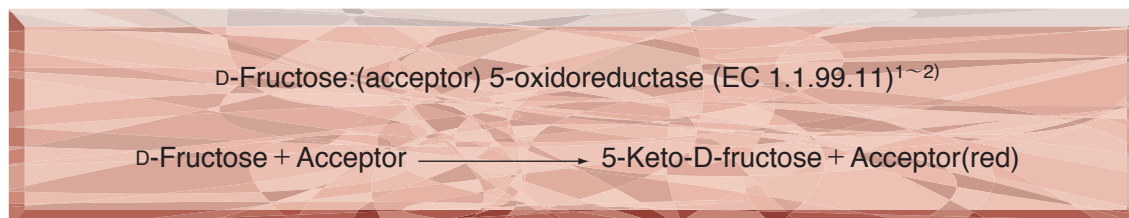


● **TOYOBO ENZYMES** ●
(Diagnostic Reagent Grade)

D-FRUCTOSE DEHYDROGENASE

from Gluconobacter sp.



PREPARATION and SPECIFICATION

Appearance	: Red-yellowish amorphous powder, lyophilized
Activity	: Grade III 20U/mg-solid or more (containing approx. 80% of stabilizers)
Stabilizers	: Sugars, amino acids, BSA

PROPERTIES

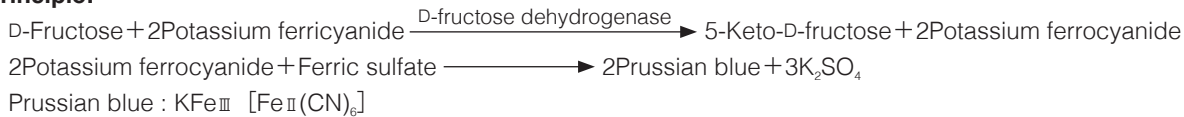
Stability	: Stable at -20°C for at least one year	(Fig.1)
Molecular weight	: approx. 140,000 (by gel filtration)	
Isoelectric point	: 5.0 ± 0.1	
Michaelis constant	: $5 \times 10^{-3}\text{M}$ (D-Fructose)	
Inhibitors	: Ag^+ , Hg^{++} , SDS	
Optimum pH	: 4.0	(Fig.2)
Optimum temperature	: 37°C	(Fig.3)
pH Stability	: pH 4.0–6.0 (25°C , 16hr)	(Fig.4)
Thermal stability	: below 40°C (pH 4.5, 15min)	(Fig.5)
Substrate specificity	: (Table 1)	
Effect of various chemicals	: (Table 2)	

APPLICATIONS ³⁾

This enzyme is useful for enzymatic determination of D-fructose in clinical analysis.

ASSAY

Principle:



The appearance of prussian blue formed by chelate reaction is measured at 660nm by spectrophotometry.

Unit definition:

One unit causes the oxidation of one micromole of D-fructose (the formation of two micromoles of prussian blue) per minute under the conditions described below.

Method:

Reagents

- A. McIlvaine buffer, pH 4.5 : Prepare by mixing of 0.1M citric acid and 0.2M disodium phosphate, at 25°C
- B. D-Fructose solution : 1.0M (1.80g D-fructose (MW=180.16)/10ml McIlvaine buffer (A) contg. 0.1% Triton X-100)
- C. Potassium ferricyanide solution : 0.1M (0.33g potassium ferricyanide (MW=329.25)/10ml McIlvaine buffer (A) contg. 0.1% Triton X-100)
- D. Ferric sulfate-SDS solution : 5.0g $\text{Fe}_2(\text{SO}_4)_3 \cdot \text{H}_2\text{O}$, 3.0g SDS (sodium dodecyl sulfate), 95ml 85% phosphoric acid/1,000ml of H_2O
- E. Enzyme diluent : McIlvaine buffer (A) contg. 0.1% Triton X-100 and 0.05% BSA

Procedure

- Pipette 0.7ml of Reagent E, 0.1ml of Reagent B and 0.1ml of the enzyme solution* into a test tube and equilibrate at 37°C for about 5 minutes.
- Add 0.1ml of Reagent C and mix.
- After exactly 5 minutes at 37°C, add 0.5ml of Reagent D to stop the reaction, and then incubate at 37°C for further 20 minutes.
- Add 3.5ml of distilled water and measure the optical density at 660nm against water (OD test).
At the same time, prepare the blank by using the same method as the test except that Reagent E (0.1ml) is used instead of the Reagent B (OD blank).

