

# An overview of the biotechnological applications of bacterial cold active enzymes

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#### Abstract

Bacteria are adapted to survive at extremely low temperatures due to their exceptionally versatile metabolic capabilities. Besides other metabolites, a number of cold active enzymes are also produced by these tiny organisms to make their survival possible at subzero temperatures. Many of these enzymes such as lipase, protease, amylase, cellulase, xylanase etc have wide range of industrial applications. Cold active enzymes have high catalytic activity at lower temperatures as they are able to undergo conformational changes for catalysis with lower energy demand which enhances their applicability for industrial purposes. This review describes the biotechnological and industrial prospects of bacterial cold active enzymes.

Keywords: bacteria, cold active, enzymes, industrial applications

#### Introduction

A large part of the earth's surface is covered by low temperature environments such as north and south poles, deep oceans, snow-covered mountains and glaciers (D'Amico et al., 2006). Given the fact that nearly 71% of the earth's surface being covered by oceans with the temperature of 90% of its total volume measuring below  $5^{\circ}$ C, the deep sea covers the major fraction of cold environment on earth (Margesin et al., 2011). This is followed by snow (35% of land surface), permafrost (24% of land surface), sea ice (13% of the earth's surface) and glaciers (10% of land surface). Other cold environments include cold water lakes, soils and deserts. Diverse form of microorganisms like bacteria, archaea, yeast, filamentous fungi and algae are capable of surviving under the extreme conditions prevalent at these cold regions round the To describe such cold year. adapted microorganisms, the term 'psychrophile' was first used in 1902 (Helmke et al., 2004). Presently, cold adapted microorganisms are broadly categorized into two groups "psychrophiles" and "psychrotolerants". After initial debate and arguments among scientists over the description of these terms, the problem was resolved by way of

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Department of Zoology & Biotechnology HNB Garhwal University, Srinagar Garhwal Uttarakhand, India **E-mail: gkjoshi@rediffmail.com**  discriminating them on the basis of cardinal growth temperature that includes upper and lower temperature limits with optimal growth temperature (Morita 1975). Therefore, psychrophiles are defined as those organisms which are specifically adapted to low-temperature growth, not only at  $0^{\circ}$ C but below it and have optimal and upper limits of growth temperatures below 15 and  $20^{\circ}$ C. respectively. On the other hand, psychrotolerants or psychrotrophs are able to survive at  $0^{\circ}$ C but grow optimally at 20-25°C and may have upper growth limit of temperatures as high as 40°C. In addition to low temperature stresses, some cold adapted microorganisms are well adapted to other environmental constraints like high pressure and salt concentrations, radiation etc. Baropsychrophiles (piezo-psychrophiles), for examples are the group of cold adapted organisms that can withstand high pressure in ocean bottoms (Yayanos, 1995). Similarly, bacterial community inhabiting sea ice can tolerate high salt concentration as well and termed as 'halopsychrophiles' (Staley et al., 1999). Bacterial community at glaciers is constantly exposed to ultraviolet radiation (Carpenter et al., 2000). Troglo-psychrophiles are capable of inhabiting alpine cave and cracks with low water and nutrients availability in the absence of light (Friedmann



1982). So it can be said that psychrophiles are the minimizing the chance of unwanted chemical true extremophiles. reactions that might occur at high temperatures

### Cold adaptations in psychrophilic bacteria

Psychrophilic bacteria are adapted to lower temperature by incorporating a variety of structural and biochemical modifications in cellular machinery. The fatty acid composition of cell membrane affects an organism's ability to shock. withstand cold An abundance of unsaturated, polyunsaturated and methyl branched fatty acids has been noticed in the cell membrane of microorganisms. psychrophilic/psychrotolerant Along with it, cis-unsaturated double bonds and anteiso-branched fatty acids are also present (D'Amico et al., 2006). The presence of these fatty acids helps to increase the membrane fluidity by introducing steric constraints. In mesophilic/ thermophilic organisms, low temperature inhibits various primary cell processes like transcription and translation by reducing the activity of enzymes involved in such reactions but psychrophilic bacteria are endowed with those that are optimally active under cold conditions (Lim et al., 2000). Other proteins like cold-shock proteins (Csps) and heat shock proteins (Hsps) play an important role in bacterial survivability under extreme conditions. Moreover, the ability of psychrophilic bacteria to produce anti-freezing proteins and exopoly saccharides (EPSs) enable them to cope up with extreme cold conditions (Jia et al., 2002, Krembs et al., 2002, Nichols et al., 2005).

