**Physico-chemical studies on the growth of an Ochratoxin A-degrading *Rhizopus* sp.**

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**Abstract:**Studies were conducted on the effects of some physico-chemical factors such as pH, temperature and various mineral elements on the vegetative growth of an Ochratoxin A-degrading *Rhizopus* sp. The pH studies revealed an increase in mycelial weight as the pH of the medium increase, with a mycelial weight of 18.0+2.0333 mg/50cm3 at pH 3.0, 73.0+1.0837 mg/50cm3 at pH 4.0 before reaching the peak (106.0+1.4204 mg/50 cm3) at pH 5.0. Thereafter, an increase in pH resulted in a reduction in mycelia weight with no growth detected at pH 9.0. Temperature studied showed that a temperature of 30 ºC produced the highest mycelial weight of 145.5 mg/50 cm3 closely followed by 120.6 mg/50 cm3 at 35 ºC while the lowest mycelial weight (15.5 mg/50 cm3) was recorded at 20 ºC and no growth detected at 15 ºC. Among the various microelements investigated, Zinc appears to be the most important with a Zinc-free medium producing the poorest mycelia weight of 37.01+0.6666 mg/ 50 cm3 while Cobalt appears not to play any significant role in the growth of this *Rhizopus* sp. as the Cobalt-free medium produced identical mycelial weight (57.3 mg/50 cm3) with the medium containing all the nutrients. Investigation of the macroelement requirement of the organism showed that Calcium is the most important with a Calcium-free medium producing the poorest growth of 15.0+0.7676 mg/50 cm3 while the best growth was (50.7+0.4096 mg/50 cm3) was observed in a complete medium without Magnesium..

[Ilesanmi Fadahunsi, Emmanuel Garubaand Olayinka Elutade. Physico-chemical studies on the growth of an Ochratoxin A-degrading *Rhizopus* sp. Nature and Science 2011;9(7):240-244].(ISSN: 1545-1003). <http://www.sciencepub.net/nature>

**Keywords**: Temperature, pH, Microelements, Macroelements, physic-chemical

**Introduction**

 Mycotoxins are chemically and structurally diverse compounds produced by many fungi as their secondary metabolites which under certain environmental conditions can contaminate food and feed ingredients. These mycotoxins usually contaminate food and feed ingredients in two ways: the fungi may grow as pathogens on plants crops or may grow saprophytically on stored plant products (Gleen, 2007) and the ingestion of these mycotoxins often results in undesirable biological reactions varying from acute disease state and death, to chronic disease states, and economically important but clinically obscure changes in growth, production and immunosuppression (Bakutis *et al*., 2005), reduced reproductive capacities (Fink-Gremmels, 2005).

 Among the vast majority of mycotoxins identified, Ochratoxin A (OTA) is one of the most important (Abrunhosa *et al*., 2010) and it has been experimentally shown to be teratogenic, a potent renal carcinogen, immunosuppressive, an enzyme inhibitor with effects on lipid peroxidation. It has also been listed as a possible carcinogen of group 2B by the International Agency for Research on Cancer (IARC, 1995). It has also been implicated in Balkan Endemic Nephropathy (BEN) (Pfohl-Leszkowicz *et al*., 2002).

 Owing to the adverse health conditions (in some cases death) and several economic losses resulting from consumption of Ochratoxin A-contaminated food and feed commodities, various pre- and post- harvest strategies have been identified to prevent or at least reduce to the barest minimum the adverse effects resulting from exposure of man and animal to mycotoxins (Jouany, 2007). The post harvest strategies are usually categorised into three: physical, chemical and biological, however, the most promising approach to decontaminate feed is the biological detoxification, since enzymes are substrate specific (Liu *et al*., 2001).

 Several attempts into the biological detoxification of Ochratoxin A have led to the publication of several reports involving the use of different organisms to degrade OTA (Sÿkrinjar *et al*., 1996; Varga *et al*., 2000; Abrunhosa *et al*., 2002; Varga *et al*., 2005; Fuchs *et al*., 2008; Abrunhosa *et al*., 2010; Mateo *et al*., 2010). However, there is paucity of information on the nutrition requirements of these Ochratoxin A-degrading organisms which is important when considering the use of these organisms in biological detoxification of Ochratoxin A. This study attempts were made to investigate the effect physic-chemical parameters on the growth of a *Rhizopus* sp. that is capable of degrading about 90% of 8.0 mg Ochratoxin A per litre in vivo after 15 days of incubation at 30 OC (Garuba, data unpublished).

**Materials and methods**

**Microorganism**

A recently isolated *Rhizopus* sp. from spoilt “Ori” (a Nigerian fermented food) capable of degrading about 90% of 8.0 mg Ochratoxin A per litre in vivo after 15 days of incubation at 30 OC (Garuba, data unpublished). was used in this study. The organism was maintained on Potato Dextrose Agar slants supplemented with chloramphenicol 50 ppm at 4 OC.

**Inoculum preparation**

 Inoculum used in this study was prepared using the method of Nahar *et al*. (2008).

