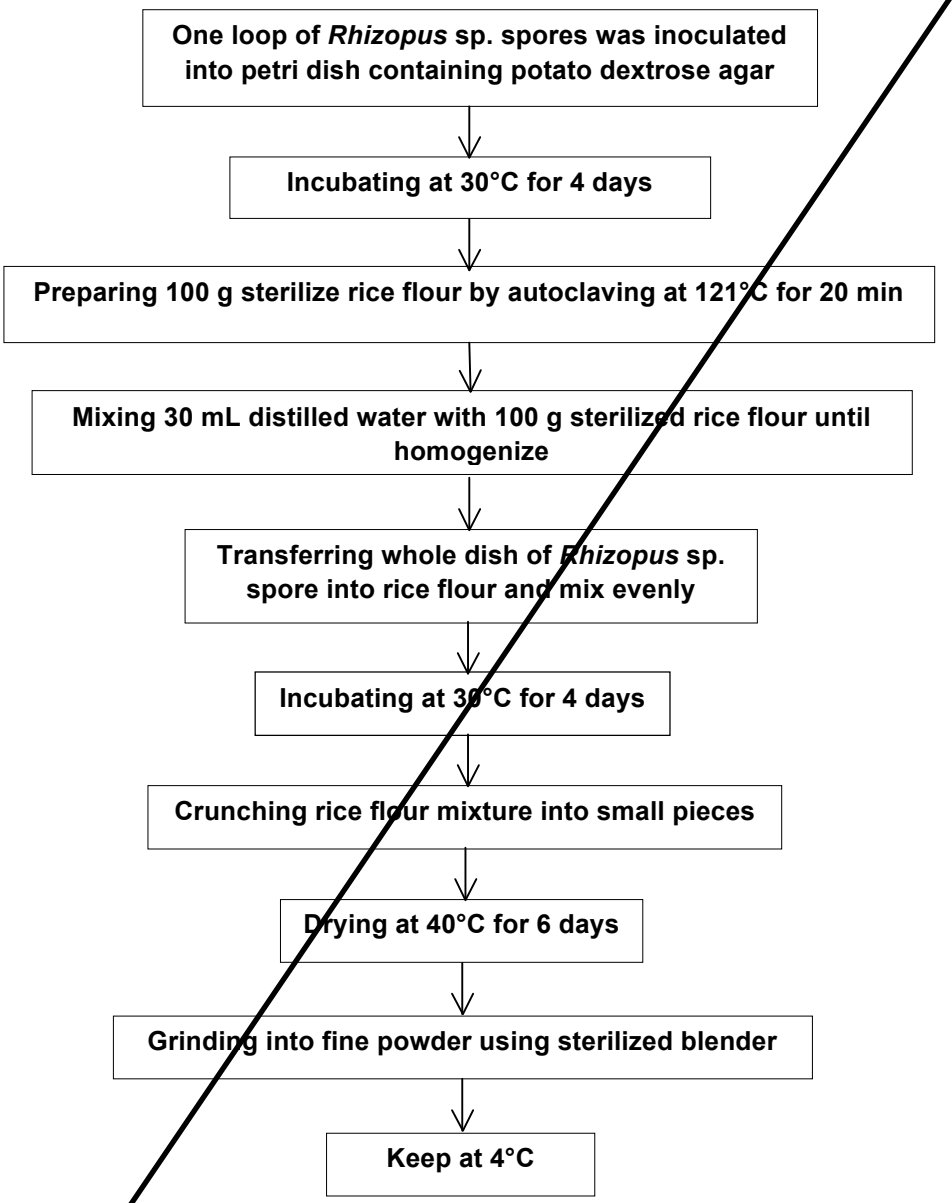

One loop of *Rhizopus* sp. spores was inoculated into petri dish containing potato dextrose agar
Incubating at 30°C for 4 days
Preparing 100 g sterilize rice flour by autoclaving at 121°C for 20 min
Mixing 30 mL distilled water with 100 g sterilized rice flour until homogenize
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Incubating at 30°C for 4 days
Crunching rice flour mixture into small pieces
Drying at 40°C for 6 days
Grinding into fine powder using sterilized blender
Keep at 4°C

FIGURE 1

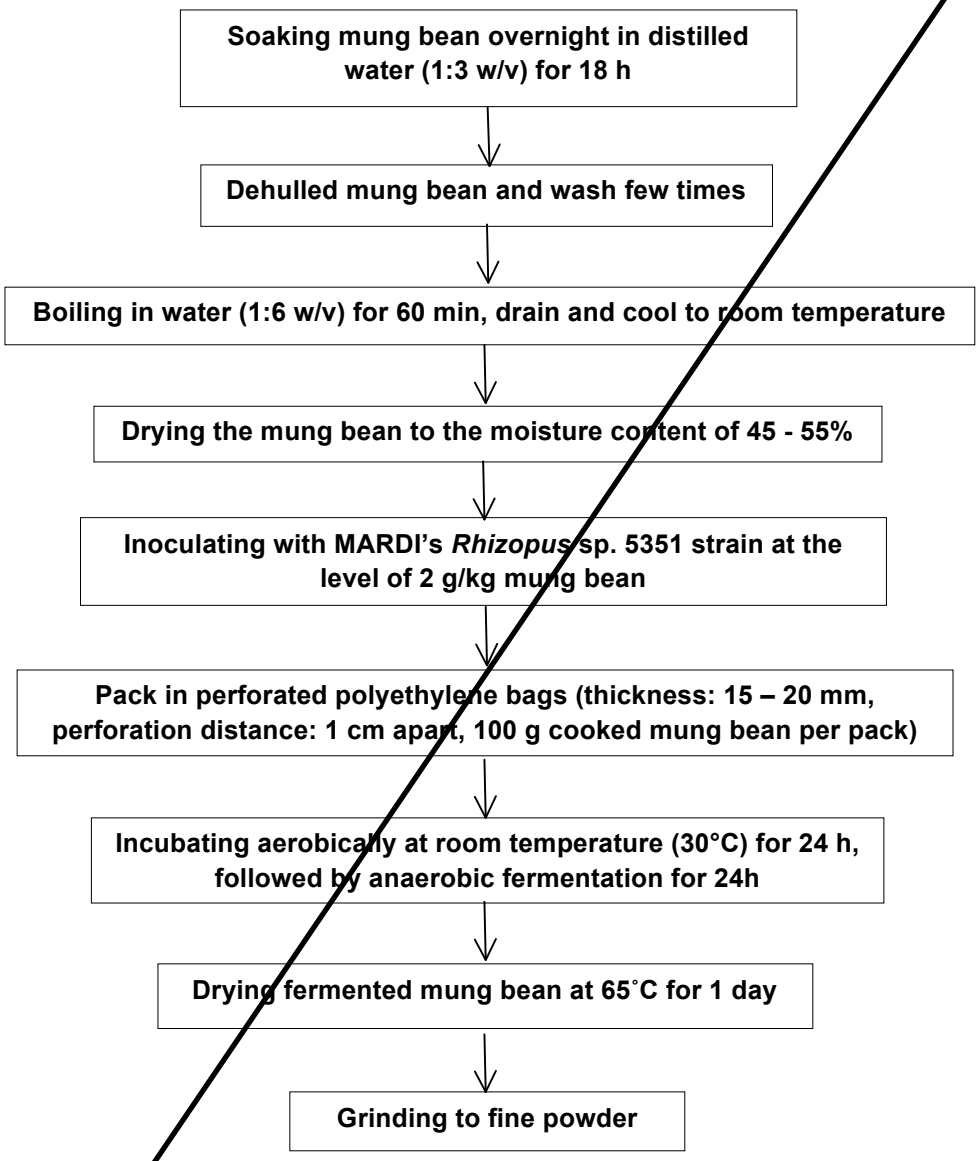

Soaking mung bean overnight in distilled water (1:3 w/v) for 18 h
Dehulled mung bean and wash few times
Boiling in water (1:6 w/v) for 60 min, drain and cool to room temperature
Drying the mung bean to the moisture content of 45 - 55%
Inoculating with MARDI's *Rhizopus* sp. 5351 strain at the level of 2 g/kg mung bean
Pack in perforated polyethylene bags (thickness: 15 – 20 mm, perforation distance: 1 cm apart, 100 g cooked mung bean per pack)
Incubating aerobically at room temperature (30°C) for 24 h, followed by anaerobic fermentation for 24h
Drying fermented mung bean at 65˚C for 1 day
Grinding to fine powder

