

Effects of Particle Sizes of Maize Flour on the Quality of Traditional Maize Snack, Kokoro

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Abstract : The effects of particle sizes of maize flour on the quality of traditional maize snack (Kokoro) were investigated. Maize flour of different sieve mesh sizes of 1.00mm, 1.9 mm, 1.4 mm, 1.68 mm and 2.0 mm was used to produce Kokoro. The samples were analysed for protein, fat, moisture content, crude fibre, ash and sensory evaluation. The various mixture obtained were separately processed into snacks following essential traditional method of production. The result of the sensory evaluation showed that Kokoro of sample 546 using 1.0mm mesh sieve size was the most preferred and sample 513 using 2.00 was least preferred. The result revealed that the more the maize was well blended the more acceptable the product is to the consumer.

Keywords : particle sizes, maize flour, quality, Kokoro

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