



Microbial Chitinases Production Optimization Using Classical and Statistical Approach (Review)

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ABSTRACT

Production of microbial chitinases (EC.3.2.1.14) has received increased attention in recent years due to its versatile biotechnological applications, and is preferred source due to their low production cost, less time consuming, high productivity, and easy availability of raw cultivation substrates, but their production is greatly influenced by media nutritional components and cultivation conditions. In this context, the medium optimization studies and searching for chitinases production key factors, still an urgent need to maximize the production and meet the industrial demands. In this review, we summarize the wealth of data available in the literature regarding to the microbial production of chitinases which includes informations on potential producers, medium composition (carbon and nitrogen sources, substrate concentration, metal ions, salinity, pH,) cultivation conditions (incubation period, temperature, inoculums size, and agitation rate) and other physicochemical parameters, which are expected to improve the enzyme production and minimize the product cost.

KEYWORDS: Chitinase, microorganisms, production, medium composition, culture conditions, statistical optimization

INTRODUCTION

Next to cellulose, chitin, an insoluble biopolymer of β -(1,4)-linked N-acetylglucosamine (GlcNAc) is the most abundant biopolymer on the planet, and occurs mainly as a structural component in the cell walls of fungi, cuticles of insects and exoskeleton of arthropods (e.g., crabs, shrimps, and lobsters). It forms the major source of carbon and nitrogen for the microbial population in the aquatic biosphere [1, 2]

Despite the early discovery of chitin in 1811 by Henri Braconnot, Chitinases (EC.3.2.1.14), which hydrolyze β -1, 4-glucosidic bonds of chitin was described for the first time in 1911 by Bernard in orchid bulbs [3], whereas in animals the presence of chitinase was marked in snails by [4].

Chitinases, belonging to the family of glycosyl hydrolases, are responsible for the biological conversion of chitin to N-acetyl glucosamine. The ensemble of chitinolytic enzymes can contain endochitinases (EC 3.2.1.14), exochitinases (EC 3.2.1.52), chitobiosidases (EC 3.2.1.30) and N-acetylglucosaminidases (NAGases) (EC 3.2.1.96) that are widely distributed in the biological word and have attracted a great attention due to their versatile biotechnological applications that ranging from shellfish waste management and phytopathogens control [5,6] to disease and cancer prognosis, [7,8]

Chitinases are widely distributed in the biological word; they are produced from different sources such as plant, animals and microorganisms. The microbial enzymes generally meet industrial demands, and are preferred source due to their unique properties and low production cost, but their production is noticeably influenced by medium components and environmental factors [9,10,11,12,13], for this reason, the medium optimization studies

and searching for chitinases production key factors, still an urgent need to maximize the production and meet the industrial demands. In this review, we recapitulate the wealth of data available in the literatures regarding to microbial chitinases production optimization using classical and statistical approach, which are expected to improve the enzyme production.

1- Chitinase microbial sources:

Chitinases are produced by wide range of organisms including: viruses, bacteria, archaea, actinomycetes, yeasts, fungi, plants, protozoans, animals and also in human beings [14]. the most potent producers are fungal genera such as: *Trichoderma*, *Penicillium*, *Aspergillus*, *Verticillium Metharhizium*, *Beauveria*, *Lecanicillium*, *Aphanocladium*, *Neurospora*, *Mucor*, *Stachybotrys*, *Lycoperdon*, *Myrothecium*, *Conidiobolus* and *Agaricus*, [15,16,17] Yeast chitinases from *Saccharomyces*, *Pichia*, *Rhodotorula* and *Cryptococcus* [18,19]. Chitinases are widely distributed in Gram negative bacteria such as *Serratia marcescens*, *Vibrio*, *Chromobacterium*, *Klebsiella*, *Pseudomonas*, *Xanthomonas* and *Aeromonas*, as well as in Gram positive one as *Bacillus*, *lysini bacillus*, *Clostridium*, *Arthrobacter*, *Nocardia* and *Streptomyces* [20,21,22]. Bacterial chitinases are thought to be important in the digestion of chitin for utilization as a carbon and energy source and from the ecological point of view, such chitinases serve as an important role in recycling chitin in nature, furthermore their production is time and cost effective [23].

