

Publications, award and presentations

Publications:

Bechoff A., Dufour D., Dhuique-Mayer C., Marouzé C., Reynes, M. & Westby A. (2009) Effect of hot air, solar and sun drying treatments on provitamin A retention of orange-fleshed sweet potato. *Journal of Food Engineering*, 92 (2), 164-171. http://www.sciencedirect.com/science?_ob=ArticleURL&_udi=B6T8J-4TW10BY-6&_user=5893342&_coverDate=05%2F31%2F2009&_alid=1467419761&_rdoc=2&_fmt=high&_orig=search&_origin=search&_zone=rslt_list_item&_cdi=5088&_sort=d&_st=13&_docanchor=&_view=c&_ct=2&_acct=C000027518&_version=1&_urlVersion=0&_userid=5893342&_md5=9beac093e0e802ed8879eab2ff6217c6&searchtype=a

Bechoff, A., Westby, A., Owori, C., Menya, G., Dhuique-Mayer, C., Dufour D. & Tomlins K. (2010a). Effect of drying and storage on the degradation of total carotenoids in orange-fleshed sweetpotato cultivars. *Journal of the Science of Food and Agriculture*, 90, 622-629. <http://onlinelibrary.wiley.com/doi/10.1002/jsfa.3859/abstract>

Bechoff, A., Dhuique-Mayer, C., Dornier, M., Tomlins, K., Boulanger, R., Dufour, D. & Westby (2010b). Relationship between the kinetics of β -carotene degradation and norisoprenoid formation in the storage of dried sweet potato chips. *Food Chemistry*, 121, 348–357. http://www.sciencedirect.com/science?_ob=ArticleURL&_udi=B6T6R-4Y1NV8H-1&_user=5893342&_coverDate=07%2F15%2F2010&_alid=1467419761&_rdoc=1&_fmt=high&_orig=search&_origin=search&_zone=rslt_list_item&_cdi=5037&_sort=d&_st=13&_docanchor=&_view=c&_ct=2&_acct=C000027518&_version=1&_urlVersion=0&_userid=5893342&_md5=5ca64dd5bb510fb4708e154be585ddce&searchtype=a

Bechoff, A., Tomlins, K.I., Dhuique-Mayer, C., Dove, R. & Westby, A. (2010c) On-farm evaluation of the impact of drying and subsequent storage on the carotenoid content of orange-fleshed sweet potato. *International Journal of Food Science & Technology*. *In Press*. (Accepted 17 Aug. 2010).

Bechoff, A., Westby, A., Menya, G. & Tomlins, K.I. (2010d). Effect of pre-treatments for retaining total carotenoids in dried and stored orange fleshed-sweet potato chips. *Journal of Food Quality*. Currently under review (Submitted 25 February 2010. JFQ-2010-060.)

Award:

Bechoff, A., Natural Resources Institute, University of Greenwich for her research into "Understanding losses of carotenoid during making of porridge from orange fleshed sweetpotato". Natural Resources International Fellowship. Postgraduate Research & Travel Fellowship. Awarded £1,680 for field study in Uganda to use between 1st May 2009 and 30 June 2010. <http://nrinternational.co.uk/uploads/awards/38.pdf>

Presentations:

Bechoff, A., Westby, A., Dufour, D., Dhuique-Mayer, C., Marouze, C., Owori, C., Menya, G., Tomlins, K.I. (2007). Effect of drying and storage on the content of pro-vitamin A in Orange Flesh Sweetpotato: sun radiations do not have significant impact. 10th Triennial Symposium of the International Society for Tropical Root Crops – Africa Branch (ISTRC-AB), "Root and Tuber Crops for Poverty Alleviation through Science and Technology for Sustainable Development", IIAM, Maputo, Mozambique, 8 au 12 octobre. (poster)

http://docs.google.com/viewer?a=v&q=cache:ntbcgvMfyi0J:www.agrosalud.org/index.php%3Foption%3Dcom_docman%26task%3Ddoc_download%26Itemid%3D99999999%26gid%3D37+Effect+of+drying+and+storage+on+the+content+of+pro-vitamin+A+in+Orange+Flesh+Sweetpotato&hl=en&gl=uk&pid=bl&srcid=ADGEESggZm52XExlkeagoEYnC7TXahR0TTXtmMyZw6Rm6DDanCdLgoOv5P4zTJd4sNzSOxyMIDzuPzPqsUy5sSSOLNKvFzyyrizLP6NOEGHDG2iyEBzvs36t64KOjYcb08D3xdgY3Han&sig=AHIEtbRptOxko9wsZehurZSteISINVfGPA

Bechoff, A. Tomlins, K., Dhuique-Mayer, C. and Westby, A. Understanding carotenoid losses after drying and storage of orange-fleshed sweetpotato (*Ipomea batata*). 15th Triennial Symposium of the International Society for Tropical Root Crops – (ISTRC), "Tropical Roots and Tubers in a Changing Climate: A convenient opportunity for the World", CIP, Lima, Peru, 2-6 november. (oral)