

## 5. REFERENCES

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**APPENDIX . Papers published and oral presentations.**

Published papers .

The microbial contamination, toxicity and quality of turned and unturned outdoor floor malted sorghum. Lefyedi, M.L., Marais, G.J., Dutton, M.F. and Taylor, J.R.N. 2005. Journal of the Institute of Brewing 111, 190-196.

Oral presentations

Effect of germination conditions on bacterial populations, mycoflora and the quality of sorghum malt. Lefyedi, M.L., Marais, G., Dutton, M.F., Taylor, J. The 18th South African Association for Food Science and Technology Biennial International Congress and Exhibition, Stellenbosch, South Africa, Sept 2005.

Developments in sorghum malting and brewing science and technology. Taylor, J.R.N., Ezeogu, L.I., Lefyedi, M.L. and Duodu, K.G. Americas association of Cereal Chemists Annual Meeting, San Diego, USA, September 2004.