

Table 2 Linamarin (mgHCN/Kg) values obtained during fermentation of milled cassava peels

Fermenting Organism	Linamarin (mgHCN/Kg) values obtained during fermentation /period of fermentation (hours)				
	0	24	48	72	96
Control	247.66 ± 5.0 ^a	91.23 ± 3.9 ^a	90.99 ± 3.7 ^b	77.56 ± 7.9 ^c	48.67 ± 4.0 ^a
<i>Lactobacillus</i> sp	281.86 ± 4.5 ^b	126.43 ± 6.4 ^b	88.88 ± 1.9 ^b	53.53 ± 0.7 ^b	21.67 ± 5.9 ^a
<i>C. manihot.</i>	280.00 ± 5.8 ^b	190.56 ± 3.9 ^d	124.66 ± 4.1 ^c	80.03 ± 5.8 ^c	53.20 ± 0.2 ^a
<i>S. exguus</i>	317.66 ± 2.0 ^c	175.46 ± 9.7 ^{cd}	84.67 ± 1.2 ^b	51.00 ± 2.2 ^b	22.21 ± 6.2 ^a
<i>Geotrichum candidum</i>	317.86 ± 1.9 ^c	160.20 ± 6.0 ^c	88.66 ± 1.8 ^b	53.33 ± 0.0 ^b	20.11 ± 5.8 ^a
Mixed microbes	275.75 ± 9.8 ^b	124.56 ± 4.0 ^b	58.10 ± 4.2 ^a	20.11 ± 1.7 ^a	15.20 ± 1.3 ^a

Note: Each value is Means ± Standard deviation of three replicates. Values followed by the same letter in the same column are not significantly different using Tukey's Test at *(P < 0.05)