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Nutritional Evaluation Of Seed And

Roasting of pumpkin seed notably lowers the tannin and phytic acid content to 125 and 56.1mg/100gm compared to the unroasted sample of pumpkin seeds i.e. 228.3 and 63.6mg/100gm. An

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enhancement was also observed in protein digestibility and availability of minerals after roasting of seeds.

DEVELOPMENT AND NUTRITIONAL EVALUATION OF PUMPKIN SEED ...

Comparative
nutritional evaluation
of differentially
processed mucuna
seeds [Mucuna
pruriens (L.) DC. var.
utilis (Wall ex Wight)

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Baker ex Burck] on growth performance, feed utilization and body composition in Nile tilapia (*Oreochromis niloticus* L.)

Comparative nutritional evaluation of differentially ...

TME_n, and protein efficiency ratio. Tomato seeds were also used to replace corn and soybean meal (SBM) in

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a chick diet on an equal true amino acid digestibility and TMEn basis. Tomato seeds were found to contain 8.5% moisture, 25% CP, 20.0% fat, 3.1% ash, 35.1% total dietary fiber, 0.12% Ca, 0.58% P, and 3,204 kcal/kg of

Nutritional evaluation of dried tomato seeds.

Fatty acid profile of
seashore mallow (

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Kosteletzky
(pentacarpos) seed oil
and properties of the
methyl esters.
European Journal of
Lipid Science and
Technology 2015 , 117
(8) , 1287-1294.

Nutritional evaluation of seashore mallow seed ...

However, in the
unprocessed seed,
protein content ranged
between 24.93%

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(TSs38) and 19.13% (TSs11). Both processed and unprocessed seeds had high carbohydrate contents. In processed seeds, TSs9 (62.93%) had the highest percentage and TSs1 (29.64%) recorded the lowest. In unprocessed seed, the percentage ranged between 67.36% (TSs4) and 54.23% (TSs38).

Evaluation of
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**Nutritional and
Antinutritional
Properties ...**

Nutritional Evaluation
of Baobab Seed Protein
Extract and its
Potential as a

Component of Weaning
Food. O.O Oyesiji, M.O
Ologunde, S.A

Adewole, O. W Alawode
and M.O Adesola .

Abstract. Cereals form
the primary foundation
for most of the local
weaning foods in
Nigeria and they are

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inadequate in some
essential amino acids
needed for weaning ...

Nutritional Evaluation of Baobab Seed Protein Extract and ...

The seed meal
contained low crude
protein and high
nitrogen extract. It
contained tannins,
saponins, phytate and
hydrogen cyanide. At
the starter phase and
overall, 7.5 and 10.0%

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levels reduced live weight, feed intake, and produced poor feed: gain ratio.

NUTRITIONAL EVALUATION OF SICKLE POD (CASSIA TORA) SEED ...

Snacking on pumpkin seeds also provides you with good levels of magnesium, manganese, and phosphorus. Sesame Seeds. Sesame seeds are commonly found

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on top of buns, added to dishes, made into sesame snaps, or used to make the fragrant sesame oil, but rarely eaten as a snack.

These tiny white seeds are surprisingly big in nutrition.

Comparing Nutritional Values of Edible Seeds ...

The carbohydrate contents of these seeds (4.56 - 10.2% d.w) are lower than

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those of groundnut (18.6% d.w) and the fluted pumpkin seed (14.5% d.w). The crude fibre levels (0.9 - 1.63% d.w) were lower than those of soybean (5.71% d.w) and groundnuts (5.15% d.w).

PRELIMINARY NUTRITIONAL EVALUATION OF FIVE SPECIES OF ...

rancidity. It was also reported cress seeds

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contain 22.5% protein, 27.5% fat, 30% dietary fiber, and 1193 mg/100 g potassium. Hence, it was assumed that these seeds can be used as a functional food. Moreover, Moser et al. found that the oil content of dried cress seeds was 22.7% and the primary fatty

**Nutritional
importance of
Lepidium sativum L.
(Garden ...**

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Sensory evaluation of basil seed beverage. Effect of seed ratio on sensory parameters (color, flavor, taste, texture and overall acceptability) of drink is presented in Figure 2. All treatment were in acceptable range but T 2 secured high sensory scores in term of color (7.63 ± 0.29), flavor (7.43 ± 0.41) taste (7.50 ± 0.32) texture (8.01 ± 0.45) and overall acceptability

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(8.11±0.37) followed ...

Evaluation Of

Nutritional Assessment of Basil Seed and its Utilization ...

(1991). The nutritional and chemical evaluation of Chia seeds. Ecology of Food and Nutrition: Vol. 26, No. 2, pp. 119-125.

The nutritional and chemical evaluation of Chia seeds ...

Effective utilization of

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processing techniques
on nutritional and
pharmacological
activities of pumpkin
seeds. National
conference on
implication and
intervention of
phytomedicine in
disease management.
Dept. of Biochemistry,
Periyar University,
Salem. 29. Ukpabi, U. J.
and Ndimele, C.
(1990). Evaluation of
the quality of gari
produced in Imo ...

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**Nutritional
Evaluation of
Fermented,
Germinated and ...**

Hemp seeds are loaded with important nutrients. In addition to supplying a good amount of protein and healthy fats, hemp seeds are also packed with manganese, vitamin E and magnesium. One ounce of hemp seeds contains

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approximately: 161
calories

Seed And Characterization Of **Top 10 Healthiest Seeds to Eat and Their Benefits - Dr. Axe**

Nutritional evaluation
of fermented black
gram (*Phaseolus
mungo*) seed meal in
compound diets for
rohu, *Labeo rohita*
(Hamilton), fingerlings
S. Ramachandran
Fisheries Laboratory,
Department of

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Zoology, Visva-Bharati
University, West
Bengal, India

Nutritional evaluation of fermented black gram (*Phaseolus ...*

Seed quality was remarkably good, with protein content ranging from 15.16 to 17.41 % on a dry weight basis, depending on whether seeds were processed. Amino acid and mineral composition revealed

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the potential of quinoa seeds as a valuable ingredient in the preparation of highly nutritious foods.

Agronomical and nutritional evaluation of quinoa seeds ...

Analysis of the minerals revealed that the most abundant elements for the pulp were: potassium, 851.98 mg/100 g; magnesium, 142.97

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mg/100 g; and phosphorus, 139.40 mg/100 g, whereas for the seeds, they were potassium, 413.36 mg/100 g; sulfur, 151.36 mg/100 g; and phosphorus, 92.42 mg/100 g.

Nutritional assessment, phytochemical composition and ...

The purpose of the study was proper utilization of pumpkin

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seeds to supplement bakery product i.e. cake to enhance nutritional content. Pumpkin seeds were processed into raw and roasted flour. Cake was prepared by supplementing both raw and roasted pumpkin seed flour. Organoleptic evaluation was done. Cake was highly accepted at 20% level.

Development and

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nutritional evaluation of cake ...

Sunflower seed contains a moderate amount of protein, approximately 40 to 50% (as much as soybean seeds). Trends toward formulating high-energy diets for broiler chickens make it necessary for inclusion of fats and oils up to 10% in broiler feeds.

Nutritional

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evaluation of full-fat sunflower seed for

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In addition to this rich nutritional composition, these seeds have been found to contain a large variety of bioactive compounds, such as carotenoids, vitamin C and phenolic compounds, which are evident in many studies as protective against a variety of diseases, particularly cancer, allergy,

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inflammatory diseases,
and may reduce the
risk of cardiovascular
diseases, considering
quinoa seeds a
functional food (Gómez-
Caravaca et al., 2014,
Nowak et al., 2016).

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