



Research Article

Biodegradation of Organic Waste Using *Bacillus* Species Isolated from Soil

Bibek Rana Chhetri^{1*}, Preksha Silwal¹, Pooja Jyapu¹, Yumika Maharjan¹, Trishana Lamsal¹, Anup Basnet¹

¹Department of Microbiology, St. Xavier's College, Tribhuvan University, Kathmandu, Nepal

Article Information

Received: 06 April 2022
Revised version received: 09 June 2022
Accepted: 12 June 2022
Published: 28 June 2022

Cite this article as:

B. Rana Chhetri et al. (2022) Int. J. Appl. Sci. Biotechnol. Vol 10(2): 104-111. DOI: [10.3126/ijasbt.v10i2.44303](https://doi.org/10.3126/ijasbt.v10i2.44303)

*Corresponding author

Bibek Rana Chhetri,
Department of Microbiology, St. Xavier's College,
Tribhuvan University, Kathmandu, Nepal
Email: bibekneupane74@gmail.com

Peer reviewed under authority of IJASBT
©2022 International Journal of Applied Sciences and
Biotechnology

OPEN ACCESS



This is an open access article & it is licensed under a Creative Commons Attribution Non-Commercial 4.0 International (<https://creativecommons.org/licenses/by-nc/4.0/>)

Abstract

Organic waste can be enzymatically degraded by microbes. In this study, the *Bacillus* species were isolated from soil and identified as *Bacillus subtilis*, *Bacillus licheniformis*, *Bacillus macquariensis*, *Bacillus brevis*, and *Bacillus circulans* which were optimized considering pH (5, 7, 9) and temperature (37°C, 45°C, 55°C) for the maximum production of amylase, gelatinase, lipase, and cellulase, principally for the degradation of organic waste. The maximum production of amylase was found at 37°C with pH 7 and 9, gelatinase and lipase at 37°C with pH 5,7,9 by almost all identified species. Similarly, the production of cellulase was shown by *Bacillus licheniformis* only at 45°C, pH 5. The degradation was confirmed by the analysis of the solid content of degraded waste. The maximum degradation of starch and lipid-containing waste was shown by *Bacillus macquariensis* whereas *Bacillus circulans* were able to degrade gelatin-containing waste effectively. *Bacillus* species showed a synergistic effect in biodegradation. *Bacillus subtilis* and *Bacillus licheniformis* used in ratios 1:1 and 1:2 were found to be effective degraders of lipid and starch-containing waste respectively. *Bacillus macquariensis*, *Bacillus brevis*, and *Bacillus circulans* used in ratio 1:1:1 showed effective degradation of gelatin-containing waste. The degradation of the organic waste by multi-enzyme producer *Bacillus* species can be the most effective and eco-friendly method and their optimization for enzyme production can be beneficial for commercial enzyme production as well as for biotechnological applications.

Keywords: organic waste; *Bacillus* species; amylase; gelatinase; lipase; biodegradation

Introduction

Organic waste includes food waste, green waste, wood waste which is a biodegradable material that can be broken down into simple organic molecules and can be converted into renewable biogas and compost by microorganisms under controlled conditions (Leow et al., 2018). The metabolites produced by the microorganism break down the complex waste into simpler forms and then utilize it as a source of nutrients converting them into safe by-products (Saha and Santra, 2014).

Bacillus is Gram positive rod that is endospore former, chemoheterotrophs, aerobic or facultative anaerobes, catalase producer, and motile by the means of peritrichous flagella. The wide range of physiological abilities of genus *Bacillus* allows them to grow in every environmental condition as they are capable of forming extremely resistant spores and are predominantly found in soil (Amim et al., 2015). Bacteria capable of producing amylase enzymes are *Bacillus subtilis*, *Bacillus megaterium*, *Bacillus licheniformis*, *Bacillus brevis*, *Bacillus macquariensis*,

Lactobacillus spp, *Proteus* spp, *Pseudomonas* spp etc. (Pokhrel et al., 2013). Amylase mainly α -amylase, β -amylase, and glucoamylase are of great importance in many biotechnological processes including starch degradation, pharmaceuticals, etc. (Singh et al., 2015). Different bacteria express different forms of gelatinase and the bacteria include *Pseudomonas aeruginosa*, *Staphylococcus aureus*, *Clostridium perfringens*, *Serratia marcescens*, *Bacillus subtilis*, *Bacillus licheniformis*, etc. (Balan et al., 2012). Cellulase is a complex enzyme that comprises endoglucanase, exoglucanase, and β -glucosidase which synergistically hydrolyze cellulose to cello-biose, glucose, and oligosaccharides and also owing to the crystalline and amorphous complex structure of cellulose (Nigam, 2013). *Bacillus subtilis* LFS3 is able to secrete both acidophilic and thermophilic cellulase (Basyal and Yildiz, 2017). *Bacillus subtilis*, *Bacillus licheniformis*, *Bacillus coagulans*, *Bacillus alcalophilus*, *Pseudomonas*, *Staphylococcus* spp, *Alcaligeannes* spp, *Chromobacterium* spp etc. are potent Lipase producers. Lipase produced by *Bacillus* species shows interesting properties which make them a potential for biotechnological applications (Mazhar et al., 2017). Though enzymes are produced by the plant, animal, and microbes but the economically important enzymes are mostly recovered from microorganisms because the number of enzymes from plants and animal is limited (Volesky et al., 2008).