FIGURE 2

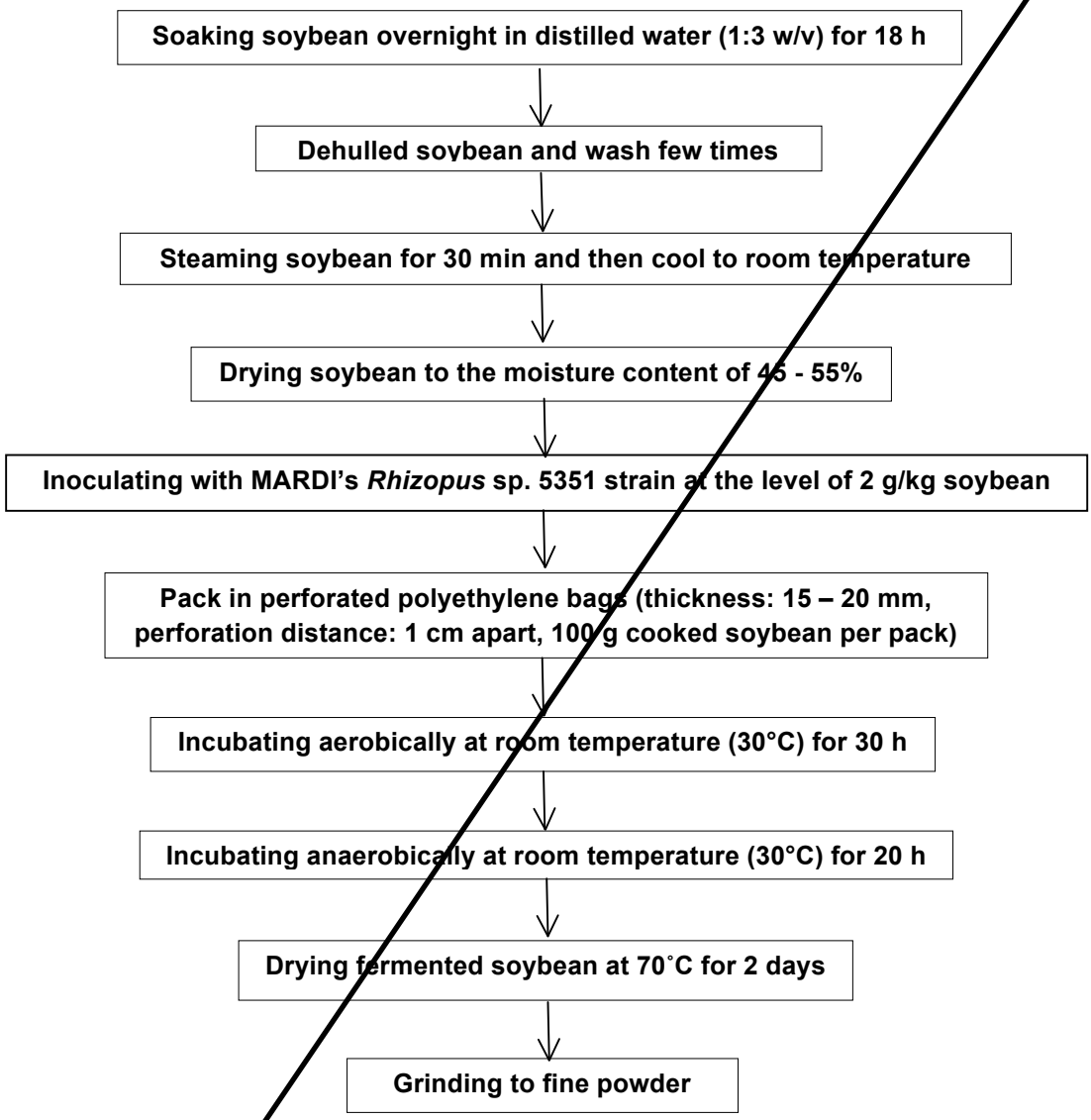

Soaking soybean overnight in distilled water (1:3 w/v) for 18 h
Dehulled soybean and wash few times
Steaming soybean for 30 min and then cool to room temperature
Drying soybean to the moisture content of 45 - 55%
Inoculating with MARDI's *Rhizopus* sp. 5351 strain at the level of 2 g/kg soybean
Pack in perforated polyethylene bags (thickness: 15 – 20 mm, perforation distance: 1 cm apart, 100 g cooked soybean per pack)
Incubating aerobically at room temperature (30°C) for 30 h
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Drying fermented soybean at 70˚C for 2 days
Grinding to fine powder

