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Production of Milk Clotting Enzyme by *Penicillium camemberti*

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Abstract : In this work, the production of Milk-Clotting Enzyme was carried out using synthetic, whey and distillers sludge medium as substrates in submerged fermentation by *Penicillium camemberti*. The yield of enzyme was improved with the supplementation of lactose and casein along with the basal medium. Among the substrate, distillers yeast sludge containing casein by *Penicillium camemberti* under the static mode condition produced the highest milk-clotting activity of 0.72mcu /mg and the Proteolytic Activity of 0.59 units/ mg. The kinetics of Logistic model for cell growth and Leudeking-Piret model for product formation were evaluated on the milk clotting enzyme production by *Penicillium camemberti*.
Key words : Milk Clotting Enzyme, Aspartate Protease, Submerged Fermentation, *Penicillium camemberti*.

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