

Nutrition

Nutrition ID	8,414
Crop ID	Bambara Groundnut
Part	Extract (oil)
Variable	5006 MUFA 18:1 n-9 Oleic Acid (% in fat)
Weight Basis	Unspecified
Value Mean	17.54
Value Max	<i>NULL</i>
Value Min	<i>NULL</i>
Data Flag	Analytical value
Analysis Method	The oil extracted was converted to the methyl ester using the method described by Akintayo and Bayer.
Pre-treatment	Boiling water was added to the seeds, left overnight, and the seeds dehulled, dried in the oven at 45Â°C for 8 h. The dried seeds were finely ground into fine flour with a small sample mill. Oven dried sample was extracted for the recovery of undiluted oil. The crude oil extract was made to be free of water by filtering through the anhydrous sodium sulphate salt.
Sample Number	<i>NULL</i>
Material Source	<i>NULL</i>
Recommended Data	false
Notes	Bambara groundnut - Cream with Black Speck.
Metadata Id	9,235