

Arthrobacter
sp.L68-1の耐熱性DFAIIIオリゴ糖合成酵素の生産と
固定化

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Technical note

Production and Immobilization of Thermostable Oligosaccharide DFA Producing Enzyme from *Arthrobacter* sp. L68-1.

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Abstract

A bacterium producing a thermostable inulin fructotransferase (DFA -producing) in a culture supernatant was isolated. Through taxonomical studies the strain was identified as *Arthrobacter* sp. L68-1. The inulin fructotransferase (DFA -producing) of the strain showed maximum activity at pH 5.5 and 55 °C. The enzyme activity was stable up to 80 °C after 30 min heat treatment. This heat stability was the highest of the inulin fructotransferases (DFA -producing) reported to date. The maximum enzyme activity (5.0 U/ ml) was obtained with a medium containing 0.5% Tryptone. An immobilized enzyme was prepared using Chitopearl BCW3510 as a carrier. The immobilized enzyme was able to be used eight times without a significant loss of the enzyme activity.

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Introduction

Inulin is a storage polysaccharide contained in chicory, dahlia, Jerusalem artichoke and other plants. The chemical structure of inulin is a α -1, 2 linked fructose polymer terminated with a sucrose residue. In studies of inulin decomposing enzymes, inulinase [EC 3.2.1.7] from *Penicillium* sp. was reported¹⁾ (Nakamura & Hoashi 1969). Subsequently, a new type of inulin decomposing enzyme produced by *Arthrobacter ureafaciens* was discovered²⁾ (Uchiyama et al. 1973). The enzyme converted inulin into an oligosaccharide DFA (di-D-fructofuranose 1,2'-2, 3' dianhydride) and a small amount of other oligosaccharides. This enzyme was designated as inulin fructotransferase (DFA -producing) [EC 2.4.1.93]. Subsequently, there have been several reports on the inulin fructotransferase (DFA -producing) from *Arthrobacter* species^{3), 4), 5), 6)} (Haraguchi et al. 1988; Kawamura et al. 1988; Yokota et al. 1991; Haraguchi et al.

2002). Kang et al. reported⁷⁾ on the enzyme from *Bacillus* sp..

Chicory is a possible candidate for an alternative crop to sugar beet and it contains inulin. The DFA, which can produce from chicory, has half the sweetness of sucrose. Recently, Goto⁸⁾ reported that DFA did not cause an increase in blood sugar after assimilation (using rats). Therefore, DFA has the potential as a new type of a low calorie sweetener.

Recently, we isolated a microorganism, strain L68-1, which produced a thermostable inulin fructotransferase (DFA -producing) in a culture supernatant. In this paper, we describe the identification of the microorganism, the properties of the crude enzyme, conditions for the enzyme production, and the immobilization of the enzyme.

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Materials and methods

Microorganism and identification

We isolated a bacterium, strain L68-1, from a soil sampled in Ibaraki prefecture, Japan. For the extraction of genome DNA, the Prepman method (Applied Biosystems, Co. Ltd., USA) was used. The amplification of 16 S rDNA was performed using PCR system 9600 (Applied Biosystems Co. Ltd.). The sequencing of DNA was performed with a ABI PRISM 3100 DNA sequencer (Applied Biosystems Co. Ltd.). The homology analysis was performed using the Microseq bacterial 500 library v.0023 (Applied Biosystems Co. Ltd.).

