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Alpha-galactosidase is used in the food industry to remove flatulence-causing sugars raffinose and stachyose from soybean products. In industry, intracellular alpha-galactosidase producing fungi are used in the pellet form for this purpose.

Seventeen alpha-galactosidase producing fungi were isolated from soil using a culture medium containing 1% raffinose, 0.1% peptone, 0.05% yeast extract and a salt solution. Intracellular alpha-galactosidase activity (pellet) of the isolated 17 species of fungi varied from 405 mU/g to 2 mU/g. Cultivation studies showed that fungi species 96/S had the highest pellet (mycelium) alpha-galactosidase activity of 3645 mU/g at 96 h of cultivation. The wet weight increased from 3.4 mg/ml at 24 h to 20.8 mg/ml at 120 h. Maximum supernatant activity of 2.5 mU/ml was observed at 84 h. The raffinose content of the culture medium decreased by 50% after 120 h of cultivation. The pH changed from pH 5 to pH 4.32.

The fungi 96/S was identified as a *Aspergillus* species by the slide culture method.