Title of Article: Nutritive value of Sorghum Ogi fortified with groundnut seed (Arachis hypogaea L.).
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Abstract: The utilization of pawpaw fruit as a constituent of sorghum-ogi was investigated by preparing mixture of ogi with increasing level of pawpaw in 0, 20, 40, 60, 80 and 100% addition. The product sorghum-ogi was evaluated for proximate composition, titratable acidity, sugars and vitamin C. A taste panel evaluation was conducted to evaluate the acceptability of the products. The data obtained indicated an increase in protein ash and fat content while there was variation in carbohydrate content. Vitamin C and sugar content were also found to increase in proportion with the increase in blending. There was no apparent effect of pawpaw addition on pH and titratable acidity in the mixtures. The taste panel evaluation and the amylograph pasting characteristics of the pawpaw-ogi blends concluded that blend with 40% pawpaw addition and beyond were acceptable in improving the nutritive value of ogi.