



## Increasing of Laccase and Manganese Peroxidase Activity by Co-Culture of Immobilized *Pleurotus ostreatus* and *Lentinus tigrinus* Mycelia

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**Abstract:** In this study it has firstly reported the using of immobilized fungal mycelia in fungal co-culture studies to enhance activity of lignin-modifying enzymes. For this purpose, the mycelia of *Pleurotus ostreatus* OBCC 6043 and *Lentinus tigrinus* OBCC 3007 were immobilized on nylon scouring pad as carrier material. The immobilized mycelia of the fungi were compared in terms of their laccase and manganese peroxidase activities in mono- and co-culture conditions. The maximum laccase activities of pure *Pleurotus ostreatus* OBCC 6043 and *Lentinus tigrinus* OBCC 3007 cultures were determined as 53.73 and 27.58 U/L, respectively, while the maximum manganese peroxidase activities were 12.54 and 52.02 U/L. In co-culture conditions, distinct enhancement was observed in laccase and manganese peroxidase activities as 319.28 and 554.33 U/L, respectively. In the case of laccase, enzyme activity was 5.94 and 11.58 times higher than that of *Pleurotus ostreatus* OBCC 6043 and *Lentinus tigrinus* OBCC 3007 mono-cultures, respectively. On the other hand, manganese peroxidase activity could be improved distinctly, 44.21 and 10.66 fold higher values than the corresponding ones. The results of the present co-culture study are significantly higher than most of the reported results in the literature, not only for laccase but also for manganese peroxidase activity.

**Key words:** Immobilization, Laccase, *Lentinus tigrinus*, Manganese peroxidase, *Pleurotus ostreatus*.

### Immobilize *Pleurotus ostreatus* ve *Lentinus tigrinus* Misellerinin Birlikte Kültürü ile Lakkaz ve Mangan Peroksidaz Enzim Aktivitelerinin Arttırılması

**Öz:** Bu çalışmada lignin modifiye edici enzimlerin fazla miktarda üretilmesi için immobilize fungus misellerinin birlikte kültür edilmesi ilk kez olarak rapor edilmiştir. Bu amaçla *Pleurotus ostreatus* OBCC 6043 ve *Lentinus tigrinus* OBCC 3007 miselleri taşıyıcı olarak kullanılan nylon temizlik süngeri üzerine immobilize edilmiştir. Fungusların immobilize miselleri ayrı ayrı ve birlikte kültür edilmeleri durumundaki lakkaz ve mangan peroksidaz aktiviteleri karşılaştırılmıştır. Saf *Pleurotus ostreatus* OBCC 6043 ve *Lentinus tigrinus* OBCC 3007 kültürlerinin maksimum lakkaz aktiviteleri, sırası ile, 53.73 ve 27.58 U/L iken maksimum mangan peroksidaz aktiviteleri 12.54 ve 52.02 U/L olarak belirlenmiştir.

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Kokültür koşullarında lakkaz ve mangan peroksidaz aktiviteleri belirgin bir artış ile 319.28 ve 554.33 U/L seviyesine yükselmiştir. *Pleurotus ostreatus* OBCC 6043 ve *Lentinus tigrinus* OBCC 3007 birlikte üretildiklerinde lakkaz aktivitesi ayrı ayrı kültür edilmelerine göre, sırası ile, 5.94 ve 11.58 kat fazla bulunmuştur. Diğer taraftan mangan peroksidaz aktivitesi aynı sıra ile 44.21 ve 10.66 kat gibi belirgin biçimde arttırılabilmektedir. Sunulan birlikte kültür çalışmasının sonuçları, hem lakkaz hem de mangan peroksidaz için literatürde sunulan değerlerin çoğuna göre önemli derecede yüksektir.

