

Production and characterization of the proteases from a bacteria strain LCF007

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ABSTRACT

LCF007 was isolated from soils collected at central part in Taiwan. The culture supernatant has protease to the growth. Maximum protease activity was obtained when LCF007 was grown aerobically at 30 for 60hr in a medium consisting 0.3% Monascus powder, 0.1% Sucrose, 0.1% Tris-aminomethan, 0.1% Cellulose, 0.1% K₂HPO₄, 0.05% MgSO₄ · 7H₂O at the pH 8.4. The proteases (T1 & T2) were not thermostable. Two proteases were purified in a three-step procedure involving ammonium sulfate precipitation, DEAE-Sepharose CL-6B ionic exchange chromatography and Sephacryl S-200 gel permeation chromatography. The enzymes (T1 & T2) were shown to have a relative molecular weight of 30 and 43 kDa by SDS-PAGE. The optimum pH and temperature of T1 and T2 were shown to be 9.0, 8.0 and 45, 30, respectively. The pH stability were analyzed and exhibited more stable at pH 9.0~11.0 and pH 8.0. T1 and T2 were estimated to be 5.45 and 5.49 by chromatofocusing, respectively. T1 and T2 proteases were strongly inhibited by the metal chelator 0.5mM EDTA and 1mM PMSF. Expect that the proteases could apply to the Monascus sp. in the future and assay the produced.

Keywords : Monascus sp. ; protease

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