

Article

The Discovery, Molecular Cloning, and Characterization of Dextranase *LmDexA* and Its Active Truncated Mutant from *Leuconostoc mesenteroides* NN710

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Abstract: Dextranases play a crucial role in the production of dextran from economical sucrose; therefore, there is a pressing demand to explore novel dextranases with better performance. This study characterized a dextranase enzyme, *LmDexA*, which was identified from the *Leuconostoc mesenteroides* NN710. This bacterium was isolated from the soil of growing dragon fruit in Guangxi province, China. We successfully constructed six different N-terminal truncated variants through sequential analysis. Additionally, a truncated variant, Δ N190*LmDexA*, was constructed by removing the 190 amino acids fragment from the N-terminal. This truncated variant was then successfully expressed heterologously in *Escherichia coli* and purified. The purified Δ N190*LmDexA* demonstrated optimal hydrolysis activity at a pH of 5.6 and a temperature of 30 °C. Its maximum specific activity was measured to be 126.13 U/mg, with a K_m of 13.7 mM. Results demonstrated a significant improvement in the heterologous expression level and total enzyme activity of Δ N190*LmDexA*. Δ N190*LmDexA* exhibited both hydrolytic and transsaccharolytic enzymatic activities. When sucrose was used as the substrate, it primarily produced high-molecular-weight dextran (>400 kDa). However, upon the addition of maltose as a receptor, it resulted in the production of a significant amount of oligosaccharides. Our results can provide valuable information for enhancing the characteristics of recombinant dextranase and potentially converting sucrose into high-value-added dextran and oligosaccharides.

Keywords: dextranase; N-terminal truncation; dextran; *Leuconostoc mesenteroides*



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1. Introduction

Dextranase is an essential enzyme in the field of dextran research. It belongs to the glycoside hydrolase enzymes (GH70) [1,2]. There are four main types of GH70 glucanases: alternansucrase [3], dextranase [4], mutansucrase [5], and reuteranase [6]. These enzymes produce different types of glucans with varying glycosidic linkages. Dextran, also known as glucan, is a complex polysaccharide consisting of D-glucose units connected by α -1 \rightarrow 2, α -1 \rightarrow 3, α -1 \rightarrow 4, and α -1 \rightarrow 6 glycosidic linkages [7,8]. Dextran has gained popularity due to its unique physicochemical properties, molecular size, and structure. It finds widespread applications in various industries such as pharmaceuticals, diagnostics, cosmetics, nanotechnologies, mineral extractions, and foods [3,9–12]. In fact, dextran was the first α -glucan to be industrially used as a blood plasma substitute in the 1940s [13]. Moreover, dextrans can be directly added to fermented food products to enhance texture and provide functional properties. They are also utilized as prebiotic ingredients, promoting the growth of beneficial gut bacteria [14].

Van Tieghem et al. isolated the first dextranase from *Leuconostoc mesenteroides* in 1878, and then named the extracellular enzyme that produces dextran from sucrose

as “dextransucrase” [15]. Dextransucrase is a large multidomain glucansucrase enzyme, which is produced by various strains of *L. mesenteroides* [16], *Lactobacillus*, *Streptococcus*, *Anomococcus*, *Neisseri*, *Alternating monomonas*, *Pseudomonas*, *Bifidobacterium*, etc. [17,18]. *L. mesenteroides* NRRL B-1355 dextransucrase has been the focus of much attention and its resulting dextran is produced commercially [19]. The dextransucrase synthase molecule consists of 50 to 1600 amino acids, and includes a signal peptide and variable regions in the N-terminus. The N-terminal catalytic region is the key component, as it covalently bonds and breaks down sucrose into D-glucosyl-enzyme. The C-terminal dextran binding region binds to the glucose group, aiding in the elongation of the dextran chain [20].

In April 2023, 952 sequences were recorded in the GH70 family of CAZy (Carbohydrate Active enzymes) database compared to only 790 in April 2021 [21,22]. However, as of now, only 61 enzyme have been biochemically characterized. This number is quite small, and it is highly likely that many more novel and unique enzymes will be discovered in the near future. To date, the database records 43 enzymes classified as dextransucrases, α -1,6-glucosyltransferases, or α -1,6/ α -1,3-glucosyltransferases that are still overrepresented in the GH70 family [23]. Native dextransucrases typically have low stabilities, and previous studies have explored various methods to enhance their stability. These methods include removing the sensitive domain [24], introducing molecular chaperones [25], truncation, and cyclization [26].

Finding new sources of enzyme production and improving the production of heterologously expressed dextransucrase for dextran synthesis has generated significant scientific and economic interest. In this study, a sucrose-degrading strain, which synthesizes dextran, was obtained from local soil in Guangxi province, China. According to the results of its morphology and 16S rDNA sequences, the strain was identified as *L. mesenteroides* NN710. To enhance the yield of heterologous recombinant production and maximize the utilization of sucrose for the production of high-value dextran, it is crucial to acquire more efficient dextransucrases with superior enzymatic properties. In this study, we constructed *LmDexA* and multiple N-terminal truncation mutants of *LmDexA* from *L. mesenteroides* NN710. Specifically, we carried out cloning and expression of *LmDexA* and its variants, including Δ N20*LmDexA*, Δ N39*LmDexA*, Δ N99*LmDexA*, Δ N148*LmDexA*, Δ N190*LmDexA*, and Δ N280*LmDexA*. The expression was achieved using an *E. coli* Rosetta (DE3) expression system. The Δ N190*LmDexA* was successfully purified and subjected to biochemical characterization. The results obtained demonstrated a significant improvement in the level of heterologous expression and total enzyme activity of Δ N190*LmDexA*. Additionally, when the products of Δ N190*LmDexA* were analyzed using HPLC, it was evident that Δ N190*LmDexA* displayed both hydrolytic and transsaccharolytic activities.

2. Materials and Methods

2.1. Medium and Plasmid

The *E. coli* strains JM110, Rosetta (DE3), and the plasmid pET-30a (+) were stored in our laboratory. The plasmid pET-30a (+) and *E. coli* Rosetta (DE3) were used for dextransucrase expression. The recombinant strain was cultivated aerobically at 37 °C in Luria–Bertani (LB) broth that was supplemented with 50 kanamycin μ g/mL. The composition of the LB was as follows: 10 g/L of tryptone, 5 g/L of yeast extract, and 10 g/L of NaCl, with a pH 7.0. LB liquid medium was added with 20 g/L agar powder to obtain solid LB medium.

