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ISOLATION OF ALKALINE PROTEINASES FROM ASPERGILLUS ORYZAE BY ONE-STEP AFFINITY CHROMATOGRAPHY ON OVOINHIBITOR-SEPHAROSE COLUMN

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SUMMARY

- I. Alkaline proteinases from a crude preparation of Aspergillus oryzae were isolated by one-step affinity chromatography on a chicken ovoinhibitor–Sepharose column. The yield of the activity was 55% and the purified fraction had about 300-fold higher specific activity than the starting material.
- 2. The purified fraction was found to be homogeneous in size but consisted of at least four electrophoretically distinct bands. The amino acid composition was estimated and found to be very similar to other known alkaline proteinases from *Aspergillus* species, thus indicating a strong genetic relationship.
- 3. The esterolytic activity of the purified fraction was tested on specific esteratic substrates of pancreatic serine proteases. The purified fraction was active on all 3 substrates, thus indicating a rather broad specificity and the kinetic parameters were almost identical to those of pure alkaline proteinase from *Aspergillus sojae*. Like the latter, the purified fraction had an extremely high $k_{\rm cat}$ on acetyl tri-L-alanine methyl ester.

INTRODUCTION

Purification of extracellular alkaline protein ases from $Aspergillus \ oryzae^{1-3}$ and other $Aspergillus^{4-6}$ has been reported by several authors.

Inhibition of alkaline proteinases from Aspergillus by chicken ovoinhibitor was demonstrated by Matsushima⁷, and recently we found that the alkaline proteinases from Aspergillus sojae and porcine pancreatic elastase are bound to the same or to two close inhibitory sites of ovoinhibitor⁸. It was also reported that ovoinhibitors from other avian species inhibit alkaline proteinase from A. oryzae⁹.

Abbreviations: AcTyrOEt, a-N-acetyl-L-tyrosine ethyl ester; BzArgOEt, a-N-benzoyl-L-arginine ethyl ester; AcAla₃OMe, N-acetyl-L-alanyl-L-alanyl-L-alanine methyl ester.

Purification of trypsin and chymotrypsin by affinity chromatography on chicken and turkey ovomucoid–Sepharose resins was recently described by one of the authors^{10,11} and the present report describes the use of a chicken ovoinhibitor–Sepharose column for isolation of alkaline proteinases from *A. oryzae*.

MATERIALS AND METHODS

Materials

 α -N-Acetyl-L-tyrosine ethyl ester (AcTyrOEt) and α -N-benzoyl-L-arginine cthyl ester (BzArgOEt) were obtained from British Drug House (London, England) and N-acetyl-L-alanyl-L-alanyl-L-alanine methyl ester (AcAla₃OMe) from Miles-Yeda (Rehovot, Israel). Chicken ovoinhibitor was prepared from chicken ovomucoid by salt fractionation (Procedure C)¹², and ovoinhibitor-Sepharose was prepared by coupling the ovoinhibitor to Sepharose by the cyanogen bromide procedure¹³, as described earlier¹⁰. Pure alkaline proteinase from A. sojae⁵ was a gift of Dr K. Hayashi. A crude A. oryzae preparation Polidase-S was purchased from Schwarz/Mann Co. (Orangeburg, N.Y., U.S.A.).

Assay of enzymatic activities

The esterolytic activity on $AcAla_3OMe$, BzArgOEt and AcTyrOEt was estimated titrimetrically¹⁴. The reaction was carried out in KCl-Tris- $CaCl_2$ buffer (pH 8.5) at 30 °C in a pH-stat Radiometer pH meter 26 with Titrator II. The volume of the reaction mixture was I ml. K_m values were calculated from Lineweaver-Burk plots obtained with 4-40 mM substrate concentrations. The k_{cat} values were calculated from the V values and the concentration of the enzyme. The A. oryzae alkaline proteinases concentrations were determined spectrophotometrically at 280 nm, assuming a specific extinction $E_{I cm}^{1\%}$ of 9.I and a mol. wt of 23 800. The proteolytic activity was estimated by the casein-digestion method at pH 7.6 as described by Laskowski¹⁵.

