MICROBIAL PRODUCTION OF AMINO ACIDS I. DL-alanine production by an Arthrobacter species

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ABSTRACT

One hundred and fifteen Arthrobacter strains isolated from soils, sewage and activated sludge, were screened for their production of amino acids when grown in a simple basal salts medium with glucose and urea Thirtytwo isolates produced significant amounts of alanine and glutamic acid along with traces of other amino acids. Seven of these isolates produced large amounts of alanine into the medium, of which isolate C_{19} d was selected for detailed study. Under optimal cultural conditions on the laboratory scale, a maximal production of 13g of alanine per lire of the medium was obtained. Alanine was recovered in a crystalline form from the broth quantitatively by column chromatographic method.

Though alanine occurs in small amounts in broths of various types of microorganisms, bacteria in particular have been observed to excrete it in appreciable quantities Of the bacteria so far isolated those belonging to the genera *Brevibacterium* and *Corynebacterium* have been shown to be the most efficient. Brevibacterium pentaso-aninoaciaticum and Brevihacterium-pentaso-alanicum, for example, have been reported to yield respectively, 40 per cent alanine from glucose and 25 per cent alanine plus 15 per cent glutamic acid from xylose¹⁷². Some other isolates in the genera isolated from cheese, soil and sewage have also been reported to yield even 40-50 per cent alanine from glucose⁴. Corynebacterium gelatinosum, isolated and studied by Samejima et al³⁵, accumulated 17-18 per cent alanine from glucose.

As many as one hundred and fifteen Arthrobacter strains isolated in this laboratory³, from soils sewage and activated sludge, were screened for their ability to excrete amino acids. Of these, seven isolates were found to accumulate large amounts of alanine from glucose. One among them, viz., strain $C_{19}d$ was found particularly efficient for alanine production and therefore was selected for detailed study and the cultural conditions necessary for maximal production of alanine by this strain were determined.

EXPERIMENTAL

Culture .- The cultural conditions are shown in Table 1.

Estimation of growth.—Bacterial growth was measured turbidimetrically with a Bausch and Lomb colorimeter. The culture broth was diluted twentyfold and its optical density was measured at 540 $m\mu$.

Estimation of alanine. Amino acid was estimated by paper chromatography according to the method described by Giri et al^1 . Whatman No. 1. filter paper was used throughout.

Estimation of glucose. Glucose was estimated by Somogyi's method⁶.

Cultural conditions				
Components of the medium	Seed medium	Fermentation medium °/。		
Glucose	7.5	10.0		
Urea	0.5	1.0		
K₂HPO₄	0.05	0.05		
KH2PO4	0.05	0.10		
MgSO4.7 H2O	0.025	0.025		
MnSO4.H2O	0.001	0.001		
FeSO ₄ .7 H ₂ O	0.001	0.001		
Yeast extract	0.01	0 02		
Temperature	28°C	28°C		
Volume/500 ml flask	100 ml	100 ml		
r.p.m.	250	250		
Inoculum size	l loopful	1%		
Culture time	24 hrs	96 hrs		
pH	7.0	7~8.2		

TABLE 1

Recovery of alanine from the culture broth. The broth after centrifugation was adjusted to pH 2.0 with 1N H₂SO₄ and filtered. The filtrate was passed through a column of amberlite IR -120 (H^{*}), which adsorbed all the amino acids. After washing with distilled water, the column was eluted with O.1 N NH₄OH. Fractions containing amino acids were combined and evaporated in vacuum to a convenient volume. The neutral concentrate was then passed through a column of aluminium oxide (chromatographic grade) to remove glutamic acid from the solution. The column was washed several times with distilled water and the eluate and the washings were collected together and evaporated in vacuum to a convenient volume. Additions of ethanol to this concentrated eluate induced crystallisation of nalaine. One or two recrystalisation gave a pure sample of alanine. Its identity was established by chromatographic methods and through its infrared spectrum.

