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Title: Purification and characterization of a keratinolytic serine protease from *Purpureocillium lilacinum* LPS # 876

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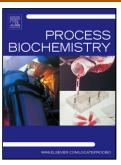
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Highlights

- ► This is the first report of a serine protease with keratinolytic activity from *P.lilacinus LPS* #876.
- ► Enzyme stability in broad pH range, and up to 65 °C, suggests its suitability as a detergent additive.
- ► Oxidant/detergent stability strengthens the enzyme's potential application as laundry additive.
- ► The production of this enzyme could be an alternative for solid waste management processes, an added valued product for tanneries

| 1 | Purification and characterization of a keratinolytic serine protease from <i>Purpureocillium</i> |
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| 2 | lilacinum LPS # 876 |
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| A keratinolytic serine protease secreted by <i>Purpureocillium lilacinum</i> (formerly |
|--|
| Paecilomyces lilacinus) upon culture in a basal medium containing 1% (w/v) hair waste as |
| carbon and nitrogen source was purified and characterized. After purification the |
| keratinase was resolved by SDS- PAGE as a homogeneus protein band of molecular mass |
| 37.0 kDa. The extracellular keratinase of <i>P. lilacinum</i> was characterized by its appreciable |
| stability over a broad pH range (from 4.0 to 9.0), and up to 65 °C, along with its strong |
| inhibition by phenylmethylsulphonyl fluoride among the protease inhibitors tested (98.2% |
| of inhibition), thus suggesting its nature as a serine protease. The enzyme was active and |
| stable in the presence of organic solvents such as dimethylsulfoxide, methanol, and |
| isopropanol; certain surfactants such as Triton X-100, sodium dodecylsulfate, and Tween |
| 85; and bleaching agents such as hydrogen peroxide. These biochemical characteristics |
| suggest the potential use of this enzyme in numerous industrial applications. |
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| |
| Keywords: Enzyme purification, Keratinase, Serine protease, Hair waste, <i>Purpureocillium</i> |
| lilacinum |

1. Introduction

Keratins are insoluble proteins highly cross-linked with disulfide bonds, which linkage in addition to a tightly packed supercoiled polypeptide chain results in high mechanical stability and resistance to proteolytic hydrolysis [1]. Keratin sources such as feather, horn, nails, and hair are abundantly available in nature as wastes. In particular,

| hair waste—a solid refuse generated by the hair-saving unhairing processes—constitutes a |
|---|
| troublesome biodegradable product that is produced in large quantities by tanneries. With |
| feather waste a considerable portion is converted to feather meal and is used as a dietary |
| supplement for animal feed [2]; but with hair-waste, its disposal is the only option at the |
| present time. Therefore, the bioconversion of this kind of residue is an attractive |
| possibility of biotechnological interest since such a utilization might represent an |
| alternative means of waste management that could result in the production of valuable |
| products such as slow-release nitrogen fertilizers, cosmetics, and biodegradable films [3] |
| in addition to being a source of useful enzymes. With respect to this latter possibility, the |
| keratinases produced when keratin-containing wastes are used as substrates could have |
| practical biotechnologic uses: for example, unhairing capabilities of these enzymes would |
| avoid the environmental problems caused by traditional methods such as treatment with |
| sulfide in the leather industry, while the keratinases could also prove useful in the |
| detergent and cosmetics industries [4]. |
| Alkaline keratinases from different microorganisms, and with different |
| biochemical properties, have been extensively purified and characterized [4]. The optimal |
| activity of these keratinases lies in the neutral to alkaline pH range, i. e., 7.0-9.0. A few |
| keratinases exhibiting extremely alkalophilic pH optima (e. g., 11.0), however, have been |
| reported [5,6]; but those hydrolases have proven not to be resistant to bleach and |
| detergents. |
| In order to determine the extent of its potential industrial application, the study |
| of the properties of the <i>Purpureocillium lilacinum</i> keratinase is fundamental in order to |
| design a biocatalyst suitable to endure industrial conditions, thus making large-scale |
| applications ultimately feasible. P. lilacinum LPS # 876 was found to produce |
| keratinase activity when it was grown in liquid cultures with chicken feathers as |

| 85 | substrate [7]. In the present investigation, the purification and characterization of a |
|-----|--|
| 86 | keratinolytic serine protease secreted by this same fungus, but with hair waste as the |
| 87 | substrate, is described. |
| 88 | |
| 89 | 2. Materials and Methods |
| 90 | 2.1. Microorganism and culture conditions |
| 91 | P. lilacinum LPS # 876 (formerly Paecilomyces lilacinus), isolated from soils in |
| 92 | public places in the city of La Plata, Argentina [8], is a non-pathogenic fungal strain, |
| 93 | which was deposited at the Spegazzini Institute fungal culture collection (La Plata |
| 94 | National University, Argentina). It was maintained in tubes containing potato-dextrose |
| 95 | agar under mineral oil at 4 °C. Cultures were established in 1,000-ml Erlenmeyer flasks in |
| 96 | 200 ml of hair basal medium containing (per liter) 10 g hair waste, 496 mg NaH ₂ PO ₄ , |
| 97 | 2.486 g K_2HPO_4 , 16 mg $FeCl_3.6H_2O$, 13 mg $ZnCl_2$, 10 mg $MgCl_2$, and 0.11 mg $CaCl_2$ (pH I |
| 98 | 7.0) [9]. Hair waste, obtained from a local tannery, was washed extensively with tap |
| 99 | water; dried at 60 °C for 2 days; and used as the source of carbon, nitrogen, and sulfur. |
| 100 | The culture flasks were autoclaved at 121 °C for 15 min for sterilization and then, after |
| 101 | cooling, inoculated with 2×10^6 conidia per ml. The cultures were incubated in an orbital |
| 102 | shaker at 200 rpm and 28 °C for 117 h. Samples of 5 ml were withdrawn at regular |
| 103 | intervals, centrifuged (5,000 \times g, 20 min, 4 $^{\circ}$ C) and the supernatant was used for pH, |
| 104 | protein content and enzyme activities determinations. When purification of the enzyme |
| 105 | was achieved, all the contents of each flask withdrawn and centrifuged at $5,000 \times g$ and 4 |
| 106 | °C for 20 min in order to precipitate the fungal biomass. The supernatant was then used for |
| 107 | enzyme purification. |
| 108 | |
| 109 | 2.2. Enzyme-activity determination |

