

Title Processing of dabai nuts (*Canarium odontophyllum*) as potential snack product: Nutritional, physical and sensory analysis

Author C.Y. Liew, C.Y. Lau

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Abstract

Dabai is a popular indigenous fruit of Sarawak. The tree has been cultivated for a long time in Sarawak, particularly in the Sibuan and Kapit Division. The fruit has received much attention recently because of its rich nutritional values and antioxidant properties. This study aimed at evaluating the feasibility of producing dabai nuts by applying hot air drying process to increase yield and quality of kernels from the seeds. Nutritional analysis showed that dabai nut is high in phosphorus and potassium, as well as iron and zinc which are both essential micronutrients for human health. Oleic acid (42.5%) was the main constituent of unsaturated fatty acids found in dabai nuts. Color parameter L*, a*, b* of the nuts roasted at 80°C for 5 hours did not differ significantly from the unroasted samples showing the originality of the kernel color was satisfactory maintained. The fracture force and hardness of roasted nuts decreased with increasing duration in roasting period. Sensory analysis showed that dabai nuts retained acceptable sensory quality when processed into snack products with different formulations. Dabai nuts processed with honey and added sesame seeds were most well accepted among all.