

锈凹螺褐藻胶裂解酶的分离纯化及性质研究

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摘要:采用硫酸铵沉淀、离心超滤、DEAE-Sephadex A25、Sephadex G-100 和 Sephadex S-300 HR 柱层析等方法从海洋食藻性锈凹螺(*Chlorostoma rustica*)消化腺中分离纯化出一种褐藻胶裂解酶(Alginase lyase),得到电泳纯酶制品,并对此酶的酶学性质进行了研究。结果表明:此褐藻胶裂解酶的分子量为 28 kD,反应的最适温度为 40 °C,具有热不稳定性,最适 pH 为 7.0;酶的反应受多种离子的影响,Mn²⁺、Co²⁺ 和 Cd²⁺ 对此褐藻胶裂解酶活性具有明显的抑制作用,而 Mg²⁺、Zn²⁺、Na⁺ 和 K⁺ 则具有促进作用;采用透明圈法和底物法验证了此裂解酶对聚甘露糖醛酸和聚古罗糖醛酸的特异性,实验表明,此酶对聚古罗糖醛酸(Polygaluronate, PG)有特异性。

关键词:锈凹螺;褐藻胶裂解酶;特异性

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褐藻胶具有抗凝和抗病毒的生理活性,可用于心血管疾病和病毒病方面的药用研究,在国内外受到了广泛的重视^[1-3]。尤其是随着海藻寡糖的生理作用不断被揭示,引起了人们更大的兴趣。最近的研究表明,各种寡糖具有许多特殊的生理功能,例如促进双歧杆菌的生长、预防龋齿、抗真菌、细菌活性、抗肿瘤活性、免疫增强作用等^[4-5]。

褐藻胶是一种由多聚 D-甘露糖醛酸(M)_n 和多聚 L-古罗糖醛酸(G)_n 以一定规则的排列顺序组成的多糖,两者以交替的(M)_n、(G)_n 或多聚交替(MG)_n 相连接^[1]。目前降解褐藻胶基本上有 2 种方法,即酸法和酶法。酸法降解反应剧烈、工艺条件难以控制,以此法制备低聚褐藻胶已不能适应市场的需要,寻找一种温和而有效的酶解方法迫在眉睫。

褐藻胶裂解酶有多种来源,包括海藻、海洋软体动物及微生物。1961 年,Tsujino 等^[6]从鲍的肝脏中得到了褐藻酸裂合酶。1984 年,朱仁华等^[7]从 3 种海螺:朝鲜花冠小月螺(*Lunella cornata coreensis*)、单齿螺(*Monodonta cabio*)和疣荔枝螺(*Purpura clavigera*)中分离到了褐藻胶裂合酶;Davidson^[8]和 Min^[9]分别从固氮菌(*Azotobacter vinelandii*)和假单胞菌(*Pseudomonas alginovora*)等海洋细菌以及真菌中得到了褐藻胶裂合酶。不同来源的褐藻胶裂解酶能通

过 β-消除反应裂解褐藻胶的糖苷键,并在产物的非还原性末端形成 4,5-不饱和双键,在 C₃ 上失去对称性且在 235 nm 有强吸收^[4]。

现在褐藻胶裂解酶的研究大多停留在对酶解产物和粗酶的研究上,没有对褐藻胶裂解酶的生化特性方面进行深入的研究。本研究通过从食藻性的锈凹螺(*Chlorostoma rustica*)消化器官中提取分离纯化褐藻胶裂解酶的方法,分析了该酶对底物的特异性以及其动力学方程等酶学性质,旨为褐藻胶的综合利用提供科学依据。

1 材料和方法

1.1 材料

1.1.1 试剂 锈凹螺:青岛海岸潮间带采集;褐藻酸钠(Sodium alginate)、聚甘露糖醛酸(Polymannuronate, PM)和聚古罗糖醛酸(Polygaluronate, PG)由中国海洋大学食品工艺试验室提供;牛血清白蛋白(上海生化所);分子量标准蛋白(67~12.4 kD)(Promega 公司);丙烯酰胺、N,N-亚甲基双丙烯酰胺是 Bio-Rad 产品,考马斯亮蓝 R-250 是 Fluka 产品,其他试剂均为国产分析纯或生化试剂。

