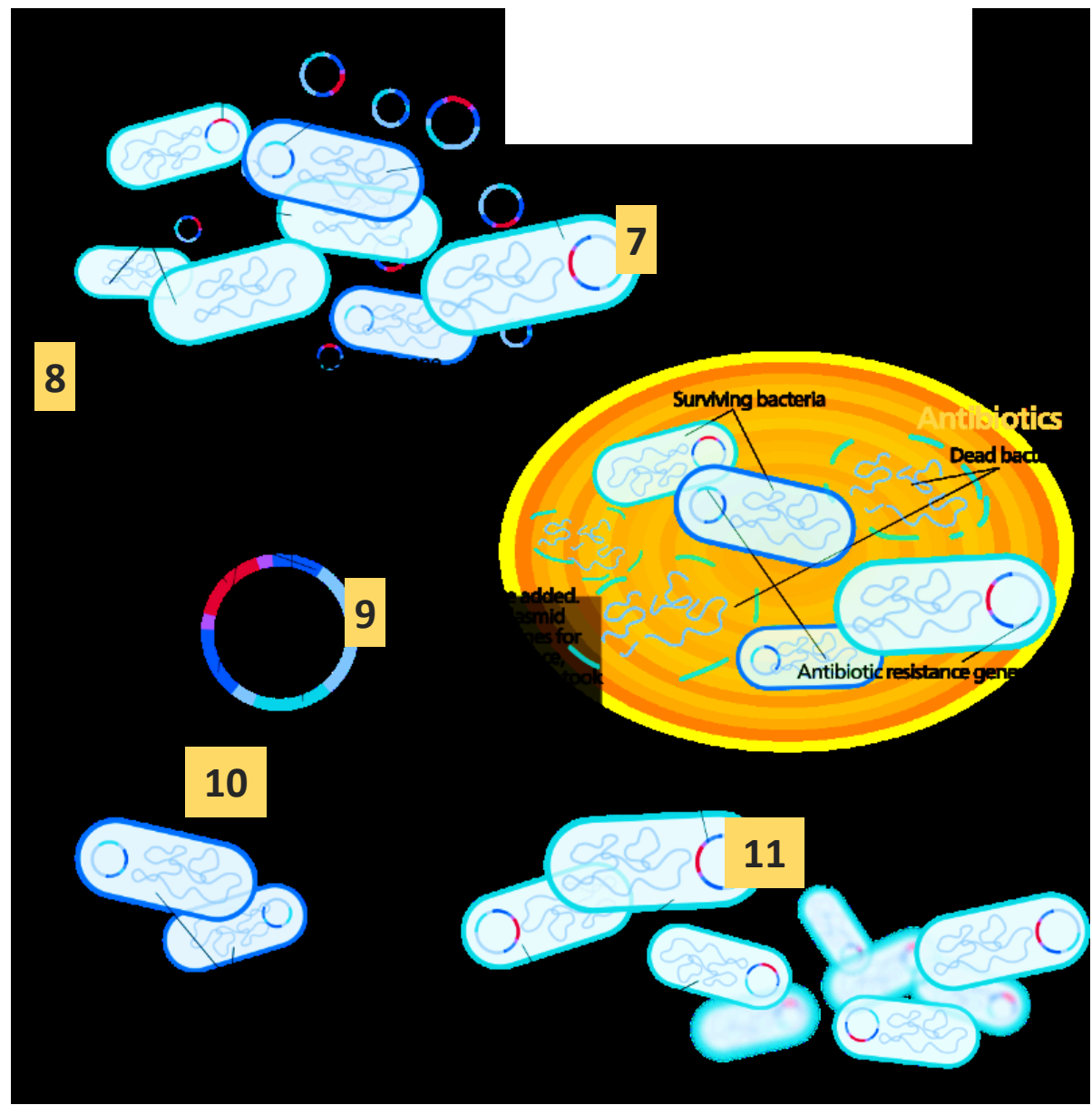
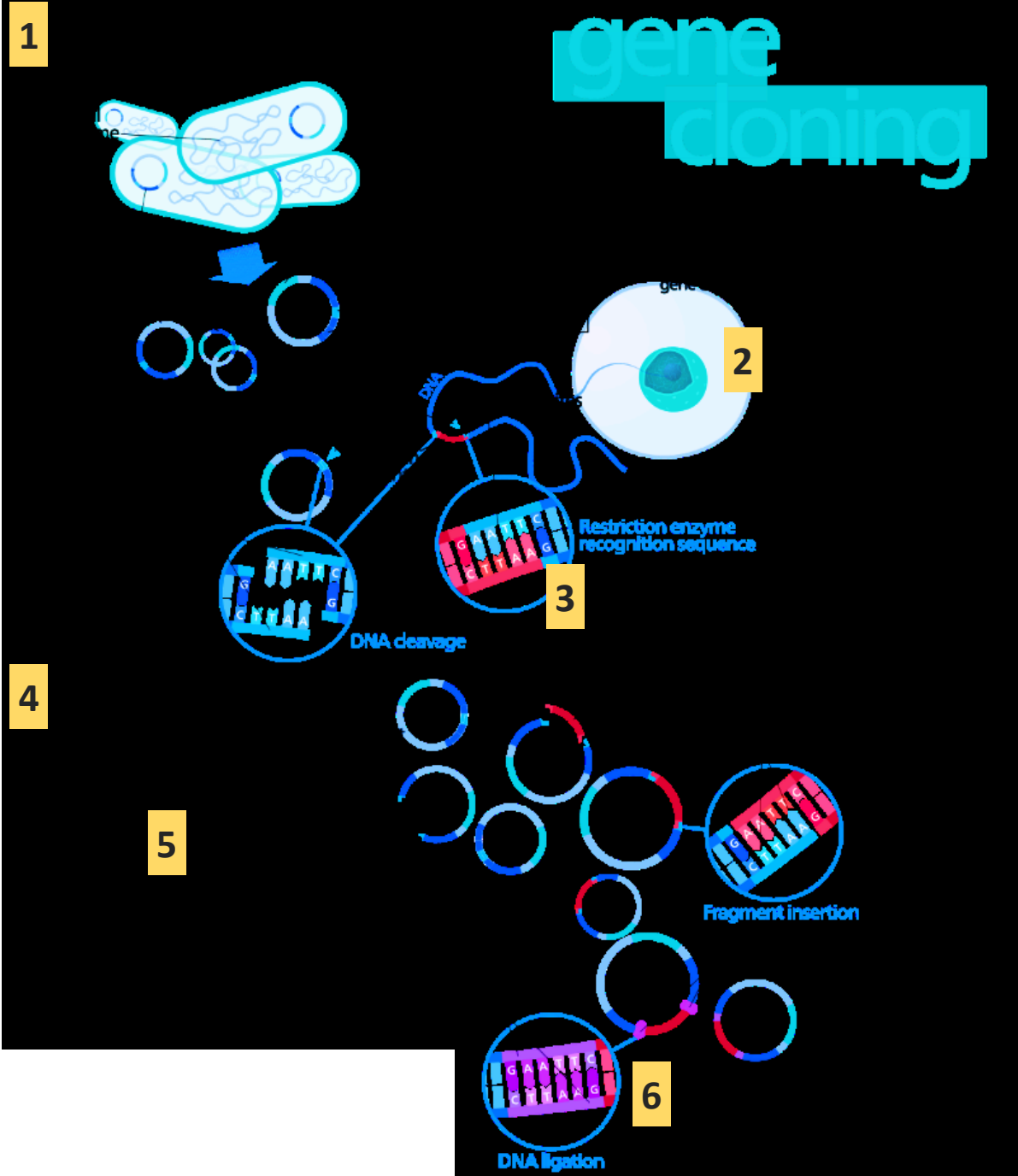


