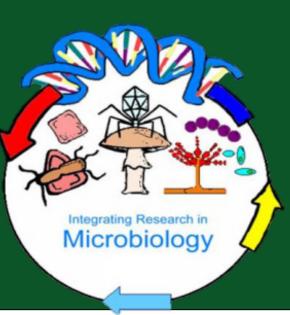
# Isolation and Characterization of Cultivable Amylolytic Bioprospects from Rice Field



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## Abstract

The brewing industry is in constant dependence of microbial enzymes capable of degrading raw material. Currently, the emergence of new craft beers made from various grains, such as rice, has increased the search for new enzymes capable of converting starch to fermentable carbohydrates. The objective of this research is to find cultivable bioprospects capable of degrading starch from rice fields at the Lajas Agricultural Experiment Station (LAES). The isolation of the cultivable bioprospects was carried out by an analysis of the fluctuations in temperature of the LAES rice field and using three culture media: a differential culture medium, a minimal culture medium supplemented with starch. The predominant temperatures in the soil were 25°C and 30°C which were used for the isolation of cultivable bioprospects. A total of 320 cultivable bioprospects. A total of 320 cultivable bioprospects capable of degrading starch were isolated. It was observed that 32% of the microbial flora isolated at 25°C had the ability to degrade starch, while 45% of the microbial flora isolated at 30°C had the ability to degrade starch. The predominant morphology among the 320 cultivable bioprospects was spore-forming bacilli. On the other hand, the ability to degrade starch among bioprospects was variable due to the fact that strong to weak degraders were observed. The discovery of new amylases capable of degrading various sources of starch, such as rice, could allow the development of new products at an industrial level.

Introduction Summary and Conclusions Microbiota of soil

- Beer elaborations
- Adjuncts
- Microbial amylase

degrading starch.

## Objective

Isolation and purification of microorganism in soil from Lajas Agricultural Experiment Station (LAES). Characterization of cultivable bioprospects capable of

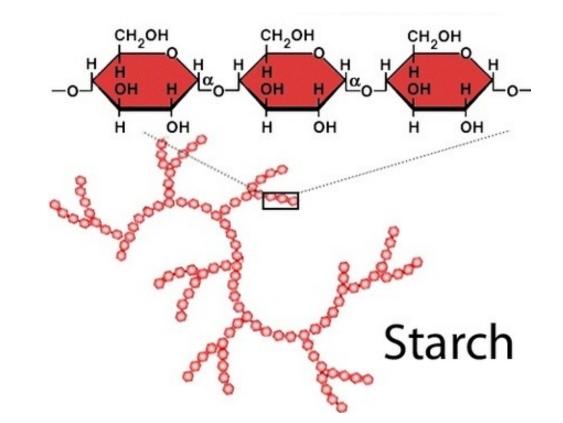


Figure 1: Composition of the starch molecule (amylose) and amylopectin) and its monomers (glucose).

