Effect of pH on submerged mycelial production by *Pleurotus* spp. in a medium with lignocellulosic biomass

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The optimal pH required for mycelial growth of two *Pleurotus* spp. in submerged culture was investigated. Lignocellulosic wastes such as water hyacinth biomass and haulms of brassica used as carbon sources, produced significant mycelial growth of both species. An initial pH 6.4 and 6.2 proved to be optimum for cultivation of *P. florida* and *P. citrinopileatus* respectively, in submerged culture. Mycelial biomass and mycelial protein production both increased gradually upto 32 days of incubation and slightly decreased thereafter in all tested pH levels. *P. florida* showed higher production than *P. citrinopileatus* on brassica biomass. Extracellular protein showed maximum peaks after 32 days by both the test fungi, more so by *P. citrinopileatus* in growth medium with water hyacinth biomass. Reducing sugar content increased gradually after 16 days as incubation proggressed more so on water hyacinth biomass by *P. citrinopileatus*. Results clearly demonstrated that an incubation of 32 days was optimum for both species and also that brassica biomass was a better carbon source among the two lignocellulosic substrates for mycelial protein production.

Key words: Pleurotus spp., water hyacinth, brassica haulms, pH, submerged culture

INTRODUCTION

Attempts to solve the problem of protein rich food shortage, in the age of fast population growth, through non-conventional manner have met with limited success. In this context, microbiological methods seem to have great promise through fast biomass growth and utilization of lignocellulosic (LC) waste utilization (Ek and Erikkson, 1973). For production of mushroom mycelium, low cost LC wastes can be used as potential carbon source because these fungi are equipped with efficient enzymatic apparatus capable of converting the substrates into acceptable form (Guha and Banerjee, 1971; Hatakka, 1983; Tanaka and Matsuno, 1985; Leonowicz et al., 1988). So, stationary submerged mycelial cultures of particularly edible white rot fungi (WRF) has been carried in order to obtain either mycelial biomass or some nutritive substances viz. soluble sugars, vitamins or amino acids (Gorzybowski, 1977; Saxena and Rai, 1990; Burla et al., 1992)

An aquatic weed, water hyacinth [WHB (B = Biomass)] and the haulms of brassica [BHB] are two cheapest organic substances or LC wastes

which can be transformed into protein by WRF. *Pleurotus* spp. (WRF) were reported as optimal producers of mycelial protein for food and ruminant feed (Urbanek *et al.*, 1977; Mitra and Nandi, 1989; Lena and Quaglia, 1992; Bushwell and Chang, 1994). Environmental factors such as pH and temperature of the medium play an important role that can significantly influence growth and metabolic activities of mushroom mycelia. On that point, different research workers studied the effect of pH on submerged mycelia production by *Pleurotus* (Bollag and Leonowicz, 1984; Burla *et al.*, 1992; Lena and Quaglia, 1992).

In the present study, mycelial growth, mycoprotein production, secretion of extracellular protein and changes in reducing sugar content by two *Pleurotus* species were investigated under different pH values of culture medium where the principal carbon sources were WHB and BHB.

MATERIALS AND METHODS

Organism

Cultures of *Pleurotus florida* and *P. citrinopileatus* were obtained from Mushroom Research Centre,

Government of West Bengal, Chinsurah, India and maintained on 2% malt agar slants at 4°C.

Medium and inoculum

Composition (g/L) of the basal medium used for

Table 1 : Effect of different pH on change of MB (mg), MP (% of D.W.), ESP (μ g/ml) and RS (μ g/ml) content in growth medium with two ligno-cellulosic biomass during submerged culture of *Pleurotus citrinopileatus* [\pm means standard errors]

