

Table 8 Microorganisms isolated from different snack samples

Snack sample	Microorganisms isolated
sample a	<i>micrococcus</i> spp., <i>aspergillus</i> spp., <i>fusarium verticiliodes</i> , <i>staphylococcus aureus</i> , <i>mucor</i> spp., <i>fusarium</i> spp., <i>penicilium</i> spp., <i>alternaria</i> spp., <i>pseudomonas aeruginosa</i> , <i>rhizopus stolonifer</i> <i>trichoderma longibrachiatum</i> , <i>candida sake</i> and yeast
sample b	<i>bacillus</i> spp., <i>staphylococcus aureus</i> , <i>micrococcus</i> spp., <i>aspergillus</i> spp.
sample c	<i>bacillus</i> spp., <i>staphylococcus aureus</i> , <i>aspergillus</i> spp and <i>fusarium</i> spp.
sample d	<i>micrococcus</i> spp., <i>aspergillus</i> spp., <i>fusarium verticiliodes</i> , <i>staphylococcus aureus</i>

Note: A =Untreated; B = Ocimum gratissimum fortified snack; C = Vernonia amygdalina fortified snack; D = Mixture of Vernonia amygdalina plus Ocimum gratissimum fortified snack