#### **Biotechnological applications**

Past few decades have witnessed the realization of the vast biotechnological potential of psychrophilic bacteria offering numerous economic and ecological advantages along with their respective enzymes (Kasana et al., 2011). At present there is a global race to reduce energy consumption and in this regard enzymes form psychrophilic bacteria have created new rays of hope for various industries (Margesin, 2010). Cold active enzymes have high catalytic efficiency at lower temperatures as they are able to undergo conformational changes for catalysis with lower energy demand. This significantly reduces the heating requirement in industries (Arpigny, et al., 1997). Moreover cold active enzymes provide increased reaction yields, accommodating high levels of stereo-specificity, high K<sub>Cat</sub> at low to moderate temperature and thus

minimizing the chance of unwanted chemical reactions that might occur at high temperatures (Gerday *et al.*, 2000, Cavicchioli *et al.*, 2002, Margesin *et al.*, 2010). A large number of bacterial cold active enzymes have been isolated and characterized by various scientists and some of them are mentioned in Table 1. The applications of cold active enzymes in various industries are described below.

#### a) Detergent industry

The inclusion of cold active enzymes in detergent formulations for laundry and dishwasher offers the special advantage of the facility to carry out the entire task at lower temperatures (Aehle, 2007). Increasing demands and commercial requirements have stimulated the use of cold active enzymes at industrial scales too. For example, the food processing plants rely on the detergent with cold adapted enzymes for cleaning of equipments as they reduce the need of cool and hot temperature cleaning cycles, consequently reducing the cost and saving energy and time. They are also used in spray cleansers for large surfaces like buildings, furniture, carpets etc. (Hasan et al., 2010). Compounds such as surfactants and a variety of enzymes, including proteases, amylases and lipases, facilitate the stain removal from fabrics and hard surfaces like dishes. The low wash temperature reduces the energy consumption which is significantly recognized by detergent manufacturer.

It was reported that 30% reduction in electricity use was found with reduction of wash temperature from  $40^{\circ}$ C to  $30^{\circ}$ C (Nielsen 2005). Besides the energy saving aspect, cold active enzymes also reduce the risk of alterations such as quality degradation of fabric, shrinkage and dye bleeding that may take place during cold and hot water wash cycles. Cellulase is one of the most interesting enzymes which can be used to clean fibers as it hydrolyzes glycosidic bonds and consequently increase color brightness and softness in cotton fabrics. Other enzymes like protease, lipase and amylase are extensively used for washing at low temperature (Aehle, 2007). Cold active lipase and glucose hydrolase is widely used in cleaning solutions to remove mould associated with the old historical monuments and buildings (Valentini et al., 2010). Currently many companies have developed detergent formulations with enzymes that withstand at lower to medium temperature.



Enzyme	Source Microorganism	Applications	Reference
α- Amylase	Bacillus,	Detergent, pulp bleach,	Groudieva et al.,
		dough fermentation	2004
Aliphatic Aldehyde	Cytophaga sp. KUC-1	Biodergadation	Yamanaka <i>et al.</i> ,
dehydrogenase			2002
Alkalin	Vibrio sp. G15-21	Molecular biology	Jonas et al., 2000
phosphatase			
Alcohol	Moraxella sp. TAE 123	Asymmetric chemical	Tsigos <i>et al.</i> , 1998
dehydrogenase		synthesis	
β-Galacctosidase	Pedobacter cryoconitis sp. nov	Dairy Industries (Lactose	Margesin et al., 2003
		product)	
β-Mannanase	Glaciozyma antarctica PI12,	Pulp and paper,	Parvizpour <i>et al.</i> ,
•	Flavobacterium sp.	pharmaceutical, food,	2014
		feed, oil and textile	
		industries	
Chitinases	Arthrobacter sp strain TAD20	Chitin degradation, food	Lonhienne et al.,
		and health products	2001
Cellulase	Pseudoalteromonas haloplanktis	Animal feed textiles,	Violot et al., 2003
		detergent	
DNA ligase	Pseudoalteromonas haloplanktis	Molecular biology	Georlette et al., 2000
Esterase	Psychrobacter cryohalolentis K5T	Detergent additives,	Vlasova <i>et al.</i> , 2012
		tood processing,	
		environmental	
Linese	Developed a star all states air	bioremediation,	Vermete et al. 2002
Lipase	Psychrobacter oknotskensis	Detergent additives,	Y umoto <i>et al.</i> , 2003
		anvironmental	
		bioremediation	
Lactate	Vibrio marinus MP-1	Clinical biochemistry	Mitchell <i>et al</i> 1985
dehydrogenase		pharamceuticals and	Witchen et al., 1905
aenjar ogenase		nanotoxicology	
Protease	Colwellia sp. NJ341	Detergent, food,	Wang <i>et al.</i> , 2008
	1	molecular biology	6 /
Malate synthase	Colwellia maris	Biotransformation	Watanabe et al., 2001
Pectate lyase	Pseudoalteromonas haloplanktis	Textile processing,	Truong <i>et al.</i> , 2001
	AN1/505	wastewater treatment,	
		fruit and vegetable	
D 11 1		processing	0 / 1 0014
Pullulanase	Shewanella arctica 40-3	Starch processing	Qoura <i>et al.</i> , 2014
		Industries, Polying industries	
Vylanasa	Elavobactorium frizidarium an	Dough formantation	Humphry at al 2001
Aylallast	pov	wine and juice industries	11umpiny <i>et al.</i> , 2001
RNA nolymerase	Pseudomonas svringae	Molecular Biology	Uma et al 1000
ran porymerase	1 sendomonus synnigue	molecular Diology	Unia ei ui., 1777

