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硕士学位论文

肉桂醛及其衍生物对酪氨酸酶抑制作用
及生物学效应研究

The research on tyrosinase inhibition and biological
activity of cinnamaldehyde and its derivatives

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主要缩略词表

英文简称	英文全称	中文全称
AMY	amylase	淀粉酶
CAT	catalase	过氧化氢酶
CPBS	citrate buffer	柠檬酸盐缓冲液
DMSO	dimethyl sulfoxide	二甲基亚砷
DNS	3,5-Dinitrosalicylic acid	3,5-二硝基水杨酸
FC	Folin-Ciocalteu	福林酚
IC_{50}	50% inhibiting concentration	半抑制浓度
K_m	Michaelis-Menten constant	米氏常数
L-DOPA	L-3,4-dihydroxyphenylalanine	L-3,4-二羟基苯丙氨酸
LIP	lipase	脂肪酶
L-Tyr	L-tyrosine	L-酪氨酸
MIC	minimum inhibitory concentration	最小抑菌浓度
MOE	molecular operating environment	药物研发可视化仿真环境
PBS	phosphate buffer	磷酸缓冲液
PPO	polyphenol oxidase	多酚氧化酶
SDS	sodium dodecyl sulfonate	十二烷基磺酸钠
TG	triglyceride	甘油三酯
T-PRO	total protease	总蛋白酶
V_m	maximum velocity	最大反应速率

摘要

酪氨酸酶 (EC 1.14.18.1) 是一种含铜的氧化还原酶, 广泛分布于微生物, 动物, 植物和人体中, 是生物体生命活动的关键酶。若人体中酪氨酸酶异常表达能引起雀斑和黑色素沉积等皮肤病, 且其在昆虫的蜕皮及果蔬褐变中起了关键的作用, 因此酪氨酸酶抑制剂的研究引起了广泛的关注。肉桂醛主要存在于天然樟科植物桂皮中, 在农业、医药上具有重要的作用。

本文首先以蘑菇酪氨酸酶为对象, 研究了肉桂醛及其 α 位 C 上取代的三种衍生物: α -溴代肉桂醛、 α -氯代肉桂醛和 α -甲基肉桂醛对酶的抑制作用, 结果表明四者抑制 50% 单酚酶活性的浓度 (IC_{50}) 分别为 1.210, 0.075, 0.140, 0.440 mmol/L; 对二酚酶的 IC_{50} 分别为 0.160, 0.040, 0.110, 0.450 mmol/L。在对二酚酶的抑制类型上, 肉桂醛和 α -氯代肉桂醛为非竞争型抑制, 抑制常数分别为 0.163 和 0.116 mmol/L; α -溴代肉桂醛为混合型抑制, K_I 和 K_{IS} 分别为 0.044 和 0.063 mmol/L; α -甲基肉桂醛为反竞争抑制类型, 抑制常数为 0.194 mmol/L。接着采用邹氏方法研究抑制效果较好的 α -溴代肉桂醛和 α -氯代肉桂醛对酪氨酸酶二酚酶的抑制作用动力学, 构建动力学模型, 测定抑制剂与游离酶 (E) 和酶-底物复合物 (ES) 结合的微观速度常数。

我们进一步采用紫外可见光谱、荧光猝灭、铜离子相互作用和计算机模拟分子对接技术探讨肉桂醛及其衍生物对蘑菇酪氨酸酶的抑制机理。结果发现四种化合物均能与酶活性中心重要的氨基酸残基结合, 改变酶活性中心的微环境, 虽不与双铜离子相互作用, 也能有效的降低酶的催化活力。同时, 还能够与 L-DOPA 氧化的产物结合, 形成无色复合物, 造成黑色素产量的降低, 从而表现出抑制酶活性的现象。

酪氨酸酶在昆虫体内参与表皮黑化, 骨针形成, 伤口愈合以及对外源病原体的包被吞噬等重要生命活动。本论文以棉铃虫为对象, 研究肉桂醛及其衍生物对棉铃虫生长发育及体内保护酶和消化酶的影响, 结果表明 α -溴代肉桂醛和 α -氯代肉桂醛对棉铃虫生长有良好的抑制作用, 且能抑制虫体内保护酶和消化酶的活力。而肉桂醛、 α -甲基肉桂醛对虫的生长发育没有影响, 两者能在一定程度上抑制虫体内的保护酶活力, 但对消化酶没有抑制。

