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木霉No. 183菌株木聚糖酶的研究

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Studies on the crude xylanase produced by *Trichoderma* sp. No.183

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摘要 筛选到一株木聚糖酶高产木霉菌株(No.183),研究了该菌株产木聚糖酶的液态发酵和粗酶液的酶学性质.结果表明,以麸皮和木聚糖为主要碳源,28℃,190r/min摇瓶培养时,木霉No.183菌株在接种后84h酶活最高,达到298.47U/mL.该木聚糖酶的最适反应温度为50℃,最适pH为该木聚糖酶在pH5~7和40℃以下时相对稳定.Ca²⁺,Zn²⁺和Cu²⁺对该木聚糖酶有较强的促进作用,Fe³⁺和Hg²⁺对该酶有较强的抑制作用.

关键词: 木聚糖酶 木聚糖 木霉 酶活

Abstract: The enzymological characteristics of crude xylanase produced by *Trichoderma* strain 183 with high xylanase productivity were studied with the following results:cultured on the medium with wheat bran and xylan as the main carbon resource,under 28℃ and 190r/min shaking,the pH and enzyme activity of the broth kept increasing with the growth of strain 183,the enzyme activity reached its peak at hour 84 after inoculation,up to 298.47U/mL.The enzyme has optimal reactive conditions of 50℃ and pH 6,though the enzyme is relatively stable under 40℃ and pH 5~7.Fe²⁺ and Hg²⁺ strongly inhibited the activity of this enzyme,while Zn²⁺,Ca²⁺ and Cu²⁺ evidently promoted the activity.

Key words: [xylan](#) [xylanase](#) [Trichoderma](#) [enzyme activity](#)

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