2.2. Isolation and Identification of Strain

The strain was isolated from soil samples collected in Guangxi province, China (107°69'19" E 23°17'33" N). To culture the samples, they were diluted and spread on LB broth supplemented with 68% sucrose and 2.0% agar. The plates were then incubated at 30 °C for 2 days. The strain that exhibited a high level of viscous slimy growth on sucrose agar plates, along with the highest crude polysaccharide production as measured using the phenol-sulfuric acid method [27,28], was selected as the target strain.

The strain was cultured in MRS broth in an incubator of 200 rpm for 2 days at 30 °C. The composition of the MRS broth was as follows: 10 g/L tryptone, 4 g/L yeast extract, 8 g/L meat extract, 20 g/L glucose, 5 g/L NaAc, 1 g/L tween 80, 2 g/L KH₂PHO₄, 2 g/L C₆H₁₇N₃O₇, 0.2 g/L MgSO₄·7H₂O, and 0.05 g/L MgSO₄·4H₂O, with a pH of 6.7. The total genomic DNA of the screening strain was extracted using bacteria DNA Isolation Mini kit (Vazyme, Nanjing, China), and identified by 16S rRNA gene sequencing analysis using universal primers [29]. The gene sequences were compared by using BLAST searches of the GenBank database to identify closest relatives. The phylogenetic tree was generated using MEGA 5.0 software [30].

2.3. Cloning of Dextranucrase and Its Truncated Variants Genes

The primers for the dextranucrase and its truncated variants genes were designed according to the sequence of the *L. mesenteroides* gene (AY017384.11) available in the NCBI database. Using the genome of strain NN710 as a template, a 4700 bp fragment containing the entire dextranucrase gene was amplified by polymerase chain reaction (PCR) using designed primers (*LmDexAP1*: 5'-CAGTCATGAACATTTACAGAAAAAGTAATGCGG-3', *PagI* restriction site, *LmDexAP2*: 5'-GTGGAGCTCCCGAAAAAGAAATGAATAAA-3', *SacI* restriction site). PCR was carried out as follows: 1 cycle at 95 °C for 5 min, followed by 32 cycles at 95 °C for 30 s, 55 °C for 2 min, and 72 °C for 10 min using DNA Polymerase (2× Phanta Max Master Mix, Nanjing, China).

The nucleotide sequence of the dextranucrase gene has been uploaded in GenBank under the accession number OP778186.2. N-terminal truncated mutants were amplified using the primer sets listed in Table 1. The purified dextranucrase fragment was ligated into pET-30a (+) that had been previously digested with *PagI* and *SacI* using T4 DNA ligase (Vazyme, Nanjing, China), resulting in the creation of the recombinant plasmid pET-30a (+)-*LmDexA*. Other expression plasmids pET-30a (+)-ΔN20*LmDexA*, pET-30a (+)-ΔN39*LmDexA*, pET-30a (+)-ΔN99*LmDexA*, pET-30a (+)-ΔN148*LmDexA*, pET-30a (+)-ΔN190*LmDexA*, and pET-30a (+)-ΔN280*LmDexA* were constructed by the same strategy. The recombinant plasmids were transformed into the cloning host *E. coli* JM110. Subsequently, the plasmid pET-30a (+) and the correct recombinant plasmids were further transformed into the expression host *E. coli* Rosetta (DE3).

Table 1. The primer sequences used to amplify the genes of the N-terminal truncated mutants of dextranucrase.

| N-Terminal Truncation Primers | Sequence (5'to 3') |
|---------------------------------|---------------------------------|
| pET-30a (+)-ΔN 20 <i>LmDexA</i> | TAGTCATGAGCTTTTGCATTAACCGCCTC |
| pET-30a (+)-ΔN 39 <i>LmDexA</i> | CAGTCATGACAGAACACTACGGTTACCGA |
| pET-30a (+)-ΔN 99 <i>LmDexA</i> | CAGTCATGACAATCTGCTGATAATAATGTG |
| pET-30a (+)-ΔN148 <i>LmDexA</i> | CAGTCATGATTAGCGGCAAGTACGTTGAA |
| pET-30a (+)-ΔN190 <i>LmDexA</i> | TAGTCATGATCAAAGGACAGTATGTCACAAT |
| pET-30a (+)-ΔN280 <i>LmDexA</i> | TAGTCATGATGATTGATGGTCAAATAATGAC |

2.4. Protein Expression and Purification of the Recombinant Dextranucrases

The recombinant plasmids pET-30a (+)-*LmDexA*, pET-30a (+)-ΔN20*LmDexA*, pET-30a (+)-ΔN39*LmDexA*, pET-30a (+)-ΔN99*LmDexA*, pET-30a (+)-ΔN148*LmDexA*, pET-30a (+)-ΔN190*LmDexA*, and pET-30a (+)-ΔN280*LmDexA* were, respectively, transformed into the expression hosts *E. coli* Rosetta (DE3). The transformed expression hosts were then transferred into 2 mL fresh LB medium with 50 μg/mL kanamycin. The culture was incubated at 37 °C and 220 rpm for about 3 h, until the optical density at OD₆₀₀ reached approximately 0.5–0.8. The isopropyl β-D-1-thiogalactopyranoside (IPTG) was added to a final concentration of 0.8 mM. The cells were subsequently cultured for 4 h at 20 °C [31], and collected through centrifugation at 6000 rpm for 10 min at 4 °C. Sequentially, the mixture was disrupted through ultrasonication (KS-1000ZDN, Kunshan, China) on ice. The supernatant was obtained by centrifugation at 4 °C for 1 h (12,000 rpm). The crude enzyme

was loaded onto a column containing Ni-NTA, which was purchased from CowinBio (Taizhou, China). Contaminating proteins were removed by washing with a buffer solution of 20 mM NaAc, 0.5M NaCl, 50 mM imidazole, and pH 5.6. The dextranucrase protein was subsequently eluted using an elution buffer containing 20 mM NaAc, 0.5M NaCl, 200 mM imidazole, and pH 5.6. The eluted protein was collected by the self-flow of an imidazole solution under gravity, followed by concentration and desalting using a 30 kDa centrifuge ultrafiltration tube (Millipore, Danvers, MA, USA) with a 20 mM sodium acetate buffer at pH 5.6. SDS-PAGE analysis confirmed that Δ N190LmDexA pure is pure to homogeneity.

