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Full Length Research Paper

Studies on the chemical composition and storage parameters of sun-dried kola nuts

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Abstract

Kola nuts (*Cola nitida*) were sun dried to determine their storage and suitability parameters for possible export. Moisture content of nuts could be reduced to 7 - 9% by sun-drying in wooden trays with raffia mat bases. Milled nuts stored for 12 months in sealed polybags at room temperature (25 - 27°C) did not significantly ($P \leq 0.05$) absorb moisture over the period of storage. The chemical composition of most of the non-volatile components (protein, fibre, ash, non-soluble sugars, caffeine, lipids, potassium and total nitrogen) in the sun-dried nuts did not significantly differ from that of the fresh and cured nuts. There were, however, significant differences in soluble sugars and total polyphenols. Other differences observed were in the volatile profile of the nuts taken through various treatments. The implications of the result are discussed.

Key words: *Cola nitida*, cured nuts and caffeine.

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