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## PUBLICATIONS AND PRESENTATIONS

### Peer reviewed publications

MWANGWELA, A.M., WANISKA, R.D. & MINNAAR, A. 2006. Hydrothermal treatments of two cowpea (*Vigna unguiculata* L. Walp) varieties: Effect of micronisation on physico-chemical and structural characteristics. *Journal of the Science of Food and Agriculture* 86, 35-45.

MWANGWELA, A.M., WANISKA, R.D., McDONOUGH C. & MINNAAR, A. 200X. Cowpeas cooking characteristics as affected by micronisation temperature: a study of the physicochemical and functional properties of starch. Accepted for publication in the *Journal of the Science of Food and Agriculture*.

MWANGWELA, A.M., WANISKA, R.D. & MINNAAR, A. 200X. Effect of micronisation temperature (130°C and 170°C) on functional properties of cowpea flour. Submitted to *Food Chemistry*.

### Poster presentations

MWANGWELA, A.M., WANISKA, R.D., HALL, A. & MINNAAR, A. 2005. Effect of micronization temperature on structure and cooking characteristics of cowpea (*Vigna unguiculata* L. Walp) seeds. Poster presented at 1st International Edible Legume Conference and 4<sup>th</sup> World Cowpea Congress. Durban, South Africa. 17-21 April.

MWANGWELA, A.M., WANISKA, R.D., HALL, A. & MINNAAR, A. 2004. Structural changes during hydrothermal processing of cowpea seeds. Poster presented at the 43rd annual conference of the Microscopy Society of Southern Africa, Pretoria, South Africa, December.

ABU, J.O., BYARUHANGA, Y., EZEUGO, L; FOMBANG, E. MWANGWELA, A.M. 2004. What's cooking with the electromagnetic spectrum? Poster presented at the South African Association of Food Science and Technology (SAAFoST) Student's

Evening held at the Tshwane University of Technology, Pretoria, South Africa. September, 2004.

### **Conference papers and proceedings**

MWANGWELA, A.M. & MINNAAR, A. 2006. East and Southern Africa regional planning meeting for the Bean/Cowpea CRSP, Maputo, Mozambique. 6-8, March.

MWANGWELA, A.M., WANISKA, R.D., PELEMBE, L. & MINNAAR, A. 2005. Value-added, processing and qualities of cowpea and bean-based foods. Conference on “Regional partnerships to enhance Bean/Cowpea consumption and production in Africa and Latin America”. Dakar, Senegal. 12-16, September.

MWANGWELA, A.M., WANISKA, R.D. & MINNAAR, A. 2005. The quest for convenient, dried, whole cowpeas: Use of micronisation to reduce the cooking time of cowpeas (*Vigna unguiculata* L. Walp). Trend-Spotting 2005: Fashion-Driven Food Science, an 18<sup>th</sup> South African Association of Food Science and Technology (SAAFoST) biennial international congress. Stellenbosch, South Africa. 5-8, September.

MWANGWELA, A.M., WANISKA, R.D., HALL, A. & MINNAAR, A. 2004. Structural changes during hydrothermal processing of cowpea seeds. Extended abstract published in the Proceedings the 43<sup>rd</sup> annual conference of the Microscopy Society of Southern Africa, Pretoria, South Africa.

### **Seminar presentations**

MWANGWELA, A.M., WANISKA, R.D. & MINNAAR, A. The quest for convenient, dried, whole cowpeas: Use of micronisation to reduce the cooking time of cowpeas (*Vigna unguiculata* L. Walp). Presented to the inter-collegiate department of Food Science and Technology, Texas, A & M University, College Station, Texas. 1<sup>st</sup> April 2005.