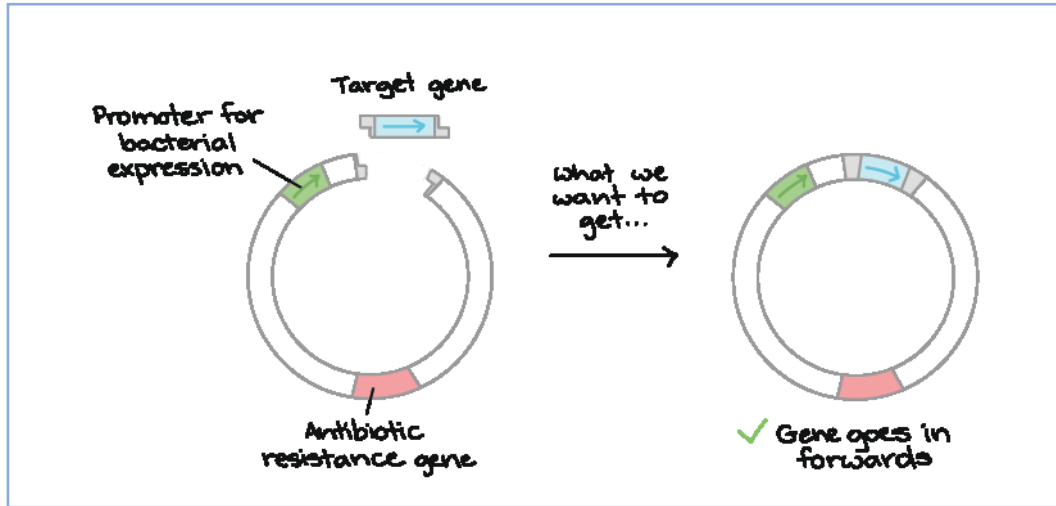


PREPARATION OF RECOMBINANT PROTEINS

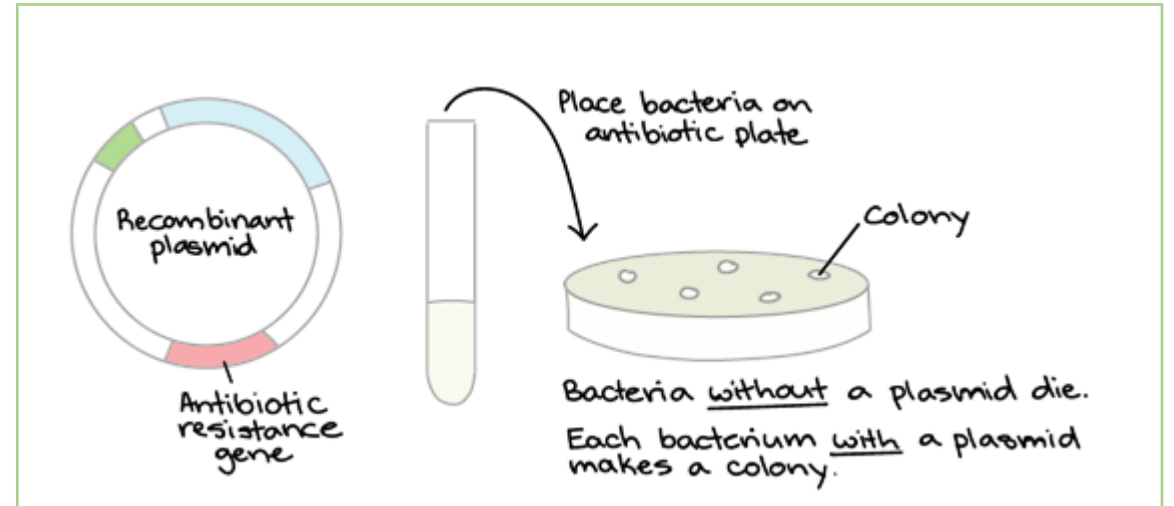
Bi7430c Molecular Biotechnology Practicals



