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Understanding proteases' mechanisms for production of pea protein hydrolysates

Laure Degrand^{1,2}, Kevin Crouvisier-Urion³, Wafa Guiga^{1,2}, Rebeca Garcia^{* 1,2}

¹ INRAE, AgroParisTech, UMR SayFood (Paris-Saclay Food and Bioproduct Engineering), Paris-Saclay university, France ² Le Cnam, UMR SayFood, Paris, France ³ Oniris, Nantes Université, CNRS, GEPEA, UMR 6144, F-44000 Nantes, France

Introduction

Plant-based proteins are arising as an interesting alternative to their animal counterparts, due to their contribution to food system sustainability. Among plant sources, pea proteins represent more than 20% [1]. Such a success can be explained by their health benefits, as they contain interesting amounts of essential amino acids. Unfortunately, pea proteins have poor functional properties which can limit their use in food products but solubility can be highly improved by controlled enzymatic hydrolysis [2, 3]. Moreover, the peptides released by enzymatic action can also have interesting bioactive properties [4]. Many enzyme preparations are on the market for them to be used in food products. They consist of a mixture of activities (endoprotease, exoprotease) in order to achieve efficient protein hydrolysis[5]. Therefore, it can be difficult to control the use of these preparations and achieve a selective peptide production. The understanding of enzymes' mechanism will help to control selective production of peptides with interesting activities or protein functional properties modifications. The aim of this work is to investigate the activities of two commonly used food-grade proteases: Alcalase and Flavourzyme.

Antioxidant Minerals Others activities Carbohydrates Immunomodulatory Antihypertensive Lipids properties Soy activity Other legumes Fibers Pumpkin seed Increased mineral absorption Hempseed Lipid-lowering Food protein-properties properties derived peptides Faba bean Anticancer properties Liver disease ntimicrobial treatmen activity Proteins Pea Multifunctional properties properties Potential health benefits of bioactive Plant-based protein ingredients [1] Pea protein isolate composition (626 ingredients found from 20 countries) peptides [4] (Bulk Powder)

Material and methods

Pea protein isolate (PPI*) hydrolysis using Flavourzyme® or Alcalase®

	Flavourzyme (FL)	Alcalase (AL)
Commercial name	Flavourzyme® 1000L	Alcalase®
Type of protease	Mainly exoprotease	Endoprotease
	(aminopeptidase, EC 3.4.11)	(Subtilisin)
	Small proportion of endopeptidase (3.4.24)	(EC 3.4.21.62)
Family	Metalloprotease (neutral protease)	Serine protease (alkaline protease)
Cleavage specificity	Mainly after Leu and Pro residues	Carboxyl side of hydrophobic
		amino acids
Optimum pH	7.0	8.0
Optimum temperature	50-55	50-60
(°C)		
Enzyme inactivation	100 °C – 15 min	100 °C – 15 min

*PPI:Super pea protein isolate from yellow pea (Bulk Powders)

• **Peptide's molecular weight distribution** (size exclusion chromatography) Yara SEC2000 column, isocratic elution (phosphate buffer pH 6.9), detection at 214 nm (peptide bond).

pH =8 PPI + enzyme PPI enzyme 2.30 CO 19-0-0 off 🖬 🖲 🚫 controlled reactor Controlled pH conditions Non-controlled pH conditions (pH-stat) (pH-drop)

Two-hours reaction, 50 ° C, Enzyme/Substrate = 238 μl.g⁻¹

Peptides characterisation

• Antioxidant properties : Ferric Reducing Ability of Plasma assay (FRAP) Reducing power was determined using potassium ferrocyanide and an absorbance measurement at 700 nm [3].

Results

Hydrolyses were performed with Flavourzyme or Alcalase ($E/S = 238 \ \mu L.g^{-1}$ protein) in pH-stat (lines) and pH-drop (dashes) conditions.

nearly the same molecular weight

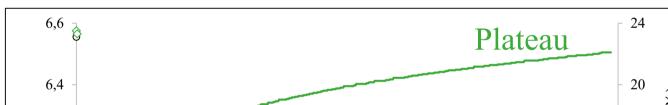
No intermediate products found in

the system (only final products)