| 110 | After each purification step the keratinolytic and proteolytic activities were both |
|-----|---|
| 111 | measured as described elsewhere [10], with the latter activity determination being used for |
| 112 | enzyme characterization. |
| 113 | |
| 114 | 2.3. Protein determination |
| 115 | Proteins were quantified after Bradford [11] with bovine-serum albumin (Sigma) |
| 116 | as a standard. |
| 117 | |
| 118 | 2.4. Scaning electron microscopy (SEM) |
| 119 | To characterize the degradation of hair waste by P. lilacinum, digested and |
| 120 | undigested hair waste samples were freeze-dried and then coated with gold palladium. |
| 121 | SEM was accomplished using a Jeol JSM-840 microscope at an accelerating voltage of |
| 122 | 25kV. |
| 123 | |
| 124 | 2.5. Purification of keratinase |
| 125 | The culture supernatant was filtered through cheesecloth at 4 °C and concentrated |
| 126 | under reduced pressure at 30 °C. Solid ammonium sulfate was then added to the |
| 127 | concentrated extract to up to 85% saturation. The precipitated proteins were dissolved in |
| 128 | 20 ml of Tris-HCl buffer (20 mM, pH 7.0; TB) and then applied to a Sephadex G-25 gel- |
| 129 | filtration column (XK 16/60, General Electric Little Chalfont, UK) equilibrated with TB |
| 130 | and eluted isocratically with the same buffer at a flow rate of 1.0 ml min ⁻¹ . Fractions of 5 |
| 131 | ml were collected and those exhibiting keratinase activity pooled, concentrated by |
| 132 | lyophilization, resuspended in the same buffer up to 4 ml, and loaded onto a DEAE- |
| 133 | Sephadex (XK 26/10, General Electric) anion-exchange column. The column was washed |
| 134 | with TB, and the bound proteins were then eluted with a linear gradient of NaCl (0.0-1.0 |

| 135 | M) in TB over 10 column volumes at a flow rate of 2 ml min ⁻¹ . Fractions (5 ml) were |
|-----|--|
| 136 | collected and analyzed for keratinase activity. Those fractions with keratinase activity |
| 137 | were pooled and loaded onto a Sp-Sepharose-FF column (Hiload 16/10, General Electric) |
| 138 | preequilibrated with TB. The proteins were eluted on a linear gradient of NaCl (0.0-1.0 |
| 139 | M) in TB over 10 column volumes at a flow rate of 2 ml min ⁻¹ in the same |
| 140 | chromatographic system. The fractions (10 ml) containing keratinase activity were pooled, |
| 141 | concentrated by lyophilization, resuspended in TB to up to 2 ml, loaded onto a Superdex- |
| 142 | 75 column (XK 16/60, General Electric) equilibrated with Tris-HCl buffer (20 mM Tris, |
| 143 | 0.15 M NaCl; pH 7.0), and eluted isocratically with the same buffer at a flow rate of 0.75 |
| 144 | ml min ⁻¹ . The purified enzyme was stored at –20 °C and used for further biochemical |
| 145 | characterization. All chromatographic steps were carried out on an Amersham FPLC- |
| 146 | U900 system (General Electric). |
| 147 | |
| 148 | 2.6. Molecular-weight determination |
| 149 | After a prior desalting step, the molecular weight of the protein isolate was |
| 150 | estimated by sodium-dodecylsulfate-polyacrylamide-gel electrophoresis (SDS-PAGE) in a |
| 151 | 12% (w/v) gel calibrated with low-molecular-weight markers (LMW Kit, General |
| 152 | Electric) according to Laemmli [12]. The protein bands were stained with Coomassie |
| 153 | brilliant blue R-250. |
| 154 | |
| 155 | 2.7. Biochemical characterization of purified keratinase |
| 156 | 2.7.1. Effect of pH on enzyme stability and activity |
| 157 | The pH stability of the purified enzyme was studied over a range of 3.0–13.0, |
| 158 | while the pH optimum of the protease activity was determined within the range 6.0–13.0 |
| 159 | with azocasein as substrate (Azocasein is insoluble at pHs <6.0.). For measurement of the |

| 160 | pH stability, the enzyme was incubated at a given pH for 1 h at 37 °C and the residual |
|-----|--|
| 161 | protease activity determined under standard assay conditions. In both instances, a mixture |
| 162 | of buffers (glycine, 2-(N-morpholino)ethanesulfonic acid, and Tris-HCl; 20 mM each) |
| 163 | adjusted to the required pH was used. |
| 164 | |
| 165 | 2.7.2. Effect of temperature on enzyme stability |
| 166 | The thermostability of the purified enzyme was examined through incubations at |
| 167 | different temperatures (40-65 °C) for 180 min. Aliquots were withdrawn at regular time |
| 168 | intervals and the protease activity measured under standard assay conditions. The activity |
| 169 | remaining at each time point was expressed as a percent of the value recorded with the |
| 170 | unheated crude protease. |
| 171 | |
| 172 | 2.7.3. Effect of inhibitors and metal ions on protease stability |
| 173 | The effect of the following inhibitors of protease activity was investigated: |
| 174 | phenylmethylsulphonyl fluoride (PMSF, 1 mM), iodoacetate (10 mM), |
| 175 | ethylendiaminetetraacetate (5 mM), 1,10-phenanthroline (1 mM) and Pepstatin A |
| 176 | (chlorambucil, 100 µg ml ⁻¹). The keratinase was preincubated in the presence of each |
| 177 | inhibitor for 1 h at room temperature (20 °C) and the protease activity remaining during |
| 178 | subsequent assay expressed as a percent of the control value with enzyme not exposed to |
| 179 | inhibitor. |
| 180 | The effect of different metal ions (at a concentration of 1 mM) on protease activity |
| 181 | was studied by addition of the cations Ca^{2+} , Mg^{2+} , Zn^{2+} , K^+ , and Hg^{2+} to the enzyme |
| 182 | solution followed by incubation for 1 h at room temperature. The protease activity |
| 183 | remaining upon subsequent assay was expressed as a percent of the control value with |
| 184 | enzyme not exposed to cations |

