

بسم الله الرحمن الرحيم



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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



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جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

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L-Asparaginase from yeast and its potential as anti-cancer: optimization of production, purification, and medical applications

THESIS

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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

قَالُوا سُبْحَانَكَ لَا
عِلْمَ لَنَا إِلَّا مَا عَلَّمْتَنَا
إِنَّكَ أَنْتَ الْعَلِيمُ الْحَكِيمُ

(سورة البقرة: الآية ٣٢)

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<u>Contents</u>	
Contents	Page
List of Tables	I-III
List of Figures	IV-VII
List of Abbreviations	VIII-X
1. Introduction	1-4
Aim of work	5
Abstract	6-8
2. Review of literature	9
2.1. Enzymes	9
2.2. Historical background of L-asparaginase	9-10
2.3. Mechanism of action of L-asparaginase	10
2.4. Sources of L-asparaginase	10
2.4.1. Bacteria as a source of L-asparaginase	10
2.4.2. Fungi as a source of L-asparaginase	11
2.4.3. Yeast as a source of L-asparaginase	12
2.4.4. Actinobacteria as a source of L-asparaginase	12
2.4.5. Algae as a source of L-asparaginase	13
2.4.6. Plants as a source of L-asparaginase	13
2.5. Industrial production of L-asparaginase	13
2.5.1. Production of L-asparaginase using submerged fermentation (SmF)	14
2.5.1. Production of L-asparaginase using submerged fermentation (SmF)	15
2.6. Purification of L-asparaginase	17-19
2.7. Molecular weight of the purified L-asparaginases	20
2.8. Kinetic parameters of the microbial L-asparaginase	21
2.9. Characterization of the purified L-asparaginase	22
2.9.1. Effect of pH on the purified L-asparaginase	22
2.9.2. Effect of temperature on the purified L-asparaginase	22
2.9.3. Effect of the effector molecules on the purified L-asparaginase	23
2.10. Immobilization of L-asparaginase	25-26
2.11. Applications of L-asparaginase	27
2.11.1. Role of L-asparaginase as a therapeutic agent	27
2.11.1.1. Role of L-asparaginase in the treatment of ALL	27
2.11.1.2. Pharmaceutical mechanism of L-asparaginase in the treatment of ALL	28
2.11.2. Role of L-asparaginase in food industry	29
2.11.3. Role of L-asparaginase in development of biosensors	29

2.11.4. Role of L-asparaginase in amino acids metabolism	۳۰
2.11.5. Role of L-asparaginase as anti-oxidant agent	۳۱
2.11.6. L-Asparaginase in the commercial market	۳۱
3. Materials and Methods	۳۲
3.1. Materials	۳۲
3.1.1. Microorganisms	۳۲
3.1.2. Chemicals and buffers	۳۲
3.1.3. Tissue Culture Materials	32-34
3.1.4. Media	۳۴
3.1.4.1. Isolation medium	۳۴
3.1.4.2. Screening medium	۳۴
3.1.4.3. Corn meal agar (CMA) medium	۳۴
3.1.4.4. Fermentation media	۳۵
3.2. Methods	۳۶
3.2.1. Isolation of yeast isolates from different samples	۳۶
3.2.1.1. Isolation of yeast isolates from yoghurt, soil, and honey samples	۳۶
3.2.1.2. Isolation from sugar-cane bagasse sample	۳۶
3.2.1.3. Isolation from banana peel sample	۳۶
3.2.1.4. Isolation from grape sample	۳۶
3.2.2. Maintenance of yeast isolates	۳۷
3.2.3. Determination of the pathogenicity of the yeast isolates	۳۷
3.2.3.1. Growth of the yeast isolates at 37°C	۳۷
3.2.3.2. Blood agar assay	۳۷
3.2.4. Qualitative assay of L-asparaginase	۳۸
3.2.5. Inoculum preparation and submerged fermentation	۳۸
3.2.6. Quantitative assay of L-asparaginase	38-39
3.2.7. Determination of pH	۳۹
3.2.8. Determination of protein content	۳۹
3.2.9. Identification of yeast isolates	۴۰
3.2.9.1. Morphological identification	۴۰
3.2.9.1.1. Corn meal agar description	۴۰
3.2.9.2. Molecular identification of the most potent yeast isolate isolated from banana peel	40-41
3.2.9.3. Identification of other yeast isolates using Vitek 2 system	41-42
3.2.10. Optimization of the fermentation medium for the production of L-asparaginase by <i>Kodamaea ohmeri</i> ANOMY using the classical one factor-at-a time method (OFAT)	۴۳
3.2.11. Optimization of the physical factors for the production of L-asparaginase by <i>Kodamaea ohmeri</i> ANOMY using (OFAT) method	۴۳

