

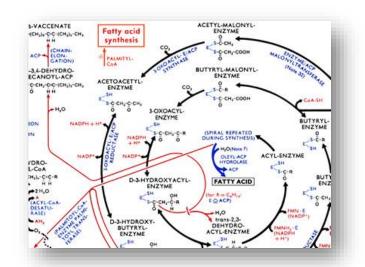
# Molecular Biotechnology in Industry

### Outline

- Enzymes and applications
- Definition of white biotechnology
- ☐ Enzyme sources
- Industrial production of proteins
- Enzyme and cells immobilization
- Examples of biocatalytic applications

### Enzymes

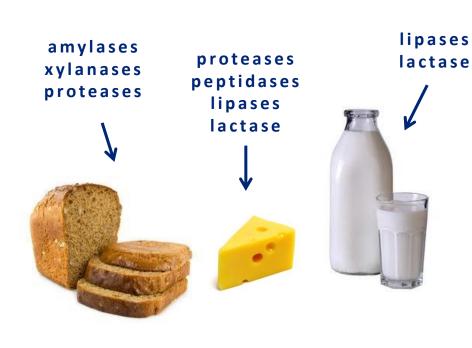
- natural catalysts (biocatalyst)
- catalyze chemical reactions in living systems





- oxidoreductases oxidation/reduction
- transferases transfer of functional groups
- hydrolases hydrolytic cleavage
- Iyases cleavage of C-C, C-N and C-O bonds
- isomerases racemization, epimerization
- ligases formation of C-C, C-Nand C-O bonds

# **Enzyme applications**











amylases glucanases arabinoxylanases proteases

pectinases



amylases proteases cellulases lipases



# **Enzyme applications**

restrictases DNA ligases polymerases





phosphatases peroxidases

amylases proteases cellulases phytases lipases





lipases nitrilases peptidases amidases aldolases

urokinases proteases alteplase



cellulases ligninase lipases

amylase cellulases catalase

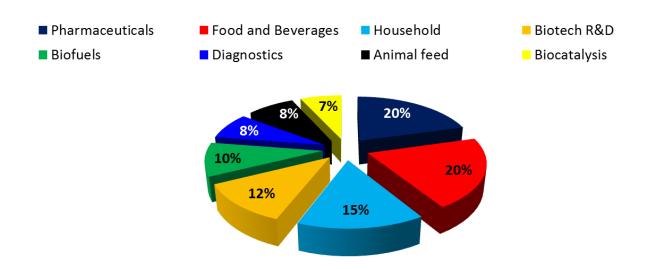




dehalogenases choline esterase peroxidases

# White (industrial) biotechnology

- biotechnology incorporated into production processes and products that involve chemical reactions - biocatalysis
- □ sustainable and environmentally-friendly industry
- provide energy efficiency, increased productivity and better safety
- uses **enzymes** and **micro-organisms** to make products and services in a wide range of industrial sectors



# Enzyme-based technologies

#### ADVANTAGES

- high catalytic efficiency
- broad substrate specifity
- high selectivity
- compatibility of each other
- reusability
- sustainability
  - produced from biomass
  - non-toxic and biodegradable
  - operate at mild conditions
  - less byproducts and wastes

#### LIMITATIONS

- cofactor requirement
- prone to inhibitions
- highest activity in water
- less stable
- ☐ low selectivity
- expensive

### Enzyme sources



- thousands years old developed empirically
- pancreas (treatment of hides), calf stomach (cheese-making)
- papaya, pineapple (meat tenderization)

Source	Enzyme	Application
Animal tissues		
Bovine and porcine pancreas	proteases (e.g., trypsine, chymotrypsine), amylases, lipases	digestive enzymes, anti-inflammatory agents, health food additives
Porcine stomach	pepsine	body fortifying agents
Liver and muscle	aldolases	fructose digestion
Porcine kidney	D-aminoacid oxidase	
Plant tissues		
Pineapple stem	bromelain (mixture of proteases)	anti-inflammatory agents, meat tenderizer
Papaya latex	papain (protease)	anti-inflammatory agents
Aspegillus	proteases, lipases, amylases, cellulases	natural food supplements, digestive enzymes

- content up to 1% enzyme of tissue weight
- less competitive compared to fermentation of microorganism
- risk of contamination with prions and viruses harmful to humans

### Enzyme sources

- wild-type microorganisms
  - enzymes from microorganisms long been safely used in food industry
  - food processing regulations strict for non-recombinant enzymes
  - microorganisms used for screening for "new" catalytic enzymes
  - screen for enzymes active at desired process conditions (e.g., pH, temperature)
- recombinant microorganisms
  - most technical enzymes produced using recombinant technology
  - when yield in wild type organism is low or desired enzyme is not in class I organism
  - bacteria, fungi and yeasts
    (e.g., E.coli, Bacillus, Aspergillus, Saccharomyces)





