ASSET Series B (2003) 2 (2): 17-27

ASSET
An International Journal

PROCESSING TECHNOLOGY OF PUPURU: A SURVEY OF PRACTICES AND PRODUCTION QUALITY IN THE SOUTH WEST OF NIGERIA

T.A.SHITTU* O.B. OYEWOLE, O.OLAWUYI AND O. DARAMOLA

Department of Food Science and Technology, University of Agriculture, P.M.B. 2240, Abeokuta.

*Corresponding author E-mail: shittu@unaab.edu.ng or staofeek0904@yahoo.com

ABSTRACT

This paper reports a traditional processing technology for the production of a smoked fermented cassava product called *pupuru* in the south west of Nigeria. The study used a rapid rural appraisal (RRA) technique while a total of four focus group discussions and thirty-one personal interviews with processors were conducted. Fermented cassava mash was pressed, moulded into balls and smoke-dried to produce *pupuru*. This method require simple facilities and low capital investment and can be reproduced anywhere. Smoking reduced the cyanogenic potential in the dried balls to 2 – 33mg HCN equivalent/kg. However, roasted flour samples made from dried balls had much lower moisture (9-25%) and cyanogen (0-7mg HCN equivalent/kg) levels. The method of constructing the smoking outfit causes slow and inefficient drying. Other constraints of the technology were identified while possible areas for upgrading were discussed.

Keyword: Pupuru, cassava, post harvest technology, fermented food, smoking, drying.