

List of Content

	page
LIST OF TABLES	i
LIST OF FIGURES	iii
APPENDICES	iv
ABBREVIATIONS	v
ACKNOWLEDGEMENTS	vii
1. Introduction	1
1.1. Background of the study	1
1.2. Objectives of the study	2
1.3. Hypotheses	3
2. Literature review	4
2.1. Cassava peel	4
2.2. Nutritive value of cassava peel	4
2.3. Utilization of cassava peel for animal feeding	7
2.4. Factors limiting the use cassava peel in animal feeding	7
2.4.1. Nutrient content	7
2.4.2. Hydrogen cyanide acid (HCN) content	8
2.4.2.1. Effect of hydrogen cyanide acid on growth	10
2.4.2.2. Effect of hydrogen cyanide acid on reproduction	10
2.4.2.3. Lethal doses of hydrogen cyanide acid in animal	11
2.5. Methods to improve nutritive value of cassava peel	12
2.5.1. Washing and soaking	12
2.5.2. Drying	12
2.5.3. Boiling	14
2.5.4. Fermentation	16
2.5.4.1. Princip of fermentation	16
2.5.4.2. <i>Saccharomyces cerevisiae</i> yeast as inoculum	16
2.5.4.3. The advantage of fermentation process	18
2.5.4.3.1. Effect of fermentation process on nutrient content	19
2.5.4.3.2. Effect of fermentation process on the volatile fatty acid value.....	20
2.5.4.3.3. Effect of fermentation process on the digestibility value	20

2.5.4.3.4.	Effect of fermentation process on the hydrogen cyanide content	21
2.6.	Utilization of treated cassava peel in animal feeding	21
2.6.1.	Cassava peel for mono-gastric animals	21
2.6.2.	Cassava peel for ruminants	22

3. Experiment 1

The influence of boiling time on Hydrogen cyanide acid content and Metabolizable Energy content of Cassava Peel

3.1.	Objectives	25
3.2.	Materials and methods	25
3.2.1.	Materials	25
3.2.2.	Methods	25
3.2.2.1.	Determination of hydrogen cyanide acid content	25
3.2.2.2.	Determination of Metabolizable Energy with <i>In vitro</i> Gas Test Method	26
3.2.2.2.1.	Setting of the equipment	26
3.2.2.2.2.	Preparation of rumen liquor	26
3.2.2.2.3.	Incubation	26
3.2.2.2.4.	Calculation of metabolizable energy	28
3.2.2.3.	Chemical analysis	28
3.2.2.4	Statistical analysis	28
3.3.	Results	28
3.3.1.	Hydrogen cyanide acid content	28
3.3.2.	Metabolizable energy content	29
3.4.	Discussion	30
3.4.1.	Effect of boiling time on hydrogen cyanide acid content of cassava peel	30
3.4.2.	Effect of boiling time on metabolizable energy content of cassava peel	31
3.5.	Conclusion	32

4. Experiment 2

Viability test of pure and commercial *Saccharomyces cerevisiae* yeast

4.1.	Objective	33
4.2.	Materials and methods	33
4.2.1.	Materials	33
4.2.2.	Methods	33
4.2.2.1	Viability test	33

4.2.2.2.	Data collection	34
4.2.2.3.	Optimisation of fermentation time of cassava peel on commercial <i>Saccharomyces cerevisiae</i> growth	34
4.3.	Results	35
4.3.1.	Viability of yeast	35
4.3.2.	Optimal fermentation time for commercial <i>Saccharomyces cerevisiae</i> growth on cassava peel	35
4.4.	Discussion	35
4.5.	Conclusion	38

5. Experiment 3

The Effect of fermentation time and *Saccharomyces cerevisiae* level on nutrient content of cassava peel (CaP)

5.1.	Objective	39
5.2.	Materials and methods	39
5.2.1.	Materials	39
5.2.2.	Methods	39
5.2.2.1.	Experimental design	39
5.2.2.2	Data analyses	39
5.2.2.3.	Analyses procedure	40
5.3.	Results	40
5.3.1.	Crude Protein	40
5.3.2.	Crude Fibre	41
5.3.3.	Crude Lipid	42
5.3.4.	Crude Ash	43
5.3.5.	NFE content	45
5.3.6.	Organic Matter	46
5.4.	Discussion	47
5.4.1.	Crude protein, Crude fibre, Crude lipid and Crude Ash	47
5.4.2.	Nitrogen Free Extract	49
5.4.3.	Organic matter	49
5.5.	Conclusion	50

6.	Experiment 4	
The influence of treated Cassava peel (CaP) on the production of volatile fatty acids (VFA) in rumen liquor of sheep (<i>In vitro</i>)		
6.1.	Objective	51
6.2.	Materials and methods	51
6.2.1.	Materials	51
6.2.2.	Methods	51
6.2.2.1.	Preparation of CaP	51
6.2.2.2.	Preparation of solutions	51
6.2.2.3.	Incubation of fresh CaP, boiled CaP and fermented CaP in rumen liquor ...	52
6.2.2.4.	Analyses of volatile fatty acids using gas chromatography	52
6.2.2.5.	Parameters	53
6.3.	Results	53
6.4.	Discussion	54
6.5.	Conclusion	56
7.	Experiment 5	
Effect of treatment of Cassava peel (CaP) on its <i>In vivo</i> digestibility		
7.1.	Objective	57
7.2.	Materials and methods	57
7.2.1.	Materials	57
7.2.1.1.	Feedstuff	57
7.2.1.2.	Animal	57
7.2.1.3.	Housing	57
7.2.1.4.	Animal diet	57
7.2.2.	Methods	58
7.2.2.1.	Sample collection and chemical analysis	58
7.2.2.2.	Data analysis	59
7.3.	Results	59
7.3.1.	Dry Matter (DM) digestibility	59
7.3.2.	Crude Protein (CP) digestibility	59
7.3.3.	Crude lipid (CL) digestibility	61
7.3.4.	Crude fibre (CF) digestibility	61
7.3.5.	Crude Ash (CA) digestibility	61

7.3.6.	Organic Matter (OM) digestibility	62
7.4.	Discussion	62
7.5.	Conclusion	63
8.	Experiment 6	
The influence of treated Cassava Peel (CaP) on growth performance (daily gain and feed conversion rate) and carcass quality of carcass		
8.1.	Objective	64
8.2.	Materials and methods	64
8.2.1.	Materials	64
8.2.1.1.	Animals	64
8.2.1.2.	Housing	64
8.2.1.3.	Animal diet	64
8.2.2.	Methods	65
8.2.2.1.	Experimental design	65
8.2.2.2.	Management, feeding and measurements	66
8.3.	Results	66
8.3.1.	Growth performance of sheep	66
8.3.1.1.	Daily gain	67
8.3.1.2.	Feed conversion ratio	68
8.3.2.	Carcass quality	68
8.3.2.1.	Carcass percentage	68
8.3.2.2.	Warm carcass weight	69
8.3.2.3.	Total tissue depth	70
8.3.2.4.	Carcass lean yield	70
8.3.3.	Economic aspect	70
8.4.	Discussion	71
8.4.1.	Effect of treated cassava peel on growth performance of sheep	71
8.4.1.1.	Gain	71
8.4.1.2.	Feed conversion ratio	72
8.4.2.	Carcass quality	73
8.4.3.	Economic aspect of treated cassava peel as feed for sheep	73
8.5.	Conclusion	74

9.	General discussion and recommendation for further research	75
9.1.	9.1. General discussion	75
9.2.	9.2. Recommendation for further research	77
10.	Conclusion	78
11.	Summary	79
12.	References	82
13.	Appendices	94