Cultivation of microorganism

The microorganism was cultured in a 500 ml shaking flask with 100 ml of medium at 30 °C, for 24h. The medium was composed of 0.4% Na₂HPO₄ · 12H₂O, 0.1% KH₂PO₄, 0.1% NaNO₃, 0.05% MgSO₄ · 7H₂O, 0.001% CaCl₂ · 2H₂O, 0.001% FeSO₄ · 7H₂O, 0.05% yeast extract (Difco), and 0.3% inulin, pH 7.0. This culture was used as a pre-culture when needed. For the preparation of a crude enzyme, the cells were removed by centrifugation (8000 x g, 30 min) and the supernatant was used as a crude enzyme solution. For the investigation of effect of culture conditions, the pre-culture (5 ml) was inoculated to a 500 ml shaking flask containing 100 ml of a basal medium and cultured 24h at 30 °C. The basal medium was composed of 0.4% Na₂HPO₄ · 12H₂O, 0.1% KH₂PO₄, 0.05% MgSO₄ · 7H₂O, 0.001% CaCl₂ · 2H₂O, 0.001% FeSO₄ · 7H₂O, 0.3% inulin and a nitrogen source, pH7.0. After cultivation, the cells were removed by a centrifugation (8 000 x g, 30 min) and the supernatant was used as a crude enzyme solution.

Standard assay methods

For the measurement of the enzyme activity, 0.1M citrate buffer, pH5.5 (0.5 ml), the enzyme solution (0.2 ml), water (0.3 ml), and 2% inulin (1.0 ml) were mixed. The enzyme reaction was performed at 55 °C, for 30 min, and the reaction was stopped by heating at 100 °C, for 7 min. The DFA produced was determined by HPLC (column, Shim-pack CLC ODS, 4.6 mm x 25 cm (Shimadzu Co. Ltd., Kyoto); mobile phase, water; detector, refractive index detector). One unit of the enzyme was defined as the amount of enzyme which can produce 1 μ mole of DFA per min at pH5.5 and 55 °C.

Preparation of immobilized enzyme

For the preparation of immobilized enzyme, Chitopearl BCW3510 (5 g, Fuji Bohseki, Japan) was suspended in 10 mM citrate buffer, pH5.5 (50 ml). The crude enzyme solution (20 ml, 5 units/ ml) was added to it and incubated at 30 °C for 1h while shaking. Afterwards, the prepared immobilized enzyme was washed once with water. The washed immobilized enzyme was treated with 2.5% glutalaldehyde for 1h at 30 °C to stabilize the activity. The treated enzyme was washed thoroughly with water, and used as the prepared immobilized enzyme.

The enzyme reaction using immobilized enzyme

The immobilized enzyme (3.0 g) was put in a 50 ml Erlenmeyer flask, and the reaction was started with the addition of 1% inulin (5.0 ml) containing 10 mM citrate buffer, pH 5.5. The enzyme reaction was performed at 55 °C for 30 min while shaking. After the reaction, the reaction mixture was moved to a test tube and heated at 100 °C for 5 min to stop the enzyme reaction. After cooling, the DFA produced was determined by HPLC (column: Shim-pack CLC ODS, mobile phase: water). To the Erlenmeyer flask containing the immobilized enzyme, the new inulin solution was added and the enzyme reaction was performed repeatedly.

Results and discussion

Identification of microorganism.

Table 1 summarizes the taxonomic characteristics of strain L68-1. The strain L68-1 was a gram-positive non-spore producing aerobic rod. And the strain was catalase positive and oxidase negative. From these results, the strain L68-1 was

Table 1 Taxonomic characteristics of strain L68-1

shape and size	rod : 0.6-0.7 x 1.5-2.0 μ m(24h) 0.5-0.6 x 1.0-1.2 μ m(72h)
Gram staining	positive
spore formation	-
motility	+
catalase	+
oxidase	-
alkaline phosphatase	+
-galactosidase	+
-glucosidase	+
reduction of nitrate	-
urease	-
gelatin hydrolysis	-
O-F test	-

estimated to be a coryneform bacterium. Table 2 shows the result of homology analysis of 16S rDNA. The 16 S rDNA sequence (500 bp) of strain L68-1 showed homology of 97.22% with the strain of *Arthrobacter aureescens*. Fig.1 shows the result of molecular genealogical tree analysis. The strain L68-1 formed a single branch and did not form the same cluster with any type of strain of *Arthrobacters*. From these results, the strain L68-1 was identified as *Arthrobacter* sp. L68-1.

