



Abstract:

Amino acids were produced by hydrolysis of corn and rice glutens using physiologically active cells of *Bacillus licheniformis* as a source of proteases. Fermentation conditions like pH, temperature and age of inoculums were optimized to get proteolytically most active cells. Live cells of different ages were harvested and investigated for amino acid production at different pH and temperature. It was found that using 72 hours old culture of *Bacillus licheniformis*, maximum corn and rice glutens were converted into amino acids at pH 9.0 and 50 °C. Under these conditions maximum yield of amino acids was 10.7 % from rice glutens and 11.7 % from corn glutens.