

# Identification of a Variant of *Fusarium proliferatum* That Hydrolyzes Fumonisin B<sub>1</sub>

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Fumonisin is a mycotoxin produced primarily by *Fusarium moniliforme* and *Fusarium proliferatum* in corn. Normally, the fumonisins display considerable chemical stability at temperatures up to 100 °C at neutral pH and are stable in a pH range of 4–10 at ambient temperature. Fumonisin B<sub>1</sub> (FB<sub>1</sub>) can be produced in bioreactors using *F. proliferatum* (M5991). Recently, some bioreactor-grown cultures of *F. proliferatum* were found to rapidly hydrolyze FB<sub>1</sub>. Subcultures from stock frozen from these FB<sub>1</sub>-degrading variants continued to degrade FB<sub>1</sub> when grown under the same bioreactor conditions. The initial hydrolysis was catalyzed by an esterase and resulted in the appearance of the aminopentol backbone (AP<sub>1</sub>) of FB<sub>1</sub>. A cell-free extract retaining the FB<sub>1</sub> hydrolytic activity could be obtained by extraction of cell paste with 10% Triton X-100. Activity could be destroyed by heating to 60 °C for 5 min or by the addition of acetonitrile.

**Keywords:** *Fusarium proliferatum*; fumonisin, esterase

## INTRODUCTION

Fumonisin is a group of mycotoxins believed to be secondary metabolites produced predominantly by *Fusarium moniliforme*, *Fusarium proliferatum*, and *Fusarium nygamai*. They have been implicated as the causative agents of leukoencephalomalacia (LEM) in horses and pulmonary edema syndrome (PES) in pigs (Harrison et al., 1990; Kellerman et al., 1990; Ross et al., 1990; Wilson et al., 1992). In addition, fumonisins have been associated with an increased incidence of esophageal cancer (Sydenham et al., 1990). Fumonisin was first isolated and characterized from cultures of *F. moniliforme* and subsequently determined to occur in corn worldwide (Gelderblom et al., 1988; Marasas, 1995).

Despite fumonisins' toxicity to animals and their possible role in esophageal cancer, little is known regarding production by *Fusarium* species. *Fusarium* species are ubiquitous on corn, and even visibly healthy corn has been found to contain high levels of fumonisin (Bacon et al., 1992). Generally, fumonisins are produced for study in corn-based solid media (Leslie et al., 1992a,b; Nelson et al., 1991, 1992, 1993; Thiel et al., 1991; Ross et al., 1990). On corn-grown cultures fumonisins generally appear after ≈2 weeks of incubation and, depending on growth conditions, continue to increase up to at least 4 weeks (Alberts et al., 1990; Nelson et al., 1994). Decreases in fumonisin B<sub>1</sub> (FB<sub>1</sub>) production were noted after 13 weeks (Nelson et al., 1994). In liquid cultures fumonisin can appear in as little as 3 days, with production continuing for at least 30 days (Blackwell et al., 1994; Jackson and Bennett, 1990; Keller and Sullivan, 1995). Although the ability to metabolize fumonisin has been observed in the yeast *Exophiala spinifera*, breakdown by the producing organism has not been demonstrated (Duvick et al., 1994).

Recently, we found evidence indicating that fumonisin may be an intermediate which is metabolized by the producing organism. In some liquid cultures of *F. proliferatum* (M5991) originally grown for the production of FB<sub>1</sub>, the FB<sub>1</sub> was not stable as was anticipated. The FB<sub>1</sub> that was produced was hydrolyzed to its C<sub>22</sub> aminopentol (AP<sub>1</sub>) backbone. After extensive cultivation, the AP<sub>1</sub> also disappeared. Its degradative products have not been identified.

