



Studies on the Production of Protease by Aspergillus Oryzae Ncim 637 under Solid-state Fermentation using Mixed Substrates of Prawn's Shell and Fish Meal Powder

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Authors' contributions

This work was carried out in collaboration between both authors. Both authors read and approved the final manuscript.

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ABSTRACT

Proteases are the enzymes that catalyze the breakdown of protein molecules into peptides and amino acids. Because of the vast variety of applications of the proteases in the current investigation, the production of protease from *Aspergillus oryzae* NCIM 637 was carried out under solid-state fermentation. The highest yield of the enzyme was screened using two substrate powders (Prawn's shell and fish meal powder), and it was observed that combined substrate powder has a higher potential to serve as a substrate for neutral protease synthesis by the fungal strain *Aspergillus oryzae* NCIM 637. Fermentation time (5 days), fermentation temperature (35°C), optimum pH (7), initial moisture content (46.40%), inoculum age (4 days), and inoculum volume were all optimized (1.0ml). The influence of additives such as carbon source maltose (2%) and nitrogen source casein (2%) was investigated, with a maximum production of 562.57U/gds. When the enzyme was partially purified using ammonium sulfate precipitation, the activity of the protease enzyme was found to be 570U/gds. Proteases have a wide range of applications in the food, pharmaceutical, and leather industries, as well as brewing.

Keywords: *Protease; Aspergillus oryzae; prawns shell and fish meal powder; solid-state fermentation, enzymes.*

1. INTRODUCTION

Proteases that catalyze hydrolytic cleavage of protein molecules into peptides and amino acids. Microorganisms are a good source of proteases than plants and animals because they can be produced in large quantities in a relatively short period using proven fermentation procedures. Microbial proteases can be stored for weeks in ideal conditions without losing significant activity. Microbial proteases, in general, are extracellular in origin and immediately secreted into the fermentation broth by the producer. Proteases accounting for, accounting for over 60% of all enzyme sales globally.

Proteases are used mostly in food processing, and in the health care industry. Protease enzymes have gotten a lot of interest in the industrial world. These proteases are available in soluble and immobilized forms. In a shrimp and crab shell powder media, San-Lang Wang et al. isolated and characterized a serine protease generated extracellularly by *Aspergillus fumigatus*.

Akinori Yasuhara et al., [1] used a unique culture technique using a microporous membrane to produce neutral protease from *Aspergillus oryzae*. The amount of neutral protease generated was more than tenfold that of the usual culture technique. Proteases can be made from a variety of sources, including plants, animals, and microbes. Microorganisms, on the other hand, are appealing sources for protease enzymes due to their rapid development and the small amount of space required for cultivation. Fungal neutral proteases are more prevalent among microorganisms such as bacteria, fungi, and yeast in commercial fungal protease preparations, which have a larger range of applications in many industries. Another advantage of employing filamentous fungi is that their mycelia produce and release a high number of extracellular hydrolytic enzymes.

Extracellular enzymes are produced by the majority of microorganisms. Protease enzymes have gotten a lot of interest in the industrial world. These proteases are available in two

forms: soluble and immobilized. In a shrimp and crab shell powder media, San-Lang Wang et al., [2] isolated and characterized a serine protease generated extracellularly by *Aspergillus fumigatus*.

Submerged fermentation (SMF) and solid-state fermentation (SSF) are two ways of producing enzymes. However, when compared to SMF, SSF has been proven to be a superior approach, with numerous advantages such as high volumetric outputs, and simpler equipment use. Sandhya et al. reported that the yield in SSF was 3.5 times higher than in SMF. Filamentous fungi are the most common type of fungus in the SSF process, and they may grow on minimal substrates. Natural substrates are more readily available and less expensive than synthetic substrates.

Vivek Kumar Morya et al., [3] produced and partially characterized neutral protease using an indigenously isolated strain of *Aspergillus tubingensis* NIICC-08155. They observed that after 96 hours of incubation, the maximal output of neutral protease, 68.50 U/ml, was achieved. The crude protease preparation demonstrated good activity at temperatures ranging from 40 to 60 °C, with maximal activity at 40°C and maximum enzyme activity at pH 6.4.

The present study was carried out using a fungal strain *Aspergillus oryzae*. NCIM 637 and natural substrates of prawns' shells and fish meal powder under solid-state fermentation (SSF) for optimal production of neutral protease.

2. MATERIALS AND METHODS

2.1 Microorganism and Culture Conditions

The fungus strain *Aspergillus oryzae* NCIM 637 utilized in this study was obtained from the National Collection of Industrial Microorganisms (NCIM) in Pune, India. The culture was maintained for 7 days at 28°C on potato dextrose agar slants. Every month, the organism was sub-cultured and employed in the following research experiments.

