

Table 3 Residual cyanide (mgHCN/kg) obtained during fermentation of milled cassava peels

Fermenting Organism	Residual cyanide (mgHCN/Kg) values obtained during fermentation / period of fermentation (Hours)				
	0	24	48	72	96
Control	57.87 ± 3.96	59.43 ± 5.37	59.97 ± 5.77	59.97 ± 5.77	59.77 ± 5.61
<i>Lactobacillus</i> sp	55.90 ± 2.31	59.77 ± 5.60	59.97 ± 5.77	62.10 ± 7.62	62.10 ± 7.60
<i>C. manihot.</i>	55.90 ± 2.30	57.66 ± 3.78	57.77 ± 3.87	58.00 ± 4.09	58.00 ± 4.09
<i>S. exguus</i>	57.44 ± 3.60	60.00 ± 5.77	61.67 ± 7.30	60.31 ± 6.06	60.20 ± 5.90
<i>Geotrichum candidum</i>	57.20 ± 3.48	59.63 ± 5.51	61.20 ± 6.84	61.67 ± 7.30	60.00 ± 5.77
Mixed microbes	58.03 ± 4.10	57.77 ± 3.87	59.53 ± 5.43	59.77 ± 5.60	60.03 ± 4.35

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