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8 APPENDIX

Publications and presentations from this work

Scientific Papers

Da Silva, L.S., Jung, R., Zhao, Z., Glassman, K., Taylor, J., Taylor, J.R.N. 2011. Effect of suppressing the synthesis of different kafirin sub-classes on grain endosperm texture, protein body structure and protein nutritional quality in improved sorghum lines. *Journal of Cereal Science* 54, 160-167.

Da Silva, L.S., Taylor, J., Taylor, J.R.N. 2011. Transgenic sorghum with altered kafirin synthesis: Kafirin solubility, polymerization, and protein digestion. *Journal of Agricultural and Food Chemistry* 59, 9265-9270.

Conference Posters

Da Silva, L.S., Taylor, J.R.N. 2010. Protein digestibility and endosperm matrix protein structure of transgenic sorghums with reduced storage protein synthesis. Cereal Science and Technology - South Africa (CST-SA) - International Association for Cereal Science and Technology (ICC) International Grains Symposium on Quality and Safety of Grain Crops and Foods. 3-5 February 2010, Pretoria, South Africa.

Da Silva, L.S., Taylor, J.R.N. 2010. Protein digestibility and endosperm matrix protein structure of transgenic sorghums with reduced storage protein synthesis. 15th IUFOST World Congress of Food Science and Technology. 22-26th August 2010, Cape Town, South Africa.

Oral Presentation

Da Silva, L.S., Taylor, J., Taylor, J.R.N. 2008. Protein body structure of experimental sorghum lines with improved protein quality. Research Day, 26 August, Faculty of Science, Tshwane University of Technology, South Africa.