

**Factorial design based bench-scale production of collagenase by
Pseudomonas sp. found in protein waste of Himalayan region**

Abstract

Collagenase is commercially important and reported from *Pseudomonas* sp. found in protein waste of Himalaya by our group. Therefore, current study was focused on factorial design based bench-scale production of collagenase by *Pseudomonas* sp. Chemical and fermentation conditions including medium contents (carbon, nitrogen, and growth supplements) were optimized and found that sucrose, tryptone and gelatin substrate stimulates the production of collagenase. Factorial (2^6) design was used for maximum collagenase production and maximum 1.43 U/mL increase was obtained with 57th combination of factorial design. The bench-scale production of collagenase was achieved in a 6 L working volume laboratory fermenter. The different sets of agitation speed, aeration rate were optimized to enhance the economical production of collagenase by *Pseudomonas* sp. The bench-scale fermenter produced 2.3-fold enhanced collagenase activity at reduced cultivation time (14th h) compared to the shake flask (24th h). Further factorial design is worthful for the production of collagenase.

Keywords: Collagenase; Protein waste; *Pseudomonas*; Factorial design; Laboratory fermenter

1.0 Introduction

Collagen is the major fibrous component in animal and human extracellular connective tissues. It is mostly found in skin, bone, tendon, teeth and blood vessels. The degradation of collagen produces peptides which play major role in several industrial and medical applications [1]. Collagenases are capable of degrading the polypeptide backbone into peptides. The collagenases are majorly two types (Serine and metallocollagenases) which play important role in several physiological functions. Serine collagenases are probably involved in the production of hormones and pharmacologically-active peptides, as well as in various cellular functions. These functions include protein digestion, blood-clotting, fibrinolysis, complement activation and fertilization [2-3]. The molecular weight of these enzymes was reported in the range of 24-36 kDa [4]. On the other hand, metallocollagenases

33 are zinc-containing enzymes which require calcium for the stability [5]. These
34 metallocollagenases (extracellular enzymes) are involved in remodelling of the extracellular
35 matrix, and their molecular weights vary from 30 to 150 kDa [6-10]. However, the majority
36 of connective tissue destruction was reported by matrix metalloproteinases [11-15]. Earlier
37 our group has reported the screening, isolation, characterization, and purification of
38 collagenase from *Pseudomonas* sp. found in protein waste of Himalayan region [16-17].
39 Further, the intact cuticles of fish nematode and plant root-knot nematode *Meloidogyne javanica* were
40 digested by collagenase produced by *Pseudomonas* sp. The degradation of cuticular proteins can be
41 used for controlling pre- and post- parasitic forms of nematodes [18]. It was observed that yield of
42 the extracellular enzymes were significantly influenced by physicochemical conditions.
43 Therefore, optimization of parameters for the large-scale production of collagenase by *Pseudomonas*
44 sp. is required. Thus, an attempt has been made to optimize physiochemical parameters in
45 order to produce maximum amount of collagenase.

46 **2.0 Materials and Methods**

47 Collagenase producing microorganism (*Pseudomonas* sp) was used for the bench-scale
48 production of extracellular collagenase, which was earlier screened, isolated, purified and
49 characterized by our group from the soil/sewage samples collected from the local fish market
50 and slaughterhouse area of Bilaspur and Shimla, Himachal Pradesh, India. The 14 L
51 fermenter (Scigenics India Pvt. Ltd.) with a working volume of 6 L was also used for the
52 study. The fermenter was well equipped with pH, temperature, agitation, aeration, and
53 dissolved oxygen sensors and controls. The effect of aeration rate and agitation rate on cell
54 growth, collagenase production and other parameters such as pH, dissolved oxygen (DO; %
55 saturation) were determined during the fermentation of *Pseudomonas* sp. The various
56 physicochemical parameters were optimized for the production of maximum amount of
57 collagenase by *Pseudomonas* sp.

58 ***2.1 Optimization of the individual medium component for the production of extracellular*** 59 ***collagenase by Pseudomonas sp.***

60 In order to check the role of individual component of the selected M-5 medium [(pH 6.5),
61 containing (% w/v; sucrose 1.0, peptone 1.0, yeast extract 0.2, Na₂HPO₄ 0.2, Na₂CO₃ 0.25,
62 and MgSO₄.7H₂O 0.04)] on the growth and production of collagenase by *Pseudomonas* sp.,
63 each medium components were added separately to the production media containing gelatin
64 as inducer.

65 ***2.1.1 Carbon sources***

66 Various carbon sources (dextrose, fructose, maltose, sucrose, lactose, galactose, mannitol,
67 glycerol, starch, and xylose) at a concentration of 1% (w/v) in the production medium were
68 used to check their effect on the growth and production of collagenase by *Pseudomonas* sp.

69 **2.1.2 Nitrogen sources**

70 Organic nitrogen sources (peptone, tryptone, urea, soybean meal extract, soypeptone, and
71 casein) were used for the growth and production of collagenase by *Pseudomonas* sp. at a
72 concentration of 1% (w/v).

73 **2.1.3 Growth supplements**

74 For the maximum growth and production of collagenase by *Pseudomonas* sp., various growth
75 supplements (yeast extract, malt extract, meat extract and beef extract) were used individually
76 at a concentration of 0.2% (w/v) in the production medium.

77 **2.1.4 Additional growth supplements**

78 For the assessment of the combinatorial effect of growth supplements at a concentration of
79 0.25% (w/v) on collagenase production by *Pseudomonas* sp., the growth supplements (malt
80 extract, meat, and beef extract) were added in combination with yeast extract (0.25%, w/v).

81 **2.2 Factorial based technological combinations (2⁶) of optimized physicochemical** 82 **parameters**

83 Technological combinations were designed to obtain the best combination of physical and
84 chemical factors for the maximum production of collagenase by *Pseudomonas* sp. The
85 physical factors considered were medium pH, incubation temperature and chemical factors
86 include the concentration of sucrose, tryptone, yeast extract and meat extract. In these sets of
87 experiments, instead of one parameter being varied, different combinations of optimum and
88 next nearest level of optimized parameters were used. In each case, growth, final pH and
89 collagenase production by *Pseudomonas* sp. were monitored. Total 64 combinations (2⁶)
90 were obtained by above parameters.

91 **2.3 Bench scale production of *Pseudomonas* sp. in a laboratory scale fermenter**

92 The Bench scale production of *Pseudomonas* sp. was done at a scale of 6 L working capacity
93 of 14 L laboratory-scale fermenter. For the development of a laboratory inoculum, seed
94 medium was inoculated with *Pseudomonas* sp. and incubated at 37°C for 21h on a rotary
95 shaker (150 rpm). The production medium (pH 7.0) contained (% w/v; sucrose 1.0, tryptone
96 1.0, yeast extract 0.25, meat extract 0.2 and gelatin 0.3) was loaded to the fermenter with
97 additionally contained 0.01% (v/v) silicone oil (Hi-media) as antifoam agent. The growth of
98 *Pseudomonas* sp. and activity of collagenase was measured under different conditions of

99 agitation and aeration. The effect of these variables on pH, dissolved oxygen (DO, %
100 saturation), cell mass and collagenase activity was observed.