2-Chitinases production optimization using classical approach:

Microbial chitinases are mostly intracellular inducible and greatly influenced by nutritional and physicochemical factors, such as carbon and nitrogen sources, pH, temperature, inorganic salts, agitation, dissolved oxygen concentration and incubation period. The major factor for the expression of chitinases activity has always been the type and the form of chitin and the most inducing substrates are colloidal chitin, crystalline chitin or shrimp or crab powder. The chitinases production of *Bacillus licheniformis x-7u* and *Bacillus sp r2* is significantly influenced by addition of 0.5% N-acetyl glucosamine and glucose, respectively [24,13] where the chitinases of *Vibrio alginolyticus H-8* and *Salinivibrio costicola strain 5SH-1* are enhanced by addition of 0.6% and 1% glucose respectively [25,26] for more details a list of various media and production conditions optimized with different microorganisms was presented in (Table 1).

Several studies on chitinases optimization have been reported earlier with effects of different media components and production conditions on its secretion using the classical approach ("one-factor-at-a-time" OFAT " method). which means changing one factor at a time while keeping others at a constant level [27], however, this approach becomes laborious, expensive and it generates large quantities of data which are often difficult to interpret ,furthermore, extremely time consuming due to their requirement to large number of experiments, which are unreliable and unmanageable specially when large number of variables have to be investigated. Moreover, the most defect of OFAT approach is its inability to detect the frequent interactions occurring between the multiple factors involved. [28, 29, 30].

3-Chitinases production optimization using statistical approach:

The conventional parametric or OFAT technique is not always feasible for enzyme production due to their limitations cited above. To overcome these problems, a number of statistical methodologies are developed and designed not only to reduce the number of necessary experiments in the optimization process, which save time, chemicals and manpower, but also to produce more defined results and considers the interaction effects among the variables ,in addition to other advantages in their use such as rapidity, simplicity, reliability, short-listing of nutrients, and help to understand the effect of the nutrients at varying concentrations ,as well as determines their significance levels[31, 32, 33].

Various statistical designs are available such as full factorial, fractional factorial or Plackett–Burman design, Taguchi's robust design and response surface methodology [34]. Plackett–Burman central composite design (CCD) and Box–Behnken Response Surface Methodology are powerful statistical tools for screening and identifying significant influencing factors and optimizing medium components for enzyme production [35, 36]. There are very few reports on microbial chitinase production optimization using the statistical designs, the (Table 2) summarizes the production conditions and medium composition optimized using statistical approach.

Table 1: Chitinase production conditions and medium composition optimized using classical approach

| Source/ Reference | Production medium | Production mode (I) or (C) | pH | Temperature (°C) | Shaking (rpm) | Incubation period (day) | Inducer (substrate) | Remarks |
|--|---|----------------------------|-----|------------------|---------------|-------------------------|---------------------|-------------|
| <i>Acinetobacter sp. strain CHB 101</i> (37) | M 9 medium ± 0.25% chitosan with D. A of 30% or ± 0.2% glucose or glucosamin | C | 5.6 | 25 | 150 | 7 days | ----- | Chitosanase |
| <i>Aeromonas schubertii</i> (38) | 0.35% K ₂ H PO ₄ , 0.1% Mg SO ₄ . 7H ₂ O, 0.15% KH ₂ | I | 4.8 | 28 | ND | 4 days | Chitin powder | ----- |

