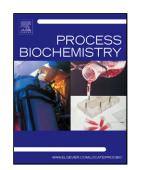
#### Accepted Manuscript

Title: Purification and characterization of a keratinolytic serine protease from *Purpureocillium lilacinum* LPS # 876

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#### Highlights

► This is the first report of a serine protease with keratinolytic activity from *P.lilacinus LPS* #876.

► Enzyme stability in broad pH range, and up to 65 °C, suggests its suitability as a detergent additive.

► Oxidant/detergent stability strengthens the enzyme's potential application as laundry additive.

► The production of this enzyme could be an alternative for solid waste management processes, an added valued product for tanneries

1	Purification and characterization of a keratinolytic serine protease from Purpureocillium
2	lilacinum LPS # 876
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#### **35 Abstract**

36	A keratinolytic serine protease secreted by Purpureocillium lilacinum (formerly
37	<i>Paecilomyces lilacinus</i> ) upon culture in a basal medium containing $1\%$ (w/v) hair waste as
38	carbon and nitrogen source was purified and characterized. After purification the
39	keratinase was resolved by SDS- PAGE as a homogeneus protein band of molecular mass
40	37.0 kDa. The extracellular keratinase of <i>P. lilacinum</i> was characterized by its appreciable
41	stability over a broad pH range (from 4.0 to 9.0), and up to 65 °C, along with its strong
42	inhibition by phenylmethylsulphonyl fluoride among the protease inhibitors tested (98.2%
43	of inhibition), thus suggesting its nature as a serine protease. The enzyme was active and
44	stable in the presence of organic solvents such as dimethylsulfoxide, methanol, and
45	isopropanol; certain surfactants such as Triton X-100, sodium dodecylsulfate, and Tween
46	85; and bleaching agents such as hydrogen peroxide. These biochemical characteristics
47	suggest the potential use of this enzyme in numerous industrial applications.
48	
49	
50	Keywords: Enzyme purification, Keratinase, Serine protease, Hair waste, Purpureocillium
51	lilacinum
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	1. Introduction
54	1. Introduction Keratins are insoluble proteins highly cross-linked with disulfide bonds, which
54 55	
54 55 56	Keratins are insoluble proteins highly cross-linked with disulfide bonds, which

60 hair waste—a solid refuse generated by the hair-saving unhairing processes—constitutes a 61 troublesome biodegradable product that is produced in large quantities by tanneries. With 62 feather waste a considerable portion is converted to feather meal and is used as a dietary supplement for animal feed [2]; but with hair-waste, its disposal is the only option at the 63 64 present time. Therefore, the bioconversion of this kind of residue is an attractive possibility of biotechnological interest since such a utilization might represent an 65 66 alternative means of waste management that could result in the production of valuable 67 products such as slow-release nitrogen fertilizers, cosmetics, and biodegradable films [3] 68 in addition to being a source of useful enzymes. With respect to this latter possibility, the 69 keratinases produced when keratin-containing wastes are used as substrates could have 70 practical biotechnologic uses: for example, unhairing capabilities of these enzymes would 71 avoid the environmental problems caused by traditional methods such as treatment with 72 sulfide in the leather industry, while the keratinases could also prove useful in the detergent and cosmetics industries [4]. 73 74 Alkaline keratinases from different microorganisms, and with different 75 biochemical properties, have been extensively purified and characterized [4]. The optimal 76 activity of these keratinases lies in the neutral to alkaline pH range, *i. e.*, 7.0–9.0. A few 77 keratinases exhibiting extremely alkalophilic pH optima (e. g., 11.0), however, have been 78 reported [5,6]; but those hydrolases have proven not to be resistant to bleach and 79 detergents. 80 In order to determine the extent of its potential industrial application, the study

of the properties of the *Purpureocillium lilacinum* keratinase is fundamental in order to design a biocatalyst suitable to endure industrial conditions, thus making large-scale applications ultimately feasible. *P. lilacinum* LPS # 876 was found to produce keratinase activity when it was grown in liquid cultures with chicken feathers as

substrate [7]. In the present investigation, the purification and characterization of a
keratinolytic serine protease secreted by this same fungus, but with hair waste as the
substrate, is described.

88

#### 89 **2. Materials and Methods**

#### 90 2.1. Microorganism and culture conditions

91 P. lilacinum LPS # 876 (formerly Paecilomyces lilacinus), isolated from soils in 92 public places in the city of La Plata, Argentina [8], is a non-pathogenic fungal strain, 93 which was deposited at the Spegazzini Institute fungal culture collection (La Plata 94 National University, Argentina). It was maintained in tubes containing potato-dextrose 95 agar under mineral oil at 4 °C. Cultures were established in 1,000-ml Erlenmeyer flasks in 96 200 ml of hair basal medium containing (per liter) 10 g hair waste, 496 mg NaH<sub>2</sub>PO<sub>4</sub>, 97 2.486 g K<sub>2</sub>HPO<sub>4</sub>, 16 mg FeCl<sub>3</sub>.6H<sub>2</sub>O, 13 mg ZnCl<sub>2</sub>, 10 mg MgCl<sub>2</sub>, and 0.11 mg CaCl<sub>2</sub> (pH 98 7.0) [9]. Hair waste, obtained from a local tannery, was washed extensively with tap 99 water; dried at 60 °C for 2 days; and used as the source of carbon, nitrogen, and sulfur. 100 The culture flasks were autoclaved at 121 °C for 15 min for sterilization and then, after cooling, inoculated with  $2 \times 10^6$  conidia per ml. The cultures were incubated in an orbital 101 102 shaker at 200 rpm and 28 °C for 117 h. Samples of 5 ml were withdrawn at regular 103 intervals, centrifuged (5,000 × g, 20 min, 4 °C) and the supernatant was used for pH, 104 protein content and enzyme activities determinations. When purification of the enzyme 105 was achieved, all the contents of each flask withdrawn and centrifuged at  $5,000 \times g$  and 4 106 °C for 20 min in order to precipitate the fungal biomass. The supernatant was then used for 107 enzyme purification.

