

Production and Evaluation of Enriched Aadun (a Local Maize Snack)

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Abstract : Enriched "aadun" was produced from maize with, supplemented with cray fish and beans. Sodium chloride (NaCl) was also added to the product which acts as preservatives. The produced enriched "aadun" was compared with commercial "aadun" organoleptically the result of the sensory evaluation carried out on the product showed that there is a statistical significant difference between the mouth feel of enriched and commercial "aadun" at 0.05 level of significance ($t=5.499$, $P<0.05$) Similarly, the mean difference between enriched and commercial "aadun" in terms of aroma ($t=4.403$, $P<0.05$), taste ($t=4.592$, $P<0.05$) colour ($t=2.788$, $P<0.05$) and general acceptability ($t=3.894$, $P<0.05$) is statistically significant at 95% confidence level in each case, therefore, it is clearly revealed that product 321 (Enriched "aadun") is more acceptable and significant better than product 432 (commercial "aadun") in all the attributes evaluated. The proximate analysis using standard methods of analysis was carried out which include the moisture content, ash and protein content for both the enriched aadun and commercial aadun the result showed moisture content 9%, ash 6.2%, protein 19.6% and 12.9% moisture content, 4%ash content, 8.75% protein for the commercial and improved aadun respectively.

Keywords : aadun, enriched, maize, supplemented

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