With the increment in population growth rate, the globe is facing the issue of rapid waste generation causing disposal and environmental problems because it cannot be used directly, and there require some improvement in its physical and chemical properties (Wierzba and Nabrdalik, 2005). Though the dumping method is one of the most common disposal techniques, there also arises a problem due to the presence of some toxic chemicals in waste which ultimately decreases the quality of soil and causes diseases in plants, animals, and humans (Forastiere et al., 2011). Different methods were widely used for the remediation but they were not found to be ecofriendly. Accepting the method of biodegradation by using microbes not only solve the problem of waste management but also balance the ecosystem (Rastogi et al., 2009). The degradation of organic waste using microbes plays a significant role in creating an ecofriendly environment. *Bacillus* species are the major group of bacteria that are widely used for biodegradation because of their capacity to produce various enzymes. Pollutants such as Polyethylene was found to be effectively degraded by *Bacillus subtilis* (Vimala and Mathew, 2016). *Bacillus polymyxa* and *Bacillus cereus* were able to degrade hard keratins (Laba and Rodziewicz, 2014). In natural condition, the low availability of substrate, competition with microbes, unfavorable environmental condition (pH, moisture, temperature, aeration), etc. causes slow biodegradation. Factors that directly or indirectly affect the process should be checked and controlled to rapid

the process, therefore the optimization of such parameters is important for the effective degradation of waste (Joutey et al., 2013). The degradation of organic waste was found to be highly efficient using microbial consortium and degradation capacity depends on its functional and structural stability (Mirdamadian et al., 2011).

This study is undertaken to isolate *Bacillus* from the topsoil of different areas which includes compost soil, rhizospheric soil, night soil, and soil from the kitchen garden, characterize them and assess their ability to produce amylase, gelatinase, cellulase, and Lipase enzymes. This study gives an idea about the pattern of distribution of *Bacillus* species in the soil along with the different parameters that play important role in the optimization of the enzymes from the intended species. Furthermore, it aids in generating ideas about the isolation of strains of potential amylase, gelatinase, cellulase, and lipase producers which is useful for the biodegradation of organic waste. This study also gives the idea about the effect of pH and temperature in enzyme production along with the synergistic effect of *Bacillus* species in the biodegradation of organic waste. Finding the optimized condition of enzyme production by *Bacillus* species not only helps in biodegradation but also provides the idea for commercial enzyme production and many other biotechnological applications.

Materials and Methods

The research was done from 5th November 2019 to 15th February 2020 at Laboratory of Microbiology, Department of Microbiology, St. Xavier's College, Maitighar, Kathmandu, Nepal.

Sample Collection, Isolation, and Identification of *Bacillus* Species

Soil samples were collected in a sterile zip-seal plastic bag from the depth of 10 cm. 1g of soil sample was taken in the test tube containing 9 ml sterile normal saline and was heated at 80°C for 10 minutes in the water bath. 1ml suspension was taken from the tube and serially diluted up to 10⁻⁷ followed by pour plating on Nutrient Agar. The plates were kept for incubation at 37°C for 24 hours (Manzum and Mamun, 2019). The isolated colonies were subjected to Gram staining. The colonies showing Gram-positive rod were further selected for identification according to the Bergey's Manual of Determinative Bacteriology (Table 1).

Primary Screening for Enzymatic Activity

Amylolytic Activity

The primary screening for the amylolytic activity of the identified *Bacillus* species was performed by streaking the organisms on 1% starch agar plates and incubating them at 37°C for 48 hours. After incubation, the plates were flooded with iodine solution. Iodine solution was then dispensed with caution and a zone of hydrolysis was observed (Sonune and Garode, 2018).