**Effect of pH**

 The effect of varying temperature regimes on the mycelia growth of *Rhizopus* sp. was determined in a basal containing (g/l) FeS04,(0.01), MgS04. 7H20 (0.5), KH2P04 (0.05), fructose (10), yeast extract (2.5), KN03 (1.55). The medium was adjusted pH values of 3, 4, 5, 6, 7, 8, and 9 using 0.1 M HCl or 0.1 M NaOH and then dispensed in 50 ml aliquots into 250 ml Erlenmeyer Flasks and sterilized by autoclaving at 121 OC for 15 minutes. Each flask was then separately inoculated with a 5 mm mycelia disc of a 5 day old *Rhizopus* sp. and incubated for 120 h at 30 OC. The mycelia was harvested and quantified using the mycelia dry weight as described by Fasidi and Olorunmaiye (1994). Each treatment was done in triplicates.

**Temperature**

 The effect of varying temperature regimes on the mycelia growth of *Rhizopus* sp. was determined using the basal medium above. The medium was adjusted to the optimum growth pH and dispensed in 50 ml aliquot into 250 ml Erlenmeyer flasks, sterilized and inoculated as described above. Incubation was carried out at 20 ºC, 25 ºC, 30 ºC, 35 ºC, 40 ºC and 45 ºC respectively for 120 h and each treatment was set up in triplicates. After 120 h of incubation, the mycelia was harvested and the mycelia dry weight was determined as previously described.

**Effect of different Mineral elements**

*Microelement*

 The basal medium of Fasidi and Jonathan (1994) was employed for this study with the sulphate form of the trace elements (Fe2+, Mn 2+, Zn2+, Co2+, Cu2+) supplemented (10.0 mg/L) separately in the basal medium. Controls with all and without any trace element were also set up

*Macroelement*

 The basal medium used for the microelements above was also employed for this study. However, CaCl2 was replaced with NH4Cl in the medium to study the effect of Calcium and also KH2PO4, MgSO4,NaNO3 replaced with their corresponding ammonium conjugate to study the effect of Potassium, Magnesium and Sodium respectively. Controls were also set up as previously described above.

**Statistical analysis**

 Results obtained in this study were subjected to analysis of variance using ANOVA and separation of means was carried out by Duncan’s Multiple Range Test (Duncan, 1955).

**Results and Discussion**

 The results of effect of different pH regimes (pH 3-9) on the growth of this *Rhizopus* sp. are presented in Table 1. The results showed that the organism is capable of growing over a wide range of pH, however, the best mycelial growth of 106.0+1.4204 mg/50 cm3 was obtained at slightly acidic pH (5.0) which was closely followed and significantly different (P < 0.01) from 98.0+0.8505 mg/50 cm3 at pH 6.0. The results also indicated poor mycelial growth at pH 8 (45.1+0.3712 mg/50 cm3) and no growth was observed at pH 9 (Table 1). These results agree with that of Dix and Webster (1995) which reported that fungi naturally grow at acidic pH. Similarly, Owens *et al*. (2002) using the hyphal extension method reported an optimal growth of *Rhizopus* sp. at slightly acidic pH. This *Rhizopus* sp. can then be said to be acidophilic. This observation could be due to the fact that at the optimum pH (5.0), the permeability of the cell wall reaches its optimum allowing the easy diffusion of nutrients needed for growth into the cell (Griffin, 1994).

 The influence of different temperature regimes on the growth of the *Rhizopus* sp. showed that all the temperature tested (except 15 ºC) supported the growth of this organism. The highest mycelial weight (145.5 mg/50 cm3) was however recorded at 30 ºC closely followed by 120.6 mg/50 cm3 at 35 ºC and 80.6 mg/50 cm3 at 25 ºC. Thus the optimum temperature for this *Rhizopus* sp. was 30 ºC. The poorest mycelial growth of 15.5 mg/50 cm3 was however recorded at 20 ºC with no growth detected at 15 ºC. Similar results were also observed by Nahas (1988) which reported a growth temperature range of 20-40 ºC for *Rhizopus oligosporus* and Huang *et al*. (2003) which reported a temperature growth range of 30-38 ºC for the growth of *Rhizopus arrhizus*. Furthermore, Kungus (2011) and Zhang *et al*. (2007) reported that temperature is one of the most important environmental factors affecting the fungal growth and metabolite production hence it is important to know the optimum temperature for growth of each microorganism. The optimum growth temperature with the highest mycelia weight could be adduced to the fact this temperature is favourable for the efficient progression of chemical reactions necessary for growth of the organism (Burge, 2006).

