

Research Article



Corn Substitution Through Na-Glutamate and Neurospora Species Supplementation in Cassava and Tofu Dregs

MUNASIK*, TITIN WIDIYASTUTI, CARIBU HADI PRAYITNO

Faculty of Animal Science, Jenderal Soedirman University, Purwokerto, 53122, Indonesia.

Abstract | This research aims to increase the sustainability of feed availability by creating feed independence. Corn is the primary energy source for livestock, but when the price of corn rises and its supply declines, it becomes essential to find alternative ingredients to use in animal feed. This study explores the use of cassava (tapioca by-products) and tofu dregs as substitutes for corn through fermentation technology using *Neurospora* sp. This produces alternative feed ingredients with nutrient levels that are in balance with corn. To improve the quality of the cassava-tofu dreg mixture, this study used red *oncom* mushrooms enriched with Na-glutamate during the fermentation process. The research used a completely randomized factorial design, where two factors were considered: the addition level of Na-glutamate (0%, 0.5%, 1%, and 1.5%), and the addition level of red *oncom* mushrooms (0%, 5%, 10%, and 15%). Each treatment was repeated twice, followed by an orthogonal polynomial test. The variables observed were nutrient contents, including moisture, crude fat, crude protein, crude fiber, NFE, calcium and phosphorus, and anti-nutritional phytic acid. The results showed that the fermentation process using red *oncom* mushrooms enriched with Na-glutamate improved the nutritional level of the cassava-tofu dreg mixture. Although the NFE content decreased, the crude fiber content increased, and the amounts of calcium, phosphorus, and protein significantly increased ($P < 0.05$). Furthermore, fermentation reduced the phytic acid content to 90.83% at 1.5% Na-glutamate and 15% red *oncom* mushroom level. In conclusion, this research demonstrates that the quality of cassava-tofu dreg mixture can be enhanced through fermentation using red *oncom* mushrooms enriched with Na-glutamate. This approach can increase the sustainability of feed availability and reduce the dependence on corn as the primary energy source for livestock.

Keywords | Alternative feed, Cassava dreg, Fermentation, Red *oncom* mushrooms, Tofu dreg

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***Correspondence** | Munasik, Faculty of Animal Science, Jenderal Soedirman University, Purwokerto, 53122, Indonesia; **Email:** munasik@unsoed.ac.id

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INTRODUCTION

Corn is a primary source of energy for livestock and a major raw material in poultry feed, accounting for up to 50% of the ration. Yellow corn is particularly suitable for poultry feed because it contains essential amino acids, high energy content, and is a source of provitamin A, specifically carotenoids (Edi, 2021; Gupta *et al.*, 2019). However, the use of corn as food and biofuels competes fiercely with its usage as animal feed, making it one of the most expensive

commodities in the market. Therefore, it is necessary to identify alternative feed ingredients that are readily available, cost-effective, and have nutritional profiles nearly identical to corn.

Local feed ingredients from agro-industrial waste, such as cassava and tofu dregs, have great potential as poultry feed ingredients but are rarely employed in Indonesia (Khasanah *et al.*, 2022). Cassava has high energy content similar to corn but low crude protein and high crude fiber, while

tofu dregs have high crude protein but lack carotene, an essential nutrient for poultry (Riswandi *et al.*, 2020; Zohari *et al.*, 2020). Fermentation using red fermented peanut cake yeast can provide the carotene that is missing in the cassava-tofu dregs mixture since it contains *Neurospora* sp., a fungal species that produces carotene and grows easily on a (Gmoser *et al.*, 2018; Zohari *et al.*, 2020). Thus, the fermentation of cassava and tofu dregs using *Neurospora* sp. is expected to improve the nutritional value of these agro-industrial wastes and provide a viable alternative to expensive corn-based poultry feed.

The aim of this study is to determine the nutritional and antinutrient contents of fermented cassava and tofu dregs using *Neurospora* sp. as a substitute for corn-based poultry feed. The fermentation process is expected to increase the mineral content of the mixture, particularly calcium and phosphorus, and reduce the phytic acid content, which inhibits the bioavailability of minerals in monogastric animals (Feizollahi *et al.*, 2021). The use of a balanced nutrient content, including the addition of Na-glutamate, a non-essential amino acid and salt compound, is expected to optimize the growth of *Neurospora* sp. and increase carotene production during fermentation (Rahayu *et al.*, 2019). Ultimately, the findings of this study could provide valuable insights into the potential of cassava and tofu dregs as alternative feed ingredients for the poultry industry, which could contribute to sustainable livestock production in Indonesia.

MATERIALS AND METHODS

RESEARCH MATERIALS

The study was conducted in the Laboratory of Feedstuff Science, the Faculty of Animal Science, Jenderal Soedirman University, Purwokerto. The use of material in this study has been approved by the Animal Ethics Committee for Laboratory of Feedstuff Science, the Faculty of Animal Science, Jenderal Soedirman University, Purwokerto.

The materials employed in this study were cassava dreg, red *oncom* mushrooms containing *Neurospora* sp., tofu dreg, coconut water, distilled water, PDA media, and chemicals for analysis of calcium, phosphorus, and phytic acid. Cassava dregs were obtained from tapioca processing industries in the Purwokerto area, while red *oncom* mushrooms containing *Neurospora* sp. were obtained from a local market in Purwokerto. Tofu dregs were obtained from a tofu processing industry in the Purwokerto area, and coconut water was obtained from young coconuts purchased at a local market in Purwokerto. Distilled water was obtained from the laboratory's water purification system, and PDA media used in the study were purchased from a commercial supplier.