101 **2.4 Effect of agitation on the growth and production of collagenase by *Pseudomonas* sp.**

102 The growth of *Pseudomonas* sp., collagenase activity, DO (% saturation) and pH of the
103 fermentation broth was investigated using the varying agitation rate (150, 300 and 450 rpm).
104 The fermentation was carried out at 37°C with constant aeration rate at 0.25 vvm. Samples at
105 regular interval of 2 h were withdrawn and analysed for the growth and production of
106 collagenase by *Pseudomonas* sp. The pH and DO (% saturation) of the fermentation broth
107 during the entire course of fermentation were monitored with the help of DO and pH probe.

108 **2.5 Effect of aeration rate on growth and production of collagenase by *Pseudomonas* sp.**

109 The effect of aeration rate on the growth and production of collagenase by *Pseudomonas* sp.
110 was also studied under varying aeration rates (0.25, 0.50 and 0.75 vvm) at 300 rpm agitation.
111 The change in pH and DO (% saturation) profile of the fermentation broth was monitored.

112 **2.6 Course of cultivation of *Pseudomonas* sp. in a bench scale fermenter**

113 The production medium (pH 7.0) containing (% w/v) sucrose 1.0; tryptone 1.0; meat extract
114 0.25; yeast extract 0.2 and gelatin 0.3 was inoculated with old seed culture (21 hour; 4 % v/v)
115 and incubated at 37°C at the agitation speed of 300 rpm and aeration rate of 0.50 vvm. The
116 course of cultivation of *Pseudomonas* sp. was observed up to 24 h.

117 **3.0 Results and Discussion**

118 **3.1 Optimization of various factors for the production of extracellular collagenase by** 119 ***Pseudomonas* sp.**

120 **3.1.1 Carbon sources**

121 Among the various carbon sources, sucrose was found most important for the growth and
122 production of collagenase (0.557 U/mL) by *Pseudomonas* sp. as compared to control (0.218
123 U/mL). Different concentrations of sucrose (0.25-2.50%, w/v) were used to select the most
124 appropriate concentration for the maximum growth and production of collagenase from
125 *Pseudomonas* sp. (Fig.1). The addition of sucrose at 1.25% (w/v) concentration was found
126 most suitable for growth and collagenase production (0.567 U/mL) by *Pseudomonas* sp. Jain
127 and Jain, (2010) reported that addition of soluble starch in the production medium supported
128 the growth and production of collagenase by *S. exfoliatus*. However, various carbon sources
129 reported to repress the synthesis of collagenase by *A. iophagus* and the addition of 0.4%
130 (w/v) glucose to the peptone culture also completely inhibited the synthesis of collagenase

131 [19]. On the other hand, 0.2% (w/v) glucose was used as carbon source for the production of
132 extracellular collagenase by *B. pumilus* Col-J [20].

133 **3.1.2 Nitrogen sources**

134 Amongst the various organic nitrogen sources, Tryptone was found most suitable for the
135 growth and production of collagenase (0.58 U/mL) by *Pseudomonas* sp (Fig. 2). Wu *et al*,
136 (2010) reported tryptose as a nitrogen source which helps to produce maximum collagenase
137 by *B. pumilus* Col-J [20]. Earlier, 0.5 % (w/v) tryptone was used for the optimum production
138 of collagenase by *B. licheniformis* F11.4 [21]. Nitrogen source in the culture medium was
139 found an essential component for the production of collagenase [22]. Moreover, peptone was
140 also used for the production of collagenase, but casamino acids and various individual amino
141 acids were found to inhibit the production of collagenase [23].

142 **3.1.3 Growth supplements**

143 Various growth supplements were added at a concentration of 0.2% (w/v) to the production
144 medium (pH 6.5) (Fig. 3). The addition of 0.25% (w/v) yeast extract as growth supplement to
145 the production medium gave maximum collagenase production (0.669 U/mL) by
146 *Pseudomonas* sp. The same concentration of yeast extract (0.25%, w/v) was also reported
147 earlier for the production of collagenase by *B. licheniformis* F11.4 [21]. The addition of yeast
148 extract along with carbon and nitrogen sources in production medium gave comparatively
149 better production of collagenase (0.604 U/mL) than the control. Similarly, the addition of
150 yeast extract as growth supplement was reported to enhance the production of collagenase by
151 the *B. subtilis* FS-2 and *Bacillus* sp. strain MO-1[24-25].

152 **3.1.4 Optimization of additional growth**

153 An increase in the collagenase activity (0.750 U/mL) was observed when meat extract was
154 used in combination with yeast extract in the optimized production medium components (Fig.
155 4). It was also observed that the addition of meat extract to the yeast extract containing
156 production medium enhances the production of collagenase by *Pseudomonas* sp. Therefore,
157 the concentration of meat extract was also optimized to find out the appropriate concentration
158 of meat extract for the maximum collagenase activity. The maximum production of
159 collagenase (0.759 U/mL) was observed at 0.2% (w/v) concentration of meat extract in the
160 production medium, additionally containing 0.25 % (w/v) yeast extract and other optimized
161 medium components.

162 **3.2 Factorial combinations (2⁶) of optimized physicochemical parameters for the growth 163 and production of collagenase by *Pseudomonas* sp.**

164 The production medium (pH 6.5) containing (% w/v) sucrose 1.25, tryptone 1.0, yeast
165 extract 0.25, meat extract 0.2 and gelatin 0.3 was used for the factorial design or technological
166 combinations. In the current experiment, instead of one parameter being varied, the different
167 combination of optimum and next nearest level of optimized parameters was used. In each
168 case, growth, final pH and collagenase production by *Pseudomonas* sp. were monitored.
169 Total 64 combinations (2^6) were obtained by above parameters (Table 1). It was interesting
170 that from all 64 factorial combinations, the maximum collagenase production (1.083 U/mL)
171 was obtained with the combinations of physical and chemical parameters (**C₅₇**) that includes
172 medium (pH 7.0) containing (% w/v) sucrose 1.0, tryptone 1.0, yeast extract 0.25 and meat
173 extract 0.2; incubated at 37°C. A full factorial design was also reported by Lima *et al.*, (2009)
174 to identify the effects and interactions of the initial medium pH, soybean flour concentration,
175 temperature and orbital agitation speed on extracellular collagenase production by
176 *Penicillium aurantiogriseum* URM4622 [26]. We observed that the 57th combination was
177 ideal and optimized in all respects for the production of collagenase.

178 ***3.3 Effect of agitation speed on the growth and production of collagenase by Pseudomonas*** 179 ***sp.***

180 The effect of varying agitation speeds was studied on cell growth, production of collagenase
181 and change in dissolved oxygen level by *Pseudomonas* sp. The increase in the agitation speed
182 from 150 rpm to 300 rpm proved to be beneficial for the growth and production of
183 collagenase by *Pseudomonas* sp. The maximum cell mass (2.82 mg/mL) of *Pseudomonas* sp.
184 was obtained at 16th h of fermentation at 300 rpm, which was higher than the cell mass
185 attained at 150 and 450 rpm (Fig. 5a). Further, the maximum cell mass at 150 and 300 rpm
186 agitation was attained after 18th h and 16th h of cultivation, respectively. However, at higher
187 agitation speed, the shearing forces also become operative and sometimes prove to be
188 harmful both for growth as well as the production of collagenase by *Pseudomonas* sp. At 450
189 rpm the growth declined after 10th h and caused an early attainment of the stationary as well
190 as death phase. The increase in agitation rate produces higher shear stress in the broth, which
191 may cause a decrease in the growth of shear-sensitive microorganisms. The maximum
192 collagenase activity (2.28 U/mL) was obtained after 16th h of cultivation at 300 rpm (Fig.
193 5b.). A further increase in fermentation time proved to be ineffective for the enhancement of
194 the collagenase activity by *Pseudomonas* sp. The static decrease in collagenase production
195 was observed after 16th h. However, at the higher speed (450 rpm), the effect of shearing
196 forces becomes more prominent which result in decreased growth and enzyme production.

