V. CONCLUSSION AND SUGGESTION

5.1 Conclussion

Based on the results of research that has been conducted on the Exploration of Microflora of Fermented Cassava (Tapai) from Several Market in Padang, the following conclusions can be obtained:

1. The total microflora (yeast and bacteria) in tapai cassava from Pasar Bandar Buat was 9.0 x 10^7 cfu/g with a yeast percentage of 24% and bacteria 76%, from Pasar Raya 5.5 x 10^7 cfu/g with a yeast percentage of 33% and bacteria 67% and from Pasar Lubuk Buaya 8.4 x 10^7 cfu/g with a yeast percentage of 29% and bacteria 71%.
2. There were amylase and cellulase activities in each cassava. The amylase activity of Pasar Bandar Buat cassava tapai of 1.785 µmol/g tends to be higher than that of Pasar Raya of 0.454 µmol/g and Pasar Lubuk Buaya cassava tapai of 0.534 µmol/g, while the cellulase activity of Pasar Lubuk Buaya cassava tapai of 0. 291 µmol/g tends to be higher than cassava tapai from the cellulase enzyme activity of cassava tapai from Pasar Bandar Buat which is 0.069 µmol/g and cassava tapai from Pasar Raya is 0.068 µmol/g.
3. The sugar content of tapai cassava from Pasar Bandar Buat was 23.00% brix with pH 3.22 and alcohol content 0.48%. The sugar content of tapai from Pasar Raya was 11.80% brix with pH 3.68 and alcohol content 0.23%. The sugar content of tapai from Pasar Lubuk Buaya was 20.00% brix with pH 3.55 and alcohol content 0.24%.

5.2 Suggestion

For further research, it is suggested to do correlation data processing between the total number of microflora with sugar content, pH and alcohol content. In addition, it is necessary to characterize the microflorawhich has the potential for probiotics from each tapai cassava so that the data obtained is more complete.