The tools utilized was an autoclave, analytical balance, furnace, oven, and tools for analysis of Ca, P, and phytic acid from Animal Feedstuff Science Laboratory, Faculty of Animal Science, Jenderal Soedirman University.

A FERMENTED MIXTURE OF CASSAVA DREG AND TOFU DREG

Cassava dreg was added up to 75 g, 25 g of tofu dreg (a protein source), 15 ml of coconut water, and 200 ml of distilled water. The ingredients were mixed and sterilized by autoclaving at 121°C/15 min. After cooling, sprinkle the mixture with red *oncom* mushrooms containing *Neurospora* sp. according to treatment, transferred to a covered tray with a hole in the bottom, and incubated at 30°C for three days. The fermented material was dried for two days at 60°C, mashed, and taken as a sample for observation.

RESEARCH DESIGN AND DATA ANALYSIS

The study was conducted using a completely randomized design with a factorial pattern i.e. factor (A) was the addition level of Na-glutamate; A1 (0%), A2 (0.5%), A3 (1%), A4 (1.5 %), while factor (B) was the addition level of red *oncom* mushrooms; B1 (0%), B2 (5%), B3 (10%), and B4 (15%), each treatment was repeated twice. The variables were nutrient contents (moisture content, crude fat, crude protein, crude fiber, NFE, calcium, and phosphorus) and phytic acid.

The research data obtained were analyzed using analysis of variance using Microsoft Excel ver. 2010. If the treatment has a significant effect, then proceed with the Orthogonal Polynomial Test (Maizar *et al.*, 2022).

RESULTS AND DISCUSSION

The results showed that the fermentation of cassava-tofu dregs with red *oncom* mushrooms at a level of 5-15% which was enriched with Na-glutamate at a level of 0-1.5% resulted in changes in varying levels of nutrients (Table 1).

MOISTURE CONTENTS

Post-fermentation of cassava and tofu dregs showed a range of the lowest moisture contents in A3B3 to the highest in A3B4. The results showed that the interaction had no significant effect on moisture content. The addition of the Na-glutamate level had no significant effect, while the mushroom level had a significant effect ($P < 0.05$), with the orthogonal polynomial test results showing a very significant ($P < 0.05$) cubic response with the equation $Y = 6.84 + 4.8 X - 0.87X^2 + 0.038X^3$. The coefficient of determination $R^2 = 27.04\%$, indicating the effect of the treatment on the moisture contents of 27.04%. The treatment showed the highest moisture content at an inflection point 1 = (3.63, 14.63) at which 3.63% mushroom

Table 1: Nutrient Levels of post fermented cassava dreg-tofu dreg.

Treatment	Moisture	DM	Ash	CF	FC	CP	NFE
				(%)			
A1B1	6.25 ± 0.35	93.75 ± 0.35	4.53 ± 0.38	26.14 ± 0.86	1.81 ± 0.23	5.32 ± 0.16	55.96 ± 1.53
A1B2	9.75 ± 9.55	90.25 ± 9.55	3.82 ± 1.17	26.36 ± 0.83	4.29 ± 0.05	6.41 ± 0.13	56.65 ± 0.87
A1B3	5.25 ± 0.35	94.75 ± 0.35	3.17 ± 0.76	27.18 ± 0.47	4.15 ± 0.09	8.04 ± 0.42	52.23 ± 1.91
A1B4	5.75 ± 1.06	94.25 ± 1.06	4.78 ± 1.56	27.59 ± 0.31	5.41 ± 0.75	9.09 ± 0.35	47.38 ± 2.53
A2B1	10.35 ± 3.04	89.65 ± 3.04	4.81 ± 0.47	27.33 ± 0.13	4.68 ± 0.40	6.24 ± 0.34	46.61 ± 3.71
A2B2	18.00 ± 12.02	82.00 ± 12.02	6.44 ± 0.51	29.06 ± 1.24	5.17 ± 1.90	8.88 ± 0.25	32.47 ± 12.11
A2B3	6.50 ± 0.00	93.50 ± 0.00	4.82 ± 0.76	29.15 ± 0.38	6.51 ± 0.22	9.27 ± 0.13	43.77 ± 1.22
A2B4	6.00 ± 0.71	94.00 ± 0.71	5.05 ± 1.09	29.53 ± 0.60	6.69 ± 0.04	10.62 ± 0.60	42.13 ± 0.79
A3B1	5.50 ± 0.71	94.50 ± 0.71	3.96 ± 0.34	27.51 ± 1.29	3.82 ± 0.73	7.32 ± 0.19	51.90 ± 1.46
A3B2	14.00 ± 9.90	86.00 ± 9.90	4.91 ± 0.67	30.78 ± 0.57	5.90 ± 2.4	9.69 ± 0.39	34.74 ± 6.68
A3B3	4.50 ± 1.41	95.50 ± 1.41	5.24 ± 0.08	30.88 ± 0.28	5.06 ± 1.89	10.54 ± 0.81	43.79 ± 3.91
A3B4	21.25 ± 3.89	78.75 ± 3.89	5.42 ± 0.71	32.40 ± 0.70	4.15 ± 0.67	13.25 ± 0.81	23.55 ± 6.79
A4B1	5.25 ± 0.35	94.75 ± 0.35	3.17 ± 0.73	27.97 ± 0.85	3.61 ± 0.94	6.28 ± 0.23	53.74 ± 0.70
A4B2	13.75 ± 6.01	86.25 ± 6.01	6.41 ± 1.26	29.27 ± 0.38	4.61 ± 2.5	10.59 ± 0.12	35.65 ± 5.74
A4B3	8.00 ± 2.12	92.00 ± 2.12	5.98 ± 0.14	30.98 ± 0.06	6.31 ± 0.61	10.45 ± 0.83	38.29 ± 0.77
A4B4	14.75 ± 9.55	85.25 ± 9.55	5.27 ± 0.23	33.50 ± 1.26	5.87 ± 0.38	11.63 ± 2.46	28.99 ± 13.41

was used with 14.63% water content. The moisture content then experienced the lowest decrease at an inflection point 2 = (11.57, 5.087) at which 11.57% mushroom was used with a moisture content of 5.087%.

