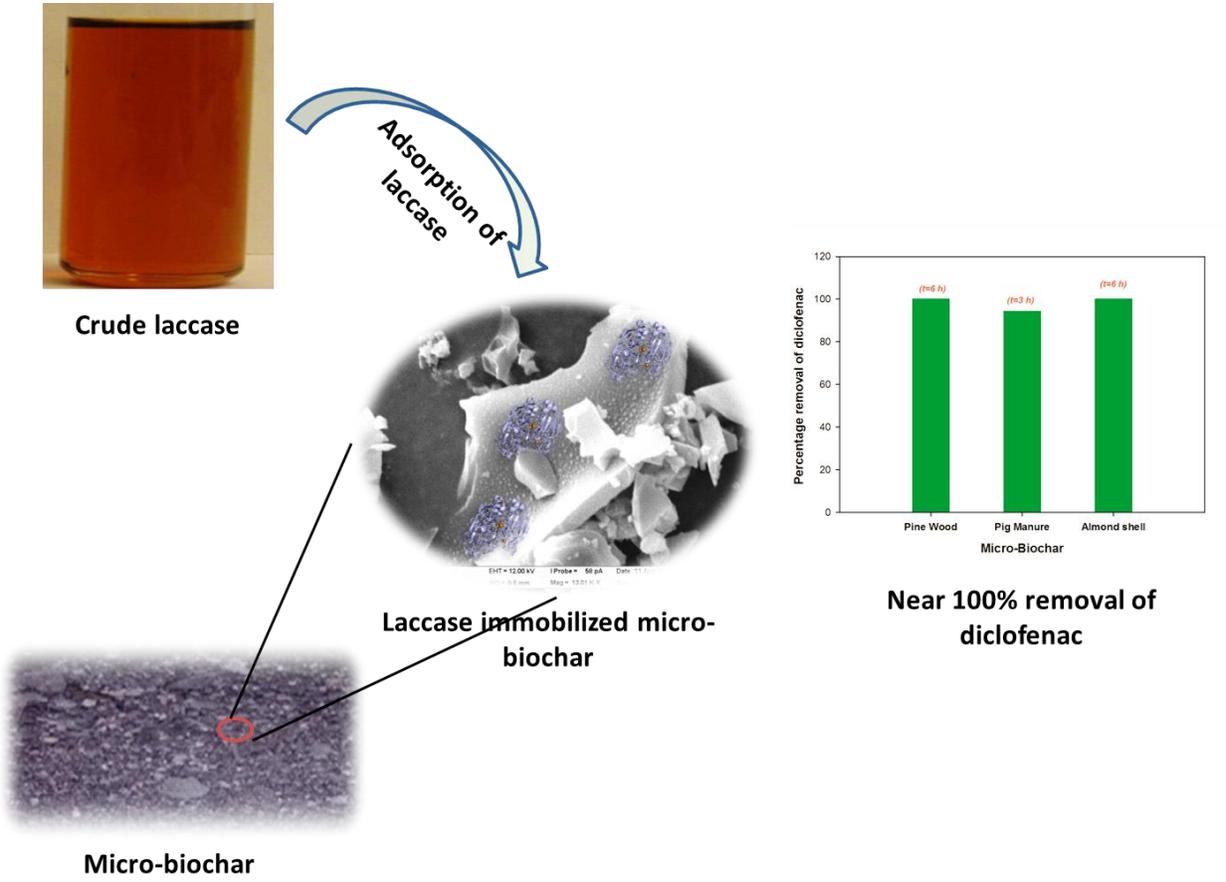


Graphical Abstract



1 **Adsorptive immobilization of agro-industrially produced crude**
2 **laccase on various micro-biochars and degradation of diclofenac**

3
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14
15 **Abstract**

16 Although enzymes are gifted with unique and unprecedented catalytic activity and selectivity
17 over a wide range of pollutants, still their stability related issues often hinder their application in
18 real environmental conditions. In this study, agro-industrially produced crude laccase was
19 concentrated using ultrafiltration. Crude laccase was immobilized on pine wood (BC-PW), pig
20 manure (BC-PM) and almond shell (BC-AS) biochar microparticles. Immobilization of laccase
21 was investigated at various laccase activities on micro-biochars and the release (desorption) of
22 the enzyme has been studied. It was observed that for all the biochars, as the initial concentration
23 of laccase increased in the crude solution, the binding capacity and as result immobilization
24 efficiency also increased. BC-PM was found to be the most effective ($31.4 \pm 3.1 \text{ U g}^{-1}$) at 10 U

25 mL⁻¹ of enzyme activity followed by BC-AS (24.3±4.8 U_g⁻¹) and BC-PW (14.58±3.3 U_g⁻¹). In
26 addition, the biochars were functionalized with citric acid for possible surface modifications and
27 the effect of biochars for the adsorption of enzymes has been investigated. Isotherm studies of
28 enzyme loading onto biochar established homogeneous monolayer adsorption as the major
29 mechanism. The desorption of laccase from all biochars followed pseudo-second-order model.
30 Immobilized laccase exhibited superior storage ability/ shelf-life which were three times higher
31 than free laccase. Finally, the immobilized laccase was used for the degradation of
32 micropollutant, DCF and near 100% removal was obtained within 5 hours at an environmentally
33 relevant concentration (500 µg L⁻¹).

34 **Keywords:** laccase; biochar; biotransformation, adsorptive immobilization; isotherms;
35 desorption

36 **1. Introduction**

37 Gifted with unique unprecedented catalytic activity and selectivity over a wide range of
38 pollutants, enzymes offer tremendous potential for environmental remediation. In particular,
39 ligninolytic enzymes are well known for degradation of recalcitrant pollutants(Tien and Kirk,
40 1983), (Majeau et al., 2010; Strong and Claus, 2011). Along with manganese peroxidase and
41 lignin peroxidase, laccases are known to be the prominent enzymes in this category due to its
42 wide substrate range, simple requirements for catalysis, apparent stability and lack of inhibition
43 in comparison with other enzymes (Majeau et al., 2010). However, low thermal and pH stability
44 (narrow pH range in activity), loss of catalytic activity after one cycle and huge consumption
45 loss while being used in water environment have remained as major obstacles in large-scale
46 environmental applications(Jesionowski et al., 2014). Thus, past studies investigated the

47 improvement of enzyme stability and their properties for environmental applications, and
48 immobilization of enzymes on solid supports was suggested as an effective method (Cowan and
49 Fernandez-Lafuente, 2011; Mateo et al., 2007).

50 Immobilization of enzymes on solid supports is primarily based on two approaches: physical
51 binding and covalent binding between the enzyme and the supports. Physical binding (includes
52 van der Waals forces, ionic interactions, and hydrogen bonding) through adsorption is often
53 considered as the most economically viable method (Jesionowski et al., 2014). Enzyme-support
54 affinity is the most important factor in adsorptive immobilization along with a larger surface
55 area. The presence of specific active functional groups on the surface of the carrier along with a
56 large surface area of the carrier can enhance the adsorptive immobilization of enzymes on solid
57 supports. Recently, carbonaceous material, such as biochar is getting wide attention due to its
58 great potential in various domains including agricultural applications and environmental
59 remediation (Glaser et al., 2009). The possibility of production from waste materials, moderate
60 surface area and abundant presence of surface functional groups make biochar an excellent
61 adsorbent for various contaminants (Fang et al., 2014). Also, due to these dependable properties,
62 biochars can be used as immobilization support for laccases.