| 185 | |
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| 186 | 2.7.4. Effect of surfactants and oxidizing agents on protease stability |
| 187 | The keratinase stability towards selected surfactants (SDS, Triton X-100, Tween |
| 188 | 20, and Tween 85), and oxidizing agents (H ₂ O ₂ , sodium perborate) was tested by |
| 189 | incubating the enzyme with each additive for 1 h at room temperature. The remaining |
| 190 | protease activity was determined under standard conditions and expressed as percentage of |
| 191 | the control value with enzyme not exposed to an oxidizing agent. |
| 192 | |
| 193 | 2.7.5. Determination of kinetic parameters |
| 194 | The kinetic constants K_{m} and V_{max} of the purified enzyme were calculated by |
| 195 | fitting the activity data at increasing substrate concentrations (azocasein; [13]) to a linear |
| 196 | regression after Hanes-Hultin transformation [14]. |
| 197 | |
| 198 | 2.8. Protein identification |
| 199 | Peptide mass fingerprinting of selected protein spots was carried out by in-gel |
| 200 | trypsin (Sequencing-grade, Promega) treatment during an overnight electrophoresis at 37 |
| 201 | °C. The trypsinized peptides were extracted from the gels with 60% (v/v) acetonitrile in |
| 202 | 0.2% (w/v) trifluoroacetic acid, concentrated by vacuum-drying, and desalted on C18 |
| 203 | reverse-phase microcolumns (OMIX pipette tips, Varian). The peptides from the |
| 204 | microcolumn were eluted directly onto the mass-spectrometer sample plates in 3 μl of |
| 205 | matrix solution (α -cyano-4-hydroxycinnamic acid in 60% (v/v) aqueous acetonitrile in |
| 206 | 0.2% (w/v) trifluoroacetic acid. Mass spectra of the digestion mixtures were generated in a |
| 207 | 4800 MALDI-TOF/TOF instrument (Applied Biosystems) in reflector mode and were |
| 208 | externally calibrated by means of a mixture of peptide standards (Applied Biosystems). |
| 209 | Collision-induced MS/MS dissociations of selected peptides were performed. Proteins |

| 210 | were identified by NCBInr database by searching with peptide m/z values through the |
|-----|---|
| 211 | MASCOT program and by means of the search parameters monoisotopic mass tolerance, |
| 212 | 0.08 Da; fragment-mass tolerance, 0.2 Da; and methionine oxidation as possible |
| 213 | modifications with one missed tryptic cleavage being allowed. |
| 214 | |
| 215 | 2.9. N-terminal sequencing |
| 216 | The N-terminal-amino-acid sequence of the purified keratinase was determined |
| 217 | with a ABI 494 protein sequencer at Tufts University, Boston, MA USA. |
| 218 | |
| 219 | 3. Results and Discussion |
| 220 | |
| 221 | 3.1. Keratinase production during the growth of P. lilacinum |
| 222 | Figure 1A shows the time course of the production of extracellular keratinase |
| 223 | activity in hair basal medium containing 1% (w/v) hair waste. A maximum production of |
| 224 | protease and keratinase activities of 2.46 U/ml and 25 U/ml were achieved by between |
| 225 | 111 and 117 h of incubation, respectively. Both activities increased in parallel, thus |
| 226 | maintaining a constant keratinolytic:proteolytic (K:P) activity ratio of 11.32 ± 1.06 . |
| 227 | Because of this constant production ratio, the proteolytic activity was chosen as an indirect |
| 228 | estimation of keratinolytic activity for the purpose of the biochemical characterization of |
| 229 | the purified enzyme. During the whole fermentation the pH of the medium increased |
| 230 | because of the ammonia produced by the deamination of peptides and aminoacids derived |
| 231 | from keratin solubilization. On the other hand, soluble protein concentration showed a |
| 232 | similar behavior to that of the proteolytic activity except for the fact that the maximum |
| 233 | peak was reached a few days later (Fig. 1A). Since keratin is used as medium component, |
| 234 | keratinase production is accompanied by subsequent degradation of keratin substrate |

| 235 | leading to an increase in soluble protein concentration. The increment of soluble protein |
|-----|--|
| 236 | has been reported as a measure for keratin degradation [15]. The decrease of soluble |
| 237 | protein may be due to an increment of the proteolysis degree, thus releasing peptides |
| 238 | which were not detected by Bradford's reagent. |
| 239 | A comparable kinetics of keratinase production has been reported for microorganisms |
| 240 | such as Bacillus subtilis MTCC (9102) with horn-meal as the substrate [16] and |
| 241 | Microbacterium sp. strain kr10 grown in feather-meal medium [17]. In cultures of |
| 242 | Aspergillus fumigatus [18], A. oryzae [19], and Trichophyton vanbreuseghemii [20], the |
| 243 | keratinase production reached a maximum after 21 days of incubation. |
| 244 | The extent of degradation of hair waste by <i>P. lilacinum</i> during culture was established by |
| 245 | SEM. Fig. 1(B) and Fig. 1(C) shows SEM images of uninoculated hair fibres after hair- |
| 246 | saving unhairing process using sodium sulfite/lime as unhairing agent and hairs fibres |
| 247 | after 5 days of submerged culture, respectively. It could be observed a considerable |
| 248 | degradation and disorganization of the fibre due to the fungal attack during the culture and |
| 249 | also fungal aggregates with an extracellular matrix, adhered to degraded surfaces. |
| 250 | |
| 251 | 3.2. Enzyme purification |
| 252 | The extracellular keratinase produced by P. lilacinum cultivated on hair-waste |
| 253 | medium was purified from the concentrated culture extract (72 U/mg protein) by |
| 254 | ammonium-sulfate precipitation, gel filtration, and ion-exchange chromatography to |
| 255 | obtain a 19.8-fold enrichment and a specific activity of about 1,430 U/mg protein at a |
| 256 | yield of 1.3% (Table 1). Although purification resulted in a low total yield, the procedure |
| 257 | was chosen in order to obtain a homogeneous fraction of keratinase for the purpose of |
| 258 | biochemical characterization. In accordance with that objective, analysis of the enzyme on |
| 259 | SDS-polyacrylamide gels revealed a single band of apparent molecular weight 37 kDa |