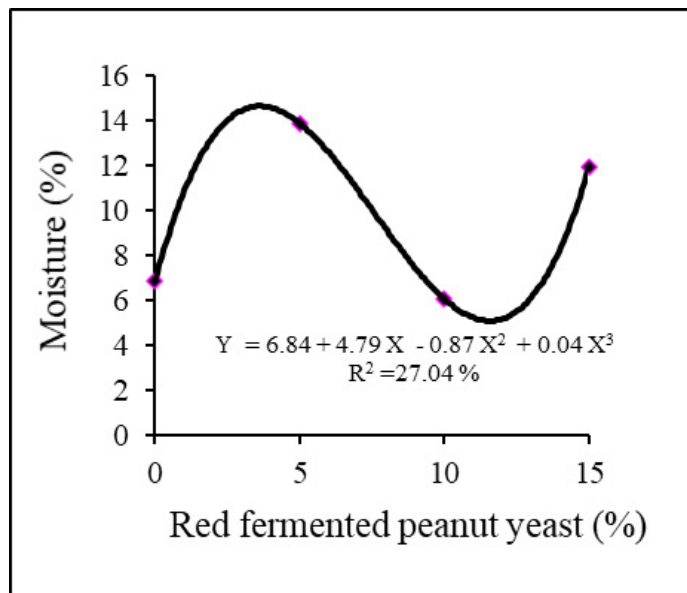


Figure 1: Moisture of post fermented cassava-tofu dreg.

The effect of adding red *oncom* mushrooms on the moisture and dry matter content of post-fermented cassava dregs - tofu dregs is shown in Figures 1 and 2.

DRY MATTER

Determining the DM content of feed provides a measure of the amount of a particular feed that is required to supply

a set amount of nutrients to the animal (Singh, 2019). The dry matter content of post-fermented cassava dreg-tofu dregs showed the lowest range in A3B4 or the addition of 1% Na-glutamate and or 15% level of *oncom* mushrooms. The highest dry matter content in A3B3 treatment or the addition of 1% Na-glutamate level and 10% level of red *oncom* mushrooms. The interaction had no significant effect and it was also found that the addition of Na-glutamate during the fermentation process had no significant effect on dry matter content. Meanwhile, the addition of red *oncom* mushrooms had a significant effect on the dry matter content of post-fermented cassava-tofu dregs. Differences in fungal inoculum levels cause differences in dry matter levels caused by differences growth of red *oncom* mushroom mycelium. This is in line with the report of Hasanuddin and Aidah (2021) that *Neurospora* sp. showed highest growth at 96-hour incubation at 10% concentration. The longer the incubation time, the more feed ingredients that can be overhauled by mold so that at the end of fermentation the dry matter will increase. Increases or decreases in feed DM content in the result in over or under feeding of nutrients. The results of the orthogonal polynomial test are cubic ($P < 0.01$) with the equation $Y = 93.163 - 4.795X + 0.87X^2 - 0.038X^3$. The coefficient of determination $R^2 = 27.0394\%$, Inflection point 1 = (3.63, 85.37), Inflection point 2 = (11.57, 94.91).

CRUDE FIBER

The crude fiber content of post-fermented cassava dregs-tofu dregs showed the lowest in the A1B1 treatment and reached the highest in the A4B4 treatment. This

showed that the higher the addition of Na-glutamate and mushrooms, the higher the crude fiber contents. The interaction had a significant effect ($P < 0.05$). The addition of red *oncom* mushroom levels had a significant linear effect on Na-glutamate levels of 0% ($P < 0.05$), 0.5% ($P < 0.05$), 1% ($P < 0.051$), and 1.5% ($P < 0.01$) on the crude fiber content of cassava-tofu dregs. With the coefficient of determination respectively $R^2 = 58.9879\%$, $R^2 = 57.3036\%$, $R^2 = 77.8662\%$, $R^2 = 90.5948\%$. The effect of the highest treatment was the addition of 15% mushroom level and 1.5% Na-glutamate. The higher the level of Na-glutamate supplementation and the level of red *oncom* mushrooms, the higher the crude fiber content. The high crude fiber is thought to be due to the relatively high mass of microbial cells, this is evidenced by the thicker growth of fungi and hyphae. This result is different from other studies, which state that *Neurospora* sp. has activity in reducing crude fiber (Matitaputty, 2018). The effect of red *oncom* mushroom addition on the crude fiber of post-fermented cassava-tofu dreg is shown in Figure 3.

