

Purification and Characterization of a protease by *Bacillus subtilis* W-118

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ABSTRACT

The production of useful protease by *Bacillus subtilis* W-118, using SCSP (Shrimp and crab shell powder) as the major carbon source, was studied. The optimized conditions for protease production was found when the culture was shaken at 30°C for 2 days in 100ml of medium (pH6) containing 1% shrimp and crab shell powder, 0.1% K₂HPO₄ and 0.05% MgSO₄ · 7H₂O. The protease was purified through ammonium sulfate fractionation, DEAE-Sepharose CL-6B, Sephacry S-200 Gel filtration. A 2.31 fold purification of the enzyme over Sephacry S-200 Gel filtration and specific activity of 0.6 (U/mg) was shown. The recovery of activity was 2%. The protease was found to have an optimum pH at 7~9, an optimum temperature at 50°C as acting on casein. The protease was stable under 37°C in an hour and stable at pH8. The activity of protease was strongly inhibited by PMSF. The properties of composts made by bio-fertilizer crab and shell wastes with *Bacillus subtilis* W-118 were studied. The effect of the composts on the growth of Chinese cabbage were observed. The weight and height of the whole plant were grown enormously; they are 156% and 133% in comparison with the control.

Keywords : *Bacillus subtilis* ; SCSP ; protease ; purification

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