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|--|--|---|---------|--------|-----|----------|---------------------|---|
| | PO ₄ , 0.1% yeast extract, 0.1% typton, 1% chitin | | | | | | | |
| <i>Alteromonas sp. strain 0-7 (39)</i> | Artificial sea water + 5 g/l Bactopeptone , 1 yeast extract , 5 colloidal chitin | I | 7.6-7.8 | 27 | 200 | 1 day | Colloidal chitin | ----- |
| <i>Bacillus cereus (40)</i> | M 9 medium + 0.25% colloidal chitin | I | ND | 30 | ND | 6 days | Colloidal chitin | 5 distinct chitinases isoforms produced |
| <i>Bacillus circulans wL-12 (23)</i> | Yeast nitrogen base (YNB) medium (Difco) + 0.2% chitin + 0.5% yeast extract | I | ND | 30 | ND | 1-4 days | Chitin | 6 distinct chitinases isoforms produced |
| <i>Bacillus licheniformis X-7u (24)</i> | 0.5% colloidal chitin 0.5% GlcNAc, 0.1% yeast extract, 0.05% MgSO ₄ , 0.31% Na ₂ HPO ₄ . 12H ₂ O, 0.2% NH ₄ NO ₃ , 0.1% KH ₂ PO ₄ , 0.05% NaCl, 0.01% CaCl ₂ . 2H ₂ O | I | 7 | 50 | ND | 2 days | Colloidal chitin | 4 distinct thermostable chitinases |
| <i>Bacillus pabuli K1(41)</i> | 1.5K ₂ HPO ₄ , 1.5KH ₂ PO ₄ , 0.7 Mg SO ₄ .7H ₂ O .0.5 NaCl, 0.5KCl, 0.13 CaCl ₂ . 2H ₂ O, 0.5 yeast extract + 0.15 colloidal chitin from crab shell (sigma) | I | 8 | 30 | 200 | 35h | Colloidal chitin | Initial oxygen 10% and a _w >0.99 |
| <i>Bacillus sp. BG-11 (42)</i> | 1% swollen chitin ,0.5% glucose, 0.25% yeast extract, 0.25% cosamino acids, 0.5% NaCl, 0.1% KH ₂ PO ₄ , 0.01% Mg SO ₄ . 7H ₂ O, 0.1% (v/v) soil extract | C | 8.5 | 50 | 0 | 3 days | Swollen chitin | Inoculum size 2% |
| <i>Bacillus sp. MET 1299 (43)</i> | L-B Broth | C | 7 | 30 | ND | 1 day | ----- | Chitosanase |
| <i>Bacillus sp. NCTU2 (44)</i> | M 9 medium +1% colloidal chitin | I | 6.5 | 37 | ND | 3 days | Colloidal chitin | Inoculum size 1% |
| <i>Bacillus sp. strain MH-1 (45)</i> | 0.5% colloidal chitin, 0.7% (NH ₄) ₂ SO ₄ , 0.1% K ₂ HPO ₄ , 0.1% NaCl, 0.01% MgSO ₄ . 7H ₂ O, 0.05% yeast extract, 1% compost extract + 0.03% (2,6-O- dimethyl) β-cyclodextrin (DMCD) | I | | 58 | ND | 3-4 days | Colloidal chitin | 3 thermostable endochitinases |
| <i>Bacillus sp. R2 (13)</i> | 75% natural sea water, 0.5% shrimp shell colloidal chitin ,0.5% glucose, 0.5% yeast extract. | I | 7.5 | 30 | 180 | 1 days | Colloidal chitin | Inoculum size 2.5% |
| <i>Bacillus sp.13.26 (46)</i> | 0.7% (NH ₄) ₂ SO ₄ , 0.1% K ₂ HPO ₄ , 0.1% NaCl, 0.01% MgSO ₄ . 7H ₂ O, 0.05% yeast extract ,0.1% bacto trypton + 0.5% colloidal chitin | I | 7 | 55 | 120 | 3 days | Colloidal chitin | Inoculum size 10% |
| <i>Bacillus stearothermophilus CH-4 (47)</i> | 0.2% sodium acetate, 0.6% (NH ₄) ₂ SO ₄ , 0.1% K ₂ HPO ₄ , 0.1% NaCl, 0.01% MgSO ₄ . 7H ₂ O ,0.01% yeast extract +2% compost extract containing chitin | I | ND | 58 | ND | 1 day | Chitin compost | Thermostable exochitinase |
| <i>Cellulomonas flavigena NTOU1 (48)</i> | 1% shrimp shell powder, 0.1% KH ₂ PO ₄ , 0.5% NaCl, 0.1% pectin, 0.01% CaCl ₂ , 0.05% MgSO ₄ . 7H ₂ O, 0.5% yeast extract | I | 8 | 30 | 120 | 4-5 days | Shrimp shell powder | 1% inoculum size |
| <i>Enterobacter sp. NRG4 (49)</i> | 0.1% swollen chitin 0.05% yeast extract, 0.5% peptone, 0.1% KH ₂ PO ₄ and 0.01% MgSO ₄ . 7H ₂ O | I | 8 | 30 | 150 | 3 days | Swollen chitin | ----- |
| <i>Pantoea dispersa</i> | 0.5% swollen chitin, | I | 7.2 | 30 ± 2 | 180 | 144h | Swollen | 5% inoculum |

