Effect of Some Compounds on the α- Amylase Isoenzymes Activity purified from Abena-48 Wheat Flour Treated by *Tribolium Confusum*

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Received 24/3/2004

Accepted 15/12/2004

الخلاصة

Tribolim تم تنقية أنزيم α – اميليز من طحين الحنطة ابينا – 48 المعامل بالحشوة α تنقية أنزيم α باستخدام المعاملة المعاملة المعاملة السيرارية ، الترسيب بكبريستات الأمونيوم، الفسرر الغشائي وكروماتوكر امينيا التبادل الايسوني DEAE سيلسيلوز . تسم فصل خمس متناظرات للأنزيم α ، α ، α المعاملة المعاملة المعاملة المعاملة المعاملة وكروماتوكر المينيا التبادل الايسوني وغيل التوالي ، وبفعالية نوعيسة مقدار ها 105120 ، 97333 ، 67384 ، 97333 وحدة إنزيمية / ملغم بروتين على التوالي مقارنة بالإنزيم الخام .

تم در اسة تأثير بعض المثبطات و المنشطات على فعالية متناظرات α – أميليز 1 ، 11 ، 1

ABSTRACT

α- amylase was purified from Abena - 48 wheat flour treated by Tribolium confusum using heat treatment, ammonium precipitation (NH4)₂SO₄, dialysis and anion exchanger chromatography DEAE-cellulose. Five isoenzymes were optained I, II, III, IV & V with elution volume of 30, 30, 40, 40, & 20 ml respectively, and with specific activity of 105120, 97333, 67384, 75703 & 85800 mu/mg protein respectively compared with the crude enzyme. Effects of some inhibitors and activators on the α - amylase isoenzymes activity were studied. Phenyl hydrazine showed an inhibitory effect between (66.7-77.8)%, EDTA showed an inhibitory effect between (29.6-96.5)%, while the hydrochloric acid showed and inhibitory effect between (49.6-70.0)%. Heavy metal ions showed a different inhibitory effects on the α - amylase isoenzymes activity Cu⁺² showed an inhibitory effect between (8.5-46.1)%, while Fe+2 showed an inhibitory effect between (4.8-57.6)%. No inhibitory effect was shown for iodoacetamide on the α - amylase isoenzymes activity, and insignificant inhibitory effect was shown with Triglycerate.

Calcium and chloride ions showed activitory effects on the α - amylase isoenzymes activity I, II, III, IV & V. Ca⁺² showed an activitory effect between (37.2-85.2)%, while Cl showed an activitory effect between (31.0-91.1)%.

INTRODUCTION

The α - amylase (EC: 3.2.1.1.) is one of the hydrolytic enzymes, it has ability to split polysaccharides α -1 \rightarrow 4 linkage and form dextrins, maltose and glucose molecules (1). α - amylase is wide distribution in plants and animals (2), wheat and wheat flour α - amylase is an important enzyme in affecting the quality of wheat (3). α - amylase activity increases as a result of the insects which attacked the stored grains and its product and then cause a high damage of the commercial value (4). *Tribolium confusum* is one of the important insects that increased the α - amylase activity (5). Special peptides and proteins are used as α - amylase inhibitors. Tendamistat is a proteinaceous inhibitor of α - amylase activity (6,7). Cyclic hexapeptides and cyclic tetrapeptides are another types of α -amylase inhibitors (8), because of the difficulties to obtain such compounds so we study the effect of other compounds that affected α -amylase activity.

MATERIALS AND METHODS

Abena-48 wheat flour obtained from Mosul-flour factory. The adult *Tribolium confusum* had been taken from Mosul-flour factory and incubated at specific conditions of 27c⁰ and 70% humidity for 4 weeks.

Assay of α- amylase:

 α -amylase activity of the extracts was determined by dinitro-salicylic acid method of Bendelow. The standard curve of maltose was determined by Nelson's colorimetric method of Bendelow (9) using aseries concentrations of maltose. The unit of the activity is (mu) which defined as the number of micromoles of $\alpha(1 \longrightarrow 4)$ glycosidic bonds hydrolyzed per minute.

Protein determination:

Protein in α - amylase extracts and isoenzymes were determined by the modified lowry method (10).