FIGURE 3

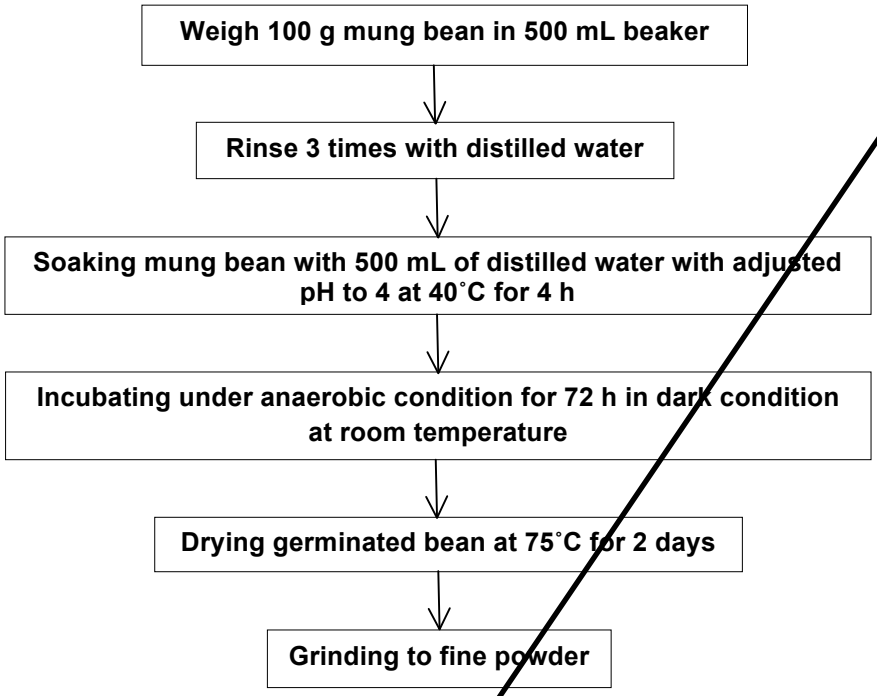


FIGURE 4

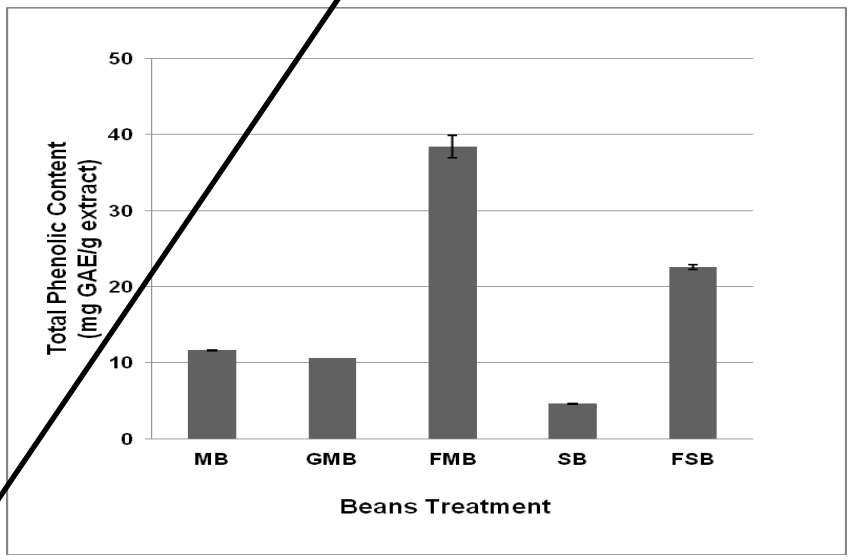


FIGURE 5

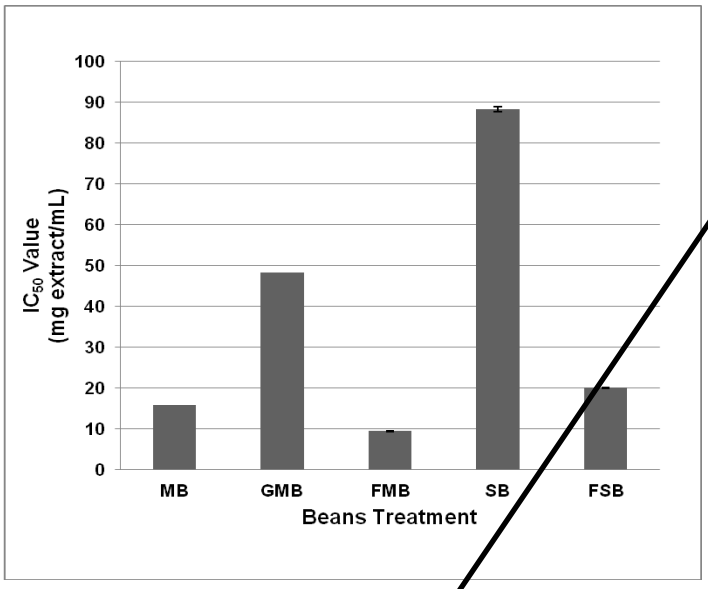


FIGURE 6

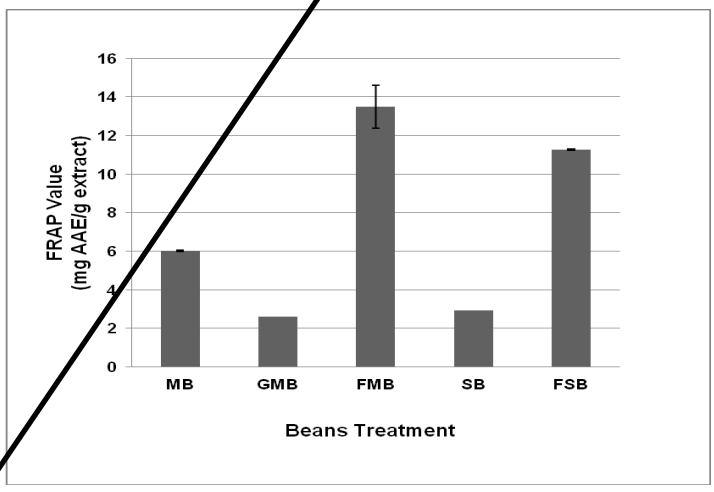


FIGURE 7

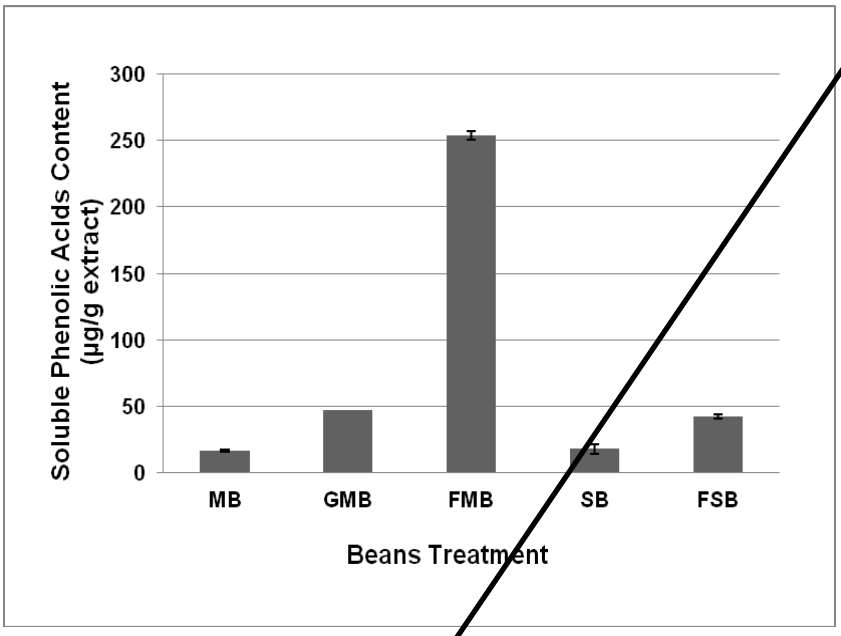


FIGURE 8

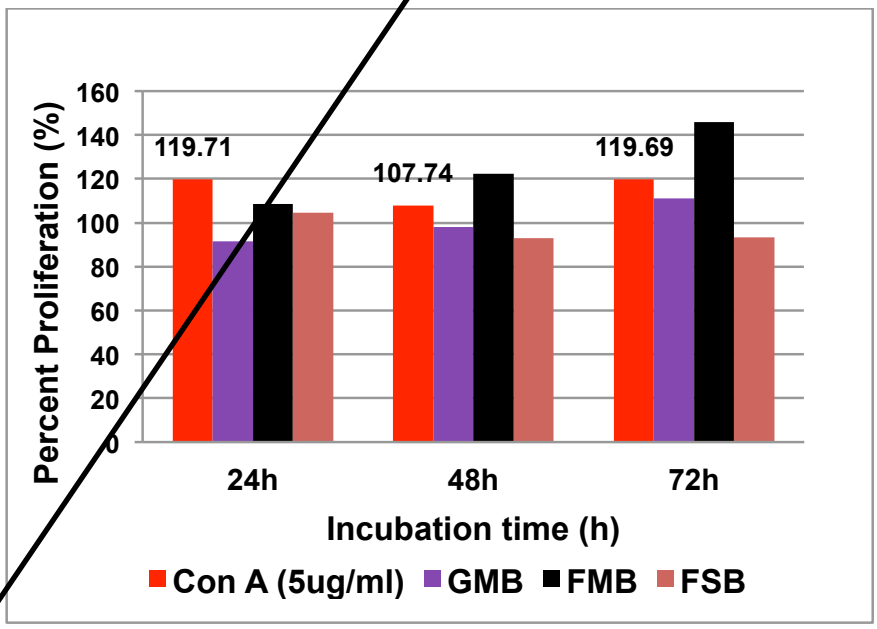


FIGURE 9

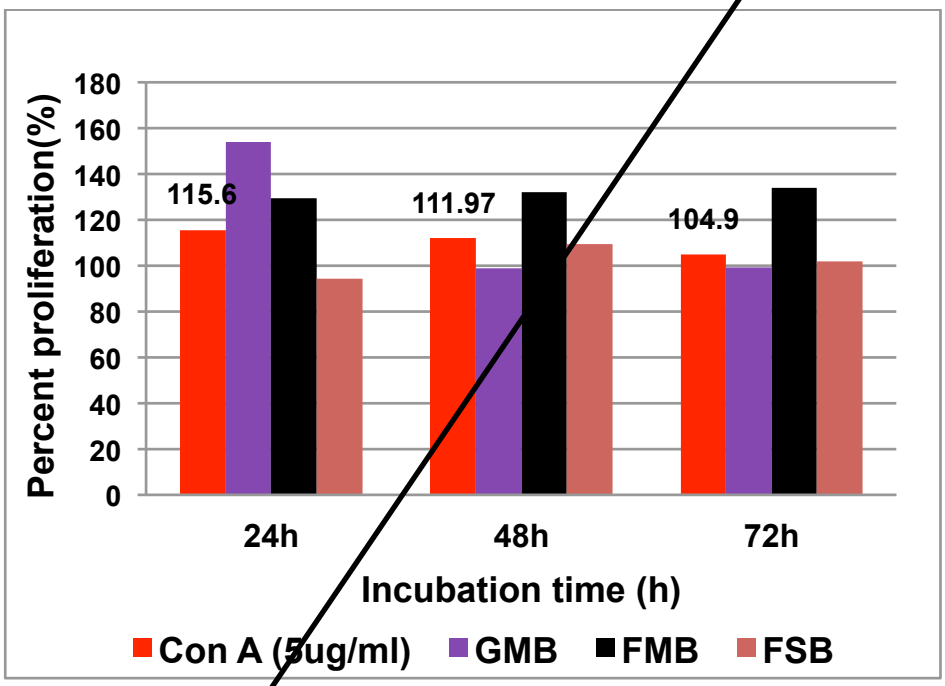

Percent proliferation(%)
180
160
140
120
100
80
60
40
20
0
115.6
111.97
104.9
24h
48h
72h
Incubation time (h)
Con A (5ug/ml)
GMB
FMB
FSB