Table 1. Composition of the salt solution

Mineral salts	Composition (%w/v) (g/100ml)
Ammonium nitrate	0.5
Potassium dihydrogen orthophosphate	0.2
Sodium chloride	0.1
Magnesium sulfate	0.1

2.2 Inoculum Preparation

The spores from a 7-day-old fungal slant culture were dispersed in a 0.1 percent Tween-80 solution with a sterile inoculation loop to make the fungal homogenous spore suspension.

2.3 Substrate

Prawns' shells and fish waste are collected from the Visakhapatnam harbor, dried in sunlight, and ground to powder to use as a substrate.

2.4 Fermentation Medium and Culture Conditions

Solid-state fermentation and culture conditions were maintained Paranthaman *et al.*, 2009. Fermentation was carried out in a 250ml Erlenmeyer flask containing 5gm of Prawns shell and fish meal powder as the substrate and moistened with 10ml of salt solution its composition.

At 121.5^oC (15 lb) the flasks were sterilized for 15 min, cooled, aseptically inoculated with 1ml of fungal spore suspension (10⁶ spores/ml), and incubated at 35^oC for 5 days.

2.5 Extraction of Crude Enzyme

TWEEN-80 (0.1 percent) solution was added to 100ml distilled water, and 25ml of this water was added to the 5grams of the fermented substrate, which was homogenized for 1 hour on a rotary shaker at 180 rpm. The particles were removed from the homogenate by centrifuging at 8000 rpm for 15 minutes at 40^oC and the clear supernatant was used for analytical tests.[20].

2.6 Assay for Protease

In a test tube, 5ml of casein (1%) and 300 l of 0.2 mol/l phosphate buffer (pH 7) were combined, and 2ml of crude enzyme extract was added. The

reaction mixture was incubated at 60^oC for 10 minutes before being ceased by adding 1 mL of 10% trichloroacetic acid. 5ml of 0.4 mol/l Na₂CO₃ and 1ml of 3-fold diluted Folin-phenol Ciocalteau's reagent was added to the supernatant after centrifugation at 8000 rpm at 40^oC for 15 minutes. The resultant solution was incubated for 30 minutes at room temperature, and the absorbance of the blue color formed was measured at 660 nm using a visible spectrophotometer, and its concentration was estimated using a tyrosine standard curve. Under assay conditions, one unit of enzyme activity[21]. was defined as the quantity of enzyme that liberated 1g of tyrosine from a substrate (casein) per minute. The activity of neutral protease per gram of dry substrate was used to calculate the enzyme yield. (U/gds).

3. RESULTS AND DISCUSSION

For the production of neutral protease, the SSF was carried out using *Aspergillus* fungus and natural media prawn shells and fish meal powder mixture, and optimization of process parameters was carried out.

3.1 Effect of Fermentation Time

The effect of fermentation time on the production of neutral protease was studied at different time intervals (1, 2, 3, 4, 5, 6, 7, 8) of 1 to 8 days. The enzyme production was observed at maximum on the fifth day of fermentation. The results it is observed the gradual increase in enzyme activity was observed for up to 5 days and reached a maximum on the 5th day 504.8 u/gds. shown in Fig. 1. Later an increase in enzyme activity was observed. This may be due to the depletion of the fermentation medium.

Similar results were reported by Srividya and Shivakumar [4] maximum protease activity was obtained after 120hrs of Incubation for a medium with wheat bran and gelatin 1% was substrates.

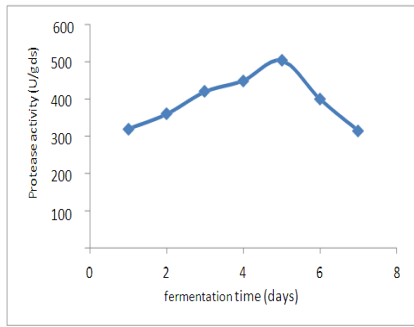


Fig. 1. Effect of Fermentation time on protease production

3.2 Effect of Fermentation on Temperature

Fermentation temperature has a great influence on fungal growth and protease production. So the effect of temperature was studied using various temperature ranges from 20°C, 25°C, 30°C, 40°C, 45°C, 50°C, 55°C. The maximum activity (509.2u/gds) of the enzyme was observed at a temperature of 35°C as shown in Fig. 2. Increased temperature causes an increase in activity up to a certain point after which it has a determinate effect on the microorganism's growth and may denature the extracellular enzyme.

