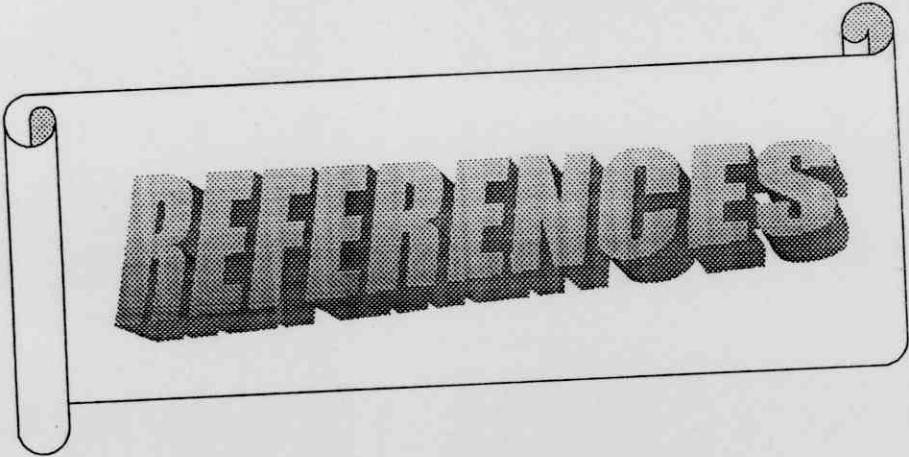
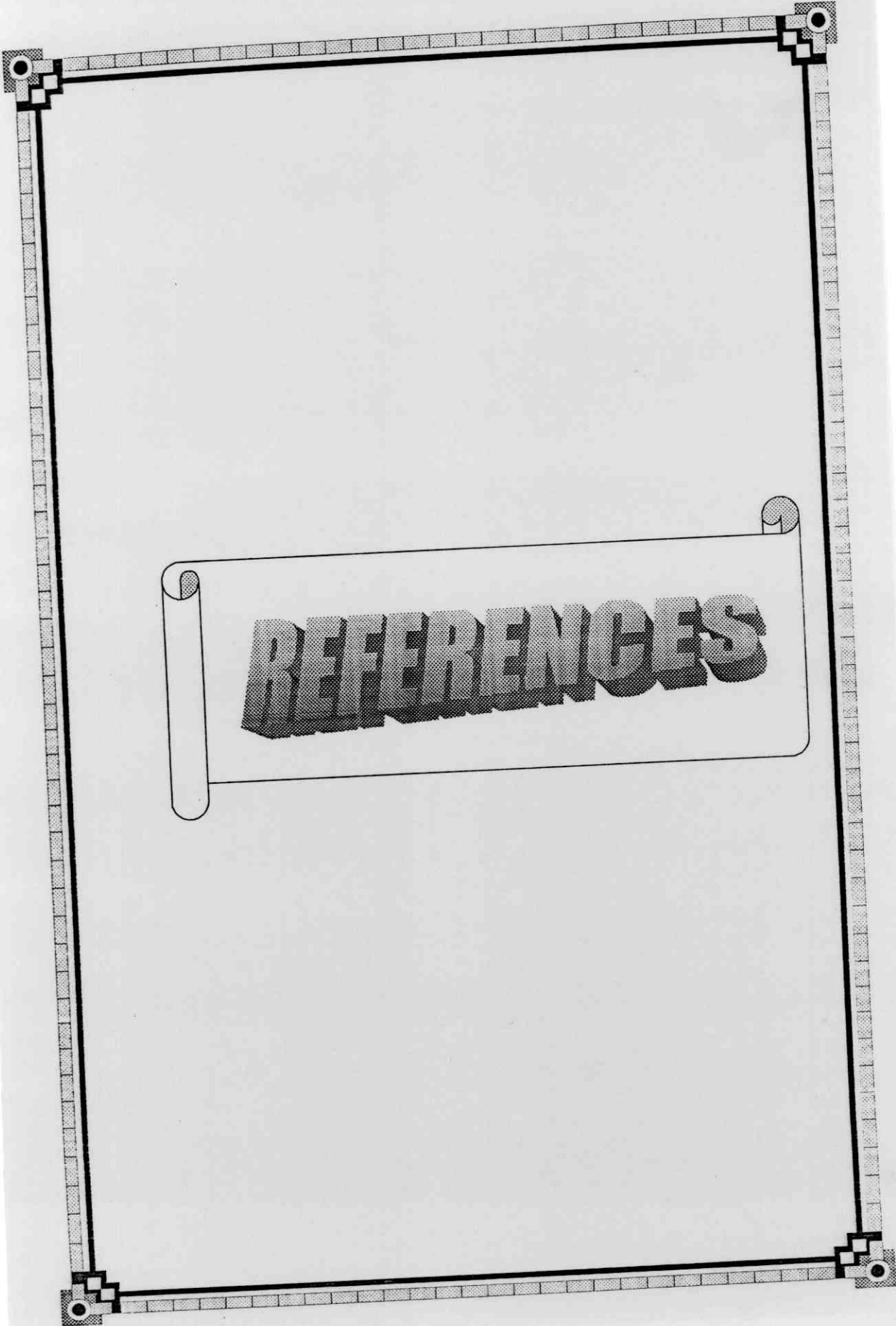




