

CHANGES IN CHEMICAL, NUTRITIONAL AND SENSORY PROPERTIES OF RICE-TOBAM-A FULANI CEREAL-MILK FERMENTED PRODUCT

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ABSTRACT

The effect of fermentation and cold storage (4-7°C) on the chemical (pH, TTA, protein, fat and moisture content), nutritional (Vitamins and mineral elements) and sensory qualities of laboratory processed and home-made rice-tobam (a Fulani yoghurt—cereal product) were examined. Whilst, pH and TTA were significantly ($P < 0.05$) altered during 14h of fermentation, the protein and fat contents were not similarly affected in the samples. With the exception of vitamin B12, the thiamine during fermentation and incubation at (4-7°C) the mineral elements were not affected and riboflavin were increased during fermentation. Sensory analysis indicated that the laboratory processed rice-tobam was most liked (6.6)

Keywords: Rice-tobam (Yoghurt-cereal product), fermentation, chemical, nutritional and sensory qualities.