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9 APPENDIX

Publications and presentation from this work

Scientific papers

Bille, P.G., Ozuuko, A.T.R. and Ngwira, T. 2002. Sensory properties of traditionally fermented buttermilk (*Omashikwa*) processed in Namibia. *Journal of Food Technology in Africa*, **7**, 52-54.

Bille, P.G., Buys E. and Taylor, J.R.N. 2007. The technology and properties of *Omashikwa*, traditional fermented buttermilk produced by small-holder milk producers in Namibia. *International Journal of Food Technology*, **42**, 620-624.

Conference papers

Bille, P.G., Ozuuko, A.T.R and Ngwira, T. 2002. Sensory properties of traditionally-fermented buttermilk (*Omashikwa*) processed in Namibia. Paper presented at the National Annual Agriculture Research Reporting Conference. 19-23 October, 2002. Ministry of Fisheries Conference Hall, Swakopmund, Namibia.

Bille, P.G. and Nakajima, H. 2004. Traditional processing of fermented buttermilk in Namibia. Paper presented at a workshop on traditional milk fermentations at Obihiro University of Agriculture and Veterinary Medicine. 2-5th February, 2004. Obihiro, Japan.