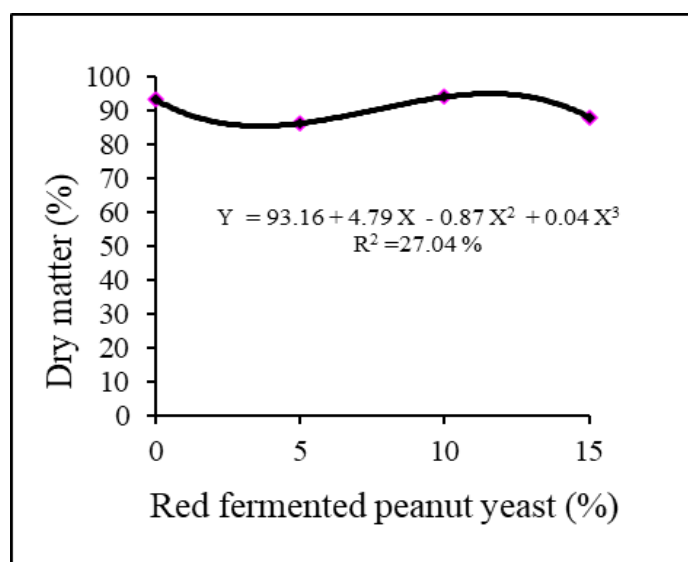


Figure 2: Dry matter of post fermented cassava-tofu dreg.

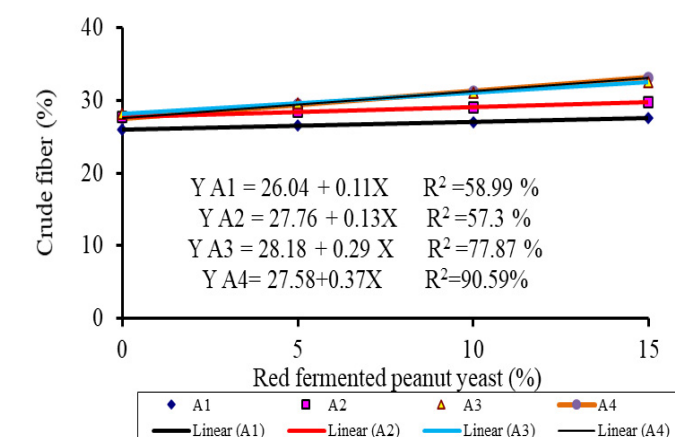


Figure 3: Effect of red fermented peanut cake yeast addition on the crude fiber of post fermented cassava-tofu dreg.

CRUDE FAT

The results showed that the lowest fat content of post-fermented cassava-tofu dregs in A1B1 to the highest in A2B4. The interaction had no significant effect, while the addition of Na-glutamate had a significant ($P < 0.05$) effect on the fat content of cassava dregs-tofu dregs. Meanwhile, the level of red *oncom* mushroom had a highly significant ($P < 0.01$) effect on the fat contents of cassava-tofu dregs. The results of the orthogonal polynomial test showed that the effect of Na-glutamate is cubic with the equation $Y = 3.9125 + 9.41 X - 14.288 X^2 + 5.693 X^3$. With a coefficient of determination $R^2 = 20.80\%$, this shows that the effect of Na-glutamate is only 20.80% on the fat content of post-fermented cassava-tofu dregs. The effect of adding Na-glutamate and red *oncom* mushroom to crude fat in post-fermented cassava-tofu dregs can be seen in Figures 4 and 5.

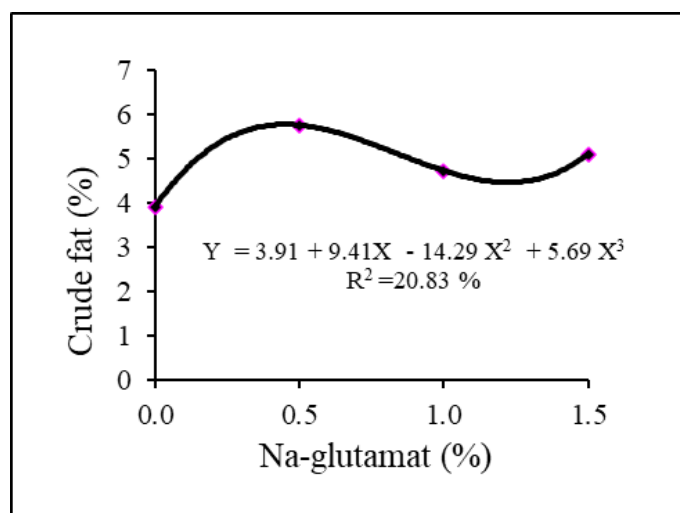


Figure 4: Effect Na-glutamate on the crude fat.

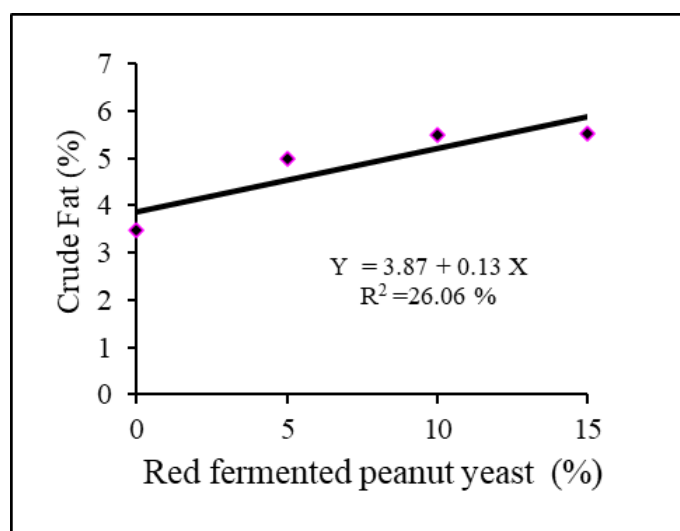


Figure 5: Effect of red fermented peanut on the crude fat.

While the effect of red *oncom* mushroom level is linear ($P < 0.01$), with the equation $Y = 3.8732500 + 0.13340000 X$, and the coefficient of determination $R^2 = 26.0594\%$ means

that the effect of red *oncom* mushroom level on the fat content of post-fermented cassava-tofu dregs is by 26.06%, the effect outside the treatment was 73.96%.

