

ENZYME IMMOBILIZATION

Techniques of Enzyme & Whole Cell Immobilization

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Learning objectives:



- Understand immobilization of enzyme/whole cells
- Advantages and disadvantages of immobilization
- Applications of enzyme immobilization
- Supports/matrix used in immobilization technique
- Types/methods of immobilization
 - Adsorption
 - Covalent bonding
 - Entrapment
 - Co-polymerization/cross linking
 - Encapsulation
 - Immobilization of whole cells
 - Advantages and disadvantages of whole cell immobilization
 - Methods of whole cell immobilization



What is immobilization?

- Definition: imprisonment of cell or enzyme in a distinct support/matrix
- The support/matrix allows exchange of medium
- The medium contains substrate or effecter or inhibitor molecules
- First immobilization technology: amino acylases by Aspergillus oryzae for the production of L-amino acids in Japan
- Two main advantages of enzyme immobilization:
 - 1. Increased functional efficiency
 - 2. Enhanced reproducibility



What are the advantages of immobilized enzymes?

- Reuse
- Continuous use
- Less labour input
- Saving in capital cost/investment
- Minimum reaction time
- Less chance of contamination in products
- More stability
- Improved process control
- High enzyme substrate ratio



What are the disadvantages of enzyme immobilization?

- Uses in industrial applications are limited
- Loss of catalytic properties in some enzymes
- Some enzymes become unstable
- Enzymes are inactivated by heat generated in the system
- High cost for isolation, purification and recovery of active enzyme



What are the applications of enzyme immobilization?

- Industrial production: Eg. Antibiotics, beverages, amino acids etc.
- Biomedical applications: treatment, diagnosis and drug delivery
- Food industry: production of jams, jellies and syrups
- **Research:** HRP in blotting experiments, proteases for cell lysis
- Production of biodiesel: from vegetable oils
- Waste water management: treatment of sewage & industrial effluents
- Textile industry: scouring, bio-polishing and desizing of fabrics
- Detergent industry: immobilization of lipase for effective dirt removal



Supports/Matrix used in immobilization technology:

- The matrix/supports hold the enzyme
- The matrix used should be cheap and easily available
- Their reaction with medium and enzyme should be minimums as possible
- A wide range of matrix are used in immobilization of enzyme/whole cells
- The matrix/supports are grouped into three major categories
 - 1. Natural polymers
 - 2. Synthetic polymers
 - 3. Inorganic materials



Supports/Matrix used in immobilization technology:

(1). Natural polymers

- Alginate: derived from algal cell wall (calcium or magnesium alginate)
- Chitosan and chitin: enzyme bins to the OH groups
- Collagen: protenaceous support
- Carrageenan: a sulfated polysaccharide obtained from algae
- Gelatin: partially hydrolyzed collagen, good water holding capacity
- Cellulose: cheapest support available
- Starch: good water holding capacity
- Pectin: good water holding capacity



Supports/Matrix used in immobilization technology:

(2). Synthetic polymers

- They are ion exchange resins/polymers
- They are insoluble supports with porous surface
- The porous surface trap and hold the enzymes/cells
- Example:
 - DEAE cellulose
 - Polyvinyl chloride (PVC)
 - UV activated Polyethylene glycol (PEG)



Supports/Matrix used in immobilization technology:

