OPTIMIZATION OF A MEDIUM FOR Bacillus lich eniformis 6346 TO PRODUCE ALPHA-AMYLASE BY SOLID STATE FERMENTATION

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A solid state media for Bacillus licheniformis 6346 was formulated. The basic medium contained (gkg-1), rice husk, 280; soluble starch, 50; (NH₄)₂HPO₄, 15; Na₂HPO₄.2H₂O, 5; KCl, 3; MgSO₄.7H₂O, 0.07 and 650ml water. In this basic medium maximum α-amylase activity (389 U DMB-1) was obtained at 96h. To the basic medium either gingily oil or coconut or both were added to find the effect of the oils on enzyme production (total oils added, ml kg-1 was 12) and maximum a-amylase was produced in the medium containing gingili oil (9 ml kg-1), and coconut oil (3ml kg-1). To this media either (NH₄)₂HPO₄ or $(NH_4)_2SO_4$ or a mixture of $(NH_4)_2HPO_4$ and $(NH_4)_2SO_4$ (15g kg⁻¹) was added and (NH₄)₂HPO₄ was suitable for enzyme production at 4th day (792 U DMB⁻¹). To find a suitable carbon source, rice flour, corn flour, soya meat powder, wheat flour and soluble starch (90g kg-1 total reducing sugar content in the medium) were selected and the media having either rice flour or soya meat powder gave highest enzyme production (1056 U DMB-1 and 1071 U DMB-1) at 4th day. The optimum rice flour or soya meat powder concentration in the media was 50g kg-1 medium. Supplementation of 23g kg⁻¹ soluble starch to the media produced highest enzyme at 4th day. From these experiments the optimized solid state fermentation media for α-amylase production should have rice bran, either rice flour or soya meat powder, soluble starch, gingelly oil and coconut oil and minerals.