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## Isolation, Purification & Characterization of L-Asparaginase from dry seeds of *Pisum sativum* and *Vigna radiata*

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### Abstract

L-Asparaginase is an extracellular enzyme having potential therapeutic application. The present work describes the isolation, extraction, purification, identification, characterization, protein estimation of powder of dry seeds of *Pisum sativum* and *Vigna radiata*.

Seeds of *Pisum sativum* and *Vigna radiata* were extracted for the production of L-asparaginase. L-asparaginase was assayed according to Nesslerization method based on the conversion of L-asparagine to ammonia and L-aspartate.

Crude enzyme was partially purified by using dialysis technique. Maximum concentration of enzyme was found in *Pisum sativum* as compared to *Vigna radiata*. The purified enzyme was characterized for effect of temperature, pH, enzyme concentration & substrate concentration.

**Keywords:** L-Asparagine, *Pisum sativum*, *Vigna radiata* and L-asparaginase.

### 1. Introduction

L-asparaginase (L-asparagine amid hydrolase, E.C.3.5.1.1) was introduced in the therapeutics to treat acute lymphoblastic leukemia. However, L-asparaginase is of special significance because of the fact that tumour cells are deficient in L-asparaginase synthetase activity, which restricts their ability to synthesize the normally non-essential amino acid L-asparagine, required for the growth and survival of cancer cells. Therefore, tumour cells are dependent on exogenous supply of L-asparagine from body fluids. Administration of L-asparaginase within the body does not affect the functioning of normal cells because they possess an inherent property to synthesize L-asparagine for their own requirements, but reduces its concentration in the plasma pool. Thus induces a state of fatal starvation in the susceptible tumour cells. L-asparaginase is an important therapeutic enzyme and is produced by bacteria (Upadhyay *et al.*, 2012) [1].

The plant asparaginase has been less studied (Borek and Jaskoliski, 2001). In plants, L-asparagine is the major nitrogen storage and transport compound (Siecichowicz *et al.*, 1988). In many legumes, asparaginases liberate ammonia from asparagines that is necessary for protein synthesis. There are two groups of such proteins, called potassium-dependent and potassium-independent asparaginases. Both enzymes have significant levels of sequence similarity (Lough *et al.*, 1992b).

The medical utilization of L-asparaginase from the reported sources suffer the limitations of eliciting immunological responses leading to hypersensitivity in the long-term usage, allergic reactions, anaphylaxis and instance of spontaneous resistance of the tumor cells. So the present investigation was undertaken with an aim to search for some excellent L-asparaginase producer and study optimization criteria for the production of cost effective, eco-friendly and a potent L-asparaginase in near future.

### 2. Materials and Methods

#### Sample Collection

Seeds of *Pisum sativum* and *Vigna radiata* were collected during August 2014 from the local market of Akola. Healthy looked seed were washed three to four times with distilled water to remove surface dust and other foreign particles, and then stored in clean dry container at 4 °C.

### Extraction of Asparaginase

10 gm of seed powder were mixed with three volume of 0.05 M. Potassium phosphate buffer, pH 8.00 containing 1.5 M sodium chloride, 1 mM PMSF, 1 mM EDTA, and 10% (W/V) glycerol, then centrifuged at 10,000 RPM for 20min. supernatant was used as crude enzyme.

### Enzyme Assay

Mashbum and Wrist on (1963) determined the rate of hydrolysis of asparagine by measuring released ammonia; one unit releases one micromole of ammonia per minute at 37 °C and pH 8.6 under specific condition.

Asparaginase was assayed according to Nesslerization method based on the conversion of L-Asparagine to ammonia and L-Asparatate (Ren *et al.*, 2010).

### Standard Graph

In to a series of test tube 1 ml of each 0.1 µm, 0.2 µm, 0.3 µm, 0.4 µm, 0.5 µm, 0.6 µm, 0.7 µm, 0.8 µm, 0.9 µm and 1.0 µm of ammonium sulphate were added from working solution. Then 2.5 ml of 1.5 M TCA was added. To this 1 ml of 1 N NaOH was added. It was followed by 0.2ml EDTA (0.1M) to each tube to overcome the encountered turbidity. After 2 min 0.5 ml of Nessler’s Reagent was added. The OD was measured after 5 min. at 425 nm. Blank was adjusted by distilled water. A standard curve was constructed by taking ammonium sulphate (µm/ml) on x axis and optical density on y axis.