ASH CONTENT

The results showed that the ash contents of post-fermented cassava-tofu dregs were the lowest in A4B1 up to the highest in A2B2. The interaction had a significant ($P < 0.05$) effect on the ash content of cassava-tofu dregs. The treatment response had a significant effect only on A4 which was quadratic, with the equation $Y = 3.3345 + 0.7114 X - 0.03960000 X^2$ and the coefficient of determination $R^2 = 77.1736 \%$, with the Maximum point (8.98, 6.53). This showed that the highest ash content was produced by red *oncom* mushrooms at a Na-glutamate level of 1.5%. The effect of adding red *oncom* mushrooms to the ash content of post-fermented cassava dregs-tofu dregs can be seen in Figure 6. High ash (mineral) content can be used by livestock for tissue growth, egg production, lactation and skeleton.

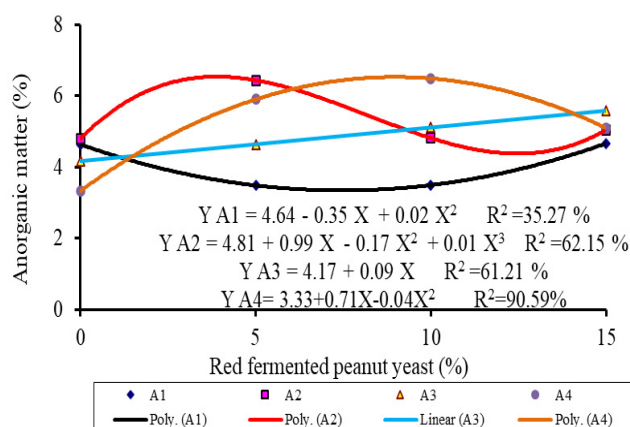


Figure 6: Effect of red fermented peanut cake yeast addition on the inorganic matter of post fermented cassava waste-tofu dreg.

CRUDE PROTEIN CONTENTS

Fermented cassava and tofu dregs have the lowest protein content in A1B1 and the highest in A3B4. Fermentation using red *oncom* mushrooms enriched with Na-glutamate has been shown to increase the crude protein content of the substrate. The protein content increases during the fermentation, due to the fact that the proteolytic activities of enzymes produced by microorganisms which increases the bioavailability of amino acids (Hasanuddin and Aidah, 2021). The sharpest increase of up to 149% was shown in fermentation using 1% Na-glutamate and 15% red *oncom* mushrooms. The results of the analysis of variance showed that the interaction had no significant effect on the crude protein content of post-fermented cassava-tofu dregs. Meanwhile, supplementation with Na-glutamate had a highly significant effect ($P < 0.01$) on increasing crude protein levels with a quadratic response, with a quadratic

equation $Y = 7.12 + 4.80 X - 1.999 X^2$. The coefficient of determination $R^2 = 25.71\%$, meaning that the effect of Na-glutamate on increasing the crude protein of fermented cassava dregs and tofu dregs is 25.71%. The maximum point (1.20, 10.004) indicated that the optimum level of addition of Na-glutamate was 1.20% with a crude protein content of 10.004%. This treatment has an impact on improving the quality of feed ingredients. Changes in the feed from feed energy sources to protein sources have the potential to reduce feed prices. Hasanuddin and Aidah (2021) report that the increase in crude protein occurs due to the addition of inoculum capable of using the substrate for the growth and formation of microbial proteins during the fermentation process perfectly and the increase in crude protein substrate occurs as a result of nitrogen supplementation in the form of urea which is added when fermentation is carried out. In this study, the addition of Na-glutamate has the function of being a source of N for red *oncom* mushroom to multiply cells. The effect of adding Na-glutamate and fermented red *oncom* mushrooms on the crude protein of post-fermented cassava tofu dreg is shown in Figures 7 and 8.

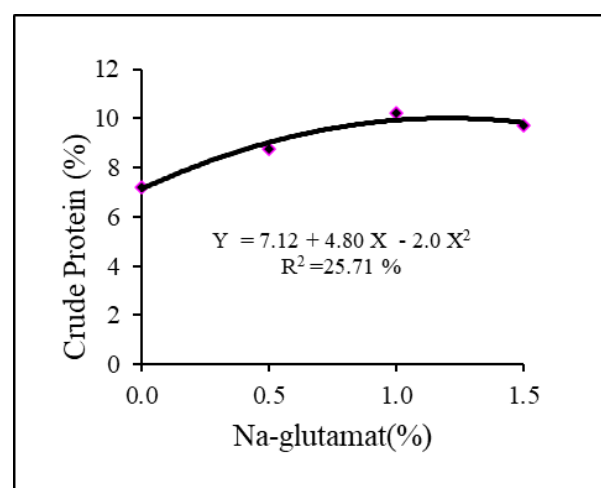


Figure 7: Effect of Na-glutamate on the crude protein.

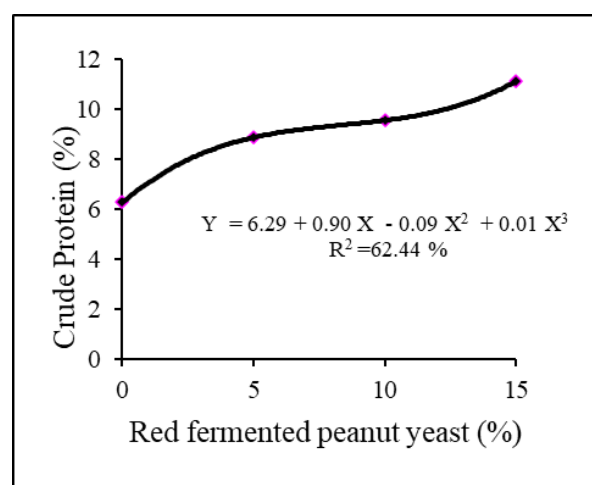


Figure 8: Effect of red fermented peanut cake yeast on the crude protein.

