

Effects of different steeping methods on the microbial quality of ‘ogi’ produced from *Sorghum bicolor* (Linn)

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Abstract

In this study, the effects of different steeping methods on the microbial quality of ‘ogi’ produced from Sorghum bicolor (Linn.) grains were carried out. The sorghum grains were divided into four parts; the first part (Sample A) was steeped with cold water at $30 \pm 2^\circ\text{C}$ for 72 h and washed with water before milling, the second part (Sample B) was steeped with cold water at $30 \pm 2^\circ\text{C}$ for 72 h but was not washed before milling, the third part (Sample C) was steeped with hot water at $30 \pm 2^\circ\text{C}$ for 24 h and washed before milling, while the fourth part (Sample D) was steeped with hot water at $30 \pm 2^\circ\text{C}$ for 24 h and was not washed before milling. The processed raw ‘ogi’ samples were subjected to standard microbiological techniques to enumerate the microorganisms present. The highest bacterial count of $3.5 \times 10^3 \text{ cfu/ml}$ was observed in sample B, the highest fungal count of $2.5 \times 10^4 \text{ sfu/ml}$ was observed in sample B, while sample C yields the lowest bacterial count of $8.0 \times 10^2 \text{ cfu/ml}$ and fungal count of $4.0 \times 10^2 \text{ sfu/ml}$. Good hygienic conditions during the processing of the ‘ogi’ must also be employed to reduce the chances of microbial contamination.

Keywords: contamination, microbial quality, milling, steeping temperature, Sorghum “Ogi”.

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