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1 ***Enzymatic synthesis of vanillin catalyzed by an eugenol oxidase***

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22 **Abstract**

23

24 Vanillin is one of the most important flavours produced in the world. Due to its increasing value
25 and its demand, mainly in the food industry, several ways to obtain it at lower prices are under
26 study. One of the routes is based on the oxidation of vanillyl alcohol by Eugenol oxidase (EUGO),
27 which has high potential to be used at industrial scale owing to the high space time yields that
28 can be obtained at lab scale ($2.9 \text{ g L}^{-1} \text{ h}^{-1}$ of vanillin). Additionally, EUGO can be immobilised
29 efficiently onto different supports (MANA-agarose, Epoxy-agarose and Purolite 8204F) which
30 can be reused several times to perform the oxidation preserving good stability and improving
31 more than 3-fold the biocatalyst yield.

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50 1. Introduction

51 Natural vanilla (*Vanilla planifolia*; *V. pompona*) is one of the most important flavours harvested
52 in the world [1], with a current volume of almost 8 thousand tonnes per annum. 77% of crop
53 production is concentrated in Madagascar, Indonesia and China and its production price over the
54 last 10 years is around 5700 USD T⁻¹ [2]. There are around 180 aromatic compounds in vanilla,
55 and, the one that gives its characteristic flavour is vanillin (4-hydroxy-3-methoxybenzaldehyde)
56 which only represents 2% (w/w) of vanilla [3]. Even though agricultural production is increasing,
57 it is not sufficient to supply demand, which has doubled over the past 20 years. Its high price
58 and widespread use in the food, cosmetic, and pharmaceutical industries triggered the necessity
59 to produce it by other means. It is estimated that less than 1% of total world production of
60 vanillin now comes from the natural beans [4].

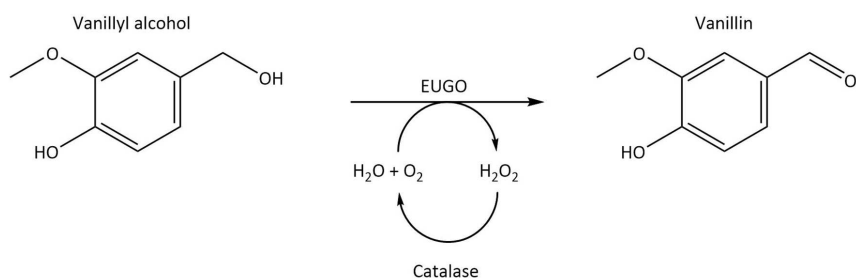
61 Various different ways to produce vanillin using chemical synthesis [5–9], microbial [10–
62 18]/plant cells [19] and enzymatic biotransformation have been described in the literature.
63 [20,21],[22] However, the productivities of the biotransformation approaches are still far from
64 being industrially implementable. Chemical synthesis is used to produce the majority of vanillin
65 production, but it is declining in interest in many markets (chiefly in the food industry) in favour
66 of product produced by microorganisms, plants cells and enzymes, that can be labelled as
67 “natural” [23]. Furthermore, consumers are increasingly willing to pay a premium for products
68 produced using natural means [24].

69 Biotransformation processes using isolated enzymes can often be more expensive than those
70 using whole cells due to the extra processing required during biocatalyst production, but this
71 can be considerably offset by the reduction in secondary reactions and reduced product
72 purification costs. One of the ways to improve the industrial viability of a bioprocess is to reuse
73 the biocatalyst by immobilisation. Immobilisation does not only permit the reuse and easier
74 recovery of the enzyme, but also allows the utilization of different reactor configurations such

75 as continuous or cross flow in addition to traditional batch formats. It can also improve
76 biocatalyst stability towards various reaction parameters such as pH, temperature, organic
77 solvent or inhibitors. Immobilisation can sometimes also enhance biocatalyst activity, specificity
78 and selectivity [25][26][27].

79 In the present paper, Eugenol oxidase (EUGO) was immobilised covalently onto different
80 supports and used to perform the conversion of vanillyl alcohol to vanillin (Figure 1),
81 reusing the biocatalyst, in order to improve the process metrics compared to reaction using
82 soluble enzyme.

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84 **Figure 1:** Oxidation of vanillyl alcohol to vanillin catalysed by Eugenol oxidase (EUGO) and catalase.

85

86 2. Materials and methods

87 2.1 Materials

88 Eugenol oxidase from *Rhodococcus jostii* (EUGO) was provided by InnoSyn B.V. (The
89 Netherlands) as *Escherichia coli* lysates. Amino functionalized agarose (AMINO-agarose) and
90 non-functionalised agarose supports, used to obtain epoxy-agarose-UAB, were obtained from
91 Agarose Beads Technology® (ABT®) brands. Purolite® supports, methacrylate matrix activated
92 with amino (ECR8409 and ECR8415, with a pore size of 600-1200Å and 1200-1800 Å,
93 respectively) and epoxy groups (Praesto epoxy 45), were generously donated by Purolite® Life

94 Sciences (Bala Cynwyd, PA, USA). Catalase and all other reagents were supplied by Sigma-Aldrich
95 Chem. Co.

96

97 **2.2 Methods**

98 **2.2.1 Protein determination and enzyme content**

99 Total protein content of lysates containing EUGO was analysed using the Bradford method with
100 bovine serum albumin as standard [28].