## MATERIALS AND METHODS

**Culture Methods.** Freeze-dried *F. proliferatum* (M5991) culture was obtained from the Fusarium Research Center at the Pennsylvania State University. Working stock cultures were obtained by suspending freeze-dried culture in deionized water followed by inoculation into media modified from Jackson and Bennett (1990) as follows: 90 g L<sup>-1</sup> glucose, 3.5 g L<sup>-1</sup> (NH<sub>4</sub>)<sub>2</sub>SO<sub>4</sub>, 1.0 g L<sup>-1</sup> KH<sub>2</sub>PO<sub>4</sub>, 1.0 g L<sup>-1</sup> K<sub>2</sub>HPO<sub>4</sub>, 0.3 g L<sup>-1</sup> MgSO<sub>4</sub>, 0.4 g L<sup>-1</sup> CaCl<sub>2</sub>, 16 mg L<sup>-1</sup> MnSO<sub>4</sub>. Vitamins were filter sterilized and added after autoclaving as follows: 1 mg L<sup>-1</sup> each of thiamin, riboflavin, pantothenoate, niacin, pyridoxamine, and thiotic acid and 100 μg L<sup>-1</sup> each of folic acid, biotin, and B<sub>12</sub>. Shake flask cultures (100 mL in a 500 mL baffled Erlenmeyer flask) were placed at 25 °C on a rotary shaker set at 200 rpm and incubated for 7 days. After 7 days, the cultures were centrifuged and resuspended in fresh media with 50% glycerol. Additional working stock was also produced by first harvesting spores from *F. proliferatum* grown on solid media and then growing isolated colonies from single spores prior to transfer to shake flask for further cultivation as indicated. For growth studies, ≈2 mL of frozen stock was cultured in Jackson and Bennett medium as before and then transferred to additional Jackson and Bennett medium for growth studies. For growth and production studies, two 2-L Braun glass stirred-jar reactors and one 100-L and two 10-L stainless steel stirred reactors were used (Braun Biotech, St. Louis, MO). Standard conditions used in bioreactor studies were those described by Keller and Sullivan (1997). Additional growth and production studies were also conducted in 500 mL baffled Erlenmeyer flasks using conditions described by Keller and Sullivan (1997).

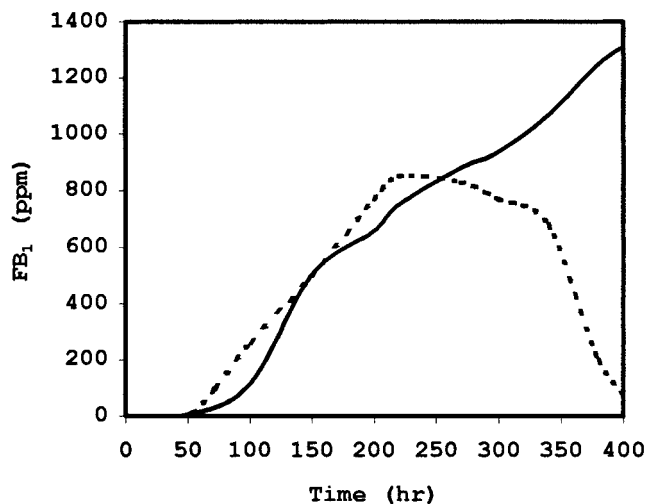
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**Chemical Analysis.** For analysis of fumonisin and its hydrolyzed AP<sub>1</sub> backbone in growing cultures, the cultures were first filtered using a 0.45  $\mu\text{m}$  syringe filter (Gelman Sciences, Ann Arbor, MI) to remove cells. No other purification of broth was required prior to analysis. The filtrate was then diluted to contain between 2 and 10  $\mu\text{g}/\text{mL}$  FB<sub>1</sub> for analysis. FB<sub>1</sub> and AP<sub>1</sub> standards were kindly provided by Dr. R. Eppley, FDA, CFSAN, Washington, DC. FB<sub>1</sub> and AP<sub>1</sub> levels were determined using the HPLC method of Shephard et al. (1990).