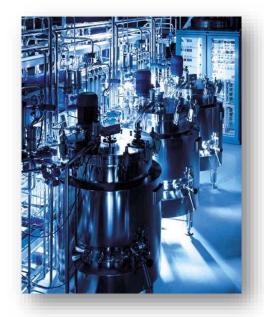


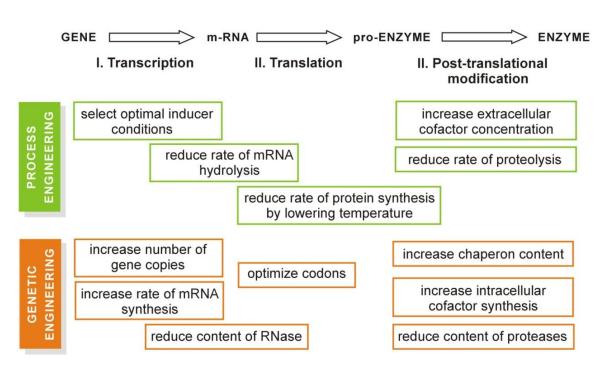


# Industrial production of proteins

#### fermentation

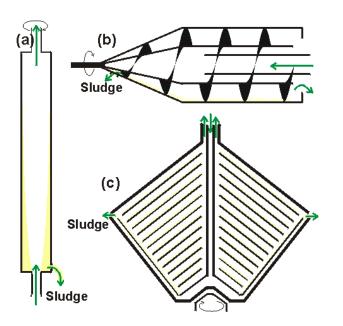
- non-recombinant and recombinant organisms
- steady and safe (class I or GRAS) organisms
- up-scale and optimization
- high cell density fermentation (50 g cell dry weight per liter)
- upper limit of protein concentration (10 g.L<sup>-1</sup>; 40% of total cell protein)



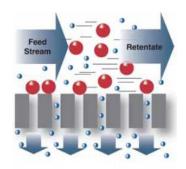


- separation and homogenization
  - dependent on application and required purity
  - technical enzymes low to moderate purity
  - proteins for therapy and diagnostics high purity

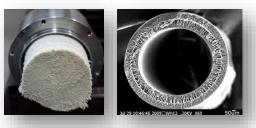
Intracellular Periplasmatic Extracellular separation of cells from medim by centrifugation or microfiltration