101 Enzyme content was determined using the sodium dodecyl sulphate polyacrylamide gel
102 electrophoresis (SDS-PAGE) (NuPage 12%, Invitrogen, USA) run in a Mini-PROTEAN II apparatus
103 (BioRad, USA) following the protocol of Laemmli *et al.* [29]. Low range protein markers (Biorad,
104 USA) were used for molecular weight determination. Gels were stained using Coomassie G250
105 colloidal stain solution [34% (v/v) ethanol, 2% (v/v) H₃PO₄, 17% (w/v) NH₄SO₄ and 0.066%
106 Coomassie G250] and the Image LAB™ software (BioRad, USA) was used for image processing.

107

108 **2.2.2 Enzymatic activity assays**

109 The activity of EUGO was measured spectrophotometrically at 340 nm following the production
110 of vanillin ($\epsilon= 27 \text{ mM}^{-1}\text{cm}^{-1}$) from vanillyl alcohol. A 50 μl aliquot of enzyme sample was added
111 to a cuvette with 950 μl of substrate dissolved in buffer to a final concentration of 0.5 mM vanillyl
112 alcohol in 50 mM glycine-NaOH, pH 9.5 at 30°C. One unit of EUGO activity (U) is defined as the
113 amount of enzyme required to produce 1 μmol of vanillin alcohol per minute at the conditions
114 described above.

115 Catalase activity was measured spectrophotometrically at 240 nm following the consumption of
116 the substrate, H₂O₂ ($\epsilon= 0.0383 \text{ mM}^{-1}\text{cm}^{-1}$). A 50 μl aliquot of enzyme sample was combined with

117 950 μl of 20 mM H_2O_2 in 50 mM potassium phosphate buffer, pH 7.0 at 25°C. One unit of catalase
118 activity (U) is defined as the enzyme required to convert 1 μmol of H_2O_2 per minute at the
119 conditions defined previously.

120 Activity assays were carried out using a Cary 50 Bio UV-visible spectrophotometer (Palo Alto,
121 USA).

122 Activity assays were carried out using 1.5 mL cuvettes suitable for UV. When the activity of EUGO
123 immobilised derivatives was measured, double of each volume was added and 3 mL cuvettes
124 were used with magnetic stirring to maintain a proper suspension of the derivatives during the
125 measurement.

126

127 **2.2.3 Stability of EUGO under different pH conditions**

128 The effect of pH on the stability of EUGO was studied by incubating the enzyme at different pHs
129 in the range 5-10. 1 U mL^{-1} of EUGO was added to in 100 mM buffer solution with a final volume
130 of 10 mL. Samples were incubated on a roller (Movil-Rod Selecta S.A.) for 24 hours at 25°C. The
131 buffers used (100mM) were: sodium acetate (pH 5-5.5), potassium phosphate (pH 6.0-8.0), Tris-
132 HCl (pH 8.5-9), and sodium bicarbonate (pH 10). The activity of the samples was analysed, as
133 described above, at 0, 0.5, 1, 2, 4, 8 and 24 hours. Experiments were carried out in duplicate.

134

135 **2.2.4 Effect of hydrogen peroxide on EUGO stability**

136 In order to evaluate the effect of the hydrogen peroxide (formed as a by-product in vanillyl
137 alcohol oxidation) on EUGO stability, experiments were performed in presence of hydrogen
138 peroxide. 1 U EUGO mL^{-1} was incubated under reaction conditions (30% acetone, 50 mM
139 potassium phosphate pH 7.5, mild agitation conditions, 25°C), with different concentrations of

140 hydrogen peroxide (400, 200, 100, 50, 25, 10 and 0 mM) for 24 hours. EUGO activity was
141 analysed, as described above, at different times. Experiments were performed in duplicate.

142

143 **2.2.5 EUGO immobilisation**

144 All the immobilisation studies shown below were carried out as follows: support was previously
145 hydrated, washed with distilled water several times and two times with immobilisation buffer.
146 Supports were mixed with enzyme preparation in immobilisation buffer in a 1:10 (v/v)
147 support/solution ratio with a final volume of 10 mL. The mixtures were incubated under mild
148 agitation conditions at 25°C for all the immobilisation processes. Experiments were performed
149 in duplicate.

