

CHAPTER 7: REFERENCES

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PUBLICATIONS, PRESENTATIONS AND POSTERS

PUBLICATION IN PRESS

ERASMUS, C., and TAYLOR, J.R.N., 2004. Optimising the determination of maize endosperm vitreousness by a rapid non-destructive image analysis technique. *Journal of the Science of Food and Agriculture*

PRESENTATIONS

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POSTERS

LOUW¹, C., and KUYPER, L., 1993. Ranking of nine South African and two imported maize varieties with four different hardness tests. ICC Conference, 1993, CSIR, Pretoria

PATENTS

ERASMUS, C., 2001. Image Analyser., SA Patent no. 2000/3707., Accepted 8 February 2001, Published 25 April 2001.

¹ LOUW, C., is the maiden name of ERASMUS, C.