

ABSTRACT

Puffing Characteristics of Yam (*Dioscorea alata*) Flour

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The viability of extruding yam flour and the effects of extrusion temperature, feed moisture, particle size and added amylose and amylopectin on the puffing characteristics of yam flour were investigated.

The products closely resembled a puffed snack with their expansion, texture, density, moisture content and colour depending on the extrusion temperature and the feed moisture content.

Expansion of products decreased at low temperatures and high feed moisture contents, whilst product firmness and density both decreased at high temperatures but increased with increasing feed moisture contents.

The addition of increasing levels of amylose to yam flour caused a decrease in expansion, whilst feed particle size and increasing levels of amylopectin did not have any significant effect on the product characteristics.