| 260 | (Fig. 2). Similar molecular weight values were found for proteinases secreted by <i>P</i> . |
|-----|---|
| 261 | lilacinum strains (33.5 kDa, [21] and 33 kDa, [22]), Bacillus licheniformis (33 kDa, [23]), |
| 262 | and Trichophyton vanbreuseghemii (37 kDa, [20]). |
| 263 | |
| 264 | 3.3. Biochemical characterization of purified keratinase |
| 265 | Enzymes with keratinolytic activity have constituted a focus of interest in various |
| 266 | studies because of their wide spectrum of potential industrial applications—e. g., in the |
| 267 | catalysis required in the production of fertilizers or animal feed, as additives in detergent |
| 268 | formulation, and as dehairing agents in tanneries [4,24 - 26]. Keratinases can also be used |
| 269 | in skin-care cosmetics and for feather-waste degradation in the poultry industry [27]. As a |
| 270 | rule, naturally available enzymes are not optimally suitable for such industrial |
| 271 | applications, and this incompatibility often stems from the lack of stability of those |
| 272 | proteins under the conditions of the particular process needed. Although sometimes an |
| 273 | adaptation of industrial processes to mild and environmentally benign conditions can be |
| 274 | suitable, the use of extreme conditions is often unavoidable. For example, proteolytic |
| 275 | enzymes incorporated into detergent formulations should exhibit certain special |
| 276 | characteristics: activity and stablity at alkaline pHs and/or at relatively high temperatures |
| 277 | (40-50 °C or more) and compatiblity with other detergent components such as surfactants, |
| 278 | perfumes, bleaches, and oxidizing and sequestering agents [28]. In general, the majority of |
| 279 | commercially available enzymes are not stable in presence of bleaching or oxidizing |
| 280 | agents. Regardless of the conditions of the process in question, the stability of the |
| 281 | biocatalyst is often a relevant economic consideration. |
| 282 | The pH stability of the P. lilacinum enzyme was tested at values between 3.0 and |
| 283 | 13.0. The enzyme was fully stable over a wide pH range (from 4.0 to 9.0). Outside this |
| 284 | range, the keratinase catalysis was only moderately stable, retaining 50% of the native |

| 285 | activity at pH 3 and 40% at pH 12 (Fig. 3A). Keratinases have occasionally exhibited this |
|-----|---|
| 286 | degree of stability—e. g., the keratinases from Kocuria rosea within the range of pH 10.0- |
| 287 | 11.0 [29]; from Norcardiopsis sp. TOA-1, at pH 12.0 [5]; and from Bacillus sp. AH-101, |
| 288 | between pH 11.0 and 12.0 [6]. The notably wide pH range throughout which the P. |
| 289 | lilacinum keratinase is both active and stable may enhance its biotechnological |
| 290 | applications, especially in the leather and detergent industries. |
| 291 | Fig. 3B shows the effect of pH on enzyme activity. The P. lilacinum keratinase |
| 292 | was found to be active at pHs ranging from 6.0 to 13.0 with a constant maximum activity |
| 293 | between pHs 7.0 and 12.0. |
| 294 | The thermal stability of the keratinase was evaluated by incubating the purified |
| 295 | enzyme at different temperatures (between 40–65 °C) for 180 min (Fig. 4). The enzyme |
| 296 | was stable below 50 °C and also retained more than 40% of the initial activity after 3 h of |
| 297 | incubation at that temperature. The half-life of the enzyme was estimated at 137 min at 50 |
| 298 | °C and 68 min at 55 °C. In comparison, the keratinase from <i>Bacillus</i> sp. P7 had a half-life |
| 299 | of 53 min at 50 °C and less than 10 min at 55 °C [30]; while the keratinase from K. rosea |
| 300 | remained fully active after 1 h of incubation at 10-60 °C, with 40% of the initial activity |
| 301 | remaining after 1 h at 90 °C [29]. We therefore conclude that the keratinase from P . |
| 302 | lilacinum exhibits moderate thermotolerance and thermostability, which features might be |
| 303 | conducive to the efficient use of the enzyme in processes involving protein hydrolysis |
| 304 | [31]. Moreover, a recent trend in the detergent industry has resulted in the requirement of |
| 305 | alkaline proteases that remain active at washing temperatures (between 20 and 30 °C), |
| 306 | with that prerequisite aimed at maintaining fabric quality along with low energy demands |
| 307 | [32]. As indicated by additional assays, the <i>P. lilacinum</i> keratinase proved to be |
| 308 | completely active over this temperature range, thus pointing to the enzyme's usefulness |
| 309 | within that specific industrial context (data not shown). |

| 310 | Most of the keratinases that have been reported belong to the serine or |
|-----|---|
| 311 | metalloprotease classes [33]. In the present study, the enzymatic activity was strongly |
| 312 | inhibited by PMSF, a serine-protease inhibitor; whereas other inhibitors assayed affected |
| 313 | the enzyme activity only slightly (Table 2). Accordingly, from the inhibition |
| 314 | characteristics observed for the <i>P. lilacinum</i> keratinase—a 98.2% inhibition with PMSF |
| 315 | and a 92.1% inhibition in the presence of Hg ²⁺ —this keratinase is highly likely to be a |
| 316 | thiol-dependent serine protease [22]. |
| 317 | After purification of the enzyme from the fungus Ca ²⁺ was found to slightly |
| 318 | decrease keratinase catalysis (Table 2). Since the enzyme's stability therefore does not |
| 319 | depend on the presence of Ca ²⁺ , the likelihood of the keratinase's usefulness in the |
| 320 | detergent industry is increased, mainly because in that process—it commonly employing |
| 321 | alkaline proteases—chelating agents are included to avoid the problem of hardness in the |
| 322 | water. In the presence of such chelating agents, Ca ²⁺ could be easily removed, thus greatly |
| 323 | affecting the activity of a Ca ²⁺ -dependent hydrolase. For this reason, enzymes without any |
| 324 | metal-ion requirement for stability offer considerable potential for use in the manufacture |
| 325 | of detergents. |
| 326 | The organic solvents dimethylsulfoxide, isopropanol, methanol, and ethanol, in the |
| 327 | concentrations tested, had no effect on keratinase activity (Table 2), as had been reported |
| 328 | to be true for the keratinases from K. rosea [29], from Bacillus sp. P7, and from |
| 329 | Nocardiopsis sp. TOA-1 [5]. The purified keratinase also proved highly stable in the |
| 330 | presence of nonionic surfactants, retaining 100% of its initial activity in the presence of |
| 331 | 1% (v/v) Triton X-100, 1% (v/v) Tween 20, and 1% (v/v) Tween 85 after 1 h of |
| 332 | incubation at room temperature. SDS at 0.5% (w/v), a strong anionic surfactant, produced |
| 333 | only a minor inhibition of enzyme activity, with the keratinase retaining approximately |
| 334 | 70% of the initial levels after 1 h of incubation at room temperature. This percent retention |