Table 1: Identification tests of isolates according to Bergey's Manual of Determinative Bacteriology

Tests	Colony code				
	A4	A6	A9	A11	A12
Voges Proskauer	-ve	+ve	-ve	-ve	+ve
Citrate Utilization	-ve	+ve	+ve	+ve	+ve
Acid from arabinose	-ve		-ve	+ve	
Starch hydrolysis	+ve	+ve	+ve	+ve	+ve
6.5% NaCl growth	+ve	+ve	+ve	-ve	+ve
Swollen cell (containing spore)	+ve	+ve	+ve	+ve	+ve
Cell diameter $\geq 1\mu\text{m}$ (width)		-ve		-ve	
Growth at 55°C		+ve		-ve	
Identified <i>Bacillus</i> species	<i>Bacillus macquariensis</i>	<i>Bacillus licheniformis</i>	<i>Bacillus brevis</i>	<i>Bacillus circulans</i>	<i>Bacillus subtilis</i>

Result shown is the identified *Bacillus* species according to Bergey's Manual of Determinative Bacteriology

Gelatinolytic Activity

Identified *Bacillus* species were streaked on 1% gelatin agar plates and incubated at 37°C for 48 hours. After incubation, the plates were flooded with 15% HgCl₂ solution and then dispensed with caution and a zone of hydrolysis was observed (Manandhar and Sharma, 2013).

Cellulolytic Activity

Identified *Bacillus* species were streaked on CMC agar plates and incubated at 37°C for 72 hours. After incubation, the plates were flooded with 0.1% congo red solution. Then plates were left undisturbed for 20 minutes. Finally, destaining was done by using a 1M NaCl solution to observe the clear zone around the growth (Roopa et al., 2017).

Lipolytic Activity

Identified *Bacillus* species were streaked on 1% tween 20 agar media without calcium chloride and incubated at 37°C for 72 hours. After incubation at 37°C for 72 hours, the individual plates were flooded with copper sulphate solution. The copper sulphate solution was then dispensed with caution and a zone of hydrolysis was observed (Manandhar and Sharma, 2013).

Optimization of *Bacillus* species for enzyme production

The isolates showing a clear zone of hydrolysis in primary screening were taken for the optimization for enzyme production. The media used for the optimization of amylase, lipase, cellulase, and gelatinase were 1% starch agar, tween 20 agar without calcium chloride, CMC agar, and 1% gelatin agar respectively. The spot inoculation was performed. The experiments were done by adopting search technique i.e., varying parameters (Lugani et al., 2015). After the incubation time, the respective media were flooded by the respective reagents as done in primary screening and then the clear zone was observed. The effect of different pH 5, 7, and 9 on selected isolates i.e., *Bacillus*

species was monitored on amylase and gelatinase activity after 48 hours of incubation whereas, cellulase and lipase activity after 72 hours of incubation. Selection of optimum temperature for amylase, gelatinase, cellulase, and lipase production for screened *Bacillus* species was done by incubating respective inoculated media at different temperatures (37°C, 45°C, and 55°C) for 48 hours for amylolytic and gelatinolytic activity and 72 hours for the cellulolytic and lipolytic activity.

Biodegradation of organic waste using *Bacillus* species

The organic waste (starch, gelatin, and lipid-containing waste) treatment was conducted using identified *Bacillus* species individually. The isolated organisms were inoculated in nutrient broth and incubated at 37°C for 48 hours and then the culture was compared to 0.5 McFarland standard. 1ml aliquot of fully grown single bacterial culture was inoculated into a sterilized jar containing 25g of each sterilized standard organic waste (starch, lipid, gelatin containing waste) and incubated at respective optimized temperature for 25 days and analyzed for solids content, pH, and bacterial growth. The mixture of organisms was also used for waste treatment. *Bacillus subtilis* and *Bacillus licheniformis* were used in ratio 1:1, 1:2 and 2:1 whereas *Bacillus macquariensis*, *Bacillus brevis* and *Bacillus circulans* were used in ratio 1:1:1. Controls were set in a sterilized jar containing 25g of each sterilized organic waste without inoculating the organisms. The bacterial numbers were enumerated by pour plating serially diluted organic waste samples into nutrient agar. According to Korea Testing and Research Institute, the solid content of the organic waste was determined using the standard drying method (An et al., 2018). Degraded organic wastes were placed into a pre-weighed petri dish and dried in an oven at 105°C until they exhibited constant weight. After drying,

the petri dish was reweighed to calculate the solid content using the following equation.

$$\text{Solid content (\%)} = (W2-W0) / (W1-W0)$$

Where,

W0 represents the weight of the petri dish (g)

W1 represents the weight of the degraded waste and petri dish before drying (g) and

W2 represents the weight of the degraded waste and petri dish after drying (g).

Result and Discussions

Optimization of *Bacillus* species for enzyme (amylase, gelatinase, cellulase, and lipase) production

Among 40 isolates, 5 were identified as *Bacillus subtilis*, *Bacillus licheniformis*, *Bacillus macquariensis*, *Bacillus brevis* and *Bacillus circulans*. The identified *Bacillus* species were optimized for enzyme production which was qualitatively evaluated by measuring the zone of hydrolysis around the bacterial growth after the required incubation period. The production of extracellular amylase can be affected by the pH of the media and incubation temperature. In the case of *Bacillus subtilis*, the greatest amylolytic activity was observed at pH 7 and pH 9 incubated at 45°C and 37°C respectively. This finding correlates with the study carried out by (Singh et al., 2015). *Bacillus licheniformis* showed the greatest amylolytic activity at pH 5, incubated at 55°C. This finding was reported to be similar to the research done (MuraliKrishnan et al., 2017; Allah et al., 2018). *Bacillus macquariensis* showed the greatest amylolytic activity at pH 7, 9 incubated at 45°C. The greatest amylolytic activity was shown by *Bacillus brevis* at

pH 7, incubated at 37°C. This finding correlates with the study carried out by (Vishnu et al., 2014). In the case of *Bacillus circulans*, the greatest amylolytic activity was observed at pH 9 incubated at 55°C (Table 2).