# Table 1. Cold adapted enzymes and their applications



Some examples of washing products involving cold active enzymes are summarized in Table 2.In recent times scientific communities are keenly interested to explore the psychrophilic bacteria with ability to produce potent cold active enzymes. *Serratia rubidaea* and *Stenotrophomonas maltophilia* have

been reported as potent protease producing psychrophilic bacteria (Cavicchioli *et al.*, 2011). Metagenomic studies also provide promising results as intensive studies have been carried out to screen potent cold adapted genes. (Sharma *et al.*, 2010).

S.N.	Products	Company	Enzyme incorporated	Wash Temperature
1	Kannase®	Novozymes	Protease	10–20°C;
2	Celluzyme®	Novozymes	Cellulase	Below 15°C
3	Savinase®	Novozymes	Alkaline protease	(45–55°C)
4	Purafect®	Genencor	Protease	NA
5	Properase®	Genencor	Protease	NA
6	Puradax®	Genencor	Cellulase	NA

#### Table 2. Commercial detergents with cold active enzymes

NA = Not available

#### b) Food industry

Food processing at lower temperature minimizes spoilage and alterations in taste and nutritional values of food. The product manufacturing process is made cost effective by cold active enzymes as after attaining the desired flavor and texture of product, the process can be easily stopped owing to low structural stability of cold active enzymes. Cold active milk coagulating enzymes have the advantage of controlled casein coagulation for maintaining the quality of whey which can be used in other processes. Their use is also helpful in minimizing the cost of cheese production as the cold active proteases and lipases replace the calf rennet and accelerate the maturation of slowripening cheeses that require specific low temperature and low-moisture conditions. Rennet from cold loving microorganisms is commercially available in market with brand names as Marzyme, Rennilase 50TL and Modilase (Ramana et al., 2000). Cold active proteases are also used to enhance the flavor and tenderization of refrigerated meat, removal of undesired tissue and for descaling of fishes (Shahidi et al., 2001, He et al., 2004). In baking industries cold adapted enzymes are frequently used for various purposes. Simultaneous action of enzymes like amylase, protease, lipase, xylanase, and glucose oxidase help improve elasticity and machinability of dough. Lactose hydrolyzing enzyme  $\beta$ -galactosidase is also important in food industry as its treatment results in

increased solubility, digestibility and sweetness of milk. Use of cold active  $\beta$ -galactosidase for lactose hydrolysis can increase yield up to 70-80% as its mesophilic counterpart is generally active at 30- $40^{\circ}$ C and at this temperature milk is easily spoiled by other microorganisms. Ability of β-galactosidase to operate at acidic pH is helpful in decreasing the pollution impact of whey, which if left untreated may lead to growth of harmful microorganisms. This byproduct of milk industry can be broken down into glucose and galactose by  $\beta$ -galactosidase for subsequent use as sweetener agents in various food products and substrates for alcohol production (Gerday et al., 2005). Another important cold active enzyme is pectinase which is widely used for fruit juices and cheese processing at lower temperature (Nakagawa et al., 2004).

