

We take the example of streptokinase by the fermentation of inocula of *Streptococcus mutans* which are facultative anaerobic Gram-positive bacteria in a discontinuous liquid state (fed batch) Production of the inoculum: *Streptococcus mutans* was precisely examined by culture on agar medium to blood (blood agar). Fermentation media: For the production of streptokinase, the selected strain was cultivated on fermentation culture media in the liquid state using different substrates at 37°.isolation and purification: the enzyme has been isolated by separation techniques such as filtration or centrifugation to separate the bacterial cells from the broth containing the enzyme, and purified by techniques such as ultrafiltration, chromatography, etc. Product Evaluation: Fibrinolytic activity is measured by applying a small amount of the test solution to a layer of fibrin in a petri dish, and after incubation at 37°C, the lysed areas are measured this method called plate fibrin. Quality Control: Throughout the production process, quality control measures are implemented to ensure that the final product meets regulatory and quality standards for purity, potency and safety