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Appendix I

Publications and presentations from this work

Scientific papers

Yetneberk, S., de Kock, H. L. Rooney, L. W. and Taylor, J. R. N. Effects of sorghum cultivar on *injera* quality, (In press: Cereal Chemistry, 2004).

Yetneberk, S., Rooney, L. W. and Taylor, J. R. N. Improving the quality of sorghum *injera* by decortication and compositing with tef, (submitted for publication to the Journal of the Science of Food and Agriculture, October, 2003).

Conference posters

Yetneberk, S., Rooney, L. W. and Taylor, J. R. N. Relating sensory and instrumental texture measurements of *injera* texture. Poster presented at the International Sorghum and Millet (INTSORMIL) Principal Investigators Conference, 18- 20 November 2002, Addis Ababa, Ethiopia.

Yetneberk, S., Rooney, L. W. and Taylor, J. R. N. Effects of sorghum cultivar on *injera* quality. Poster presented at the AFRIPRO International Workshop on Sorghum and Millets Proteins, 2-4 April 2003, Pretoria, South Africa.

Conference papers

Yetneberk, S., Hamaker, B. R., and Taylor, J. R. N. Value added products from sorghum: The prospect in Ethiopia. Paper presented at the First National Workshop on Sorghum and Millets Research, Extension and Production in Ethiopia. 12-14 November 2002, Melkassa, Ethiopia.

Yetneberk, S., de Kock, H. L. Rooney, L. W. and Taylor, J. R. N. Effects of sorghum cultivar on *injera* quality. Oral presentation at South African Association for Food Science and Technology (SAAFoST), September 2003, Pretoria, South Africa.

Taylor, J. R. N., Bultosa, G., and Yetneberk, S. Properties of tef starch and its role in *injera* quality. Annual Meeting of the American Association of Cereal Chemists, Portland, USA, September 2003.

Taylor, J. R. N., Hugo, L. F., and Yetneberk, S. Development in sorghum bread making. 12th International Cereal and Bread Congress, Harrogate, UK, May 2004.

Workshop presentation

Yetneberk, S. lectured and demonstrated sorghum *injera* preparation procedure at a one-day International Workshop on Tortillas, Flatbreads and Wraps, (ICC-SA), 25 March 2003, Pretoria, South Africa.