

## Nutritional and anti-nutritional attributes of underutilized legumes, (*Adansonia digitata*) *Albizia lebeck* seed and *Daniellia oliveri*

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The present study investigated the chemical compositions of *Daniellia oliveri*, *Baobab* (*Adansonia digitata*) and *Albizia lebeck* seeds using standard analytical techniques. These seeds have very high protein contents, in the range of 33.40% - 48.32% with *Adansonia digitata* having the highest and *Daniellia oliveri* the lowest value. The crude fat varied with values ranging from 8.32% - 6.93%. Proximate composition ranges were: moisture content 3.23% - 4.20, crude fibre 3.56% - 6.35%, ash 3.83% to 4.51% and carbohydrate (by difference) 21.90% - 44.60%. The most abundant minerals were Ca (300 - 880) mg/100g, Mg (170 - 380) mg/100g and K (113 - 210) mg/100g. The level of Na/K ratio is desirable compared with the recommended values. The amino acid analysis revealed that all the samples contained nutritional useful quantities of most of the essential amino acids with total essential amino acid (TEAA) with histidine ranging from 260.00 to 399.80g/kg of protein. The first limiting amino acid was cys (5.3 - 12.6) g/kg crude protein and calculated isoelectric point (PI) ranged between 3.12 and 4.41. The anti-nutritional factors showed that the seeds may be recommended for human consumption.