

## Functional, Pasting and Colour Characteristics of OGI (A Fermented Maize Meal) as Affected by Stage of Moringa Seed Inclusion

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**Abstract :** Moringa seed (20%) was incorporated into ogi (80%) at different stages in the flow line of ogi flour. Functional, pasting and L\*a\*b\* colour characteristics of the samples were determined using standard methods. Loose and packed bulk densities ranged from 0.32 to 0.39 g/cm<sup>3</sup> and 0.57 to 0.70 g/cm<sup>3</sup> respectively. 100% ogi flour had the lowest values in both parameters. Water absorption and swelling capacities of the samples ranged from 0.89 to 1.80 ml/g and from 5.81 to 6.99 respectively. Pasting viscosity ranged from 870.33 RVU to 4660.67 RVU with the sample produced through the incorporation of full fat moringa seed flour during souring stage and 100% ogi flour having the least and highest values respectively. Stage of moringa seed inclusion also had effect on the trough, breakdown and final viscosity of the samples. The range of values obtained for these pasting parameters were 599.33-2940.00 RVU, 271.00-1720.67 RVU and 840.00-5451.67 RVU respectively. There was no significant difference ( $p \geq 0.05$ ) in L\*(a measure of whiteness) among the co fermented, blend of ogi and full fat moringa flours, blend of ogi and defatted moringa flour and 100% ogi flour samples. Low values were recorded for these samples in a\* (measure of redness), b\* (measure of yellowness) and colour intensity.

**Keywords :** stage of inclusion, functional property, ogi, moringa seed

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