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**Abstract:** A comparative study of the microbial and chemical qualities of African breadfruit, *Treculia africana* Decne raw seed and seed boiled with trona was investigated. There was a significant ( $p < 0.05$ ) decrease in the viable count of the seed boiled with trona ( $6.28 \text{ cfu g}^{-1}$ ) when compared to the raw seed ( $6.53 \text{ cfu g}^{-1}$ ). Bacteria isolated from the raw seed include *Bacillus* sp., *Staphylococcus* sp. and *Micrococcus* sp. while in the boiled seed and seed boiled with trona, only *Bacillus* sp. was isolated. The protein, fibre and ash content of the raw seed sample was significantly ( $p < 0.05$ ) higher when compared to the boiled seed and seed boiled with trona. The antinutrients viz; phytate, tannin and cyanide of the boiled seed and seed boiled with trona were significantly ( $p < 0.05$ ) lower when compared to the raw seed. Boiling *T. africana* seed with trona improve the microbial quality and reduce the antinutrient content, however, the protein, ash and carbohydrate content of the seed boiled trona reduced when compared to the raw seed.

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