

Nutrition

Nutrition ID	7,556
Crop ID	Bambara Groundnut
Part	Seed
Variable	1004 Crude Protein (g/100g)
Weight Basis	DW
Value Mean	23.07
Value Max	NULL
Value Min	NULL
Data Flag	Analytical value
Analysis Method	Kjeldhal's method
Pre-treatment	Bambara bean grains were dried in an air-convection oven at 50°C for 72 h and then cracked and dehulled. The dried grains were ground into flour passed through a 500 µm sieve.
Sample Number	NULL
Material Source	One variety of Bambara bean were purchased in the local market
Recommended Data	false
Notes	Noted that the value of proximate composition is based on untreated Bambara bean flour. Highlighted treatment in the experiment - Alcohol-treated and untreated sample.
Metadata Id	NULL