Bibliography

- AACC. Approved methods of the American Association of Cereal Chemists. Vol 2, 1983: 86-70, 86-80.
- Abdullah A, Baldwin RE. Mineral and vitamin contents of seeds and sprouts of newly available small seeded soya beans and market samples of mung beans. J Food Sci 1984;49:656-657.
- Acharya CN. Studies on the hydrolysis of starch by the enzymes in cholam malt, <u>Sorghum vulgare</u>. Ind J Agric Sci 1934;4: 476-536.
- Adrian J, Peyrot F. Possible use of the cassava leaf (Manihot utilissima) in human nutrition. Pl Fds hum Nutr 1971;2: 61-65.
- Aisien AO. Utilization of soluble carbohydrates during sorghum germination and seedling growth. J Inst Brew 1982;88:164-166.
- Aisien AO, Ghosh BP. Preliminary studies of the germination behaviour of guinea corn (<u>Sorghum vulgare</u>). J Sci Fd Agric 1978;29:850-852.
- Aisien AO, Palmer GH. The sorghum embryo in relation to the hydrolysis of the endosperin during germination and seedling growth. J Sci Fd Agric 1983;34:113-121.
- Aman P. Carbohydrates in raw and germinated seeds from mung bean and chick pea. J Sci Fd Agric 1979;30:869-875.
- Amerine AM, Pangborn RM, Roessler EB. Principles of sensory evaluation of food. Academic Press, New York and London, 1965:282-289, 335-338, 366-374.
- Anandam K, Susheela A, Devadas RP. Effect of incorporation of leafy and non-leafy vegetables in school lunch on the growth and nutritional status of children. Ind J Nutr Dietet 1965;2:202-205.
- Annapurani S, Murthy NK. Bioavailability of iron by in vitro method II from selected foods/diets and effect of processing. Ind J Nutr Dietet 1985;24:95-105.
- AOAC. Official methods of analysis. Association of Analytical Chemists, 1970.
- Arya SS. Effect of water activity on storage changes in total carotenoids and lipids in bengal gram (<u>Cicer arietinum</u>) dhal and flour. J Fd Sci Technol 1981;18:139-142.

- Atanda OA, Miflin BJ. Factors affecting the production of alpha amylase in barley grains. J Inst Brew 1970;76:51-55.
- Augustin J, Tassinari PD, Fellman JK, Cole CL. B vitamin content of selected cereals and baked products. Cereal Foods World 1982;27:159-161.
- Azhar S, Srivastava AK, Krishnamurthy CR. Compositional changes during the germination of <u>Cicer arietinum</u>. Phytochem 1972; 11:3173-3179.
- Babu S. Effect of germination on folic acid content of bengal gram and ragi. Ind J Nutr Dietet 1976;13:139-141.
- Baker JL, Dick WD. Observation on the steeping of malting barley. J Inst Brew 1905:11:372-395.
- Balasubrahmanyam N, Indiramma AR, Raj B, Anandswamy B. Evaluation of shelf-life of packaged salty biscuits (crackers). Indian Food Packer 1981;35:14-19.
- Bates RP, Knapp FW, Araujo PE. Protein quality of green mature, dry mature and sprouted soya beans. J Food Sci 1977; 42: 271-272.
- Bathgate GN. The biochemistry of malt kilning. Brewers Digest 1973;48:60-65.
- Becker HA. On the absorption of liquid water by the wheat kernel. Cereal Chem 1960;37:309-323.
- Beevers L. Protein degradation and proteolytic activity in the cotyledons of germinating pea seeds (Pisum sativum). Phytochem 1968;7:1837-1844.
- Beevers L, Guernsey FS. Changes in some nitrogenous compounds during the germination of pea seeds. Plant Physiol 1966; 41:1455-1458.
- Belavady B, Banerjee S. Studies on the effect of germination on the phosphorus values of some common Indian pulses. Food Research 1953;18:223-226.
- Bishop LR. The changes undergone by the nitrogenous constituents of barley during malting-I. J Inst Brew 1929;35:323-338.
- Bjorck I, Noguchi A, Asp NG, Cheftel JC, Dahlqvist A. Protein nutritional value of a biscuit processed by extrusion cooking : effects on available lysine. J Agric Food Chem 1983;31: 488-492.
- Blenford DE. Snacks for the 1980's. Processing 1983;29:10-11.

- Boctor AM, Harper AE. Measurement of available lysine in heated and unheated foodstuffs by chemical and biological methods. J Nutr 1968;94:289-296.
- Bolze MS, Reeves RD, Lindbeck FE, Elders MJ. Influence of selected amino acid deficiencies on somatomedin, growth and glycosaminoglycan metabolism in weanling rats. J Nutr 1985; 115:782-787.
- Brandtzaeg B, Malleshi NG, Svanberg U, Desikachar HSB, Mellander O. Dietary bulk as a limiting factor for nutrient intake with special reference to the feeding of pre-school children. 111. Studies of malted flour from ragi, sorghum and green gram. J Tro Ped 1981;27:184-189.
- Briggs DE. Origin and distribution of alpha-amylase in malt. J Inst Brew 1964;70:14-24.
- Briggs DE, Hough JS, Stevens R, Young TW. Malting and brewing science. Vol 1. Malt and sweet wort. Chapman and Hall, London, New York, 1981: 41-43.
- Briggs DE, MacDonald J. Patterns of modification in malting barley. J Inst Brew 1983;89:260-271.
- Brookes PA, Lovett DA, MacWilliam IC. The steeping of barley.

 A review of the metabolic consequences of water uptake, and their practical implications. J Inst Brew 1976;82:14-26.
- Burkholder PR. Vitamins in dehydrated seeds and sprouts. Science 1943;97:562-564.
- Butcher J, Stenvert NL. Conditioning studies on Australian wheat III. The rate of water penetration into the wheat grain. J Sci Fd Agric 1973;24:1077-1084.
- Cardello AV, Maller O. Relationships between food preferences and food acceptance ratings. J Food Sci 1982;47:1553-1557, 1561.
- Carpenter KJ. The estimation of the available lysine in animal protein foods. Biochem J 1960;77:604-610.
- Cauf JF. Sensory testing in new product development. Cereal Sci Today 1971;16:13-16.
- Chandrasekharappa G. Nutritional quality of the proteins of blends of wheat and rice with bengal gram, red gram or black gram. Nutr Reps Int 1979; 19:401-410.
- Chandrasekhara HN, Balasubrahmanyam N. Moisture sorption and storage studies of weaning food. Indian Food Packer 1982; 36:77-83.

