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Development of Complimentary food from Soy bean and Soy by products

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Shortage of Animal protein has led Researcher to quest for plant protein for children transition to Adult survival. Although total breastfeeding is more convenient and advocated for childhood growth from ages 1 to 6months. The study aimed to examine the Complimentary foods that was developed from soy bean and soy by –product. The Plant based complimentary food was as follows soydehulled 10 %(SD), Whole soy10% (SW), soymilk10%(SM) and control dietary(CD) and basal (BA100%), The animal and plant based complimentary foods were compose as in considerations were Growth Response, the weight of the endocrine, the nitrogen retention of the experimental animal the nitrogen retention of the experimental animal Fed with (SD), (SW), (BA), (SM) and control dietary(CD) basal (BA100%), shows weight gain by 52.47g,23.99g, 25.57g,38.95g and basal diet loss weight by -0.38g respectively.. The performance revealed that and plant based complementary foods has potential to promote growth compared favaourable with control dietary but the basal is negative control could not promote growth because it is deficient in amino acid such as lack tryptophan and lysine. In conclusions plant based complementary food is cheap, available and could replace animal based food that has been linked with some medical ailments such as, cow's milk allergy, osteoporosis, high blood pressure a cholesterol and child hood obesity. Soy Plant protein based is inexpensive, available contain low calories, carbohydrate, has free fatty acid similar to fish which is important for people who are allergic to cow protein and lactose

Key Word: Childhood allergic, whole soy, soymilk

Biography

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