108

#### 109 2.2. Enzyme-activity determination

110	After each purification step the keratinolytic and proteolytic activities were both
111	measured as described elsewhere [10], with the latter activity determination being used for
112	enzyme characterization.
113	
114	2.3. Protein determination
115	Proteins were quantified after Bradford [11] with bovine-serum albumin (Sigma)
116	as a standard.
117	
118	2.4. Scaning electron microscopy (SEM)
119	To characterize the degradation of hair waste by P. lilacinum, digested and
120	undigested hair waste samples were freeze-dried and then coated with gold palladium.
121	SEM was accomplished using a Jeol JSM-840 microscope at an accelerating voltage of
122	25kV.
123	
124	2.5. Purification of keratinase
125	The culture supernatant was filtered through cheesecloth at 4 °C and concentrated
126	under reduced pressure at 30 °C. Solid ammonium sulfate was then added to the
127	concentrated extract to up to 85% saturation. The precipitated proteins were dissolved in
128	20 ml of Tris-HCl buffer (20 mM, pH 7.0; TB) and then applied to a Sephadex G-25 gel-
129	filtration column (XK 16/60, General Electric Little Chalfont, UK) equilibrated with TB
130	and eluted isocratically with the same buffer at a flow rate of 1.0 ml min <sup>-1</sup> . Fractions of 5
131	ml were collected and those exhibiting keratinase activity pooled, concentrated by
132	lyophilization, resuspended in the same buffer up to 4 ml, and loaded onto a DEAE-
133	Sephadex (XK 26/10, General Electric) anion-exchange column. The column was washed
134	with TB, and the bound proteins were then eluted with a linear gradient of NaCl (0.0–1.0

135	M) in TB over 10 column volumes at a flow rate of 2 ml min <sup>-1</sup> . Fractions (5 ml) were
136	collected and analyzed for keratinase activity. Those fractions with keratinase activity
137	were pooled and loaded onto a Sp-Sepharose-FF column (Hiload 16/10, General Electric)
138	preequilibrated with TB. The proteins were eluted on a linear gradient of NaCl (0.0-1.0
139	M) in TB over 10 column volumes at a flow rate of 2 ml min <sup>-1</sup> in the same
140	chromatographic system. The fractions (10 ml) containing keratinase activity were pooled,
141	concentrated by lyophilization, resuspended in TB to up to 2 ml, loaded onto a Superdex-
142	75 column (XK 16/60, General Electric) equilibrated with Tris-HCl buffer (20 mM Tris,
143	0.15 M NaCl; pH 7.0), and eluted isocratically with the same buffer at a flow rate of 0.75
144	ml min <sup>-1</sup> . The purified enzyme was stored at $-20$ °C and used for further biochemical
145	characterization. All chromatographic steps were carried out on an Amersham FPLC-
146	U900 system (General Electric).
147	
148	2.6. Molecular-weight determination
149	After a prior desalting step, the molecular weight of the protein isolate was
150	estimated by sodium-dodecylsulfate-polyacrylamide-gel electrophoresis (SDS-PAGE) in a
151	12% (w/v) gel calibrated with low-molecular-weight markers (LMW Kit, General
152	Electric) according to Laemmli [12]. The protein bands were stained with Coomassie
153	brilliant blue R-250.

154

155 2.7. Biochemical characterization of purified keratinase

156 2.7.1. Effect of pH on enzyme stability and activity

The pH stability of the purified enzyme was studied over a range of 3.0–13.0,
while the pH optimum of the protease activity was determined within the range 6.0–13.0
with azocasein as substrate (Azocasein is insoluble at pHs <6.0.). For measurement of the</li>

160	pH stability, the enzyme was incubated at a given pH for 1 h at 37 °C and the residual
161	protease activity determined under standard assay conditions. In both instances, a mixture
162	of buffers (glycine, 2-(N-morpholino)ethanesulfonic acid, and Tris-HCl; 20 mM each)
163	adjusted to the required pH was used.
164	
165	2.7.2. Effect of temperature on enzyme stability
166	The thermostability of the purified enzyme was examined through incubations at
167	different temperatures (40-65 °C) for 180 min. Aliquots were withdrawn at regular time
168	intervals and the protease activity measured under standard assay conditions. The activity
169	remaining at each time point was expressed as a percent of the value recorded with the
170	unheated crude protease.
171	
172	2.7.3. Effect of inhibitors and metal ions on protease stability
173	The effect of the following inhibitors of protease activity was investigated:
174	phenylmethylsulphonyl fluoride (PMSF, 1 mM), iodoacetate (10 mM),
175	ethylendiaminetetraacetate (5 mM), 1,10-phenanthroline (1 mM) and Pepstatin A
176	(chlorambucil, 100 $\mu$ g ml <sup>-1</sup> ). The keratinase was preincubated in the presence of each
177	inhibitor for 1 h at room temperature (20 °C) and the protease activity remaining during
178	subsequent assay expressed as a percent of the control value with enzyme not exposed to
179	inhibitor.
180	The effect of different metal ions (at a concentration of 1 mM) on protease activity
181	was studied by addition of the cations $Ca^{2+}$ , $Mg^{2+}$ , $Zn^{2+}$ , $K^+$ , and $Hg^{2+}$ to the enzyme
182	solution followed by incubation for 1 h at room temperature. The protease activity
183	remaining upon subsequent assay was expressed as a percent of the control value with
184	enzyme not exposed to cations.