FIGURE 10

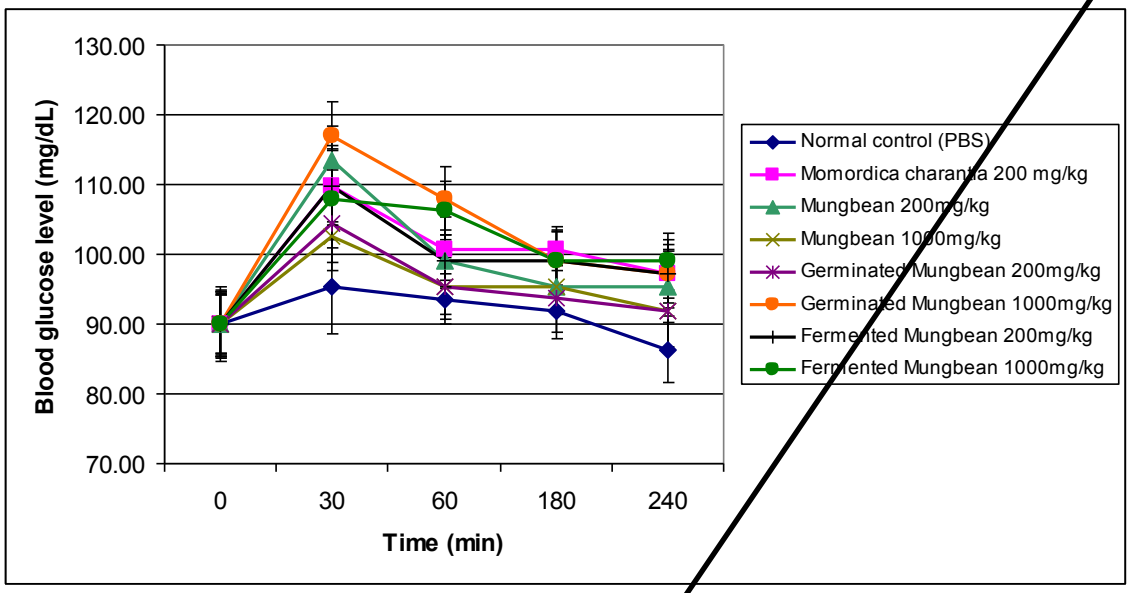


FIGURE 11

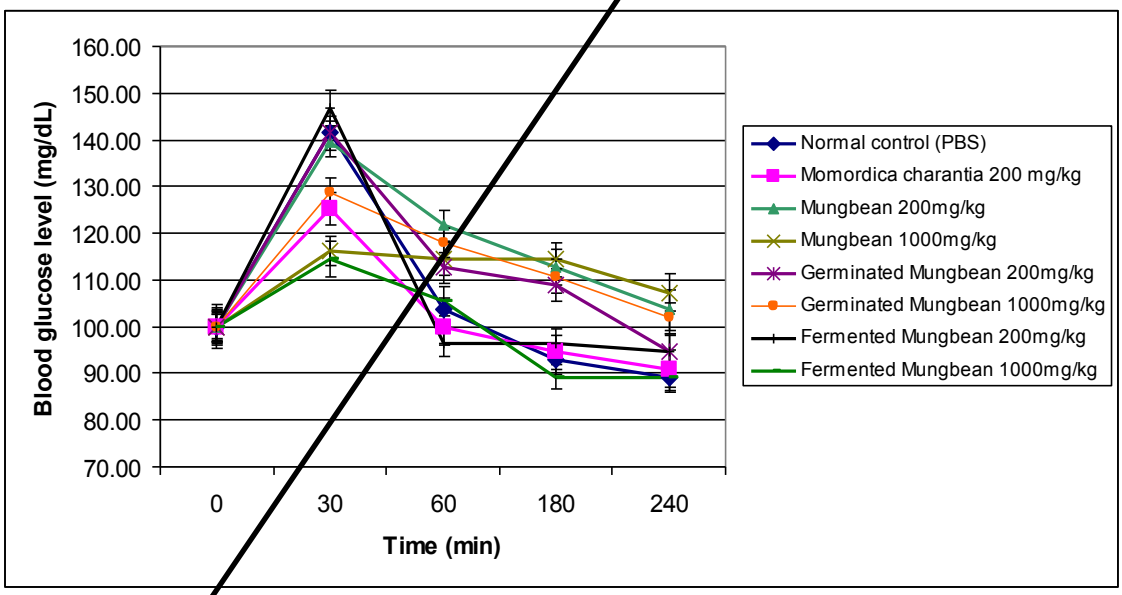


FIGURE 12

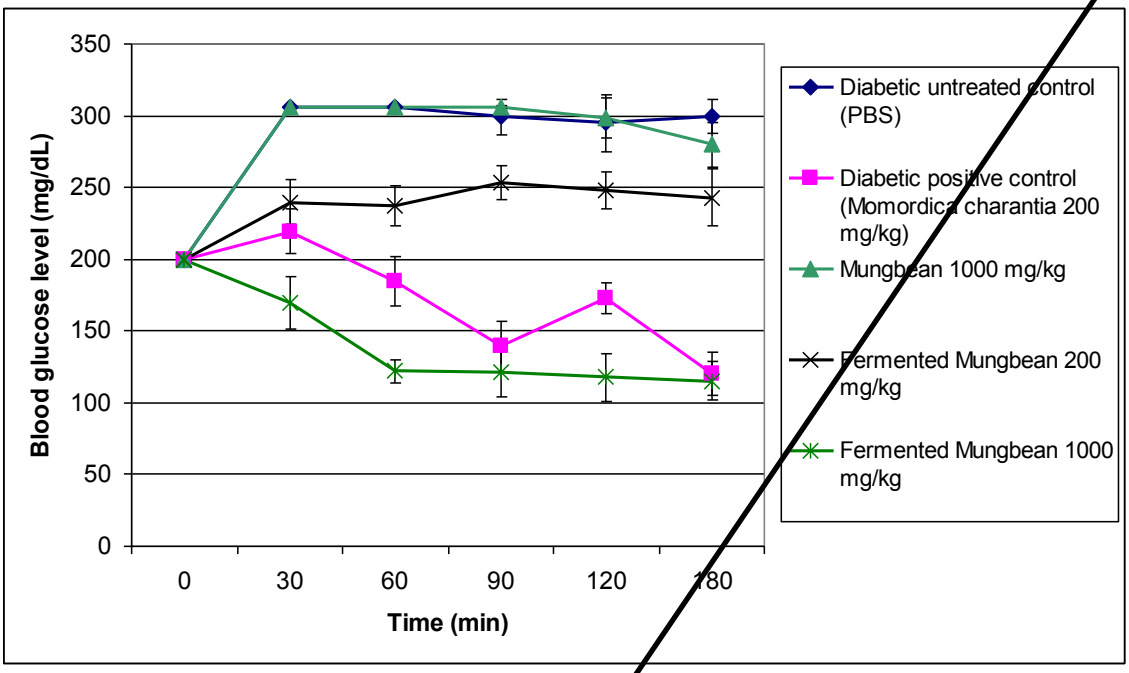


FIGURE 13

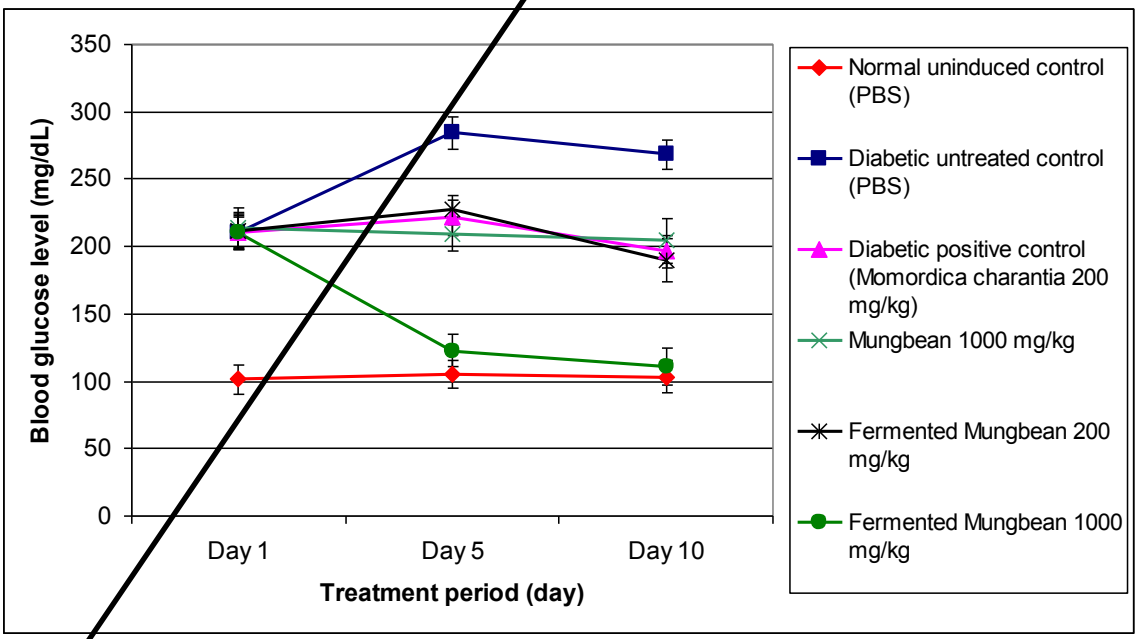


FIGURE 14

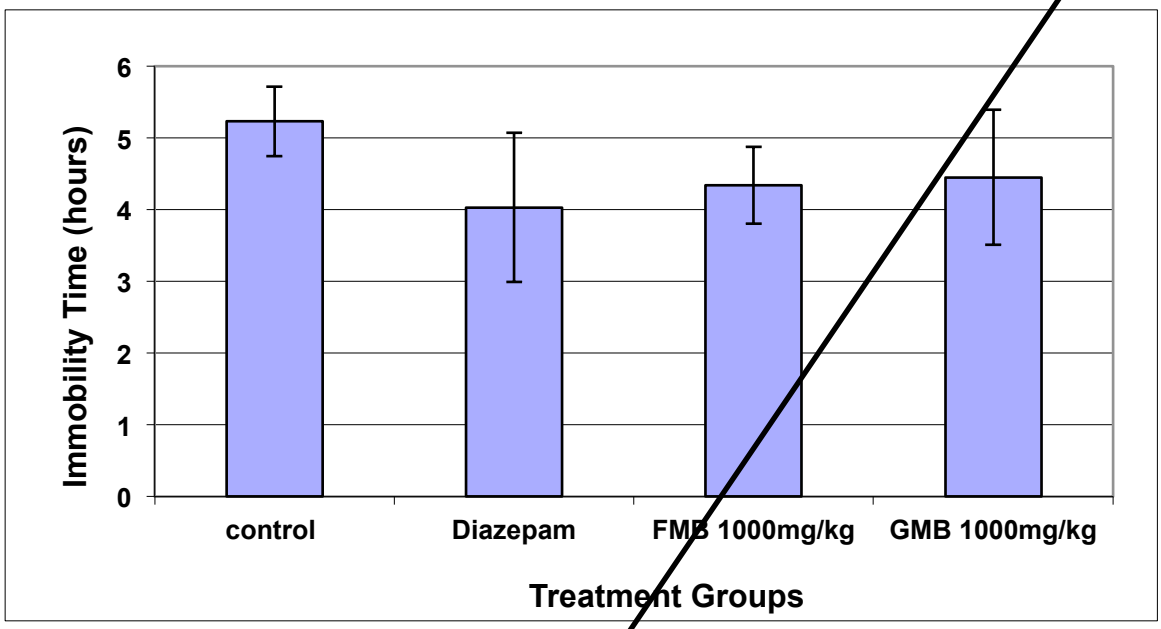

