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## Affection about Citric acid Production from Alcoholic Distillery Waste Water used *Aspergillus niger* strain

Lee Yong-Hee, Lee Dong-Hwan, Chung Kyung-Tae<sup>1</sup>  
Suh Myung-Gyo<sup>2</sup>, Roh Jong-Su<sup>2</sup> and Lee Kook-Eui<sup>2</sup>

Research Institute of Basic Science & Department of Chemistry,  
Donguei University

<sup>1</sup>Life Science and Biotechnology Major, Donguei University

<sup>2</sup>Department of Medical Administration, Donguei Institute of Technology

We got following results in an experiment, because tapioca alcoholic distillery waste exhausting in alcoholic factory is fermentation substrate producing citric acid and treating waste by using *Aspergillus niger* strain. Citric acid concentration got into maximum by 6.09g/ℓ at 30°C when fermented changing culture temperature by 25°C, 30°C and 35°C using *Aspergillus niger* ATCC 9142 strains. According to result that fermentate by regulating of early pH maintaining culture temperature of flask concussion culture medium by 30°C, the citric acid production amount is highest by 6.37g/ℓ in original water waste being pH=4.3. The addition of NH<sub>4</sub>NO<sub>3</sub>, KH<sub>2</sub>PO<sub>4</sub> and manganese to search effect that nitrogen and phosphate sources and metal ion get in citric acid decreased the citric acid production as result. Affection of methanol and ethanol promoted citric acid production in experiment to search effect that addition of methanol, ethanol, isopropanol and *n*-propanol get in citric acid fermentation coming into effect.