#### c) Pharmaceutical industries

Pharmaceutical industries have huge applications of cold adapted enzymes due to their ability to catalyze reactions at lower or ambient temperatures. The ability of cold adapted enzymes to withstand aqueous, nonaqueous and organic solvents without limiting the conformation mobility makes them more suitable for pharmaceutical industries. (Owusu-Apenten 1999, Schoemaker et al., 2003). Psychrophilic bacteria are the natural source of various cold active enzymes and other pharmaceutically important compounds. Various psychrophilic bacterial strains belonging to the



genera of Streptomyces, Alteromonas, Bacillus, Micrococcus, Aeromonas. Flavobacterium. Moraxella, Pseudomonas and Vibro have been reported with this potential (Ramana et al., 2000). Cold active lipase is extensively used for transhydrolysis esterification and reactions in pharmaceutical industries (Joseph et al., 2007). Production of specialty lipids and digestive acids become more feasible with the utilization of cold active lipase (Vulfson 1994). Modification of monoglycerides which is used as emulsifier in pharmaceutical industries is carried out using cold active lipase (Sharma et al., 2001). For biotransformation of different bioactive compounds such as flavoring agents, lipase is used as stereospecific catalyst in pharmaceutical industries (Adrio et al., 2014). Marine psychrophilic bacteria also provide a huge range of biologically active compounds. Previous studies revealed that marine bacteria are rich source of anti-tumor, anti-viral compounds and polyunsaturated fatty acids (PUFA) (Joseph et al., 2007, Yada et al., 2008).

#### d) Bioremediation

Various studies regarding biodegradation at ambient temperature have been undertaken in the past, but research in cold regions is still in its infancy due to lack of information regarding involvement of specific microbes. genes. biochemical pathways and enzymes involved. Cold environment really increases the challenge of bioas lower temperature directly degradation influences the rate of biodegradation. However, various cold adapted microorganisms have been reported having roles in biodegradation of pollutants (Margesin et al., 1998, Whyte et al., 1999, Mohn et al., 2001). Bacterial oxidoreductase is one of the most fascinating enzymes used for detoxification of toxic organic compounds through oxidative coupling (Gianfreda, et al., 1999). The enzyme helps cleave the chemical bonds and support the electron transfer from reduced organic substrate to another chemical compounds as an electron acceptor. This process of oxidation and reduction neutralizes toxic effect of the pollutant (Karigar et al., 2011). Oxidoreductases can detoxify the phenolic and anilinic compounds through polymerization and copolymerization with other substrate or by binding through humic substances (Park et al., 2006). Flavobacterium sp. HK1D9 and Arthrobacteria sp. MPS8D3 isolated from

Antarctica have been reported as efficient oxidoreductase producers (Araujo et al., 2011). Cold active peroxidase also has distinctive properties that can be exploited for bioremediation. Peroxidase is actively involved in oxidation of lignin and other phenolic compounds but it needs peroxides such as hydrogen peroxides (H<sub>2</sub>O<sub>2</sub>) for activation. There are different types of peroxidases like horseradish peroxidase which is frequently used for enzymatic waste water treatment (Spadiut, 2013). A variety of aromatic compounds such as phenols, benzidines, biphenols can be oxidized using horseradish peroxidase after H<sub>2</sub>O<sub>2</sub> activation (Karam et al., 1997). The cost effective ecofriendly method of waste water treatment is use of cold active pectinases, which helps to remove pectic substances from waste water and make the decomposition process smooth by active sludge treatment method (Margesin et al., 2005). Cold active alkaline pectate lyase isolated from Becillus *sp.* is a good alternative for industrial waste water treatment (Margesin et al., 2005). Bacterial species that are known to produce pectate lyase include Chryseomonas Luteola and Pseudoalteromonas haloplankits (Laurent et al., 2000; Van et al., 2001). Another important cold adapted enzyme used in bioremediation are lipases which are widely used in waste water treatment and fat degradation in fat contaminated cold environment (Buchon, et al., 2000).

## Conclusion

Psychrophilic bacteria are the sources of novel cold-active enzymes of immense biotechnological applications. Efforts have been made worldwide to extract cold adapted enzymes and other products from psychrophilic bacteria. However, the potential of a very small population of such bacteria have been realized so far. The nature offers us a tremendous bacterial diversity for selection and commercial exploration. With the ever increasing pace of bioprospecting studies being undertaken in cold environments worldwide, many unique psychrophilic bacteria are expected to be isolated and identified in future with novel enzymes having biotechnological applications. great The development of metagenomics and PCR techniques have strengthened and redefined the level of our ability to access the enzyme and its gene from any



environment. However, many laboratory scale studies reporting a myriad of psychrophilic bacteria and their cold active enzymes must be scaled up for commercial applications.

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