

UNIVERSITI PUTRA MALAYSIA

PURIFICATION AND CHARACTERISATION OF BACTERIOCIN PRODUCED BY LACTOCOCCUS LACTIS SUBSP.LACTIS RW18 ISOLATED FROM STEAMED FISH (RASTRELLIGER SP.)

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By

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PURIFICATION AND CHARACTERISATION OF BACTERIOCIN PRODUCED BY *LACTOCOCCUS LACTIS* SUBSP. *LACTIS RW18* ISOLATED FROM STEAMED FISH (*RASTRELLIGER* SP.)

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Chairman : Foo Hooi Ling, Ph.D.

Faculty : Food Science and Biotechnology

In this study, eight Lactic Acid Bacteria (LAB) isolated from "Ikan Rebus" (steamed fish) were screened for bacteriocin production using spot-on-lawn, flip streak plate and agar-well diffusion methods. Seven out of eight LAB isolates were confirmed to be able to produce bacteriocin. However, only the highest bacteriocin producer, RW 18, was selected for further studies. The carbohydrate fermentation pattern of RW 18 isolate exhibited 83.4% similarity to *Lactococcus lactis* subsp. *lactis* by the API CHL 50 test kit and hence designated as *Lc. lactis* subsp. *lactis RW18*. Bacteriocin production by *Lc. lactis* subsp. *lactis RW18* was detected during mid log phase and reached a maximum level of 200 Au/ml during the early stationary phase. Bacteriocin of *Lc. lactis* subsp. *lactis RW18* was able to tolerate wide pH range (pH 3.0 to pH 7.0) but it was unstable when the incubation temperature was increased above 90°C at pH 6.5. The bacteriocin demonstrated a



broad-spectrum antagonistic activity against gram-positive bacteria including Listeria monocytogenes, Enterococcus faecalis, Enterococcus faecium, Pediococcus acidilactici and Lactobacillus pentosus but it was not active against gram-negative bacteria. Results obtained in the study on the effect of hydrolytic enzymes indicated that the bacteriocin was a proteinaceous compound and most likely to contain lipolytic and glycolytic moieties. The bacteriocin was purified to homogeneity by a procedure involving 0-60% ammonium sulfate precipitation, cation-exchange chromatography and gel filtration chromatography with a yield of 0.9% and purification fold of 3210. The molecular mass of purified bacteriocin was estimated to be 3.9 kDa and 4.0 kDa using the Tricine sodium dodecyl sulphatepolyacrylamide gel electrophoresis (Tricine SDS-PAGE) and gel filtration chromatography respectively. The isoelectric point of the purified bacteriocin was estimated to be more than 9.30 by Isoelectric focusing-PAGE and hence it demonstrated a strong basic (cationic) characteristic. The stability of purified bacteriocin could be improved by adding either BSA or glycerol. A 100 % increment of relative activity was obtained by adding 10-40 µg of BSA, whereas a highest relative activity of 300 % was achieved when 10 % and 15 % of glycerol were added respectively. The purified bacteriocins have less antagonistic activity compared to crude bacteriocins. Partially purified bacteriocin pooled from the Resource-S chromatography exhibited enhanced biological activity against LAB, whereas reduced biological activity was observed for purified bacteriocin pooled after superose-12 gel filtration chromatography. NisA gene was detected in Lc. lactis subsp. lactis RW18 by PCR amplification using a pair of nisA structural gene specific primers. The RAPD-PCR fingerprinting analysis revealed that Lc. lactis



subsp. *lactis RW18* was genotypically different from nisin producer, *Lc. lactis* subsp. *lactis ATCC 11454.* Nevertheless, evidence obtained in this study could not prove that the bacteriocin produced by *Lc. lactis* subsp. *lactis RW18* was nisin, regardless of the fact that *nisA* gene was detected in the *Lc. lactis* subsp. *lactis RW18.* The actual amino acid sequence of the purified bacteriocin has to be determined in order to ascertain whether bacteriocin produced by *Lc. lactis* subsp. *lactis RW18* is nisin.



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

PENULENAN DAN PENCIRIAN BAKTERIOSIN DIHASILKAN DARIPADA LC. LACTIS SUBSP. LACTIS RW18 DIPENCILKAN DARI IKAN REBUS (RASTRELLIGER SP.)

Oleh

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Dalam penyelidikan ini, lapan Bakteria Asid Laktik (BAL) yang dipencilkan daripada ikan rebus disaring untuk penghasilan bakteriosin dengan menggunakan kaedah "bintik atas gugusan", "plat terbalik berjalur" dan "difusi sumur agar". Tujuh daripada lapan pencilan BAL dipastikan berkemampuan menghasilkan bakteriosin. Walaubagaimanapun, hanya penghasil bakteriosin yang tertinggi sahaja, RW18 dipilih untuk kajian seterusnya. Corak fermentasi karbohidrat pencilan RW18 memaparkan 83.4% persamaan dengan *Lc. lactis* subsp. *lactis RW18* dengan kit ujian API 50 CHL. Maka it, pencilan RW18 dinamakan sebagai *Lc lactis* subsp. *lactis RW18* mula dikesan semasa fasa pertengahan logaritma dan mencapai tahap maksimum sebanyak 200 AU/ml pada awal fasa pegun. Bakteriosin *Lc. lactis* subsp. *lactis RW18*