63 Diclofenac (DCF), being an emerging micropollutant poses toxic concerns towards several
64 aquatic as well as terrestrial organisms (Lonappan et al., 2016a; Vieno and Sillanpää, 2014).
65 Therefore, DCF must be removed from the environmental compartments, for a sustainable and
66 healthy environment and ecosystem. Previous studies have demonstrated the efficiency of
67 laccase for the degradation of DCF (Lonappan et al., 2017; Marco-Urrea et al., 2010).
68 Nevertheless, these studies were mostly focused on the production and application of free laccase
69 for the degradation of DCF and thus, incurred disadvantages of application of free enzyme

70 limiting their applicability at large scale and in long-term. Therefore, the possibility of
71 immobilizing crude non-purified laccase produced from agro-industrial materials (most
72 economically convenient production method as well as through valorization of waste materials)
73 on micro-biochar (efficient, least expensive and valorization of waste materials) derived from
74 different feedstocks was investigated in this study. This approach has the dual advantage of
75 continuous adsorption as well as degradation of the contaminants (DCF in this study). Moreover,
76 this study employed the simple adsorption technique for immobilization which can be considered
77 as green as it avoids usage of any chemicals. Immobilization of laccase at various concentrations
78 on various biochars and the release of the enzyme have been studied. In addition, the biochars
79 were functionalized with organic acids for possible surface modifications, and their effect on
80 adsorption of enzymes has been investigated. Finally, the laccase-immobilized biochars were
81 applied for the degradation of DCF in batch mode under various experimental conditions and the
82 results are presented. The immobilization of non-purified laccase on organically functionalized
83 biochars (and non-functionalized) along with its potential application for the degradation of
84 model micropollutant presents the novelty elements of this study. To the best of our knowledge,
85 no previous studies used biochars from various origins (feedstock and method of production) for
86 the immobilization of crude laccase. In this study, the relationship between biochar surface
87 properties and adsorptive immobilization of enzymes has been studied. The present work
88 demonstrates the potential application of biochar as an immobilization support and explains
89 briefly how the surface features of biochar can affect the adsorptive properties/immobilization
90 enzymes (laccase) and thus further enhancing the adsorptive immobilization.

91 **2. Materials and Methods**

92 **2.1 Materials**

93 Pinewood and almond shell biochar samples were obtained from Pyrovac Inc. (Quebec,
94 Canada). Pinewood biochar (BC-PW) was derived from pine white wood (80% v/v) spruce and
95 fir (20% v/v) and was produced at $525\pm 1^\circ\text{C}$ under atmospheric pressure by increasing the
96 temperature of biomass at the rate of $25^\circ\text{C min}^{-1}$ in the presence of nitrogen. Almond shell
97 biochar (BC-AS) was produced from almond shells slightly under atmospheric pressure at
98 $520\pm 1^\circ\text{C}$ for 4h. Pig manure biochar (BC-PM) was a gift sample from Research and
99 Development Institute for Agri-Environment (IRDA), Quebec, Canada. BC-PM was derived
100 from the solid fraction of pig slurry and prepared at $400\pm 1^\circ\text{C}$ for 2 h.

101 Juice industry residue, apple pomace was used as the substrate for the microorganism for enzyme
102 production which was gifted by Vergers Paul Jodoin Inc., Quebec. White-rot fungus, *Trametes*
103 *versicolor* (ATCC 20869) was used as the microorganism for the production of laccase.

104 Diclofenac sodium salt (98%; CAS 15307-79-6) was purchased from Fisher Scientific (Ottawa,
105 ON, Canada) and internal standard (IS), diclofenac- d_4 was obtained from C/D/N Isotopes Inc.
106 (Montreal, QC, Canada). All other chemicals used in this study (including organic acids used for
107 the functionalization of biochars) were of analytical grade and they were obtained from Fisher
108 Scientific and Sigma-Aldrich (Ontario, Canada).

109 **2.2 Methods**

110 **2.2.1 Pre-treatment of biochar**

111 All the biochars were ground and sieved to obtain biochar microparticles less than $75\mu\text{m}$. This
112 pre-treatment produced compact, almost uniformly sized (distributed) biochar with an increased
113 surface area. Functionalization procedure of biochar microparticles is given in a previous

114 publication (Lonappan et al., 2018b). In short, the micro-biochars were shaken with 2M citric
115 acid for 24 hours. Then, the samples were centrifuged at 3000 x g and washed twice using
116 deionized water. Further, micro-biochar samples were dried at 60°C and used for the
117 immobilization of laccase.

118 **2.2.2 Preparation of laccase**

119 The detailed procedure for the production of laccase has been presented elsewhere (Lonappan et
120 al., 2017). In short, the fermentation substrates were adjusted to 75 ±1 % (w/w) moisture with
121 sterile milli-Q water. Fermentation was carried out at 30 ± 1°C for 9 d in 500 mL Erlenmeyer
122 flasks containing 20 g of apple pomace. Extraction of laccase was carried out using 50mM
123 sodium phosphate buffer at pH 6.5 (10/1: v/w).

124 Crude laccase obtained by fermentation from apple pomace was concentrated by ultrafiltration
125 using Sartorius stedim- SartoJet ultrafiltration system (Göttingen, Germany). Sartocoon Slice
126 Hydrosart Cassette- 10 kDa and 100 kDa were used as the filtration membranes. The harvested
127 enzyme was filtered using 100 kDa membrane to remove the particles having size more than 100
128 kDa. Later, the filtrate was passed through 10 kDa and the retentate having particles of molecular
129 weight less than 10 kDa have been discarded. This resulted in semi-purification of laccases.

130 **2.2.3 Enzyme assay**

131 Laccase activity was determined by measuring the rate of color generation due to the enzymatic
132 oxidation of 2,2'-azinobis(3-ethylbenzothiazoline-6-sulfonic acid) (ABTS) to ABTS radical
133 (ABTS⁺) at 420 nm and pH 4.5. The extinction coefficient (ϵ) used was 36,000 M⁻¹
134 cm⁻¹ (Wolfenden and Willson, 1982). The assay solution contained 100 mM citrate-phosphate as

135 the buffer (pH 4.5), 0.5 mM ABTS and enzyme. Enzyme-ABTS mixture was incubated for 4min
136 and the average increase in absorbance per min was taken. One unit of laccase activity (U L^{-1}) is
137 defined as the production of $1 \mu\text{M ABTS}^+$ per min under assay conditions (Bourbonnais and
138 Paice, 1992; Collins and Dobson, 1997).

139 **2.2.4 Immobilization of laccase on biochars**

140 Throughout the experiment, a constant solid: liquid ratio of 1: 5 (w/v) was maintained between
141 biochars and enzyme extract. Various enzyme concentrations were tested for immobilization as
142 the highest enzyme activity obtained after concentration of enzyme was 10 U mL^{-1} . Biochars
143 were mixed with crude enzyme using a vortex blender (Fisher Scientific 02215370 Vortex
144 mixer-deluxe 120V) at 1200 rpm. Initially, the mixing was carried out for 5 h and in later
145 experiments; the mixing was done for 12 h (overnight) to have maximum possible adsorption of
146 enzymes on biochars. Thus, the effect of contact time and adsorptive immobilization was
147 studied. Various enzyme concentrations of 0.5, 2.5, 5, 7.5, and 10 U mL^{-1} were studied by
148 keeping the biochar amount constant. Similar experiments were repeated with the functionalized
149 biochar obtained from pinewood, pig manure and almond shell. Citric acid was used for the
150 functionalization of micro-biochars. After immobilization experiments, enzyme- biochar mixture
151 was centrifuged at $6000 \times g$ and the liquid portion was removed. The solid fraction was gently
152 washed using deionized water, later centrifuged and the liquid part was removed. Then, the
153 remaining enzyme in the liquid was analyzed for enzyme (activity) and hence effective enzyme
154 immobilized on biochar was calculated in U g^{-1} . Enzyme- immobilized biochar was dried at
155 room temperature/ or by using compressed air carefully without increasing the temperature
156 above $28 \pm 1^\circ\text{C}$. Moreover, 0.1 g of enzyme immobilized biochar (dried) was shaken for 15 min
157 with 10 mL of sodium phosphate buffer at pH 6.5 and the enzyme activity in the supernatant was

158 measured after centrifugation. This procedure was carried out to make sure the immobilization of
159 enzyme on biochar surface; however, the values were not used for calculation due to the
160 variations in release kinetics from different biochars.

