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Influence of the initial moisture contents on the functional and sensory qualities of dried *fufu*

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Abstract. The influence of different initial moisture content on the functional and sensory qualities of dried *fufu* was investigated. The properties used were pH, total titratable acidity, water absorption index, water binding capacity, dispersibility, amylose, and pasting as well as sensory qualities. The influence of different initial moisture content on acidity, water binding capacity, dispersibility and amylose content were not significant, except for water biding capacity and water absorption index, which ranged from 127.8% to 130.8% and 109% to 162.6% respectively. All the samples attained peak viscosity at almost the same time and formed paste at the same temperature (74.8oC). The peak viscosity and final viscosity ranged between 669.8 and 705.8 RVU and 467.2 and 518.9 RVU, respectively. The breakdown viscosity and setback viscosity ranged from 276.5 RVU – 290.5 RVU and 87.9 RVU – 91.0 RVU, respectively. There was significant differences ($P<0.05$) in the panelist rating of all the sensory qualities (colour, odour, texture and overall acceptability) of the *fufu* dough prepared from *fufu* flour with different moisture content. *Fufu* flours made from wet mass with initial moisture content of 50% results in a more attractive cooked *fufu* dough and was rated highest in all the sensory qualities (especially texture).