

RESEARCH ARTICLE

Studies on toxin and enzymatic effect on *Choanephora* infundibulifera in soybean crop

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ABSTRACT

Maximum degradation of CMC (90.17 %) and pectin (91.56 %) was found at 4.0 and 7.0 pH, respectively by the culture filtrate of *Choanephora infundibulifera* and enzymatic activity up to 420 and 840 minutes in the reaction mixture of culture filtrate. The 100 per cent pure concentration of culture filtrate was most effective for macerating of potato, carrot and pumpkin pith.

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