2.5. Enzyme Activity Assays

Depending on the receptors, dextranucrase catalyzes two kinds of reactions: hydrolysis and glycosyl transfer. The dextranucrase activity of LmDexA was detected by measuring the release of reducing sugars in the presence of sucrose. Fructose is a reducing sugar, and its concentration was determined using the DNS (3,5-dinitrosalicylic acid) method [32–34]. One unit of enzyme activity was specified as the amount of enzyme that generates 1 μ mol of fructose per minute at a temperature of 30 °C in a sodium acetate buffer with a pH 5.6, with a concentration of 20 mM [35]. The reaction system consisted of 990 μ L of pH 5.8 sodium acetate buffer (20 mM) containing 68 g/L sucrose, and 10 μ L (0.6 mg/mL) of purified Δ N190LmDexA. The total volume of the reaction system was 1 mL. The reaction period lasted for 10 min at a temperature of 30 °C. After the reaction, the sample was heat-treated at a temperature of 90 °C for 5 min to inactivate any remaining enzymes. Following the inactivation step, the enzyme activity was determined by measuring the absorbance at OD₅₄₀ [35,36].

2.6. Biochemical Characterization of Recombinant Dextranucrase

The optimal temperature and pH should be determined by conducting measurements at various temperatures, ranging from 20 to 40 °C, and pH levels, ranging from 3.0 to 5.8. Under optimal reaction conditions, we determined the temperature stability of Δ N190LmDexA at different temperatures (30–40 °C) for 1 h. Additionally, we examined the pH stability of Δ N190LmDexA at different pH values (3.6–8.0) for 24 h. Specifically, we evaluated the stability of Δ N190LmDexA in NaAc-HAc buffer with a pH range of 3.0–5.8 and in NaH₂PO₄-Na₂HPO₄ buffer with a pH range of 5.8–8.0. The enzyme activity that exhibited the greatest value was considered as 100%, whereas the activities at other conditions were expressed as a ratio to this maximum activity.

The influences of metal ions (Ca²⁺, Co²⁺, Zn²⁺, Cu²⁺, K⁺, Na⁺, Mn²⁺, Mg²⁺) on the activities of Δ N190LmDexA were measured under optimum temperature and pH conditions. The dextranucrase activity in the presence of 10 mM metal ions was compared to the control, which had no added metal ions.

The enzyme activities were determined at various sucrose concentrations ranging from 3.0 mM to 800 mM, at a pH of 5.6 and a temperature of 30 °C, over a duration of 30 min. The optimal concentration of substrate was determined based on the highest enzyme activity observed. The Michaelis–Menten kinetic constant was determined using sucrose as a substrate to assess the catalytic efficiency of the Δ N190LmDexA. The Michaelis constant, K_m , and maximum velocity, V_{max} , were determined by measuring the reaction rate at various sucrose concentrations ranging from 3 mM to 300 mM. All experiments were carried out under identical conditions. These parameters were calculated using Michaelis–Menten kinetic equations, unless otherwise stated. The calculations were performed using the program Origin 8.0.

2.7. Product Analysis

Dextranucrase catalyzes have two kinds of reactions, including hydrolysis and glycosyl transfer. Δ N190LmDexA catalyzed the transfer of D-glucosyl units from sucrose to acceptor molecules, and maltose were used as acceptors. The reaction products formed by the hydrolysis of sucrose using Δ N190LmDexA were analyzed using silica gel thin-layer

chromatography (TLC) on a GF254 plate (Qingdao, China). The reaction mixture was carried out following the established method with a few minor modifications. The reaction containing 990 μL of 6.8% sucrose and 10 μL of $\Delta\text{N190LmDexA}$ dissolved in a 20 mM NaAc–HAc buffer (pH 5.6) was incubated at 30 °C for 10, 20, and 30 min. The reaction mixture was heated for 5 min in boiling water, followed by centrifugation at 12,000 rpm for 30 min at 25 °C. The resulting supernatant was analyzed by TLC using a solvent mixture consisting of n-butanol, acetic acid, and water in a ratio of 2:1:1. The visualization of the products can be achieved through the use of a spraying method. This method involved evenly spraying a reagent called diphenylamine-aniline-phosphate onto the plate. The reagent was a mixture consisting of 1 mL of aniline, 1 g of diphenylamine, 5 mL of concentrated phosphoric acid, and 50 mL of acetone. After the spraying process, the plate was then heated at a temperature of 50 °C for 30 min. Biotransformation of dextransucrase resulted in the conversion of sucrose to dextran and fructose within 4 h, as determined by HPLC analysis. HPLC conditions included a TSKgel column, ultrapure water used as the mobile phase, a flow rate of 0.6 mL/min, an injection volume of 10 μL , a detector temperature maintained at 40 °C, and column temperature set at 60 °C. Fructose was quantified using the DNS method.

3. Results and Discussion

3.1. Screening of the Strains Manifesting Dextran Synthesis Ability

Colonial growth that exhibited a highly viscous slimy appearance on a sucrose agar plate was selected using an enrichment culture method. Following the initial screening and subsequent rescreening processes, ten colonies were identified from various soil samples. These colonies were found to produce a viscous extracellular polysaccharide when cultured on a medium containing 68% sucrose. The crude polysaccharide production was measured using the phenol-sulfuric acid method, and the extent of mucilage production on the agar plate was evaluated. The strain with the number NN710, which exhibited the desired characteristics, was selected as the target strain for further identification and analysis. The strain NN710 streaked repeatedly on the agar plates (Figure 1).



Figure 1. Shiny growth of NN710 on sucrose-containing medium plate.

3.2. The Identification of the Strain NN710

The strain NN710 16S rDNA gene sequences were amplified using primers (27F: 5'-AGAGTTTGATCMTGGCTCAG-3', 1492R: 5'-GGTTACCTTGTTACGACTT-3') and then sequenced by Sheng Gong (Shanghai, China). In order to identify the closest known relatives, the gene sequences were compared through BLAST searches in the GenBank database. The phylogenetic tree was generated using MEGA 5.0 software [30], as shown in Figure 2. It can be seen that strain NN710 has the highest homology of 99% with *L. mesenteroides* strain S-31 (MT416442.1). Combined with the results of its morphological observation, the strain was determined to be *L. mesenteroides* NN710.