197 The dissolved oxygen profile of the fermentation broth under different agitation reveals that
198 depletion in the dissolved oxygen was severe at the lower rate of agitation (Fig. 5c). The
199 dissolved oxygen was declined from 100% (saturation) to 1.1% (saturation) during first 16th h
200 of the fermentation at an agitation rate of 150 and 300 rpm and remained constant throughout
201 fermentation.

202 Further, the dissolved oxygen level at higher agitation rate (450 rpm) dropped rapidly below
203 9% (saturation) during first six hours and then started increasing from 16th h onwards and
204 reached to 93% at 22th h of fermentation. It has been found that low level of dissolved oxygen
205 results in increased cell growth and collagenase production by *Pseudomonas* sp. with better
206 utilization of oxygen for the physiochemical and metabolic activity of cell. For an optimal
207 enzyme production, it seems to be necessary to reach a good mix of the culture broth since
208 agitation produces a dispersion of air in the culture medium, homogenizes the temperature
209 and the pH improves transference rate of nutrients. However, high speeds of agitation act
210 against the enzymatic activity, probably due to the shear stress caused by the blade tips of the
211 impeller, which increase as the revolution speed increases [27]. Stress condition may
212 contribute negatively toward cell growth and enzyme stability.

213 **3.4 Effect of aeration rate on growth and production of collagenase by *Pseudomonas* sp.**

214 The optimization of different aeration rates (0.25, 0.5 and 0.75 vvm) was carried out for the
215 collagenase production by *Pseudomonas* sp., constant agitation speed (300 rpm) in a 14 L
216 fermenter (6 L working volume) and its effect on the growth and collagenase production was
217 studied up to 24 h of fermentation. The growth of *Pseudomonas* sp. was greatly affected by
218 the supply of oxygen during the course of fermentation. The maximum growth (3.73 mg/mL)
219 of *Pseudomonas* sp. was obtained at 16th h of fermentation at 0.5vvm (aeration rate) and 300
220 rpm agitation speed (Fig. 6a). The maximum collagenase production by *Pseudomonas* sp.
221 (2.52 U/mL) was observed at 14th h of fermentation at 0.5 vvm aeration followed by 2.37
222 U/mL at 12th h (Fig. 6b). These results suggest that air flow rate of 0.5 vvm not only favoured
223 maximal cell growth but also enhanced collagenase production. However, there was decrease
224 in collagenase activity in case of *Pseudomonas* sp. with increase in aeration rate from 0.50
225 vvm to 0.75 vvm. This might be due to the inhibitory effect of the high dissolved oxygen
226 concentration during the course of cultivation. The dissolved oxygen concentration reduced
227 drastically during 2-10 h of fermentation because the growing cells of *Pseudomonas* sp.
228 utilized the oxygen rapidly for their own physiological activity. However, at 0.5 and 0.75
229 vvm aeration the dissolved oxygen level increased rapidly after 16th h of incubation (Fig. 6c).

230 **3.5 Course of cultivation of *Pseudomonas* sp. in a laboratory scale fermenter**

231 Course of cultivation of *Pseudomonas* sp. and production of collagenase without control of
232 pH has been studied at laboratory scale fermenter with the vessel of capacity 14 L (6 L
233 working volume) at 37°C. The production medium (pH 7.0) containing (% , w/v) sucrose 1.0;
234 tryptone 1.0; yeast extract 0.25; meat extract 0.20 and gelatin 0.3 was inoculated with 21 h
235 old seed culture (4 % , v/v) at the agitation speed of 300 rpm and 0.50 vvm aeration rate.
236 Samples were taken at interval of 2 h and analysed for DO, final pH, cell growth and
237 collagenase activity (Fig. 7). Dissolved oxygen profile showed decline from 100% to 1.2% at
238 10th h and again started to rise after 14th h and then reached upto 100%. The rapid decrease in
239 dissolved oxygen level was found to be associated with microbial growth. The pH profile
240 showed that neutral pH favours cell growth and enzyme production but pH slightly moves
241 towards alkalinity. Maximum cell growth (3.73 mg/mL) observed at 16th h of incubation and
242 thereafter a slight decline in cell mass content was seen. Maximum enzyme activity (2.52
243 U/mL) observed at 14th h of fermentation and afterwards a constant decrease in enzyme
244 activity was observed. The bench-scale production of extracellular collagenase from
245 *Pseudomonas* sp. carried out at 300 rpm agitation and 0.5 vvm aeration rate in 6 L production
246 medium in laboratory scale fermenter led to 2.3-fold increase in collagenase activity as well
247 as reduction in time of cultivation (14th h) compared to shake flask (24th h).

248 **4.0 Conclusion**

249 Protein wastes in Himalayan region are abundantly found in or near meat and fish market.
250 The soil/sewage samples collected from the local fish market and slaughter house are
251 screened for collagenase activity. The collagenase was isolated, purified and characterized by
252 our group and further factorial design was used for the up scaling of collagenase production.
253 All the physiochemical parameters were successfully optimized. Therefore, a factorial design
254 on the basis of optimized parameters have been developed for the bench-scale production
255 of collagenase from *Pseudomonas* sp. The bench-scale fermenter led to a 2.3-fold increase in
256 collagenase activity with a reduction in time of cultivation (14th h) compared to shake flask
257 (24th h).

258 **Conflict of interest**

259 Authors have no conflict of interest

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329 **Table 1.** Technological combinations of optimized physicochemical parameters for
 330 growth and collagenase production by *Pseudomonas* sp.

