D.	Mathew, Renu	Hoseney	Glass Transition of Cereal Products
1997	MS	Fan, Liangfen	Ponte	Protein Isolated from Hard Wheat Flour and It's Utilization in White Layer Cake
1997	MS	Grijalva, Conrado Campos	Hoseney	Age Related Changes in Freshly Harvested Hard Wheat
1997	MS	Hongtrakul, Kittiporn	Goodband, Behnke	The Effects of Extrusion Processing of Carbohydrate Sources on Early-Weaned Pig Performance
1997	Ph.D.	Huang, Weining	Hoseney	Studies of Factor(s) Producing Sticky Dough
1997	MS	Hunter, Christianna M. K.	Walker	Digital Image Analysis of Sugar-Snap Cookie Surfaces

THESIS LIST SORTED BY YEAR

1997	Ph.D.	Liao, Yue	Hoseney	The Role of Yeast (<i>S. cerevisiae</i>) in Bread Making
1997	MS	Lin, Jing	Ponte	The Effects of Shortening, SSL, and Dough Remolding on the Stability of Frozen Dough
1997	Ph.D.	Lu, Xiuzhen	Seib	Preparation of Whitened Wheat Bran Fiber by Peroxide Bleaching of Wheat Bran
1997	Ph.D.	Miller, Kathrine Anne	Hoseney	Dynamic Rheological Properties of Wheat Flour-Water Doughs
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
1997	Ph.D.	Rao, Vadlamani Keswara	Seib	Wheat Products Quality Improved by Two Metal Ions
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
1997	MS	Sayaslan, Abdulvahit	O.K Chung, Seib	Volatile Compounds Identified in Various Starches
1997	MS	Small, Adam	Faubion	Alkaline Wet Milling--Effects of steeping time, temperature, and NaOH concentration on alkaline wet milled maize co-products
1997	MS	Traylor, Steven	Behnke	Effects of Feed Processing on Diet Characteristics and Animal Performance
1997	Ph.D.	Wang, Lin	Hoseney	Effects of (1,3) (1,4)-B-D-Glucans of Wheat Flour on Breadmaking
1997	MS	Xiao, Xiao	Klopfenstein, Walker	Cholesterol-Lowering Activity of Extruded vs. Baked Crackers in Hypercholesterolemic Hamsters
1997	MS	Yan, Xiaohua	Klopfenstein	Cholesterol-Lowering Activity of Raw vs. Extruded Products in Hypercholesterolemic Hamsters
1997	Ph.D.	Zhao, Ming	Wetzel	Selective Supercritical Fluid Extraction of Wheat Flour Glycolipids and Their Determination by Supercritical Fluid Chromatography

THESIS LIST SORTED BY YEAR

1997	Ph.D.	Bolnedi, Vani	Hoseney	Mechanism of Glucose Oxidase in Bread Making Systems
1998	MS	Baker, Scott	Herrman	Segregating Hard Red Winter Wheat Using Single Kernel Measurements and Whole Grain Protein Analysis
1998	MS	Bencomo, Igor J.	Reed	Nonlinear Horizontal Aeration in Upright Grain Storages
1998	Ph.D.	Brannan, Grace	Seib, Setser	Astringency and Bitterness in Model and Complex Food Systems
1998	MS	Cheong, Mui-Lin	Sun	Bread Making Potential of Sorghum-Based Composite Flour
1998	MS	Froetschner, Jared	Behnke	The Effect of Sorghum Genotype on Processing Production Characteristics and Animal Performance
1998	Ph.D.	Guan, Feng	Seib	Studies on Oriental Noodles
1998	Ph.D.	Gwartz, Jeffrey	Deyoe	Effects of Tempering Time, Moisture and Wheat Protein Level on Milling and Single Kernel Characterization System Measurements
1998	MS	Heisman, Adam R.	Herrman	Costs of Segregating Wheat at Country Elevators
1998	MS	Karr, Gregory S.	Sun	Acetylation of Ground Wheat Straw for the Production of Strawboard
1998	MS	Lam, Ana	Walker	The Heat Transfer Coefficient for Four Breakfast Cereals Determined in a Jet Sweep Impingement Oven
1998	Ph.D.	Reddy, Indira	Seib	Paste Properties of Unmodified and Chemically Modified Waxy and Partial Waxy Wheat Starches
1998	Ph.D.	Shi, Ben	Seib	Humid- and Age-Tolerant Starch-Based Sponge for Loose-Fill Packaging
1998	Ph.D.	Sone, Jin	Reed	Effects of Sitophilus Zeamais, Motschulsky, Moisture Content, and the Broken Corn and Foreign Material on the Heat Content, Mold Growth, and Carbon Dioxide Production of Stored Corn
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

