



Novel extremophilic proteases from *Pseudomonas aeruginosa* M211 and their application in the hydrolysis of dried distiller's grain with solubles (DDGS)

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3 1 **Novel extremophilic proteases from *Pseudomonas aeruginosa* M211 and their**
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5 2 **application in the hydrolysis of dried distiller's grain with solubles (DDGS)**
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33
34 13 **ABSTRACT**

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37 14 Proteases are the most important group of industrial enzymes and they can be used in several
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39 15 fields including biorefineries for the valorization of industrial by-products. In this study, we
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41 16 purified and characterized novel extremophilic proteases produced by a *Pseudomonas*
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43 17 *aeruginosa* strain isolated from *Mauritia flexuosa* palm swamps soil samples in Peruvian
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45 18 Amazon. In addition, we tested their ability to hydrolyze Distillers Dried Grains with Solubles
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47 19 (DDGS) protein. Three alkaline and thermophilic serine proteases named EI, EII and EIII
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49 20 with molecular weight of 35, 40 and 55 kDa, respectively; were purified. EI and EIII were
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51 21 strongly inhibited by EDTA and Pefabloc being classified as serine-metalloproteases, while
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53 22 EII was completely inhibited only by Pefabloc being classified as a serine protease. In
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3 23 addition, EI and EII exhibited highest enzymatic activity at pH 8, while EIII at pH 11
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5 24 maintaining almost 100% of it at pH 12. All the enzymes demonstrated optimum activity at
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7 25 60°C. Enzymatic activity of EI was strongly stimulated in presence of Mn^{2+} (6.9-fold), EII
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9 26 was stimulated by Mn^{2+} (3.7-fold), while EIII was slightly stimulated by Zn^{2+} , Ca^{2+} and Mg^{2+} .
10
11 27 DDGS protein hydrolysis using purified *Pseudomonas aeruginosa* M211 proteases
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13 28 demonstrated that, based on glycine released, EIII presented the highest proteolytic activity
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15 29 towards DDGS. This enzyme enabled the release 63% of the total glycine content in wheat
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17 30 DDGS protein, 2.2-fold higher than when using the commercial Pronase[®]. Overall, our results
18
19 31 indicate that this novel extremoproteases have a great potential to be applied in DDGS
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21 32 hydrolysis.
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25 33 **Keywords:** extremophilic proteases, *Pseudomonas*, purification, DDGS, glycine
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28 34 INTRODUCTION

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31 35 Proteases are one of the most important groups of industrial enzymes and account for
32
33 36 approximately 60% of the total enzyme sales in the world ^{1, 2}. These enzymes find multiple
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35 37 applications in detergent, leather, food, chemical and pharmaceutical industries. In the last
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37 38 years, proteases have also found important biotechnological applications in peptide synthesis
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39 39 in non-aqueous environments, bioremediation processes and management of industrial waste.
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41 40 Although a large number of bacterial species are known to produce proteases, only a few are
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43 41 recognized as commercial producers ³⁻⁵. For the purpose of fulfilling a wide variety of
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45 42 industrial needs; protease-producing bacteria are constantly being sought from different
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47 43 extreme environments such as glaciers, deep sea, saline habitats, mangroves, solvent-
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49 44 contaminated habitats and swamps ⁶⁻¹¹. Swamps are forested freshwater wetlands on
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51 45 inundated soils that constitute unique natural environments. The swamps soils are rich in
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53 46 nutrients due to the leaf litter fall, and their high carbon content supports the growth and
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3 47 survival of a variety of microorganisms. The microbial diversity of swamp soils depends on
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5 48 several factors such as temperature, pH, oxygen and nutrient content. Different genera of
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7 49 bacteria have been identified in swamp soils including *Streptomyces*, *Micrococcus*, *Bacillus*,
8
9 50 *Staphylococcus*, *Streptococcus* and *Pseudomonas*^{12, 13}. *Mauritia flexuosa* palm swamps called
10
11 51 “aguajales” in Peruvian Amazon represent a subtropical natural environment with a rich
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13 52 biological diversity. The average annual temperature is 26°C, fluctuating between 10°C and
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15 53 about 40°C. The high amount of nutrients in these swamps induces growth of plants and algae
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17 54 which increases CO₂ consumption producing alkaline conditions. Moreover, microbial
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19 55 decomposition of nutrients by aerobic microorganisms enhances O₂ consumption generating a
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21 56 hypoxic environment and stressful conditions; while microbial decomposition of the leaf litter
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23 57 fall by anaerobic microorganism generates methane production¹⁴. This ecosystem is rich in
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25 58 nutrients including proteins because it is the habitat of *Rhynchophorus palmarum*, an
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27 59 invertebrate that is found in decaying trunks of *Mauritia flexuosa* palm characterized by its
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29 60 high protein content¹⁵. Therefore, the study of microbial diversity from these types of
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31 61 environments will contribute to the isolation and identification of potential bacteria producing
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33 62 proteases with high specificity and activity to be applied in various fields¹⁶. The
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35 63 *Pseudomonas* genus is a versatile group of bacteria which are found in a very large number of
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37 64 natural environments including soils, fresh and marine waters. Such extensive distribution
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39 65 results from the capacity of the *Pseudomonas* species to adapt to different conditions and to
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41 66 degrade a wide range of substrates including proteins. In swamps soils, these bacteria have
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43 67 been found to be responsible for the decomposition of leaf litter^{8, 12, 17}. In addition,
44
45 68 *Pseudomonas* has been reported as one of the most important bacteria producing extracellular
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47 69 proteases with properties for industrial and research applications due to their high stability,
48
49 70 organic solvent tolerance and thermo-alkaline activity^{4, 18-21}.