Nehra et al., [5] reported an optimum temperature of 35°C for the production of alkaline protease by *Aspergillus sp.*, under solid-state conditions.

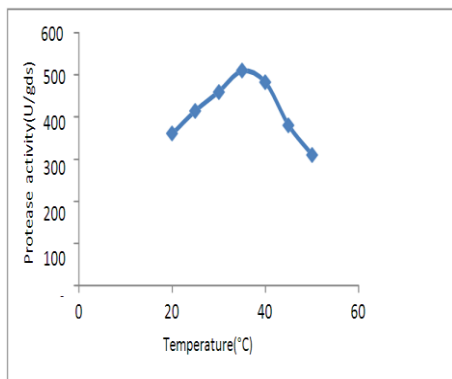


Fig2 Effect of fermentation temperature on protease production

3.3 Effect of initial moisture content

To determine the optimal moisture content the initial moisture content of the fermentation substrate is varied to various levels of 40-55%. For neutral protease synthesis, moisture content

of 46.40% was shown to be optimal and the content had a substantial impact on enzyme activity. Lower moisture content causes solubility issues for nutrients in the substrate. Whereas greater moisture content diminished the porosity of the substrate, limiting oxygen transmission.

Jurun chutomonav et al [19] reported similar findings in the synthesis of protease utilizing rice bran and wheat bran as substrates with moisture level 50

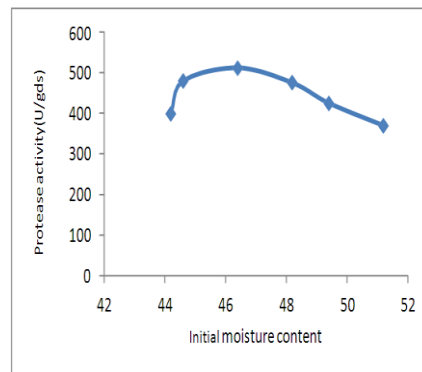


Fig. 3. Effect of initial moisture content on protease production

3.4 Effect of Ph

The pH of the medium strongly influences the growth of the organism and protease production. The fermentation was carried out at different pH levels of the substrate medium 2-9 ph. The maximal neutral protease activity (516.2 U/gds) was obtained at neutral pH 7 (Fig 4). The pH of the medium strongly influences the growth of the organism and protease production. The fermentation was carried out at different pH Paranthaman et al., [6] reported similar results using rice mill waste as substrate. To produce the neutral protease.

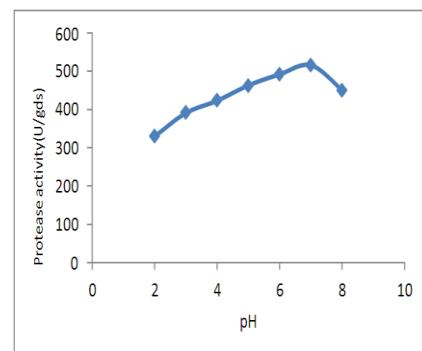


Fig. 4. Effect of pH on protease production

3.5 Effect of Inoculum Volume

The effect of inoculum volume was investigated, and it was observed that increasing inoculum volume up to 1ml increased activity. Maximum protease (519.12 U/gds) was obtained from a 1ml volume of 4-day-old culture *Aspergillus oryzae* NCIM 637 culture. The findings are shown in (Fig. 5) increased inoculum volume resulted in decreased inactivity. (Fig 5). The greatest neutral protease production was reported by Abdul Rauf et al., [7] with a 1ml volume of inoculums (1×10^6 spores/ml). reported.

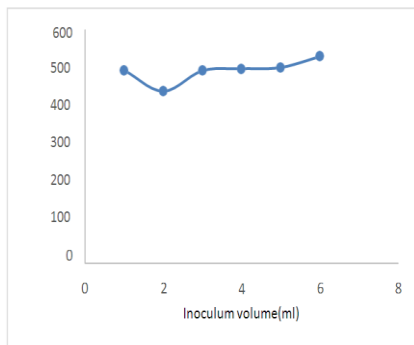


Fig. 5. Effect of inoculum volume on the production of protease

3.6 Effect of Inoculum Age

Fermentation with varied inoculum ages was used to investigate the effect of inoculum age on protease production. The substrate was inoculated with 1-day old culture to 10-days old culture in separate flasks. the substrate was incubated at 35°C. The enzyme was isolated and tested for protease activity once fermentation was completed. Protease production was highest in the four-day-old culture at 523.32 U/gds. Fig. 6 represents the complete results. With *Rhizopus oligosporus* ACM 145F, Ikasari and Mitchell [8] found that the 4-day-old inoculum yielded the best protease yield.