3.2.11.1. Inoculum age	٤٤
3.2.11.2. Incubation temperature	٤٤
3.2.11.3. Agitation speed	٤٤
3.2.12. Optimization of the production of L-asparaginase by <i>Kodamaea ohmeri</i> ANOMY using experimental statistical analysis design	٤٥
3.2.12.1. Plackett-Burman design	45-46
3.2.12.2. Box-Behnken design	46-47
3.2.12.3. Validation of the experimental model	٤٧
3.2.13. Statistical analysis	٤٧
3.2.14. Purification of L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY	٤٩
3.2.14.1. Ammonium sulfate Fractionation\ dialysis	٤٩
3.2.14.2. Gel filtration chromatography using Sephadex G-100	٥٠
3.2.15. Determination of the molecular weight of the purified L-asparaginase by SDS-PAGE (sodium dodecyl sulfate polyacrylamide gel electrophoresis)	٥٠
3.2.15.1. Preparations	٥٠
3.2.15.2. Procedure	٥١
3.2.16. Immobilization of the purified L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY	٥٢
3.2.16.1. Preparation of the carriers used for immobilization of L-asparaginase	٥٢
3.2.16.1.1. Covalent binding of L-asparaginase onto the activated gel beads	٥٢
3.2.16.1.2. Entrapment immobilization of L-asparaginase into the gel beads	٥٢
3.2.16.2. Operational stability of the immobilized L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY	٥٣
3.2.16.3. Improvement of gel beads of the optimum carrier	٥٥
3.2.16.3.1. Effect of different gel beads sizes on the activity of the immobilized L-asparaginase	٥٥
3.2.16.3.2. Effect of the addition of Mg^{2+} to the optimum carrier gel beads on the activity of the immobilized L-asparaginase	٥٥
3.2.17. Physico-chemical characterization of the purified L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY	٥٥
3.2.17.1. Effect of various metal ions on the activity of the purified L-asparaginase	٥٥
3.2.17.2. Effect of various inhibitors/activators on the activity of the purified L-asparaginase	٥٥
3.2.17.3. Effect of pH on the activity of the purified free and	٥٦

