

**Seminar**

**On**

**Production of Beta-amylase by *Trametes* species  
on Some Agricultural wastes.**

**By**

**DR. OLUWAFEMI, YINKA DORIS**

## INTRODUCTION

- *Trametes* species is a wild edible mushroom genus of fungi in the family of polyporaceae (Ofodile, 2006).
- They are group of tough, woody, leathery and poroid mushroom but typically lacking a distinct stalk (Zjawiony, 2004).
- Some polypore have been found to be useful as enzyme production, much has not been reported on *Trametes* species.



**Plate 1: Photograph of fruiting body of *Trametes* species**

## **Methodology:**

- The mushrooms (*Trametes* species) used were collected from forest in Ondo, Ondo State, Nigeria between June and December 2010.
- Proximate composition of agro-industrial wastes (Wheat bran, Rice bran, Saw dust and Palm kernel pericarp) were determined using the methods of A.O.A.C (2011).

## **Extraction of the enzyme**

- The extraction was performed using solid state fermentation according to the method of Ibrahim *et al.* (2011).

## **Enzyme Assay:**

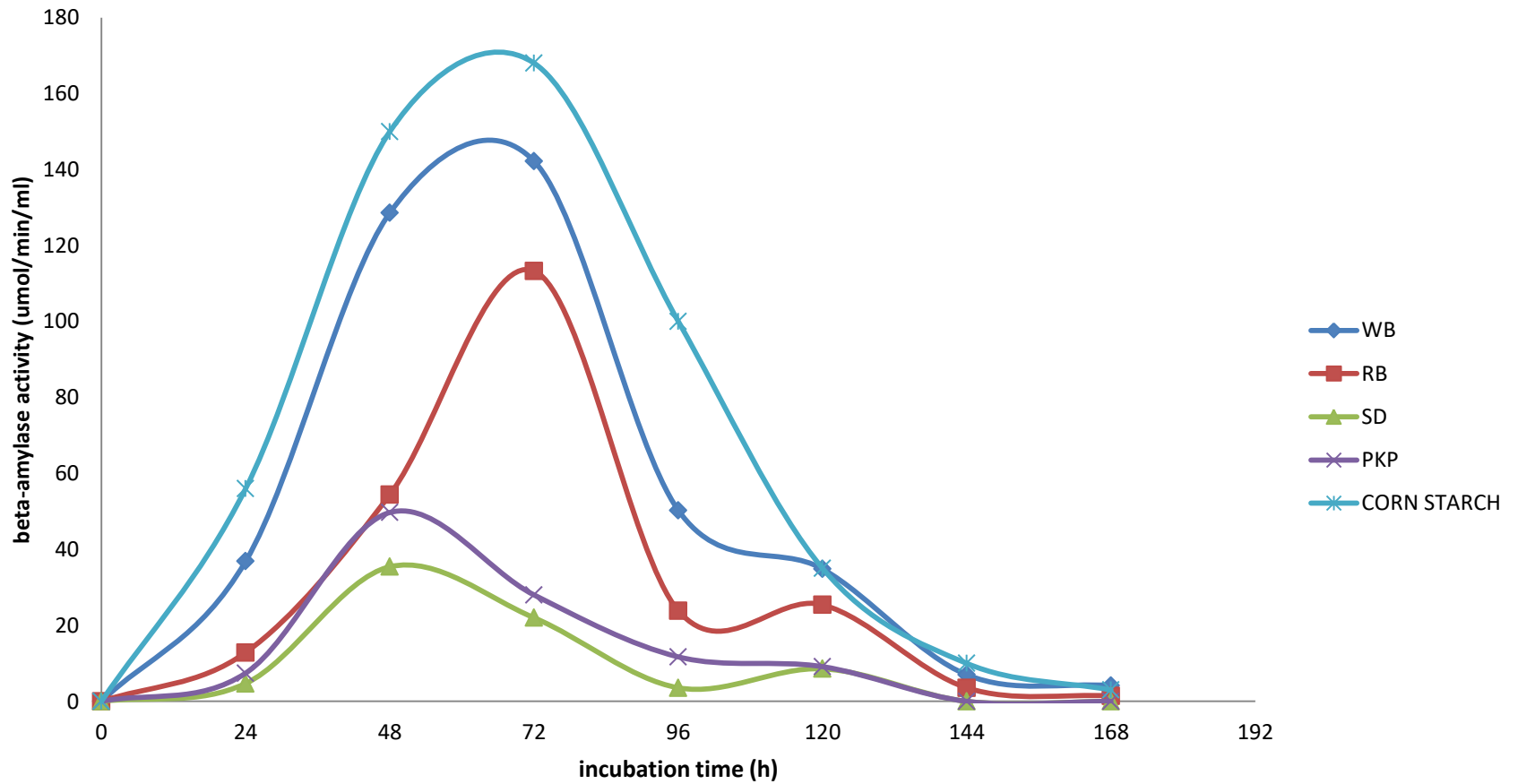
- The filtrates of the fungus was assayed for beta-amylase using the modified dinitrosalicylic acid (DNSA) reagent method (Bernfeld, 1955 ; Zhou *et al.*, 2009).

