

# 細菌 TKU008 所生產幾丁質? 帛J白? 妖瞻 峇w性

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## 摘要

本實驗研究目的為篩選能發酵蝦蟹殼幾丁質，具胞外蛋白? P幾丁質? 支牙鄱O之本土菌株，探討其較適培養條件及酵素之純化分離及定性。所得發酵上清液胞經硫酸銨沉澱、透析去除鹽類，DEAE-Sepharose及Sephacryl S-100管柱層析之分離步驟，純化出經由SDS – PAGE測得分子量分別為40 kDa與57 kDa之蛋白? 帛X丁質? C 細菌TKU008篩自台灣南部土壤，以蝦蟹殼粉(SCSP)當作主要碳源；此菌較適培養條件為1% SCSP、0.05% MgSO<sub>4</sub> · 7H<sub>2</sub>O、0.1% K<sub>2</sub>HPO<sub>4</sub>於pH 7、100mL、300、150 rpm條件下，進行振盪培養4天後，可得最佳之蛋白? 帛X丁質? “吡CTKU008以酪蛋白為基質所得到蛋白? 搨ApH、最適反應溫度、pH穩定性及熱穩定性分別為pH 7, 50℃, pH 6及30℃；以懸浮態幾丁質為基質所得幾丁質? 搨搨ApH、最適反應溫度、pH穩定性及熱穩定性分別為pH 6, 50℃, pH 7及30~40℃。蛋白質? 搨 “峇^收率為1%，純化倍數為2倍，比活性為0.36 U/mL，幾丁質? 搨 “峇^收率為50%，純化倍數為134倍，比活性為7.56 U/mL。由於蛋白質? “吡被EDTA完全抑制，而可歸類為金屬型蛋白質；蛋白質? P幾丁質? “ ” Cu<sup>2+</sup>、Mn<sup>2+</sup>抑制，蛋白質? P幾丁質? 鵠顛肆? 竣伋悃 “ 虯祐 璽筆酋w；其中蛋白? ' b有機溶劑中儲存安定性又較幾丁質? “ 崙CTKU008蛋白質? 儼T蛋白、彈性蛋白、人類白蛋白、血紅蛋白具有不同程度的水解能力。

關鍵詞：幾丁質；蛋白質? 搨；幾丁質? 搨；蝦蟹殼粉

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