LIGATION OF TARGET GENE INTO PLASMID



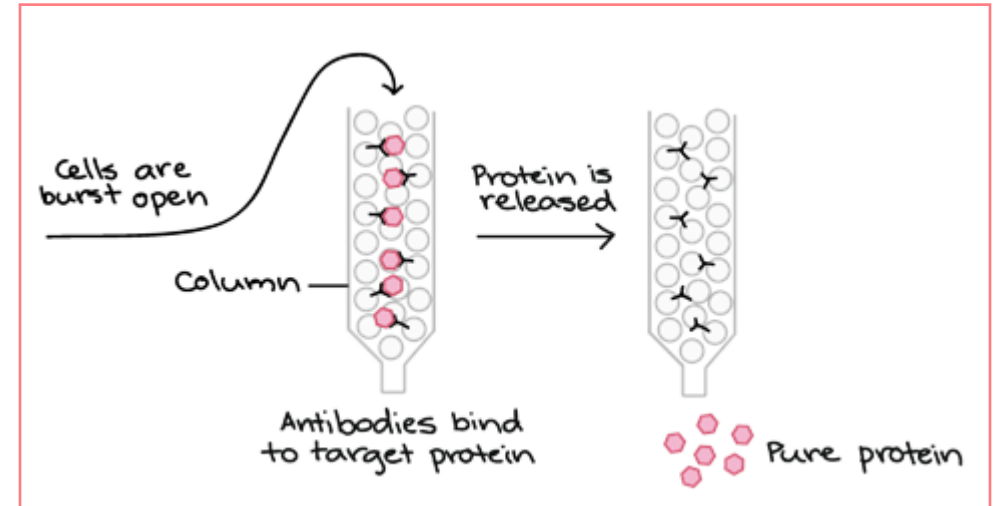
TRANSFORMATION AND SELECTION



CULTIVATION AND EXPRESSION



PURIFICATION



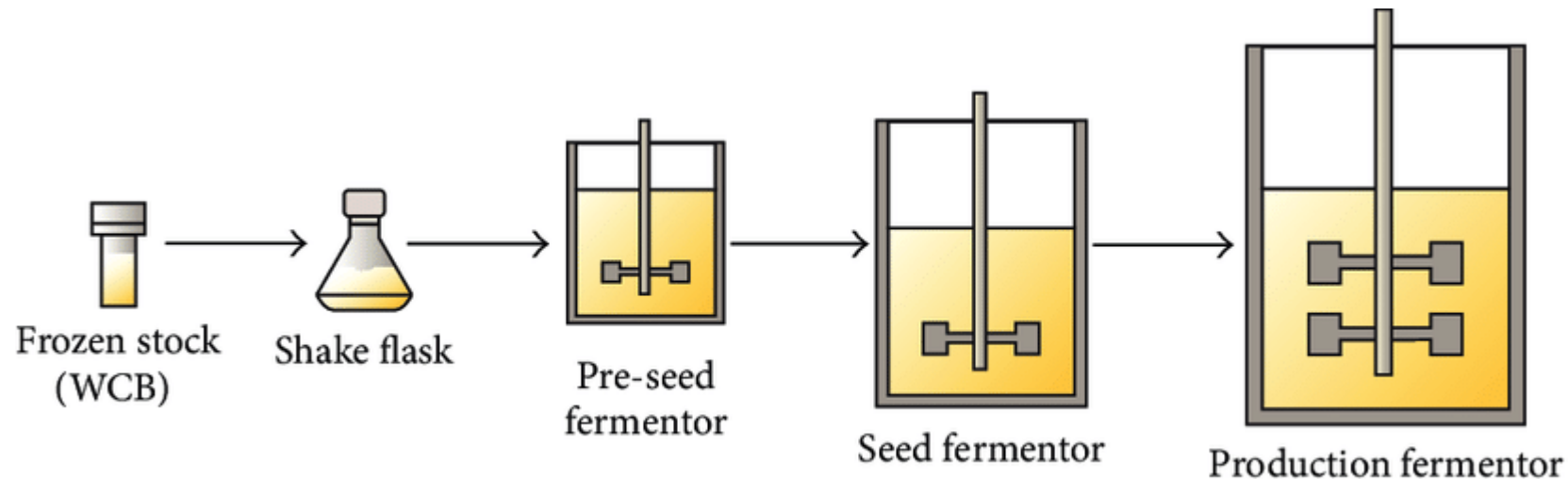
SCALE-UP

- shake flasks – up to 1L (uncontrolled conditions)
- laboratory fermentor – up to 10L (sterilized whole with medium, tubes, filters...)
- pilot scale – hundreds of L
- industrial bioreactor – thousands of L (sterilized with steam through pipes)



MANUFACTURE

- a cell line is established from a single clone and is used to make-up the master cell bank (MCB)
- MCB must be characterized and tested for contaminants (bacteria, fungi, mycoplasmas, viruses)
- cells from MCB are expanded to form the working cell bank (WCB), which is characterized for cell viability prior to use in the manufacturing process

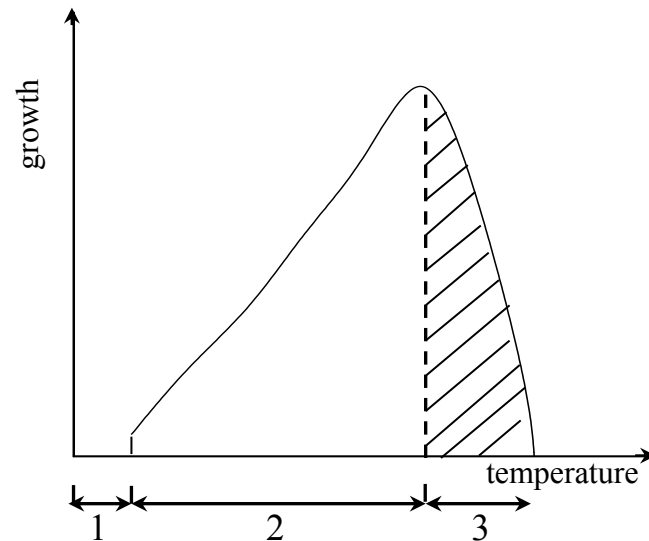


CONDITIONS TO CONTROL

- factors influencing the growth of microorganisms and production of metabolites
 - temperature
 - concentration of oxygen
 - pH
 - pressure
 - extracellular concentration of substances and water
 - agitation
- production medium

