



Review on Anti Nutritional Factors and their Effect on Mineral Absorption

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Abstract

This paper is intended to audit the refreshed logical data in regard to consequences for mineral ingestion related with real subterranean insect wholesome variables found in plant sustenance's. Some antinutrients may apply valuable wellbeing impacts at low fixations. When they are utilized at low levels, phytate, lectins, tannins, amylase inhibitors, and Saponins have likewise been appeared to decrease the blood glucose and insulin reactions to dull sustenance or potentially the plasma cholesterol and triglycerides. Likewise, phytates, tannins, Saponins, protease inhibitors, goitrogens, and oxalates have been identified with lessening growth dangers. This infers enemies of supplements may not constantly hurtful despite the fact that absence of nutritive esteem. Be that as it may, most antinutrients in plant sustenance's are in charge of malicious impacts identified with the ingestion of supplements and micronutrients. For instance, Phytic corrosive, lectins, tannins, Saponins, amylase inhibitors, and protease inhibitors have been appeared to decrease the accessibility of supplements and cause development restraint. In spite of this, the harmony among gainful and unsafe impacts of plant bioactive and enemies of supplements depend on their fixation, compound structure, time of introduction and communication with other dietary segments. Because of this, they can be considered as hostile to nourishing components with negative impacts or non-nutritive mixes with constructive outcomes on wellbeing.

Keywords: Anti-Nutritional Factors; Jigjiga; Minerals; Potential Health Benefits

Introduction

Antinutrients are characteristic or engineered intensifies that meddle with the assimilation of supplements. Nourishment contemplates center around those antinutrients ordinarily found in sustenance sources and refreshments. Against nourishing variables (ANFs) are mixes which decrease the supplement use or potentially sustenance admission of plants or plant items utilized as human nourishments or creature feeds and they assume a crucial job in deciding the utilization of plants for people and creatures [1]. Aside from cacogenic glycosides, nourishment harming emerging from hostile to wholesome components, also called plants' optional metabolites has not been legitimately tended to in many parts of the creating scene. Individuals have ceased to exist of obliviousness, destitution and deficient sustenance data and training, particularly inside African social orders.

There are reports every once in a while, of passing's after utilization of some kind of beans regardless of cooking. Likewise,

instances of renal and liver ailments are expanding, and these requires a need to appropriately address the issue of intensive and sufficient preparing of nourishments/bolsters before utilization. Since vegetables are regularly devoured together with oats, legitimate preparing of oat leguminous blends could be equipped for dispensing with these enemies of supplements before utilization (Chaven and Kadam, 1999). Moderately little is thought about the destiny of enemies of supplements and toxicants in conventional aged nourishments. Toxicants in sustenance's can emerge from inherent and extraneous sources. The inherent toxicants are those that are segments of sustenance's by blend or corruption and in that capacity are alluded to as normally happening nourishment toxicants. A case of a portion of these toxicants is phytate, cyanogenic glycosides, and tannins. Presumably all inherent poisonous substances work as insect supplements in nourishments or their edifices (Chaven and Kadam, 1999).

Synthetic substances present in nourishment test and which have been accounted for with some level of poisonous quality in

humanity incorporate aflatoxin (William, 2000), hemagglutinin (Nelson, *et al.* 2005) and cyanogenic glycosides (Vetter, 2000). Harmfulness is the aftereffect of the connection between three factors to be specific the kind of living being, a grouping of poison and time of length (Savage, 2000). Most plant materials contain some type of dangerous mixes however whether it is harmful or not to a creature will rely upon the strength of the lethal factor, measurements, the recurrence of admission and the normal species in solidarity to that specific poisonous substance (Pariza, 1996). There has been in the course of recent years an efficient endeavor by researchers to illustrate the concoction idea of different normally happening toxicants in like manner and less known sustenances with a view to creating less difficult detoxification methodology for them (Pariza, 1996). For instance, in a portion of the nourishments which contain inborn standards, handling strategies have been produced which make them alright for human utilization. Accordingly, this paper is meant to survey antinutritional factors and their impact on mineral retention.

