

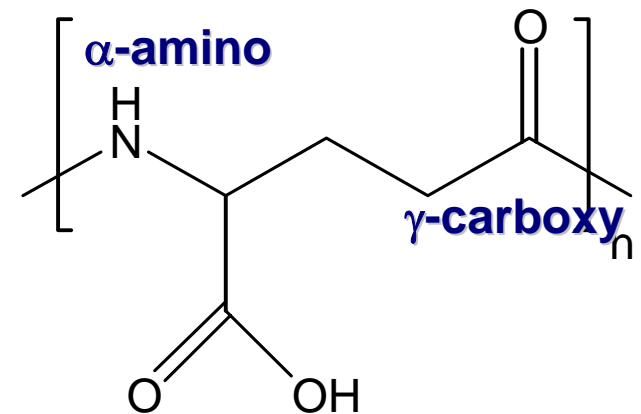
Microbial Polyamides

Bacterial poly- γ -glutamic acid

Produced by *Bacillus (anthracis, subtilis)*

- encapsulation of cells for survival
- storage of nutrients
- known since 1921

Fermentative product from starch
Yields up to 50 g/L,
 M_n > up to 2 Million
Chain Stereochemistry is variable
Edible



Gross, R.A. In, Biopolymers from Renewable Resources, Ed. D.L. Kaplan, Springer-Verlag, Heidelberg, Germany. 195-217 (1998).

Possible applications:

- Thickener in cosmetic formulations
- Vehicle for oral delivery of drugs
- Edible films for food preservation

Bacterial poly- γ -glutamic acid: literature references

- Anne-Marie Cromwick, Gregory A. Birrer and Richard A. Gross, "Effects of pH and Aeration on γ -Poly(glutamic acid) Formation by Bacillus licheniformis in Controlled Batch Fermenter Cultures", *Biotechnol. Bioeng.*, Vol. 50, 222-227 (1996).
- Anne-Marie Cromwick and Richard A. Gross, "Effects of Manganese (II) on Bacillus licheniformis ATCC 9945A Physiology and γ -Poly(glutamic acid) Formation, *Int. J. Biol. Macromol.*, Vol 17, No. 5, 259-267 (1995).
- Anne-Marie Cromwick and Richard A. Gross, "Investigation by NMR of Metabolic Routes to Bacterial γ -Poly(Glutamic Acid) Using ^{13}C Labeled Citrate and Glutamate as Media Carbon sources, *Can. J. Microbiol.*, Vol 41: 902-909 (1995).
- Gregory A. Birrer, Anne-Marie Cromwick and Richard A. Gross, " γ -Poly(glutamic acid) Formation by Bacillus licheniformis ATCC 9945A: Physiology and Biochemical Studies, *Int. J. Biol. Macromol.*, 1994, 16(5) 265-275.