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### **Effect of traditional processing methods on toxicant content, functional properties and sensory evaluation of cassava *Manihot esculenta* varieties grown and consumed in Bayelsa state, Nigeria**

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This study investigated the effects of traditional processing methods involving fermentation, boiling and roasting on the toxicant content and functional properties of seven cassava (*Manihot esculenta* Crantz) varieties. Samples were analyzed for their residual toxicants and functional properties after processing. Standard laboratory tests involving Spectrophotometric, titrimetric and gravimetric methods were used for phytate, hydrogen cyanide, tannins, oxalates and alkaloids. Processing by boiling was rated as the best method as it achieved the maximum toxicant reduction in finished product (Loi-loi). The rating of efficiency of the processing methods was according to the decreasing order: Boiling>Roasting>Fermentation. Also the boiled product Loi-loi was valued as having the most desired functional and sensory characteristics. The nutritional implication was discussed.

#### **Biography**

Chinyelu Helen Madukosiri has completed her PhD in 2003 from University of Jos, Nigeria. At present she is a Reader in Clinical Biochemistry at Niger Delta University, Nigeria. She has published about 21 papers in both local and international journals and has served as an Editorial Board Member of *Iranian Journal of Neonatology* and in other various committees in her home University.

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