- Chatterjee SR, Abrol YP. Amino acid composition of new varieties of cereals and pulses and nutritional potential of cereal-pulse combinations. J Fd Sci Technol 1975;12:221-227.
- Chattopadhyay H, Banerjee S. Effect of germination on the carotene contents of pulses and cereals. Science 1951;113: 600-601.
- Chattopadhyay H, Banerjee S. Effect of germination on the biological value of proteins and the trypsin-inhibitor activity of some common Indian pulses. Ind J Med Res 1953; 41:185-189.
- Chaudhary P, Kapoor AC. Changes in the nutritional value of pearl millet flour during storage. J Sci Fd Agric 1984; 35:1219-1224.
- Chavan JK, Kadam SS, Salunkhe DE. Changes in tannins, free amino acids, reducing sugars, and starch during seed germination of low and high tannin cultivars of sorghum. J Fd Sci 1981;46:638-639.
- Chawla VK, Kapcor AC. Chemical composition and protein quality of wheat-triticale chapaties. J Fd Sci 1982;47:2015-2017.
- Chittenden CG, Laidman DL, Ahmad N, Jones RGW. Amino acids and quaternary nitrogen compounds in the germinating wheat grain. Phytochem 1978;17:1209-1216.
- Chrispeels,NJ, Boulter D. Control of storage protein metabolism in the cotyledons of germinating mung beans. Role of endopeptidase. Plant Physiol 1975;55:1031-1037.
- Clark EP, Collip JB. A study of the tisdall method for the determination of blood serum calcium with a suggested modification. J Biol Chem 1925;63:461-464.
- Clausi AS. Cereal grains as dietary protein sources for developing highly acceptable high-protein foods. Food Technol 1971; 25:63-67.
- Clegg KM. The availability of lysine in groundnut biscuits used in the treatment of kwashiorkor. Brit J Nutr 1960;14: 325-329.
- Dalby A, Tsai CY. Lysine and tryptophan increases during germination of cereal grains. Cereal Chem 1976;53:222-226.
- Del-angel AR, Sotelo A. Nutritive value of mixture using chickpeas with wheat, triticale, normal and opaque-2 corns. J Nutr 1982;112:1474-1480.
- Delroy B. The role of smack foods. Food Technol 1985;37:154, 155, 158.

- Devadas RP, Chandrasekhar U, Kumari KS. Availability to school children of iron from amaranthus cooked in two different utensils. Ind J Nutr Dietet 1973b; 10:223-229.
- Devadas RP, Chandrasekhar U, Premkumari S. Availability of iron from green leafy vegetables as compared to iron salts for school children. Ind J Med Res 1973a;61:270-277.
- Devadas RP, Premkumari S, Subramaniam G. Biological availability of beta carotene from fresh and dried green leafy vegetables on preschool children. Ind J Nutr Dietet 1978;15:335-340.
- Devadas RP, Saroja S, Murthy NK. Availability of beta carotene from papaya fruit and amaranth in preschool children. Ind J Nutr Dietet 1980;17:41-44.
- Devadas RP, Suchetha P, Sundari K. The effect of supplementation of a rural lunch programme with green leafy vegetables on the nutritional status of children. Ind J Nutr Dietet 1971; 8:198-203.
- Davis KR, Cain RF, Peters LJ, Le Tourneau D, McGinnis J.

 Evaluation of the nutrient composition of wheat.II.Proximate analysis, thiamin, riboflavin, niacin and pyridoxine.

 Cereal Chem 1981;58:116-120.
- Davis KR, Peters LJ, Cain RF, Le Tourneau D, McGinnis J. Evaluation of the nutrient composition of wheat.III.Minerals. Cereal Chem 1984;29:246-248.
- Dewez J. Water uptake and heat evolution by germinating cotton seed. Plant Physiol 1964;39:240-244.
- Diwan MA, Sastri FN, Rao BY. Use of green gram (<u>Phaseolus aureus</u> Roxb.) and black gram (<u>Phaseolus mungo</u> Roxb.) flours in biscuits. Indian Food Packer 1982;36:71-74.
- Donoso G, Lewis OAM, Miller DS, Payne PR. Effect of heat treatment on the nutritive value of proteins: chemical and balance studies. J Sci Fd Agric 1962;13:192-196.
- Dreher ML, Patek JW. Effects of supplementation of short bread cookies with roasted whole navy bean flour and high protein flour. J Fd Sci 1984;49:922-924.
- Dronzek BL, Hwang P, Bushuk W. Scanning electron microscopy of starch from sprouted wheat. Cereal Chem 1972;49:232-239.
- Druz LL, Baldwin RE. Taste thresholds and hedonic responses of panels representing three nationalities. J Fd Sci 1982; 47:561-569.

- Duranti M, Cucchetti E, Cerletti P. Changes in composition and subunits in the storage proteins of germinating lupin seeds. J Agric Food Chem 1984;32:490-493.
- Edwards AL. Experimental design in psychological research.

 Amerind Publishing Co Pvt Ltd, New Delhi, Bombay, Calcutta,
 New York, 1960;224-253.
- Ehrich E, Kneip E. Zeitschrift fur das Gesmante Brauwesen 1931; 54:1, 9, 98. In:Brookes PA, Lorett DA, MacWilliam K. The steeping of barley. A review of the metabolic consequences of water uptake, and their practical implications. J Inst Brew 1976;82:14-26.
- El-Hag N, Haard NF, Morse RE. Influence of sprouting on the digestibility coefficient, trypsin inhibitor and globulin proteins of red kidney beans. J Fd Sci 1978;43:1874-1875.
- El-Mahdy AR, El-Sebaiy LA. Effect of germination on the nitrogenous constituents, protein fractions, in vitro digestibility and antinutritional factors of fenugreek seeds (Trigonella foenum graecum L.). Food Chem 1982;8:253-262.
- El-Mahdy AR, El-Sebaiy LA. Changes in carbohydrates of germinating fenugreek seeds (<u>Trigonella foenum graecum</u> L.). J Sci Fd Agric 1983;34:951-956.
- El-Samahy SK, Tsen CC. Effects of varying baking temperature and time on the quality and nutritive value of balady bread. Cereal Chem 1981;58:546-548.
- El-Shimi NM, Damir AA, Ragab M. Changes in some nutrients of fenugreek seeds during germination. Food Chem 1984;14: 11-19.
- El-Shimi NM, Luh BS, Shehata AE. Changes in microstructure, starch granules and sugars of germinating broad beans. J Food Sci 1980;45:1652-1657.
- Essery RE, Kirsop BH, Pollock JRA. Studies in barley and malt 1. Effects of water on germination tests. J Inst Brew 1954;60:473-481.
- Evans E and Witty R. An assessment of methods used to determine protein quality. Karger, Basel. Wld Rev Nutr Diet 1978; 32:1-26.
- FAO/WHO. Energy and protein requirements. Report of a Joint FAO/WHO Ad Hoc. Expert Committee WHO. Tech Rep Ser No.522, WHO, Geneva, 1973.
- Faparusi SI. Sugar changes during the preparation of burukutu beer. J Sci Fd Agric 1970;21:79-81.