331 **Table 1**

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S. No.	Initial pH	T* (°C)	Sucrose % (w/v)	Tryptone (% (w/v)	Yeast extract (% (w/v)	Meat extract (% (w/v)	Cell mass (mg/mL)	Enzyme activity (U/mL)	Final pH
1.	6.5	30	0.75	1.00	0.25	0.20	1.76	0.675	8.49
2.	6.5	30	0.75	1.00	0.25	0.30	1.39	0.420	8.44
3.	6.5	30	0.75	1.00	0.30	0.20	1.56	0.410	8.49
4.	6.5	30	0.75	1.00	0.30	0.30	2.13	0.769	8.54
5.	6.5	30	0.75	1.25	0.25	0.20	1.68	0.533	8.33
6.	6.5	30	0.75	1.25	0.25	0.30	2.09	0.432	8.37
7.	6.5	30	0.75	1.25	0.30	0.20	2.13	0.437	8.43
8.	6.5	30	0.75	1.25	0.30	0.30	1.68	0.352	8.42
9.	6.5	30	1.00	1.00	0.25	0.20	2.09	0.698	8.45
10.	6.5	30	1.00	1.00	0.25	0.30	2.13	0.452	8.40
11.	6.5	30	1.00	1.00	0.30	0.20	2.01	0.446	8.37
12.	6.5	30	1.00	1.00	0.30	0.30	1.76	0.936	8.49
13.	6.5	30	1.00	1.25	0.25	0.20	2.09	0.769	8.44
14.	6.5	30	1.00	1.25	0.25	0.30	1.60	0.668	8.46
15.	6.5	30	1.00	1.25	0.30	0.20	2.13	0.383	8.38
16.	6.5	30	1.00	1.25	0.30	0.30	1.76	0.579	8.56
17.	6.5	37	0.75	1.00	0.25	0.20	1.89	0.967	8.62
18.	6.5	37	0.75	1.00	0.25	0.30	2.21	0.984	8.56
19.	6.5	37	0.75	1.00	0.30	0.20	1.80	0.468	8.67
20.	6.5	37	0.75	1.00	0.30	0.30	1.76	0.348	8.58
21.	6.5	37	0.75	1.25	0.25	0.20	1.80	0.720	8.53
22.	6.5	37	0.75	1.25	0.25	0.30	1.76	0.345	8.61
23.	6.5	37	0.75	1.25	0.30	0.20	1.80	0.357	8.71
24.	6.5	37	0.75	1.25	0.30	0.30	2.17	0.380	8.80
25.	6.5	37	1.00	1.00	0.25	0.20	1.60	0.475	8.58
26.	6.5	37	1.00	1.00	0.25	0.30	1.56	0.274	8.70
27.	6.5	37	1.00	1.00	0.30	0.20	1.85	0.174	8.67
28.	6.5	37	1.00	1.00	0.30	0.30	2.26	0.567	8.80
29.	6.5	37	1.00	1.25	0.25	0.20	2.13	0.715	8.70
30.	6.5	37	1.00	1.25	0.25	0.30	2.34	0.393	8.68
31.	6.5	37	1.00	1.25	0.30	0.20	2.42	0.642	8.73
32.	6.5	37	1.00	1.25	0.30	0.30	2.18	0.773	8.68
33.	7.0	30	0.75	1.00	0.25	0.20	1.80	0.825	8.60
34.	7.0	30	0.75	1.00	0.25	0.30	1.89	0.377	8.57
35.	7.0	30	0.75	1.00	0.30	0.20	1.97	0.644	8.64
36.	7.0	30	0.75	1.00	0.30	0.30	2.01	0.323	8.59
37.	7.0	30	0.75	1.25	0.25	0.20	1.60	0.522	8.32
38.	7.0	30	0.75	1.25	0.25	0.30	1.72	0.411	8.58

39.	7.0	30	0.75	1.25	0.30	0.20	2.05	0.449	8.53
40.	7.0	30	0.75	1.25	0.30	0.30	2.42	0.535	8.59
41.	7.0	30	1.00	1.00	0.25	0.20	2.13	0.649	8.60
42.	7.0	30	1.00	1.00	0.25	0.30	2.34	0.332	8.54
43.	7.0	30	1.00	1.00	0.30	0.20	2.58	0.436	8.55
44.	7.0	30	1.00	1.00	0.30	0.30	2.13	0.339	8.56
45.	7.0	30	1.00	1.25	0.25	0.20	1.85	0.447	8.65
46.	7.0	30	1.00	1.25	0.25	0.30	1.68	0.686	8.53
47.	7.0	30	1.00	1.25	0.30	0.20	2.13	0.770	8.44
48.	7.0	30	1.00	1.25	0.30	0.30	2.54	0.287	8.62
49.	7.0	37	0.75	1.00	0.25	0.20	1.84	0.686	8.67
50.	7.0	37	0.75	1.00	0.25	0.30	2.64	0.521	8.76
51.	7.0	37	0.75	1.00	0.30	0.20	3.65	0.712	8.83
52.	7.0	37	0.75	1.00	0.30	0.30	2.50	0.418	8.79
53.	7.0	37	0.75	1.25	0.25	0.20	3.08	0.741	8.87
54.	7.0	37	0.75	1.25	0.25	0.30	3.03	0.603	8.74
55.	7.0	37	0.75	1.25	0.30	0.20	2.54	0.667	8.78
56.	7.0	37	0.75	1.25	0.30	0.30	2.30	0.329	8.91
57.	7.0	37	1.00	1.00	0.25	0.20	2.71	1.083	8.78
58.	7.0	37	1.00	1.00	0.25	0.30	2.42	0.459	8.72
59.	7.0	37	1.00	1.00	0.30	0.20	2.87	0.546	8.82
60.	7.0	37	1.00	1.00	0.30	0.30	2.05	0.456	8.74
61.	7.0	37	1.00	1.25	0.25	0.20	2.46	0.658	8.86
62.	7.0	30	1.00	1.25	0.25	0.30	2.42	1.076	8.69
63.	7.0	30	1.00	1.25	0.30	0.20	2.50	0.559	8.73
64.	7.0	30	1.00	1.25	0.30	0.30	2.58	0.491	8.72

T* (°C) = Temperature (°C)

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348 **Figures**

349 **Fig.1.** Optimization of various carbon sources for the production of extracellular
350 collagenase by *Pseudomonas* sp.

351 **Fig. 2.** Optimization of various nitrogen sources for the production of extracellular
352 collagenase by *Pseudomonas* sp.

353 **Fig. 3.** Optimization of various growth supplements for the production of extracellular
354 collagenase by *Pseudomonas* sp.

355 **Fig.4.** Optimization of additional growth supplements for the production of
356 extracellular collagenase by *Pseudomonas* sp.

357 **Fig. 5 (a).** Effect of agitation speed on growth of *Pseudomonas* sp.

358 **Fig. 5(b).** Effect of agitation speed on production of collagenase by *Pseudomonas* sp.

359 **Fig. 5(c).** Effect of agitation speed on dissolved oxygen of fermentation broth of
360 *Pseudomonas* sp.

361 **Fig. 6(a).** Effect of aeration rate on growth of *Pseudomonas* sp.