185	
186	2.7.4. Effect of surfactants and oxidizing agents on protease stability
187	The keratinase stability towards selected surfactants (SDS, Triton X-100, Tween
188	20, and Tween 85), and oxidizing agents ( $H_2O_2$ , sodium perborate) was tested by
189	incubating the enzyme with each additive for 1 h at room temperature. The remaining
190	protease activity was determined under standard conditions and expressed as percentage of
191	the control value with enzyme not exposed to an oxidizing agent.
192	
193	2.7.5. Determination of kinetic parameters
194	The kinetic constants $K_m$ and $V_{max}$ of the purified enzyme were calculated by
195	fitting the activity data at increasing substrate concentrations (azocasein; [13]) to a linear
196	regression after Hanes-Hultin transformation [14].
197	
198	2.8. Protein identification
199	Peptide mass fingerprinting of selected protein spots was carried out by in-gel
200	trypsin (Sequencing-grade, Promega) treatment during an overnight electrophoresis at 37
201	°C. The trypsinized peptides were extracted from the gels with $60\%$ (v/v) acetonitrile in
202	0.2% (w/v) trifluoroacetic acid, concentrated by vacuum-drying, and desalted on C18
203	reverse-phase microcolumns (OMIX pipette tips, Varian). The peptides from the
204	microcolumn were eluted directly onto the mass-spectrometer sample plates in 3 $\mu$ l of
205	matrix solution ( $\alpha$ -cyano-4-hydroxycinnamic acid in 60% (v/v) aqueous acetonitrile in
206	0.2% (w/v) trifluoroacetic acid. Mass spectra of the digestion mixtures were generated in a
207	4800 MALDI-TOF/TOF instrument (Applied Biosystems) in reflector mode and were
208	externally calibrated by means of a mixture of peptide standards (Applied Biosystems).
209	Collision-induced MS/MS dissociations of selected peptides were performed. Proteins

210	were identified by NCBInr database by searching with peptide m/z values through the
211	MASCOT program and by means of the search parameters monoisotopic mass tolerance,
212	0.08 Da; fragment-mass tolerance, 0.2 Da; and methionine oxidation as possible
213	modifications with one missed tryptic cleavage being allowed.
214	
215	2.9. N-terminal sequencing
216	The N-terminal-amino-acid sequence of the purified keratinase was determined
217	with a ABI 494 protein sequencer at Tufts University, Boston, MA USA.
218	
219	3. Results and Discussion
220	
221	3.1. Keratinase production during the growth of P. lilacinum
222	Figure 1A shows the time course of the production of extracellular keratinase
223	activity in hair basal medium containing 1% (w/v) hair waste. A maximum production of
224	protease and keratinase activities of 2.46 U/ml and 25 U/ml were achieved by between
225	111 and 117 h of incubation, respectively. Both activities increased in parallel, thus
226	maintaining a constant keratinolytic:proteolytic (K:P) activity ratio of $11.32 \pm 1.06$ .
227	Because of this constant production ratio, the proteolytic activity was chosen as an indirect
228	estimation of keratinolytic activity for the purpose of the biochemical characterization of
229	the purified enzyme. During the whole fermentation the pH of the medium increased
230	because of the ammonia produced by the deamination of peptides and aminoacids derived
231	from keratin solubilization. On the other hand, soluble protein concentration showed a
232	similar behavior to that of the proteolytic activity except for the fact that the maximum
233	peak was reached a few days later (Fig. 1A). Since keratin is used as medium component,
234	keratinase production is accompanied by subsequent degradation of keratin substrate

235	leading to an increase in soluble protein concentration. The increment of soluble protein
236	has been reported as a measure for keratin degradation [15]. The decrease of soluble
237	protein may be due to an increment of the proteolysis degree, thus releasing peptides
238	which were not detected by Bradford's reagent.
239	A comparable kinetics of keratinase production has been reported for microorganisms
240	such as <i>Bacillus subtilis</i> MTCC (9102) with horn-meal as the substrate [16] and
241	Microbacterium sp. strain kr10 grown in feather-meal medium [17]. In cultures of
242	Aspergillus fumigatus [18], A. oryzae [19], and Trichophyton vanbreuseghemii [20], the
243	keratinase production reached a maximum after 21 days of incubation.
244	The extent of degradation of hair waste by P. lilacinum during culture was established by
245	SEM. Fig. 1(B) and Fig. 1(C) shows SEM images of uninoculated hair fibres after hair-
246	saving unhairing process using sodium sulfite/lime as unhairing agent and hairs fibres
247	after 5 days of submerged culture, respectively. It could be observed a considerable
248	degradation and disorganization of the fibre due to the fungal attack during the culture and
249	also fungal aggregates with an extracellular matrix, adhered to degraded surfaces.

250

#### 251 *3.2. Enzyme purification*

252 The extracellular keratinase produced by P. lilacinum cultivated on hair-waste 253 medium was purified from the concentrated culture extract (72 U/mg protein) by 254 ammonium-sulfate precipitation, gel filtration, and ion-exchange chromatography to 255 obtain a 19.8-fold enrichment and a specific activity of about 1,430 U/mg protein at a 256 yield of 1.3% (Table 1). Although purification resulted in a low total yield, the procedure 257 was chosen in order to obtain a homogeneous fraction of keratinase for the purpose of 258 biochemical characterization. In accordance with that objective, analysis of the enzyme on 259 SDS-polyacrylamide gels revealed a single band of apparent molecular weight 37 kDa

- 260 (Fig. 2). Similar molecular weight values were found for proteinases secreted by *P*.
- 261 lilacinum strains (33.5 kDa, [21] and 33 kDa, [22]), Bacillus licheniformis (33 kDa, [23]),
- and Trichophyton vanbreuseghemii (37 kDa, [20]).
- 263
- 264 *3.3. Biochemical characterization of purified keratinase*