150 All the experiments were performed using the minimum units of activity per mL of support
151 where there are no diffusional limitations. To determine the limit without diffusional limitations,
152 different low loadings of enzyme (30, 10, 5 and 2.5 U mL⁻¹ support) were immobilised to the
153 supports. When two different loadings show the same immobilisation yields and retained
154 activities, it can be affirmed that there are not diffusional limitations at these loadings.

155 During the immobilisation process, samples of supernatant and suspension were taken at
156 different times to test EUGO activity during immobilisation course. The blank was prepared by
157 using enzyme preparation in immobilisation buffer with water instead of the support for
158 knowing the behaviour of soluble EUGO under immobilisation conditions.

159 Once the enzyme was immobilised onto the support, the immobilised derivative was washed
160 and filtered to remove residual water, leaving moist beads.

161 In order to compare the immobilisations, immobilisation yield and retained activity values were
162 determined, measuring the activity as described above, as:

163 $Immobilization\ yield\ (\%) = \frac{Initial\ native\ enzyme\ activity - Final\ supernatant\ activity}{Initial\ suspension\ activity} \times 100$

164 $Retained\ activity\ (\%) = \frac{Final\ suspension\ activity - Final\ supernatant\ activity}{Initial\ native\ enzyme\ activity} \times 100$

165 Final supernatant activity: activity of the supernatant when the immobilisation finished.

166 Final suspension activity: activity of the suspension (supernatant and immobilised derivative)

167 when the immobilisation finished.

168

169 **2.2.5.1 Immobilisation of EUGO onto amino functionalized supports**

170 EUGO immobilisation onto amino functionalized support was carried out as follow: 10% (v/v)

171 support/solution mixture was incubated during 30 minutes to adsorb ionically the enzyme to

172 the support. Once the enzyme was ionically adsorbed, 25 mM (N-(3-dimethylaminopropyl)-N-

173 ethyl)carbodiimide (CDI) (final concentration) was then added and the mixture stirred for a

174 further 2 h. Then, 1 h incubation with 1 M NaCl was performed to ensure that the retained

175 activity is attached covalently.

176

177 **2.2.5.2 Immobilisation of EUGO onto epoxy functionalised supports**

178 Immobilisation of EUGO onto supports with epoxy groups was performed by incubating the

179 enzyme with the support in a high strength buffer (1 M potassium phosphate buffer at pH 7.5

180 and 8) for 4 hours at 25°C. 0.2 M β-Mercaptoethanol was then added and the mixture incubated

181 for a further 4h at 4°C in order to block epoxy groups that have not formed covalent bounds

182 with the enzyme. Two different epoxy functionalised supports were used: Functionalisation

183 method 1, containing 30 μmol of epoxy groups per g of support (F.M. 1) described by Axarli *et*

184 *al.* [30] and functionalisation method 2, containing 80 μmol of epoxy groups per g of support

185 (F.M. 2) described by Sunberg *et al.* [31].

186 The immobilised derivatives were washed with the buffer needed and used immediately.

187 **2.2.6 Stability of soluble and immobilised EUGO under reaction and storage** 188 **conditions**

189 Stability of biocatalyst under reaction conditions (30% acetone in 50 mM potassium phosphate
190 buffer pH 7.5, 25°C, mild agitation conditions) and storage conditions (25 mM potassium
191 phosphate buffer pH 6, 4°C) was studied for free and immobilised EUGO onto the selected
192 supports (10% v/v). The activity of the biocatalyst was analysed over time until the enzyme had
193 lost half of its initial activity. Experiments were performed in duplicate.

194

195 **2.2.7 Determination of the maximum enzyme loading on the selected supports**

196 The experiments were performed by increasing the offered activity per mL of support following
197 the immobilisation procedures described above for each functionalization type until the activity
198 observed in the supernatant was higher than 10% of initial offered activity. Experiments were
199 performed in duplicate.

200

201 **2.2.8 Preparative Scale Vanillin Synthesis Reactions with soluble and immobilised** 202 **EUGO**

203 Reactions with immobilised EUGO were performed using 10% (v/v) of the immobilised derivative
204 in order to ensure efficient mixing. To compare catalyst performance in reactions, both soluble
205 and immobilised EUGO were used with the same units per mL of reaction.

206 Reactions were carried out at 10 mL scale using the following conditions: 400 mM of vanillyl
207 alcohol, 30% (v/v) acetone in 50 mM potassium phosphate buffer at pH 7.5, 25°C, 1 vvm air
208 (hydrated with a 30% acetone solution in water), magnetic stirring (500 rpm), and 10 µl

209 antifoam. 9 mg mL⁻¹ (35847 U mL⁻¹ reaction) of catalase were added to the reaction to control
210 the peroxide formed by EUGO in the oxidation. Units of EUGO employed were determined as
211 explained above. Reaction completion time was determined as the moment that no substrate
212 consumption or product production was observed, monitored by GC as described in section
213 2.2.10.