REFERENCES

6. REFERENCES

- A.A.C.C. (1983).** Approved method of the American Association of Cereal Chemists Published by American Association of Cereal Chemists Inc. St. Paul, Minnesota, U.S.A.
- Abd El-Hamid, N.A.; Osman, M.A. and El-Farra, A.A. (1986).** Effect of addition of bread bean flour on rheological properties of dough and baking quality of balady bread. Egypt. J. Food Sci. 14(2): 429-434.
- Abd El-Magied, M.M.; Hassan, E.M. and El-Akel, A.T. (1991).** High protein cookies made with pigeon pea and sorghum blends. Minia J. Agric. Res. & Rev. 13(1).
- Alan, H.V. and Jane P.S. (1994).** Milk and milk products technology, chemistry and microbiology.
- Anon, (1978).** Hydrolysed lactose inhibits crystallization of sugars. Revue-de-la-Conserve-Alimentation-Moderne; No.63, 64-66.
- Arnoczky, N.E.; Czuchajowska, Z. and Pomeranz, Y. (1996).** Functionality of whey and casein in fermentation and in breadbaking by fixed and optimized procedures. Cereal Chem., 73:309-316.
- A.O.A.C. (1990).** Official Methods of the Association of Official Analytical chemists 15th Ed. Published by the Association of Official Analytical chemists. Arlington Virginia, 2220g U.S.A.

- A.O.C.S. (1973).** Official Methods of the Association of phosphorus. Sampling and analysis of commercial FATS and OILS, 1-3.
- Ash, D.J. and Colmey, J.C. (1975).** Substitute for dried skim-milk. German Federal Republic Patent Application. C.F. FAST
- Axford, W.; Cowell, K.H., Confor, S.J. and Elton, G.A.H. (1968).** Effect of loaf volume on the rate and extent of staling in bread. *J. Sci. Food Agric.* 19: 95.
- Bakes, F.; Gras, P.W. and Gupta, R.B. (1994).** Mixing properties as a measure of reversible reduction and oxidation of doughs. *Cereal Chem.* 71:44-50.
- Birch, R.E.W. and Finney P.L. (1980).** Note on fresh egg yolk in 50% whole wheat bread. *Cereal Chem.*, 57(6): 448-449.
- Bright-See, E. (1983).** Vitamin C and E (in fruits and vegetables) and the prevention of human cancer. *Bristol-Myers-nutrition symposia (USA) V.2* pp: 217-223. C.F. Food & Human Nutrition (CD)1996.
- Brown, J. (1984)** shelf life of cakes, *Baking Today* 4: 11-14.
- Brule, D. and Savoie, L. (1988).** In vitro digestibility of protein and amino acid in protein mixtures. *J. Sci., Food Agric.* 43:301.
- Burley, R.W. and Vadehra, D.V. (1989).** The avian egg chemistry and biology. A Wiley Inter-science Publication. New York. Chichester. Brisbane. Toronto. Singapore.