**Enzyme Analysis.** Cell paste was obtained by harvesting bioreactors with tangential flow 0.2  $\mu\text{m}$  Prostack ultrafiltration unit (Millipore Co., Bedford, MA). Cell paste used for enzyme activity was extracted at 25 °C by shaking for 30 min with Triton X-100 (Fisher Scientific, Pittsburgh, PA; 10% final Triton X-100, v/v, in 0.1 M sodium citrate buffer, at pH 5.0). The crude cell-free extract was then concentrated using a Minitan tangential flow filtration system (Millipore) with a 10 000 MW cutoff membrane filter. Protein concentration in the cell-free extract was determined with the Lowry reaction (Sigma Chemical Co., St. Louis, MO) using bovine serum albumin (BSA) as the standard. Enzyme activity was measured by adding a known amount of FB<sub>1</sub> in 0.1 mL of deionized H<sub>2</sub>O to 0.1 mL of culture filtrate and 0.3 mL of sodium citrate buffer (0.1 M, at pH 5.0) at 30 °C. The reaction was stopped by removing 0.05 mL and adding it to 0.95 mL of acetonitrile/H<sub>2</sub>O (50:50). Disappearance of FB<sub>1</sub> was quantified over time using HPLC as indicated above. Units were defined as the loss of 1  $\mu\text{g}$  of FB<sub>1</sub>/min. Trypsin and proteinase K were obtained from Sigma. Each was added to the crude cell-free extract at a final concentration of 1 mg/mL. The mixture was held at ambient temperature for 24 h and then assayed for FB<sub>1</sub>-degrading activity as indicated above.

## RESULTS AND DISCUSSION

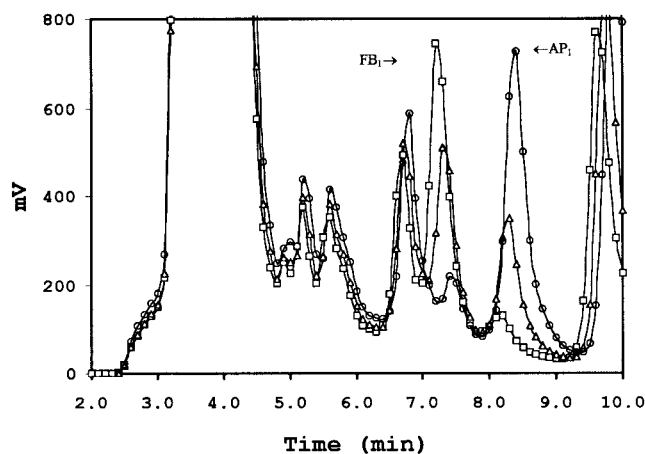
Jackson et al. (1996) studied the effect of temperature and pH in an aqueous system on the nonenzymatic hydrolysis of FB<sub>1</sub>. Although the lowest pH examined was 4.0, at 100 °C, no degradation was observed even after 2 h. Temperatures in excess of 100 °C were required before degradation was observed. During growth and production of FB<sub>1</sub> either in shake flasks or in bioreactors, the temperature was controlled at 25 °C (Keller and Sullivan, 1997). In shake flasks, the pH may drop below 2.0; however, in bioreactors, the pH is controlled at 3.5. Therefore, little, if any, chemical hydrolysis of FB<sub>1</sub> is likely to occur under the conditions used for the growth of *F. proliferatum*. In previous shake flask studies, no loss of FB<sub>1</sub> was found, even after 60 days of incubation, regardless of final pH (Keller and Sullivan, 1997). In contrast, during some experiments examining the production of FB<sub>1</sub> in bioreactors, FB<sub>1</sub> was seen to sharply disappear after an initial accumulation (Figure 1). Not all cultures from the original stock culture of *F. proliferatum* grown in bioreactors displayed FB<sub>1</sub>-degrading activity. Of 11 bioreactor cultures (2, 10, and 100 L), each producing at least 500 ppm of FB<sub>1</sub>, only 3 showed degradative activity. All bioreactor cultures were routinely checked for contamination, but none was detected in either type of culture. Furthermore, growth, glucose consumption, and oxygen levels were not different in either type of culture. Stock frozen from cultures showing FB<sub>1</sub> degradative activity continued to show activity when grown under the same conditions in bioreactors. The FB<sub>1</sub>-degrading cultures were examined for purity both microscopically and by further cultivation (liquid and solid media for single colonies), and no contaminating organisms were found.



**Figure 1.** FB<sub>1</sub> concentrations in two *F. proliferatum* bioreactor experiments: (—) bioreactor culture without esterase activity; (- -) bioreactor culture with esterase activity.