1.1.2 仪器 自动部分收集器(BSZ-160A,上海精科实业有限公司),紫外可见分光光度计

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1.2 方法

1.2.1 褐藻胶裂解酶的制备

(1)粗酶液的制备 取采集的新鲜海螺,洗去杂质,破壳,取其消化腺,加入4倍(W/V)的已预冷的0.1 mol/L磷酸缓冲液(pH 7.0),用匀浆器匀浆。匀浆液冷冻离心10 000 g × 30 min,将上清液加入30%硫酸铵沉淀,冷冻离心10 000 g × 30 min,取上清液用95%的硫酸铵沉淀冷冻离心10 000 g × 30 min。取沉淀用0.05 mol/L磷酸缓冲液(pH 7.0)溶解并离心,将上清液透析过夜,即得粗酶液。

(2)酶的纯化 先将粗酶液上DEAE-Sephadex A25柱(2 cm × 30 cm),用等量的Tris-HCl(0.05 mol/L,pH 7.0)和0.6 mol/L NaCl进行连续梯度洗脱,收集活性峰溶液,离心超滤浓缩脱盐并冷冻干燥。将样品用Tris-HCl(0.05 mol/L,pH 7.0)缓冲液溶解上Sephacryl S-300 HR(1.6 cm × 100 cm)用此缓冲液洗脱,收集活性峰,离心超滤浓缩。将浓缩液上Sephadex G-100(1.6 cm × 50 cm)用缓冲液洗脱并收集活性峰,离心超滤脱盐并冷冻干燥得到褐藻胶裂解酶的单一组分。

1.2.2 酶活性分析 将0.3 mL酶液,0.3 mL褐藻酸钠(1%)和2.4 mL Tris-HCl(0.05 mol/L,pH 7.0)缓冲液混合,在40 °C反应30 min,在235 nm波长下测吸光值的变化。酶活力定义:在一定温度和pH下,每毫升酶液每分钟催化褐藻酸钠裂解,使底物吸光值升高0.01为1个酶活单位^[4,5]。

1.2.3 褐藻胶裂解酶的酶动力学方程 根据米氏方程将其改为直线方程,采用双倒数作图法,通过横截距和纵截距求出米氏常数K_m和V_m。

1.2.4 酶对底物的特异性分析 在含有1.5%褐

藻酸钠的琼脂平板上放上直径为5 mm的灭菌纸片,并在纸片上滴加10 μL的酶液,30 °C培养16 h。在平板上加入1.0 mol/L CaCl₂,根据产生圈的现象来判断其对底物的特异性。如果产生透明圈(white-ring)则表明此裂解酶对聚古罗糖醛酸(PG)的特异性;如果产生晕圈(white-halo)则表明对聚甘露糖醛酸(PM)的特异性^[10]。

1.2.5 褐藻胶裂解酶纯度和相对分子质量的测定

采用SDS-PAGE电泳,浓缩胶浓度为5%,分离胶浓度为12%。采用标准蛋白(67~12.4 kD)作对照,经比较求得该酶的分子质量和纯度。

2 结果与讨论

2.1 酶的分离纯化

结果表明,95%(质量分数)硫酸铵饱和度时,上清液中未检测到酶活性。将粗酶液上DEAE Sephadex A25,层析曲线呈4个蛋白质洗脱峰,经活性分析发现褐藻胶裂解酶主要分布在第1个峰内(图1)。将收集得到的此活性峰冻干后上Sephacryl S-300 HR层析,结果见图2。收集各组分分析得到活性峰并离心超滤浓缩,接着上Sephadex G-100层析结果见图3。收集活性峰冻干,得到纯化的褐藻胶裂解酶。各步纯化结果见表1。

2.2 褐藻胶裂解酶酶学性质分析

2.2.1 温度和pH值对酶活性影响 在pH 7.0的缓冲液中,将酶于不同温度下反应30 min,测其酶活。由图4a结果可知酶的最适作用温度为40 °C。以褐藻酸钠为底物,用20 mmol/L不同pH值的缓冲液配制成反应液,在40 °C保温反应30 min,测其酶活。由图4b结果可知酶在pH 7.0时达到最大活力。

