

Production, Purification and Characterization of Extracellular Lipase from a Mutated Strain of Penicillium Citrinum KU613360

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ABSTRACT

Article Info Volume 8, Issue 1 Page Number: 111-120	In the present study lipase production, purification and characterization were carried out with a novel fungal strain of Penicillium citrinum KU613360 isolated from vegetable oil contaminated soil samples collected from oil mills				
Publication Issue :	located in and around Guntur District, Andhra Pradesh, India. The strain				
January-February-2021	improvement was carried out by subjecting the strain to both UV and Ethidium				
	Bromide treatments. The wild strain of P. citrinum KU613360 showed				
	maximum lipase activity of 1.053±0.32IUmL-1 on optimized medium and				
	while the mutated strain treated with combination of UV (300 sec) and Et Br				
	(200 μ gcm3), recorded the enzyme activity of 4.260 \pm 0.011IUmL-1, using the				
	optimised medium at 6.5 pH and 40° C temperature. Thus, a 404%				
	enhancement in the activity was achieved by using induced mutation on wild				
	strain of P. citrinum KU613360. The molecular weight of the purified lipase				
	from the mutated strain was found to be 35 kDa, when analysed on SDS PAGE.				
	From our results it was concluded that the mutated strain has considerable				
Article History	capability and potentiality to be used in various industrial applications.				
Accepted : 15 Jan 2021	Keywords : Lipase, Penicillium citrinum, mutated strains, Optimized medium,				
Published : 25 Jan 2021	Lipase activity.				

I. INTRODUCTION

Lipases have emerged as one of the important biocatalysts with explicit potential for contributing to the billion dollars under exploited lipid technology industry and have been utilized *in situ* metabolism of lipids and *ex situ* multipurpose industrial application ^{[1].}

They are ubiquitous in nature habitat and are produced by numerous plants, animals and microorganisms ^[2]. Lipases belongs to the class of serine hydrolyses and do not require any cofactor and hydrolyses fats and oils to yield glycerol and free fatty acids [3]. Many microorganisms such as bacteria, yeast, moulds and

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few protozoans are known to secrete lipase from digestion of lipid materials ^{[4], [5]}.

Amongst the different microorganisms identified as source of lipase, filamentous fungi are believed as the excellent sources of extracellular lipase for mass production of industrial level. Many species belonging to Mucor, Rhizopus, Aspergillus, Geotrichum and Pencillium are broadly indentified as excellent sources of lipase ^{[6],[7]}. The abundant industrial applications of lipases have stirred interest in isolation of new lipases from novel sources and strong efforts have been concentrated on the engineering of enzyme with specific properties or better performance for industrial applications ^{[8],[9]}. Not only at the industrial application the lipase has gained has its significance in bioremediation processes in varied environment been well documented [10], [11]. Industrial and domestic wastes harbour fungal species of greater potential in degrading fats and oils. Besides waste disposal, bioconversions by fungal activities results in the production of vast number of useful substances. Thus, waste can be converted into a useful resource [12]. Bearing in mind the importance of extracellular lipolytic fungal enzymes, in the present study an attempt was made to produce a stabilized extracellular lipase with enhanced lipase activity from a novel *Penicillium citrinum* strain by mutational analysis and a comparative analysis was made on purification and characterization studies.

I. MATERIALS AND METHODS

i) Microorganism and Lipase production

The experimental fungal strain used in the present work was isolated by screening of soil samples collected from the oil spill mills near Guntur District, Andhra Pradesh, India on Olive oil-Rhodamine B-Agar and tributryin Agar medium. The micro morphology of the isolated fungal strain was studied by viewing lactophenol cotton blue wet mount preparation. Based on the data, the isolate was assigned to the genus *Penicillium*. Confirmation of the assigned toxon was carried out using 18S r RNA gene sequence analysis.