- Cayot, P. and Lorient, D. (1998).** Quelques propriétés fonctionnelles des protéines laitières in structures et technofonctions des protéines de lait, Technique et Documentation, Lavoisier (Ed.), P.209 – 337. Paris. France.
- Cerbulis, J.; Pfeffer, P.E. and Farrell, H.M. (1972).** Application of stiffen process and its modifications to recovery of lactose and proteins from whey. J. Agric. Food Chem. 21. 255 – 7.
- Christie, W.W. and Moore, J.H. (1972).** The lipid composition and triglyceride structure of eggs from several avian species. Comp. Biochem. Physiol. 41B. 297-306.
- Christy, K.; Byung-kee, B. and Czuchajowska, Z. (1998).** Whey protein concentrate treated with heat or high hydrostatic pressure in wheat – based products. Cereal Chem. 75: 762 – 766.
- Chung, O.K. and Pomeranz, Y. (1977).** Wheat flour lipids, shortening and surfactants-A three way contribution to bread making. Bakers Dig. 51:32.
- Chung, O.K., Pomeranz, Y. and Finnelly, K.F. (1978).** Wheat flour lipids in bread making. Cereal chem., 55:598.
- Clay pool, P. (1984).** Functional role of components of dairy products in processed cereal products. Pages 83-91 in: Dairy products for cereal processing industry. J. L. vetter, ed. Amer. Assoc. Cereal Chem.: St paul, MN.

- Colims, J.L.; Ralantari, S.M. and Post, A.R. (1982). Peanut hull flour as dietary fiber in wheat bread. *J. Food Sci.*, 47:1899
- Cotterill, O.J.; Marion, W.W. and Naber, E.C. (1977). A nutrient re-evaluation of shell eggs. *Poult Sci*, 56: 1027-1031.
- Czubakowski, E.; Pachucki, T.; Bednarski, W. and Gorecka, B (1983). Technology and economics of whey utilization in the bakery industry. *Przegląd-Piekarski-i-Cukierniczy*. 31(2):7-10.
- Czuchajowska, A. and Pomeranz, Y. (1989). Differential scanning calorimetry, water activity, and moisture content in crumb center and near – crust zones of bread during storage. *Cereal Chem.* 66: 305 – 309.
- Dresse, P.C.; Faibion, J.M. and Hoseney, R.C. (1988). Dynamic rheological properties of flour gluten, and gluten starch doughs. 1. Temperature dependent changes during heating. *Cereal Chem.* 65: 348.
- DuBois, D.K. and Dreese, P. (1984). Functionality of non-fat dry milk in bakery products. Pages 91-105. In: *Dairy products for cereals processing industry*. J. L. Vetter, ed *Amer. Assoc. Cereal Chem*: St. paul, MN.
- El-Badrawy, A.K. (1994). Bread staling: X ray diffraction studies on bread supplemented with α -amylases from different. *Cereal Chem.*, 57:310-314

- Elkassabany, M. and Hoseney R. \C. (1980).** Ascorbic acid as an oxidant in wheat flour dough. II rheological effects. *Cereal Chem.*, Vol. 57 (2):88-91.
- F.A.O. and W.H.O. (1991).** Protein quality evaluation report of the joint FAO / WHO expert consultation. Bethesda, Md., USA.
- Faridi, H.A. and Rubenthaler, G.L. (1984).** Effect of baking time and temperature on bread quality, starch gelatinization, and staling of Egyptian balady bread. *J. Cereal Chem.*, 61(2):151.
- Finny, K.F. (1978).** Contribution of individual chemical constituents to the functional (bread making) properties of wheat. Page. 267 in: Pomeranz, Y., ed cereal 78: Better nutrition for the world's millions. Am Assoc. Cereal chem: st. paul, MN.
- Finny, K.F. (1979).** Wheat proteins: what they do. Page 50 in wheat protein conference. Agricultural research manual ARM. 9 U.S Deft. Agric., SEA: Washington D.C.
- Fromanyuk, V.A.; Trushkina, A.I. and Abulevich, T.A. (1976).** Improving the nutritional value of bread and pastry. *Khlebopekarnaya-i-Konditerskaya-Promyshlen-nost*; No. 4, 14-15. C.F. FAST.
- Gabriella, G.; Peri, C. and Borri, V. (1997).** Effects of baking temperature on crumb staling kinetics. *Cereal Chem.*, 74(6):710-714.

