Effect of temperature on the production of cellulases, xylanases and lytic enzymes by selected *Trichoderma reesei* mutants

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Janas P., Targoński Z.: Effect of temperature on the production of cellulases xylanases and lytic enzymes by selected Trichoderma recesi mutans. Acta Mycol. 30 (2): 255-264, 1995. The effect of temperature in the range of 26-38°C on the production of cellulases, xylanases and lytic

easymes by four mutust strains of Tricholerum receiv was analysed. On the basis of these investigations three themosconsists with stands AT, RULE 7-30 and YTTD-778889 which showed reduced exerction of the above mentioned enzymes as well as protein and a thermoscistant mutant (YTTL-779124) which grees which a temperature map of 26-34°C were characterized. Higher temperature caused an increase in the level of y-law-optive current produced by the four mutants. In addition, in effected the complex composition and 81-14-reduced characterized received and ordered exerction of physicositaes are made 31-4-4-reduced characterized received and reduced exerction of physicositaes are made 31-4-reduced examined to the second or a second order of the second or physicositaes are second or a second or a second order of the second or physicositaes are second or a second or a second order of the second or physicositaes are second or a second order of the second or physicositaes are second or a second order of the second order of

Key words: cellulases, lytic enzymes, temperature, Trichoderma reesei, xylanases

INTRODUCTION

Cellulose is potentially the most abundant source of carbon in the world. In view of this, most researches over the past years have focused their attention to enzymes hydrolyzing cellulose to glucose. Cellulases are multicomponent enzymatic complexes which contain three basic types of enzymes that act synergistically, thus include $\cos \theta$ -glucosidase (E n a r i and N; ku = P au v o la, 1987).

Fungi are the best producers of collulases. These features were earlier observed in moulds isolated from the surface of damaged pictures painted on canvas or linen. These isolates were represented by such genen as Aspergillus, Cephalosporium, Cladosporium or Stemphyllum. Subsequently thermophilic strains of fungi were screened from the traces of feed antered of pig and were shown to be actively involved in the decomposition of cellulose in straw at 50°C. With time these strains were also isolated from other fiber – containing compounds in the environment.

The most active strains with regard to cellulolysis are species like Aspergillus fumigatus, Chaetomium thermofile, Humicola insolans, H. lanuginosa, Mucor pusillus and fungi from genera of Trichoderma, Stachybotrys and Hypocera. (B u j a k, T a r-g o f s ki, 1988).

Fugil species from the genus Trichoderma (Deuteromycores) in particular 7. recessi (Mos and its mutants (8) v. M. and a cl. s) 1980). That rainam (S. ad cl. er., Teosci Tod. and its mutants (8) v. M. and a cl. s) 1980). That rainam (S. ad cl. er., Ho g. s n. 1980) and T. viride (Fa rk a s et al., 1986) are one of the best producers of cellulosis encymes that gained industrial application. However cellulases are not only enzymes from the culture filtrate of the above metioned species. Auxiliary enzymes synthesized in addition to cellulases such ayanases, arabnases, pectinases and amylases have been shown to be highly important in plant biomass hydrolysis. On the other hand, lytic enzymes (fe J.-g.) pleanases, chitriases and protaces which care one cell walls of fungi and yeasts also play an important role. These enzymes have are one cell walls of fungi and yeasts also play an important role. These enzymes have been found useful in protoplast formation, degradation of alage, clarification of beer and wine.

From this point of view, the mutual relationship of these enzymes in enzymatic preparation accounts for its practical application and this ration can be altered by varying the cultivation conditions such as temperature and the use of mutants or recombinant strains of T enessi.

The aim of this work is to examine the effect of cultivation temperature on the production of cellulases, xylanases and lytic enzymes by four mutant strains of T. reesei which differ in properties.