| 335 | was greater than the figure of 45.8% that had been reported for a keratinase from |
|-----|--|
| 336 | Chryseobacterium L99 sp. nov. after a 1-h incubation with only 0.2% (w/v) SDS [34]. |
| 337 | In the inactivation process of proteins by oxidizing agents, methionine residues |
| 338 | have been identified as primary targets. All subtilisins (serine proteases) contain a Met |
| 339 | residue next to the Ser of the catalytic site so that they are strategically positioned for the |
| 340 | enzyme to undergo oxidative inactivation in the presence of oxidizing agents such as |
| 341 | hydrogen peroxide. Thus, many of the available alkaline proteases have been found to |
| 342 | exhibit a low activity and stability towards the oxidants that are common ingredients in |
| 343 | modern bleach-based detergents. To overcome these shortcomings, several attempts have |
| 344 | been made to enhance enzyme stability through protein engineering [35]. In addition, the |
| 345 | search for enzymes with a high stability against surfactants and oxidants for industrial |
| 346 | applications has gained an equally high priority. Accordingly, when the P. lilacinum |
| 347 | keratinase was incubated in the presence of 1% (v/v) H_2O_2 or 1% (w/v) sodium perborate |
| 348 | for 1 h at room temperature, no inactivation occurred. This substantial stability toward |
| 349 | oxidizing agents was similar to the properties of the proteases from B. licheniformis NH1, |
| 350 | with those hydrolases retaining 85% and 80% of the initial activity after 1 h of incubation |
| 351 | at 40 °C with 0.5% (v/v) H_2O_2 and 0.2% (w/v) sodium perborate, respectively ^[36] . |
| 352 | Moreover, the <i>P. lilacinum</i> keratinase proved to be more stable than the <i>B. licheniformis</i> |
| 353 | RP1 proteases, where those retained only 48% of their activities after a 1-h incubation at |
| 354 | 40 °C in the presence of this same concentration of sodium perborate [28]. |
| 355 | |
| 356 | |
| 357 | |
| 358 | 3.4. Kinetic parameters |

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| 359 | The kinetic parameters K_{m} and V_{max} , measured with azocasein as substrate, were |
|-----|---|
| 360 | 0.72 mg/ml and 3.6 U/min, respectively (Fig. 5). This K_{m} value resulted to be similar to |
| 361 | that reported by Silveira et al. [37] for <i>Chryseobacterium</i> sp. strain kr6 (Km, 0.75 mg/ml) |
| 362 | and lower from those reported by Ghosh et al. [38] from Bacillus cereus DCUW (Km, |
| 363 | 0.161 mg/ml) and by Daroit et al. from <i>Bacillus</i> sp. P45 (Km, 2.85 mg/ml)[39]. |
| 364 | |
| 365 | 3.5. Protein identification and N-terminal–sequence analysis |
| 366 | |
| 367 | After trypsin hydrolysis and MALDI-TOF/TOF analysis, a search in the NCBI nr |
| 368 | database identified peptide similarities (52% homology, including both N- and C-terminal |
| 369 | peptides) to a previously reported <i>P. lilacinus</i> serine protease (Swiss-Prot Accesion No. |
| 370 | Q01471; NCBI Accesion 3F7O_A), indicating the similarity of the keratinolytic protease |
| 371 | purified in this work to that earlier described <i>P. lilacinus</i> enzyme [21]. Table 3 shows the |
| 372 | amino acid sequence coverage of P. lilacinum serine protease obtained from micro |
| 373 | sequencing and MALDI/TOF MS data. Additional results concerning MALDI-TOF/TOF |
| 374 | results can be obtained from |
| 375 | http://www.matrixscience.com/cgi/protein_view.pl?file=/data/20110406/FttpInSTt.dat& |
| 376 | hit=1. |
| 377 | The N-terminal-amino-acid sequence of the enzyme was A-Y-T-Q-Q-P-G-A-I, |
| 378 | thus showing complete identity to the N-terminal-amino-acid sequence of the serine |
| 379 | protease from still another <i>P. lilacinus</i> strain (CBS 243.75; [21]), but did not match the |
| 380 | N-terminal sequence of a thiol-dependent serine protease (G-A-T-T-Q-G-A-T-G/I- |
| 381 | Xxx-G) isolated from a fourth <i>P. lilacinus</i> strain (VKM F-3891;[22]). |
| 382 | |
| 383 | 4. Conclusions |

| 384 | A keratinolytic serine protease from <i>Purpureocillium lilacinum</i> LPS # 876 would | | | |
|------------|--|--|--|--|
| 385 | appear to be a protease with significant industrial possibilities as a result of its catalytic | | | |
| 386 | stability over a broad pH and temperature range in addition to its tolerance to bleaching | | | |
| 387 | and chelating agents. The enzymatic properties of the enzyme suggest its potential use in | | | |
| 388 | detergent formulations and the leather industry (i. e., for the processes of dehairing and | | | |
| 389 | bating). These characteristics of the fungal keratinase and its prospective application in | | | |
| 390 | other commercial contexts—such as in the cosmetic and pharmaceutical industries—are | | | |
| 391 | indeed promising. | | | |
| 392 | The production of the keratinase from <i>P. lilacinum</i> is a simple process and | | | |
| 393 | amenable to a scaling-up since the enzyme is excreted into the extracellular medium when | | | |
| 394 | the microorganism is cultured with hair waste as a sole nitrogen, energy, and carbon | | | |
| 395 | source. Finally, the production of the enzyme with such attractive biochemical | | | |
| 396 | characteristics from a cheap substrate constitutes an economically attractive process for | | | |
| 397 | industrial applications because of its low production cost. | | | |
| 398 | | | | |
| 399 | Acknowledgements | | | |
| 400 | This research work was supported by CONICET. RAH and SFC are members of the | | | |
| 401 | Research Career of CONICET; NLR and IAC hold a fellowship of CONICET. The | | | |
| 402 | authors wish to thank Dr. Donald F. Haggerty, a retired career investigator and native | | | |
| 403 | English speaker, for editing the final version of the manuscript. | | | |
| 404 | | | | |
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| 7.5.1 | | |
| | | |

