

# Beneficial Microorganisms

# Production of Enzymes

Enzyme	Microorganism	Application
$\alpha$ -Amylase	<i>Aspergillus oryzae</i> <i>A.Niger</i> <i>Bacillus subtilis</i> <i>B.licheniforms</i>	Production of beer and alcohol Preparation of glucose syrups As a digestive aid Removal of starch sizes
Cellulase	<i>Aspergillus niger</i> <i>Trichoderma sp</i>	Production of alcohol and glucose
Pectinase	<i>Aspergillus sp</i> <i>Sclerotina libertina</i>	Clarification of fruit juices and wine Alcohol production, coffee concentration
Lipase	<i>Candida lipolytica</i> <i>Aspergillus niger</i>	Preparation of cheese Flavor production
Invertase	<i>Saccharomyces cerevisiae</i>	Preparation of artificial honey Confectionaries
Protease	<i>Aspergillus niger</i>	Digestive aid Substitute for calf rennet
Lactase	<i>Kluyveromyces sp</i>	Lactose hydrolysis

# Production of organic solvents

Organic Solvent	Microorganism	Application
Alcohol	<i>Yeast</i> <i>Saccharomyces cerevisiae</i> <i>S. ellipsoideus</i> <i>Kluyveromyces fragilis</i>  <i>Bacteria</i> <i>Zymomonas mobilis</i> <i>Candida pseudotropicalis</i> <i>C. utilis</i>	Alcohol as a fuel
Acetone	<i>Clostridium acetobutylicum</i>	Gelatinizing agent for nitrocellulose in the manufacture of explosive.
Butanol	<i>Clostridium acetobutylicum</i>	Required for the synthesis of butadiene to produce synthetic rubber.
Glycerol	<i>Bacillus subtilis</i>	Starting material for the manufacture of explosives

# Production of Organic acids

Organic acid	Microorganism	Application
Citric acid	<i>Aspergillus niger</i> <i>Penicillium luteum</i> <i>Candida catenulata</i> <i>Corynebacterium sp</i>	Flavouring agent in food and beverages. Antifoam agent. Agent for stabilization of fats, oils or ascorbic acid.
Gluconic acid	<i>Gluconobacter sp</i> <i>Aspergillus niger</i>	Additive to foods and beverages Used in the manufacture of metals, stainless steel and leather.
Lactic acid	<i>Lactobacillus sp</i>	Textile industry, Food additive, Intestinal treatment.
Acetic acid	<i>Gluconobacter sp</i> <i>Acetobacter sp</i>	Food industry

# Production of antimicrobial agents

Type	Agent	microorganism
Antibacterial	Penicillin G Streptomycin Gentamicin	<i>Penicillium sp</i> <i>Streptomyces sp</i> <i>Micromonospora purpurea</i>
Antitumor	Actinomycin D Mitomycin C	<i>Streptomyces sp</i> <i>Streptomyces sp</i>
Antifungal	Griseofulvin	<i>Penicillium sp</i>
Food preservative	Natamycin Nisin	<i>Streptomyces sp</i> <i>Streptomyces sp</i>
Antiprotozoal	Daunorubicin	<i>Streptomyces sp</i>
Antituberculosis	Refamycin	<i>Nocardia sp</i>



# Production of amino acids and vitamins

Type	Microorganism	Application
Amino acids		
Glutamic acid	<i>Corynebacterium glutamicum</i>	Flavour enhancer
Lysine	<i>Corynebacterium glutamicum</i>	Feed additive
L-Threonine	<i>E.coli</i> <i>Corynebacterium glutamicum</i>	Feed additive
L-Phenylalanine	<i>E.coli</i> <i>Corynebacterium glutamicum</i>	Aspartame production
L-Tryptophan	<i>E.coli</i> <i>Corynebacterium glutamicum</i>	Antioxidant
Vitamins		
Vitamin B12 (cyanocobalamin)	<i>Rhodopseudomonas protamicus</i>	Deficiency leads to pernicious anemia
Vitamin B2 (Riboflavin)	<i>Ashbya gossypii</i>	Growth and reproduction
β-Carotene (provitamin A)	<i>Blakeslea trispora</i>	Vision, proper growth and reproduction (Deficiency causes night blindness).

# Production of Food and Beverages

Type	Products	Microorganism
Dairy products	Cheese	<i>Streptococcus lactis</i> <i>Lactobacillus lactis</i> <i>Penicillium roqueforti</i>
	Yogurt	<i>Streptococcus thermophilus</i> <i>Lactobacillus bulgaricus</i>
	Bread	<i>Saccharomyces cerevisiae</i>
Alcoholic beverages	Beer	<i>Saccharomyces cerevisiae</i> <i>S. carlsbergensis</i>
	Wine	<i>Saccharomyces cerevisiae</i>
Single-Cell Protein		<i>Spirulina maxima</i>
		<i>Chlorella pyrenoidosa</i>
		<i>Saccharomyces cerevisiae</i>
		<i>Agaricus bisporus</i>

# Production of polysaccharides, polyhydroxyalkanoates, and lipids

Type	Microorganism	Application
Polysaccharides Xanthan Dextran Alginate	<i>Xanthomonas campestris</i> <i>Acetobacter sp</i> <i>Pseudomonas aeruginosa</i>	Food additive Wound dressing Thickening agent in food industry
Polyhydroxyalkanoates Polyhydroxybutyrate	<i>Ralstonia eutropha</i>	Biodegradable polymer
Lipids Docosahexaenoic acid	<i>Cryptocodinium cohnii</i>	Baby food



Microorganism	Application
<i>Rhizobium sp</i>	Nitrogen fixation
<i>Cyanobacteria</i>	Nitrogen fixation
<i>Bacillus thuringiensis</i>	Biocontrol agent
<i>Methanobacterium sp</i>	Methane production
<i>Thiobacillus ferrooxidans</i> <i>Thiobacillus thiooxidans</i>	Bioleaching (Extraction of metals from low grade ores)
<i>Pseudomonas sp</i>	Bioremediation
<i>Pseudomonas sp</i> , <i>Flavobacterium sp</i> , <i>Alcaligenes sp</i>	Waste water treatment