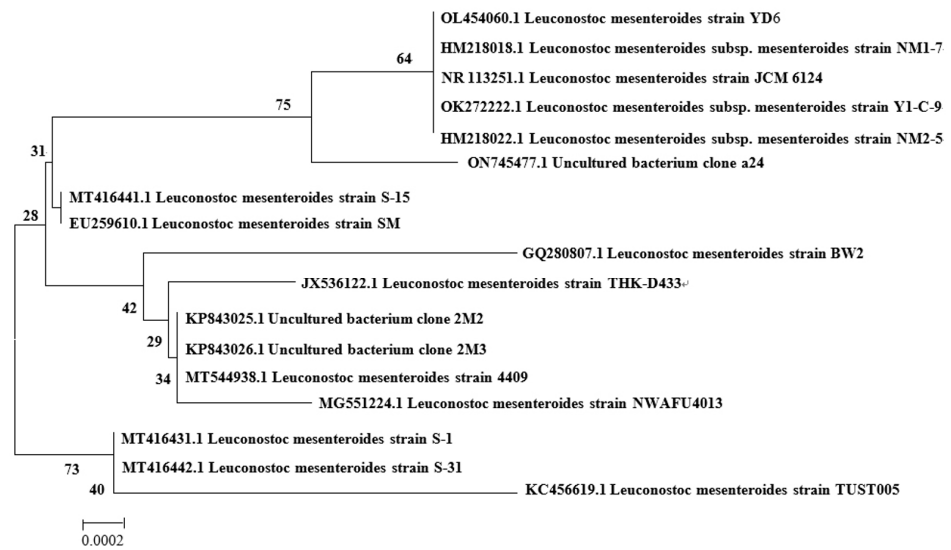


Figure 2. Phylogenetic tree of strain *Leuconostoc mesenteroides* NN710.

3.3. Sequence Analysis of *LmDexA*

The amino acid sequence of *LmDexA* showed similarities to conserved regions of dextransucrases when compared to other proteins using a BLAST similarity search in the GenBank database (<http://www.ncbi.nlm.nih.gov.cn/BLAST>, accessed on 12 December 2023). The highest level of homology was found with DsrD (GenBank No: AY017384) from *L. mesenteroides* *Lcc4* (99.8% identity). *LmDexA* also exhibits significant similarities to other dextransucrases, including dexYG. Additionally, the conserved residues identified in the N-terminal domain of these dextransucrases were also conserved in *LmDexA* (Figure 3). The signal peptidase cleavage site at residues between position 35 and 36 (MRKKLYKVGKSWVVGVCALFALATPSVLG-DSSV) was predicted using SignalP 5.0 server (www.cbs.dtu.dk/services/SignalP, accessed on 12 December 2023). The amino acid sequence of *LmDexA* is highly similar to DsrD and dexYG.

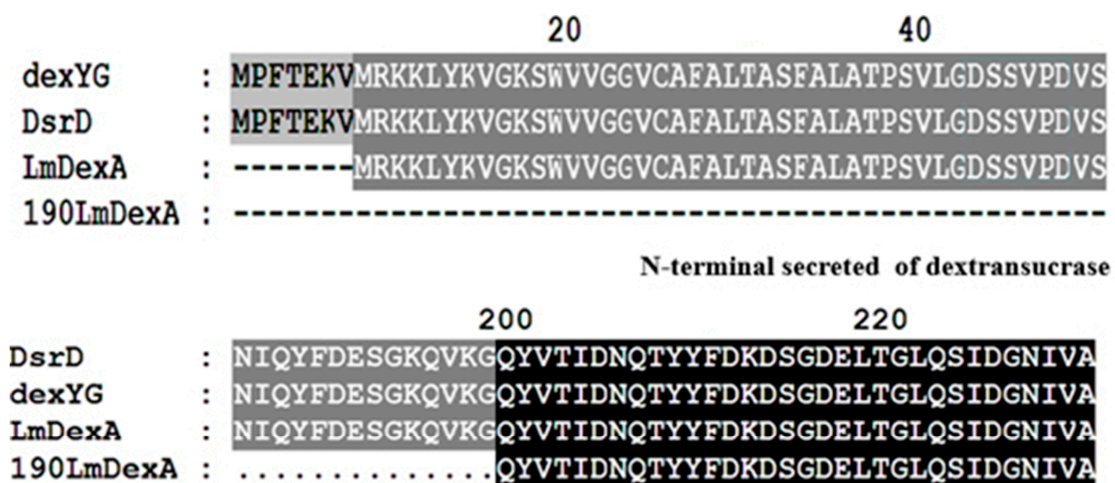


Figure 3. Alignment of *LmDexA* amino acid sequence with other dextransucrases from different *L. mesenteroides*. DsrD from *L. mesenteroides* *Lcc4* (GenBank No: AY017384), dexYG from *L. mesenteroides* 0326 (GenBank No: DQ345760), and *LmDexA* from the *L. mesenteroides* NN710 (GenBank No: OP778186.2). The truncated parts of *LmDexA* are shown against a grey background.

3.4. N-Terminal Truncation Construction Strategy

The alignment of the amino acid sequence analysis showed that *LmDexA* contains the catalytic signature motif of GH70. The protein molecule consists of four regions, as

shown in Figure 4. Regions A and B correspond to the signal peptide and variable region, respectively. Regions C and D represent the N-terminal catalytic region involved in the binding and separation of sucrose, and the C-terminal dextran binding region responsible for dextran chain binding. Region C, known as the core region, is where the enzyme binds to sucrose through covalent bonding and decomposes it into D-glucosyl-enzyme. This enzymatic formation is crucial for the process [20,37–39]. The nonconserved region located immediately downstream of the signal peptide does not seem to have a significant impact on the enzyme's functioning. Therefore, removing it may not have any detrimental impact on the activity of the enzyme [23]. To enhance the expression level of *LmDexA*, we sought to investigate the impact of deleting the N-terminal flexible region and signal peptide in *LmDexA* on protein expression and purification. Moreover, DSR-A, which is isolated from *L. mesenteroides* NRRL B-1299, is an active enzyme that does not possess this variable region [35]. This variance in domain architecture ultimately leads to a wide diversity in the size of these enzymes, ranging between 120 and 200 kDa, with a few exceptions. For example, dextransucrases from *L. mesenteroides* NRRL B-1299 contain four enzymes with molecular masses ranging from 195 to 283 kDa [20,40].

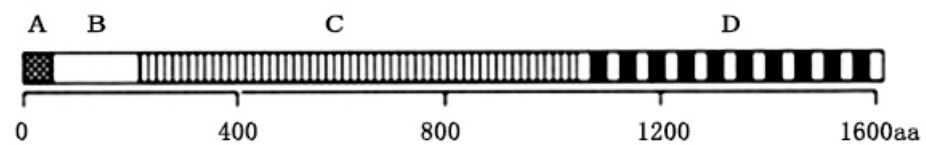


Figure 4. The domain architecture analysis of dextransucrases *LmDexA*. A, signal peptide; B, variable region; C, N-terminal catalytic domain; D, C-terminal glucan binding domain.

In general, introducing mutations in the flexible region of an enzyme can enhance its activity. Moreover, truncating the enzyme may modify the specificity of the products generated [23,38]. In this study, our primary objective was to enhance the heterologous expression level and enzyme activity of recombinant dextransucrase through truncation of its N-terminus. Specifically, we created six mutant strains by deleting the N-terminal fragment, which ranged from 60 to 840 base pairs. According to the amino acid number, the recombinant proteins were designated as $\Delta N20LmDexA$, $\Delta N39LmDexA$, $\Delta N99LmDexA$, $\Delta N148LmDexA$, $\Delta N190LmDexA$, and $\Delta N280LmDexA$, shown in Figure 5.

