

Biotechnology, Biosensors, and Beer: The Measurement of Proteases Relevant to Brewing

Matthew J. Farber, PhD Postdoctoral Scientist University of the Sciences – Philadelphia, PA m.farber@usciences.edu

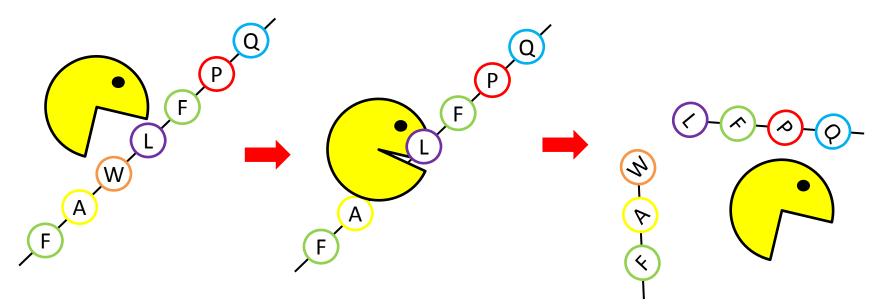
The Science of Beer

Talk Outline

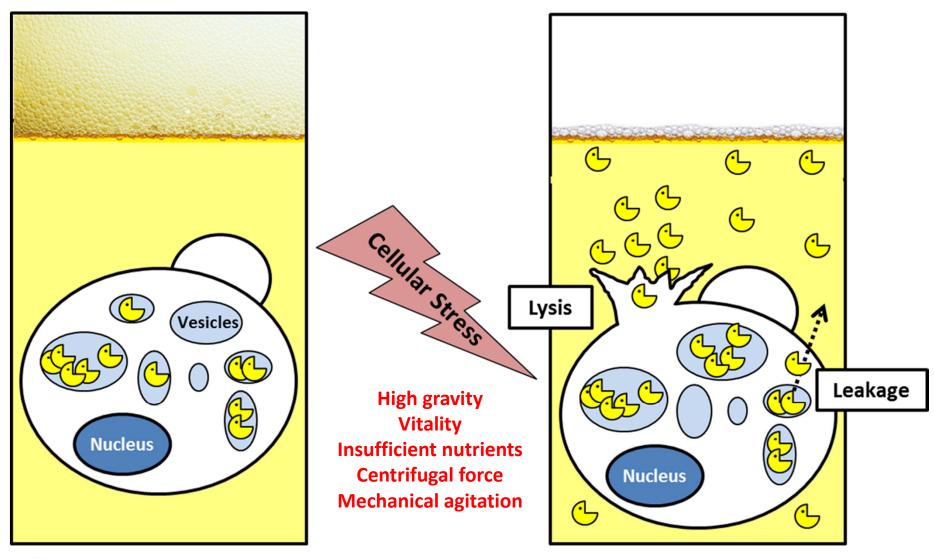
- Background on Proteases and their implications in beer
- Methods for the measurement of protease activity
- Application of our novel biosensors to Proteinase A (PrA) in beer
- Application of our biosensor to proteases used in production of gluten-free beer

What are proteases?

• Enzymes which cleave peptide bonds in target proteins.



Proteinase A: a yeast protease which is foam negative.





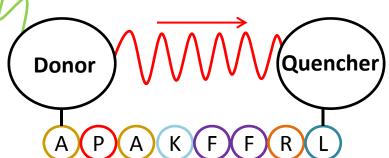
Previous methods of PrA measurement in beer

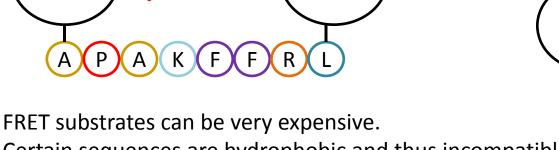
Casein, Azocasein, Resorufin-Casein

- Proteolytic digest of a purified protein.
- Non-selective cleavage
- Typically colorimetric
- Low sensitivity
- High background

