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APPENDIX I

1. PREPARATION OF BUFFERS:-

(A) Citrate Buffer:-

The buffer of pH 5 and 5.2 was used in the following enzymological studies.

For PG and PMG enzyme (pH 5.2):

Stock solution A = 0.1 M solution of sodium citrate acid = 21.01 g dissolved in 1 litre of distilled water

Stock solution B = 0.1 M solution of sodium citrate = 29.4 g dissolved in 1 litre of distilled water.

For cellulase enzyme (pH 5.0):

Stock solution A = 0.055 M solution of citric acid = 11.55 g in 1 litre of distilled water.

Stock solution B = 0.055 M solution of sodium citrate = 16.17 g dissolved in 1 litre of distilled water.

For both the pH values (pH 5.0 and pH 5.2) the stock solutions were mixed in the following proportion and finally adjusted with the help of a pH meter.

Stock solution A = 7 ml

Stock solution B = 13 ml

(B). McIlvaine’s Buffer:- (Phosphate– citrate buffer)

The buffer of pH 5 and 5.2 was used in the following enzymological studies.

Stock solution A = 0.1 M solution of citric acid = 21.01 g in 1 litre of distilled water

Stock solution B = 0.2 M solution of Na₂HPO₄.2H₂O = 35.61 g in 1 litre of distilled water.
The stock solutions were mixed in the following proportion and finally adjusted with the help of a pH meter.

\[
\begin{array}{cc}
\text{For pH} & \text{For pH} \\
4.5 & 5.5 \\
\text{Stock sol. A} & 11.0 \text{ ml} \\
\text{Stock sol. B} & 9 \text{ ml} \\
\end{array}
\]

2. **Preparation of Dinitro salicylic acid (DNS) reagent:**

The reagent preparation was prepared as follows

1 g dinitro salicylic acid  
200 mg crystalline phenol  
50 mg sodium sulphate  

all these were dissolved simultaneously in 100 ml of 1% solution of NaOH. The reagent was stored in a stopped bottle at 4 OC.

Ref:-

III Shivakami Publication. Madras.  

**APPENDIX II**

Sources of sodium polypectate, pectin and carboxymethyl cellulase (CMC)

<table>
<thead>
<tr>
<th>Substances</th>
<th>Source</th>
</tr>
</thead>
<tbody>
<tr>
<td>2. Pectin</td>
<td>Fluka chemical AGCH- 9470 Buchs. Switzerland.</td>
</tr>
<tr>
<td>3. CMC</td>
<td>Fluka chemical AGCH- 9470 Buchs. Switzerland.</td>
</tr>
</tbody>
</table>