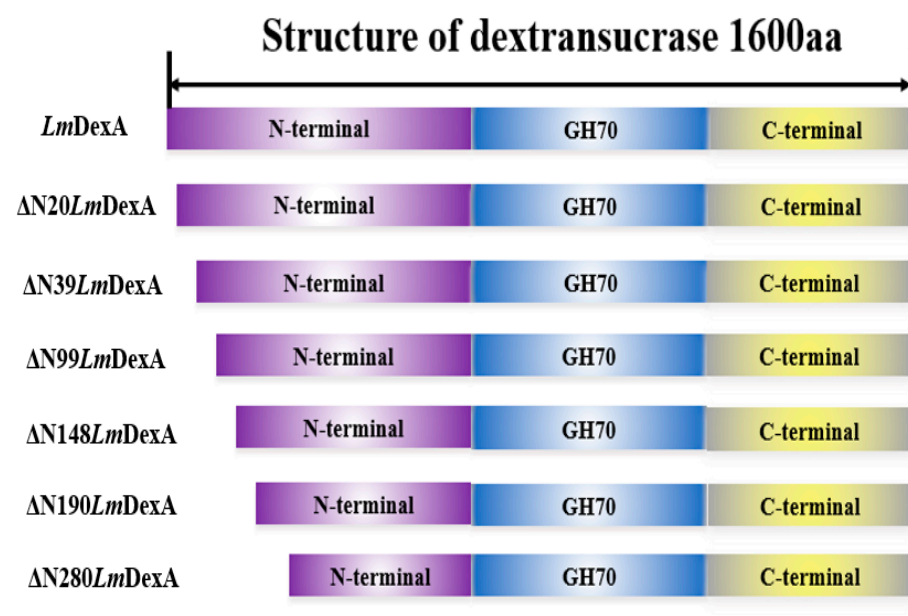


Figure 5. Schematic representation of N-terminal truncation variants.

3.5. Expression and Purification of N-Terminal Truncation Mutants

The gene sequences of $\Delta N20LmDexA$, $\Delta N39LmDexA$, $\Delta N99LmDexA$, $\Delta N148LmDexA$, $\Delta N190LmDexA$, and $\Delta N280LmDexA$ were obtained from NN710 and subsequently cloned into *E. coli* Rosetta (DE3) for successful protein expression. The expression levels of *LmDexA*, $\Delta N20LmDexA$, $\Delta N39LmDexA$, $\Delta N99LmDexA$, $\Delta N148LmDexA$, $\Delta N190LmDexA$, and $\Delta N280LmDexA$ were analyzed using SDS-PAGE (Figure 6). The $\Delta N190LmDexA$ exhibited the highest level of expression and was encoded by a recombinant gene consisting of 1372 amino acid residues, with a theoretical molecular weight of 150 kDa. By measuring the enzymatic activities of *LmDexA* and its N-terminal truncation six mutants at 30 °C, we observed that the mutant $\Delta N190LmDexA$ exhibited the highest enzymatic activity. In particular, the $\Delta N190LmDexA$ mutant showed a volumetric activity of 107 U mL⁻¹ in the crude enzyme extracts after a 4 h induction of recombinant expression. The crude activity of $\Delta N190LmDexA$ (107.7 U mL⁻¹) is higher compared to the reported recombinant dextransucrases from other strains of *L. mesenteroides* (Table 2).

Table 2. Comparison of the properties of *LmDexA* and $\Delta N190LmDexA$ with reported dextransucrases from *L. mesenteroides*.

| Strain | Dextransucrase | Protein Size (aa) | Expression Plasmid | Expression Strain | Crude Enzyme Activity | References |
|-------------|---------------------|-------------------|--------------------|----------------------------------------------|-----------------------|------------|
| NRRL B-512F | dsrS | 1527 | pTrc99A | DH1 | 0.2 U/mL | [41] |
| | dsrS | 1527 | pBad/Thio-TOPO | One Shot Top 10 | 5.85 U/mL | [42] |
| | dsrS | 1527 | pET-23d | BL21(DE3) | 0.85 U/mL | [43] |
| | dsrT | 1015 | pET-23d | BL21(DE3) | 0.17 U/mL | [43] |
| | dsrT5 | 1499 | pET-23d | BL21(DE3) | 1.9 U/mL | [43] |
| | dsrB | 1508 | pTrc 99A | DH1 | 2.0 mU/mL | [44] |
| NRRL B-1299 | dsrE | 2835 | pBad/Thio-TOPO | One Shot Top 10 | 0.58 U/mL | [20] |
| | DsrM | 2043 | pET-55-DEST | BL21(DE3) | 2.28 U/mL | [2] |
| | DSDP | 1279 | pENTR/D-TOPO | BL21(DE3) | 0.75 U/mL | [2] |
| | Dsr-M Δ 1 | 1411 | pENTR/D-TOPO | BL21(DE3) | 60 U/mL | [23] |
| | Dsr-M Δ 2 | 1263 | pENTR/D-TOPO | BL21(DE3) | 67 U/mL | [23] |
| 0326 | dex-YG | 1501 | pET-28a(+) | BL21(DE3) | 36 U/mL | [31] |
| NN710 | <i>LmDexA</i> | 1562 | pET-30a(+) | Rosetta (DE3) | 2.49 U/mL | This work |
| CGMCC 1.544 | $\Delta N190LmDexA$ | 1372 | pET-30a(+) | Rosetta (DE3) | 107.7 U/mL | This work |
| NRRL B-512F | dsrX | 1522 | pET-28a(+) | BL21(DE3) | 8.8 U/mL | [45] |
| | dsrS | 1527 | pMM1520 | <i>B. megaterium</i> MS941 ($\Delta nprM$) | 65 mU/mL | [46] |
| <i>Lcc4</i> | dsrD | 1527 | pNZ124 | <i>L. lactis</i> MG1363 | 0.8 U/mL | [33] |

