

Table 6 Proximate analysis of wet cassava peels before and after 96 hours fermentation

Treatments	Carbohydrate	Protein	Oil	Ash	Fibre
Value before fermentation	67.17 ± 0.00 ^g	20.78 ± 0.01 ^a	6.33 ± 0.00 ^a	3.72 ± 0.03 ^d	2.00 ± 0.00 ^c
Control	52.77 ± 0.01 ^d	25.32 ± 0.01 ^f	13.34 ± 0.47 ^b	4.43 ± 0.07 ^e	4.14 ± 0.01 ^d
<i>Lactobacillus plantarum</i>	48.13 ± 0.01 ^a	26.83 ± 0.01 ^g	19.36 ± 0.02 ^e	2.16 ± 0.10 ^c	3.32 ± 0.02 ^e
<i>C. manihot</i>	51.44 ± 0.01 ^b	24.14 ± 0.03 ^d	18.69 ± 0.04 ^d	1.95 ± 0.02 ^b	3.89 ± 0.01 ^f
<i>S. exguus</i>	54.22 ± 1.19 ^e	23.53 ± 0.03 ^b	17.84 ± 0.00 ^c	2.31 ± 0.02 ^c	2.10 ± 0.01 ^d
<i>G. candidum</i>	54.48 ± 1.01 ^f	23.31 ± 0.02 ^c	18.53 ± 0.02 ^d	1.88 ± 0.12 ^{ab}	1.80 ± 0.03 ^a
Mixed microbes	51.78 ± 1.99 ^c	24.67 ± 0.00 ^e	19.87 ± 0.02 ^f	1.79 ± 0.01 ^a	1.89 ± 0.01 ^b

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); NB: The control represents the proximate analysis of the un-inoculate wet peels after 96 hours