



PRODUCTION AND CHARACTERIZATION OF CELLULASE PRODUCED BY ASPERGILLUS NIGER CULTURED ON WHEAT

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ABSTRACT:

Cellulases are enzymes that hydrolyse cellulose and related cellu-oligosaccharides derivatives. Wheat bran is the agricultural waste with the high cellulose content. The research was carried out to utilize wheat bran as media/substrate to produce cellulase enzyme by means of the fungi fermentation process. The crude cellulase enzyme was produced by *Aspergillus niger* through submerged fermentation process using wheat bran as carbon source. The optima fermentation conditions were determined by varying different parameters. In the research showed the cellulase enzyme activity of *Aspergillus niger* cultured on wheat bran media have optimum incubation period 6 days at pH 4.5 and temperature 40°C. The present study has shown that wheat bran can be used as a carbon source by *Aspergillus niger* for the production of cellulase.

Key words: - Cellulases, Wheat bran, Cellulose, *Aspergillus niger* and Submerged fermentation.

INTRODUCTION:

Agricultural waste is a big problem and its handling is very difficult as it contains too much cellulose which is difficult to degrade (Sonia N M O dan Kusnadi J 2015). Cellulose is a major component of cell wall of plants and it contribute approximately 35-50% of a plant dry weight (Saha B C 2004). Cellulose generate environmental pollution, and hence it is necessary to degrade cellulose polymer to be the simple monomers as glucose

(Septiani A and Wijanarkadan Rukmi M G I 2017). Cellulase (EC 3.2.1.4) hydrolyzes cellulose to glucose.

Fermentation technology is one of strategy that could be carry out in the effort to increase economic value of agricultural waste such as rice bran and wheat bran (Nema N, Alamir L and Mohammad M 2015). Wheat bran contain cellulose compound that can be used to produce cellulase enzyme that have a high economically value. Commercially enzyme production usually use fungi or bacteria (NarasimhaG, et al,2006). Cellulase enzymes have a variety of application in industry such as textile and laundry, food,

animal feed, research and development, beer and wine, pulp and paper, agriculture, biofuel, pharmaceutical, waste management, and recombinant DNA technology (Behera B C, et al,2017).

The research is aimed to characterize a cellulase enzyme of fungal strain using wheat bran as substrate.

MATERIALS AND METHODS :

Isolation of fungal isolate

In view of getting efficient cellulose degrading fungal strains, soils rich in cellulose waste and fruit waste samples were scrutinized including fruit processing area, from different locations of Nagpur City. A suspension of soil sample and sterile distilled water was prepared, and plated on potato dextrose agar by (Mukunda et al,2012). A broad spectrum antibiotic chloramphenicol, was used to inhibit bacterial growth. The plates were incubated at 28°C for 2- 3 days.

Identification of fungal isolate

The isolated fungal strain was identified as *Aspergillus niger* based its morphological and microscopic characteristics and these values

matched with values in standard reference book compendium of soil fungi.

Screening for cellulase producers

The isolate was screened for cellulase activity. This was done by inoculating the organisms on the cellulase screening agar medium (CSAM) plates and incubated at 37°C for 7 days. Then the plates were flooded with congo red solution and incubated for 15min at room temperature. A clear zone of diameter above 1.386 around the growth of microorganisms indicated cellulase activity (Ugoh and Ljigbade, 2013).

Production of cellulase of *Aspergillus niger*

Fermentation was carried out using *Aspergillus niger* for cellulase production. The fermentation medium contains KH_2PO_4 -0.14g, NH_4NO_3 -1g, KCl -0.5g, $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$ -0.01g, $\text{FeSO}_4 \cdot 7\text{H}_2\text{O}$ -0.001g, cellulose-2g, Distilled water-100ml at pH 5.0. The medium was autoclave at a 121°C for 20 minutes. Spore suspension (1ml) was added and incubated at 28°C for 2 to 3 days.

Extraction of cellulase enzyme

The fermented medium was centrifuged and cell free supernatant was used for estimation of cellulase activity.

Cellulase assay

Cellulase activity was estimated by Miller method. The absorbance was measured at 540 nm by photometric colorimeter. A standard graph for Amylase enzyme was prepared. One unit (U) of cellulase activity was described as the amount of enzyme that released μmol of reducing sugar per minute, under the assay conditions.

