

Mucor

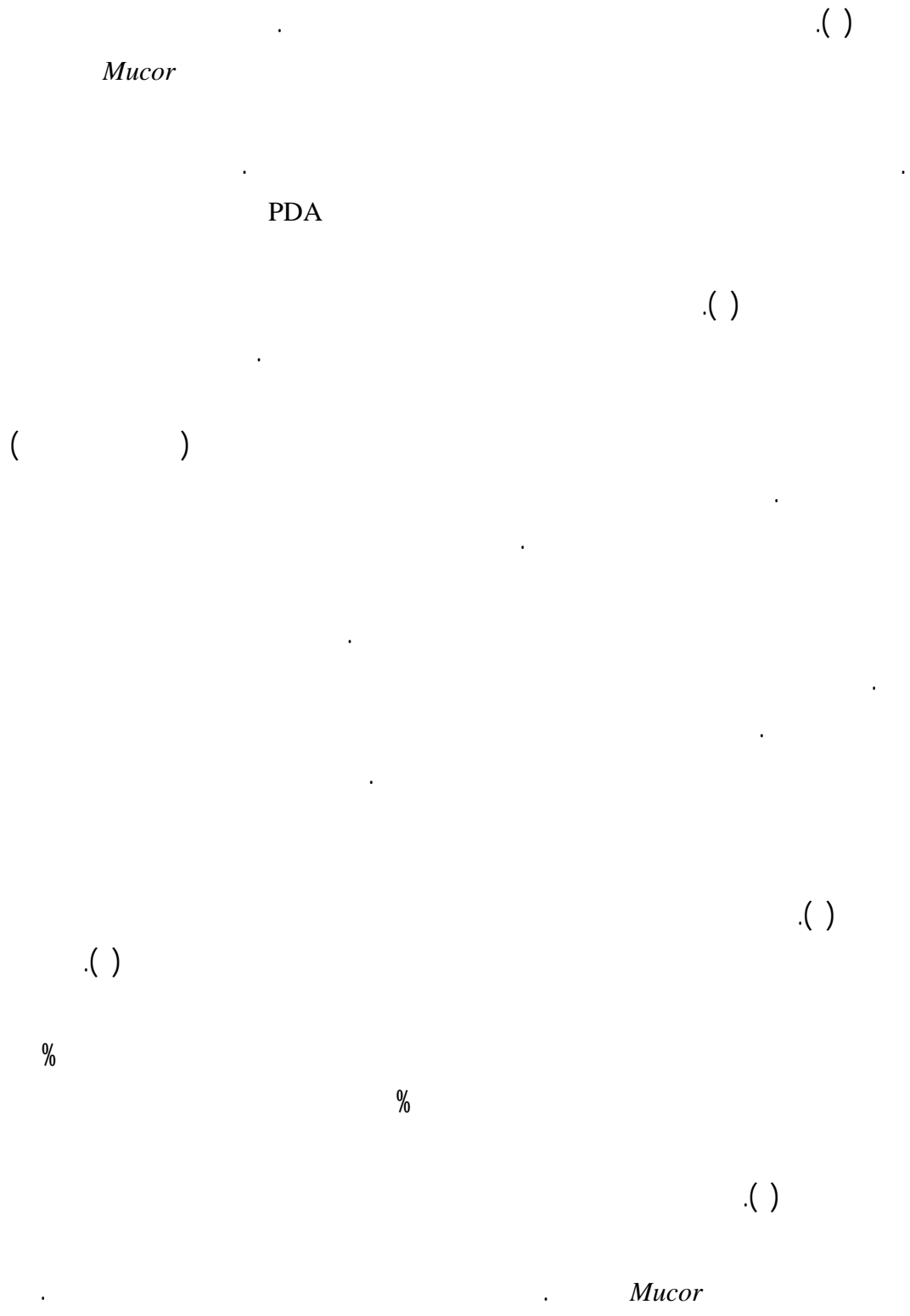
Mucor

Mucor circinelloides f.janssenii

Mucor hiemalis f.silvaticus

Mucor plumbeus *Mucor circinelloides f.lusitanicus*

Mucor :

