



# Certificate

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## Golden Research Thoughts

This is to certify that our Editorial, Advisory, and Review Board Accepted Research Paper of Dr. /Shri. /Smt.: C. B. Dalbhide Topic:- Study Of Amylase Production By Using Aspergillus Species From Spoiled Fruits College:- P. G. Department of Microbiology, Yashwantrao Chavan College of Science, Karad, Dist. Satara. M. S. India. The Research paper is Original & Innovative it is Done Double Blind Peer Reviewed. Your Article is Published in The Month of May Year 2014



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## Article Review Report



# Golden Research Thoughts

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## ABSTRACT:

The study presents production of amylase by Aspergillus species in solid state fermentation using agro- industrial waste; wheat bran as a substrate. Attempt has been made to isolate Aspergillus species from native source i.e. spoiled fruits. The study presents production of amylase by Aspergillus species in solid state fermentation using agro- industrial waste; wheat bran as a substrate. Attempt has been made to isolate Aspergillus species from native source i.e. spoiled fruits

**Abstract Report:** The Title Accurately Said The Study was About.

## INTRODUCTION:

Enzymes are biological catalysts. They are protein molecules produced in living cells having the very important function of catalyzing biochemical reactions that are necessary for the metabolic activity and thereby the living status of the cell. Enzymes are of plant, animal and microbial origin. Enzymes are among the most important products obtained for human needs through microbial sources (1). Enzymes can be produced commercially by using microorganisms for various purposes. Many types of industries, to aid in the generation of their products, utilize enzymes as in production of cheese, alcohol, bread etc. (2)

**Introduction Report:** This Article Include Full Introduction, Methods, Results & Introduction Section.

## METHODS & MATERIALS:

**Collection of Samples:** Three different types of spoiled fruits namely Guava (Psidium guajava), Pomegranate (Punica granatum), Apple (Pyrus malus) showing black moldy spots on the surface were collected from fruit market of Karad City. All fruits were separately kept into polythene bags. Bags were sealed tightly and were brought to laboratory and stored in refrigerator at 40C till further use.

**Isolation and purification of Aspergillus spp:** Isolation of Aspergillus cultures from each fruit samples was done by suspending small amount of moldy spot material with the help of sterile forceps in sterile saline aseptically. A loopful of each sample was streak inoculated on sterile Martin Rose Bengal agar medium and plates were incubated at 27 C for 5 days. After incubation the suspected colonies of Aspergillus were further purified by re-streaking on Sabouraud's agar and maintained on Potato Dextrose Agar slants at refrigeration temperature. The fresh transfers were given after every 2 months.

**Methods & Materials Report:** Tables/Boxes/Diagram & Images are Used to Explain Specific Points or Background Information. Figures That The Plotted Parameters are Clearly Mentioned.

## RESULT:

In all 3 different fungal cultures from 3 different spoiled fruit samples were isolated and appropriately coded. The samples constitute one isolate each from spoiled Guava, Pomegranate and Apple.

**Result Report:** Conclusion of this paper clearly supported results.

## CONCLUSION:

- All the three isolates of Aspergillus viz 'Pgu', 'Pgr' And 'Pma' produced amylase by solid state fermentation and submerged fermentation and surface culture method.
- All isolates were variable with respect to amount of amylase by different fermentation methods. Among the 3 fermentation process, solid state fermentation was found to produce the highest amount of enzyme amylase as compared with submerged fermentation and surface culture fermentation.

**Conclusion Report:** The Text is Rounded off with a Conclusion that Discusses the Implication of The Findings & Ideas Discussed & Their Impact on Future Research Direction.

## REFERENCES:

- Prescott S.C. and Dunn C.G. 1949 4th edition 'Mold enzyme preparation, uses and products' In' Industrial Microbiology' CBS publication and distributors, New Delhi 110 032.
- Prescott S.C. and Dunn C.G. 1949 4th edition 'Mold enzyme preparation, uses and products' In' Industrial Microbiology' CBS publication and distributors, New Delhi 110 032.
- Mitchell D. A. and Lonsane B. K., 1990. General principles of solid state fermentation. Publication of oxford London. hno1, 83:1012-1018.

**Reference Report:** There are Places where the Author C. B. Dalbhide Need to Cite a Reference, but Have Not

## RECOMMENDATIONS:

**Abstract Report:** Introduce New Regular For Content & Communication.

## SUMMARY OF ARTICLE:

	Very	High	Average	Low	Very Low
1. Interest of the topic to the readers	✓				
2. Originally & Novelty of the ideas		✓			
3. Importance of the proposed ideas			✓		
4. Timelines	✓				
5. Sufficient information to support the assertions made & conclusion drawn		✓			
6. Quality of writing(Organization, Clarity, Accuracy Grammer)	✓				
7. References & Citation(Up-to-date, Appropriate Sufficient)			✓		

**This Article is Innovative & Original, No Plagiarism Detected**

## Future Research Suggestions

This Article can expand further research for MINOR/MAJOR Research Project at UGC



## Future Research Planning :

- Career For Faculty (<http://academicprofile.org/Professor/CareerForFaculty.aspx>)
- Academic Plan (<http://academicprofile.org/Professor/AcademicPlan.aspx>)
- Regarding Professor Promotion (<http://academicprofile.org/Professor/regardingPromotion.aspx>)
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- Online Course on Research (<http://onlineresearch.in/Default.aspx>)