(3). Inorganic materials

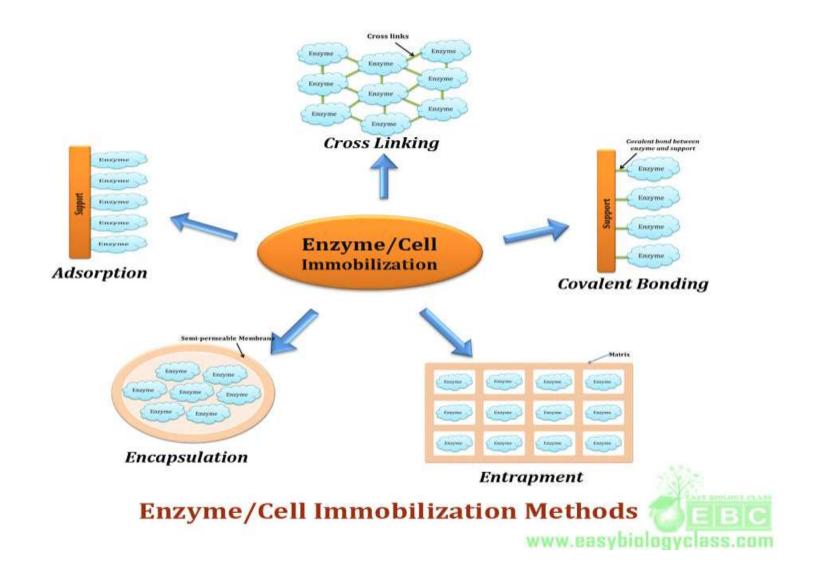
- Zeolites:
- Ceramics:
- Diatomaceous earth (Trade name celite)
- Silica:
- Glass
- Activated carbon
- > Charcoal



Types/Methods of Immobilization

- Five different methods of immobilization of enzyme/cells
 - 1. Adsorption
 - 2. Covalent bonding
 - 3. Entrapment
 - 4. Copolymerization
 - 5. Encapsulation

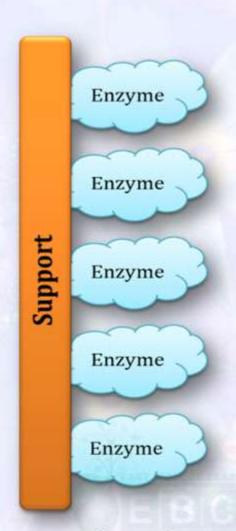






(1). Adsorption

- Oldest method of enzyme immobilization
- Simplest method of enzyme immobilization
- Nelson & Griffin used charcoal to adsorb invertase
- Enzymes are adsorbed to external surface of support
- Support/carrier may be:
 - Mineral support (aluminum oxide, clay)
 - 2. Organic support (starch)
 - 3. Modified sepharose and ion exchange resins



Adsorption



(1). Adsorption

- Weak bonds stabilize enzymes to the support/carrier
- Bonds involved are low energy bonds such as:
 - Ionic interaction
 - Hydrogen bonds
 - Van der Waal forces
- Carrier particle size must be small (for appreciable surface bonding)
- Particle size used: 500 Å to 1 mm diameter
- No pore diffusion limitations (since enzyme are immobilized externally)



Methods of adsorption:

- Static process: Immobilization to carrier by allowing the solution containing enzyme to contact the carrier (without stirring)
- Dynamic batch process: Carrier is placed in the enzyme solution and mixed by stirring or agitation
- Reactor loading process: Carrier is placed in the reactor, then enzyme solution is transferred to reactor
- 4. Electrode position process: Carrier is placed proximal to an electrode in an enzyme bath and the current is put on, the enzyme migrates to the carrier and deposited on the surface

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(1). Adsorption

Advantages of adsorption method

- Easy to carry out
- No reagents are required
- Minimum activation steps involved
- Comparatively cheap method
- Less disruptive to protein than chemical methods

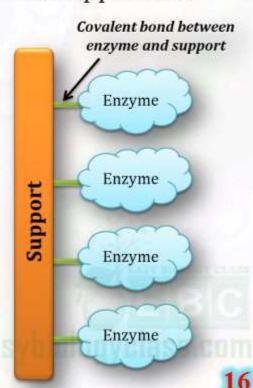
Disadvantages of adsorption method

- Desorption of enzymes from the carrier
- Efficiency is less



(2). Covalent bonding:

- Involves the formation of covalent bonds between enzyme and support
- Widely used method of enzyme immobilization
- Chemical groups in enzymes that forms covalent bonds with support are:
 - > Amino groups, Imino groups
 - Hydroxyl groups
 - Carboxyl groups
 - Thiol groups and Methylthiol groups
 - Guanidyl groups and Imidazole groups
 - Phenol rings





(2). Covalent bonding:

