

# **The effects of baobab pulp powder on the microflora involved in tempe fermentation**

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## **Abstract**

Locally prepared tempe that underwent natural fermentation was characterized by the growth of *Lactobacillus plantarum*, *Streptococcus lactis*, *Bacillus* sp., *Salmonella* sp., *Klebsiella* sp., *Lactococcus lactis*, *Rhizopus* sp. and *Staphylococcus* sp., while fermentation carried out with the addition of varying levels of baobab pulp powder had mainly lactic acid bacteria (LAB) *Lactobacillus plantarum*, *Lactobacillus fermentum*, *Lactobacillus acidophilus* and *Rhizopus* sp. dominating. Increasing concentrations of baobab pulp powder led to an increase in the population of lactic acid bacteria (LAB) from  $2.3 \times 10^2$  to  $3.3 \times 10^4$  while it reduced the population of inoculated *Rhizopus* from  $10^2$  to only six colonies on malt extract agar (MEA).