

Nutrition

Nutrition ID	7,715
Crop ID	Bambara Groundnut
Part	Seed
Variable	1009 Fat (g/100g)
Weight Basis	FW
Value Mean	4.27
Value Max	NULL
Value Min	NULL
Data Flag	Source presented value
Analysis Method	Proximate and mineral contents were carried out using AOAC
Pre-treatment	Seeds were boiled for 10 min. The coat were removed immediately with mortal and pestle. The coat and the dehulled nuts were dried in the oven at 50Å°C for 18 h. They were milled using fabricated attrition mill and sealed in polytene bags.
Sample Number	NULL
Material Source	NULL
Recommended Data	false
Notes	NULL
Metadata Id	9,253