黑色素能保护细菌的细胞的孢子免受紫外线的伤害,还能螯合重金属离子以消除重金属离子对细菌细胞的伤害。本论文以枯草芽孢杆菌、金黄色葡萄球菌、大肠杆菌和鼠伤寒沙门氏菌为研究对象,测定肉桂醛及其衍生物对这四种菌的抑制效应。结果表明, α -溴代肉桂醛对供试菌的抑制效果最优,且革兰氏阳性菌对其更为敏感;其次是 α -氯代肉桂醛;再次是肉桂醛;而 α -甲基肉桂醛几乎没有抑菌效果。

综上,通过本课题的研究,发现了 α -溴代肉桂醛同时具备良好的抑制酪氨酸酶效果和杀虫抑菌作用,在生物农药及果蔬保鲜剂的等方面具有潜在的应用价值。

关键词: 酪氨酸酶; 肉桂醛及其衍生物; 棉铃虫; 微生物

Abstract

Tyrosinase (EC 1.14.18.1), a copper containing enzyme, is widely distributed in microorganisms, animals, plants and human beings. It is the key enzyme in the vital function of biology. In human, tyrosinase is responsible for skin pigmentation abnormalities, such as flecks and defects. Furthermore, tyrosinase causes browning in vegetables, fruits and mushrooms. Therefore, The inhibitors of tyrosinase have aroused the widespread interest.

The inhibitory effects of cinnamaldehyde, α -bromocinnamaldehyde, α -chlorocinnamaldehyde and α -methylcinnamaldehyde on the activity of mushroom tyrosinase were investigated. For monophenolase activity, the inhibitor concentrations leading to 50% activity lost (IC_{50}) of cinnamaldehyde, α -bromocinnamaldehyde, α -chlorocinnamaldehyde and α -methylcinnamaldehyde were 1.210, 0.075, 0.140 and 0.440 mmol/L. For diphenolase activity, the IC_{50} of them were 0.160, 0.040, 0.110 and 0.450 mmol/L respectively. Cinnamaldehyde and α -chlorocinnamaldehyde displayed a noncompetitive inhibitory type, the inhibition constant were determined to be 0.163 and 0.116 mmol/L, respectively. α -bromocinnamaldehyde was mixed type inhibitor of tyrosinase, the value of K_I and K_{IS} were 0.044 and 0.063 mmol/L, respectively. α -methylcinnamaldehyde displayed an uncompetitive mechanism, the inhibition constant was determined to be 0.194 mmol/L. The kinetic method of the substrate reaction described by Tsou was used to the inhibition of the enzyme by α -bromocinnamaldehyde and α -chlorocinnamaldehyde, the microscopic rate constants for the reaction of these inhibitors with free enzyme and the enzyme-substrate complex were determined.

The molecular inhibition mechanisms of tyrosinase by cinnamaldehyde and its derivatives were investigated by UV-scanning study, fluorescence quenching, copper interaction and molecular docking as well. The results implied that cinnamaldehyde and its derivatives could not form metal interactions with the copper ions of the enzyme, whereas could interact with the amino acid residues of active site center. Moreover, they could decreased the formation of *o*-quinones.

In insects, tyrosinase plays important roles in normal developmental processes, such as cuticular tanning, scleration, wound healing, production of opsonins, encapsulation and nodule formation for defense against foreign pathogens. In this study, we researched the insecticidal activity of cinnamaldehyde, α -bromocinnamaldehyde, α -chlorocinnamaldehyde and α -methylcinnamaldehyde on *Helicoverpa armigera*, and determined activities of protective and digestive enzymes in insect. The results showed that α -bromocinnamaldehyde and α -chlorocinnamaldehyde could inhibit insectival growth and the activity of protective and digestive enzymes.

In the bacterium, melanins can protect the bacterial cells and spores against UV radiation. Meanwhile melanins can bind heavy metals that are toxic to the cells. In this study, we investigated the antibacterial effects of cinnamaldehyde, α -bromocinnamaldehyde, α -chlorocinnamaldehyde and α -methylcinnamaldehyde on *Bacillus subtilis*, *Staphylococcus aureus*, *Escherichia Coil* and *Salmonella typhimurium*. We found that α -bromocinnamaldehyde was most effective against these bacteria.

In summary, α -bromocinnamaldehyde had strong anti-tyrosinase activity to prevent browning of fruits and vegetables. Moreover, it had significant inhibition against all tested bacteria including G^+ and G^- bacteria to avoiding the mildew. In conclusion, α -bromocinnamaldehyde could be widely used in biopesticide.

Key words: Tyrosinase; cinnamaldehyde and derivatives; *Helicoverpa armigera*; microorganism.

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