

Key to Abstract numbering**BIO/FST- Biological Sciences /Food Science and Technology****MAS/ES- Material Sciences and Environmental Sciences****ICT - Computer Sciences and Mathematics****POS- Poster Presentations****VIR – Virtual Presentations****BIO/FST 001****Nutritional Evaluation, With Emphasis On Protein Quality And Beta-carotene Contents, Of
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Maize-based snacks are deficient in protein and vitamin A which can be ameliorated by using value-added processes to incorporate appropriate food crops. After evaluation, maize variety containing carotenoid was chosen and enriched with African yam bean seed (nutrient-dense crop) flour (AYBSF) to produce snacks called *kokoro* by including AYBSF in the following percentage (0, 20, 30 and 40) using appropriate experimental design. Carotenoids contents, Trypsin-Inhibitor Activity (TIA) and *in vivo* protein quality of the samples were determined. The carotenoids contents of the flour blends showed significant ($p<0.05$) decrease in lutein (7.20-5.11 μ g/g), zeaxanthin (10.36-6.06 μ g/g), β -cryptoxanthin (1.83-1.13 μ g/g), α -carotene (0.36-0.21 μ g/g), and β -carotene (1.84-0.92 μ g/g) as the percentage of AYBSF increased in the flour blend. There was no TIA detected in 100% maize flour, but TIA increased in the flour blends with increasing percentage of AYBSF which reduced significantly during the processing of the flour blends into *kokoro*. The result obtained for protein availability of the *kokoro* showed no significant ($p>0.05$) difference from the standard casein diet. Thus, enriching maize-based snack with AYBSF is a good prospect which could be used in advising nutritional program especially for school-aged children. Hence, *Kokoro* enriched with AYBSF could be preferred to the commonly consumed carbohydrate-based snacks.

Keywords: Nutritional quality, *kokoro*, African yam bean seeds, maize, Trypsin inhibitor activity