MATERIALS AND METHODS

The following mutants strains of T. recess were used in these studies: a mutant strain M-T solated from parental strain of T. recess (1994)4 at after mutagenesis with UV-irridation (Dep. of Food Technology and Storage) and mutant strain designed as RUIT-5.9. VIT-D-78085 and VIT-D-792 (24 basined from the Finish Culture Collection. These mutants were stored on wort-agar slant at 2°C and periodically reinnocultated.

In 500 ml Erlenmeyers flasks, 100 ml of inoculum media prepared according to n d c 1 s and W e b e r (1969), fortified with 5g/l flactose were introduced. After sterilization in an autoclave at 0.05 MPa these flasks were innoculated with 1 cm part of various wort-agar slants and incubated on a rotary shaker (220 r.p.m.) at 27°C until the source of carbon was exhausted.

Trichoderma resest mutants were cultivated in a 51 working bioreactor (New Brunswick, Scientific Co. Inc., Bioflo III). The bioreactor was filled with a mineral medium containing in addition 1 % lactose, sterilized in an autoclave at 0.05MPa for 30 minutes and innocultated with earlier prepared inoculum. Cultivation was carried out at a constant pH value of 4 and at varying temperatures of 26, 30, 34 and 38°C.

The cellulase activities (FPU) were assayed according to M a n d e l s et al., (1976) and expressed in an international unit (µmol/ml x min) using Whatman No 1 filter paper (Whatman Ltd.). B-glucosidase activity in the culture filtrate was measured according to the recommendation of International Union of Pure and Applied Chemistry (I.U.P.A.C.) (G h o s e, 1987). The xylanase activity was determined accordingly: 0.9 ml sodium acetate buffer solution (pH 4.8) and 0.1 ml diluted culture filtrate were added respectively to 50 mg xylan (Sigma). After 30 minutes of incubation at 50°C, the reducing sugars released in this mixture were analyzed using 3.5 dinitrosalicylic acid reagent method (M i 11 e r, 1959). This activity was expressed in µmol/ml x min. Protease activity was assayed using azocasein (Sigma) according to the method of L o vrien et al. (1985). The assay of chitinase activity was carried out by the use of colloid chitin prepared from a native chitin (Sigma) according to L u n t and K e n t (1960). This enzymatic reaction was performed by incubating a mixture of 0.5 ml chitin solution and 0.5 ml culture filtrate for 60 min. and subsequently by analyzing the amount of reducing sugar released by the use of 3.5 dinitrosalicylic acid reagent method (M i 1 l e r, 1959). The activity was expressed in nmol/ml x min. β-1,3-glucanase was assayed using laminarine method (T a r g o ń s k i, 1991). The activity of this enzyme was expressed as µmol amount of reducing sugar released by 1 ml of the enzyme preparation in a period of 1 min. The activity of β-galactosidase was determined according to Colowick and Kapl a n (1955) using 0.1 M sodium acetate buffer at pH 4.8 instead of 0.2 M sodium phosphate buffer. All other conditions of enzymatic reaction were maintained. The protein content was assayed according to the method described by L o w r y et al. (1951). The biomass contents of fungi in the bioreactor were determined by drying to a constant weight at 105°C after centrifugation and washing of samples with distilled water and expressed in g dry biomass/l of the medium.

RESULTS AND DISCUSSION

The synthesis of cellulosic complex by T. nesser is well documented in literature sets but the complex hearacterization of the acquired enzyme preparation with reference to their activities and proportion of the respective enzymes produced is lacking. Apart from the key role played by cellulolytic and xyalanobytic enzymes in the hydrolytic structure of the proportion of the respective enzymes in the hydrolytic enzymes with the proportion of the respective enzymes in the hydrolytic enterials, emphasis should also be directed towards the negrous by designing onlymer substances found in the cell wall of mouths and vesus.

ordysts of lighteentonic materials, emphasis similar and the uncased towards our conjunes hydroly mig polymer substances found in the cell wall of moulds and yeasts. The composition of T, received enzyme complex has been shown to be affected by the composition of T, received enzyme complex has been shown to be affected by the composition of T, received and the method of cultivation chalch confirmed to a composition of T or the confirmed continuation of T or T o