TEMPERATURE

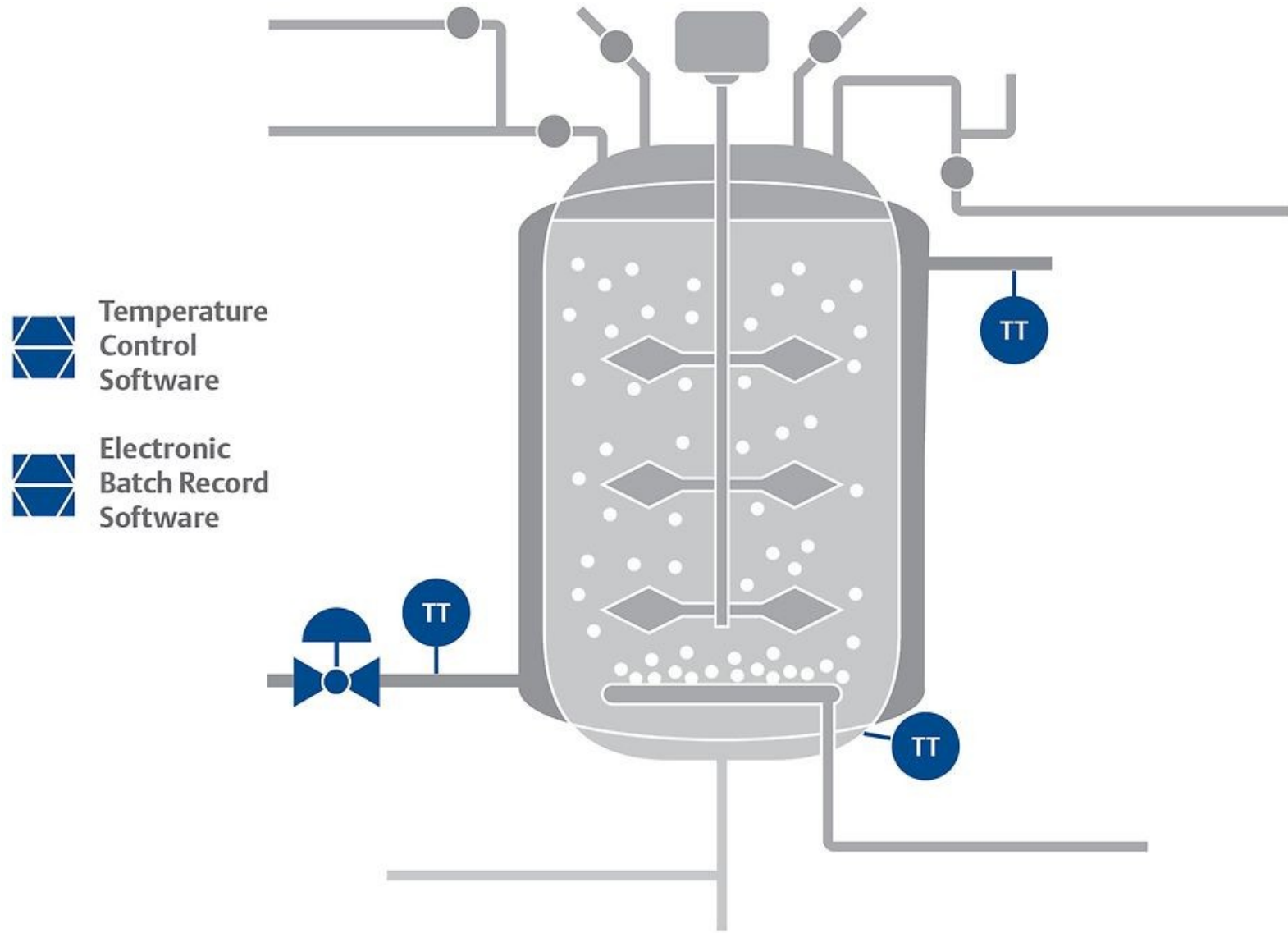
- psychrophiles
- mesophiles – *E. coli* (5 to 40°C)
- thermophiles



- $\uparrow t = \uparrow$ growth and synthesis of metabolites
 - above 45°C proteins losing 3D structure
 - above 60°C half of proteins denatured
1. solidification of lipids in membranes
 2. growth is proportional to temperature
 3. denaturation of proteins

TEMPERATURE

- t measurement
 - thermometer
- t maintenance
 - thermal jacket
 - water in/out
- across all operating processes, temperature variations of as little as 1°C can limit production

