

Effects of Pre-treatments and Drying Methods on Chemical Composition, Microbial and Sensory Quality of Orange-Fleshed Sweet Potato Flour and Porridge

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Abstract This study was aimed to evaluate the effect of pre-treatments and drying methods on the chemical composition (proximate composition, β -carotene content and phytochemicals), functional properties, microbial and sensory of orange-fleshed sweet potato flour and porridge. Physical (blanching) and chemical (1% salt, 0.5% citric acid solution soaked for 20 min) of the sliced OFSP followed by drying (sun, solar and fluidized bed dried) with complete randomized design for chemical composition, functional properties, and microbial load analysis and randomized complete block design was used for sensory analysis. The moisture (4 - 8%), protein (4 - 8%), fat (0.9 - 2.5), ash (4 - 8%), fiber (3.5 - 7%), total carbohydrates (80 - 84%) measured as a function of treatment and drying. The energy contribution of OFSP was determined by difference of the proximate excluding the fiber (352.9-365.6kcal/100g). The salt treated and FB dried had significantly lowest moisture content and highest ash content, citric acid treated and FB dried had significantly highest protein content and gross energy, control and FB dried had significantly highest fiber content, control and sun dried had significantly highest fat content and blanched and FB dried had significantly highest total carbohydrates. The β -carotene (82 -127 μ g/g), tannin (74 -108mg/100g) and phytate content (51 - 98mg/100g) was measured. Blanched and FB dried was observed better in retention of β -carotene and reduction of phytochemicals (tannin and phytate). The salt treated and FB dried was measured increment with WAC, viscosity and lowest LGC, blanched and FB had highest OAC and high bulk density in the control. The microbial analysis showed OFSP porridge within microbiological acceptable limit. The sensory acceptability showed OFSP was accepted in all sensory attributes. In conclusion, the blanching and FB drying techniques were the best approach in retaining the nutrients.

Keywords: β -carotene, chemical composition, drying method, orange-fleshed sweet potato, pre-treatment, microbial quality, sensory acceptability

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1. Introduction

Sweet potato (*Ipomoea batatas*L.) ranks seventh among the most important food crops in the world [43]. Sweet potatoes are a good source of minerals [22], carbohydrates, fiber, antioxidants, starch and vitamins [4,28]. Orange-fleshed sweet potato (OFSP) is rich in beta-carotene, which is a precursor to vitamin A. Contributes in alleviating vitamin A deficiency. Vitamin A deficiency is a major public health problem in developing countries of the most vulnerable groups [21]. The short shelf life of sweet potato due to its perishability of sweet potato [41] is a challenge in developing countries [46]. In Ethiopia sweet potato cultivation is currently being encouraged because of its numerous potential for food security; even though

most of the Ethiopian farmers have the challenge of sweet potato tuberous roots storage after harvest like other parts of developing countries [41].

Drying methods are commercially accepted and economic of the raw and intermediate potato products to preserve by reducing the bulk weight [10,42,52]. Blanching, soaking in solution inactivate the enzyme activities (quality reduction and deterioration reduced), and improve product acceptability [9,12]. The futures of Orange-fleshed sweet potato in the developing country for target consumers with micronutrient supplemented porridge, bread, traditional doughnut, chapatti and cake is promising [31]. OFSP is a source of energy and nutrients, natural sweetener, color, flavor and dietary fiber [48].

2. Materials and Methods

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Current Trends in Food Processing and Nutrition to Mitigate Nutritional Health Issues Rana Muhammad Aadil, Muhammad Shahid Riaz Rajoka, Monica Trif, Seydi Yıkmaş, 2023-10-11 Natural Product Extraction 2nd edn Mauricio A. Rostagno, Juliana M. Prado, 2022-07-20 Natural Product Extraction presents an updated review of the more environmentally benign techniques available for the extraction of natural products

Handbook of Goldenberry (Physalis peruviana) Mohamed Fawzy Ramadan, 2024-03-13 Handbook of Goldenberry Physalis peruviana Cultivation Processing Chemistry and Functionality presents multidisciplinary coverage of P peruviana and its role as in food cosmetic and pharmaceutical products Broken into three sections the book addresses the cultivation species and cultivars of Physalis peruviana along with its chemistry functionality health promoting properties technologies processing and applications Written for nutrition researchers food scientists food chemists food technologists nutritionists and those studying related field this book is a timely reference for those who wish to learn more about this functional food Presents the chemistry and functionality of Physalis peruviana Discusses the processing technology and functional applications of Physalis peruviana Explores Physalis peruviana phytochemicals and its health promoting effects

Advances in Food Dehydration Cristina Ratti, 2008-11-21 Comprehensive Assessment of This Globally Relevant Practice As a centuries old food preservation method dehydration technology has advanced significantly in the past decades as a result of new methods sophisticated analytical techniques and improved mathematical modeling Providing practical and expert insight from an international panel of experts

