



KINETIC CHARACTERIZATION OF β -GLUCOSIDASE OF ALMOND

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Curso 2015-2016

INTRODUCTION

β -glucosidases (β -D-glycoside glucohydrolases, EC 3.2.1.21) are enzymes that hydrolyze glycosidic bonds of nonreducing terminal glucosyl residues from glycosides and oligosaccharides, releasing β -D-glucose as product (1). These enzymes are very distributed in the nature and also they are involved in different biological functions (2). For example: biomass converter, production of drinks, food and interest in textile and paper industries. (3) The classification used nowadays is based on the sequence and the folding process; and divides these enzymes in more than 100 families.

The aim of this study is doing a kinetic characterization of the β -glucosidase of almond to determine its kinetic parameters and propose a model for the catalytic mechanism of this enzyme.

MATERIALS AND METHODS

0.9ml buffer 0.1M pH=5 with pNPG

5 min
40°C

+0.1ml enzyme

Time
40°C

+1.5ml NaOH 0.2M

Keep on ice

Absorbance 410nm

1. Standardisation of assay conditions: pNP standard calibration curve, optimal [enzyme], approximate K_m , optimal time of reaction. **2. Determination of kinetics parameters** for pNPG with conditions: 40°C, optimal [enzyme], optimal time and different pNPG concentrations. K_m , V_{max} , K_{cat} , E_{cat} . **3. Effect of temperature in catalysis:** 20°, 30°, 40°, 50°, 60°, 70°C. **4. Effect of inhibitors in catalysis:** glucose (product of reaction) and δ -gluconolactone (transition state analogue). **Materials:** β -glucosidase of almond, p-nitrophenol and p-nitrophenil-glucose (pNPG) from [Fluka], citric acid & NaOH from (Panreac).

RESULTS

1. Standardisation of assay conditions: with pNP standard calibration curve (Figure 1) molar extinction coefficient was calculated, $\epsilon = 12118.42 \text{ M}^{-1}\text{cm}^{-1}$. Optimal [enzyme] was obtained interpolating on Figure 2. With Figure 3 is possible to calculate approximate K_m , which is 1.7mM. Figure 4 showed time linearity.

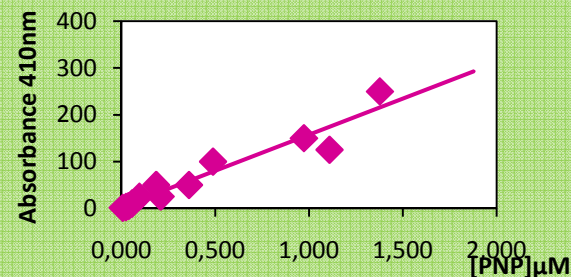


Figure 1: pNP standard calibration curve

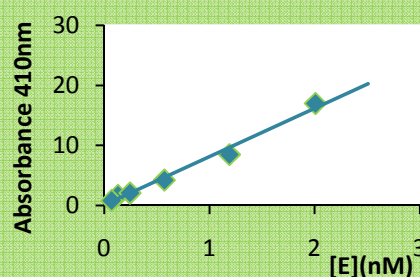


Figure 2: optimal [enzyme]