The incubation time for the optimization of gelatinase was performed for 48 hours (Balan et al., 2012). All the isolated species of *Bacillus* were able to produce gelatinase enzyme. According to our study, the *Bacillus subtilis* showed the highest gelatinase production at pH 5 and incubation temperature 45°C. *Bacillus licheniformis* showed the highest gelatinase production at pH 9 and incubation temperature 45°C. The maximum gelatinase production was observed at pH 7 and 9 incubated at 37°C by *Bacillus brevis*. In the case of *Bacillus circulans* and *Bacillus macquariensis*, they showed greatest gelatinolytic activity at pH 5, 7, and 9 incubated at 37°C. Most of the gelatinase producers were found to be a mesophilic type with an optimal temperature of 37°C which correlates with the study done (Sai-ut et al., 2014; Banerjee et al., 1999). Another study (Balan et al., 2012; Mazotto et al., 2011) reported that the optimum temperature for gelatinase production was 35°C and 50°C-70°C and the optimum pH was 7-14 and 7.5 respectively. The result of optimization of gelatinase was found to be different than our findings which indicate that the optimum pH and temperature for gelatin production is variable (Table 3). Cellulolytic activity of *Bacillus* species was evaluated after 72 hrs of incubation. Among them, the *Bacillus licheniformis* was only the species found to be capable of producing cellulase enzyme. The greatest cellulolytic activity was observed at pH 5 incubated at 45°C. A similar result was reported in another study also (Acharya and Chaudhary, 2012; Behera et al., 2016).

Table 2: Optimization for amylase production by *Bacillus* species

<i>Bacillus</i> spp.	Optimized condition		Zone of hydrolysis (mm)
	pH	Temp.	
<i>Bacillus subtilis</i>	9	37°C	2
	7	45°C	2
<i>Bacillus licheniformis</i>	5	55°C	5
<i>Bacillus macquariensis</i>	7, 9	45°C	5
<i>Bacillus brevis</i>	7	37°C	5
<i>Bacillus circulans</i>	9	55°C	8

Data shown is the optimized parameters (pH and temperature) for maximum amylase production by *Bacillus* species

Table 3: Optimization for gelatinase production by *Bacillus* species

<i>Bacillus</i> spp.	Optimized condition		Zone of hydrolysis (mm)
	pH	Temp.	
<i>Bacillus subtilis</i>	5	45°C	5
<i>Bacillus licheniformis</i>	9	45°C	9
<i>Bacillus macquariensis</i>	5,7,9	37°C	5
<i>Bacillus brevis</i>	7,9	37°C	15
<i>Bacillus circulans</i>	5,7,9	37°C	20

Data shown is the optimized parameters (pH and temperature) for maximum gelatinase production by *Bacillus* species

For lipolytic activity, the chosen incubation time was 72 hrs. (Mazhar *et al.*, 2017; Sarkar *et al.*, 1998). In the case of *Bacillus subtilis*, the greatest lipolytic activity was observed at pH 7 incubated at 45°C and 37°C. This finding correlates with the study carried out by (Mazhar *et al.*, 2017). *Bacillus licheniformis* showed the greatest lipolytic activity at pH 9, incubated at 37°C which was found to be similar to the study (Sangeetha *et al.*, 2010; Bhosale *et al.*, 2015). pH 8 and 30°C were found to be optimized conditions for lipase production by *Bacillus licheniformis* reported by (Anbu and Hur, 2014) and a similar study carried out by (Sethi and Prasad, 2013) has also reported pH 8 and 50°C as an optimized condition. Another study showed different optimized incubation temperatures of lipase production by *Bacillus licheniformis* which indicates that the temperature of lipase production is variable. *Bacillus macquariensis* showed the greatest lipolytic activity at pH 7, 9 incubated at 45°C. *Bacillus brevis* showed the greatest lipolytic activity at pH 5, incubated at 37°C. In the case of *Bacillus circulans*, the maximum lipase production was observed at pH 5, 37°C, pH 5,7, 45°C, and pH 5, 7, 9, 55°C (Table 4).

