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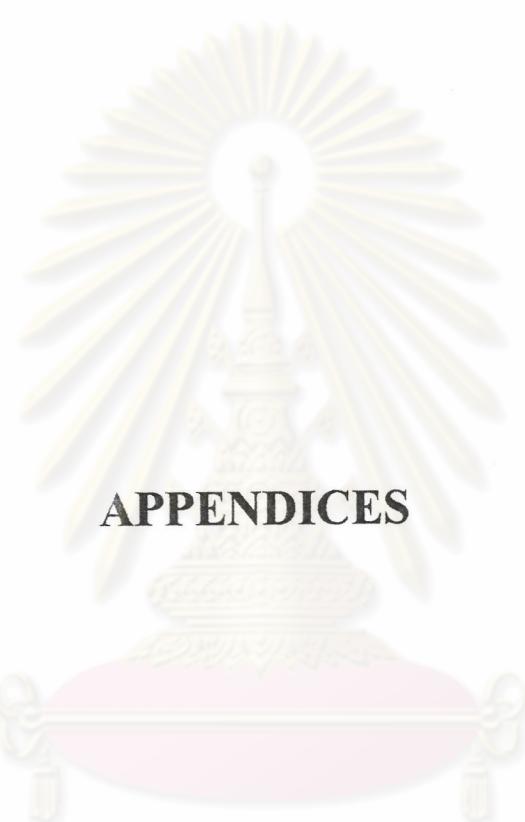
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APPENDICES

ศูนย์วิทยทรัพยากร
จุฬาลงกรณ์มหาวิทยาลัย

APPENDIX A

M. T. : 9	ATCCTGGCTCAGGATGAACGCTGGCGCGTGTAAACACATGCAAGTCGAACGGTGAAGC	68
M. K. : 1	ATCCTGGCTCAGGATGAACGCTGGCGCGTGTAAACACATGCAAGTCGAACGGTGAAGC	60
M. T. : 69	AGGAGCTTGCTTTGTGGATCAGTGGCGAACGGGTGAGTAACACGTGAGCAACCTGCC	128
M. K. : 61	AGGAGCTTGCTTTGTGGATCAGTGGCGAACGGGTGAGTAACACGTGAGCAACCTGCC	120
M. T. : 129	GGACTCTGGATAAGCGCTGGAAACGGCGTCAATACTGGATACGAGTAGCGACCGCATG	188
M. K. : 121	GGACTCTGGATAAGCGCTGGAAACGGCGTCAATACTGGATACGAGTAGCGACCGCATG	180
M. T. : 189	GTCAGCTATTGGAAAGAATTCCGGTCTGGATGGGCTCGCGGCCTATCAGCTTGTG	248
M. K. : 181	GTCAGCTATTGGAAAGAATTCCGGTCTGGATGGGCTCGCGGCCTATCAGCTTGTG	240
M. T. : 249	AGGTAAATGGCTCACCAAGGGCGTGCACGGGTAGCCGGCCTGAGAGGGTGACCGGCC	308
M. K. : 241	AGGTAAATGGCTCACCAAGGGCGTGCACGGGTAGCCGGCCTGAGAGGGTGACCGGCC	300
M. T. : 309	GGGACTGAGACACGGCCCAGACTCCTACGGGAGGCAGCAGTGGGAATATTGCACAATGG	368
M. K. : 301	GGGACTGAGACACGGCCCAGACTCCTACGGGAGGCAGCAGTGGGAATATTGCACAATGG	360
M. T. : 369	GCGCAAGCCTGATGCAGCAACCCCGCGTGAGGGATGACGGCCTCGGGTTGTAAACCTCT	428
M. K. : 361	GCGCAAGCCTGATGCAGCAACGCCCGTGAGGGATGACGGCCTCGGGTTGTAAACCTCT	420
M. T. : 429	TTTAGTAGGGGAAGAAGCGAAAGTGCACGGTACCTGCAGAAAAAGCGCCGGCTAACTACGT	488
M. K. : 421	TTTAGTA-GGGAAAGAAGCGAAAGTGCACGGTACCTGCAGAAAAAGCGCCGGCTAACTACGT	479
M. T. : 489	GCCAGCAGCCCGGTAATACGTAGGGCGCAAGCGTTATCCGAATTATTGGCGTAAAGA	548
M. K. : 480	GCCAGCAGCCCGGTAATACGTAGGGCGCAAGCGTTATCCGAATTATTGGCGTAAAGA	539
M. T. : 549	GCTCGTAGGCCGGTTGTCGCGTCTGCTGTGAAATCTGGGGCTCAACCCCCA-CCTGCAG	607
M. K. : 540	GCTCGTAGGCCGGTTGTCGCGTCTGCTGTGAAATCTGGGGCTCAACCTCNAGCCTGCAG	599
M. T. : 608	TGGGTACCGGCAGACTAAAGTGCCTAGGGGAGATTGGAAATTCCCTGGTGTAAACCGTGGAA	667
M. K. : 600	TGGGTACGGGCAGACTAGAGTGCCTAGGGGAGATTGGAAATTCCCTGGTGTAGCGGTGGAA	659
M. T. : 668	TGCCCAAATTCAAGGAGGAACACCGATGGCGAAGGCGGATCTTGGCCCTAACT	724
M. K. : 660	TG-CGCAGATATCAGGAGGAACA-CCGATGGCGAAGGCAGATCTCTGGCCGTAAC	714