Table 1Steps involved in the purification of *P. lilacinus* keratinase

| Purification step | Volume (ml) | Total protein (mg) | Total activity (U _k) | Specific activity (U _k /mg) | Yield (%) |
|----------------------|-------------|--------------------|----------------------------------|--|-----------|
| | | | | | |
| Concentrated extract | 290 | 503.8 | 36274.9 | 72.0 | 100 |
| Precipitation | 20 | 302.5 | 30982.8 | 102.4 | 85 |
| G-25 | 120 | 37.2 | 3950.7 | 106 | 11 |
| DEAE Sepharose | 26.5 | 4.14 | 2759.8 | 625.8 | 7.6 |
| Sp Sepharose FF | 26.5 | 1.40 | 954.3 | 640 | 2.6 |
| Superdex 75 | 13.25 | 0.32 | 458.5 | 1432.7 | 1.3 |

 Table 2

 Effect of protease inhibitors, metal ions, detergents and solvents on protease activity

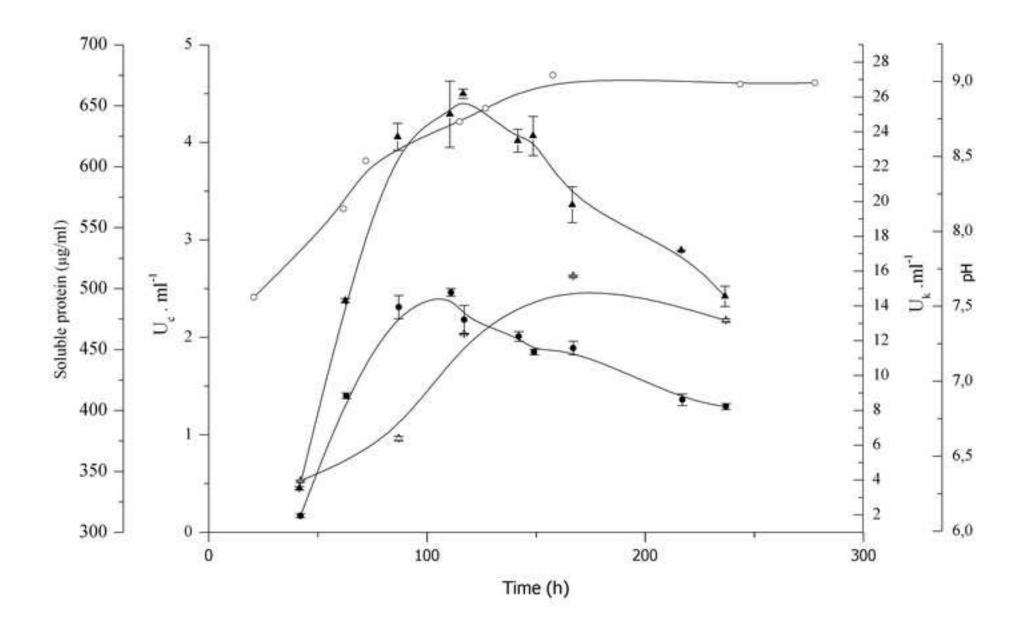
| Chemical | Concentration | Residual activity (%) |
|--------------------|------------------|-----------------------|
| None | | 100 |
| Inhibitors | | |
| PMSF | 1 mM | 1.8 ± 0.5 |
| Iodoacetate | 10 mM | 79.4 ± 0.6 |
| EDTA | 5 mM | 93.0 ± 1.8 |
| 1,10-Phenantroline | 1 mM | 88.3 ± 1.0 |
| Pepstatin A | $100 \ \mu g/ml$ | 88.7 ± 2.3 |
| Metal ions | | |
| ${ m Mg}^{2+}$ | 1 mM | 72.7 ± 0.6 |
| Zn^{2+} | 1 mM | 74.9 ± 1.5 |
| Ca^{2+} | 1 mM | 81.7 ± 1.8 |
| Hg^{2+} | 1 mM | 7.9 ± 0.4 |
| K ⁺ | 1 mM | 83.5 ± 1.0 |
| Detergents | | |
| Triton X-100 | 1 % (v/v) | 100 ± 0.4 |
| Tween 20 | 1 % (v/v) | 98.3 ± 1.9 |
| Tween 85 | 1 % (v/v) | 101.5 ± 2.6 |
| SDS | 0.5 % (v/v) | 69.5 ± 2.5 |
| Bleaching agents | | |
| H_2O_2 | 1 % (w/v) | 99.4 ± 5.5 |
| Sodium perborate | 1 % (w/v) | 99.7 ± 2.4 |
| Solvents | | |
| DMSO | 1 % (v/v) | 99.0 ± 0.6 |
| Ethanol | 1 % (v/v) | 100 ± 5.8 |
| Methanol | 1 % (v/v) | 100 ± 2.9 |
| Isopropanol | 1 % (v/v) | 88.7 ± 5.5 |