Effect of pH and temperature on enzyme activity

The effect of pH on the enzyme activity was investigated in the pH range 4.0-8.0 at 55 °C. As shown in Fig.2 (A), maximum activity was obtained at pH5.5. The enzyme reaction was performed in the range 30-70 °C at pH5.5. As shown in Fig.2 (B), maximum activity was obtained at 55 °C. For the industrial application of the enzyme, it is desirable react over 60 °C because of sanitation. This enzyme retains more than 90% of the maximum activity at 60 °C. Therefore, this enzyme

Table 2 The result of 16S rDNA sequence homology analysis

97.22 %	<i>Arthrobacter aureescens</i>
96.62 %	<i>Arthrobacter ilicis</i>
95.02 %	<i>Arthrobacter histidinolorans</i>
94.43 %	<i>Arthrobacter woluwensis</i>
93.84 %	<i>Arthrobacter ramosus</i>
93.24 %	<i>Arthrobacter agilis</i>
91.85 %	<i>Arthrobacter oxydans</i>
91.45 %	<i>Arthrobacter pascens</i>
91.05 %	<i>Arthrobacter protophormiae</i>
90.85 %	<i>Arthrobacter crystallopoietes</i>

is suitable for the large scale production of oligosaccharide DFA .

Thermal stability

The enzyme solution was heated at various temperatures for 30 min at pH5.5. After the treatment, the residual activities were measured at pH5.5 and 55 °C. As shown in Fig.2 (C), the enzyme was stable up to 80 °C, but it was inactivated at 85 °C. This heat stability was highest in the inulin fructotransferase (DFA -producing) reported to date. For the industrial application of the enzyme, heat stability is one of the most important factors. Therefore, it would be advantageous to use this enzyme for the large scale production of oligosaccharide DFA . Table 3 summarizes the properties of the inulin fructotransferases (DFA -producing) from various microorganisms.

Effect of nitrogen source for enzyme production.

The pre-culture (5 ml) was inoculated to the basal medium containing various nitrogen sources (0.1%) and cultured at 30 °C for 24h. After cultivation, the cells were removed by centrifugation and the enzyme activity in the culture supernatant was measured. As shown in Fig.3, the medium containing Tryptone as a nitrogen source gave the highest activity.

Effect of concentration of Tryptone for enzyme production

The pre-culture (5 ml) was inoculated to the basal medium containing various concentrations of Tryptone and cultured at 30 °C for 24h. After cultivation, the enzyme activity in the culture supernatant was measured. As shown in Fig.4, the

