Introduction

Two samples of de-hulled 120g fresh Irvingia seeds were used. One milled into a fine paste and stored away for six (6) days and second subjected to 45 minutes size reduction daily for six days afterwards heat to both samples. Sensory analysis, pH, temperature, titratable acids, presumptive micro-organisms, were determined on daily basis for both samples. For sensory analysis, 9-point Hedonic Scale (3) for acceptance and preference tests were used. Organoleptic changes including texture, aroma and taste were also monitored during the production process. In assessing the role of identified micro-organisms, enumeration of aerobic heterotrophic bacteria was by Method (4) and enumeration of aerobic heterotrophic fungi was by method (5). Bacterial isolates characterization was by Method (6) and fungi screening by an Identification Schemes (7). Daily pH recording was carried out using a Phillip digital meter (Dye UnicampphL 442 K London, UK).

Discussion

This optimization technique used in ituhga production, was an open-ended system. Hereafter a closed-ended system would be used to further the research. Ituhga production method in-process optimization is a combination of borrowing and component replacing techniques (8,9,10) and parameters critical in sensory evaluation and by extension quality of the product were microbes, pH, temperature, fermenting medium acidity, texture and aroma.

Conclusion

REFERENCES