

EFFECT OF AMINO ACIDS AND ALDEHYDES ON TYROSINASE ACTIVITY FROM MARROW

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ABSTRACT

Tyrosinase (monophenol, *O*-diphenol: oxygen oxidoreductase, EC 1.14.18.1) is a copper-containing protein widely distributed in animals, plants and microorganisms. The enzyme was extracted from *Cucurbitapepovar. cylindrica*, (marrow, family:Cucurbitaceae). Proline, tryptophane, aspartic acid, cysteine, histidine, glycine, β -alanine and valinewere assayed for their effect on tyrosinase activity in different concentrations (2.5, 5, 7.5, 10 and 12.5 mM)*in vitro*. Histidine, aspartic acid, glycine and β -alanine induced tyrosinase activity gradually from 2.5 to 10 mM after which there was a decline in the enzyme activity. Tryptophane, valine and cysteine induced the activity up to 5 mM, while proline induced the activity from 2.5 to 7.5mM. Also, tyrosinase activity was assayed in presence of benzaldehyde, anisaldehyde (*P*-methoxybenzaldehyde) and acetaldehyde (0.1, 0.2, 0.3, 0.4 and 0.5 mM).It was found that the enzyme activity was inhibited by the three tested aldehydes.

Keywords: Tyrosinase, Tyrosine, Amino Acids, Benzaldehyde, Anisaldehyde, Acetaldehyde.

INTRODUCTION

Tyrosinases (EC 1.14.18.1) are widely distributed in nature; these enzymes are known as type 3 copper proteins having a diamagnetic spin-coupled copper pair in the active center (Lerch, 1983). It is known to be the key enzyme in melanogenesis as well as the browning phenomenon in fruits. The enzyme provides the major driving force towards melanin formation *O*-hydroxylation of its phenolic substrate and successive oxidation of the produced *O*-dihydroxy compound to the corresponding *O*-quinone in the presence of molecular oxygen (Fenollet *et al.*, 2002). The consecutive catalytic functions of tyrosinase are named cresolase and catecholase; respectively (Van Gelder *et al.*, 1997).

Most of the reported tyrosinases are intracellular enzymes. The characterized plant tyrosinases have been intracellular enzymes, possibly bound to organelles (Duarte *et al.*, 2012).

Since tyrosinase is a key enzyme for melanin biosynthesis in plants and animals, the inhibition of tyrosinase activity may be useful for the treatment of disorders associated with melanin hyperpigmentation (Masamoto *et al.*, 2003). Tyrosinase inhibitors have become increasingly important in cosmetic and medical products in relation to hyperpigmentation (Pérez-Bernal *et al.*, 2000; Kim *et al.*, 2002).

The enzyme is also important in the food industry because during the processing of fruits and vegetables any wounding may cause cell disruption and lead to quinine formation. The enzymatic browning implies a considerable economic loss in the commercial production of fruits and vegetables. The appearance of food and beverages may be affected, as may

the taste and its nutritional value, often decreasing the quality of the final product (Martinez and Whitaker, 1995; Whitaker, 1995).

Davies (1982) reported that amino acids as organic nitrogenous compounds are the building blocks in the synthesis of proteins, which are formed by a process in which ribosomes catalyze the polymerization of amino acids.

Tyrosinase from various fruits and vegetables has been studied (Paranjpeet *al.*, 2003; Neveset *al.*, 2009), but the enzyme from *Cucurbitapepohas* been rarely reported. This study was undertaken to investigate the effect of various amino acids and aldehydes on tyrosinase activity from *Cucurbitapepo*.

MATERIALS AND METHODS

Plant material

The experimental plant used in this investigation was *Cucurbitapepovar. cylindrica*, (marrow, family: Cucurbitaceae). Pure strain of seeds was obtained from Egyptian Ministry of Agriculture.

Enzyme preparation

Tyrosinase was extracted from marrow according to the method of El-Shora (2001). Five gm cotyledonary leaves were macerated in 25 ml of pre-chilled 100 mM potassium phosphate buffer (pH 8.0). The resultant homogenate was centrifuged at 3000 rpm, 4°C for 10 min. The obtained supernatant constitutes the crude extract which was used for enzyme assay.

