DEPARTMENT OF NUTRITION AND DIETETICS

DETERMINATION OF OXALATE CONTENT OF SELECTED COMMERCIAL CHOCOLATE CONFECTIONERY (CHOCOLATE CANDIES)

By

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BEING A PROJECT SUBMITTED TO
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SUPERVISED BY: MR. O. E. ADEYEMO

2024/2025 SESSION

CERTIFICATION

This is to certify that this project work presented by MURITADO ABIODUN FIFEHANMI with Matriculation Number ND/23/NAD/PT/0012 has been read, approved and submitted to the Department of Nutrition and Dietetics, Institute of Applied Sciences, Kwara State Polytechnic, Ilorin.

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HEAD OF DEPARTMENT

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EXTERNAL EXAMINER **DATE**

DEDICATION

This project is dedicated to God Almighty, the creator of creations, for the w isdom, knowledge and understanding He bestowed upon me during this stu dy.

ACKNOWLEDGMENT

I acknowledge my maker, the all gracious God for his love, provision, an d protection in the course of this study.

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rent ways. Thanks for being my cheer leaders. I thank God for the gift of you

all

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Abstract

Four (4) popular commercial brands of evaporated milks were analyzed for the detection of adulterants in these products. Fifteen 15 different a dulterants were tested for in each commercial product sample. The resu lts revealed that all the commercial powdered milk samples analyzed fo r contained at least one adulterant (several adulterants were detected in

each sample). This outcome calls for increased and more aggressive m
onitoring and standardization of these group of products.

Keywords: Evaporated milk, adulterants, nutrition, health.

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The oxalate contents of a number of selected chocolate confectio neries (candies) were determined titrimetrically. The results show ed that oxalate was present in all the samples and ranged betwee n 1.08 mg/g and 8.32mg/g. The Bence chocolate cookie sample was with the highest oxalate content, all other samples were withi n the range of 1.08-1.82 mg/g. This study reveals that consumptio n of these candies should be handled cautiously to reduce the risk of consuming much oxalate which may have its impact on health.

Keywords: chocolate confectionery, cocoa, , candies, oxalate