Figure A1 The 16S rRNA sequence of *Microbacterium* sp. TU005 (E) (M. T), compared with *Microbacterium keratanolyticum* (M. K).

APPENDIX B

Preparation for denaturing polyacrylamide gel electrophoresis

Stock solution

1. 2M Tris-HCl pH8.8

Tris(hydroxymethyl)-aminomethane 24.2 g
 Adjust pH to 8.8 and make volume to 100 ml.

2. 1M Tris-HCl pH6.8

Tris(hydroxymethyl)-aminomethane 12.1 g
 Adjust pH to 6.8 and make volume to 100 ml.

3. 10% (W/V) SDS

SDS 10.0 g
 Adjust volume to 100 ml. The solution will keep at roomtemp

4. 50% Bromophenol blue

Bromophenol blue 100 mg
 Adjust volume to 10 ml with distilled water.

5. 50% (V/V) glycerol

100% Glycerol 50 ml , added with 50 ml of distilled water.

6. 1% Glycol chitin

0.01 g of Glycol chitin, dissolved in 1 ml ultrapure water.

Working solution

Solution A (Acrylamide stock solution)

(30%(W/V) acrylamide 0.8% bis-acrylamide)

Acrylamide	29.2 g
N,N'-dimethylene-bis-acrylamide	0.8 g

Adjust volume to 100 ml with distilled water.

Solution B

2M Tris-HCl pH8.8	75.0 ml
10% SDS	4.0 ml
Distilled water	21.0 ml

Solution C

1M Tris-HCl pH6.8	50.0 ml
10% SDS	4.0 ml
Distilled water	46.0 ml

SDS electrophoresis buffer

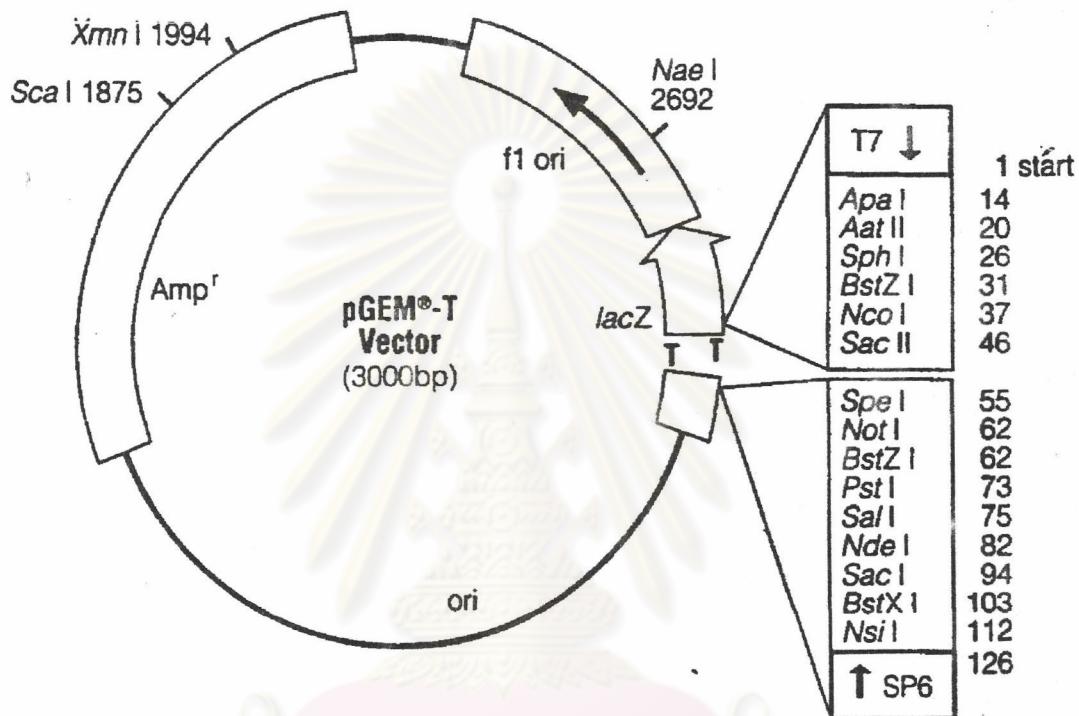
Tris(hydroxymethyl)-aminomethane	3.03 g
Glycine	14.40 g
SDS	1.0 g

Preparation of SDS-PAGE (10% separating gel) for activity stain.

