

Table 5 Probable identification of bacterial spices present in smoked *C. gariepinus* with different salt and pepper concentrations at 18 weeks

Treatment	Gram stain	Shape	Motility	Catalase	Oxidase	Coagulase	Urease	Indoje	Methyl Red	Voger proker	Gelatin hydrolysis	Starch Hydrolysis	Pigmentation	Oxygen Reduction	H <sub>2</sub> Productivity	Fructose	Lactose	Mannitol	Arabinose	xylose	Dulcitol	Raffinose	Glucose	Maltose	Adonitol	Probable Identification	
Control	+	S	-	+	-	-	+	+	-	-	+	+	+	A	+	-	A	A	A	A	A	A	A	A	A	A	<i>Staphylococcus aureus</i>
E2	+	R	+	+	+	-	-	-	-	-	+	+	+	A	-	+	A/G	A/G	A/G	A/G	A/G	A/G	A/G	A/G	A/G	A/G	<i>Clostridium welchii</i>
E3	-	R	+	+	-	-	+	+	+	-	-	+	-	A	-	-	A/G	A/G	A/G	A/G	A/G	A/G	A/G	A/G	A/G	A/G	<i>Proteus morganii</i>
E4	-	R	+	+	+	-	-	-	-	-	-	+	-	A	-	-	A/G	A/G	A/G	A/G	A/G	A/G	A/G	A/G	A/G	A/G	<i>E. coli</i>
E5	-	R	+	-	+	-	+	-	-	-	-	+	+	A	+	-	A	A	A	A	A	A	A	A	A	A	<i>Bacillus subtilis</i>

Note: Keys: S = Spherical; R = Rod; + = Present; - = Absent; A = Acid; A/G = Acid/ Gas