

A NEURO-FUZZY LINGUISTIC APPROACH IN OPTIMIZING POUNDED YAM FLOUR PRODUCTION PROCESS

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Abstract

*Pounded yam is a daily nutritional food requirement for most Africans and in order to facilitate the preparation of pounded yam for consumption, the production process of pounded yam flour has been investigated. The basic operations involved in the production of pounded yam flour include the following; the **selection of yam, weighing of yam, washing of yam, peeling of yam, slicing of yam with a slicing machine, parboiling of sliced yam with a parboiler, drying of parboiled yam with a dryer, milling of dried yam into yam flour with a hammer mill, packaging of the yam flour and sealing of the packages with a sealing machine.** The yam flour is packed into airtight, moisture-proof packaging containers which are tightly sealed by the sealing machine for preservation.*

Keywords: Pounded Yam Flour, Nutritional Food Requirement, Peeling of Yam, Slicing Machine.

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