

the reduction in the level of antinutrients as a result of such treatments dough caused a significant ($P \leq 0.05$) improvement in extractable minerals but did not affect total minerals. The results obtained showed that as the level of radiation increased the degree of improvement in minerals extractability was significant ($P \leq 0.05$). The results showed that processing of irradiated flour significantly ($P \leq 0.05$) increased the extractable trace minerals with increase in radiation dose but had no significant ($P \leq 0.05$) effect on total trace minerals. The increment in extractable minerals during traditional processing before and after radiation could be attributed to the reduction in the level of antinutrients as a result of such treatments. The results obtained showed that the effect of radiation alone on amino acids composition was minor as both fermentation and cooking had negative effect on some amino acids. Moreover, radiation process is an ideal method in preserving material as reported for millet flour [5]. 4. Conclusion The observations about nutritional quality in the studied samples tend to suggest that radiation processing up to 15 kGy had little effects on their value and had slight effect on the amino acids of the flour whether raw or processed. Therefore, radiation can be applied to alleviate the severe problem of antinutrients. Moreover, when accompanied by traditional processing an improvement in protein and minerals availability was observed. Reference		Kindly take the reference of the source inside your paper to avoid plagiarism complain.
Ninhydrin solution and an eluent buffer (solvent A, pH 3.45 and solvent B, pH 10.85) were delivered simultaneously into a high temperature reactor coil (16 m length) at a flow rate of 0.7 ml/min. The buffer/ninhydrin mixture was heated in the reactor at 130 oC for 2 min to accelerate chemical reaction of amino acids with ninhydrin. The products of the reaction mixture were detected at wavelengths of 570 and 440 nm on a dual channel photometer. The amino acids composition was calculated from the areas of standards obtained from the integrator and expressed as gm/100 gm protein.	http://www.waset.org/journals/ijbls/v7/v7-2-11.pdf	Kindly take the reference of the source inside your paper to avoid plagiarism complain.
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