161 Studies on release of enzymes (desorption) from biochars were carried out under shaking
162 conditions over time for two days (Fisher Scientific 02215370 Vortex mixer-deluxe 120V) at
163 1000 rpm). The stability of enzyme- immobilized biochar (shelf-life) was tested after 3 months.
164 In short, free and immobilized laccase were stored at 4 ± 1 °C for up to 60 days and their
165 activities were determined in 20 days interval

166 Since immobilization process was carried out using adsorption, the adsorption isotherms were
167 plotted to better understand the mechanisms behind protein (laccase) binding to micro-biochars.
168 Langmuir and Freundlich isotherms were used to study the adsorption of laccase onto biochars.
169 Equation (1) presents Langmuir isotherm model, whereas Equation (2) presents Freundlich
170 isotherm model.

$$C_e/q_e = 1/Q_0 K_L + C_e/Q_0 \text{-----} (1)$$

171 $\log q_e = \log K_F + 1/n \log C_e \text{-----} (2)$

172 Where C_e ($U L^{-1}$) is the equilibrium concentration of the adsorbate, q_e ($U g^{-1}$) is the amount of
173 adsorbate adsorbed per unit mass of adsorbent, Q_0 and K_L are Langmuir constants for adsorption
174 capacity and rate of adsorption, respectively. K_F is the adsorption capacity of the adsorbent and n
175 is the favorability factor of the adsorption.

176

177 **2.2.5 Characterization of laccase immobilized biochar**

178 Particle size distribution was measured using a “Horiba particle size analyzer“(LA-950).Mean
179 values were taken after analyzing the samples twice. Surface morphology of micro-biochar and
180 enzyme immobilized micro-biochar was investigated using an “EVO[®] 50 smart scanning electron
181 microscope” (SEM) (Zeiss, Germany). The specific surface area of micro-biochars before and
182 after laccase immobilization was obtained from Brunauer, Emmett and Teller (BET) N₂
183 adsorption isotherms at 77 K (Autosorb-1, Quantachrome, USA).Analysis of changes in surface
184 functional groups of micro-biochars before and after laccase immobilization was carried out
185 using Fourier transform infrared (FT-IR)spectrometer (Nicolet iS50, Thermo Scientific, USA).

186 **2.2.6 Diclofenac degradation experiments**

187 Laccase-immobilized biochars (most suitable sample from each micro-biochar) was tested for
188 the degradation of DCF. The degradation experiments were carried out at room temperature and
189 at pH 6.5 and the experiments were carried out in duplicates. About 10 mL of 500 µg L⁻¹ DCF
190 was used as the initial concentration. About 0.5g of laccase immobilized biochar was used for
191 the experiments. Experiments were carried out for 12 h with continuous sampling under shaking
192 conditions (Fisher Scientific 02215370 Vortex mixer-deluxe 120V) at 750 rpm. Supernatant
193 from the samples was collected and mixed with equal amount of methanol (purity >99.8%,
194 Fisher Scientific Ottawa, ON, Canada) to stop enzyme activity. The samples were stored at 4°C
195 and later analyzed for DCF using LDTD-MS/MS (Lonappan et al., 2016a).

196 **3. Results and discussion**

197 **3.1 Laccase: concentration by ultrafiltration and enzyme activity**

198 The possible presence of several other biomolecules can be expected in these crude extracts since
199 extraction of the enzyme was carried out from fermented apple pomace. These
200 biomolecules/unwanted substances can include phenolic substances, various organic acids,
201 sugars and minor fractions of minerals lipids and proteins (Gassara et al., 2011; Persic et al.,
202 2017; Sato et al., 2010). Various concentrations of laccase (based on enzyme activity, U mL⁻¹)
203 were selected and laccase was concentrated using ultrafiltration by 10 and 100 kDa membranes
204 following previous reports on the molecular weight of fungal laccases (60-100 kDa) (Majeau et
205 al., 2010). The filtrate after passing through each membrane was analyzed for enzyme activity to
206 measure the efficacy of the ultrafiltration. Maximum of 10 U mL⁻¹ of laccase was obtained at the
207 end of concentration from an initial activity of about 0.8 U mL⁻¹.

208 **3.2 Characterization of laccase-immobilized biochar**

209 Particle size distribution of biochar microparticles was well below 75 µm as expected (data not
210 shown). SEM images of raw and enzyme immobilized biochars (samples with best enzyme
211 loading) is given as Fig.1. The porous surface texture was clearly visible, however, any
212 significant differences in the surface texture were not observed after immobilization of laccase.
213 The possible reason could be the fact that enzymes are not visible through SEM owing to their
214 small size. A similar phenomenon was observed in the SEM images reported by a previous
215 publication(Qiu et al., 2008). Fig.2 presents the FTIR spectra of micro-biochars before and after
216 laccase immobilization. Clear and distinct peaks of laccase are not visible, after immobilization.
217 This could be due to the fact that the concentration of laccase was very small to observe a peak
218 while comparing with biochar. The surface areas of micro-biochars used were 14.1 m² g⁻¹,
219 46.1m² g⁻¹ and 17 m² g⁻¹ for BC-PW, BC-PM, and BC-AS, respectively. After laccase
220 immobilization, the area decreased to 1.89 m² g⁻¹, 1.46 m² g⁻¹ and 1.24 m² g⁻¹ in the respective

221 order. About 86.6% decrease in surface area was observed for pinewood biochar, whereas almost
222 97 % of the surface of pig manure biochar was covered with the molecules which were present in
223 the crude enzyme mixture. In the case of almond shell biochar, reduction in surface area after
224 laccase immobilization was 92.7%. This larger decrease in surface area provided the quantitative
225 evidence for the laccase immobilization through surface adsorption. However, this cannot be
226 attributed solely towards laccase adsorption since other bio-molecules/impurities having a
227 molecular size between 10-100kDa were also present in the crude extract. A similar observation
228 in the reduction of surface area after enzyme immobilization was observed in many previous
229 studies as well (Badgajar et al., 2013; He et al., 2006; Naghdi et al., 2017; Pirozzi et al.,
230 2009).For example, up to 89.1% decrease in surface area was observed in an immobilization
231 study of lipase on mesoporous silica(He et al., 2006).

232 **3.3 Adsorptive immobilization of laccase onto micro-biochars**

233 It is already established that reduction in particle size can increase effective surface area
234 (Lonappan et al., 2016b) and thus the micro-biochars were prepared and used. It has also been
235 reported that the presence of carboxylic acids on the support can enhance immobilization of
236 enzymes (Cho and Bailey, 1979). Thus, carboxylic acids functionalized biochar (through citric
237 acid) was tested for the improved immobilization of laccase.

238 Fig.3 presents laccase binding on non-functionalized biochars. Various laccase concentrations,
239 (enzyme activities),such as 0.5, 2.5, 5, 7.5, and 10 U mL⁻¹ were used for the immobilization of
240 laccase on micro-biochars. It was observed that binding increased as the initial laccase activity
241 increased. This observation was unanimous in all the three micro-biochars. This phenomenon
242 can be explained based on adsorption. As the initial activity of laccase increased more laccase

243 molecules were available in the solution. This increased the effective interactions between
244 micro-biochar and laccase molecules and hence better adsorption leading to higher
245 immobilization. The previous study on the immobilization of α -amylase onto bentonite/chitosan
246 composite has reported increased adsorption of the enzyme with increased initial concentration
247 (Baysal et al., 2014). In addition, another study on immobilization of bovine catalase onto
248 magnetic nanoparticle reported the same trend in loading the enzyme onto the nanoparticles.
249 However, both studies reported that, increasing the enzyme activity beyond a particular level will
250 not enhance the adsorption capacity. This is because once the saturation level (equilibrium of
251 adsorption) has been reached, it is impossible to increase the loading on the support. In this
252 study, with increased initial laccase activity, loading was also enhanced. Thus, it has to be
253 hypothesized that the saturation was never reached for any of the three biochars used for the
254 study. As a result, it can be assumed that increasing the activity of laccase in the crude extract
255 will further enhance the adsorption of laccase and thus will increase the immobilization. The aim
256 of this study was to test the loading efficiency/immobilization efficiency of crude laccase on
257 biochars. Nevertheless, increasing the enzyme activity beyond 10 U mL^{-1} through concentration
258 (by ultrafiltration) for the enzymes produced by agro-industrial route was not easily achievable.
259 This was due to the comparatively lower yield of laccase by this method since a maximum of 1
260 U mL^{-1} of laccase was produced (Lonappan et al., 2017).