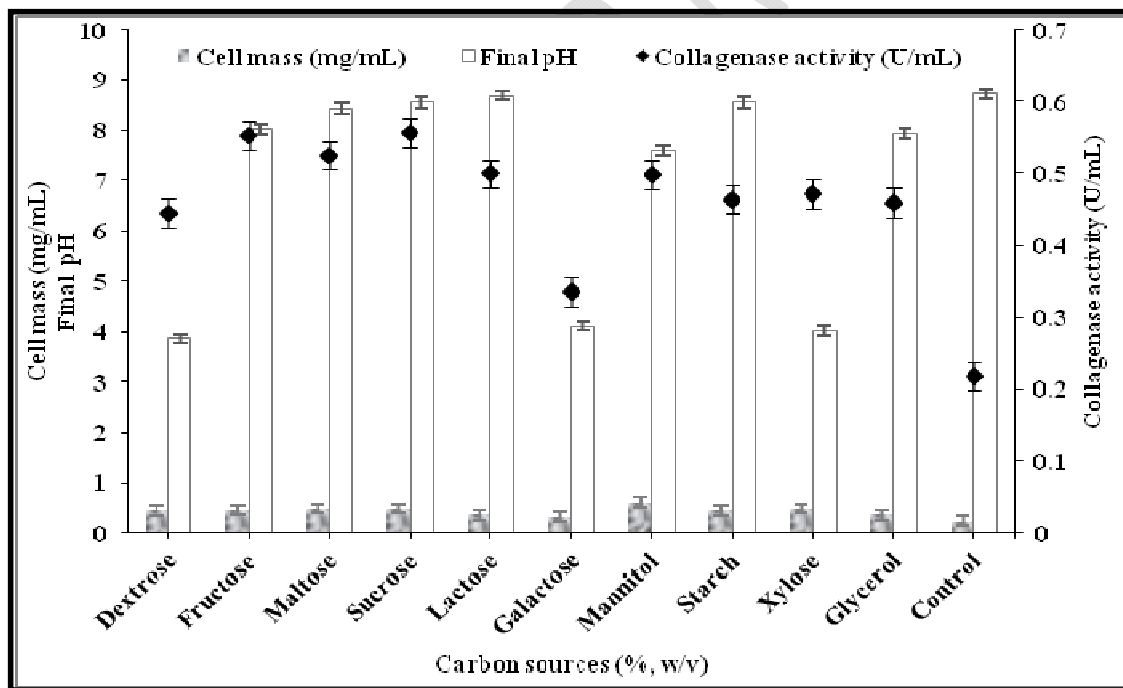
362 **Fig. 6(b).** Effect of aeration rate on collagenase production by *Pseudomonas* sp.

363 **Fig. 6(c).** Effect of aeration rate on dissolved oxygen of fermentation broth of *Pseudomonas*
364 sp.

365 **Fig. 7.** Course of fermentation of *Pseudomonas* sp.

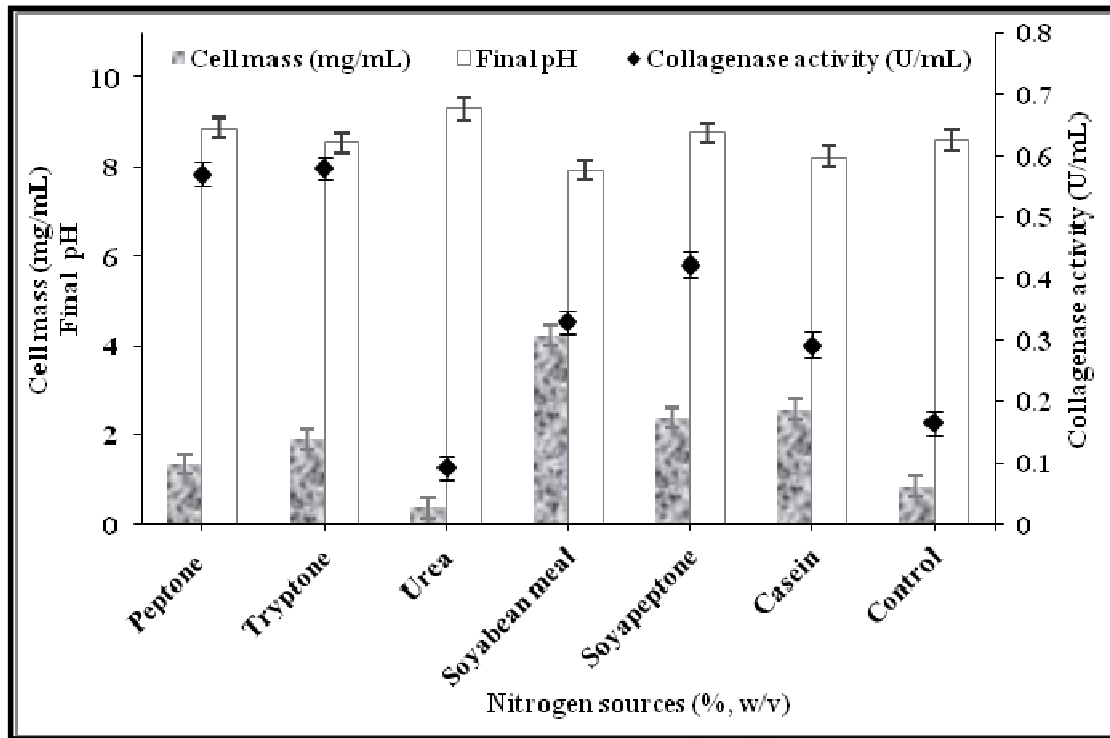
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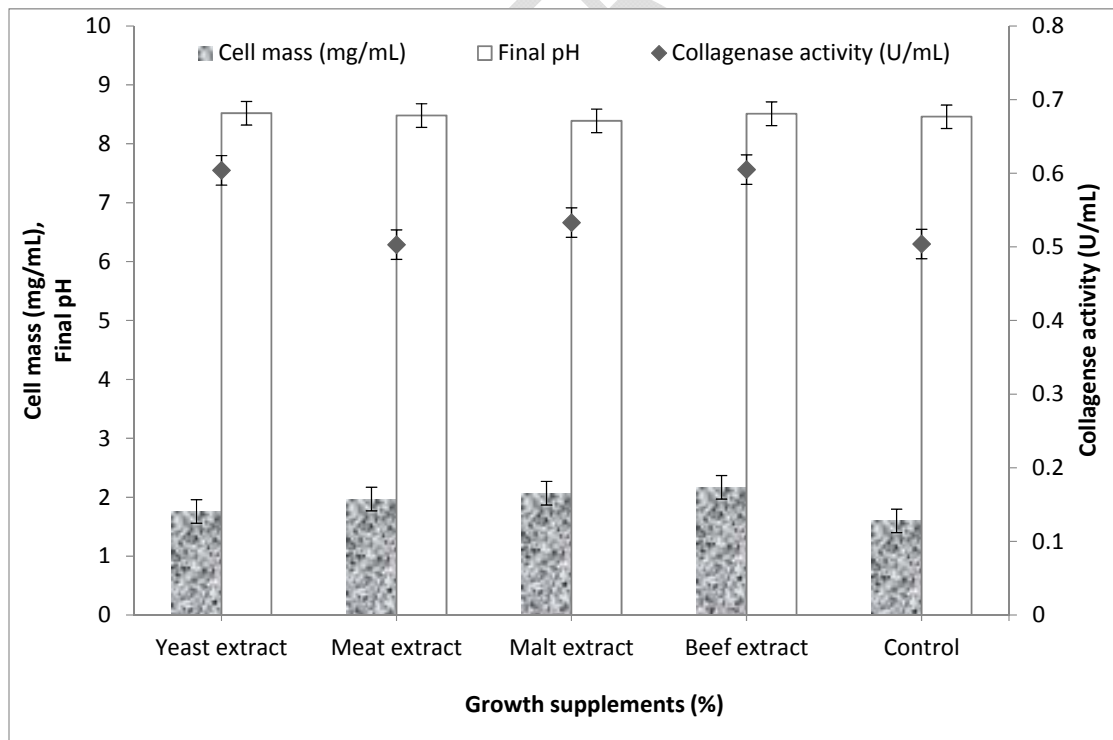
369 **Fig. 1**