Degradation of organic waste (starch, gelatin, and lipid-containing) using *Bacillus* species

After the optimization of enzyme production, the organic wastes were subjected to biodegradation for 25 days. After the specified time, the solid content (Table 5) and pH of degraded organic waste were analyzed along with the microbial load. The maximum degradation of starch-containing waste was shown by *Bacillus macquariensis* as indicated by the percentage of solid content (21%) of the

waste whereas the minimum degradation was shown by *Bacillus circulans* (41%) which is in accord with the findings by (An *et al.*, 2018). The degradation rate was found to be similar of *Bacillus subtilis* and *Bacillus brevis* as indicated by the percentage of solid content i.e. (38%) in both cases. 34% solid content was found on the starch-containing waste degraded by *Bacillus licheniformis*. The solid content of control was 85% which proved that the biodegradation was effective.

The degradation of gelatin-containing waste was also evaluated. The maximum degradation of gelatin-containing waste was shown by *Bacillus circulans* as indicated by the percentage of solid content (41%) of the waste whereas the minimum degradation was shown by *Bacillus licheniformis* (91%). The solid content was found to be 48%, 47%, and 34% of the gelatin waste degraded by *Bacillus macquariensis*, *Bacillus brevis*, and *Bacillus subtilis* respectively. The solid content of control was 91% which proved that the *Bacillus licheniformis* was unable to produce gelatinase enzymes.

Lipid-containing waste was also subjected to biodegradation. The maximum degradation of lipid-containing waste was shown by *Bacillus macquariensis* as indicated by the percentage of solid content (62%) of the waste whereas the minimum degradation was shown by *Bacillus brevis* (97%). The solid content was found to be 83%, 87%, 96%, and 98% of the gelatin waste degraded by *Bacillus subtilis*, *Bacillus licheniformis*, *Bacillus circulans*, and control respectively. Effective degradation was not shown by *Bacillus circulans* and *Bacillus brevis*.

Table 4: Optimization for lipase production by *Bacillus* species

<i>Bacillus</i> spp.	Optimized condition		Zone of hydrolysis (mm)
	pH	Temp	
<i>Bacillus subtilis</i>	7	37°C, 45°C	2
<i>Bacillus licheniformis</i>	9	37°C	4
<i>Bacillus macquariensis</i>	5	37°C	1
<i>Bacillus brevis</i>	5	37°C	1
	5	37°C	1
<i>Bacillus circulans</i>	5,7	45°C	1
	5,7,9	55°C	1

Data shown is the optimized parameters (pH and temperature) for maximum lipase production by *Bacillus* species

Table 5: Solid content of degraded organic waste

<i>Bacillus</i> species	Solid content (%)		
	Starch-containing waste	Gelatin-containing waste	Lipid-containing waste
<i>Bacillus subtilis</i>	38	85	83
<i>Bacillus licheniformis</i>	34	91	87
<i>Bacillus macquariensis</i>	21	48	62
<i>Bacillus brevis</i>	38	47	97
<i>Bacillus circulans</i>	41	41	96
Control	85	91	98

Data shown is the degradation of organic waste by *Bacillus* species. The solid content of degraded organic waste in percentage.

Synergistic effect of *Bacillus* species in the degradation of organic waste (starch, gelatin, and lipid-containing).

The result of the synergistic effect of *Bacillus* species on the degradation of organic waste (starch, gelatin, and lipid-containing) is shown in (Table 6). Starch-containing waste was found to be effectively degraded by *Bacillus subtilis* and *Bacillus licheniformis* (1:2) as analyzed by the percentage (32%) of the solid content of degraded waste. The solid content was found to be 33% and 85% of the starch-containing waste degraded by *Bacillus subtilis* and *Bacillus licheniformis* (2:1) and control respectively. *Bacillus subtilis* and *Bacillus licheniformis* (1:1) and *Bacillus macquariensis*, *Bacillus brevis* and *Bacillus circulans* (1:1:1) showed similar degradation rate indicated by the percentage of solid content (40%).

The effective degradation of gelatin-containing waste was shown by *Bacillus macquariensis*, *Bacillus brevis*, and *Bacillus* (1:1:1) as analyzed by the percentage (34%) of the solid content of degraded waste. The solid content was found to be 80%, 84%, and 85% of the gelatin-containing waste degraded by *Bacillus subtilis* and *Bacillus licheniformis* used in the ratio 1:1, 1:2, and 2:1 respectively. The control showed 91% solid content.

Bacillus subtilis and *Bacillus licheniformis* (1:1) showed effective degradation of lipid-containing waste as indicated by the reduced percentage (53%) of the solid content of degraded waste (Fig. 1). The solid content was found to be 87% and 98% of the lipid-containing waste degraded by *Bacillus subtilis* and *Bacillus licheniformis* (1:2) and control respectively. Similar degradation of the lipid-containing waste was shown by *Bacillus subtilis* and *Bacillus licheniformis* (2:1) and *Bacillus macquariensis*, *Bacillus brevis*, and *Bacillus* (1:1:1) as indicated by the percentage of the solid content (82%).

