

# Abstracts and Links to Papers of Interest from Other Journals

This section contains links to recent papers, published in a number of Journals considered of interest to our readers.

## ***Journal of the American Society of Brewing Chemists***

**Volume 64(2), 2006**

Links to the full abstracts of these papers can be found at

<http://www.asbcnet.org/Journal/>

**The Impact of Microorganisms on Barley and Malt Quality – A Review.** S.N.E. Van Nierop, M. Rautenbach, B.C. Axcell, and I.C. Cantrell. *JASBC*, Vol. 64(2), 2006, pp. 69–78.

**Application of a Newly Developed Method for Estimating the Premature Yeast Flocculation Potential of Malt Samples.** M. Jibiki, K. Sasaki, N. Kagami, and K. Kawatsura. *JASBC*, Vol. 64(2), 2006, pp. 79–85.

**Study of Colloidal Instability of Millet Wine.** J.-I. Yang, Y.-C. Lee, and K.J. Siebert. *JASBC*, Vol. 64(2), 2006, pp. 86–93.

**An Investigation on the Detection of Potential Loss of Germinative Capacity During Storage of Malting Barley.** X.S. Yin, J.E. Foster, M. Browsers, S. Schroeder, M. Izydorczyk, A.W. MacGregor, M.L.H. Gruwel, and S. Abrams. *JASBC*, Vol. 64(2), 2006, pp. 94–99.

**Model Studies Characterizing the Rheological Behavior of Simulated Mashing Conditions Using the Rapid Visco-Analyzer.** D.L. Goode and E.K. Arendt. *JASBC*, Vol. 64(2), 2006, pp. 100–110.

**Malting Characteristics of Three Canadian Hulless Barley Varieties, CDC Freedom, CDC McGwire, and CDC Gainer.** Y. Li, R. McCaig, A. Egi, M. Edney, B. Rosnagel, K. Sawatzky, and M. Izydorczyk. *JASBC*, Vol. 64(2), 2006, pp. 111–117.

**Brewing with Canadian Hulless Barley Varieties, CDC Freedom, CDC McGwire, and CDC Gainer.** R. McCaig, K. Sawatzky, A. Egi, and Y. Li. *JASBC*, Vol. 64(2), 2006, pp. 118–123.

## ***Master Brewers Association of the Americas Technical Quarterly***

**Volume 43(2), 2006**

Links to the full abstracts of these papers can be found at

<http://www.mbaa.com/TechQuarterly/>

**Effect of Some Metal Ions on Proteinase Activity of Sorghum and Barley Malts.** R. C. Agu. *MBAA TQ*, Vol. 43(2), 2006, pp. 109–114.

**Zero Emissions in the Brewhouse.** Thomas Buehler and Rudi Michel. *MBAA TQ*, Vol. 43(2), 2006, pp. 115–120.

**Influence of Wort Boiling and Wort Clarification Conditions on Aging-Relevant Carbonyl Compounds in Beer.** Osamu Ogane, Takeo Imai, Yutaka Ogawa, and Motoo Ohkochi. *MBAA TQ*, Vol. 43(2), 2006, pp. 121–126.

**Modern Powder Filtration – Safe for the Future.** Felix Wienand and Andrew Fratianni. *MBAA TQ*, Vol. 43(2), 2006, pp. 127–130.

**Development of Novel Barley with Improved Beer Foam and Flavor Stability – The Impact of Lipoygenase-1-Less Barley in the Brewing Industry.** Naohiko Hirota, Hisao Kuroda, Kiyoshi Takoi, Takafumi Kaneko, Hirotaka Kaneda, Ikuya Yoshida, Masachika Takashio, Kazutoshi Ito, and Kazuyoshi Takeda. *MBAA TQ*, Vol. 43(2), 2006, pp. 131–135.

**Characterization of the Chinese SA-1 Hop (*Humulus lupulus* L.) Variety.** Yumei Liu, Yangming Liu, Lipin Wang, Jian Tang, and Kuifang Liu. *MBAA TQ*, Vol. 43(2), 2006, pp. 136–138.