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Mineral and Amino Acid Contents of Kinema, a Fermented Food Prepared in Nepal

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Five sun-dried Kinema samples were collected from the eastern hill

proximate composition, mineral contents and amino acid composition. Kinema contained $6.0 \pm 0.3\%$ (mean \pm s.d., dry matter base) ash, an about 30% of the ash prepared from the Kinema sample. The average trichloroacetic acid-soluble nitrogen (TCA-N) content relative to that of the Kinema samples was 35.3% (s.d.=6.6). The percent liberation of the sum of the free amino acid contents to the sum of the total amino acids of the Kinema samples ranged from 6.0% to 16.5% with an average of 11.5% (s.d.=4.3). When these values were compared with those of the Thua-nao in Thailand and the Natto sample prepared in Japan, a higher TCA-soluble nitrogen was observed in the Natto sample. The pattern similarities in amino acid compositions between the samples were calculated and showed that they were classified into 2 groups, the soybean sample and the group of the fermented soybean samples. The positions of the Kinema samples were closer to the Natto sample rather than the Thua-nao sample.

Keywords: [Kinema](#), [Thua-nao](#), [Natto](#), [mineral](#), [amino acid](#)

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