	Characte	Characteristics of culture intrates obtained after culturation of 17000000733 feese M-1 at different temperature ranges Enzymatic activity of culture filtrates			L		Enzym	Enzymatic activity of culture filtrates	of culture	Sitrates		
Temperature of cultivation (°C)	Time of cultivation (days)	Lactose (mg/ml)	Biomass (mg/ml)	Protein (mg/ml)	FPU (mM/ml x min.)	β-1,4-endo- -glucanase (U/ml)	β-1,4- glucosi- dase (μΜ/ml x min.)	xylanase (µM/ml x min.)	chitanase (nM/ml x min.)	β-1,3- -glucanase (μM/ml x min.)	protease (U/ml x 10 ⁵)	β-galacto sidase (U/ml)
	-	3.50	3.21	0.44	0.63	2.14	0	4.72	0	0	3.51	0.0076
Joje	2	0	3.93	1.44	1.08	23.07	0.17	14.63	24.1	16'0	5.88	0.079
2	65	0	3.76	1.36	06'0	21.43	0.13	11.94	36.3	1.55	7.23	0.083
	4	0	3.47	1.30	0.88	18.75	0.052	11.94	37.1	2.17	9.19	0.070
	1	7.31	3.24	0.38	0.15	1.53	0	3.96	0	0	3.38	0.0086
2000	61	0	4.05	1.43	0.78	12	0.021	18.76	13.4	0.72	3.60	0.045
30.0	60	0	3.96	1.25	0.71	10.35	0.084	16.13	14.8	66.0	3.80	0.047
	4	0	3.84	1.18	0.67	10.24	860.0	13.62	25.2	1.53	5.38	0.044
	-	8.25	3.37	0.28	0.10	0.50	0	8.79	0	0	3.97	0.0033
2400	63	0	4.24	1.00	0.44	6.28	0	41.72	10.8	0.64	4.05	0.034
2	65	0	3.87	1.22	0.43	6.25	0	44.75	12.2	1.14	3.90	0.036
	4	0	3.83	0.82	0.41	6.50	0	38.20	15.62	1.43	3.83	0.033
	-	9.54	2.74	0.07	0	0.10	0	6.32	0	0	3.04	0.002
	2	8.15	2.78	0.08	0	0.32	0	8.25	0	0	3.19	0.0026
	3	7.75	2.81	0.10	0.015	0.34	0	9.31	0	0	3.23	0.004
38°C	47	7.50	2.68	0.11	0.054	0.34	0	9.33	0	0	3.31	0.0066
	8	4.97	3.41	0.14	0.055	0.37	0	9.42	0	0	3.43	0.0086
	9	1.25	4.07	0.31	0.058	0.38	0	10.27	0	0.12	3.68	0.012
	-	o	4.41	0.45	9500	0.71	0	13 33	o	0.07	3.70	0.007

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Tabl	

Table 2	es of culture filtrates obtained after cultivation of Trichoderma reese; RUT-C-30 at different temperature ranges
	Characteristics of culture

3-galacto-sidase (U/ml)

(U/ml x 10³) 2.07 4.84 5.95 7.28 4.54 4.82 949

glucanase (µM/ml x min.) 0.39 0.16 0.25 0.14

Enzymatic activity of culture filtrates chitanase (nM/ml x min.)

cylanase (µM/ml

β-1,4-glucosi-dase (μΜ/ml x min.)