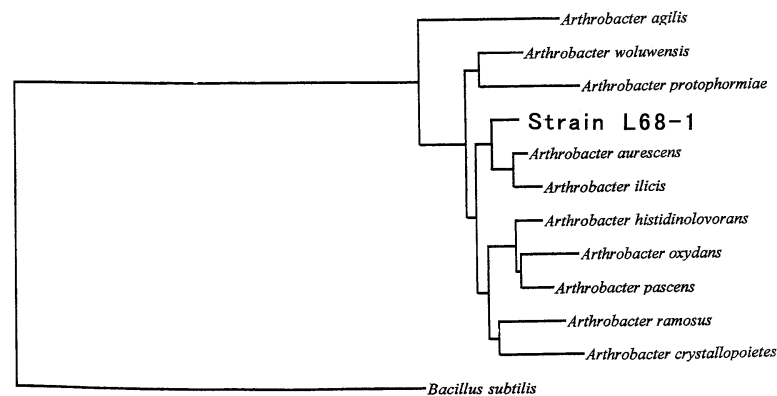


Fig.1 Molecular genealogical tree analysis of 16S rDNAs

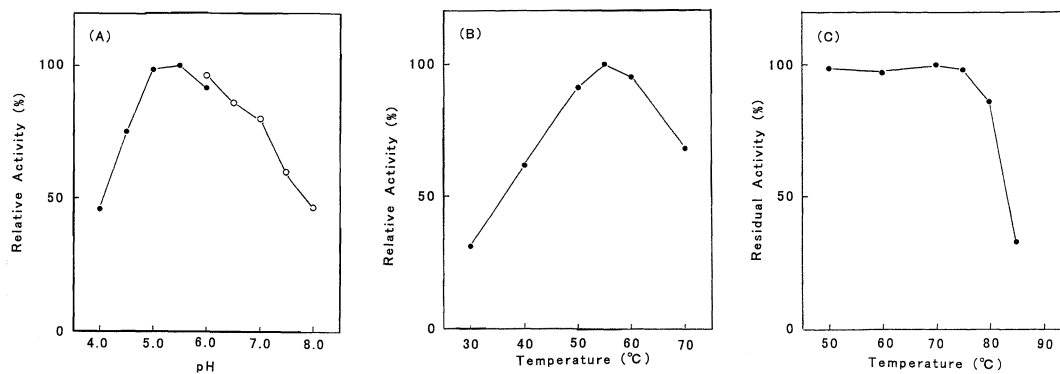


Fig.2 (A) Effect of pH on enzyme activity, Citrate buffer; , Phosphate buffer
 Fig.2 (B) Effect of temperature on enzyme activity
 Fig.2 (C) Thermal stability of enzyme

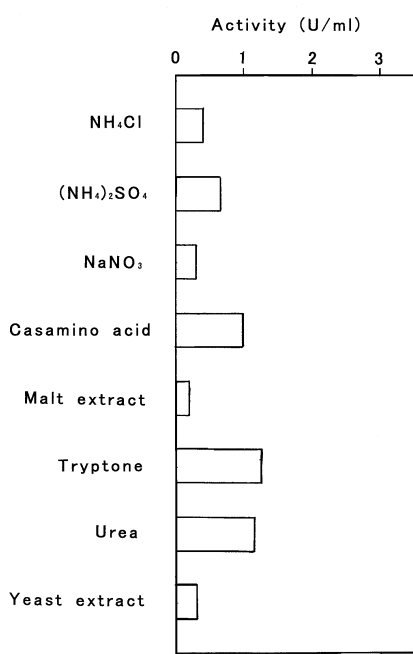


Fig.3 Effect of nitrogen source on enzyme activity
 The concentration of nitrogen sources is 0.1%.

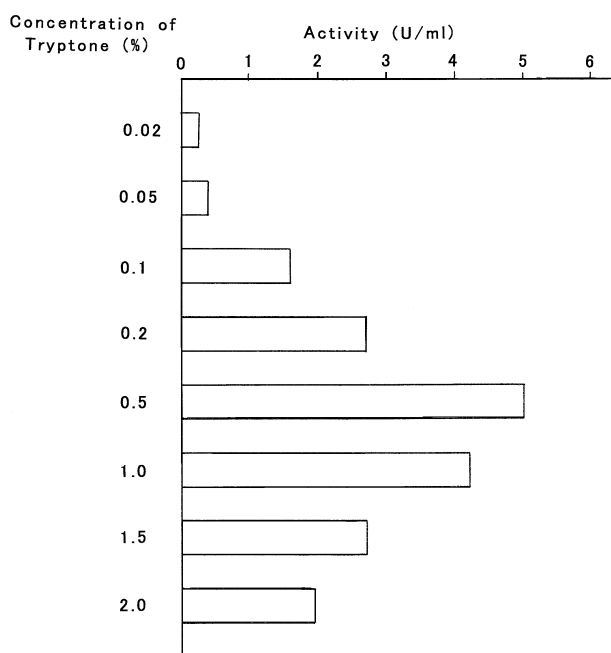


Fig.4 Effect of concentration of Tryptone on enzyme activity

Table 3 Comparison of properties of inulin fructotransferase (DFA -producing) from different microorganisms