214

215 **2.2.9 Reusability of the immobilised derivative**

216 Several cycles of reactions were performed using the same conditions as in section 2.2.8 using
217 immobilised EUGO as catalyst. At the end of each cycle, the immobilised catalyst was washed
218 three times with 20 mL of water and three times with 20 mL of reaction buffer (30% acetone, 50
219 mM potassium phosphate, pH 7.5). Immediately, the same quantities of fresh reaction
220 components used in the previous cycle were added to the recycled immobilised enzyme to start
221 a new reaction cycle. All the cycles were performed during the same time. The first cycle was
222 ended to reach completion (using fresh biocatalyst) and the conversion was determined by GC
223 as shown in section 2.2.10. The reaction time for the rest cycles was the same as the first one.
224 Error bars correspond to standard deviation.

225

226 **2.2.10 GC analysis of vanillyl alcohol and vanillin**

227 Vanillyl alcohol and vanillin quantification in preparative scale reactions shown above was
228 carried out by gas chromatography. Samples were extracted with ethyl acetate (1:20 v/v)
229 containing methylbenzoate (5 mM) as internal standard. The organic phase was analysed using
230 a 7890A Agilent gas chromatograph equipped with an Innowax 19095N-123 (30m x 530 µm x 1
231 µm) column. The column temperature was held at 100 °C for 5 min, then increased to 240 °C at
232 10°C per minute and maintained at this temperature for a further 2 minutes. The injector was

233 kept at 225 °C; for the flame ionization detector, the temperature was 250 °C. Helium was used
234 as a carrier gas at constant pressure of 10 psi. Retention times were 6.9, 17.7 and 19.6 for
235 internal standard, vanillin and vanillyl alcohol, respectively.

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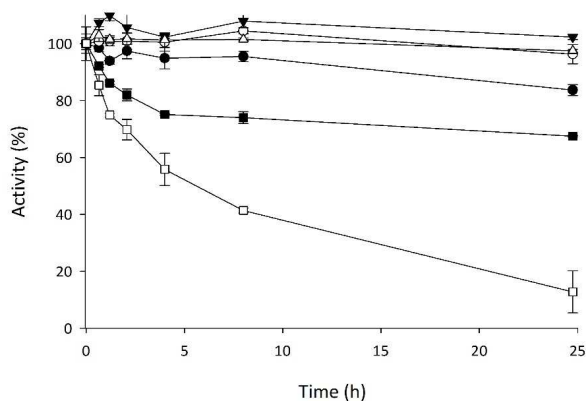
237 3. Results

238 3.1 Characterization of EUGO

239 Cell free extracts (CFE) containing EUGO activity were provided by InnoSyn B.V. These CFE were
240 characterised regarding protein content (42.9 mg mL⁻¹ CFE) and enzymatic activity (180.0 U mL⁻¹
241 CFE). Aiming to choose the most suitable and appropriate conditions and supports for the
242 immobilisation of EUGO, the effect of pH on stability was studied (Figure 2). EUGO was
243 found to be stable over a wide pH range, preserving more than 90% of its initial activity after 24
244 hours between pH 5 and 8 (Figure 2). However, at pH's higher than 8, the stability
245 decreases rapidly. These results are well aligned with a previous publication by Q. Nguyen, *et al.*
246 [32].

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247

248 **Figure 2:** Influence of pH on EUGO stability. Stability was carried out by incubating 1 U mL⁻¹ EUGO in 100 mM buffers:
249 sodium acetate, pH 5 (●); potassium phosphate, pH 6.0 (○), 7.0 (▼), 8.0 (△); Tris-HCl, 9.0 (■), and carbonate-
250 bicarbonate, pH 10.0 (□), 25°C.

251

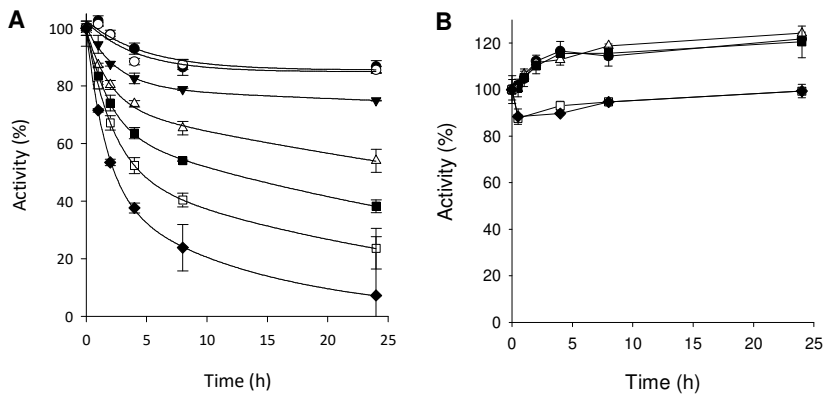
252 3.2 Effect of hydrogen peroxide onto EUGO stability

253 Oxidations catalysed by EUGO produce H₂O₂ (Figure 1) in stoichiometric amounts which
254 could negatively affect the stability of the enzyme [33]. Therefore, the stability of EUGO was
255 studied under reaction conditions at different concentrations of hydrogen peroxide (0-400mM)
256 to analyse the effect of H₂O₂ in EUGO performance. The range of concentrations was selected
257 taking into account that the initial concentration of substrate used in the target reactions is set
258 at 400mM.