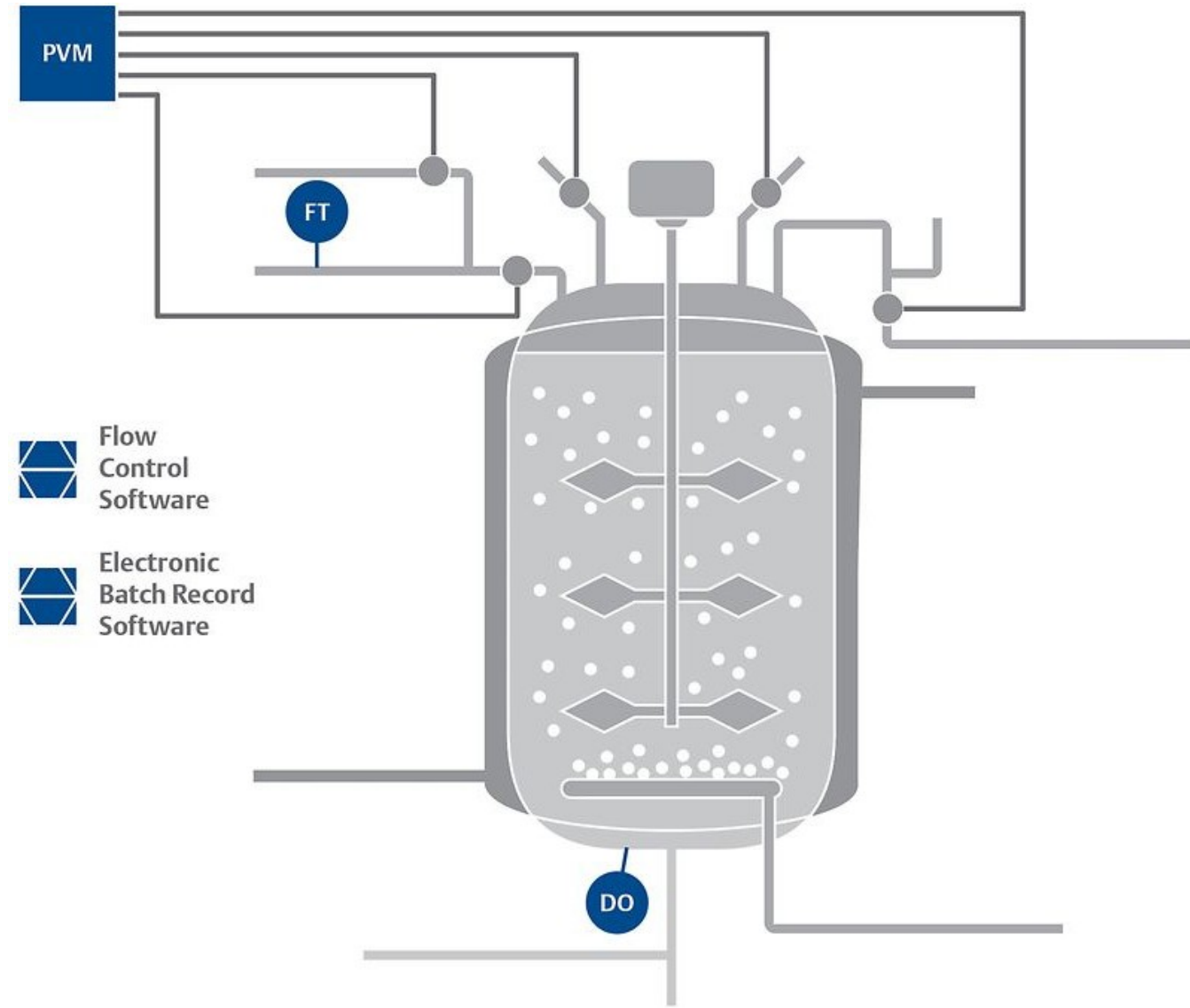


OXYGEN

- aerobic – supply of oxygen necessary
 - agitation and aeration
 - shape of cultivation flask
 - increased pressure
 - additives
- microaerophile
 - hard to maintain standard conditions
- anaerobic
 - facultative (*S. cerevisiae* +O₂ = growth and production of acids, -O₂ = ethanol)
 - obligatory – complete elimination of O₂ during cultivation is necessary; N₂ and CO₂ atmosphere

OXYGEN

- fostering the optimal growth environment within a bioreactor requires adding the right amounts of reactant gasses to a vessel to support a cell culture
- the amounts of gasses (oxygen) vary depending on the size and growth stage of a culture

