

Minimal processing of yam to increase consumers' acceptance

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Abstract. Studies were carried out on the minimal processing of yam, a value staple crop among the Ghanaian populace. Yam, reduced to different sizes was minimally processed using two methods (steaming and parboiling). These samples were stored at -20°C over a period of 12 weeks. Sensory evaluation involving 2 sets of panel to assess Productbased and Consumer-based influences was conducted on the stored samples every fortnight to evaluate the colour, texture, taste and size of the yam sample after frying and boiling. Product-based testing for parboiled *pona* shows that taste and colour for the large size yam was the most preferred and it was stable throughout the analysis. The large type also shows that preference increased with storage especially for size and texture. For the steamed pretreated, preference decreased with storage for small type samples while for chips

all the four sensory parameters were acceptable to the consumers. There were varying preferences in some of the sensory parameters for small and medium types. The result of the parboil samples for the consumerbased analysis indicated that with exception of taste all the other sensory parameters were acceptable for both small and large sizes while for medium size and chips preference was for size, and texture. For the steamed samples panelists showed preference for all the sensory parameters for chips while for small size preference decreased with storage. There was a general acceptance for steamed treated chips in both product and consumer based testing. With exception of taste in the consumer-based testing all the other sensory parameters in both testing were well accepted.