Methods



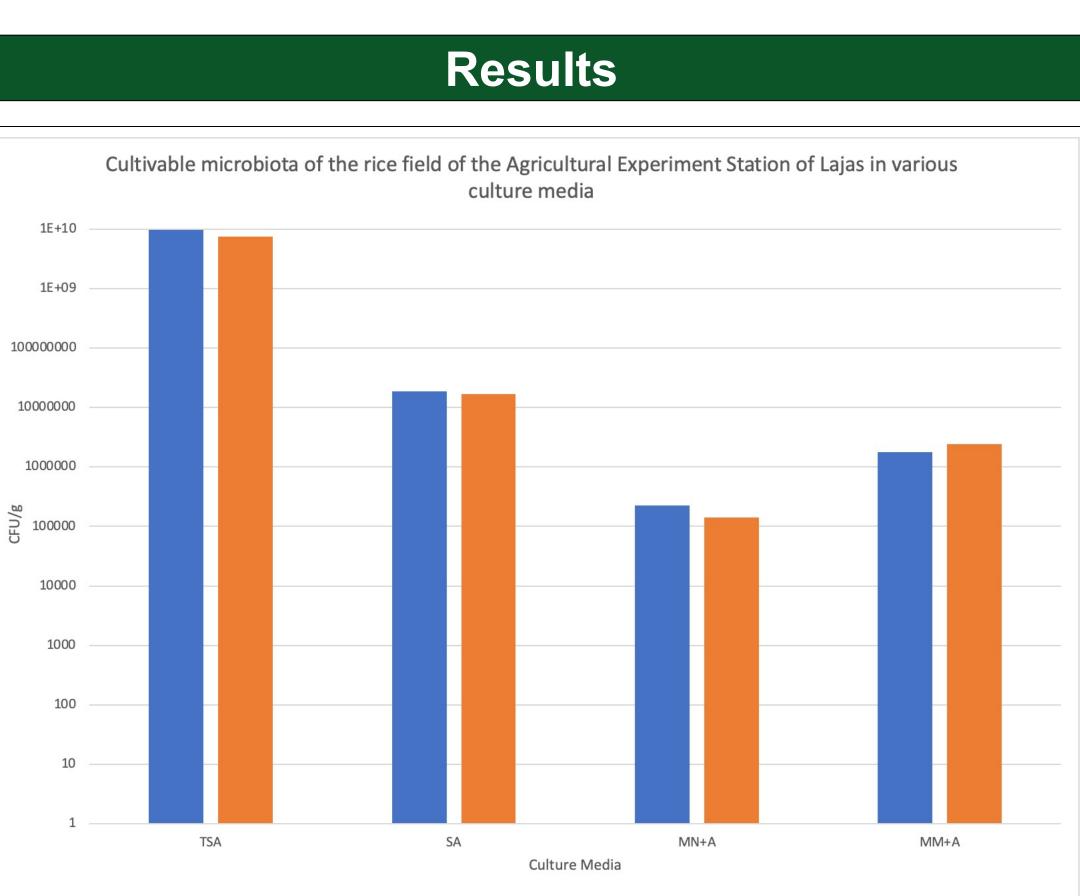


Light microscopy

Isolation microorganism

**Biochemical Test** 

#### Figure 5: Characterization of bioprospects



#### • Ability to degrade starch

• Strong and weak starch degraders

## **Future Directions**

•Characterization of microorganism in genera and species

•Classify bioprospects into strong and weak starch degradations with quantitative and qualitative methods

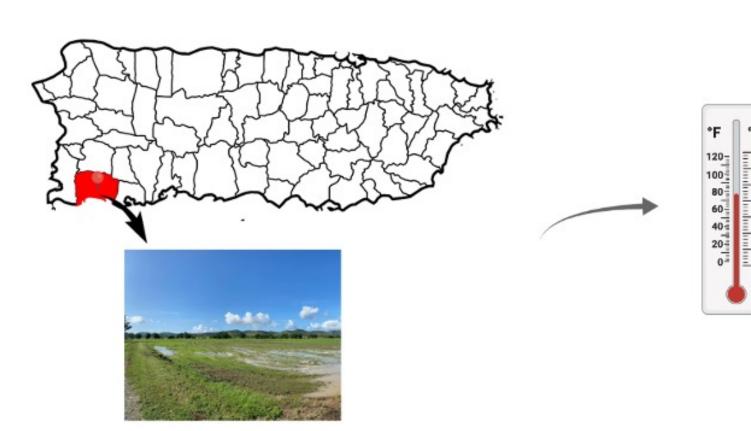
•Determine the ability of bioprospects to degrade rice

## References

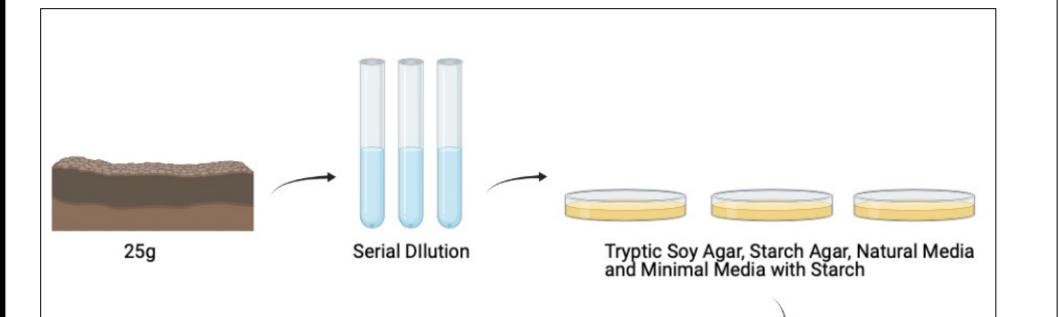
Ferreira, S. J., Senning, M., Fischer-Stettler, M., Streb, S., Ast, M., Neuhaus, H. E., ... & Sonnewald, U. (2017). Simultaneous silencing of isoamylases ISA1, ISA2 and ISA3 by multi-target RNAi in potato tubers leads to decreased starch content and an early sprouting phenotype. e0181444.

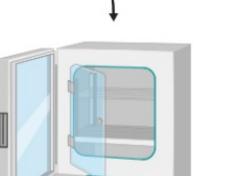
Hu, P., Hollister, E. B., Somenahally, A. C., Hons, F. M., & Gentry, T. J. (2015). Soil bacterial and fungal communities respond differently to various isothiocyanates added for biofumigation. Frontiers in microbiology, 5, 729.