261 Sincenon-purified laccase has been used for the immobilization, competitive adsorption can be
262 expected. Presence of other substances, such as polyphenols, proteins and carboxylic acids
263 (Persic et al., 2017; Sato et al., 2010) in the crude extract can reduce the adsorption of laccase
264 because the available sites on the biochar can be occupied by these impurities. These factors
265 depend upon the selectivity of the molecules which have to be attached on to the surface of the

266 biochar. This will vary according to the surface features of each biochar. Of the three biochars
267 used in this study, BC-PM had the largest surface area ($46.1\text{ m}^2\text{ g}^{-1}$) followed by BC-AS (17.0 m^2
268 g^{-1}) and BC-PW ($14.1\text{ m}^2\text{ g}^{-1}$). This difference in surface area has been reflected in enzyme
269 loading and thus immobilization of enzymes on the biochar surface. BC-PM was found to be
270 most effective ($31.4\pm 3.1\text{ U g}^{-1}$) under optimal conditions followed by BC-AS ($24.3\pm 4.8\text{ U g}^{-1}$) and
271 BC-PW ($14.58\pm 3.3\text{ U g}^{-1}$). The effectiveness of BC-PM can also be directly correlated with their
272 surface features which show the presence of diverse functional groups that can be potential
273 adsorption sites (Lonappan et al., 2018a; Xu et al., 2014).

274 Previous studies have reported that COOH groups on immobilization supports can enhance the
275 binding of enzymes and laccase in particular on the supports (Cho and Bailey, 1979). The citric
276 acid treated biochars were used for the immobilization laccase and the results are presented as
277 Fig. 4. The selective grafting of COOH groups on biochar surface by citric acid treatment has
278 been reported in a previous study (Lonappan et al., 2018b). However, unexpectedly lowered
279 laccase binding was observed with all the three functionalized biochars.

280 **3.4 Loading efficiency and isotherms**

281 Table 1 presents binding efficiency (%) of the micro-biochars at various laccase concentrations.
282 Laccase concentrations have been presented in international units (IU) and presented for total
283 volume used (10 mL) and 1 g of micro-biochar was used (Cabana et al., 2009). Due to the larger
284 surface area and advanced surface characteristics in comparison with other biochars, BC-PM
285 showed higher binding efficiency that topped at 31.4%. Maximum binding efficiency obtained
286 from BC-AS was 24.3% and with BC-PW, a maximum binding efficiency of 14.58% was
287 achieved. An increasing trend in binding efficiency was observed for all the biochars. For BC-

288 PW, the binding efficiency decreased initially at 25 U and a further increase was observed.
289 However, inconsistencies in results were observed with BC-PW which led to 12% binding
290 efficiency at 5U and which decreased to 6.4% at 25 U and later an increment to 8.6%, 12.4% and
291 reached a maximum at 14.58% corresponding to 50 U, 75 U and 100 U of laccase activity ,
292 respectively. Thus, the immobilization efficiency was barely increased by 2.58% even with the
293 20-fold increase in effective enzyme concentration. This observation can be explained by
294 selective and competitive adsorption and hydrophobic and electrostatic interaction between the
295 laccase and micro-biochar(Lassen and Malmsten, 1996; Nakanishi et al., 2001). Initially, to
296 obtain 5U enzyme activity, crude extracts were diluted using milliQ water and several fold
297 dilutions (20 folds for 5 U) were made. Thus, this procedure could possibly eliminate the
298 potentially competing adsorbates from the crude laccase and thus effective binding was obtained
299 for laccase. Later, as the enzyme concentration increased, the concentration of other impurities
300 also increased as the dilution reduced. Along with surface area and enzyme concentration, the
301 selectivity of BC-PW for adsorbates is important. In this case, it has to be assumed that BC-PW
302 had a superior affinity towards other adsorbates than the laccase molecule.

303 For BC-PM and BC-AS, a significant increase in binding efficiency was observed with
304 increasing laccase concentration. This was particularly evident for BC-PM. A consistent increase
305 in binding from 14% to 31.4% was observed from an enzyme concentration (in terms of enzyme
306 activity) of 5U to 100U. This phenomenon can be explained based on increased
307 adsorbate(laccase) adsorbent (BC-PM) interactions and thus resulted in higher adsorption
308 (Baysal et al., 2014). Moreover, it must be assumed that in comparison with BC-PW and BC-AS
309 along with an increased surface area, BC-PM exhibited superior affinity towards laccase
310 molecules. However, an increase in binding efficiency from 6% to 24.3% was observed for BC-

311 AS, albeit this phenomenon was not consistent since irregularities in results were observed at 25
312 U.

313 Table 2 shows Langmuir and Freundlich adsorption isotherm constants for micro-biochar for
314 laccase adsorption. Langmuir isotherm model was constructed based on the assumption of
315 homogeneous monolayer adsorption onto the surface with no re-adsorption of adsorbate on the
316 surface. Therefore, for BC-PW laccase adsorption was expected to be homogeneous monolayer
317 adsorption and most likely by physical forces (physisorption) such as electrostatic interactions,
318 H-bonding and Van der Waals forces (dipole-dipole, dipole-induced dipole and London
319 (instantaneous induced dipole-induced dipole) force). However, an R^2 value of 0.92 for
320 Freundlich adsorption isotherm contradicted with this assumption. Eventhough a $1/n$ value of
321 1.052 (isotherm plot not shown) suggested homogeneous adsorption since adsorption becomes
322 heterogeneous when the slope $1/n$ equals zero (Baysal et al., 2014). Since this value is greater
323 than 1 even from Freundlich adsorption isotherm constants, homogeneous monolayer adsorption
324 can be expected. Thus, Langmuir isotherm model was suitable for BC-PW. However, for BC-
325 PM and BC-AS, Freundlich adsorption isotherm model was suitable owing to near unity R^2
326 values (0.96 and 0.98, respectively). Thus, in these two biochars, stronger binding sites on the
327 surface were occupied first and the binding strength decreased with the increasing degree of site
328 occupancy and which reduced the adsorption with time. At the same time, for both these
329 biochars, favorability factor values ($1/n$) were well above zero and hence instead of
330 heterogeneous adsorption, homogenous adsorption occurred through both physisorption and
331 chemisorption. Of the three biochars, high rate of adsorption (K_L) was shown by BC-AS
332 followed by BC-PM and BC-PW. Thus, theoretically and as per isotherm models, adsorption
333 loading of laccase was faster in BC-AS in comparison with other two micro-biochars.

334 **3.5 Release kinetics (de-immobilization) of immobilized laccase**

335 Results related to desorption been given as Fig. 5. It is evident that a complete desorption can
336 never be expected even under vigorous shaking conditions. However, this particular experiment
337 tried to understand the stability and binding strength of immobilized laccase as well as the nature
338 of release (release kinetics) of various immobilization supports (micro-biochars). Almost all
339 previous studies presented static release (leaching) of enzymes from the support. However, this
340 study presents desorption/ release of enzymes under mild shaking conditions. It is clear that a
341 very fast release can be expected in this manner due to continuous shaking in comparison with
342 static conditions.