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| (31) | 0.05% yeast extract, 0.1% (NH ₄) ₂ SO ₄ , 0.06% MgSO ₄ . 7H ₂ O and 0.136 KH ₂ PO ₄ | | | | | | chitin | (10 ⁸ CFU/ml) |
| <i>Pseudomonas aeruginosa</i> K -187 (50) | 3% SCSP, 0.1% CMC, 0.1% (NH ₄) ₂ SO ₄ , 0.1% K ₂ HPO ₄ , 0.1 MgSO ₄ . 7H ₂ O, 0.1% ZnSO ₄ . 7H ₂ O | I | 9 | 45 | ND | 3 days | Shrimp and crab shell powder | The purified enzyme had antibacterial activity |
| <i>Salinivibrio costicola</i> strain 5S M-1 (26) | LB NaCl (1% trypton, 0.5% yeast extract + 3% NaCl) ± colloidal chitin 0.1% or 1% glucose | C | 7 | 30 | ND | 1 day | ----- | Constitutive enzyme |

(I): inducible, (C): continuous, ND: not determined

Table 1: Chitinase production conditions and medium composition optimized using classical approach. (Continue)

| Source/ Reference | Production medium | production mode (I) or (C) | pH | Temperature (°C) | Shaking (rpm) | Incubation period (day) | Inducer (substrate) | Remarks |
|--|---|----------------------------|-----|------------------|---------------|---|---------------------------------|---|
| <i>Vibrio alginolyticus</i> H-8 (25) | 75% sea water, 0.5% squid chitin, 0.6% glucose, 0.75% peptone 0.02% K ₂ HPO ₄ , 0.2% yeast extract | I | 7 | 30 | ND | 1 day | Squid chitin | ----- |
| <i>Vibrio carchariae</i> (51) | Marin medium + 2.5% swollen chitin | I | 7.6 | 30 | ND | 40h | Swollen chitin | ----- |
| <i>Xanthomonas</i> sp. strain AK (52) | 0.2% powdered chitin, 0.1% yeast extract, 0.1% polypepton | I | 7 | 37 | ND | 1 day | Chitin powder | ----- |
| <i>Streptomyces albovinaceus</i> S-22 (53) | 0.2% colloidal chitin, 0.05% KCl, 0.1% K ₂ HPO ₄ , 0.05% Mg SO ₄ . 7H ₂ O, 0.001% FeSO ₄ . 7H ₂ O | I | 7 | 30 | 150 | 4 days | Colloidal chitin | ----- |
| <i>Streptomyces</i> sp. NK1057 (33) | 10 g/l chitin flakes, 0.5 MgSO ₄ , 0.2 KH ₂ PO ₄ , 0.3 FeSO ₄ , 0.3 Zn SO ₄ , 0.01 MnCl ₂ | I | 7 | 40 | 150 | 5 days | Chitin flakes of crab shells | 0.2% Inoculum size |
| <i>Streptomyces griseus</i> HUT 6037 (54) | 0.2% colloidal chitin, 0.05% KCl, 0.1% K ₂ HPO ₄ , 0.05% MgSO ₄ and 0.001% FeSO ₄ | I | 7 | 30 | ND | 3 days | Colloidal chitin | ----- |
| <i>Streptomyces lydicus</i> WYEC 108 (55) | Mineral salt solution supplemented with 1% colloidal chitin | I | 7 | 25 – 30 | 250 | 5 days | Crab shell colloidal chitin | Spore concentration 2×10 ⁵ / ml |
| <i>Streptomyces thermoviolaceus</i> OPC 520 (56) | 1g yeast extract, 5 proteose, peptone, 5g colloidal chitin, 1g K ₂ HPO ₄ , 0.2 MgSO ₄ . 7H ₂ O | I | 7 | 50 | ND | 1 day | Colloidal chitin | ----- |
| <i>Aphanocladium album</i> (57) | 10g crystalline or colloidal chitin, 8.25g (NH ₄) ₂ SO ₄ , 0.5g MgSO ₄ .7H ₂ O, 0.5g KH ₂ PO ₄ , 0.1g Mn SO ₄ . H ₂ O, 0.058g Iron (III) citrate, 0.0015g nitrilotriacetate, 0.001g CaCl ₂ . 6H ₂ O, 0.003g ZnCO ₄ . 7H ₂ O, 0.0001g CuSO ₄ .5H ₂ O, 0.001g KCl (SO ₄) ₂ . 12H ₂ O, 0.0001g H ₃ BO ₃ , 0.0001g H ₃ BO ₃ , 0.0001g Na ₂ MoO ₄ . 2H ₂ O and 4,2g of 2 (n-morpholino) ethanesulfonic acid | I | 5 | 28 | 80 | 208h ≈ 8 days (colloidal chitin) 340h ≈ 14 days (crystalline. chitin) | Crystalline or colloidal chitin | 3 isoforms produced on crystalline chitin and 9 isoforms produced on colloidal chitin |