(around 2600 Da) regardless the

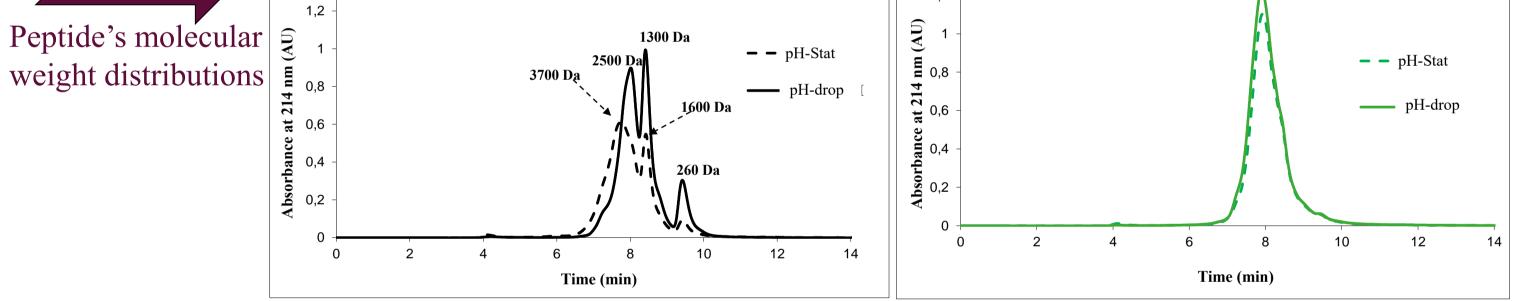


pH-drop experiments: pH was only recorded



Comparison between hydrolysis conditions pH-stat vs pH-drop

- - Two-hours hydrolyses were performed with Flavourzyme or Alcalase ($E/S = 238 \ \mu L.g^{-1}$ protein) in **pH-drop** conditions. Flavourzyme Alcalase





> Pea protein isolate has a ferric reducing power.

Solution FL action highly improves the reducing power

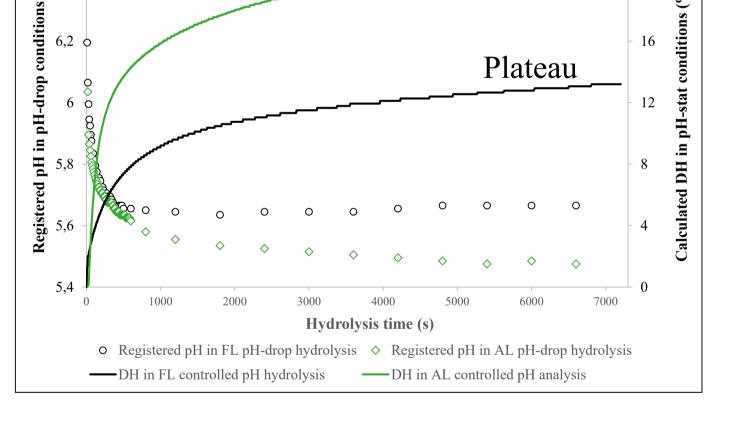
State AL action only slightly improves PPI reducing power

Calculation of the degree of hydrolysis (DH)

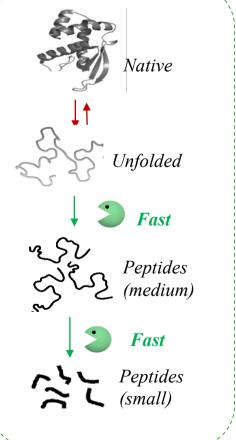
$$DH(\%) = \frac{B*N}{\alpha * m_p * h_{total}} * 100$$

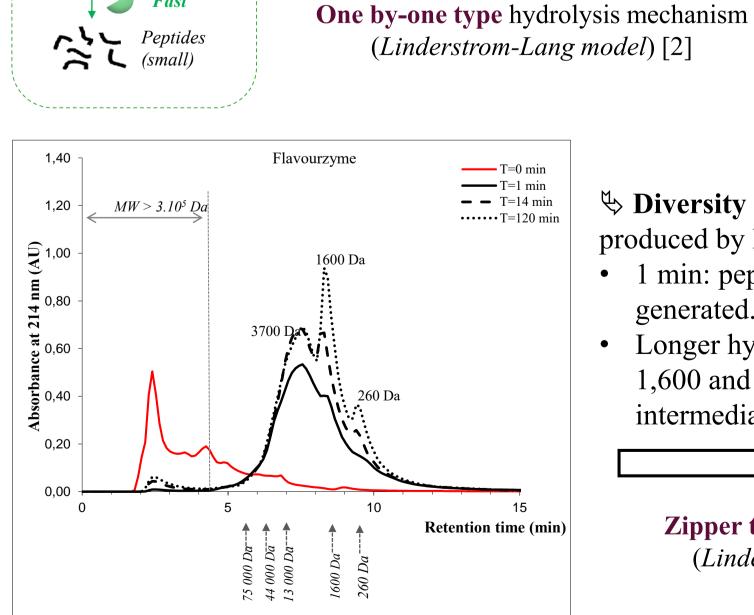
DH : degree of hydrolysis (%) B : Base volume (mL) N : Base normality (N) α : Mean dissociation coefficient of α aminated groups m_n: amount of protein (g) h_{total :} peptidic bounds in the substrate

(meqv/g protein)



reaction time.





