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*Mucor*

*Mucor*

*Mucor circinelloides* f.janssenii

*Mucor hiemalis* f.silvaticus

*Mucor plumbeus* *Mucor circinelloides* f.lusitanicus

*Mucor* :

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*Mucor*

PDA

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%

%

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*Mucor*

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*Mucor hiemalis* f.*silvaticus*  
/ BSA ( )

*Mucor circinelloides* f.*janssenii*  
/

SAS (V.9.1)

*Mucor circinelloides* f.*lusitanicus*  
/

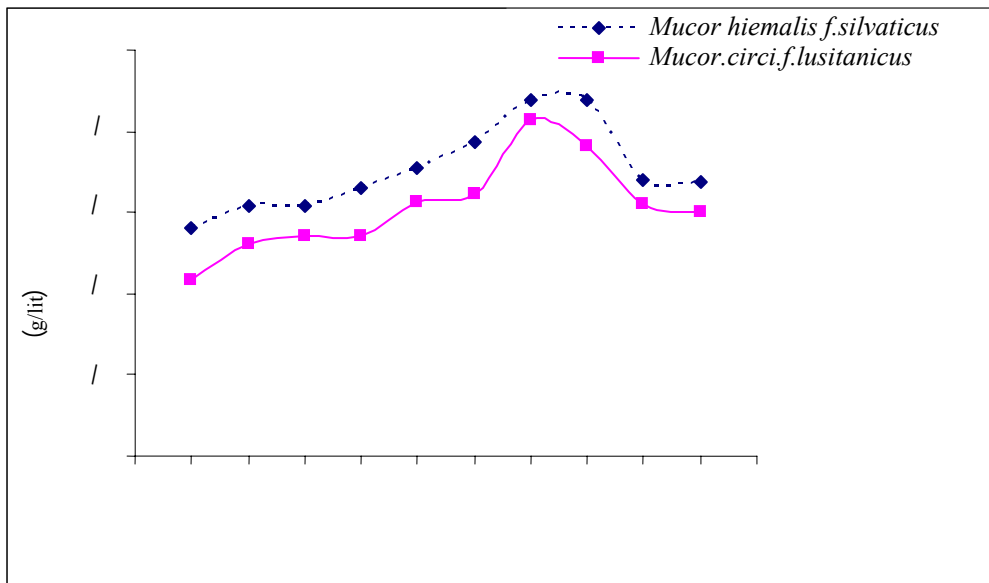
/ *Mucor plumbeus*

( )

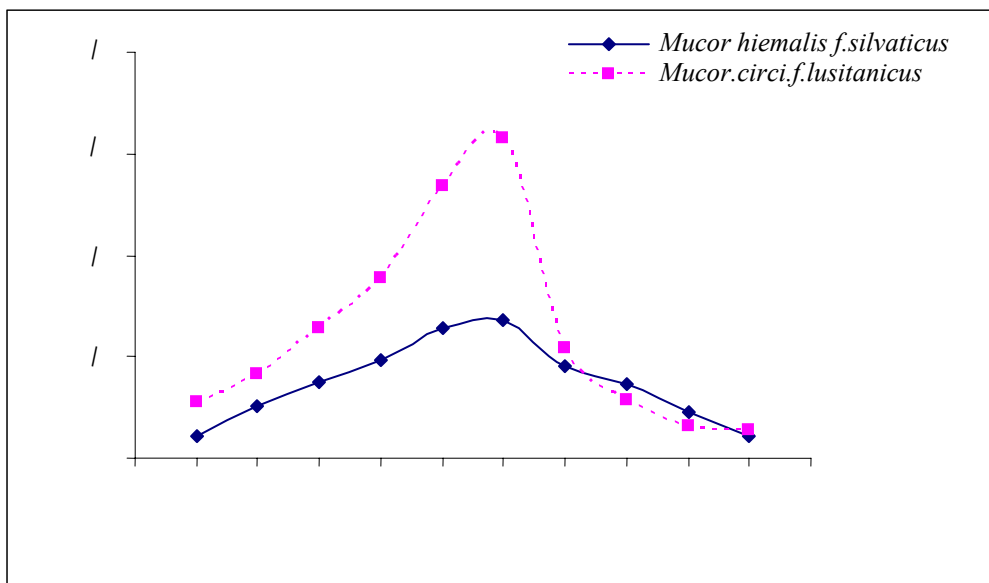
	(g/lit)	(mg/lit)
<i>Mucor circinelloides</i> f. <i>circinelloides</i>	/ AB	/ E
<i>Mucor circinelloides</i> f. <i>janssenii</i>	/ EF	/ AB
<i>Mucor circinelloides</i> f. <i>lusitanicus</i>	/ CD	/ A
<i>Mucor hiemalis</i> f. <i>corticola</i>	/ B	/ EF
<i>Mucor hiemalis</i> f. <i>silvaticus</i>	/ A	/ CD
<i>Mucor plumbeus</i>	/ C	/ F
<i>Mucor racemosus</i> f. <i>chibinensis</i>	/ E	/ C
<i>Mucor strictus</i>	/ BC	/ CD

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*Mucor circinelloides f. lusitanicus* *Mucor hiemalis f. silvaticus*



*Mucor circinelloides f. lusitanicus* *Mucor hiemalis f. silvaticus*

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*Mucor hiemalis* f.*silvaticus*

pH

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*Mucor circinelloides*

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f.*lusitanicus*

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pH)

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## A Study on Released Sugars From Pectin and Related Proteins By Several *Mocur*

M.H. Maleki<sup>1</sup>, G.A. Ranjbar<sup>2</sup>, M.A. Tajick<sup>2</sup>, A. Asgharzadeh<sup>3</sup> and A. Lotfi<sup>4</sup>

### Abstract

The present study was aimed to screen the pectinase activity from some genera of *Mocur* in laboratory conditions. Pectin was used as the only carbon source in a minimal culture medium. Tow days after inoculation released proteins and sugars were assayed with related reagents and repeated each 2 days up to 21<sup>th</sup> day. Statistical analysis showed significant variation in released sugars and released proteins among tested genera. *Mucor hiemalis silvaticus* had highest and *Mucor circinelloides janssenii* had lowest sugar levels. Also *Mucor circinelloides* f. *lusitanicus* had highest and *Mucor plumbeus* had lowest protein levels. Glucose and protein levels for superior Species have increased until 15 and 13 days, respectively for glucose and protein after inoculation, then decreased until 25<sup>th</sup> day, but had no variation until 30<sup>th</sup> day. These results showed that isolates belong to the same forms had no significance difference in pectinase activity.

**Keywords:** *Mocur*, Pectin, Spectrophotometer, Pectinase activity

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1- Former M. Sc. Student, Sari Agricultural Sciences and Natural Resources University  
2- Assistant Professor, Sari Agricultural Sciences and Natural Resources University  
3- Associate Professor, Soil and Water Research Institute, Tehran  
4- Instructor, Sari Agricultural Sciences and Natural Resources University