A) On water hyacinth biomass

	0_	Days of Incubation								
pH		- 4	8	16	24	32	40	48		
6	Change of pH	5.3	5.5	5.4	5.3	5.6	5.6	5.6		
	MB	2.9 ± 0.1	16.2 ± 1.5	38.5 ± 0.9	72.2 ± 2.5	121.7 ± 4.6	115.9 ± 5.6	109.0 ± 0.4		
	MP	0.4 ± 0.2	4.4 ± 0.6	6.3 ± 0.3	9.9 ± 0.9	10.8 ± 0.8	9.3 ± 0.4	7.2 ± 0.6		
	ESP	6.0 ± 0.4	22.8 ± 0.3	56.1 ± 0.1	54.4 ± 0.2	87.2 ± 0.5	72.6 ± 0.6	59.1 ± 0.2		
	RS	34.1 ± 1.1	57.4 ± 0.8	27.2 ± 1.0	74.5 ± 1.8	184.1 ± 1.5	222.3 ± 1.2	247.6 ± 0.7		
6.2	Change of pH	5.5	5.7	5.4	5.3	5.5	5.6	5.6		
	MB	4.1 ± 0.4	17.3 ± 1.8	41.8 ± 1.2	80.7 ± 2.9	131.2 ± 3.5	130.6 ± 2.3	118.5 ± 2.6		
	MP	1.4 ± 0.1	4.9 ± 0.9	6.8 ± 1.1	10.8 ± 0.8	12.1 ± 0.5	10.5 ± 0.2	9.4 ± 0.4		
	ESP	8.2 ± 0.2	28.7 ± 0.1	67.3 ± 0.5	81.1 ± 0.3	119.8 ± 0.9	94.5 ± 0.6	72.2 ± 0.1		
	RS	42.2 ± 0.7	62.6 ± 0.5	34.8 ± 0.9	83.1 ± 1.2	197.1 ± 1.9	257.3 ± 0.8	296.2 ± 0.4		
6.4	Change-of pH	5.6	5.9	5.6	5.4	5.6	5.7	5.8		
	MB	1.8 ± 0.2	12.1 ± 1.1	32.6 ± 1.6	61.1 ± 2.1	108.3 ± 3.1	103.5 ± 2.9	93.2 ± 4.3		
	MP	0.2 ± 0.1	3.8 ± 0.1	6.0 ± 0.9	9.1 ± 1.0	9.7 ± 0.7	8.8 ± 0.2	7.5 ± 0.1		
	ESP	5.0 ± 0.4	20.2 ± 0.1	45.6 ± 0.3	49.1 ± 0.7	82.4 ± 1.1	70.5 ± 0.2	60.2 ± 0.5		
	RS	31.0 ± 0.5	52.4 ± 0.2	22.1 ± 0.9	66.5 ± 0.5	166.2 ± 0.5	209.1 ± 0.3	204.8 ± 1.1		
6:6	Change of pH	5.8	6.2	5.7	5.5	5.6	5.9	5.9		
	MB	1.8 ± 0.5	9.3 ± 0.2	22.4 ± 1.4	44.6 ± 2.6	98.1 ± 2.1	100.1 ± 0.2	89.5 ± 0.3		
	MP	_	3.1 ± 0.1	$5.5 \pm .03$	8.7 ± 0.1	9.1 ± 0.2	8.2 ± 0.4	$7.1 \pm 0.$		
	ESP	2.1 ± 0.3	17.3 ± 0.1	40.5 ± 0.5	35.9 ± 0.2	76.1 ± 0.4	61.9 ± 0.5	50.0 ± 0.4		
	RS	24.2 ± 1.2	48.1 ± 0.3	19.0 ± 0.2	62.4 ± 0.9	153.0 ± 0.4	196.4 ± 1.1	216.2 ± 0.5		
3) On	mustard haulm b	oiomass								
6	Change of pH	5.4	5.7	5.6	5.3	5.4	5.5	5.6		
	MB	3.2 ± 0.5	15.8 ± 1.2	39.4 ± 2.8	76.1 ± 3.2	128.9 ± 4.1	122.3 ± 3.7	112.5 ± 2.5		
	MP	1.1 ± 0.1	5.8 ± 0.3	7.1 ± 0.2	10.4 ± 0.5	12.4 ± 0.8	10.2 ± 0.1	9.2 ± 0.2		
	ESP	4.0 ± 0.5	19.5 ± 0.6	52.1 ± 0.2	51.3 ± 0.1	78.6 ± 0.6	71.2 ± 0.1	55.0 ± 0.5		
	RS	41.1 ± 0.2	52.0 ± 0.5	36.0 ± 0.4	69.4 ± 0.8	171.0 ± 0.5	208.2 ± 1.1	232.5 ± 0.3		
6.2	Change of pH	5.5	5.7	5.5	5.4	5.5	5.6	5.6		
	MB	4.8 ± 2.1	17.9 ± 1.7	43.6 ± 0.9	86.0 ± 0.5	141.2 ± 3.2	136.5 ± 4.5	122.4 ± 2.8		
	MP	1.8 ± 0.4	6.4 ± 0.1	8.2 ± 0.9	11.6 ± 0.3	13.2 ± 0.5	11.5 ± 0.2	9.8 ± 0.1		
	ESP	6.2 ± 0.6	22.9 ± 0.9	59.2 ± 0.3	69.1 ± 0.2	108.1 ± 0.1	87.4 ± 0.5	68.0 ± 0.5		
	RS	49.0 ± 0.5	58.2 ± 0.3	39.5 ± 0.6	76.3 ± 1.2	179.7 ± 0.9	231.0 ± 0.5	267.1 ± 1.2		
6.4	Change of pH	5.7	6.0	5.6	5.4	5.7	5.7	5.8		
	MB	2.1 ± 0.2	13.4 ± 1.5	35.2 ± 2.3	66.0 ± 0.5	114.5 ± 3.4	109.3 ± 4.1	99.1 ± 2		
	MP	0.8 ± 0.1	5.6 ± 0.4	7.2 ± 0.7	10.1 ± 0.2	11.9 ± 0.1	9.8 ± 0.3	8.8 ± 0.1		
	ESP	5.0 ± 0.5	16.2 ± 0.9	41.0 ± 0.5	43.1 ± 0.9	80.1 ± 0.1	69.2 ± 0.3	$57.1 \pm 0.$		
	RS	37.2 ± 0.6	49.0 ± 0.5	34.2 ± 0.1	59.7 ± 0.9	152.4 ± 1.6	187.1 ± 1.1	211.2 ± 0.9		
6.6	Change of pH	5.8	6.1	5.6	5.5	5.6	5.8	5.9		
	MB	1.7 ± 2.1	9.1 ± 3.1	24.0 ± 0.5	52.4 ± 2.6	102.3 ± 1.6	101 ± 0.5	$93.6 \pm 2.$		
	MP	0.2 ± 0.01	4.2 ± 0.3	$6.1 \pm .01$	9.2 ± 0.7	11.1 ± 0.1	9.1 ± 0.5	7.4 ± 0.2		
	ESP	1.8 ± 0.1	14.1 ± 0.5	36.4 ± 0.2	28.5 ± 0.7	71.2 ± 1.1	62.3 ± 0.1	52.3 ± 0.1		
	RS	29.0 ± 0.5	42.4 ± 0.1	23.7 ± 0.9	45.2 ± 0.2	139.1 ± 0.9	162 ± 0.5	203.4 ± 0.3		