Immobility Time (hours)
6
5
4
3
2
1
0
control
Diazepam
FMB 1000mg/kg
GMB 1000mg/kg
Treatment Groups

FIGURE 15

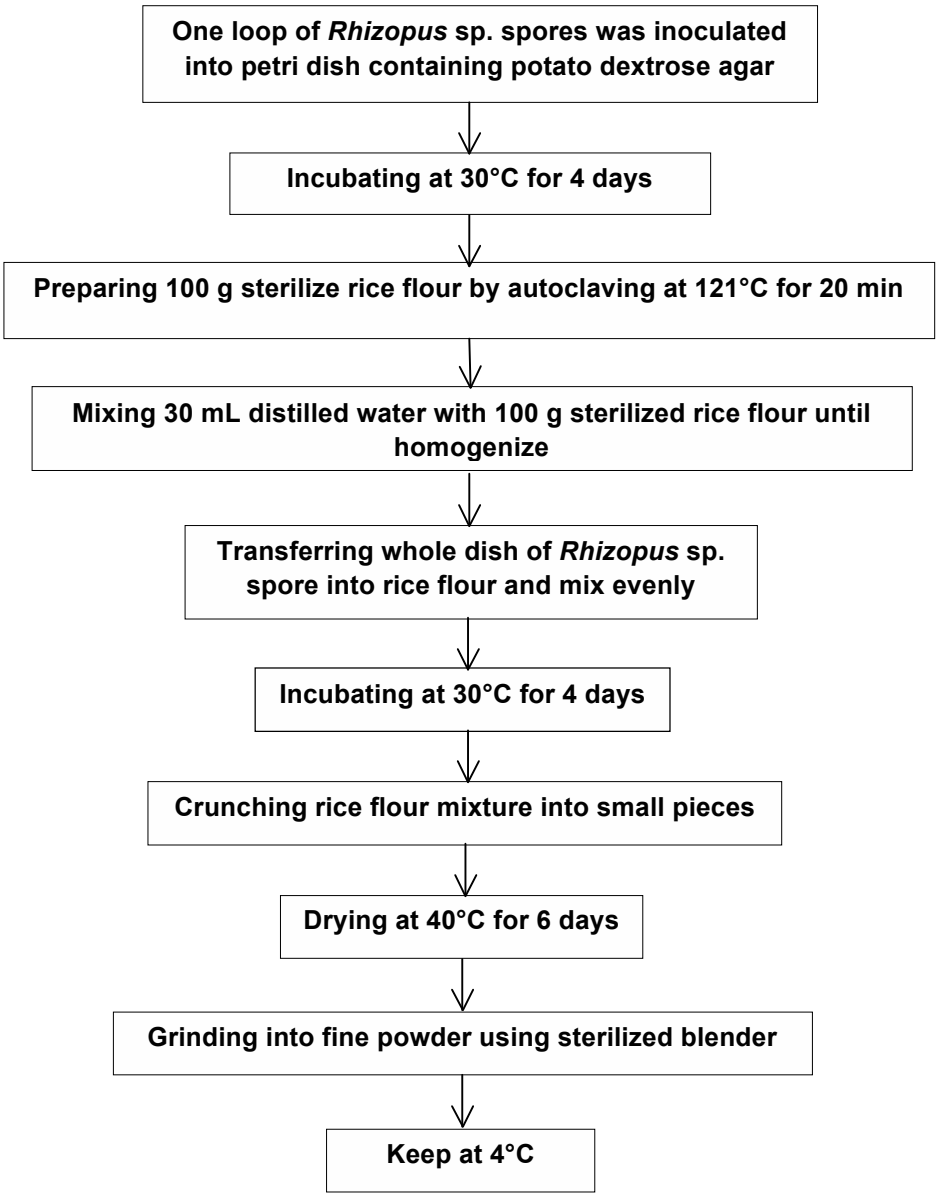

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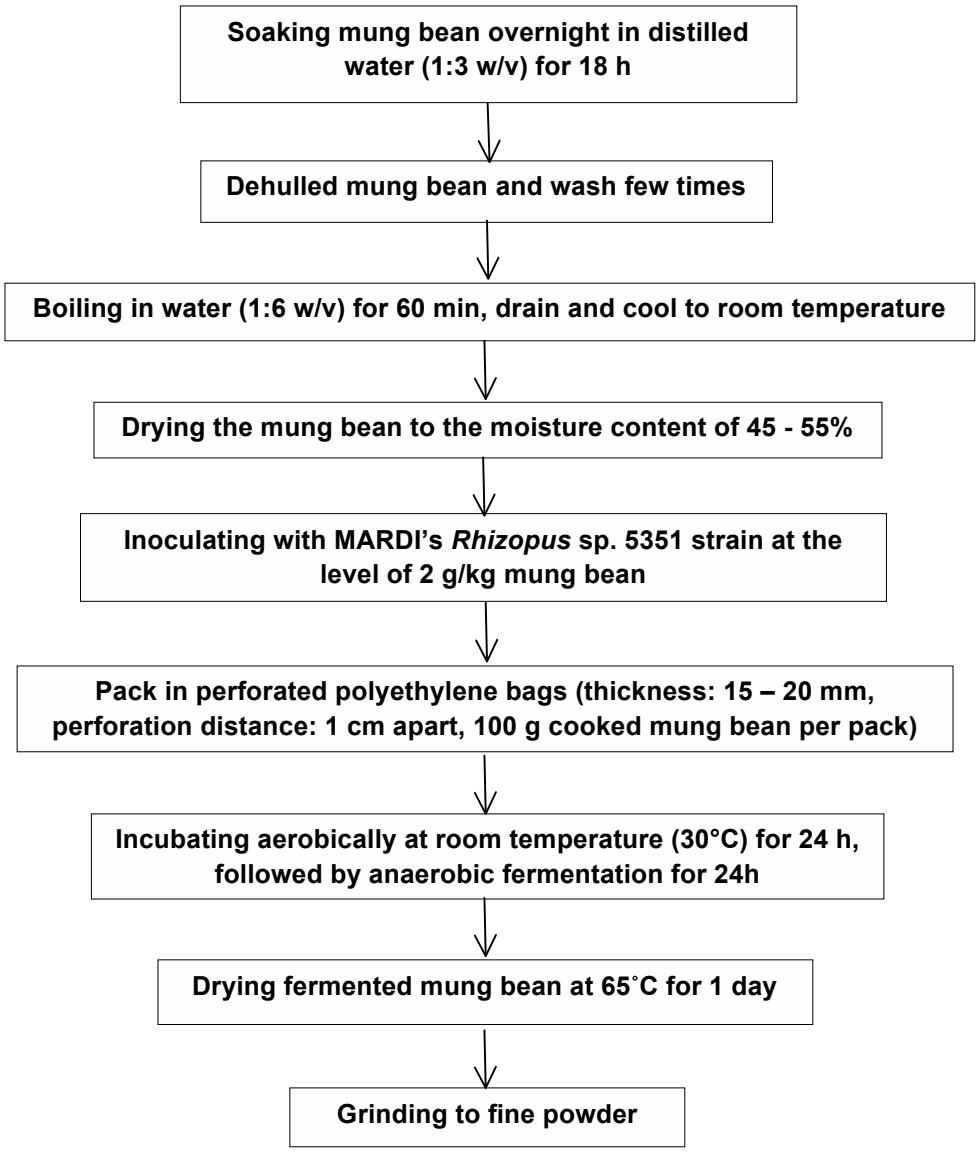

