

HIGH-CELL DENSITY FERMENTATION FOR PRODUCTION OF LACCASE ENZYME USING METHYLOTROPIC YEAST – *PICHIA PASTORIS*

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INTRODUCTION

- The Laccase enzyme: *p*-diphenol: oxygen oxidoreductase (EC 1.10.3.2)
 - Multicopper enzyme belongs to blue oxidases
 - Active site contains four copper ions (Cu^{2+}) per molecule
 - **Broad substrate specificity, High oxidation capacity**, Uses oxygen as final electron acceptor.
- Source: Majority of laccase have been isolated from higher fungi – Ascomycetes, Deuteromycetes and Basidiomycetes; especially white-rot Basidiomycete.
- **Applications :**
 - In **pulp & paper, textile and cosmetic** industries, for detoxification and decolouration of sewage
 - In **organic synthesis**, for degradation of xenobiotics & **bioremediation** to create antimicrobial compositions
 - In production of **wood-fiber plates, wood-blocks & cardboard** without using toxic linkers
 - In **detergents** production
 - In elaboration of **biosensors** and cathodes of **biofuel cells**.
- **Current production technologies & their limitations:**
 - Most filamentous fungi produce several isoforms of laccase in high amounts.
 - **However, an efficient production system at bioreactor level is still lacking.**
- **Our approach:**
 - **Over-expression** of laccase in a suitable host
 - Reducing the cost of laccase production by optimizing the fermentation strategy.
 - ✓ **Yeast** are suitable host for heterologous protein production because of **high capacity** for growth, **easy manipulation** of unicellular organism & a eukaryotic organization enables **post-translational modification**.
 - ✓ *Pichia* is a well described & widely applied production system well known for high cell densities fermentation & hence **higher productivity** could be expected.