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3 71 DDGS (Distillers Dried Grains with Solubles) is a by-product derived from distilleries and
4
5 72 bioethanol production²². Wheat DDGS is composed mainly of polysaccharides (cellulose and
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7 73 hemicellulose) and protein. Protein content varies according to the wheat variety initially used
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9 74 and the production process, but on average is 38% (w/w)²³. Due to their high content of
10
11 75 sugars most of the research has been focused on valorization of this fraction²⁴. In contrast,
12
13 76 little attention has been paid to the protein fraction, except for its nutritional value in the
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15 77 animal feed market²². With the increase of bioethanol production from wheat, significant
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17 78 amounts of wheat DDGS will become available and it is expected to saturate the animal feed
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19 79 market resulting in a lower value for this by-product. For these reasons, recent studies are
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21 80 focusing on wheat DDGS valorization²⁵. Wheat DDGS protein presents an amino acid
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23 81 composition rich in glutamine, glycine, proline and tyrosine which can be useful in
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25 82 biocatalytic synthesis to produce bio-based chemicals; and its enzymatic hydrolysis using
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27 83 proteases would be an important step, after DDGS fractionation, to make these amino acids
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29 84 accessible for bioconversion and therefore for their valorization. An initial attempt to produce
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31 85 glutamic acid from wheat protein using commercial enzymes and acid hydrolysis has been
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33 86 reported as a representation of wheat DDGS valorization²⁶⁻²⁹. The aim of this work was to
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35 87 purify and characterize extracellular proteases produced by a *Pseudomonas aeruginosa* M211
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37 88 strain isolated from palm swamps soil samples collected in Peru. In addition, the purified and
38
39 89 characterized proteases were tested for their ability to hydrolyze wheat DDGS protein.
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44 90 **MATERIALS AND METHODS**

46 91 *Materials*

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50 92 Casein from bovine milk (technical grade), trifluoroacetic acid (TFA) (analytical standard),
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52 93 Folin & Ciocalteu's phenol reagent, ammonium sulphate ($\geq 99\%$), InstantBlue™, Protease
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54 94 Type XIV (Pronase®) from *Streptomyces griseus*, amino acid standard (analytical standard)
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3 95 and other chemicals were purchased from Sigma-Aldrich (Gillingham, UK) otherwise stated.
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5 96 PageRuler™ Plus Prestained Protein Ladder (10 to 250 kDa) and Novex NuPAGE SDS-
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7 97 PAGE Gel System were purchased from Thermo Fisher Scientific (Loughborough, UK).
8
9 98 HiScreen™ Capto™ Q column was purchased from GE Healthcare (Little Chalfont, UK).
10
11 99 Quick Start™ Bradford Protein Assay was purchased from Bio-Rad (Hertfordshire, UK).
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14 100 ***Protease activity assay***

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17 101 Protease activity was measured following the method described by Anson with some
18
19 102 modifications using casein as substrate^{30, 31}. The enzymatic reaction consisted of 0.5 mL of
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21 103 0.65% (w/v) casein in 50 mM Tris-HCl (pH 9) preincubated at 40°C for 5 min and the
22
23 104 reaction was started by the addition of 0.5 mL of enzyme solution. After 10 min of
24
25 105 incubation, the reaction was stopped by adding 0.5 mL of TFA 10% (v/v). The mixture was
26
27 106 kept at 40°C for 30 min and then centrifuged at 10000 ×g for 5 min at 4°C. The supernatant
28
29 107 (0.3 mL) was mixed with 0.75 mL of 0.5 M Na₂CO₃ and 0.15 mL of 0.5 M Folin &
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31 108 Ciocalteu's phenol reagent, then was incubated at 40° C for 30 min and then the mixture was
32
33 109 centrifuged at 5000 ×g for 5 min. The concentration of digested casein in the supernatant was
34
35 110 determined at 660 nm (Aquarius UV/Vis spectrophotometer, Cecil Instruments, UK). The
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37 111 calibration curve was made using L-tyrosine as a standard following the same procedure
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39 112 described above. One unit (U) of protease activity was defined as the amount of enzyme that
40
41 113 releases 1 μmol of tyrosine equivalent per min at pH 9 and 40°C. The specific activity is
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43 114 expressed in the units of enzyme activity per milligram of protein. Protease activity assay was
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45 115 carried out at 40°C due to temperatures of 37°C, 40°C and 42°C were tested; and crude
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47 116 extract presented its highest activity at 40°C.
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52 117 ***Protein quantification***