- Important functional groups of enzyme that provide chemical groups to form covalent bonds with support/carrier are:
 - 1. Alpha carboxyl group at 'C' terminal
 - 2. Alpha amino group at 'N' terminal
 - 3. Epsilon amino groups of Lysine and Arginine
 - 4. Beta and gamma carboxyl groups of Aspartate and Glutamate
 - 5. Phenol ring of Tyrosine
 - 6. Thiol group of Cysteine
 - 7. Hydroxyl groups of Serine and Threonine
 - 8. Imidazole group of Histidine
 - 9. Indole ring of Tryptophan



(2). Covalent bonding:

- Carriers/supports used for covalent bonding:
 - Carbohydrates: Eg. Cellulose, DEAE cellulose, Agarose
 - Synthetic agents: Eg. Polyacrylamide
 - Protein carriers
 - Amino group bearing carriers: Eg. amino benzyl cellulose
 - Inorganic carriers: Porous glass, silica
 - Cyanogen bromide (CNBr)-agarose and CNBr Sepharose
- Hydroxyl and Amino groups form covalent bonds more easily



Methods of covalent bonding

 Diazoation: Bonding between amino group of support and thyrosil or histidyl group of enzyme

2. Peptide bond: between amino/carboxyl groups of support and enzyme

3. Poly functional reagents: Use of a bi-functional or multifunctional reagent (glutaraldehyde) which forms bonding between the amino group of the support and amino group of the enzyme



(2). Covalent bonding:

Advantages

- Strong linkage of enzyme to the support
- No leakage or desorption problem
- Comparatively simple method
- A variety of support with different functional groups available
- Wide applicability



(2). Covalent bonding:

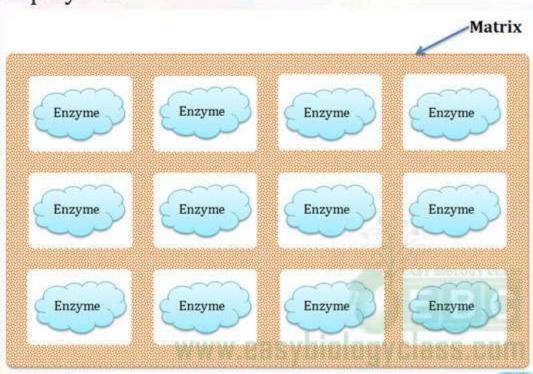
Disadvantages: (major problem with covalent bonding):

- Chemical modification of enzyme leading to functional conformation loss
- Enzyme inactivation by changes in the conformation when undergoes reactions at active sites
- This can be overcome through immobilization in the presence of enzyme substrate or a competitive inhibitor



(3). Entrapment:

- Enzymes are physically entrapped inside a matrix
- Bonds involved may be covalent or non-covalent
- Matrix used will be water soluble polymer
- Examples of matrix:
 - polyacrylamide gels
 - Cellulose triacetate
 - Agar
 - Gelatin
 - Carrageenan
 - Alginate





(3). Entrapment:

- Form and nature of matrix varies
- Pore size of matrix is adjusted to prevent loss of enzyme
- Possibility of leakage of low molecular weight enzymes
- Agar and carrageenan have large pore sizes
- Pore size can be adjusted with the concentration of the polymer
- Entrapment of enzyme can be used for sensing application
- Not much success in industrial process
- Easy to practice at small scale



Methods of entrapment:

- 1. Inclusion in the gels: enzymes trapped in gels
- 2. Inclusion in fibers: enzymes supported on fiber format
- Inclusion in microcapsules: Enzymes entrapped in microcapsules formed by monomer mixtures such as polyamine, calcium alginate



(3). Entrapment:

Advantages:

- Fast
- Cheap (low cost matrix available)
- Mild conditions are required
- Less chance of conformational changes in enzyme

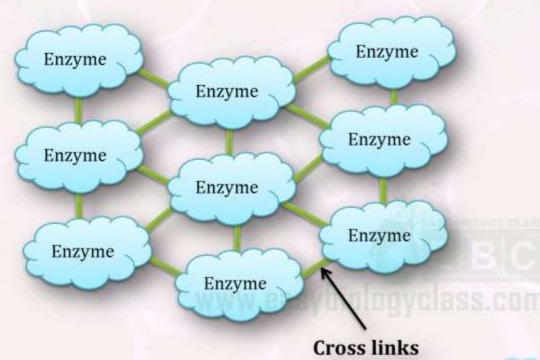
Disadvantages:

- Leakage of enzyme
- Pore diffusion limitation
- Chance of microbial contamination



(4). Cross linking (copolymerization):

- Cross linking: covalent bonding between various groups of enzymes via polyfunctional reagents
- No matrix or support are involved



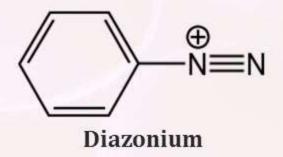


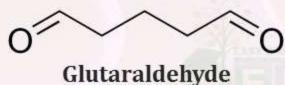
(4). Cross linking (copolymerization):

- Commonly used polyfunctional reagents: Glutaraldehyde, Diazonium salt
- Technique is cheap and simple but not often used with pure proteins
- It is widely used in commercial preparations

Demerit:

Polyfunctional reagents can denature the enzyme

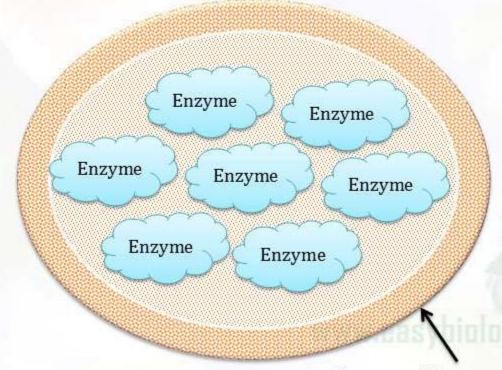






(5). Encapsulation:

- Enclosing enzymes in a semi permeable membrane capsule
- Capsule is made up of nitro cellulose or nylon
- Effectiveness depends upon the stability of enzymes





(5). Encapsulation:

Advantages:

- Cheap and simple method
- Large quantity of enzymes can be immobilized by encapsulation

Disadvantages:

- Pore size limitation
- Only small substrate molecule is able to cross the membrane



Immobilization of cells:

- An alternative to enzyme immobilization
- Well developed method for the utilization of enzymes from microbes
- Effective method when:
 - > Individual enzymes become inactive during immobilization
 - Isolation and purification of enzyme is not cost effective
- Here enzymes will be active and stable for a long period of time
- Method of cell immobilization are same as described for enzyme immobilization
- Adsorption method is the oldest method (use of woodchips as a carrier)



Advantages of whole cell immobilization:

- Multiple enzymes can be introduced to a single step
- Extraction and purification of enzymes are not required
- Enzymes are stable for long time
- Native conformation of enzyme is best maintained
- Cell organelles like mitochondria and chloroplasts can be immobilized

Disadvantages of whole cell immobilization:

- Concentration of enzymes will be less
- Production of unwanted enzymes and unwanted products
- Modification of end products by other enzymes



Immobilization of cells:

- Methods of whole cell immobilization are similar to enzyme immobilization
- Methods of whole cell immobilization:
 - ☐ Adsorption
 - Covalent bonding
 - Cell to cell cross linking
 - □ Encapsulation
 - ☐ Entrapment



Immobilization of cells: Methods, Support materials, Cells and Reaction

Method	Support Material	Cells	Reaction
Adsorption	Gelatin	Lactobacilli	Lactose ⇒ lactic acid
	Porous glass	Saccharomyces	Glucose ⇒ ethanol
	Cotton fibers	Zymomonas	Glucose ⇒ ethanol
	DEAE Cellulose	Nocardia	Steroid conversion
Covalent bonding	Cellulose + cyanuric chloride	S. cerevisiae	Glucose ⇒ ethanol
	Titanium oxide	Acetobacter	Vinegar
Crosslinking	Glutaraldehyde	E. coli	Fumaric acid
Entrapment	Aluminium alginate	Candida tropicalis	Phenol degradation
	Calcium alginate	S. cervisiae	Glucose ⇒ ethanol
Encapsulation	Polyester	Streptomyces sps.	Glucose ⇒ fructose
	Alginate polylysine	Hybridoma cells	Monoclonal antibodies