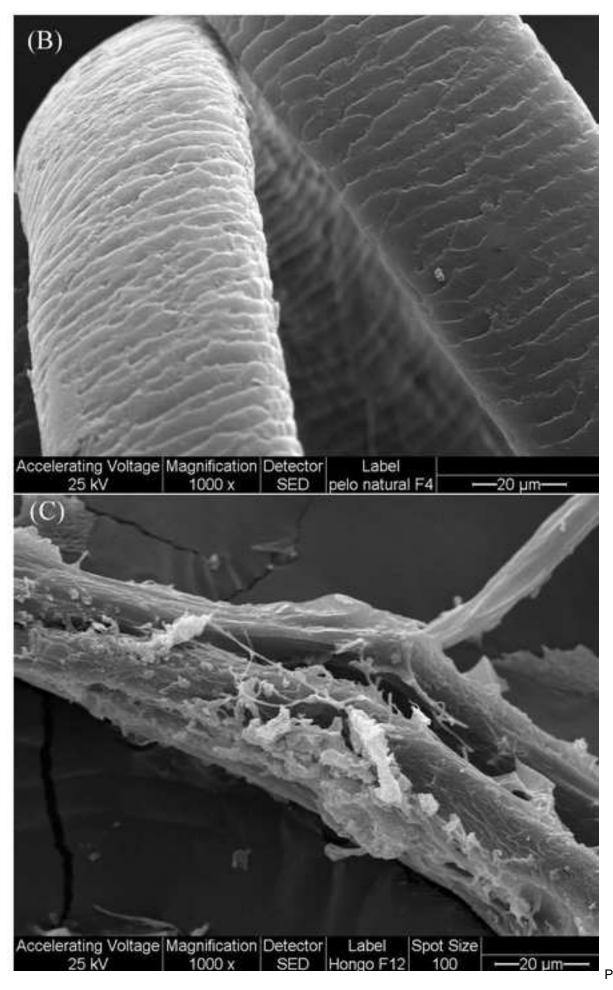
^{*} Data are shown as residual activity (%) \pm SD

Table 3

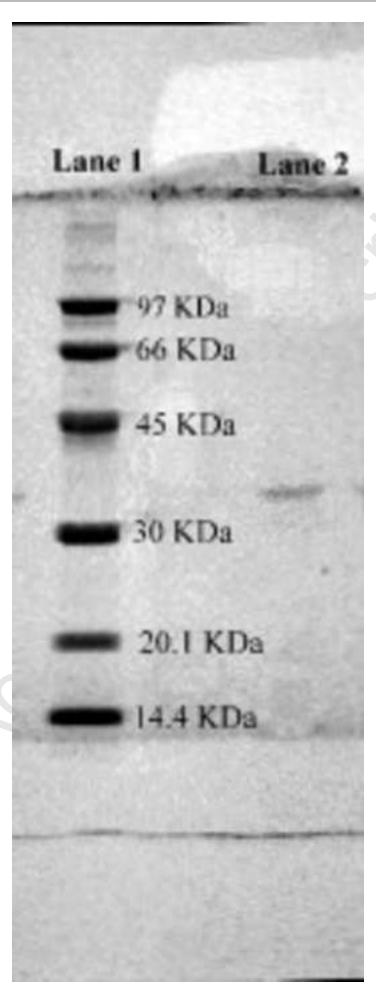
Amino acid sequence coverage of *P. lilacinum* serine protease obtained from MALDI/TOF MS data.

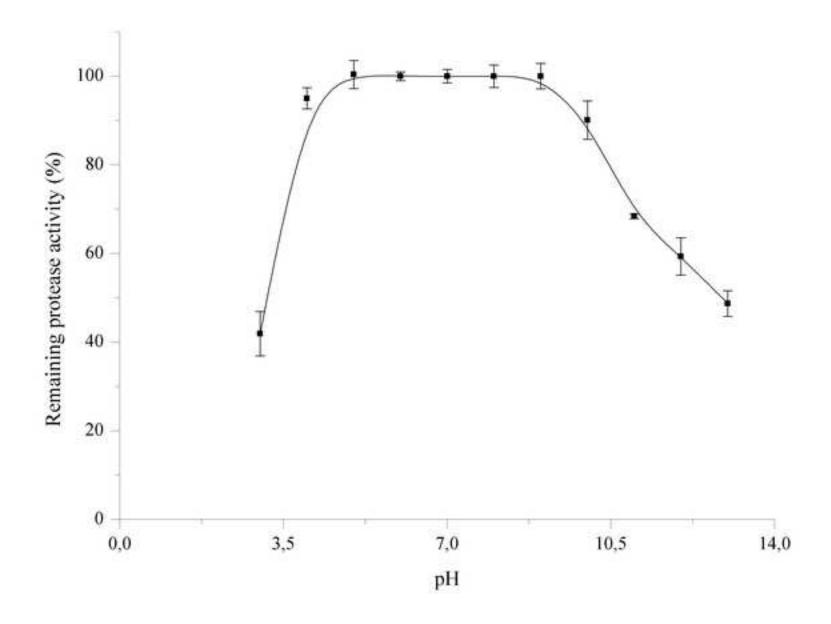
| Peptide | Matched | Matched Cys_PAM | Peptide sequence |
|----------|-----------|------------------|---|
| position | masses | | |
| 1-14 | 1501.7534 | | AYTQQPGAPWGLGR |
| 21-54 | 3543.5622 | Cys36:3614.5857 | GSTTYEYDTSGGSGTCAYVIDTGVEASHPEFEGR |
| 98-122 | 2534.1885 | | VLDNSGSGSYSGIISGMDFAVQDSK |
| 98-124 | 2777.2483 | | VLDNSGSGSYSGIISGMDFAVQDSKSR |
| 141-153 | 1303.6455 | | AQSVNDGAAAMIR |
| 154-192 | 3740.7996 | Cys181:3811.8401 | AGVFLAVAAGNDNANAANYSPASEPTVCTVGATTSSDAR |
| 263-284 | 2192.0811 | | NVLTGIPSGTVNYLAFNGNPSG |

