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TITLE: Replacement of wheat flour by sweet potato flour in bread making

Name: Aderonke Mosuro

Affiliation: Senior Lecturer at Lead City University, Ibadan

Country: Nigeria

Email ID: Mosuro.aderonke@lcu.edu.ng

ABSTRACT (upto 300 words)

Wheat flour, a major ingredient for baking is mainly imported to Nigeria and many countries. Recent global economic crisis, foreign exchange fluctuation and challenges of importation has driven up the cost of wheat flour and subjected its availability to sporadic scarcities. This calls for use of alternatives in form of partial and total replacement of flour in bread production. This study was conducted to evaluate the replacement of wheat flour by sweet potato flour in bread making. Bread samples were developed using sweet potato flour to replace wheat flour at 0%, 25%, 50% and 100%. Samples were assayed for proximate and mineral composition. The control (100% wheat) had 23.50% moisture, 12.17% protein, 0.92% crude fibre, 2.33% crude ash, 3.00% fat, and 58.08% carbohydrate. The composite bread samples moisture, protein, crude fiber, ash, fat, and carbohydrate ranged as follows: 24.17-30.83%, 0.6-9.19%, 0.83-1.11%, 1.40-2.40%, 1.00-5.00%, and 58.44-60.00%, respectively. The mineral content of composite bread samples ranged from 102-225mg, 305-688mg, 3.99-4.70mg, 178-196mg, 0.08-0.19mg, and 1.01-2.22mg for Potassium, Sodium, Iron, Phosphorus, Copper, and Zinc respectively. Mineral content was highest in 100% sweet potato flour. The nutritional profile of the samples however decreased with increasing percentage of sweet potato flour. However, 100% sweet potato bread was comparable to 100% wheat bread.

BIOGRAPHY (upto 200 words)

Aderonke Mosuro holds a doctorate degree in Agricultural-Biochemistry and Nutrition from the University of Ibadan, Nigeria. She is a lecturer in Human Nutrition and Dietetics at the Faculty of Basic, Medical and Health Sciences, Lead City University, Ibadan, Nigeria. Her interest in metabolism of vitamin and minerals has led to significant contributions to knowledge in effective green leafy vegetables preservation through drying methods and has successfully demonstrated the replacement of vitamin-mineral premix with leaf meal composites in rats and broiler chickens. She has developed other interests in dietary diversity and alternative food ingredients. She has presented papers at reputable local and international conferences. Her published articles in refereed conference proceedings and peer reviewed journals exceed forty.

Presenter Name: Aderonke Mosuro

Mode of Presentation: Oral.

Contact number: +2349038159961



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