EVALUATION OF PROXIMATE AND ANTI-NUTRITIONAL CONTENTS OF SPROUTED AND FERMENTED COTTONSEED (GOSSYPIUM HIRSUTUM L)

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Abstract

The effect of fermentation and sprouting on the nutrient content and anti-nutritional factors of cottonseed were investigated. Cottonseed samples were anaerobically fermented for four (4) days and sprouting was done for two (2) days at ambient temperature (32oC). Treated and untreated seeds were analyzed for proximate parameters and anti-nutritional factors (gossypol, tannins, phytate and oxalate). The results indicated that the moisture content of the sprouted sample (76.54%) was significantly higher than that of the fermented and untreated samples (43.55% and 9.26%) respectively (p <0.01). Protein (26.41%) and ash (4.02%) content of fermented cottonseed samples were significantly higher (p <0.01) than that of the untreated (24.81% and 3.90%) and sprouted samples (8.49% and 2.64%) respectively. Fat, fibre and carbohydrate contents of treated samples were significantly lower (p <0.01) than that of the untreated samples. The anti-nutritional factor gossypol was significantly reduced (p <0.01) from 1.65% to 0.42% and 0.09% for sprouted and fermented samples respectively.

Keywords: Cottonseed, nutrient, anti-nutrient, fermentation, sprouting.