Concentration in assay mixture	
McIlvaine buffer	× 1
Triton X-100	0.1%
D-Fructose	0.1M
Potassium ferricyanide	10mM

- * Dissolve the enzyme preparation in ice-cold enzyme diluent and dilute to 1.0–3.0U/ml with the same buffer, immediately before assay.

Calculation

Activity can be calculated by using the following formula :

$$\text{Volume activity (U/ml)} = \frac{\Delta \text{OD (OD test - OD blank)} \times V_t \times d_f}{2.0 \times 2 \times t \times 1.0 \times V_s} = \Delta \text{OD} \times 2.5 \times d_f$$

$$\text{Weight activity (U/mg)} = (\text{U/ml}) \times 1/C$$

V_t : Total volume (5.0ml)

V_s : Sample volume (0.1ml)

2.0 : Millimolar extinction coefficient of prussian blue under the assay conditions ($\text{cm}^2/\text{micromole}$)

2 : Factor based on the fact that oxidation of one mole of D-fructose produces two moles of prussian blue

t : Reaction time (5 minutes)

1.0 : Light path length (cm)

d_f : Dilution factor

C : Enzyme concentration in dissolution (c mg/ml)

REFERENCES

- 1) M.Ameyama, E.Shinagawa, K.Matsushita and O.Adachi; *J.Bacteriol.*, **145**, 814 (1981).
- 2) M.Ameyama; *Methods in Enzymology*, vol.89, p.20 (1982).
- 3) K.Nakashima, H.Takei, O.Adachi, E.Shinagawa and M.Ameyama; *Clinica Chimica Acta*, **151**, 307 (1985).

Table 1. Substrate Specificity of D-Fructose dehydrogenase

Substrate	Concn.(mM)	Relative activity(%)	Substrate	Concn.(mM)	Relative activity(%)
D-Fructose	100	100	D-Mannitol	100	0
D-Galactose	100	0.1	D-Xylitol	100	0
D-Glucose	100	0.1	Glucose-1-phosphate	20	0
D-Mannose	100	0.4	Fructose-6-phosphate	12.5	0
L-Sorbose	100	0	Fructose-1.6-diphosphate	12.5	0
D-Arabinose	100	0.3	Glycerol	100	0
D-Xylose	100	0.2	D-Glyceraldehyde	20	0
D-Ribose	100	0.2	D-Dihydroxyacetone	100	0.1
D-Rhamnose	100	0	Ethanol	100	0
Sucrose	100	0	Malic acid	100	0
Lactose	20	0	3 α -Hydroxy-n-butyric acid	100	0
Maltose	100	0	Choline chloride	100	0.1
Raffinose	10	0	Potassium gluconate	100	19
D-Sorbitol	100	0			

Table 2. Effect of Various Chemicals on D-Fructose dehydrogenase

[The enzyme dissolved in McIlvaine buffer, pH 4.5(3U/ml) was incubated with each chemical at 25°C for 1hr.]

Chemical	Concn.(mM)	Residual activity(%)	Chemical	Concn.(mM)	Residual activity(%)
None	—	100	NaF	2.0	96
Metal salt	2.0		NaN ₃	2.0	88
MgCl ₂		96	EDTA	4.0	81
CaCl ₂		98	o-Phenanthroline	2.0	88
Ba(OAc) ₂		98	α, α' -Dipyridyl	1.5	83
FeCl ₃		88	Borate	40	89
CoCl ₂		95	IAA	2.0	95
MnCl ₂		80	NEM	2.0	92
ZnSO ₄		91	Hydroxylamine	2.0	88
Cb(OAc) ₂		82	PCMB	1.5	87
NiCl ₂		93	MIA	2.0	91
CuSO ₄		92	Triton X-100	0.10%	89
Pb(OAc) ₂		82	Brij 35	0.10%	98
AgNO ₃		0.20	Na-cholate	0.10%	101
HgCl ₂		0.07	SDS	0.05%	6.5
			DAC	0.05%	69

Ac, CH₃CO; PCMB, p-Chloromercuribenzoate; MIA, Monoiodoacetate; EDTA, Ethylenediaminetetraacetate; IAA, Iodoacetamide; NEM, N-Ethylmaleimide; SDS, Sodium dodecyl sulfate; DAC, Dimethylbenzylalkylammonium chloride.

