

Table 2 pH and microbial counts of freshly produced snack before packaging for storage

Treatments	Parameter		
	pH (Mean ±STD)	Bacteri (cfu/g) ±STD	Fungi (sfu/g) ±STD
Untreated	9.60 ±0.1 <sup>d</sup>	9x10 <sup>2</sup> ±2.65 <sup>a</sup>	8x10 <sup>2</sup> ±6.08 <sup>a</sup>
<i>Ocimum gratissimum</i> crude extract	10.53 ±0.12 <sup>b</sup>	1x10 <sup>2</sup> ±1.52 <sup>b</sup>	5x10 <sup>2</sup> ±2.08 <sup>a</sup>
<i>Vernonia amygdalina</i> crude extract	10.13 ±0.21 <sup>c</sup>	7x10 <sup>2</sup> ±5.51 <sup>a</sup>	6x10 <sup>2</sup> ±1.52 <sup>a</sup>
Mixture of <i>Vernonia amygdalina</i> plus <i>Ocimum gratissimum</i> crude extract	11.10 ±0.15 <sup>a</sup>	1x10 <sup>2</sup> ±1.15 <sup>b</sup>	8x10 <sup>2</sup> ±2.89 <sup>a</sup>

Note: Means with the same superscript are not significantly different (P > 0.05).