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Physical, composition and stability of fura extrudate

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Condition: New. Publisher/Verlag: LAP Lambert Academic Publishing | Improving the physical, Nutrient Composition and Stability of Fura Through Supplementation with Legumes and Extrusion | The effect of supplementation and extrusion processing on the physicochemical, sensory & microbial qualities, and storage stability of fura was investigated. From the results, extrusion processing revealed great potential for producing instant fura, the use of grain legumes to supplement millet in fura production resulted in improved protein content of product as indicated by protein contents of fura blends (14.46 to 21.14%) compared to about (11%) for 100% millet fura. The crude fat content also increase for samples supplemented with oil seeds, an indication of high energy content. These results can be extrapolated for use as a basis for industrial production of fura whose method of preparation is without standards and the acceptability of the products is very limited. Fura production has potential of increased provision of food especially in the aviation industry, refugee camps, food aids, for areas prone to protein energy malnutrition and those living in war torn famine ravaged areas of west Africa. This could make a great contribution to food supply in West Africa sub region which can mitigate the problem of famine in...



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