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شبكة المعلومات الجامعية

بسم الله الرحمن الرحيم



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شبكة المعلومات الجامعية



شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



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جامعة عين شمس

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بالرسالة صفحات لم ترد بالأصل



BIOTECHNOLOGICAL STUDIES ON THE BIODEGRADATION OF SOME KERATIN –CONTAINING MATERIALS.

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By

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Contents

	Page
I. Contents.....	I
II. List of tables	Iv
III. List of figures.....	Vi
IV. List of photos.....	Viii
1. Introduction	1
2. Aim of the work.....	3
3. Review of Literature.....	4
3.1 Keratin and keratin - containing materials.....	4
3.2 Keratin – degrading microorganisms: an outlook.	5
3.3 Habitats of feather - degrading microorganisms	9
3.4 Chicken feathers.....	13
3.5 Biodegradation of chicken feathers.....	16
3.5.1. Biodegradation by whole microbial cells.....	16
3.5.2. Biodegradation of chicken feathers by the culture filtrate	21
3.6 Microbial keratinases: an outlook.....	23
3.6.1 Keratinases of the genus <i>Bacillus</i>	30
3.6.2 Classification of microbial keratinases	34
3.6.3 Microbial keratinases: enzyme assay and purification.....	37
3.6.4 A possible mechanism for keratin degradation.....	39
3.6.5 Uses of keratinases and possible applications.....	44
4. Materials and Methods.....	47
4.1 Bacterial strain and plasmid.....	47
4.2 Media.....	47
4.3 Preparation of the culture filtrate.....	48
4.4 Preparation and pretreatment of chicken feathers.....	48
4.5 Alkaline protease activity.....	49
4.6 Monitoring soluble proteins and NH ₂ – free amino groups in the feather/ culture filtrate reactions.....	50
4.7 Determination of soluble proteins.....	50
4.8 Determination of NH ₂ - free amino groups.....	51
4.9 Biodegradability of different keratin - containing materials using the culture filtrate.....	51
4.10 Optimization of the feather/ culture filtrate reaction.....	52
4.11 Analysis of the produced amino acids	53
4.12 Purification of recombinant <i>Bacillus subtilis</i> alkaline protease enzyme	54
4.13 SDS- polyacrylamide electrophoresis.....	55
4.14 Preparation of dialysis tubing	56
4.15 Extraction of keratin from feathers and wool.....	57
4.16 Keratin agarose plate assay	57

4.17	Substrate gel electrophoresis (Zymogram technique).....	58
4.18	Determination of keratinolytic activity of the recombinant alkaline protease.....	59
4.19	Effect of EDTA and PMSF.....	60
4.20	Determination of the keratinolytic / proteolytic ratio of the alkaline protease.....	60
5.	Results and Discussion	62
5.1	Degradation of some keratin- containing materials by the <i>B. subtilis</i> DB100 (pS1) culture filtrate: a pilot experiment.....	62
5.2.	Optimizing the degradation of chicken feathers by the <i>B. subtilis</i> DB100 (pS1) culture filtrate.....	70
5.2.1	Effect of the reaction 's pH	71
5.2.2	Effect of different enzymatic units on the degradation of chicken feathers.....	76
5.2.3	Effect of the percentage of chicken feathers.....	80
5.2.4	Effect of adding additional enzymatic units.....	85
5.2.5	Effect of incubation temperature.....	88
5.2.6	<i>In vitro</i> feather degradation requires feather pretreatment.....	93
5.2.6.1	Effect of the culture filtrate on native chicken feathers...	94
5.2.6.2	Effect of autoclaving	99
5.2.6.3	Effect of using some chemical reducing agents.....	103
5.2.7	Effect of the culture filtrate source on feather degradation	109
5.3	Analysis of amino acids released from feathers degradation reaction directed by culture filtrate.....	113
5.4	Concentration of the bacterial culture filtrate.....	119
5.5	The digestibility of commercial feather meal is improved via culture filtrate.....	121
5.6	<i>B. subtilis</i> alkaline protease shows high level of keratinolytic activity: a general outlook.....	124
5.6.1	Purification of alkaline protease.....	125
5.6.2	The release of soluble materials by crude and purified alkaline protease enzyme.....	132
5.6.3	Keratin agarose plate assay	136
5.6.4	Detection of keratinolytic activity in a zymogram.....	139
5.6.5	Alkaline protease enzyme is inhibited by the commonly used keratinase inhibitors.....	143
5.6.6	Alkaline protease shows keratinolytic activity even when cells grown on non – keratin based medium	146
5.6.7	Keratinolytic / protealytic ratio of the alkaline protease versus proteinase k.....	148
6.	Summary.....	152

7. **References..... 157**

8. **Arabic Summary**

List of tables

	Page
1. Feather-degrading isolates and their origins.....	10
2. Quantitative amino acid composition of native chicken feathers.....	15
3. The nature of some keratinolytic proteases produced by keratinolytic bacteria.....	26
4. The nature of some keratinolytic proteases produced by keratinolytic fungi.....	27
5. The nature of some keratinolytic proteases produced by keratinolytic actinomycetes.....	28
6. The nature of some keratinolytic proteases derived from of the genus <i>Bacillus</i>	33
7. Monitoring the level of soluble proteins released from the biodegradation of some keratinous materials due to the action of <i>B. subtilis</i> DB100 (pS1) culture filtrate.....	64
8. Monitoring the level of NH ₂ – free amino groups released from the biodegradation of some keratinous materials due to the action of <i>B. subtilis</i> DB100 (pS1) culture filtrate	66
9. Monitoring the level of soluble proteins and NH ₂ – free amino groups released from the feather / culture filtrate reactions due to the action of culture filtrate of <i>B. subtilis</i> DB100 (pS1) cells at different pHs...	72
10. Monitoring the level of soluble proteins and NH ₂ – free amino groups released from the feather / culture filtrate reaction containing different enzymatic units (caseinolytic units).....	77
11. Monitoring the level of soluble proteins released from the feather / culture filtrate reactions using different feather percent.....	81
12. Monitoring the level of NH ₂ – free amino groups released from the feather / culture filtrate reaction using different feather percent.....	83
13. Monitoring the level of soluble proteins and NH ₂ – free amino groups released from the feather / culture filtrate reaction after addition of more proteolytic units (caseinolytic units).....	86
14. Monitoring the level of soluble proteins and NH ₂ – free amino groups released from the feather / culture filtrate reactions carried out at 37°C, 50°C, and 55°C.....	89
15. Monitoring the level of soluble proteins and NH ₂ – free amino groups released from the feather / culture filtrate reaction using native feathers and feathers that have been pretreated with DTT or autoclaving.....	95
16. Monitoring the level of soluble proteins and NH ₂ – free amino groups released from the biodegradation of one and two times autoclaved feathers due to the action of the culture filtrate.....	100

17. Monitoring the level of soluble proteins and NH_2 – free amino groups released from the feather / culture filtrate reactions using preautoclaved feather that has been treated with some reducing agents.....	104
18. Effect of some reducing agents on the proteolytic activity of the culture filtrate	107
19. Monitoring the level of soluble proteins and NH_2 – free amino groups resulted from the feather / culture filtrate reaction using culture filtrate derived from two different sources.....	110
20. Monitoring the level of amino acids in reaction mixture containing feather and culture filtrate at 0 hour and 48 hours of incubation.....	114
21. Recovery percent of alkaline protease enzymatic units in the culture filtrate after concentration with the sucrose embedded method and ammonium sulfate precipitation method.....	120
22. Monitoring the level of soluble proteins and NH_2 – free amino groups released from the biodegradation of commercial feather meal due to the action of the culture filtrate.....	122
23. Protein content and proteolytic activity of the alkaline protease enzyme samples after S-Sepharose ion exchanger column.....	126
24. Purification table for the alkaline protease enzyme produced by <i>B. subtilis</i> DB100 (pS1) cells upon growing on sporulation medium (1XSG).....	128
25. Monitoring the level of soluble proteins and NH_2 – free amino groups released from the biodegradation of feather by the crude culture filtrate and the purified alkaline protease enzyme.....	133
26. Effect of PMSF and EDTA on the keratinolytic activity of the culture filtrate.....	144
27. Keratinolytic and proteolytic activity of culture filtrate derived from the recombinant <i>B.subtilis</i> cells grown on non- keratin based medium for 24 hours.....	147
28. Keratinolytic / proteolytic ratio determined for the recombinant <i>B. subtilis</i> culture filtrate and proteinase K using feather meal and casein.....	149
29. Keratinolytic / proteolytic ratio determined for the recombinant <i>B. subtilis</i> culture filtrate and proteinase K using synthetic substrates.....	150