Meanwhile, the level of red *oncom* mushroom had a highly significant ($P < 0.01$) effect on the protein content of cassava-tofu dregs. With the test results of the cubic orthogonal polynomial with the equation $Y = 6.2862500 + 0.89879167 X - 0.09440000 X^2 + 0.00373833 X^3$, with the coefficient of determination $R^2 = 62.44 \%$ and inflection point 1st inflection point = (4.68, 8.81), 2nd inflection point = (12.014, 9.94). The addition of red *oncom* mushrooms had an effect of 62.44% with a pattern of changes in protein content increasing at the mushroom level of 4.68% with a crude protein content of 8.81% then decreasing and increasing again at the level of red *oncom* mushrooms of 12.014% with an optimum protein content of 9.94%.

NITROGEN FREE EXTRACT (NFE) CONTENT

NFE levels of post-fermented cassava and tofu dregs were the lowest in A3B4 to the highest in A1B2. The decrease in NFE levels occurred along with the increase in Na-glutamate and red *oncom* mushrooms. This is presumably because the increase in several post-fermentation nutrients causes a decrease in NFE levels. The increase in crude fiber is primarily the most significant cause of the decrease in NFE. The interaction had no significant effect on NFE levels. Meanwhile, Na-glutamate levels had a highly significant ($P < 0.01$) effect on NFE levels in fermented cassava-tofu dregs with a quadratic response with the equation $Y = 52.771562 - 27.609375 X + 12.483750 X^2$, Coefficient of determination $R^2 = 31.5056\%$ and Minimum Point = (1.11, 37.51). This showed that the Na-glutamate level has an effect of 31.5056% on the NFE levels in the fermented cassava-dregs tofu dregs; with the optimum level of giving Na-glutamate 1.11% with the lowest NFE level of 37.51%. The effect of Na-glutamate and red *oncom* mushroom addition on the NFE of post-fermented cassava-tofu dreg is shown in Figures 9 and 10.

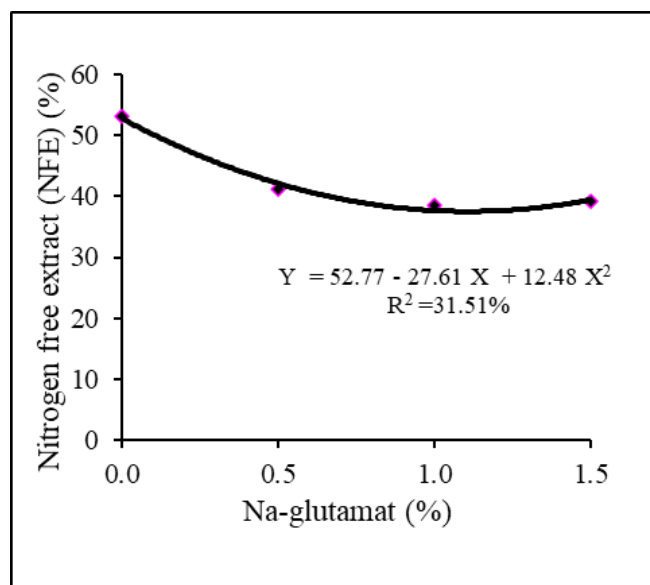


Figure 9: Effect of Na-glutamate on the NFE.

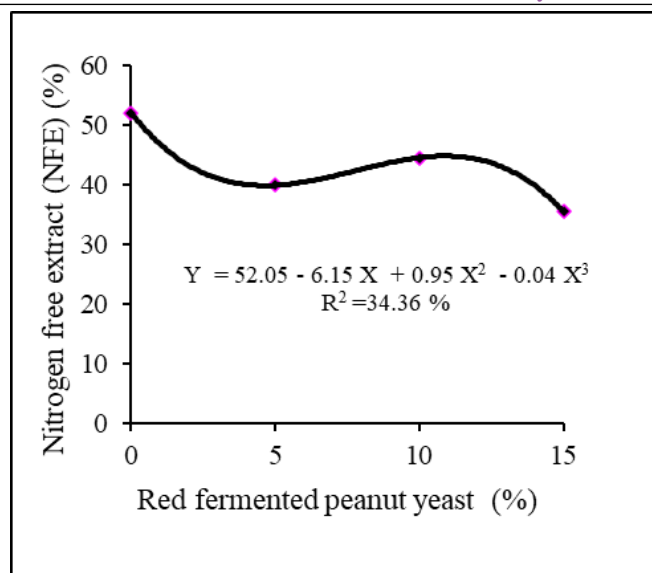


Figure 10: Effect of red fermented peanut cake yeast addition on the NFE.

Meanwhile, the addition of red *oncom* mushroom levels in the fermentation process had a highly significant ($P < 0.01$) effect on NFE levels in fermented cassava-tofu dregs, the results of the orthogonal polynomial test showed a cubic response with the equation $Y = 52.05 - 6.15X + 0.95 X^2 - 0.041 X^3$, coefficient of determination $R^2 = 34.3596 \%$, Inflection point 1 (4.63, 39.83), Inflection point 2 = (10.89, 44.79).

