

## CHAPTER V

### CONCLUSIONS

1. Both isoamylase and pullulanase activities of DBE were found in parenchyma of cassava tuber cv. KU50. During development of tubers, both activities increased to the highest level in 9 months old tubers.
2. Crude DBE from parenchyma of 9 months old tuber were partially purified by 60% ammonium sulfate precipitation, DEAE-Sepharose and Sephacryl S-200 columns.
3. Isoamylase activity was eluted from DEAE-Sepharose column at 0.1 M NaCl. Final purification by Sephacryl S-200 column yielded 14.6 folds purified ISA with 2.3% yield.
4. Pullulanase activity was eluted from DEAE-Sepharose column at 0.15 M NaCl. Final purification by Sephacryl S-200 column yielded 20 folds purified pullulanase with 8% yield.
5. The native molecular weight of isoamylase was determined to be 98 kDa by gel filtration on Sephacryl S-200. The molecular weight from SDS-PAGE were 41 and 34 kDa.
6. The native molecular weight of pullulanase was determined to be 175 kDa by gel filtration on Sephacryl S-200. The molecular weight from SDS-PAGE were 54, 46 and 41 kDa.
7. The optimum pH of both isoamylase and pullulanase activities was 6.0. The optimum temperature of isoamylase and pullulanase were 70°C and 50°C, respectively. DBE was stable at 4-37°C for 24 hours.
8. IAA and NEM showed inhibitory effect on DBE while DTT, GSH and  $\beta$ -mercaptoethanol showed activating effect on the DBE.

9. Divalent metal ion,  $\text{Cu}^{2+}$  strongly inhibited isoamylase and pullulanase.  $\text{Co}^{2+}$  and  $\text{Mn}^{2+}$  at low concentrations activated pullulanase.  $\text{Co}^{2+}$  activated isoamylase.
10. The  $K_m$  and  $V_{max}$  of isoamylase were 21.14 mg/ml and 52.10 nmol maltose/min. The  $K_m$  and  $V_{max}$  of pullulanase were 39.49 mg/ml and 35.31 nmol maltose/min.
11. Pullulanase was highly specific to pullulan and can moderately hydrolyze amylopectin, soluble starch and amylose. Isoamylase was specific to amylopectin and had no activity on pullulan.