265 Enzymes with keratinolytic activity have constituted a focus of interest in various studies because of their wide spectrum of potential industrial applications—e. g., in the 266 267 catalysis required in the production of fertilizers or animal feed, as additives in detergent 268 formulation, and as dehairing agents in tanneries [4,24 - 26]. Keratinases can also be used 269 in skin-care cosmetics and for feather-waste degradation in the poultry industry [27]. As a 270 rule, naturally available enzymes are not optimally suitable for such industrial 271 applications, and this incompatibility often stems from the lack of stability of those 272 proteins under the conditions of the particular process needed. Although sometimes an 273 adaptation of industrial processes to mild and environmentally benign conditions can be 274 suitable, the use of extreme conditions is often unavoidable. For example, proteolytic 275 enzymes incorporated into detergent formulations should exhibit certain special 276 characteristics: activity and stablity at alkaline pHs and/or at relatively high temperatures (40-50 °C or more) and compatibility with other detergent components such as surfactants, 277 278 perfumes, bleaches, and oxidizing and sequestering agents [28]. In general, the majority of 279 commercially available enzymes are not stable in presence of bleaching or oxidizing 280 agents. Regardless of the conditions of the process in question, the stability of the 281 biocatalyst is often a relevant economic consideration.

The pH stability of the *P. lilacinum* enzyme was tested at values between 3.0 and 13.0. The enzyme was fully stable over a wide pH range (from 4.0 to 9.0). Outside this range, the keratinase catalysis was only moderately stable, retaining 50% of the native

285	activity at pH 3 and 40% at pH 12 (Fig. 3A). Keratinases have occasionally exhibited this
286	degree of stability—e. g., the keratinases from Kocuria rosea within the range of pH 10.0-
287	11.0 [29]; from Norcardiopsis sp. TOA-1, at pH 12.0 [5]; and from Bacillus sp. AH-101,
288	between pH 11.0 and 12.0 [6]. The notably wide pH range throughout which the P.
289	<i>lilacinum</i> keratinase is both active and stable may enhance its biotechnological
290	applications, especially in the leather and detergent industries.
291	Fig. 3B shows the effect of pH on enzyme activity. The P. lilacinum keratinase
292	was found to be active at pHs ranging from 6.0 to 13.0 with a constant maximum activity
293	between pHs 7.0 and 12.0.
294	The thermal stability of the keratinase was evaluated by incubating the purified
295	enzyme at different temperatures (between 40-65 °C) for 180 min (Fig. 4). The enzyme
296	was stable below 50 °C and also retained more than 40% of the initial activity after 3 h of
297	incubation at that temperature. The half-life of the enzyme was estimated at 137 min at 50
298	°C and 68 min at 55 °C. In comparison, the keratinase from <i>Bacillus</i> sp. P7 had a half-life
299	of 53 min at 50 °C and less than 10 min at 55 °C [30]; while the keratinase from <i>K. rosea</i>
300	remained fully active after 1 h of incubation at 10–60 °C, with 40% of the initial activity
301	remaining after 1 h at 90 °C [29]. We therefore conclude that the keratinase from $P$ .
302	<i>lilacinum</i> exhibits moderate thermotolerance and thermostability, which features might be
303	conducive to the efficient use of the enzyme in processes involving protein hydrolysis
304	[31]. Moreover, a recent trend in the detergent industry has resulted in the requirement of
305	alkaline proteases that remain active at washing temperatures (between 20 and 30 °C),
306	with that prerequisite aimed at maintaining fabric quality along with low energy demands
307	[32]. As indicated by additional assays, the P. lilacinum keratinase proved to be
308	completely active over this temperature range, thus pointing to the enzyme's usefulness
309	within that specific industrial context (data not shown).

310 Most of the keratinases that have been reported belong to the serine or 311 metalloprotease classes [33]. In the present study, the enzymatic activity was strongly 312 inhibited by PMSF, a serine-protease inhibitor; whereas other inhibitors assayed affected 313 the enzyme activity only slightly (Table 2). Accordingly, from the inhibition 314 characteristics observed for the P. lilacinum keratinase-a 98.2% inhibition with PMSF and a 92.1% inhibition in the presence of  $Hg^{2+}$ —this keratinase is highly likely to be a 315 316 thiol-dependent serine protease [22]. After purification of the enzyme from the fungus  $Ca^{2+}$  was found to slightly 317 decrease keratinase catalysis (Table 2). Since the enzyme's stability therefore does not 318

depend on the presence of  $Ca^{2+}$ , the likelihood of the keratinase's usefulness in the detergent industry is increased, mainly because in that process—it commonly employing alkaline proteases—chelating agents are included to avoid the problem of hardness in the water. In the presence of such chelating agents,  $Ca^{2+}$  could be easily removed, thus greatly affecting the activity of a  $Ca^{2+}$ -dependent hydrolase. For this reason, enzymes without any metal-ion requirement for stability offer considerable potential for use in the manufacture of detergents.

