African Journal of Biotechnology Vol. 9(17), pp. xxx-xxx, 26 April, 2010 Available online at http://www.academicjournals.org/ajb ISSN 1684–5315 © 2010 Academic Journals

Full Length Research Paper

Mixture of residual fish hydrolysate and fish extract hydrolysate to activate *Bacillus licheniformis* 6346

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Accepted 26 March, 2010

Microbes are first activated in appropriate media before cultivation/fermentation. *Bacillus licheniformis* 6346 activated in nutrient broth-starch was inoculated to a locally formulated solid medium (paddy husk, rice flour, (NH₄)₂SO₄, cuttle fish powder, murate potash, table salt, triple super phosphate, sesame oil, coconut oil and tap water) and the highest -amylase activity was obtained on day 5 (1075 U g DBM¹) at 42°C. Replacement of nutrient broth-starch with residual fish hydrolysate-starch led to the enzyme production to 1100.3 and 1180.4 U g DBM¹ on days 5 and 6, respectively. Supplementation of residual fish hydrolysate-starch with 3 gL¹ (NH₄)₂HPO₄ increased the -amylase production to 1426 U g DBM¹ on the 4th day. Supplementation of residual fish hydrolysate-starch-(NH₄)₂HPO₄ with yeast extract reduced the -amylase production to 877 U g DBM¹. Mixing residual fish hydrolysate with fish extract hydrolysate in the volume ratio of 1: 32.6 and supplementing starch and (NH₄)₂HPO₄ increased the enzyme production to 2328 U g DBM¹. Maintenance of amino acid content in terms of glycine or tyrosine in activation medium did not show significant correlation with -amylase production by *B. licheniformis*. This study shows that, to activate *B. Licheniformis*, residual fish hydrolysate - starch - (NH₄)₂HPO₄ - fish extract hydrolysate could be used instead of nutrient broth-starch.

Key words: α-Amylase, *Bacillus licheniformis*, fish extract hydrolysate, paddy husk, solid state fermentation.