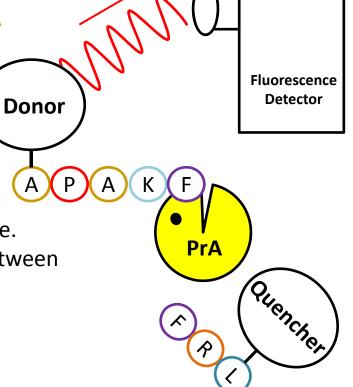
Fluorescent FRET substrates

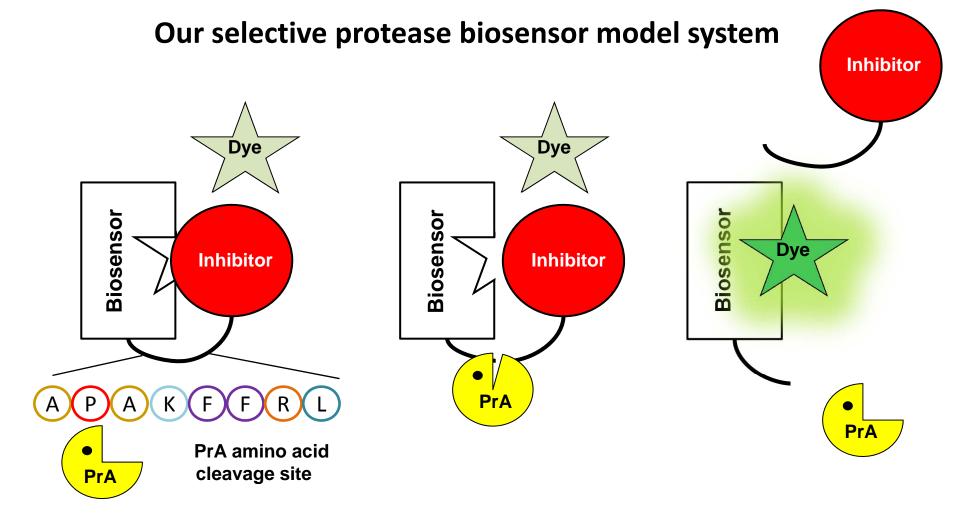
- Proteolytic digest of a peptide
- Selectivity depends on sequence
- Fluorimetric
- High sensitivity
- Moderate background





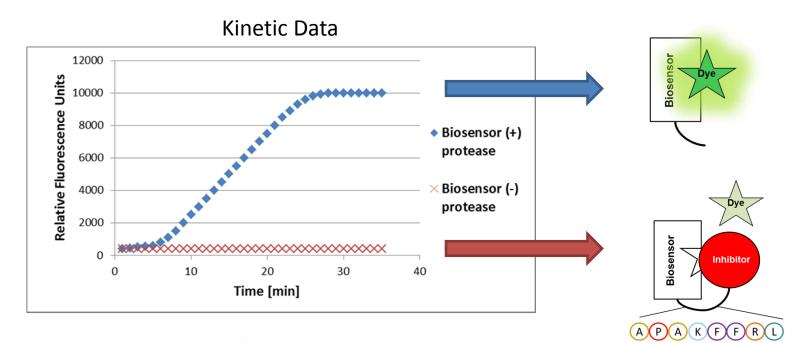
- Certain sequences are hydrophobic and thus incompatible.
- Proteases can demonstrate different cleavage kinetics between peptide substrates and protein substrates.



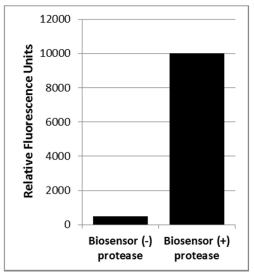


The linker sequence is modular; therefore we can build selective biosensors for any protease if an amino acid cleavage sequence is known.