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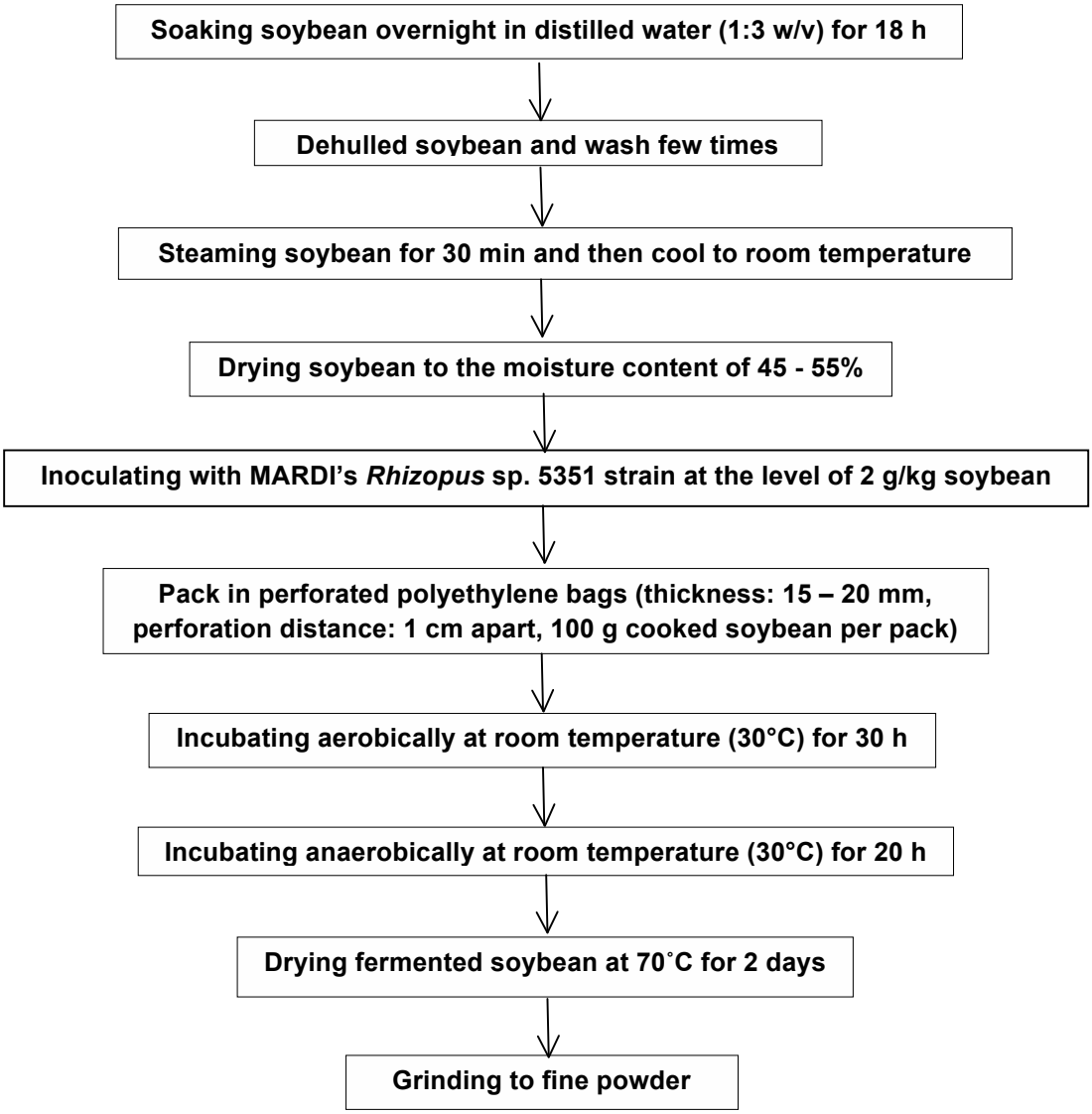

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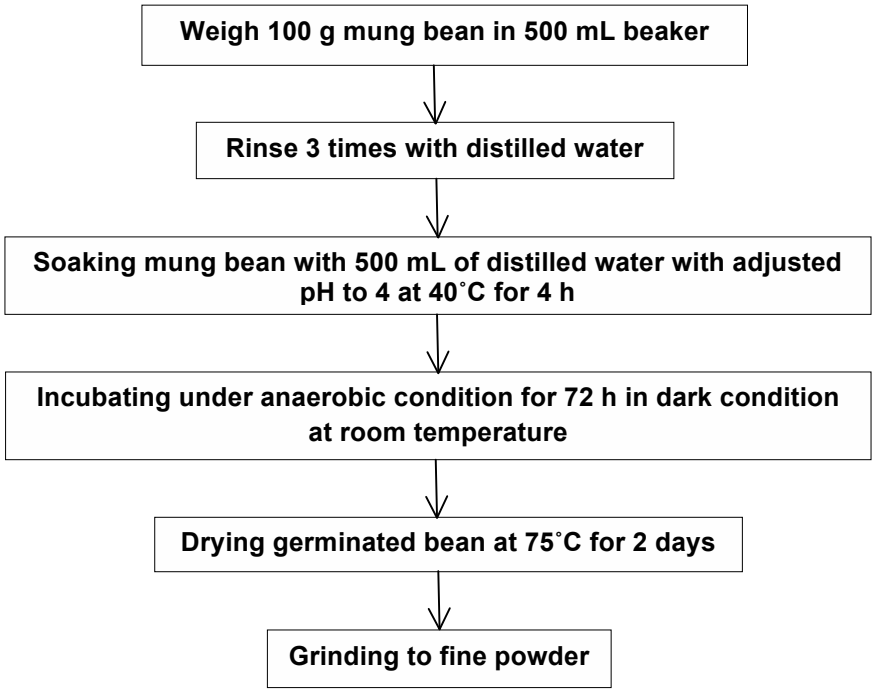


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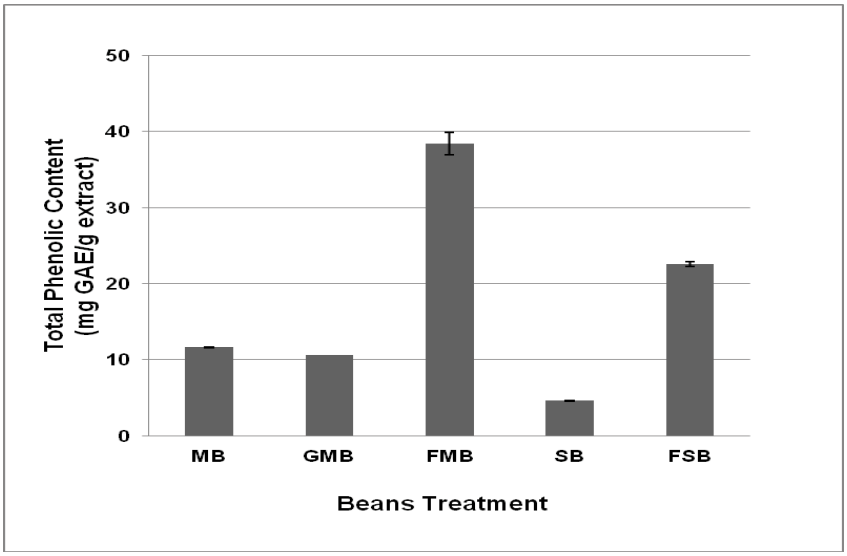


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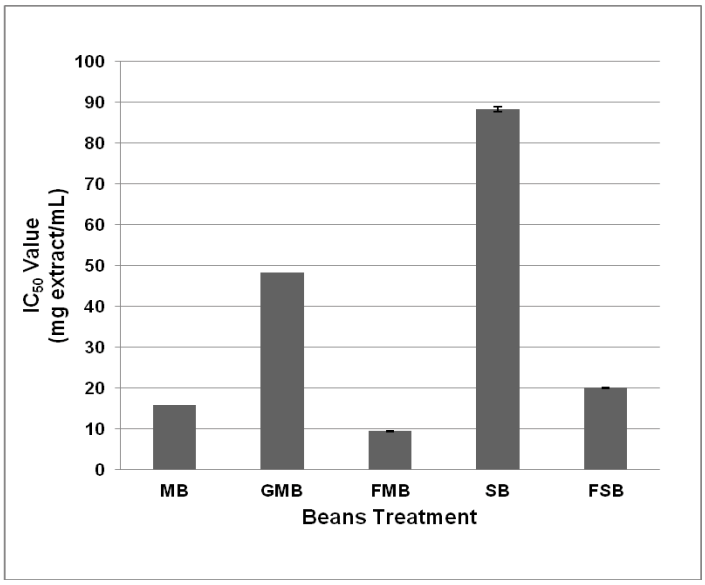