**Anahtar kelimeler:** İmmobilizasyon, Lakkaz, *Lentinus tigrinus*, Mangan peroksidaz, *Pleurotus ostreatus*.

### 1.Introduction

Saprophytic and/or parasitic fungi especially white rot fungi (WRF) possess some special extracellular enzymes to colonize on dead plant biomass and or alive plant trunk. They are the most efficient colonizer and degrader of the lignocelluloses which is the most abundant biomass form on earth (Dwivedi et al., 2011). Although lignin is a highly recalcitrant polymer, it can be degraded by WRF by their non-specific lignin-modifying enzymes (LMEs) such as lignin peroxidase (LiP, EC 1.11.1.14) manganese peroxidase (MnP, EC 1.11.1.13), laccase (Lac, EC 1.10.3.2) and versatile peroxidase (VP, EC 1.11.1.16). In addition, H<sub>2</sub>O<sub>2</sub> generating enzymes (aryl alcohol oxidase, glyoxal oxidase and pyranose-2 oxidase) are considered to be involved in degradation of lignin by WRF (Qi-he et al., 2011).

Xenobiotics refer to compounds that are released into the environment by the action of man and occur in concentrations higher than the natural ones (Ijoma and Tekere, 2017). As a result of their complex structure, most of the xenobiotics are also recalcitrant such as polycyclic aromatic hydrocarbons (PAHs), polychlorinated biphenyls (PCBs), oil derivatives, pesticides, herbicides, explosives and dyes. Many of xenobiotics have similar structure to lignin. Therefore, WRF are the most efficient degraders of recalcitrant xenobiotics (Kuhar et al., 2015), and can offer an environmental friendly alternative to reduce/solve to the serious environmental pollution. In addition, LMEs from WRF has several industrial applications such as food,

brewery and wine processing, wastewater treatment, pulp delignification, biosensor production, the manufacture of anticancer drugs, etc. (Sun and Cheng, 2002; Baldrian, 2006; Rodriguez-Couto and Herrera, 2006; Kunamneni et al., 2008).

Because of their industrial and environmental importance, improving of LMEs production is the focus of many researchers. Optimization of fermentation medium and conditions such as carbon and nitrogen source, pH, oxygen, inducer is the most known and used method to improve LMEs yield (Elisashvili et al., 2008; Flores et al., 2010; Hailei et al., 2013; Jegatheesan et al., 2015; Kuhar et al., 2015). For overproduction of LMEs, several strategies have also been considered including screening of new microorganisms (Okino et al., 2000; Kiiskinen et al., 2004; Machado et al., 2005), using different reactor types (Rivela et al., 2000; Rodriguez-Couto, 2011), oxidative stress by chemicals (Jaszek et al., 2006) or heat-shock (Fink-Boots et al., 1999), and molecular methods such as gene cloning (Kiiskinen and Saloheimo, 2004; Agnieszka et al., 2005; Theerachat et al., 2012; Marková et al., 2016) and UV mutagenesis (D'Souza et al., 2006). Most of these methods are excessively time-, energy- and/or money-consuming. Therefore, more economic, reliable, faster and safer LMEs production method(s) is demanded.

Inoculation or co-culture of another microorganism with a LME producer strain can be a feasible alternative to other methods when their limitations are taken into account.



In the past few decades, some reports have been released regarding co-culture of some LMEs producer fungi such as *Pleurotus* spp. (Vinogradova and Kushnir, 2003; Chi et al., 2007; Dwivedi et al., 2011; Qi-he et al., 2011; Wang et al 2015; Singh et al., 2017), *Trametes* spp. (Hailei et al., 2009; Hiscox et al., 2010; Cupul et al., 2014; Kuhar et al., 2015), *Ganoderma* spp. (Hailei et al., 2013; Kuhar et al., 2015), *Phanerochaete chrysosporium* (Chi et al., 2007; Hu et al., 2011), *Phlebia radiata* (Qi-he et al., 2011; Dong et al., 2012), *Dichomitus squalens* (Qi-he et al., 2011; Dong et al., 2012), *Schizophyllum commune* (Vinogradova and Kushnir, 2003), *Bjerkandera adusta* (Qi-he et al., 2011), *Hypoxyylon fragiforme* (Qi-he et al., 2011), *Ceriporiopsis subvermispora* (Dong et al., 2012) and so on. However, up to date, there is not a published study for co-culture of immobilized fungal mycelia to improve LMEs activity. This is the first study that reports the use of immobilized fungal mycelia in co-culture for increasing of laccase and manganese peroxidase activity.

## 2. Materials and Methods

### 2.1. Chemicals

Enzyme substrates, DMP (2,6-dimethoxyphenol) and ABTS [2,2'-azino-bis-(3-ethylbenzthiazoline-6-sulphonate)], and all chemicals used in buffers were obtained from Sigma-Aldrich.

