## Influence of Metal Ions on Activity and Stability of α-amylase from *Bacillus licheniformis* ATCC 6346

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Effect of different metal ions on the activity and stability of α-amylase produced by Bacillus licheniformis ATTCC 6346 was investigated. Here 2mM of Mn<sup>2+</sup>, Na<sup>+</sup>, Ca<sup>2+</sup>, Hg<sup>2+</sup>, Mg2+, Ba2+ and Cu2+ and 0.5mM Ethylenediaminetetra-acetic acid were used. Before commencing the studies the enzyme from the spent medium was precipitated with 50% ammonium sulphate and dialyzed against distilled water. This dialysis was carried out at 20°C for 48h. α-Amylase activity was strongly inhibited by 2mMCu<sup>2+</sup>, Hg<sup>2+</sup>, Mn<sup>2+</sup>and 0.5mM Ethylenediaminetetra-acetic acid but less affected by 2mM Mg2+ and Ba2+. 2mMCa<sup>2+</sup> and Na<sup>+</sup> stimulated the enzyme activity at 85°C and at pH 7.0. Effect of NaCl on the stability of α-amylase was studied. The enzyme was pre incubated with different concentrations of NaCl (0 to 0.4M) and 21% and 1.0% of initial activities were retained with 0.4M and without NaCl respectively at 60min of pre-incubation at 85°C and pH 7.0. However maximum activity was retained with 0.1M NaCl (33% of initial activity) at 60min incubation at 85°C and pH 7.0. In 0.1M NaCl 100% of initial enzyme activity was retained for 150min and 70min of pre-incubation at 60°C and 70°C respectively and at 80°C, 88.20% of its initial activity was retained at 60min of pre-incubation at pH 7.0. The effect of Ca2+ on the stability of the enzyme was studied. The enzyme was pre-incubated with different concentration of Ca2+ (0 to 1mM). In presence of 1mM Ca2+, 100% of initial activity was retained at 60min of pre-incubation at 85°C and at pH 7.0. The effect of Ca+ and Na<sup>+</sup> combination on the stability of α-amylase was studied. With 1mM Ca<sup>2+</sup> and 0.1M NaCl, 17.3% of its initial activity was retained at 180min of pre incubation at 95°C and at pH 7.0 but the enzyme with 1mM Ca2+ and 0.1M NaCl separately, lost total activity at 120 and 90min respectively. Protein denaturants, such as Sodiumdodecylsulphate (10mM), decreased the enzyme activity; in contrast, urea (10mM) had no influence on enzyme activity. The enzyme in 0.1 and 0.5M NaCl showed 104 and 74.7% of the original activity respectively at 24h of incubation at 6°C and pH 7.0.