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259 The obtained results are depicted in Figure 3 A. At 10 mM concentration, H₂O₂ had no
260 impact on EUGO stability, whereas, at successively higher concentrations an increasingly
261 negative impact was observed. After 24 hours, less than 50% of initial activity was detected at
262 concentrations higher than 50 mM. Therefore, due to the strong effect of H₂O₂ on EUGO
263 stability, catalase was used in preparative reactions to convert it to water in-situ. Stability
264 studied in the presence of up to 400 mM of H₂O₂ and catalase (9 mg mL⁻¹ (35847 U mL⁻¹)) showed
265 no loss in EUGO activity compared to background (Figure 3 B). Therefore, it was decided to
266 perform the oxidation of vanillyl alcohol in the presence of catalase.

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267

268 **Figure 3:** Stability of EUGO under reaction media (30% acetone, 50 mM potassium phosphate pH 7.5, mild
 269 agitation conditions, 25°C) at different concentrations of H₂O₂ of 0 mM (●), 10 mM (○), 25 mM (▼), 50
 270 mM (Δ), 100 mM (■), 200 mM (□) and 400 mM (◆) (A) and with different concentrations of H₂O₂ (0, 50,
 271 100, 200 and 400 mM) and catalase (9 mg ml⁻¹ (35847 U mL⁻¹)) (B)

272

273 3.3 EUGO immobilisation

274 The extensive pH range where EUGO is stable allows the use of different immobilisation
 275 methods to attach the enzyme covalently onto different supports. Different supports with
 276 different matrices (agarose and methacrylate) and different functional groups (amino and
 277 epoxy) were selected for the immobilisation screening ([Table 1Table 1](#)).

278 Firstly, in order to ensure that the loading of enzyme offered to the supports did not show
 279 diffusional limitations, enzyme concentrations of 30, 10, 5 and 2.5 U mL⁻¹ support were selected.
 280 Loadings equal or lower than 10 U mL⁻¹ support led to the retained activities showed in table 1.
 281 When 10 U mL⁻¹ were used the obtained retained activity were similar: 18% (Epoxy-agarose
 282 (UAB) F.M.1.; pH 7.5), 35% (Epoxy-agarose (UAB) F.M.1.; pH 8), 38% (Epoxy-agarose (UAB)
 283 F.M.2.; pH 8), 29% (Praesto epoxy 45), 44% (Purolite 8204F), 65% (MANA-agarose), 35% (Amino
 284 ECR8409) and 21% (Amino ECR8415). Similar values were obtained when 2.5 U mL⁻¹ were
 285 immobilised. When 30 U mL⁻¹ were immobilised, retained activity values were lower showing

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286 the diffusional limitations. Therefore, loadings equal or lower than 10 U/mL did not show
287 diffusional limitations for all the supports studied. This behavior could be because enzyme
288 molecules are being placed forming in a monolayer. Then, 10 U mL⁻¹ support was the loading
289 used in all the experiments to characterise the immobilisations.

290 Supports functionalised with amino groups (rows 6, 7, 8) behave as expected for ionic exchange
291 resins. The enzyme initially becomes attached by ionic adsorption and in order to provide
292 covalent linkages between carboxyl groups of the enzyme and amino groups of the support, CDI
293 is used. The best result from this support type was obtained using MANA-agarose, with 100%
294 immobilisation yield and 63% retained activity.

295 Epoxy groups from supports react mainly with amino groups from the enzyme, but also with
296 hydroxyl and thiol groups [34]. Alkaline pH favours this reaction because non protonated NH₂-
297 groups are reactive. Firstly, the effect of pH on immobilization was tested with Epoxy-agarose
298 (UAB) F.M.1. Two pHs (7.5 and 8 (rows 1 and 2)) were selected taking into account the stability
299 decrease suffered by the EUGO at higher pHs (Figure 2). The best results were obtained
300 at pH 8, as expected, reaching 97% and 37% immobilization yield and retained activity
301 respectively. These results represent an increase of 1.5-fold and 2.3-fold, respectively,
302 compared to the experiment performed under pH 7.5.

303 Regarding the activation grade, 9, 30 and 80 μmols of epoxy groups g⁻¹ support were tested
304 (row 4, 2 and 3) and the results show that increasing the activation grade from 9 to 30 μmols of
305 epoxy groups g⁻¹ support increase the immobilization yield from 51% to 97% (rows 4 and 2).
306 However, an increase from 30 to 80 did not significantly improve immobilization yield or
307 retained activity (rows 2 and 3). It was also noticed that using a support with similar activation
308 grade but a different matrix did not lead to a variation of the immobilization performance (rows
309 3 and 5).