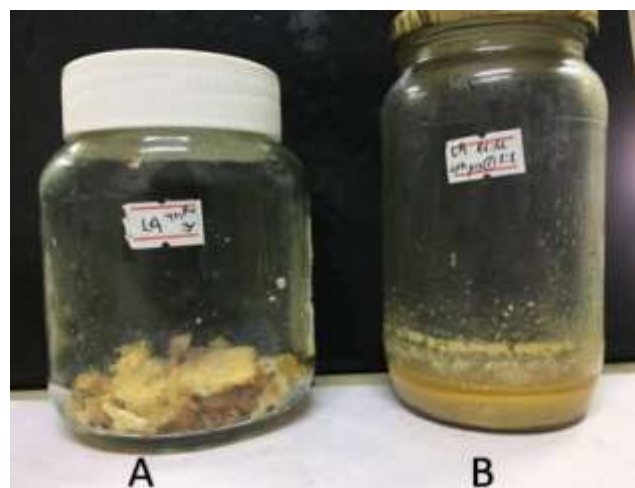


Fig. 1: Biodegradation of lipid-containing waste using *Bacillus subtilis* and *Bacillus licheniformis* (1:1) synergistically. A. Control; B. *Bacillus subtilis* and *Bacillus licheniformis* (1:1)

The mixture of *Bacillus subtilis* and *Bacillus licheniformis* was found to be effective in organic waste treatment. This outcome might be due to the secretion of multifunctional enzymes by the organism. The determination of pH and enumeration of microorganisms was also performed. The number of organisms in degraded organic waste (starch, gelatin, and lipid-containing waste) was found to be TMTc which indicates that the waste might be the appropriate medium for its growth which was also mentioned in the study by (An et al., 2018). The pH of degraded starch-containing waste and lipid-containing was found to be acidic and neutral whereas degraded gelatin-containing waste was found to be neutral and alkaline. Finally, the biochemical test of the isolated colony was also performed. The isolated Gram-positive rod showed all tests positive for *Bacillus* when subjected to different biochemical tests which confirmed that the inoculated organism was only the *Bacillus* species responsible for biodegradation.

Table 6: Solid content of degraded organic waste using *Bacillus* species synergistically

<i>Bacillus</i> species	Ratio	Solid content (%)		
		Starch-containing waste	Gelatin-containing waste	Lipid-containing waste
<i>Bacillus subtilis</i> and <i>Bacillus licheniformis</i>	1:1	40	80	53
<i>Bacillus subtilis</i> and <i>Bacillus licheniformis</i>	1:2	32	84	87
<i>Bacillus subtilis</i> and <i>Bacillus licheniformis</i>	2:1	33	85	82
<i>Bacillus macquariensis</i> , <i>Bacillus brevis</i> and <i>Bacillus circulans</i>	1:1:1	40	34	82
Control		85	91	98

Data shown is the degradation of organic waste by *Bacillus* species synergistically and the solid content of degraded organic waste is expressed in percentage.

Author's Contribution

All authors jointly designed the research plan; B Rana Chhetri, P Silwal, P Jyapu, Y Maharjan, T Lamsal performed experimental works, collected the required data & prepared the manuscript. A Basnet analysed the data & critically revised the manuscript; Final form of manuscript was approved by all authors.

Conflict of Interest

The authors declare that there is no conflict of interest with present publication.

Acknowledgment

We are very thankful to the Department of Microbiology, St. Xavier's College, Maitighar, Kathmandu, Nepal for providing us with the Microbiology laboratory to complete this study. We would also like to express our gratitude to the supervisor, principal, head of the department, laboratory staff, and other faculty members for their help, support, and kind cooperation during the research period.