### Dialysis method

The samples were then dialysed by using dialysis membrane having pore 3.2u

### Protein Estimation, Enzyme Assay and Optimization Studies of partially purified Enzyme

Partially purified samples were subjected to protein estimation was by Folin-Lowry’s method. The L-asparaginase assay was determined by measuring released ammonia. The standard graph of ammonium sulphate was plotted. With the help of this graph L-asparaginase was assayed from partial purified sample by taking OD at 425 nm (Kushwaha *et al.*, 2012) [6].

Further the L-asparaginase was characterized to check the effect of pH, temperature, enzyme concentration and substrate concentration by maintaining respective pH, respective temperature, substrate and enzyme concentration (Kushwaha *et al.*, 2012) [6].

## 3. Result and Discussion

### Protein Estimation

Sample I i.e. *Pisum sativum* found to have highest protein content of 0.89 mg/ml. as compared to sample no. II i.e. *Vigna radiata* 0.76 mg/ml protein found.

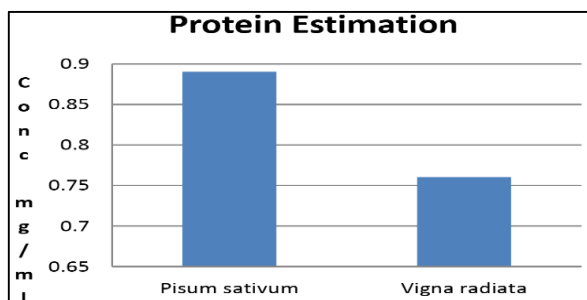


Fig 1:

### Enzyme Assay

Amount of ammonia released from the purified sample of seeds was calculated by plotting standard graph of ammonium sulphate. The concentration in unknown sample was calculated i.e. Sample I (*Pisum sativum*) showed 20 u/mg while Sample II (*Vigna radiata*) showed 0.17 u/mg activity.

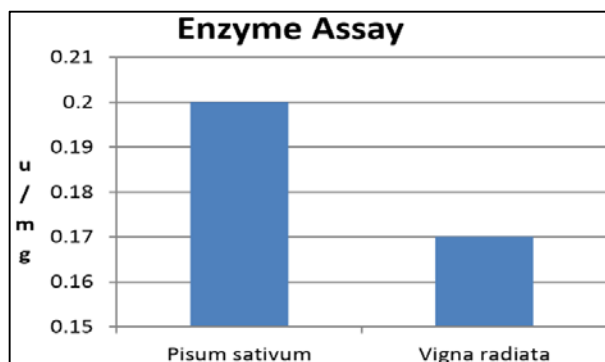


Fig 2:

The specific activity of unknown sample was calculated by following formula.

$$U/mg = \frac{\text{Micromole of ammonia released}}{10 \text{ min} \times \text{mg enzyme in Reaction}}$$

Specific activity of Sample I (*Pisum sativum*) was found to be 0.0061u/mg & Specific activity of Sample II (*Vigna radiata*) was found to be 0.0053 u/mg.

### Characterization of Enzyme

The crude and purified enzyme was characterized for the effect of pH, temperature, enzyme concentration and substrate concentration and result were noted as follows.

### Effect of pH on L-Asparaginase activity

It was observed that enzyme shows the maximum activity at pH 7. At acidic pH 5 enzyme activity was low and at alkaline pH 9 and 11 less activities were obtained as compared to pH 7.

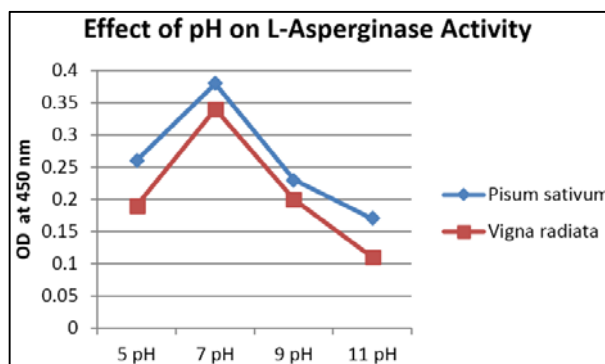


Fig 3:

### Effect of temperature on L-Asparaginase activity

Effect of temperature on L-Asparaginase activity was studied. It was observed that at 37 °C maximum enzyme activity was observed for enzyme from sample. At low temperature, enzyme activities were lowered and at higher

temperature it shows less activity as compared to 37 °C. When there was again increase in the temperature upto 100 °C enzyme activities was found zero. Sample No. 2 was found to exhibit high enzyme activity than sample No. 1 at 37 °C which is about 0.38  $\mu\text{g}/\text{mg}$  and sample No. 1 was found to be 0.31  $\mu\text{g}/\text{mg}$  at temperature 37 °C.