Purification procedure

All the following operations were carried out at 4 °C. 45 g of Polidase-S were dissolved in 900 ml of 0.1 M triethanolamine–HCl buffer (pH 8.0) and centrifuged at 9000 \times g for 15 min. The clear supernatant was applied to an ovoinhibitor–Sepharose column (3 cm \times 8 cm) previously equilibrated with the same buffer. After all the material was adsorbed, the column was washed with 700 ml of the same buffer and then the adsorbed proteinases were eluted with 0.2 M acetic acid. The flow rate was 50 ml/h and 10-ml fractions were collected. The protein content was estimated by determinating the absorbance at 280 nm. A protein solution giving an absorbance of 1.00 at 280 nm through a 1-cm path length cell was defined as possessing one absorbance unit ($A_{280 \text{ nm}}$) per ml. The combined eluate (see Tubes 165–183, Fig. 1) was dialyzed against water and lyophilized.

It should be noted that the same ovoinhibitor–Sepharose column could be regenerated and reused successively for at least 4–5 preparations.

Molecular weight estimation

The molecular weight determination was done by the equilibrium sedimen-

tation method. The enzyme was dissolved in 0.10 M sodium phosphate buffer (pH 7). The experiment was performed in a Beckman Model E analytical ultracentrifuge (20 000 rev./min, 20 °C). Three different protein concentrations were used and the molecular weight was determined from extrapolation to zero protein concentration.

Electrophoresis on cellulose acetate

The electrophoresis was performed in Beckman Micro-Zone Electrophoresis system Model R-100 in 0.08 M collidine acetate buffer (pH 6.9). Samples of 0.25–0.75 μ l of 2–3% of protein solution were applied to the layer and electrophoresis was performed for 40 min at a potential of 400 V. The membranes were stained with Ponceu-S as described by the producers.

Amino acid analysis

The protein samples were hydrolyzed at 110 °C for 22 and 48 h in evacuated sealed tubes with glass-distilled constant-boiling HCl in the presence of known amounts of norleucine. After hydrolysis the acid was removed under reduced pressure and the residues were dissolved in sodium citrate buffer, pH 2.2. The amino acid analysis was performed by a single column accelerated method in BC-200 (BioCal) Amino Acid Analyzer. Tryptophan was estimated on a short column for basic amino acids after 22 h acid hydrolysis in the presence of 4% thiodiglycolic acid¹⁶.

RESULTS AND DISCUSSION

A typical purification procedure is presented in Fig. 1 and Table I. As can be

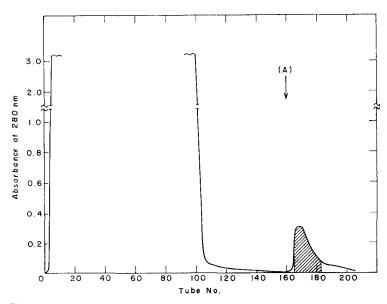


Fig. 1. Chromatography of crude Polidase-S solution on ovoinhibitor–Sepharose column (3 cm \times 8 cm) equilibrated with 0.1 M triethanolamine–HCl buffer (pH 8.0). The elution was primarily performed with starting buffer and then with (A) 200 mM acetic acid. The flow rate was 50 ml/h and 10 ml fractions were collected. The shaded area indicates the pooled tubes designated as acetic acid eluate.

TABLE I RECOVERY OF AcAla $_3$ OMe esterase activity during purification of A. Only 200 alkaline protein as estimates

Fraction	ml	A 280 nm	Total absorbance	AcAla ₃ OMe activity*		Yield of activities
				per A _{280 nm}	Total	activities
Polidase solution						
(5%) Non-adsorbed fraction	900	20.50	18 450	11.0	203 000	100
(Tubes 1–160) Acetic acid eluate	1600	11.20	17 900	0.8	14 000	7
(Tubes 165–183)	190	0.19	36	3120.0	112 000	55

^{*} The activity was assayed in 12 mM substrate concentration which provides only about 40% of the V.

