

## **The effect of steaming on the physical and dehulling characteristics of locust bean (*Parkia biglobosa*)**

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### **Abstract**

Steaming locust bean in a steamer unit reduced the production time, eliminated traces of offensive odour, and improved the texture, flavour, and colour of the product. The bean maintained a yellowish colour at the end of steaming. The moisture content of the bean was gradually increased from 46.5 % to 146.3 % by steaming, which improved the dehulling characteristics of the bean. A maximum of 90 % dehulling at a dehulling spacing of 1.0 cm was achieved after 3.5 h of steaming.