

Dr. William Kyamuhangire is an Associate Professor in the Department of Agricultural and Biosystems Engineering. He is currently the manager of the Food Technology and Business Incubation Center. He has been a faculty member since 1991. Dr. Kyamuhangire teaches a number of undergraduate and graduate courses and is heavily involved in research. His primary research interest areas are Mycotoxins in foods and feeds. His other research interests include Postharvest Technology of fresh and on farm processed produce, fortification of foods and commercialization of research. In addition, Dr. Kyamuhangire has extensive consulting experience, and has worked with a number of entities and projects in various consulting roles. Dr. Kyamuhangire received his Ph.D. in Food Technology, from Agricultural University of Norway in 1998. Prior to pursuing his doctorate, he earned an M.App.Sc. in Food Technology from the University of New South Wales, Australia, in 1990, a Graduate diploma in Food Engineering from the University of New South Wales, in 1989 and a B.Sc. in Industrial Chemistry from Makerere University in 1985..

List of Selected Publications

1. Byarugaba-Bazirake G W, Van Rensburg P and Kyamuhangire W, 2013. The influence of commercial enzymes on wine clarification and on the sensory characteristics of wines made from three banana cultivars. *American Journal of Biotechnology and Molecular Sciences* 3 (3): pp 41-62.
2. Birachi E, Karume K, Kyamuhangire W, Chiuri W, Mugabo J, K Tumwesigye S, Kasenge V, Bonabana-Wabbi J, Tenywa M M, Nyamwaro S O, Bikuba G, Habumugisha P, Lubanga L, Byamukama J, Nyamurinda B, Mandefu P, Gafaranga J and Kamugisha R. 2013. Expanding market access and value addition in selected agricultural value chains: the role of IAR4D in the Lake Kivu Pilot Learning Site. *African Journal of Agricultural and Resource Economics (AfJARE)* 8(3) pp. 135-144.
3. Kyamuhangire W, Lubowa A, Kaaya A, Kikafunda J, Harvey P W J, Rambelason Z, Dary O, Dror D K, Allen L H. 2013. The importance of using food and nutrient intake data to identify appropriate vehicles and estimate potential benefits of food fortification in Uganda. *Food & Nutrition Bulletin*, 34(2) pp. 131-142. Byarugaba-Bazirake GW, Van Ransburg P and Kyamuhangire W. 2013. Characterisation of

banana wine fermented with recombinant wine yeast strains. *Am. J. Food. Nutr.*, 3(3): pp 105-116

4. Byarugaba-Bazirake GW, Van Ransburg P and Kyamuhangire W, 2012. Characteristics of enzyme-treated banana juice from three cultivars of tropical and subtropical Africa. *African Journal of Food Science and Technology.* 3(10), pp. 277-290
5. Kaaya A N and Kyamuhangire W, 2010. Drying maize using biomass-heated natural convection dryer improve grain quality during storage. *Journal of Applied Sciences* 10(11) pp 967-974.
6. Nyakuni G A, Kikafunda J K, Muyonga J H, Kyamuhangire W, Nakimbugwe D and Ugen M, 2008. Chemical and nutritional changes associated with the development of the hard-to-cook defect in common beans. *Int J Food Sci Nutr.* 59(7-8) pp 652-659.
7. Balamaze J, Muyonga J H, Kyamuhangire W, Kikafunda J K, Nakimbugwe D and Ugen M, 2008. Influence of variety, growth location and storage conditions on development of hard-to-cook defect in common bean (*Phaseolus vulgaris* L). *African Journal of Food, Agriculture, Nutrition and Development.* 8 (3) pp.333-348
8. Tumwesigye S K, Baguma Y, Kyamuhangire W and Mpango G, 2006. Association between accumulation of total cyanogens and progression of cassava mosaic disease in cassava. *Uganda Journal of Agricultural Sciences*, 12(1) pp 13-21.
9. Kyamuhangire W, Krekling T, Reed E and Pehrson R, 2006. The microstructure and tannin content of banana fruit and their likely influence on juice extraction. *J Sc Food Agric* 86 (12) pp.1921-1925.

Selected Accomplishments

1. Team leader for the Mango value addition project submitted to Trade Mark East Africa
2. Member of the University Task Force for preparing the NORAD Phase II proposal. A project funded by NORAD.
3. Member of the National task force for preparing the proposal for strengthening the National Food Fortification Programme. A project funded by GAIN

4. Member of a regional team that prepared the project: Sustainable intensification of crop-livestock systems and markets access promotion for smallholder farmers in LK PLS. Funded under the Sub- Sahara Africa Challenge Programme by Forum for Agricultural Research in Africa.
5. Member of the University team that prepared the 2nd Frame Agreement project for Makerere University funded by NORAD.