

Nutrition

Nutrition ID	7,939
Crop ID	Bambara Groundnut
Part	Seed
Variable	4001 Calcium Ca (mg/100g)
Weight Basis	DW
Value Mean	4.38
Value Max	<i>NULL</i>
Value Min	<i>NULL</i>
Data Flag	Analytical value
Analysis Method	atomic absorption spectrophotometry
Pre-treatment	Bambara bean grains were dried in an air-convection oven at 50°C for 72 h and then cracked and dehulled. The dried grains were ground into flour passed through a 500 µm sieve.
Sample Number	<i>NULL</i>
Material Source	One variety of Bambara bean were purchased in the local market
Recommended Data	false
Notes	Noted that the value of proximate composition is based on untreated Bambara bean flour. Highlighted treatment in the experiment - Alcohol-treated and untreated sample.
Metadata Id	<i>NULL</i>