

Chemical composition of germinated brown rice and soybeans composite flour

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Abstract

Chemical composition of germinated brown rice and soybeans composite flour: Germinated brown rice is an important cereal crop and staple food, popular among the Japanese back in the 1970s because of its rich fibre other nutrients contained in the brown rice. Soybean is an important legume providing about 40% protein for millions of people. Most gruel is from carbohydrate based flours such as wheat, rice, sorghum, etc, with low protein content. In recent years, research efforts in the developing countries have focused on the improvement of protein quality of food products due to mass malnutrition. Addition of soybeans flour was to improve the protein content functionality of the germinated brown rice flour. The study therefore aimed at determining the chemical composition and acceptability of germinated brown rice and soybeans composite flour.

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Biography:

Akinyele Deborah Tolulope has completed her first degree (B. Tech) in Food Science at Ladoke Akintola University of Technology, Ogbomoso. She has done her internship at SweetCo Foods Limited, Ibadan, Oyo state, Nigeria. She is currently serving at Nigeria Youths Service Corps (NYSC).