

# Nutrition

|                  |   |
|------------------|---|
| Nutrition ID     | 8,444   |
| Crop ID          | Bambara Groundnut   |
| Part             | Extract (oil)   |
| Variable         | 5027 SFA 18:0 Stearic Acid (% in fat)   |
| Weight Basis     | Unspecified   |
| Value Mean       | 10.94   |
| Value Max        | <i>NULL</i>   |
| Value Min        | <i>NULL</i>   |
| Data Flag        | Analytical value  |
| Analysis Method  | The oil extracted was converted to the methyl ester using the method described by Akintayo and Bayer.   |
| Pre-treatment    | Boiling water was added to the seeds, left overnight, and the seeds dehulled, dried in the oven at 45Â°C for 8 h. The dried seeds were finely ground into fine flour with a small sample mill. Oven dried sample was extracted for the recovery of undiluted oil. The crude oil extract was made to be free of water by filtering through the anhydrous sodium sulphate salt. |
| Sample Number    | <i>NULL</i>   |
| Material Source  | <i>NULL</i>   |
| Recommended Data | false   |
| Notes            | Bambara groundnut - Cream with Black Speck.   |
| Metadata Id      | 9,235   |