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"JÚLIO DE MESQUITA FILHO"
Câmpus de São José do Rio Preto

Paula Chequer Gouveia Mól

**Purificação e imobilização de β -glicosidase do fungo *Thermoascus*
aurantiacus em criogéis supermacroporosos**

São José do Rio Preto
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Tese apresentada como parte dos requisitos para obtenção do título de Doutor em Engenharia e Ciência de Alimentos, junto ao Programa de Pós-Graduação em Engenharia e Ciência de Alimentos, do Instituto de Biociências, Letras e Ciências Exatas da Universidade Estadual Paulista “Júlio de Mesquita Filho”, Câmpus de São José do Rio Preto.

Financiadora: FAPESP – 2016/17812-6
CAPES

Orientador: Prof. Dr. Roberto da Silva
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Veríssimo e Prof. Dr. Luis Antonio Minim.

São José do Rio Preto
2021

M717p	<p>Mól, Paula Chequer Gouveia</p> <p>Purificação e imobilização de beta-glicosidase do fungo <i>Thermoascus aurantiacus</i> em criogéis supermacroporosos / Paula Chequer Gouveia Mól. -- São José do Rio Preto, 2021</p> <p>111 f. : il., tabs.</p> <p>Tese (doutorado) - Universidade Estadual Paulista (Unesp), Instituto de Biociências Letras e Ciências Exatas, São José do Rio Preto</p> <p>Orientador: Roberto da Silva</p> <p>Coorientador: Lizzy Ayra Alcântara Veríssimo e Luis Antonio Minim</p> <p>1. Beta-glicosidase. 2. Adsorção. 3. Criogel. 4. Troca iônica. 5. Interação hidrofóbica.</p> <p>I. Título.</p>
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Financiadora: FAPESP–2016/17812-6
CAPES

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22 de fevereiro de 2021

AGRADECIMENTOS

A Deus, por todas as bênçãos recebidas, por me permitir chegar até aqui e colocar sempre pessoas maravilhosas e do bem no meu caminho.

A Helena, minha princesinha que veio durante a minha trajetória no doutorado, pelo amor mais puro e sincero e que me dá forças para buscar as minhas realizações.

Aos meus pais, Marcus e Ana Cristina, e minhas irmãs, Daniela e Fernanda, pelo amor incondicional, apoio e incentivo em todos os momentos

Ao Cezar, pelo amor, companheirismo e por sonhar sempre comigo.

Ao meu orientador, Prof. Roberto da Silva, pelos ensinamentos, conselhos e pela confiança depositada em mim até quando eu duvidava.

A Lizzy, minha querida orientadora e amiga, por toda paciência e por sempre me ensinar.

Ao meu outro orientador, Prof. Luis Antônio Minim, que sempre me incentivou e abriu as portas para mim.

A toda equipe do Laboratório de Microbiologia, pelo excelente convívio e ajuda durante o tempo em que estive em São José do Rio Preto.

A todo pessoal do Laboratório de Desenvolvimento e Simulação de Processos, do DTA/UFV, pela torcida e por sempre me acolherem com carinho.

As professoras Vânia e Ana Carolina, que carinhosamente me ajudaram quando precisei.

Aos professores Ellen e Vanildo, pelos ensinamentos e sugestões que me deram durante o exame de qualificação.

A todos os demais professores e funcionários do DETA, que me deram condições de realizar este trabalho.

A todos os funcionários do IBILCE, que direta ou indiretamente nos auxiliam.

A FAPESP, pela bolsa concedida e por permitir a realização deste trabalho (Processo 2016/17812-6).

O presente trabalho foi realizado com o apoio da Coordenação de Aperfeiçoamento de Pessoal de Nível Superior – Brasil (CAPES) – Código de Financiamento 001.

Aos meus amigos de Rio Preto, que tornaram a minha estadia lá muito mais divertida.

A Francilene, que cuidou e cuida da minha pequena com tanto zelo, me permitindo realizar este trabalho.

