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**Characterization of Remazol Black B - degradation by
*Stenotrophomonas maltophilia***

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A bacterium was isolated from a waste water in Janglim, Korea. The isolate was gram-negative, rod-shaped, oxidase-positive and the isolated bacterium showed positive in utilizing energy sources including galactose, lysine, citrate and gelatine. Based on its biochemical characteristics, it was identified as *Stenotrophomonas maltophilia*. The effects of a carbon source and nitrogen sources were investigated for development of an optimal medium concerning degradation of Remazol Black B. The optimum initial pH and temperature were 6.5 and 30°C, respectively. Remazol Black B with the initial concentration of 50 ppm was rapidly degraded up to 60 % within 18 h, but final degradation extent was stayed at 85 % on 7 days after then.