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Proximate and functional properties of starches obtained from two cultivars of cocoyam

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The proximate and functional properties of cocoyam cormels were investigated to reveal their suitability for food and industrial applications. Two cultivars of cocoyam cormels were processed into starch and the resultant starches were investigated for their proximate and functional properties. The *Colocasia esculenta* had crude protein content of 1.81% and the *Xanthosoma sagittifolium* had 1.67%, fat content of 1.00% to 0.51%, fibre 0.52% to 0.505%, ash 0.63% to 0.715%, moisture 13.50% to 14.00% and carbohydrate 82.54% to 82.61%. The functional properties shows that the bulk densities ranges from 0.604 g/mL of *Colocasia* to 0.72 g/mL of *Xanthosoma*, water absorption capacities of 224 g/100 g to 211 g/100 g, oil absorption capacity of 190.3 g/100 g to 196.2 g/100 g, swelling power of 15.8 g/g to 17.2 g/g, solubility of 0.13 g to 0.123 g and dispersibility of 70.8% to 72.3% with appropriate processing, cocoyam could be a rich source of starch for food and industrial application and corms have potential for new product development. Stabilizing cocoyam crops and adding value could greatly improve its utilization in cocoyam producing countries.

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