Effect of urea concentration on alanine production. From the point of product formation, urea nitrogen was found to be more suitable than other nitrogen sources like ammonium sulphate and ammonium nitrate. The concentration of urea itself in the medium had a profound effect on alanine production. With the basal medium containing 10 per cent glucose and 0.5 per cent urea, the nitrogen content became limiting for alanine production after 72 hr though the growth continued even after 72 hr presumably utilising the amino acid nitrogen (Fig, 1). When the urea concentration was raised to 0.75 per cent, production of alanine continued at a uniform rate until the end of 96 hr and thereafter there was a noticeable fall m its production (Fig. 2), With 1.0 per cent urea in the medium, alanine production increased at a rapid



Fig. 1

Effect of urea deficiency on alanine production by an Arthrobacter sp. No. $C_1 q^4$ 500 ml shake flasks with 100 ml medium: Minetal medium with 10% glucose, 0.5% urea temp. 28°C



FIG. 2

Alanine production by an Arthrobacter sp. No. C_{19d} with 0.75%, urea in the modium 500 ml flasks with 100 ml medium; mineral medium with glucose 10%, urea 0.75%, temp. 28°

rate and reached the peak at the end of 96 hr; however, a significant fall in bacterial growth was evidenced (Fig. 3). Further increase of urea in the medium to 1.25 per cent proved inhibitory to the growth of the organism as as well as the production of alanine (Fig. 4). In effect, though 0.75 per cent urea appears to be adequate, 1.0 per cent seems to be preferable since a prevents excessive growth of the bacteria and contributes to the product formation.

Effect of pH on alanine production. During fermentation the pH of the medium was controlled by using suitable proportions of KH_2PO_4 and K_2HPO_4 as buffers in the medium. Fig. 5 shows that the pH of the medium, containing 10 per cent glucose and 1.0 per cent urea, rose from the 7.3 to 8.5 and that the alanine production occurred mainly between a pH range of 7.5 to 8.2. It is also clear from the figure that the rate of alanine production increased as the pH approached 8.2 but slowed down when the pH reached 8.5 and again shot up when the pH came down to 8.2, indicating thereby the pH optima at 8.2 level.



FIG. 3

Alanine production by an Arthrobacter sp. No. $C_{10}d$ at optimal urea concentration 500 ml shake flasks with 100 ml medium : Mineral medium, glucose $10^{\circ}/_{0}$, urea $1.0^{\circ}/_{0}$, temp. $28^{\circ}C$



FIG. 4

Effect of excess urea on alanine production by Arthrobacter sp. No. C_{1ed} . S00 ml shake flasks with 100 ml medium: Mineral medium, glucose 10%, urea 1.25%, temp. 28°C



FIG. 5

pH changes during alanine production by Arthrobacter sp. No. C₁₉d 500 ml shake flasks with 100 ml medium: Mineral medium with glucose 10⁸/₀, urea 1.0⁹/₀ temp. 28°C

The result of the experiment in which the pH of the medium was maintained at 8.2, depicted in Fig. 6, shows that the rate of product formation was steadily rising till the end of the fermentation. Alanine yield was good at this pH, as other amino acids, i.e., glutamic acid and value were formed only in traces. On the other hand, when fermentation was carried out at pH 8.5 relatively small amounts of alanine were formed (Fig. 7).

Effect of temperature on alanine production. Alanine production at $28^{\circ}C$ and $32^{\circ}C$ was then compared. The yield in identical medium at the end of four days were respectively 10.8 and 13.0 mg/ml of the medium suggesting thereby $32^{\circ}C$ as the more suitable temperature for its synthesis from glucose and urea.

CONCLUSION

Under cptimum cultural conditions, the Arthrobacter culture $C_{19}d$ could accumulate a maximum of 13 mg/ml alanine in the medium on a laboratory scale. This works at 26 per cent level on the basis of glucose utilized.





Alanine production by Arthrobacter sp. No. $C_{19}d$ at optimum pHand temperature. 500 ml shake flasks with 100 ml medium : Mineral medium with glucose 10%, urea 1.0% temp. 32°C, pH 8.2

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