



**UNIVERSITI PUTRA MALAYSIA**

**PURIFICATION AND CHARACTERISATION OF ENDOPEPTIDASE  
PRODUCED BY LACTOCOCCUS LACTIS SUBSP. LACTIS RI 11**

**WOO KWAN KIT**

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**PURIFICATION AND CHARACTERISATION OF ENDOPEPTIDASE  
PRODUCED BY *LACTOCOCCUS LACTIS* SUBSP. *LACTIS* RI 11**

**By**

**WOO KWAN KIT**

**Thesis Submitted in Fulfilment of the Requirement for the  
Degree of Master of Science in the Faculty of Food Science and Biotechnology  
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**July 2001**



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**PURIFICATION AND CHARACTERISATION OF ENDOPEPTIDASE  
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**Chairman : Professor Gulam Rusul Rahmat Ali, Ph.D.**

**Faculty : Food Science and Biotechnology**

In the this study, 10 isolates of Lactic Acid Bacteria (LAB) were isolated from *ikan rebus* (steam fish) purchased from a local market, was characterised by phenotypical and biochemical characteristics. Eight isolates were identified as *Lactococcus lactis* subsp. *lactis* and were evaluated for endopeptidase activity. As the endopeptidase activity of the crude cell extracts varied among isolates, only *Lc. lactis* subsp. *lactis* RI 11 was selected for further study. The optimum endopeptidase activity was at pH 7.5 and 45°C. The crude enzyme preparation was purified to apparent homogeneity by ammonium sulphate fractionation, anion and cation exchange chromatography and gel filtration chromatography. The

purification procedure has resulted 1.55 % yield and 2.36 purification fold. As the purified endopeptidase has 3 optimum temperatures (10°C, 50°C and 90°C) and pH (3.5, 6.5 and 9.5), it was likely that the endopeptidase consist more than one isoenzymes. The molecular mass of purified endopeptidase was approximately 14.15 kDa estimated with Sodium dodecyl sulphate-polyacrylamide gel electrophoresis analysis. However, a lower molecular mass of 3.9 kDa was obtained from gel filtration chromatography. In terms of substrate specificity, the purified endopeptidase showed higher substrate affinity towards bradykinin with a  $K_m$  value of 0.029 mM, whilst, oxidised insulin B chain demonstrated the highest production rate with the  $V_{max}$  value of 10.52.

Abstrak ini dikemukakan kepada Senat Universiti Putra Malaysia  
sebagai memenuhi keperluan untuk ijazah Master Sains

**PENULINAN AND PENCIRIAN ENDOPEPTIDASE DIHASILKAN  
DARIPADA *LACTOCOCCUS LACTIS* SUBSP. *LACTIS* RI 11**

Oleh

**WOO KWAN KIT**

Julai 2001

**Pengerusi : Profesor Gulam Rusul Rahmat Ali, Ph.D.**

**Fakulti : Sains Makanan dan Bioteknologi**

Dalam penyelidikan ini, 10 pencilan Bakteria Asid Laktik (BAL) dipencilkan daripada ikan rebus yang dibeli daripada pasar tempatan, dicirikan melalui kaedah finotipikal dan biokimia. 8 pencilan dikenali sebagai *Lactococcus lactis* subsp. *lactis* dan diuji aktiviti endopeptidase. Disebabkan aktiviti endopeptidase dari ekstrak kasar berbeza antara pencilan, hanya *Lc. lactis* subsp. *lactis* RI 11 dipilih untuk menjalani kajian selanjutnya. Aktiviti optimumnya berada di pH 7.5 dan suhu 45°C. Endopeptidase kasar yang disediakan kemudian ditulinkan sehingga mencapai tahap homogenisasi melalui kaedah pemendakan amonium sulfat, kromatografi penukar anion dan kation dan kromatografi penurasan gel. Kaedah

