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LIST OF PUBLICATIONS

Journal Papers

- Muyonga, J. H., Cole, C.G.B. & Duodu, K.G. (2004) CHARACTERISATION OF ACID SOLUBLE COLLAGEN FROM SKINS OF YOUNG AND ADULT NILE PERCH (*Lates niloticus*). *Food Chemistry*. 85, 81 - 89.
- Muyonga, J. H., Cole, C.G.B. & Duodu, K.G. EXTRACTION AND PHYSICO-CHEMICAL CHARACTERISATION OF NILE PERCH (*Lates niloticus*) SKIN AND BONE GELATIN. *Food Hydrocolloids*. Accepted.
- Muyonga, J. H., Cole, C.G.B. & Duodu, K.G. FOURIER TRANSFORM INFRARED (FTIR) SPECTROSCOPIC STUDY OF ACID SOLUBLE COLLAGEN AND GELATIN FROM SKINS AND BONES OF YOUNG AND ADULT NILE PERCH. *Food Chemistry*. Accepted.

Oral Presentation

- Muyonga, J.H., Cole, C.G.B. & Duodu, K.G. 2003. EXTRACTION AND PHYSICO-CHEMICAL CHARACTERIZATION OF NILE PERCH (*Lates niloticus*) SKIN AND BONE GELATIN. SOUTH AFRICAN ASSOCIATION OF FOOD SCIENCE AND TECHNOLOGY BIENNIAL CONFERENCE, PRETORIA SOUTH AFRICA. SEPTEMBER 1ST – 5TH 2003.