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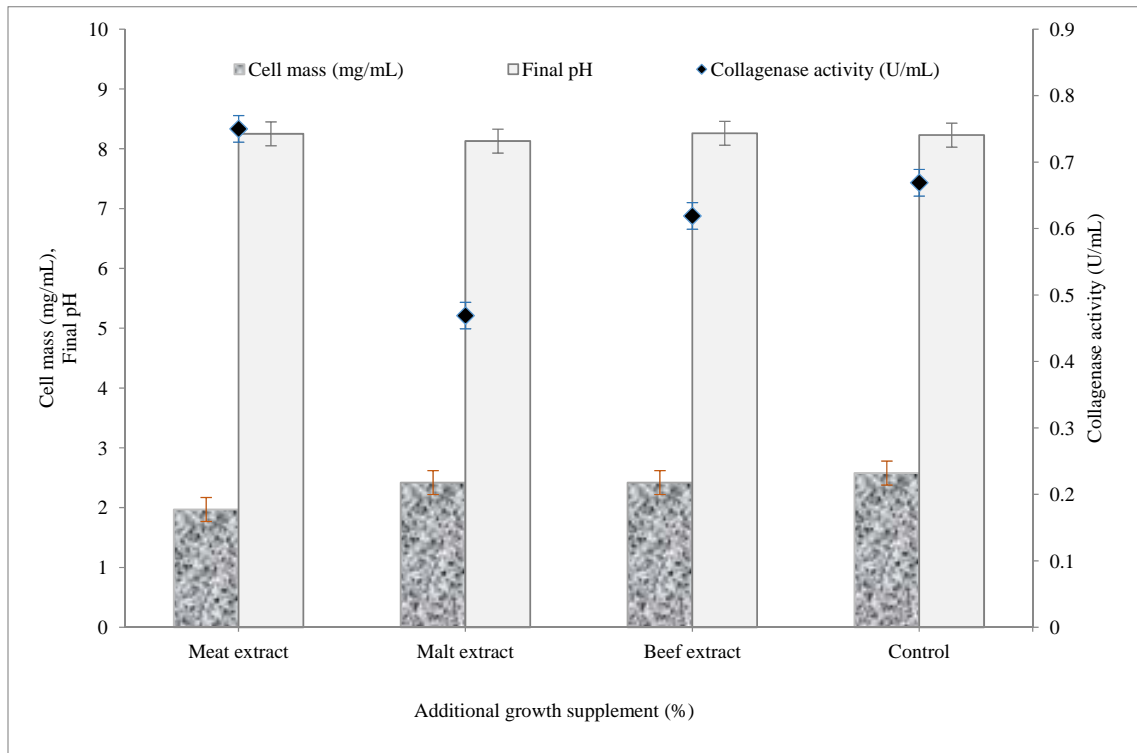
Fig. 2



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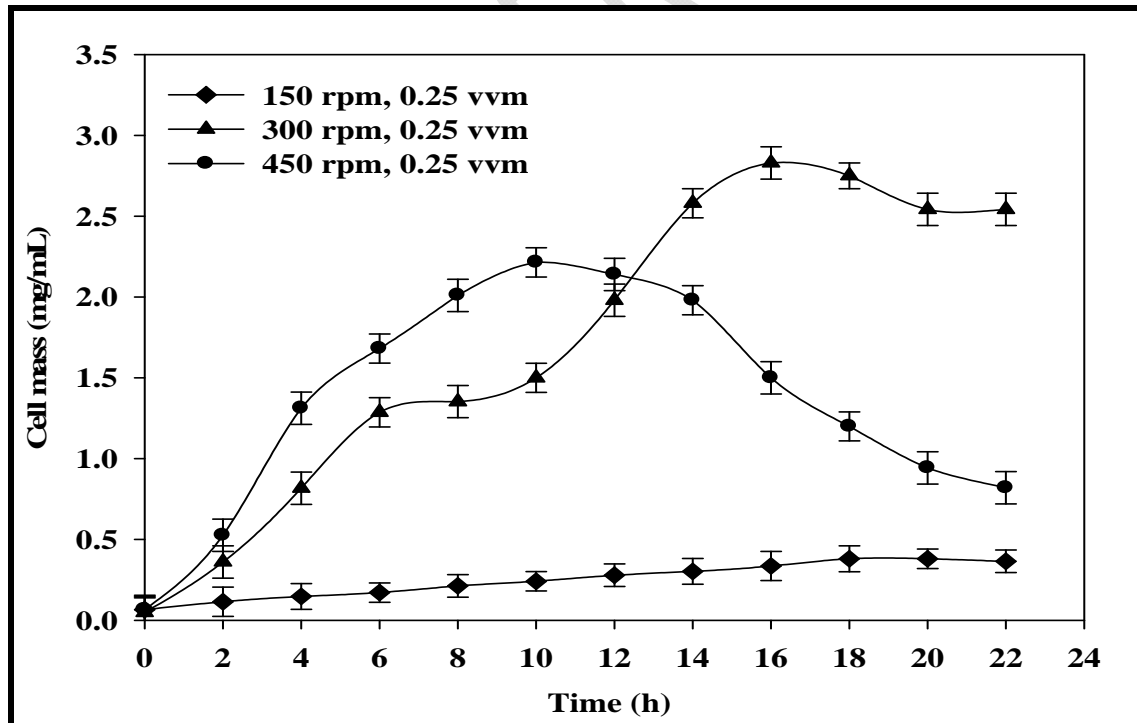
Fig. 3