penulinan ini telah menyebabkan 1.55 % hasil dan 2.36 tahap penulinan. Disebabkan activity endopeptidase tulin mununjukkan tiga suhu optima (10°C, 50°C dan 90°C) and pH (3.5, 6.5 dan 9.5), ia dipercayai mengandungi lebih daripada satu isoenzim. Ketumpatan molekul dianggarkan sebanyak 14.15 kDa melalui kaedah analisa gel elektroforesis sodium dodesil sulfat, manakala ketumpatan molekul yang lebih rendah, iaitu 3.9 kDa, dianggarkan dengan kromatografi penurasan gel. Dari segi kespesifikan substrat, bradikinin menunjukkan afiniti substrat yang tinggi dengan nilai  $K_m$  0.029 mM, sebaliknya, B-insulin teroksida menunjukkan kadar penghasilan yang paling tinggi dengan nilai  $V_{max}$  sebanyak 10.52.

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## TABLE OF CONTENTS

		Page
	<b>ABSTRACT</b>	ii
	<b>ABSTRAK</b>	iv
	<b>AKNOWLEDGEMENTS</b>	vi
	<b>APPROVAL SHEETS</b>	vii
	<b>DECLARATION FORM</b>	ix
	<b>LIST OF TABLES</b>	xiii
	<b>LIST OF FIGURES</b>	xv
	<b>LIST OF ABBREVIATIONS</b>	xx
	<b>CHAPTER</b>	
<b>I</b>	<b>GENERAL INTRODUCTION</b>	1
<b>II</b>	<b>LITERATURE REVIEW</b>	
	2.1 Lactic Acid Bacteria	5
	2.2 Nomenclature for <i>Lactococcus</i>	6
	2.3 Genus of <i>Lactococcus</i>	9
	2.4 Biochemistry and physiology of <i>Lactococcus</i>	12
	2.4.1 Nitrogen metabolism of <i>Lactococcus</i>	12
	2.5 Proteolytic System in <i>Lactococcus</i>	14
	2.5.1 Proteinase	15
	2.5.2 Peptidase	20
	2.6 Nomenclature for Peptidases in Lactic Acid Bacteria	27
	2.6.1 Exopeptidases	28
	2.6.2 Endopeptidase	30
	2.7 The Importance of <i>Lactococcus lactis</i>	33
	2.8 Source of Endopeptidase	37
<b>III</b>	<b>IDENTIFICATION OF <i>LACTOCOCCUS LACTIS</i> SUBSP. <i>LACTIS</i> ISOLATED FROM <i>IKAN REBUS</i></b>	
	3.1 Introduction	40
	3.2 Materials and Methods	42
	3.2.1 LAB Source	42
	3.2.2 Growth and Maintenance of Bacterial Culture	42
	3.2.3 Phenotypical Characterisation	42
	3.2.3.1 Colony and Cell Morphology	42
	3.2.3.2 Catalase Reaction	43
	3.2.3.3 Gas Production from Glucose	43
	3.2.3.4 Ammonia Production from Arginine	43
	3.2.3.5 Salt Tolerance	44



3.2.3.6	pH Tolerance	44
3.2.3.7	Temperature Tolerance	44
3.2.3.8	Carbohydrate Fermentation	44
3.3	Results and Discussion	45
3.4	Summary	51
<b>IV</b>	<b>PURIFICATION AND CHARACTERISATION OF ENDOPEPTIDASE FROM <i>LACTOCOCCUS LACTIS</i> SUBSP. <i>LACTIS</i></b>	
4.1	Introduction	55
4.2	Materials and Methods	58
4.2.1	Crude Cell Extract Preparation	58
4.2.2	Endopeptidase Assay	58
4.2.3	Protein Estimation	59
4.2.4	Preliminary Studies	60
4.2.4.1	Optimisation of Extraction Method	60
4.2.4.1.1	Different Combination of Chemical and Mechanical Disruption Methods	60
4.2.4.1.2	Optimisation of Lysozyme Concentration and Incubation Time	60
4.2.4.2	Endopeptidase Activity and Growth	61
4.2.4.3	Optimal Conditions for Endopeptidase Purification	61
4.2.4.3.1	Optimum Substrate Amount Determination	62
4.2.4.3.2	Optimum Enzyme Amount	62
4.2.4.3.3	Optimum Assay Temperature	62
4.2.4.3.4	Optimum pH	63
4.2.5	Purification of Endopeptidase	63
4.2.5.1	Ammonium Sulphate Fractionation	63
4.2.5.2	Resource Q Anion Exchange Chromatography	64
4.2.5.3	Resource S Cation Exchange Chromatography	64
4.2.5.4	Superose 12 Gel Filtration Chromatography	65
4.2.6	Characterisation of Endopeptidase	65
4.2.6.1	Optimum pH	65
4.2.6.2	Optimum Temperature	66
4.2.6.3	Determination of Molecular Mass	66
4.2.6.4	Native-PAGE	67
4.2.6.5	Isoelectric Focusing	68
4.2.6.6	Substrate Specificity	69
4.3	Results and Discussion	71
4.3.1	Screening of Endopeptidase Activity	71
4.3.2	Preliminary Studies	74
4.3.2.1	Optimisation of Extraction Methods	74

