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8 APPENDIX

Publications and presentations from this work

Scientific Papers

Serrem, C. A., de Kock, H. L., Taylor, J. R. N. 2011. Nutritional quality, sensory quality and consumer acceptability of sorghum and bread wheat biscuits fortified with defatted soy flour. Int. J. Food Sci. Technol. 46:74-83.

Serrem, C. A., de Kock, H. L., Oelofse, A., Taylor, J. R. N. 2011. Rat bioassay of the protein nutritional quality of soy fortified sorghum biscuits for supplementary feeding of school-age children. In Press, J. Sci. Food Agric.

Conference posters

Serrem, C. A., de Kock, H. L., Oelofse, A., Taylor, J. R. N. 2010. The effect of compositing with soy on the sensory characteristic of sorghum biscuits. Cereal Science and Technology – South Africa (CST-SA) – International Association of Cereal Science and Technology (ICC) International Grains Symposium on Quality and Safety of Grain Crops and Foods. 3-5 February 2010, Pretoria, South Africa. Won 2nd Prize for student posters.

Also includes article:

Serrem, C. A., de Kock, H. L., Oelofse, A., Taylor, J. R. N. 2010. Effect of compositing with soy on the sensory characteristics of sorghum biscuits. Pages 263-267 In: Proceedings of the CST-SA-ICC International Grains Symposium on Quality and Safety of Grain Crops and Foods. M. Labuschagne, and K. G, Duodu, eds. 3-5 February 2010, Pretoria, South Africa. ISBN: 978 0 86886.

Serrem, C. A., de Kock, H. L., Oelofse, A., Taylor, J. R. N. 2010. Protein quality of soy fortified sorghum biscuits. 15th IUFOST World Congress of Food Science and Technology. 22-26th August 2010, Cape Town, South Africa.

Workshop presentation

Serrem, C. A., demonstrated preparation procedure for soy fortified sorghum biscuits at a two day Practical Workshop on Small-scale Processing and Marketing of Oilseeds and Legumes, 25-26 February 2010**,** Pretoria, South Africa.