LIST OF TABLES

2.1 Commercial xylanases 13
4.1 Xylanase activity along with thermal and pH stabilities 71
4.2 Biochemical tests of bacterial isolate AB 16 72
4.3 Residual enzyme activity after heat exposure 78
4.4 Growth and xylanase activity of Bacillus circulans AB 16 on simple sugars 80
4.5 Xylanases activity of Bacillus circulans AB 16 on agricultural residues 81
4.6 Thermal stability of xylanase of Bacillus circulans AB 16 grown on agricultural residues 83
4.7 Thermal and pH stability of xylanase harvested from 0.3% xylan 86
4.8 Thermal and pH stability of xylanase harvested from 3% rice straw 87
4.9 Thermal stability of xylanase from Bacillus circulans AB 16 grown on rice straw 88
4.10 Effect of stabilising agents on xylanase stability at 80°C 89
4.11 Thermal and pH stability enhancement in the presence of 3% xylan 91
4.12 Purification of xylanase from Bacillus circulans AB 16 99
4.13 Effect of metal ions on purified Xyl A and Xyl B of Bacillus circulans AB 16 105
4.14 Xylanase activity in E. coli with pAD1 and pAD2 111
4.15 Thermal stability of xylanase from E. coli 120
4.16 Effect of carbohydrates on regulation of xylanase activity in E. coli with pAD21 122
4.17 Effect of organic nitrogen sources on enzyme production in Bacillus circulans AB 16 123
4.18 Effect of surfactants on xylanase activity in *Bacillus circulans* AB 16

4.19 Effect of various concentrations of $K_2HPO_4$ and $KH_2PO_4$ on xylanase activity of *Bacillus circulans* AB 16

4.20 Effect of various levels of $MgSO_4$ on xylanase activity of *Bacillus circulans* AB 16 in modified basal medium

4.21 Composition of modified basal medium for xylanase fermentation

4.22 Thermal stability of xylanase from *Bacillus circulans* AB 16 grown in fermenter

4.23 Chromophore and sugar released from xylanase treated pulp

4.24 Enzyme treated and CEH bleaching of Eucalyptus pulp