4.3.2.1.1	Different Combination of Chemical and Mechanical Disruption Methods	74
4.3.2.1.2	Optimisation of Lysozyme Concentration and Incubation Time	77
4.3.3	Endopeptidase Production During Growth	80
4.3.4	Optimal Conditions for Endopeptidase Purification	85
4.3.4.1	Optimal Enzymes and Substrate Amount for Endopeptidase Assay	85
4.3.4.2	Optimum pH	88
4.3.4.3	Optimum Temperature	88
4.3.5	Purification of Endopeptidase	91
4.3.6	Characterisation of Endopeptidase	101
4.3.6.1	Optimum pH and Temperature	101
4.3.6.2	Electrophoresis	103
4.3.6.2.1	SDS-PAGE	103
4.3.6.2.2	Native-PAGE	106
4.3.6.2.3	IEF-PAGE	109
4.3.6.3	Molecular Mass	109
4.3.6.4	Substrate Specificity	111
4.4	Summary	114
<b>V</b>	<b>GENERAL DISCUSSION</b>	
5.1	Identification of <i>Lactococcus lactis</i> subsp. <i>lactis</i>	116
5.2	Preliminary Screening of Endopeptidase	116
5.3	Purification and Characterisation of Endopeptidase	118
5.4	Future Works	120
	<b>REFERENCES</b>	121
	<b>APPENDICES</b>	137
	<b>BIODATA</b>	152

## LIST OF TABLES

<b>Table</b>	<b>Page</b>
2.0 Sherman's (1937) classification system for the streptococci	8
2.1 Physiological and other properties that can be used for identification and differentiation of dairy lactococci	11
2.2 Glucose fermentation product for differentiation of lactococci, pediococci and leuconostocs	12
2.3 Amino acid requirement of some lactococci	14
2.4 Peptidases activities of several highly proteolytic <i>Lactobacillus</i> and <i>Lactococcus</i> strains towards various synthetic substrates.	17
2.5 Mechanism of energy coupling and specificity of amino acid and peptide transport systems of lactococci	26
2.6 Peptidases purified and characterised from lactococci	27
2.7 Oligopeptidases purified from <i>Lactococcus lactis</i>	32
2.8 Lactococci as a components of starter culture for fermented dairy products	34
2.9 Sources of Endopeptidase from LAB and other bacteria	39
3.0 Carbohydrate fermentation pattern observed for RI 11 after 48 hours incubation.	53
3.1 Summary results for the biochemical and phenotypical tests of the isolates	54
4.0 Protein and crude endopeptidase activity of different isolates of <i>Lc. lactis</i> subsp. <i>lactis</i>	72
4.1 Endopeptidase activity obtained from different extraction methods	75
4.2 The effect of lysis time on crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	78
4.3 Effect of lysozyme concentration on endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	79
4.4 Crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11 in different growth interval	81

4.5	Protein content and crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11 within 24 hours	84
4.6	Effect of substrate amount on crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI	86
4.7	Effect of crude cell extract protein on endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	87
4.8	Effects of pH on crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	89
4.9	Effect of different temperature on crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	90
4.10	Purification of endopeptidase from <i>Lc. lactis</i> subsp. <i>lactis</i>	92
4.11	Effects of pH on purified endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	102
4.12	Effects of temperature on purified endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	104
4.13.	Kinetic constant ( $K_m$ and $V_{max}$ ) of purified endopeptidase	112