 The effects of various micro and macro elements on the vegetative growth of this *Rhizopus* sp. is presented in Table 3. The results revealed that certain mineral elements are needed for growth by the *Rhizopus* sp than others. A complete medium without Zn2+ gave the poorest growth of 37.01+0.6666 mg/50 cm3 closely followed and significantly (*P* <0.01) different by a complete medium without Fe2+ with a mycelial weight of 43.01+0.6667 mg/50 cm3 and the Mn2+-free medium (50.0+0.3333 mg/50 cm3). Zinc has been reported to be an essential component of various enzyme systems involved in energy production, protein synthesis, and growth regulation (Moat *et al*., 2002; Prescott *et al*., 2008), hence confirming the poor growth observed in a Zinc-free medium in this study. The poor growth observed with the Iron-free medium could be as a result of the improper functioning of a heme-like porphyrin and iron-sulfur cluster which are needed for electron transfer needed for growth (Moat *et al*., 2002). Poor growth observed in the Mn2+-free medium could be due to improper functioning of phosphate group transfer system during cellular respiration (Prescott *et al*., 2008). A complete medium without Co2+ gave mycelial weight of 57.3 mg/50 cm3, value of which is similar to value observed in the medium containing all the nutrients (57.0+1.6607 mg/50 cm3). This suggests that the incorporation of this element into the medium does may not play a significant role in the growth of this *Rhizopus* sp.

Table 1: Effect of pH on the vegetative growth of *Rhizopus* sp.

|  |  |
| --- | --- |
| pH | Mycelial dry weight (mg/50 cm3) |
| 3 | 18.0+2.0333a |
| 4 | 73.0+1.0837b |
| 5 | 106.0+1.4240ab |
| 6 | 98.0+0.8505abc |
| 7 | 66.0+1.8037ab |
| 8 | 45.1+0.3712c |
| 9 | - |

Data are means of three replicates + SEM. Values followed by the same letters are not significantly different by Duncan’s multiple range test (*P* < 0.01).

Table 2: Effect of different temperature regimes on the vegetative growth of *Rhizopus* sp.

|  |  |
| --- | --- |
| Temperature (ºC) | Mycelia dry weight (mg/50 cm3) |
| 15 | - |
| 20 | 15.5+0.8821a |
| 25 | 80.6+0.1155b |
| 30 | 145.5+0.0000a |
| 35 | 120.6+0.5812e |
| 40 | 34.6. 5+0.0000a |
| 45 | 20.8+0.6667c |

Data are means of three replicates + SEM. Values followed by the same letters are not significantly different by Duncan’s multiple range test (*P* < 0.01).

Table 3: Effect of mineral elements on the vegetative growth of *Rhizopus* sp.

|  |  |
| --- | --- |
| Mineral elements | Mycelia dry weight (mg/50 cm3) |
| Microelements |  |
| Basal medium only (control 1) | 18.3+ 0.2796ab |
| Complete medium minus Co2+ | 57.3+0.000cd |
| Complete medium minus Cu2+ | 45.00+0.6667c |
| Complete medium minus Fe2+ | 43.01+0.6667ab |
| Complete medium minus Mn2+ | 50.01+0.3333a |
| Complete medium minus Zn2+ | 37.01+0.6666ab |
| Complete medium with all the elements (control 2) | 57.0+1.6607c |
| Macroelements |  |
| Basal medium only (control 1) | 15.0+2.8868b |
| Complete medium minus Ca2+ | 15.0+0.7676a |
| Complete medium minus K+ | 48.6+1.4530a |
| Complete medium minus Mg2+ | 50.7+0.4096b |
| Complete medium minus Na+ | 33.3+0.6667ab |
| Complete medium + all elements | 53.30+7.264bc |

Data are means of three replicates + SEM. Values followed by the same letters are not significantly different by Duncan’s multiple range test (*P* = 0.01)

 In the series of macroelements investigated in this study, a complete medium without calcium gave the poorest growth (15.0+0.7676 mg/50 cm3), followed by a complete medium without sodium and potassium with mycelial weights of 33.3+0.6667 mg/50 cm3 and 48.6+1.4530 mg/50 cm3 respectively while a complete medium without magnesium had the best growth (50.7+0.4096 mg/50 cm3) (Table 3). This result implies that all the macroelements investigated in this study play significant role in the growth of this *Rhizopus* sp. with calcium being the element probable needed most. Calcium has been reported to play a significant role in cell regulation, maintenance of cell structure and cell differentiation process (Dominguez, 2004), hence, a poor growth observed in the calcium free medium. Poor growth recorded in the potassium-free medium could be a as a result of improper regulation of cellular osmotic potential which brings about turgor pressure needed for fungal growth (Jonathan and Fasidi, 2003). Magnesium is reported to act as cofactor for many enzymes, complexes with ATP and also stabilizes ribosome and cell membrane (28) confirming the poor growth observed in the Magnesium-free medium.

 In conclusion, this paper reports that for the cultivation of this Ochratoxin A-degrading *Rhizopus* sp. on synthetic media, a pH 5.0, temperature of 30 ºC will be appropriate. Also various mineral elements such as Calcium, Magnesium, Sodium and Potassium (among the macroelements) and Manganese, Zinc, and Iron (among the microelements) needed to be included in synthetic medium for optimum growth of the *Rhizopus* sp. Information such as this can be employed in the use of this organism for decontamination and detoxification of OTA-contaminated food and feed commodities thereby, reducing the problems associated with the exposure of humans and animals to OTA-contaminated food and feed commodities in these areas.

**Acknowledgment**

 The authors are grateful to the Mrs B. Atobatele of the Department of Biological sciences, Bowen University Iwo, for technical assistance provided during the course of this work.

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6-23-2011