Literature Reviews

Antinutritional Factors in Many Foods

Subterranean insect wholesome variables are substances that when present in creature feed or water decrease the accessibility of at least one supplements. It is critical to know about subterranean insect dietary variables since they can unfavourably influence the wellbeing of your poultry rush. Plants contain starch polysaccharides and nonstarch polysaccharides (NSPs) Dr. Jacquie Jacob May (2015). A polysaccharide is a chain of sugar particles (otherwise called Monosaccharides) connected together. Polysaccharides are recognized dependent on the carbon molecules of each sugar engaged with the bond and the introduction of the hemiacetal oxygen particle (α/α or β/β). A few polysaccharides are insect nourishing components. Starch is comprised of glucose atoms associated together in what is alluded to as the α -glycosides interface.

The diverse introduction of the β -joins (contrasted with α -joins) makes them impervious to absorption by endogenous stomach related compounds of creatures. NSPs are a piece of plant cell dividers and are nearly connected with different polysaccharides or non-carbohydrate materials, for example, protein and lignin. These affiliations influence the conduct of the NSPs, particularly as to dissolvability. NSPs for the most part are ordered as water-dissolvable or insoluble. Plants for the most part contain a blend of both water-dissolvable and insoluble NSPs; the proportion of the

two kinds changes with sort and phase of development of the plant. Cellulose is insoluble in water and is viewed as fiber. Arabinoxylans and beta-glucans, two different NSPs, are somewhat solvent in water. Most NSPs unfavourably influence processing in creatures devouring them. Dissolvable NSPs influence the consistency of the material in the stomach related tract. This activity, thusly, influences the capacity of the stomach related chemicals to achieve their objective. Assimilation of any discharged supplements is likewise diminished. This decrease in supplement ingestion results in lessened feed proficiency. The sticky idea of the stomach related material additionally can result in the gathering of sticky material around the vent of a chicken) Dr. Jacquie Jacob (May (2015).

Phytic acid

Phytic corrosive is available in many plant frameworks, comprising around 1 to 5% by weight of numerous grains and vegetables. Worry about its essence in sustenance emerges from proof that it diminishes the bioavailability of numerous basic minerals by associating with multivalent cat ions or potentially proteins to frame buildings that might be insoluble or generally inaccessible under physiologic conditions [2]. Phytic corrosive substance can be decreased through dousing or different types of preparing (Real food media, 2009).

Tannins

Polyphenols (tannins) are normally situated in the pericarp as well as test, particularly on shade cultivars of vegetables and millets. Tannin focus is accounted for to be higher in hued seed coats with a scope of 38 - 43 mg/g and low in white covered beans (1.3 mg/g). In any case, values ran from 3.8-5.9mg/g in the cotyledons (Elias, Fernandez and Bressani, 1979).

Saponins

Saponins are glycosides made out of a lipid-dissolvable aglycone that comprises of either a sterol or all the more normally, a triterpenoid structure connected to water-solvent sugar deposits that vary in their sort and sum. The real wellsprings of dietary Saponins are vegetables, and numerous kinds of Saponins can be available in a similar bean (Messina, 1999). Saponins are ineffectively consumed. They can slaughter or restrain malignancy cells without executing typical cells (Rao, 1996). Most Saponins shape insoluble buildings with 3- β -hydroxysteroids and are known to collaborate with and frame huge, blended micelles with bile acids and cholesterol (Mali now, Marbin and dela Castra, 1985).

Trypsin inhibitors

Trypsin inhibitors when ingested by a man in huge amount upset the stomach related process and may prompt bother some physiological responses (Booth, Robbins and Kibellin, 1960). They exist together with against α -amylases and are found for the most part in the external layer of the cotyledon of vegetables. Trypsin inhibitors from beans meddle with protein processing and in a few types of creatures do cause pancreatic growth and upgrade synthetically prompted pancreatic tumors (Grant, 1989). In any case, warm treating dry beans for the most part lessen the trypsin inhibitor content by 80 - 90% (Duarte-Rayas, 1992). Other preparing strategies like absorbing water through draining, maturation, and germination have been appeared to likewise diminish trypsin inhibitors (Nnam, 1997; Obiakor, 2008; Obizoba and Atti, 1991; Ene-Obong and Obizoba, 1995).