## LIST OF FIGURES

Figure		Page
2.0	Amino acid sequences of the oligopeptides released from $\beta$ -casein by the proteinase of <i>Lc. lactis</i> subsp. <i>cremoris</i> AC1. The numbers correspond to the amino acid residues in $\beta$ -casein. Data taken from Monnet <i>et al.</i> (1989)	18
2.1	Peptide fragment and amino acids derived from $\beta$ -casein by the subsequent action of extracellularly located proteinase, aminopeptidase (AP), X-PDAP, and glutamyl aminopeptidase (glutamyl-AP). The “non-transportable fragments” derived by proteinase action correspond to those of strain AC1. Data from Smid <i>et al.</i> (1991)	21
2.2	Classification of peptidases according to their substrate specificities based on the degradation of an artificial oligopeptide into single amino acids by the concerted action of several specific lactococcal peptidases. Peptide $\uparrow$ bonds indicated with are hydrolysed. Data taken from Tan <i>et al.</i> (1993)	24
2.3	Proposed scheme for breakdown and utilisation of casein by lactococci	25
3.0a	Morphology of RI 11 on MRS agar incubated at 30°C for 18 h	46
3.0b	Morphology of the fresh smear of RI 11 under phase contrast microscope (1000x)	46
3.1	Sugar utilisation pattern of RI 11 in API 50 CH test kit incubated for 48 h	52
4.0	Endopeptidase activity and protein content in different isolates of <i>Lc. lactis</i> subsp. <i>lactis</i>	72
4.1a	<i>Lc. lactis</i> subsp. <i>lactis</i> RI 11 before incubated with lysozyme	73
4.1b	<i>Lc. lactis</i> subsp. <i>lactis</i> RI 11 after incubated with lysozyme (4 mg/ml) for 5 hours.	73
4.1c	<i>Lc. lactis</i> subsp. <i>lactis</i> RI 11 after lysis with lysozyme (4 mg/ml) and treated with sonication wave (5 x 3 min).	73

4.2	Endopeptidase activity obtained from different extraction methods	75
4.3	The effect of lysis time on crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	78
4.4	Effect of lysozyme concentration on crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	79
4.5	Crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11 in different growth interval	81
4.6	Growth of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11, pH and % titrable acidity in MRS broth at 30°C for 24 h. _____ pH; _____% titrable acids; _____ log CFU/ml	82
4.7	Protein content and crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11 within 24 hours	84
4.8	Effect of substrate amount on crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	86
4.9	Effect of crude cell extract protein on endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	87
4.10	Effects of pH on crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	89
4.11	Effect of different temperature on crude endopeptidase activity of <i>Lc. lactis</i> subsp. <i>lactis</i> RI 11	90
4.12	Resource Q anion exchange chromatography of crude cell extract from <i>Lc. lactis</i> subsp. <i>lactis</i> after ammonium sulphate precipitation and dialysed with 50 mM sodium phosphate buffer pH 7.5. Elution was achieved with a two steps linear gradient from 0 to 1 M NaCl. The flow rate was 1 ml/min, and 1 ml was collected per fraction. _____ NaCl gradient; _____ protein was monitored at A <sub>280</sub> ; _____ endopeptidase activity determined by using oxidised insulin B chain as substrate.	94
4.13	DEAE-Sephacel chromatography of LEP I. The desalted ammonium sulphate fraction was applied to a column of DEAE-sephacel (2.0 by 50 cm). LEP I activity was eluted at a flow rate of 25 ml/h with a linear gradient NaCl (0 to 0.6 M) in 10 mM sodium phosphate buffer (at pH 6.0). Fractions of 7.0	

