

## Production of Glutamic acid using banana peel

S Geetha and R Bhagya Lakshmi

Andhra University, India

India is the largest producer of Banana with 13.90 million tonnes per year. The demand for Banana in India, particularly in its urban areas has been increasing at a high rate. In view of this, the present paper deals with the utilization of banana peel in the production of Glutamic Acid. Glutamic acid is a non-essential amino acid which acts as a fuel for Brain, Food industry, Cosmetics, Pharmaceuticals and medicine. Submerged fermentation process is capable producing Amino acids

in an economical and eco friendly way.

In this study, Glutamic acid is produced by submerged fermentation using Banana peels which offers a economical way of Amino acid production. Production of Glutamic acid is greatly influenced by factors like temperature, pH, urea, biotin. 1-5 micrograms highly influences the production of Glutamic acid. In this investigation, expected yield is obtained.

### Biography

Avinash Sinha is a Senior Research fellow at the Department of Biosciences & Bioengineering at IIT Bombay and is currently pursuing his PhD in field of antibiotic fermentation technology and metabolic engineering. His PhD topic is "Sequence of Uptake, Regulation and Fate of Substitutable Substrates in Antibiotic Fermentation". He has done his M. Tech and B. Tech in the field of chemical engineering. His areas of interest include systems biology, fermentation technology, environmental biotechnology, biotransformation, waste reclamation and environmental pollution control.

### References

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