



A process for amylase production



> **Description** This invention consists of a process for the economical production of amylases via solid state fermentation. The process is based on minimum conditions of salts associated with wheat bran, an abundant and low cost byproduct of wheat milling in Brazil, using a fungus that is efficient, rustic and safe for use in food.

> **Problem** The development of new technologies for the effective use of wastes has been a growing concern over the years, since the agroindustry generates not only end products but also large quantities of byproducts.

> **Benefits** This invention consists of an economically attractive process for the production of amylase via solid state fermentation. This process involves the use of a wheat bran-based medium supplemented with inexpensive salts and the fungus *Rhizopus microsporus* var. *oligosporus*. The method not only leads to higher enzyme production yields than the currently available one but is also simple to implement, low cost, and offers food safety.