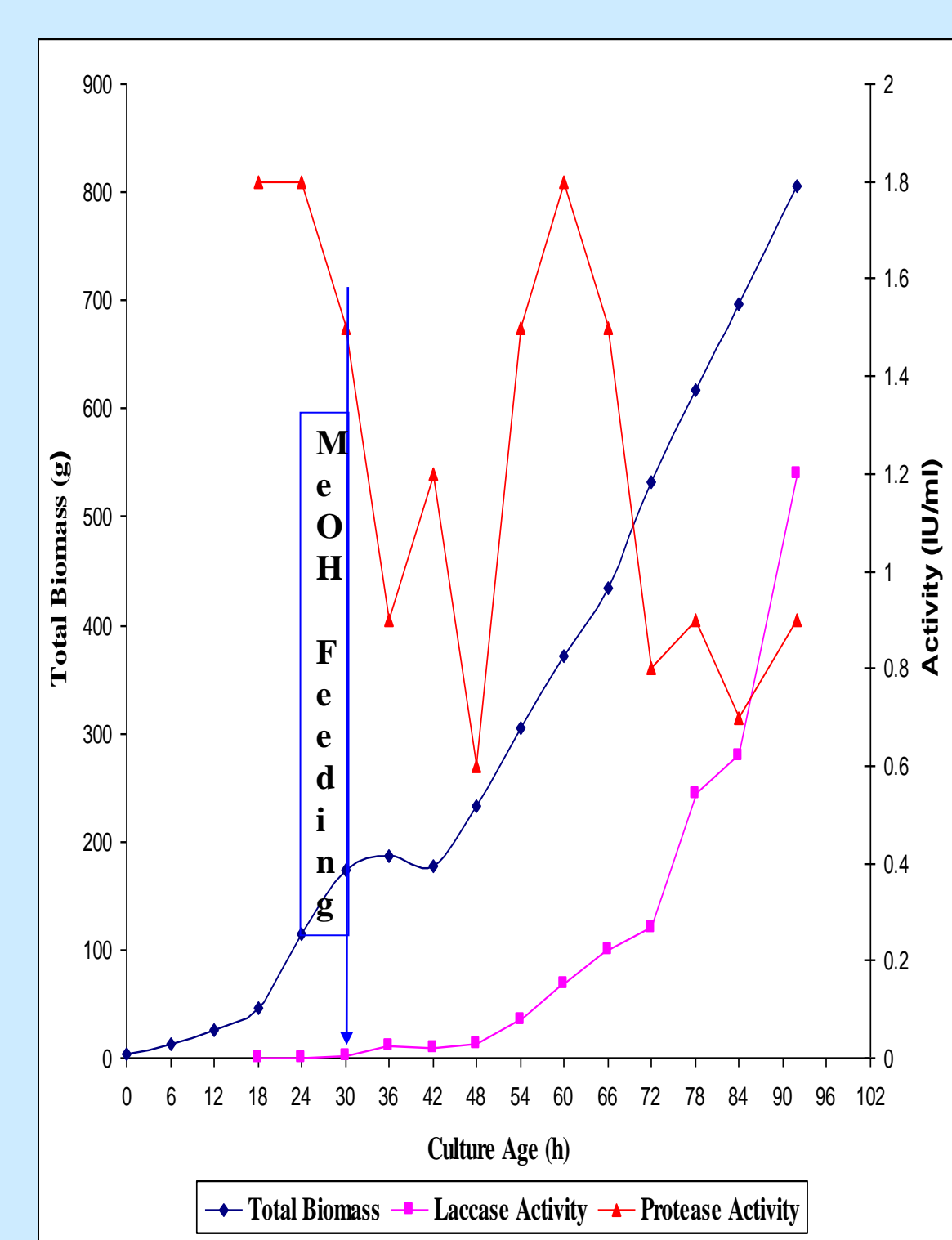


Fig 1: Process Chart

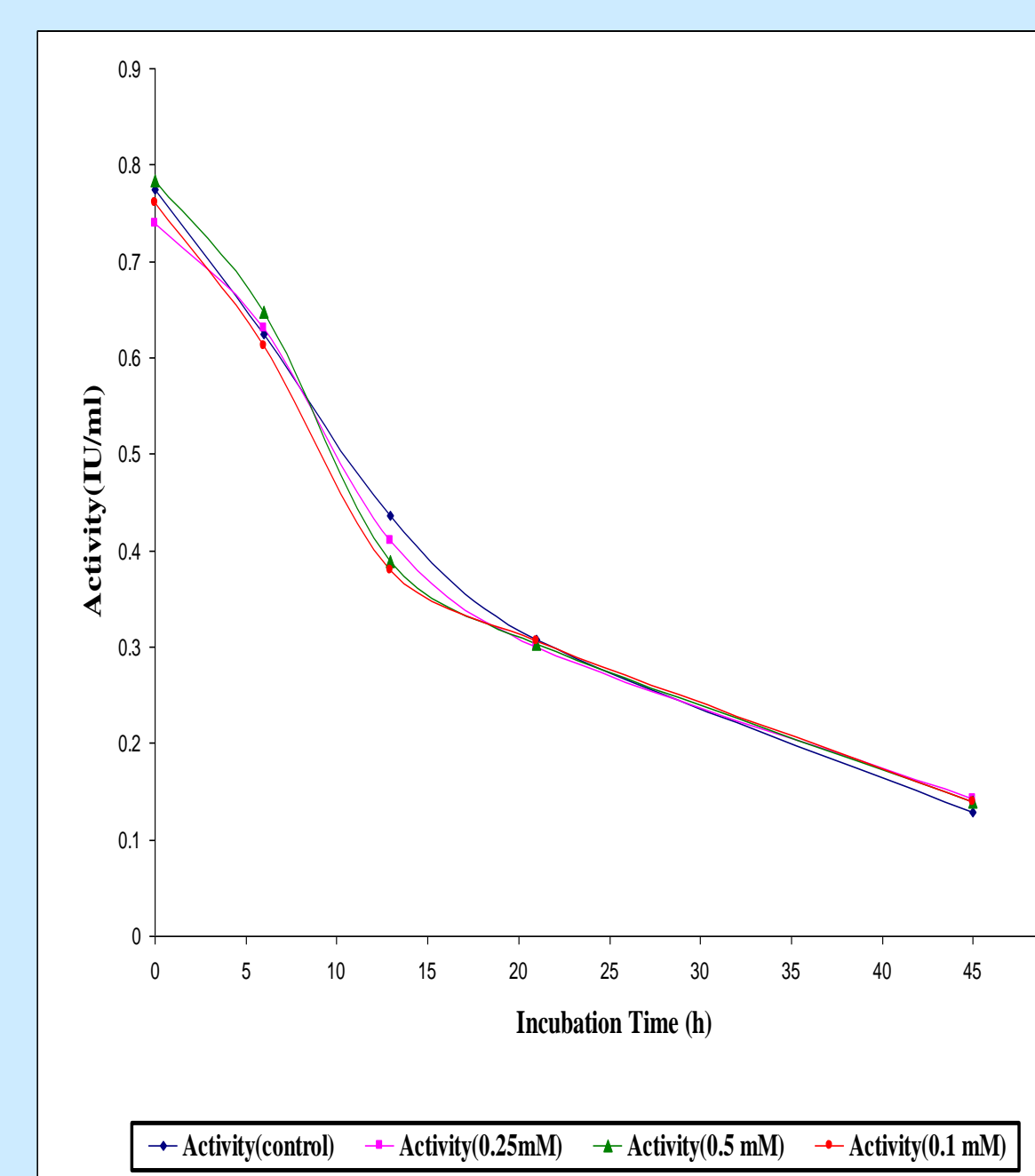