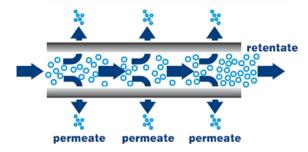


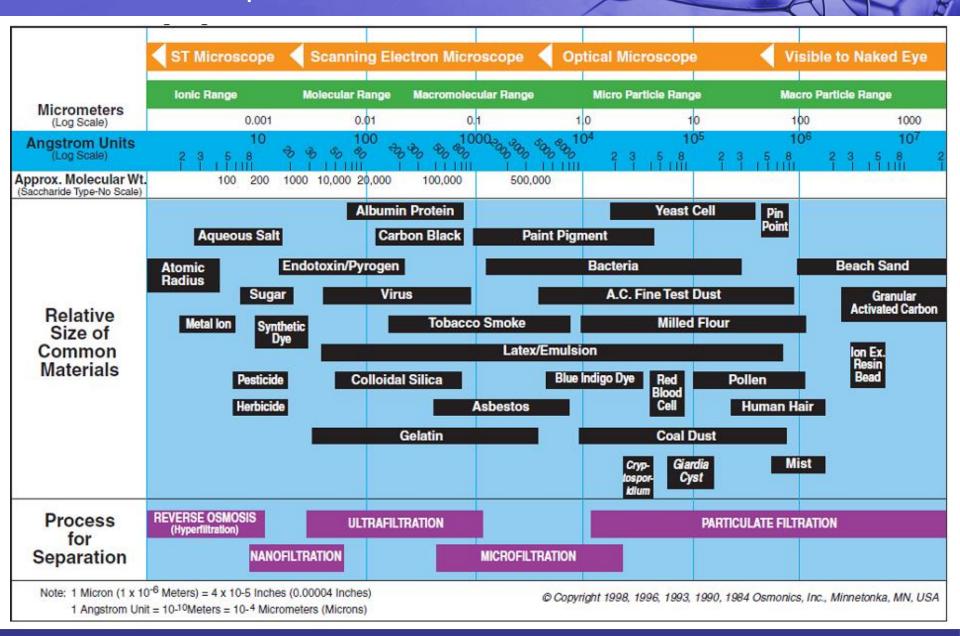




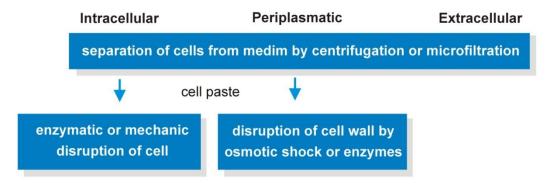








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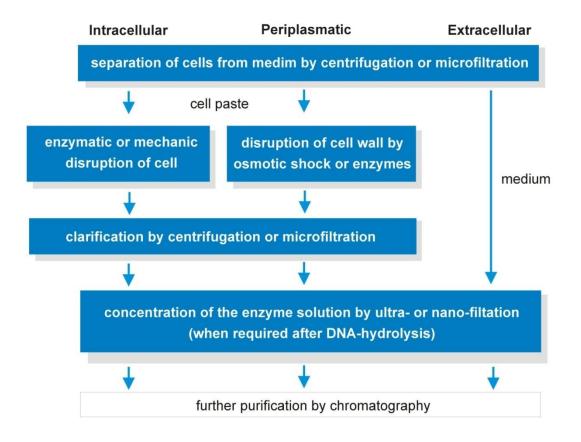
#### **MECHANICAL**

- · ultrasonic disruption cell lysis with high frequency sound
- homogenizers high pressure (1500 bar) and expansion
- freeze fracturing water crystals as abrasive
- ball mills and blenders

#### **NON-MECHANICAL**

- osmotic shock (e.g., high sucrose medium)
- chemical permeabilization (e.g., solvents, surfactants, antibiotics)
- enzymatic permeabilization (e.g., glycanases, proteases, mannase)

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- enzyme purification
  - impurities (e.g., proteins, DNA and others)
  - further purification when safety (e.g., recombinant DNA, viruses)
    or function reasons (impurities disturbing catalytic function)
  - basic knowledge of protein properties necessary

# WHAT ARE THE RELEVANT PROTEIN PROPERTIES?

- cofactors
- o pH range
- temperature stability
- methods of protein purification
  - precipitation and differential solubilization (e.g., ammonium sulfate, pH, solvents)
  - o membrane filtration
  - chromatographic methods
    (e.g., size exclusion, ion exchange, hydrophobic, metal affinity, biospecific)
- more steps -> higher purity (each step loss >10% of enzyme)

# Whole cell vs. isolated enzyme

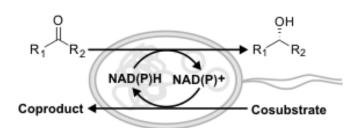


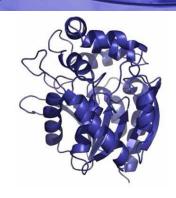
#### advantages

- allow more enzymes
- cofactor regeneration
- cheap

#### disadvantages

- side-reactions
- low tolerance to solvents
- low productivity



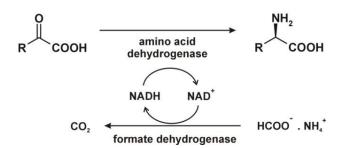


#### advantages

- smaller reactors
- less side reactions
- higher productivity

#### disadvantages

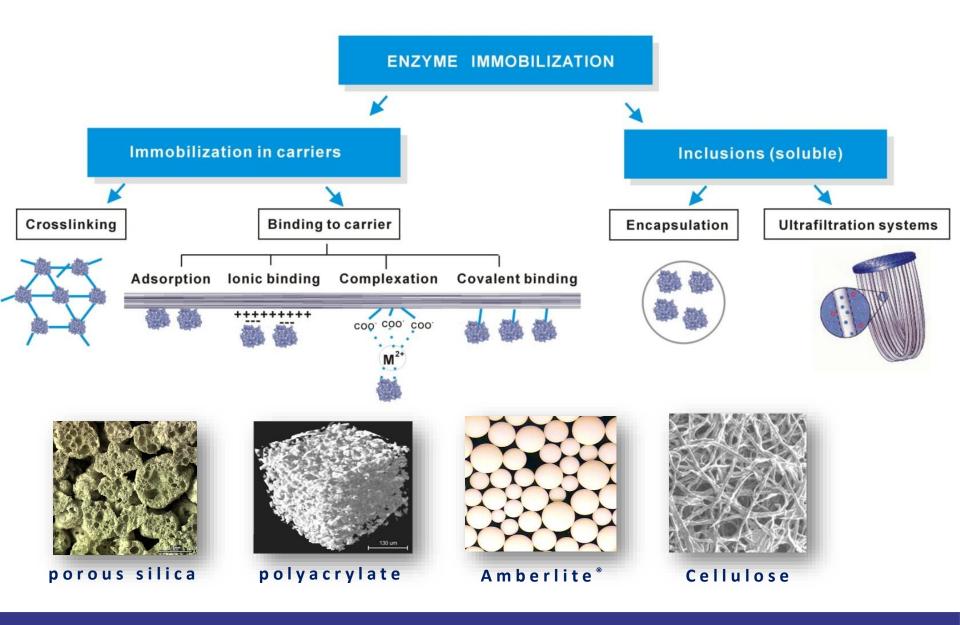
- more expensive
- addition of cofactors
- less stable outside cell