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310 Taking into account all the immobilization studies, the best results were obtained with MANA-
 311 agarose, Epoxy-agarose (UAB) F.M.2 and Purolite 8204F. They showed 100% immobilisation
 312 yield and 63%, 38% and 43% retained activity respectively.

313 These three supports were pre-selected to perform further experiments, in order to select the
 314 best immobilised derivative to perform the vanillyl alcohol oxidation reaction.

315

316 *Table 1: EUGO immobilisation screening.*

Nº	Support	support activation grade ($\mu\text{mols g}^{-1}$ support)	U of EUGO offered (mL^{-1} support)	Matrix	Support functional group	Immobilisation pH	Immobilisation yield (%)	Retained activity (%)
1	Epoxy-agarose (UAB) F.M. 1	≈ 30	10	agarose	epoxy	7.5	64	16
2	Epoxy-agarose (UAB) F.M.1	≈ 30	10	agarose	epoxy	8	97	37
3	Epoxy-agarose (UAB) F.M.2	≈ 80	10	agarose	epoxy	8	100	38
4	Praesto epoxy 45 (Purolite)	≈ 9	10	agarose	epoxy	8	51	35
5	Purolite 8204F (purolite)	≈ 73	10	Methacrylate	epoxy	8	100	43
6	MANA-Agarose (ABT)	40-60	10	agarose	amino	6	100	63
7	Amino ECR8409 (Purolite)	unknown	10	Methacrylate	amino	6	100	33
8	Amino ECR8415 (Purolite)	unknown	10	Methacrylate	amino	6	100	22

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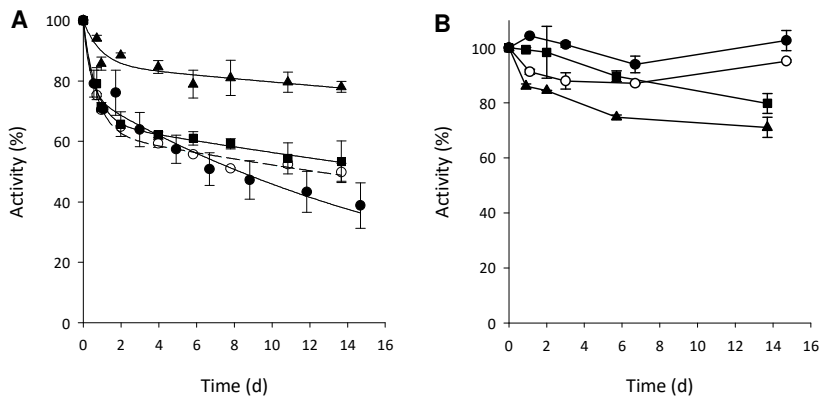
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319 **3.4 Stability of soluble and immobilised EUGO under reaction and storage conditions**

320 The selected biocatalysts were incubated in reaction media (30% acetone, 50 mM potassium
 321 phosphate pH 7.5, mild agitation conditions, 25°C), in order to analyse if immobilisation
 322 improved enzyme stability under these conditions compared to the soluble enzyme. Stability

323 under storage conditions was also studied (25 mM potassium phosphate pH 6, 4°C). Under both
 324 conditions tested, soluble EUGO was found to be very stable, with a half-life of about 11.5 days
 325 under simulated reaction conditions. Similar profiles were observed for EUGO immobilised on
 326 MANA-agarose ($t_{1/2}$: 8.3 days) and PuroLite 8204F ($t_{1/2}$: 17.3 days). In contrast, EUGO immobilised
 327 on Epoxy-agarose-UAB showed a 6-fold improvement, with a half-life of 77.5 days (Figure
 328 [4Figure-4](#) A). Under storage conditions (Figure 4 B), both soluble and immobilised forms
 329 preserved more than 70% initial activity after 14 days of storage.

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330
 331 **Figure 4:** Stability of EUGO, soluble (o) and immobilised onto MANA-agarose (●), Epoxy-agarose (▲) and PuroLite
 332 8204F (■) in reaction media (30% acetone, 50 mM Potassium phosphate pH 7.5, 25°C) (A) and in storage conditions
 333 (25 mM potassium phosphate pH 6, 4°C) (B).