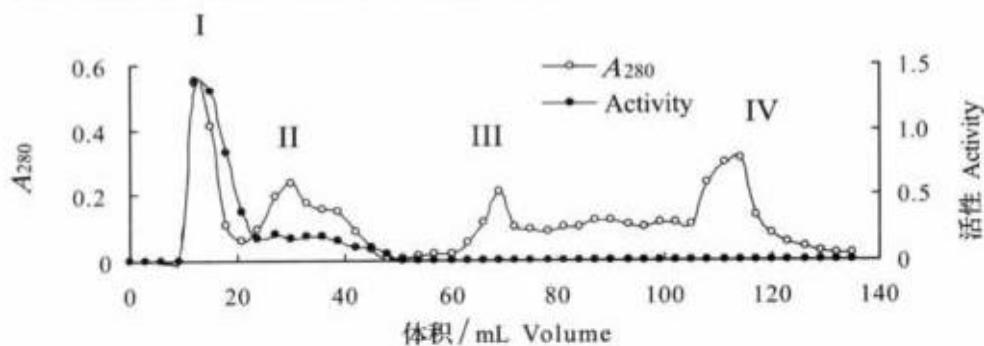


图1 DEAE Sephadex A25 离子交换柱层析洗脱曲线、酶活曲线

Fig.1 Elution profile of proteins and activity in DEAE Sephadex A25 chromatography

表1 褐藻胶裂解酶各步纯化结果
Table 1 Purification of alginate lyase

步 骤 Purification step	总活力/U Total activity	总蛋白/mg Total protein	比活力/(U·mg ⁻¹) Specific activity	回收率/% Yield	纯化倍数 Purification times
(NH ₄) ₂ SO ₄ (95%)	75.4	125.6	0.6	100	1.0
DEAE - Sephadex A25	63.64	8.6	7.4	84.4	12.3
Sephacryl S - 300 HR	51.87	1.9	27.3	68.8	45.5
Sephadex G - 100	26.6	0.8	33.3	35.3	53.2

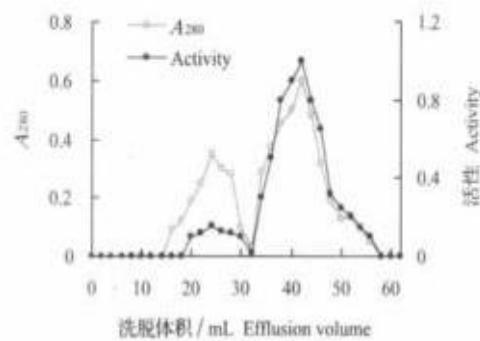


图2 Sephadryl S - 300 HR 凝胶过滤柱层析洗脱曲线、酶活曲线

Fig. 2 Elution profile of proteins and activity in sephacryl S - 300 HR chromatography

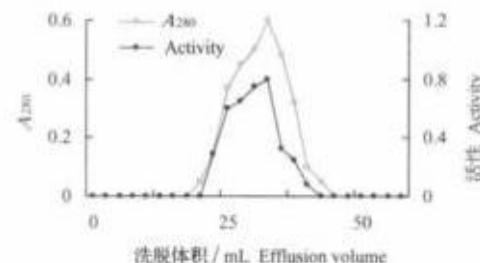


图3 Sephadex G - 100 凝胶过滤柱层析洗脱曲线、酶活曲线

Fig. 3 Elution profile of proteins and activity in sephacryl G - 100 chromatography

2.2.2 温度和 pH 值对酶稳定性的影响 在 pH 7.0 的缓冲液中将酶液于不同温度下保温 1 h, 然后测定酶活力。结果表明该酶在 20 ℃ 保温 1 h 后, 剩余活力在 80% 左右(图 5a);在 30 ℃ 保温 1 h 后, 剩余活力为 68%;而在 40 ℃ 时酶剩余活力仅有 35%。说明该酶的热稳定性比较差。将酶液用不同 pH 缓冲液配制, 在 4 ℃ 放置 1 h, 然后测定酶活力。由图 5b 结果可知酶活力在 pH 6 ~ 9 最稳定。