The Sequencing analysis was carried out by Macrogen, South Korea. The sequence obtained was initially analyzed at National Center for Biotechnology Information (NCBI) server (http://www.ncbi.nlm.nih.gov) using Basic Local Alignment Search Tool (BLAST) and phylogenetic tree was constructed to identify the isolate. Based on the similarity studies, the sequence of the isolate was 97.4% similar to Pencillium citrinum. The sequence of the identified species, *Penicillium citrinum*, was deposited in Genbank with accession number KU613360.

ii) Lipase assay:

To verify the lipase activity, titrimetric assay was performed using olive oil as substrate by measuring the liberated fatty acid as described by Burket et al., [13] with few modifications. The reaction mixture (5ml) containing 1 ml olive oil (emulsified with 7% W/V gum Arabic in 50 mM phosphate buffer pH 6.5) as substrate. The reaction was initiated by adding 1ml of appropriately diluted enzyme solution to the reaction mixture and incubated 15 min at temperature 37 ± 2 °C. The reaction was stopped by adding of 15 ml of acetone:ethanol (1:1 v/v). The released free fatty acid was titrated with 0.05 N NaOH to a thymolphttalein end point. Control was made with similar conditions without the inoculation of enzyme source. One IU of lipase was defined as the enzyme that liberates 1 µmol of fatty acid per min at 37°C ±2, pH 6.5.

iii) Strain improvement for enhanced Lipase production:

a) Induced Mutagenesis by UV radiation:

The protocol described by Karanam *et* al., 2008 ^[14] was adopted with few minor changes. The spore suspension

containing 1.5 x 10^5 conidia, obtained from 7 days old culture of parental strain (*P. citrinum* KU613360) was subjected for UV treatment. The experiment was carried out in a UV Illuminator fitted with 220V, 40 W, 50Hz UV lamp and the strain was exposed to UV lamp from a distance of 15 cm away from the centre of the UV light source. The exposure time was kept 180sec and 300sec. The UV exposed spore suspension was stored in dark overnight to avoid photo reactivation. It was then serially diluted in phosphate buffer and plated on PDA medium. The inoculated petri dishes were incubated at $37\pm 2^\circ$ C for 7 days. The survived fungal colonies were isolated and the pure cultures are maintained on PDA slants, for further use.

b) Induced Mutagenesis by Chemical Mutagen:

The protocol described by Iftikhar *et al.*, 2010 [15] with modifications was followed. A stock of 0.5 mg mL⁻¹ Ethidium bromide was prepared. To the fungal spores (4.63 X 10⁷ spores mL⁻¹) 9 mL of Vogel's medium was added along with ethidium bromide solution at concentrations of 100 μ g cm⁻³ and 200 μ g cm⁻³ separately and incubated at 37± 2° C for 120sec. It was then centrifuged three times at 10,000 rpm for 15 min., to remove the traces of mutagen. After adding few drops of buffer to the pellet, the treated spore suspension was made and inoculated on to PDA plates and incubated at 37± 2° C for 7 days. The survived fungal colonies were isolated and the pure cultures are maintained on PDA slants, for further use.

c) Combination of UV and EtBr treatment:

To study the impact of dual treatments, the isolate was exposed to combined treatment of UV for time intervals of 180sec. and 300sec. and ethidium bromide for 120sec. The treated spore suspension (0.1 mL) after different time intervals was transferred to PDA plates (4%) having 1% oxgall as colony restrictor and incubated at 37 °C \pm 2 for 3-5 days. The survived fungal

colonies were isolated and the pure cultures are maintained on PDA slants, for further use.

iv) Lipase production in optimized medium:

The lipase production was estimated by growing the wild strain in the optimized medium containing Peptone (0.7gm), fructose (0.5 gm) and inducers [Lin seed oil (5.0%w/v)], and substrate like NPP (p-nitrophenyl Palmitate (C16:0), in presence of 2mM Mn^{2+} metal ion, incubated at a temperature of 40°C and pH of 6.5 for 96 hrs.

v) Lipase enzyme extraction:

The mutagen treated/survived culture was grown on PDA broth to obtain mycelial mat for further process. After 7 days of incubation the mycelia mat in the flask was subsequently filtered by using muslin cloth. The filtered mat was homogenised with 20mM phosphate buffer and centrifugation was carried out at 10000rpm for 20min. Further the culture filtrate was used as the crude enzyme source.

vi) Purification of Lipase from mutant strain of *P. citrinum* KU613360:

The purification of the lipase (Beisson et al., 2000) ^[16] was done by adopting three different steps like ammonium sulphate precipitation, Ion exchange chromatography (DEAE-Sepharose) and Gel chromatography (Sephacryl S-100 column). Ammonium sulphate was added to the culture broth up to 70% saturation, the solution was allowed to rest overnight at 4° C and then centrifuged at 10,000 x *g* for 10 minutes. The resulting precipitate was dialyzed against distilled water for 48 hours at 4°C. The product obtained was freeze dried and maintained at 10°C. This freeze dried enzyme preparation was dissolved in sodium acetate buffer (pH=6.5 ; 50 mmol/L) to a concentration of 50 mg/mL, centrifuged at 10,000 x gfor 10 minutes and filtrate through acetate membrane

with pore of 0.22 mm. A pre-packed Q Sepharose fast flow column of 5 mL of internal volume, equilibrated with sodium acetate buffer (pH=6.5; 50 mmol/L), was employed for the anionic exchange chromatographic step. The injection consisted of 1 mL of crude enzyme and elution was achieved using a non-linear NaCl gradient, with a final concentration of 1 mol/L of the salt and a flow rate of 5 mL/min. Fractions of 5 mL were collected. Active fractions were pooled, dialyzed against water and freeze-dried. This partially purified lipolytic fraction was dissolved in sodium acetate buffer (pH=6.5; 50 mmol/L) containing 0.15 mol/L NaCl to a concentration of 20 mg/mL and filtrated through acetate membrane (pore: 0.22 mm). 5 mL of this preparation was loaded to a pre-packed *Sephacryl* S200 column (2 x 60 cm, void volume of 120mL) for the gel filtration chromatographic step. The eluton flow rate was 0.3 mL/min and fractions of 5 mL were collected

vii) Estimation of Protein:

Protein was estimated by the method of Lowry et.al. (1951). To 0.1 ml of the purified protein sample, 0.9 ml of distilled water and 5 ml freshly prepared solution (100 ml of 2% sodium carbonate in 0.1 N NaoH was mixed with 1 ml of 2 % sodium potassium tartrate and 1 ml of CuSO₄) were added. After 10 minutes at room temperature 0.5 ml of diluted Folin- Ciocalteau reagent was added and mixed well. The intensity of the color was read at 660 nm against a reagent blank. A standard curve was prepared using Bovine serum albumin (BSA) as the standard (results not shown here). In the chromatography separation, the protein concentration in the fraction was routinely estimated by measuring the absorbance at 280 nm.

SDS-PAGE was done to determine the Molecular Weight of lipase enzyme, following the method of Laemmli (1970). The gels were stained with Coomassie Brillant Blue R-250.

II. RESULTS AND DISCUSSION

i) Lipase production in optimized medium:

The wild strain of *P. citrinum* KU613360 showed maximum lipase production when grown in a optimized medium containing (peptone (0.7gm), mixture of fructose (0.5 gm) + inducers [Lin seed oil (5.0%w/v)], substrates [p-NPP (p-nitrophenyl Palmitate (C16:0)], metal ions [2 mM of Mn²⁺]. at pH 6.5 and temperature 40 °C for 96 hrs. This strain recorded an increase in the activity from 0.147±0.004 IUmL⁻¹ in the basal medium to $1.053\pm.032$ IUmL⁻¹ in this optimized medium. Thus a 9 fold enhancement in the lipase activity (Table 1) was achieved by employing the optimized medium for lipase production by *P. citrinum*. Lipase was found to be produced only in the presence of different oils indicating the inducible nature of the enzyme (Savitha *et al.*, 2007) ^{[19].}

