



UNIVERSITI PUTRA MALAYSIA

**PURIFICATION AND CHARACTERIZATION OF GLUTAMATE DECARBOXYLASE
FROM ASPERGILLUS ORYZAE NSK**

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DECARBOXYLASE FROM *ASPERGILLUS ORYZAE* NSK**

By

AUDREY LEE YING YENG

**Thesis Submitted to the School of Graduate Studies, Universiti Putra Malaysia,
in Fulfillment of the Requirements for the Degree of Master of Science**

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Abstract of thesis presented to the Senate of Universiti Putra Malaysia in fulfillment of the requirement for the degree of Master of Food Biotechnology

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May 2014

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γ -Amino butyric acid (GABA) is a major inhibitory neurotransmitter of the mammalian central nervous system that plays an important role in regulating vital neurological functions. The enzyme that is responsible for GABA production is glutamate decarboxylase (GAD), an intracellular enzyme that both food and pharmaceutical industries are currently used as the major catalyst in biotransformation process of GABA.

Recently, a novel strain of *Aspergillus oryzae* NSK with high GABA biosynthesizing capability was successfully isolated from a soy sauce koji in Malaysia. To gain a detailed insight of the GABA producing capability of the strain, an effective isolation and purification procedure of glutamate decarboxylase (GAD) were developed. Mechanical disruption by sonication, which yielded 1.99 U/mg of GAD, was by far the most effective cell disintegration method compared with the other extraction procedures examined, which include solvent permeabilization and enzymatic lysis. Further optimization of the sonication protocols successfully increased the yield of GAD by 176% from 1.99 U/mg to 3.50 U/mg.

After extraction of GAD, it was purified to 21-fold with a recovery of 11.60% using a combination of 30-70% ammonium sulphate precipitation followed by liquid chromatography techniques comprising reverse (Flow-through) mode ion exchange chromatography (DEAE- Sepharose FF) and twice gel filtration using Superdex 200 HR 10/30 column. An electrophoretic study showed that the purified GAD exists as a hexameric structure under native conditions with an estimated molecular weight of 240 kDa and 38 kDa of subunit molecular weight. It is thermally stable between 0-

40°C and was found to be optimally active at 55°C and pH 5.5. The K_m and V_{max} values calculated were 10.18 mM and 5.15 U/ml/min, respectively. Activity of the enzyme was significantly reduced by FeCl₃ (62.14%) and sulfate minerals in the following order: MgSO₄ (66.32%) > (NH₄)₂SO₄ (73.29%) > NaSO₄ (80.96%) > CuSO₄ (81.64%).

An excellent stability of GAD over a wide pH range offer high potential application in food industries to produce various GABA-enriched fermented foods using a GRAS (Generally Regarded as Safe) fungal source. Current study provided a detailed insight of the characteristics of GAD from *A. oryzae* NSK in order to achieve maximum catalytic capacity of the GAD during production of GABA-enriched food and also demonstrating a feasible alternative method of GAD purification.



Abstrak tesis yang dikemukakan kepada Senat Universiti Putra Malaysia sebagai memenuhi keperluan untuk ijazah Sarjana Bioteknologi Makanan

**PENULENAN DAN PENCIRIAN ENZIM GLUTAMAT DEKARBOSILASE
DARIPADA *ASPERGILLUS ORYZAE* NSK**

Oleh

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Asid γ -Aminobutirat (GABA) merupakan perencat neurotransmitter utama kepada sistem saraf tunjang mamalia dimana ia memainkan peranan penting dalam pengawalan fungsi neurologikal dalam tubuh. Manakala glutamat dekarbosilase (GAD) merupakan enzim yang memainkan peranan penting dalam penghasilan GABA dan ia dikategorikan sebagai enzim intra-sel. Disebabkan oleh peranan fisiologikal GABA terhadap kesihatan, GAD mendapat perhatian daripada pihak industri farmaseutikal dan makanan sebagai pemangkin utama dalam proses bio-transformasi GABA.

Dalam kajian ini, *Aspergillus oryzae* NSK yang mempunyai ciri penghasilan GABA yang baik telah diperolehi daripada koji kacang soya. Untuk mendapatkan gambaran yang terperinci terhadap ciri GAD strain tersebut, satu kaedah yang efektif telah dibangunkan bagi tujuan pengekstrakan dan penulenan GAD daripada *A. oryzae*. Tiga kaedah pengekstrakan GAD telah diuji iaitu kaedah mekanikal, kaedah enzimatik dan kaedah pemusnahan permukaan sel melalui bahan kimia. Kaedah mekanikal menggunakan teknik sonikasi merupakan kaedah yang paling efektif dimana sebanyak 1.99 U/mg GAD telah diperolehi. Pengoptimuman yang selanjutnya bagi teknik tersebut berjaya meningkatkan hasil GAD daripada 1.99 U/mg ke 3.50 U/mg dengan peningkatan hasil sebanyak 75%.

GAD yang diperolehi berjaya ditulenan sebanyak 21 ganda dengan 11.60% GAD tulen diperolehi melalui kombinasi kaedah pemendakan ammonium sulfat diikuti dengan kromatografi cecair yang terdiri daripada kaedah kromatografi songsang gantian ion menggunakan DEAE- Sepharose FF dan dua pusingan kaedah gel filtrasi menggunakan Superdex 200 HR 10/30 column. Kajian elektroforesis terhadap GAD tulen menunjukkan enzim tersebut mempunyai struktur heksamer dengan anggaran berat molekul 240 kDa dan 38 kDa bagi setiap satu subunit. GAD adalah stabil pada

suhu antara 0-40°C dengan suhu dan pH optima masing-masing adalah 55°C dan pH 5.5. Nilai K_m dan V_{max} bagi enzim tersebut adalah 10.18 mM dan 5.15 U/ml/min. Aktiviti enzim direncat secara signifikan oleh FeCl_3 (62.14%) diikuti mineral sulfat mengikut susunan berikut: MgSO_4 (66.32%) > $(\text{NH}_4)_2\text{SO}_4$ (73.29%) > NaSO_4 (80.96%) > CuSO_4 (81.64%).

Kestabilan GAD pada julat pH yang luas menawarkan potensi aplikasi yang tinggi dalam industri makanan untuk menghasilkan berbagai jenis makanan tertapai yang tinggi dengan GABA menggunakan kulat berstatus GRAS. Kajian ini turut memberi gambaran yang lebih terperinci terhadap ciri-ciri GAD daripada *A. oryzae* NSK untuk mencapai kapasiti pemangkinan enzim yang maksimum semasa penghasilan makanan-tinggi-GABA dan juga menunjukkan kaedah alternatif penulenan GAD.



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This thesis was submitted to the Senate of Universiti Putra Malaysia and has been accepted as fulfillment of the requirement for the degree of **Master of Science**. The members of the Supervisory Committee were as follows:

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