The Effect of *Persea americana* Peel Extract in Different Concentrations to Fungal Growth in a Common Pastry Product

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Abstract: **A graduate research aiming to establish the effects of peelings of a localized fruit to the growth of yeast and mold in banana bread. Researchers used ethanol as an extracting agent and purified the gathered extract using simple distillation method. The extracts were then applied to the dough of the medium. A third-party laboratory accredited by the Department of Science and Technology and Food and Drug Administration evaluated the growth of fungi in the bread after a week. The results showed a remarkable difference between the controlled variable and the experimental variable with 30% concentration, the former having 7.5 X 10^4 CFU/g and the latter having less than 100 CFU/g. This can conclude that the experimental extract was able to inhibit the growth of yeast and molds in the medium.**