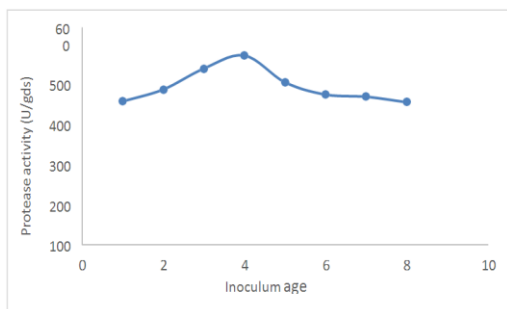


Fig. 6. Effect of inoculum age on the production of protease

3.7 Effect of Substrate Concentration

The effect of substrate concentration was studied using varied concentrations of production medium. Each flask was inoculated and kept in a slanting posture after being prepared at pH 7.0 in 250 ml flasks. The results are shown in Fig. 7. At a concentration of 5g, the enzyme activity increased, reaching a maximum of 525 U/gds.

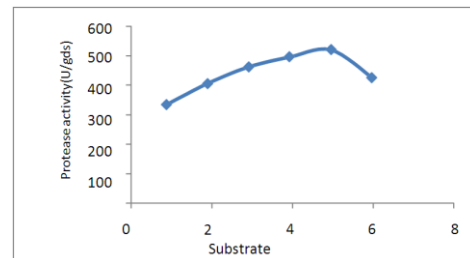


Fig. 7. Effect of substrate concentration on protease production

3.8 Effect of Enrichment with Carbon Sources

To determine several carbon sources such as Fructose, cellulose, sucrose, Dextrose, Lactose, maltose, Soluble starch, and Mannitol were added to the solid medium at a concentration of 2.0 percent. Maltose was found to be an effective carbon supplement among the other carbon supplements evaluated. Fig. 8 Shows the highest protease activity of 531.57U/gds.[24].

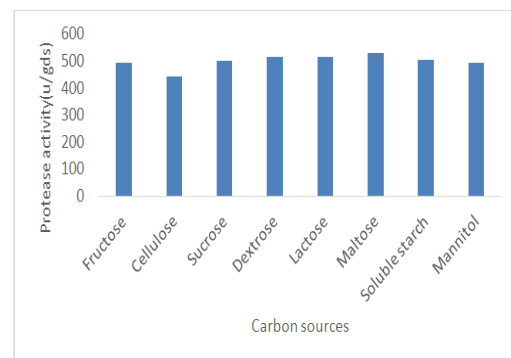


Fig. 8. Effect of carbon sources on protease production

3.9 Effect of Enrichment with the Nitrogen Source

Various organic (yeast extract, beef extract, malt extract peptone, urea, casein) and inorganic (potassium nitrate, ammonium nitrate,

ammonium sulfate, sodium nitrate, ammonium chloride) nitrogen sources were supplemented in the fermentation media, and it was observed that when 2.0 % casein was added, the maximum yield of protease (562.57U/gds) was obtained. Other nitrogen sources utilized in the experiment produced considerable amounts of enzymes during the fermentation process. Similar results were reported by Algarswamy, Samantha et.al.,[9] using casein as an organic nitrogen supplement.

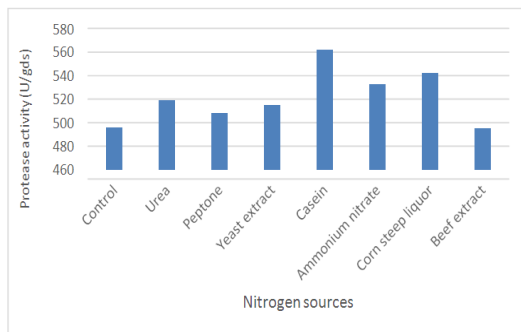


Fig. 9. Effect of various nitrogen sources on protease production

4. CONCLUSIONS

According to the present studies it is observed that the fungi *Aspergillus oryzae* NCIM 637 is the more effective potential microbe for the production of protease using mixed substrates. By use of prawn shell and fish waste powder as substrate increased enzyme yields (562.24U/gds) and resulted in the production of highly active protease. Because the substrate has plenty of nutrients. It aided fungi growth and resulted in the production of highly active protease. They are a high-protein source that can be used as a low-cost substrate for the production of microbial enzymes. Marine wastes include fish heads, tails, fins, viscera, and chitinous prawn shell materials. Processing these wastes for the production of commercial value-added products may lead to a decrease in costs of production. Furthermore, we can eliminate pollution of the environment and health issues caused by improper waste disposal.

COMPETING INTERESTS

Authors have declared that no competing interests exist.

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