| | | | | | | | | |
|--------------------------------------|---|---|-----|----|-----|----------------|---------------------------|---|
| <i>Aspergillus sp. SI-13 (58)</i> | 0.5% colloidal chitin 0.3 glucose, 0.1% bactopecton, 0.14% (NH ₄) ₂ SO ₄ , 0.03% urea, 0.03% MgSO ₄ ·7H ₂ O and 0.1% (v/v) trace elements solution (0.5% FeSO ₄ ·7H ₂ O, 0.16% MnSO ₄ ·2H ₂ O, 0.14% Zn SO ₄ ·7H ₂ O and 0.2% CaCl ₂) | I | 5 | 25 | 200 | 7 days | Colloidal chitin | Spore concentration 10 ⁷ ml |
| <i>Metarhizium anisopliae (59)</i> | 6g/l NaNO ₃ + 7 chitin +20ml of salts solution (26g KCl, 26g Mg SO ₄ ·7H ₂ O, 76g KH ₂ PO ₄ + 0.4 ml of trace elements solution (40mg Na ₂ B ₄ O ₇ ·7H ₂ O, 400mg CuSO ₄ ·5H ₂ O, 10mg FeSO ₄ , 800mg MnSO ₄ ·2H ₂ O, 800mg Na ₂ MnO ₄ ·H ₂ O 800mg ZnSO ₄ ·7H ₂ O | I | 5 | 28 | 180 | 144 h = 6 days | Chitin (sigma) | Initial cell density 10 ⁶ spores |
| <i>Stachybotrys elegans (60)</i> | Minimal synthetic medium (MSM) (0.5 % Mg SO ₄ ·7H ₂ O, 0.9 K ₂ HPO ₄ , 0.2 KCl, 0.002 FeSO ₄ ·7H ₂ O, 0.002 MnSO ₄ , 0.002 Zn SO ₄ . The medium was supplemented with 1 mg /ml crab shell chitin and sodium nitrate NaNO ₃ | I | ND | 24 | 115 | 3 days | Chitin (crab shell) sigma | Depending on the carbon source different isoforms of chitinase and β1.3 glucanase were produced |
| <i>Trichoderma harzianum (29)</i> | Wheat bran moistened (65.7%) with salt solution (0.5% (NH ₄) NO ₃ , 0.2% KH ₂ PO ₄ , 0.1% NaCl, 0.1% MgSO ₄ ·7H ₂ O) + 1% colloidal chitin + 2% yeast extract | I | 4.5 | 30 | ND | 4 days | Colloidal chitin | Spore concentration 4% 10 ⁷ and initial moisture 65.7% |
| <i>Verticillium lecanii F091(61)</i> | 4, 52% (w/v) maltoe, 1.79% marine peptone extract, 0.41% shrimp powder and 0.3% isolated soy protein. | I | 4 | 24 | 150 | 6 days | Shrimp powder | Inoculum volume 2.5% and aeration rate 0.6 vvm. |