343 An initial slow release was observed from BC-PM, in comparison with BC-PW and BC-AS even
344 though the initial immobilized enzyme concentration was very high (BC-PM was found to be
345 most effective with $31.4 \pm 3.1 \text{ Ug}^{-1}$ under optimal conditions followed by BC-AS with 24.3 ± 4.8
346 Ug^{-1} and BC-PW with $14.58 \pm 3.3 \text{ Ug}^{-1}$). This result can be read in line with the isotherm kinetics
347 which suggested possibly higher percentage of chemisorption than physisorption with BC-PM.
348 Presence of metals in BC-PW (Zhang et al., 2013) can enhance the chemisorption that is
349 adsorption by chemical bonds. Comparatively, the faster release was observed from BC-PW and
350 BC-AS which suggested loose binding of laccase on to biochars or physisorption. Thus, a higher
351 percentage of laccase molecules were bound by weak forces, such as Van der Waals forces and
352 electrostatic attractive forces. Moreover, it was observed that at about 10 hours, both BC-AS and
353 BC-PW reached desorption equilibrium despite that the data obtained for BC-PW was not
354 consistent. However, even after 48h, desorption equilibrium was not reached for BC-PM and
355 which suggested continuous application potential of BC-PM for longer periods. Desorption data
356 was analyzed using kinetics plots and the results are presented in Table 3.

357 For BC-PM, both pseudo-first-order and pseudo-second-order release kinetics were a good fit
358 which was observed as near unity R^2 value. However, for BC-PW and BC-AS, pseudo-second
359 order release kinetics can be applied to explain the release kinetics. As explained previously,
360 second-order rate constant k_2 confirmed the faster release of laccase from BC-AS and BC-PW in
361 comparison with BC-PM.

362 **3.6 Removal of DCF using laccase immobilized biochars**

363 Biochar obtained with the best binding of laccase was used for the degradation studies of
364 diclofenac. Batch mode experiments were carried out with each enzyme immobilized micro-
365 biochar samples and the results are shown in Fig.6.

366 The contribution of adsorptive (Lonappan et al., 2018a), as well as enzymatic removal
367 (Lonappan et al., 2017) over time, has already been reported for the degradation DCF for each
368 biochar as well as for laccase. In these studies, similar experimental conditions were used. With
369 all samples, near 100% removal was observed over time. As enzymes are immobilized onto
370 biochars, continuous adsorption and biotransformation of DCF can be expected. It can be
371 hypothesized that, a series of continuous adsorption of DCF onto the vacant sites (sites available
372 after immobilization of laccase) of micro biochar and simultaneous degradation of DCF through
373 laccase can be expected. DCF is often considered as a compound resistant to laccase degradation
374 (Nguyen et al., 2014; Yang et al., 2013). The pooroxidative efficiency of laccase and steric
375 hindrance between laccase and the target molecule are the major reasons for inadequate
376 degradation of certain micro-pollutants (d'Acunzo and Galli, 2003). Simultaneous and complete
377 removal of DCF is possibly due to the enhancement of electron transfer between laccase and
378 DCF after adsorption on the GAC surface. Furthermore, in line with previous release kinetics

379 experiments (section 3.5); the immobilized laccase can be used for several cycles without loss in
380 enzyme activity.

381 It will be rather difficult to make differentiation between adsorption and degradation at this
382 point. As a result, the process has been explained as removal of DCF and which includes both
383 adsorption and biotransformation.

384 **3.7 Storage and stability and shelf-life of immobilized laccase**

385 Low thermal and pH stability (narrow pH range in activity) and loss of catalytic activity of
386 enzymes after one cycle and consumption loss while using in water environment have remained
387 as major obstacles in large-scale environmental remediation applications(Jesionowski et al.,
388 2014).Thus, past studies investigated the improvement of enzymes stability through
389 immobilization on solid supports (Cowan and Fernandez-Lafuente, 2011; Jesionowski et al.,
390 2014; Mateo et al., 2007; Sheldon and van Pelt, 2013). About 80% reduction in laccase activity
391 (residual) was observed for free-form laccase while being stored at 4 °C over 60 days. The loss
392 in residual activity was about 38% after 20 days and 65% after 40 days. However, higher enzyme
393 activity stability was observed with all immobilized biochar samples at 4 ± 1 °C over 60 days.
394 The loss in residual activity was less than 35% for all laccase immobilized biochar samples over
395 60 days. After 60 days, laccase immobilized BC-PM lost 21% activity, laccase immobilized BC-
396 PW lost 24% residual activity and laccase immobilized BC-AS lost 32% residual activity. A
397 similar but lower storage stability was observed for laccase immobilized on chitosan/poly(vinyl
398 alcohol) composite nanofibrous membranes(Xu et al., 2013), however, this study employed
399 covalent binding. Another study reported upto 98% retention in residual activity of immobilized
400 laccase while immobilized on Eupergit supports (Lloret et al., 2012).

401 To the best of our knowledge, for the first time, this study presented concise and first-hand
402 information on adsorptive immobilization of crude enzyme (laccase) on various biochars by
403 using the principles of physical chemistry (adsorption). Moreover, this study demonstrated one
404 potential application of laccase immobilized micro-biochar for the removal of an emerging
405 contaminant DCF. Thus, the laccase immobilized micro-biochar can be used for several other
406 applications including but not limited to soil remediation, wastewater treatment etc. and which
407 further signifies the importance of this study.

408 **Conclusions**

409 Adsorptive immobilization of crude laccase on pine wood (BC-PW), pig manure (BC-PM) and
410 almond shell (BC-AS) micro-biochars was investigated using the principles of physical
411 chemistry and through isotherms. With all biochars, as the initial activity of laccase increases in
412 the crude solution, the binding capacity also increased and thus the immobilization efficiency.
413 BC-PM was found to be most effective (31.4 ± 3.1 U/g) at 10 U mL^{-1} of enzyme activity followed
414 by BC-AS (24.3 ± 4.8 U/g) and BC-PW (14.58 ± 3.3 U/g). Homogeneous monolayer adsorption
415 was key mechanism behind enzyme binding on biochar. Immobilized laccase exhibited superior
416 storage ability/ shelf life over free laccase and which was quantified to be more than 3 times.
417 Immobilized laccase degraded diclofenac with near 100% and obtained within 5 hours at an
418 environmentally relevant concentration (500 ug L^{-1}).

