

ADVANCED ENZYME TECHNOLOGY

INDUSTRIALLY IMPORTANT ENZYMES

by

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Chapter Name

by Main Author's Name

<http://ocw.ump.edu.my/course/view.php?id=602>

Chapter Description

- **Expected Outcomes**

- To be able to explain the enzymes that are important in industries.
- To be able to compare the Chemical transformation processes versus enzymatic processes.
- To be able to discuss about Safety or environmental issues of enzyme usage.

- **References**

- Ryan SM, Fitzgerald GF and Van Sinderen D. Screening for and identification of starch-, amylopectin-, and pullulan degrading activities in bifidobacterial strains. *Appl. Environ. Microbiol.* 2006;72:5289- 5296.



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CONTENT

- Introduction to industrially important enzymes.
- History of enzyme technology.
- Chemical transformation processes versus enzymatic processes.
- Source of industrial enzymes.
- Safety or environmental issues of enzyme usage.
- Most common industrial enzymes.



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INTRODUCTION

- Currently, the **amount of candidate enzymes** that shown **high impact** for processes industry and chemical reactions industry is **fast growing**.
- This growth was encouraged by a **growing demand for biocatalysts that outfit industrial application**.
- Enzyme technology can be defines as **the production of goods and services via the applications of biocatalysts including free enzymes and whole cell**.

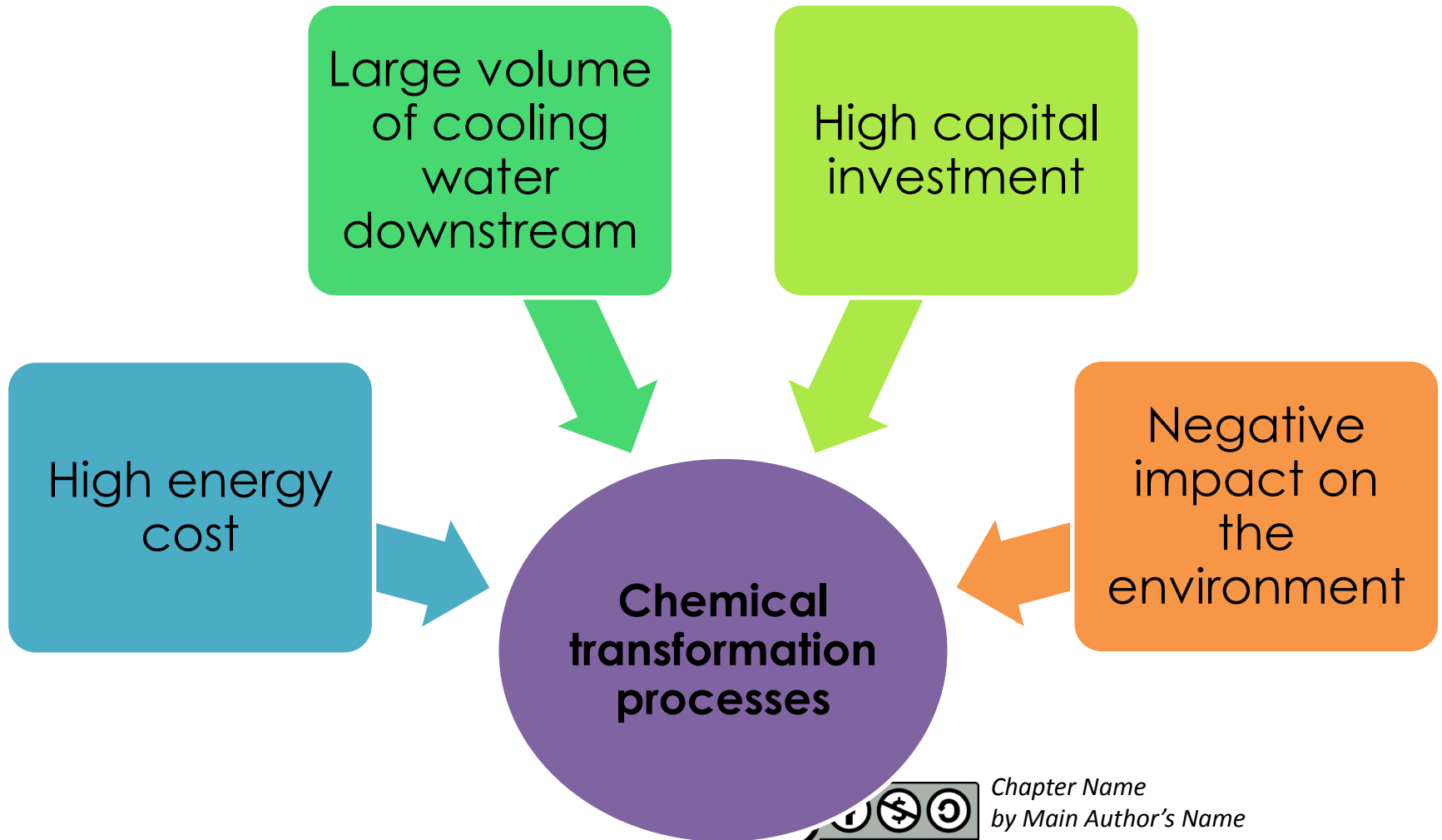


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What is the drawback of chemical transformation processes?