Oxalates

Oxalate happens broadly in the plant kingdom; models of nourishments containing oxalates are dark pepper, parsley, poppy seed, amaranth, spinach, chard, beets, cocoa, chocolate, most nuts, most berries, fish tail palms, New Zealand spinach (*Tetragonia tetragonioides*) and beans. Overabundance utilization of oxalates may result in kidney infection or even passing because of oxalate harming (Street savvier and Hitchcock, 1976). Oxalic corrosive can initiate poisonous and in addition hostile to nutritive impacts. To people, it very well may be intensely lethal. Nonetheless, it would require huge dosages of 4 to 5 g to prompt any poisonous impact

The oxalic corrosive levels generally found in nourishment, in any case, are no reason for concern. Like Phytic corrosive, oxalic corrosive lessens the accessibility of basic bivalent cat ions. Oxalic corrosive is a solid corrosive, and, with basic earth metal particles and other divalent metal particles, it shapes salts that are not really dissolvable in water. Calcium oxalate is insoluble in water at nonpartisan or soluble pH and breaks up effortlessly in a corrosive medium. Oxalates deliver disturbance in the mouth and in this manner keeping the assimilation of calcium and iron in

Occurrence

Subterranean insect supplements are found at some level in all sustenance's for an assortment of reasons. Be that as it may, their levels are decreased in present day crops, most likely as a result of the procedure of training [4]. The likelihood currently exists to take out subterranean insect supplements completely utilizing hereditary designing; be that as it may, since these mixes may

likewise have useful impacts, such hereditary changes could make the sustenance more nutritious however not enhance individuals' wellbeing (Welch RM, Graham RD February 2004).

Classification of the Anti-Nutritional Factors

The counter nourishing variables might be partitioned into two noteworthy classifications. They are: (1). Proteins, (for example, lectins and protease inhibitors) which are touchy to ordinary preparing temperatures. (2). Different substances which are steady or impervious to these temperatures and which incorporate, among numerous others, polyphenolic mixes (primarily dense tannins), non-protein amino acids and galactomannan gums (Osagie, 1998). As a rule, a solitary plant may contain at least two lethal mixes, for the most part drawn from the two classes, which add to the challenges of detoxification. As indicated by Aletor [5].

Methods for Quantification of the Ant nutritional Factors in Plants

A few strategies are utilized for the quantitative assurance of hostile to nourishing variables in sustenances dependent on reports by various creators. These are: trypsin inhibitor exercises are resolved by Liener (1979); hemagglutinin, Jaffe [6]; cyanogenic glycosides (HCN), Bradbury, *et al.* (1999); oxalates, Fasset, (1996); phytates, Maga [7]; tannin, Dawra, *et al.* (1988); Saponins, Brunner (1984); and alkaloids, Henry (1973).

Biochemical Effects of the Anti-Nutritional Factors

The biochemical and toxicological/unfavourable impacts of plant's auxiliary metabolites (hostile to wholesome variables) have been looked into by a few creators [5,8]. Be that as it may, their antagonistic impacts will be quickly featured. Hostile to healthful elements lessen creature efficiency, however, may likewise cause danger amid times of shortage or imprisonment when the feed wealthy in these substances is devoured by creatures in huge amounts (Kumar, 1992). Cyanogenic glucoside on hydrolysis yields dangerous hydrocyanic corrosive (HCN). The cyanide particles restrain a few compound frameworks; discourage development through obstruction with certain basic amino acids and usage of related supplements. They likewise cause intense lethality, neuropathy, and demise [9,10]. Tannins on the grounds that diminished feed utilization in creatures, tie dietary protein and stomach related chemicals to frame buildings that are not promptly absorbable [5]. They likewise cause diminished attractiveness and lessened development rate (Roeder, 1995).

