

Xanthomonas campestris ATCC 13951

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(2002/8/1 2002/3/19)

Xanthomonas campestris ATCC 13951

%0.124 %7.5

Effect of Different Carbon and Nitrogen Sources on the Production of Xanthan by *Xanthomonas campestris* ATCC 13951.

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ABSTRACT

Xanthan production by *Xanthomonas Campestris* ATCC 13951 was studied in a basal medium containing various carbon and nitrogen sources. The greatest yeild of Xanthan was achieved with sucrose and sodium nitrate as carbon and nitrogen sources respectively. The yeild of Xanthan was obtained with lactose and sodium

nitrite. Regarding the optimum concentrations of both sucrose and sodium nitrate, 7.5% and .124% respectively gave the highest production of Xanthan.

extracellular polysaccharid

(Xanthan)

Xanthomonas campestris

(Tait et al., 1986)

. (1966)

. (Kang and Cottrell, 1979) (Xanthan)

Xanthomonas

(glucuronic acid)

. (Heteropolysaccharid)

. (Sloreker and Orentas, 1962)

Kang)

(Patton and Dugar, 1981)

(and Cottrell, 1979

Kang and 1979)

(Cottrell,

X. campestris

Kang and Cottrell, 1979)

) (Fu and Tseng, 1990)

. (Souw and Demain, 1979 ;

X. campestris

(

...

De Vuyst and) (Souw and Demain, 1979)

()

(Vermeire. 1994

. *X. campestris* ATCC 13951

:

Xanthomonas campestris ATCC 13951

/ /

/ /

3 : (/) Yeast Malt Agar

. 20 - 20 - 5 - 3 -

(Nitschke and Thomas, 1995) 7.0

° 4

- :

5- 20 : (/)

0.4 - 0.5 - 0.1 -

(Hayens et al., 1955) 7.0

X. campestris ATCC 13951

YM Agar

50

250

48

/ 150

1± 28

/ 45 250 .
 20 121 1
 %10
 . (2001) 5 / 150 ° 1± 28

:

5 ° 60 Pasteurization

30 (/ 900) ()
 24 ° 60 ()

10 ()
 (Tail et al., 1986) (30)
 30 (/ 9000)
 24 ° 60

:

) *X. campestris* ATCC 13951
 (/) %2 ()
 5 (1)
 (/ 8.20)

...

(Kang and Cottrell, 1979)

X. campestris

(De Vuyst and Vermeire, 1994)

-

.(Fu and Tseng, 1990)

(/ 2.88)

(7.0)

. (2001 1999 Boa and LeDuy, 1984)

5

:1

pH	(/)	(/)	
5.59 (0.16)	1.18 (0.26)	8.20 (0.08)	
5.90 (0.80)	1.09 (1.00)	8.10 (1.12)	
5.33 (0.00)	1.12 (0.06)	8.05 (0.24)	
5.06 (0.03)	2.88 (0.01)	7.10 (0.01)	
6.67 (0.00)	0.80 (0.08)	2.50 (0.08)	

(S.D.)

10.5 9.0 7.5 6.0 4.5 3.0 15)

:

(2)

(%12.0
(%7.5)

(Souw and Demain, 1979)

. *X. campestris* NRRL B -1459
(7.0)

5

:2

pH	(/)	(/)	%
4.75 (0.02)	0.44 (0.50)	7.20 (0.00)	1.5
4.79 (0.05)	0.81 (0.58)	9.00 (0.15)	3.0
4.86 (0.43)	0.91 (1.00)	12.05 (0.72)	4.5
5.09 (0.79)	1.15 (0.72)	12.65 (0.12)	6.0
5.17 (0.09)	1.56 (0.17)	13.58 (0.03)	7.5
5.17 (0.09)	1.56 (0.17)	7.10 (0.017)	9.0
5.15 (0.91)	1.68 (1.80)	6.21 (0.040)	10.5
5.14 (1.22)	1.74 (1.11)	5.43 (1.07)	12.0

(S.D.)

:

X.

- - -)

campestris

% 0.018)

.(

-

(

(/ 7.80)

(3)

...

(/ 0.06)

(NaNO₃)

(NaNO₂)

(Souw and Demain, 1979)

X. campestris NRRL B-1451

(1990)

(/ 1.00)

(0.46)

(7.0)

5

:3

pH	(/)	(/)	(%0.018)
4.79 (0.01)	0.50 (0.25)	7.10 (0.03)	
4.14 (0.07)	0.46 (0.00)	7.10 (0.02)	
6.27 (0.00)	0.54 (0.04)	0.60 (0.00)	
6.52 (0.07)	0.70 (0.20)	7.89 (0.00)	
5.49 (0.01)	1.00 (0.06)	7.50 (0.42)	

(S.D.)

:()

X. campestris ATCC 13951

(%0.310 – 0.248 – 0.186 – 0.124 – 0.062)

(/ 8.60)

(4)

%0.124

%0.186

()

(DeVuyst and Vermeire, 1994)

Corn steep liquor

X. campestris

5

:4

pH	(/)	(/)	%
6.86 (0.24)	0.40 (0.00)	8.10 (0.04)	0.062
7.49 (0.70)	0.80 (0.02)	8.60 (0.25)	0.124
7.50 (0.00)	0.80 (0.45)	8.40 (0.03)	0.186
7.52 (0.04)	0.55 (0.06)	8.30 (0.81)	0.248
7.58 (0.09)	0.50 (0.08)	8.20 (0.07)	0.310

(S.D.)

X. campestris ATCC 13951

Aureobasidium .1999
 () *pullulans* 1(API)
 / / / /

Xanthomonas campestris . 2001
 / / / /

() . 2001
 / / / . *Sclerotium rolfsii*
 /

. 1990
 -
 / / . 1966

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