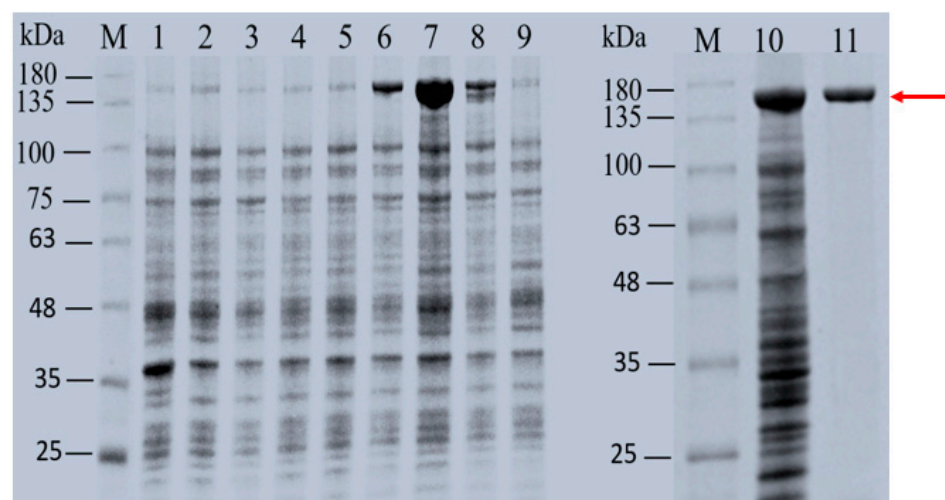


Figure 6. SDS-PAGE analysis of *LmDexA* and six truncated variants. **M**, protein molecular weight markers; **1**, soluble intracellular protein of induced of *E. coli* Rosetta (DE3)/pET-30a(+); **2**, soluble intracellular protein of induced of *E. coli* Rosetta (DE3)/pET-30a(+)-*LmDexA*; **3**, soluble intracellular

protein of induced of *E. coli* Rosetta (DE3)/pET-30a(+) Δ N20*LmDexA*; 4, soluble intracellular protein of induced of *E. coli* Rosetta(DE3)/pET-30a(+)- Δ N39*LmDexA*; 5, soluble intracellular protein of induced of *E. coli* Rosetta (DE3)/pET-30a(+)- Δ N99*LmDexA*; 6, soluble intracellular protein of induced of *E. coli* Rosetta (DE3)/pET-30a(+)- Δ N148*LmDexA*; 7 and 10, soluble intracellular protein of induced of *E. coli* Rosetta (DE3)/pET-30a(+)- Δ N190*LmDexA*; 8, soluble intracellular protein of induced of *E. coli* Rosetta (DE3)/pET-30a(+)- Δ N280*LmDexA*; 9, soluble intracellular protein of induced of *E. coli* Rosetta (DE3)/pET-30a(+)- Δ N190*LmDexA* (without IPTG); 11, purified Δ N190*LmDexA*, marked with the red arrow.

3.6. Effects of pH and Temperature on Activity and Stability of Δ N190*LmDexA*

The Δ N190*LmDexA* gene was successfully cloned into the plasmid pET-30a (+) and demonstrated efficient expression in *E. coli*. It is stable under acidic conditions but easily denatured under neutral and alkaline conditions. We used acidic conditions at pH 5.6, where the yield of Δ N190*LmDexA* was 35.23% for further experiments. The purified product exhibited a 19.37-fold increase in yield and achieved a specific activity of 126.13 U/mg (Table 3). Therefore, we successfully purified a significant quantity of the Δ N190*LmDexA* recombinant protein and advanced to the subsequent phase of the study.

Table 3. Purification summary of Δ N190*LmDexA*.

| Crude Enzyme Solution | Volume (mL) | Protein Concentration (mg/mL) | Specific Activity (U/mg) | Total Activity (U) | Purification (Fold) | Yield % (Total Activity) |
|--------------------------------|-------------|-------------------------------|--------------------------|--------------------|---------------------|--------------------------|
| Δ N190 <i>LmDexA</i> | 4.0 | 16.55 | 6.51 | 430.8 | 1 | 100 |
| Ni Δ N190 <i>LmDexA</i> | 2.0 | 0.6 | 126.13 | 151.78 | 19.37 | 35.23 |

We explored the effects of pH and temperature on the enzyme activity and stability of Δ N190*LmDexA* under different pH and temperatures. The results indicated that the optimum temperature for Δ N190*LmDexA* activity was approximately 30 °C when sucrose was used as the substrate, as shown in Figure 7A. The thermostability of Δ N190*LmDexA* was assessed by preincubating it at various temperatures in the absence of substrate for 60 min. It was observed that the relative activity of Δ N190*LmDexA* decreased below 35 °C, with a relative activity of only 40% after 60 min. However, at 30 °C, over 80% of the relative activity was maintained for the entire 60 min period (Figure 7B). This suggests that Δ N190*LmDexA* exhibits good temperature stability, particularly at room temperature. The effect of pH on the enzyme activity of Δ N190*LmDexA* was observed, showing that it reached peak activity at pH 5–6, with an optimal pH of 5.6 (Figure 7C). This indicates that Δ N190*LmDexA* is an acidic enzyme. The stability of Δ N190*LmDexA* was also investigated across a pH range of 3.6–8.0 (Figure 7D). The results showed that Δ N190*LmDexA* was highly stable at pH 5.0–6.0, with over 80% of its activity retained after 24 h of incubation at 4 °C and pH 5.6.

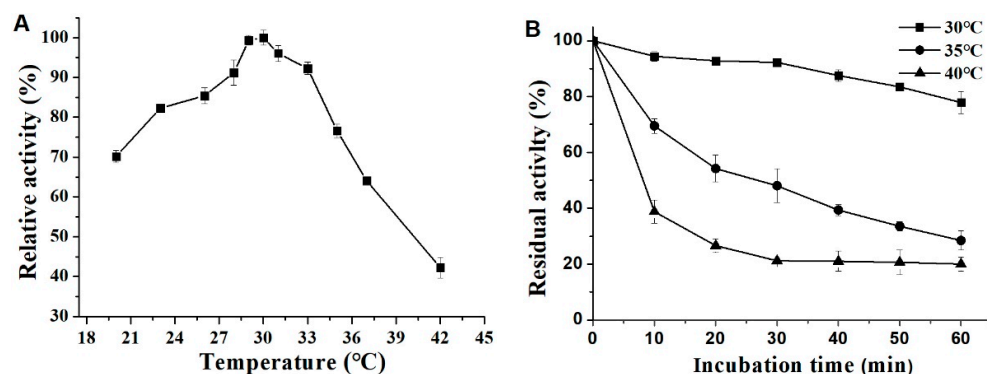


Figure 7. Cont.