Reagent	10% Separating gel	5% Stacking gel
Solution A	6.66 ml	1.34 ml
Solution B	5.0 ml	-
Solution C	-	2.0 ml
10% ammonium persulfate	100 µl	60 µl
TEMED	10 µl	10µl
Distilled water	8.03 ml	4.6 ml
1% glycol chitin	200 µl	-
Total volume	20 ml	8 ml

APPENDIX C

Restriction map of pGEM-T easy vector



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APPENDIX D

Standard curve of N-acetyl-D-glucosamine for chitinolytic enzyme assayed by colorimetric method.

Standard curve for N-acetyl-D-glucosamine (GlcNAc) was made by determining the absorbance value at 420 nm of standard GlcNAc according to the method of schale.

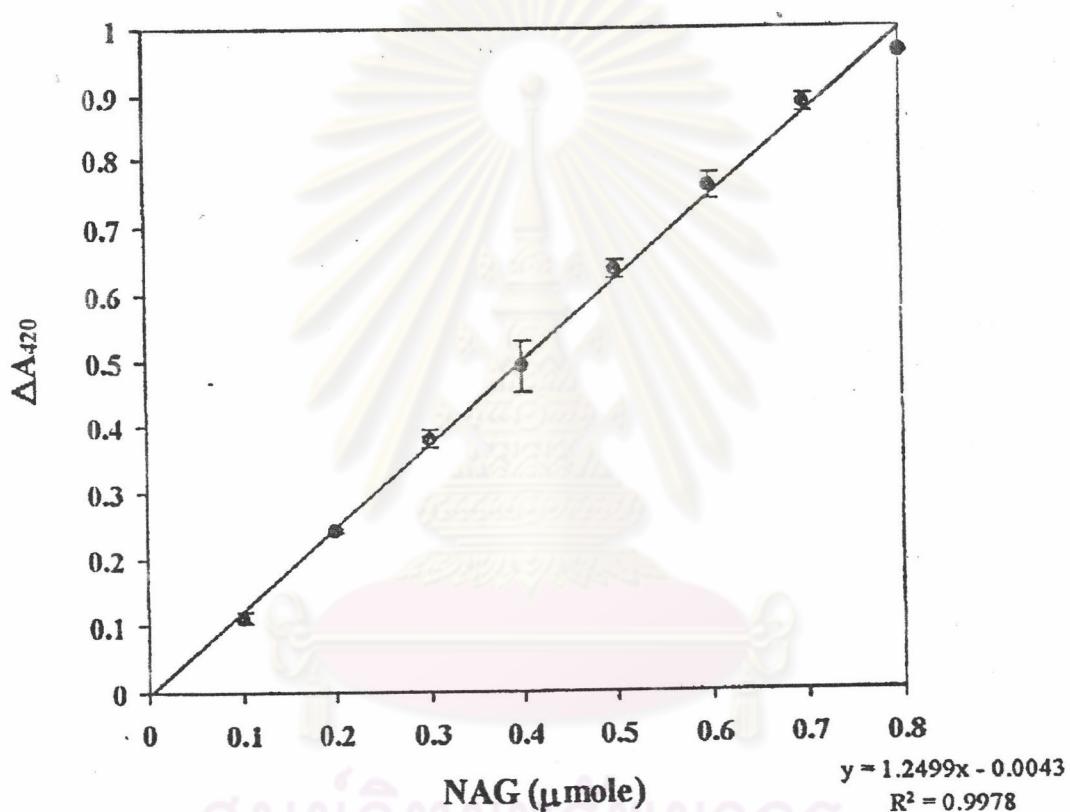


Figure D1 Correlation between final concentration of standard N-acetyl-D-glucosamine and absorbance at 420 nm.

BIOGRAPHY

Miss Janjaras SermsatanaSwadi was born on September 27, 1976 in Bangkok. After she finished Mattayom VI in 1991 from Satriwittaya School, she was enrolled in the Biochemistry, Chulalongkorn University and graduated with the B.Sc. in 1997. She entered the graduated program for M.Sc. in Biochemistry at Chulalongkorn University in 1998.