326 The organic solvents dimethylsulfoxide, isopropanol, methanol, and ethanol, in the 327 concentrations tested, had no effect on keratinase activity (Table 2), as had been reported 328 to be true for the keratinases from K. rosea [29], from Bacillus sp. P7, and from 329 *Nocardiopsis* sp. TOA-1 [5]. The purified keratinase also proved highly stable in the 330 presence of nonionic surfactants, retaining 100% of its initial activity in the presence of 331 1% (v/v) Triton X-100, 1% (v/v) Tween 20, and 1% (v/v) Tween 85 after 1 h of 332 incubation at room temperature. SDS at 0.5% (w/v), a strong anionic surfactant, produced 333 only a minor inhibition of enzyme activity, with the keratinase retaining approximately 334 70% of the initial levels after 1 h of incubation at room temperature. This percent retention

335 was greater than the figure of 45.8% that had been reported for a keratinase from 336 Chryseobacterium L99 sp. nov. after a 1-h incubation with only 0.2% (w/v) SDS [34]. 337 In the inactivation process of proteins by oxidizing agents, methionine residues 338 have been identified as primary targets. All subtilisins (serine proteases) contain a Met 339 residue next to the Ser of the catalytic site so that they are strategically positioned for the 340 enzyme to undergo oxidative inactivation in the presence of oxidizing agents such as 341 hydrogen peroxide. Thus, many of the available alkaline proteases have been found to 342 exhibit a low activity and stability towards the oxidants that are common ingredients in 343 modern bleach-based detergents. To overcome these shortcomings, several attempts have 344 been made to enhance enzyme stability through protein engineering [35]. In addition, the 345 search for enzymes with a high stability against surfactants and oxidants for industrial 346 applications has gained an equally high priority. Accordingly, when the P. lilacinum 347 keratinase was incubated in the presence of 1% (v/v)  $H_2O_2$  or 1% (w/v) sodium perborate 348 for 1 h at room temperature, no inactivation occurred. This substantial stability toward 349 oxidizing agents was similar to the properties of the proteases from *B. licheniformis* NH1, 350 with those hydrolases retaining 85% and 80% of the initial activity after 1 h of incubation at 40 °C with 0.5% (v/v)  $H_2O_2$  and 0.2% (w/v) sodium perborate, respectively <sup>[36]</sup>. 351 352 Moreover, the P. lilacinum keratinase proved to be more stable than the B. licheniformis 353 RP1 proteases, where those retained only 48% of their activities after a 1-h incubation at 354 40 °C in the presence of this same concentration of sodium perborate [28]. 355 356 357

358 3.4. Kinetic parameters

359	The kinetic parameters $K_m$ and $V_{max}$ , measured with azocasein as substrate, were
360	0.72 mg/ml and 3.6 U/min, respectively (Fig. 5). This $K_m$ value resulted to be similar to
361	that reported by Silveira et al. [37] for <i>Chryseobacterium</i> sp. strain kr6 (Km, 0.75 mg/ml)
362	and lower from those reported by Ghosh et al. [38] from Bacillus cereus DCUW (Km,
363	0.161 mg/ml) and by Daroit et al. from <i>Bacillus</i> sp. P45 (Km, 2.85 mg/ml)[39].
364	
365	3.5. Protein identification and N-terminal–sequence analysis
366	
367	After trypsin hydrolysis and MALDI-TOF/TOF analysis, a search in the NCBI nr
368	database identified peptide similarities (52% homology, including both N- and C-terminal
369	peptides) to a previously reported <i>P. lilacinus</i> serine protease (Swiss-Prot Accesion No.
370	Q01471; NCBI Accesion 3F7O_A), indicating the similarity of the keratinolytic protease
371	purified in this work to that earlier described <i>P. lilacinus</i> enzyme [21]. Table 3 shows the
372	amino acid sequence coverage of P. lilacinum serine protease obtained from micro
373	sequencing and MALDI/TOF MS data. Additional results concerning MALDI-TOF/TOF
374	results can be obtained from
375	http://www.matrixscience.com/cgi/protein_view.pl?file=/data/20110406/FttpInSTt.dat&
376	<u>hit=1</u> .
377	The N-terminal-amino-acid sequence of the enzyme was A-Y-T-Q-Q-P-G-A-I,
378	thus showing complete identity to the N-terminal-amino-acid sequence of the serine
379	protease from still another P. lilacinus strain (CBS 243.75; [21]), but did not match the
380	N-terminal sequence of a thiol-dependent serine protease (G-A-T-T-Q-G-A-T-G/I-
381	Xxx-G) isolated from a fourth P. lilacinus strain (VKM F-3891;[22]).
382	

383 4. Conclusions

384	A keratinolytic serine protease from <i>Purpureocillium lilacinum</i> LPS # 876 would
385	appear to be a protease with significant industrial possibilities as a result of its catalytic
386	stability over a broad pH and temperature range in addition to its tolerance to bleaching
387	and chelating agents. The enzymatic properties of the enzyme suggest its potential use in
388	detergent formulations and the leather industry (i. e., for the processes of dehairing and
389	bating). These characteristics of the fungal keratinase and its prospective application in
390	other commercial contexts-such as in the cosmetic and pharmaceutical industries-are
391	indeed promising.
392	The production of the keratinase from <i>P. lilacinum</i> is a simple process and
393	amenable to a scaling-up since the enzyme is excreted into the extracellular medium when
394	the microorganism is cultured with hair waste as a sole nitrogen, energy, and carbon

395 source. Finally, the production of the enzyme with such attractive biochemical

396 characteristics from a cheap substrate constitutes an economically attractive process for

397 industrial applications because of its low production cost.

