

Optimal production of N-acetylchitooligosaccharides by bacillus sp. DYU-Too17

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ABSTRACT

In this study, a strain, *Bacillus* sp. DYU-Too 17, was isolated from Dacun Village in Changhua County. The aim of this study was to investigate an optimal condition for the production of N-acetylchitopentose by *Bacillus* sp. DYU-Too 17. In addition, the chitinase produced by this strain was purified and characterized. The one-factor-at a time method was first used to investigate the effects of carbon and nitrogen sources on the production of N-acetylchitopentose. When β -chitin was the sole carbon source, the major product was N-acetylchitopentose. Especially, the highest production of N-acetylchitopentose (0.186 g/L) was obtained in a medium of 4% β -chitin; NH₄Cl seemed to be a better nitrogen source to produce N-acetylchitopentose, and the concentration was 0.127 g/L in a medium containing 0.3 g/L NH₄Cl; The highest yield of N-acetylchitopentose (0.080 g/L) was obtained at 30 °C. The crude enzyme was obtained from a culture of *Bacillus* sp. DYU-Too 17 in a medium containing 4% β -chitin and 0.3 g/L NH₄Cl at 30 °C. The purification procedures included precipitation by ammonium sulfate, dialysis, and anion exchange chromatograph (DEAE-Sepharose CL-6B). The optimal reaction temperature for the purified chitinase was 40 °C, and the optimal reaction pH was 7.0. The purified chitinase was stable at 10~30 °C and pH 5-8. Metal ions Fe³⁺, Hg²⁺, Mg²⁺ and Zn²⁺ could inhibit the chitinase activity, and however, Ag⁺ could enhance the activity. The molecular weight of the major chitinase was determined to be 36 KDa, and its kinetic constants K_m and V_{max} were 1.7 g/L and 333 U/L, respectively. In addition, response surface methodology was used to search for an optimal condition for culturing *Bacillus* sp. DYU-Too 17. From the analysis of variance, the β -chitin concentration was significant for the N-acetylchitopentose production (p < 0.05). The optimum concentrations of β -chitin and NH₄Cl for the N-acetylchitopentose production were determined to be 4.47% and 0.36 g/L, respectively. The predicted maximum production of N-acetylchitopentose was 0.367 g/L. In addition, comparison between the actual observations (experimental data) and predicted response showed no significant differences. This indicates that the response surface model could well predict the N-acetylchitopentose production of *Bacillus* sp. DYU-Too 17.

Keywords : Chitinase、N-Acetylchitopentose、Response surface methodology、Optimum condition、Purification and characterization