Innovation and Trends in the Global Food Systems, Dietary Patterns and Healthy Sustainable Lifestyle in the Digital Age, 2nd edition Maha Hoteit, Reema Fayeze Tayyem, Radwan Qasrawi, Haleama Al Sabbah, 2023-07-31 All aspects of feeding and nourishing people growing harvesting packaging processing transporting marketing and consuming food are part of the food system Even before the COVID 19 pandemic food systems faced many challenges such as hunger increases which affected up to 811 million people as of 2020 while healthy diets were unaffordable for at least 3 billion people More than 80% of the population affected by hunger and 95% of people unable to afford a healthy diet were found in Asia and Africa Transformation of the global food system is clearly needed if we wish to embed equity sustainability and health as priorities in food provision and consumption Some of these transformations will be facilitated through new technologies while others will require public policy shifts changes in the private agro food industry actions by civil society and behavioral changes by individuals In this dynamic context technology actors and the consumers they serve sit at an important nexus within the food system and have the potential to make decisions that cut across the challenges and opportunities to improve sustainable food system outcomes Although food security has improved in developed countries many countries particularly low to middle income countries LMIC suffer from significant food insecurity challenges In addition food production accessibility and availability have been further impacted due to the COVID 19 outbreak causing growing global concerns regarding food

security especially within the most vulnerable communities Moreover the transformation of food systems for addressing healthy nutrition food insecurity and public health issues is a global concern Food security and nutrition systems are directly related to human well being and global stability particularly in a time when diets transition toward increased reliance upon processed foods increased fast food intake high consumption of edible oils and sugar sweetened beverages lack of physical activities and increased lifestyles worldwide These changes in lifestyle continue to contribute to the growing pandemic of non communicable diseases such as obesity diabetes hypertension and cardiovascular diseases are clearly noticed across the globe The study of nutrition systems food security and the roles of technological advances especially in LMIC is considered the major factor in understanding food transition and population health Physical inactivity threatens LMIC public health as it is a prime behavioral risk factor associated with major non communicable diseases such as coronary heart disease type 2 diabetes and breast and colon cancer Its long term impacts increasingly burden national economies Decreasing its prevalence is paramount toward decreasing premature mortality and restoring healthy populations In its most recent iteration of a global action plan for the prevention of non communicable diseases the World Health Organization established voluntary global targets to reduce physical inactivity by 10% Currently limited published systematic analysis of physical inactivity prevalence among Muslim majority countries exists Existing literature is concentrated on Arab countries which represent less than half of all Muslim nations To date however pan Islamic physical inactivity data have not been reported Doing so can potentially galvanize religion specific agencies e g Islamic Relief Worldwide Organization of Islamic Cooperation to support efforts aimed at decreasing physical inactivity

Transactions of the Institution of Chemical Engineers, 1923 **Handbook of Food Preservation** M. Shafiur Rahman, 2007-07-16 The processing of food is no longer simple or straightforward but is now a highly inter disciplinary science A number of new techniques have developed to extend shelf life minimize risk protect the environment and improve functional sensory and nutritional properties The ever increasing number of food products and preservation techniques cr **Fruits and Vegetable Wastes** Ramesh C. Ray, 2022-11-16 This book puts together all aspects of valorization of vegetable and fruit wastes VFWs into different biocommodities and platform chemicals using fermentation and non fermentation processes VFWs are a special group of solid waste biomass that needs to be characterized to understand the nature of applications as raw materials and to propose an appropriate methodology for bioprocessing into value added commodities VFWs provide favorable conditions for the growth of microorganisms and this opens up great opportunities for their use in fermentation processes For example VFWs can be used as a solid support carbon and nutrient source in fermentation for the production of a variety of value added biocommodities such as enzymes single cell proteins bioadsorbents phenolic bioactive compounds aroma and flavor compounds and platform chemicals like lactic acid bioethanol and biobutanol Researchers and academics in the area of environmental science and engineering chemical engineering biotechnology life science and food science and technology

undergraduate and graduate students industry professionals and policymakers will find this publication useful Bioprocessing of agro wastes is a recent technology for developing novel bioproducts This book will also be of interest to the general public as a reference for all those interested in waste management

Proceedings of the IVth International Symposium on Edible Alliaceae Zhu Dewei,2005

Innovative Food Processing Technologies ,2020-08-18 Food process engineering a branch of both food science and chemical engineering has evolved over the years since its inception and still is a rapidly changing discipline While traditionally the main objective of food process engineering was preservation and stabilization the focus today has shifted to enhance health aspects flavour and taste nutrition sustainable production food security and also to ensure more diversity for the increasing demand of consumers The food industry is becoming increasingly competitive and dynamic and strives to develop high quality freshly prepared food products To achieve this objective food manufacturers are today presented with a growing array of new technologies that have the potential to improve or replace conventional processing technologies to deliver higher quality and better consumer targeted food products which meet many if not all of the demands of the modern consumer These new or innovative technologies are in various stages of development including some still at the R D stage and others that have been commercialised as alternatives to conventional processing technologies Food process engineering comprises a series of unit operations traditionally applied in the food industry One major component of these operations relates to the application of heat directly or indirectly to provide foods free from pathogenic microorganisms but also to enhance or intensify other processes such as extraction separation or modification of components The last three decades have also witnessed the advent and adaptation of several operations processes and techniques aimed at producing high quality foods with minimum alteration of sensory and nutritive properties Some of these innovative technologies have significantly reduced the thermal component in food processing offering alternative nonthermal methods

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[Agrindex](#) ,1995

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Series C. Welsh Plant Breeding Station,1921

Material Engineering Research II Jong Wan Hu,2021-01-18 Selected peer reviewed full text research paper from the 3rd International Conference on Material Engineering Research 3rd ICMER 2020 Selected peer

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