Table 2: Chitinase production conditions and medium composition optimized using statistical approach

| Microorganism/Reference | Pre-optimized medium and culture condition | Screened factors * | Optimized key factors** | Chitinase improvement value, rate or fold | Remarks |
|--|--|--|---|--|-----------------------|
| <i>Pantoea dispersa (31)</i> | chitin, 5.0; yeast extract, 0.5; (NH ₄) ₂ SO ₄ , 1.0; MgSO ₄ ·7H ₂ O, 0.3 and KH ₂ PO ₄ , 1.36 (g/l). pH 7.2 250 ml flasks and incubated for 144 h at 30±2 °C on (180 rpm). | Chitin, Glucose, Peptone, Yeast extract, Urea, (NH ₄) ₂ SO ₄ , NH ₄ NO ₃ , FeC ₆ H ₅ O ₇ , NaCl, MgCl ₂ ·6H ₂ O, Na ₂ SO ₄ ·3., CaCl ₂ , KCl, Na ₂ CO ₃ , KBr, H ₃ BO ₄ , MgSO ₄ ·7H ₂ O, KNO ₃ , and KH ₂ PO ₄ | chitin, peptone, yeast extract, urea, NH ₄ NO ₃ , NaCl, CaCl ₂ , KBr, MgSO ₄ ·7H ₂ O, KNO ₃ and KH ₂ PO ₄ were significant and can be optimized for high chitinase production | 4.21, 3.95, and 2.31-fold for chitinase, endochitinase and chitobiase, respectively. | ----- |
| <i>Stenotrophomonas maltophilia (62)</i> | chitin (5 g/l), yeast extract (0.5 g/l), KH ₂ PO ₄ (1.36 g/l), and MgSO ₄ ·7H ₂ O (0.6 g/l) | Chitin, Maltose Galactose, Fructose, L-Asparagine Sodium Nitrate Yeast extract KH ₂ PO ₄ MgSO ₄ ·7H ₂ O | 4.94 g/l chitin, 5.56 g/l maltose, 0.62 g/l yeast extract, 1.33 g/l KH ₂ PO ₄ , and 0.65 g/l MgSO ₄ ·7H ₂ O | ----- | 93.9% Model validity. |
| <i>Alcaligenes</i> | Chitin, 5.0; yeast extract, 0.5; | (NH ₄) ₂ SO ₄ , KH ₂ PO ₄ | Tween 20, yeast extract and | 141% | ----- |