MB = Mycelial biomass; MP = Mycelial protein; ESP = Extracellular protein; RS = Reducing sugar

submerged fungal culture was: KH₂PO₄, 1.5; NaNO₃, 2; KCL, 0.5; FeSO₄, 0.01; MgSO₄, 7H₂O, 0.5; L- asparagine, 1; Tween-80, 2 ml/L. To the basal medium, 4% water hyacinth or 4% haulms of brassica were added separately to serve as the sole carbon source. Four parallel sets with pH adjusted to 6.0, 6.2, 6.4 and 6.6 using 2(M) KOH solution after addition of the carbon sources were used.

Table 2 : Effect of different pH on change of MB (mg), MP (% of D.W.), ESP (μ g/ml) and RS (μ g/ml) content in growth medium with two ligno-cellulosic biomass during submerged culture of *Pleurotus florida* [\pm means Standard Errors]

A) On water hyacinth biomass

		Days of Incubation									
pH		4	8	16	24	32	40	48			
6	Change of pH	5.2	5.6	5.3	5.3	5.5	5.6	5.6			
	MB	1.0 ± 0.5	13.4 ± 0.9	29.5 ± 1.7	61.2 ± 1.1	104.7 ± 4.2	101.1 ± 0.7	96.5 ± 2.3			
	MP	0.3 ± 0.1	4.1 ± 0.5	6.8 ± 0.2	9.3 ± 0.4	10.1 ± 0.8	9.2 ± 0.1	7.9 ± 0.1			
	ESP	3.0 ± 0.5	18.2 ± 0.3	54.0 ± 0.5	51.1 ± 0.1	76.2 ± 0.7	62.5 ± 0.2	55.1 ± 0.4			
	RS	22.0 ± 0.4	39.5 ± 0.9	15.2 ± 1.5	52.0 ± 0.4	129.2 ± 1.1	178.4 ± 0.9	205.7 ± 0.2			
6.2	Change of pH	5.4	5.8	5.4	5.3	5.5	5.5	5.7			
	MB	2.7 ± 1.2	14.3 ± 1.9	34.7 ± 2.5	74.5 ± 1.4	117.1 ± 3.6	111.3 ± 2.1	104.8 ± 0.9			
	MP	1.6 ± 0.2	5.3 ± 0.6	7.5 ± 0.1	10.7 ± 0.2	11.8 ± 0.4	10.3 ± 0.1	9.1 ± 0.2			
	ESP	5.0 ± 0.4	19.4 ± 0.1	55.6 ± 0.5	52.1 ± 0.9	89.4 ± 0.4	81.0 ± 0.5	69.3 ± 0.3			
	RS	31.4 ± 0.4	45.7 ± 0.9	34.1 ± 0.5	65.3 ± 1.1	142.5 ± 1.9	196.1 ± 0.9	237.2 ± 1.3			
6.4	Change of pH	5.6	5.8	5.5	5.4	5.5	5.6	5.7			
	MB	5.0 ± 0.5	21.2 ± 1.2	58.7 ± 1.7	104.5 ± 2.5	149.3 ± 1.1	138.9 ± 4.1	123.2 ± 3.3			
	MP	1.9 ± 0.7	5.8 ± 0.2	7.8 ± 0.4	11.2 ± 0.2	13.6 ± 0.6	107.0 ± 0.1	9.8 ± 0.2			
	ESP	5.0 ± 0.5	22.2 ± 0.1	61.5 ± 0.3	59.9 ± 1.1	101.3 ± 0.5	82.1 ± 0.9	73.8 ± 0.2			
	RS	36.2 ± 0.2	49.5 ± 0.6	37.1 ± 0.5	72.8 ± 0.9	169.5 ± 0.2	206.0 ± 0.4	251.4 ± 1.1			
6.6	Change of pH	5.7	5.9	5.6	5.4	5.5	5.8	5.9			
	MB	3.2 ± 0.4	15.2 ± 1.1	36.5 ± 2.1	71.1 ± 3.2	124.0 ± 0.9	118.7 ± 1.7	112.5 ± 3.5			
	MP	1.1 ± 0.1	4.4 ± 0.5	6.2 ± 0.0	9.9 ± 0.1	12.1 ± 0.3	10.3 ± 0.4	9.4 ± 0.1			
	ESP	3.2 ± 0.4	15.2 ± 0.1	51.1 ± 0.2	46.4 ± 0.5	71.1 ± 0.1	60.7 ± 0.9	51.3 ± 0.5			
	RS	24.1 ± 0.1	33.4 ± 0.9	17.0 ± 0.5	42.3 ± 0.5	127.4 ± 1.1	170.6 ± 0.7	193.2 ± 1.1			
B) Or	mustard haulm b	piomass									
6	Change of pH	5.2	5.5	5.3	5.3	5.3	5.4	5.5			
	MB	1.4 ± 0.5	14.2 ± 1.2	33.6 ± 2.6	71.3 ± 2.5	112.5 ± 3.7	106.7 ± 3.1	98.1 ± 2.6			
	MP	0.8 ± 0.1	5.0 ± 0.4	8.9 ± 0.3	10.2 ± 0.8	12.1 ± 0.5	10.6 ± 0.2	8.7 ± 0.3			
	ESP	1.5 ± 0.4	15.1 ± 0.7	43.4 ± 0.1	37.5 ± 0.3	71.1 ± 0.9	59.5 ± 0.5	51.3 ± 0.7			
	RS	17.2 ± 0.2	37.5 ± 0.1	19.7 ± 0.5	49.1 ± 0.9	121.0 ± 0.5	167.5 ± 0.7	192.3 ± 0.4			
6.2	Change of pH	5.4	5.7	5.5	5.3	5.5	5.6	5.7			
	MB	3.5 ± 0.1	15.8 ± 0.9	39.4 ± 1.2	82.0 ± 0.4	124.9 ± 1.6	120.3 ± 4.7	109.5 ± 2.3			
	MP	2.1 ± 0.2	6.1 ± 0.5	9.0 ± 0.4	12.1 ± 0.6	13.5 ± 0.9	11.4 ± 0.1	10.2 ± 0.5			
	ESP	3.2 ± 0.1	17.6 ± 0.3	49.5 ± 0.1	43.1 ± 0.2	76.5 ± 0.8	70.9 ± 0.1	64.0 ± 0.4			
	RS	24.2 ± 0.7	39.7 ± 0.2	28.1 ± 0.9	57.3 ± 0.1	125.5 ± 0.3	181.1 ± 1.1	219.2 ± 0.9			
6.4	Change of pH	5.5	5.8	5.5	5.4	5.4	5.6	5.6			
	MB	7.1 ± 0.2	28.4 ± 1.5	69.2 ± 2.8	113.0 ± 0.4	161.9 ± 0.9	150.5 ± 1.1	137.1 ± 0.5			
	MP	2.6 ± 0.1	6.6 ± 0.1	9.6 ± 0.2	12.9 ± 0.3	14.2 ± 0.5	11.9 ± 0.1	10.8 ± 0.3			
	ESP	6.0 ± 0.4	21.1 ± 0.9	57.3 ± 0.3	48.3 ± 0.2	97.2 ± 0.6	76.9 ± 0.9	72.0 ± 0.4			
	RS	37.4 ± 0.4	44.9 ± 0.9	35.2 ± 0.3	67.5 ± 0.1	153.7 ± 0.2	197.2 ± 0.5	239.1 ± 0.5			
5.6	Change of pH	5.7	6.0	5.6	5.4	5.7	5.8	5.8			
	MB	3.2 ± 0.4	15.9 ± 1.3	36.8 ± 2.1	89.5 ± 0.6	129.9 ± 3.6	122.3 ± 4.1	113.5 ± 0.7			
	MP		$\pm 0.98.6 \pm .06$		13.7 ± 0.9	11.5 ± 0.5	10.5 ± 0.3	and the second			
	ESP	2.1 ± 0.1	15.5 ± 0.1	43.1 ± 0.9	37.9 ± 0.2	62.5 ± 1.1	51.4 ± 0.5	49.7 ± 0.1			
	RS	19.7 ± 0.5	34.2 ± 0.3	23.5 ± 0.9	45.9 ± 0.3		159.2 ± 0.7	173.5 ± 0.8			

