

Purification and Characterization of the Protease from *Vibrio fluvialis* TKU005

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ABSTRACT

This thesis is a study of the utilization of shrimp and crab shell powder by microbes to produce protease. The isolated strain TKU005 was identified as *Vibrio fluvialis*. Maximum protease activity (0.1 U/mL) was obtained when the strain was grown aerobically in a medium consisting of 3g shrimp and crab shell powder, 3% NaCl, 0.1% K₂HPO₄ and 0.05% MgSO₄ · 7H₂O in 100 mL medium (pH 10.0) at 30 °C for 2 days. Two proteases (F₁, F₂) were purified from the culture supernatant of *Vibrio fluvialis* TKU005 by ammonium sulfate precipitation and DEAE-Sepharose CL-6B column chromatography. The Molecular weight of purified proteases F₁ and F₂ were estimated to be 41kDa and 39kDa by SDS-PAGE, respectively. The optimum pH, optimum temperature, pH stability, and thermal stability of F₁ and F₂ were (9, 60 °C, 7-9, <50 °C) and (9, 60 °C, 6-9, <50 °C), respectively.

Keywords : shrimp and crab shell powder, protease, characterization enzyme, *Vibrio fluvialis* TKU005

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