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## **Appendix**

### **Publications and presentations from this work**

#### **Scientific papers**

Kebakile, M.M., Rooney, L.W., and Taylor, J.R.N. 2007. Effects of hand pounding, abrasive decortication, roller milling and sorghum type on sorghum meal extraction and quality. *Cereal Foods World* 52:129-137.

Kebakile, M.M., Rooney, L.W., De Kock, H.L., and Taylor, J.R.N. 2007. Effects of sorghum type and milling process on the sensory characteristics of sorghum porridge. *Cereal Chem.* 85:307-313.

#### **Conference paper**

Kebakile, M.M., Rooney, L.W., De Kock, H.L., and Taylor, J.R.N. 2007. Effect of sorghum variety and milling process on the physicochemical properties of sorghum meal. Paper presented at the 18<sup>th</sup> Biennial SAAFoST Conference. 5-7 September 2005, Stellenbosch, South Africa

#### **Conference poster**

Kebakile, M.M., Rooney, L.W., De Kock, H.L., and Taylor, J.R.N. 2007. Effects of sorghum type and milling process on the sensory properties of sorghum porridge. Poster presented at the 19<sup>th</sup> Biennial SAAFoST Conference. 4-6 September 2007, Durban, South Africa.