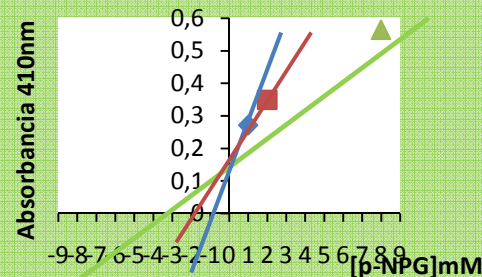


Figure 3: Eisenthal and Cornish-Bowden plot

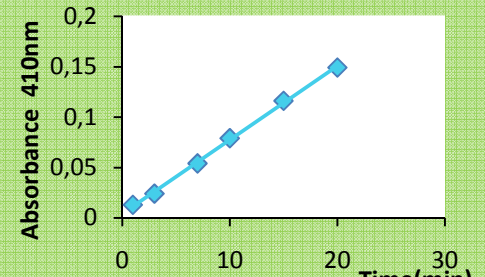


Figure 4: Time linearity

2. Kinetic parameters were calculated by different representations (Figure 5 –9)

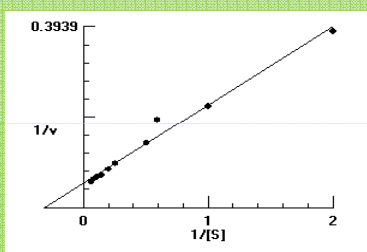


Figure 5: Lineweaver-Burk

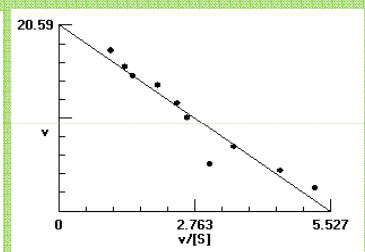


Figure 6: Eadie-Hofstee

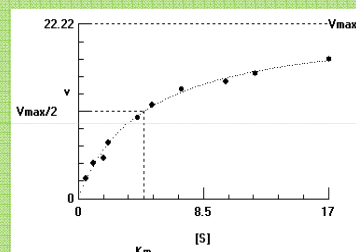


Figure 7: Michaelis-Menten

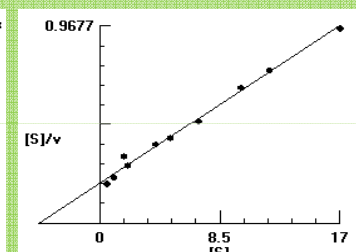


Figure 8: Hanes-Woolf

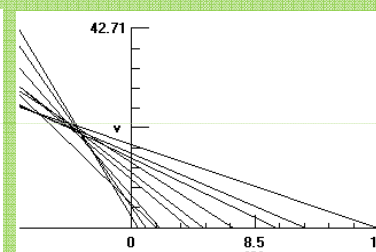


Figure 9: Parameter space

Table 1: Kinetic parameters

K_m (mM)	= 4.456
V_{max} ($\mu\text{M}/\text{min}$)	= 22.22
K_{cat} (min^{-1})	= 4114.81
K_{cat}/K_m ($\text{min}^{-1} \text{Mm}^{-1}$)	= 923.43

3. Kinetic parameters for each temperature were used for represent Figure 10.

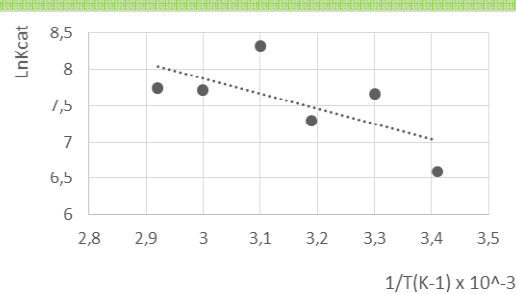


Figure 10: Linearization of Arrhenius equation
 $E_a = 19.47 \text{ kJ/molK}$; $Q_{10} = 0.7$

4. Inhibitors' behaviour was determined in presence of different concentration of each inhibitor. Figure 11 and 12 showed that both were competitive inhibitors. Their K_{EI} s were calculated in Figure 13 and 14.

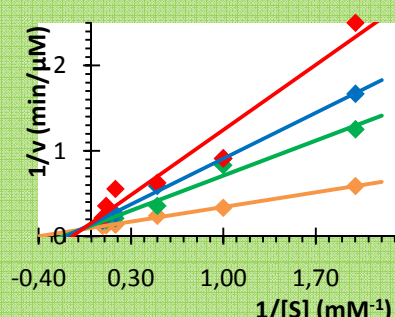


Figure 11: Lineweaver-Burk for glucose.

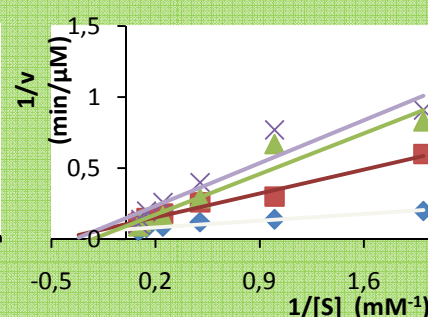


Figure 12: Lineweaver-Burk for δ -gluconolactone

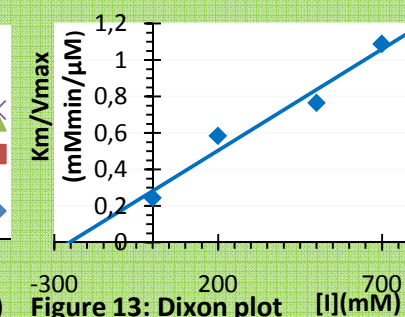


Figure 13: Dixon plot for glucose

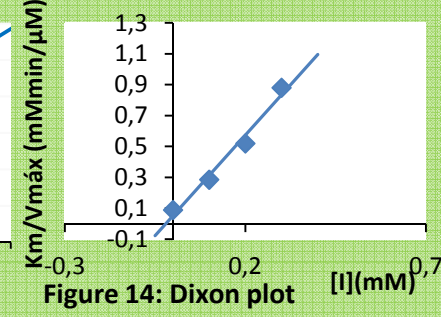


Figure 14: Dixon plot for δ -gluconolactone

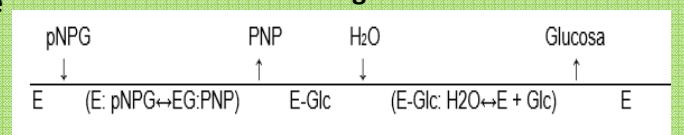


Figure 15: Cleland Scheme

CONCLUSION

The conditions of assay established for the β -glucosidase are: an optimal concentration of enzyme of 5.4nM, 10 minutes of time of assay. The optimum temperature of catalysis, fluctuates between 40°C and 50°C since the enzyme at 60°C starts losing stability and activity. The glucose and the δ -gluconolactone show a competitive inhibition, with K_{EI} s of 200mM and 0.03mM respectively. So that, the δ -gluconolactone is a better inhibitor. A crypto ping-pong mechanism was proposed to this reaction, where PNP is the first product and the second is glucose (Figure: 15)

BIBLIOGRAPHY

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- (3) Bhat, M. K.; Bhat, S., Cellulose degrading enzymes and their potential industrial applications. Biotechnology Advances 1997