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Fig. 4

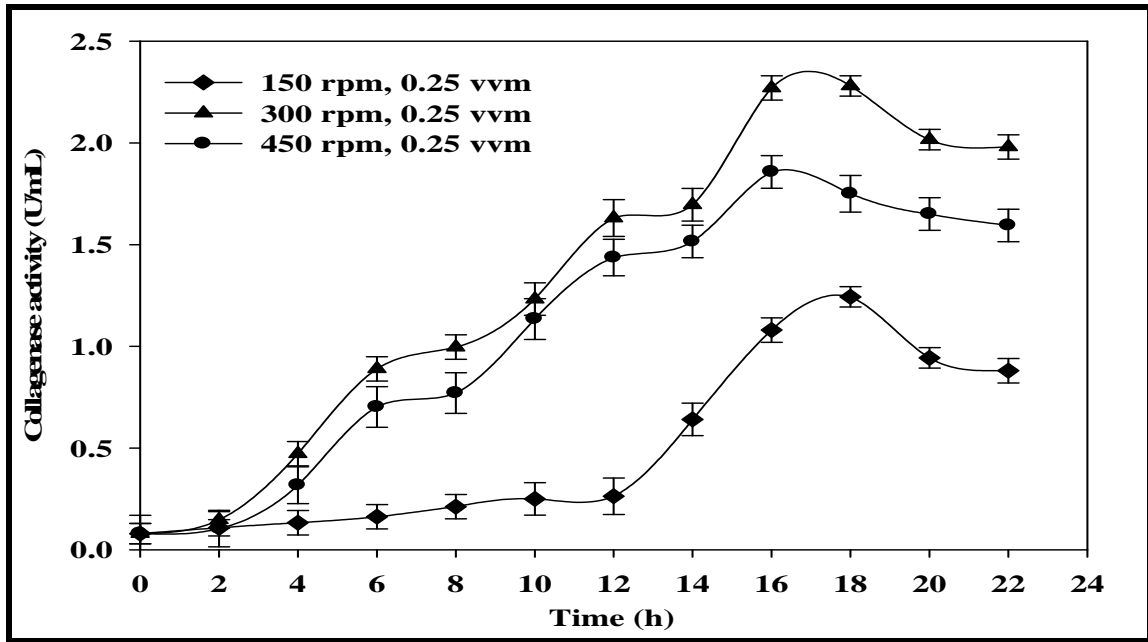


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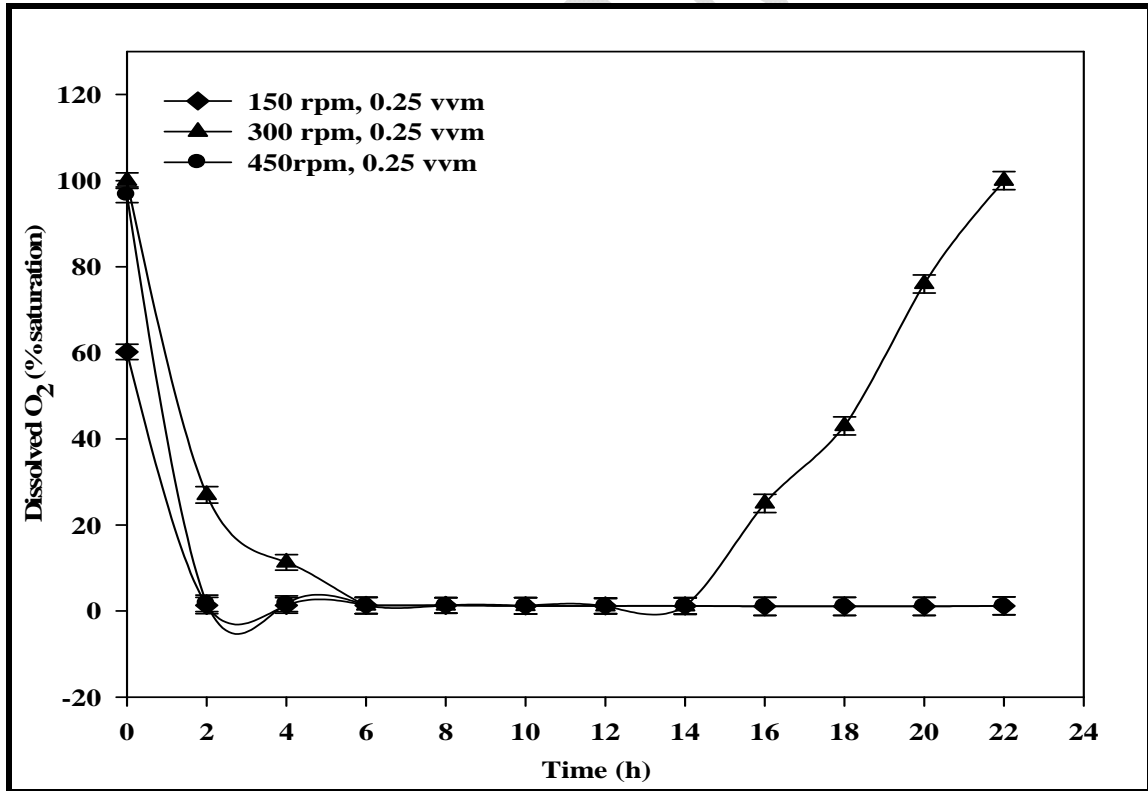
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Fig. 5 (a)



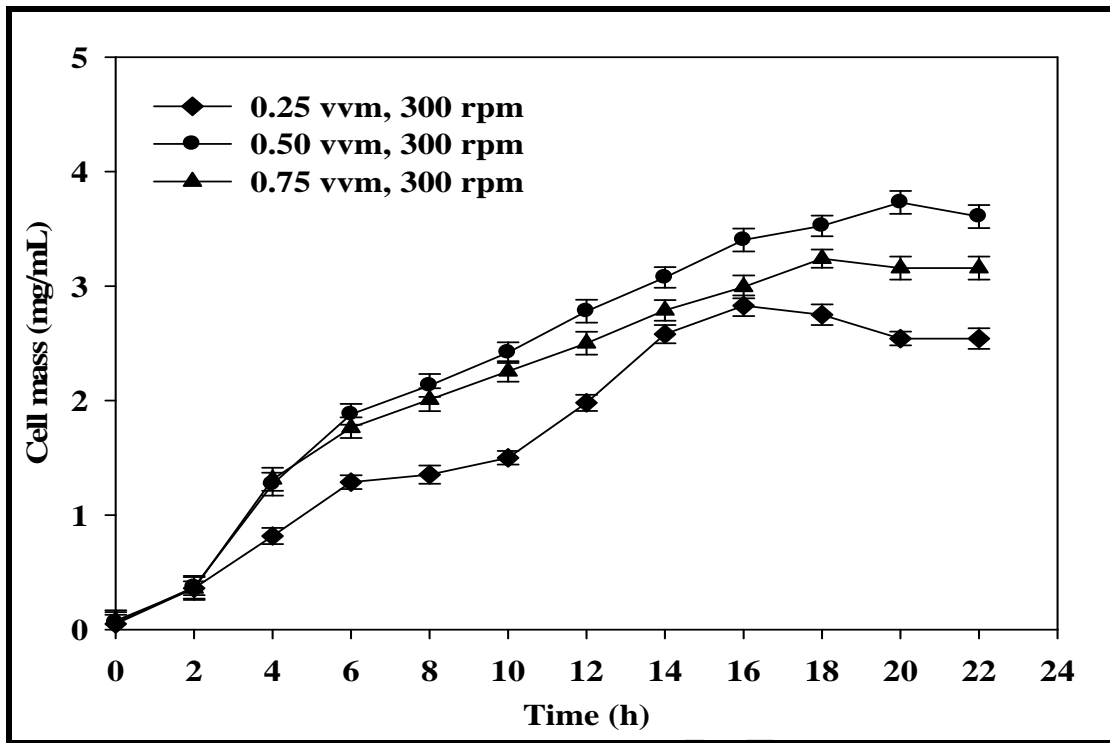
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381 Fig. 5 (b)