- Fiske CH, Subbarow Y. The colorimetric tetermination phosphorus. J Biol Chem 1925; LXVI 375, 400.
- Food. The oxfam biscuit. Food 1985;7:32.
- Fotedar S. Proximate composition and growth promoting ability and protein quality of the diets based on roasted and malted cereal and pulse mixes with or without groundnut. M.Sc. Dissertation, Department of Foods and Nutrition, Faculty of Home Science, MS University of Baroda, Baroda, 1981, 59-70.
- Frazer CW, Haley Wm L. Factors that influence the rate of absorption of water by wheat. Cereal Chem 1932;9:45-49.
- Fretzdorff B, Pomeranz Y, Bechtel DB. Malt modification assayed by histochemistry, light microscopy, and transmission and scanning electron microscopy. J Food Sci 1982; 47:786-791.
- Frizters JER. Expanded tables for conversion of a proportion of correct responses (Pc) to the measure of sensory difference (d') for the triangular method and 3-alternative forced choice procedure. J Food Sci 1981;47:138-143.
- Gandhi HI. Studies on rice based malted mixes. M.Sc. Dissertation, Department of Foods and Nutrition, Faculty of Home Science, MS University of Baroda, Baroda, 1985.
- Gandhi AP, Mishra VK and Ali N. Organoleptic assessment of full fat soy flour in various indigenous products. J Fd Technol 1983:18:771-775.
- Gandhi AP, Nenwani MM, Ali N. Storage studies on full fat soy flour. Ind J Nutr Dietet 1985;22:121-124.
- Ganeshkumar K, Venkataraman LV. Changes in reserve proteins of cow pea, chickpea and green gram during germination: physiochemical studies. J Fd Sci Technol 1975; 12:292-294.
- Ganesh Kumar K, Venkataraman LV. Studies on the in vitro digestibility of starch in some legumes before and after germination. Nutr Reps Int 1976;13:115-124.
- Ganesh Kumar K, Venkataraman LV. Chickpea seed proteins:
 modification during germination. Phytochem 1978;17:605-609.
- Ganesh Kumar K, Venkataraman LV, Jaýa TV, Krishnamurthy KS.

 Cooking characteristics of some germinated legumes:
 changes in phytins, Ca++, Mg++ and pectins. J Food Sci
 1978;43:85-88.
- Garcha JS, Kwatra BL, Wagle DS. Nutritional evaluation of leaf proteins and the effect of their supplementation to wheat flour by rat feeding. J Fd Sci Technol 1971;8:23-25.

- Gatchalian MM. Sensory evaluation methods with statistical analysis. College of Home Economics, University of the Phillipines, Diliman, Quezon City, Phillipines 1981:156-162.
- Geervani P, Theophilus F. Effect of home processing on the protein quality of selected legumes. J Food Sci 1980;45: 707-710.
- Gillespie A. Assessing snacking behaviour of children. Ecol Food Nutr 1983;13:167-172.
- Giri J, Parvatham R, Santhini K. Effect of germination of the levels of pectins, phytins and minerals in three selected legumes. Ind J Nutr Dietet 1981;18:87-91.
- Glennie CW, Harris J, Liebenberg NVDW. Endosperm modification in germinating sorghum grain. Cereal Chem 1983;60:27-31.
- Gopalan C, Rama Sastri BV, Balasubramanian SC. Nutritive value of Indian foods. National Institution of Nutrition, Indian Council of Medical Research, Hyderabad, India, 1985.
- Gopaldas T, Inamdar F, Patel J. Malted versus roasted young child mixes: viscosity, storage and acceptability trials. Ind J Med Res 1982;19:327-336.
- Gopujkar PV, Chaudhuri SN, Ramaswami MA, Gore MS, Gopalan C.
 Infant feeding practices with special reference to the use
 of commercial infant foods. Scientific Report-4, Nutrition
 Foundation of India, India; 1984:103.
- Govindarajan VS, Rajalakshmi D. Sensory evaluation in quality control of foods. J Fd Sci Technol 1977;14:104-106.
- Greenwood CT, Thomson J. A comparison of the starches from barley and malted barley. J Inst Brew 1959;65:346-353.
- Gross R, Schoenberger H, Malaga I. A short term urea assay (STUA) to evaluate the protein quality of food. Nutr Reps Int 1982;26:629-634.
- Gupta NK, Singh T, Bains GS. Malting of triticale effect of variety, steeping moisture, germination and gibberellic acid. Brewers Digest 1985;60:24-27.
- Hamad AM and Fields ML. Evaluation of the protein quality and available lysine of germinated and fermented cereals. J Food Sci 1979;44:456-459.
- Hardy SL, Brennand CP, Wyse BW. Taste thresholds of individuals with diabetes mellitus and of control subjects. J Am Dietet Assoc 1981;79:286-289.

- Harris N, Chrispeels MJ. Histochemical and biochemical observations on storage protein metabolism and protein body autolysis in cotyledons of germinating mung beans. Plant Physiol 1975;56:292-299.
- Harrison JE and Vanderstoep J. Effect of germination environment on nutrient composition of alfalfa sprouts. J Food Sci 1984; 49:21-23.
- Hasim NB, Fields ML. Germination and relative nutritive value of corn meal and corn chips. J Food Sci 1979;44:936-937.
- Hayashi J, Yamaguchi K, Konosu S. Sensory analysis of tasteactive components in the extract of boiled snow crab meat. J Food Sci 1981;46:479-483, 493.
- Haynes J. Malt products and their uses in baking. Baking Today 1983;4:26-28.
- Hemanalini G, Umapattry KP, Rao JR, Saraswathi G. Nutritional evaluation of sprouted ragi. Nutr Reps Int 1980;22:271-277.
- Hernandez M, Sotelo A. Nutritional evaluation of wheat flour cookies supplemented with chickpea, cheese whey and amino acids. Nutr Reps Int 1984;29:845-858.
- Hickenbottom JW. Sweetners in biscuits and crackers. Bakers Digest 1977; 18-20.
- Hildebrand FC, Burkert GM. Amylase and protease systems of malted wheat flour. Cereal Chem 1942;19:27-35.
- Hinton JJC. Resistance of the testa to entry of water into the wheat kernels. Cereal Chem 1955;32:296-306.
- Hoseney RC, Lineback DR, Seib PA. Role of starch in baked foods. Bakers Digest 1983:65-67.
- Hsu KH, Kim CJ, Wilson LA. Factors affecting water uptake of soybeans during soaking. Cereal Chem 1983;60:208-211.
- Hsu D, Leung HK, Finney PL, Morad MM. Effect of germination on nutritive value and baking properties of dry peas, lentils and faba beans. J Food Sci 1980;45:87-92.
- Hwang P, Bushuk W. Some changes in the endosperm proteins during sprouting of wheat. Cereal Chem 1973;50:147-160.
- Ifon ET, Bassir O. The efficiency of utilizing the iron in leafy green vegetables for hemoglobin synthesis by anemia rats. Nutr Reps Int 1978;18:481-486.

