FURTHER COMMENTS ON THE WHOLE WHEAT MEAL FERMENTATION TIME TEST

A pre-publication review of the above note by Professor G. H. Cutler and Dr. W. W. Worzella commenting on "Observations on the Whole Wheat Meal Fermentation Time Test" has been made possible through the courtesy of the Editor of this JOURNAL. The writer believes that no benefit will result from an extended exchange of opinions unsupported by adequate data, but it is desired to correct any misleading impressions which may possibly result from reading the criticisms by Cutler and Worzella regarding paucity of data. This criticism was also made by Professor Cutler after reviewing the original manuscript before it was presented for publication in this JOURNAL. The writer, in a personal communication (Jan. 15, 1935) to Professor Cutler, replied that the conclusions were based on some 2,000 tests and not merely on the 46 samples given as examples in the paper published as a preliminary report.

Since then, much additional data have been accumulated. Part of this material has been accepted for publication in Cereal Chemistry under the title, "Soft Winter Wheat Studies. IV. Some Factors Producing Variations in Wholemeal 'Time' Data". Furthermore, a collaborative study of the test was undertaken in conjunction with several prominent cereal chemists in the United States and Canada. The resulting report, "A Collaborative Study on the Use of the Wheat Meal 'Time' Test With Hard and Soft Wheats", is now in an advanced stage of publication. These additional data support the earlier conclusions regarding size of dough ball previously presented in this JOURNAL as a preliminary report. In fact, it is believed that a 4-gram dough ball should be used with the 150-cc form beaker and 80 cc of water if the entire range in strength existing in North American wheats is to be tested.—E. G. Bayfield, Ohio Agricultural Experiment Station, Wooster, Ohio.