



Faculty of Women for Art,
Science & Education

***Microbial Production of β -Carotene by
Utilization of Agro-Industrial by-Products***

By

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B.Sc. Microbiology and chemistry (2008)

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Thesis submitted for

*Partial fulfillment of the requirements for
the degree of Master of Science in
Microbiology*

Botany Department

Faculty of Women for Art, Science & Education

Ain Shams University

Cairo, Egypt

2016

Approval Sheet

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Acknowledgment

Thanks to Allah, the great and almighty for his uncountable and infinite graces.

I wish to express my great and deepest gratitude and thanks to all people who helped me to complete this thesis. Special thanks are due to:

Dr. Sherif Mossa husseiny, Associate Prof. of Microbiology, Faculty of Women for Art, Science & Education, Ain Shams University for the best acquisition, continuous supervision, kind encouragement, sincere help criticism and precious advices during the progress of thesis work and the preparation of the manuscript.

Prof. Dr. Ali Abdel Aziz Ali, Professor of Food Technology, Faculty of Agriculture, Vice President for Graduate Studies and Research, Ain-Shams University for his close supervision and personal and scientific help during the period of this study.

Prof. Dr. Ahmed Abdelwahab Abdelhafez, Professor of microbiology, Faculty of Agriculture, Ain Shams University for the facilities he offered to finish this work.

ABSTRACT

Hala Mohammed Mohamed Atia Sanad: Microbial Production of β -Carotene by Utilization of Agro-Industrial by-Products. Unpublished M.Sc. Thesis, Botany Department, Faculty of Women for Art, Science & Education, Ain Shams University, 2016.

Beta-carotene, an important fat soluble pigment, is one of the most common carotenoids and the biosynthetic precursor of vitamin A.

The current study aimed to produce beta-carotene by effective microorganism, utilizing agro-industrial by-products as cheap material. Three agro-industrial by-products, namely rice bran, molasses, sugar cane bagasse, were used for β -carotene production using three microorganisms: *Rhodotorula glutinis* ATCC 4054, *Sphingomonas paucimobilis* ATCC 10829, *Serratia marcescens* ATCC 27117 to choose the best microorganisms which produce high concentration of β -carotene.

To optimize physical and nutritional parameters for β -carotene production by *Rhodotorula glutinis* ATCC 4054 and *Serratia marcescens* ATCC 27117, using statistical approach of Response Surface Methodology (RSM) Followed by scale-up of the operation under optimized conditions.

Beta-carotene was optimized using two step approach. First, a quick identification of important factors, like carbon and nitrogen source by simple screening experiment, and second application of complex RSM for further optimization. The optimum conditions for β -carotene production by *R. glutinis* were; sucrose 18.6g/L, initial pH at 5.4, KH_2PO_4 1.01g/L and NaCl 0.66 g/L to achieve a β -carotene content from 1.23mg/kg rice bran to 3.20 mg/kg and by *S. marcescens* were Sucrose 2.5 g/L, peptone 7.8 g/L and pH at 6.7 to achieve a β -carotene content from 1.1mg/L molasses to 2.24 mg/L.

Plackett-Burman experimental design (PBD) was used for screening variables to elevated β -carotene production and Central Composite Design was proceeded to obtain main, quadratic and interaction effect of significant factors.

The produced β -carotene after scale-up under optimized conditions was purified and analyzed by Thin layer chromatography, High performance liquid chromatography and Gas chromatography-Mass spectroscopy.

The structure of beta-carotene was determined by Fourier transform infrared spectroscopy and Proton magnetic resonance. From quantitative analysis by HPLC, β -carotene had purity 68.2084% compared with standard beta-carotene and the concentration of β -carotene equal 89.06 mg/100g yeast cell.

Keywords: β -carotene, Agro-industrial by-products, *Rhodotorula glutinis*, *Sphingomonas paucimobilis*, *Serratia marcescens*, RSM, Plackett-Burman Design, Central Composite Design, TLC, HPLC, Gas chromatography-Mass spectroscopy, Fourier transform infrared spectroscopy, Proton magnetic resonance.

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