

IMPROVEMENT OF SOUMBALA QUALITY BY THE USE OF STARTER CULTURE

(Donatien KABORE*, Bréhima DIAWARA*, Mogens JAKOBSEN**)

* Département de Technologie Alimentaire CNRST/IRSAT - BF ; ** Department of Food Science/University/Copenhagen - DK

Introduction

In Burkina Faso, *soumbala* is one of the most important food condiments. It is obtained by traditional alkaline fermentation of African locust bean (*Parkia biglobosa*) also known as *neré* by the local population. The products are used to enhance the flavour of many dishes in Burkina Faso including soups and sauces. *Soumbala* constitutes an important nutritional contribution mainly as source of protein (40%). It is also rich in lipid, essential amino acids, essential fatty acids, vitamin B and minerals (Odunfa 1985; Diawara et al. 1998; Ouoba et al. 2003a). *Soumbala* is traditionally produced in Burkina Faso and other countries of West and Central Africa. The process is describe below. The main objective of this study is to improve the traditional technology of *soumbala* production.

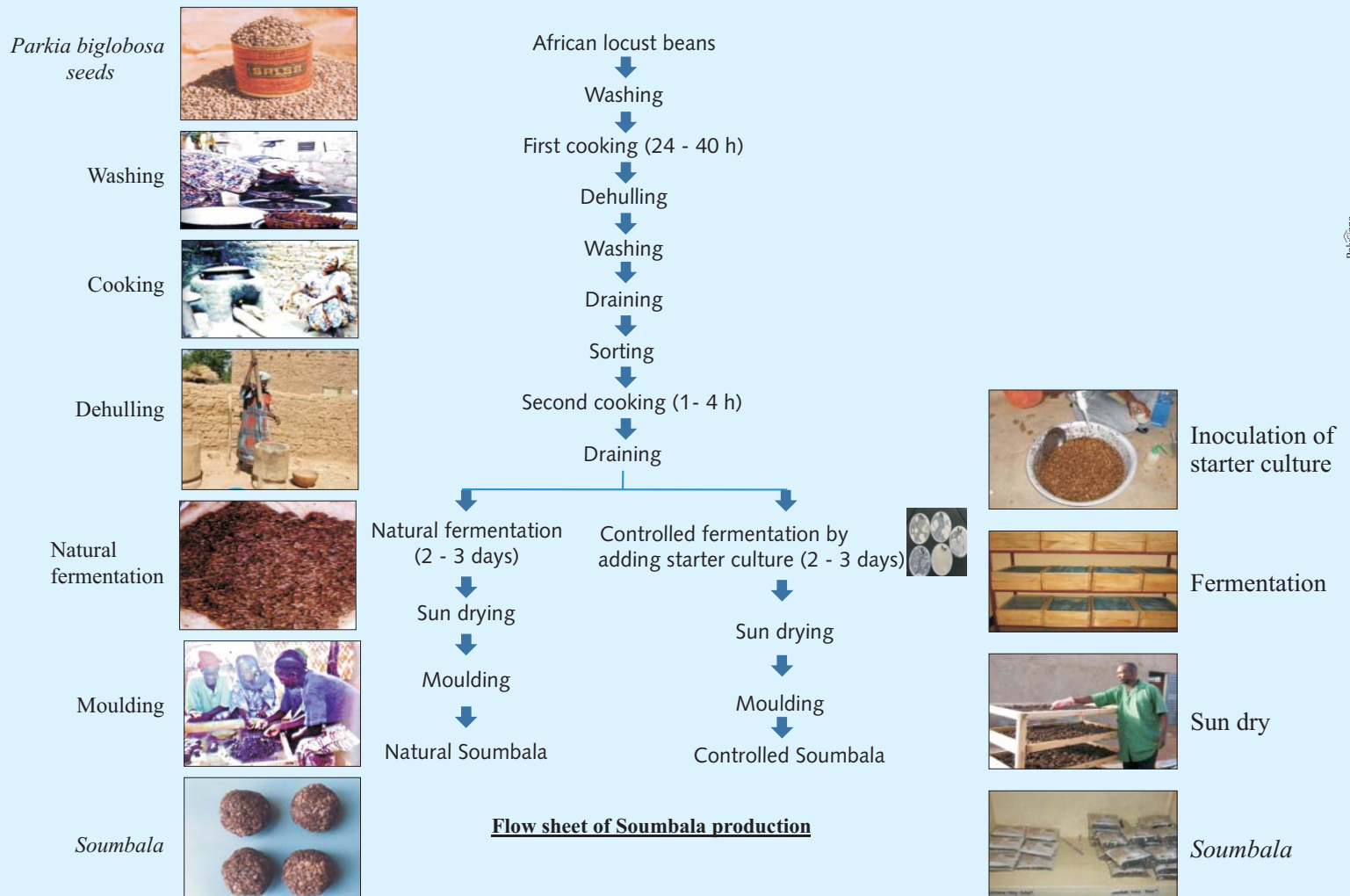


Table : proximate composition of soumbala

Constituents	Crude proteins	Crude fats	Carbohydrates	Energy (Kcal/ 100g)
% dry weight basis	30 - 40	20 - 25	15 - 17	464 - 543

Conclusion

The results of this study have shown that the rich protein of *soumbala* give it potential usefulness as a food protein source in tropical and subtropical regions. Furthermore, this study contributes to the selection of *Bacillus* strains to be used as starter cultures for controlled production of *soumbala*.