

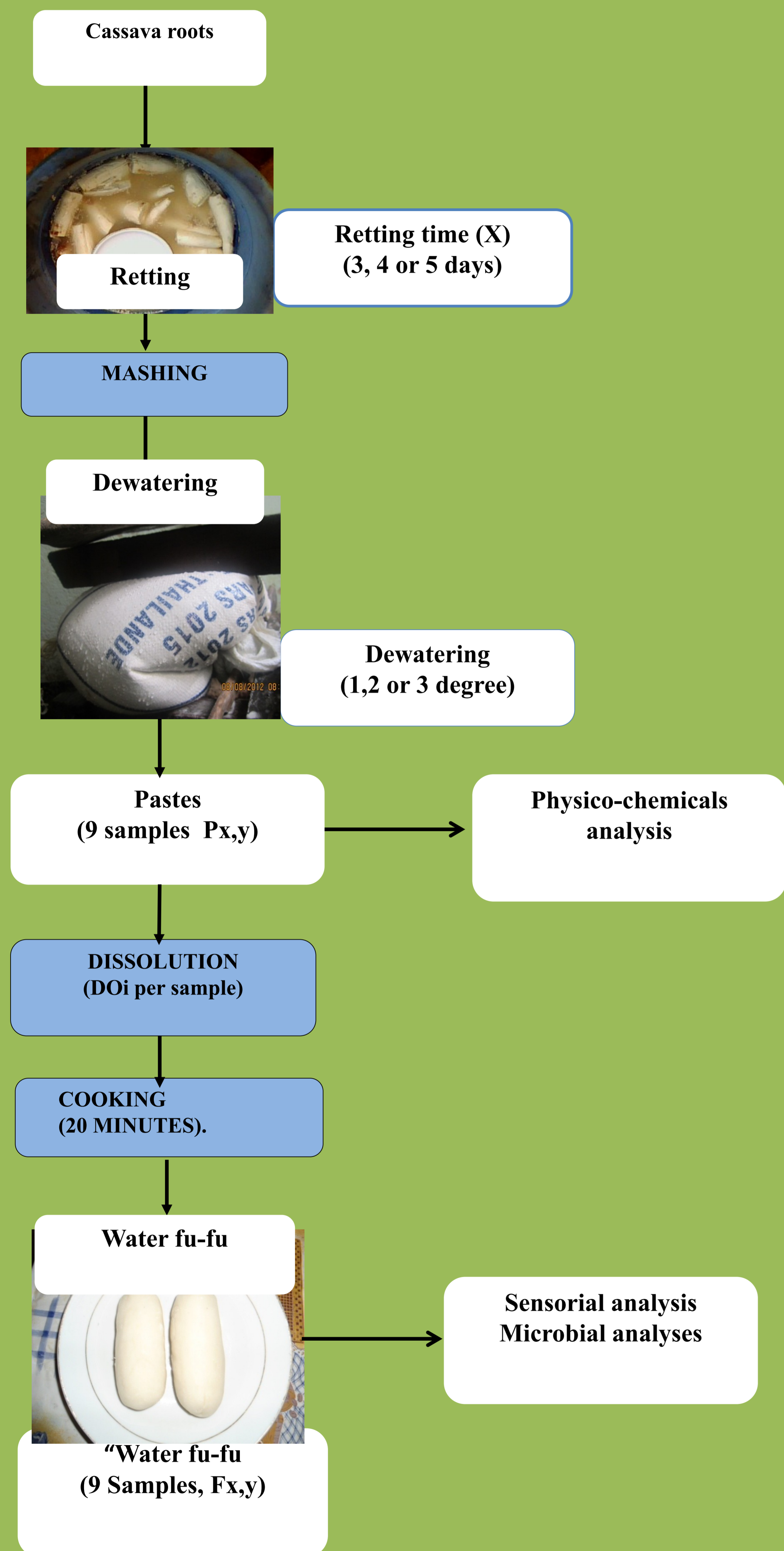
# INFLUENCE OF THE TRANSFORMATION PROCESSES OF CASSAVA ON THE QUALITY OF WATER FU-FU.

