Consumer’s knowledge, usage and storage pattern of *ogi* – a fermented cereal gruel in South West, Nigeria.

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*Ogi*-a fermented porridge made from maize, sorghum or millet is one the popular indigenous fermented foods in West Africa; hence it has been a subject of scientific evaluations. However, there is paucity of information on the knowledge and attitude of consumers to some of the evaluations. Such information would act as useful basis for effective application of interventions designed to improve the product. Consumers (n=210) of *ogi* in Nigeria were selected using a convenient intentional and reasoned sampling. Semi structured, validated questionnaire and face-to-face interview was used to collect data on production, usage and storage of *ogi*. Maize, sorghum and millet were used in *ogi* production in decreasing order of preference. Majority (207) of the respondents process *ogi* using wet-milling method with the addition of spices (ginger, garlic, cloves). Many (48.6%) respondents are aware that *ogi* can be fortified with fruits and legumes, however only 11.8% process or consume fortified *ogi*. Category of family members that consume *ogi* are infants between 4 months to 2 years (68%), children (45%), adults (25%), convalescence (42%) and lactating mothers (56%). Many respondents (52.4%) consumed *ogi* once in a week; 16.7% consumed it daily. Submergence in water with frequent changing of sour water was most effective way of storing and preserving *ogi*. Respondents use the supernatant of *ogi* and uncooked *ogi* in the management of diarrhoea (65%), stomach upset (42%) and nausea (33%). The need for nutrition education of consumers of *ogi* to encourage consumer to accept the views of the experts is recommended.