334

335 3.5 Maximum loading of enzyme that can be immobilised onto the supports

336 The maximum quantity of enzyme that can be attached to each selected support was analysed
 337 in order to optimise the concentration of enzyme offered to the support without loosening
 338 unnecessary amounts of biocatalyst in the supernatant. Different amounts of enzyme were
 339 immobilised onto the selected supports in order to determine this value. Results shown in Table
 340 2 determined that EUGO can be immobilised efficiently at high loadings onto MANA-agarose,
 341 Epoxy-agarose-UAB and PuroLite 8204F. MANA-agarose and Epoxy-agarose-UAB can be loaded

342 up to 75 mg of protein mL⁻¹ support. That equates to 442 and 479 U immobilised mL⁻¹ support
 343 respectively. At high loadings of enzyme the activity of immobilised derivatives cannot be
 344 analysed due to the presence of diffusional limitations. Then, in order to determine the retained
 345 activity, it is supposed that the enzyme retains the same percentage of activity as determined
 346 during immobilisation at low enzyme loading (without diffusional limitations). Taking into
 347 account the retained activity percentages determined in the characterization (i.e. 63% for
 348 MANA-agarose and 38% for Epoxy-agarose) the supports can retain up to 279 and 179 U mL⁻¹ of
 349 support. Regarding the PuroLite 8204F, the methacrylate-based support could be loaded with up
 350 to 50 mg of protein mL⁻¹ support, which corresponds to a retained activity of 130 U mL⁻¹ of
 351 support.

352 As expected, measured activities of the immobilised derivatives at these loadings (39, 32 and 29
 353 U mL⁻¹ support for MANA-agarose, Epoxy-agarose and PuroLite 8204F) were lower than the
 354 theoretical values, probably due to diffusional limitations.

355 *Table 2: Results of maximum loading enzyme study.*

Support	Offered mg protein mL ⁻¹ support	U offered mL ⁻¹ support	% Immobilisation	Theoretical U immobilised mL ⁻¹ support	Theoretical* retained activity (U mL ⁻¹ support)	Measured activity of the immobilised derivative (U mL ⁻¹)
MANA-agarose	75	456	97	442	279	39
Epoxy-agarose	75	509	94	479	179	32
PuroLite 8204F	50	340	88	300	131	29

356 *Theoretical retained activity in the absence of diffusional limitations.

357 3.6 Vanillyl alcohol oxidation using soluble and immobilised EUGO

358 Preparative scale vanillin synthesis reactions were performed on a 10 mL scale with 400 mM
 359 vanillyl alcohol, as shown in the experimental section, using 10% v/v of immobilised enzyme
 360 onto MANA-agarose (279 U mL⁻¹ of support), Epoxy-agarose (179 U mL⁻¹ of support) and PuroLite
 361 8204F (131 U mL⁻¹ of support). For comparative purposes the same overall number of units of
 362 soluble enzyme to compare the obtained process metrics. All reactions also contained 35847 U

363 of catalase mL⁻¹ of reaction media to eliminate the peroxide formed by EUGO. Reactions with
364 28, 18 and 13 U mL⁻¹ of soluble EUGO gave high conversions of 86.2, 85.7 and 83.8% after 30, 41
365 and 37 hours respectively.

366 Reactions with immobilised EUGO gave comparable conversions to that of the free enzyme
367 when using similar overall number of units activity under similar reaction conditions. Similar
368 space-time yields were obtained for both forms of Epoxy-agarose (immobilised and soluble) (1.8
369 and 1.6 g P L⁻¹h⁻¹, respectively) and Purolite 8204F (1.2 and 1.4 g P L⁻¹h⁻¹, respectively) were used
370 as immobilisation support, but a 50% increase was observed with EUGO immobilised into
371 MANA-agarose (2.9 g P L⁻¹h⁻¹). This variation was produced because the reaction time was lower
372 in the reaction with immobilised derivative. This behavior maybe could be produced because the
373 immobilised enzyme is protected from the gas interphase which has been demonstrated that
374 can deactivate enzymes [35]. Soluble EUGO gave a space-time yield of 1.9 g P L⁻¹h⁻¹. These high
375 values, compared with other biotechnological ways to produce vanillin [10,12,17,18,22,36],
376 make EUGO a promising enzyme to perform the vanillyl alcohol oxidation at industrial scale.

377 **3.7 Reusability of immobilised EUGO for vanillyl alcohol oxidation**

378 Immobilised derivatives were each reused over 5 reaction cycles and the results are shown in
379 [Table 3](#) and [Figure 5](#). Purolite 8204F displayed lowest recyclability, retaining less
380 than 65% conversion and less than 15% yield by the last cycle. EUGO immobilised onto Epoxy-
381 agarose-UAB and MANA-agarose showed better operational stability with conversions higher
382 than 80%, for both derivatives and yields higher than 50% and 30% in the last cycle, respectively.
383 The biocatalyst yield improved more than 2 fold compared to soluble enzyme, with a maximum
384 obtained using the Epoxy-agarose immobilised derivative (7.3 mg vanillin U⁻¹ EUGO). It should
385 be mentioned that the particles were abraded by magnetic stirring during the re-cycles and,
386 therefore, the particle size was reduced during the experiments. This effect can produce a

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387 decrease on diffusional limitations which would increase the initial reaction rate. However, this
388 effect would be counteracted by the activity decrease due to enzyme stability.