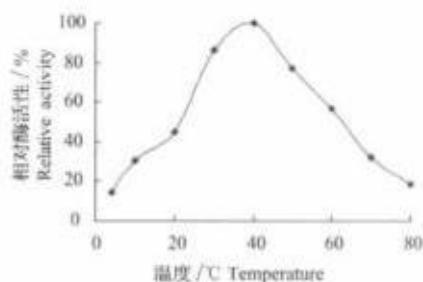


图4a 温度对酶活性的影响
Fig. 4a Effect of temperature on enzyme activity

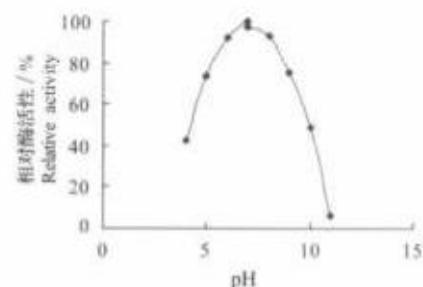


图4b pH 对酶活性的影响
Fig. 4b Effect of pH on enzyme activity

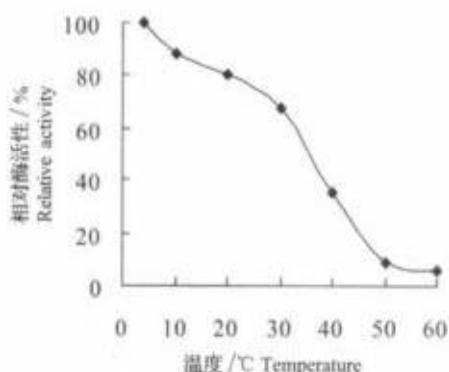


图5a 温度对酶稳定性的影响
Fig. 5a Effect of temperature on stability of enzyme activity

2.2.3 金属离子对酶活性的影响 将酶液分别与各种金属离子混合置于4℃30 min后,测定其酶活力,以不加金属离子的酶液为对照,结果见表2。从实验得出,Mg²⁺、Zn²⁺、Na⁺和K⁺对褐藻酸裂解酶有明显的激活作用,而Mn²⁺、Co²⁺和Cd²⁺则具有明显的抑制作用。

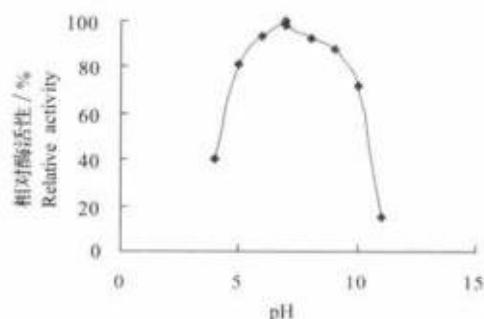


Fig.5b Effect of pH on stability of enzyme activity

表2 金属离子对酶活性的影响

Table 2 Effects of metal ions on relative enzyme activity

对照 Control	金属离子 Metal ions (2 mmol/L)								%
	Mg ²⁺	K ⁺	Na ⁺	Zn ²⁺	Ca ²⁺	Mn ²⁺	Co ²⁺	Cd ²⁺	
100	113.1	132.4	109.3	120.9	98.1	68.5	23.4	52.1	87.4

2.2.4 酶的分子量和纯度测定

纯化酶 SDS-PAGE 电泳结果如图6,纯化样品呈单一一条带,由标准蛋白质可知纯酶的分子量为28 kD。

2.3 米氏常数的测定

通过测定不同底物浓度[S]下的反应速度v,可以确定酶催化的最大速度V_{max}和米氏常数K_m。在试管中加入0.3 mL酶液和50 mmol/L Tris-HCl(pH 7.0)缓冲液,于40℃恒温2 min。再分别加入不同量的1%褐藻酸钠,使总体积为3.0 mL。于40℃反应20 min分别测定反应前后的OD₂₈₅。1/v为各测得的酶活力的倒数。以1/v为纵坐标,1/[S]为横坐标作图。根据双倒数作图法(Lineweave-Burt),求出最大反应速度V_{max}=11.78,米氏常数K_m=0.2 mg/mL。