398

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#### Table 1

Steps involved in the purification of *P. lilacinus* keratinase

Purification step	Volume (ml)	Total protein (mg)	Total activity (U <sub>k</sub> )	Specific activity (U <sub>k</sub> /mg)	Yield (%)
Concentrated extract	290	503.8	36274.9	72.0	100
Precipitation	20	302.5	30982.8	102.4	85
G-25	120	37.2	3950.7	106	11
DEAE Sepharose	26.5	4.14	2759.8	625.8	7.6
Sp Sepharose FF	26.5	1.40	954.3	640	2.6
Superdex 75	13.25	0.32	458.5	1432.7	1.3

#### Table 2

Effect of protease inhibitors, metal ions, detergents and solvents on protease activity

Chemical	Concentration	Residual activity (%)
None		100
Inhibitors		
PMSF	1 mM	$1.8 \pm 0.5$
Iodoacetate	10 mM	$79.4 \pm 0.6$
EDTA	5 mM	$93.0 \pm 1.8$
1,10-Phenantroline	1 mM	$88.3 \pm 1.0$
Pepstatin A	100 µg/ml	$88.7 \pm 2.3$
Metal ions		
$Mg^{2+}$	1 mM	$72.7 \pm 0.6$
$Zn^{2+}$	1 mM	$74.9 \pm 1.5$
Ca <sup>2+</sup>	1 mM	$81.7 \pm 1.8$
$\mathrm{Hg}^{2+}$	1 mM	$7.9 \pm 0.4$
K <sup>+</sup>	1 mM	$83.5 \pm 1.0$
Detergents		
Triton X-100	1 % (v/v)	$100 \pm 0.4$
Tween 20	1 % (v/v)	$98.3 \pm 1.9$
Tween 85	1 % (v/v)	$101.5 \pm 2.6$
SDS	0.5 % (v/v)	$69.5 \pm 2.5$
Bleaching agents		
H <sub>2</sub> O <sub>2</sub>	1 % (w/v)	$99.4 \pm 5.5$
Sodium perborate	1 % (w/v)	$99.7 \pm 2.4$
Solvents		
DMSO	1 % (v/v)	$99.0 \pm 0.6$
Ethanol	1 % (v/v) 1 % (v/v)	$100 \pm 5.8$
Methanol	1 % (v/v) 1 % (v/v)	$100 \pm 2.9$
Isopropanol	1 % (v/v) 1 % (v/v)	$88.7 \pm 5.5$
* Data are shown as residue		00.7 - 0.0

\* Data are shown as residual activity (%)  $\pm$  SD

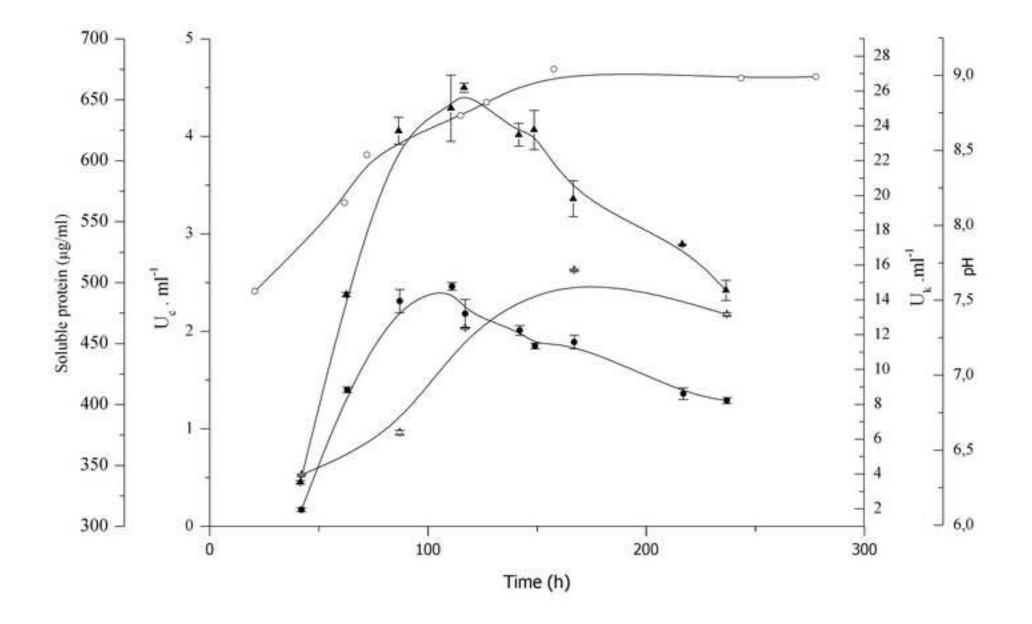
#### Table 3

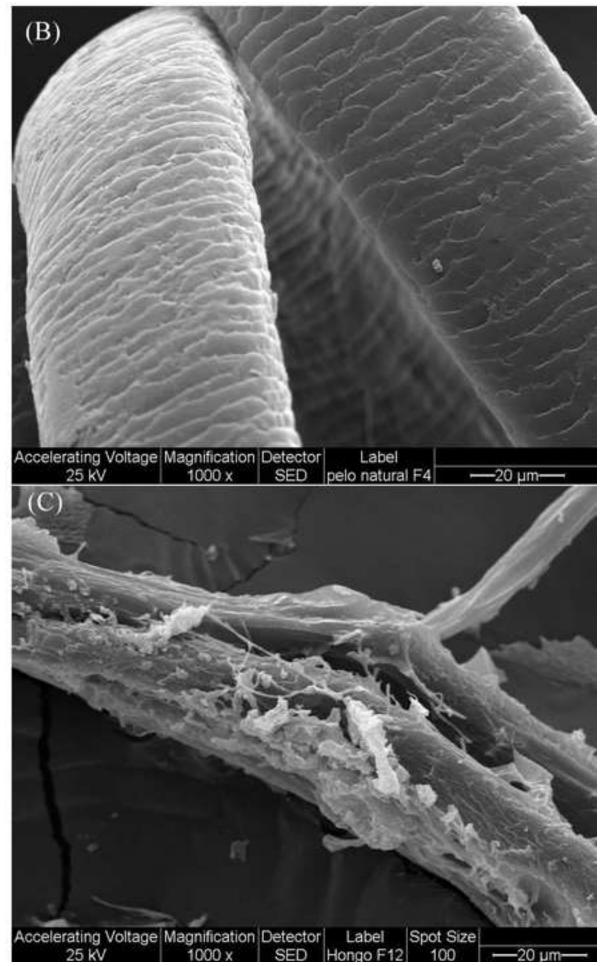
Amino acid sequence coverage of P. lilacinum serine protease obtained from

