

Table 5 Daily pH of fermented of milled cassava peels

Fermenting Organism	pH of fermented cassava peels and period of fermentation (hours) for wet sample				
	0	24	48	72	96
Control	8.90 ± 0.00 ^d	7.93 ± 0.06 ^c	7.37 ± 0.06 ^d	6.07 ± 0.06 ^{bc}	5.70 ± 0.1 ^{bc}
<i>Lactobacillus</i> sp	8.23 ± 0.06 ^c	7.97 ± 0.06 ^c	6.20 ± 0.00 ^a	5.87 ± 0.05 ^a	5.57 ± 0.06 ^{ab}
<i>C. manihot.</i>	8.03 ± 0.06 ^{ab}	7.53 ± 0.06 ^b	6.87 ± 0.06 ^c	6.40 ± 0.00 ^d	5.90 ± 0.10 ^{cd}
<i>S. exguus</i>	7.97 ± 0.06 ^a	7.53 ± 0.06 ^b	6.97 ± 0.06 ^c	6.20 ± 0.00 ^c	5.87 ± 0.06 ^{cd}
<i>Geotrichum candidum</i>	8.13 ± 0.58 ^{bc}	7.30 ± 0.06 ^a	6.83 ± 0.06 ^c	6.03 ± 0.06 ^{bc}	5.40 ± 0.00 ^a
Mixed microbes	8.17 ± 0.58 ^{bc}	7.67 ± 0.06 ^b	6.53 ± 0.06 ^b	6.00 ± 0.00 ^{ab}	5.97 ± 0.12 ^d

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)