EVALUATION OF THE NUTRIENT AND ORGANOLEPTIC PROPERTIES OF PULVERIZED BAOBAB LEAF (*ADANSONIA DIGITATA* L.) SOUP

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**ABSTRACT**

The study examined the nutrient composition, viscosity and acceptability of pulverized baobab leaf soup among graduate students from University of Nigeria, Nsukka. Pulverized baobab leaves and ogbono seed flour were analyzed chemically and used to prepare separate soups. The ogbono seed flour soup served as the control. The soups were organoleptically and chemically evaluated using standard methods. The pulverized baobab leaves and its soup contained more (p<0.05) carbohydrate, fiber, ash, calcium (Ca), phosphorus (P), ascorbate and vitamin A as retinol equivalent than the ogbono seed flour and its soup. The pulverized baobab soup had 4.36% protein, 22.62% carbohydrate, 88.61 mg Ca, 102.27 mg P and 43.80 µg provitamin A. The slurries from the two soup ingredients had similar viscosities. The pulverized baobab leaf soup was accepted by the judges. However they preferred the ogbono seed flour soup probably because, they are familiar with it. The pulverized baobab leaf soup should be popularized because of its rich nutrient potentials.