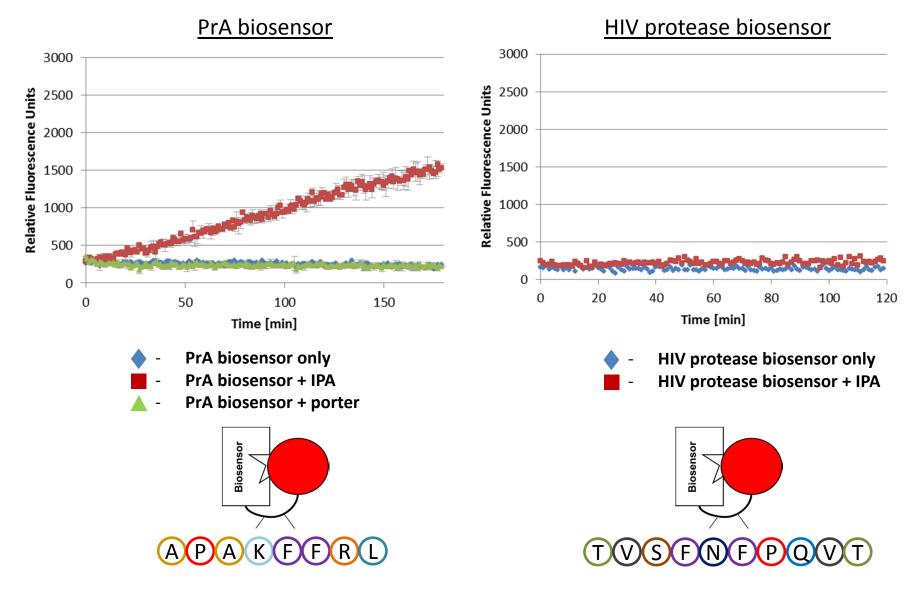
Our selective protease biosensor model system



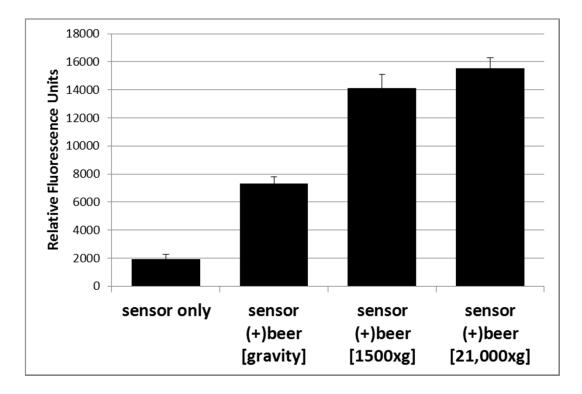




Protease measurement in beer brewed with a 5 gallon pilot system

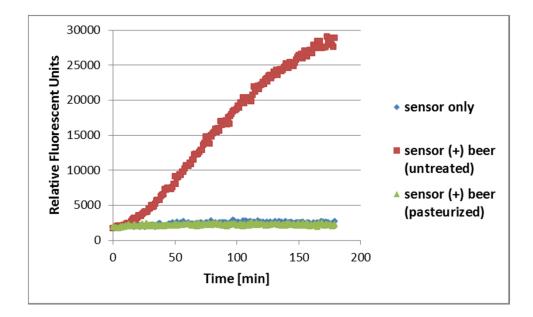


Centrifugal force increases protease activity in beer.



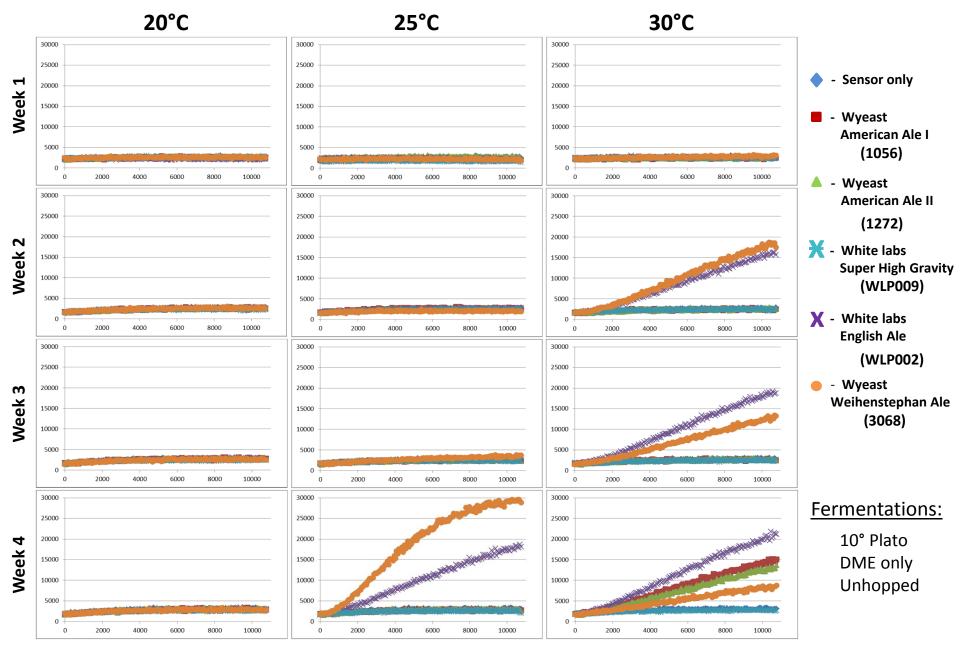
Endpoint fluorescent reading 2 hours after addition of beer.

Pasteurization eliminates protease activity in beer.



For pasteurization: beer incubated 2 minutes at 72°C before assay.

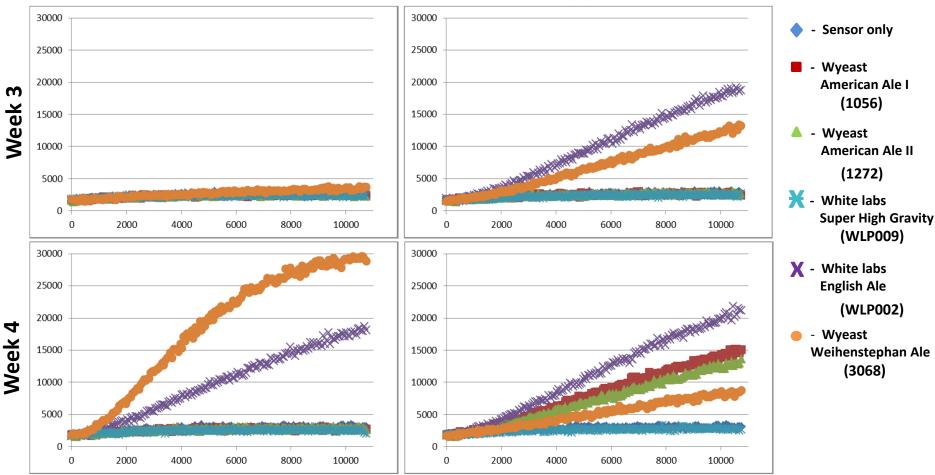
Is the release of protease into beer dependent upon yeast strain?



Data representative of 2-3 replicates

25°C

30°C



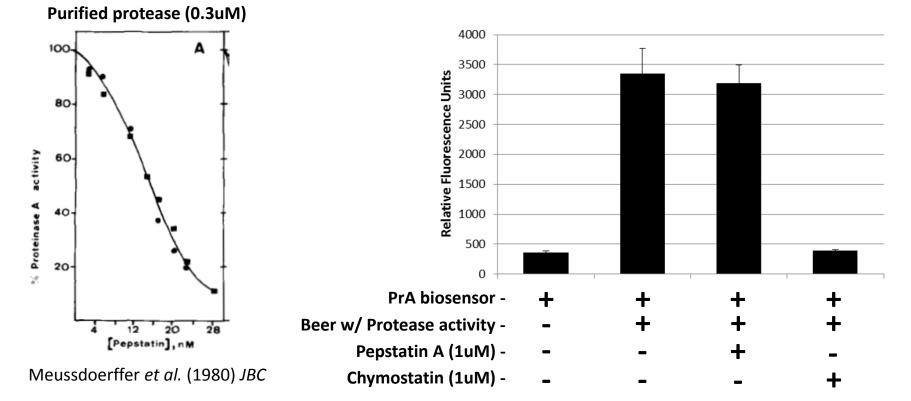
English ale and Weihenstephan ale strains demonstrate the most protease activity.

Super High Gravity strain has no protease activity in this experiment.

Is the PrA FRET sequence APAKFFRL selective for PrA only?

PrA = Aspartyl protease

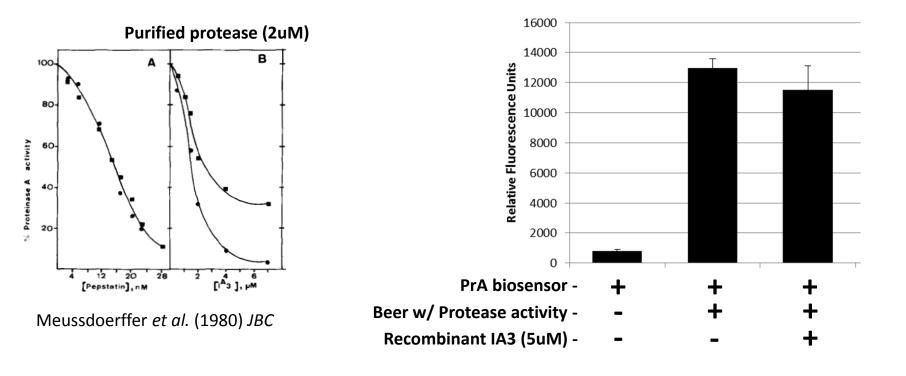
Pepstatin A = general aspartyl protease inhibitor