RESUMO

As β -glicosidases são enzimas que hidrolisam ligações glicosídicas β -(1,4) terminais, função essencial a muitos processos biológicos, sendo, portanto, de grande interesse para a bioquímica e a biotecnologia. Este trabalho teve como objetivo a obtenção e o posterior estudo da purificação e imobilização da β -glicosidase do fungo termofílico *Thermoascus aurantiacus* em suportes supermacroporosos de poliacrilamida produzidos em condições de congelamento (conhecidos como criogel). A enzima foi produzida por fermentação em estado sólido utilizando sabugo de milho como substrato. A primeira coluna utilizada (Capítulo II) foi obtida por modificação química do criogel pela introdução dos grupos iônicos 2-(dimetilamino)etil metacrilamida (DMAEMA). Os experimentos de adsorção foram realizados em diferentes valores de pH e os resultados de rendimento (%) e fator de purificação foram calculados e submetidos a ANOVA a 95% de significância. O pH teve efeito significativo ($p < 0,05$) no rendimento, sendo que o melhor resultado foi obtido em pH 5,0 (82%). O fator de purificação não variou e os resultados foram considerados baixos uma vez que a eluição utilizada foi isocrática (1,25-1,33). Entretanto, por meio de SDS-PAGE verificou-se que o extrato bruto foi parcialmente purificado, independentemente do valor de pH. A segunda coluna sintetizada (Capítulo III) foi obtida pela incorporação do aminoácido L-fenilalanina na superfície do criogel, e utilizada em testes de imobilização de β -glicosidase via interação hidrofóbica. A adsorção foi inicialmente estudada em função do pH e verificou-se que o maior fator de purificação foi obtido em pH 3,0. Em seguida, o efeito da temperatura e da força iônica de diferentes soluções salinas na adsorção e conseqüentemente na atividade da enzima imobilizada foi avaliado. Além disso, a reutilização do biocatalisador foi investigada por sete ciclos consecutivos e não foi observado decréscimo na sua atividade específica. Nos dois casos, as colunas de criogéis produzidos foram caracterizadas em termos de suas propriedades morfológicas e hidrodinâmicas. Os resultados obtidos no trabalho mostram que os criogéis produzidos podem ser um potencial meio de separação e imobilização de proteínas.

Palavras-chave: β -glicosidase. Adsorção. Criogel. Interação hidrofóbica. Troca iônica

ABSTRACT

β -glucosidases are enzymes that hydrolyze terminal β -(1,4) glycosidic bonds, an essential function to many biological processes, that is of great interest in biochemistry and biotechnology. The purpose of this study encompasses the obtaining and posterior purification and immobilization studies of β -glucosidase from thermophilic fungus *Thermoascus aurantiacus* in supermacroporous supports of polyacrylamide produced in freezing conditions (known as cryogel). The enzyme was produced by solid state fermentation using corn cob as substrate. The first cryogel column used (Chapter II) was obtained by chemical modification of the cryogel by the introduction of the ionic groups 2-(dimethylamino)ethyl methacrylate. The adsorption experiments were carried out in different pH conditions and the results of yield (%) and purification factors were calculated and submitted to ANOVA at 95% of significance level. The efficiency was considerably affected ($p < 0.05$) by the pH and the best result was achieved at pH 5.0 (82%). Purification factors did not vary and the results were low since isocratic elution was performed (1.25-1.33). However, SDS-PAGE was also realized to investigate purity and it was verified that the crude extract was partially purified, regardless of the pH. The second column synthesized (Chapter III) was obtained by the incorporation of the amino acid L-phenylalanine on the cryogel surface and was used in β -glucosidase immobilization tests via hydrophobic interaction. The adsorption was initially studied as a function of the pH and the highest purification factor was found at pH 3.0. Then, the effect of the temperature and ionic strength of different saline solutions on adsorption and consequently on the activity of the immobilized enzyme was evaluated. In addition, the reuse of the biocatalyst was investigated for seven consecutive cycles and no decrease on its specific activity was observed. In both cases, the cryogel columns produced were characterized in terms of their morphological and hydrodynamic properties. The results obtained in this work show that the cryogels produced can be potential supports of protein separation and immobilization.

Keywords: β -glucosidase. Adsorption. Cryogel. Ion Exchange. Hydrophobic interaction

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LISTA DE ABREVIATURAS

<i>p</i>NPG	<i>p</i> -nitrophenyl-β—D-glucopyranoside
DMAEMA	2-(dimethylamino)ethyl methacrylate
Aam	Acrylamide
AGE	Allyl glycidyl ether
APS	Ammonium persulfate
ANOVA	Analysis of variance
ATR	Attenuated total reflectance
CV	Column volume
DSC	Differential scanning calorimeter
FTIR	Fourier transform infrared spectrophotometry
HETP	Height equivalente to theoretical plate
TEMED	N,N,N',N'-tetramethyl-ethylenediamine
MAAm	N,N'-methylene-bis-acrylamide
UV	Ultraviolet
SDS-PAGE	Sodium dodecyl sulfate – Polyacrylamide Gel Electrophoresis

LISTA DE SÍMBOLOS

U	Activity unit
U/mg	Activity unit per milligram
C	Celsius degree
cm	Centimeter
g	gram
X g	Gravitational force unit
h	Hour
kg	Kilogram
L	Liter
m	Meter
min	Minute
μL	Microliter
μm	Micrometer
μm	Micromol
mg	Milligram
mM	Millimeter
m	Minute
nm	Nanometer
Pa	Pascal
%	Percentage
S	Second
V	Volt
v/v	Volume – volume ratio
w/v	Weight – volume ratio

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1. INTRODUÇÃO GERAL

As β -glicosidases são enzimas amplamente distribuídas na natureza e que são responsáveis pela hidrólise de ligações β -glicosídicas em dissacarídeos e oligossacarídeos, liberando moléculas de glicose. As β -glicosidases desempenham papéis em diversos estágios biológicos e por isso são consideradas enzimas biologicamente e industrialmente importantes. Dentre suas aplicações biotecnológicas, a que mais se destaca é a degradação da biomassa para produção de etanol de segunda geração. Entretanto, aplicações nas áreas farmacêuticas, de alimentos e de bebidas vêm cada vez mais recebendo atenção, tanto em pesquisas quanto em aplicações tecnológicas.

