Abstract

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Cyanide acid (HCN) content in gari produced from five cassava (Manihot esculenta) varieties harvest at various seasons

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Abstract

Cassava is consumed across the world for energy and nutrients. However, cyanogenic compounds in cassava is the main concern for its optimal consumption by human especially the storage roots and edible leaves. While, processing storage roots may reduce their toxicity at the level considered safe. Storage roots of five cassava varieties (EN, AD, TMS92/0326, TMS96/1414 and IRAD4115) were harvested in different seasons at four different ages (12 and 15 months after planting). The study reveals that the time of harvest, age maturity and seasons affect some gari produced. Additionally, the results showed that processing cassava roots into gari reduced significantly the cyanide acid (HCN) content below in the level considered safe as recommended by WHO. The present study demonstrated that variety as well as seasons of storage roots harvest to produce different gari had significant effects on cyanide acid (HCN) content in this final product. Thus, gari can be consumed without hazardous risk of toxicity.

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Biography

Dr. Alphonse Laya has his expertise in Food Chemistry and Technology; Biomarker and Diabetes/Obesity in improving the health and wellbeing. I published 14 articles/Chapter paper and I am working in functional food to prevent and to treat breast cancer, Diabetes and Obesity. We evaluated the phenolics compounds and vitamins in cassava and assessed its diabetic and anti-obesity properties. We are also working especially on fermented foods condiments to isolate bioactive peptides and phenolics.