

## 7 LITERATURE CITED

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## 8 APPENDIX

### **Publications and presentations from this work**

Chiremba, C., Taylor, J. R. N., Rooney, L. W. and Beta, T 2012. Microwave assisted extraction of bound phenolic acids in bran and flour fractions of sorghum and maize cultivars varying in hardness. *J. Agric. Food Chem.* 60:4735-4742.

Chiremba, C., Taylor, J. R. N., Rooney, L. W. and Beta, T. 2012. Phenolic acid content of sorghum and maize cultivars varying in hardness. *Food Chem.* 134:81-88.

Chiremba, C., Rooney, L. W. and Taylor, J .R. N. 2011. Relationships between simple grain quality parameters for the estimation of sorghum and maize hardness in commercial hybrid cultivars. *Cereal Chem.* 88:570-575.

### **Conference posters**

Chiremba, C., Rooney, L.W., Taylor J.R.N. and Beta, T., 2012. Microwave assisted extraction of bound phenolic acids from sorghum and maize bran. Institute of Food Technologists Annual Meeting and Food Expo. 25-28 June 2012. Las Vegas, USA.

Chiremba, C, Beta, T., Rooney, L. W. and Taylor J. R. N. 2011. Relationships between simple grain quality parameters of sorghum and maize hardness. American Association of Cereal Chemists International Annual Meeting, Palm Springs, CA, USA. 16-19 October 2011.