Table 1 : Comparative observations of <i>Penicillium</i>
citrinum KU613360 strain in basal and optimized

medium.					
Strain	Basal Medium	Optimized			
		Medium			
Penicillium	0.155±0.007	1.053±.032			
citrinum	IUmL ⁻¹	IUmL ⁻¹			
KU613360.	(lipase activity)	(lipase activity)			

ii) Strain Improvement:

In the first step of induced mutagenesis, the experiment was conducted by exposing the wild strain of *P. citrinum* to physical mutagen (UV rays) at 180 Sec and 300 Sec duration time. The subjected strain showed positive results by slight increase the lipase activity of 1.097 ± 0.32 and 2.013 ± 0.13 respectively over the wild strain. Similar findings were also reported in *P.chrysogenum* PCL 501 by Onyegeme-Okerental *et al.*, 2013 ^[20] and with *Aspirgillus niger* by Sandana mala *et al.*, 2001 ^[21] (Table 2). The results

clearly indicated that the UV rays are potent physical mutagenic inducers to enhance the enzyme production. In the second step to verify and check the possibility of improving the strain further an attempt was made by treating the wild strain with chemical Bromide mutagen Ethidium (EtBr) in the concentrations of 100µgcm³ and 200 µgcm³. The enhancement in lipase activity was found to be 2.067 \pm 0.05 and 2.150 \pm 0.21 IUmL⁻¹ respectively. In a desire to enhance the enzyme production still further induced mutagenesis analysis was carried out with a combination of treatments [UV (180 sec) + EtBr (100 μgcm³)], [UV (300 sec) + EtBr (100 μgcm³)], [UV (180 sec) + EtBr (200 µgcm³)], [UV (300 sec) + EtBr (200 µgcm³)].The observation clearly indicated the enhancement in enzyme activity (Table 2). The best results were obtained in the combination of [UV (300 sec) + EtBr (200 µgcm³)] with 4.260±0.11 IUmL⁻¹. When compared to control strain (wild strain P. citrinum) the percentage increase in activity was 404 %. Similar results were also reported by Bhaskaran et (2018) in *Aspergillus niger* ^[22].Form our al experimental results it was clear that the impact of combinational mutagenesis was more effective and significant. Development of fungal strains for hyperproduction of lipase enzymes for biotechnological needs has been a hallmark in many industries processes (Karanam *et al.*, 2008)^[14]. The use of various physical and chemical mutagenic factors such as UV, HNO₂, NTG, Ethidium Bromide etc., for enhancement of lipase enzyme has been clearly demonstrated by many researchers (Bapiraju et al., 2004 [23]; Ahmed M EL-Bondkly and Abeer, 2007 [24]). Ellaiah et al., 2002 reported a 200% enhancement in lipase activity by Aspergillus niger after treatment with UV and NTG [25]. Karanam et al (2008) also reported an increase in lipase production by 276% by strain improvement of indigenous isolate A. japonicus by UV, HNO2 and NTG treatments. The results obtained in this mutagenesis analysis clearly demonstrated that the newly isolated mutated fungal strain **Penicillium citrinum** was much more flexible and selected mutant strain which was competitive and production increasing strain with optimized cultural parameters.

Table 2 : Chemical mutagenesis analysis for the
Penicillium citrinum KU613360 and its mutant