Enzyme assay

The reaction was carried out in 100mM potassium phosphate buffer (pH 8.0, 1.7 ml) containing 0.3 ml 20 mM L-tyrosine as a substrate and 1ml crude enzyme extract in a total volume of 3 ml. The reaction mixture was incubated at 40°C for 40 min. The reaction was stopped by adding 0.5 ml NaN₃ then the optical density (O.D) of the developed color was measured at 520 nm using NV203 spectrophotometer. One unit of the enzyme activity was defined as the amount of the enzyme increasing 0.01 absorbance at 520 nm under experimental conditions.

Treatment with amino acids

Proline, tryptophane, aspartic acid, cysteine, histidine, glycine, β -alanine and valine were tested for their effects on tyrosinase activity. Different concentrations of each amino acid (2.5, 5, 7.5, 10 and 12.5 mM) were added to the reaction mixture followed by incubation and then assaying the enzyme activity.

Treatment with aldehydes

Tyrosinase activity was assayed in presence of different concentrations (0.1, 0.2, 0.3, 0.4 and 0.5 mM) of benzaldehyde, anisaldehyde and acetaldehyde in the assay mixture individually under the same experimental conditions.

RESULTS AND DISCUSSION

Effect of amino acids

This experiment aimed to investigate the effect of different amino acids on tyrosinase activity *in vitro*. The results shown in Figs (1-8) indicate that β -alanine, aspartic acid, glycine and histidine stimulate tyrosinase activity up to 10mM after which the enzyme activity was inhibited. However, cysteine, valine and tryptophane increased the activity up to 5mM. Also, it was observed that 7.5 mM concentration was the best proline concentration for stimulating the enzyme activity.

Amino acids are considered as osmolytes which keeps the enzyme from disruption. In addition, amino acids stabilize the enzyme proteins. Proline as amino acid was found to protect enzyme-proteins from ion inhibitory effect (Solomon *et al.*, 1993).

Effect of aldehydes

Various concentrations of benzaldehyde, anisaldehyde and acetaldehyde (0.1, 0.2, 0.3, 0.4 and 0.5 mM) were tested for their effect on tyrosinase activity. The enzyme activity was measured at each concentration. The obtained results are shown graphically in Figs (9-11).

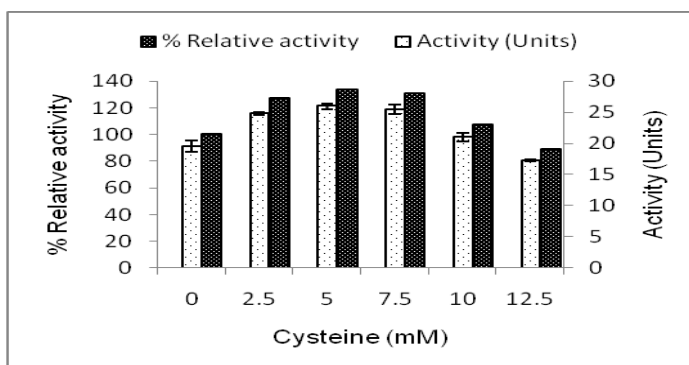


Fig. 1: Effect of cysteine on tyrosinase activity.

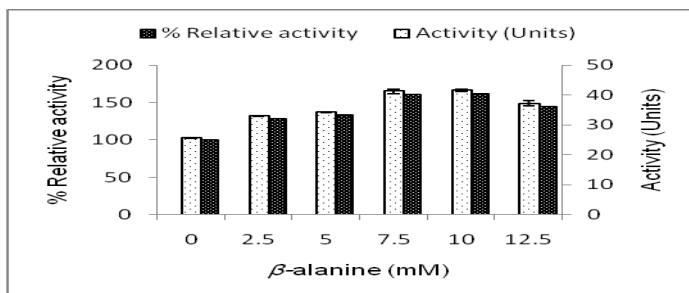


Fig. 2: Effect of β -alanine on tyrosinase activity.

