MS5-P32 pH-profile analysis of β-amylase/maltose complex crystal measured at room temperature

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β-amylase catalyzes the liberation of maltose from the non-reducing ends of α -1, 4-glucan such as starch and glycogen. In contrast to α -amylase, β -amylase produces β -anomeric maltose, and is classified as an inverting enzyme. Though the structural features of β -amylases have been clarified, the detailed enzymatic mechanism of β-amylase action has not been well understood especially in the hydrolytic process including the activation of glycoside linkage to be cleaved. In soybean β-amylae (SBA), the hydrolysis of the α -1, 4-glucosyl linkage is proceeded by two catalytic residues, Glu186 (acid) and Glu380 (base). The enzyme has two mobile loops, flexible loop (residue 96-103) and inner loop (residue 341-345) near the active site. The conformation of these loops change during enzyme action. In this paper, we are intended to determine the structural changes of SBA/maltose complex in a different pH media. In order to control pH correctly, we have determined the crystal structure at room temperature to avoid the undesirable effect of freezing and cryo-protectant such as glycerol. SBA was crystallized by a hanging-drop vapor diffusion (10 ml of 10mg/ml enzyme) against 1 ml of the bottom solution containing 45% saturated ammonium sulfate. The obtained crystals larger than 0.3 mm length were packed in glass capillaries after soaked with 200mM maltose in the different pH buffer, containing 45% saturated ammonium sulfate for 30min at 20°C. More than ten diffraction data sets were collected at room temperature with a CCD detector at BL26B1 beam-line at SPring-8. The crystal of SBA belonged to a space group of P3,21. The crystal data were collected with 98-100 % completeness and R_{merge} of 0.04-0.05 up to 1.58-1.68 Å resolution. The models were refined with SHELXL program including protein anisotropic B-factors. The refined models contains one molecules of SBA comprising 492 amino acid residues, 3-7 sulfate ions and 403-450 water molecules with R = 0.12-0.13 and R_{free} = 0.14-0.16. At pH 4.9-7.8, two maltose molecules were located at the subsites $-2\sim-1$ and $+1\sim+2$ with α -anomer boat form at subsite -1, whereas α/β -anomer chair forms were clearly found at pH below 4.4 (Fig. 1). This indicates that the glucose residue at subsite -1 is distorted to boat form by the deprotonation of a protein residue in the active site. The elucidation of the structure significance of the distorted sugar form on the catalytic process of this enzyme is now in progress.

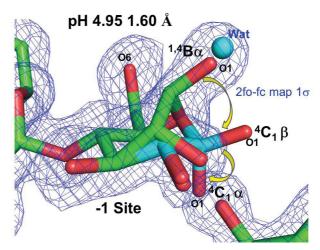


Figure 1. The effect of pH on the binding mode of maltose in the active site of SBA.

Keywords: beta-amylase, enzyme/substrate complex, enzyme catalytic mechanism