

BOOK OF PROGRAMME AND ABSTRACTS

INTERNATIONAL CONFERENCE ON QUALITY IMPROVEMENT AND DEVELOPMENT OF FOOD PRODUCT (QID-Food 2015)

Theme:

**"The Quality Improvement and Development of Food
Product to Enter the ASEAN Economic Community (AEC)**

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The Isolation of Xylan Degraded Bacteria from Soil Samples in Bukittinggi West Sumatra

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ABSTRACT

The research had been done for four months (July to October, 2014). The aim of the research was to isolate xylan degraded bacteria from soil samples in Bukittinggi, West Sumatra. Czapek agar with 3% xylan was chosen to be the medium. The observation done were visual observation of colonies and clear-zone measurement. Four isolates of bacteria (A1, A2, B1 and B2) were isolated. The visual observation of colony has shown that all isolates were part of *Actinomycetales*. The clear zone obtained were of 1 to 3.3 mm wide. Further research is needed to identify the species of isolates.

Keywords: Isolation, soil, xylan, Actinomycetales