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Full Length Research Paper

Effect of local preservative (*Aframomum danielli*) on the chemical and sensory properties of stored warakanshi

*Ashaye¹ O. A, Taiwo² O. O and Adegoke² G. O.

1 Institute of Agricultural Research and Training, Obafemi Awolowo University P.M.B 5029 Ibadan, Nigeria.

2 Department of Food Technology, University of Ibadan, Ibadan. Nigeria.

*Corresponding authors E-mail: kayodeashaye@yahoo.com

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Abstract

The effect of local preservative (*Aframomum danielli*) on the chemical and sensory properties of stored warakanshi was investigated. Fresh milk was processed traditionally into warakanshi and *Aframomum danielli* was added at 1, 2 and 3%, stored at $27\pm 2^{\circ}\text{C}$, $7\pm 2^{\circ}\text{C}$ and evaluated at 0, 3 and 6 days for moisture, pH, protein, ash, peroxide value and sensory properties. Drop in pH was more prevalent at ambient temperature, moisture content varied at both temperatures. Crude protein and ash contents of warakanshi samples increased in the first 3 days at both temperatures and a short drop in protein and ash contents was observed for 3% warakanshi from 3 to 6 days at cold temperature. Peroxide value of 0% warakanshi (control) increased significantly while peroxide value at 1% and 2% warakanshi was significantly low. Warakanshi at 3% level of spice was best preferred to other samples of warakanshi at 0 day while 1% warakanshi was preferred to other samples at 3rd and 6th day of storage at cold temperature. *A. danielli* when used at 1% is more effective as a natural preservative in warakanshi without objectionable attributes in the sensory properties.

Keywords: warakanshi, storage *Aframomum danielli* preservative temperature.

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