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APPENDIX

Publication from this work

Mavhungu, N.P., Serem, J., Bester, M.J., Duodu, K.G. and Oelofse, A. 2011. Raw and cooked African green leafy vegetables have greater antioxidant and cellular protective properties than spinach. Manuscript submitted for publication in a peer-reviewed International journal.

Uusiku, N.P., Oelofse, A., Duodu, K.G., Bester, M.J. and Faber, M., 2010. Nutritional value of leafy vegetables of sub-Saharan Africa and their potential contribution to health: A Review. *Journal of Food Composition and Analysis*, 23, 499-509.

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Uusiku, N.P., Bester, M.J., Duodu, K.G. and Oelofse, A. 2010. Antioxidant content and activity of green leafy vegetables from sub-Saharan Africa. 15th IUFOST World Congress of Food Science and Technology, Cape Town, South Africa (oral presentation).

Uusiku, N.P., Bester, M.J., Duodu, K.G. and Oelofse, A. 2009. Effect of boiling on total phenolic content of selected African leafy vegetables. 7th African Nutrition Leadership Programme (ANLP), Potchefstroom, South Africa (oral presentation).

Uusiku, N.P., Bester, M.J., Duodu, K.G. and Oelofse, A. 2009. Antioxidant content and activity of a selection of fresh and cooked African green leafy vegetables. 4th International Conference on Polyphenols and Health, Yorkshire, United Kingdom (poster presentation).

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