



Secretory expression of β -mannanase from *Bacillus circulans* NT 6.7 in *Lactobacillus plantarum*



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ABSTRACT

The β -mannanase gene of *Bacillus circulans* NT 6.7 was successfully cloned in *Lactobacillus plantarum* WCFS1 using the pSIP403 expression vector and secreted to the supernatant rather than accumulated in the cells. The highest activity was achieved by controlling the pH at 6 during cultivation. Maximum mannanase activities detected in the supernatant and cell-free extract of 200 ml MRS broth were 8.2 and 0.86 U/ml, respectively. Enzyme activity in the supernatant increased to 27 U/ml by fermentation in a 5-L bioreactor with automatic pH control. The optimum temperature of recombinant β -mannanase was 50 °C and stable between 30 and 50 °C. The optimum pH was 6 with stability in the range 5–7. Enzyme activity slightly increased with Co^{2+} but was strongly inhibited by EDTA. The enzyme exhibited high specificity to galactomannan substrates. The main products of copra meal and locust bean gum hydrolysis were manno-oligosaccharides. Therefore, recombinant β -mannanase produced from a food grade host, *L. plantarum* WCFS1, showed potential for use in manno-oligosaccharides production and other food-related applications.

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1. Introduction

β -mannanase (endo-1,4- β -D-mannanase) is an endohydrolase that catalyzes the random hydrolysis of the β -1,4-D mannopyranosyl linkage within the main chain of mannans and various mannan-based polysaccharides releasing short and long chain manno-oligosaccharides as the main reaction products. These enzymes show potential for use in various industries [1,2] including the production of manno-oligosaccharides as potential prebiotics [3] that can be used in food and feed.

In previous studies we described the isolation of the β -mannanase-producing strain *Bacillus circulans* NT 6.7 from soil collected from coconut factories in Thailand, and showed that its β -mannanase can efficiently hydrolyze copra meal, a mannan-rich by-product from coconut milk and coconut oil processing, into different types of manno-oligosaccharides (MOS). These were

shown to promote growth of probiotic bacteria and inhibit pathogenic bacteria [4,5]. The β -mannanase gene from *B. circulans* NT 6.7 was cloned and successfully expressed in *Escherichia coli* BL21(DE3), it belongs to glycoside hydrolase family (GH) 26, and it was shown to be specific for galactomannan [6], indicating that the potential for MOS production from copra meal, an underutilized by-product of the coconut industry that is readily available in Southeast Asia.

A number of publications have shown that *E. coli* is an effective expression system for β -mannanase overproduction [6–10]. Typically, enzyme production is intracellular in *E. coli* in these instances and the enzyme accumulates in the cytoplasm; thus cell disruption is necessary. In addition, a disadvantage of recombinant protein production in *E. coli* is the possible formation of endotoxins, which are pyrogenic in humans and other mammals [10]. Therefore, *E. coli* is not always an ideal system for the production of food-relevant enzymes and a food-grade expression system could offer a number of advantages.

Most lactic acid bacteria (LAB) are food-grade microorganisms with the generally recognized as safe (GRAS) status, and therefore

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they are highly attractive as potential food-grade cell factories [11–14]. One well-known expression system for LAB is the pheromone-inducible pSIP system. It was developed based on the quorum-sensing mechanism involved in the production of the class II bacteriocins sakacin A and sakacin P [15].

Lactobacillus plantarum has previously been used as a host for heterologous gene expression, and the usefulness of the *L. plantarum*-pSIP expression system has been pointed out by several authors [12,14,16–18]. Recently, the β -mannanase gene from *B. licheniformis* DSM13 was successfully overexpressed using this system [19]. This current study shows the secretory expression of the β -mannanase gene from *B. circulans* NT 6.7 in *L. plantarum* WCFS1 using the pSIP403 expression vector, and emphasizes the need of pH-controlled cultivations on enzyme production. In addition, analyses of the hydrolysis products from defatted copra meal and locust bean gum using this recombinant β -mannanase produced by the pSIP system were performed to study a possible application of this enzyme in the production of MOS prebiotics.

2. Material and methods

2.1. Bacterial strains, plasmid and medium

Recombinant *E. coli* BL21(DE3) harboring plasmid pET-21d(+)/*man6.7* was constructed as described by Piwpankaew et al. [6]. *E. coli* NEB5 α (New England Biolabs, UK) and plasmid pJET1.2/blunt (Thermo Fisher Scientific, Austria) were used in the cloning experiments. *L. plantarum* WCFS1 and plasmid pSIP403 were used for the expression of the β -mannanase gene. *E. coli* was cultivated in Luria-Bertani (LB) medium containing 100 μ g/ml of ampicillin at 37 °C with shaking at 200 rpm, whereas *L. plantarum* WCFS1 was grown in deMan, Rogosa and Sharpe (MRS) medium containing 5 μ g/ml of erythromycin at 37 °C under anaerobic condition (resting cultures).