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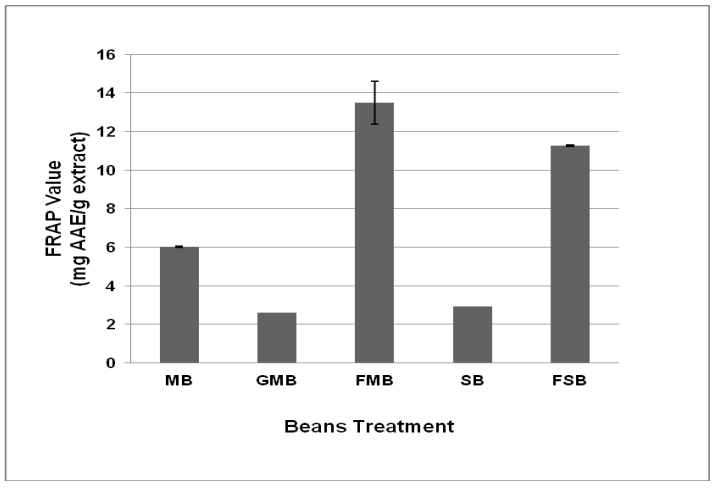


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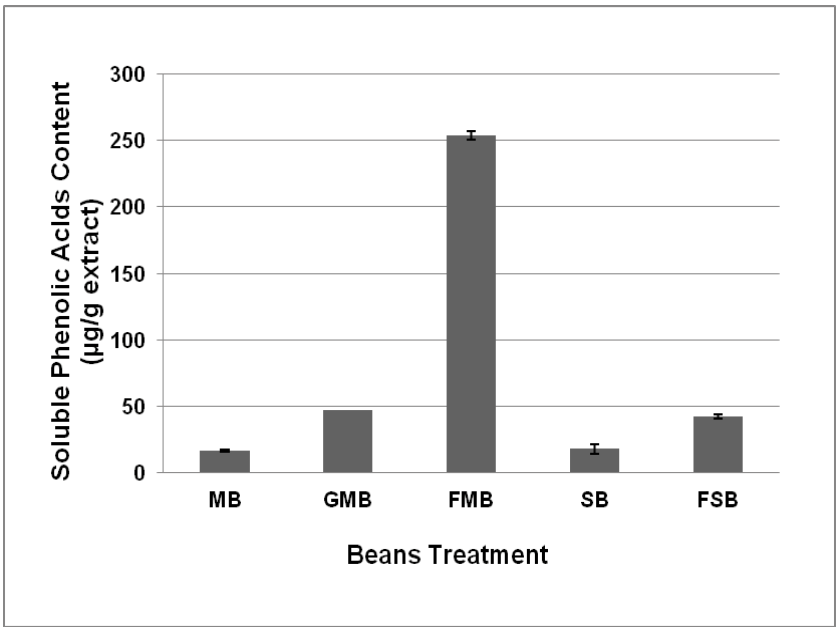


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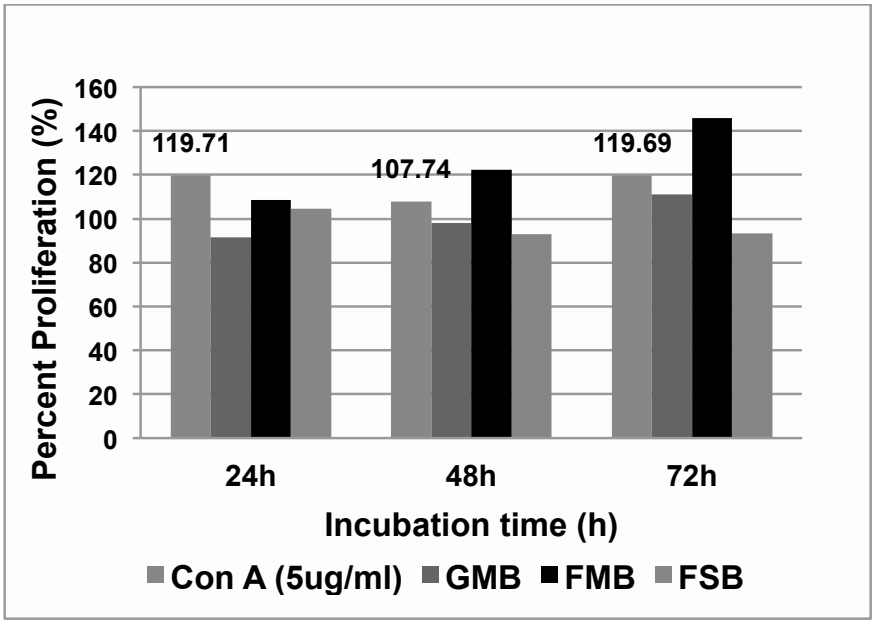


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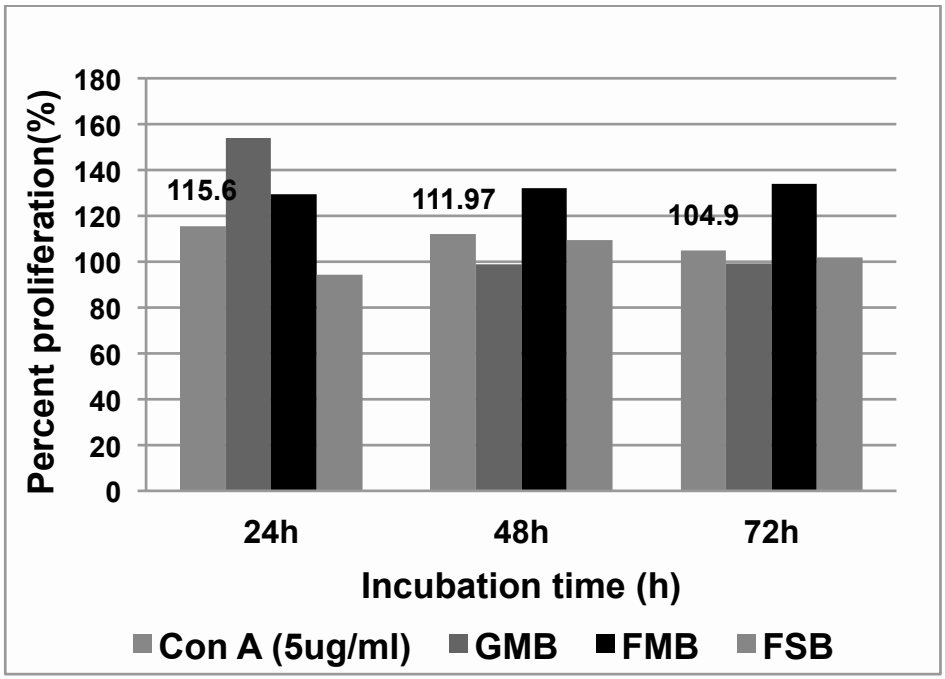

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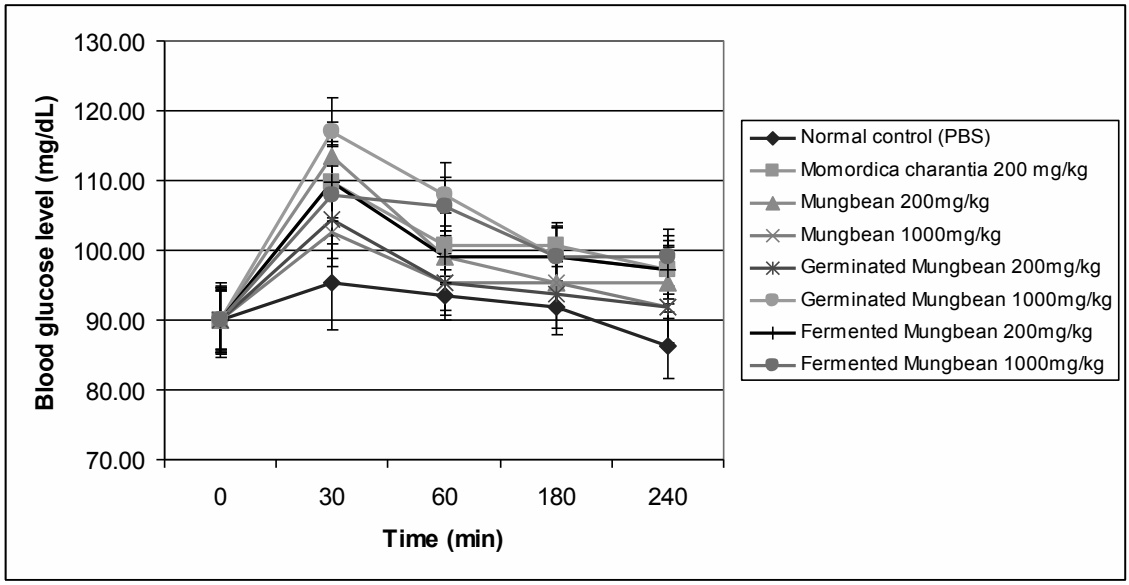


