

Maestría en Ingeniería en Diseño de Bioprocesos

Title

Evaluation of biosurfactants production of three Pseudomonas species in cheese whey

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1. Introduction

Due to the pollution caused by the whey by high values of BOD and COD and because is a rich carbon source, seeks to use the waste to produce biosurfactants.

Biosurfactants are amphiphilic molecules having emulsifying properties and are able to reduce the interfacial tension between the aqueous and oil phase, for that reason are widely used in environmental bioremediation processes.

Pseudomonas species are able to produce a rhamnolipid and this work will evaluate the production of *P. putida*, *P. aeruginosa and P. fluorescens* in cheese whey.

2. Objectives

2.1. General objective

Evaluate the microbial production of biosurfactants from whey with three types of Pseudomonas.

2.2. Particular objectives

- Characterize whey by proximal analysis
- > Select strains producers of biosurfactants
- Determine the potential of fermentative production of biosurfactans in fresh whey in submerged cultures with three Pseudomonas species.

3. Methods



Figure 1. Methods used in this research

3.1 Strain selection

The isolated bacteria are plated on blood agar to observe their hemolytic capacity, those who had a β -hemolysis were considered as potential producers of biosurfactans.

3.2 Characterization of raw material

It was used an ultrasonic analyzer (Lactoscan) for the following parameters: Fat, SNF, proteins, salts, lactose, added water, freezing point, density and temperature.



Figure 2. Lactoscan

3.3 Fermentation process

- Adjust pH 7 with NaOH and heat to precipitate casein
- Centrifuge at 7500 rpm for 12 min to remove casein
- Neutralize the supernatant pH and sterilize (121°C, 15 min)
- Inoculate whey
- Fermenting 400 ml of medium at 30 ° C for 120 hours with constant stirring and 1 vvm

Figure 3. Fermentation parameters

3.4 Analytical measurements

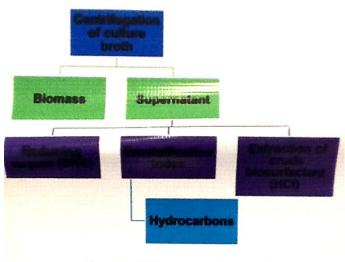


Figure 4. Analytical measurements methodology

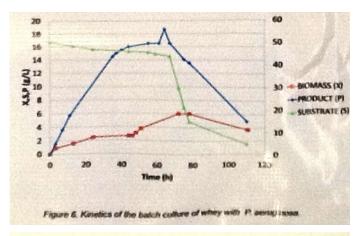
4. Results

Experimental results of the three *Pseudomonas* species in blood agars shown a B-hemolysis, so they are a biosurfactant producer strains.



Figure 5. B-hemolysis in blood agar

Perameter	(%)
a)	0.874
Salts	0.480
Solids non fat (SNF)	6.568
Proteins	3.107
Lactose	2.946
Added water	33.563
Temperature (°C)	23.733
Freezing point (°C)	-0.345
Density	24.457



5. Conclusion

The three strains of *Pseudomonas* gave a positive result in the *B*-hemolysis, so they were considered as producers of biosurfactants and the batch kinetic studies from this culture give us a maximum production of crude biosurfactant of 18.6 g/L and a biomass concentration of 6 g/L, the emulsification indexes were 68%, 8.3% and 10.6% for oil, diesel and gasoline respectively.

Acknowledgements

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