

**Physico–chemical and functional properties of grain
tef [*Eragrostis tef* (Zucc.) Trotter] starch**

by

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DECLARATION

I hereby declare that the thesis submitted at the University of Pretoria for the award of PhD degree is my work and has not been submitted by me for a degree at any other University or institution of higher education.

A handwritten signature in black ink, consisting of a large, stylized 'G' followed by a series of loops and a horizontal line extending to the right.

Geremew Bultosa

February 2003

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DEDICATION

This thesis is dedicated to my family (my wife Martha Yohannes W/Mariam, my boys: Oliyaad Geremew and Itaana Geremew), my father Bultosa Beri Abe who has now deceased, my mother Alemi Dhaaba Gaalata and my five brothers and four sisters.

The Author would like to thank the following people for their support and assistance during the course of this study. First, I would like to thank my parents, my father Bultosa Beri Abe and my mother Alemi Dhaaba Gaalata, for their unconditional love and support. I would also like to thank my five brothers and four sisters for their love and support. I would like to thank my wife Martha Yohannes W/Mariam for her love and support. I would like to thank my friends for their love and support. I would like to thank my colleagues for their love and support. I would like to thank my supervisors, Mr. Alan N. Hall and Dr. V. S. S. for their love and support. I would like to thank the University of Pretoria for providing me with the facilities and equipment necessary for the completion of this study. I would like to thank the Department of Agricultural Sciences for providing me with the facilities and equipment necessary for the completion of this study. I would like to thank the Department of Agricultural Sciences for providing me with the facilities and equipment necessary for the completion of this study.

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