- Inamdar F. Studies on low cost malted ready-to-eat mixes for preschool children (3-4 years). M.Sc. Dissertation, Department of Foods and Nutrition, Faculty of Home Science, MS University of Baroda, India, 1980;59-147.
- IS:1011-1981. Indian Standard Specification for Biscuits. Indian Standard Institution, Manek Bhavan, 9, Bahadur Shah Zafar Marg, New Delhi, 1983;9-13.
- IS:1155-1968. Indian Standard Specification for Wheat Atta. Indian Standard Institution, Manek Bhavan, 9, Bahadur Shah Zafar Marg, New Delhi, 1983;6-12.
- IS:7463-1974. Indian Standard Specification for wheat flour for use by biscuit industry. Indian Standard Institution, Manek Bhavan, 9, Bahadur Shah Zafar Marg, New Delhi, 1975;4-6.
- Jacobs MB. The chemical analysis of foods and food products.

 D Van Nostrand Company, Inc, Toronto, New York, London 1951;
 395-397.
- Jain AK, Date WB. Relative amylase activity of some malted cereal grains. J Fd Sci Technol 1975;12:131-132.
- Jaya TV, Venkataraman LV. Effect of germination on the supplementary value of chickpea and green gram protein to those of rice and wheat. Nutr Reps Int 1979;19:777-783.
- Jaya TV, Venkataraman LV. Effect of germination on the nitrogenous constituents, essential amino acids, carbohydrates, enzymes and antinutritional factors in chickpea and green gram. Indian Food Packer 1980;34:1-9.
- Jayarajan P, Reddy V, Mohanram M. Effect of dietary fat on absorption of beta carotene from green leafy vegetables in children. Ind J Med Res 1980;77:53-56.
- Jayatissa PM, Pathirana RA, Sivayogasunderam K. Malting quality of Sri Lankan varieties of sorghum. J Inst Brew 1980;86: 18-20.
- Johnson J, Clydesdale FM. Perceived sweetness and redness in coloured sucrose solutions. J Food Sci 1982;47:747-752.
- Juneja PK, Kawatra BL, Bajaj S. Nutritive value of triticale and the effects of its supplementation to wheat and bengal gram (<u>Cicer arietinum</u>) flour. J Food Sci 1980;45:328-330, 341.
- Juo P, Stotzky G. Changes in protein spectra of bean seed during germination. Can J Bot 1970;48:1347-1350.
- Jyothi E, Reddy PR. The effect of germination and cooking on the in vitro digestibility of starch in some legumes. Nutr Reps Int 1981;23:799-804.

- Kahn CB, Penfield MP. Snack crackers containing whole-grain triticale flour: crispness, taste and acceptability. J Food Sci 1983;48:266-267.
- Kakade ML, Evans RJ. Effect of soaking and germinating on the nutritive value of navy beans. J Food Sci 1966;31:781-783.
- Kamath MV, Belavady B. Unavailable carbohydrates of commonly consumed Indian foods. J Sci Fd Agric 1980;31:194-202.
- Katiyar SK, Kumar N, Bhatia AK, Atal CK. Nutritional quality of edible leaves of some wild plants of Himalayas and culinary practices adopted for their processing. J Fd Sci Technol 1985;22:438-440.
- Khader V. Nutritional studies on fermented, germinated and baked soyabean (Glycine max) preparations. J Plant Foods 1983; 5:31-37.
- Khader V, Venket Rao S. Limiting amino acids in bengal gram (<u>Cicer arietinum</u>) as determined from blood amino acid levels and amino acid supplementation studies in the rat. Ann Nutr Metab 1982;26:353-359.
- Khan MA, Eggum BO. Effect of baking on the nutritive value of Pakistani bread. J Sci Fd Agric 1978;29:1069-1075.
- Khan MA, Ghafoor A. The effect of soaking, germination and cooking on the protein quality of mash beans (Phaseolus mungo). J Sci Fd Agric 1978;29:461-463.
- Khan KA, Jacobson I, Eggum BO. Nutritive value of some improved varieties of legumes. J Sci Fd Agric 1979;30:395-400.
- Khan A, Kolte AV, Shivalkar ND. Minimizing dry matter loss in malting of sorghum and maize. J Fd Sci Technol 1977;14: 275-277.
- Kirsop BH, Reynolds T, Griffiths CM. The distribution of water in germinating barley. J Inst Brew 1967;73:182-186.
- Kneen E. A comparative study on the development of amylases in germinating cereals. Cereal Chem 1944;21:304-313.
- Kneen E, Miller BS, Sandstedt RM. The influence of temperature on the development of amylase in germinated wheat. Cereal Chem 1942;19:11-35.
- Kopecky O, Almendinger V. Physical changes in the individual barley corn on continuous steeping in distilled water. J Inst Brew 1935;41:75.

- Korula S, Chandrasekhara MR, Indiramma K, Swaminathan M, Subrahmanyan V. Nutritive value of balanced malt foods. Ind J Med Res 1961;49:880-886.
- Krishnamurthy M, Geetha S, Devadas RP. Biological utilization of beta carotene from amaranth and leaf protein in preschool children. Ind J Nutr Dietet 1976;13:293-295.
- Krishnamurthy KS, Venkataraman LV. Physio-chemical characterisation of green gram (<u>Phaseolus aureus</u>) proteins during germination. Indian Food Packer 1983;37:58-62.
- Kruger JE. Changes in the amylases of hard red spring wheat during germination. Cereal Chem 1972;49:391-398.
- Kumar KR, Anandswamy B. Shelf-life studies on a flour blend based on maize and pulses. J Fd Sci Technol 1979;16:118-119.
- Kumar KR, Balasubrahmanyam N. Package profile for biscuits. Indian Miller 1978; IX: 1-4.
- Kylen AM, McCready RN. Nutrients in seeds and sprouts of alfalfa, lentils, mung beans and soyabeans. J Food Sci 1975;40: 1008-1009.
- Larmond E. Laboratory methods for sensory evaluation of food.