- Garawal, H.; Meyskens, F.; Friedman, S.; Alberts, D. and Ramsey, L. (1993).** Oral cancer prevention: the case for carotenoid and anti-oxidant nutrients. Preventive medicine (USA). Sep 1993. Vol. 22(5):701-711. C.F. Food & Human Nutrition (CD) 1996.
- Gelinas, P. and Lachance, O. (1995).** Development of fermented dairy ingredients as flavor enhancers for bread. Cereal Chem. 72: 17 – 21.
- Ghiasi, K.; Hoseney, R. C. and Zeleznak, K. and Rogers, D. E. (1984).** Effect of waxy barely starch and reheating on firmness of bread crumb. Cereal Chem., 61:281.
- Glass, L. and Hedrick, I.I. (1977).** Nutritional composition of sweet and acid type dry wheys.I. major factors including amino acids. J. Dairy Sci., 60, 185-189.
- Grant, D.R. and Sood, V.K. (1980).** Studies of the role of ascorbic acid in chemical dough development. II Partial purification and characterization of an enzyme oxidizing ascorbate in flour. Cereal Chem., Vol. 57 (1):46-49.
- Grosch, W. and Wieser, H. (1999).** Redox reaction in wheat dough as affected by ascorbic acid. J. of Cereal Sci., 29:1-16.
- Guy, E.J.; Vettel, H.E. and Pallansch, M.J. (1971).** Effect of the lactose in nonfat dry milk and cheese whey solids on sponge bread loaf volume and yeast activity. Bakers'-Digest; 45 (3) 43-44, 46-47 & 50-51. C.F. FAST.

- Hamed, A.F. and Gordon, L.R. (1982).** Experimental baking method for Egyptian balady bread production and effect of oven baking on bread starch gelatinization and shelf life. First Egyptian Conf. Of bread Res. 9-11 Nove., Giza, A.R.E. 106-128.
- Hassan, A.M., Abu-Raya, M.A. and Emera, A.M.A. (1991).** The effect of adding the sheep bones protein concentrate to the wheat flour for manufacture pan bread. Egypt. J. Appl. Sci., 6(10):242-250.
- He, H. and Hosney, R.C. (1990).** Changes in bread firmness and moisture during long term storage. Cereal Chem., 67:603-605.
- Hills, F.J. (1996).** Experimental design and statistical analysis. In: Experimental method for extension workers. Agriculture Extensive Service. University of California, Section II.
- Huginin, A.G. (1987).** Applications of U.F. whey protein: Developing new markets. pages 135 – 144 in: Bull. 212 trends in whey utilization. Intl. Dairy Food: Brussels, Belgium.
- Hung, T.T.; Seib, P.A. and Kramer, K.J. (1987).** Determination of ascorbyl 6-palmitate in bread making using reverse-phase high performance liquid chromatograph with electrochemical detection. J. Food Sci, 52: 948-953.

- Ivanchenko, F.N (1969).** The utilization of skim-milk and whey in bread and other bakery products. *Kharchova-Promislovist*; 10 (3):37-41. C.F. FAST.
- Jacob, R.; Otradovec, C.; Russell, R.; Munro, H.; Hartz, S.; McGandy, R.; Morrow, F. and Sadowski, J. (1988).** Vitamin C status and nutrient interaction in a healthy elderly population. *American Journal of clinical nutrition (USA)*. Dec. (1988) Vol. 48(6): 1436-1442. C.F. Food & Human Nutrition (CD) 1996.
- Jekat, F. and Kofranyi, E. (1970).** Determination of the biological value of dietary protein. XV- Milk and milk products. *Hopps-Seyler's Z. Physiol. Chem.*, 351-47.
- Johnston, W.R. and Mauser, R.E. (1972).** The interrelations of oxidants and reductance in dough development. *Baker's Dig.* 46:20-22.
- Kamat, V.B.; Laurience, G.A.; Hart, C.J. and Yeoh, P. (1976).** Contribution of egg yolk lipoprotein to cake structure. *J. Sci. Food Agric.* 24: 77 – 88.
- Kann, A.G.; Liebert, T.L. and Kyallu, T.A. (1975).** Prolongation of storage life of bakery products. *Tallinna-Poluetehnilise-Instituudi-Toimetised*; No. 383, 63-70.
- Kinsella, J.E. (1984).** Milk proteins: Physicochemical and functional properties. *CRC. Crit. Rev. Food Sci., Nutr* 21(3):197-262.