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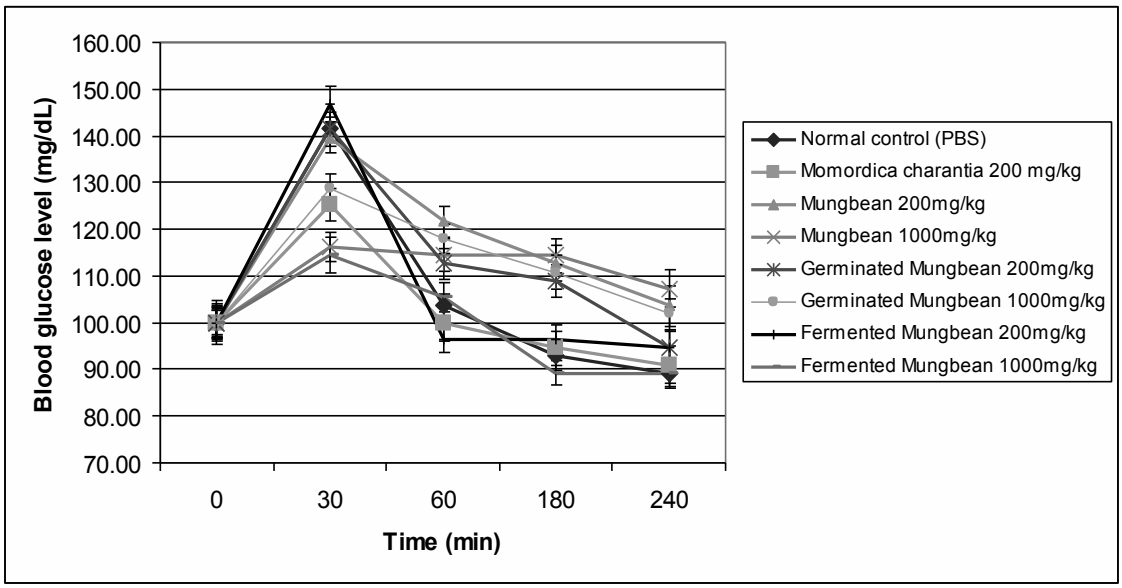


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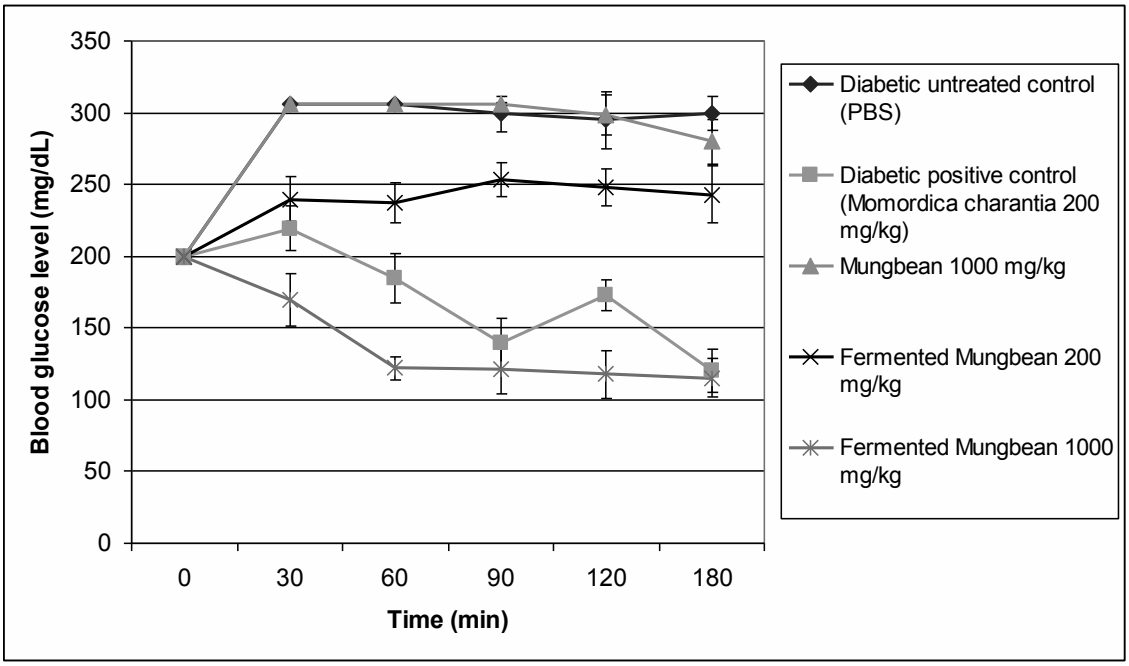


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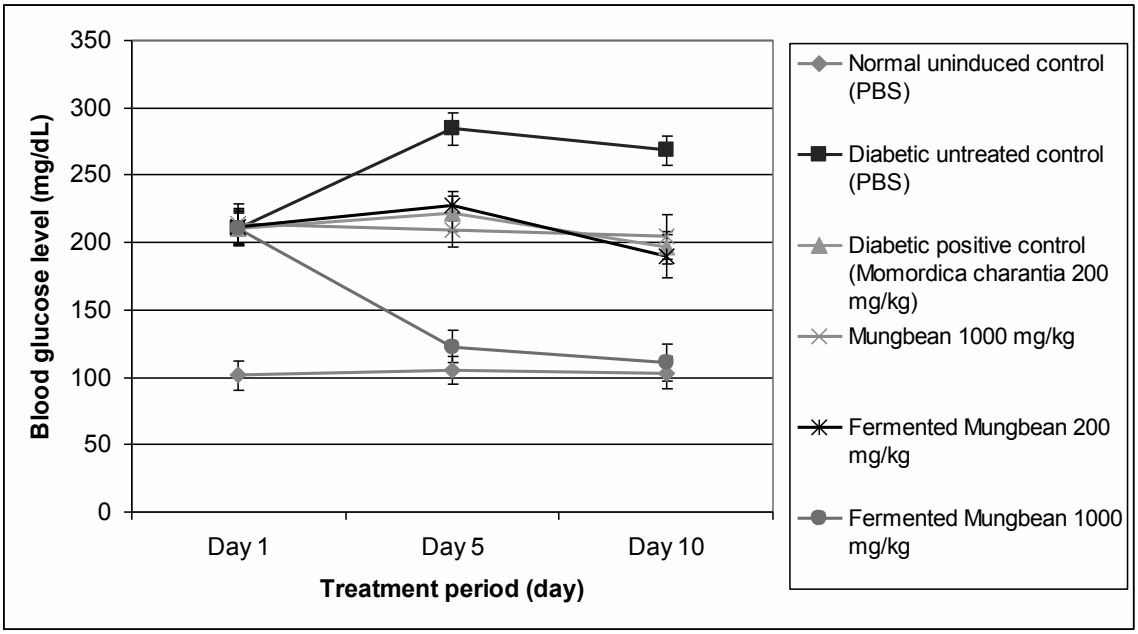


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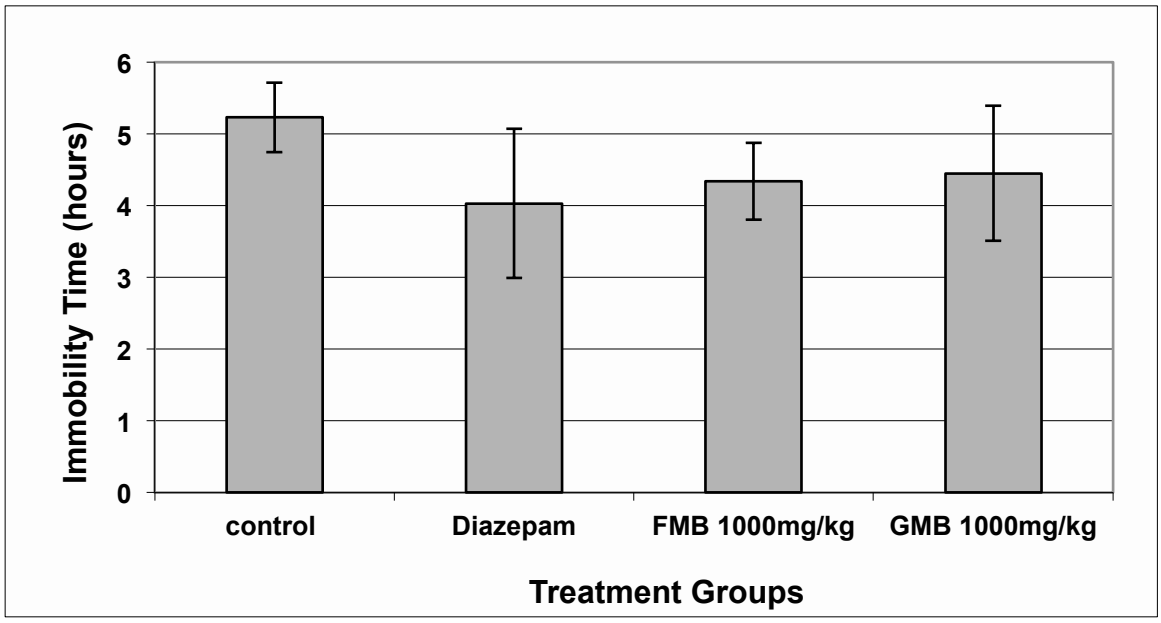

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