### 2.2. Fungal Strains

The *Pleurotus ostreatus* strain was kindly donated by Miha Humar (Slovenia) and was coded as OBCC 6043. The strain of *Lentinus tigrinus* OBCC 3007 was obtained from Basidiomycetes Culture Collection in Eskişehir Osmangazi University. It was given a GenBank accession number (MF616404) for the nucleotide sequence of the *Lentinus tigrinus* OBCC 3007. The fungal cultures were stored on Potato Dextrose Agar (PDA) medium and stored 4 °C. Before the use, the maintained fungi were activated by incubate on fresh PDA medium 7 days at 28 °C.

### 2.3. Mycelium Immobilization

Five mycelia discs (6 mm diameter) taken from the actively growing margin side of the fungal colony were inoculated to 100 ml Potato Malt Pepton (PMP) medium. After incubation at 28 °C, 100 rpm, 4 days, mycelium was harvested with filtration. Then, total volume was adjusted to 100 ml with sterile distilled water (SDW) and the mycelium was homogenized (Heidolph, Silent Crusher M). Obtained homogenized mycelium suspension was used as inocula 4% for immobilization trials.

Nylon scouring pad (Scotch-Bride) was used as carrier material in immobilization studies (Ibrahim et al. 2014). To prepare it was cut into 1.0 cm<sup>3</sup> cubes, washed twice with methanol, boiled for 10 min, washed twice with SDW, and dried overnight. To perform immobilization, 100 ml fresh PMP medium including appropriate number of scouring pad was inoculated with homogenized mycelium suspension 4%. After incubation of the flasks at 28 °C, 7 days, mycelium immobilized scouring pad discs were collected, washed twice with SDW, and used for inoculation of LMEs production medium for mono- and co-culture studies (Fig 1).

### 2.4. Culture Conditions

To determine LMEs production capacity of the strains, synthetic fermentation medium (Elisashvili et al., 2008) ) was modified in all mono- and co-culture studies with the following composition: Glucose 10 g, wheat bran 1 g, KH<sub>2</sub>PO<sub>4</sub> 1 g, MgSO<sub>4</sub>·7H<sub>2</sub>O 0.5 g, NH<sub>4</sub>NO<sub>3</sub> 0.5 g, yeast extract 1 g, 1.0% trace element solution included CaCl<sub>2</sub>·2H<sub>2</sub>O 6 g/L, CuSO<sub>4</sub>·7H<sub>2</sub>O 0.5 g/L, FeSO<sub>4</sub>·7H<sub>2</sub>O 0.5 g/L, MnSO<sub>4</sub>·H<sub>2</sub>O 0.5 g/L, and ZnSO<sub>4</sub>·7H<sub>2</sub>O 0.1 g/L.

A 500 ml medium was inoculated with 20 mycelium immobilized disc in monoculture studies, while in the case of co-culture 10 mycelium immobilized disc from each species were transferred into 500 ml medium to maintain a total inoculum amount. All of the experimental group flasks were incubated under 100 rpm shaking speed and at 28 °C for a total period of 20 days.