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529

Figures

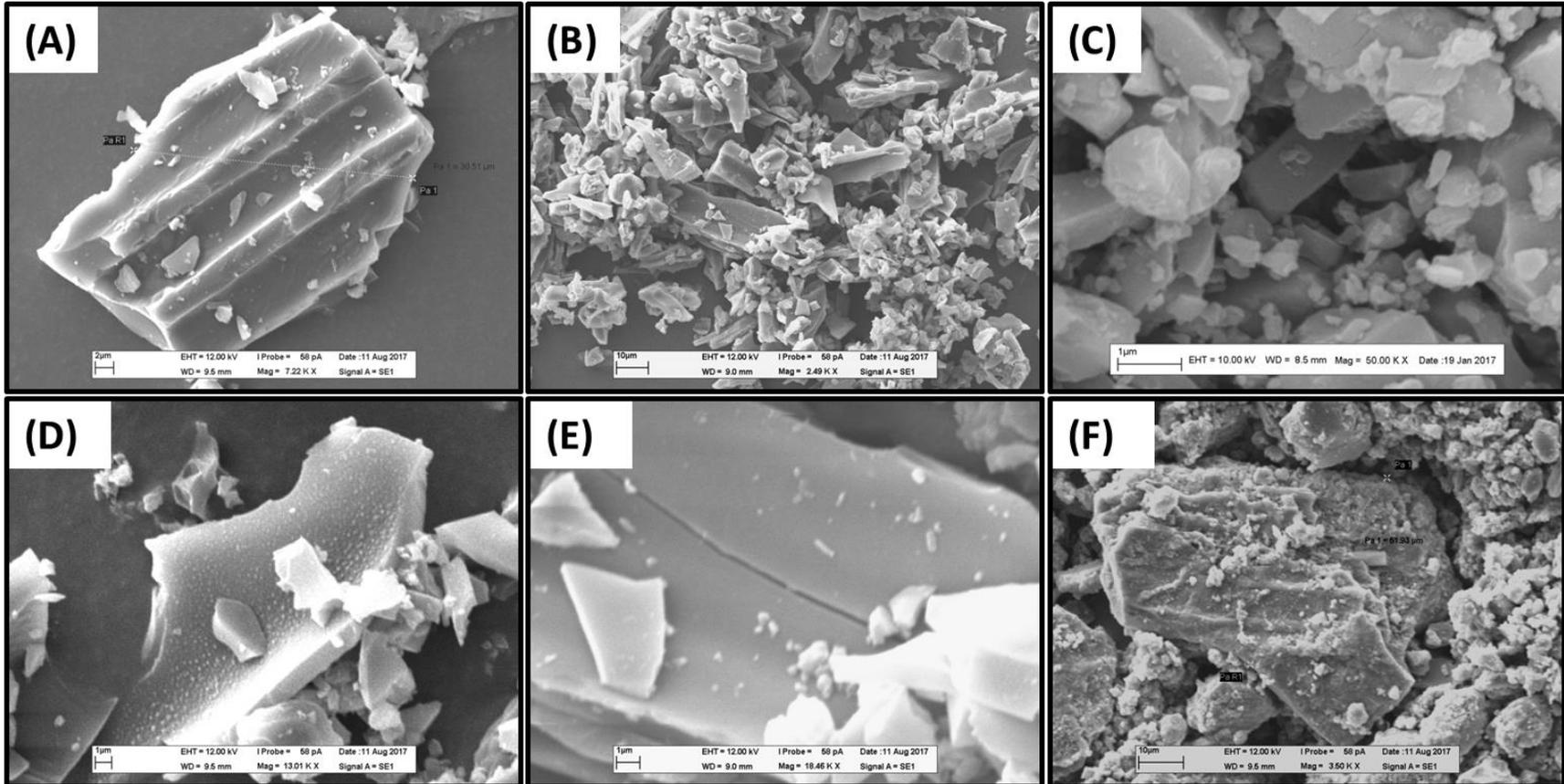


Fig. 1: SEM of micro-biochars before and after laccase immobilization (A, D: pine wood biochar before and after laccase immobilization; B, E: pig manure biochar before and after laccase immobilization; C, F: almond shell biochar before and after laccase immobilization)