THESIS LIST SORTED BY YEAR

1999	MS	Hunt, Pamela	Sun	Effects of Particle Size in Sorghum Composite Bread Making
1999	MS	Kadir, Sorkel A.	Tilley	Quality of Tortillas Produced from High Extraction Hard Red and White Wheat Flours
1999	MS	Kuakpetoon, Daris	Flores	Effect of Particle Properties and Blending Ratios on the Dry Mixing of Soft and Hard Wheat Flours
1999	Ph.D.	Liang, Xiaowu	Seib	Gel Properties of Noodle Lfours and Their Wheat Starches Measured by Dynamic Rheometry. Matching Storage Moduli of Low-Swelling Flours to High-Swelling Flours by Adding Modified Starches
1999	MS	Panzer, Dia	Wetzel	Documenting the Chemical Microstructure in Hard Wheat Varieties Using Infrared Microspectroscopy
1999	MS	Suroso, Janti	Flores	Production of Low Ash and Low Fat Sorghum Grits
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
1999	Ph.D.	Wang, Linfeng	Flores	Effects of Wheat Flour Parameters on the Textural Properties of Flour Tortillas
1999	Ph.D.	Woo, Kyungsoo	Seib	Cross-Linked, RS4 Type Resistant Starch: Preparation and Properties
1999	MS	Zhao, Lian Fu	Seib, Deyoe	Evaluation of Wheat and Flour Property by Single Kernel Characterization System (SKCS), Alveograph, and Farinograph
1999	Ph.D.	Desrochers, Julia	Walker	Effects of Specific Mechanical Energy and Amylose: Amylopectin Ratio of the Rheological Properties of Extruded Corn Puffs
2000	Ph.D.	Bucher, Stefan K.	Brent	Quality Characteristics of Fiber-Supplemented Extruded and Commercial Corn Flakes
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>)

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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
2000	Ph.D.	Govindarajan, Brinda	Klopfenstein	Physicochemical and Physiological Properties of Fiber-Enriched Snacks Extruded Under Different Conditions
2000	MS	Higiuro, Juvenal	Flores	Sorghum Dry and Wet Milling for Grits and Starch Production
2000	Ph.D.	Lawson, Pamela	Walker	The Effect of a Rotary Extrusion Divider on Commercial White Pan Bread Dough
2000	MS	Loza-Garay, Mariano	Flores	Flour Milling Flow Characterization Using Computer Simulation
2000	MS	Mao, Yufeng	Flores	Effect of Starch Damage and Particle Size on the Texture of Wheat Flour Tortillas
2000	MS	McKinney, Leland J.	Behnke	The Effects of High Oil Corn on Feed Processing Characteristics and Swine Performance
2000	Ph.D.	Padula, Frank	Klopfenstein	Antioxidant Attributes, Cancer Protective Effects, and Stability of Components of Wheat and Quinoa
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
2000	MS	Paulon, Daniela	MacRitchie	Protein Composition in Developing Grain of Near-Isogenic Lines
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
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: APutting HPCE to Work
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

