

# Food technology

Technology



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Lobe (2009) are commonly used in making different varieties of yam. One of the most common yam varieties is the buying Kampala. It has five types namely, original Kampala- characterized by red-purple flesh, Kabul-OK-with white flesh and large roots, taming-reddish-white fleshed and sweeter in taste, Banging- with creamy, white flesh and elongated root, and Bonito- with big, hard roots and white and flesh. Another variety, buying kalmia, stands out as the " most palatable. " It is extensively grown in Boll which has sandy, lime-soaked soil suitable for this variety.

It has deep purple flesh and extra large-size roots. Be yam often use in desserts such as cakes, pastries and ice cream. Be Yam is also a good source of vitamins A and C, and of fiber and minerals. Its relatively low calcium content is related to low concentrations of calcium oxalate, an anti nutritional factor. Let is also low in the antiquaries epiphyte and trying inhibitor. A number of authors (Bradbury and Holloway 1988; Wanderers and Ravine 1994; Gabon Gibe and Trochee 1995) have commented on the variability in protein content within yam species, indicating potential for selection for gig protein content.

However, some of this variability would be due to varying degrees of nitrogen deficiency in the tubers sampled (Bradbury and Holloway 1988). Improving nitrogen nutrition of yams will increase protein production. However, the relative contribution of nitrogen nutrition and genotype to the observed range of protein content has not been determined. Plants also need to capture substances from their environment, to build their tissues and to function normally. Humans and other animals must feed on complex organic substances, including proteins, fats, carbohydrates and vitamins.

Plants make these substances for themselves. They need only the fundamental building blocks of organic material? the chemical elements. The most abundant elements in plants? carbon, oxygen and hydrogen? are obtained from the air and water. The others, referred to as mineral nutrients, are supplied by the mineral and organic components of the soil. Consider as one of the excellent source of vitamin A (in the form of beta-carotene) and a very good source of vitamin C, yams have healing properties as an antioxidant food.

Both beta-carotene and vitamin C are very powerful antioxidants that work in the body to eliminate free radicals and at the same time Be is one of the Filipinos favorite " akin". The researchers found that Filipinos are food lovers -one of their tongue's favorite are delicacies or commonly known as " akin". There are several variations of akin from what main ingredients they are made of. The place where they are abundant of ingredients few example cassava or glutinous rice, they derived their own version of akin.

Aside from the essential nutrients present in be, it contains notification and Fiber which are beneficial to the human health. Purple yam is a type of yam that has a very strict violet color which is popular in the Philippines. It is called be in the Philippines usually cooked with milk and sugar and is eaten as a sweetened dessert called healing be with a bright violet color. It is an ingredient for halloo, a favorite Filipino dessert during the summer. While the tuber is seasonal, Filipinos enjoy be-flavored ice cream all year round.

Be is a purple starch made in the Philippines from a yam called in English " purple yam. " The yam has rough, gnarly skin. The starch is slightly sweet,

and colors the foods it is used in, such as desserts and Jams called " be hallway. In the Philippines, the be yam is also cooked and served as a vegetable (Practically Edible the Web's Biggest Food Encyclopedia, 2009). One of tidbits in Philippines. TIME AND PLACE Last February 17 and March 6, 2013 we tend to orgy. Dunlap Jane Uneven Sauce in Tortes Residence, to make Be Espanola for free taste. March 17 2013, we make again an Be Espanola for final presentation.

Yam is the common name for some plant species in the genus *Discloser* (family *Discordance* ) that form edible tubers, which contains over 600 species. According to James A. Duke ( 2005, genetic resources and tuber crops evolution: Nigeria, 52 755-763 ) Many wild yam species contain toxic or vocative chemicals, and some of these are cultivated for pharmaceutical products. Although highly variable in appearance both between and within species, all yams share a common growth habit of thin, twining vines and a shallow, widely radiating root system, both of which die and are renewed each year.

All economically important species are tuberous, producing one or more underground Just because there are few suitable females and the fact that many of the plants with the most desirable features do not flower t all, but also due to the existence of multiple polloi levels (chromosome numbers) in most species and the flowering of different genotypes at different times. Fertile seeds are produced only when males and females of similar polloi level flower simultaneously. Nevertheless, promising breeding programs are underway for the most important species, the exception of *Discloser* esculents, of which no female plants have been found.

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Bi growth favors low and medium altitudes with temperature ranging from 25-CHIC. Be or bi yam is one of the country " famine crops". It is grown backyard and commercial farms. Distinguished from tugs known as the lesser yam, bi or the greater yam has fleshy underground roots used as staple food in the provinces. Among rootstock, it ranks fourth among the widely-cultivated. Production of yam in the country reached 17, 540 metric tons in 1985 with Central Visas producing the greatest volume. Total production was valued at POP. 6 million and covered a land area of 6, 980 hectares. Most farmers plant this crop in May and June, while those in