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## INTRODUCTION:

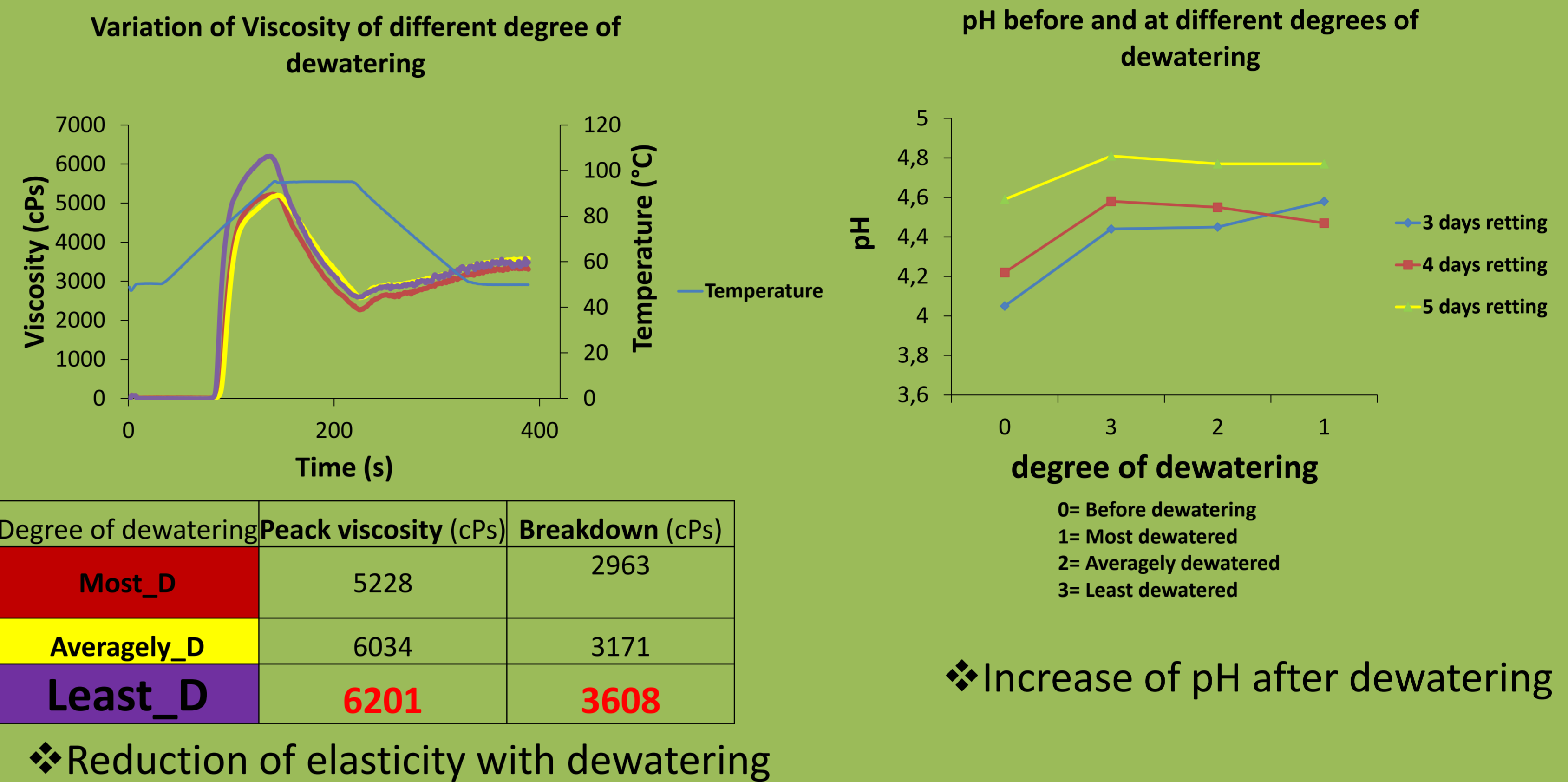
Approximately 500 million people depend on cassava as a major carbohydrate (energy) source, (Montagnac *et al.*, 2009) but its use as food is not only limited by its low protein content but also by its high perishability and potential toxicity (Irtwange and Achimba, 2009). In order to fight against post-harvest losses and to reduce its toxicity, harvested cassava is generally processed before consumption into diverse by-products, which become available all year round for household consumption; water fu-fu is one of such products. Critical unitary operations such as fermentation and dewatering can affect the quality of water fu-fu and a mastery of these processes could lead to the improvement of the quality of water fu-fu as well as increase its storability, so that industrial production and exportation can be facilitated. This study is therefore carried out to assess the impact of the critical unitary operations during the production of water fu-fu on its quality.