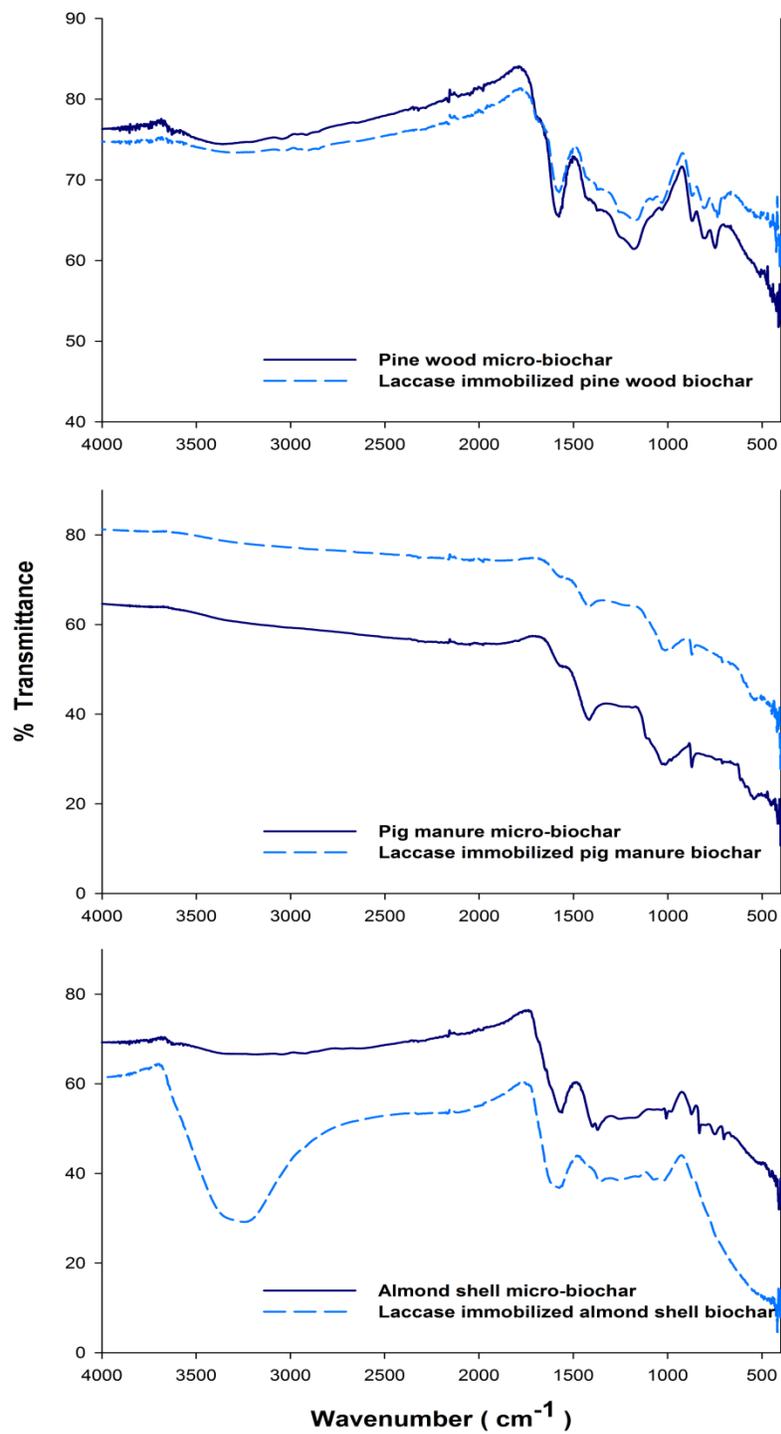


Fig. 2: FTIR spectra of micro-biochars before and after laccase immobilization

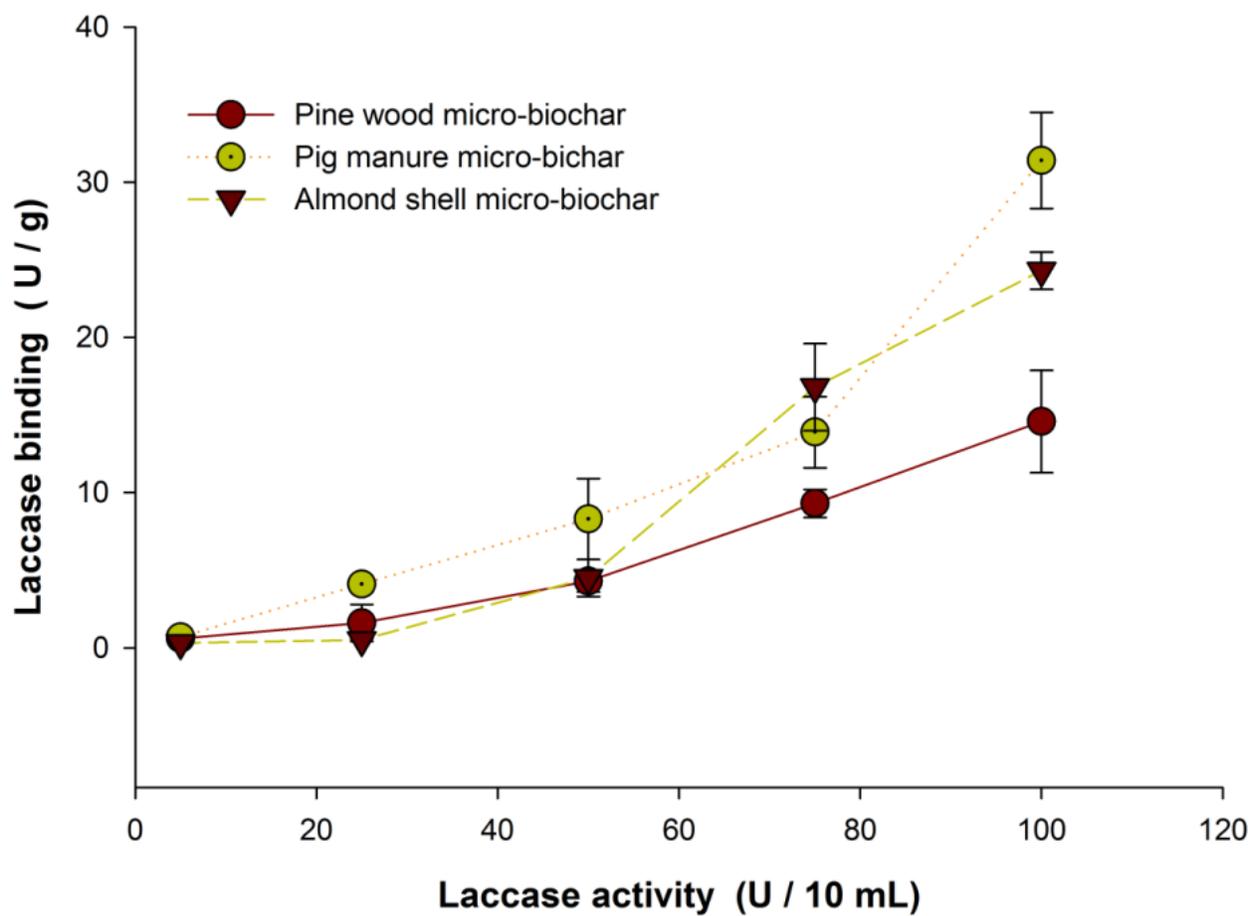


Fig. 3: Laccase loading on non-functionalized biochars at different laccase activities