- Knightly, W.H. (1977).** The staling of bread A review bakers
Dig. 51:108.
- Kulp, K.; Chung, H.; Doerry, W.; Baker, A. and Olewnik, M. (1988).** Utilization of whey as a white pan bread ingredient. Cereal Chem., 33:441-448.
- Lard, D.W.L.; Seib, P.A. and Hoseney R.C. (1982).** Isomeric ascorbic acid and derivatives of L-Ascorbic acid their effect on the flow of dough. Cereal Chem., 59(4):291-295.
- Liao, M.L. and Seib, P.A. (1988).** Chemistry of L- ascorbic acid related to foods. Food Chem. 30: 289 – 312.
- Ludewig, H.G. (1982).** Egg quality and its relation to bakery product quality. Die Eequalitaet und ihre Verantwortlichkeit fuer die Gebaeckbes-chaffenheit. Brot & Backwaren; 30 (7/8) 155-158, CF. FAST 1980-1995.
- Maleki, M. and Seibe, W. (1972).** Uber das Altbacke n werden von Brot. IV. Einfluss von fett, Emulgatoren and schutt wassermenge. Getreide Mehl Brot 26: 258.
- Maleki, M.; Hoseney, R.C. and Mattern, P.J. (1980).** Effect of loaf volume, moisture content, and protein quality on the softness and staling. Cereal Chem., 57(2):138-140.
- Mizyakin, N.D. (1983).** Use of milk whey and whey concentrates. Khlebopekarnaya – I - Konditerska ya Promyshlennost'; No. 8, 7-8.

- Mohamed, E.A. (1992).** Effect of different flours and their blends on bread quality. Ph. D. thesis. Dept. Food sci. and Tech. Fac. of Agric., Cairo Univ.
- Mohamed, S.; Lajis, S.M.M. and Abdul-Hamid, N. (1995).** Effects of protein from different sources on the characteristics of sponge cakes, rice cakes, doughnuts and frying batters. *J. Food Sci., and Agric.*, 68(3):271-277.
- Moo-Yeol B. and Pavinee C. (2000).** Moisture redistribution and phase transitions during bread staling. *Cereal Chem.*, 77(4):484-488.
- Nakamura, M. and Kurata, T. (1997a).** Effect of L-ascorbic acid and superoxide anion radical on the rheological properties of wheat flour water dough. *American Association of Cereal Chem.*, 74(5):651-655
- Nakamura, M and Kurata, T. (1997b).** Effect of L-Ascorbic acid on the Rheological properties of wheat flour-water dough. *American Association of Cereal Chem.*, 74(5):647-650
- Neukom, H. and Rutz, W. (1981).** Observations on starch retrogradation and bread staling *Lebenism-Wiss-V-Technol.*, 14:292-295. C.F. FSTA, 12(6)6M50, 1981.
- Nichlost, J.; Gustafsson, S. and Drapron, R. (1980).** Effects of some parameters on the kinetics of ascorbic acid destruction and dehydro ascorbic acid formation in wheat flour dough. *lebensm Wiss Technol* 13: 308 -13

- Novak, R.A.; Reihtler, W.J.; Pasin, G.; King, A.J. and Zeidler, G. (1991).** Super critical fluid extraction of cholesterol reduced foods – technologies and strategies. Gulph Publishing Co. Houston, TX, PP. 289 – 298.
- Olson, J.A. and Hodges, R.E. (1987).** Recommended dietary intakes (RDI) of vitamin C in humans. American Journal of Clinical Nutrition (USA) Vol. 45(4): 693-703. C. F. Food & Human Nutrition (CD) 1996)
- Oniang, R.K.; Kayongo-Male, H. and Saint. Hilaire, P. (1987).** The nutritive value of WPC in ration containing maize and bean protein. Nutr. Rep. Int., 36, 345-56.
- Pabon, M.L.; Munevar, E.; Ramirez, R.; Martinez-Torres, C. and Layrisse, M. (1990).** Iron absorption from typical Colombian diets. Nutrition research (USA) Jan. 1990, Vol. 10(1): 15-22. C.F. Food & Uman Nutrition (CD). 1996.
- Park, H.S.; Seib, P.A. and Chung, O.K. (1994).** Stabilities of several forms of vitamin C during making and storing of pup-loaves of white pan bread. Cereal Chem. 71:412-417.
- Park, H.; Seib, P.A.; Chung, O.K. and Seitz, L.M. (1997).** Fortifying bread with each of three anti-oxidants. Cereal Chem. 74: 202-206.
- Patek, J.W.; Haber, T.; and Wrzeszcz, M. (1981).** Testing of milk and whey preparations in the manufacture of wheat bread. Przegląd-Piekarski-i-Cukierniczy; 29 (9/10):142-143.

