# بسم الله الرحمن الرحيم

### قال تعالى :

صدق الله العظيم سورة النور الاية 35

## **Dedication**

## To family,

To everyone who have supported us to complete this way...

## **Acknowledgements**

Thank you Allah for guiding us all the way through until we accomplished this project.

All the thanks to our supervisor Ustaz. Shams Eldeen Omar Mohammed for his effort, time, advice, and spiritual support.

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Thanks to everyone who has supported this work.

#### **Abstract**

In the present study the nutritional evaluation of Baobab fruits, was carried out.

The sample was ashes (7.85%) and treated with hydrochloric acid, the resulting solution was used to determine the contents of protein, calcium, iron, and potassium.

The content of iron was determined using spectrophotometer which was found to be 0.1%.

Calcium, potassium determined using flame photometer which were found to be 0.046% and 0.00366% respectively.

The protein content was determined using digestion method and was found to be 3.50%.

#### المستخلص

في الدراسة الحالية تم تحديد القيمة الغذائية لثمار نبات التبلدي، تم حرق العينة ووجد ان نسبة الرماد (الجزء الذي لا يحتوي على مركبات عضوية) تساوي %7.85 وتمت معالجتها بحمض الهيدروكلوريك واستخدم المحلول الناتج في تحديد المحتويات من بروتين وكالسيوم وحديد وبوتاسيوم.

محتوى العينة من الحديد تم تعيينه بإستخدام جهاز المطياف الضوئي وقد وجد انه يساوي %0.1 وتم تحديد نسبة الكالسيوم والبوتاسيوم بإستخدام جهاز مطياف اللهب وقد وجد ان نسبهما هي %0.046 و %0.003660 على التوالي.

وقد استخدمت طريقة التهضيم في تحديد نسبة البروتين في العينة ووجد انها تساوي 3.50%.

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#### **List of Abbreviations and Nomenclature**

#### Abbreviations:

- 1. cm: centimeter (10<sup>-2</sup> of a meter).
- 2. g: gram.
- 3. L: liter.
- 4. mg: milligram ( $10^{-3}$  of gram).
- 5. min: minute.
- 6. ppm: part per million.
- 7. °C: degree centigrade.
- 8. nm: nano meter (10-9 of a meter).
- 9. M: molar.
- 10. d: density
- 11. mol: mole.
- 14. M.W: molecular weight.
- 15. conc: concentration.
- 16. Fig: figure.

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