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Food induced metal release

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Fufu is a major staple food in Ghana and most West African countries. It is prepared from cooked cassava (*Manihot esculenta*) and/or plantain (*Musa paradisiaca*) pounded together into a thick dough-like consistency and served with different, but often tomato soup with meat or fish. The fufu is pounded in a stainless-steel machine called the fufu pounding machine, which uses friction to operate. Therefore, there is a need for me to investigate the metal release from stainless steel into fufu and tomato soup. The objectives of this study are to determine metal release from two common stainless-steel grades in food contact materials (ASTM 304 and ASTM 201) into Fufu and Tomato soup and identify the corrosion behaviour of the metals in the food. This research is to help to create awareness of the concentration of metals in foods among consumers and all the stakeholders in the food industry.