2.2. Construction of the pSIP403/*man6.7* expression plasmid

The β -mannanase gene (*man6.7*) was amplified by PCR using the plasmid pET harboring the β -mannanase gene from *B. circulans* NT 6.7 as a template. Primer Fman/NcoI (CCGGCCATGGA-CACCGTTTATCCCGTC) and Rman/XhoI (CCGGCTCGAGTTATCCGCGATCGG) were designed based on the sequence of the mannanase gene of *B. circulans* NT 6.7 deposited in the GenBank Database (GenBank accession no. JF724077). The PCR reaction contained 100 ng of DNA template, 10 pmol of each primer, 0.2 mM of each dNTP, 2.5 mM MgCl₂, 1x buffer, and 1 U of Phusion High-Fidelity DNA polymerase (New England Biolabs, UK) in a total reaction volume of 25 μ l. The amplifications were done as follows: initial denaturation at 98 °C for 3 min; 30 cycles of denaturation at 98 °C for 30 s, annealing at 60 °C for 30 s, extension at 72 °C for 1 min, and a final extension at 72 °C for 5 min. PCR products were purified using illustra™ GFX PCR DNA and Gel Band Purification Kit (GE Healthcare, UK), and subsequently cloned into the NcoI and XhoI sites of the pSIP403 expression vector [15]. The obtained plasmid pSIP403/*man6.7* was then transformed into *L. plantarum* WCFS1 by electroporation. Positive clones were checked by colony PCR and sequencing (Microsynth AG, Switzerland).

2.3. Expression of β -mannanase in *L. plantarum* WCFS1

To express the β -mannanase gene, overnight cultures of *L. plantarum* WCFS1 harboring the recombinant plasmid pSIP403/*man6.7* were diluted in 200 ml of fresh MRS medium containing 5 μ g/ml of erythromycin to obtain an OD_{600nm} of ~0.1 and incubated at 37 °C. Then, cells were induced at an OD_{600nm} ~0.3 by adding the

peptide pheromone IP-673 (IP) to a final concentration of 25 ng/ml [17]. The pH was controlled and maintained manually at pH 6 by adding 5 M NaOH during cultivations. Culture supernatant and cells were collected to measure the activity of extracellular and intracellular enzyme.

Scale-up cultivations for the production of recombinant β -mannanase were performed in a 5-L fermenter containing MRS medium, and IP was added as an inducer at an OD_{600nm} ~0.3. Cells were grown at 37 °C, and the pH was automatically controlled at 6 by adding 5 M NaOH. Culture supernatant and cells were collected at time intervals for measuring the enzyme activity.

2.4. Enzyme assay

The assay to determine mannanase activity was composed of 100 μ l of 1% locust bean gum (LBG) in 50 mM potassium phosphate buffer, pH 6 and 100 μ l of appropriately diluted enzyme. The reaction mixtures were incubated at 50 °C for 60 min. The amount of sugar released in the reaction was determined by the dinitrosalicylic acid (DNS) method using D-mannose as the standard [20]. One unit of β -mannanase activity is defined as the amount of enzyme that liberates 1 μ mol of mannose equivalents per minute under assay conditions.

2.5. Gel electrophoresis

SDS-PAGE was performed using Mini PROTEAN®TGXTM Precast gels. Protein bands were visualized by staining with Biosafe™ Coomassie G-250, and the Precision Plus™ Protein Standard kit was used as a protein marker.

2.6. Effect of temperature on enzyme activity and stability

The optimum temperature of mannanase activity was determined with temperatures ranging from 30 to 80 °C under otherwise standard assay conditions. To estimate the thermal stability, recombinant β -mannanase was incubated at various temperatures (30–80 °C, pH 6) for 1 h, and the residual activity was measured under standard assay conditions.

2.7. Effect of pH on enzyme activity and stability

The optimum pH of β -mannanase activity was measured under standard assay condition over a pH range 3–10 using 50 mM sodium citrate buffer (pH 3–5), 50 mM potassium phosphate buffer (pH 6–8), and 50 mM glycine-NaOH buffer (pH 9–10). For the analysis of pH stability, the enzyme was incubated in these buffers at difference pH values at 50 °C for 1 h, and then the residual activity of each sample was then measured under standard assay condition.

2.8. Substrate specificity

The substrate specificity of β -mannanase was determined by measuring the enzyme activity after incubating the enzyme with 1% (w/v) of substrate dissolved or dispersed in 50 mM potassium phosphate buffer, pH 6 under standard assay conditions. Substrates used in this experiment included LBG, konjac glucomannan, copra meal (obtained from a coconut factory, Thailand), defatted copra meal (prepared by soxhlet extraction using hexane as an organic solvent), yeast cell wall (α -mannan), xylan from oat spelt, and carboxymethylcellulose (CMC). All commercial substrates were obtained from Megazyme or Sigma-Aldrich.

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