Starter cultures for the production of ogi, a fermented infant food from maize and sorghum


Starter cultures were used to ferment maize and sorghum for ogi production either singly or as mixed cultures. L. plantarum, L. jensenii, L. agilis, unidentified Lactobacillus sp., and the yeast Debaryomyces hansenii were used for producing ogi with acceptable organoleptic properties. L. plantarum gives the best result, exhibited the highest acid producing ability, and decreased pH of the fermenting starch suspension from 5.9 to 3.4 within 12 hours with a corresponding lactic acid production of 0.76 g/100 g after 24 hours of fermentation. Production of ogi with a pH below 4.0 within 12 hours employing a single starter culture is an improvement on the traditional processing that takes 2-3 days to achieve the same pH range. The gelling property and starch stability of the ogi samples are also reported.