S.	Volume	Condition	Lipase	%Increas	
Ν	of	of	activity	e in lipase	
o	substrat	Mutagenesi	(IU/ml/min	activity	
	e Olive	S)	over the	
	oil			control	
	(ml)				
1	1.0	Control	1.053±0.32	100	
2	1.0	UV treated	1.097±0.32	104	
		for 180 sec			
3	1.0	UV treated	2.013±0.32	191	
		for 300sec			
4	1.0	Et Br with	2.067±0.32	196	
		100µgcm-3			
5	1.0	Et Br with	2.150±0.32	204	
		200µgcm ⁻³			
6	1.0	UV treated	3.023±0.32	287	
		for 180 sec +			
		Et Br with			
		100µgcm-3			
7	1.0	UV treated	3.082±0.32	292	
		for 300 sec +			
		Et Br with			
		100µgcm-3			
8	1.0	UV treated	4.016±0.32	381	
		for 180 sec +			
		Et Br with			
		200µgcm-3			
9	1.0	UV treated	4.260±0.32	404	
		for 300 sec +			
		Et Br with			
		200µgcm ⁻³			

iii) Enzyme purification:

Enzyme purification is a series of processes anticipated to isolate a single type of enzyme from complex mixtures. Success of enzyme purification scheme depends on the selection and effective combinations of different methodologies. In this study an attempt has been made to purify the lipase from novel mutated stain of *P. citrinum* KU613360. The 1ml of mutant spore suspension, from a culture in PDA medium, after 72 hrs incubation was inoculated into 1 liter of Erlenmeyer flasks containing optimized medium. These flasks were incubated at 40°C at pH 6.5 for 120hrs and lipase produced was extracted with distilled water. The culture filtrate was used for the enzyme source for purification methods. After 120hrs, the biomass in the medium was removed by centrifugation at 8000 X g for 15 min at 4 °C and supernatant obtained was subjected to 50% (w/v) ammonium sulphate solution. The precipitate was allowed to stand at 4°C overnight, followed by another round of centrifugation at 8000 X g for 20 min at 4°C. The precipitated pellet was dissolved in a minimal amount of 50 mM Tris-HCl (pH 6.5) containing 2mM benzamidine and dialysed for 24hrs. The crude enzyme obtained was quantified for total protein (mg) and its activity. It was observed that the crude enzyme showed 410mg of total protein content with 2117.0 IU of activity (Table 3). As a second step of purification process the crude enzyme extract was subjected to another round of 70% ammonium sulphate. The lipase activity of about 1190 IU/mg was realized in 70% precipitation. The total protein yield was 27.8 mg. Thus 8.29 folds of purification were achieved by 70% ammonium sulphate precipitation. The lyophilized dried enzyme was dissolved in 50mM sodium acetate buffer (pH 6.5) to a concentration of 50mg/ml and was used as enzyme source for subsequent purification process. Generally no single chromatographic procedures are sufficient to obtain the requisite amount of purity of enzyme. Hence, combinations of chromatographic methods are necessary. Q-Sepharose was considered as the best method of ion-exchange chromatography for nearly 67% of purification (Saxena et al., 2003)^[26]. The enzyme sample obtain in the process of 70% ammonium sulphate step was loaded on to Q-Sepharose column (15 cm x 1.6cm) previously equilibrated with 50mM sodium acetate buffer pH 6.5. The injection consisted of 50ml of enzyme source and eluted with a linear gradient of NaCl ranging from 0-1 M, prepared in the same buffer at a flow rate of 5ml/min. The 5ml fractions were collected and active fractions were pooled, dialyzed against distilled water and freeze dried. The protein and activity was determined. It was observed that the protein content was5.2 mg and 798.63 IU and showed 153.58 IU/mg specific activity (Table 3). The partially purified lipase fractions was dissolved in sodium acetate (pH 6.5; 50 mmol/L) containing 0.15 mol/L NaCl to a concentration of 20mg/ml and filtered through a biomembrane (pore:0.22mm). 5ml of this concentrated enzyme was loaded onto Sephacryl S-200 (93 cm x1.6cm) previously equilibrated with 50mM sodium acetate buffer pH 6.5. Elution was carried out with the same buffer at a flow rate of 15ml/h. The active enzyme fractions were pooled and analysed for their lipase activity and protein content. The specific activity was rose to 303.66 IU/mg. The results showed that the total protein content was 1.9 mg and lipase activity was 576.97 IU respectively. Thus by adopting this combination of chromatographic steps finally we have achieved 58.84 folds of purification and 9.7 of % yield (Table 3). The relatively low yield can be ascribed to the fractionated desalting of the protein and the lipids partially aggregated with the enzyme [27]. Gombert et al., (1999) [28] studied the lipase production by *Penicillium restrictum* and reported the purity of 1,380-fold with 27% recovery yield. The molecular weight of the enzyme was estimated to be 35,000 g/mol from Sephadex G-100 chromatography [28]. An extracellular lipase was purified from P. expansum PED-03 by DEAE-Sepharose, followed by