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tidak stabil apabila suhu pengeraman meningkat lebih daripada 90 °C pada pH 6.5. Bakteriosin ini menunjukkan aktiviti spektrum antagonistik yang luas terhadap bakteria gram positif termasuk Listeria monocytogenes, Enterococcus faecalis, Enterococcus facium, Pediococcus acidilactici dan Lactobacillus pentosus tetapi ia tidak aktif terhadap bakteria gram negatif. Keputusan yang diperolehi dalam kajian kesan enzim hidrolitik menunjukkan bakteriosin ini adalah satu sebatian yang berprotein dan berkemungkinan mengandungi unsur-unsur lipolitik dan glikolitik. Bakteriosin ini ditulenkan sehingga mencapai tahap kesebakaan dengan satu prosedur yang melibatkan 0-60% pemendakan amonium sulfat, kromatografi penukar kation dan kromatografi penurasan gel. Kaedah penulenan ini telah menyebabkan 0.9% hasil dan 3210 tahap penulenan. Jisim molekul bagi bakteriosin yang ditulenkan dianggarkan sebanyak 3.9 kDa dan 4.0 kDa melalui kaedah analisa gel elektroforesis trisine poliakrilamid sodium dodesil sulfat dan kaedah kromatografi penurasan gel masing-masing. Titik isoelektrik bakteriosin yang ditulenkan adalah dianggarkan lebih daripada 9.30 dengan gel elektroforesis poliakrilamid pemusatan isoelektrik dan dengan ini menunjukkan ciri kationik yang kuat. Kestabilan bakteriosin yang ditulenkan boleh dibaiki dengan samada penambahan BSA atau gliserol. Sebanyak 100% penambahan aktiviti relatif boleh didapati dengan menambahan 10-40 µg BSA manakala aktiviti relatif setinggi 300% dicapai apabila 10% dan 15% gliserol ditambahkan masing-masing. Bakteriosin yang ditulenkan mempunyai activiti antagonistic yang rendah berbanding dengan bakteriosin kasar. Bakteriosin yang separa tulen yang dikumpul daripada kromotografi Resourse-S menunjukkan penambahan aktiviti biologi terhadap BAL yang diuji manakala pengurangan aktiviti biologi dikesan bagi bakteriosin tulen



yang dikumpulkan selepas kromatografi penurasan gel superose-12. Gen *nisA* dikesan dalam *Lc. lactis* subsp. *lactis RW18* dengan cara Amplifikasi Tindakbalas Berantai Polimerase oleh sepasang primer specifik gen struktur nisA. Analisa polimerifik DNA yang diamplikasikan secara rawak menunjukkan *Lc. lactis* subsp. *lactis RW18* adalah berbeza secara genetiknya daripada penghasil nisin, *Lc. lactis* subsp. *lactis ATCC 11454*. Namum demikian, bukti yang didapati daripada penyelidikan ini tidak dapat membuktikan bakteriosin yang dihasilkan dari *Lc. lactis* subsp. *lactis RW18* adalah nisin, walaupun gen nisA dikesan dalam *Lc. lactis* subsp *lactis RW18*. Jujukan asid amino yang sebenar bagi bakteriosin yang tulen perlu ditentukan untuk memastikan samada bakteriosin yang dihasilkan dari *Lc. lactis* subsp. *lactis RW18* adalah nisin.



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- 6.4 Comparison of the PCR amplification of nis A gene from 121 genomic DNA of Lc. lactis subsp. lactis ATCC 11454 and Lc. lactis subsp. lactis RW18. Lane M, 7 μl of 1 kb ladder (Promega); Lane 1, 5 μl of PCR amplified product from genomic DNA of Lc. lactis subsp. lactis RW18; Lane 2, 10 μl of PCR amplified product from genomic DNA of Lc. lactis subsp. lactis RW18; Lane 3, 5 μl of PCR amplified product from genomic DNA of Lc. lactis subsp. lactis ATCC 11454; Lane 4,10 μl of PCR amplified product from genomic DNA of Lc. lactis ATCC 11454. The electrophoresis was run in 2% agarose gel with 1 X TBE buffer at 80 V.
- 6.5 Purified DNA from PCR amplified fragment of genomic DNA 122 Lc. lactis subsp. lactis RW18. Lane M, 7 μl of 1 kb ladder (Promega); Lane 1 & 2, 3 μl of purified PCR amplified DNA The electrophoresis was run in 1.2 % agarose gel with 1 X TBE buffer at 80 V.
- 6.6 a DNA sequences alignments of forward and reverse sequence 123 obtained from the first sequence analyses. The alignments were done by using BioEdit software
- 6.6 b DNA sequences alignments of forward and reverse sequence 124 obtained from the second sequence analyses. The alignments were done by using BioEdit software.
- 6.7 Comparison of nisin A structural gene with PCR amplified 125 sequence of genomic DNA extracted from *Lc. lactis* subsp. *lactis RW18.* RW18, reverse sequence of PCR amplified DNA; Nisin A, Nisin A structural gene
- 6.8 Comparison of amino acid sequence of nisin A and deduced 127 amino acid sequence of PCR amplified genomic DNA sequence of *Lc. lactis* subsp. *lactis* RW18.



