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Baking and storage stability of Vitamin A in wheat flour

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The objective of the work was to determine the vitamin A level in two brands of wheat flour PWF and WWF stored at room temperature for six months and the flour was used to bake bread PBG and WBH. The vitamin A content of the flour and bread samples was carried out every month using high performance liquid chromatography. The vitamin A content of the flour samples reduced significantly with time. The PWF ranged from 12.84 to 1.09mg/kg and the WWF ranged from 9.96 to 1.13mg/kg. The vitamin A content of the bread sample also reduced significantly with time. The PBG ranged from 3.01 to 0.45mg/kg and WBH ranged from 2.57 to 0.64mg/kg.

Biography

Z O Apotiola holds B.Sc degree in Food Science and Technology from Obafemi Awolowo University and MSc in Food Quality Control/Quality Assurance from Federal University Agriculture, Abeokuta in 2007. He worked in standard organization of Nigeria from 1980 - 1996 and had about 15 standards to his credit. He joined Lagos State Polytechnic in 2001 and had published about 20 research works up to date. He is married with children.

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