 Research Branch, Canada Department of Agriculture,
 Publication 1637, 1982;7-59.
- Lemar LE, Swanson BG. Nutritive value of sprouted wheat flour. J Food Sci 1976;41:719-720.
- Levari R. Imbibition by various seeds during germination. Ph.D. Thesis, Hebrew University, Jerusalum 1960. In: Lorenz K. Cereal Sprouts: composition, nutrition value, food applications. CRC Critical Reviews in Food Science and Nutrition 1980;13:353-385.
- Lineback DR, Ponpipom S. Effects of germination of wheat, oats and pearl millet on alpha amylase activity and starch degradation. Die Starke 29 Jahrg 1977;29:52-60.
- Lineback DR, Wongsrikasem E. Gelatinisation of starch in baked products. J Food Sci 1980;45:71-74.
- Longe OG. Apparent digestibility of nitrogen and energy in diets containing certain plant fibre sources for rats. Nutr Reps Int 1984;29:233-241.
- Lorenz K. Cereal sprouts: composition, nutritive value, food applications. CRC Critical Reviews in Food Science and Nutrition 1980;13:353-385.

- Lorenz K. Protein fortification of cookies. Cereal Foods World 1983;28:449-452.
- Lowry OH, Rosebrough NJ, Farr AL, Randall RJ. Protein measurement with the folin phenol reagent. J Biol Chem 1951;193:265-275.
- MacGregor AW, Matsuo RR. Starch degradation in endosperms of barley and wheat kernels during initial stages of germination. Cereal Chem 1982;59:210-216.
- MacLead AM, Duffus JH and Johnston CS. Development of hydrolytic enzymes in germinating grains. J Inst Brew 1964;70:521-529.
- MacLeod AM, Palmer GH. The embryo of barley in relation to modification of the endosperm. J Inst Brew 1966;72:580
- MacLeod AM, Travis DC, Wreay DG. Studies on the free sugars of the barley grain. III. Changes in sugar content during malting. J Inst Brew 1953;59:154-165.
 - Mahadeviah B, Kumar KR, Balasubrahmanyam N. Packaging studies on pulses and cereal flours in flexible films. Indian Food Packer 1977;31:1-7.
 - Malleshi NG. Studies on malting millet grains. Ph.D. Thesis, Central Food Technological Research Institute, Mysore, India, 1983.
 - Malleshi NG, Desikachar HSR. Malting quality of new varieties of ragi (<u>Eleucine coracana</u>). J Fd Sci Technol 1979;16:149-150.
 - Malleshi NG, Desikachar HSR. Formulation of a weaning food with low hot-paste viscosity based on malted ragi (Eleucine coracana) and green gram (Phaseolus radiatus). J Fd Sc Technol 1982;19:193-197.
 - Manley DJR. Technology of biscuits, crackers and cookies. Ellis Horwood Limited Publishers, Chickester 1983;307-313, 254-257.
 - Master K. Acceptability trial and material opinions about malted RTE versus roasted RTE. M.Sc. Dissertation, Department of Foods and Nutrition, Faculty of Home Science, MS University of Baroda, Baroda, 1981.
 - Matz SA, Matz TD. Cookie and Cracker Technology. AVI Publishing Co., INC., West Port, Conneticut 1978.
 - Mayer AM, Poljakoff-Mayber A. The germination of seeds. Pergamon Press, Oxford 1982:22-37.
 - McConnell WB. Studies on wheat plants using carbon-14 compounds. V. Germination studies with labeled wheat seeds. Can J Biochem Physiol 1957;35:1259. In: Lorenz K. Cereal sprouts: composition, nutritive value, food applications. CRC Critical Reviews in Food Science and Nutrition 1980;13:353-385.

- Meimban EJ, Bautista III JG, Soriano MR. Studies on the fortification of biscuits with cassava leaf protein concentrate (LPC). Phillipine J Nutr 1982;82-86.
- Menon K, Rau P, Damodaran M, Naidu AN. An investigation into the reasons for mothers not utilising home made weaning foods. Ind J Nutr Dietet 1980;17:437-442.
- Miller J. Availability of iron in several commercial bakery products for hemoglobin regeneration in anemic rats. Cereal Chem 1977;54:572-579.
- Mitaru BN, Blair R. The influence of dietary fibre sources on growth, feed efficiency and digestibilities of dry matter and protein in rats. J Sci Food Agric 1984;35:625-631.
- Morgan KJ. The role of snacking in the American diet. Cereal Foods World 1983;28:305-306.
- Mori B, Nakatsuji H. Utilization in rats of ¹⁴C-L-lysine-labeled casein browned by amino-carbonyl reaction. Agric Biol Chem 1977;41:345-350.
- Munro HN, Fleck A. Analysis of tissues and body fluids for nitrogenous compounds. In: Munro HN, ed. Mammalian protein metabolism. Academic Press, London, 1969:438-465.
- Murthy KS, Urs MK. Effect of toasting bengal gram (<u>Cicer</u> <u>arietinum</u>) on lysine availability and in vitro digestibility of proteins. J Fd Sci Technol 1980;17:200-201.
- Naik N, Kapadia M, Punekar BD. Improvement of the nitrogen quality of rice through fortification of dehydrated leaf powders. Ind J Nutr Dietet 1978;15:346-349.
- Nandi DL. Effects of diffused light and darkness on the B-vitamin contents of germinating pulses. Food Research 1960:25:88-95.
- Narasinga Rao BS, Prabhavathi T. An in vitro method for predicting the bioavailability of iron from foods. Am J Clin Nutr 1978; 31:169-175.
- Narayanaswamy D, Daniel VA, Kurien S, Swaminatham M. Supplementary relations between the proteins of cowpea (<u>Vigna sinensis</u>), ragi and jowar. Br J Nutr 1975;2:31-35.
- National Academy of Sciences. Nutrient requirements of laboratory animals. National Academy of Sciences, Washington DC 1978; 20-23.
- Nayak VR. Studies on roasted, malted and combinations of roasted + malted RTE mixes with respect to viscosity, recipe formulation, acceptability and shelf quality. M.Sc. Dissertation, Department of Foods and Nutrition, Faculty of Home Science, MS University of Baroda, Baroda, 1983.

