

Article

Statistical Optimisation of *Streptomyces* sp. DZ 06 Keratinase Production by Submerged Fermentation of Chicken Feather Meal

Samir Hama¹, Nawel Boucherba^{1,*}, Zahra Azzouz¹, Marilize Le Roes-Hill², Ourdia-Nouara Kernou³, Azzeddine Bettache¹, Rachid Ladjouzi¹, Rima Maibeche¹, Mohammed Benhoula¹, Hakim Hebal^{1,4}, Zahir Amghar¹, Narimane Allaoua¹, Kenza Moussi¹, Patricia Rijo^{5,6,*} and Said Benallaoua¹

¹ Université de Bejaia, Faculté des Sciences de la Nature et de la Vie, Laboratoire de Microbiologie Appliquée, Bejaia 06000, Algeria; samir.hamma@univ-bejaia.dz (S.H.); zahra.azzouz@univ-bejaia.dz (Z.A.); azzeddine.bettache@univ-bejaia.dz (A.B.); rachid.ladjouzi@univ-bejaia.dz (R.L.); rima.maibeche@univ-bejaia.dz (R.M.); mohammed.benhoula@univ-bejaia.dz (M.B.); hakim.hebal@univ-biskra.dz (H.H.); zahir.amghar@univ-bejaia.dz (Z.A.); narimane.allaoua@univ-bejaia.dz (N.A.); kenza.moussi@univ-bejaia.dz (K.M.); said.benallaoua@univ-bejaia.dz (S.B.)

² Applied Microbial and Health Biotechnology Institute, Cape Peninsula University of Technology, P.O. Box 1906, Bellville 7535, South Africa; leroesm@cput.ac.za

³ Université de Bejaia, Faculté des Sciences de la Nature et de la Vie, Laboratoire de Biomathématiques, Biophysique, Biochimie, et Scientométrie (L3BS), Bejaia 06000, Algeria; ourdia.kernou@univ-bejaia.dz

⁴ Faculty of Exact Sciences and Sciences of Nature and Life, Department of Biology, Mohamed Khider University of Biskra, Biskra 07000, Algeria

⁵ CBIOS-Centro de InvestigaçãomBiociências e Tecnologias da Saúde, Universida de Lusófona, Campo Grande 376, 1749-028 Lisbon, Portugal

⁶ Instituto de Investigaçãodo Medicamento (iMed.Ulisboa), Faculdade de Farmácia, Universidade de Lisboa, 1649-003 Lisboa, Portugal

* Correspondence: nawal.boucherba@univ-bejaia.dz (N.B.); p1609@ulusofona.pt (P.R.)



Citation: Hama, S.; Boucherba, N.; Azzouz, Z.; Le Roes-Hill, M.; Kernou, O.-N.; Bettache, A.; Ladjouzi, R.; Maibeche, R.; Benhoula, M.; Hebal, H.; et al. Statistical Optimisation of *Streptomyces* sp. DZ 06 Keratinase Production by Submerged Fermentation of Chicken Feather Meal. *Fermentation* **2024**, *10*, 500. <https://doi.org/10.3390/fermentation10100500>

Academic Editor: Demao Li

Received: 18 July 2024

Revised: 20 September 2024

Accepted: 24 September 2024

Published: 28 September 2024



Copyright: © 2024 by the authors. Licensee MDPI, Basel, Switzerland. This article is an open access article distributed under the terms and conditions of the Creative Commons Attribution (CC BY) license (<https://creativecommons.org/licenses/by/4.0/>).

Abstract: This study focused on the isolation of actinobacteria capable of producing extracellular keratinase from keratin-rich residues, which led to the selection of an actinobacterial strain referenced as *Streptomyces* strain DZ 06 (ES41). The Plackett–Burman screening plan was used for the statistical optimization of the enzymatic production medium, leading to the identification of five key parameters that achieved a maximum activity of 180.1 U/mL. Further refinement using response surface methodology (RSM) with a Box–Behnken design enhanced enzyme production to approximately 458 U/mL. Model validation, based on the statistical predictions, demonstrated that optimal keratinase activity of 489.24 U/mL could be attained with 6.13 g/L of chicken feather meal, a pH of 6.25, incubation at 40.65 °C for 4.11 days, and an inoculum size of 3.98×10^7 spores/mL. The optimized culture conditions yielded a 21.67-fold increase in keratinase compared with the initial non-optimized standard conditions. The results show that this bacterium is an excellent candidate for industrial applications when optimal conditions are used to minimize the overall costs of the enzyme production process.

Keywords: keratin residues; chicken feather meal; keratinase activity; actinobacteria; biodegradation; Plackett–Burman; response surface methodology

1. Introduction

The poultry industry is the main driver of global meat production [1]. This sector continues to grow and industrialize in many parts of the world. The increase in population, purchasing power, and urbanization have been powerful drivers of growth for this sector. The latest forecast of the Food and Agriculture Organization of the United Nations (FAO) predicts that world poultry meat production is expected to reach 146 million tonnes in 2024, increasing by 0.8% year-on-year [2]. The Agricultural Outlook 2024–2033 of the