seen, the AcAla₃OMe esterase activity was almost completely adsorbed on the column and the non-adsorbed fraction, which consisted of at least 97% of the applied material (as measured by absorption at 280 nm), contained only 7% of applied activity. On the other hand, the acetic acid eluate (see Fig. 1, Tubes 165-183) contained only 0.2% of applied material, but 55% of activity. The distribution of the caseinolytic activity was almost identical. It should be noted that although the recovery of the protein was almost 100%, only about 65% of activity was recovered. Since no active-site titrations of the purified enzyme(s) were performed, it is difficult to decide at present whether, during the purification procedure: (a) the enzymes were partially inactivated and the acidic eluate consist of a mixture of partially active molecules; (b) part of the enzymes was inactivate and eluted in the acidic eluate, which is therefore a mixture of fully active and inactive molecules; (c) part of the enzymes was inactivated and eluted in the non-adsorbed fraction or not eluted at all. However, since the specific AcAla₃OMe-se activity of the purified proteinases is almost identical to that of alkaline proteinase from A. sojae (see Table II), it seems that the last possibility is the most probable one.

TABLE II KINETIC DATA CALCULATED FOR A. oryzae alkaline proteinases compared to those for A. sojae alkaline proteinase

Enzyme used	Substrate	$K_m (mM)$	k_{cat} (s^{-1})	$k_{cat}/K_m \\ (s^{-1} \cdot M^{-1})$	References
A. oryzae purified	AcAla ₃ OMe	20.8	2850	137 000	This work
alkaline proteinases	BzArgOEt	7.1	41	5800	This work
•	AcTyrOEt	12.8	43	3350	This work
A. sojae alkaline proteinase	AcAla ₃ OMe	21.6	2800	130 000	Gertler and Hayashi ¹⁴
•	BzArgOEt	8.3	26	3100	Gertler and Hayashi ¹⁴
	AcTyrOEt	10.9	30	2750	Gertler and Hayashi ¹⁴

The average yield of the purified proteinases from the different preparations varied from 30-40 mg obtained from 45 g of Polidase-S, and the specific extinction $E_{1\text{ cm}}^{1\%}$ at 280 nm of the freeze-dried material was 9.1.

The esterolytic activity of the purified proteinases on various substrates, as compared to alkaline proteinase from $A.\ sojae$ is summarized in Table II. As judged from the activity on a typical elastase, trypsin and chymotrypsin substrates, purified proteinases, similarly to the $A.\ sojae$ alkaline proteinase, exhibit rather broad specificity. Moreover, the kinetic parameters of both enzymes are very similar, including the extremely high $k_{\rm cat}$ on AcAla₃OMe, thus indicating that those properties are probably shared by all four enzymes found in the purified fraction.

The proteolytic activity of the purified proteinases was tested on casein. The specific activity was found to be 10.5 Kunitz units¹⁵ per mg and very similar (about 90%) to that of the A. sojae alkaline proteinase. The caseinolytic activity was not inhibited by EDTA (20 mM) thus indicating that the purified fraction does not contain neutral proteinases. Existence of neutral proteinases (which is characterized by its sensitivity to EDTA) in crude A. oryzae preparation, was reported by Misaki et al.¹⁷.

The molecular weight of the purified fraction, estimated by extrapolation to zero concentration, was found to be 23 800. Partial specific volume, as calculated from the amino acid composition, was 0.72. It should be noted that the plot of ln con-

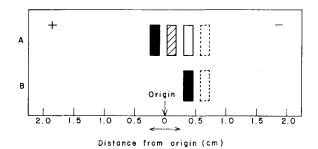


Fig. 2. Electrophoresis of alkaline proteinases from A. oryzae (acetic acid eluate) and alkaline proteinase from A. sojae on cellulose acetate membranes in 0.08 M collidine-acetate buffer (pH 6.9) for 25 min at 400 V. (A) Alkaline proteinases from A. oryzae. (B) Alkaline proteinase from A. sojae. Colour intensity: shaded areas, strong; hatched areas, mild; blank areas, weak; dotted areas, very weak.

centration versus X² resulted in all cases, in a straight line, thus indicating size homogeneity.

