

TABLE OF CONTENTS

Cover.....	i
Approval Sheet.....	iii
Declaration of Authenticity.....	iv
Sheet of Dedication.....	v
Acknowledgement	vi
Preface	viii
Table of Contents.....	ix
List of Tables	xi
List Of Figures	xii
List of Appendices	xiii
Abstract.....	xiv
CHAPTER I	1
INTRODUCTION.....	1
1.1 Background.....	1
1.3 Objectives	2
1.4 Benefits of Study	3
CHAPTER II.....	4
LITERATURE STUDY.....	4
2.1 Food Waste.....	4
2.2 Volatile fatty acids.....	6
2.3 Filamentous Fungi Production using Organic Waste Product.....	8
2.4 <i>Rhizopus oligosporus</i>	11
2.5 Submerged Fermentation in Shake Flask and Bioreactor Cultivation.....	12
CHAPTER III	15
RESEARCH METHODOLOGY	15
3.1 Materials.....	15
3.1.1 Volatile fatty acids	15
3.1.2 The Fungus.....	16
3.1.3 Yeast Extract.....	16
3.2 Methods	16
3.2.1 Preparation of inoculum for the starter culture	16

3.2.2	Cultivation of Fungi in Shake Flasks and airlift bioreactor	17
3.2.3	Analysis Methods.....	19
CHAPTER IV.....		21
RESULTS AND DISCUSSION		21
4.1	Effect of the inoculation method on the production of fungal biomass.....	21
4.2	Effect of VFAs concentration on the production of fungal biomass and pH profile 23	
4.3	Effect of the yeast extract addition to fungal biomass.....	27
4.4	Cultivation of <i>Rhizopus oligosporus</i> in airlift bioreactor	29
4.5	Consumption of Volatile Fatty Acids in airlift bioreactor.....	32
4.6	Fungal Formation and Morphology.....	36
CHAPTER V		40
CONCLUSION AND FUTURE WORK		40
5.1	Conclusion.....	40
5.2	Future Work.....	40
REFERENCES.....		41
APPENDICES		54