MB = Mycelial biomass; MP = Mycelial protein; ESP = Extracellular protein; RS = Reducing sugar

Erlenmeyer flasks (250 ml) containing basal medium (50 ml) with the substrate were sterilized at 121° C for 20 min., cooled, inoculated with four agar discs which were cut out from the margin of 6 days old growing colony of individual fungus and incubated at $26 \pm 1^{\circ}$ C. The flasks were taken after 4 days and 8 days, and thereafter at 8 days intervals.

For production of mycelial biomass (MB), the flasks were kept in static condition, and for extracellular protein (ESP) and reducing sugar (RS) in gyratory shaker at 150 rev./ min.

Estimation

MB was harvested by filtering through copper net after thorough washing with cold water and dried at 60°C to constant weight (mg).

Fresh MB was used to extract mycelial protein (MP) following the method of Lowery *et al.* (1951). ESP and RS contents were estimated from the culture filtrate after cold centrifugation at 15000 g for 20 min.

MP (% of dry weight) and ESP (μ g/ml) were estimated following dye-binding method of Bradford (1976) and RS (μ g/ml) following Miller (1959).

The changes of pH during incubation was also monitored in all sets.

RESULTS

Production of MB, MP, ESP and RS as well as changes of the pH values of the media under submerged conditions have been shown in Tables 1 and 2.

The fluctuation of pH during the experiment were monitored by a rapid drop in the early period of incubation (4 days) which thereby increased upto 8 days., but again decreased between 9 days to 24 days and finally slightly increased but remained lower than the initial pH in all sets.

