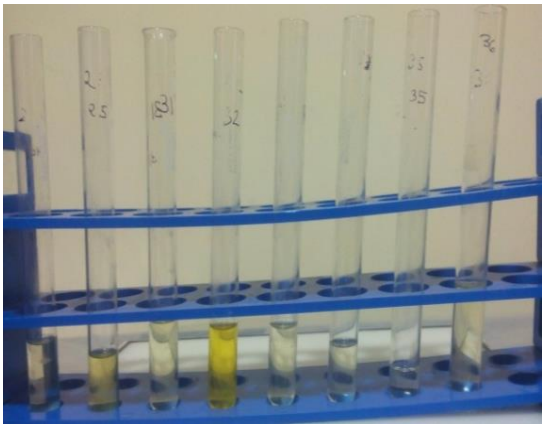

Figure 1. Qualitative assay of β-galactosidase enzyme

Table 1: Quantitative assay of β-galactosidase enzyme

Culture No	β-galactosidase enzyme Units/mL of crude enzyme
DPE -1	**0.0**
DPE -2	**5.8**
DPE -3	**13.9**
DPE -4	**7.5**
DPE -5	**24.8**

Table 2: Effect of pH on β-galactosidase enzyme activity

pH	β –galactosidase enzyme Units / mL	
	DPE -3	**DPE -5**
pH – 4	1.0	**156.2**
pH – 7	**2.9**	67.3
pH – 9	0.2	0.00

Table 3: Effect of temperature on β –galactosidase enzyme activity

Temperature	β –galactosidase enzyme activity	
	DPE -3	**DPE -5**
30 ^{0}C	0.00	71.6
37 ^{0}C	**19.3**	**120.8**
42 ^{0}C	0.00	9.6

Table 4: Effect of carbon source on β-galactosidase enzyme activity

Carbon source	β -galactosidase enzyme Units / mL	
	DPE -3	DPE -5
Glucose	0.00	9.5
Sucrose	0.00	9.5
Starch	**6.4**	**12.7**

Table 5: Effect of nitrogen source on β -galactosidase enzyme activity

Nitrogen source	β -galactosidase enzyme Units / mL	
	DPE -3	DPE -5
Peptone	0.16	6.33
Beef extract	0.127	9.49
Ammonium sulfate	**0.22**	**12.99**

Table 6: Effect of inducers on β -galactosidase enzyme activity

Inducer	β -galactosidase enzyme Units / mL	
	DPE -3	DPE -5
Skim milk	**8.4**	**27.0**
IPTG	7.2	3.5