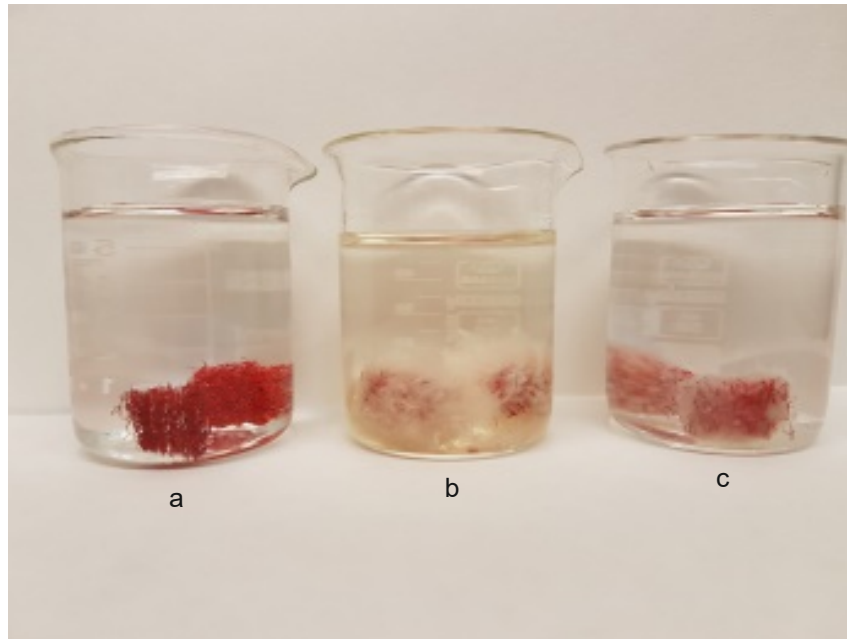


Figure 1. Immobilized fungal mycelia on nylon scouring pad. a. Control, b. *Lentinus tigrinus* OBCC 3007, c. *Pleurotus ostreatus* OBCC 6043

During cultivation, 10 ml samples were taken from the cultures at various times and analysed for their enzymes (laccase and manganese peroxidase) activities, reducing sugar and nitrogen contents of the medium.

### 2.5. Analytical Methods

Laccase activity was determined as previously reported by Niku-Paavola et al., (1990). Briefly, the increase in A<sub>420</sub> due to oxidation of ABTS 0.1 mM (molar extinction coefficient 36000 M<sup>-1</sup> cm<sup>-1</sup>) in 100 mM sodium acetate buffer (pH: 4.5) was assayed. MnP activity was also determined in presence of DMP as substrate (molar extinction coefficient 27500 M<sup>-1</sup> cm<sup>-1</sup>) and in the condition of A 469, 250 mM sodium tartrate buffer (pH: 4.5) (Ürek and Pazarlıoğlu, 2003). One unit of Lac or MnP activity (U) was defined as the amount of enzyme catalysing oxidation of 1 µmol of the corresponding substrate per minute.

The reducing sugar amount in the sampled culture fluids was assayed with the 3,5-dinitrosalicylic acid (DNS) method (Miller, 1959). The residual nitrogen amount of the

medium was determined with Berthelot method (Searle, 1984)

### 3. Results and Discussion

It is known that there is no pure culture in any part of natural ecosystems. It means that there is a crucial interaction between not only fungal species but also all different microorganism groups, which are living in same habitats.

Bioconversion of lignocellulosic biomass into its components has a major importance for recycling of the carbon fixed by photosynthesis. Most of the natural degradation processes occur by the combination of enzyme mixtures and metabolic pathways of several microorganisms (Hu et al., 2011; Dong et al., 2012). Therefore, co-culture of different microorganism culture may result in production of the preferred enzymes more efficiently than their monocultures (Hu et al., 2011). By far, several reports have been released to fungal co-culturing to increase production of the enzymes involving in lignocellulose degradation.



Although there are several reports for cellulase (Vinogradova and Kushnir, 2003; Hu et al., 2011; Singh et al.; 2017), xylanase (Dwivedi et al., 2011; Hu et al., 2011; Singh et al.; 2017) and LiP (Qi-he et al., 2011; Dong et al., 2012), majority of the attempts to increase laccase (Hailei et al., 2009, 2013; Flores et al., 2010; Hiscox et al., 2010; Hu et al., 2011; Qi-he et al., 2011; Dwivedi et al., 2011; Dong et al., 2012; Cupul et al., 2014; Kuhar et al., 2015; Wang et al., 2015; Singh et al., 2017). On the other hand, Cupul et al., (2014) reported that induction of MnP production in co-culture conditions has been paid relatively little attention.

In the presented study, immobilized *P.*

*ostreatus* and *L. tigrinus* mono- and co-cultures were compared for their time dependent LMEs activities. . In the pure cultures of *P. ostreatus*, the maximum laccase and MnP activities were determined as 53.73 and 12.54 U/L on the days 20 and 17 of incubation, respectively (Fig 2). On the other hand the activities of the same enzymes by *L. tigrinus* were presented as 27.58 and 52.02 U/L on the 9<sup>th</sup> day (Fig 3). As it can be seen from figures 2 and 3, the time for maximal Lac and MnP activity by *L. tigrinus* was at least 8 days shorter and MnP activity was 4.15 times higher than *P. ostreatus*. But the Lac activity of the *P. ostreatus* was 1.95 fold that of *L. tigrinus* activity.

