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**BIO/FST 001**

**Nutritional Evaluation, With Emphasis On Protein Quality And Beta-carotene Contents, Of  
Maize-based Snack Enriched With African Yam Bean Seed Flour**

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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  $\mu\text{g/g}$ ), zeaxanthin (10.36-6.06  $\mu\text{g/g}$ ),  $\beta$ -cryptoxanthin (1.83-1.13  $\mu\text{g/g}$ ),  $\alpha$ -carotene (0.36-0.21  $\mu\text{g/g}$ ), and  $\beta$ -carotene (1.84-0.92  $\mu\text{g/g}$ ) 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