
**Analysis of the Catalytic Behavior of *Osyris Alba* Bark and *Indigofera Amabelacensis* Leaf
Extract in Ethanoic and Lactic Fermentation**

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Abstract

One of the traditional methods employing indigenous science amongst the Aembu community in Kenya is fermentation. The Aembu community mastered the art of hastening fermentation using indigenous science. The fermentation process naturally occurs spontaneously though the process is quite slow. To optimize the fermentation process, high-temperature systems and enzymes are used. However, these processes are quite expensive and lead to increased production costs notwithstanding the importance attached to the fermentation process in food, dairy, brewery, pharmaceutical, chemicals and biofuels synthesis. *Osyris alba* bark and *Indigofera amabelacensis* leaf extracts were traditionally used to hasten saccharification and fermentation of biomass during the preparation of communal alcohol. This study aimed at exploiting the potential of these two extracts in catalyzing ethanoic and lactic fermentation at ambient temperature conditions. The extracts were fused into maize and sorghum flour (ethanoic) and milk (lactic fermentation) in 1.5-liter batch reactors. The reactors were monitored for 30 days while assessing the amount of CO₂ gas produced. The products were qualitatively screened by iodine and Benedict's methods as well as infra-red spectroscopy. The products were quantitatively analyzed by ultraviolet-visible (UV-VIS) spectroscopy and gas chromatography (GC) techniques. The results indicated that the catalyzed samples generated 3-to-5-folds more CO₂ gas compared to the control samples. These findings were supported by the qualitative tests done which showed that the catalyzed samples began producing ethanol and lactic acid before the control samples. The catalyzed lactic fermentation setup produced more lactic acid (2.79µg/L) compared to the control one (1.48µg/L). Catalyzed ethanoic fermentation setups yielded 11.55% (sorghum) and 2.16% (maize) ethanol while the control samples had negligible ethanol concentrations under similar conditions.

Keywords: Fermentation; bio-catalysts; *Osyris alba*; *Indigofera amabelacensis*; ethanol; lactic acid