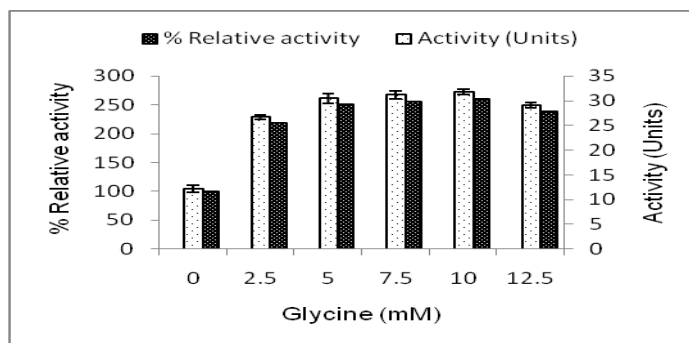


Fig. 3: Effect of glycine on tyrosinase activity.

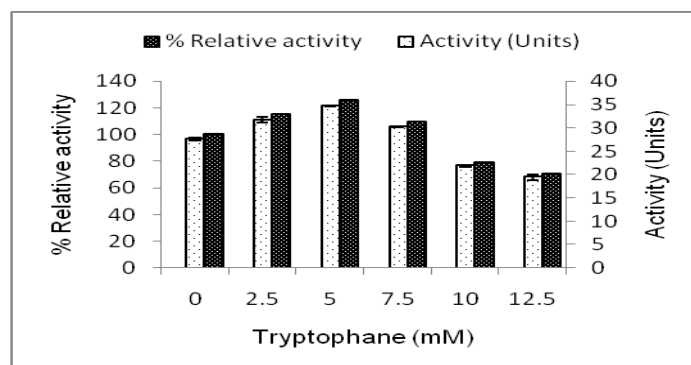


Fig. 4: Effect of tryptophane on tyrosinase activity.

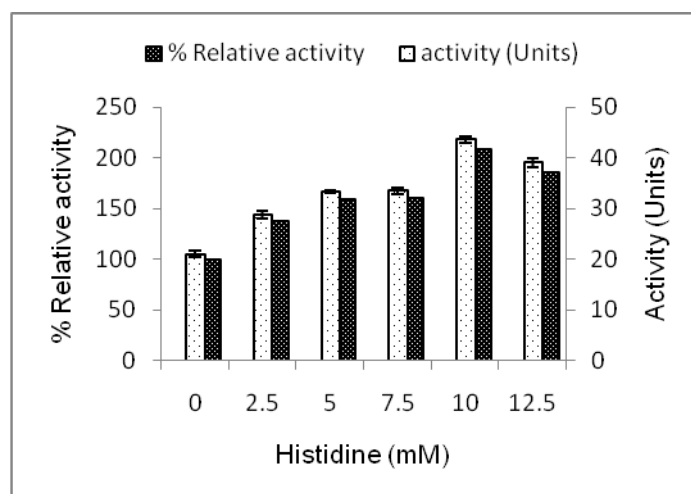


Fig. 5: Effect of histidine on tyrosinase activity.

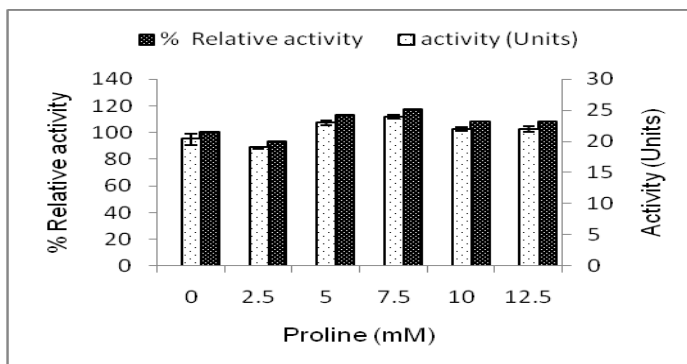


Fig. 6: Effect of proline on tyrosinase activity.

