**Results and discussions**

The total titratable acidity and pH values of all biopreserved *ogi* flour samples with only 2% garlic, 4% garlic, 4% ginger and samples with blends of 2% garlic-2% ginger, 2% garlic-4% ginger and 4% garlic-2% ginger were stable throughout the 16 weeks of storage. Addition of powdered garlic and ginger improve the stability of *ogi* flour of pH and total titratable acidity (TTA) values throughout the study of 16 weeks when compared with control. pH and total titratable acidity of the control were stable for 8 weeks during storage (Figures 1 and 2). With the exception of *ogi* flour (sorghum) containing 2% ginger, the pH was stable for 12 weeks followed by a slight increase from 3.75-3.88 till the end of storage. The addition of garlic and ginger slightly increased the ash content (0.04%), similar trends were observed in the protein content. However, in all biopreserved *ogi* samples containing garlic-ginger, a decrease in moisture content was recorded, with the lowest in *ogi* (sorghum)containing 2% garlic-4% ginger (7.70 %), when compared to the control sample (8.17 %)*.* The moisture content of all biopreserved samples as presented in Table 1 ranged between 7.72-8.17%, and is less than the 10% recommendation for a floury product as reported by Ikujenlola *et al* (22). The proximate composition of samples was comparable to findings reported during the production of *ogi* flour from cereal (23)(17). The addition also increased most of the mineral content of *ogi* samples. *Ogi* (maize) containing blends of 4% garlic and 2% ginger had the highest amount of sodium, iron, and manganese. *Ogi* (sorghum) containing blends of 4% garlic and 2% ginger has the highest