THESIS LIST SORTED BY YEAR

2001	MS	Hu, Jie	Sun	Effects of Sorghum Starch and Protein on Sorghum-Wheat Composite Bread Volume and Texture
2001	MS	Gilpin, Angie S.	Behnke	The Influence of Initial Moisture, Retention Time, and Steam Quality in Two Conditioners on the Pelletting Process
2001	Ph.D.	Mo, Xiaoqun	Sun	Characterization of Soybean Proteins as Plastics
2001	Ph.D.	Morales, Jorge C.	Deyoe, Brent	Asian-Style Noodle Manufacturing Using Extrusion Technology
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
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
2001	MS	Pike, Paul R.	MacRitchie	Breadmaking Quality Comparisons Between Hard White Winter and Hard Red Winter Wheat Varieties
2001	Ph.D.	Wang, Fengcheng	Sun	Rheological Characterization of Dough and Bread by Using a Dynamic Mechanical Analyzer
2001	MS	Wang, Hua	Sun	Biodegradable Blends From Poly(Lactic Acid) and Starch Containing Methylenediphenyl Diisocyanate
2001	MS	Downing, John Milton	Seib	Pressurized Solvent Extraction of Genistein and its Beta-Glucoside Conjugates from Soybean Flours and Soy-Based Foods
2001	MS	Sho, Benjamin Arizmendi	Herrman	Wheat Quality and Uniformity Needs in the Mexican Flour Milling and Baking Industries
2001	MS	Bramble, Tod	Herrman	Wheat Protein Variance Components in a Commercial Production System
2002	MS	Fang, Liang	Subramanyam	Laboratory and Field Evaluation of Spinosad on Wheat Against Stored-Grain Insects
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

THESIS LIST SORTED BY YEAR

2002	MS	Glaser, Bryan	Tilley	Formula Modification to Preclude the Use of Chlorinated Cake Flour
2002	MS	Yeo, Lee Lee	Seib	High- and Low-Swelling Cross-Linked Wheat Starches
2002	MS	Jella, Praveen Kumar	Haque	Evaluation of Flour Milling Process Using Computer Simulation
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
2002	Ph.D	Pai, Ya-Yu (Sophia)	Walker	Study of Baking Conditions on Par-Baked Bread Properties
2002	Ph.D	Xie, Feng	Sun	The Study Of Bread Staling Using Visible And Near-Infrared Reflectance Spectroscopy
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
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
2002	Ph.D	Rengarajan, Ramachandran	Seitz/Macritchie	Volatile Compounds From Dough, Fermented Dough, Bread And Popcorn: Comparison Of Headspace Analytical Methods
2002	Ph.D	Cheong, Mui Lin	Sun	Objective Characterization Of Food Firmness And Coresiveness During Chewing Using The Electronic Sensing System
2003	Ph.D	Gandikota, Somayajulu	MacRitchie	Dough Expansion Capacity As A Research Tool
2003	MS	Blanche, Stephanie	Sun	Physical Characterization Of Starch Extrudates As A Function Of Melting Transition And Extrusion Conditions
2003	MS	Li, Jian (Jane)	Walker	Effects of Water Absorption and Mungbean Middlings Content on Mungbean-Durum Semolina Composite Pasta Quality

THESIS LIST SORTED BY YEAR

2003	Ph.D	Olewnik, Maureen Cecilia	Walker	Predicting Commercial Scale Baking Quality Characteristics of Wheat and Flour Using NIR
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
2003	Ph.D	Puppala, Vamshidhar	MacRitchie	Extruded Foods from White Grain Sorghum
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
2003	Ph.D	Pirozi, Mônica Ribeiro	MacRitchie	Isogenic Wheat Lines in Determining Composition-Functionality Relationships
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
2003	Ph.D	Earls, Dru	MacRitchie	Alternative to Chlorination of Cake Flour
2003	MS	Wijaya, Nani	Walker	Shelf Life And Rollability Of Hot Press Wheat Flour Tortillas
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
2004	MS	Larson, Zeb Alfred	Subramanyam	Diversity and Medical Importance of Stored-Product Insects in Feed Mills
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>
2004	Ph.D	Yong, Kwon-Joong	Okot-Kotber	Wheat Bran Phytase: Distribution, Purification and Biochemical Characterization
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
2004	Ph.D	Calvacanti, Walker B.	Behnke	The Effect of Ingredient Composition on the Physical Quality of Pelleted Feeds: A Mixture Experimental Approach