CALCIUM, PHOSPHOR, AND PHYTIC ACID CONTENTS

The results showed that the calcium content in the fermented cassava-tofu dregs was the lowest in A1B1 and the highest in A4B4, phosphor levels recorded low levels in A1B1 and highest levels in A4B4, while the levels of phytic acid were the lowest in A1B1 and the highest in A4B4. The results revealed an increase in calcium and phosphorus levels with increasing levels of red *oncom* mushrooms and Na-glutamate, but there was a decrease in phytic acid contents. The lowest levels of phytic acid were shown in A4B4. The interactions had a highly significant ($P < 0.01$) effect on increasing Ca and P levels and decreasing phytic acid. This showed that there is an increase in the availability of phosphorus, with a decrease in the content of phytic acid along with increasing levels of red *oncom* mushrooms and Na-glutamate supplementation. The contents of calcium, phosphor, and phytic acid in fermented cassava-tofu dreg with red *oncom* mushroom and Na-glutamate supplementation are shown in Table 2.

The lowest calcium levels were shown in A1B1 and the highest levels were with the addition of 1.5% Na-glutamate and 15% red *oncom* mushrooms. Fermentation of cassava-tofu dregs with red *oncom* mushrooms and Na-glutamate supplementation can increase calcium content by 62.12%. The interaction has a highly significant ($P < 0.01$) effect on

increasing calcium. The highest response was the addition of 1.5% Na-glutamate and 15% red *oncom* mushrooms with the equation line $YA4 = 0.464575 + 0.05665 X + 0.0855 X^2$ ($R^2 = 99.6\%$). The coefficient of determination showed that the effect of Na-glutamate supplementation and red *oncom* mushroom treatment of 15% is 99.6%. This means that fermentation is very effective in increasing calcium levels of post-fermented cassava-tofu dregs. Increased levels of calcium are caused by the breakdown of phytic acid which chelates calcium, where phytic acid is a strong chelate (mineral binding compound) that can bind divalent metal ions to form phytate complexes so that minerals cannot be absorbed by the body. These minerals are Ca, Zn, Cu, Mg, and Fe. Calcium concentrations from post-fermented cassava-tofu dregs with levels of Na-glutamate (A) and levels of red *oncom* mushrooms (B) can be seen in Figure 11.

Table 2: Content of calcium, phosphor, and phytic acid in fermented cassava dreg-tofu dreg with red *oncom* mushrooms and Na-glutamate supplementation.

Treatment	Calcium (%)	Phosphor (%)	Phytic acid (%)
A1 B1	0.28 ± 0.01	0.14 ± 0.01	0.60 ± 0.01
A1 B2	0.32 ± 0.01	0.16 ± 0.00	0.51 ± 0.01
A1 B3	0.39 ± 0.01	0.20 ± 0.01	0.44 ± 0.01
A1 B4	0.46 ± 0.01	0.26 ± 0.01	0.35 ± 0.01
A2 B1	0.34 ± 0.01	0.16 ± 0.01	0.52 ± 0.01
A2 B2	0.38 ± 0.01	0.18 ± 0.00	0.42 ± 0.01
A2 B3	0.45 ± 0.01	0.22 ± 0.01	0.36 ± 0.01
A2 B4	0.52 ± 0.00	0.26 ± 0.01	0.25 ± 0.01
A3 B1	0.38 ± 0.00	0.19 ± 0.01	0.43 ± 0.00
A3 B2	0.46 ± 0.01	0.24 ± 0.01	0.35 ± 0.02
A3 B3	0.53 ± 0.00	0.29 ± 0.01	0.25 ± 0.00
A3 B4	0.60 ± 0.01	0.33 ± 0.01	0.15 ± 0.01
A4 B1	0.45 ± 0.01	0.24 ± 0.00	0.36 ± 0.01
A4 B2	0.54 ± 0.01	0.34 ± 0.05	0.24 ± 0.00
A4 B3	0.65 ± 0.00	0.48 ± 0.01	0.14 ± 0.01
A4 B4	0.74 ± 0.01	0.58 ± 0.01	0.06 ± 0.01

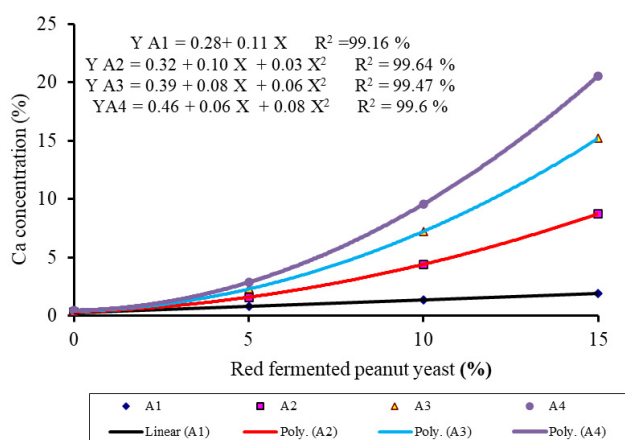


Figure 11: Calcium concentration of post-fermented cassava waste-tofu dreg with Na-glutamate level (A) and red fermented peanut cake yeast level (B).