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3 118 The protein concentration was determined by Bradford method ³² using Quick Start™
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5 119 Bradford Protein Assay. Bradford assay was performed following the microassay protocol
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7 120 with 300 µL final volume using a microplate reader (FLUOstar Optima, BMG LabTech,
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9 121 Germany) and bovine serum albumin was used as a standard protein.

12 122 *Amino acids quantification by Ion Chromatography (IC)*

15 123 Amino acid concentration of the full acid and enzymatic hydrolysis were determined by Ion
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17 124 Chromatography (ICS 5000+ Dionex, equipped with an electrochemical detector and fitted
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19 125 with a 2 x 250 mm analytical AminoPac PA-10 column). The amino acids were eluted with
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21 126 deionized water (eluent A), 250 mM NaOH (eluent B) and 1 M sodium acetate (eluent C) at a
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23 127 flow rate of 0.25 mL/min following method described by ThermoFisher. The calibration
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25 128 curve was made using a standard of amino acids.

29 129 *Bacterial strain selection*

32 130 This *Pseudomonas aeruginosa* strain M211 was isolated from *Mauritia flexuosa* palm
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34 131 swamps soil samples collected in Madre de Dios, Peru. For the isolation, the soil samples
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36 132 were resuspended in 0.9% NaCl and serial dilutions were made in sterile phosphate buffer
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38 133 saline (PBS) up to 10⁻¹². The soil samples dilutions (100µL) were spread on agar plates with
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40 134 Tryptone Soya Agar (TSA) and kept for incubation at 37°C for 24 h. Colonies were isolated
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42 135 based on their morphological characteristics. Screening of proteases producing bacteria was
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44 136 carried out on nutrient agar plates supplemented either with gelatin, casein or skim milk (1%
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46 137 w/v). Proteolytic activity was visualized as clear zones around the colonies due to substrate
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48 138 hydrolysis, after 24 h of incubation at 37°C. The strain showing maximum hydrolysis zone
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50 139 diameter was selected as a potential producer of proteolytic enzymes and then identified by
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52 140 16S rRNA gene sequencing. This selected strain was stored at -80°C as glycerol stocks and
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54 141 maintained at 4°C on nutrient agar slant tubes for further studies.

142 ***Production of Pseudomonas aeruginosa M211 proteases***

143 Production of *Pseudomonas aeruginosa* M211 proteases was carried out in a batch culture.
144 The inoculum was prepared by transferring loopful of the strain from nutrient agar slants in
145 TSB supplemented with yeast extract 0.2%. Then, proteases production was carried out in a 5
146 L laboratory scale bioreactor (Applikon, The Netherlands), the culture contained (g/L):
147 glycerol, 7.5; glucose, 1.25 ;maltose, 7.5; yeast extract, 7.5; peptone, 7.5; CaCl₂, 0.5; KCl,0.5;
148 NaCl, 2.5; MgSO₄.7H₂O, 0.5 and K₂HPO₄, 0.5 (pH 9)³³ and was inoculated with 10% of
149 inoculum. The fermentation was performed with a working volume of 3L at 40°C and a stirrer
150 speed of 500 ×g, air flow rate of 1 vvm and the dissolved oxygen tension was 40% air
151 saturation. The pH was maintained at 9 by the automatic addition of 1 M NaOH. The
152 dissolved oxygen tension was 40% air saturation. After 24 h, the culture was centrifuged at
153 10000 ×g for 10 min. The cell-free supernatant was used as crude extract and it was
154 lyophilized for further studies.

155 ***Stability of proteases from crude extract of Pseudomonas aeruginosa M211 cultures***

156 The lyophilized powder from crude extract was reconstituted in buffers with pH values
157 ranging from 4 to 10 with or without addition of 1 M NaCl. All buffers used were prepared at
158 50 mM and were made of: sodium acetate (pH 4 and 5), potassium phosphate (pH 6 and 7) or
159 Tris–HCl/Tris-Base (pH 8 to 10). The stability of proteases was studied by incubating the
160 crude extract with the respective buffer at room temperature. Enzymatic activity was
161 measured under standard assay conditions for up to 24 h of incubation. