

**ISOLATION AND CHARACTERISATION OF  
FIBROLYTIC AND LIPOLYTIC ENZYME-  
PRODUCING BACTERIA FROM OIL PALM  
EMPTY FRUIT BUNCH COMPOST**

**ELAINE REMI ANAK DOUGLAS TELAJAN**



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UMS

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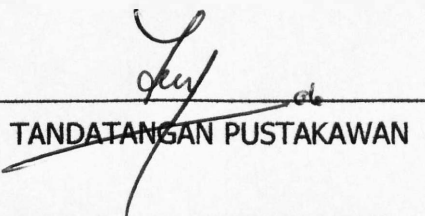
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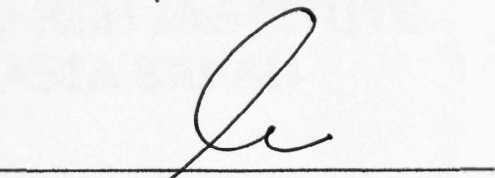
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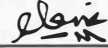
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## DECLARATION

I hereby declare that the material in this thesis is my own except for quotations, excerpts, equations, summaries and references, which have been duly acknowledged.

August 2009



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Elaine Remi Anak Douglas Telajan  
PS05-013-001



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## ABSTRAK

Bungkil inti kelapa sawit (PKC) adalah salah satu bahan buangan kelapa sawit yang penting. PKC telah digunakan sebagai makanan bagi haiwan ruminan dan ternakan itik dan ayam. Kegunaan PKC dalam makanan ternakan ayam dan itik adalah terhad kerana sifat anti-nutrisi seperti galaktomanan dan xylan yang terdapat dalam PKC. Sifat anti-nutrisi ini meningkatkan keviskusan diet akibat daripada penyerapan air yang tinggi dan ini akan menghadkan penyerapan nutrisi oleh haiwan ternakan. Satu cara untuk mengatasi masalah ini ialah dengan merawat PKC dengan enzim atau mikroorganisma yang menghasilkan enzim yang boleh mendegredasikan komponen tegar kepada nilai pemakanan. Oleh itu, projek ini dilaksanakan untuk mengasingkan bakteria mesofilik dan termofilik serta menyaring bakteria tersebut dalam keupayaan mereka menghasilkan enzim galactomannanase, cellulase, xylanase dan lipase. Enzim-enzim tersebut dapat meningkatkan kualiti nutrisi PKC sebagai "single cell protein (SCP)". Pengasingan dilakukan dengan menggunakan kaedah 'dilution plate' diatas Nutrient agar untuk bakteria, Starch Casein Nitrate agar (SCA) untuk actinomycete mesofilik, Czapek-dox Yeast Extract Casamino Acid agar (CYC) untuk actinomycete termofilik, yeast extract peptone glucose agar (YEPA) untuk yeast dan potato dextrose agar (PDA) untuk fungi. Substrat komersil; Azo-carob-galactomannan, Azo-xylan (oat) dan Azo-CM-cellulose digunakan untuk menyaring galactomannanase, xylanase dan cellulase manakala sobitan monolaurate (Tween 20) digunakan sebagai substrat untuk aktiviti lipase. Sebanyak 1146 mikroorganisma telah diasingkan daripada beberapa sumber kompos "empty fruit bunch" (EFB), larutan mikrob efektif dan EFB mentah. Daripada itu, 627 bakteria, 219 actinomycete, 101 yis dan 199 fungi telah diasingkan dan disaring. Enam belas asingan dengan keupayaan menghasilkan enzim mannanase, cellulase, xylanase telah dikira aktiviti mannanase, cellulase dan xylanase secara kuantitatif. Didapati tiga asingan *Bacillus* sp. yang berlainan memberikan aktiviti mannanase (Asingan 7DY7, 7DU3 and 4DB3 masing-masing dengan aktiviti maximum sebanyak 1.30 U/ $\mu$ g protein, 0.95 U/ $\mu$ g protein and 0.92 U/ $\mu$ g protein), cellulase (Asingan 7DY7, 7DU3 and 4DB13 masing-masing dengan aktiviti maksimum sebanyak 0.08 U/ $\mu$ g protein, 0.35 U/ $\mu$ g protein and 0.11 U/ $\mu$ g protein) dan xylanase (Asingan 7DY7, 7DU3 and 4DB8 masing-masing dengan aktiviti maksimum sebanyak 0.15 U/ $\mu$ g protein, 0.08 U/ $\mu$ g protein and 0.21 U/ $\mu$ g protein) yang agak tinggi jika dibandingkan dengan 13 asingan bakteria yang lain. Enam belas asingan bakteria tersebut dicari kenalpasti menggunakan jujukan 16S rDNA masing-masing. Sebelas *Bacillus* sp. dan asingan tunggal bagi *Micromonospora* sp., *Streptomyces* sp. dan *Thermoactinomyces* sp. masing-masing dikenalpasti dengan membandingkan jujukan separa 16S rDNA asingan-asingan tersebut dengan jujukan 16S rDNA yang terdapat dalam GenBank dengan menggunakan Basic Alignment Search Tool (BLAST). Mikroorganisma yang diasingkan dapat digunakan untuk merawat PKC untuk meningkatkan nilai nutrisi makanan dalam PKC.

# TABLE OF CONTENTS

TITLE	Page
DECLARATION	i
CERTIFICATION	ii
ACKNOWLEDGEMENT	iii
ABSTRACT	iv
<i>ABSTRAK</i>	v
TABLE OF CONTENTS	vi
LIST OF TABLES	vii
LIST OF FIGURES	xi
LIST OF ABBREVIATIONS	xiii
LIST OF APPENDIX	xviii
CHAPTER 1: INTRODUCTION	xxi
CHAPTER 2: LITERATURE REVIEW	1
2.1 Oil palm as a source or renewable energy source in Malaysia	5
2.1.1 Oil palm biomass	6
2.1.2 Oil palm by-products	6
2.1.3 Palm kernel cake (PKC)	7
2.1.4 The nutritive value of PKC for animal feed	8
2.1.5 Use of palm kernel cake as animal feed	9
a. Utilization of PKC in cattle and buffaloes	9
b. Utilization of PKC in dairy cattle	9
c. Utilization of PKC in sheep and goats	10
d. Utilization of PKC in swine	10
e. Utilization of PKC in aquaculture	10
f. Utilization of PKC in poultry	10
2.1.6 Dietary fibres and anti nutritional properties of PKC	11
2.2 Hemicellulose	12
2.2.1 Mannans	12
2.2.2 Xylans	13
2.2.3 Cellulose	14
2.3 Enzymatic treatment to improve the nutritive value of Palm Kernel Cake (PKC)	15

2.3.1	Mannanase	15
2.3.2	Xylanase	17
2.3.3	Cellulase	18
2.4	Fibrolytic enzymes producing microorganisms	19
2.4.1	Mannanase producing microorganisms	20
2.4.2	Xylanase producing microorganisms	21
2.4.3	Cellulase producing microorganisms	23
2.4.4	Synergistic activities in fibrolytic enzymes producing microorganisms	24
2.5	Microflora isolation from compost	25
2.5.1	Compost biodiversity	28
2.6	Activity screening methods for the detection of polysaccharase-producing microorganisms	29
2.6.1	Activity screening methods based on the complex formation between polysaccharides and dyes	30
2.6.2	Activity screening methods using gel-forming polysaccharides	30
2.6.3	Activity screening methods based on the solubility characteristics of polysaccharides	31
2.6.4	Plate screening methods using dye-labelled polysaccharides	32
2.7	Genetic fingerprinting techniques	33
2.7.1	RAPD	33
2.7.2	RFLP and T-RFLP	34
2.7.3	LMW RNA Fingerprinting	35
2.8	Quantitative measurement of enzyme activity	35
2.8.1	Factors affecting enzyme production by Microorganisms	36
2.9	Identification of microorganisms	38
<b>CHAPTER 3: METHODOLOGY</b>		
3.1	Isolation of microorganisms	40
3.1.1	Samples for microbial isolation	40
3.1.2	Isolation of microorganisms	42
3.2	Preliminary screening for fibrolytic enzymes activities	42
3.2.1	Screening for fibrolytic enzyme activities	42
3.2.2	Lipase activity	43
3.3	Quantification of fibrolytic enzymes activity by potential enzymes- producing bacteria	43
3.3.1	Growth media for the production of fibrolytic enzymes	43
3.3.2	Enzyme assay	44
	a. Mannanase assay	44



3.3.3	Protein assay	45
3.3.4	Enzyme production of the top three fibrolytic enzymes producing bacteria	45
	a. Time course study on mannanase activity by three bacterial isolates	45
3.4	Characterization and genus identification of selected bacterial isolates	46
3.4.1	Physical morphology observation of the selected bacterial isolates	46
	a. Bacteria	46
	b. Actinomycetes	46
3.4.2	Morphological examination under the light microscope	46
	a. Gram staining	46
	b. Slide cultures	47
3.4.3	Capability to grow at different temperature and pH	47
3.4.4	Genomic DNA extraction	47
3.4.5	Random Amplified Polymorphic DNA- polymerase chain reaction (RAPD-PCR)	48
3.4.6	Identification of potential enzymes producing microorganisms	49
	a. 16S rDNA gene specific PCR	49
	b. Sequencing	50
<b>CHAPTER 4:</b>	<b>RESULTS</b>	
4.1	Isolation of microorganisms	51
4.2	Screening for various enzyme activity	55
4.3	Selection of fibrolytic enzymes producing bacteria for further studies	56
4.4	Quantification of fibrolytic enzymes activity by potential enzymes- producing bacteria	58
4.4.1	Mannanase assay	61
	a. Bacterial isolates growth curve in Locust bean gum (LBG)	61
	b. Specific activities of mannanase	66
4.4.2	Xylanase assay	71
	a. Bacterial isolates growth curve in Oat-spelt xylan	71
	b. Specific activities of xylanase	75
4.4.3	Carboxymethyl cellulase assay	79
	a. Bacterial isolates growth curve in carboxymethyl cellulose (CMC)	79
	b. Specific activites of carboxymethyl cellulose	84
4.4.4	Enzyme production of top three fibrolytic enzymes producing bacteria	88

	a. Time course study on mannanase activity	89
	b. Time course study on xylanase activity	93
	c. Time course study carboxymethyl cellulase activity	97
4.5	Characterization of the selected fibrolytic enzyme producing bacteria	10
4.5.1	Physical morphology of the bacterial isolates	10
	a. Bacteria	10
	b. Actinomycetes	10
4.5.2	Microscopic observation of the selected bacterial isolates	10
	a. Bacteria	10
	b. Actinomycetes	10
4.5.3	Random Amplified Polymorphic DNA (RAPD)	11
4.5.4	Capability to grow at different temperatures and pHs	11
	a. Ability to produce fibrolytic enzymes at 30°C	11
	b. Ability to produce fibrolytic enzymes at 55°C	11
	c. Ability to produce fibrolytic enzymes at 65°C	11
4.5.5	Identification of the sixteen strains of the fibrolytic enzyme-producing bacteria	12
	a. Genomic extraction of the bacterial isolates	12
	b. Partial 16S rDNA sequence amplification	12
<b>CHAPTER 5: DISCUSSION</b>		
5.1	Sampling and isolation of microorganisms	12
5.2	Screening for enzymes producing microorganisms	12
5.2.1	Screening for fibrolytic enzymes producing microorganisms	12
5.3	Quantitative enzyme assay	13
5.3.1	Growth of bacterial isolates on different substrates	13
5.3.2	Enzyme assay	13
5.4	Characterization and identification of the selected fibrolytic enzyme-producing bacteria	13
5.4.1	Characterization of the selected fibrolytic enzymes-producing bacteria	13
5.4.2	Identification of the fibrolytic enzyme-producing bacteria based on 16S rDNA	13
<b>CHAPTER 6: CONCLUSIONS</b>		
<b>REFERENCES</b>		

## LIST OF TABLES

		Page
Table 2.1:	Other elements available in PKC	9
Table 3.1:	Temperature of the composting heap during sampling. Sampling was done every 4 days for 28 days and extra sampling was done on day 35 and 61.	40
Table 3.2:	Cultivation conditions for different microorganisms	42
Table 4.1:	A summary of the enzyme profile produced by different groups of microorganisms	56
Table 4.2:	Enzyme profiles of the 16 bacterial isolates (Halo zone size; + less than 10mm, ++ between 10mm to 20mm, +++ more than 20mm, - no halo)	58
Table 4.3:	Growth rates of 16 isolates on different carbon sources.	67
Table 4.4:	The adjustment made to increase fibrolytic enzymes production of the selected isolates.	88
Table 4.5:	Mannanase production of the three bacterial isolates when cultured in liquid medium containing LBG at agitation rate of 180 rpm	90
Table 4.6:	Maximum mannanase activity of the three isolates when grown on LBG at different agitation rates.	90
Table 4.7:	Xylanase production of the three bacterial isolates when grown on liquid medium containing oat-spelt xylan at agitation rate of 180 rpm	94
Table 4.8:	Maximum xylanase activity of the three isolates when grown on oat-spelt xylan at different agitation rates.	94
Table 4.9:	CMC-ase production of the three bacterial isolates when grown on liquid medium containing CMC at agitation rate of 180 rpm.	98
Table 4.10:	Maximum cellulase activity of the three isolates when grown on CMC at different agitation rates.	98
Table 4.11	A summary of the physical morphologies of the bacterial isolates grown on Nutrient Agar medium after 24 hours incubation at 30 °C (Isolates 7DB1, 7DU3, 7DY7, 4DB3, 4DB6, 4DB8, 4DB13, 4DU3 and EFB(1B)B16) and 55 °C (Isolates EFB(B)TB3, 20D(B)TB8, 28D(C)TB4 and	101

24D(C)TB6).

Table 4.12	A summary of physical morphology of actinomycetes isolates grown on SCN medium after 5 days of incubation at 30 °C (Isolates NNB4 and 24D(A)A1) and on CYC medium after 24 hours incubation at 55 °C (Isolate 35D(A)TA3).	106
Table 4.13:	Characteristics of the 16 bacterial isolates	111
Table 4.14(a):	The ability of the 16 bacterial isolates to produce cellulase, mannanase and xylanase at pH 5, pH 7 and pH 9	117
Table 4.14(b):	The ability of the 16 bacterial isolates to produce cellulase, mannanase and xylanase at pH 5, pH 7 and pH 9	118
Table 4.14(c):	The ability of the 16 bacterial isolates to produce cellulase, mannanase and xylanase at pH 5, pH 7 and pH 9	119
Table 4.15	Summary of BLAST result of the partial 16S rDNA sequences	124



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## LIST OF FIGURES

	Page
Figure 2.1: Palm oil tree	5
Figure 2.2: Palm oil fruit	6
Figure 2.3: A typical molecular structure of a $\beta$ -1, 4-mannan	13
Figure 2.4: A typical molecular structure of $\beta$ -1, 4-xylan	14
Figure 2.5: A typical molecular structure of $\beta$ -1, 4-glucose (cellulose)	14
Figure 2.6: Structure of galactomannan and the sites where the structure is being cleaved by endo- $\beta$ -mannanase and $\alpha$ -galactosidase	16
Figure 2.7: Schematic diagram showing the hydrolysis of xylan	17
Figure 2.8: The three types of reaction catalyzed by cellulases	19
Figure 2.9: The composting process	27
Figure 3.1(a): Samples taken during the day 24 of the composting process	41
Figure 3.1(b): The heap of the EFB used for composting	41
Figure 3.1(c): The raw EFB	41
Figure 4.1: Pie chart showing an overview of microorganisms isolated from different samples	51
Figure 4.2: Histogram showing the distribution of different groups of microorganisms isolated from different samples	53
Figure 4.3(a): Picture showing samples of EFB, raw POME and EFB+POME taken at the start of composting (Day 0)	54
Figure 4.3(b): Picture of EFB	54
Figure 4.3(c): The composting heap where samples were taken	54
Figure 4.3(d): Composting heap before sampling	54
Figure 4.3(e): Composting heap during sampling	54
Figure 4.3(f) Sample taken during one of the sampling time	54

Figure 4.4(a)	Representative plate is showing the halo zone around the colony indicating the production of mannanase	56
Figure 4.4(b)	Visible precipitate around the colony indicates the production of lipase	56
Figure 4.5:	Representative photos showing the halos generated by mannanase activity (A) no halo zone, (B) +, (C) ++ and (D) +++	57
Figure 4.6(a)	Mannose standard curve	59
Figure 4.6(b)	Xylose standard curve	60
Figure 4.6(c)	Glucose standard curve	60
Figure 4.7:	Protein standard curve done using known BSA amount measured at 595nm	61
Figure 4.8(a)	Growth curve of the fast growing bacterial isolates in liquid medium containing LBG as sole carbon source at 30°C for isolates 7DU3, 4DB3, 4DB8, 4DB13, EFB(1B)B16 and 7DY7, and at 55°C for isolate EFB(B)TB3	62
Figure 4.8(b)	Growth curve of the bacterial isolates with moderate growth rate in liquid medium containing LBG as sole carbon source at 30°C for isolates 7DB1 and 4DU3, and at 55°C for isolates 20D(B)TB8 and 28D(C)TB4	64
Figure 4.8(c)	Growth curve of the slow growing bacterial isolates in liquid medium containing LBG as the sole carbon source at 30°C for isolates 4DB6, NNB4 and 24D(A)A1, and at 55°C for isolates 24D(C)TB6 and 35D(A)TA3	65
Figure 4.9(a)	Mannanase production of fast growing bacterial isolates during cultivation in liquid medium containing LBG as sole carbon source at 30°C for isolates 7DU3, 4DB3, 4DB8, 4DB13, EFB(1B)B16 and 7DY7, and at 55°C for isolate EFB(B)TB3	68
Figure 4.9(b)	Mannanase production by bacterial isolates with moderate growth rates during cultivation in liquid medium containing LBG as sole carbon source at 30°C for isolates 7DB1 and 4DU3, and at 55°C for isolates 20D(B)TB8 and 28D(C)TB4	69

Figure 4.9(c)	Mannanase production by slow growing bacterial isolates during cultivation in liquid medium containing LBG as sole carbon source at 30°C for isolates 4DB6, NNB4 and 24D(A)A1, and at 55°C for isolates 24D(C)TB6 and 35D(A)TA3	70
Figure 4.10(a)	Growth curve of the fast growing bacterial isolates in oat-spelt xylan liquid medium at 30°C for isolates 7DU3, 7DY7, 4DB13, 4DU3 and EFB(1B)B16, and at 55°C for isolates EFB(B)TB3 and 20D(B)TB8	73
Figure 4.10(b)	Growth curve of the slow growing bacterial isolates in oat-spelt xylan liquid medium at 30°C for isolates 4DB6, NNB4, 24D(A)A1, 4DB3, 7DB1, and 4DB8, and at 55°C for isolates 24D(C)TB6, 35D(A)TA3 and 28D(C)TB4	74
Figure 4.11(a)	Xylanase production of fast growing bacterial isolates during cultivation in liquid medium containing oat-spelt xylan as sole carbon source at 30°C for isolates 7DU3, 7DY7, 4DB13, 4DU3 and EFB(1B)B16, and at 55°C for isolates EFB(B)TB3 and 20D(B)TB8	77
Figure 4.11(b)	Xylanase production of slow growing bacterial isolates during cultivation in liquid medium containing oat-spelt xylan as sole carbon source at 30°C for isolates 4DB6, NNB4, 24D(A)A1, 4DB3, 7DB1, and 4DB8, and at 55°C for isolates 24D(C)TB6, 35D(A)TA3 and 28D(C)TB4	78
Figure 4.12(a)	The growth curve of the fast growing bacterial isolates in liquid medium containing CMC as sole carbon source at 30°C for isolates 7DU3, 4DB13, 4DU3 and 7DY7, and at 55°C for isolate 28D(C)TB4	80
Figure 4.12(b)	The growth curve of the bacterial isolates with moderate growth rates in liquid medium containing CMC as sole carbon source at 30°C for isolates 7DB1, 4DB8, 4DB3 and EFB(1B)B16, and at 55°C for isolates EFB(B)TB3 and 20D(B)TB8	81
Figure 4.12(c)	Growth curve of the slow growing bacterial isolates in liquid medium containing CMC as sole carbon source at 30°C for isolates 4DB6, NNB4 and 24D(A)A1, and at 55°C for isolates 24D(C)TB6 and 35D(A)TA3	83

Figure 4.13(a)	Carboxymethyl cellulase production of fast growing bacterial isolates during cultivation in liquid medium containing CMC as sole carbon source at 30°C for isolates 7DU3, 4DB13, 4DU3 and 7DY7, and at 55°C for isolate 28D(C)TB4	85
Figure 4.13(b)	Carboxymethyl cellulase production by bacterial isolates with moderate growth rates during cultivation in liquid medium containing CMC as sole carbon source at 30°C for isolates 7DB1, 4DB8, 4DB3 and EFB(1B)B16, and at 55°C for isolates EFB(B)TB3 and 20D(B)TB8	86
Figure 4.13(c)	Carboxymethyl cellulase production of slow growing bacterial isolates during cultivation in liquid medium containing CMC as sole carbon source at 30°C for isolates 4DB6, NNB4 and 24D(A)A1, and at 55°C for isolates 24D(C)TB6 and 35D(A)TA3	87
Figure 4.14(a):	Time course study of mannanase production of the three active fibrolytic bacterial isolates at 30°C during cultivation on liquid medium containing LBG as carbon source	91
Figure 4.14(b):	Growth rates of the three active fibrolytic bacterial isolates at 30°C during cultivation on liquid medium containing LBG as carbon source	92
Figure 4.15(a):	Time course study of xylanase production of the three active fibrolytic bacterial isolates at 30°C during cultivation on liquid medium containing Oat-spelt xylan as carbon source	95
Figure 4.15(b):	Growth rates of the three active fibrolytic bacterial isolates at 30°C during cultivation on liquid medium containing Oat-spelt xylan as carbon source	96
Figure 4.16(a):	Time course study of CMC-ase production of the three active fibrolytic bacterial isolates at 30°C during cultivation on liquid medium containing CMC as carbon source	99
Figure 4.16(b):	Growth rates of the three active fibrolytic bacterial isolates at 30°C during cultivation on liquid medium containing CMC as carbon source	100
Figure 4.17:	Colony morphology of the 13 bacterial isolates on nutrient agar	102-104

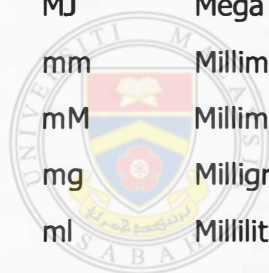


Figure 4.18:	Physical morphology of the three actinomycetes isolates on SCN and CYC agar medium	104-105
Figure 4.19:	Bacterial isolates observed under light microscope at 1000x magnification	106-108
Figure 4.20:	Actinomycetes isolates observed under light microscope at 400x magnification	109-110
Figure 4.21:	The RAPD profiles of the 16 isolates	112-113
Figure 4.22:	Representative plates are showing the halo around the colony indicating the production of (A) mannanase at pH 5, (B) mannanase at pH 7, (C) mannanase at pH 9, (D) xylanase at pH 5, (E) xylanase at pH 7, (F) xylanase at pH 9, (G) cellulase at pH 5, (H) cellulase at pH 7 and (I) cellulase at pH 9 when incubated at 30 °C.	114
Figure 4.23:	Representative plates are showing the halo around the colony indicating the production of (A) mannanase at pH 5, (B) mannanase at pH 7, (C) mannanase at pH 9, (D) xylanase at pH 5, (E) xylanase at pH 7, (F) xylanase at pH 9, (G) cellulase at pH 5, (H) cellulase at pH 7 and (I) cellulase at pH 9 when incubated at 55 °C.	115
Figure 4.24:	Representative plates are showing the halo around the colony indicating the production of (A) mannanase at pH 5, (B) mannanase at pH 7, (C) mannanase at pH 9, (D) xylanase at pH 5, (E) xylanase at pH 7, (F) xylanase at pH 9, (G) cellulase at pH 5, (H) cellulase at pH 7 and (I) cellulase at pH 9 when incubated at 65 °C.	116
Figure 4.25(a):	Total genomic DNAs of the 10 bacterial isolates on 1% agarose gel.	120
Figure 4.25(b):	Total genomic DNAs of the six bacterial isolates on 1% agarose gel.	121
Figure 4.26:	The 16S rDNA fragments of the 16 bacteria	122
Figure 4.27:	Phylogenetic tree of 16 bacterial isolates constructed using Neighbour-joining method	123

## LIST OF ABBEVIATION

%	Percent
:	Ratio
/	per
=	Equal
>	More than
<	Less than
°C	Degree of Celsius
$\alpha$	Alpha
AIA	Actinomycete Isolation Agar
ARDRA	Amplified Ribosomal DNA Restriction Analysis
AFLP	Amplified Fragment Length Polymorphism
$\beta$	Beta
BLAST	Basic local alignment search tool
bp	Base pair
BSA	Bovine Serum Albumin
Ca	Calcium
CaCl <sub>2</sub>	Calcium chloride
CYC	Czapex-dox Yeast extract Casamino acid
DNA	Deoxyribonucleic acid
DNase	Deoxyribonuclease
CBDs	Cellulose-binding domains
CMC	Carboxymethyl Cellulose
CTAB	Cetyltrimethyl ammonium bromide
CPO	Crude Palm Oil
DP	Degree of polymerization
dNTP	deoxynucleoside-5'-triphosphate
DNS	Dinitrosalicylic Acid
dH <sub>2</sub> O	Distilled water
EDTA	Ethylenediaminetetra- acetate

EFB	Empty Fruit Bunch
EM	Effective microbe
EtBr	Ethidium Bromide
E-value	Expected value
FFB	Fresh Fruit Bunch
g	Gram
h	hour
kb	Kilo base
kg	kilogram
L	Litre
LBG	Locust Bean Gum
LMW	Low Molecular Weight
m	meter
MJ	Mega joule
mm	Millimetre
mM	Millimolar
mg	Milligram
ml	Millilitre
MgCl <sub>2</sub>	Magnesium chloride
μ	Micro
M	Molar
Min	Minute
MF	Mescarp Fibre
MOP	Molded Oil Palm
μL	Microlitre
μg	Microgram
μmol	Micromole
NaOH	Sodium hydroxide
NA	Nutrient agar
NB	Nutrient Broth



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nm	Nanometre
PCI	Phenol-Chloroform-Isoamyl
PCR	Polymerase Chain Reaction
PDA	Potato Dextrose Agar
PFAD	Palm Fatty Acid Distillate
PKC	Palm Kernel Cake
PKE	Palm Kernel Expeller
PKM	Palm Kernel Meal
POME	Palm Oil Mill Effluent
POS	Palm Oil Sludge
Psi	Pounds per square inch
RFLP	Restriction Fragment Length Polymorphism
RAPD	Randomly Amplified Polymorphic DNA
RNA	Ribonucleic acid
RBB	Remazol Brilliant Blue
RNase	Ribonuclease
RPM	Revolutions per minute
S	Svedberg unit
sdH <sub>2</sub> O	Sterile distilled water
SDS	Sodium dodecile sulphate
SCN	Starch Casein Nitrate
TBE	Tris- Boric acid-EDTA
T-RFLP	Terminal Restriction Fragment Length Polymorphism
U	Unit
V	Volt
x	Times
YEPD	Yeast Extract Peptone Dextrose

## LIST OF APPENDIX

	Page
APPENDIX A Agars, Broths and Chemicals preparation	165
APPENDIX B Solutions Preparation	170
APPENDIX C Screening profiles of isolated microorganisms	172
APPENDIX D Chromatogram of the sequencing results	200
APPENDIX E Partial 16S rDNA sequences of the bacterial isolates used for Basic Local Alignment Search Tool (BLAST) analysis	215
APPENDIX F Alignment of the closest BLAST match of the 16 isolates	218



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## CHAPTER 1

### INTRODUCTION

The oil palm sector is one of the major industries in Malaysia. The growth of the palm oil industry in Malaysia has been phenomenal over the last 30 years. From merely 400 hectares planted in 1920, the total planted oil palm area increased progressively to 54,000 hectares by 1960 and by 1998, the oil palm planted area had increased to more than 3.0 million hectares (Industrial Processes and the Environment. Handbook No.3. Crude Palm Oil Industry, 1999). In 2007, the total oil palm planted area increased by 3.4% to 4.3 million hectares where Sabah remained as the largest oil palm planted State with 1.27 million hectares or 30% of the total planted area (Malaysian Palm Oil Board, 2007).

Today, Malaysia is the world's largest producer and exporter of palm oil accounting for nearly 49.5% of world production and 64.5% of world exports (Industrial Processes and the Environment. Handbook No.3. Crude Palm Oil Industry, 1999). In the year 2007, Malaysia produced 15.8 million tonnes of crude palm oil and 1.91 million tonnes of crude palm kernel oil which showed a decline of 0.4% and 2.5% compared to the year 2006 for crude palm oil and crude palm kernel oil respectively. The decline was mainly attributed to the effects of flood damage during the early part of the year and biological stress, which affected the palm trees especially during the first half of 2007. However, the crude palm oil production is predicted to rise to 16.2 million tonnes in 2008 because of improvement in yields and an expansion in matured area (Malaysian Palm Oil Board, 2007). Malaysia exported a variety of oil palm products which include palm oil, palm kernel oil, palm kernel cake, oleochemicals and finished products. The total export volume of oil palm products declined by 3.0% or 0.60 million tonnes to 19.56 million tonnes in 2007 from 20.16 million tonnes in 2006 (Malaysian Palm Oil Board, 2007).

The extensively rapid expansion of the palm oil sector had generated abundant of by-products. Palm kernel cake (PKC), empty fruit bunches (EFB), fibre, shell and potato ash are among the major by-products generated in the palm oil extraction process. This has subsequently given rise to their disposable problem. The government has opted for a "zero waste" concept which is environment friendly and is centered on complete recycling or utilization of all perceived waste components and by-products generated by the oil palm sector (Industrial Processes and the Environment. Handbook No.3. Crude Palm Oil Industry, 1999).

Palm kernel cake (PKC) is one of the many major oil palm by-products and is obtained from the kernel after the oil has been extracted. Nutritionally, PKC contain a moderate amount of protein and carbohydrate making it a useful source of protein and energy for livestock and it is commonly used in animal feed (Hutagalung, 1981). PKC has been widely used as ruminant feed (Broderick *et al.*, 1988; Moss and Givens, 1994; Umunna *et al.*, 1994; Chandrasekariah *et al.*, 2001), pig diets (Thorne *et al.*, 1989; Agunbiande *et al.*, 1999; Kim *et al.*, 2001) and rabbit diets (Aduku *et al.*, 1988; Aganga *et al.*, 1991). Due to the presence of fibrous materials in PKC such as mannan, galactomannan, xylan and arabinoxylan coupled with high fibre content, low palatability and lack of several essential amino acids, their inclusions in poultry diet are very limited. Much research has been carried out to determine the quality of PKC and its maximum level in poultry diets (Wignjoesastro *et al.*, 1972; Onwundike, 1986; Paniraghi, 1992; Perez *et al.*, 2000) but few studies have been done to overcome the physical and nutritional barriers. Methods that had been used to improve the quality of PKC are through supplementation with biotin (Oloyo, 1991), sodium hydroxide (Nwokolo *et al.*, 1977) and enzymes (Pluske *et al.*, 1997).

Treatment of PKC with enzymes to improve the availability of nutrients and proteins of PKC is done either by adding fibrolytic enzyme-producing microorganisms to the PKC-based poultry feed or by adding purified fibrolytic enzymes to the PKC based feed. The latter is commonly practice in Malaysia but it is very costly as commercially available enzymes are expensive. Malaysia has to purchase the enzymes abroad either from Denmark, Netherlands, Belgium and

other country, making the cost of using PKC feed produced by Malaysia very expensive (Ibrahim, 2008).

One way to overcome the high cost of production of treated PKC is to treat PKC using locally isolated fibrolytic microorganisms. Malaysia has a very diverse genetic resources and microorganisms (Krishnapillay *et al.*, 2003). These microorganisms produce various useful enzymes such as galactomannanases, endoglucanases and xylanases that can be used to treat PKC (Arcand *et al.*, 1993; Stoll *et al.*, 1999). Studies on the use of enzymes to improve the nutritive value of PKC were mainly carried out by applying a single enzyme, particularly the mannanase. At the moment, no data is available on the supplementation of PKC with combinations of enzymes in feeding trials with poultry. As PKC contain a number of non-starch polysaccharides which are mostly indigestible, the inclusion of several non-starch polysaccharide-degrading enzymes can support and accelerate their digestion in the alimentary tract of poultry.

Hence, this study was carried out to identify the potential microorganisms with fibrolytic activities capable of digesting mannan, xylan, cellulose and other fibrous materials, and at the same time be able to produce lipase to enable them to grow on PKC. The focus of this study was on the fibrolytic enzymes which include galactomannanase, cellulase, and xylanase. Empty fruit bunch (EFB) compost was chosen as the source of microorganisms because EFB is another major by-product of oil palm and is highly fibrous in nature. During its composting process, three general categories of microorganisms: bacteria, actinomycetes and fungi were present (Thambirajah *et al.*, 1995). In general, composting is a process managed by humans involving the cultivation of microorganisms that degrade organic matter in the presence of oxygen. Additionally, microorganisms from the environment and the EFB itself will contribute to the composting process. At certain stage of composting, the compost becomes so heavily populated with thermophilic microorganisms that it generates massive heat in the composting process that formed an ideal environment for thermophilic microorganisms to grow (Cooperband, 2000). Thus, the diversity of microorganisms in the composting process coupled with the high incubation temperature of the compost makes EFB