β-1,4-endo--glucanase (U/mt)

FPU mM/ml (mim.) 0.57 0.29 3.44 0.42

Protein mg/ml)

Biomass (mg/ml)

(mg/ml)

Time of cultivation (days) Temperature of cultivation (°C)

(mim.) 8.97 3.52 4.74 24.82

0.024 0.052 0.073 0.070 0007 0.046 0.049 0.043 0.047

33.71

0.44 0.39

3.44 0.94 3.25 6.41 6.22 1.08 3.62

0.64 0.16 1.14 80. 0.45 0.92

3.82

3.10 5.25

26°C

0.047

0 21.24

15.48

4.25

3000

0,45

12.15

1.28

1.98

3.21 0 0

low multiplication of cells

38°C



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3	Victoria concel VI
Table	cultimation of Total
	ar obtained after
	oftense filters

Comparison Com		Enzymat	Enzymatic activity of culture filtrates	f culture f	iltrates		
3 930 154 0.05 5 552 254 0.44 5 6 75 255 154 6 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	PU β-1,4-endo- M/ml -glucanase min.) (U/ml)	β-1,4- -glucosi- dase (μM/ml x min.)	xylanase c (µM/ml x min.)	chitanase (nMml x min.)	β-1.3- glucanase (μM/ml x min.)	protease (U/ml x 10³)	β-galacto- sidase (U/ml)
5 53.2 2.48 0.44 6 5 5 5 5 5 6 7 6 5 6 6 8 7 6 6 9 7 7 6 9 9 9 7 1 1 2 7 1 2 7 1 3 7 1 4 7 1 5 7 1 5 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1	0 0	0	0	0	0	0	0
6 330 222 188 189 189 189 189 189 189 189 189 189	(20 8.11	0	2.78	0	0	13.68	0.0086
1	67 11.45	0.15	5.18	0	0	14.22	0.038
8 0 2.9 2.1 1	(80 15.00	0.34	11.08	13.4	3.75	15.18	0.041
5 645 234 0.00 6 645 245 0.00 6 145 247 0.00 7 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	.01 18.07	0.52	11.60	35.1	80.6	25.85	0.039
664 238 0.00 67 415 251 0.00 8 0 0 264 150 8 1 0 264 150 9 25 170 0.00 9 25 272 110 9 25 272 110 9 27 274 0.04 9 125 274 0.04	0 0	0	0	0	0	60.9	0
7 133 237 139 139 139 139 139 139 139 139 139 139	(15 8.43	0	3,46	0	0	19.38	0.015
7 1.25 2.51 124 3 9.25 1.17 0.06 5 8.75 2.12 0.10 6 7 6.27 2.14 0.14 7 6.27 2.14 0.14 8 1.25 2.14 0.14 9 2.25 2.13 1.35	U46 12.50	0.34	9.63	0	4.51	21.73	0.034
8 0 264 130 3 925 177 0.06 6 708 214 0.14 7 627 224 0.04 8 425 224 0.67 9 255 231 138	(70 15.31	89.0	15.83	14.3	11.95	24.27	0.038
3 925 172 006 5 8.75 22 113 6 705 214 0.14 7 6.27 2.34 0.42 9 2.55 231 1738	99'91 20'	0.70	19.26	46.1	15.72	27.26	0.039
5 8.75 2.22 1.13 6 7.05 2.14 0.14 7 6.27 2.34 0.42 8 4.26 2.42 0.42 9 2.55 2.31 1.28	0 0	0	0	0	0	0	0
6 7.05 2.14 0.14 7 6.27 2.34 0.42 8 4.26 2.42 0.67 9 2.55 2.31 1.28	0 0	0	0	0	0	8.44	0.0016
7 6.27 2.34 0.42 8 4.26 2.42 0.67 9 2.55 2.31 1.28	.82 1.68	0	1.78	0	0	21.31	0.0093
4.26 2.42 0.67 2.55 2.31 1.28	C12 7.50	0.15	8.41	0	0	22.79	0.013
2.55 2.31 1.28	53 9.04	0.46	21.97	28.1	4.74	25.63	0.034
	(80 12.04	99'0	30.74	59.3	34.20	28.29	0.032
10 0 2.22 1.92 1.00	.00 13.36	0.94	32.09	87.0	55.15	28.86	0.031