**Room temperature, pH 6.5, 1200rpm*

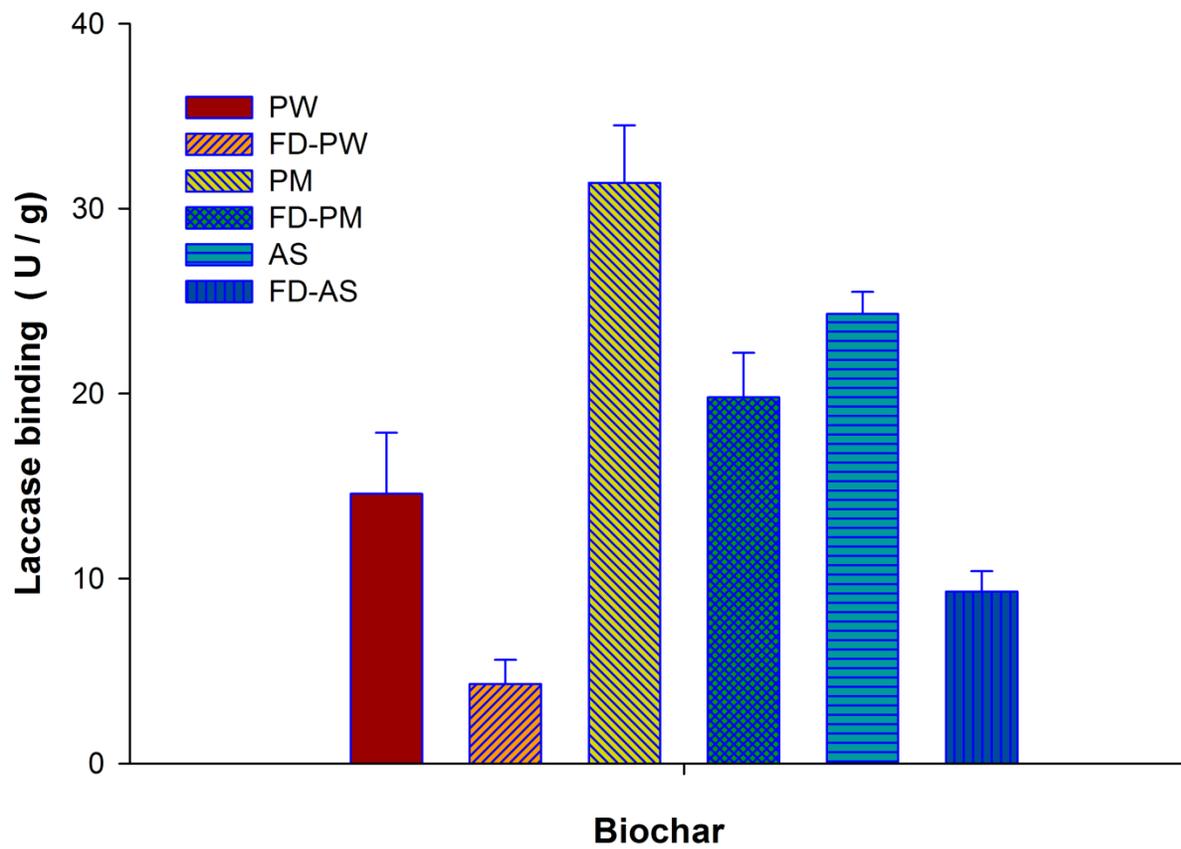


Fig. 4: Laccase loading on functionalized biochars at 10 U mL⁻¹ laccase activity

**Room temperature, pH 6.5, 1200rpm*

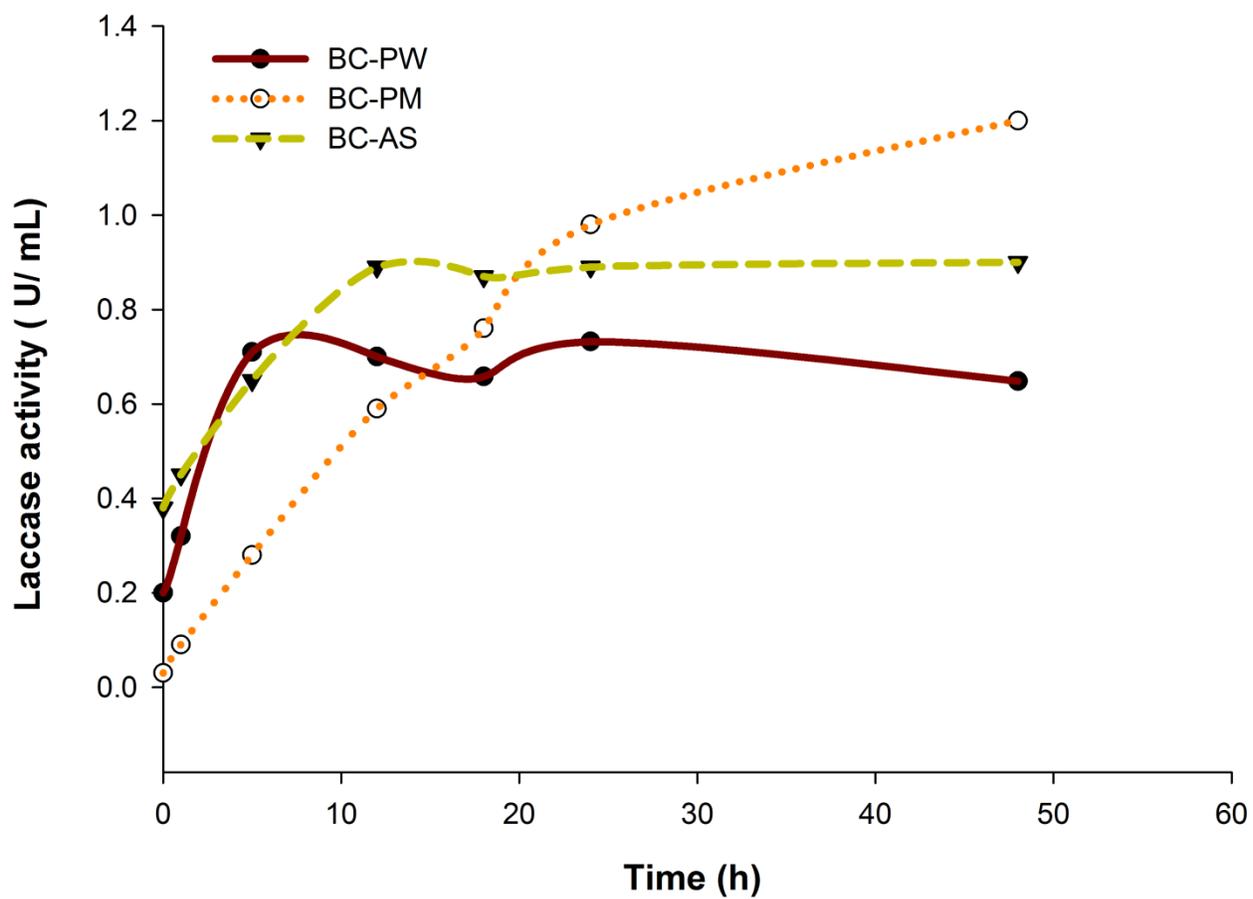


Fig. 5: Release (de-immobilization) of immobilized laccase on micro-biochars

**Room temperature, pH 6.5, 0.5 g of laccase immobilized biochar, 1000rpm*

Initial laccase activities in biochar=BC-PM: $31.4 \pm 3.1 \text{ U g}^{-1}$, BC-AS: $24.3 \pm 4.8 \text{ U g}^{-1}$, BC-PW: $14.58 \pm 3.3 \text{ U g}^{-1}$

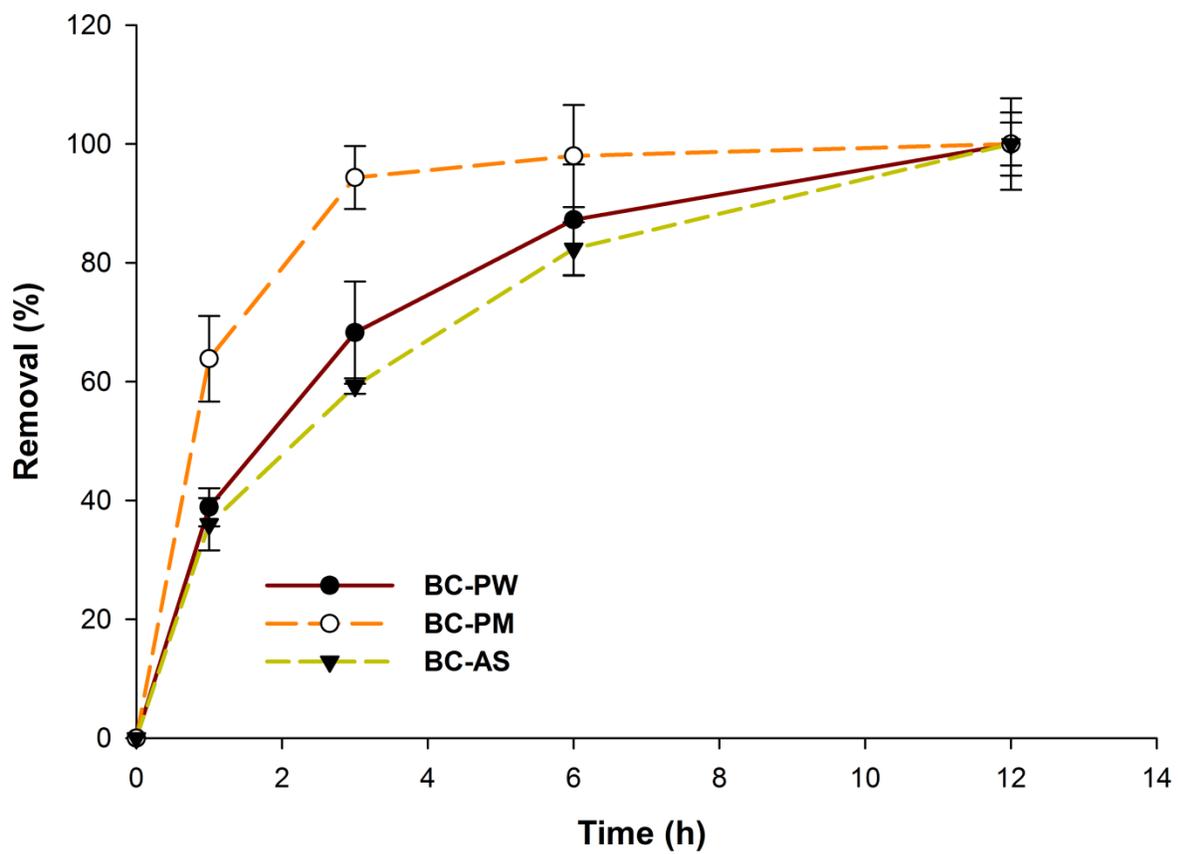


Fig. 6: Removal of DCF using enzyme immobilized micro-biochar over time

**Room temperature, pH 6.5, 500 $\mu\text{g L}^{-1}$ DCF (initial), 0.5 g of laccase immobilized biochar, 750rpm*

Tables

Table 1: Immobilization efficiency of laccase at various activities on micro-biochars

| Micro-biochar | Theoretical binding efficiency of laccase (%) at | | | | |
|---------------|--|------|------|-------|-------|
| | 5 U | 25 U | 50 U | 75 U | 100 U |
| BC-PW | 12 | 6.4 | 8.6 | 12.4 | 14.58 |
| BC-PM | 14 | 16.4 | 16.6 | 18.53 | 31.4 |
| BC-AS | 6 | 2 | 9 | 22.4 | 24.3 |

BC-PW: pine wood biochar, BC-PM: pig manure biochar, BC-AS: almond shell biochar

Table 2: Langmuir and Freundlich adsorption isotherm constants for micro-biochar for laccase adsorption

| Micro-biochar | Langmuir isotherm model | | | Freundlich isotherm model | | |
|---------------|--------------------------|------------------------|-------|---------------------------|-------|-------|
| | Q_0 ($U\ g^{-1}$) | K_L (LU^{-1}) | R^2 | K_F ($U\ g^{-1}$) | n | R^2 |
| BC-PW | 6.87 | 8.28×10^{-5} | 0.96 | 1288.2 | 0.95 | 0.92 |
| BC-PM | 21.4 | 7.26×10^{-5} | 0.74 | 2917.4 | 0.80 | 0.96 |
| BC-AS | 2.54 | 1.20×10^{-4} | 0.33 | 28543.0 | 0.648 | 0.98 |

BC-PW: pine wood biochar, BC-PM: pig manure biochar, BC-AS: almond shell biochar

Table 3: Desorption kinetics of laccase from biochars

| Micro-biochar | Pseudo-first order model | | | Pseudo-second order model | | |
|---------------|--------------------------------------|-----------------------------|--------|--------------------------------------|---|-------|
| | q_e , cal. (U g ⁻¹) | k_1 (h ⁻¹) | R^2 | q_e , cal. (U g ⁻¹) | K_2 (g U ⁻¹ h ⁻¹) | R^2 |
| BC-PW | ---- | ----- | 0.1663 | 16.0 | 1.95×10^{-4} | 0.99 |
| BC-PM | -891.2 | 0.00092 | 0.99 | 2500 | 5.42×10^{-8} | 0.99 |
| BC-AS | ----- | ----- | 0.369 | 30.3 | 8.12×10^{-2} | 0.99 |

BC-PW: pine wood biochar, BC-PM: pig manure biochar, BC-AS: almond shell biochar

q_e and q_t are desorbed (U g⁻¹) laccase from biochar at equilibrium and at time t (hour) respectively and k_1 is the rate constant of desorption (h⁻¹), k_2 (g U⁻¹ h⁻¹) is the desorption rate constant of pseudo-second-order desorption.