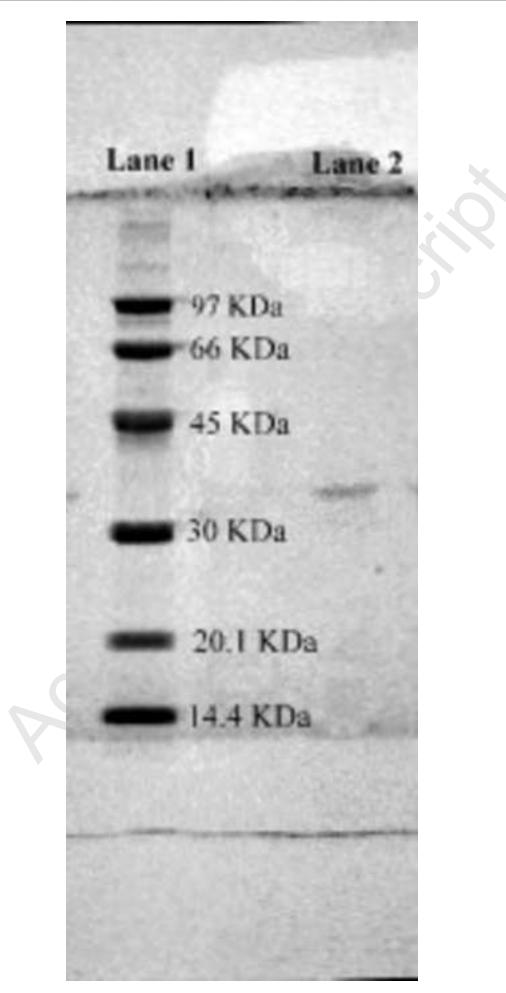
#### MALDI/TOF MS data.

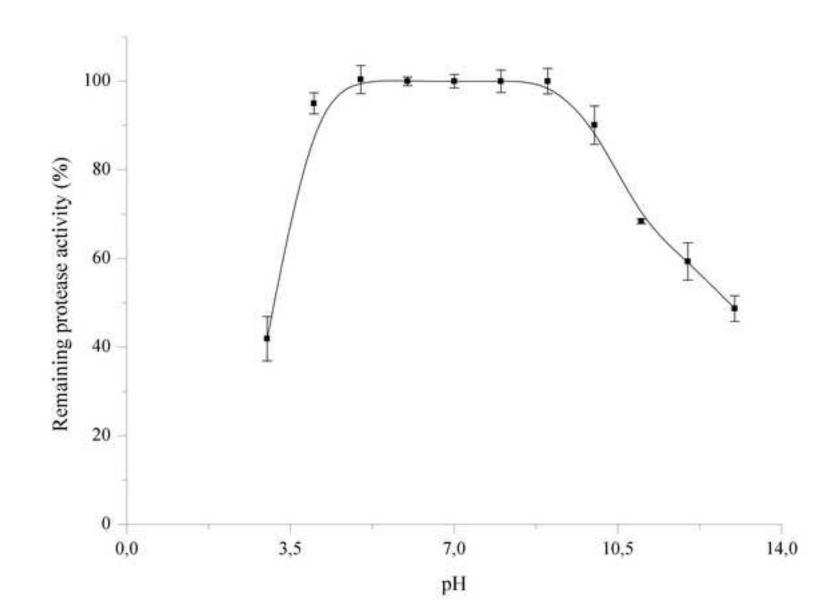
Peptide	Matched	Matched Cys_PAM	Peptide sequence
position	masses		
1-14	1501.7534		AYTQQPGAPWGLGR
21-54	3543.5622	Cys36:3614.5857	GSTTYEYDTSGGSGTCAYVIDTGVEASHPEFEGR
98-122	2534.1885		VLDNSGSGSYSGIISGMDFAVQDSK
98-124	2777.2483		VLDNSGSGSYSGIISGMDFAVQDSKSR
141-153	1303.6455		AQSVNDGAAAMIR
154-192	3740.7996	Cys181:3811.8401	AGVFLAVAAGNDNANAANYSPASEPTVCTVGATTSSDAR
263-284	2192.0811		NVLTGIPSGTVNYLAFNGNPSG