							Enzym	Enzymatic activity of culture filtrates	of culture for	Itrates		
Temperature of cultivation (°C)	Time of cultivation (days)	Lactose (mg/ml)	Biomass (mg/ml)	Protein (mg/ml)	FPU (mM/ml x min.)	β-1,4-endo- -glucanase (U/ml)	B-1,4- -glucosi- dase (µM/ml x min.)	xylanase (µM/ml x min.)	chitanase (nM/ml x min.)	β-1.3- -glucanase (μΜ/ml x min.)	protease (U/ml x 10²)	β-galacto sidase (U/ml.)
	ю	7.75	2.25	0.03	0	0	0	0	0	0	О	0
	×	6.55	2.47	0.15	0.05	1.72	0	0	0	0	7.53	600'0
-	9	5.77	2.58	0.44	0.27	6.41	0	1.87	8.21	0.62	8.47	0.022
2,97	7	3.74	2.87	0.56	0,47	7.53	0.031	3.27	10.20	0.65	9.35	0.032
	00	0.54	2.72	1.10	0.84	7.87	0.035	6.94	47.00	0.78	9.30	0.038
	6	0	2.98	1.04	98.0	10,22	0.048	6.42	55.00	0.83	8.74	0.034
	3	16.7	2.41	0.11	0	0	0	0	0	0	0	0
	'n	6.43	2.23	0.32	0.07	0.51	0	0	0	0	0	0.012
2000	9	6.41	2.34	0.41	0.28	5.72	0.010	4.42	15.40	0.58	7.51	0.028
30.0	7	5.48	2.68	0.53	0.31	8.41	0.028	10.42	18.20	0.59	11.90	0.0284
	00	2.25	2.94	0.73	0,41	8.57	0.040	11.87	42.00	89.0	12.29	0.0293
	6	0	3.12	0.95	0,44	8.92	0.044	11.84	47.00	89'0	12.25	0.0283
24 : 18:1						office to active included on and	tion of cells					

The result of enzyme activities obtained in the culture filtrates during cultivation of T. recsei; (M-7, RUT-C-30, VTT-D-78085, and VTT-D-79124) at different temperature profiles using lactose as the source of carbon are presented in Tables 1, 2. 3 and 4. On the basis of these results it was demonstrated that different temperatures affected both the dynamics of enzyme secretion as well as their activities in M-7 and RUT-C-30 mutants. In these two cases higher cultivation temperature reduced the enzyme activities in all the culture filtrates examined with the exception of xylanase (M-7 and RUT-C-30) and B-plucosidase (RUT-C-30). The production of the former enzymes (xylanases) as higher at increased temperature than at low temperature. At this stage these results are consistent with the observations made by S u h et al., (1985) who reported an increased biosynthesis of xylanases at 37°C after 3 days of cultivation compared to cultivation at low temperature, i.e. between 25 and 30°C. Similar observations were reported by Merivuori et al. (1990) and T a r g o ń s k i (1991). The authors examined in addition the effect of temperature in the secretion of enzymes by two strains of T. reesei. However, our results showed that no trace of \(\beta\)-glucosidase activity was found in the culture filtrate of M-7 mutant cultivated at 34°C. On the other hand, RUT-C-30 mutant showed a similar enzyme activity profiles at 26, 30 and 34°C. The reduced activity of chitinase, protease and β-1,4-glucanase and the soluble protein contents found in the culture filtrates of T. reesei M-7 were associated with an increased cultivation temperature, but contrary to this higher biomass content was observed when it was assumed that the point of comparison is the moment of total consumption of lactose. Similar tendency was observed in the case of T. reesei mutant RUT-C-30. However, growth inhibition, evident decline of protein secretion and low of all enzymes were observed at of 38°C in all the culture filtrates examined with the exception of xylanase activity in M-7 and a slight increase in the mass of mycelium of RUT-C-30 cells. The low rate of lactose consumption observed in these mutants explains the reduced β-galactosidase activity found in the culture filtrates at this temperature profile. Higher temperature however, had a different effect on the behaviour of VTT-D-79124 mutant which showed the lowest lactose consumption rate, and prolonged the cultivation time and exposed the cells to a long-time interaction with lytic enzymes. Furthermore, this also explains the relative low biomass content found in the culture filtrate and the higher activities of chitinase, protease and endo-β-1,4-glucanase in the final phase of analysed culture filtrates. Contrary to the former obseved mutants, an increased activity of the above mentioned lytic enzymes was observed as the temperature increased with a marginal variation of (filter paper unit) cellulolytic activity. This activity was almost similar to that observed in the last three temperature profiles and about 1 FPU was attained. This behaviour could be associated with respective changes in the proportion of cellulosic enzyme produced e.g. reduction of endo-β-1,4--glucanase secretion and increased secretion of β-glucosidase. The relationship between higher levels of the latter enzyme and the increased activity of lytic enzymes was confirmed by the results of K u b i c e k (1981) who examined the effect of β-1,3-glucanase on the secretion β-glucosidase during cultivation of T. reesci. Extensive progression of fungal lysis and secretion of lytic enzymes by