- Piazza, L. and Masi, P. (1995).** Moisture redistribution throughout the bread loaf during staling and its effect on mechanical properties. *Cereal Chem.* 72; 320 – 325.
- Pomeranz, Y. (1979).** Molecular approach to bread making: An update and new perspectives. *Bakers Dig.* 54:20.
- Renner, E. (1983).** Milk and dairy products in human nutrition. Volkswirtschaft Verlag, Munchen.
- Renner and Renz-Schauen (1986).** Influence of lactose hydrolysis on some quality criteria of UHT milk mejeritiet. *Aikakausk*, 44 (1), 12-22.
- Rolf Kieffer; Kim, J.J.; Walther, C.; Laskawy, G. and Grosch. w. (1990).** Influence of glutathione and cystein on the improver effect of ascorbic acid. *J. Cereal Sci.* 11: 143– 152.
- Santosh, K. and Chauhan, B.M. (1986)** Effect of domestic processing and cooking and in vitro protein digestibility of moth bean. *J. Food Sci.*, 51 (4): 1083-1084.
- SAS (1993).** Statistical Analysis System. User's Guide: Statistics, SAS Institute Inc, Cary, Nc., USA.
- Saunders, R.M. and Kohler, G.O. (1971).** In vitro determination of protein digestibility in wheat mill feed for monogastric animals. *Cereals Chem.* 49:98.
- Seib, P.A. (1985).** Oxidation monosubstitution and industrial synthesis of ascorbic acid. *Int. J. Vit. Nutr. Res.* 27 (suppl): 259–306.

- Shay, L.K. and Wegner, G.H. (1986)** Nonpolluting conversion of whey permeate to food yeast protein. *J. Dairy sci.*, 69, 676-83.
- Srivastava, A.K.; Ajet-Rao, B.B.; Balasubrahmanyam, N. and Haridas-Rao, P. (1996).** Use of whey solids in soft dough biscuit. *Advances in Food Sci.*, 18(3/4): 67-72.
- Stadelman, W.J. and Cotterill, O.J (1995).** Egg science and technology. Food Products Press. An Imprint of the Haworth Press, Inc. New York. London.
- Thewlis, B.H. (1971).** Fate of ascorbic acid in the chorleywood bread process. *J. Sci. Food Agric.* 22: 16-18.
- Vanderslice, J.T. and Higgs, D.J. (1988).** Chromatographic separation of ascorbic acid. Iso ascorbic acid, dehydroascorbic acid and dehydroisoascorbic acid and their quantitation in food products. *J. of Micronutrient Analysis* 0266(50): 109-117.
- Vitti, P.; and Eto-re-do-Valle, J.L. (1987).** The use of whey in bakery products. *Coletanea-do-Instituto-de-Tecnologia-de-Alimentos*; 17(1): 65 - 71.
- Vrignaud, M.Y. (1977).** Milk proteins, their properties and possible uses. *Milchproteine-ihre Eigenschaften und Einsatzmoeglichkeiten.* International-Review-for-Sugar-and-Confec-tionery; 30(5):186-188.
- Warren, A.B.; Hant, D.L. and Michnowsk, J. (1983).** Protein fortification of Cookies, Crackers, and Snack bars: Uses and needs. *Cereal Foods World* 28: 441 - 444.

- Yamamoto, Y.; Sogo, N.; Iwao, R.; Miyamoto, T (1991).** Antioxidant activity of egg yolk during baking and storage of cookies. *J. Japanese Society of Food Science and Technology*. 38(3):184-188.
- Zadow, J. G. (1992).** Whey and lactose processing. Elsevier applied science. London and New York.
- Zanoni, B.; Peri, C. and Pierucci, S. (1993).** A study of the bread – making process. I. A phenomenological model. *J. Food Eng.* 19: 389 – 398.