

DEVELOPMENT OF CASSAVA-FISH NOODLES

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ABSTRACT

Cassava noodles were developed by using three blends of cassava flour with fish base. Blend 1-cassava flour 17%: Fish base 66.5%, Blend 2-cassava flour 55: fish base 28.5%, Blend 3-cassava 66.5%:fish base 17%. The three blends were subjected to sensory evaluation determine the most acceptable blend. Blend 1 was acceptable next to the control (wheat noodles) which contains 17% cassava flour and 68.5% fish base, was then subjected to proximate and physico-chemical analysis and the results show that cassava noodles contain high level of protein, fat, ash and crude fiber contents and low level of carbohydrate when compared to the enriched noodles but within the range of moisture content. The water absorption capacity and the average thickness had a low value, bulk density, average length and the cooking time values were high but the swelling index had a slight difference in the value of the cassava noodles when the results were compared to that of the enriched noodle.

Keywords: Cassava-noodles, fortification, fish base.