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Fermented Cassava Peel Evaluation

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Abstract : Cassava Peel contains cyanogenic glycoside and it will result in glucose and cyanide (HCN) when oxidation caused by linamarase enzyme takes place. High cyanide in cassava peel can cause poisoning. Proper processing of cassava peel is necessary in order to avoid poisoning to those consuming it. One technique to get rid of cyanide and increase nutrient value of cassava peel is fermentation. Type of material used for cassava peel fermentation is cassava yeast. Fermentation takes 8, 9 and 10 days with 5% dosage. Cassava peel is incubated in room temperature or 30⁰C. The results reveal that the most suitable time for cassava peel fermentation is 10 days and the dosage is 5 grams. It decreases 82.47% of HCN, or from 117.18 ppm into 20.53 ppm. Chemical composition is 31.60% of water, 11.22% of protein, 2.91% of fat, 8.87% of crude fiber, 10.23% of ash and 20.09% of starch.

Keywords: cassava peel, fermentation, yeast, HCN.

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