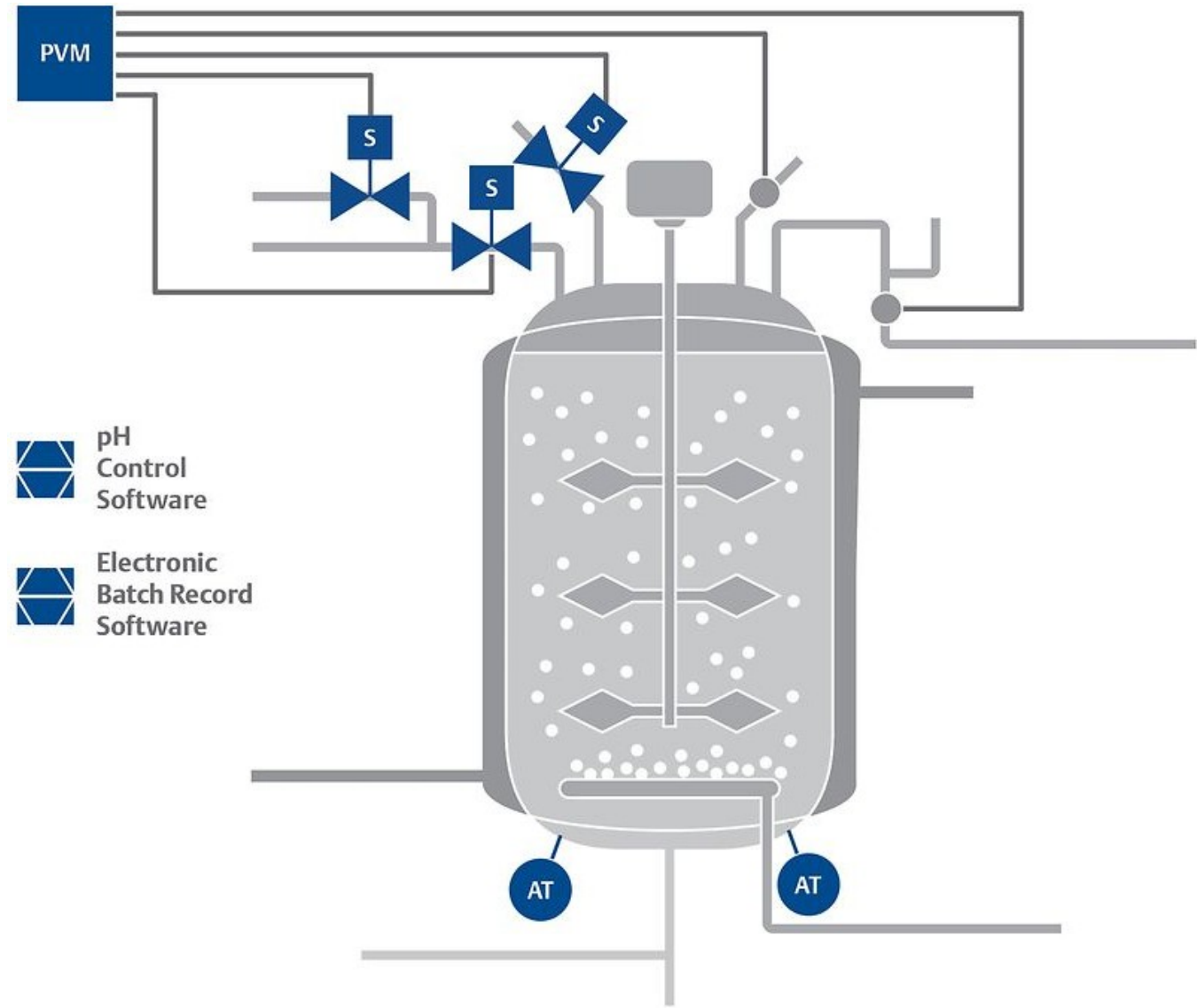


pH

- H^+ interact with proteins and lipids in the cell membrane
- if the difference between extracellular and intracellular pH increases, energetic demand on cells grow to maintain the intracellular pH
- filamentous fungi – can withstand even lower pH
- yeasts – pH usually 4 to 7
- bacteria – pH usually 4 to 9
- mammalian cells – very sensitive to pH changes
- some microorganisms have different pH optimum for growth and production of metabolites (*A. niger* growth 5-7, citric acid production 2-3, gluconic acid 5-6)

pH

- pH measurement
 - electrode
- pH maintenance
 - acid (phosphoric acid)
 - base (ammonium)
- metabolic changes in organisms and improperly calibrated sensors can result in ineffective pH control and negatively impact an operation

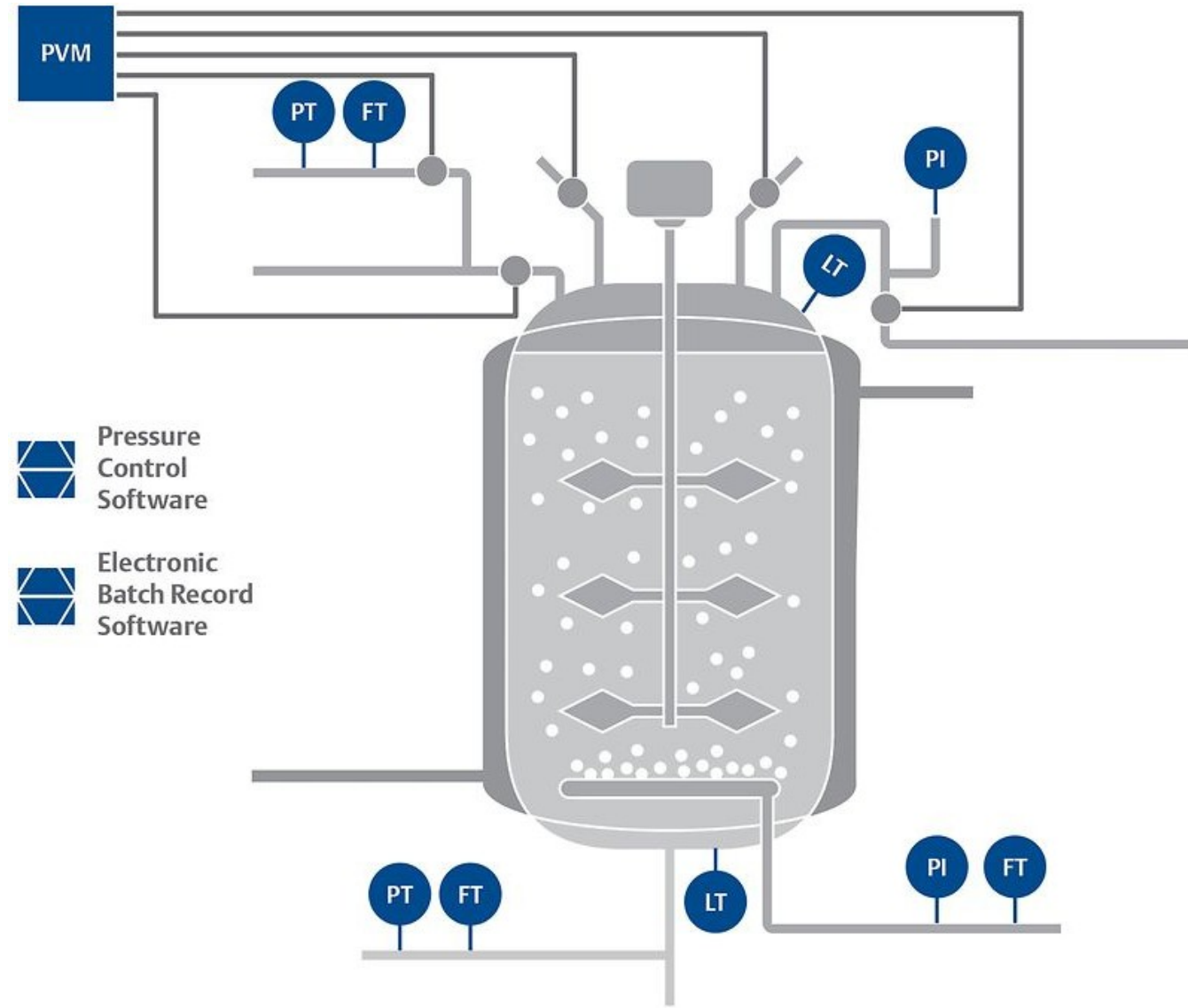


PRESSURE

- obligatory barophiles
 - they can not withstand atmospheric pressure
 - marine microorganisms found in oceans are not suitable for laboratory/industrial use
- lots of microorganisms can form spores that are resistant to high pressures and temperatures – problems with sterilization

PRESSURE

- precise control of the pressure is necessary for ensuring adequate delivery of oxygen from a gas stream to cell culture
- even slight variations in local pressures can stunt cellular growth and limit product formation