Sephacryl S-200 .The enzyme purified 81.8 folds with 19.85 recovery and a specific activity of 85.94 U/mh was reported by Lianghua et al., 2007 [29]. *P.candidum* lipase was purified by Beatriz Ruiz etal., 2001[30] with 37 folds using Octyl-Sepharose CL-4B and DEAE – Sephadex column .Similar results were previously reported on other *Penicillium* strains includes *P. expansum* DSM1994 [31], *P.chrysogenum*, *P.cyclopium* [32], *Penicillium* sp DS-39 (DSM23773) [33].

SDS PAGE analysis:

Molecular weight of the purified lipase from novel mutated stain of *P. citrinum* KU613360 was determined by SDS-PAGE on 12% polyacrylamide gel by using the standard protein markers of range 14.4 - 94kDa. The molecular mass was estimated by SDS PAGE analysis and was found to be 35kDa (Fig 1). In case of filamentous fungi, the molecular mass of lipases was basically in the range of 25 kDa to 70kDa [3]. The molecular weight arrived in this investigation matches with that lipase from *P. cyclopium* (37kDa) isolated by Chahinian et al., 2000[34] and other fungal sources-*Rhizopus oryzae* (35kDa) (Miklos Tako et al., 2017 [35] and *Aspergillus niger* 35.5 k Da (Namboodiri and Chattopadhyaya, 2000 [36].

Table 3 : Purified Lipase analysis for mutant strain of

 Penicillium citrinum

Purificat	Total	Total	Speci	Purifica	Yeild(
ion steps	prot	activ	fic	tion	%)
	ein	ity	activi	(fold)	
	(mg)	(IU)	ty		
			(IUm		
			g -1)		
Crude	410	2117.	5.16	1	100
extract		0			
Ammon	27.8	1190	42.80	8.29	85
ium					

sulphate					
(70%)					
Q-	5.2	798.6	153.5	29.76	52
Sepharo		3	8		
se					
Sephacr	1.9	576.9	303.6	58.84	9.7
yl-200		7	6		

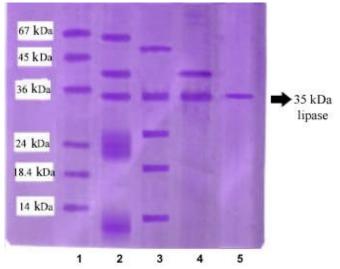


Fig 1 : Analysis of purified Lipase on SDS-PAGE gel Lane 1: Marker; Lane 2 : Crude extract; Lane 3 : Ammonium sulphate purification; Lane 4: Q-Sepharose; Lane 5 : Sephacryl - 100

III. CONCLUSION

An extracellular lipase produced by mutant strain of Penicillium citrinum KU613360. was purified by ammonium sulphate precipitation and gel chromatography with molecular weight of 35 kDa, purified lipase found maximum activity at 40° C with optimum pH at 6.5 and metal ion Mg²⁺ has 100% relative activity providing stability to the lipase. We have successfully developed a promising mutant strain, by employing a simpler technique of chemical mutagenesis, which can be exploited at bioreactor level for industrial production of lipase, a biotechnologically important hydrolytic enzyme. The result of the present study indicates that the mutant P. citrinum KU613360 strain is a potential lipase producing strain that can be efficiently utilized in detergent industry.

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