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Title: Starch Gelatinization, Total Bacterial Counts and Sensory Evaluation of Deep Fried Cassava Balls (Akara-Akpu)

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Abstract: Two frying variables (Oil temperature and frying time) at three levels each, were studied to determine effects on degree of starch gelatinization, consumer response and microbial quality of fried cassava balls (Akara-akpu). Results showed that the degree of starch gelatinization of Akara-akpu increased with increasing oil temperature (°C), time and moisture content of Akara-akpu paste. Optimum starch gelatinization value of 29.62-34.41% was established for Akara-akpu samples. Based on consumer panel results, oil temperature of 160°C at 5 min and 180°C at 4 min should be used to produce acceptable Akara-akpu. It was evident that higher sensory scores in terms of crunchiness, overall quality and willingness to purchase were obtained at the established optimum gelatinization range.

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