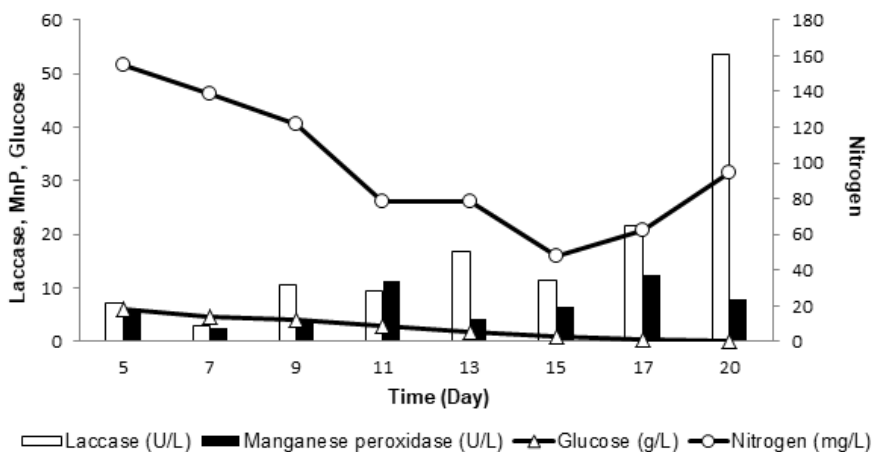


Figure 2. Time course lignin-modifying enzyme activity of *Pleurotus ostreatus* mono-culture

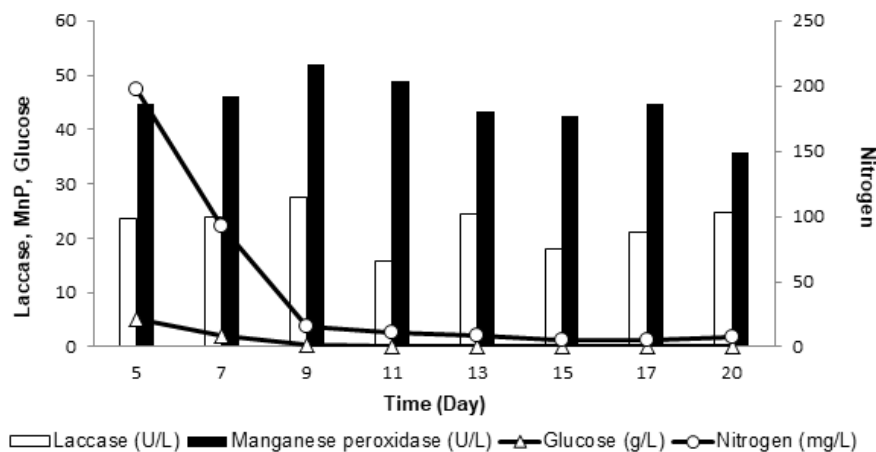


Figure 3. Time course lignin-modifying enzyme activity of *Lentinus tigrinus* mono-culture



Overall, it is clearly seen that the use of co-cultures appears to be more successful for enzyme activity values (Fig. 4). Distinct enhancement was observed in the level of both enzymes under co-cultivation condition. The lac activity of co-culture (319.28 U/L) was 5.94 and

11.58 times higher than that of *P. ostreatus* and *L. tigrinus*, respectively. In the case of MnP, the mixed culture (554.33 U/L) was presented 44.21 and 10.66 times higher values than the corresponding ones.