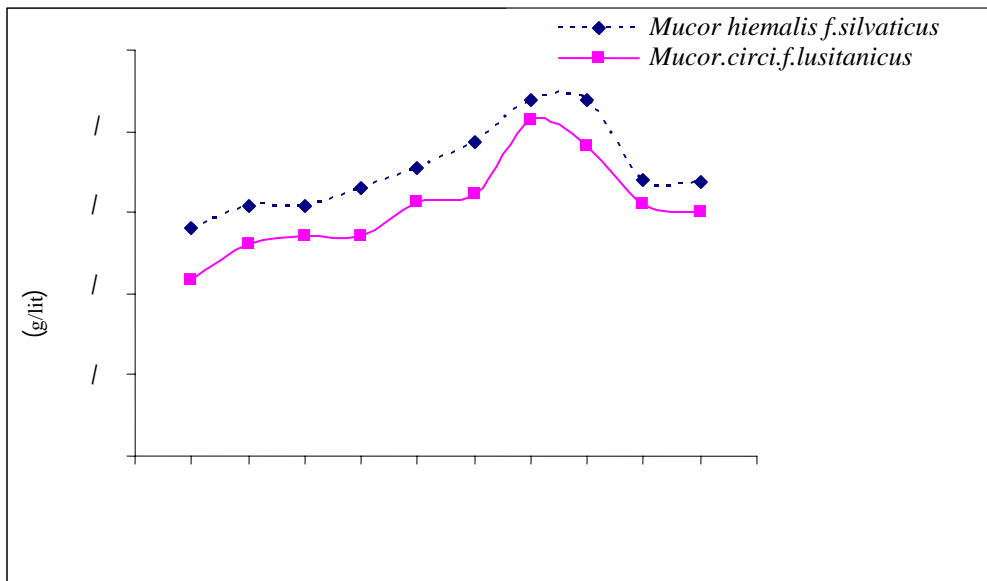


Mucor hiemalis f.silvaticus
 / BSA ()
Mucor circinelloides f.janssenii
 /
 SAS (V.9.1)
Mucor circinelloides f.lusitanicus
 /
 / *Mucor plumbeus*
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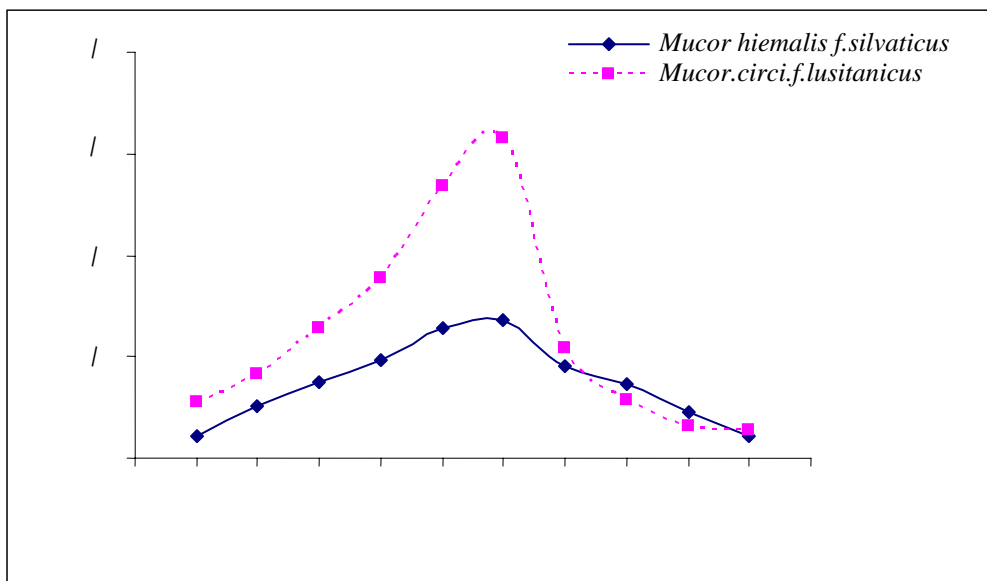
	(g/lit)	(mg/lit)
<i>Mucor circinelloides f.circinelloides</i>	/ AB	/ E
<i>Mucor circinelloides f.janssenii</i>	/ EF	/ AB
<i>Mucor circinelloides f.lusitanicus</i>	/ CD	/ A
<i>Mucor hiemalis f.corticola</i>	/ B	/ EF
<i>Mucor hiemalis f.silvaticus</i>	/ A	/ CD
<i>Mucor plumbeus</i>	/ C	/ F
<i>Mucor racemosus f.chibinensis</i>	/ E	/ C
<i>Mucor strictus</i>	/ BC	/ CD

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Mucor circinelloides f. lusitanicus *Mucor hiemalis f. silvaticus*



Mucor circinelloides f. lusitanicus *Mucor hiemalis f. silvaticus*

Mucor hiemalis f.*silvaticus*

pH

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Mucor circinelloides

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f.*lusitanicus*

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.()

pH)

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**A Study on Released Sugars From Pectin and Related Proteins By Several
*Mocur***

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Abstract

The present study was aimed to screen the pectinase activity from some genera of *Mocur* in laboratory conditions. Pectin was used as the only carbon source in a minimal culture medium. Two days after inoculation released proteins and sugars were assayed with related reagents and repeated each 2 days up to 21th day. Statistical analysis showed significant variation in released sugars and released proteins among tested genera. *Mucor hiemalis silvaticus* had highest and *Mucor circinelloides janssenii* had lowest sugar levels. Also *Mucor circinelloides f. lusitanicus* had highest and *Mucor plumbeus* had lowest protein levels. Glucose and protein levels for superior Species have increased until 15 and 13 days, respectively for glucose and protein after inoculation, then decreased until 25th day, but had no variation until 30th day. These results showed that isolates belong to the same forms had no significance difference in pectinase activity.

Keywords: *Mocur*, Pectin, Spectrophotometer, Pectinase activity

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