♦ In **pH-stat** conditions:

♥ In **pH-drop** conditions:

• AL is 1.7 times more efficient than FL for PPI hydrolysis

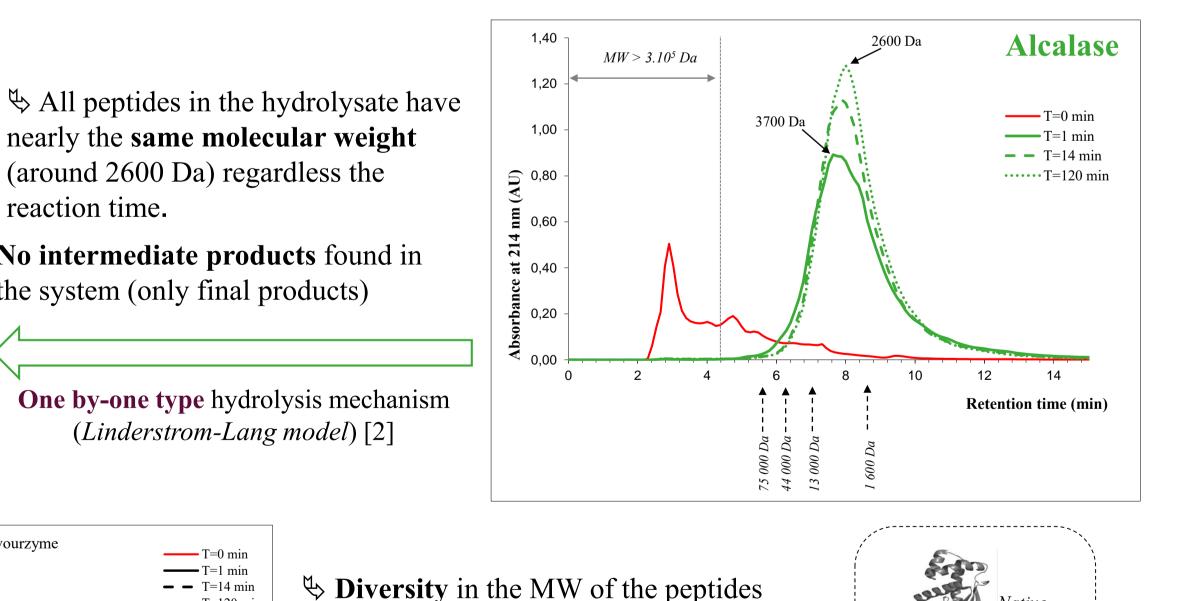
• AL is 1.3 times more efficient than FL for PPI hydrolysis

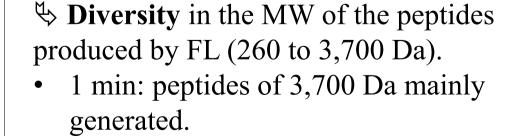
a plateau is reached at the end of the hydrolysis.

• Both AL and FL can hydrolyse PPI efficiently

Lack of substrate? \Rightarrow NO, the enzyme is saturated Autolysis of the enzyme ? > NO, control experiments Lack of enzyme during hydrolysis? > Probably YES

