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(57) Abstract :

The present invention provides an optimization of the blanching time and temperature of elephant foot yam cubes. Blanching time and the temperature was optimized successfully by face centered design of response surface methodology in order to achieve conditions that result in minimum peroxidase activity, oxalate content, maximum L-value, total phenolic content, acidity as target-0 and hardness in range. It can be concluded that after blanching of EFY cubes at optimum conditions (95°C for 5min) followed by soaking in water for 30 min at room temperature, EFY cubes having 61.28 mg/100g oxalate content, 0.0 U/min/g peroxidase activity, 0-acidity, 75.25 L-value and 51.55 mg GAE/g total phenols can be achieved.

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