Purification of α - amylase:

 α -amylase has been extracted and purified as described in (11) with some modification. Sixty grams of treated wheat flour was stirred with 125ml of 0.05M calcium acetate buffer containing 0.1M calcium chloride for two hours at 4c°. The slurry was centrifuged at 9500g for 10 min., the supernatant was filtrated, and heated at 60c° for 15 min at pH 6.6 to inactivate β -amylase, then cooled in an ice bath, and centrifuged at 5000g. The filtrate dialyzed overnight against 0.2% calcium acetate. The dialysate fraction was loaded on DEAE-Cellulose column (2.5 × 40cm) with 0.05M calcium acetate buffer, 10ml fraction collected every 10 min.

α -amylase effectors:

Phenyl hydrazine, EDTA, HCl, CuSO₄, FeSO₄, Iodoacetamide, Tristearin, Cl and Ca⁺², each at 0.6 g/l concentration, were used for inhibition and activation studies. α-Amylase isoenzymes I,II,III,IV&V were preincubated with one or other of these inhibitors or activators for 30 min. at 37c° using the starch as substrate. The enzymatic activity was assayed using Bendelow method (9).

RESULTS

α-Amylase purification:

The results in table (1) showed that the specific activity of crude α -amylase in wheat flour treated with *Tribolium confusum* was 21994mu/mg protein, and the activity after heat treatment was

27186mu/mg protein. Fig. (1) showed the elution profile obtained by purification of α - amylase from abena -48 wheat flour treated with insect using DEAE-Cellulose. Five peaks were obtained, I, II, III, IV & V with elution volume of (30-50), (70-90), (120-150), (170-200) and (220-230) ml respectively, and with respective specific activity of 105120, 97333, 67384, 75703 and 85800 mu/mg protein. The purification folds were 4.78, 4.43, 3.06, 3.44 and 3.90 respectively compared with the crude enzyme (table 1).

Effect of inhibitors:

Inhibitors in table (2), each with 0.6 g/l concentration, showed a different effects on the α- amylase isoenzymes I, II, III, IV & V. Phenyl hydrazine inhibited the isoenzymes activity by 73.5%, 75.7% 69.1%, 66.7%, and 77.8% respectively. EDTA inhibited the isoenzymes activity by 57.6, 96.5, 33.5, 53.7% and 29.6% respectively. HCl showed an inhibitory effect of 70.0%, 62.3%, 49.6%, 54.4% and 64.2% respectively. The heavy metal Cu+² showed an inhibitory effect of 35.7%, 31.5%, 8.4%, 46.1% and 29.6% for isoenzymes I, II, III, IV&V respectively, (table 2). while Fe+² inhibited the isoenzymes activity I, II, III, IV, V by 57.6%, 37.7%, 4.8%, 38.9% and 49.0% respectively.

On the other hand, Iodoacetamide and Triglycerate showed a slightly inhibitory effect on the isoenzymes activity. Iodoacetamide inhibited the isoenzymes I, IV&V by 7.2%, 23.5%, and 3.5% respectively, while had no effect on the II&III isoenzymes activity Triglycerate inhibited the isoenzymes I, II, III, IV, & V by 7.6%, 19.2%, 4.8%, 12.6% and 26.9% respectively (table 2).

Effect of activators:

The results in table (3) showed that chloride ion activated the α -amylase isoenzymes I, II, III, IV, & V by 50.3%, 56.9%, 91.1%, 31.0% and 75.4% respectively, while calcium ion showed an activitory effect of 56.6%, 37.2%, 85.2%, 60.6% and 58.8% respectively.

DISCUSSION

There were evidences that α - amylase had a high activity in abena wheat flour (12,13) and *Tribolium Confusum* cause an increasing in the α -amylase activity of abena - zero wheat flour (5) Now α - amylase activity was purified from abena -48 using extraction, heat treatment ammonium sulphate precipitation, dialysis, and ion exchange chromategraphy. In crude extract, α - amylase activity was 21994mu/mg protein (table 1). α -amylase was stable to heat, and heat treatment step was advantgeous in removing amounts of contaminating proteins such as β -amylase and

Figure (1):Elution profile of α- amylase abena-48 wheat flour treated With Tribolium Confusum DEAD-Cellulose

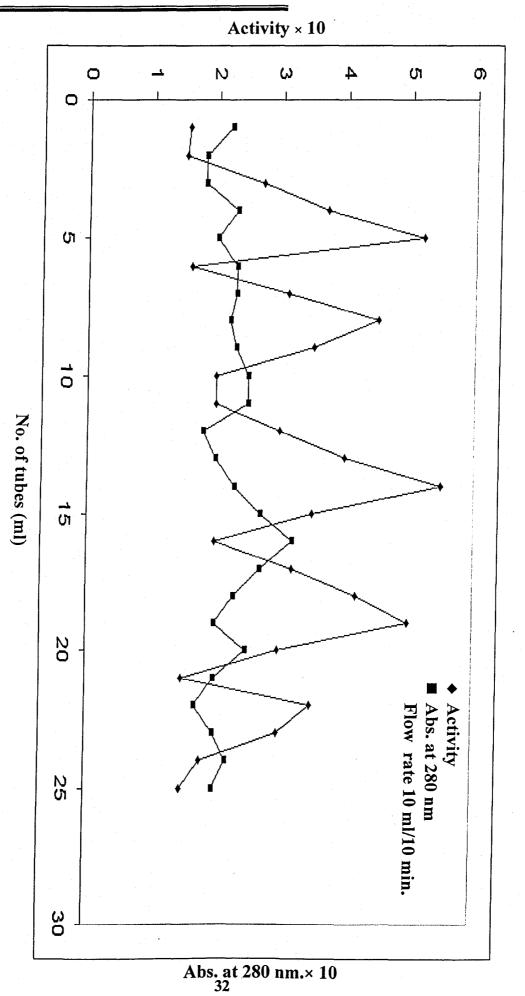


Table (2): Effect of some inhibitors on the abena-48 α-amylas Isoenzymes treated with insect

		Triglycerate		Indana	FeSo4	, Cu304	0	Hcl		EDTA		Phenylhydrazine				Inhibitor				
	0000	0885	3898		1780	2/00		1252		1780	1110	1112	007#	1200			mu/ml	(11,100,1)	Activity	ď
	/.00	760	7.20	0,10	576	35.7		70 0	01.0	576	/3.5	72 5					Effect%	Transfer	Inhihiton,	
	3484	7,000	4061	1707	7577	2780	1000	1520	129	120	985		4061				mw/ml	Activity		
	19.2		Zero	31.1	27.7	31 5	02.5	200	96.5	2	75.7						Effect%	Inhibitory		PII
	2890	0000	3038	0687	2000	7780	1000	1230	2018		939	2000	3038			1111,00,111	mu/ml	Activity		đ
	4.8	0.137	7,	4.8	0:0	2.0	49.6		ر درد	07.1	60 1					Errect%	Effecto/	Inhibitory		IIId
	2527	2890	2000	2018	1/80	1700	1507	1000	1520	1100	1100	COCC	2000			mu/mi		Activity		
10.0	25.5	12.6	00.	38.0	46.1		544	03./	2 23	00./	17.7					Effect %	A LOUGILLIA	Inhihiton	V	IV
0.100	3130	4130	0017	2100	3282	1000	1530	3014	20:	950		4282				mu/ml	ACTIVITY	A 04:		
20.9	320	3.5	0.64	400	29.6	7.40	272	29.6		77.8						Effect%	Innibitory	1.1.1	PV	

Table (3): Effect of some activators on the abena-48 α-amylase isoenzymes treated with insect

Ca+2	CI		Activator 0.6 g/L	
4710	4522	3007	Activity mu/ml	
56.6	50.3		Activitory Effect %	PI
4250	4858	3096	Activity mu/ml	
37.2	56.9		Activitory Effect %	РП
4188	4322	2261	Activity mu/ml	P
85.2	91.1		Activitory Effect %	PIII
4989	4068	3105	Activity mu/ml	F
60.6	31.0		Activitory Effect %	W
4895	5406	3082	Activity mu/ml	
58.8	75.4		Activitory Effect %	PV

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