

Short communication: Purification and properties of a glucose-forming amylase of *Lactobacillus brevis*

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Abstract

An extracellular glucose-forming amylase was produced by *Lactobacillus brevis* isolated from 'Kagasok tea'. The enzyme was purified 70-fold and had optimal activity at 55 °C and pH 6.5. Its K_m value for starch was 0.27 mg ml⁻¹ and its M_r was approx. 75,900 Da. The activity of the enzyme was enhanced by Ca²⁺, Mg²⁺, Na⁺ or K⁺ and inhibited by EDTA, KCN, citric acid and L-cysteine.

Keywords: Temperature, Enzyme

DOI: <https://doi.org/10.1007/BF00286381>

World Journal of Microbiology and Biotechnology

Published by: Kluwer Academic Publishers, on 1995/9/1