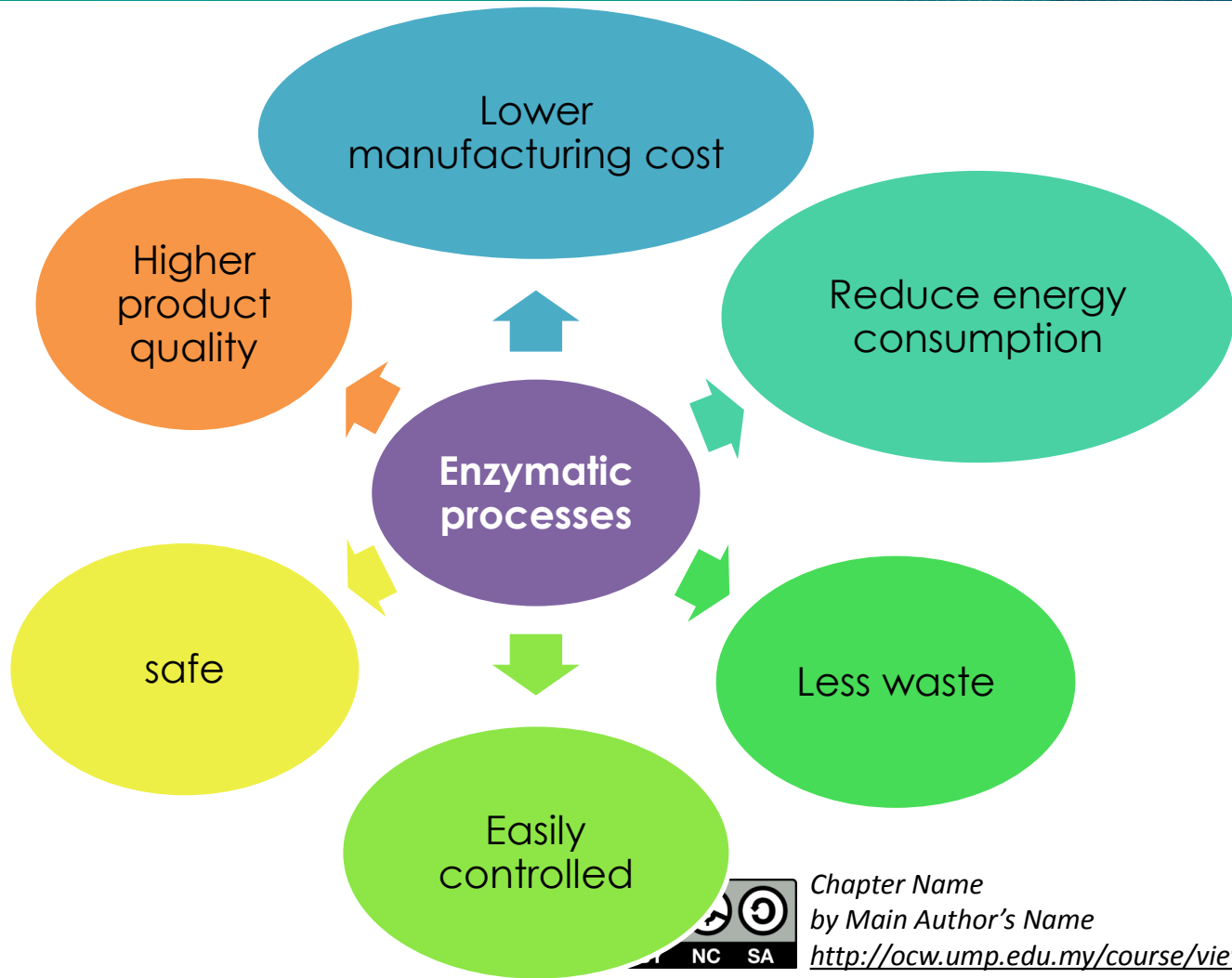


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Why industrial enzymes?



