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Title: Proximate Composition, Selected Mineral, Physical Characteristics and *In vitro* Multienzyme Digestibility of Cucumber (*Cucumis sativus*) Fruit from Nigeria

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Abstract: The proximate composition, mineral, physical characteristics and *in vitro* digestibilities of cucumber (*Cucumis sativus*) were determined using standard methods of analysis. The results revealed that the mesocarp, epicarp and endocarp of the cucumber contained: 1.68, 3.84 and 0.22% of protein, respectively. The relative fat content varied from a low of 0.02% in endocarp to a high of 0.56% in epicarp, moisture and ash contents were comparable with values of literatures cited. As expected macro minerals were higher than the micro minerals. Na had the highest value followed by Mg, K and Ca. Pb was not detected. *In vitro* digestibilities of the samples were determined for 10 min. Percentage digestibilities varied thus: epicarp (68.5) mesocarp (78.2) and endocarp (80.5). From the obtained results, it was observed that epicarp of the sample had higher values for ash, protein, fat, fiber and carbohydrate than mesocarp and epicarp. It is hoped that these results would add to existing nutrition data.

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