2.4 酶对底物特异性的分析

在酶的特异性试验中,含褐藻酸钠的平板上出

现了透明圈(图7),这说明从锈凹螺提取的褐藻胶裂解酶对底物PG的特异性。采用实验室制备的PG和PM为底物测定其酶活,分别为16.5和3.5,此酶对PG的水解明显高于对PM的水解。由于制备的PG和PM的纯度约为85%,所以对以PM为底物测得的酶活可能是对其包含的PG裂解产生。这同时证实了此褐藻胶裂解酶对底物聚古罗糖醛酸(PG)的特异性。

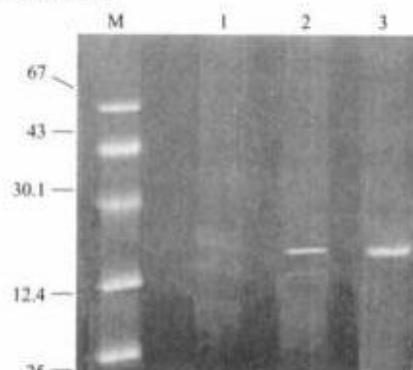


图6 SDS-PAGE电泳结果

1. 过 DEAE - Sephadex A25 后; 2. 过 Sephadex G - 100 后; 3. 过 Sephacryl S - 300 HR 后

Fig.6 SDS-PAGE profile of the alginate lyase

- Purified by DEAE - Sephadex A25;
- Purified by Sephadex G - 100;
- Purified by Sephacryl S - 300 HR

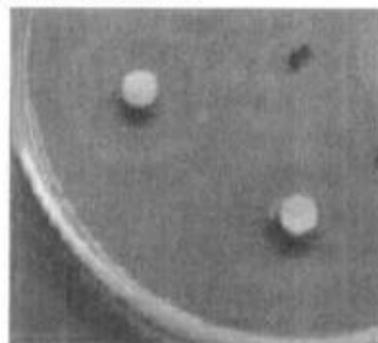


图7 褐藻胶裂解酶在含褐藻酸钠的琼脂平板上的反应

Fig.7 Reaction on agar plate containing alginate

测定褐藻胶裂解酶的特异性现在常用的是以PG和PM作为底物测定酶活的方法,但是这要求PG和PM的纯度较高,才能得到准确判断。此外还有电泳法,虽然电泳法相对精确,但是操作比较麻烦。这给测定褐藻胶裂解酶对底物特异性带来诸多不便。本实验采用的透明圈法是根据褐藻酸钠的胶

凝现象来判断酶对底物的特异性。褐藻酸钠的胶凝由于聚古罗糖醛酸(PG)和金属离子,特别是 Ca^{2+} 发生交连而形成的。在含褐藻酸钠的琼脂平板上,聚甘露糖醛酸(PM)裂解酶降解PM,未解聚的聚古罗糖醛酸(PG)和 Ca^{2+} 发生胶凝,而形成透明圈(white-ring);而对聚古罗糖醛酸(PG)有特异性的酶降解PG,未解聚的PM无法与 Ca^{2+} 形成胶凝,而形成晕圈(white-halo)。透明圈法是经过大量试验证明并不断改进而得到一种简易的测定对底物特异性的方法,这对今后深入研究褐藻胶裂解酶性质奠定了基础。

3 结论

本实验得到的褐藻胶裂解酶最适pH为7.0,最适温度40℃,分子量为28 kD,对聚古罗糖醛酸(PG)具有特异性。1992年Chaohuang Tseng^[11]分离出1株弧菌(*Vibrio* sp. AL-128),此菌产生的褐藻胶裂解酶的专一底物是L-古罗糖醛酸。该酶在pH 6.0~11.0内稳定,最适pH为7.8;1997年Tomoo Sawabe^[12]等用*Alteromonas* sp. H-4生产褐藻酸裂解酶,测得该酶的最适pH为7.5,最适温度30℃,此酶不仅可以裂解褐藻酸钠,而且也可以裂解聚甘露糖醛酸(PM)和聚古罗糖醛酸(PG)。这与本实验得到的褐藻胶裂解酶有所不同。