MB and MP content both increased gradually upto 32 days of incubation but slightly decreased thereafter in all tested pH levels. MP content did always correspond significantly to the MB. *P. citrinopileatus* showed highest mycelial growth as well as MP content at the initial pH 6.2 when BHB was used as sole carbon source [Table 1(B), 141.2 ± 3.2 mg MB, 13.2 ± 0.5% d.w. MP, after 32 days]. *P. florida*, on the other hand, showed maximum MB and MP content [Table 2(B), 161.9 ± 0.9 mg MB, 14.2 ± 0.5% d.w., after 32days], which was

even higher than *P. citrinopileatus*, at the initial pH 6.4 with BHB in the medium.

ESP content increased upto 16 days of incubation, then slightly declined between 17 days to 24 days, again rose between 25 days to 32 days and finally decreased markedly in all cases. ESP of both fungi showed maximum peak after 32 days at all tested pH levels. Maximum ESP was recorded at pH 6.2 after 32 days of mycelial growth of *P. citrinopileatus* on WHB [119.8 \pm 0.9 μ g/ml, [Table 1(A)]. *P. florida* showed highest ESP at pH 6.4 [Table 2(A), 101.3 \pm 0.5 μ g/ml] after 32 days on WHB in the growth medium which incidentally was lower than that by *P. citrinopileatus*.

RS content showed sharp decline between 9 days to 16 days at all pH levels but increased gradually thereafter till the end. Maximum RS in growth medium of both *P. florida* and *P. citrinopileatus* was recorded at the initial pH 6.4 [Table 2(A), 251.4 \pm 1.1 µg/ml] and 6.2 [Table 1(A), 296.2 \pm 0.4 µg/ml] respectively with WHB in the medium, while minimum at pH 6.0 and 6.6 respectively which was more lower in the BHB supplemented medium.

DISCUSSION

In the present study, patterns of pH change were characterized by a rapid fluctuations concominant with active growth phase of the mycelia and finally followed by a slight increase when active growth ceased. In all sets, MB gradually reached peak at higher values after 32 days due to increasingly longer log phase. During growth periods of both fungi at all pH levels, MP content increased gradually upto 32 days but decreased thereafter. The increment of MP content always corresponded to the production of MB.

The above mentioned type of pH change, particularly lowering pattern, were also observed by Saxena and Rai (1990), and Lena and Quaglia (1992) during submerged growth of *Pleurotus* spp. Semichavsky *et al.* (1985) reported that *P. ostreatus* had the ability to regulate the pH of the medium to the optimal range for growth. Burla *et al.* (1992) reported maximum biomass production by *P. ostreatus* with an initial pH value of 6 in the synthetic media.

During growth on the LC materials in the medium, mycelium of the tested organisms must

have secreted various extracellular hydrolytic as well as oxidizing enzymes which accounted for the ESP production. ESP concentration initially increased, then slightly decreased for a short period, thereafter steadily increased showing the peak and finally decreased again possibly due to proteolysis or from lowering of enzyme secretion, by both fungi in all pH levels. In the present study, the optimum pH for ESP production was 6.4 and 6.2 for P. florida and P. citrinopileatus respectivelsy. Ghosh et al. (1998) reported lowering of ESP content in submerged cultures of P. sajorcaju and P. ostraeatus after 24 days and 32 days respectively. Bushwell and Chang (1994) studied protease activity in Volvariella volvacea and Tricholoma lobayense with an increasing days of incubation.

Patterns of RS change were characterised by an initial increment due to release of RS in the medium, then by a rapid drop corresponding with a phase of active primary mycelial growth arising from utilization of the simple sugars. This was followed by a gradual increase when products of cellulolysis and hemicellulolysis began accumulate in the medium. Saxena and Rai (1990) recorded sharp decline of soluble sugars between 5 to 10 days but slower decline thereafter followed by and insignificant rise after 20 days during submerged growth of P. sajorcaju on rice straw. Lena and Quaglia (1992) reported lowering of RS content in submerged culture of P. florida with sugar beet pulp upto 14 days but did not make any further observation. They also concluded that both mycelial growth and sugar release could be positively correlated to the amount of LC biomass.

From the present study, it was evident that initial pH 6.4 was optimum for mycelial growth as well as production of ESP and RS by *P. florida* while pH 6.2 was optimum for *P. citrinopileatus*. Of the two LC biomass, BHB proved to be more effective substrate for maximum mycelial growth, but WHB for both ESP and RS production.

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