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Sources of Industrial Enzymes

- **Any living organism** can be a source of biologically active enzyme:
- Of the hundred enzymes being used in industry:
 - **half** of them are isolated from **fungi**
 - **over a third** have been isolated from **bacteria** while the **leftover sources** is come from **animal** (8%) and **plant** (4%).

Source: Ryan et al., 2006



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Why enzymes from microbes?



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Microbes are preferred to plants and animals as sources of enzymes due to:

- **Low-cost** production.
- Easy to predict and control their enzyme contents.
- **No potential harmful materials** compared to **plant and animal tissues** , (e.g: **phenolic compounds** from plants).



- Wide range of catalysis,
- **high catalytic activities,**
- **Simple genetic manipulation,**
- **Consistent supply** (No seasonal fluctuations)
- **Fast cultivation using** low-cost media.



ENZYMES PRODUCTION FROM FUNGI SOURCES WITH ITS APPLICATION

Enzyme	Sources	Application
α -Amylase	<i>Aspergillus</i>	Baking
Catalase	<i>Aspergillus</i>	Food
Cellulase	<i>Trichoderma</i>	Waste
Dextranase	<i>Penicillium</i>	Food
Glucose oxidase	<i>Aspergillus</i>	Food
Lactase	<i>Aspergillus</i>	Dairy
Lipase	<i>Rhizopus</i>	Food
Rennet	<i>Mucor miehei</i>	Cheese
Pectinase	<i>Aspergillus</i>	Drinks
Protease	<i>Aspergillus</i>	Baking



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ENZYMES PRODUCTION FROM FUNGI SOURCES WITH ITS APPLICATION

Enzyme	Sources	Application
α -Amylase	<i>Bacillus</i>	Starch
β -Amylase	<i>Bacillus</i>	Starch
Asparaginase	<i>Escherichia coli</i>	Health
Glucose isomerase	<i>Bacillus</i>	Fructose syrup
Penicillin amidase	<i>Bacillus</i>	Pharmaceutical
Protease	<i>Bacillus</i>	Detergent



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Enzymes for safety or environmental issues

- Used as an agent that can **replace acid and alkalis** in the starch processing and fabric desizing industries, respectively .
- **Decrease sulphide usage** in tanneries.
- **Substitute pumice stones** for “stonewashing” of denim.
- **Less production of animal waste** resulted from efficient digestion of animal feed.



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Enzymes for safety or environmental issues

- Can replace **chlorine bleach** for stains removal on cloth.
- Can reduce the amount of surfactants in laundry process and allow the washing of clothes in the absent of **phosphates**.
- Reduce the number of **chemical treatment** in production processes which lead to safer working environment.

