

## OPTIMIZATION FOR L- ARABINOSE ISOMERASE PRODUCTION FROM LOCAL ISOLATE OF *Bacillus subtilis* AH1

Ali Hamed Tami

Hameed Abood Jaber\*

\*Assistant Prof. Dept. of Food Science – Coll. Of Agri. – Univ. of Baghdad-

[alihamedtame@yahoo.com](mailto:alihamedtame@yahoo.com)

### ABSTRACT

The optimum condition for production of L-arabinose isomerase from *Bacillus subtilis* AH1 were determined by submerged culture using broth medium containing 2 % Galactose as carbon source and 0.15 % of L-arabinose as inducer and 1 % of yeast extract and peptone respectively, as nitrogen source with 0.02 % of magnesium sulfate and 0.002 % manganese sulfate at pH of 7.5 after 48 hours of incubation at 30 °C.

**Key words :** L- arabinose isomerase , *Bacillus subtilis* AH1