Saponins cause hypercholesterolemia by restricting cholesterol, making it inaccessible for ingestion. They likewise cause hemolysis of red platelets and are dangerous to rodents [11]. Saponins from *Bulbostemma paniculatum* and *Pentapanax leschenaultii* have additionally been exhibited to have against spermal consequences for human spermatozoa [12,13]. They fundamentally repressed the acrosine action of human sperms and the spermicidal impact was credited to solid harm of the spermal plasma layer [12]. Trypsins (protease inhibitor) causes pancreatic expansion and development misery (Aletor and Fetuga, 1987).

Phytates tie minerals like calcium, iron, magnesium, and zinc and make them inaccessible (Nelson, *et al.* 1968). Oxalates, as phytates, tie minerals like calcium and magnesium and meddle with their digestion. They likewise cause strong shortcoming and loss of motion. Oxalates likewise cause gastrointestinal tract aggravation, blockage of the renal tubules by calcium oxalate precious stones, improvement of urinary calculi and hypocalcemia [3]. Jones, *et al.* (1997) detailed that oxalates cause nephrotic sores in the kidney. Oxalate, phytate, and tannins are enemies of supplements, which could be dangerous when devoured in a natural sustenance [14].

The bioavailability of the fundamental supplements in plant sustenances could be lessened by the nearness in these plants of some enemy of dietary factors, for example, oxalates and cyanogenic glycosides [15]. A lot of solvent oxalate in the body keeps the ingestion of dissolvable calcium particles as the oxalate ties the calcium particles to frame insoluble calcium oxalate edifices. Accordingly, individuals with the propensity to frame kidney stones are encouraged to maintain a strategic distance from oxalate-rich sustenances [16]. Gossypols are accounted for to cause creature and human poisonous quality and high frequency of irreversible testicular harm. Dietary gossypol can likewise realize the expanded necessity, for lysine as well as for iron which it can chelate [5]. At the Plant oestrogens additionally cause lethality in creatures. For instance, it has for quite some time been perceived that sheep brushing underground clover (*Trifolium subterraneum*) are inclined to poor conceptive execution [5]. There are some enemy of wholesome factors in a few plants, particularly leguminous plants, whose method of activity is ineffectively comprehended. These are hostile to nutrient elements.

Crude kidney beans are accepted to contain an adversary to nutrient E as confirm by liver rot in rodents and strong dystrophy

and low centralization of plasma tocopherol in chicks [17]. Hostile to nutrient E has additionally been noted in secluded soy protein, or, in other words be α -tocopherol oxidase. Unheated soybean flour has been observed to be inadequate in Vitamin B12, as well as contains a warmth labile factor that builds the prerequisite for nutrient B12 [17]. Alkaloids are likewise answered to cause modification of ordinary foetal improvements bringing about foetal deformity in ewes. These are caused by teratogenic alkaloids (Mulvihill, 1972). Glycoalkaloids are accounted for to make haemolysis and danger people [5].

Varietals Differences and Effects of Methods of Domestic Processing and Cooking

The misfortunes in B-nutrients and minerals in chickpeas cooked by microwaving were littler than in those cooked by bubbling and autoclaving. Germination brought about more noteworthy maintenance everything being equal, and B-nutrients contrasted with cooking medications. In vitro protein edibility, protein proficiency proportion and basic amino corrosive record were enhanced by all medications. The substance score and restricting amino corrosive of chickpeas exposed to the different medicines fluctuated extensively, contingent upon the kind of treatment. In view of these outcomes, microwave cooking gives off an impression of being the best option for vegetable readiness in family units and eateries. Moshal, *et al.* [18] revealed the impact of whitening on the substance of hostile to dietary factors in chosen vegetables. Levels of both tannic corrosive and Phytic corrosive were essentially ($p < 0.05$) lessened by ordinary and microwave whitening strategies while oxalic corrosive levels were not fundamentally ($p > 0.05$) decreased in the greater part of the medications by both of the whitening techniques. All in all, they prescribed whitening as a successful technique for decreasing the counter dietary factors in green vegetables; be that as it may, facilitate examination on the warming occasions for both traditional and microwave whitening strategies has been proposed. Alonso, *et al.* [19] detailed the impacts of expulsion and customary preparing strategies on subterranean insect supplements and in vitro absorbability of protein and starch in faba and kidney beans. De-hulling altogether expanded protein content and incredibly lessened dense tannin and polyphenol levels in the two vegetables. Expulsion was the best strategy to annul trypsin, chymotrypsin, α -amylase inhibitors and hemagglutinating movement without adjusting protein content. Besides, this warm treatment was best in enhancing protein and starch absorbability when contrasted and dehulling, drenching and