Microorganisms	Optimum pH	Optimum Temperature (°C)	Heat stability (time)	References
<i>Arthrobacter</i> sp. L68-1	5.5	55	80 (30 min)	This work
<i>A. ureafaciens</i>	6.0	50	50 (30 min)	Uchiyama et al.(1973)
<i>A. globiformis</i> C11-1	5.0	55	75 (20min)	Haraguchi et al. (1988)
<i>A. ilicis</i> OKU17B	5.5	60	70 (30 min)	Kawamura et al. (1988)
<i>Arthrobacter</i> sp. H65-7	5.5	5.5	70 (20 min)	Yokota et al. (1991)
<i>A. pascens</i> T13-2	5.5-6.0	50	75 (20 min)	Haraguchi et al.(2002)
<i>Bacillus</i> sp. snu-7	6.0	40	60 (10 min)	Kang et al. (1998)

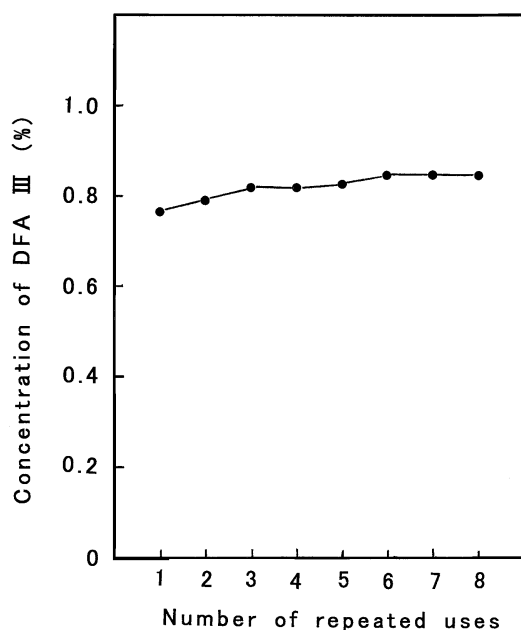


Fig.5 Repeated uses of immobilized enzyme

maximum activity (5.0 U/ml) was obtained when the concentration of Tryptone was 0.5%.

Reaction with immobilized enzyme

The prepared immobilized enzyme had an activity of 2.6 units/ g. Therefore, the recovery of the enzyme activity on immobilization was about 13%. Fig. 5 shows the results of repeated use of the immobilized enzyme. The reactions were performed eight times and there was no significant loss of enzyme activity during the repeated use of the immobilized enzyme. This result suggests that a bio-reactor using the immobilized enzyme is applicable for the large scale production of oligosaccharide DFA .

Conclusion

In this report, we described the identification of the microorganism, properties of the crude enzyme, conditions for the enzyme production, and the immobilization of the enzyme. The enzyme was stable up to 80 and this heat stability was highest in the enzymes reported to date. The prepared immobilized enzyme was able to use eight times without a significant loss of the activity. This result suggests that a bio-reactor

is applicable for the large scale production of oligosaccharide DFA .

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Arthrobacter sp.L68-1の耐熱性DFA オリゴ糖合成酵素の生産と固定化

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耐熱性のDFA オリゴ糖合成酵素を培養上清中に生産する細菌が分離された。分類学的検討の結果本菌株は*Arthrobacter* sp. L68-1と同定された。本菌株の生産するDFA オリゴ糖合成酵素はpH5.5, 55 において最高の活性を示した。本酵素は30分間の加熱に対して80 まで安定であった。この耐熱性はこれまでに報告され

たDFA 合成酵素の中で最高であった。酵素の生産条件について検討すると0.5%のトリプトンを含有する培地を用いた場合に最も高い活性が得られた。キトパールBCW3510を担体として固定化酵素を調製した。この固定化酵素を8回繰り返し使用したが、活性の低下は見られなかった。