- Nielsen MT, Meade RE, Panlsen GM, Hoseney RC. Improvement of wheat protein quality by germination, in Proc. 10th Nat. Conf. Wheat Utilization Research, Tucson, November 16 to 18, 1977, 24; ARW-W-4/August 1978, In: Lorenz K. Cereal sprouts: composition, nutritive value, food applications, CRC Critical Reviews in Food Science and Nutrition 1980;13:353-385.
- NIN. Menus for low-cost balanced diets and school-lunch programme. Suitable for north India. National Institute of Nutrition, Indian Council of Medical Research, Hyderabad, India, 1978: 32.
- NIN. A manual of laboratory techniques. Raghuramulu N, Madhavan Nair K, Kalyanasundaram S, eds. National Institute of Nutrition, Indian Council of Medical Research, Jamai Osmania, Hyderabad 1983.
- Nomani MZA, Stansberry SC. Effect of dietary fibre fractions on the apparent digestibility of nitrogen and protein efficiency ratio in rats on two feeding plans. Nutr Reps Int 1982; 26:695-702.
- Olered R, Jonsson G. Electrophoretic studies of alpha-amylase in wheat II. J Sci Fd Agric 1970;21:385-392.
- Opoku AR, Ohenhen SO, Fjiofor N. Nutrient composition of millet (<u>Pennisetum typhoides</u>) grains and malt. J Agric Food Chem 1981;29:1247-1248.
- Opoku AR, Osagie AU, Ekperigin ER. Changes in the major constituents of millet (Pennisetum americanum) during germination. J Agric Food Chem 1983;31:507-509.
- Oser BL. Hawk's Physiological Chemistry. Tata McGraw-Hill Publishing Company Ltd., New Delhi, 1979:1094-1096, 1376.
- Oyejolo AO, Bassir O. The physiological availability of the iron content of some Nigerian leafy vegetables. Plant Foods for Man 1973-75;1:177-183.
- Pahtwa A, Kansal VK. Effect of incorporation of skim milk powder in the leafy vegetable and cereal diets on the utilization of calcium and phosphorus. Ind J Nutr Dietet 1980;17:335-341.
- Paine F. Flexible barriers for optimum shelf-life of bakery products. Food, 1985;73:27-31.
- Pal A, Wagle DS, Sheorain VS. Some enzymatic studies on bajra (Pennisetum typhoides) and barley (Hordeum vulgare) during malting. J Fd Sci Technol 1976;13:75-78.
- Palmer GH. Morphology of starch granules in cereal grains and malts. J Inst Brew 1972;78:326-332.

- Palmer GH. A reassessment of the pattern of endosperm hydrolysis (modification) in germinated barley. J Inst Brew 1982;88: 145-153.
- Palmer R, McIntosh A, Pusztai A. The nutritional evaluation of kidney beans (<u>Phaseolus vulgaris</u>). The effect on nutritional value of seed germination and changes in trypsin inhibitor content. J Sci Fd Agric 1973;24:937-944.
- Pandya S. Acceptability trials with malted RTE mixes on aged women (50 to 80 years) in Baroda. M.Sc. Dissertation, Department of Foods and Nutrition, Faculty of Home Science, MS University of Baroda, Baroda, 1982, 113-120.
- Parpia HAB, Swaminathan M. Supplementation of cereals and cereal diets with grain legumes and limiting amino acids. In: Chavez A, Bourges H, Basta S, eds. Nutrition. Karger, Basel, 1975;4:139-148.
- Pasricha S, Rau P, Rao DH. Recipes from locally available foods suitable for home or village processing. Proc Nutr Soc Ind, 1973;15:27-31.
- Pathirana RA, Sivayogasundaram K, Jayatissa PM. Optimisation of conditions for malting of sorghum. J Fd Sci Technol, 1983; 20:108-111.
- Pawar VD, Sawate AR, Ingle UM. Changes in phytate phosphorus and minerals during germination and cooking of moth bean (<u>Phaseolus aconitifolius</u> Jacq) seeds. J Fd Sci Technol 1986;23:36-39.
- Pearson D. The chemical analysis of foods. Chemical Publishing Company, INC, NY 1971.
- PFA 1955. The prevention of food adulteration Act 1954 and P.F.A. rules, 1955. Army Education Stores, 22/1-A, Naraina Industrial Area, Phase-I, New Delhi, 1985:186-187.
- Phansalkar SV, Ramachandran M, Patwardhan VN. Nutritive value of vegetable proteins. Part I. Protein efficiency ratios of cereals and pulses and the supplementary effect of the addition of a leafy vegetable. Ind J Med Res 1957;45:611-621.
- Piendl A. Effect of germination time on the carbohydrates of malt. Tech Quarterly 1971;8:196-201.
- Pomeranz Y. Scanning electron microscopy of the endosperm of malted barley, Cereal Chem. 1972;49:5-19.
- Pomeranz Y. A note on scanning electron microscopy of low-and high-protein barley malts. Cereal Chem 1974;51:545-552.

- Prabhavathi C, Haridas Rao P, Venkat Rao S, Bains GS. The effect of feeding unbaked raw mixes and high protein biscuits on blood plasma amino acid levels in rats. J Fd Sci Technol 1974;11:137-139.
- Prabhavathi T, Narasinga Rao BS. Effects of domestic preparation of cereals and legumes on ionizable iron. J Sci Fd Agric 1979;30:597-602.
- Prabhavathi C, Usha MS, Bains GS. Effect of baking on the protein quality of high protein biscuits. Ind J Nutr Dietet 1973; 10:91-95.
- Prasad D, Mandokhot VM. Effect of storage on the nutritional value of sorghum flour. Ind J Nutr Dietet 1982;19:370-376.
- Pruthi TD. Free fatty acid changes during storage of bajra (Pennisetum typhoideum) flour. J Fd Sci Technol 1981;18: 257-258.
- Pushpamma P, Devi CA. Nutritional quality of sorghum and legume based food mixtures for infants and pre-school children-I.

 Nutr Reps Int 1979;19:635-641.
- Pushpamma P, Geervani P. Nutritive value of traditional recipes of Andhra Pradesh, College of Home Science, Agricultural University, Hyderabad, Andhra Pradesh, 1981.
- Pyler EJ. Baking Science and Technology. Siekel Publishing Co., Chicago, Illinois, 1973.
- Rajalakshmi R, Chari KV, Advani M, Chary TM, Patel MA, Mutalik AM, Bhat TK, Vyas AD. Comparative availability of beta-carotene in different vegetables as compared to that of pure beta carotene and vitamin A. Br J Nutr 1975;2:103-119.
- Rajalakshmi R, Pillai KR, Ramakrishnan CV. Effects of different supplements to low protein and poor quality protein diets on performance and brain enzymes in the albino rat. J Neurochem 1969;16:599-606.
- Rajalakshmi R, Sail SS, Shah DG, Ambady SK. The effects of supplements varying in carotene and calcium contents on the physical, biochemical and skeletal status of preschool children. Br J Nutr 1973;30:77-86.
- Ram PC, Lodha ML, Srivastava KN, Tyagi RS, Singh J, Mehta SL. Improving nutritive value of maize (Zea mays L.) by germination. J Fd Sci Technol 1979;16:258-260.
- Ranganna S. Manual of analysis of fruit and vegetable products.