Em processos industriais, a utilização de enzimas que apresentem termoestabilidade é desejada uma vez que grande parte destes processos ocorrem em altas temperaturas devido às suas vantagens, tais como altas taxas reacionais, diminuição da viscosidade dos fluidos, aumento da solubilidade de substratos e minimização dos riscos de contaminação. Dessa forma, o estudo e a obtenção de enzimas termoestáveis são importantes na enzimologia aplicada. Enzimas estáveis em altas temperaturas são geralmente secretadas por microrganismos termofílicos, como o fungo filamentosso *Thermoascus aurantiacus*, o qual cresce bem em biomassa lignocelulósica proveniente de resíduos como bagaço de cana, farelo de trigo e sabugo de milho. A fermentação em estado sólido é um processo fermentativo particularmente adequado para substratos sólidos, uma vez que apresenta vantagens como alta produtividade, estabilidade dos produtos finais, baixos consumos de água e energia, entre outros.

Os processos catalisados por enzimas constituem uma alternativa aos processos químicos convencionais, entretanto, as enzimas ainda são mais onerosas, principalmente em função do grau de pureza desejado e das várias etapas de purificação requeridas. Assim, o desenvolvimento de novos materiais e técnicas é necessário visando a diminuição dos custos finais de obtenção. Dentre as etapas de purificação, as separações cromatográficas são bastante utilizadas devido à eficiência e à pureza obtida.

A imobilização de enzimas é uma estratégia onde, teoricamente, a enzima fica retida em um suporte, seja por interações químicas de baixa energia ou por ligação covalente, para ser utilizada por tempo indefinido. A imobilização apresenta muitas vantagens como reutilização do biocatalisador, diminuindo os custos de aquisição de novos, facilidade de separação dos produtos e aumento da estabilidade química e térmica das enzimas. Além disso, o processo de imobilização possibilita a aplicação do sistema em processos contínuos ou semi-contínuos.

Porém, o método de imobilização e o tipo de interação entre o suporte e a enzima afetam diretamente a estabilidade e a atividade catalítica recuperada.

A escolha do material a ser utilizado como suporte de separação e ou imobilização é um dos fatores determinantes na eficiência do processo. Os criogéis são géis poliméricos produzidos em condições de congelamento e têm sido considerados promissores na separação de biomoléculas. Suas propriedades como elevada porosidade e baixa resistência ao escoamento, permitem o processamento de extratos brutos e meios viscosos e ou pouco clarificados, o que pode contribuir para a diminuição do número de etapas de *downstream*. Além disso, são materiais quimicamente estáveis, de fácil preparo e baixo custo e, dessa forma, têm sido testados na purificação e imobilização de uma grande variedade de enzimas com resultados satisfatórios. Contudo, estudos referentes ao preparo dos suportes e da sua reutilização ainda são necessários para ampliar o conhecimento acerca destes materiais. Além disso, enzimas diferentes apresentam estruturas moleculares diferentes, resultado também, em interações diferentes com os suportes.

Dessa forma, o objetivo deste trabalho foi estudar a utilização de criogéis supermacroporosos, baseando-se tanto nas técnicas de adsorção por troca iônica quanto na de interação hidrofóbica, como um possível protocolo de purificação e imobilização da enzima β -glicosidase.

5. CONCLUSÃO GERAL

A β -glicosidase foi produzida por fermentação em estado sólido, objetivando-se a utilização de subprodutos geralmente descartados.

Os criogéis utilizados como suporte foram sintetizados no laboratório e tiveram suas principais características morfológicas e hidrodinâmicas avaliadas, e os resultados experimentais obtidos indicaram a sua adequabilidade para utilização em ensaios de purificação e imobilização da β -glicosidase produzida.

A avaliação geral dos resultados obtidos mostrou que os criogéis produzidos possuem potencial de aplicação na purificação e imobilização da β -glicosidase, uma vez que a enzima manteve sua atividade catalítica após a etapa de adsorção, o que é essencial para a continuação dos estudos destes processos. Por meio da cromatografia de troca iônica, foi possível observar purificação parcial do extrato bruto utilizado.

Entretanto, mais estudos precisam ser desenvolvidos visando otimizar a interação da enzima com o suporte e conseqüentemente melhorar parâmetros como eficiência de separação, eficiência de imobilização, fator de purificação, entre outros.

Além disso, por meio da revisão de literatura realizada, foi possível concluir que embora grande parte dos resultados obtidos com a imobilização de β -glucosidase sejam significativos, o número de enzimas imobilizadas realmente implantando no mercado ainda é baixo, o que requer constantemente a pesquisa pelo método, tipo de suporte e fonte de enzima que seja o mais adequado possível para a aplicação industrial.

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