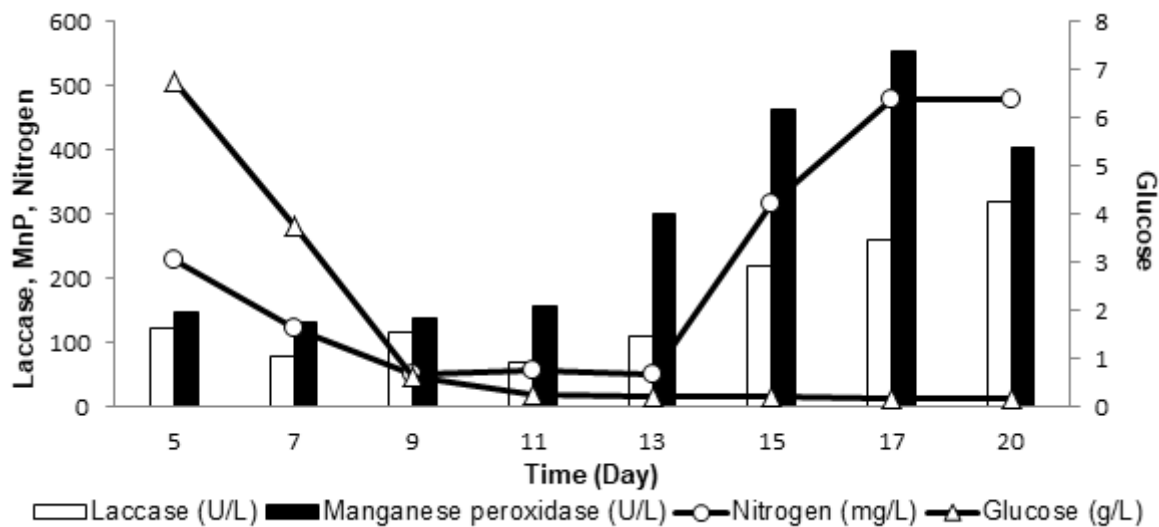


Figure 4. Time course lignin-modifying enzyme activity of *Pleurotus ostreatus* and *Lentinus tigrinus* co-culture

It is important to note that Lac and MnP activities of the co-culture were 3.93 and 8.59 fold higher than total Lac and MnP activities of both of the fungi. A possible explanation for these impressive enzyme activities in co-culture conditions is synergistic interaction for the studied fungi.

Dwivedi et al. (2011) informed that the interactions between fungi might be antagonistic, parasitic or synergistic during co-culture of the fungi. Antagonistic and synergistic interactions could have beneficial effects on the LMEs production as it triggers a switch to secondary metabolism (Baldrian, 2004; Chi et al., 2007; Hiscox et al., 2010). But this effect is species specific (Ijoma and Tekere, 2017) and strain compatibility has been reported as the most determining factor for successful co-

culturing (Singh et al., 2017). In view of these reports, it can be argued that the used *P. ostreatus* and *L. tigrinus* strains were found to be compatible for their co-culture for LMEs activity. Singh et al., (2017) reported that if the studied strains are compatible, there is a probability for synergy between metabolic pathway of involved strain. Although some reports has highlighted to the failed stimulation for LMEs activity (Koroleva et al., 2002; Elisashvili and Kachlishvili, 2009), LMEs activity could be enhanced by most of the fungal co-culture studies (Table 1).

As it can be seen from Table 1, the results of the present co-culture study are distinctly higher than most of the reported ones for not only laccase but also MnP activity. It is worth mentioning that increasing ratio of MnP is unique according to level of the *P. ostreatus*.



