

Fig. 4. Effect of inoculums concentration on cellulase production by *Bacillus albus*.

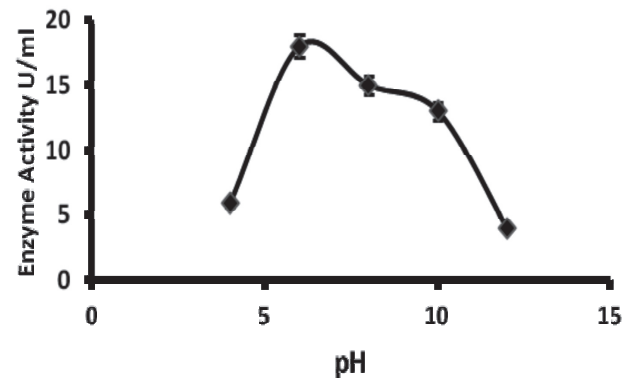


Fig. 6. Effects of initial pH of the media on cellulase production by *Bacillus albus*.

production by *Bacillus* sp. [26]. Also, inoculums size of 3% has been proofed for maximum cellulase production by *Bacillus subtilis* [27]. On the contrary to our results, *Bacillus subtilis* BY-2 showed maximum cellulase production with inoculums size of 4%. [28].

#### Effect of Temperature

The temperature has a significant role in the enzyme activity and physiology of microorganisms. Accordingly, different temperatures ranging between (20°C and 45°C) were used for the incubation of *Bacillus albus* cells for 96 h to study the effect of temperature on enzyme activity. It was noticed that the maximum CMCase activity of 6 IU/mL at 35°C, which was partly decreased to 4 IU/mL at 45°C (Fig. 5). By increasing the temperature was increased above the 35°C, the enzyme activity was reduced due to the denaturation of the enzyme; therefore, the lowest enzyme activity was achieved above 45°C. Comparatively, the cellulase of *Bacillus pumilis* showed the highest activity when it has grown at 35°C [29]. Recently, it was demonstrated that the best temperature for chitinase production by *Bacillus laterosporus* was at 35°C [30]. Our results disagree with those of Radulovic et al. [31] as they found the maximum temperature for cellulase activity was 30°C.

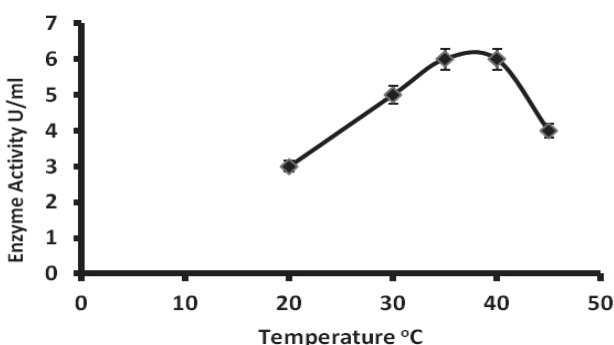


Fig. 5. Effect of temperature on cellulase production by *Bacillus albus*.

#### Effect of pH

To study the effect of different pH values on the cellulase activity of *Bacillus albus*, different pH ranged from 4.0 to 12.0 were used. The optimum pH for highest cellulase activity was achieved at pH 6 with CMCase activity of (18 IU/mL); while the lowest CMCase activity of 6 IU/mL at pH 4. (Fig. 6). pH is necessitated to preserve the 3D- shape of the catalytic sites of the enzyme, and a variation in pH values results in alterations in its ionic bonding due to the loss of functional shape. The optimal pHs of *Clostridium thermocellum* was 5.7 to 6.1 [32]. Also, cellulase of *Bacillus cellulositicus* showed optimum pH of 5.0 as reported by Sreena and Sebastian [33]. Moreover, the optimum pH of purified cellulase of *Bacillus* sp. was pH 6.0 [34].

#### Effect of Carbon Sources

It was observed that the best environment to grow cellulolytic *Bacillus albus* was at 35°C for 96 h in a growth media with a pH of 6 including  $K_2HPO_4$  (5 g/L),  $(NH_4)_2SO_4$  (0.5 g/L), yeast extract (10 g/L),  $KH_2PO_4$  (10 g/L), NaCl (0.2 g/L) and  $MgSO_4$  (0.1 g/L) with a pH of 6 in combination with different carbon sources, like glucose, lactose, maltose, sucrose, CMC and sesame cake with concentration of 1% (w/v) to study their effect(s) on cellulase activity of *Bacillus albus*. The addition of glucose, maltose, CMC, and lactose to medium helped in achieving the maximum CMCase activity (132 IU/mL) (Fig. 7). Similar results [32] mentioned that lactose was the best carbon source for the ideal cellulose production for *B. subtilis*. Bushra et al. [35] concluded that CMC played an important role in the cellulase activity of *Bacillus* sp., while Teodoro et al. [36] found that maltose was the best carbon source for *Bacillus* sp. Thus, the past studies didn't find an ideal carbon source for the production of cellulases for the given set of culture conditions.

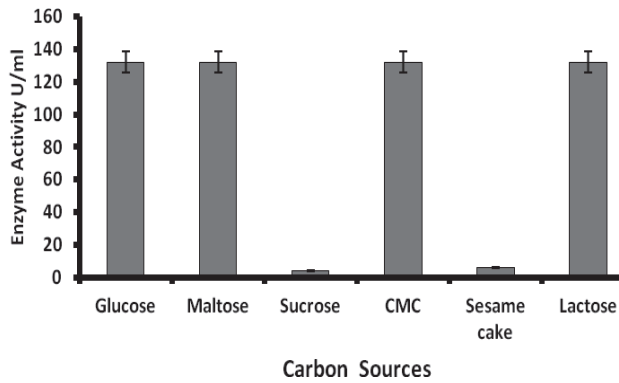


Fig. 7. Effect of different carbon sources (1%, w/v) on cellulase production by *Bacillus albus*.

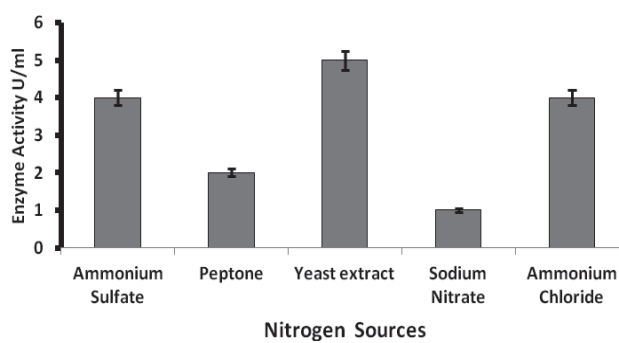


Fig. 8. Effect of different nitrogen sources (1%, w/v) on cellulase production by *Bacillus albus*.

#### Effect of Nitrogen Sources

The effects of different nitrogen sources, such as yeast extract,  $\text{NaNO}_3$ ,  $(\text{NH}_4)_2\text{SO}_4$ , and peptone each at 1% (w/v) concentrations in the media, were studied on cellulase production, at 96 h of incubation. The maximum CMCase activity of 5 IU/mL for the media supplemented with yeast extract. For the optimum

cellular growth and utilization of nutrients, it is necessary to supplement an external nitrogen source in the fermentation media throughout extracellular enzyme production (Fig. 8). Furthermore, it was concluded that the use of organic nitrogen sources is more suitable for maximum cellulase production compared with inorganic sources [37, 38]. It has been reported that the maximum cellulase activity of *Bacillus subtilis* MUS1 was achieved with yeast extract [39]. Some organic and inorganic compounds present in the yeast extract will possibly induce the production of extracellular enzyme production [40].

#### Production of Bioethanol via the Saccharification and Fermentation by Co-culture Technique

The saccharification process liberated 2.0 g/l of the reducing sugars, as measured by the DNS method (data not shown). The bioethanol was produced using a co-culture of *Saccharomyces cerevisiae* and *Bacillus albus* in the optimized fermentation medium. An analysis of the fermentation medium via GC-MS revealed the 12.4 g/l content of ethanol (Fig. 9).

Our results indicated a higher concentration of ethanol was obtained, when *Bacillus albus* was used to degrade CMC, suggesting a higher substrate conversion to reducing sugars. It is worth mentioning that enzymatic hydrolysis is done by cellulase enzymes that are highly substrate-specific. The obtained ethanol yield can be compared with that of the yield acquired by other wild-type bacteria as reported by Banerjee et al. [41]. The maximum obtained ethanol concentration of 3.5 g/l was found by the wild-type *Caldicellulosiruptor* DIB 004C as assured by Svetlitchnyi et al. [42]. Whereas other studies demonstrate that an optimized medium helps in increasing a bioethanol production of 4 g/l by the wild-type *Clostridium thermocellum* strain I-1-B and optimizing it to 23.6 g/l ethanol yield by the same strain [43]. It was found that the bioethanol yield achieved in their study was higher compared with the yield (7.5 g/L) acquired from the fermentation of

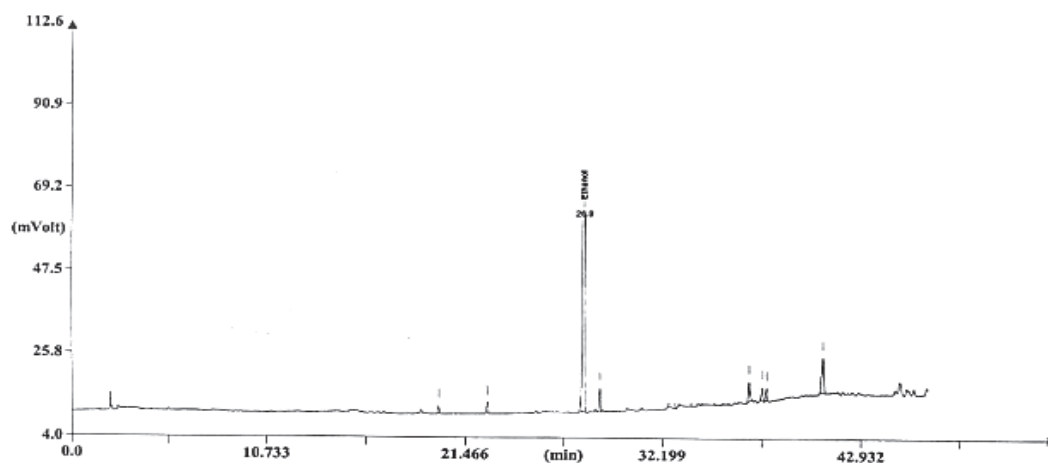


Fig. 9. Chromatogram of ethanol produced by co-culture of *Bacillus albus* and *Saccharomyces cerevisiae*.



