

Table 4 Total titratable acidity obtained during fermentation of milled cassava peels

Fermenting Organism	Total titratable acidity obtained during fermentation (%) / period of fermentation (hours)				
	0	24	48	72	96
Control	0.58 ± 0.04 ^b	0.66 ± 0.06 ^a	1.30 ± 0.04 ^c	1.94 ± 0.07 ^d	2.220 ± 0.56 ^d
<i>Lactobacillus</i> sp	0.52 ± 0.04 ^b	0.66 ± 0.00 ^a	1.30 ± 0.04 ^c	2.22 ± 0.04 ^e	2.23 ± 0.04 ^d
<i>C. manihot.</i>	0.42 ± 0.00 ^a	0.82 ± 0.04 ^b	0.90 ± 0.00 ^a	1.16 ± 0.04 ^a	1.22 ± 0.04 ^a
<i>S. exguus</i>	0.42 ± 0.00 ^a	0.88 ± 0.04 ^b	0.82 ± 0.04 ^a	1.54 ± 0.04 ^b	1.54 ± 0.04 ^b
<i>Geotrichum candidum</i>	0.68 ± 0.04 ^c	0.58 ± 0.04 ^a	1.10 ± 0.04 ^b	1.78 ± 0.04 ^c	1.84 ± 0.07 ^c
Mixed microbes	0.58 ± 0.05 ^b	0.58 ± 0.04 ^b	1.22 ± 0.04 ^c	1.96 ± 0.04 ^d	1.84 ± 0.07 ^c

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)