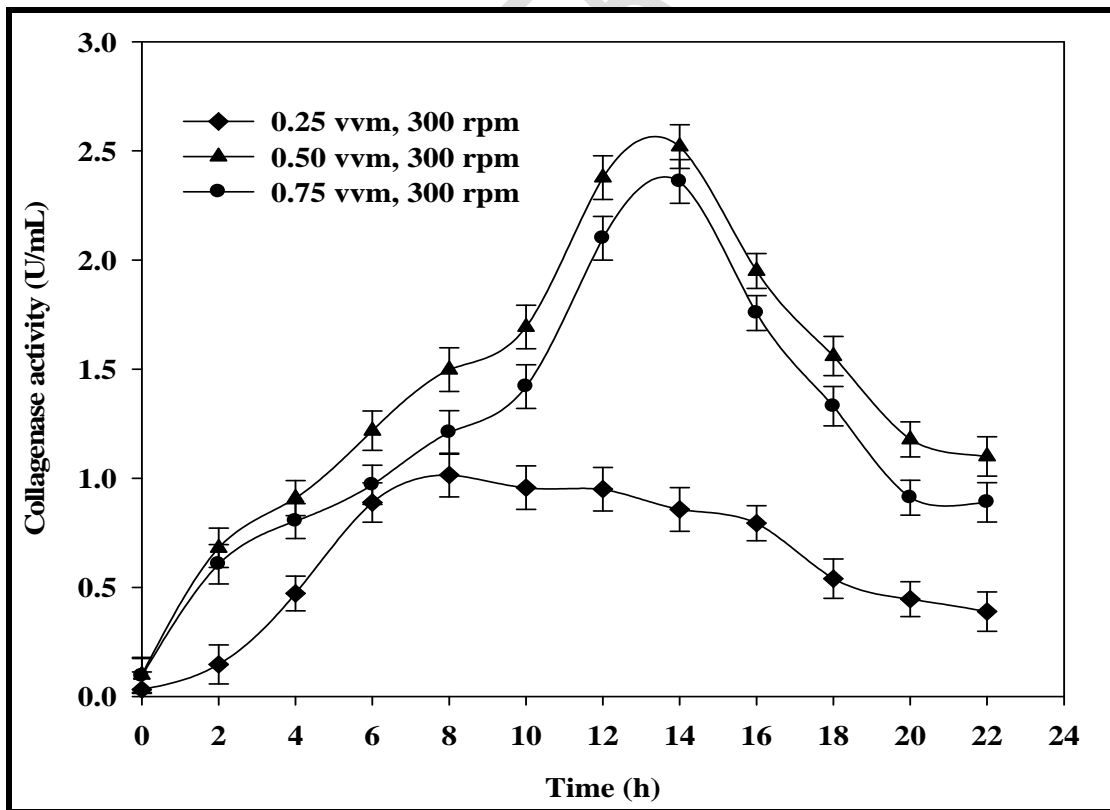
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384 Fig. 5 (C)



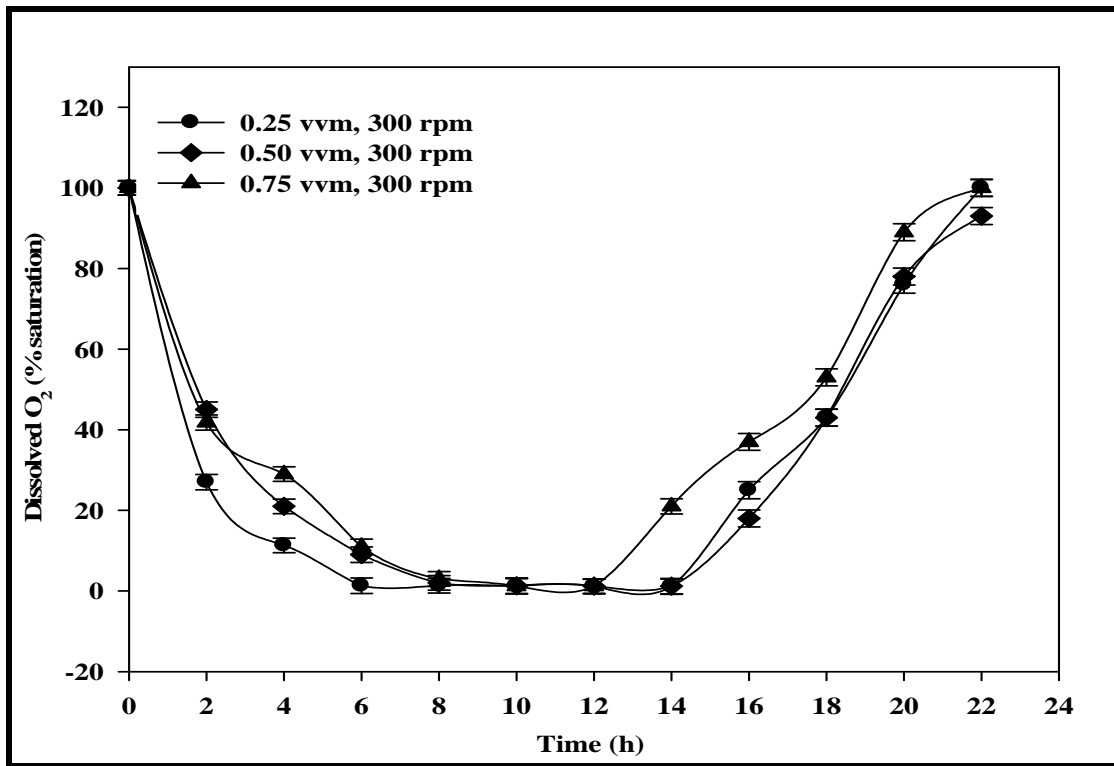
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386 Fig. 6 (a)



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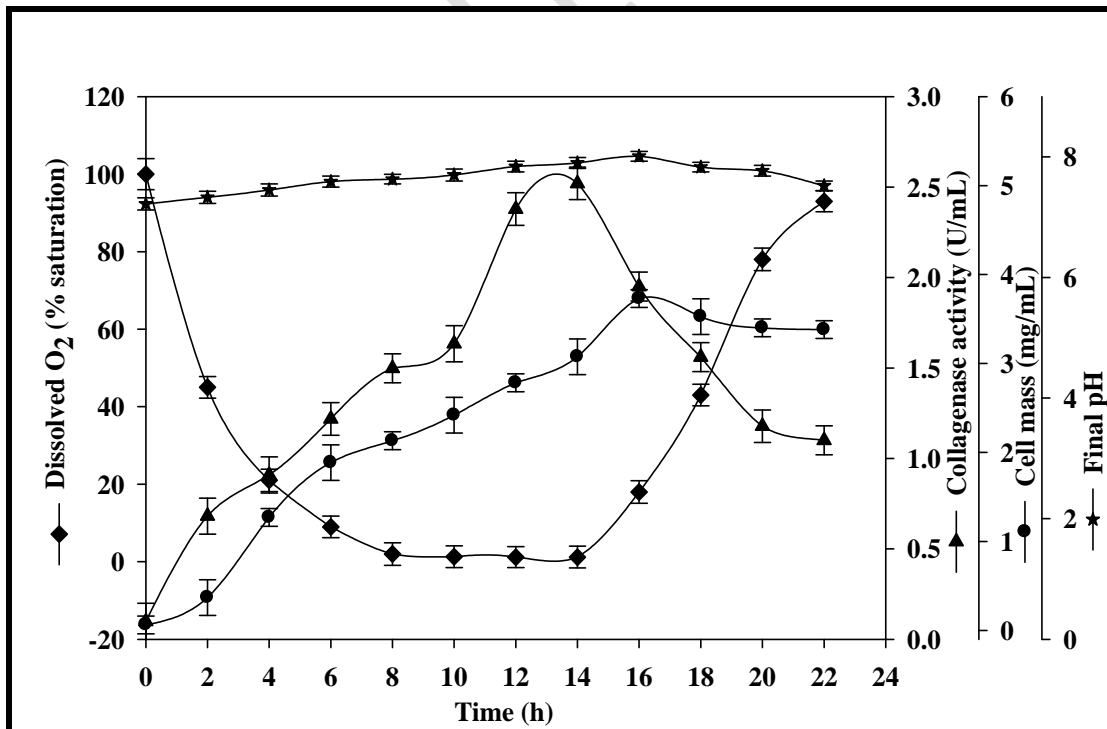
388 Fig. 6 (b)



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390 Fig. 6 (C)

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393 Fig. 7