Table of Contents

封面內頁	簽名頁	中文摘要	iii	英文摘要	v	誌謝	vii	目錄	viii	圖目錄	xii	表目錄	xv	1. 緒論	1	2. 文獻回顧	2	2.1 幾丁質	2	2.1.1 幾丁質之應用	2	2.1.2 幾丁聚醣	4	2.1.3 幾丁聚醣之應用	8	2.1.4 幾丁質之型態	8	2.2 N-乙醯幾丁寡醣與幾丁寡醣	9	2.3 幾丁質?	10	2.4 反應曲面法	15	3. 材料與方法	17	3.1 實驗架構	17	3.2 實驗藥品	17	3.3 實驗器材	19	3.4 試劑及培養基之配製	20	3.4.1 培養基組成	20	3.4.2 McIlvaine buffer之配製	22	3.4.3 呈色劑之配置	22	3.4.4 膠態幾丁質之製備	22	3.5 酵素法製備N-乙醯幾丁寡醣	24	3.5.1 菌株篩選	24	3.5.2 菌株篩選、保存與活化	24	3.5.3 還原醣含量之測定	24	3.5.4 幾丁質分解?活性分析	25	3.5.5 菌株生長曲線測定	25	3.5.6 蛋白質濃度測定	25	3.5.7 幾丁質水解產物之HPLC分析	26	3.5.8 聚丙烯醯胺膠體電泳分析	26	3.6 幾丁質?之分離純化與特性分析	28	3.7 中心混成實驗設計	30	4. 結果與討論	34	4.1 幾丁質分解菌株之篩選	34	4.1.1 菌株於篩選培養基之生長情形	34	4.1.2 幾丁質?之性質	34	4.1.3 篩選菌株之水解產物分析	40	4.2 菌株DYU-Too17之基本特性分析	42	4.3 一次一因子法	46	4.3.1 碳源	46	4.3.1.1 幾丁質?活性之分析	46	4.3.1.2 還原醣量與pH值變化	47	4.2.1.3 水解產物分析	51	4.3.2 β -幾丁質濃度	51	4.3.2.1 幾丁質?活性之分析	53	4.3.2.2 還原醣量與pH值變化	53	4.3.2.3 水解產物分析	57	4.3.3 氮源	59	4.3.3.1 幾丁質?活性之分析	57	4.3.3.2 還原醣量與pH值變化	59	4.3.3.3 水解產物分析	62	4.3.4 NH ₄ Cl濃度	62	4.3.4.1 幾丁質?活性之分析	65	4.3.4.2 還原醣量與pH值變化	65	4.3.4.3 水解產物分析	69	4.3.5 溫度	69	4.3.5.1 幾丁質?活性之分析	69	4.3.5.2 還原醣量與pH值變化	72	4.3.5.3 水解產物分析	72	4.4 幾丁質?之純化與特性分析	72	4.4.1 粗酵素液中幾丁質?之萃取	76	4.4.2 陰離子交換層析	79	4.4.3 酵素之特性分析	79	4.4.3.1 酵素分子量之測定	81	4.4.3.2 酵素之最適反應溫度與溫度穩定性	81	4.4.3.3 酵素之最適pH 值與pH 值穩定性	81	4.4.3.4 金屬離子對酵素活性之影響	85	4.4.3.5 酵素動力學	85	4.5 探討N-乙醯幾丁五醣生成量之最適培養條件	85	4.5.1 實驗設計	88	4.5.2 實驗結果	89	5. 結論	99	5.1 結論	99	5.2 展望	101	參考文獻	102	附錄	109	圖目錄		圖2.1 纖維素、幾丁質及幾丁聚醣之結構	3	圖2.2 幾丁質經由鹼液去乙醯處理生成幾丁聚醣	6	圖2.3 幾丁質之去乙醯作用：幾丁質經由幾丁質脫乙醯形成幾丁聚醣及醋酸	7	圖3.1 實驗流程圖	18	圖4.1 菌株SH1、SH2、SH3、SH4、及SH5於膠態幾丁質培養基產生透明環之型態	36	圖4.2 以CB培養基培養菌株SH1~SH5之幾丁質分解?活性	37	圖4.3 以CB培養基培養菌株SH1~SH5還原醣生成量之變化	38	圖4.4 以CB培養基培養菌株SH1~SH5 pH值之變化	39	圖4.5 菌株 <i>Bacillus</i> sp. DYU-Too	