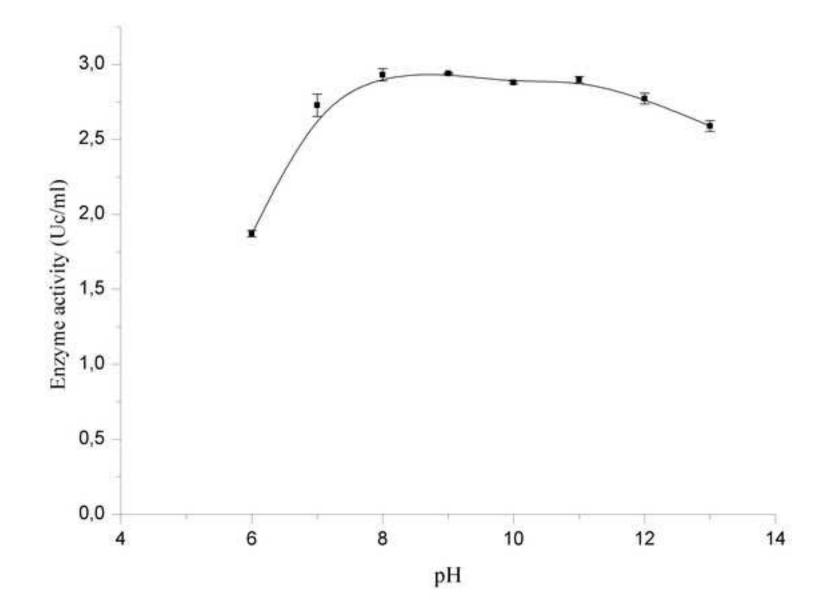




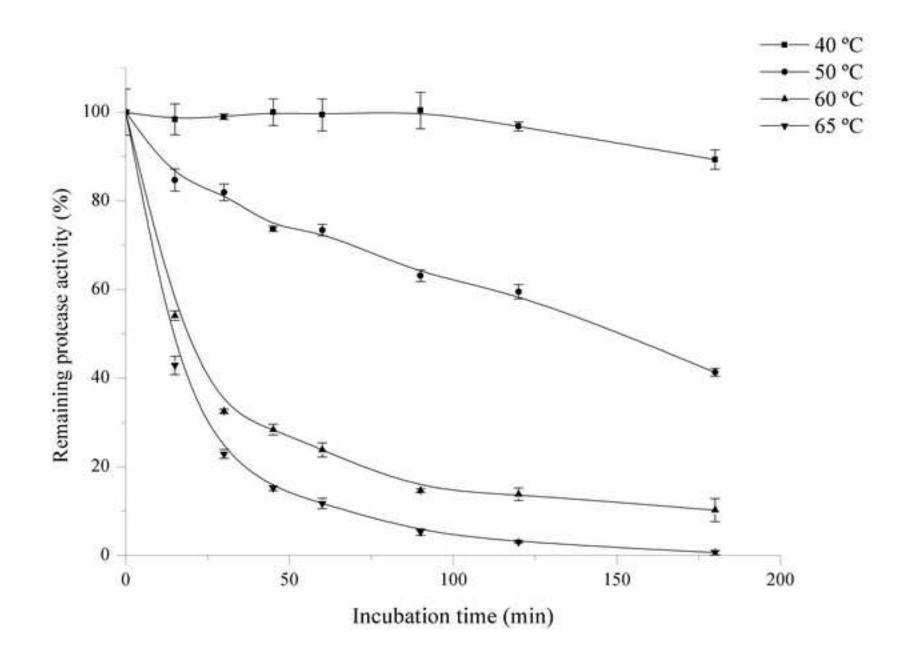


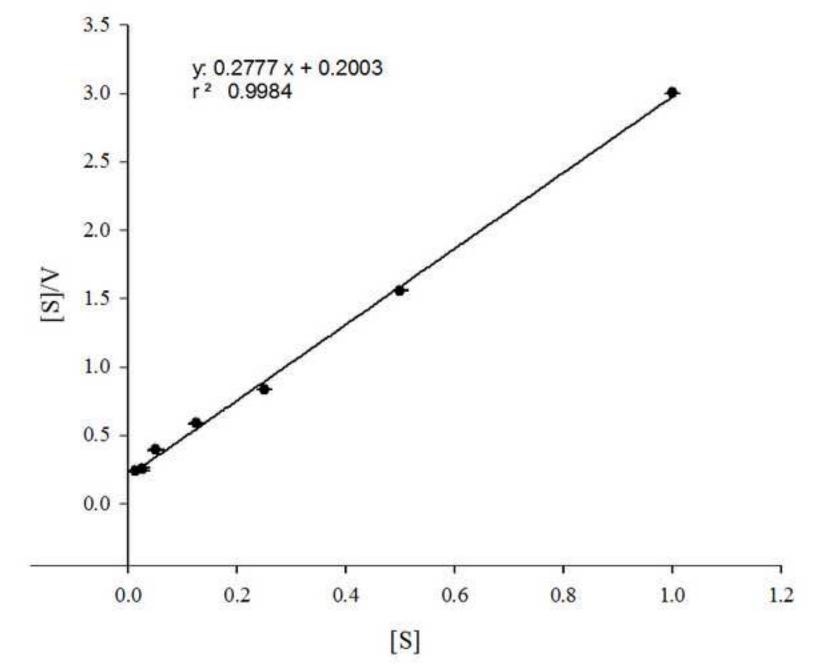






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**Fig. 1** (A) Time course of keratinolytic ( $\blacktriangle$ ), proteolytic ( $\bigcirc$ ), soluble protein ( $\triangle$ ) production and pH ( $\bigcirc$ ) of *P. lilacinus* in a basal hair medium. Error bars (±S.D.) are shown when larger than the symbol. (B) Scanning electron micrographs of hair waste degradation by *P. lilacinum*. Uninoculated hair fibres after hair-saving unhairing process using sodium sulfite/lime as unhairing agent; (C) degradation of hair fibres by the fungus after 5 days; it can be seen the colonization of *P. lilacinum* on hair surface.

**Fig. 2** SDS-PAGE of *P. lilacinus* keratinase. Lane 1: purified keratinase. Lane 2: low molecular weight markers (KDa) Phosphorylase b (97), Albumin (66), Ovalbumin (45), Carbonic anhydrase (30), Trypsin inhibitor (20.1), α-Lactalbumin (14.4).

**Fig. 3** Effect of pH on enzyme stability (A) and activity (B). The enzyme activity was measured at 37 °C for 30 min using azocasein as substrate. Results represent the means of three experiments, and bars indicate ± standard deviation.

Fig. 4 Effect of temperature on enzyme stability. Keratinase was incubated at 40, 50, 60 or 65 °C up to 180 min, withdrawing samples at different times. Remaining protease activity was measured under standard assay conditions. Results represent the means of three experiments, and bars indicate  $\pm$  standard deviation.

**Fig. 5** Hanes Hultin transformation plot of the purified enzyme using azocasein as susbtrate. *Error bars* correspond to standard deviations from triplicate replicas.