Table 1. Co-culture studies for lignin modifying enzyme production

Organisms	Enzyme	Enzyme activity*			Culture **	Reference
		Mono-culture	Co-culture	Fold		
<i>Aspergillus niger</i> - <i>Phanerochaete chrysosporium</i>	Laccase	1.30 - 0.20 <sup>b</sup>	3.10 <sup>b</sup>	2.38 - 15.5	SmF	Hu et al., 2011
<i>Aspergillus oryzae</i> - <i>Phanerochaete chrysosporium</i>		1.80 - 0.20 <sup>b</sup>	3.60 <sup>b</sup>	2.00 - 18.00	SmF	
<i>Ceriporiopsis subvernisporea</i> - <i>Pleurotus ostreatus</i>		0.70 - 1.50 <sup>b***</sup>	2.20 <sup>b***</sup>	3.14 - 1.47	SmF	Chi et al., 2007
<i>Phlebia radiata</i> , - <i>Ceriporiopsis subvernisporea</i>		20.00 - Ø <sup>b***</sup>	95.00 <sup>b***</sup>	4.75 - Ø	SmF	Dong et al., 2012
<i>Phlebia radiata</i> - <i>Dichomitus squelens</i>		80.00 - 30.00 <sup>c****</sup>	120.00 <sup>c</sup>	1.50 - 4.00	SmF	Qi-he et al., 2011
<i>Pleurotus ferulae</i> - <i>Rhodotorula mucilaginosa</i>		3.74 - Ø <sup>b</sup>	10.58 <sup>b</sup>	2.83 - Ø	SmF	Wang et al., 2015
<i>Pleurotus ostreatus</i> - <i>Lentinus tigrinus</i>		53.73 - 27.58 <sup>d</sup>	319.28 <sup>d</sup>	5.94 - 11.58	SmF	This study
<i>Pleurotus ostreatus</i> - <i>Penicillium oxalicum</i>		13.02 - Ø <sup>b</sup>	20.83 <sup>b</sup>	1.60 - Ø	SmF	Dwivedi et al., 2011
		13.02 - Ø <sup>b</sup>	15.00 <sup>b</sup>	1.15 - Ø	SF	
		13.02 - Ø <sup>b</sup>	43.70 <sup>b</sup>	3.36 - Ø	SSF	
<i>Pleurotus ostreatus</i> - <i>Trichoderma viridae</i>	20.80 - Ø <sup>d</sup>	55.00 <sup>d</sup>	2.64 - Ø	SmF	Flores et al., 2010	
	2.00 - Ø <sup>a</sup>	10.00 <sup>a</sup>	5.00 - Ø	SSF	Singh et al., 2017	
<i>Trametes maxima</i> - <i>Paecilomyces carneus</i>	4881.07 - Ø <sup>c</sup>	12382.50 <sup>c</sup>	2.54 - Ø	SmF	Cupul et al., 2014	
<i>Trametes versicolor</i> - <i>Ganoderma lucidum</i>	0.86 - 2.24 <sup>a</sup>	7.93 <sup>a</sup>	9.22 - 3.54	SSF	Kuhar et al., 2015	
<i>Trametes versicolor</i> - <i>Bjerkandera adusta</i>	216.00 - Ø <sup>f</sup>	871.6 <sup>f</sup>	4.04 - Ø	Agar	Hiscox et al., 2010	
<i>Trametes versicolor</i> - <i>Daldinia concentrica</i>	216.00 - Ø <sup>f</sup>	877.80 <sup>f</sup>	4.06 - Ø	Agar	Hiscox et al., 2010	
<i>Trametes versicolor</i> - <i>Fomes fomentarius</i>	216.00 - Ø <sup>f</sup>	141.80 <sup>f</sup>	- 1.52	Agar	Hiscox et al., 2010	
<i>Trametes versicolor</i> - <i>Hypholoma fasciculare</i>	216.00 - 31.4 <sup>f</sup>	417.10 <sup>f</sup>	1.93 - 13.28	Agar	Hiscox et al., 2010	
<i>Trametes versicolor</i> - <i>Stereum gausapatum</i>	216.00 - 27.30 <sup>f</sup>	3218.90 <sup>f</sup>	14.90 - 117.90	Agar	Hiscox et al., 2010	
<i>Trametes versicolor</i> - a yeast strain	0.89 - Ø <sup>b</sup>	10.50 <sup>b</sup>	11.80 - Ø	SmF	Hallei et al., 2009	

\* a: U/g, b: U/ mL, c: u/mg protein, d: U/L, e: nkavL, f: mU / g wet weight

\*\* SSF: Solid state fermentation, SmF: Submerged fermentation

\*\*\* These data were extracted from the graphics in the references.



