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Title: Evaluation of Biochemical Deterioration of Locust Bean Daddawa and Soybean Daddawa-Two Nigerian Condiments

Author: [A.L. Kolapo](#), [T.O.S. Popoola](#) and [M.O. Sanni](#)

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Abstract: Some functional properties were used to assess and compare biochemical deterioration in stored locust bean daddawa and soybean daddawa which are two popular fermented Nigerian condiments. The condiments were stored for 14 days at ambient temperature after the normal 72 h of fermentation and at 2 days interval assessed for pH, titratable acidity, free fatty acids (FFA), peroxide values (POV) as well as fat and water absorption capacities. The pH of both samples increased in the alkaline range, so also the titratable acidity. Peroxide values and FFA of the two condiments also increased significantly with storage, with those of soybean daddawa being significantly ($p < 0.05$) higher. Water and fat absorption capacities of the fermented products decreased with storage. Differences recorded in values of fat absorption capacities was also significant ($p < 0.05$). The implications of the recorded values of fatty acids, peroxidation and other functional properties monitored are discussed in relation to the perceived faster deterioration and poor acceptance soybean daddawa.

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