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## ACCEPTED MANUSCRIPT

# Thermodynamics enhancement of *Alternaria tenuissima* KM651985 laccase by covalent coupling to polysaccharides and its applications

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#### ABSTRACT

This study full filed in enhancement of catalytic, thermodynamics and storage stability of Alternaria tenuissima KM651985 laccase by conjugation to sodium periodiate oxidized starch. The starch conjugated A. tenuissima KM651985 laccase was active over a wide range of temperatures and pHs with the highest activity at 60°C and 4, respectively. The thermal stability of conjugated A. tenuissima KM651985 laccase was indicated by, high  $T_{1/2}$  values (half life) 1076.16, 382.42 and 191.23 min. at 50, 60 and 70°C, respectively, low K<sub>d</sub> (denaturation rate constant))  $6.44 \times 10^{-4}$ ,  $18.13 \times 10^{-4}$  and  $36.25 \times 10^{-4} \text{min}^{-1}$  at the same temperatures, high D-values (decimal reduction time) 3575.56, 1270.61 and 635.38 min at the same temperatures. Also, the thermal stability of conjugated A. tenuissima KM651985 laccase was emphasized by high  $\Delta H_d$  (enthalpy), high  $\Delta G_d$  (free energy) and low  $\Delta S_d$  (entropy). The conjugated A. tenuissima KM651985 laccase showed high effectiveness in dyes decolourization of Remazol Brilliant Blue R (RBBR) and Malachite Green (MG). Moreover, the addition of conjugated A. tenuissima KM651985 laccase with hemicellulolytic enzymes cocktail improved the saccharification of corn cobs, rice straw, corn cobs leaves and water hyacinth with the highest reducing sugar production  $847.44 \pm 19.17$  mg from corn cops.

#### Keywords

Alternaria tenuissima KM651985 laccase; thermodynamics; applications.

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