- ml were collected. \_\_\_\_\_ Protein was monitored at 280 nm. LEP I activity was estimated with  $\alpha_1$ -CN (f1-23) as substrate. \_\_\_\_\_ NaCl gradient; \_\_\_\_\_, activity of LEP I and LEP II. Adapted from Yan *et al.* (1987a and 1987b) 95
- 4.14 Resource S cation exchange chromatography for the pooled endopeptidase fractions obtained from Resource Q bound protein were eluted at the flow rate of 1 ml/min with 1 M NaCl in 50 mM phosphate buffer (pH 7.5). 1ml was collected per fraction. \_\_\_\_\_ NaCl gradient; \_\_\_\_\_ protein was monitored at  $A_{280}$ ; \_\_\_\_\_ endopeptidase activity determined by using oxidised insulin B chain as substrate 98
- 4.15 Superose 12 gel filtration chromatography. The pooled fractions obtained from Resource S were eluted at the flow rate of 0.75 ml/min with 0.1 M NaCl in 50 mM phosphate buffer (pH 7.5). 1 ml was collected per fraction. \_\_\_\_\_ protein was monitored at  $A_{280}$ ; \_\_\_\_\_ endopeptidase activity determined by using oxidised insulin B chain as substrate. 100
- 4.16 Effect of pH on purified endopeptidase activity of *Lc. lactis* subsp. *lactis* RI 11 102
- 4.17 Effect of temperature on purified endopeptidase activity of *Lc. lactis* subsp. *lactis* RI 11 104
- 4.18 SDS-PAGE analysis of the enzyme fractions collected during the purification of the *Lc. lactis* subsp. *lactis* RI 11. Electrophoresis was performed on a 15 % SDS-polyacrylamide gel, stained with Coomassie Blue R 250. *Lane 1*, reference protein (14-103 kDa); *lane 2*, crude cell extract (80  $\mu$ g); *lane 3*, pooled fractions from ammonium sulphate precipitation (10  $\mu$ g); *lane 4*, pooled fractions from Re-Q anion-exchange chromatography (13  $\mu$ g); *lane 5*, pooled fractions from Re-S cation-exchange chromatography (5  $\mu$ g); *lane 6*, pooled fractions from Superose 12 gel filtration chromatography (3  $\mu$ g). 105
- 4.19 SDS-PAGE analysis of the enzyme fractions collected during the purification of the *Lc. lactis* subsp. *lactis* RI 11. Electrophoresis was performed on a 15 % SDS-polyacrylamide gel, stained with Silver staining method. *Lane 1*, reference protein (14-103 kDa); *lane 2*, crude cell extract (80  $\mu$ g); *lane 3*, pooled fractions from ammonium sulphate precipitation (10  $\mu$ g); *lane 4*, pooled fractions from Re-Q anion-exchange



- chromatography (13 µg); *lane 5*, pooled fractions from Re-S cation-exchange chromatography (3 µg); *lane 6*, pooled fractions from Superose 12 gel filtration chromatography (3 µg). 105
- 4.20 Native-PAGE (pH 8.8) analysis of the enzyme fractions collected during the purification of the *Lc. lactis* subsp. *lactis* RI 11. Electrophoresis was performed on a 15 % polyacrylamide gel, stained with Coomassie Blue R 250. Lane 1, reference protein (14-800 kDa); lane 2, crude cell extract (150 µg); lane 3, pooled fractions from ammonium sulphate precipitation (50 µg); lane 4, pooled fractions from Re-Q anion-exchange (50 µg); *lane 5*, pooled fractions from Re-S cation-exchange chromatography (25 µg); *lane 6*, pooled fractions from Superose 12 gel filtration chromatography (25 µg). 107
- 4.21 Native-PAGE (pH 8.8) analysis of the enzyme fractions collected during the purification of the *Lc. lactis* subsp. *lactis* RI 11. Electrophoresis was performed on a 15 % polyacrylamide gel, stained with silver staining method. *Lane 1*, reference protein (14 –800 kDa); *lane 2*, crude cell extract (150 µg); *lane 3*, pooled fractions from ammonium sulphate precipitation (50 µg); *lane 4*, pooled fractions from Re-Q anion-exchange chromatography (50 µg), *lane 5*, pooled fractions from Re-S cation-exchange chromatography (25 µg); *lane 6*, pooled fractions from Superose 12 gel filtration chromatography (25 µg). 107
- 4.22 Native-PAGE (pH 4.5) analysis of the enzyme fractions collected during the purification of the *Lc. lactis* subsp. *lactis* RI 11. Electrophoresis was performed on a 15 % polyacrylamide gel, stained with Coomassie Blue R 250. *Lane 1*, reference protein (14-800 kDa); *lane 2*, crude cell extract (150 µg); *lane 3*, pooled fractions from ammonium sulphate precipitation (50 µg); *lane 4*, pooled fractions from Re-Q anion-exchange chromatography (100 µg), *lane 5*, pooled fractions from Re-S cation exchange chromatography (5 µg); *lane 6*, pooled fractions from Superose 12 gel filtration chromatography (5 µg). 108
- 4.23 Denatured isoelectric focusing analysis of the enzyme fractions collected during the purification of the *Lc. lactis* subsp. *lactis* RI 11. Electrophoresis was performed on a urea polyacrylamide