Fig 3: Effect of Cu^{2+} on the stability of the protein

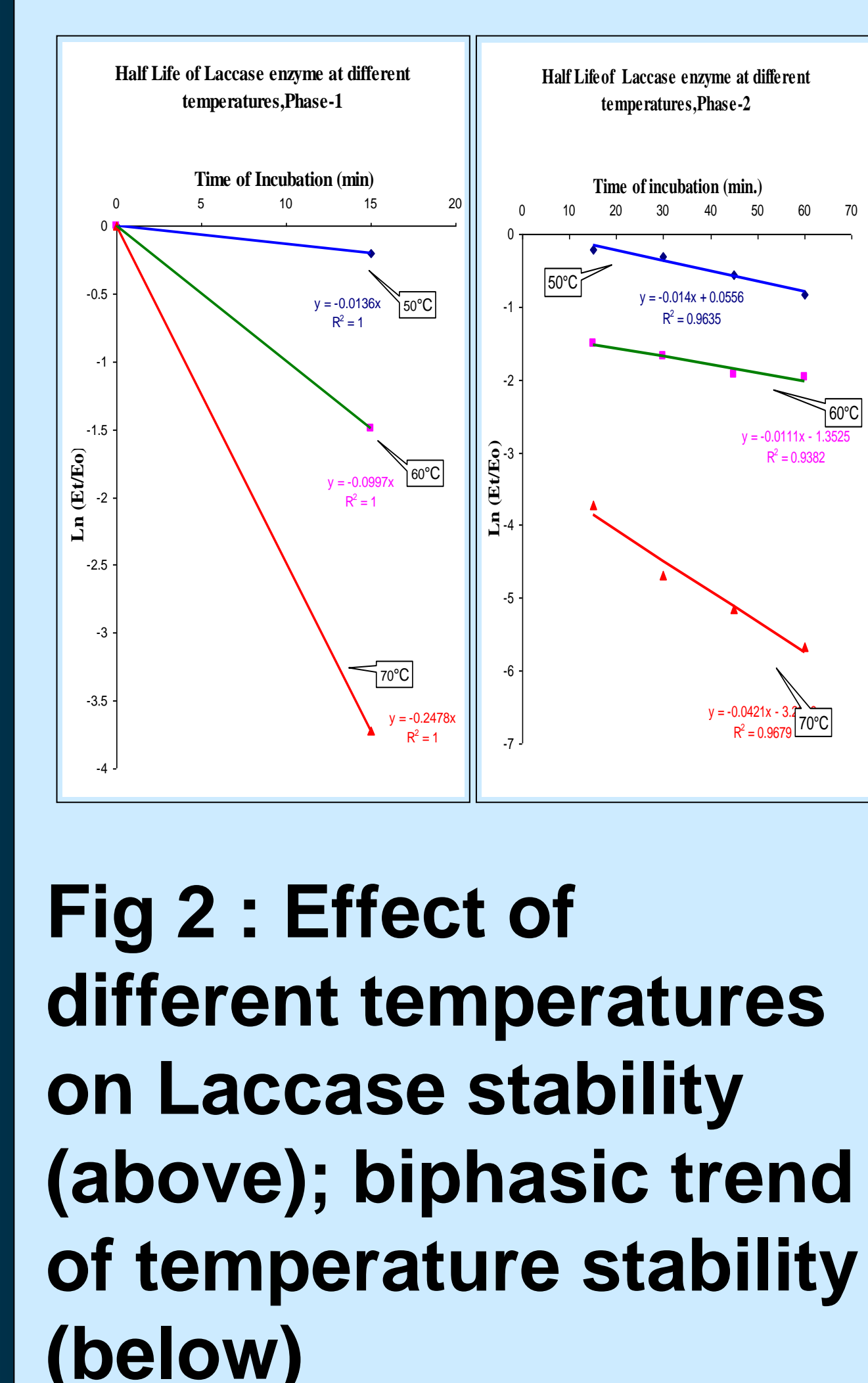
