

Improvement and popularization of diversified cassava products for income generation and food security: A case study of *Kibabu*

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Abstract. *Kibabu* is a traditional plain deep fried cassava product prepared from cassava paste. It was noticed however that the product was deficient in nutrients and that there was also room to improve product acceptability. A study was conducted to improve nutrient content and palatability of traditional *kibabu*, using 80% cassava and other staple mixture and 20% onion-garlic inclusion in the formulation. Laboratory analysis and sensory evaluation were conducted on *kibabu* from each of the formulations. Results showed that use of groundnuts and soybeans improved the nutritive value while the incorporation of coconut improved palatability of *kibabu* significantly ($P < 0.05$). Plain cassava *kibabu* was poor in nutrients and rich in energy. Once blended with groundnuts or soybean, however, its nutrient content improved greatly. The dry matter of the formulated product ranged from 70.36 to 90.34%. On dry weight basis, the nutrient content was as follows: crude protein, 1.21-19.69; fat, 6.74- 41.51% and ash content, 1.96-12.45%. The fibre content ranged from 5.46-25.85%, with coconut contributing most to this increase. The improvement resulting from blending with coconut was not outstanding except for fat and protein. Incorporation of high levels of soybean in the formulation increased the protein content greatly, but it also introduced the bean flavour that lowered the acceptability of the resulting *kibabu*. Blending coconut, groundnuts and/or soybeans could result in a product that is acceptable in addition to being nutritionally balanced.