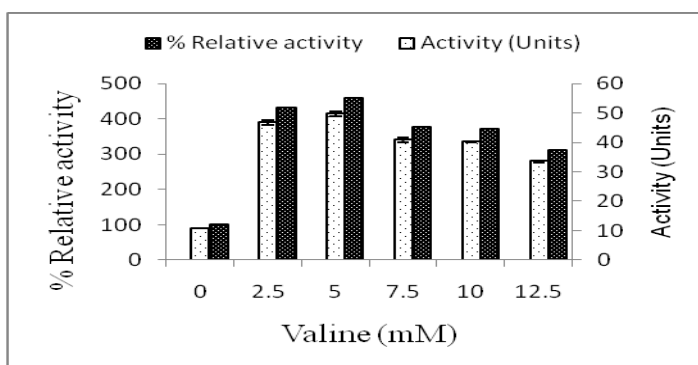


Fig. 7: Effect of valine on tyrosinase activity.

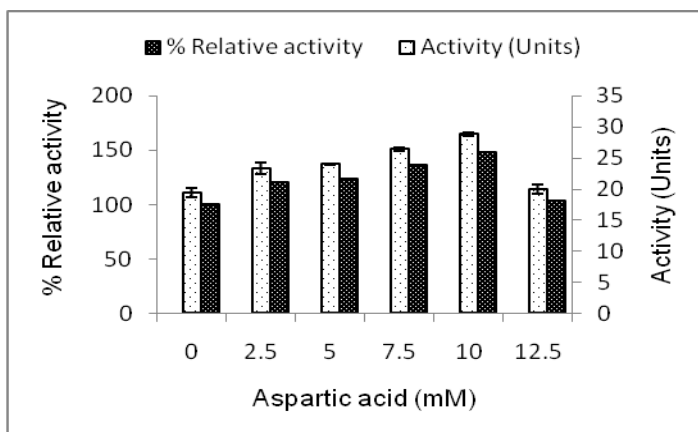


Fig. 8: Effect of aspartic acid on tyrosinase activity.

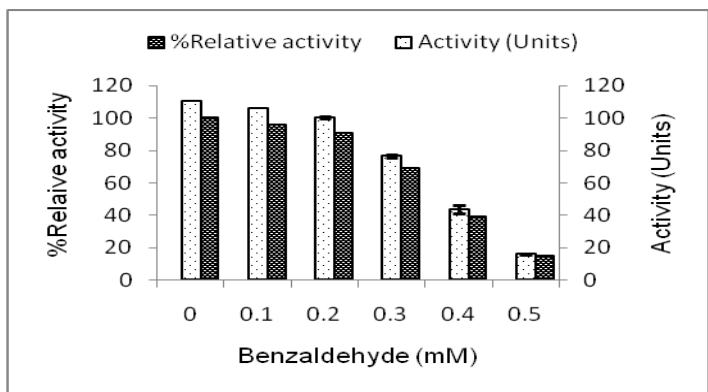


Fig. 9: Effect of benzaldehyde on tyrosinase activity.

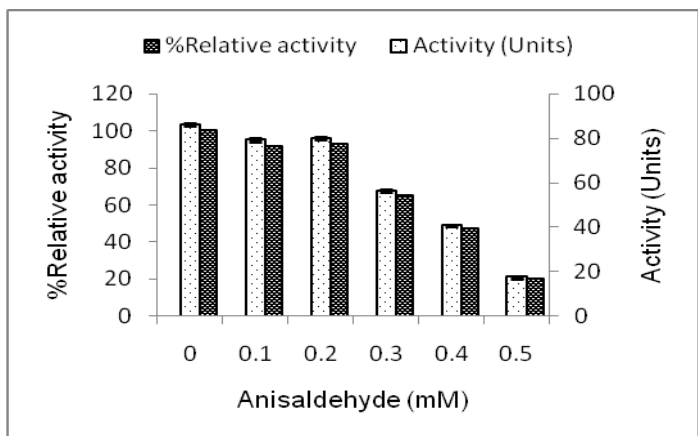


Fig. 10: Effect of anisaldehyde on tyrosinase activity.

