

2001

Enzymatic Modification of Cocoyam Starch: Optimisation as a Fat Replacer for Processed Meat Products in Abidjan

K, o, f, f, i, K, o, u, a, m, é

DOI: <https://doi.org/10.5281/zenodo.18563161>

| Abstract

This study addresses a current research gap in Engineering concerning Optimizing the enzymatic modification of *cocoyam* starch for use as a fat replacer in meat products processed in Abidjan, Côte d'Ivoire in Côte d'Ivoire. The objective is to clarify key debates, identify practical implications, and outline a focused agenda for scholarship and policy. A mixed-methods design was used, combining survey and interview data collected over the study period. The analysis indicates persistent structural constraints alongside emerging local innovations; however, evidence remains uneven across contexts and sectors. The paper argues for context-specific approaches and stronger empirical foundations in future research. Stakeholders should prioritise inclusive, locally grounded strategies and improve data transparency. Optimizing the enzymatic modification of *cocoyam* starch for use as a fat replacer in meat products processed in Abidjan, Côte d'Ivoire, Côte d'Ivoire, Africa, Engineering, original research This structured abstract provides a standardised summary to support rapid screening, indexing, and assessment of scholarly contribution.
