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8. PUBLICATIONS

Shelembe, J. S. Cromarty, D., Bester M. J., Minnaar, A. & Duodu, K. G. (2012). Characterization of phenolic acids, flavonoids, proanthocyanidins and antioxidant activity of water extracts from seed coats of marama bean [*Tylosema esculentum*] – an underutilized food legume. *International Journal of Food Science and Technology*, 47, 648-655.

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