从锈凹螺中制备的粗酶制剂含有纤维素酶、木聚糖酶、褐藻胶裂解酶、几丁质酶、 α -和 β -半乳糖苷酶和 β -葡萄糖苷酶多种水解酶类,但褐藻胶裂解酶是锈凹螺消化道中最重要的酶^[13]。而且通过试验证明此酶干粉4℃下保存12个月除 α -和 β -半乳糖苷酶活性降低外,其他酶的活性无明显变化,说明锈凹螺中褐藻胶裂解酶比较稳定,这对褐藻胶裂解酶的应用有着重要的意义。

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Purification and characterization of alginate lyase from *Chlorostoma rustica*

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Abstract: Alginate is an acidic polysaccharide composed of (1→4)-linked α-L-guluronic acid (GulA) and β-D-mannuronic acid (ManA), arranged in three types of block structures, polyguluronate [poly(GulA)], polymannuronate [poly(ManA)] and hetero-polymeric random sequences [poly(ManA/GulA)]. Alginate lyase has recently attracted the attention, because the enzymatic degradation of alginate expands a potential use of this polysaccharide. Additionally, some of the alginate-derived oligouronic acids are gaining biochemical interest due to their physiological activities on plant growth. As alginate is a hetero-polysaccharide, the choices of enzyme sources and reaction conditions affect the end products. Thus, the elucidation of the substrate specificities of alginate lyase toward various kinds of oligouronic acids is important for the preparation of desired oligouronic acids by enzymatic degradation of alginate. Alginate lyases have been tentatively classified into two types based on their substrate specificity, defined as the preference for either polymannuronate lyase or polyguluronate lyase block. The alginate-degrading enzymes, polyM lyase and polyG lyase, cleave the glycosidic linkage of alginate by β-elimination reaction and produce oligouronic acids with a 4,5-unsaturated uronic acid residue at the non-reducing end. Many alginate lyase were purified, and their physicochemical properties were characterized. In these studies, some investigators elucidated the substrate specificities of the enzymes toward each of the three types of blocks, and end-products of the reaction were identified using NMR, TLC, HPLC and paper chromatographic techniques. Alginate lyase activity has been detected from a wide variety of sources, including marine mollusks, bacteria, fungi and marine brown algae.

The alginate lyase activity from *Chlorostoma rustica* was detected, and purified by using ammonium sulfate precipitations, and successive fractionation on DEAE-Sephadex A25, Sephadex G-100 and Sephadex S-300 HR column chromatography. The enzyme was purified to an electrophoretically homogenous state. Its molecular weight was determined to be about 28 kD on SDS-PAGE. The purified enzyme showed maximum activity at pH 7.0 and 40 °C, and this alginate lyase activity is not stable at high temperature; the lyase activity can be affected by several ions. It was activated by Mg²⁺, Zn²⁺, Na⁺ and K⁺, and inhibited strongly by Mn²⁺, Co²⁺ and Cd²⁺; Both polyM and polyG block degrading activites were observed. PolyM-specific lyase attacks the polyM region in alginate molecules and leaves polyG fragments having gelling activity in the presence of calcium ions. PolyG-specific lyase degrades the polyG region and yields polyM fragments with no gelling activity. The substrate specificity of the lyase was studied by discriminating between the types of gelation (i.e. halo or ring's formation) caused by the interaction between calcium ions and depolymerized alginates. This alginate lyase from *Chlorostoma rustica* produced a white ring. The result indicated that the lyase was highly specific to polyG. It showed that the use of calcium ions is simple and sensitive for the detection of alginate lyase activity on agar plates containing alginate in nutrient medium. The calcium ion method was applied to the determination of substrate specificity of alginate lyase on agar plates containing alginate, but not polyM or polyG. And the substrate specificity was also confirmed by degrading polyM and polyG. The result showed there was higher lyase activity on polyG than on polyM.

Key word: *Chlorostoma rustic*; alginate lyase; substrate specificity

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