| | | | | | |
|---|---|--|--|---|-------------------------------------|
| <i>xylosoxydans</i> IMI no. 385022 (30) | (NH ₄) ₂ SO ₄ , 1.0; MgSO ₄ ·7H ₂ O, 0.3 and KH ₂ PO ₄ , 1.36. pH 8.5 | .MgSO ₄ ·7H ₂ O , Tween 20 , Yeast extract , Chitin | chitin were found to be 0.12, 0.3 and 15 g/l, respectively. | | |
| <i>Chitinolytica</i> <i>cter</i> <i>meiyuanensis</i> SYBC-H1(63) | 2.0 glucose, 4.0 peptone, 0.7 KH ₂ PO ₄ , 0.5 MgSO ₄ ·7H ₂ O, 0.3 K ₂ HPO ₄ and 0.02 FeSO ₄ ·7H ₂ O g/l in 250 mL shake flasks and incubated at 30°C for 12 hour on (200 rpm) | peptone, urea, corn steep liquor powder, ammonium sulfate, glucose, inulin, starch, sodium sulfate, fructose, and Magnesium sulfate | 3.10 urea, 3.55 inulin, 3.80 chitin and 0.64 sodium sulfate(g/l) | 15.5-fold | ----- |
| <i>Enterobacter</i> <i>sp. NRG4</i> (64) | For all experimental designs, fermentations were carried out in 250-mL Erlenmeyer flasks, each having 4 g solid substrate. The constituents of the basal medium, i.e., KH ₂ PO ₄ (0.1%) and MgSO ₄ ·7H ₂ O (0.01%), were dissolved in distilled water and the pH was adjusted to 8. | Wheat bran/flake chitin ratio) Moisture level (%) Inoculum size (mL) Incubation time (h) | wheat bran-to-flake chitin ratio, 1 moisture level, 80%; inoculum size, 2.6 mL incubation time, 168 h | 2.4-fold | ----- |
| <i>Serratia</i> <i>marcescens</i> 97(65) | The important medium components identified by initial screening method of Plackett-Burman were colloidal chitin, yeast extract, MgSO ₄ ·7H ₂ O and KH ₂ PO ₄ . | Peptone, Citric acid monohydrate, NaCl, MgSO ₄ ·7H ₂ O, (NH ₄) ₂ SO ₄ , Colloidal chitin , Yeast Extract ,KH ₂ PO ₄ | 30°C, initial pH of 6, inoculum size of 2.4 g/l and substrate concentration of 2. % for sugarcane bagasse, | predicted a chitinase activity of 38.637 U/ml | ----- |
| <i>Bacillus</i> <i>pumilus</i> <i>isolate U5</i> (12) | Powder chitin (2.5), yeast extract (0.25), (NH ₄) ₂ SO ₄ (0.1), MgSO ₄ ·7H ₂ O (0.05), CaCl ₂ ·2H ₂ O (0.025), NaCl (0.5), KBr (0.05), MnCl ₂ ·4H ₂ O (0.0005), ZnSO ₄ ·7H ₂ O (0.0005), and FeSO ₄ ·7H ₂ O (0.01), pH 6.5. | Powder chitin, Yeast extract (NH ₄) ₂ SO ₄ , MgSO ₄ ·7H ₂ O CaCl ₂ ·2H ₂ O, NaCl, KBr MnCl ₂ ·4H ₂ O, ZnSO ₄ ·7H ₂ O FeSO ₄ ·7H ₂ O | chitin, yeast extract, MgSO ₄ and FeSO ₄ were found to be 4.76, 0.439, 0.0055 and 0.019 g/L, respectively | 96.1 U/100 mL. | predicted response (97.67 U/100 mL) |
| <i>Paenibacillus</i> <i>sp. D1.</i> (32) | chitin, 5 :0; yeast extract, 0,5; (NH ₄) ₂ SO ₄ , 1,0; MgSO ₄ ·7H ₂ O, 0,3; and KH ₂ PO ₄ , 1,36 g/L, pH 7,2 at 30_C under shaking conditions (180 rev min)1) for 72 h. | Urea, K ₂ HPO ₄ , Tween 80, Chitin, MgSO ₄ , FeCl ₃ , Yeast extract | urea, 0,33; K ₂ HPO ₄ , 1,17; MgSO ₄ , 0,3; yeast extract, 0,65 and chitin,3,75. g/L | 2,56-fold | ----- |
| <i>Streptomyces</i> <i>sp. NK1057,</i> <i>NK528 and</i> <i>NK951(33)</i> | Chitin medium containing g/l, crab shells chitin 10.0, MgSO ₄ 0.5, K ₂ HPO ₄ 0.2, KH ₂ PO ₄ 0.3, FeSO ₄ , ZnSO ₄ and MnCl ₂ 0.01 pH 7.0 for strain NK1057 and NK528 and at pH 9.0 for NK951. The culture with 0.1 OD ₆₀₀ was used as inoculum (0.2%) at 40 °C for NK1057 and NK951 and at 30 °C for NK528 with 150 rpm. | Chitin, Yeast extract, Potassium hydrogen phosphate (dibasic) , Ammonium sulphate , Trace element solution , Inoculum density , pH , Temperature | yeast extract alone in all the three strains. ammonium sulphate and pH for Streptomyces sp. NK528 and NK951 whereas chitin and yeast extract for Streptomyces sp. NK1057 | 29, 9.3 and 28%, for Streptomyces sp. NK1057, NK528 and NK951 respectively. | the error was not more than 11% |
| <i>Streptomyces</i> <i>sp. DA11(34)</i> | 1 g/L (NH ₄) ₂ SO ₄ , 10 g/L powder chitin, 1 g/L PO ₄ 3_ (KH ₂ PO ₄ 0.3 g/L, K ₂ HPO ₄ 0.7 g/L), MgSO ₄ ·7H ₂ O 0.5 g/L, FeSO ₄ 0.01 g/L and ZnSO ₄ ·7H ₂ O 0.01 g/L, pH 7.0. Media were prepared with artificial sea water (ASW) and flask (250 mL) with 100 mL of fermentation medium on (180 rpm) at 28 8C. | Galactose, Peptone, PO ₄ 3, Powder chitin, Colloidal chitin MgSO ₄ ·7H ₂ O, FeSO ₄ , ZnSO ₄ ·7H ₂ O | galactose, colloidal chitin and MgSO ₄ ·7H ₂ O, were found to be 5.00 g/L, 2.62 g/L and 0.10 g/L, respectively. | 39.2-fold | ----- |
| <i>Basidiobolous</i> <i>ranarum</i> (35) | (N.A.D) | (N.A.D) | 1.5% colloidal chitin, 0.125% lactose, 0.025% malt extract and 0.075% peptone. | 7.71 fold. | |
| <i>Aspergillus</i> <i>terreus(36)</i> | fish scales waste, 20 g/L; (NH ₄) ₂ SO ₄ , 2; K ₂ HPO ₄ , 1; MgSO ₄ ·7H ₂ O, 0.5; KCl, 0.5; NaCl, 5; CaCl ₂ , 0.02; FeSO ₄ ·7H ₂ O, traces and pH 6 and dispensed in 250 ml Erlenmyer flasks. Standard inocula (14.6 x 10 ⁶ spores/ml) were used to inoculate the flasks which were then incubated at 30 ± 2°C at 150 rpm for 5 days | Eleven culture parameters SH, fish scales waste; GL, glucose; PE, peptone; NH, (NH ₄) ₂ SO ₄ ; UR, urea; MG, MgSO ₄ ·7H ₂ O; FE, FeSO ₄ ·7H ₂ O; MN, MnSO ₄ ·2H ₂ O; ZN, ZnSO ₄ ·7H ₂ O; CO, CoCl ₂ ; SP, spore number. | FeSO ₄ ·7H ₂ O (9.5), glucose (6.5) and MnSO ₄ ·2H ₂ O (4.7) (g/l) | 1.81 folds | 99% model validity. |
| <i>Alternaria</i> <i>alternata</i> (66) | Glucose, 0.3; peptone, 0.1; (NH ₄) ₂ SO ₄ , 0.14; urea, 0.03; MgSO ₄ ·7H ₂ O, | SH, shrimp shellfish; GL, glucose; PE, peptone; NH, (NH ₄) ₂ SO ₄ ; UR, | glucose, 9; MnSO ₄ ·2H ₂ O, 3.2 and CoCl ₂ , 2g/l | 1.8 folds | 99.68% Model validity. |