EXTRACELLULAR CONCENTRATION OF SUBSTANCES

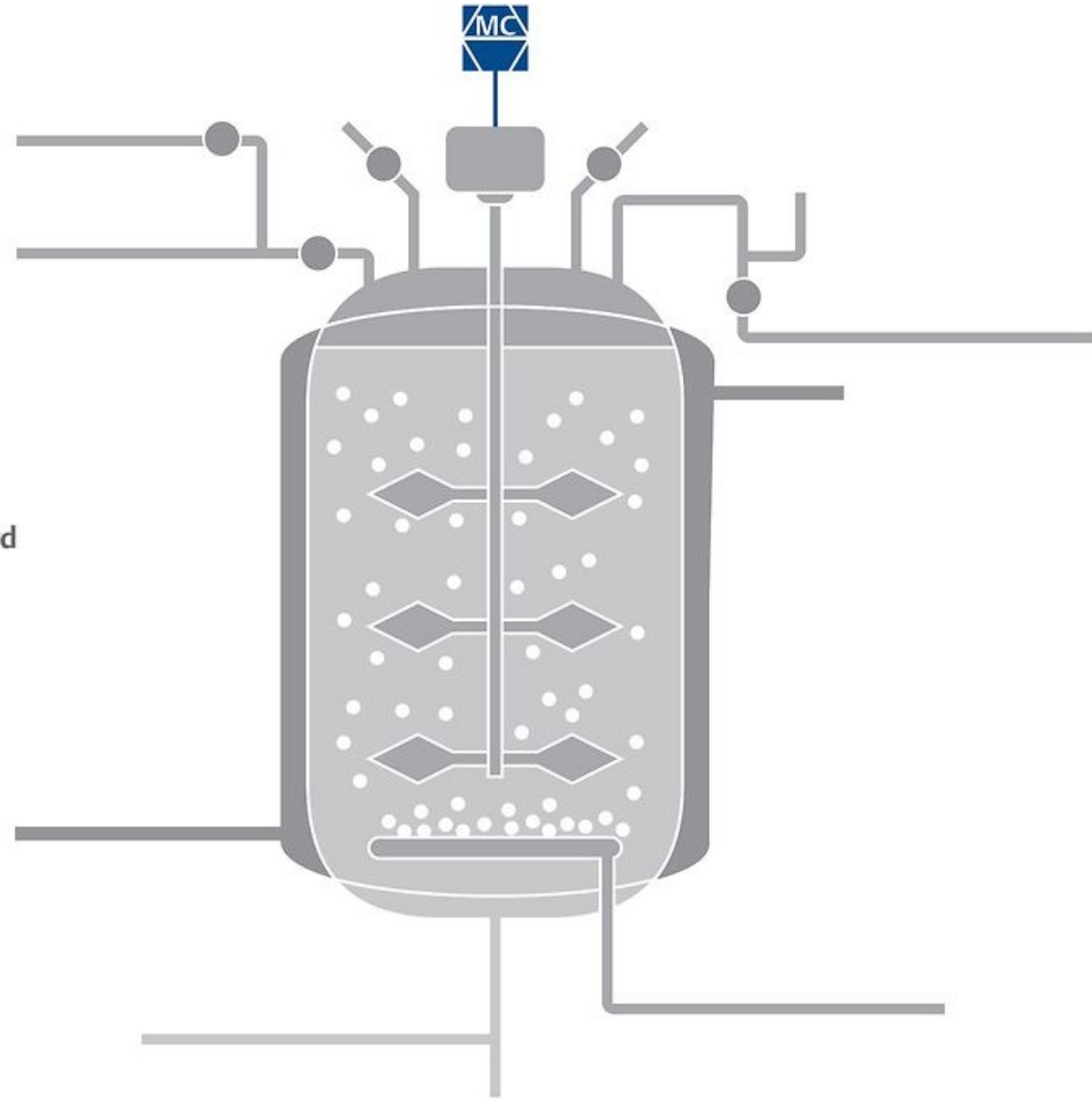
- halophiles – tollerant up to 25% of NaCl
- osmophiles – especially fungi (growth even on solid substrates like fermented soya, using only atmospheric moisture)
- very high concentration of substrates in extracellular environment
 - dehydration of cells
 - inhibition of important enzymes in cells
 - sweet wine – osmotolerant yeasts

AGITATION

- agitation and rocking processes help transfer nutrients and oxygen to a cell culture within a bioreactor
- while these mixing processes are critical to achieving optimal productivity, imprecise and ineffective machinery can lead to excessive spinning or shaking – and destroy a cell culture (filamentous fungi)

