

DETERMINATION OF BROMATE CONTENT IN SOME SELECTED BREAD PRODUCED AND SOLD WITHIN MAKURDI METROPOLIS

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ABSTRACT

The use of bromated in the production of bakery product has been banned in Nigeria. However, some bakers still engage in the practice, especially in Makurdi, Benue State, Nigeria. Because of this, eleven selected bread samples produced and sold in Makurdi metropolis were analyzed to determine the level of bromate using the quantitative and qualitative method of analysis. The results of the studies showed that the bromate content of all the bread samples collected in the eleven bakeries fell within US FDA's and NAFDAC recommended limit for consumption, and thus imply that the bakers complied with the bromated free bread policy stipulated by NAFDAC and WHO and as indicated on their labels.



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