

## CHAPTER 7

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## PUBLICATIONS AND POSTERS

### **In press:**

VAN DER MERWE, G.H., DU PLESSIS, L.M. and TAYLOR, J.R.N., Changes in chemical quality indices during long-term storage of palm-olein oil under heated storage and transport type conditions, *Journal of the Science of Food and Agriculture*, (in press)

### **Poster presented:**

VAN DER MERWE, G.H., DU PLESSIS, L.M. and TAYLOR, J.R.N., 2001. Behaviour of monounsaturated and polyunsaturated oils during long-term storage. South African Association for Food Science & Technology (SAAFoST) Conference, Durban, South Africa