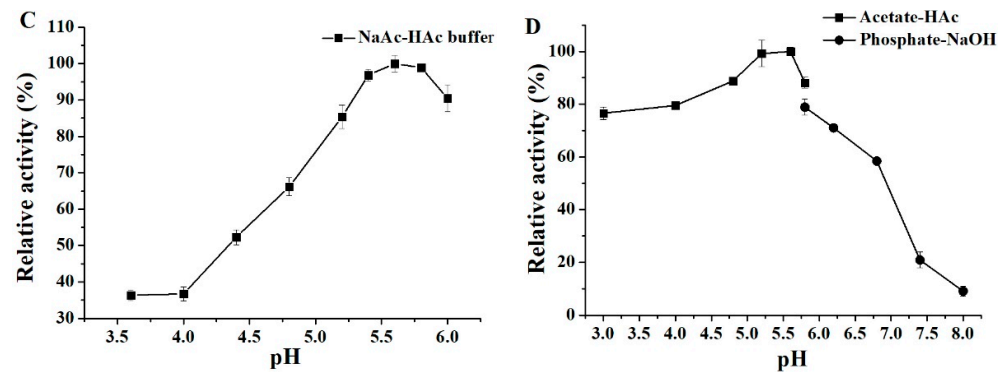


Figure 7. Effects of temperature and pH on the activity and stability of $\Delta N190LmDexA$. (A) The optimum temperature of $\Delta N190LmDexA$. (B) Effects of temperature on enzyme stability of $\Delta N190LmDexA$. (C) The optimum pH of $\Delta N190LmDexA$. (D) Effects of pH on enzyme stability of $\Delta N190LmDexA$.

$Ni\Delta N190LmDexA$ represents purification of $\Delta N190LmDexA$ following nickel affinity chromatography.

3.7. Effect of Metallic Cations on $\Delta N190LmDexA$ Activity

The effect of various metallic cations on the activity of purified $\Delta N190LmDexA$ is shown in Figure 8. It can be observed that the activity of $\Delta N190LmDexA$ was hindered when exposed to Cu^{2+} and Zn^{2+} concentrations of 10 mM, resulting in a relative activity of less than 70%. Conversely, the addition of Mn^{2+} in the form of $MnCl_2$ led to an overall increase of 40% in the activity of $\Delta N190LmDexA$. The activity of $\Delta N190LmDexA$ was not significantly influenced by other cations such as Ca^{2+} , K^+ , and Na^+ . However, when Ca^{2+} is present within a specific concentration range, it exhibits a preference for binding to the activation site on the enzyme. This leads to a stronger activation effect as compared to inhibition [47]. Our experimental results show that the concentration of Ca^{2+} is 10 mM at the inhibited concentration.

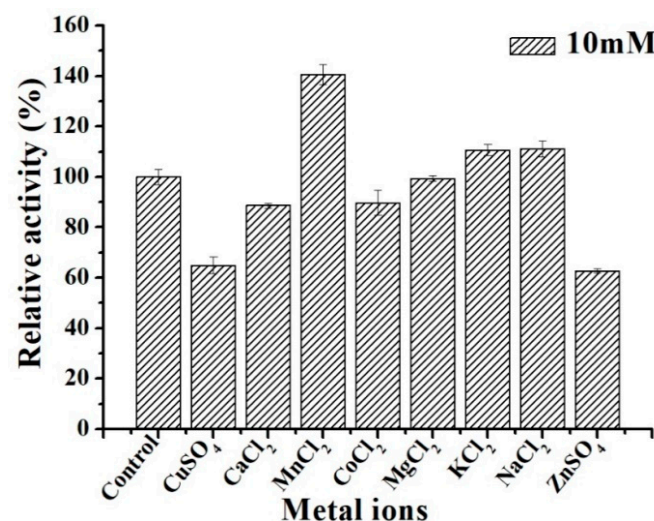


Figure 8. Effects of various metallic cations on activity of $\Delta N190LmDexA$.

3.8. Effect of Substrate Concentration and Kinetic Parameters of $\Delta N190LmDexA$

Enzyme activities were determined on sucrose concentrations ranging from 3.0 to 800 mM at pH 5.6 and 30 °C for a duration of 30 min. The results showed that the optimal concentration of substrate was found to be 200 mM. However, as the sucrose concentration increased, the enzyme activity gradually decreased (Figure 9). The kinetic constants

(Michaelis–Menten kinetics constant, K_m , V_{max} , k_{cat} , and k_{cat}/K_m) were evaluated by measuring the reaction rates at different concentrations of sucrose as a substrate. The purified $\Delta N190LmDexA$ exhibited a K_m value of 13.7 mM, a V_{max} value of 85.0 $\mu\text{mol}/(\text{mg}\cdot\text{min})$, a k_{cat} value of 141.6 s^{-1} , and a k_{cat}/K_m value of 10.3 $\text{s}^{-1}\text{mM}^{-1}$. The K_m value of $\Delta N190LmDexA$ was lower than that of dexYG, indicating that $\Delta N190LmDexA$ has a higher affinity for the substrate. Additionally, the optimal concentration of substrate for $\Delta N190LmDexA$ was similar to that of dexYG, suggesting that $\Delta N190LmDexA$ is more efficient in catalyzing the substrate compared to dexYG [31,37].

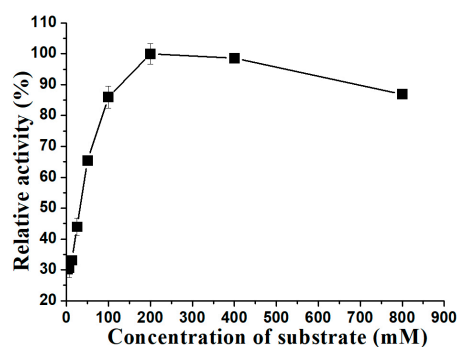


Figure 9. Effects of sucrose substrate on stability of $\Delta N190LmDexA$. Hydrolytic activity of $\Delta N190LmDexA$ at different sucrose concentration at 30 °C.

3.9. Properties of the $\Delta N190LmDexA$

The reaction mixture consisted of 10 U of enzyme solution and 990 μL of 200 mM sucrose dissolved in 20 mM NaAc–HAc buffer (pH 5.6). The mixture was incubated at 30 °C for different durations. We analyzed the reaction products using TLC assay and found that fructose was observed after 1 h of incubation. The amount of fructose gradually increased with longer incubation times, as shown in Figure 10A. However, apart from fructose, we did not detect any other products after 4 h of incubation. We hypothesized that the concentration of glucose in the reaction system was below the minimum detection limit of the TLC method. This is because the glucose molecules were polymerized into “glucan”, also known as dextran. To confirm the presence of dextran, we detected it using HPLC.