THESIS LIST SORTED BY YEAR

2004	MS	Kunam, Madhusudhana Reddy	MacRitchie	Crosslinking in Gluten Fractions Induced by Heating
2004	MS	Ayella, Allan K=Lara	Okot-Kotber	Effect of Wheat Trypsin Inhibitors on Storage Insects and Dough Formation
2004	PhD	Lee, Kyung-Min	Herrman	Physical and Biochemical Determinants of Maize Hardness and Extrudate Properties of Selected Hybrids
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 ³¹ P NMR Spectroscopy
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
2004	MS	Clark, Patrick Michael	Behnke	Feedmill Performance as Effected by Minimally Processed Grains
2004	MS	Yan, Shuping	Sun	Comparison and Characterization of Adhesive Performance of Selected Commercial Proteins
2004	Ph.D	Cheng, Enzhi (Michael)	Sun	Adhesion Mechanism of Soybean Protein Adhesives with Cellulosic Materials
2005	MS	Carson, Brook Ashley	MacRitchie	Viscoelastic Properties of Zein
2005	MS	Smith, Samuel Jeffery	Behnke	Integration of Applied Processes in Feed Manufacturing
2006	MS	Getchell, Anna Iversen	Subramanyam	Efficacy of Two Spinosad Formulations on Various Commodities Against Store-Product Insects
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
2006	Ph.D.	Zhu,Li	Sun	Studies of Protein Adhesive Performance on the Effects of PH, Amino Acid Group, and Temperature
2006	Ph.D.	Liavoga, Allan Bright	Seib	D-Xylose Produced from Wheat Straw by Acid and Enzyme Catalyzed Hydrolysis and the Purification of Xylitol

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2007	MS	Tsakpounidis, Konstantinos	Madl	Development of Model System to Predict Conversion Efficiency of Cellulosic Biomass to Ethanol	
2007	MS	Sawant, Shiriraj	MacRitchie	Modification of Wheat and Soy Proteins by Heating	
ALL THESIS AFTER 2007 AVAILABLE IN ELECTRONIC VERSION IN KREX					
2007	MS	Gajula, Hyma	Alavi	Fiber-Enriched Wheat Flour Precooked Using Extrusion Process	http://krex.k-state.edu/dspace/handle/2097/384
2007	MS	Koc, Hicran	Wetzel	Infrared Chemical Imaging of Germinated Wheat: Early Nondestructive Detection and Microspectroscopic Imaging of Kernel Thin Cross Section InSitu	http://krex.k-state.edu/dspace/handle/2097/512
2007	MS	Lin, H-Sing I	Walker	Using Enzymes to Improve Frozen-Dough Bread Quality	http://krex.k-state.edu/dspace/handle/2097/554
2007	MS	Ren, Danqui	Walker	Correlating Dough Elastic Recovery During Sheeting to Flour Analyses and Rheological Properties	http://krex.k-state.edu/dspace/handle/2097/403
2007	MS	Saint Paul, Julien	MacRitchie	Comparative Effects of Two Ozonation Treatments on Wheat Flour Technological Properties	http://krex.k-state.edu/dspace/handle/2097/532
2007	PHD	Sroan, Baninder Singh	MacRitchie	Mechanism of Gas Cell Stability in Bread Making	http://krex.k-state.edu/dspace/handle/2097/338
2007	MS	Yoo, Juhyun	Haque	Effect of Enzyme Application in Temper Water on Wheat Milling	http://krex.k-state.edu/dspace/handle/2097/524
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	http://krex.k-state.edu/dspace/handle/2097/593
2008	PHD	Chittrakorn, Sasivimon	MacRitchie	Use of Ozone as an Alternative for Chlorine for Treatment of Soft Wheat Flours	http://krex.k-state.edu/dspace/handle/2097/575
2008	PHD	Jonnala, Ramakanth	MacRitchie	Protein Composition Functionality Relationships Using Novel Genetic Lines	http://krex.k-state.edu/dspace/handle/2097/578
2008	MS	Guan, Lan	Seib/Shi	Wet-milling of waxy wheat flours and characteristics of waxy wheat starch	http://krex.k-state.edu/dspace/handle/2097/955