	gel, stained with Coomassie Blue R 250. <i>Lane 1</i> , pI markers; <i>lane 2</i> , crude cell extract (150 $\mu\text{g}$ ); <i>lane 3</i> , pooled fractions from ammonium sulphate precipitation (20 $\mu\text{g}$ ); <i>lane 4</i> , pooled fractions from Re-Q anion-exchange chromatography (20 $\mu\text{g}$ ), <i>lane 5</i> , pooled fractions from Re-S cation exchange chromatography (10 $\mu\text{g}$ ); <i>lane 6</i> , pooled fractions from Superose 12 gel filtration chromatography (10 $\mu\text{g}$ ).	110
4.24	Lineweaver-Burk plot for different substrates	112

## LIST OF ABBREVIATIONS

Ala	Alanine
$\alpha$ -casein	Alpha casein
$\alpha_{s1}$ -CN(f1-23)	Alpha casein fragment 23
PepA	Aminopeptidase A
PepC	Aminopeptidase C
(NH <sub>4</sub> ) <sub>2</sub> SO <sub>4</sub>	Ammonium sulphate
ANOVA	Analysis of variance
$\beta$ -casein	Beta casein
$\beta$ -naphthylamides	Beta-naphthylamides
CFU/g	colony forming unit
Co <sup>2+</sup>	Cobalt ion
Cu <sup>2+</sup>	Cupric ion
°C	Degree celcius
DNA	Deoxyribonucleic acid
PepO	Endopeptidase O
FP	Energy rich phosphate bond
FPLC	Fast protein liquid chromatograph
g	G-force
Glu	Glutamine
His	Histidine
HCl	Hydrochloride
H <sub>2</sub> O <sub>2</sub>	Hydrogen peroxide
$\kappa$ -casein	Kappa casein
kDa	Kilo dalton
K <sub>m</sub>	Mechaelis-Menten constant
LAB	Lactic acid bacteria
<i>Lb.</i>	<i>Lactobacillus</i>
<i>Lc.</i>	<i>Lactococcus</i>
Lys	Lysine
Mn <sup>2+</sup>	Manganase ion
MPa	Mega Pasca
MEP	Metalloendopeptidase
$\mu$ m	Micrometer
mg/ml	Miligram per mililitre
min.	Minute
ml	Mililitre
$\mu$ l	Microlitre
$\mu$ M	Micromolar
mM	Milimolar
<i>Mr</i>	Molecular Mass
M	Molar
MRS	deMan Rogosa Sharpe
NOP	Neutral Endopeptidase
N	Normal

PepX	Peptidase X
Pep N	Peptidase N
%	Percent
% TA	Percentage of titrable acid
Phe	Phenylalanine
PAGE	Polyacrylamide gel electrophoresis
Pro	Proline
PMF	Protein motive force
Re Q	Resource Q
Re S	Resource S
rRNA	Ribosomal Ribonucleic acid
rpm	Rotation per minute
NaCl	Sodium chloride
NaH <sub>2</sub> PO <sub>4</sub>	Sodium dihydrogen phosphate
SDS	Sodium dodecyl sulphate
NaOH	Sodium hydroxide
subsp.	Subspecies
TCA	Trichloroacetic acid
TPC	Total plate count
XPDAP	x-prolyl dipeptidylaminopeptidase
EDTA	Ethylenediaminetetraacetic acid
PMSF	Phenylmethylsulfonyl fluorida
V	Volt
v/v	volume per volume
V <sub>max</sub>	Maximum reaction velocity
w/v	weight per volume