RESULT AND DISCUSSION :

In the preliminary screening of the *Aspergillus niger* for the production of cellulase rapidly utilized cellulose with a halo diameter, this is an indication of cellulose production by the fungus. Several microorganisms have been reported to be endowed with vast potentials to produce arrays of enzymes (Jayani *et al.*, 2005; Varalakshmi *et al.*, 2007). The result of this study

also revealed that all the commercial carbon sources supported the good growth of *Aspergillus species* as well as the production of the enzyme cellulase by fermentation techniques (Motwani *et al.*, 2014). This is an indication that the fungus had the ability to utilize the various commercial carbon sources as substrates for growth. Moore-Landecker (1996) had earlier stated that fungi being heterotrophs obtain their required nutrients from the organic matter in the environment and thus are able to utilize a wide range of carbon substrates as source of energy. This ability has been attributed to the competitive saprophytic ability of fungi expressed by fast mycelia growth, spores production, presence of efficient and extensive systems of powerful enzymes (Silva *et al.*, 2005; Khalid *et al.*, 2006).

Optimization of culture conditions

Effect of incubation period on Cellulase production

Optimization of incubation period is an essential parameter for maximum growth of *Aspergillus niger* and hence greatly affects cellulose production. The results as shown in the **Figure:1** revealed that incubation period 6th day was found to be best for cellulase activity. Cellulase activity decreased as the incubation period increased from 6th day onward. Availability of nutrients and moisture in the medium contributes to the growth of *Aspergillus niger*. The result is similar to those reported by Shah *et al.*, 2014, for *Aspergillus species*.

CONCLUSION:

Caffeine has been the topic of widespread investigation for its extensive past of usage plus prominent drinking global together in natural diets in addition to drugs. The mutual psychological as well as physiological effects of caffeine consumption be determined by mostly on the specific genotype and on the arrangement

plus the mark of acquaintance to the ingredient. The consumption of caffeine as an ergogenic encouragement must not be constrained through disclosure to hot atmospheres owing to worries of amplified liquid damage and amounts of heat storing. Caffeine is an operative approach to stand both cognitive as well as physical deprivation accompanying with sleep deficiency. It could be established that caffeine is a prospective regular, antimicrobial mediator in contradiction of different microorganisms, and so, could be recycled in nutrients as a natural protective, to regulate their development. This study shows various amount of caffeine present in different tea leaves available and used by the people of two different states of India.

Effect of Temperature on cellulase production

Incubation of fermentation medium at various temperature was performed. **Figure :2** shows that maximum cellulase production was observed at 40° C by *Aspergillus niger*. Temperature is a critical factor which markedly influence Cellulase production. Cellulase production was low at 25° C and goes on increasing as temperature increases to 40° C and then there was a decreased in cellulase activity.

Similarly Spier et al,2006 reported that 45° C was optimum for cellulase activity by *Aspergillus species*.

Effect of pH on cellulase production

The effect of pH was studied by varying the pH of the medium from 3.0 to 6.0. pH affects the catalysis activity of cellulase enzyme Shah et al,2014. **Figure :3** shows that maximum cellulase activity was observed at pH 4.5. pH changes the metabolic activity of cellulose producing strain.

CONCLUSION:

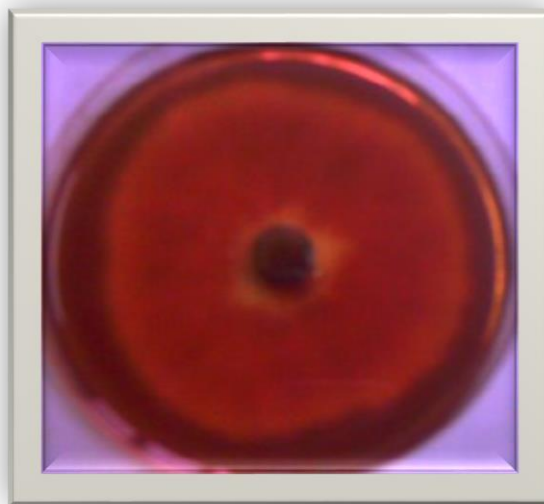
The fungal strain *Aspergillus niger* was isolated and screened for cellulase production by clear zone formation by cellulose hydrolysis and selected for further studies.

The result suggested that fungal isolate *Aspergillus niger* is potential strain that can easily degrade cellulose. The effect of various processes parameters on cellulase activity was found to be influenced by incubation period, temperature, pH and much more parameters. Maximum cellulase production during optimization process was achieved was at pH 4.5, temperature 40° C and incubation period 6th days. The present investigation showed that wheat bran would be useful for exploitation and screening of cellulolytic potential of fungal isolated.