| | | | | | |
|---|---|---|--|---------------------------------------|---|
| | 0.03; FeSO ₄ .7H ₂ O, 0.5; MnSO ₄ .2H ₂ O, 0.16; ZnSO ₄ .7H ₂ O, 0.14; CoCl ₂ , 0.2, shrimp shellfish waste, 2 g/l | urea; MG, MgSO ₄ .7H ₂ O; FE, FeSO ₄ .7H ₂ O; MN, MnSO ₄ .2H ₂ O; ZN, ZnSO ₄ .7H ₂ O; CO, CoCl ₂ ; SP, spore number. | | | |
| <i>Lecanicillium muscarium</i> CCFEE 5003(67) | basal fermentation medium (BM): yeast nitrogen base (YNB) 1%, colloidal chitin 1% Silicone antifoam 0,2% was added | (NM) | Agitation and aeration are 327 rpm and 1.1 vvm, respectively | 23% | The bioreactor used was 2-l (total volume) bench-top stirred tank reactor (STR) |
| <i>Trichoderma harzianum</i> 792 (68) | (NM) | Peptone, (NH ₄) ₂ SO ₄ , NaH ₂ PO ₄ , KH ₂ PO ₄ , MgSO ₄ . 7H ₂ O, Citric acid monohydrate, Urea, Malt extract | substrate concentration 1.8g/l of rice bran, initial pH 6.5, fermentation temperature 33°C and inoculum size 2.4%. | A maximum chitinase yield of 66.5U/ml | ---- |

*: using Plackett-Burman Central composite design (CCD) experimental design; **: optimized by Box-Behnken factorial design of Response Surface Methodology (RSM); NM: not mentioned.; (N.A.D): not available data

Conclusion:

The optimization of medium composition and production conditions plays a crucial role in the microbial production of chitinases and help to understand the physiology of enzyme production, recognizing the key factors, setting the best bioprocess (fermentation) conditions which pave the way for the industrial scale-up with low cost and high enzymatic yield.

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