

## **The Pasting Behaviour of Lactic-Fermented and Dried Uji (An East African Sour Porridge)**

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### **Abstract**

The effects of sun-, cabinet-, and drum-drying on the behaviour of submerged culture lactic-fermented pure cassava, maize and finger millet and composites of maize-finger millet and cassava-finger millet were investigated in a Brabender amylograph. The cereal flours and maize-finger millet composite had higher onset and peak gelatinization temperatures but lower peak viscosities than cassava or cassava-finger millet composites. Fermentation alone or in combination with drying increased the viscosity of the flours, except for the fermented and drum-dried cassava-finger millet composite flour. This increased viscosity of uji on fermentation and drying makes it more difficult to cook. Fermented and drum-dried flours recorded high initial viscosities, at 30 °C, when the amylograph was switched on.

### **Keywords:**

Uji, fermentation ,drying, pasting.