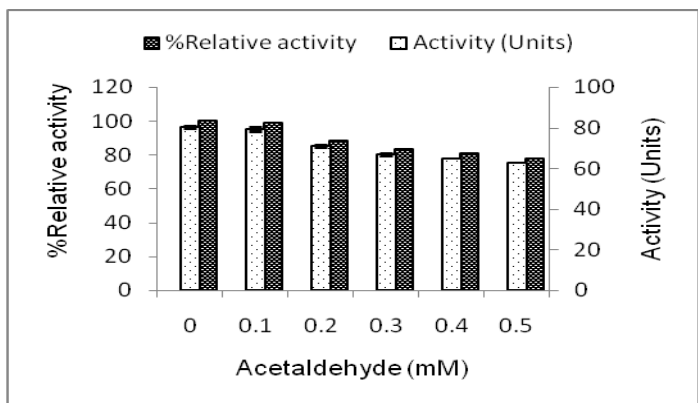


Fig. 11: Effect of acetaldehyde on tyrosinase activity.

These results indicate that there was a continuous inhibition of tyrosinase activity with increasing the aldehyde concentration. It was observed that the percentage of relative activity at 0.5 mM was 14.63%, 20.28% and 77.99% in presence of benzaldehyde, anisaldehyde and acetaldehyde, respectively.

It is possible that the aldehyde is attached to a site different from the active site and hindered binding of the substrate to the enzyme through steric hindrance or by changing the protein conformation (Walker and Wilson, 1975).

The aldehyde group is known to react with biologically important nucleophilic groups such as sulfhydryl, amino, and hydroxyl groups. The tyrosinase inhibitory mechanism of aldehyde-type inhibitors comes from their ability to form a Schiff base with a primary amino group in the enzyme (Kubo and Kinoshita, 1999).

Anisaldehyde is a classical noncompetitive inhibitor to tyrosinase (Ha *et al.*, 2005). It can combine with both free enzyme and the enzyme-substrate complex, and there are same binding intensity between anisaldehyde and both of the enzyme forms (Kubo *et al.*, 2003).

In conclusion, the results obtained from this study showed that amino acids stimulate the activity of tyrosinase isolated from marrow and this stimulation is concentration dependent. These amino acids can be used to activate the enzyme in its industrial applications. On the other hand, aldehydes inhibited the activity of the enzyme from the same source so they can be used in cosmetics and to alleviate the undesirable effect of tyrosinase during its use in food applications.

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تأثير الأحماض الأمينية والألدهيدات علي نشاط إنزيم التيروسينيز من نبات القرع

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تيروزينيز (EC: 1.14.18.1) هو بروتين يحتوي علي النحاس في مركز النشاط الإنزيمي وهو إنزيم واسع الانتشار حيث أنه يوجد في النباتات, الحيوانات بالإضافة إلي الكائنات الدقيقة. تم إستخلاص الإنزيم من فلفات نبات القرع (التابع للعائلة القرعية) المنزرع لمدة أسبوع ثم دراسة تأثير ثمانية أحماض أمينية (البرولين- التريبتوفان - حمض الأسبارتيك - السيستين- الهيستيدين- الجلايسين- الفالين والبيتا ألانين) علي نشاط الإنزيم المستخلص. كانت التركيزات المستخدمة من هذه الأحماض الأمينية هي (٢.٥, ٥, ٧.٥, ١٠, ١٢.٥ ميللي مول). ولقد أثبتت النتائج التي تم الحصول عليها أن الأحماض الأمينية (الهيستيدين- الجلايسين- حمض الأسبارتيك والبيتا ألانين) قد حفزت النشاط الإنزيمي من تركيز ٢.٥ وحتى ١٠ ميللي مول ثم انخفض النشاط الإنزيمي عند التركيزات الأعلى. أما بالنسبة للتريبتوفان- الفالين والسيستين فلقد حفزت هذه الأحماض الأمينية النشاط الإنزيمي من تركيز ٢.٥ ميللي مول وحتى تركيز ٥ ميللي مول, بينما حفز البرولين النشاط الإنزيمي من ٢.٥ حتي ٧.٥ ميللي مول. ولقد تم أيضا قياس نشاط التيروسينيز المستخلص من نبات القرع في وجود بعض الألدهيدات مثل البنزالدهيد, الأنيزالدهيد والأسيتالدهيد كلا علي حده بتركيزات مختلفة (٠.١, ٠.٢, ٠.٣, ٠.٤, ٠.٥ ميللي مول). ولقد وجد أن هذه المركبات قد تثبطت النشاط الإنزيمي عند التركيزات المختلفة.

قام بتحكيم البحث

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