OPTIMIZATION FOR L- ARABINOSE ISOMERASE PRODUCTION
FROM LOCAL ISOLATE OF Bacillus subtilis AH1

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ABSTRACT

The optimum condition for production of L-arabinose isomerase from Bacillus subtilis AH1 were determined by submerged culture using broth medium containing 2 % Galactose as carbon source and 0.15 % of L-arabinose as inducer and 1 % of yeast extract and peptone respectively, as nitrogen source with 0.02 % of magnesium sulfate and 0.002 % manganese sulfate at pH of 7.5 after 48 hours of incubation at 30 °C.

Key words : L- arabinose isomerase , Bacillus subtilis AH1