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## 6. APPENDIX

## **Publications from this work**

Siwela, M., Taylor, J.R.N., and Duodu, K.G. 2006. Location of tannins in finger millet grain. Microscopy Society of Southern Africa Proceedings 36: 43.

Siwela, M., Taylor, J.R.N., de Milliano, W.A.J., and Duodu, K.G. 2007. Occurrence and location of tannins in finger millet grain and antioxidant activity of different grain types. Cereal Chemistry 84: 169-174.

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