## METHODS

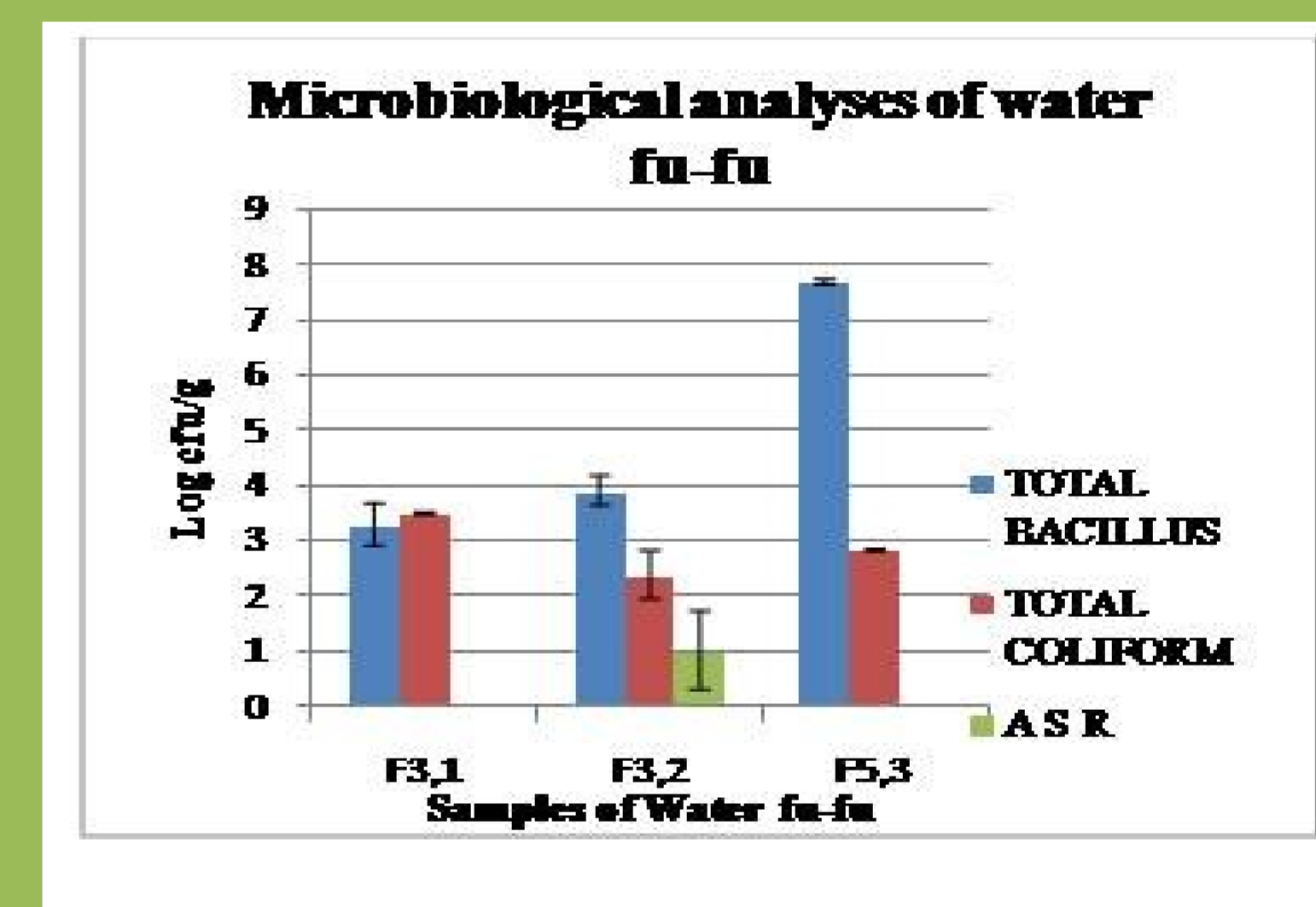


## RESULTS

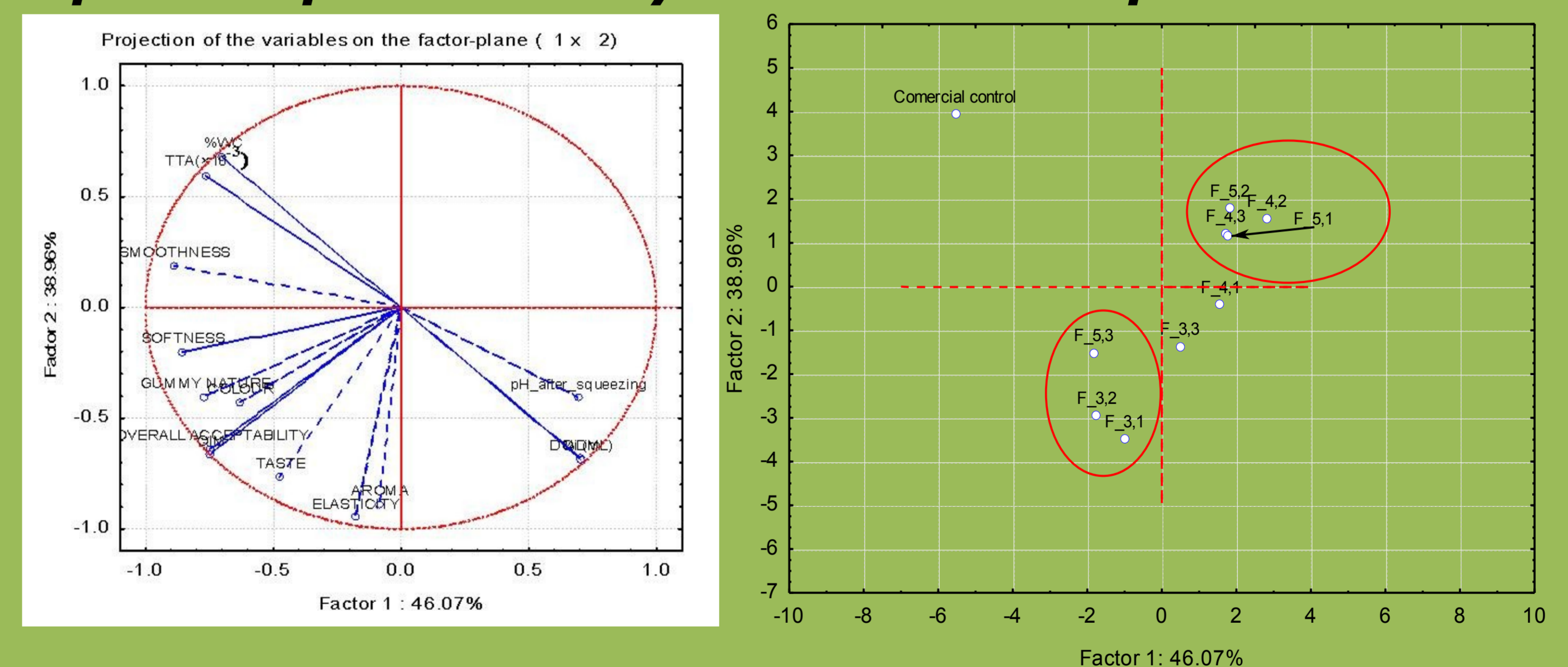
### 1: Physico-chemical analyses of pastes



### 2: Microbial analyses of the best water fu-fu samples



### 3: Principal Component Analysis of sensorial parameters



## CONCLUSION

The water fu-fu samples with the best qualities (based on PQIM) were obtained from pastes which were as follows:  
 -Retted for a shorter time (3 days) and more dewatered.  
 -Retted for a longer time (5 days) and less dewatered.

## REFERENCES

- Irtwange S. V., Achimba O., (2009).** Effect of the Duration of Fermentation on the Quality of Gari. *Current Research Journal of Biological Sciences*, 1(3): pp. 150-154.
- Montagnac J. A., Davis C. R., Tanumihardjo S. A., (2009).** Nutritional Value of Cassava for Use as a Staple Food and Recent Advances for Improvement. *CRFSFS: Comprehensive Reviews in Food Science and Food Safety*, 8: pp.181-194.