 Tata McGraw Hill Publishing Co. Ltd., New Delhi, 1977:16.

- Ranhotra GS. Bioavailability of iron in high fibre bread. Cereal Foods World 1979;24:252-253.
- Ranhotra GS. Nutritional profile of high protein cookies. Cereal Foods World 1980;25:308-309.
- Ranhotra GS, Hepburn FN, Bradley WB. Effect of fibre on availability of protein from wheat shorts. Cereal Chem 1971;48:9-14.
- Ranhotra GS, Lee C, Gelroth JA. Bioavailability of iron in some commercial breads. Nutr Reps Int 1979;19:851-857.
- Ranhotra GS, Loewe RJ, Lehmann TA. Breadmaking quality and nutritive value of sprouted wheat. J Food Sci 1977;42:1373-1375.
- Rao P, Mallikarjuna K, Gururaja Rao G. Nutritional evaluation of some green leafy vegetables. Ind J Nutr Dietet 1980;17: 9-12.
- Rao BR, Rajor RB, Patil GR. Formulation of protein rich biscuits from jowar, soybean and skim milk. J Fd Sci Technol 1984; 21:236-239.
- Rau P, Prabhavathi T, Naidu AN. Acceptability trials with extruded foods. Ind J Nutr Dietet 1975;12:320-324.
- Raynes JG, Briggs DE. Genotype and the production of alpha amylase in barley grains germinated in the presence and the absence of gibbrellic acid. J Cereal Sci 1985;3:55-65.
- Reddy V. Lysine supplementation of wheat and nitrogen retention in children. Am J Clin Nutr 1971;24:1246-1249.
- Reddy NR, Balakrishnan CV, Salunkhe DK. Phytate phosphorus and mineral changes during germination and cooking of black gram (Phaseolus mungo) seeds. J Food Sci 1978;43:540-543.
- Reinhold JG, Ismail-Beigi F, Faradji B. Fibre Vs Phytate as determinant of the availability of calcium, zinc and iron of bread stuffs. Nutr Reps Int 1975;12:75-85.
- Saini HS, Knights EJ. Chemical composition of starch and oligosaccharide compounds of 'desi' and 'kabuli' chickpea (<u>Cicer arietinum</u>) seed types. J Agric Food Chem 1984;32: 940-944.
- Sankara Rao DS, Deosthale YG. Mineral composition, ionizable iron and soluble zinc in malted grains of pearl millet and ragi. Food Chem 1983;11:217-223.
- Sarode RN, Shastri PN, Rao BY. Studies on utilisation of sorghum flour for biscuits. Ind J Nutr Dietet 1983;20:213-215.

- Sathe SK, Deshpande SS, Reddy NR, Goll DE, Salunkhe DK. Effects of germination on proteins, raffinose, oligosaccharides and antinutritional factors in great northern beans. J Food Sci 1983;48:1796-1800.
- Schneeman BO. Effects of nutrients and nonnutrients on food intake. Am J Clin Nutr 1985;42:966-972.
- Schoeneberger H, Gross R. Comparison of protein efficiency ratios and serum urea concentrations in the assessment of dietary protein quality in growing rats. Nutr Reps Int 1982;25: 897-906.
- Schricker BR, Miller DD. In vitro estimation of relative iron availability in breads and meals containing different forms of fortification iron. J Food Sci 1982;47:723-727.
- Sehgal KK, Kawatra BL, Bajaj S. Studies on the nutritive value of sundried green leafy vegetables. J Fd Sci Technol 1975, 12:303-305.
- Sethi VB, Bains GS. Factors influencing the malting quality of Indian wheats. J Fd Sci Technol 1978;15:62-67.
- Shackleton L, McCance RA. LXXXIII. The ionizable iron in foods. Biochem J 1936;30:582-591.
- Shands HL, Dickson AD, Dickson JG. The effect of temperature change during malting on four barley varieties. Cereal Chem 1942;19:471-480.
- Shehata NA, Fryer BA. Effect on protein quality of supplementing wheat flour with chickpea flour. Cereal Chem 1970;47:663-671.
- Shekara SC, Shurpalekar SR. On the use of potato and cassava flours in soft dough biscuits. J Fd Sci Technol 1984;21: 239-241.
- Shiroya T. Metabolism of raffinose in cotton seeds. Phytochem 1963;2:33-46.
- Shukla RK, Sur BK. Biological value of the proteins of cauliflower and radish leaves and their supplementary relationship to the proteins of rice and wheat. Plant Foods for Man 1978; 2:139-145.
- Silva MC, Braga GL. Effect of soaking and cooking on the oligisaccharide content of dry beans (<u>Phaseolus vulgaris</u> L.) J Food Sci 1982;47:924-925.
- Singh U. Dietary fibre and its constituents in desi and kabuli chickpea (<u>Cicer arietinum</u> L.) cultivars. Nutr Reps Int 1984; 29:419-426.

- Singh T, Bains GS. Factors influencing the malting quality of Indian barley. J Fd Sci Technol 1977;14:99-103.
- Singh T, Bains GS. Malting of corn: effect of variety, germination, gibberellic acid, and alkali treatments. J Agric Food Chem 1984;32:346-348.
- Singh HD, Banerjee S. Studies on the effect of germination on the availability of iron in some common Indian pulses. Ind J Med Res 1955;43:497-500.
- Singh U, Jambunathan R. Evaluation of rapid methods for the estimation of protein in chickpea (<u>Cicer arietinum L.</u>).