References

- Acharya S and Chaudhary A (2012) Optimization of fermentation conditions for cellulase production by *Bacillus licheniformis* MVS1 and *Bacillus* spp. MVS3 isolated from Indian hot spring. *Brazilian Archives of Biology and Technology* **55**(4): 497-503. DOI: [10.1590/s1516-89132012000400003](https://doi.org/10.1590/s1516-89132012000400003)
- Allah YR, Daoud S, Almbruk A, Soutiyah M, Mahdi A, Elyas M, Alawkally N, Fakron A and Attitalla H (2018) α -Amylase production by thermophilic isolates of *Bacillus licheniformis*. *EC Microbiology* **14**(5): 225-233.
- Amim M, Rakhisi Z and Ahmady AZ (2015) Isolation and identification of *Bacillus* species from soil and evaluation of their antibacterial properties. *Avicenna Journal of Clinical Microbiology and Infection* **2**(1): 23233. DOI: [10.17795/ajcmi-23233](https://doi.org/10.17795/ajcmi-23233)
- An B, Park MK and Hyun JO (2018) Food waste treatment using *Bacillus* species isolated from food wastes and production of air-dried *Bacillus* cell starters. *Environmental Engineering Research* **23**(3): 258-264. DOI: [10.4491/eer.2017.116](https://doi.org/10.4491/eer.2017.116)
- Anbu P and Hur BK (2014) Isolation of an organic solvent-tolerant bacterium *Bacillus licheniformis* PAL05 that is able to secrete solvent-stable lipase. *Biotechnology and Applied Biochemistry* **61**(5): 528-534. DOI: [10.1002/bab.1202](https://doi.org/10.1002/bab.1202)
- Balan SS, Nethaji R, Sankar S and Jayalakshmi S (2012) Production of gelatinase enzymes from *Bacillus* species isolated from a sediment sample of Porto coastal sites. *Asian Pacific journal of Tropical Biomedicine* **8**(3): 1811-1816. DOI: [10.1016/s2221-1691\(12\)60500-0](https://doi.org/10.1016/s2221-1691(12)60500-0)
- Banerjee CU, Sani RK, Azmi W, Soni R (1999) Thermostable alkaline protease from *Bacillus brevis* and its characterization as a laundry detergent additive. *Process Biochemistry* **35**(1-2): 213-219. DOI: [10.1016/s0032-9592\(99\)00053-9](https://doi.org/10.1016/s0032-9592(99)00053-9)
- Basyal O and Yildiz A (2017) *Bacillus subtilis*: An industrially important microbe for enzymes production. *EC Microbiol* **5**(4): 148-156.
- Behera B, Mishra RR, Singh S, Dutta S, Thotoi H (2016) Cellulase from *Bacillus licheniformis* and *Brucella* species isolated from mangrove soils of Mahanadi river delta, Odisha, India. *Biocatalysis and Biotransformation* **34**(1): 44-53. DOI: [10.1080/10242422.2016.1212846](https://doi.org/10.1080/10242422.2016.1212846)
- Bhosale H, Uzma S and Bismile P (2015) Optimization of lipase production by thermo-alkalophilic *Bacillus* species 8C. *Research Journal of Microbiology* **10**(11): 523-532. DOI: [10.3923/jm.2015.523.532](https://doi.org/10.3923/jm.2015.523.532)
- Forastiere F, Badaloni C, Hoogh KD, Kraus MK, Martuzzi M, Mitis F, Palkovicova L, Porta D, Preiss P, Ranzi A, Perucci C and Briggs D (2011) Health impact assessment of waste management facilities in three European countries. *Environmental Health* **10**(1). DOI: [10.1186/1476-069x-10-53](https://doi.org/10.1186/1476-069x-10-53)
- Joutey NT, Behafie W, Sayel H and Ghachtouli EN (2013) Biodegradation: involved microorganisms and genetically engineered microorganisms. Chamy R and Rosenkranz F (Eds) *Biodegradation - Life of Science*. The UK. DOI: [10.5772/56194](https://doi.org/10.5772/56194)
- Laba W and Rodziewicz A (2014) Biodegradation of hard keratins by two *Bacillus* strains. *Jundishapur Journal of Microbiology* **7**(2). DOI: [10.5812/jjm.8896](https://doi.org/10.5812/jjm.8896)
- Leow CW, Fan YV, Chua LS, Muhamad II and Klemes JJ (2018) A review on application of microorganisms for organic waste management. *Chemical Engineering Transactions* **63**: 85-90. DOI: [10.3303/CET1863015](https://doi.org/10.3303/CET1863015)
- Lugani Y, Singla R and Sooch BS (2015) Optimization of cellulase production from newly isolated *Bacillus* species Y3. *Journal of Bioprocessing and Biotechniques* **5**(11). DOI: [10.4172/2155-9821.1000264](https://doi.org/10.4172/2155-9821.1000264)
- Manandhar S and Sharma S (2017) Biochemical test: Practical Approach to Microbiology. National Book Centre.
- Manzum A and Mamun A (2019) Isolation of *Bacillus* Spp. bacteria from soil for production of cellulase. *Nepal Journal of Biotechnology* **6**(1): 57-61. DOI: [10.3126/njb.v6i1.22338](https://doi.org/10.3126/njb.v6i1.22338)
- Mazhar H, Abbas N, Ali S, Sohail A, Hussain Z and Ali S (2017) Optimized production of lipase from *Bacillus subtilis* PCSIRNL-39. *African Journal of Biotechnology* **16**(19): 1106-1115. DOI: [10.5897/ajb2017.15924](https://doi.org/10.5897/ajb2017.15924)
- Mazotto AM, Cristina A, Melo D, Macrae A, Rosado AS, Peixoto R, Cedrola M, Couri S, Zingali B, Lucia A, Villa V, Rabinovitch L, Jeane Q. Chaves and Vermelho B (2011) Biodegradation of feather waste by extracellular keratinases and gelatinase from *Bacillus* spp. *World Journal of Microbiology and Biotechnology* **27**(6): 1355-1365. DOI: [10.1007/s11274-010-0586-1](https://doi.org/10.1007/s11274-010-0586-1)
- Mirdamadian SH, Khayam-Nekoui SM and Ghanavati H (2011) Reduce fermentation time in composting process by using a special microbial consortium. *World Academy of Science Engineering and Technology* **52**: 475-479.