Van Bruggen., *et al.* (1993) revealed the strategies and gadgets for decreasing the measure of against wholesome factors in a blend of crude material for creature feed. The creation identifies with a strategy for decreasing the measure of insect wholesome factors in a crude material blend for delivering an element for creature feed, for example, cows grain or household creature feed, which crude material blend contains at any rate rapeseed in an amount somewhere in the range of 1 and 100%, by exposing the crude material blend to a steam treatment for a foreordained time at a foreordained temperature. Because of the steam treatment, the subterranean insect wholesome variables are in any event halfway separated and decided constituents, for example, fats likewise turn out to be better available, whereby the dietary benefit of the last creature feed increments. Plant phytochemicals show assorted pharmacological and biochemical activities when ingested by creatures and man [20]. The trypsin inhibitor esteems were fundamentally diminished ($P < 0.05$) by the diverse treatment strategies, with cooking being the best.

Effect of Antinutritional Factors on Mineral Absorption

Phytic corrosive

Phytic corrosive has a solid restricting liking to minerals, for example, calcium, magnesium, iron, copper, and zinc. This could result in precipitation, making the minerals inaccessible for assimilation in the digestion tracts [21]. Phytic acids are normal in the structures of nuts, seeds, and grains. It is essentially present as a salt of the mono-and divalent cations K^+ , Mg^{2+} , and Ca^{2+} and collects in the seeds amid the maturing time frame. Phytate is viewed as the essential stockpiling type of both phosphate and inositol in plant seeds and grains. What's more, phytate has been proposed to fill in as a store of cations, of high vitality phosphoryl gatherings, and, by chelating free iron, as an intense common enemy of oxidant (Mueller I. 2001).

Oxalic corrosive and oxalates

These are available in numerous plants, especially in individuals from the spinach family. Oxalates tie to calcium and keep its assimilation in the human body. Oxalate is an enemy of supplement which under ordinary conditions is limited to isolate compartments. Be that as it may, when it is handled and additionally processed, it comes into contact with the supplements in the gastrointestinal tract when discharged, oxalic corrosive ties with supplements, rendering them out of reach to the body (Noonan, S. C., and Savage, G. P. 1999).

Glucosinolates

Keep the take-up of iodine, influencing the capacity of the thyroid and along these lines are viewed as goitrogens [2]. They are found in broccoli, Brussel sprouts, cabbage, and cauliflower. Various plant species create hydrogen cyanide (HCN) from cyanogenic glycosides when they are expended. This cyanogen are glycosides of a sugar, frequently glucose, or, in other words a cyanide-containing aglycone. Cyanogenic glycosides are delegated phytoanticipins. Their general capacity in plants is reliant on actuation by β -glycosidase to discharge dangerous unpredictable HCN and in addition ketones or aldehydes to fight off herbivore and pathogen assault (Golden M. 2009). Inordinate admission of required supplements can likewise result in them having an enemy of supplement activity. Inordinate admission of fiber can decrease the travel time through the digestive organs to such an extent, to the point that different supplements can't be assimilated [22-29].

Conclusion

Elements that decide the nutritive estimation of sustenances and feedstuffs are extremely unpredictable. All accessible data, both subjective and quantitative must be utilized in making judgments about the supplements of a specific plant animal categories. Phytic corrosive, tannins, Saponins, Trypsin inhibitors, and oxalate are the fundamental antinutritional factors surveyed in this paper. Additionally, there are numerous cutting edge and conventional innovations, for example, microwave cooking, aging, and germination.

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