## CHAPTER I

### GENERAL INTRODUCTION

Lactic acid bacteria (LAB) are well known as starter cultures and are used in many fermented products. LAB possess a proteolytic system, which is closely related to the flavour of fermented foods. The amino acids produced during proteolysis contribute to the flavour of fermentation foods (Ohhira *et al.*, 1990).

LAB is Gram positive bacterium, multiple-amino acid auxotroph and requires essential amino acids for growth (Chen and Steele, 1998). Hence, LAB possesses an active proteolytic system to facilitate specific nutritional requirements from exogenous amino acids (Reiter and Oram, 1962). There are major differences in proteolytic ability among different species of LAB. There are many species of LAB that are known to possess proteolytic systems that allow them to grow on protein rich substrates such as meat, plants and milk.

The proteolytic system of LAB is a complete system and has been extensively studied for several years (Monnet, 1995; Tan *et al.*, 1993; Kok, 1991). A cell envelope associated proteinase, which is essential for the optimal growth of bacteria



in milk, is the first enzyme to degrade casein. The proteinase hydrolyses proteins into peptides, which provide suitable chain length, will be transported through the plasma membrane using an oligopeptide transport system. The initial cleavage of large casein fragment to smaller peptides by endopeptidase and subsequent degradation by several aminopeptidases is a fundamental route for casein utilisation (Atlan *et al.*, 1989; Niven, 1991). For *Lactococcus lactis*, a dozen different peptidases have been described and characterised. All of them seem to have an intracellular location and potentially play a role in the nutrition of the cell (Monnet, 1995).

Endopeptidases are a group of enzymes that act on smaller polypeptides or oligopeptides, they are not proteinases because they do not hydrolyse peptide bonds in protein. They are usually call oligopeptidases and constitute as a subgroup of the endopeptidase family (Barret and Rawlings, 1992).

Endopeptidase activity also contributes to the production of bioactive peptides. These bioactive peptides perform both biological and physiological functions. According to Kim *et al.* (1995), peptides derived from cheese slurry prepared by *Lc. lactis* subsp. *lactis* as starter culture have anti-carcinogenic properties.

In mammals, oligopeptidases are involved in the later part of the degradation of proteins, by hydrolysing peptides in the cytoplasm and also have a regulatory function on bioactive peptides such as bradykinin, enkephalin precursors, luteinizing hormone-releasing hormone, neurotensin and angiotensin. In *Salmonella typhimurium*, which is the Opd A play a role in protein turn over and hydrolyses the intermediates formed during protein breakdown has been studied by Vimr *et al.* (1983). In *Escherichia coli*, Opd A is associated with the membrane-bound proteinase IV (Novak *et al.*, 1986).

There are two characteristics that differentiate these lactic acid bacteria from many other proteolytic microorganisms. Firstly, LAB are fastidious organisms with multiple amino acid requirements and as a consequence, their growth is critically dependent on efficient systems for the degradation of proteins and the transport of amino acids and small peptides. Secondly, several LAB contain proteolytic system that is highly specific and results in the production of unique peptides (Kok and De Vos, 1994).

Endopeptidases of LAB have been less extensively studied than exopeptidases; however some oligopeptidases have been purified. Two different endopeptidases (designated LEP I and II), showing different substrate specificities on a range of oligopeptides (Yan *et al.*, 1987a, b), have been reported in *Lactococcus lactis* subsp. *cremoris* H61. Endopeptidases, subsequently designated as Pep O (Mierau *et al.*, 1993) and Pep F (Monnet *et al.*, 1994), have been purified from *Lactococcus lactis* subsp. *cremoris* Wg2 (Tan *et al.*, 1991) and genetically characterised. This