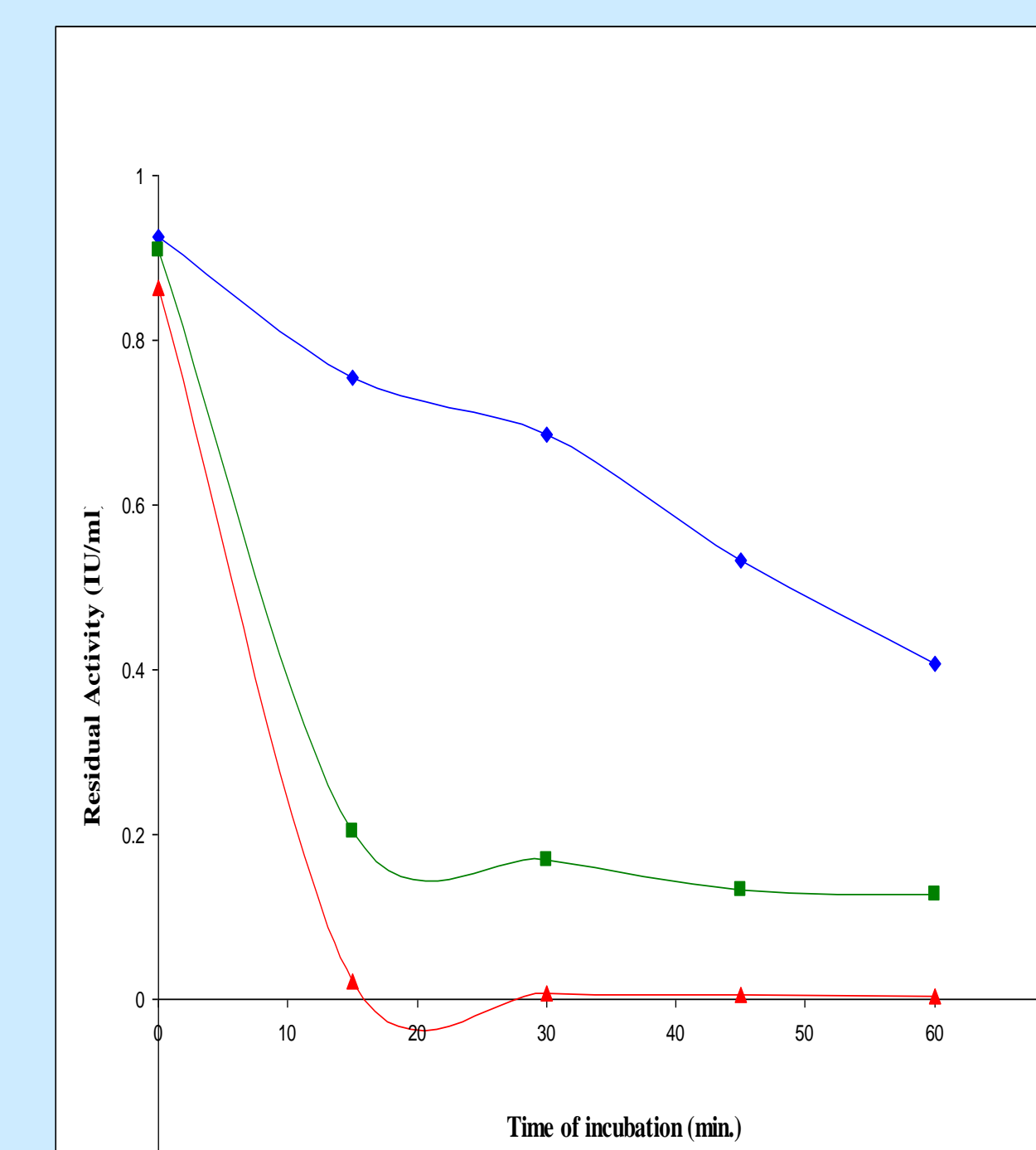
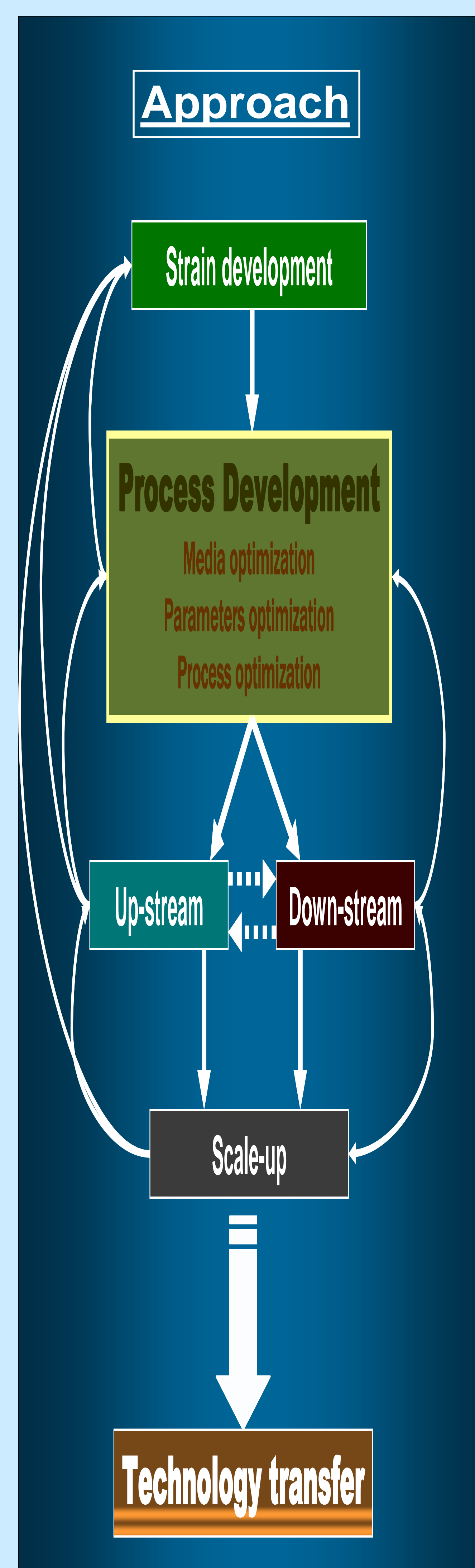


