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Title: Assessment of Wrap Sizes as it Affects Storage of Fufu, a Traditional Cassava Based Fermented Products

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Abstract: Fufu, a traditional Cassava based fermented food product was prepared in the Laboratory and used for the study. Due to the short time storage and transportation of this particular food from one place to another on a popular demand because of its nutritional values, three wrap sizes were adopted to assess storage improvement. In this method, 50 g, 100 and 200 g of raw fufu were wrapped before cooking for the normal 1 h. The batches were stored on a wooden tray at ambient temperature in the laboratory. Quantitative determination of microbial and chemical changes occurring in the fufu samples was studied for four weeks. Microbial counts was higher in the 200 g wrap at fourth week of storage being 8.40×10^4 cfu (g^{-1}) for bacteria and 2.32×10^3 spore (g^{-1}) for fungi while it was 1.35×10^4 cfu (g^{-1}); 1.06×10^3 , 1.66×10^3 spore (g^{-1}) bacterial and fungal counts, respectively for 50 g and 100 g wraps. Also at fourth week of storage pH was 3.80, 4.06 and 6.15; TTA was 0.45, 1.85 and 2.56% (W/W lactic acid) while moisture was 45.10, 58.40 and 70.30%, respectively for 50, 100 and 200 g wraps. In the pounded fufu at fourth week storage, colour odor, aroma and texture rating were significantly higher ($p < 0.05$) for the 50 and 100 g wraps for overall acceptability while the 200 g wrap characters were very low thus unacceptable. This implies that smaller wrap sizes will store longer than big wrap sizes.

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