However, the electrophoresis on cellulose acetate membranes at pH 6.9 (see Fig. 2) revealed at least 4 distinct bands. The relative amounts of protein in each band, as judged by the color intensity, were not equal: the most basic band was the strongest one and the most acidic band was the weakest one. It should be noted that one of the bands corresponds to that of alkaline proteinase from A. sojae.

As mentioned earlier, two alkaline proteinases, namely Aspergillopeptidase B² and Aspergillopeptidase C³ were purified from crude A. oryzae extract, and recently Bretschneider and Nordwig¹⁸ have shown that A. oryzae culture media contain at least 4 proteinases capable to digest hemoglobin at pH 7.6, but distinct in their pI values (4.6, 5.9, 6.0 and 8.3, respectively) as measured by preparative isoelectric

TABLE III amino acid composition of purified proteinase(s) from A. oryzae as compared to other pure proteinases from A. species

Amino acid	Amino acid residues per 100 residues							
	Purified proteinases (A. oryzae)a	Aspergillo peptidase B (A. oryzae) ^b	Aspergillo peptidase C (A. oryzae) ^c	Alkaline proteinase (A. flavus) ^d	Alkaline proteinase (A. sojae)			
Aspartic acid	12.2	12.2	II.4	12.0	12.3			
Threonine	6.5	6.4	6.9	6.3	7.3			
Serine	12.1	11.0	12.1	11.4	11.5			
Glutamic acid	7.7	7.0	6.9	7.1	7-3			
Proline	2.5	2.4	2.9	2.6	2.7			
Glycine	11.3	11.0	II.I	11.4	11.0			
Alamine	13.0	13.4	12.2	13.1	12.8			
Half cystine	0.0	0.0	0.0	0.0	0.0			
Valine	6.4	8.7	8.4	8.6	7.3			
Methionine	0.7	0.0	0.5	0.6	0.9			
Isoleucine	5.0	5.5	5.5	5.4	5.5			
Leucine	5.2	5.2	5.3	5.1	5.9			
Tyrosine	3.7	2.9	2.4	2.9	3.2			
Phenylalanine	3.0	2.9	3.2	2.9	2.7			
Lysine	5.6	6.7	6.3	6.3	5.5			
Histidine	2.3	2.3	2.1	2.I	1.8			
Arginine	1.7	1.2	1.6	I.I	1.4			
Tryptophan	I.I	1.2	1.2	I.I	0.9			

a This work.

focusing. Although these proteinases were not characterized according to their esterolytic activity on AcAla₃OMe and their capability to be inhibited by chicken ovoinhibitor, it is quite possible that they are present in the acidic eluate from the ovoinhibitor–Sepharose column. This possibility is further substantiated by the finding that all the caseinolytic activity (at pH 7.6) found in the crude extract is completely inhibited by chicken ovoinhibitor.

Amino acid composition of the purified proteinases, as compared to pure alkaline proteinases from A. oryzae, A. sojae and A. flavus is presented in Table III. In order to make this table easier to compare, the published results were recalculated and expressed in residues per 100 residues.

As can be seen, the amino acid composition of the purified fraction, although not identical, is extremely similar to that of the pure enzymes, indicating a strong genetic relationship and thus giving a hint that all four proteinases present in the acidic eluate are probably homologous enzymes that developed through gene duplications, which were followed by only limited point mutations. Comparative studies on the proteinases from genus *Aspergillus*^{21,22} recently published, show also a very close relation or even identity of these enzymes.

It should be noted that the data concerning the molecular weight, amino acid composition and kinetic properties represent average values of electrophoretically distinct components. However, in view of their size homogenity, their amino acid

^b Subramamian and Kalnitsky¹⁹.

^c Nordwig and Jahn³.

d Turkova et al.4.

e Hayashi et al.20.

composition similarity to other alkaline proteinases from Aspergillus species, their kinetic properties similarity to the alkaline proteinase from A. sojae and their inhibition by chicken ovinhibitor, it is quite likely that all four components share rather similar properties. The recent publication that alkaline proteinase from A. sojae exhibits rather wide specificity in hydrolysis of peptide bonds²³ further supports this view.

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