

## 5. REFERENCES

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## 6. PUBLICATIONS AND POSTERS

### Publication:

Mostert, M.E., Botha, B.M., Du Plessis, L.M. & Duodu, K.G., 2007. Effect of fruit ripeness and method of fruit drying on the extractability of avocado oil with hexane and supercritical carbon dioxide. *Journal of the Science of Food and Agriculture*, **87**, 2880-2885. DOI: 10.1002/jsfa.3051

### Poster:

Mostert, M.E., Botha, B.M., Du Plessis, L.M. & Duodu, K.G., 2007. Oxidative stability of avocado oil extracted with supercritical carbon dioxide: Effect of fruit pre-treatment, progressive extraction and micro-components. CHEMRAWN XII Conference on The Role of Chemistry in Sustainable Agriculture and Human Wellbeing in Africa, Stellenbosch University, South Africa.

### Oral papers:

Mostert, M.E., Botha, B.M., Du Plessis, L.M. & Duodu, K.G., 2005. The Supercritical Carbon Dioxide Extraction and Oxidative Stability of Avocado Oil. South African Association for Food Science & Technology (SAAFoST) 18<sup>th</sup> Biennial Conference, Stellenbosch, South Africa.

Mostert, M.E., Botha, B.M., Du Plessis, L.M. & Duodu, K.G., 2007. Effect Of Fruit Pre-Treatment And Progressive Extraction On Oxidative Stability Of Avocado Oil Extracted With Supercritical Carbon Dioxide. South African Association for Food Science & Technology (SAAFoST) 19<sup>th</sup> Biennial Conference, Durban, South Africa.

Mostert, M.E., Botha, B.M., Du Plessis, L.M. & Duodu, K.G., 2007. Characterization of micro-components of avocado oil extracted with supercritical carbon dioxide and their effect on its oxidative stability. European Federation of Lipid Science, 5<sup>th</sup> Congress, Gothenburg, Sweden.

