TABLE OF CONTENTS

TITLE SHEET i
APPROVAL SHEET ii
DECLARATION OF AUTHENTICITY iii
ACKNOWLEDGEMENTS iv
TABLE OF CONTENTS vii
LIST OF TABLES ix
LIST OF FIGURES x
LIST OF APPENDIXES xi
INTISARI xii
ABSTRACT xiii

CHAPTER I INTRODUCTION 1

1.1. Background 1
1.2. Objectives 3
1.3. Benefits 4
1.4. Expected Outcomes 4

CHAPTER II LITERATURE REVIEW 5

2.1. Xylooligosaccharides 5
2.1.1 Method of xylooligosaccharide production 5
2.1.2 Xylooligosaccharides application 6
2.2. Xylanase 7
2.2.1 Xylanase production 7
2.2.2 Xylanase application 8
2.3. Bacillus subtilis 9
2.3.1 Role of *Bacillus subtilis* in enzyme production 10
2.4. Agricultural Waste 10
2.4.1 Soybean waste 10
2.4.2 Corn cob 11
2.4.3 Sugarcane bagasse 11
2.5. Yeast Extract 11

CHAPTER III MATERIALS AND METHODS 13

3.1. Materials 13
3.1.1 Microbial strain 13
3.1.2 Media and chemicals 13
3.2. Methods 15
3.2.1 Research design 15
3.2.2 Bacterial cultivation and culture stock 16
3.2.3 Xylanase production in solid-state fermentation 16
3.2.4 Xylanase extraction 17
3.2.5 Xylose standard curve 17
3.2.6 Yeast extract production 17
3.2.7 BSA standard curve 18
3.2.8 Protein assay on yeast extract 18
3.2.9 Xylanase activity assay 18
3.2.10 Effect of various substrates 19
3.2.11 Effect of various incubation periods 19
3.2.12 Effect of supplementation of yeast extract 20
3.2.13 Xylooligosaccharides production 20

3.2.14 Enzymatic hydrolysis time 20
3.2.15 Total number of used solid xylanase enzyme 20
3.2.16 Thin-layer chromatography analysis 21
3.3. Statistical Analysis 21
3.4. Time and Location of Research 21

CHAPTER IV RESULTS AND DISCUSSION 22

4.1. Xylanase Production 22
4.1.1 Effect of various substrates 22
4.1.2 Effect of various incubation periods 24
4.1.3 Effect of yeast extract supplementation 25
4.2. Xylooligosaccharides Production 26
4.2.1 Enzymatic hydrolysis time 26
4.2.2 Total number of used solid xylanase enzyme 27
4.2.3 Thin-layer chromatography analysis 28

CHAPTER V CONCLUSIONS AND RECOMMENDATIONS 30

5.1. Conclusions 30
5.2. Recommendations 30

REFERENCES 31

APPENDIX 34

LIST OF TABLES

Table 4.1. Xylanase activity of *Bacillus subtilis* J12 from various substrates 22

LIST OF FIGURES

Figure 2.1. *Bacillus subtilis* under microscope 9

Figure 3.1. Overall research design 15

Figure 4.1. Xylanase activity of *Bacillus subtilis* J12 from various incubation periods in 37℃ at 12. 24, 48, and 72 hours 24

Figure 4.2. Xylanase activity of *Bacillus subtilis* J12 from various concentrations of yeast extract supplementation in 37 ℃ for 24 hours 25

Figure 4.3. Reducing sugar released from enzymatic hydrolysis with *Bacillus subtilis* J12 solid xylanase enzyme at 3, 6, 12, 24, 48, and 72 hours in 50℃ 26

Figure 4.4. Reducing sugar released from three times of *Bacillus subtilis* J12 solid xylanase enzyme usage at 24 hours hydrolysis in 50℃ 27

Figure 4.5. Thin-layer chromatography of hydrolyzed products from *Bacillus subtilis* J12 xylanase enzyme 28

LIST OF APPENDIXES

Appendix 1. Xylose Standard Curve 34
Appendix 2. BSA Standard Curve 35
Appendix 3. Yeast Extract Soluble Protein Content 35
Appendix 4. Xylanase Activity from Various Substrates 36
Appendix 5. Statistical Analysis of Xylanase Activity from Various Subtrates 37
Appendix 6. Xylanase Activity from Various Incubation Periods 39
Appendix 7. Statistical Analysis of Xylanase Activity from Various Incubation Periods 40
Appendix 8. Xylanase Activity with Supplementation of Yeast Extract 42
Appendix 9. Statistical Analysis of Xylanase Activity with Supplementation of Yeast Extract 43
Appendix 10. Enzymatic Hydrolysis Time in Xylooligosaccharides Production 45
Appendix 11. Statistical Analysis of Enzymatic Hydrolysis Time in Xylooligosaccharides Production 46
Appendix 12. Total Number of Used Solid Enzyme in Xylooligosaccharides Production 48
Appendix 13. Statistical Analysis of Total Number of Used Solid Enzyme in Xylooligosaccharides Production 48
Appendix 14. Research Documentation 50