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Title: Immobilization of *Aspergillus niger* in Polyurethane Foam for Citric Acid Production from Carob Pod Extract

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Abstract: *Aspergillus niger* strains MTCC 281 and KLP20 immobilized on polyurethane foam were utilized for the batch fermentation of citric acid from carob pod extract. Carob pods are the fruits of carob tree (*Ceratonia siliqua*). Carob pod extract with 40-50% sugars were inoculated with immobilized polyurethane foam and incubated at 30°C. Maximum citric acid yields of 23 and 33 g L⁻¹ with free and immobilized cells in case of *A. niger* MTCC 281 and 27 and 38 g L⁻¹ in case of *A. niger* KLP20 were obtained after 72 h of fermentation. From the studies *A. niger* KLP20 seems to be a potential strain among the two strains for the maximum citric acid production.

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