- 6.9 RAPD fingerprinting profile of Lc. lactis subsp. lactis strains 128 generated by 8 arbitrary primers. Number 1 to 8 represent for primers of Gen1-50-01 to Gen1-50-08. Lane R, DNA fingerprinting of Lc. lactis subsp. lactis RW18 and Lane A, DNA fingerprinting of Lc. lactis subsp. lactis ATCC 11454. Lane M, 1 kb ladder (Promega, USA) The electrophoresis was performed in 1.2% agarose gel at 70V.
- 6.10 RAPD fingerprinting profile of *Lc. lactis* subsp. *lactis* strains 129 generated by 2 arbitrary primers. Number 9 and 10 represent for primers of Gen1-50-09 to Gen1-50-10. Lane R, DNA fingerprinting of *Lc. lactis* subsp. *lactis RW18* and Lane A, DNA fingerprinting of *Lc. lactis* subsp. *lactis ATCC 11454*. Lane M, 1 kb ladder (Promega, USA). The electrophoresis was performed in 1.2% agarose gel at 70V.
- 6.11 Genetic distance matrix analysis of DNA polymorphism 130 generated from primer Gen1-05-08. Primer 8-RW18 and Primer 8-ATCC are the RAPD fingerprinting of Lc. lactis subsp. lactis RW18 and Lc. lactis subsp. lactis ATCC 11454 respectively.



LIST OF ABBREVATIONS

A	Absorbency
А	Adenine
Aba	Aminibutyricacid
Au	Activity unit
Bu	Bacteriocin unit
BSA	Bovine Serum Albumin
С	Cytosine
°C	Degree Celsius
CD-ELISA	Competitive direct -ELISA
CFNS	Cell Free Neutralised Supernatant
CFS	Cell Free Supernatant
CI-ELISA	Competitive Indirect-ELISA
CM-cellulose	CarboxylMethyl-cellulose
Dha	didehydroalanine
B-meDha	ß-methyldidehydroalanine
DNA	Deoxyribonucleic acid
F	Fnterococcus
E. FDTA	Ethylenediaminetetraacetic acid
FLISA	Enzyme Linked Immunosorbent Assay
FAD	Flavoprotein
FDA	Food and Drug Administration
FPI C	Fast Protein Liquid Chromatography
TILC a	G force
e G	Guanine
GTE	Glucose Tris EDTA
HIC	Hydrophobic Interaction Chromatography
ILL	Isoelectric Focusing
kDa	Kilo dalton
kbn	Kilobase pair
кор	Lactic Acid Pacteria
	Lactic Actu Dacteria
LO.	
<i>LC</i> .	Laciococcus
	Miniher
μı mM	Milcronter
	Milimolar
μM	Micromolar
Mr	Molecular Mass
	Molar
min MDS	Minute
NIKS N-Cl	De Man, Rogasa, Snarpe
	Sourium Unioride
INCI-ELISA	Non Competitive Indirect-ELISA
UD D	Optical Density
Ρ.	Pediococcus



pI	Isoelectric point
PAGE	Polyacrylamide Gel Electrophoresis
PCR	Polymerase Chain Reaction
PVDF	Polyvinyl difluoride
RAPD	Random Amplified Polymorphic DNA
SDS	Sodium Dodecyl Sulphate
subsp.	Subspecies
Т	Thymine
TBE	Tris-Boric-EDTA
TCA	Trichloroacetic Acid
UV	Ultraviolet
V	Volt
WHO	World Health Organisation
w/v	Weight per volume



CHAPTER 1

INTRODUCTION

Lactic Acid Bacteria (LAB) appear to be a group of unique bacteria, which are granted "Generally Recognised As Safe (GRAS)" status and have been used traditionally as food-grade bacteria food fermentation. Research on LAB has advanced greatly since the last decade due to its important roles in many diverse areas, including biotechnology, nutrition, health and food safety. LAB have been used as starter cultures in the production of various fermented foods and beverages, for instance cheese, yoghurt, fermented sausage, silage, sourdough, beer and wine etc. The potential and ability of LAB to produce several interesting metabolites such as organic acids, enzymes, antimicrobial substances, exopolysaccharides and probiotic properties have attracted the attention of many researcher.

Bacteriocins are natural proteinaceous antimicrobial compounds produced by a large and diverse group of LAB. It possesses antibacterial activity towards other but closely related bacteria. Their proteinaceous nature implies that the bacteriocin are possible degraded in gastrointestinal tracts of man and animals and thus proved to be an excellent candidate as biopreservatives to improve the safety of various fermented or non-fermented foods.

Four distinct classes of bacteriocins have been categorised. The class I bacteriocins are Lantibiotic which are small peptides that have been differentiated from other bacteriocins by their content of didehydroamino acid and thioether amino

