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LIST OF PUBLICATIONS FROM THIS RESEARCH

Journal paper

EN Fombang, JRN Taylor, CMF Mbofung and A Minnaar, (2005). Use of γ -irradiation to alleviate the poor protein digestibility of sorghum porridge. Food Chemistry, 91, 695-703.

Oral presentation

EN Fombang, JRN Taylor, CMF Mbofung and A Minnaar, (2003). Effects of irradiation and cooking on sorghum and maize protein digestibility. South African Association for Food Science and Technology Biennial congress. CSIR, Pretoria, South Africa. 1-4 September.

Poster Presentation

EN Fombang, JRN Taylor, CMF Mbofung and A Minnaar, (2003). Effects of irradiation and cooking on sorghum and maize protein digestibility AFRIPRO European Union Research Framework 5. International Workshop on Sorghum and Millet Proteins. Enhancing Nutritional and Functional Properties for Africa. Pretoria, South Africa. 2-4 April.