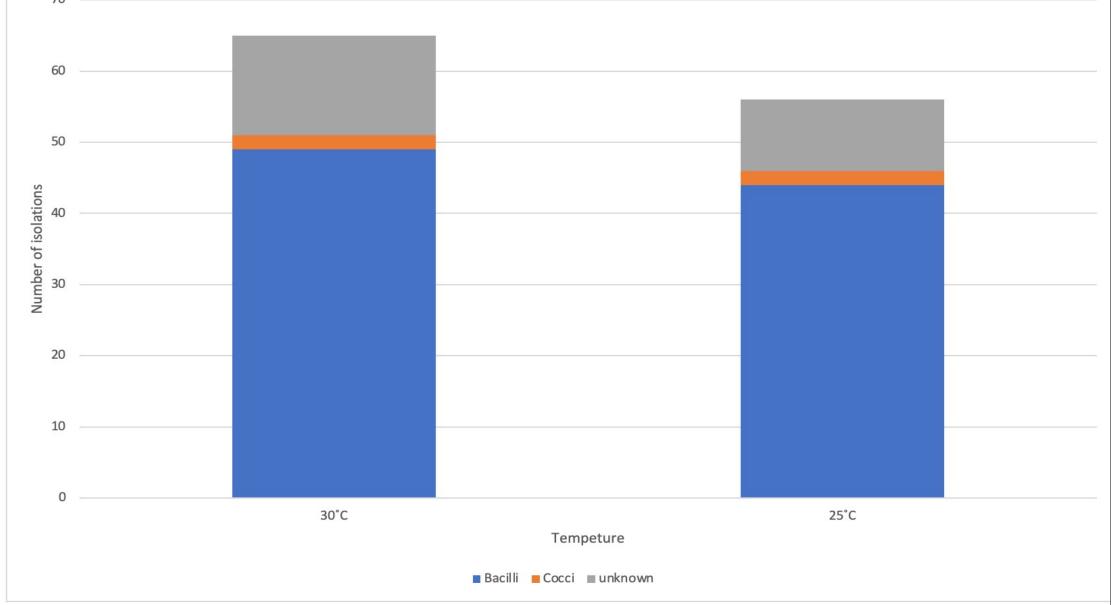
**Figure 2**: Temperature monitoring of the sampling area.





■ 25°C ■ 30°C

Cultivable bioprospects capable of degrading starch isolated from the Lajas Agriculture Experimental Station using differential medium (Starch Agar).



Marconi, O., Sileoni, V., Ceccaroni, D., & Perretti, G. (2017). Theuse of rice in brewing. Advances in International Rice Research, 75-100.

Silaban, S., Marika, D. & Simorangkir, M. (2020) Isolation and characterization of amylaseproducing amylolytic bacteria from rice soil sample. In Journal of Physiscs: Conference Series (Vol. 1485, No. 1, p. 012006). IOP Publishing.

## Acknowledgements

•Mentors: Dr. Carlos Ríos-Velázquez and Dr. Javier Huertas-Miranda

Lajas Agriculture Experimental Station

•Sra. Bárbara Sánchez

•Subgraduate student: Yariel Chaparro-González

•Friends: Christian Quiles-Peréz and Amarilys Vélez-Soto

•B266 Laboratory



25°C and 30°C

Figure 3: Isolation of cultivable bioprospects capable of degrading starch.

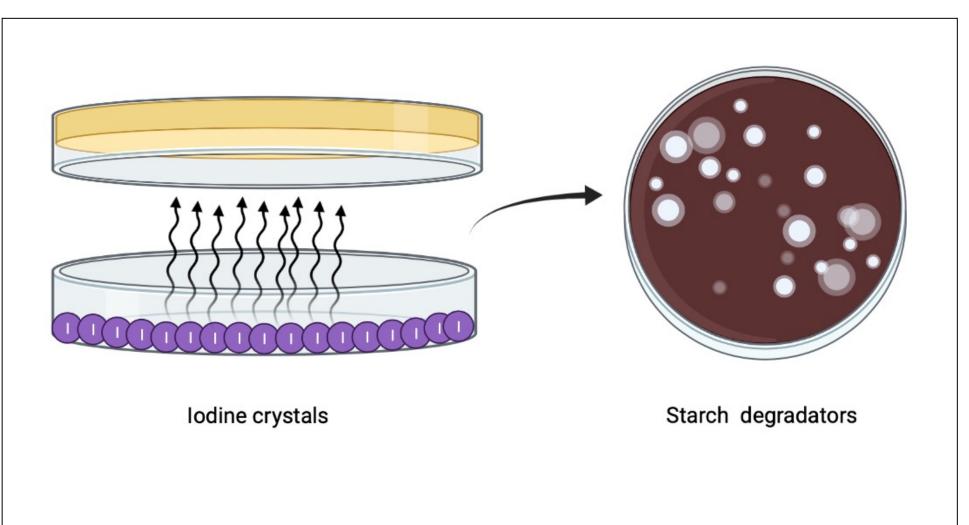


Figure 4: Identification of microorganisms capable of degrading starch.

