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One of the basic necessities of life is food, therefore the millennium development goal on food security should be the priority goal of any good government. This paper focuses on limitations to effective mobility of food from the farm to the end users. The five local government areas in Ogbomosho land were used as case study. The preliminary survey of some of the roads, state of the automobiles for conveying farm produces, the speed and processing and earth roads were carried out. The study reveals that the roads can be classified as Asphaltic concrete, Surface states of the roads are less to be desired and the average travel time is high for rural roads. The various components for effective movement of food produces are in deplorable situation. Therefore, millennium development goal on food security will continue to be a mirage if not address.

QUALITY OF CASHEW NUT (*Anacardium occidentale* L) OIL EXTRACTED AT DIFFERENT MOISTURE CONTENTS

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The quality of cashew nut (*Anacardium occidentale* L) oil extracted at different moisture content was investigated. The cashew nuts with an initial moisture content of 2.3% were divided into sample A, B, C and D respectively. Calculated amount of water was added to samples B, C and D to attained moisture content of 10%, 20% and 30% respectively, while Sample A served as the control. The oil from the cashew nuts was extracted using the solvent extraction method and the qualities determined using standard methods. The results show a percentage oil yield of 32.75%, 35.63%, 30.73% and 24.10% for samples A, B, C and D. Saponification value (kg/KOH/mol) and iodine values (g/100g) are 140.25, 129.03, 112.2, 131.8 and 46.18, 46.72, 38.36, 33.84 for samples A, B, C and D respectively. The viscosity (centipoises) and smoke point (°C) values are 1.64, 1.54, 1.50, 2.14 and 187, 173, 205, 210 for samples A, B, C and D respectively of the extracted oil. The fatty acid value (kg/KOH/g) ranged between 2.70 and 5.80. It can be concluded that oil yield, viscosity, saponification value and iodine value decreases with increase in moisture content, while moisture content has no significant effect of the specific gravity, density and refractive index. It is therefore recommended that cashew nut oil should be extracted at 10% moisture content for higher oil yield and better qualities, however, further work should carried out at lower moisture content.

Keywords: Cashew nut oil, extraction, moisture content, oil yield, physicochemical properties