Fig 2 : Effect of different temperatures on Laccase stability (above); biphasic trend of temperature stability (below)

RESULTS

- Laccase activity was observed on induction with methanol.
- Maximum activities were observed on day 3 of the process on BMMGy medium (in shake flask)
 - Activity observed in the range of **100 IU/L** (with ABTS as substrate).
- Laccase activity was fairly stable up to 100 h when stored at 4°C
- Scale up was carried with a bench scale fermenter (5L) in a fed-batch mode
 - Total production of **1200 IU/L** was obtained (fig 1).
 - Final biomass concentration was **270 g/L WCW** (fig 1).
 - Overall productivity of process was **300 IU/L.D**

👍 **Productivity with recombinant culture was 1.3 folds higher than the native fungus.**

- Temperature stability of laccase:
 - Laccase showed biphasic trend of heat stability (fig 2).

Half life (min.)	At 50°C	At 60°C	At 70°C
Phase - 1	50.96	6.95	2.8
Phase -2	49.5	6.23	16.47

- Effect of copper on laccase stability at room temperature
 - No significant effect of Cu^{2+} was observed on the stability of laccase with respect to control (Fig 3) when added in the supernatant.

FURTHER PLANS

- Experimental work is planned to achieve:
 - ✓ complete characterization of recombinant protein.
 - ✓ optimization of operation strategies to reduce the overall process time.
 - ✓ an integrated approach for simultaneous fermentation & (semi) continuous product recovery.
 - ✓ improved stability of recombinant product.
 - ✓ minimal down-stream processing cost.

WORK DONE SO FAR

- Complete cDNA encoding laccase from *Cyathus buleri* was cloned, sequenced & expressed in *Pichia pastoris* under the influence of AOX1 promoter.
- Laccase secreted into the medium under the control of α -factor secretion signal of *Saccharomyces cerevisiae*
- Cultivation of the developed *Pichia* strain has been done at shake flask level on different media - YPD and BMMGy.

Fig 4. Schematic diagram of fermentation process with *P. pastoris*

