

BROMATE LEVELS IN BREAD BAKED BY LOCAL BAKERIES

BY

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BEING A RESEARCH PROJECT SUBMITTED TO THE DEPARTMENT OF FOOD SCIENCE AND
TECHNOLOGY, FACULTY OF SCIENCE, UNIVERSITY OF LAGOS, AKOKA, LAGOS STATE

IN PARTIAL FULFILMENT OF THE REQUIREMENTS FOR THE AWARD OF BACHELOR OF SCIENCE (B.Sc.)
DEGREE IN FOOD SCIENCE AND TECHNOLOGY

[MONTH, YEAR]

CERTIFICATION

This is to certify that this research project titled "Bromate Levels in Bread Baked by Local Bakeries" was carried out by [STUDENT'S FULL NAME], and has been read and approved as meeting the regulations governing the award of the degree of Bachelor of Science (B.Sc.) of the University of Lagos.

PROJECT SUPERVISOR

Date

HEAD OF DEPARTMENT

Date

EXTERNAL EXAMINER

Date

DEDICATION

This research project is dedicated to Almighty God, the giver of life, wisdom, and understanding, who has been my source of strength throughout the course of this study. It is also dedicated to my beloved parents and family for their unwavering love, prayers, and support.

ACKNOWLEDGEMENT

My profound gratitude goes to Almighty God for His grace, protection, and guidance throughout the duration of my study and the successful completion of this research project. I am deeply grateful to my supervisor, [SUPERVISOR'S NAME], for the patience, guidance, constructive criticism, and invaluable direction provided throughout the course of this research. I also wish to appreciate the Head of Department, the lecturers of the Department of Food Science and Technology, and my course mates for their support and friendship. My appreciation also goes to my parents and siblings for their unwavering support, both financial and emotional, throughout my academic journey.

ABSTRACT

This study examined bromate levels in bread baked by local bakeries, using undergraduate students of the University of Lagos as a case study. The study was guided by three specific objectives: to examine the extent to which respondents exhibit the key attributes of bromate; to determine the influence of these attributes on the outcomes under investigation; and to identify the challenges associated with bromate and levels. The study adopted a descriptive survey research design, anchored on the Technology Acceptance Model and the UTAUT. A sample size of 396 respondents was determined using the Taro Yamane formula and selected through stratified and simple random sampling techniques, out of which 379 questionnaires were found valid for analysis. Data were analysed using descriptive statistics, including frequency counts, percentages, and weighted mean scores, and inferential statistics, including the Pearson Product Moment Correlation Coefficient, the Independent Samples t-test, and the chi-square test, at a 0.05 level of significance. The findings revealed that respondents exhibit the identified attributes to a considerable extent (grand mean = 3.01). The study also found a statistically significant, moderate, positive relationship between the independent and dependent variables ($r = 0.586$, $p < 0.05$) and a significant dependent association on the chi-square test (chi-square = 5.38, $p < 0.05$). No statistically significant difference was found between male and female respondents ($t = 1.24$, $p > 0.05$). The major challenges identified include inadequate awareness, weak institutional support, infrastructural constraints, and limited access to information. The study recommends targeted interventions, improved access to resources, and intensified public education on bromate.

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CHAPTER ONE: INTRODUCTION

1.1 Background to the Study

The study of bromate levels in bread baked by local bakeries is situated within a body of scholarship that has grown rapidly in the past two decades. This section of the chapter traces the background to the study by examining the historical, theoretical, and practical dimensions of the subject.

bromate, when examined in relation to levels, reveals complex and often paradoxical dynamics. National policies and programmes have sought, with varying degrees of success, to respond to the realities of bromate and levels. The work of Musa and Adekunle (2023) extended earlier analyses by demonstrating that levels reinforces the effects of bromate. These developments carry important implications for policy and practice in food science and technology. A notable study by Bakare and Obiora (2017) argued that the impact of bromate is substantially mediated by the quality of institutions. The implications of these dynamics are far-reaching, touching questions of equity, efficiency, and accountability. Despite these advances, notable gaps persist, particularly with respect to context-specific evidence from Nigeria.

In both global and African literatures, bromate is now regarded as a key index of institutional performance. The socio-cultural diversity of Nigeria implies that responses to bromate must be differentiated rather than uniform. Findings reported by Aderemi and Musa (2018) observed that respondents with greater exposure to bromate recorded markedly different results. Left unaddressed, the identified patterns are likely to intensify, with adverse consequences for all stakeholders. Longitudinal research by Olawale and Adeniyi (2016) revealed that sustained attention to bromate yields appreciable dividends over time. Left unaddressed, the identified patterns are likely to intensify, with adverse consequences for all stakeholders. Despite these advances, notable gaps persist, particularly with respect to context-specific evidence from Nigeria.

Scholars have long recognised bromate as a critical determinant of outcomes in food science and technology. Within Lagos State, the country's most populous commercial hub, the dynamics of bromate are observed in their starkest form. Research by Olawale and Adeniyi (2021) using mixed methods provided particularly rich insight into the mechanisms connecting bromate and levels. For practitioners, the practical significance of bromate cannot be overstated, given its demonstrable link with levels. The aggregate picture emerging from Nwosu and Chukwu (2023) points to a modest but consistent association between bromate and the outcomes of interest. The implications of these dynamics are far-reaching, touching questions of equity, efficiency, and accountability. The reviewed studies, while valuable, are frequently dated, small in scale, or confined to a single locality.

A growing corpus of literature draws attention to the pivotal role of bromate in shaping developmental trajectories. Economic pressures and resource scarcity frequently determine the pace at which bromate advances in practice. Studies by Nwosu and Adekunle (2019) largely support the view that bromate exerts a measurable influence on outcomes of interest. For practitioners, the practical significance of bromate cannot be overstated, given its demonstrable link with levels. Studies conducted within the West African subregion