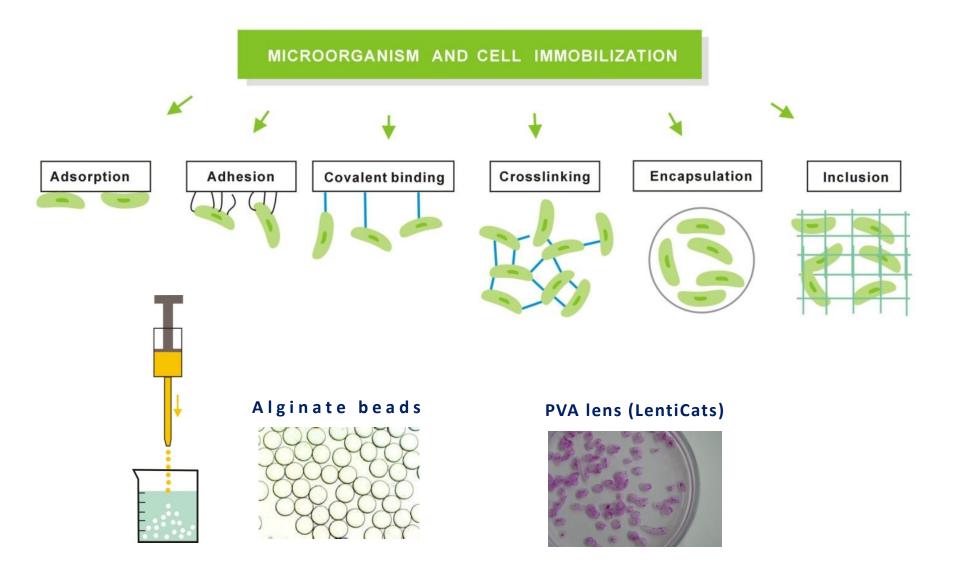
#### Immobilisation methods

- biocatalysts (enzyme or cell) limited in moving due to chemical or physical treatment
- benefits
  - stabilization by immobilization
  - easy separation of product
  - repeated use of biocatalyst
  - continuous bioprocessing
- limitations
  - expenses of carriers and immobilization
  - activity loss during immobilization
  - changes in properties of biocatalyst
  - mass transfer limitations

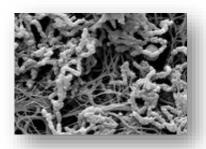
# Immobilisation of enzyme



### Immobilisation of cell



# Examples of whole cell biocatalysis



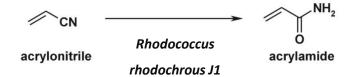
 synthesis of agrochemical intermediates by microbial hydroxylation of heteroatomics (Lonza)



 mandelic acid - urinary antiseptic, skin care cosmetics (du Pont, Nitto Chemicals, etc.)



 large-scale production of commodity chemical - acrylamide (Mitsubishi, Nitto Chemicals)



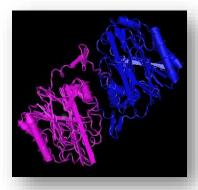
# Examples of enzyme biocatalysis



 large scale production of Aspartame, low-calorie sweetener (DSM, NutraSweet)



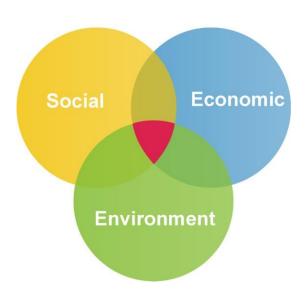
synthesis of **high fructose syrup** from corn starch (10 million tons per year)



synthesis of **atorvastatin, Lipitor**®, intermediate (Pfizer - sales since 1996 exceed US\$ 150 billion)

#### Let's make world better

- □ sustainable and environmentally-friendly industry
- □ biomass rather than traditional petrochemicals
- energy efficient, increased productivity and better safety











# Reading

- ☐ Enzymes at work (Novozymes, Denmark)
  - 1. Why use enzymes for industrial processes?
  - 2. The nature of enzymes
  - 3. Industrial enzyme production