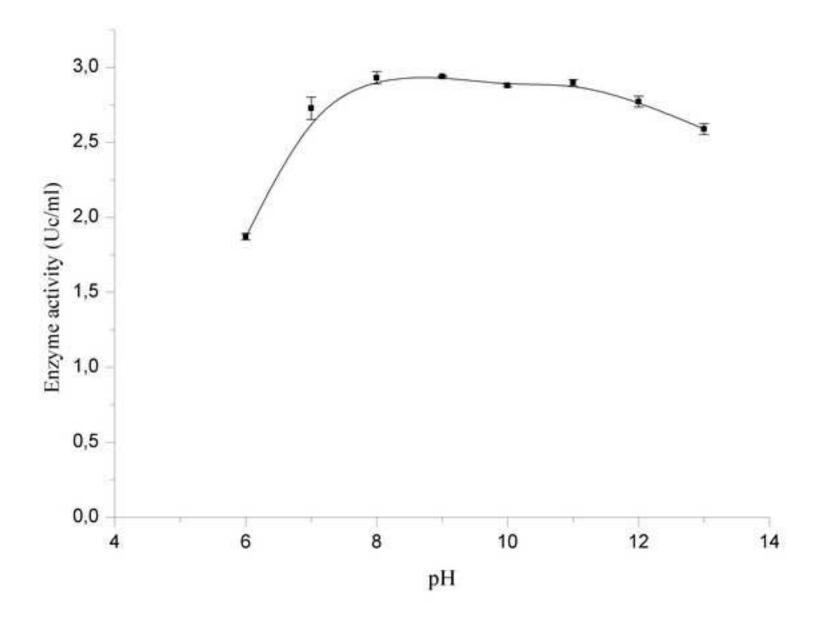


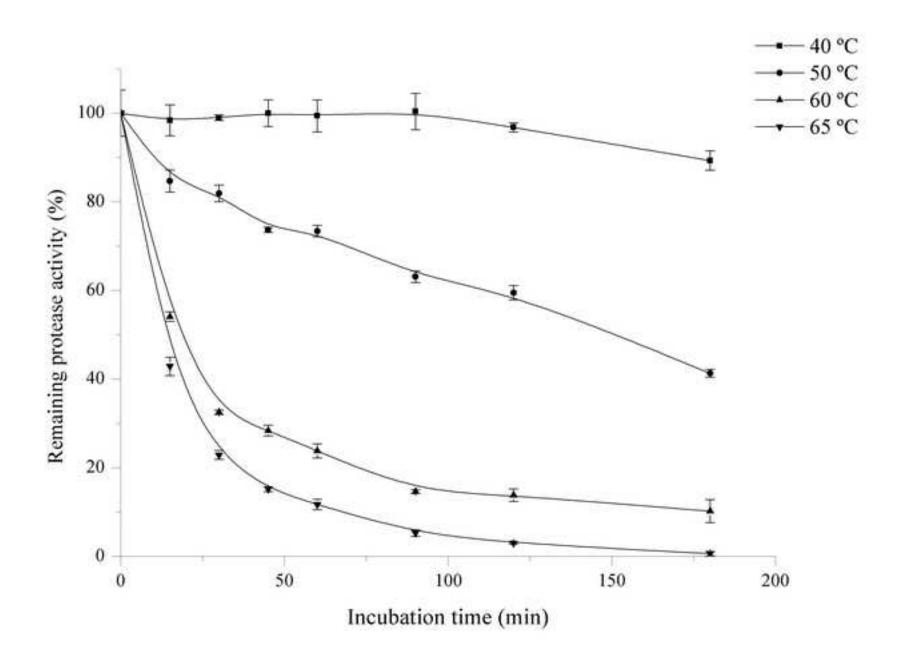


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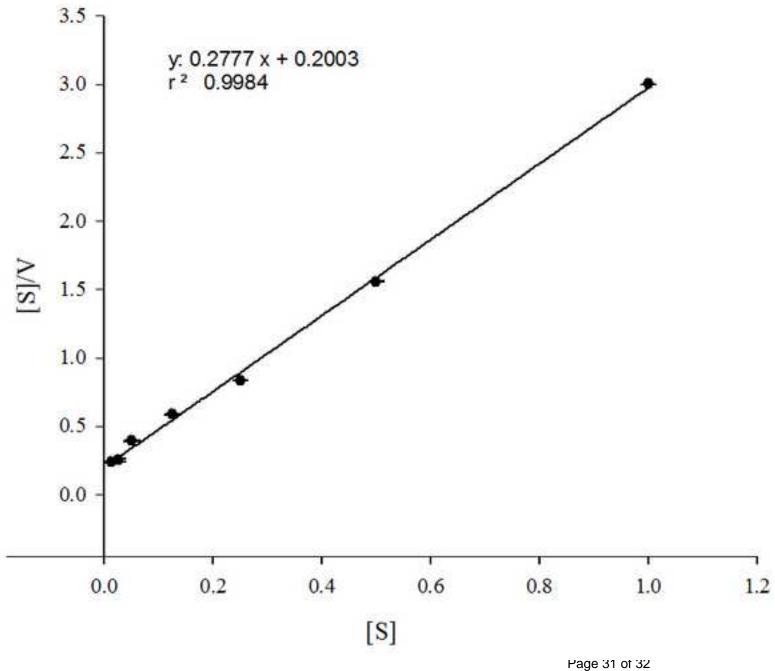


Fig. 1 (A) Time course of keratinolytic (\triangle), proteolytic (\bigcirc), soluble protein (\triangle) production and pH (\bigcirc) of *P. lilacinus* in a basal hair medium. Error bars (\pm S.D.) are shown when larger than the symbol. (B) Scanning electron micrographs of hair waste degradation by *P. lilacinum*. Uninoculated hair fibres after hair-saving unhairing process using sodium sulfite/lime as unhairing agent; (C) degradation of hair fibres by the fungus after 5 days; it can be seen the colonization of *P. lilacinum* on hair surface.

Fig. 2 SDS-PAGE of *P. lilacinus* keratinase. Lane 1: purified keratinase. Lane 2: low molecular weight markers (KDa) Phosphorylase b (97), Albumin (66), Ovalbumin (45), Carbonic anhydrase (30), Trypsin inhibitor (20.1), α-Lactalbumin (14.4).

Fig. 3 Effect of pH on enzyme stability (A) and activity (B). The enzyme activity was measured at 37 °C for 30 min using azocasein as substrate. Results represent the means of three experiments, and bars indicate ± standard deviation.

Fig. 4 Effect of temperature on enzyme stability. Keratinase was incubated at 40, 50, 60 or 65 °C up to 180 min, withdrawing samples at different times. Remaining protease activity was measured under standard assay conditions. Results represent the means of three experiments, and bars indicate ± standard deviation.

Fig. 5 Hanes Hultin transformation plot of the purified enzyme using azocasein as susbtrate. *Error bars* correspond to standard deviations from triplicate replicas.