

MIC Peer Reviewed Articles

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- Kgantjie Walter Moloto, Lorinda Frylinck , Kedibone Yvonne Modika, Tebogo Pitse, Phillip Evert Strydom, and Gerrit Koorsen. 2017. Is there a Possibility of Meat Tenderness Protein Biomarkers on the Horizon? *International Journal of Agriculture Innovations and Research*, 6, Issue 3: 2319-1473
- Dlamini ZC, Langa RLS, Aiyegoro OA and Okoh A.I. 2017. Effects of probiotics on growth performance, blood parameters, and antibody stimulation in piglets. *South African Journal of Animal Science*, 47 (6): 766-775
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- Kgantjie Walter Moloto, Lorinda Frylinck, Kedibone Yvonne Modika, Tebogo Pitse, Phillip Evert Strydom, et Gerrit Koorsen. 2019. Biomarqueurs protéiques et tendreté de la viande bovine mature. *Viandes and Produits Carnés*.
- Dlamini ZC, Langa RLS, Aiyegoro OA and Okoh AI. 2019. Safety Evaluation and Colonisation Abilities of Four Lactic Acid Bacteria as Future Probiotics. *Probiotics and Antimicrobial Proteins*, 11: 397-402
- Mamphogoro, T.P., Maboko, M.M., Babalola, O.O. and Aiyegoro, O.A. (2020). Bacterial communities associated with the surface of fresh sweet pepper (*Capsicum annuum*) and their potential as biocontrol: *Scientific Reports* 10, 8560. <https://doi.org/10.1038/s41598020-65587-9>.
- Mamphogoro, T.P., Babalola, O.O. and Aiyegoro, O.A. (2020). Sustainable management options for bacterial wilt of sweet peppers (*Capsicum annuum*) and other Solanaceous crops. *Journal of Applied Microbiology*. <https://doi.org/10.1111/jam.14653>.
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Book Chapters

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KY Modika, L Frylinck, K.W Moloto and EC Webb. 2021. The relationship between loin surface visual characteristics with instrumental colour and tenderness characteristics from 5 SA beef breeds. Current research in Agriculture and veterinary sciences. Vol 3, Chapter 12. Pg 110-120.DOI: 10.9734/bpi/cravs/v3/6080D

Popular Articles

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Hope-Jones, M. Quality audit of South African lamb. 2018. Afgriland Jul/Aug, 26 – 27.

Moholisa, E. 2019. Food loss and waste in the beef industry. Annual beef bulletin. Pp 48.

Modika, KY., Frylinck, L., 2020. How do Environmental Conditions affect Meat Colour/Tenderness: A Look at how physiological Stress/Heat Stress affect Meat Colour and Tenderness from 5 SA Breeds. Annual Beef Bulletin.

Hope-Jones, M. Muscle Profiling to add value to beef. 2021. Red Meat, Volume 12, No. 1, 64-67.

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Completed Projects

Lamb Quality Audit

Muscle profiling in beef

Occurrence of high rigor temperature in South African Abattoirs