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**JUMP TO**--Select-- American Journal of Food Technology Title: Changes in the Physico-Chemical Characteristics of Processed and Stored *Raphia hookeri* Palm Sap (Shelf Life Studies)Author: [F.I. Obahiagbon](#) and [P. Oviasogie](#)

Source: American Journal of Food Technology 2 (4): 323-326, 2007

Abstract: The matured *Raphia hookeri* palm was tapped and the sap was collected. The sap was pasteurised in green bottles and stored on a wooden shelf under ambient temperature. The samples were analysed physico-chemically for a total period of 24 months to ascertain stability and shelf life. The nutrients detected in the fresh sap at day one, were retained in the pasteurised bottled sap at the twenty-fourth month. No significant differences were observed between day one unpasteurised samples and pasteurised samples at twenty-fourth month. A minimum of twenty-four months shelf life has been established for the sap of *Raphia hookeri* palm after pasteurisation.

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