immobilized L-asparaginase	
3.2.17.4. Effect of temperature on the activity of the purified free and immobilized L-asparaginase	๐๖
3.2.17.5. Determination of the kinetic parameters (K_m and V_{max}) of the purified L-asparaginase	๐๖
3.2.18. Assessment of the anti-cancer activity of the purified L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY	๐๖
3.2.18.1. Cell culture propagation method	๐๗
3.2.18.2. Cell culture preparation for the anticancer assay	๐๗
3.2.18.3. The anticancer assay	๐๗
4. Result	๐๙
4.1. Isolation of yeast from different samples	๐๙
4.2. Determination of the pathogenicity of the yeast isolates	๐๙
4.3. Qualitative assay of L-asparaginase	๖๐
4.4. Quantitative assay of L-asparaginase	๖๒
4.5. Identification of the yeast isolates	๖๓
4.5.1. CMA description	๖๓
4.5.2. Molecular identification of the most potent yeast isolate from banana peel	๖๔
4.5.3. Identification of other yeast isolates using Vitek 2 system	๖๗
4.6. Choosing the optimum fermentation medium for the production of L-asparaginase by <i>Kodamaea ohmeri</i> ANOMY	๖๙
4.7. Optimization of the L-asparagine Fermentation medium for the production of L-asparaginase by <i>Kodamaea ohmeri</i> ANOMY using the OFAT method	๗๐
4.8. Optimization of the physical factors for the production of L-asparaginase by <i>Kodamaea ohmeri</i> ANOMY	๗๒
4. 8.1. Inoculum age	๗๒
4.8.2. Incubation temperature	๗๓
4.8.3. Agitation speed	๗๔
4.9. Statistical optimization of the production of L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY	๗๖
4.9.1. Plackett-Burman design (PBD)	๗๖
4.9.2. Box-benhken design (BBD)	๘๓
4.9.3. Optimization of the production of L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY using the desirability function	๙๑
4.9.4. Validation of the optimized medium components for L-asparaginase production	๙๒
4.10. Purification of L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY	๙๓
4.10.1. Ammonium sulfate Fractionation	๙๓

4.10.2. Gel filtration chromatography using a Sephadex G-100 column	93
4.11. Determination of the molecular weight of the purified L-asparaginase	95
4.12. Immobilization of the purified L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY	96
4.12.1. Operational stability of the immobilized L-asparaginase	96
4.12.2. Improvement of the optimum carrier	98
4.12.2.1. Effect of different gel bead sizes on the activity of the immobilized L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY	98
4.12.2.2. Effect of the addition of Mg^{2+} to the gel beads of the Alg. carrier on the activity of the immobilized L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY	100
4.13. Physico-chemical Characterization of the purified L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY	101
4.13.1. Effect of various metal ions on the activity of the purified L-asparaginase	101
4.13.2. Effect of different inhibitors and/or activators on the activity of the purified L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY	103
4.13.3. Effect of pH on the activity of the purified free and immobilized L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY	105
4.13.4. Effect of temperature on the activity of the purified free and immobilized L-asparaginase	108
4.14. Determination of the kinetic parameters (K_m and V_{max}) of the purified L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY	111
4.15. Assessment of the anti-cancer activity of the purified L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY	112
5. Discussion	114-135
Summary	136-140
References	141-167
Appendices	168-184

List of Tables

Table, (1)	Bacterial sources of L-asparaginase
Table, (2)	Fungal sources of L-asparaginase
Table, (3)	Yeast sources of L-asparaginase
Table, (4)	Actinobacterial sources of L-asparaginase
Table, (5)	Plant sources of L-asparaginase.
Table, (6)	Production of L-asparaginase from different microbes using submerged fermentation
Table, (7)	Production of L-asparaginase from different microbes using solid-state fermentation
Table, (8)	Different techniques applied for the purification of L-asparaginase from different microbial sources
Table, (9)	Molecular weight of the purified L-asparaginases from different microbial sources
Table, (10)	kinetic properties of the purified L-asparaginase from different microbial sources
Table, (11)	Temperature and pH optima for the purified L-asparaginase from different microbial sources
Table, (12)	Effect of different effector molecules on the purified L-asparaginase from different microbial sources
Table, (13)	Factors under investigation and their values for the statistical optimization of L-asparaginase production by <i>Kodamaea ohmeri</i> ANOMY using the Plackett-Burman design (PBD)
Table, (14)	Experimental trials designed using the Box-Behnken design (BBD) showed the most significant factors affecting the production of L-asparaginase and their values
Table, (15)	The composition and immobilization method of each carrier used for the immobilization of L-asparaginase
Table, (16)	Isolation source and number of yeast isolates obtained from each source
Table, (17)	Isolation sources, isolates code, and diameter of pink zones of the twenty yeast isolates assayed for the

