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**Topic:** The first 1000 days, infant feeding, and early childhood development

**Title:** Nutrient composition and sensory properties of complementary infant food produced from blends of fermented Guinea corn, Kersting bean and half- ripe banana flour

**Presentation Type:** Oral

**Abstract:**

**Objectives;** The study assessed the nutrient composition, sensory properties and acceptability rate of complementary foods produced from blends of half ripe banana flour, fermented Guinea corn flour and Kirsting bean (Akidi) flour.

**Materials & Methods:**

Guinea corn, kersting beans (Akidi) and mature half ripe banana; were purchased from Owerri main market, Imo state. Processing facilities was obtained from food laboratory Department of Nutrition and Dietetics, Imo State University, Owerri.

The flours were blended in ratios

of (A);90:10:50, (B);80:20:50, (C);70:30:50, (D);60:40:50 (protein basis) of Guinea corn, kersting bean and half-ripe banana. The composites were used to prepare porridges and the porridges were chemically and organoleptically evaluated.

**Result:**

Proximate analysis showed that Blend diet D(60:40:50) had highest protein content (16.42%). Carbohydrate level of the products ranged from 61.21-78.04% and fat, from 2.25-7.96%.

The organoleptic attributes of the products were generally good. The control diet had higher acceptability rate(8.0 )over the formulated food samples, This could be attributed to the fact that it has been in use and has gained higher popularity.

On the other hand, the formulated sample A blend had the highest acceptability rate(7.50) in respect to the other formulated food samples, (B,7.14, C,7.16, D7.45).

**Conclusion:**Judicious combination of legumes, cereals and fruits to produce blends for preparation of complementary foods should be encouraged. The use of locally available and commonly consumed food crops for the formulation of complementary foods should be promoted because, they are nutritious, cost effective and acceptable to both the mothers and children.