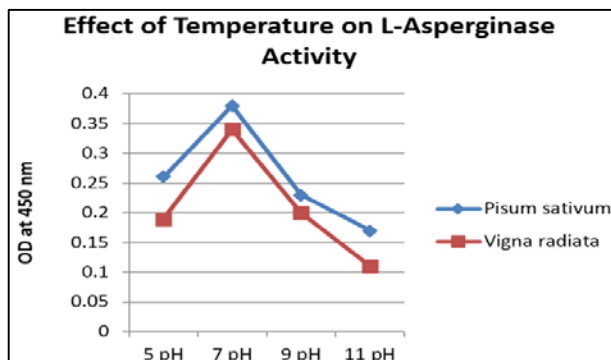


Fig 4:

**Effect of enzyme concentration on L-Asparginase activity**

Effect of enzyme concentration on the enzyme activity was studied. It was observed that a maximum enzyme activity was present at 0.4 mmolar concentration

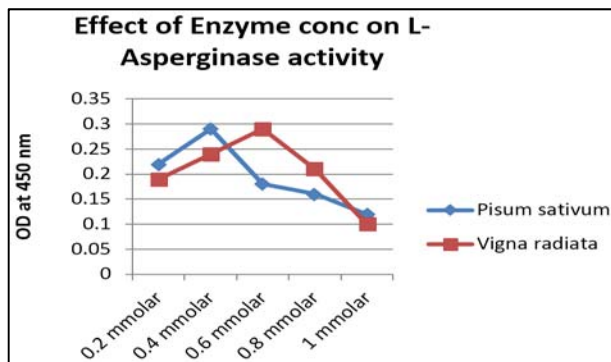


Fig 5:

**Effect of Substrate concentration on L-Asparginase activity**

Effect of substrate concentration on the enzyme activity was studied. It was observed that as the concentration of substrate increases, the enzyme activity also increases. Highest activity was found on 0.6 molar concentration of substrate thereafter that enzyme activity decreases.

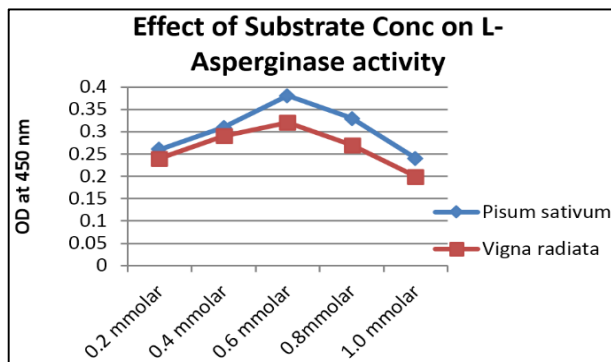


Fig 6:

**4. Discussion**

L-asparginase in the treatment of leukemia and other lymphoproliferative disorders has extensively studied, for these reasons L-asparginase has established itself to be an indispensable component (Umesh *et al.*, 2007) [10]. So keeping this in mind present work was carried out to have more and maximum L-Asparginase production.

In the present investigation the enzyme L-Asparginase was isolated from the seeds of plants. L-Asparginase was extracted from dry seed powder of the plants by homogenization method (Chang and Farden, 1981). The L-Asparginase present in the extract was confirmed by Asparginase Assay

Both the samples I and II showed good concentration of L-Asparginase, *Pisum sativum* showed higher concentration than *Vigna radiata*. The crude sample was purified by using dialysis technique. The purified enzyme was further characterized for the effect of temperature, pH, Substrate concentration, and enzyme concentration.

The enzyme from both samples showed maximum activity at 37 °C temperature. The enzyme activity was found to be increased at pH 7, below and above this value it was less. While increase in substrate and enzyme concentrations showed that enzyme activity also increases but upto certain limit after that it declines. The maximum enzyme activity was observed at enzyme concentration of 0.6  $\mu\text{g}/\text{mg}$  and substrate concentration of 0.6  $\mu\text{g}/\text{mg}$ .

Several studies reported the optimum temperature 37 °C and pH 7 for the maximum L-Asparginase activity (Kushwaha *et al.*, 2012) [6].

**5. Conclusion**

The following conclusions have been drawn on the basis of present piece of work.

- 1) Most of studies of L-Asperginase are from bacteria but plants also found to be good source for the isolation of L-asparginase.
- 2) The L-Asparginase containing plant was found belong to Leguminous family
- 3) *Pisum sativum* show more L-Asparginase activity then *Vigna radiata*
- 4) The purified enzyme will be better therapeutic agent than bacterial Asparginase since it has many side effects.

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