Chymostatin = general serine protease inhibitor

These results suggest PrA is not the active protease in the beer sample and that APAKFFRL is cleaved by another protease.

Will a more selective PrA inhibitor block cleavage of the APAKFFRL sequence?



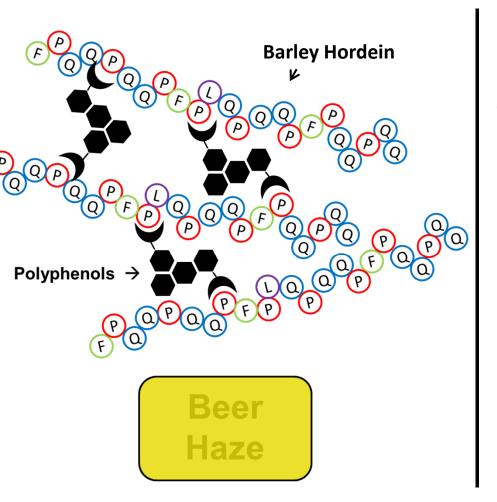
Recombinant IA3 does not inhibit cleavage of the APAKFFRL sequence in beer, suggesting another protease is responsible.

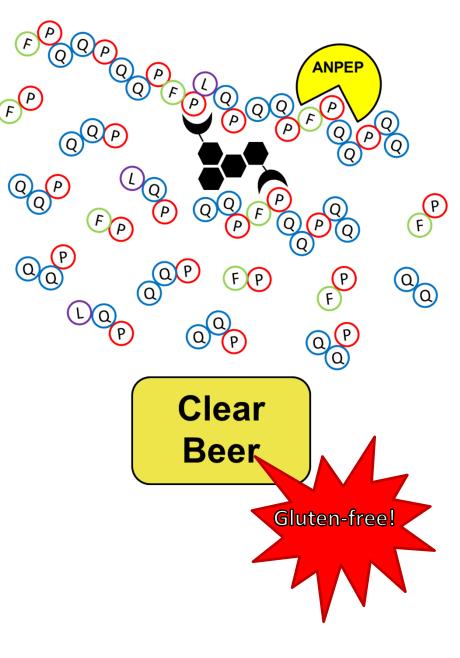
Summary Part I

We have successfully built fluorescent biosensors for the measurement of protease activity in beer.

- The published PrA cleavage sequence, APAKFFRL, is less selective than previously suggested.
- This warrants caution when describing protease activity in beer as other proteases may be relevant.
- We are currently investigating the identity of additional proteases in beer.
- Regardless, different yeast strains exhibit varying protease activity in beer.
- Long term fermentation or conditioning on yeast may benefit from selection of yeast strains which exhibit no protease activity.

The use of Aspergillus niger prolyl endoprotease (ANPEP) during fermentation.





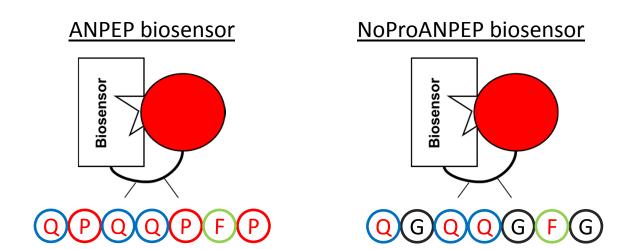
ANPEP biosensor design

B- and C- Hordein account for over 90% of barley hordein.

