

Yeasts and Moulds Associated with *Ogi*-A Cereal Based Weaning Food during Storage

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ABSTRACT

The populations and profiles of moulds and yeasts species present in *ogi* during fermentation and storage at room temperature until spoilage sets in were determined. Yeasts counts increased throughout the fermentation period while moulds were present till 12 h of soaking; thereafter no mould population was observed again. During the storage period, initial yeasts counts ($4.62 \pm 1.05 \log \text{ cfu g}^{-1}$) in the corn steep liquor increased and peaked at $8.96 \pm 2.00 \log \text{ cfu g}^{-1}$ on day 12, then reduced thereafter. Moulds were not isolated until day 10 and day 12 in the corn steep liquor and the *ogi* samples, respectively. The moulds isolated during storage include *A. niger*, *A. flavus*, *Rhizopus nigrican* and *Penicillium* sp. while the yeasts are *Saccharomyces cerevisiae* (strain 1), *Candida krusei* (strain 1), *C. krusei* (strain 2), *C. tropicalis*, *C. vini* (strain 1) and *Geotrichum candidum*. The percentage of occurrence of *A. niger* was 12% on the 8th day, this however increased to 56% by the 20th day. *Saccharomyces cerevisiae* (18%) present at the beginning of storage reduced to 2% by the 10th day of storage while *Candida krusei* (15%) increased to 28% by day 20.