Removal of cyanogenic glucosides and dehydration of *Manithot esculenta, ev*. Kirikawadi (Cassava)

Cocsumption of cassava is restricted due to the presence of cyanogenic glucosides (CNG) an short post harvest life. This study was carried out to establish processing variables to obtain a dehydrated product from cassava (*Manihot esculenta*, cv Kirikawadi) to be used as in soups while reducing the CNG content.

The processing conditions were selected based on the quality of the dehydrated, rehydrated and cooked product. The processing steps included selection, washing, debarking, slicing, blanching at 55 ^{o} C for I h, hand peeling, blanching at 100 ^{o} C for 17 h. The drying rate curve was constructed. The physico-chemical and organoleptic properties were determined. Properties were determined.

Low temperature blanching with the peel facilitated the removal of CNG. The % removal CNG in slices of 1.5 cm and 0.75 cm thickness were 83% and 86% respectively. The drying kinetics revealed that the dehydration process occurred within increasing, constant and falling rate periods. Moisture content was reduced from 64.0% to 7.55 during dehydration at 50 ^{o}C for 17 h.

Water activities of fresh and dehydrated cassava were 0.82 and 0.58 respectively. Changes in the crude protein, crude fat and total ash content were not significant during. dehydration. Rehydration ratio of the product was 2.28. The sensory evaluation

data analyzed by the Friedman test revealed that the dehydration cassava could be used as a thickener or an ingredient in soups.