Subsequent shake flask grown cultures producing FB<sub>1</sub>, whether from the original stock or subcultured from bioreactor cultures with FB<sub>1</sub>-degrading activity, never showed detectable FB<sub>1</sub> losses, regardless of the pH of cultivation. Differences in oxygenation are substantial in shake flask and bioreactor-grown cultures and can greatly influence the level of FB<sub>1</sub> produced (Keller and Sullivan, 1997). In previous studies, well-aerated conditions were linked to higher FB<sub>1</sub> production. As a consequence, considerably more FB<sub>1</sub> can be produced in bioreactors. Therefore, the differences in oxygenation and the lower FB<sub>1</sub> concentrations may account for the inability to observe FB<sub>1</sub> degradation in shake flasks.

As the FB<sub>1</sub> concentration during bioreactor cultivation of the variant cultures decreased, a transitory increase in AP<sub>1</sub> concentration also appeared. However, no partially hydrolyzed FB<sub>1</sub> was ever observed in cultures showing FB<sub>1</sub> degradation. AP<sub>1</sub> did not accumulate in cultures without FB<sub>1</sub> losses. To obtain AP<sub>1</sub> from FB<sub>1</sub>, the ester linkages at the C-14 and C-15 carbons must be hydrolyzed. This type of reaction would indicate the presence of a carboxylic esterase. To determine if an esterase from *F. proliferatum* was responsible for the hydrolysis of FB<sub>1</sub> to AP<sub>1</sub>, cells (*F. proliferatum* variant, grown in a 100 L bioreactor) were harvested, extracted, and concentrated. After harvesting, all activity was found in the retentate. Extraction with Triton X-100 removed  $\approx 80\%$  of the activity in the cell paste. After concentration of the extracted material, FB<sub>1</sub>-degrading activity was found in the retentate but not in the filtrate. The final concentrated crude cell-free preparation contained  $\approx 6.0$  mg/mL protein. The cell-free extract was added to FB<sub>1</sub> in 0.1 M sodium citrate buffer, pH 5.0, at 30 °C and sampled at 10 min intervals to determine the apparent specific activity. The estimated apparent specific activity for the esterase was 1.3 units/mg of protein at pH 5.0 and 30 °C. HPLC examination showed an increase in a peak corresponding to AP<sub>1</sub> as the added FB<sub>1</sub> decreased (Figure 2). The concentration of AP<sub>1</sub> corresponded to the loss of FB<sub>1</sub> in approximately a 1:1 ratio. Although the reaction with FB<sub>1</sub> was unaffected when the crude concentrate was treated with trypsin or proteinase K, the reaction was stopped completely with heat treatment (5 min at 60 °C) or the addition of 50% methanol or acetonitrile.



**Figure 2.** HPLC chromatograph showing the disappearance of FB<sub>1</sub> at 7.4 min elution time and the appearance of AP<sub>1</sub> at 8.4 min elution time in a typical assay using enzyme extracted from *F. proliferatum*. Reaction incubation times were (□)  $t = 0$ , (Δ)  $t = 20$  min, and (○)  $t = 60$  min.

In the reaction with the cell-free extract, no further degradation or loss of AP<sub>1</sub> was observed. This is in contrast to observations with the whole culture, in which the accumulation of AP<sub>1</sub> appears transitory, albeit after several days. The cause of loss or further degradation of AP<sub>1</sub> in the bioreactors is unknown and may be due to causes other than biological.

## CONCLUSIONS

In the literature, there is some notation of decreases in FB<sub>1</sub> concentration during extensive cultivation of the producing cultures (Nelson et al., 1994). However, no explanation for these decreases is given and, in general, FB<sub>1</sub> appears to be stable once produced. In addition, the lack of correlation of FB<sub>1</sub> levels to contaminated levels in corn is an anomaly (Bacon et al., 1992). This anomaly can be explained by the presence of enzymes to biologically degrade fumonisins. Such enzymes are impossible to detect in experiments in which solvents are used to extract and quantitate fumonisin because the solvents denature the protein. In this study, a variant of *F. proliferatum* is described that can break down FB<sub>1</sub>. The first enzyme in this pathway appears to be an esterase, which hydrolyzes FB<sub>1</sub> to AP<sub>1</sub>. It is unlikely that a novel enzyme would abruptly appear in any organism. Therefore, it is probable that the degradation of FB<sub>1</sub> is the result of deregulation or alteration of an enzyme normally produced by the organism. Although the disappearance and ultimate fate of the AP<sub>1</sub> were not investigated, the subsequent loss suggests the presence of other degradative enzymes.

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