

Note

Aldolase-catalysed formation of *D-glycero-D-manno*-octulose from *D-ribose* and *D-fructose* 1,6-diphosphate

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Jones and Sephton¹ demonstrated the formation of four octuloses from pentoses and *D-fructose* 1,6-diphosphate by aldolase catalysis. The octuloses retained the configuration of the original pentoses at C-5,6,7 and had the *D-threo* configuration at C-3,4. The formation of octuloses from pentoses in plants has also been demonstrated^{2,3}, and it was suggested that either aldolase or transaldolase is the enzyme catalyzing the condensation.

On preparing *D-glycero-D-altro*-octulose from *D-ribose* and *D-fructose* by the method of Jones and Sephton¹, it was noticed that, in addition to the expected octulose, another compound was formed, which gave a colour with orcinol characteristic for octuloses². This note describes the isolation and identification of the unknown octulose.

After treatment with phosphatase, fermentation, and preparative p.c., the octulose (3.7 mg), when isolated from an incubate of *D-ribose*, *D-fructose* 1,6-diphosphate, and aldolase (EC 4.1.2.13), had $[\alpha]_D + 22^\circ$ (c 0.2, water), and the same mobility in p.c. as *D-glycero-D-manno*-octulose (R_{FRU} 0.38 and 0.65, solvents *A* and *B*, respectively). Oxidation of the octulose with lead tetra-acetate⁴ gave ribose, and periodate oxidation of its methyl glycosides followed by reduction and hydrolysis gave mainly *manno*-heptulose. Thus, the octulose has the *ribo* configuration at C-5,6,7, and the *manno* configuration at C-3,4,5,6. The yield of *D-glycero-D-manno*-octulose was ~10% of that obtained for *D-glycero-D-altro*-octulose from the same incubate.

In order to show that the *D-glycero-D-manno*-octulose was not formed in the other enzyme incubations, the phosphates from the aldolase incubation were purified on an anion-exchange resin⁵, and then hydrolysed with acid. The products had chromatographic mobilities and colour reaction characteristic of *D-glycero-D-manno*-octulose and *D-glycero-D-altro*-octulose.

D-glycero-D-manno-Octulose is commonly found in higher plants⁶⁻⁸ and might¹ be the product of the catalytic activity of a 4-epimerase on *D-glycero-D-altro*-

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octulose. Enzymes catalyzing C-4 epimerizations in ketoses have been described in lower organisms⁹⁻¹¹. Apparently, D-glycero-D-altro-octulose has not been found in plants, but if present, for example as a phosphate, it would have been lost during deionization procedures.

D-glycero-D-manno-Octulose may also be a product of aldolase catalysis. Aldolase (EC 4.1.2.13) has been postulated¹² to give condensation products having the D-threo configuration at C-3,4. However, D-glycero-D-manno-octulose has the L-erythro configuration at these positions. Thus, its formation would imply an unspecific aldolase condensation taking place in addition to that expected. The cleavage of a ketose having a D-erythro configuration by rabbit muscle aldolase has been reported¹³.

EXPERIMENTAL

General. — P.c. was effected on Whatman No. 1 and 3MM papers, using *A* ethyl acetate–pyridine–water (8:2:1), *B* phenol–water (10:2), and *C* butanone–acetic acid–water saturated with boric acid (80:10:10). Detection was effected with orcinol¹⁴, aniline, and silver nitrate¹⁵. Borate complexes were detected with orcinol containing 10% of conc. hydrochloric acid. G.l.c. was performed on *O*-trimethylsilylated sugars¹⁶, using a column (200 × 0.20 cm) of 3% of SE-52 on Gas-Chrom Q. Pentoses were analysed at 140° and heptuloses at 180° with a carrier-gas rate of 38 ml/min.

D-Ribose; D-fructose 1,6-diphosphate tetrasodium salt; aldolase from rabbit muscle (EC 4.1.2.13), grade 1; and acid phosphatase from wheat germ (EC 3.1.3.2) were obtained from Sigma.

*Enzymic synthesis of the octuloses*¹. — An aqueous solution of D-ribose (1 g) and D-fructose 1,6-diphosphate tetrasodium salt (2 g) was incubated with 200 mg of aldolase (12 units/mg of protein). Incubation, subsequent dephosphorylation with phosphatase, and deionization were performed as described by Jones and Sephton¹. The mixture was fermented² with bakers' yeast to remove the fructose, then filtered through Celite, and treated with ion-exchange resins. The concentrated mixture (340 mg) was fractionated by p.c. (solvent *A*). The zones corresponding to the two octuloses, detected by the orcinol test² on side strips, were eluted with water, and the solutions were deionized and concentrated. The slower-moving component was the unknown octulose.

Identification of the unknown octulose. — The octulose was identified by comparative p.c. (solvents *A* and *B*), optical rotation, and oxidative degradation with lead tetra-acetate, and by periodate oxidation of its methyl glycoside⁴. The identities of the resulting pentose and heptulose were established by g.l.c. and p.c. (solvents *A*, *B*, and *C*).

Isolation of the monophosphates. — D-Ribose (0.1 g) and the salt of D-fructose 1,6-diphosphate were incubated with aldolase as described above. After inactivation of the enzyme, the cooled filtrate was transferred to a column (1.5 × 22.5 cm) of Biorad AG-1 x4 (HCOO⁻) resin (400 mesh). The neutral-sugar fraction was eluted

with water, and the monophosphate with a linear gradient (0→1M formic acid). Fractions (12 ml) were collected, and those (83–115) giving both positive octulose¹⁷ and positive phosphate¹⁸ tests were combined and concentrated.

The residue was treated with M hydrochloric acid at 100° for 2 h. After removal of hydrochloric acid by repeated evaporation with toluene and deionization, the neutral sugars were subjected to comparative p.c. (solvent A).

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