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2008	MS	Zhang, Lu	Sun	Physicochemical, morphological, and adhesion properties of sodium bisulfite modified soy protein components	http://krex.k-state.edu/dspace/handle/2097/1707
2008	MS	Xu, Xiaoli	Shi	In vitro digestibility of starch in sorghum differing in endosperm hardness and flour particle size	http://krex.k-state.edu/dspace/handle/2097/950
2008	MS	Fahrenheit, Adam	Behnke	The effects of DDGS inclusion on pellet quality and pelleting performance	http://krex.k-state.edu/dspace/handle/2097/1077
2008	MS	Bai, Yanjie	Shi	Preparation and structure of Octenyl succinic anhydride modified waxy maize starch, microporous starch and maltodextrin	http://krex.k-state.edu/dspace/handle/2097/948
2008	MS	Salim, Essam	Behnke	The effect of tracers' physical properties on retention time measurements inside the conditioner of a pellet mill	http://krex.k-state.edu/dspace/handle/2097/878
2008	MS	Yu, Chun	Subramanyam	Susceptibility of <i>Lasioderma serricorne</i> (F.) life stages exposed to elevated temperatures	http://krex.k-state.edu/dspace/handle/2097/945
2008	MS	Martinez-Kawas, Adrian	McKinney	Evaluating flushing procedures to prevent drug carryover during medicated feed manufacturing	http://krex.k-state.edu/dspace/handle/2097/1025
2008	MS	Miller, Christopher	Gwartz	Variation in single kernel hardness within the wheat spike	http://krex.k-state.edu/dspace/handle/2097/925
2009	PHD	Channaiah, Kantha	Subramanyam	Polyphasic characterization of antibiotic resistant and virulent enterococci isolated from animal feed and stored-product insects	http://krex.k-state.edu/dspace/handle/2097/1392
2009	PHD	Finnie, Sean	Faubion	Wheat Polar Lipids: Sources of Variation Among Near-Isogenic Wheat Lines with Different Endosperm Hardness	http://krex.k-state.edu/dspace/handle/2097/1384
2009	PHD	Li, Jian	Walker	Total Anthocyanin Content in Blue Corn Cookies as Affected by Baking Process and Ingredients	http://krex.k-state.edu/dspace/handle/2097/1673
2009	MS	Brewer, Lauren	Wetzel	IR Microspectroscopic Imaging Discriminates Isogenic Nulls from Parent Wheats with Lipid Class Profile Supported by MS Compositional Analyses	http://krex.k-state.edu/dspace/handle/2097/1641
2009	MS	Stoerzinger, Karolyn	Faubion	Effects of Post Milling Storage Time and Temperature on the Breadmaking Quality and Lipids of Whole Wheat Flour	http://krex.k-state.edu/dspace/handle/2097/1669
2009	MS	Xin, Li	Sun	Mechanical Properties and Water Resistance of Cellulosic Fiberboards with Soybean Protein Based Adhesives	http://krex.k-state.edu/dspace/handle/2097/13539
2010	MS	Zhou, Jianmin	Walker	Evaluation of different types of fats used in high-ratio layer cakes	http://krex.k-state.edu/dspace/handle/2097/2508