Hydrolysis mechanisms investigation

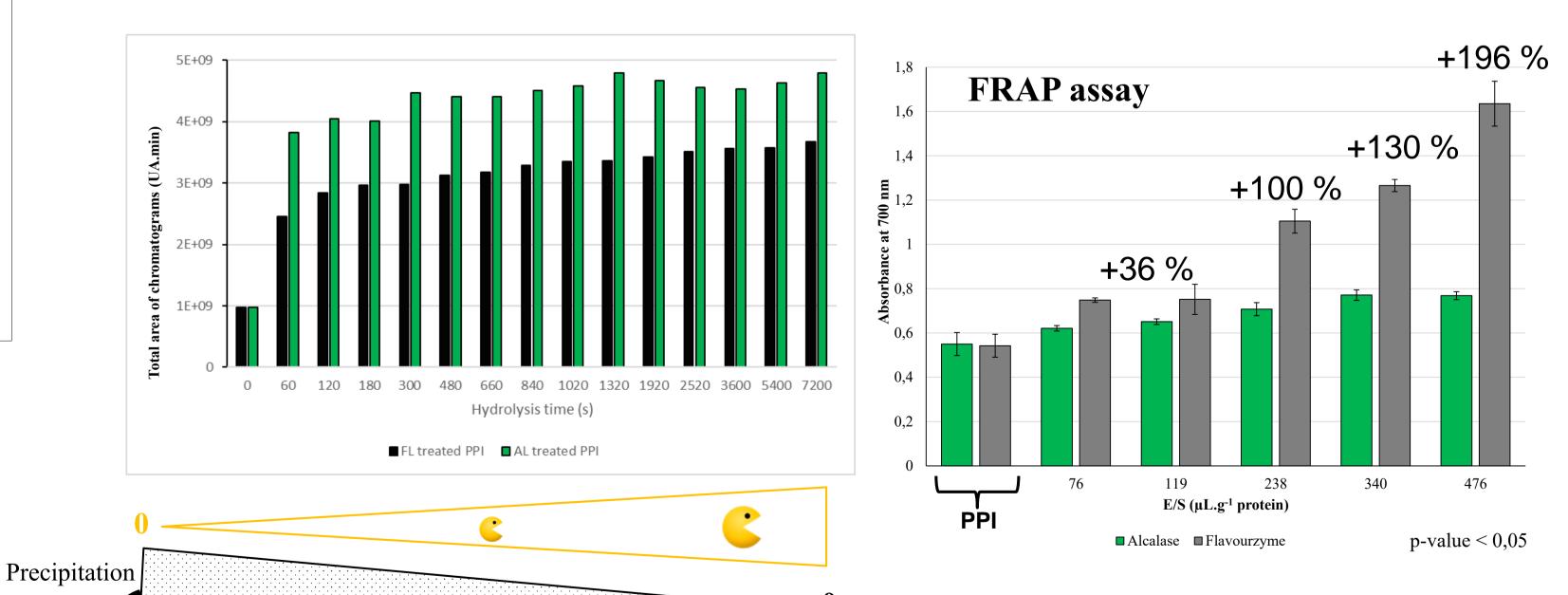




Longer hydrolysis time: peptides of 1,600 and 260 Da produced from the Hydrolysis rates are **higher** in **pH-drop** conditions compared to pH-stat conditions

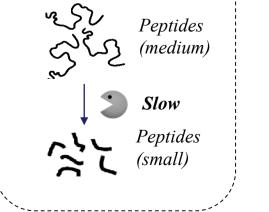
For FL: can be related to its optimal pH (in pH-stat conditions, only 60% of FL activity is expressed) For AL: less difference in rates (between pH 6 and 8, 90% of AL activity is expressed) Solution More diversity in the peptide's molecular weight when hydrolysis is conducted with FL than AL

Effect of hydrolysis on functional and bioactive properties of pea protein



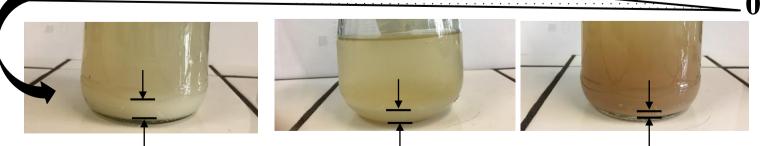
intermediate peptides. Zipper type hydrolysis mechanism

(*Linderstrom-Lang model*) [2]



Unfolded

S Fast



PPI hydrolysates obtained with increasing volumes of Flavourzyme

Both AL and FL action increase protein solubility

Conclusions and perspectives

PPI hydrolysis by Alcalase generates peptides of homogeneous size whereas hydrolysis with Flavourzyme generates peptides with heterogenous sizes (260 to to 3,700 Da). This allow us to conclude that Alcalase and Flavourzyme hydrolysis mechanisms are different in the conditions used in this study ($E/S = 238 \ \mu L.g^{-1}$ protein, pH 8.0, 50 ° C): one by one for Alacalse and zipper for Flavourzyme. Both enzymes are more efficient in pH-drop conditions so the hydrolysis reaction can be implemented in more eco-friendly conditions. Both enzymes increase protein solubility (by size-reduction) but Alcalase is more efficient than Flavourzyme. Flavourzyme generates peptides with higher reducing power values. These results show that the choice of protease is important depending on the targeted properties / applications.

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* Contact: Rebeca GARCIA Le Cnam, UMR SAYFOOD; GéPro Team 292, rue Saint Martin F-75003 Paris, France rebeca.garcia@lecnam.net