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SCIENTIFIC CONTRIBUTIONS

Publications:

Emmambux, N.M., Taylor, J.R.N., 2003. Sorghum kafirin interaction with various phenolic compounds. Journal of the Science of Food and Agriculture 83,402-207).

Emmambux, N.M., Stading, M., Taylor, J.R.N. Sorghum kafirin film property modification with hydrolysable and condensed tannins. Journal of Cereal Science (Submitted in November 2003).

Taylor J. R. N., Byaruhanga Y. B., Emmambux N. M., Erasmus C., De Waal D., Belton, P.S. Effect of microwave heating and tannin binding on the structure of kafirin. Food Chemistry (Submitted)

Poster presentation:

Emmambux MN and Taylor JRN. Sorghum kafirin interaction with various polyphenols. International Association of Cereal Science and Technology Conference, Budapest, May 2002.
Received Best Doctoral Student Poster Award and Overall Best Poster Award at the conference

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Oral presentation:

Taylor JRN, Emmambux MN and Duodu KG, 2002. Protein interaction in condensed tannin-free sorghum. Annual meeting of the American Association of Cereal Chemists, Montreal, October, 2002.

Emmambux MN and Taylor JRN, 2003. Sorghum Kafirin film property modification with hydrolysable and condensed tannins. 2nd Young Cereal

Scientists and Technologists Workshop IATA (CSIC), Valencia, Spain July 10th-11th 2003.

Emmambux, MN and JRN Taylor, 2003. Sorghum kafirin interaction with phenolic compounds. 17th South African Association for Food Science and Technology International Congress and Exhibition, CSIR Conference Centers, Pretoria, South Africa, 1-4 September 2003.
Dreosti Award for the best research paper presented at the conference.