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2009	MS	Mukhopadhyay, Achira	Vadlani	Innovative Bioprocessing of Lignocellulosic Material for Value Added Product - Lactic Acid	http://krex.k-state.edu/dspace/handle/2097/2332
2009	MS	Khamis, Moses	Subramanyam	EFFECT OF FLAMELESS CATALYTIC INFRARED RADIATION ON STORED WHEAT INSECTS AND WHEAT QUALITY	http://krex.k-state.edu/dspace/bitstream/handle/2097/2357
2010	MS	Steeple, Summer	Dogan	Rheological Characterization of Four Kansas Hard Red Winter Wheat Cultivar Flour-Water Doughs	http://krex.k-state.edu/dspace/handle/2097/4206
2010	PhD	Garimella, Shiva	Shi	Understanding and Improving Functionality of Waxy Wheat Flours	http://krex.k-state.edu/dspace/handle/2097/4649
2010	MS	E, Xinyi	Shi	Hemicellulose Fiber Gum from Distillers Grain: Isolation Structure and Properties Distillers Grain: Isolation	http://krex.k-state.edu/dspace/handle/2097/4618
2010	MS	Nath De Oliveira, Daniela	Faubion	Thermal Properties of Starch from Transgenic Isolines of Wheat Differing in Starch Surface Components	http://krex.k-state.edu/dspace/handle/2097/4319
2010	MS	Bansal, Sunil	Vadlani	Evaluation of Different Agricultural Biomass for Bioethanol Production	http://krex.k-state.edu/dspace/handle/2097/4623
2010	PhD	Nanjundaswamy, Ananda	Vadlani	Carotenoid Value Addition to Distiller's Dried Grain with Solubles by Red Yeast Fermentation	http://krex.k-state.edu/dspace/handle/2097/7009
2010	MS	Mader, Erin	McKinney	Utilizing Crude Glycerol and DDGS in Animal Diets: Feed Manufacturing Considerations	http://krex.k-state.edu/dspace/handle/2097/7066
2010	MS	Ali, Samer Shaur	Alavi	Starch/Poly Vinyl Alcohol NA+MMT Based Bionanocomposites Produced using Solution Melt Extrusion Methods	http://krex.k-state.edu/dspace/handle/2097/6983
2010	MS	Xue, Meng	Subramanyam	Development Relative Retention, and Oviposition of the Red Flour Beetle, <i>TRIBOLIUM CASTANEUM</i> (HERBST), on Different Starches	http://krex.k-state.edu/dspace/handle/2097/7055
2011	PhD	Brijwani, Khushal	Vadlani	Solid state Fermentation of Soybean Hulls for Cellulolytic Enzymes Production: Physicochemical Characteristics and Bioreactor Design and Modeling	http://krex.k-state.edu/dspace/handle/2097/8401

