COMPARATIVE STUDY OF THE SHELF-LIFE OF SOYBEAN FULL FAT FLOUR SOAKED IN WATER AND SODIUM CHLORIDE.

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Shelf life of full fat soybean flour processed from soybeans soaked in a solution (Sodium chloride) and another sample soaked in water was studied. The soybeans were separately processed in the following stages; draining, steam blanching (100°C) for 45minutes, dehulling, drying in a cabinet dryer and milled. The flour produced was packaged and their quality parameters determined.The study result showed that sodium chloride treated samples gave betterproperties than that soaked in water. Samples soaked in water had a better hydration property of 1.65. Soybeans soaked in sodium chloride had higher protein, crude fibre and fat contents (34.85%, 11.09% and 28.81% respectively) than those soaked in water (33.85%, 4.32% and 20.41% respectively), but lesser in free fatty acid (0.12-sodium chloride solution soaked samples and 0.42 for water soaked samples). From the results of this study, it could be deduced that 5% w/v sodium chloride solution could be used in soaking soybeans in place of water in order to obtain full fat soya bean flour that would be more shelf stable.

Key words: Soyabeans, full fat flour, soaking, shelf life, processing