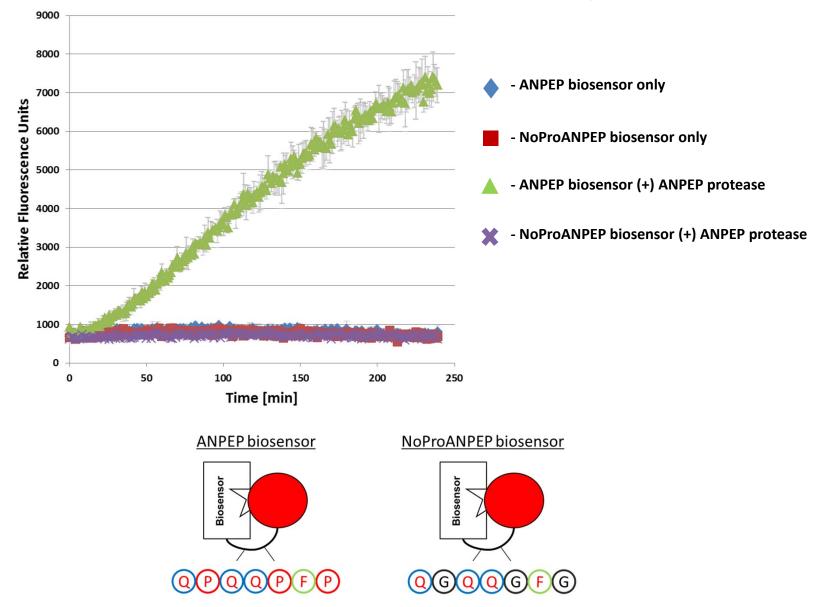
- Shewrey et al. (1999) Seed Proteins

3 Peptides from gliadin, C-hordein, and secalin are responsible for 90% of all immunogenic responses in celiac patients. The responsible C-hordein peptide is: QPFPQPQQPFPQ

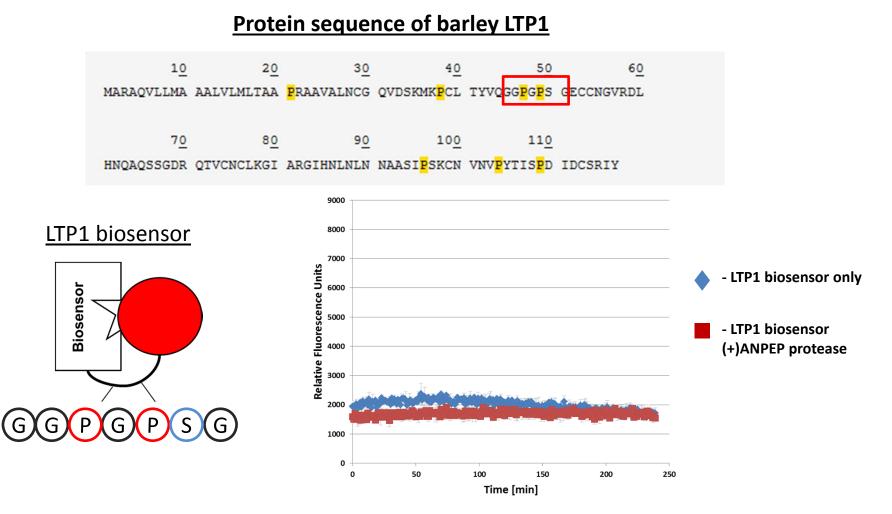
-Dromey et al. (2010) Science Trans. Med.



ANPEP biosensor is efficiently cleaved by ANPEP. The mutation of Prolines prevents cleavage.



Might ANPEP exhibit non-specific cleavage of other beer proteins?



GGPGPSG is not cleaved by ANPEP.

Summary Part II

We have successfully built a fluorescent ANPEP biosensor.

The biosensor could find use in quality control of ANPEP protease activity or optimization of engineered protease variants in the future.

We have begun experiments which examine off-target effects of ANPEP.

The LTP1 sequence GGPGPSG is not a substrate.

This is surprising as the dipeptide, Z-GlyPro-pNA has been successfully used as an ANPEP substrate in the past.

- Edens et al. (2005) J. Ag. & Food Chem.

Advantages of our protease biosensors

- Detection of nM concentrations of protease using only 4ul of beer in a 100ul reaction.
- Different protease biosensors are generated by changing the linker sequence.
- Linker length is variable with little impact on efficacy.
- Combines protein-based physiology with FRET specificity.

Acknowledgements

P.I. – Peter Berget, PhD









University of the Sciences



Interested in collaborating, contracting, or funding?

m.farber@usciences.edu