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Clear zone formation on plate by the growth of *Aspergillus niger* showing evidence of cellulose degradation

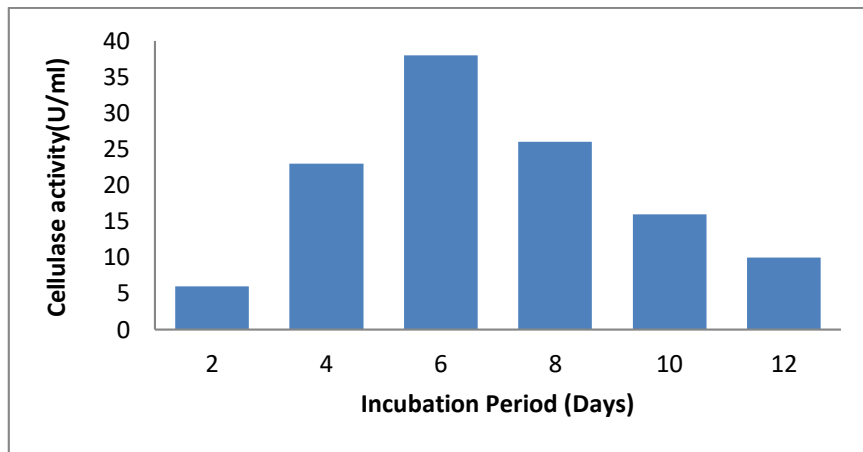


Fig.1: Effect of incubation period on Cellulase production

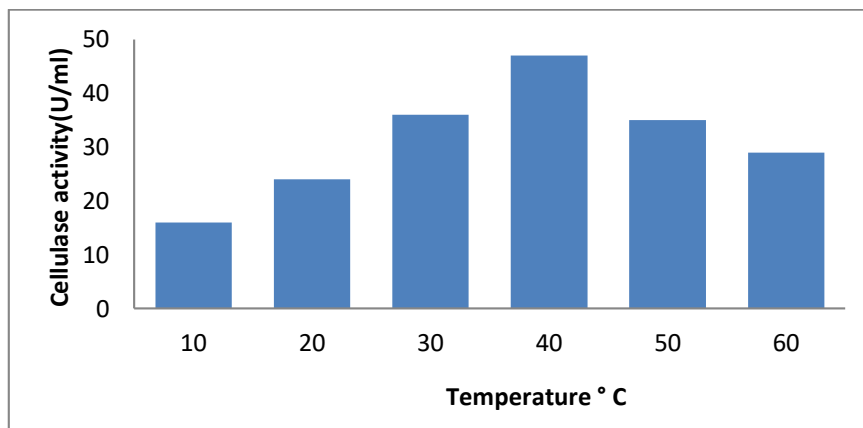


Fig.2: Effect of temperature on Cellulase production

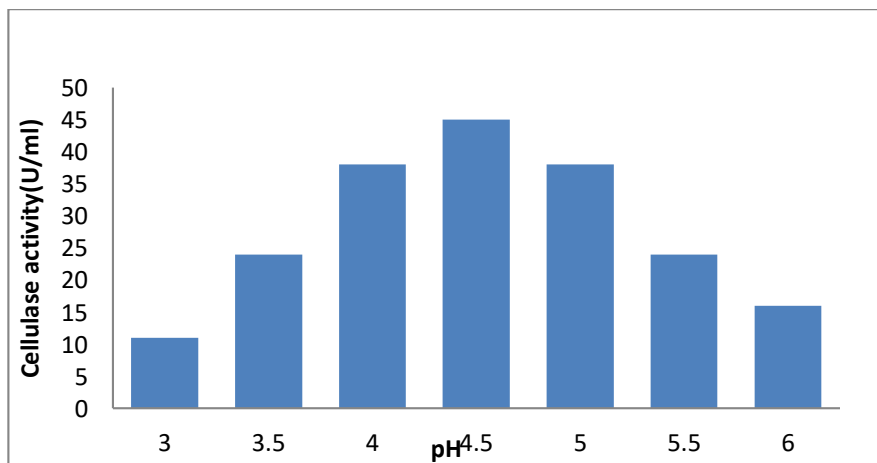


Fig.3: Effect of pH on Cellulase production