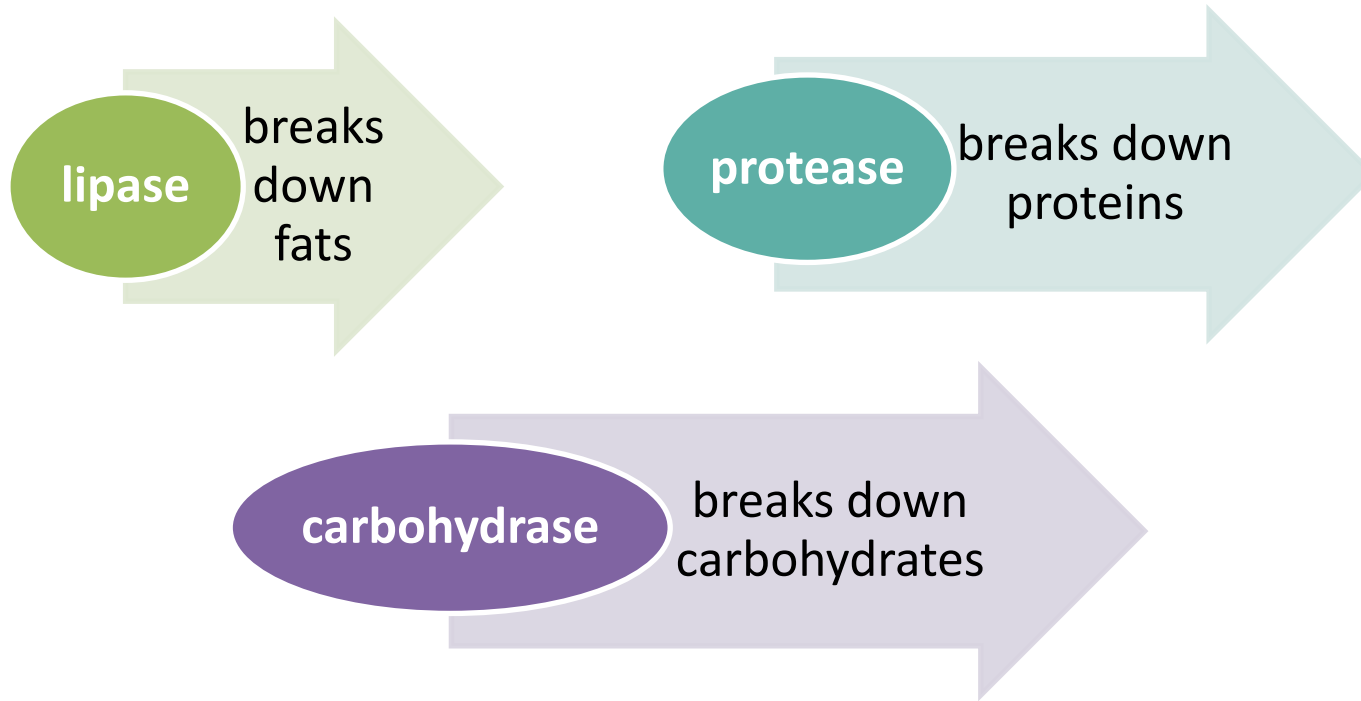


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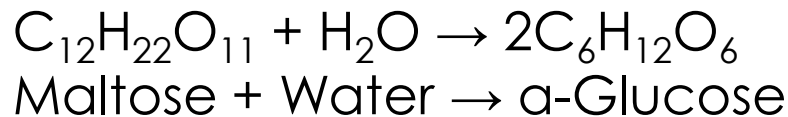
Most common industrial enzymes



Carbohydases

- Carbohydases contribute to the largest group of important industrial enzymes.
- responsible to catalyse the hydrolysis of **carbohydrate substrates into its reducing or simple sugars.**
- For example:

Maltase hydrolyse maltose into glucose:



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Carbohydrases

- Other examples of carbohydrases including **amylase, cellulose, lactase,** and **pectinase.**
- They also constitute the **largest market share** in detergent, textile, food and beverage industries.



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Lipases

- A group of enzymes which capable to catalyse the hydrolysis of long chain triglycerides.
- Lipases is categorized among the most essential group of biocatalysts for biotechnological applications.
- Commonly have been utilized in baking, textile and detergent industries.
- New biotechnological applications of lipases is for the biopolymers and biodiesel synthesis, enantiopure pharmaceuticals formation, agrochemicals, and flavour compounds production.



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Lipase producing Microorganisms	Reference
<i>Bacillus</i> sp.	[36,191,42,35]
<i>Bacillus subtilis</i>	[192,193]
<i>Bacillus thermoleovorans</i>	[194]
<i>Bacillus thermocatenulatus</i>	[180]
<i>Bacillus coagulans</i>	[181]
<i>Pseudomonas</i> sp.	[195]
<i>Pseudomonas aeruginosa</i>	[196,197]
<i>Pseudomonas fluorescens</i>	[198]
<i>Pseudomonas fragi</i>	[199]
<i>Enterococcus faecalis</i>	[200]
<i>LactoBacillus plantarum</i>	[201]
<i>Staphylococcus haemolyticus</i>	[202]
<i>Staphylococcus aureus</i>	[203,204]
<i>Staphylococcus warneri</i>	[205]
<i>Staphylococcus xylosus</i>	[206]
<i>Penicillium cyclopium</i>	[207,208]
<i>Penicillium simplicissimum</i>	[209]
<i>Aspergillus niger</i>	[210]
<i>Aspergillus oryzae</i>	[211]
<i>Botrytis cinerea</i>	[212]
<i>Chromobacterium viscosum</i>	[213]
<i>Streptomyces flavogriseus</i>	[214]
<i>Trichosporon asteroides</i>	[215]
<i>Trichosporon laibacchii</i>	[216]
<i>Rhizopus</i> sp.	[92]
<i>Rhizomucor miehei</i>	[217]
<i>Geotrichum candidum</i>	[218,219]
<i>Pichia burtonii</i>	[220]
<i>Candida cylindracea</i>	[221]
<i>Acinetobacter</i> sp.	[51]
<i>Fusarium solani</i>	[222]

Source: F. Hasan et al. *Enzyme and Microbial Technology* 39 (2006) 235–251



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Proteases

- Classified as proteolytic enzymes which **catalyze the degradation of peptide bonds** in proteins.
- Have been applied in several important industries such as **pharmaceutical, food, detergents, leather bioremediation processes**.
- Used in laundry detergent for **protein based stains removal from clothing**.



Proteases

- In **textile industry**, proteases help in improved lustre and softness of raw silk fibre by removing the stiff and dull gum layer of sericin .
- Also, protease treatments can **modify the surface of wool and silk fibres** to provide new and unique finishes.