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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	http://krex.k-state.edu/dspace/handle/2097/8439
2011	PhD	Karkle, Elisa	Alavi	Extruded Cellular Matrices Containing Pomace: Carbohydrate Interactions, Expansion Dynamics and Structure-Texture Relationships	http://krex.k-state.edu/dspace/handle/2097/12059
2011	PhD	Yoo, Juhyun	Alavi	Technical and Economical Assessment of Thermo-mechanical Extrusion Pretreatment for Cellulosic Ethanol Production	http://krex.k-state.edu/dspace/handle/2097/9190
2011	MS	Rattin, Gabriela	Faubion	Effect of Genotype and Environment on Hard Wheat Water Absorption Tolerance	http://krex.k-state.edu/dspace/handle/2097/8538
2011	PhD	Li, Yonghui	Sun	Biodegradable Poly(lactic acid) Nanocomposites: Synthesis and Characterization	http://krex.k-state.edu/dspace/handle/2097/8543
2011	PhD	Stonestreet-DeMesa, Jhoe	Alavi	Processing and Characterization of Sorghum Protein Concentrates Using Extrusion-Enzyme Liquefaction	http://krex.k-state.edu/dspace/handle/2097/11994
2011	MS	Wilson, Jonathan	McKinney	A COST ANALYSIS FOR THE DENSIFICATION AND TRANSPORTATION OF CELLULOSIC BIOMASS FOR ETHANOL PRODUCTION	http://krex.k-state.edu/dspace/handle/2097/12003
2011	PhD	Cai, Liming	Shi	COMPARING DIGESTIBILITY OF A- AND B- TYPE CRYSTALS AND PROVIDING INSIGHT ON DIGESTIBILITY OF STARCHES	http://krex.k-state.edu/dspace/handle/2097/15323
2011	PhD	Qi, Guangyan	Sun	STUDIES ON AFFORDABLE AND DURABLE SOY PROTEIN BASED ADHESIVES AND THEIR PHYSICOCHEMICAL PROPERTIES CHARACTERIZATION	https://krex.k-state.edu/dspace/handle/2097/16178
2011	PhD	Ahn, Byung-Jun	Sun	DESIGN AND PREPARATION OF PLANT OIL-BASED POLYMERS AND THEIR APPLICATIONS	http://krex.k-state.edu/dspace/handle/2097/15434
2012	MS	Ahmed, Anikka	Shi	INVESTIGATION INTO INTERACTIONS BETWEEN EMUSIFIERS AND WHEAT STARCH/WHEAT FLOUR.	http://krex.k-state.edu/dspace/handle/2097/13249

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2012	PHD	Fahrenheit, 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	http://krex.k-state.edu/dspace/handle/2097/13633
2012	MS	Tong, Tianjian	Sun	IMPROVING WATER RESISTANCE PERFORMANCE OF SOY-BASED PROTEIN ADHESIVE BY CHEMICAL MODIFICATION	http://krex.k-state.edu/dspace/handle/2097/14196
2012	MS	Grewal, Navneet	Shi	STRUCTURAL CHANGES INDUCED IN WAXY MAIZE AND NORMAL WHEAT STARCHES BY MALTOGENIC AMYLASES	sequestered
2012	PHD	Huang, Hongzhou	Sun	Self-Assembling Peptide Hydrogel: Design, Characterization and Application	https://krex.k-state.edu/dspace/handle/2097/15539
2012	PHD	Brewer, Lauren	Shi	LINKING CEREAL CHEMISTRY TO NUTRITION: STUDIES OF WHEAT BRAN AND RESISTANT STARCH	http://krex.k-state.edu/dspace/handle/2097/14193
2012	MS	Boatwright, Mark	Wetzel	INFRARED MICROSPECTROSCOPIC CHEMICAL IMAGING APPLIED TO INDIVIDUAL STARCH GRANULES AND STARCH DOMINANT SOLID MIXTURE	http://krex.k-state.edu/dspace/handle/2097/14172
2012	MS	Kodavali, Swathi	Alavi	PHYSICO-CHEMICAL PROPERTIES, AND WATER AND OIL UPTAKE CHARACTERISTICS OF NOVEL, SOY-BASED SNACKS PROCESSED USING EXTRUSION	http://krex.k-state.edu/dspace/handle/2097/15055
2012	MS	Mense, Andrew	Faubion	EFFECTS OF AGING NEW CROP WHEAT AND WHOLE WHEAT FLOUR ON BREADMAKING QUALITY AND GLYCOLIPID COMPOSITION	http://krex.k-state.edu/dspace/handle/2097/15076
2013	PhD	Tilley, Dennis	Subramanyam	INCIDENCE AND SPREAD OF INSECTS FROM BUCKET ELEVATOR LEG BOOTS	http://krex.k-state.edu/dspace/handle/2097/15572