 J Sci Fd Agric 1980;31:247-252.
- Singh DP, Tauro P. Evaluation of bajra (Pennisetum typhoides) for malting and brewing. J Fd Sci Technol 1977;14:255-257.
- Singh T, Maninder K, Bains GS. Malting of <u>Triticum dicoccum</u> (Khapli) wheat; Response to gibberellic acid and use in baking. J Food Sci 1983;48:1135-1138.
- Smith WH. Biscuits, crackers and cookies. Vol. I, Technology, production and management. Mazines for Industries Inc., New York City, 1972;1-205, 264-277, 294-299.
- Smith IF. Leafy vegetables as sources of minerals in southern Nigerian diets. Nutr Reps Int 1982;26:679-688.
- Smith GA, Friedman M. Effect of carbohydrates and heat on the amino acid composition and chemically available lysine content of casein. J Food Sci 1984;49:817-820, 843.
- Snedecor GW, Cochran WG. Statistical methods. Oxford and IBH Publishing Co., Calcutta, Bombay, New Delhi, 1968:50:59-61.
- Sosulzki FW, Fleming SE. Sensory evaluation of bread prepared from composite flours. Bakers Digest 1979;20-25.
- Spillar GA, Shipley EA, Blake JA. Recent progress in dietary fibre (plantix) in human nutrition. CRC Critical Reviews in Food Science and Nutrition 1978;10:31-90.
- Steinke FH, Hopkins DT. Complementary and supplementary effects of vegetable proteins. Cereal Foods World 1983;26:338-341.
- Stenvert NL, Kingswood K. An autoradiographic demonstration of the penetration of water into wheat during tempering. Cereal Chem 1976;53:141-149.
- Stenvert NL, Kingswood K. Factors influencing the rate of moisture penetration into wheat during tempering. Cereal Chem 1977;54:627-637.

- Swaminathan M. Food science and experimental foods. Ganesh and Co., 41, Pondy Bazaar, Madras, 1979:92-93.
- Tabekhia MM, Luh BS. Effect of germination, cooking, and canning on phosphorus and phytate retention in dry beans. J Food Sci 1980;45:406-408.
- Tajuddin KM. Acceptability and nutritional status trials on preschool children (1-5 years) with malted versus roasted RTE mixes at Baroda and Pondicherry. M.Sc. Dissertation, Department of Foods and Nutrition, Faculty of Home Science, MS University of Baroda, Baroda, 1981:123.
- Talwalker RT, Patel SM. Biological evaluation of proteins of ambadi (<u>Hibiscus cannabinus</u>) and methi (<u>Trigonella foenum graecum</u>) and their supplementary effect on jowar (<u>Sorghum vulgare</u>). Ind J Nutr Dietet 1970a;7:13-16.
- Talwalker RT, Patel SM. Supplementary effect of ambadi (<u>Hibiscus cannabinus</u>) on jowar (<u>Sorghum vulgare</u>) in regenerating tissue proteins. Ind J Nutr Dietet 1970b;7:74-79.
- Taur AT, Pawar VS, Ingle UM. Nutritional improvement of grain sorghum (Sorghum bicolor(L.) moench) by germination. Ind J Nutr Dietet 1984a;21:168-173.
- Taur AT, Pawar VD, Ingle UM. Sensory evaluation of chips made from control, germinated and germinated-fermented sorghum (Sorghum bicolor(L.) moench). Ind J Nutr Dietet 1984b;21: 89-96.
- Taylor RN. Affect of malting on the protein and free amino nitrogen composition of sorghum. J Sci Fd Agric 1983;34: 885-892.
- Tennat GB, Greeman DA. Determination of iron in solutions containing iron complexes. J Clin Pathol 1969;22:201.
- Tsai CY, Dalby A, Jones RA. Lysine and tryptophan increases during germination of maize seed. Cereal Chem 1975;52:356-360.
- Udayasekhara Rao P, Belavady B. Oligosaccharides in pulses: varietal difference and effects of cooking and germination. J Agric Food Chem 1978;26:316-319.
- Udayasekhara Rao P, Deosthale YG. Effect of germination and cooking on mineral composition of pulses. J Fd Sci Technol 1983;20:195-197.
- Vaidehi MP. Protein quality of nutri-mixes of malted ragi, full-fat soya, carrot and carrot leaf on albino rats. Nutr Reps Int 1983;28:245-251.

- Vaidehi MP, Bharati P, Reddy L. High-protein biscuits made with ragi flour and oil-seed flour blends. Food Nutr Bull 1986; 7:61-64.
- Varley H, Gowenlock AH, Bell M. Practical Clinical Biochemistry. Vol. 1. General topics and commoner tests. William Heinemann Medical Books Ltd., London, 1980:542-548, 456-463.
- Venkatesh KVL, Raghavendra Rao SN, Sridharamurthy S, Prabhakar JV, Sen DP, Desikachar HSR. Shelf-life studies on maize based 'Balahar'. J Fd Sci Technol 1984;21:199-203.
- Venugopal K, Rama Rao G. Available lysine and vitamin C in germinated black gram (Phaseolus mungo) seeds. Ind J Nutr Dietet 1978;15:9-11.
- Von Holdt MM, Brand JC. Kaffircorn malting and brewing studies.
 VII. Changes in the carbohydrates of kaffircorn during
 malting. J Sci Fd Agric 1960;11:467-471.
- Wang YYD, Fields ML. Germination of corn and sorghum in the home to improve nutritive value. J Food Sci 1978;43:1113-1115.
- Warren AB, Michnowski J. Protein fortification of cookies, crackers, and snacks bars : uses and needs. Cereal Foods World 1983:28:441-444.
- Watson B. Biscuits that deserve a healthy image. Cereal Foods-World 1984;29:201-202.
- Whitley PR. Biscuit Manufacture fundamentals in in-line production. Elsevier Publishing Co. Ltd., London, Amsterdam 1971.
- Whyte KC. The complete sprouting cook book. Troubador Press, San Francisco, 1973. In: Lorenz K. Cereal Sprouts; composition, nutritive value, food applications. CRC Critical Reviews in Food Science and Nutrition 1980;3:353-385.
- Wolf JC, Thompson DR, Warthesen JJ, Reineccius GA. Relative importance of food composition in free lysine and methionine losses during elevated temperature processing. J Food Sci 1981;46:1074-1078.
- Wu YV. Lysine content of triticale protein increased by germination. J Agric Food Chem 1982;30:820-823.
- Wu YV. Effect of germination on oats and oat protein. Cereal Chem 1983;60:418-420.
- Wu CH, Fenton F. Effect of sprouting and cooking of soyabeans on palatability, lysine, tryptophane, thiamine and ascorbic acid. Food Research 1953;18:640-645.

- Wu YU, Wall JS. Lysine content of protein increased by germination of normal and high-lysine sorghums. J Agric Food Chem 1980;28:455-458.
- Zhang D, Hendricks DG, Mahoney AW, Cornforth DP. Bioavailability of iron in green peas, spinach, bran cereal, and cornmeal fed to anemic rats. J Food Sci 1985;50:426-428.