

The degradation of methylene blue by bacterial strains isolated from the peel of Red Beet

N.Abai*, F.Abed*, K. Benrachdi*, N. Babakhouya*

Food Technology Research Laboratory (LRTA)
Faculty of Sciences Engineer
University of M'hamed Bougara, Boumerdes, BP 70, 35000 Boumerdes – Algeria

*Corresponding author: abai.nadjet@yahoo.com

ARTICLE INFO

Article History :

Received : 02/09/2018

Accepted : 25/11/2018

Key Words:

Dyes;
Methylene blue;
Red beet;
Identification of bacteria;
Biodegradation.

ABSTRACT/RESUME

Abstract : *The textile industry generates half of the industrial pollution flows, these effluents can be very colorful and difficult to treat. The treatment of these effluents has become a priority in the world, the development of methods and the optimization of existing processes, are the subject of a large number of works.*

In the present work the methylene blue was degraded by two bacterial strains BP1 and BP2 isolated from the peel of red beet, identified as Acinetobacter Johnson II BP1 and BP2 as Bacillus weihenstephanensis. The effect of the initial concentration, pH, temperature, and addition of the carbon source and nitrogen source on the biodegradation of the dye was determined.