Table 1. Continued

Organisms	Enzyme	Enzyme activity*			Culture**	Reference
		Mono-culture	Co-culture	Fold		
<i>Ceirporiopsis subvermispora - Pleurotus ostreatus</i>		100.00 - 20.00 <sup>e</sup> ***	140.00 <sup>e****</sup>	1.40 - 7.00	SmF	Chi et al., 2007
<i>Physisporinus rivulosus - Pleurotus ostreatus</i>		35.00 - 20.00 <sup>e****</sup>	250.00 <sup>e****</sup>	7.14 - 12.50	SmF	Chi et al., 2007
<i>Phlebia radiata - Dichomitus squalens</i>		25.00 - 18.00 <sup>b****</sup>	55.00 <sup>b****</sup>	2.20 - 3.06	SmF	Dong et al., 2012
<i>Pleurotus ostreatus - Lentinus tigrinus</i>		12.54 - 52.02 <sup>d</sup>	554.33 <sup>d</sup>	44.21 - 10.66	SmF	This study
<i>Pleurotus ostreatus - Phlebia radiata</i>		350.00 - 100.00 <sup>e</sup> ***	800.00 <sup>e****</sup>	2.28 - 8.00	SmF	Qi-he et al., 2011
<i>Trametes maxima - Paecilomyces carneus</i>		291.80 - 0 <sup>e</sup>	564.12 <sup>e</sup>	1.93 - 0	SmF	Cupul et al., 2014
<i>Trametes versicolor - Stereum gausapatum</i>	MnP	0 - 2.70 <sup>f</sup>	33.60 <sup>f</sup>	0 - 12.44	Agar	Hiscox et al., 2010
<i>Trametes versicolor - Daldinia concentrica</i>		0 - 0 <sup>f</sup>	10.40 <sup>f</sup>	10.40	Agar	Hiscox et al., 2010
<i>Trametes versicolor - Bjerkandera adusta</i>		0 - 3.90 <sup>f</sup>	11.00 <sup>f</sup>	0 - 2.82	Agar	Hiscox et al., 2010
<i>Trametes versicolor - Fomes foenitarius</i>		0 - 0 <sup>f</sup>	5.90 <sup>f</sup>	5.90	Agar	Hiscox et al., 2010
<i>Trametes versicolor - Hypholoma fasciculare</i>		0 - 8.90 <sup>f</sup>	8.70 <sup>f</sup>	- 1.02	Agar	Hiscox et al., 2010
<i>Pleurotus ostreatus - Phlebia radiata</i>	LIP	160.00 - 0 <sup>e</sup> ***	60.00 <sup>e****</sup>	- 2.66	SmF	Qi-he et al., 2011
<i>Aspergillus flavus - Trichoderma viridae</i>	Cellulase	8.20 - 6.70 <sup>a</sup>	11.00 <sup>a</sup>	1.34 - 1.64	SSF	Singh et al., 2017
		72.00 - 80.00 <sup>a</sup>	180.00 <sup>a</sup>	2.50 - 2.25	SSF	Singh et al., 2017
<i>Pleurotus ostreatus - Penicillium oxalicum</i>	Xylanase	16.00 - 714.13 <sup>b</sup>	1201.84 <sup>b</sup>	75.12 - 1.68	SmF	Dwivedi et al., 2011
		16.00 - 714.13 <sup>b</sup>	976.55 <sup>b</sup>	61.03 - 1.37	SF	Dwivedi et al., 2011
		16.00 - 714.13 <sup>b</sup>	1301.51 <sup>b</sup>	81.34 - 1.82	SSF	Dwivedi et al., 2011





Possible reasons of the increase in of the fungal enzyme activities in co-culture conditions were reported as competition for space and nutrients (Asiegbu et al., 1996; Qi-he et al., 2011), synergistic interactions (Bader et al., 2010; Dong et al., 2012), glucose starvation (Hailei et al., 2009), oxidative stress (Jaszek et al., 2006; Chi et al., 2007) and supplementation of other carbon source and inducers (Hailei et al., 2009; Li et al., 2011). Depending of the results of this study, we have suggested a synergistic interaction between the studied *L. tigrinus* and *P. ostreatus* strains. The laccase and MnP enzyme production level of the studied mushroom species are promising for not only enzyme but also basidiomata production of these edible mushroom species.

Immobilization of the fungal mycelium appears to be an attractive approach to protect the mycelium from the environmental stress

factors during fermentation. Besides it is a non-toxic, economic, easy, fast and reusable alternative to obtain the best performance of the fungus. In this study, nylon scouring pad was preferred as carrier since this carrier provides novel living space for the fungal mycelium to grow and produce enzyme (Ibrahim et al. 2014).

As a consequence, it could be concluded that co-culturing of these two compatible mushroom species may have potential for cost effective enzyme production, co-production of their basidiomata production and/or basidiomata production of one of these species on spent compost of the other one. Our further investigations will be focused on the scaling-up of the enzyme production process and determination of the co-culture conditions for basidiomata production of *L. tigrinus* and *P. ostreatus* strains.

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