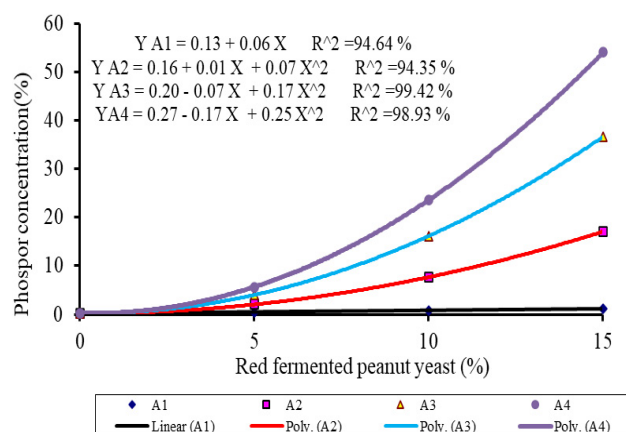


Figure 12: Phosphor concentration of post-fermentation cassava waste tofu dreg with Na-glutamate level (A) and red fermented peanut cake yeast level (B).

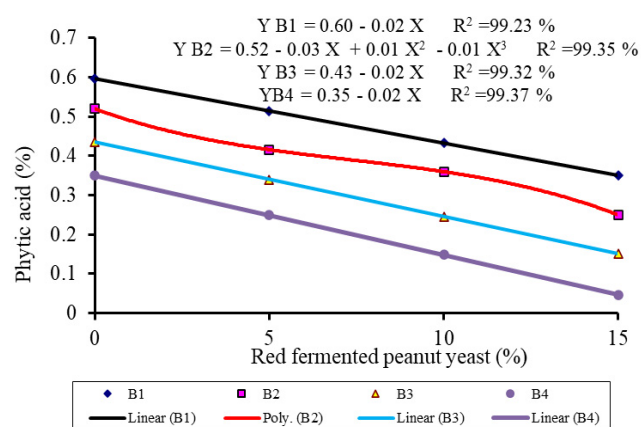


Figure 13: Cassava waste-tofu dreg phytic acid content post-fermentation with different levels of Na-glutamate (A) and level of red fermented peanut cake yeast (B).

The interaction had a highly significant effect on the phosphor content of post-fermented cassava and tofu dregs ($P < 0.01$). The results of the orthogonal polynomial test showed a quadratic response (Figure 12) with the equation $YA4 = 0.26775 - 0.168 X + 0.25 X^2$, the coefficient of determination is $R^2 = 98.93\%$ indicating that the treatment has an effect of 98.93%. The highest increase in phosphorus levels obtained post-fermentation was 75.77%. An increase in phosphorus levels indicated that the fermentation process has succeeded in changing the bound phosphorus to become more available due to the presence of the phytase enzyme produced by the mushrooms. *Neurospora* sp. that grows on red *oncom* mushrooms has the potential to produce phytase enzymes (Kanti and Sudiana, 2018; Umboh and Rampe, 2019; Wikandari *et al.*, 2022). The addition of Na-glutamate can also provide a source of sodium and non-essential amino acids in the growth of red *oncom* mushrooms.

The highest decrease in phytic acid was shown in the interaction of 1.5% Na-glutamate and 15% red *oncom*

NOVELTY STATEMENT

The present study shows that the sustainability of feed ingredients for livestock (chicken and cow) can be realized by using other feed ingredients that are cheaper and widely available besides corn, namely using a mixture of cassava dregs - tofu dregs fermented with Na-glutamate and red *oncom* mushrooms containing *Neurospora* sp.

AUTHOR'S CONTRIBUTION

M and TW designed the concept, conducted data analysis, and wrote the manuscript. CHP reviewed the paper. All authors participated in the experimental design, and read, and approved the final manuscript.

CONFLICT OF INTEREST

The authors have declared no conflict of interest.

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mushrooms with a linear response $YB_4 = 0.34985 - 0.02018X$, ($R^2 = 99.37\%$) (Figure 13). This showed that the higher the Na-glutamate level and the red *oncom* mushrooms in the fermentation, the higher the decrease in phytic acid. The decrease in phytic acid indicated that fermentation with *oncom* mushrooms supplemented with Na-glutamate was effective in breaking down mineral-phytic acid bonds. Phytic acid is an anti-nutritional substance because it can bind to minerals which causes the solubility of these minerals to decrease so that the availability of minerals becomes low. Under natural conditions, phytic acid will form bonds with both divalent minerals (Ca, Mg, and Fe) and proteins into compounds that are difficult to dissolve. This negatively influences the absorption of minerals and proteins. Therefore, phytic acid is considered an anti-nutritional food ingredient (Jatuwong *et al.*, 2020). The results showed that fermentation using red *oncom* mushrooms could reduce phytic acid by up to 90.83% (A1B1) to $0.0550 \pm 0.0099\%$ (A4B4). The high decrease in phytic acid indicated the high phytase enzyme produced by the red *oncom* mushroom during fermentation. As stated by Wikandari *et al.* (2022) that in fermentation with tofu dregs substrate, *Neurospora sitophila* produced the highest phytase enzyme activity compared to *Aspergillus niger* and *Rhizopus oligosporus*.

CONCLUSION AND RECOMMENDATION

Fermentation using red *oncom* mushrooms enriched with Na-glutamate has been found to improve the quality of cassava-tofu dregs. Although there is a decrease in some nutrient levels, such as NFE, the crude fiber content increases. On the other hand, there are significant increases in protein content, calcium, and phosphorus levels. Additionally, the fermentation process reduces phytic acid levels by up to 90.83% at 1.5% Na-glutamate level and 15% red *oncom* mushroom level.

To optimize these research findings, further studies are necessary to evaluate the *in-vivo* bioavailability of cassava and tofu dregs in both poultry and ruminants. This will help to determine if fermented cassava and tofu dregs with red *oncom* mushrooms can serve as a viable substitute for conventional carbohydrate sources like corn or bran. Such an alternative approach could improve the sustainability of feed availability and reduce the reliance on corn as the primary energy source for livestock.

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