**Table 1: Proximate composition (%) of selected agro-industrial wastes before and after solid fermentation with *Trametes* species**

SAMPLE		MOISTURE	ASH	FAT	FIBRE	PROTEIN	CHO
WHEAT BRAN	A	8.79±0.02 <sup>a</sup>	6.32±0.02 <sup>g</sup>	2.40±0.01 <sup>c</sup>	3.18±0.02 <sup>b</sup>	19.54±0.10 <sup>f</sup>	59.79±0.06 <sup>h</sup>
	B	11.43±0.02 <sup>d</sup>	1.64±0.03 <sup>c</sup>	1.54±0.03 <sup>a</sup>	1.98±0.01 <sup>a</sup>	26.61±0.03 <sup>h</sup>	56.81±0.11 <sup>g</sup>
RICE BRAN	A	8.54±0.03 <sup>a</sup>	4.49±0.02 <sup>f</sup>	5.20±0.02 <sup>e</sup>	20.19±0.01 <sup>d</sup>	13.49±0.09 <sup>d</sup>	48.09±0.10 <sup>f</sup>
	B	10.53±0.28 <sup>c</sup>	1.91±0.01 <sup>d</sup>	2.13±0.02 <sup>b</sup>	18.88±0.01 <sup>c</sup>	22.54±0.02 <sup>g</sup>	44.01±0.32 <sup>e</sup>
SAW DUST	A	9.09±0.01 <sup>b</sup>	0.19±0.01 <sup>b</sup>	5.60±0.01 <sup>f</sup>	69.79±0.02 <sup>h</sup>	10.96±0.10 <sup>a</sup>	4.73±0.50 <sup>a</sup>
	B	12.83±0.01 <sup>f</sup>	0.14±0.02 <sup>a</sup>	3.23±0.00 <sup>d</sup>	67.03±0.03 <sup>g</sup>	12.54±0.02 <sup>b</sup>	7.24±0.07 <sup>b</sup>
PALMKERNEL PERICARP	A	12.37±0.03 <sup>e</sup>	14.16±0.02 <sup>h</sup>	8.11±0.02 <sup>h</sup>	45.03±0.02 <sup>f</sup>	12.85±0.01 <sup>c</sup>	10.04±0.48 <sup>c</sup>
	B	14.47±0.02 <sup>g</sup>	2.54±0.02 <sup>e</sup>	6.97±0.01 <sup>g</sup>	43.07±0.00 <sup>e</sup>	14.55±0.03 <sup>e</sup>	24.39±0.06 <sup>d</sup>

**A:** Sample before use (unfermented). **B:** Sample after use (fermented). Values are means of three replicates ±SD. The statistical significance was evaluated using Student's t-test and value of  $p < 0.05$  was considered to indicate a significant difference between the fermented and unfermented wastes.

**Key:**  
**CHO-CARBOHYDRATE**



**Figure 1:** Time course profile of beta-amylase production by *Trametes* species in solid state fermentation using different substrates.

# DISCUSSION

- Selected agro-industrial wastes were used for the production of Beta-amylase which was in line with the findings of Khandeparkar and Bhosle, (2008). They reported the use of agro-industrial wastes as substitutes for commercial known substrates for enzymes production.
- The biodegradation of wastes by associated enzymes was also reported in the research finding of Arotupin, (2007).

## CONCLUSION AND RECOMMENDATION

- The result obtained from the bioconversion process of selected wastes revealed the potential of beta-amylase produced by mushroom as a biotechnological tool for the transformation of wastes into biological products.
- The enzyme sourced from this mushroom could be exploited as source of enzyme of industrial importance.



# References

- **Arotupin, D. J (1991)**. Studies on microorganisms associated with the degradation of sawdust. M. Sc. Thesis, University of Ilorin, Ilorin, Nigeria, Pp. 185
- **Arotupin, D. J (2007)**. Evaluation of microorganisms from cassava waste water for production of amylase and cellulase. *Res. J. Microbiol.*, 2: 475-480.
- **AOAC, (2011)**. Official Methods of Analysis. 15th Edn., Association of Official Analytical Chemists, Washington, DC., USA., pp: 200-210.
- **Khandeparkar, R. D. S and Bhosle, N. B (2008)**. Isolation, Purification and Characterization of the Xylanase Produced by *Arthrobacter* Sp MTCC 5214 When Grown in Solid State Fermentation. National Institute of Oceanography, Dona Paula-403004, Goa, India, PP: 5.

**THANK YOU FOR LISTENING WITH RAPT ATTENTION**