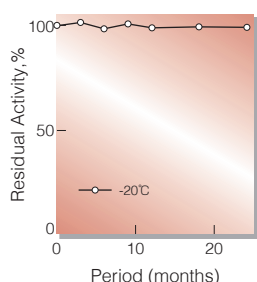


Fig. 1. Stability (Powder form)
[kept under dry conditions]

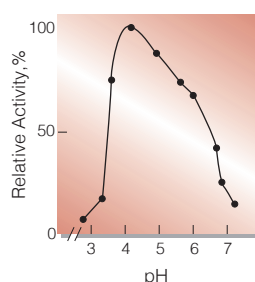


Fig. 2. pH-Activity
[37°C, 5min-reaction in McIlvaine buffer solution]

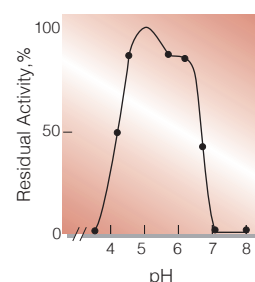


Fig. 4. pH-Stability
[25°C, 16hr-treatment with McIlvaine buffer solution]

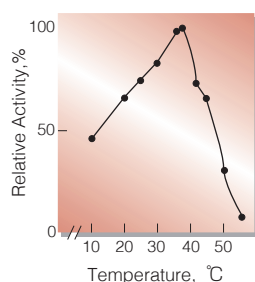


Fig. 3. Temperature activity
[in McIlvaine buffer, pH4.5]

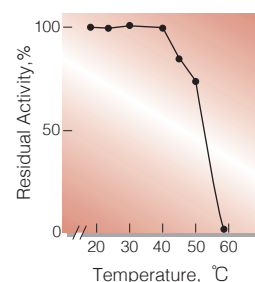


Fig. 5. Thermal stability
[15min-treatment with McIlvaine buffer pH4.5, enzyme concn. :3U/ml]

活性測定法 (Japanese)

1.原理

D-Fructose + 2Potassium ferricyanide
D-fructose dehydrogenase → 5-Keto-D-fructose + 2Potassium ferrocyanidee
 2 Potassium ferrocyanide + Ferric sulfate →
 2 Prussian blue + 3K₂SO₄
 Prussian blue : KFe^{III} [Fe^{II}(CN)₆]
 プルシアンブルーの生成量を660nmの吸光度で測定する。

2.定義

下記条件下で1分間に1マイクロモルのD-フラクトースが酸化される(2マイクロモルのプルシアンブルーが生成される)酵素量を1単位 (U)とする。

3.試薬

- Mc Ilvaine緩衝液,pH4.5:0.1Mのクエン酸と0.2Mリン酸ナトリウムを混合して,pHを4.5に調整する。
- 1.0M D-フラクトース溶液:1.80gのD-フラクトース(MW=180.16)を0.1%トリトンX-100を含むMc Ilvaine緩衝液 (A)に溶解し,10mlとする。
- 0.1Mフェリシアン化カリ溶液:0.33gのフェリシアン化カリ(MW=329.25)を0.1%トリトンX-100を含むMc Ilvaine緩衝液 (A)に溶解し,10mlとする。
- 硫酸第二鉄-SDS溶液:5.0gの硫酸第二鉄・xH₂O, 3.0gのSDS(sodium dodecyl sulfate)及び,95mlの85%リン酸を蒸留水に溶解し,1,000mlとする。
- 酵素希釈液:0.1%トリトンX-100と0.05%のBSAを含むMc Ilvaine緩衝液 (A)。

酵素溶液：酵素標品を予め氷冷した酵素希釈液 (E)で溶解し,分析直前に同希釈液で1.0~3.0 U/mlに希釈する。

4.手順

- 試験管に試薬E 0.7ml,試薬B 0.1ml,酵素溶液0.1mlを採り,37°Cで約5分間予備加温する。
- 試薬Cを0.1mlを加えて,反応を開始する。
- 37°Cで正確に5分間反応させた後,試薬Dを0.5ml加えて反応を停止させ,37°Cで更に20分間静置する。
- 蒸留水3.5mlを加え,水と対照にして660nmの吸光度を測定する(ODtest)。
- 盲検は試薬Bの代わりに試薬E (0.1ml)を加え,上記同様に操作を行って吸光度を測定する(ODblank)。

5.計算式

$$U/ml = \frac{\Delta OD (OD \text{ test} - OD \text{ blank}) \times 5.0(ml) \times \text{希釈倍率}}{2.0 \times 2 \times 5(\text{分}) \times 1.0 \times 0.1(ml)}$$

$$= \Delta OD \times 2.5 \times \text{希釈倍率}$$

$$U/mg = U/ml \times 1/C$$

2.0 : プルシアンブルーの上記測定条件でのミリモル分子吸光係数(cm²/micromole)

2 : 1モルのD-フラクトースの酸化から生成するプルシアンブルーは2分子である事による係数

1.0 : 光路長(cm)

C : 溶解時の酵素濃度(c mg/ml)