389 Only one study was found in the literature that reported vanillin production with an immobilised
390 enzyme (oxygenase Cso2) [22]. Although a different pathway (from isoeugenol) was used, they
391 obtained 0.68 mg of vanillin per mL over ten cycles. We could produce 45 mg of vanillin mL⁻¹ in
392 5 cycles, when MANA-agarose was used as immobilisation carrier, which represents an increase
393 of 66-fold over the alternative literature procedure.

394

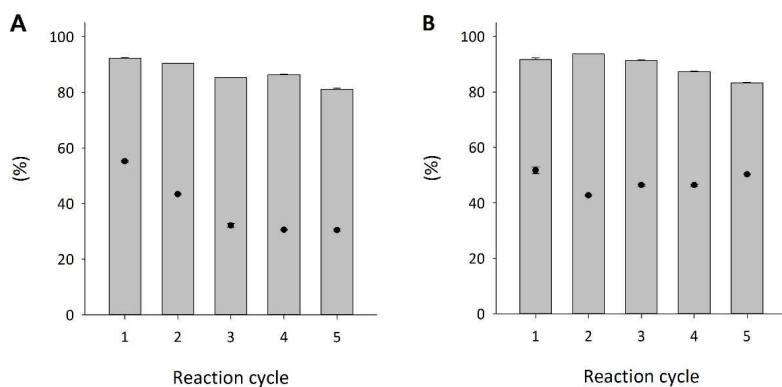
395 **Table 3:** Process metrics obtained in the vanillyl oxidation using soluble and immobilised EUGO. 400 mM of vanillyl
396 alcohol, 30% (v/v) acetone in 50 mM potassium phosphate buffer at pH 7.5, 25°C, 1 vvm air (hydrated with a 30%
397 acetone solution), magnetic stirring (500 rpm), and 10 µl antifoam. 9 mg mL⁻¹ reaction (35847 U mL⁻¹ reaction) of
398 catalase.

Biocatalyst	Form	U mL ⁻¹ reaction	Reaction time (h)	% conversion	Total vanillin (g)	Biocatalyst* yield (mg P U ⁻¹ of biocatalyst offered)
MANA-agarose	Soluble		30	86	0.4	1.4
	Immobilised	28	18	87**	1.1	4.1
Epoxy-agarose	Soluble		41	86	0.4	2.3
	Immobilised	18	30	90**	1.3	7.3
Purolite 8204F	Soluble		37	84	0.3	2.7
	Immobilised	13	36	76**	0.7	5.6

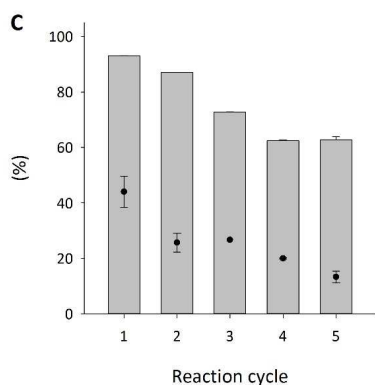
399 *Determined when the reaction finished.

400 ** Overall conversion.

401



402



403

404 **Figure 5:** Conversion (bars) and Yield (●) of the reaction cycles MANA-agarose 283.5 U mL^{-1} support (A), Epoxy agarose
 405 182.8 U mL^{-1} support (B) and Purolite 8204F 124 U mL^{-1} support (C), and Catalase (35847 U mL^{-1} reaction). Reaction
 406 conditions: 10 mL , 25°C , magnetic stirring (500 rpm), 1 vvm , 400 mM Vanillyl alcohol/ 50 mM Potassium phosphate
 407 $\text{pH } 7.5$.

408

409 Conclusions

410 Eugenol oxidase is an active and stable enzyme over a wide range of pH. It can be immobilised
 411 efficiently into different supports (MANA-agarose, Epoxy-agarose and Purolite 8204F) at high
 412 enzyme loadings (279 , 179 and $131 \text{ U EUGO mL}^{-1}$ support, respectively). Immobilised derivatives
 413 showed high stability under the reaction conditions used with a 6-fold improvement in half-time

414 for EUGO immobilised onto Epoxy-agarose compared with the soluble form. High conversions
415 (more than 90%) and space-time yield of 2.9 g vanillin L⁻¹ h⁻¹ could be obtained in the vanillyl
416 alcohol oxidation with soluble and immobilised forms. The immobilised derivatives could be
417 reused satisfactorily for more than 5 cycles, with EUGO immobilised into Epoxy-agarose being
418 the operationally most stable biocatalyst tested, retaining more than 80% of conversion in the
419 last cycle, which represents 90% of retained activity compared to fresh biocatalyst. It presented
420 the highest biocatalyst yield of 7.3 mg vanillin U⁻¹ EUGO which is 3-fold more than the soluble
421 form.

422

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