	qualitative production of L-asparaginase
Table, (18)	Final pH, microbial growth, and L-asparaginase specific activity of the sixteen yeast isolates after 72 h of incubation
Table, (19)	Final pH, microbial growth, and L-asparaginase specific activity of <i>Kodamaea ohmeri</i> ANOMY inoculated in the ten different fermentation media after 72 h of incubation
Table, (20)	Final pH, microbial growth, and L-asparaginase specific activity of <i>Kodamaea ohmeri</i> ANOMY inoculated in the five different fermentation media after 72 h of incubation
Table, (21)	Effect of the inoculum age on the production of L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY
Table, (22)	Effect of the incubation temperature on the production of L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY
Table, (23)	Effect of the agitation speed on the production of L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY
Table, (24)	The recorded response (L-asparaginase specific activity) for the statistical optimization of L-asparaginase production by <i>Kodamaea ohmeri</i> ANOMY using the Plackett-Burman design (PBD)
Table, (25)	Analysis of Variance (ANOVA) for a linear model to detect the effect of the independent variables on L-asparaginase specific activity
Table, (26)	The recorded response (L-asparaginase specific activity) for the statistical optimization of L-asparaginase production by <i>Kodamaea ohmeri</i> ANOMY using the Box-Behnken design (BBD)
Table, (27)	Analysis of Variance values for the quadratic regression model obtained from the Box-Behnken design (BBD) for L-asparaginase specific activity
Table, (28)	Ammonium sulfate precipitation of L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY
Table, (29)	Summary of the purification steps of L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY

Table, (30)	L-Asparaginase activity and operational stability of the twenty-eight carriers assayed for the immobilization of L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY
Table, (31)	Effect of different sizes of gel beads on the activity of the immobilized L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY
Table, (32)	Effect of the addition of Mg^{2+} to the gel beads of Alg. carrier on the activity of the immobilized L-asparaginase
Table, (33)	Effect of various metal ions on the activity of the purified L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY
Table, (34)	Effect of the different inhibitors/activators on the activity of the purified L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY
Table, (35)	Effect of pH on the activity of the purified free and immobilized L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY
Table, (36)	Effect of temperature on the activity of the purified free and immobilized L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY
Table, (37)	Anticancer activity of the purified L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY against HepG-2 Cells, MCF-7 Cells, and HCT-116 Cells

List of figures

Fig. (1)	Mechanism of action of L-asparaginase
Fig. (2)	Schematic demonstration for the industrial production of the microbial L-asparaginase
Fig. (3)	Different carrier matrices employed for the immobilization of L-asparaginase
Fig. (4)	Anti-cancer action of L-asparaginase
Fig. (5)	(A) Formation of acrylamide in food product. (B) Prevention of acrylamide formation <i>via</i> L-asparaginase which converted L-asparagine to aspartate
Fig. (6)	Blood agar assay for the yeast isolates. (A) Control. (B) Yeast isolate viewed with incident light: No obvious blood hemolysis
Fig. (7)	Qualitative assay of L-asparaginase. (A) Negative control. (B) Positive control. (C) Pink zone surrounding the yeast colonies indicated the production of L-asparaginase
Fig. (8)	Morphological identification of the yeast isolates. (a) <i>Kodamaea ohmeri</i> (b) <i>Candida krusei</i> (c) <i>Candida tropicalis</i> (d) <i>Candida famata</i> (e) <i>Cryptococcus laurentii</i> (f) <i>Candida guilliermondii</i>
Fig. (9)	Phylogenetic tree showing the relationship between the new yeast isolate and its closest relatives based on the analysis of nuclear large subunit (26S) rDNA partial sequences
Fig. (10)	Specific activity of L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY inoculated in the ten different fermentation media after 72 h of incubation
Fig. (11)	Specific activity of L-asparaginase of <i>Kodamaea ohmeri</i> ANOMY inoculated in the five different fermentation media after 72 h of incubation
Fig. (12)	Effect of the inoculum age on the production of L-asparaginase from <i>Kodamaea ohmeri</i> ANOMY
Fig.	Effect of the incubation temperature on the production of