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2013	MS	Sehgal, Blossom	Subramanyam	Stored-Grain Insect Management with Insecticides: Evaluation of Empty-Bin and Grain Treatments against Insects Collected from Kansas Farms	http://krex.k-state.edu/dspace/handle/2097/15528
2013	MS	Deliephan, Aiswariya	Subramanyam	EXPOSURE TO FLAMELESS CATALYTIC INFRARED RADIATION ON TEMPERATURES ATTAINED, WHEAT PHYSICAL PROPERTIES, MICROBIAL LOADS, MILLING YIELD, AND FLOUR QUALITY	http://krex.k-state.edu/dspace/handle/2097/15707
2013	PHD	Shukri, Radhiah	Shi	Amylose content and chemically cross-linking starch on digestibility and extrusion of starch	http://krex.k-state.edu/dspace/handle/2097/15636
2013	MS	Oshikiri, Reona	Faubion	FUNDAMENTAL BASES FOR THE IMPROVING ACTION OF NOVEL ENZYME-OXIDANT COMBINATIONS IN FROZEN DOUGH	http://krex.k-state.edu/dspace/handle/2097/15518
2013	PHD	Bai, Yanjie	Shi	Preparation and structure of Octenyl succinic anhydride modified waxy maize starch, microporous starch and maltodextrin	https://krex.k-state.edu/dspace/handle/2097/948
2013	PHD	Chen, Liyan	Vadlani	Detoxification and Nutritional Enhancement of Soybean Meal via Microbial Bioprocessing	http://krex.k-state.edu/dspace/handle/2097/15623
2013	MS	Padmanabhan, Natarajan	Alavi	A Novel Mechanism for Delivering Nutrition: Sorghum-Based Fortified Blended Foods Using Extrusion	http://krex.k-state.edu/dspace/handle/2097/16302
2013	MS	Roberts, Ryan	Alavi	UNDERSTANDING THE MECHANISM OF TEXTURIZATION, AND THE RELATIONSHIP BETWEEN PROPERTIES OF WHEAT GLUTEN AND TEXTURIZED VEGETABLE PROTEIN	http://krex.k-state.edu/dspace/handle/2097/16761
2013	MS	Garg, Anubha	Alavi	Stochastic Modeling of Expansion and Shrinkage Phenomena in Starch-Based Melts During Extrusion	http://krex.k-state.edu/dspace/handle/2097/16915
2013	MS	Buckley, Elyse	R. Miller	FACTORS IN HARD WINTER WHEAT AFFECTING WATER ABSORPTION TOLERANCE	http://krex.k-state.edu/dspace/handle/2097/16464
2013	PhD	Martinez-Kawas, Adrian	Maier	A Feasibility Study of Postharvest Handling, Storage and Logistics of Bioenergy Crops	http://krex.k-state.edu/dspace/handle/2097/16304

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2013	PhD	Rigdon, Anne	Maier	COVERAGE OF BIOMASS FOR ETHANOL PRODUCTION IMPACTS COMPOSITION, CONVERSION YIELDS AND MICROBIAL COMMUNITIES DURING STORAGE	http://krex.k-state.edu/dspace/handle/2097/16541
2014	MS	Sittipod, Sichaya	Shi	Changes in rice kernel and starch during parboiling process	https://krex.k-state.edu/dspace/handle/2097/17623
2014	MS	Vu, Thanh Hien	Shi	Preparation, characterization, and evaluation of sorghum flour with high resistant starch content	Sequestered
2014	MS	Dann, Orelia	R. Miller	Selecting Wheat Varieties for Tortilla Production	https://krex.k-state.edu/dspace/handle/2097/17562
2014	MS	Lewis, Landon	Jones	Evaluation of pelleting process parameters on feed nutrient composition and pig growth performance	https://krex.k-state.edu/dspace/handle/2097/17714