VIT-D-79124 mutant is implicated by increased level of soluble protein secreted into the culture filtrate, which was higher than that found in the other mutants. The level of B-galactosidase produced by this mutant was lower than that found in both RIT-C-30 and M-7 mutants, however at higher temperature decreased activity of this enzyme was not observed. Analogically as in the case of RIT-C-30 and M-7 mutants, the temperature ranging from 26 to 30°C foavoured higher secretion of xylanase by VIT-D-79124 mutant. On the other hand, the constant temperature practice at 34°C inhibited generally the growth and biosynthesis of enzymes by the strain VIT-D-78085. The results obtained for of endo-F1-4-glucanase and total cellulosity activities (expressed in FIZI) (Tables 1-4) indicated that the former is particularly constraints of the constraints of the produced of the constraints of

On the basis of the results obtained in these studies the termosensitive T. reesei mutant (i.e. VTT-D-78085) as well as thermostable mutant (VTT-D-79124) in the ranges of 26 to 34°C were selected. The behaviour of these examined mutants will be the subject of our further studies and thus might contribute to understanding the regulatory mechanism involved in the biosynthesis of cellulases by T. reesei.

From the relevant literature, one can infer that the effect of high cultivation temperature is similar to the effect of elands on protein secretion by T. reserved (M e r i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i v i

has though, the regulatory mechanism of temperature in gene expression of tungi has not been fully explained, suitable selection of strains and cultivation temperature could lead to the control of composition of synthesized enzyme complex by T. ressei. This can be useful, for example in acquiring a cellulase free xylanolytic preparation which could be applied in bleaching of cellulosic pulps and paper.

These studies represent a preliminary work towards continuous production of cellulase in which lytic enzymes will play a more important role than in the batch cultivation.

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Wpływ temperatury na produkcję enzymów celulolitycznych, Streszczenie

ksylanolitycznych i litycznych przez wybrane mutanty Trichoderma reesei

Zbadano wpływ temperatury w zakresie od 26°C do 38°C na produkcję enzymów celulolitycznych, ksylanolitycznych i litycznych przez 4 mutanty T. reesei. W wyniku przeprowadzonych badań wyselekcjonowano trzy temperaturowrażliwe mutanty (M-7, VVT-D-78-085, RUT-C-30) charakteryzujące się zmniejszeniem wydzielania enzymów i białka oraz temperaturoopornego w zakresie 26-34°C mutanta VTT-D-79124. Podwyższenie temperatury hodowli powodowało zwiększenie produkcji enzymów ksylanolitycznych przez 4 mutanty. Dodatkowo temperatura powodowała zmiany w składzie kompleksu enzymów celulolitycznych u VTT-D-79124, a mianowicie zmniejszenie wydzielania endo-B-1,4 glukanazy a zwiększenie B-glukozydazy.

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