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17生產之N-乙醯幾丁五醣的高效能液相層圖 43 圖4.6 菌株*Bacillus* sp. DYU-Too 17之16S rDNA部份核甘酸序列 44 圖4.7 菌株SH4於LB培養基培養之生長曲線 45 圖4.8 不同碳源對菌株*Bacillus* sp. DYU-Too 17幾丁質分解?活性之影響 48 圖4.9 不同碳源對菌株*Bacillus* sp. DYU-Too 17還原醣生成量之影響 49 圖4.10 不同碳源對菌株*Bacillus* sp. DYU-Too 17 pH值之影響 50 圖4.11 不同 -幾丁質粉末濃度對菌株*Bacillus* sp. DYU-Too 17幾丁質分解?活性之影響 54 圖4.12 不同 -幾丁質粉末濃度對菌株*Bacillus* sp. DYU-Too 17還原醣生成量之影響 55 圖4.13 不同 -幾丁質粉末濃度對菌株*Bacillus* sp. DYU-Too 17 pH值之影響 56 圖4.14 不同氮源對菌株*Bacillus* sp. DYU-Too 17幾丁質分解?活性之影響 60 圖4.15 不同氮源對菌株*Bacillus* sp. DYU-Too 17還原醣生成量之影響 61 圖4.16 不同氮源對菌株*Bacillus* sp. DYU-Too 17 pH之影響 63 圖4.17 不同NH₄Cl濃度對菌株*Bacillus* sp. DYU-Too 17幾丁質分解?活性之影響66 圖4.18 不同NH₄Cl濃度對菌株*Bacillus* sp. DYU-Too 17還原醣生成量之影響 67 圖4.19 不同NH₄Cl濃度對菌株*Bacillus* sp. DYU-Too 17 pH值之影響 68 圖4.20 不同溫度對菌株*Bacillus* sp. DYU-Too 17幾丁質分解?活性之影響 71 圖4.21 不同溫度對菌株*Bacillus* sp. DYU-Too 17還原醣生成量之影響 73 圖4.22 不同溫度對菌株*Bacillus* sp. DYU-Too 17 pH值之影響 74 圖4.23 pH不同對菌株*Bacillus* sp. DYU-Too 17粗酵素液幾丁質?活性之影響 77 圖4.24 硫酸銨濃度對 *Bacillus* sp. DYU-Too 17粗酵素液殘餘活性之影響 78 圖4.25 菌株*Bacillus* sp. DYU-Too 17粗酵素液之DEAE-Sepharose CL-6B管柱層析圖 80 圖4.26 以SDS-PAGE分析DEAE-Sepharose CL-6B管柱純化之第60-80管 82 圖4.27 菌株*Bacillus* sp. DYU-Too 17幾丁質?之最適反應溫度與溫度穩定性 83 圖4.28菌株*Bacillus* sp. DYU-Too 17幾丁質?之最適反應pH值與pH值穩定性 84 圖4.29 菌株*Bacillus* sp. DYU-Too 17之幾丁質分解?之Km與V_{max} 87 圖4.30 -chitin powder與NH₄Cl對N-乙醯幾丁五醣產量之反應曲面圖 95 圖4.31 -chitin powder與NH₄Cl對N-乙醯幾丁五醣產量之等高線圖 96 圖4.32 N-乙醯幾丁五醣產量預測值與觀測值之殘差分析圖 97 表目錄 表2.1 幾丁聚醣及幾丁質來源 5 表2.2 產生幾丁質?之微生物 12 表2.3 近年來幾丁質分解酵素之特性分析 13 表3.1 培養基之組成 21 表3.2 McIlvaine緩衝溶液 23 表3.3 分離膠組成量 27 表3.4 堆積膠組成 27 表3.5 中心混成設計實驗之控因 31 表3.6 中心混成實驗設計表 32 表4.1 幾丁質分解菌株之篩選 35 表4.2 以2% -幾丁質粉末培養菌株SH2、SH3、SH4、SH5之N-乙醯幾丁寡醣種類及含量 41 表4.3 以不同碳源培養菌株*Bacillus* sp. DYU-Too 17之N-乙醯幾丁寡醣種類及含量 52 表4.4 以不同濃度 -幾丁質粉末培養*Bacillus* sp. DYU-Too 17之N-乙醯幾丁寡醣的分析 58 表4.5 以不同氮源培養*Bacillus* sp. DYU-Too 17之N-乙醯幾丁寡醣含量 64 表4.6 不同濃度NH₄Cl培養*Bacillus* sp. DYU-Too 17之N-乙醯幾丁寡醣的含量 70 表4.7 不同溫度培養*Bacillus* sp. DYU-Too 17之N-乙醯幾丁寡醣的含量 75 表4.8 金屬離子或EDTA對菌株*Bacillus* sp. DYU-Too 17幾丁質?活性之影響 86 表4.9 中心混成設計實驗之控因 90 表4.10中心混成試驗之結果 91 表4.11兩因子中心混成實驗之複迴歸分析表 92 表4.12反應曲面模式之變異數分析表 94 表4.13實際實驗數據與回應曲面模式所預估的預測值比較 98

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