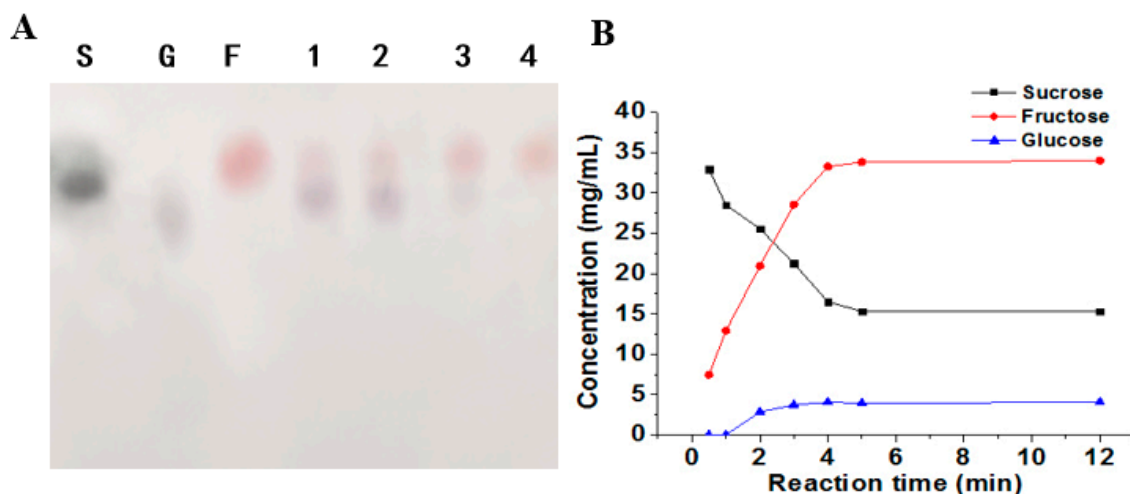


Figure 10. Analysis of the hydrolysis and transglycosylation products of $\Delta N190LmDexA$. (A) TLC analysis was performed to investigate the degradation products of $\Delta N190LmDexA$. The samples were treated with sucrose for different time durations (1–4 h). TLC analysis was performed to study the degradation products of $\Delta N190LmDexA$. In the TLC plate, different spots were used to represent different sugars. Specifically, S, sucrose; G, glucose; F, fructose. (B) Sucrose, glucose, and fructose were measured by HPLC analysis using a standard curve for quantitative analysis.

Further analysis of the product from the biotransformation of $\Delta N190LmDexA$ using HPLC revealed that the glucose levels were significantly lower than 5 g/L in the reaction (Figure 10B). During the biotransformation test of $\Delta N190LmDexA$, the sucrose substrate was converted into dextran and fructose. After reacting with 100 mM sucrose as a substrate for 24 h, GPC results show two main peaks: HMW polysaccharides produced eluted from 5 to 10 min and fructose produced at about 17 min. In addition, a small amount of oligosaccharides with a degree of polymerization (DP) of approximately 2 was generated, eluting at 16.5 min. Receptor reaction products of $\Delta N190LmDexA$ were also determined. By utilizing 100 mM sucrose as a substrate and introducing a 100 mM maltose receptor reaction for 24 h, it was observed that the yield of dextran decreased, while the quantity of oligosaccharides with DP2-DP4, eluting between 16 and 17.5 min, exhibited a notable increase. Based on the results mentioned above, $\Delta N190LmDexA$ exhibited both hydrolytic and transsaccharolytic activity. When sucrose was employed as a substrate, it primarily generated high-molecular-weight dextran (>400 kDa). Upon the introduction of maltose as a receptor, a considerable portion of glucans were translocated to the receptor, forming oligosaccharides, leading to a notable reduction in dextran yield without altering its size. The resulting product bore resemblance to dexYG, a known producer of high-molecular-weight dextran [37]. These findings were confirmed through HPLC analysis (Figure 11).

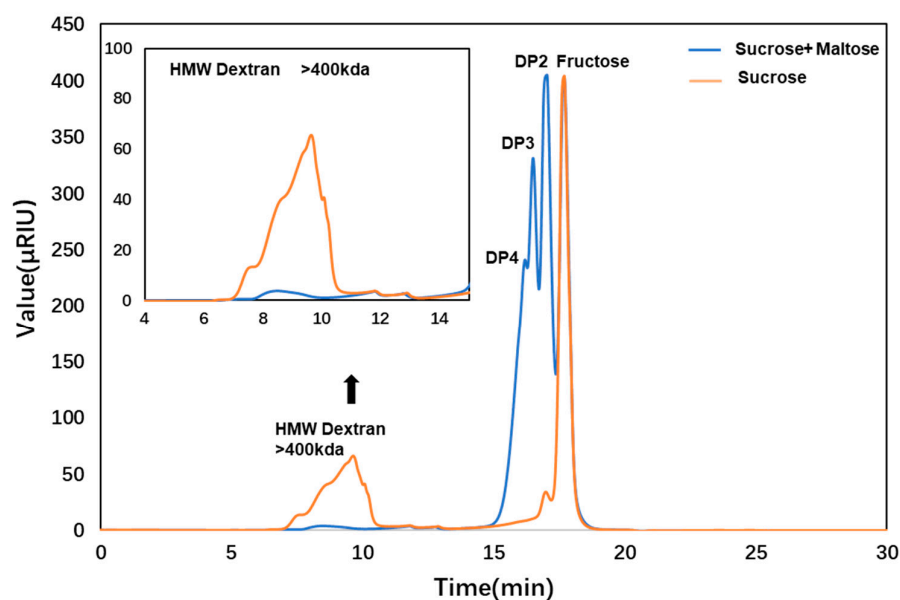


Figure 11. HPLC analysis of the products produced by $\Delta N190LmDexA$. The reaction conditions were as follows: 100 mM sucrose was used as the substrate after 24 h (line orange), 100 mM sucrose was used as substrate and 100 mM maltose was added as receptor after 24 h (line blue). It was observed that the retention time of the products was inversely proportional to their molecular weight. In other words, products with higher molecular weight had shorter retention times.

4. Conclusions

In this work, a strain manifesting potent sucrose hydrolysis activity was isolated and screened from the soil samples collected in NanNing, Guangxi, China. This strain was identified as *L. mesenteroides* NN710 based on morphological observation and 16S rDNA sequence analysis. The gene sequence encoding the GH70 family (*LmDexA*) in the genome of the strain was cloned. To improve protein expression in *E. coli* and enhance recombinant enzyme activity, we generated six truncations of the dextransucrases *LmDexA*. We observed an enhancement in protein expression and activity, with a value of 107.7 U mL^{-1} , after truncating the first 190 amino acids from the N-terminus of *LmDexA*. Our findings suggest that the $\Delta N190LmDexA$ variant holds promise for effective dextran and oligosac-

charides synthesis in the future. This variant could potentially serve as a foundation for the continued refinement and modification of dextransucrase for various applications.

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