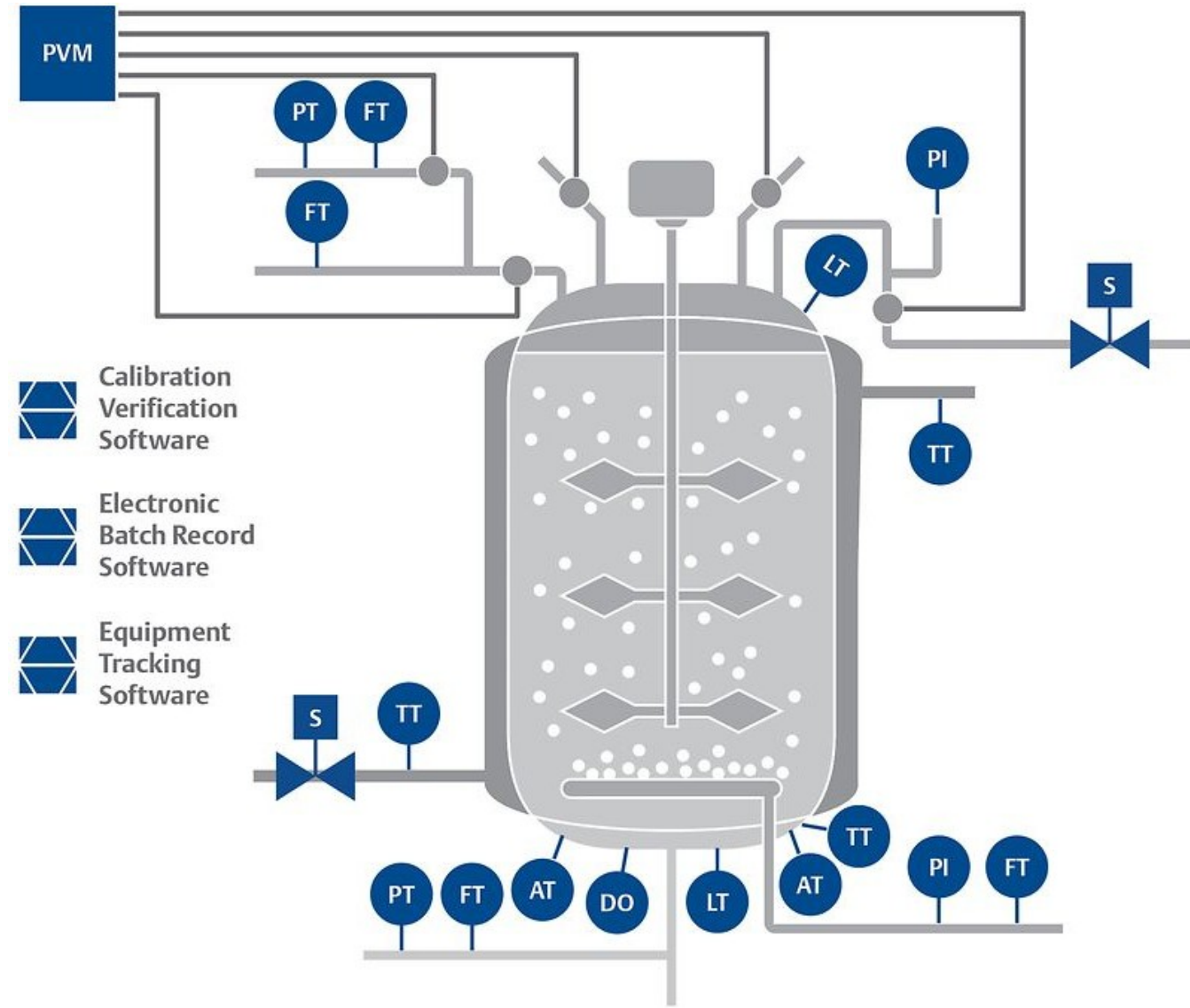


Electronic
Batch Record
Software



CALIBRATION!

- for life sciences manufacturers, calibration issues can result in deviations and quarantined batches and requires increased maintenance
- lack of traceability can result in potential compliance issues

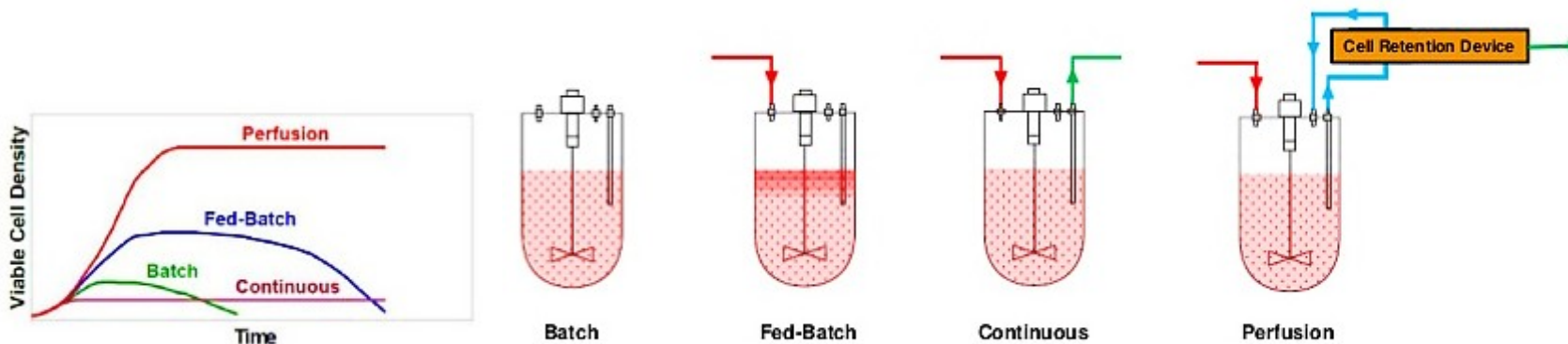


MEDIUM

- nutrition sources
 - sources of proteins, vitamins, mineral and carbohydrates
 - peptone (hydrolysed protein), tryptone (digested casein), yeast extract
- energy sources
 - sources of carbohydrates
 - glucose, glycerole
- essential minerals
 - sources of micro and macro minerals
 - present in peptone and meat extract
- buffering agents
 - maintain optimum pH
 - specific amino acids, phosphates, citrates and zwitterions
- selective agents
 - allow the growth of only specific bacteria
 - antibiotics, tellurites, azides, bile salts
- solidifying agents
 - agar plates, gelatin
- specific substances such as growth factors, enzymes may be incorporated into the medium for specific bacteria
- commercial or DIY
 - LB (Miller/Lennox/low salt)
 - minimal salt/mineral (M9)
 - Terrific Broth TB
 - SOB
 - SOC
- commercial
 - EnPresso™ B Growth System (5x more protein compared to traditional culture media)

OPERATION MODES

| Characteristics | Batch | Fed-batch | Continuous |
|-----------------------------|-------------------------------|-------------------------------|---------------------|
| Cultivation system | Closed-type | Semi-closed type | Open type |
| Addition of fresh nutrition | No | Yes | Yes |
| Volume of culture | Constant | Increases | Constant |
| Removal of wastes | No | No | Yes |
| Chance of contamination | Minimum | Intermediate | Maximum |
| Growth phase | Lag, log, stationary, decline | Lag, log, stationary, decline | Lag and log |
| Log phase | Shorter | Longer | Longest, continuous |
| Density of bacteria | Changes with time | Changes with time | Remains same |
| Product yield | Low | Medium | High |



PROCESSING