- MuraliKrishnan S, Arun N, Pandiaraja D and Vinayaga Moorthi P (2017) Isolation and characterization of amylase producers and optimization of enzyme production. *International Journal of Development Research* 7(12): 18128-18134.
- Nigam PS (2013) Microbial enzymes with special characteristics for biotechnological applications. *Biomolecules* 3(4): 597-611. DOI: [10.3390/biom3030597](https://doi.org/10.3390/biom3030597)
- Pokhrel B, Wanjare P, Singh S, Purushotham B and Swamy K (2013) Isolation, screening, and characterization of promising A-amylase producing bacteria from sewage enriched soil. *International Journal of Advance Biotechnology and Research* 4(2): 286-290.
- Rastogi G, Muppid GL, Gurram RN, Adhikari A, Bischoff KM, Hughes SR, Apel WA, Bang S, Dixon DJ and Sani RK (2009) Isolation and characterization of cellulose-degrading bacteria from the deep subsurface of the Homestake gold mine, lead South Dakota, USA. *Journal of Industrial Microbiology and Biotechnology* 36(4): 585-598. DOI: [10.1007/s10295-009-0528-9](https://doi.org/10.1007/s10295-009-0528-9)
- Roopa R, Charulatha M and Meignanalakshmi M (2017) Production of cellulase from *Bacillus subtilis* under solid-state fermentation using fiber wastes of palmyra palm. *International Journal of Current Microbiology and Applied Sciences* 6(6): 2225-2231. DOI: [10.20546/ijcmas.2017.606.264](https://doi.org/10.20546/ijcmas.2017.606.264)
- Saha A and Santra SC (2014). Isolation and characterization of bacteria isolated from municipal solid waste for the production of industrial enzymes and waste degradation. *Journal of Microbiology and Experimentation* 1(1): 12-19. DOI: [10.15406/jmen.2014.01.00003](https://doi.org/10.15406/jmen.2014.01.00003)
- Sai-ut S, Benjkul S, Sampavapol P and Kishimura H (2014) Optimization of gelatinolytic enzyme production by *Bacillus amyloliquefaciens* species H11 through Plackett-Burman design and response surface methodology. *International Aquatic Research* 6(1): 59. DOI: [10.1007/s40071-014-0059-5](https://doi.org/10.1007/s40071-014-0059-5)
- Sarkar S, Sreekanth B, Kant S, Banerjee R and Bhattacharya BC (1998) Production and optimization of microbial lipase. *Bioprocess Engineering* 19(1): 29-31. DOI: [10.1007/s004490050478](https://doi.org/10.1007/s004490050478)
- Sethi R and Prasad MP (2013) Comparative Studies on the production of Lipase by *Bacillus* species under various growth parameters. *International Journal of Current Microbiology and Applied Science* 2(11): 179-185.
- Singh V, Sharma R and Sharma P (2015) Isolation, screening, and optimization of amylase-producing *Bacillus* species from the soil. *Asian Pacific Journal of Health Sciences* 2(3): 86-93. DOI: [10.21276/apjhs.2015.2.3.19](https://doi.org/10.21276/apjhs.2015.2.3.19)
- Sonunea N and Garode A (2018) Isolation, characterization and identification of extracellular enzyme producer *Bacillus licheniformis* from municipal wastewater and evaluation of their biodegradability. *Biotechnology Research and Innovation* 2(1): 37-44. DOI: [10.1016/j.biori.2018.03.001](https://doi.org/10.1016/j.biori.2018.03.001)
- Vimala P and Mathew L (2016) Biodegradation of polyethylene using *Bacillus subtilis*. *Procedia Technology* 24: 232-239. DOI: [10.1016/j.protcy.2016.05.031](https://doi.org/10.1016/j.protcy.2016.05.031)
- Vishnu TS, Soniyamby AR, Praveesh BV and Hema TA (2014) Production and optimization of extracellular amylase from soil receiving kitchen waste isolate *Bacillus* species VS 04. *World Applied Sciences Journal* 29(7): 961-967. DOI: [10.5829/idosi.wasj.2014.29.07.8220](https://doi.org/10.5829/idosi.wasj.2014.29.07.8220)
- Volesky B, Luong JHT and Anustrup K (2008) Microbial enzymes: production, purification, and isolation. *Critical Reviews in Biotechnology* 2(2): 119-146. DOI: [10.3109/07388558409082583](https://doi.org/10.3109/07388558409082583)
- Wierzba S and Nabrdalik M (2005) Biocomposite for organic waste degradation. *Physicochemical Problems of Mineral Processing*. 39(1): 249-256.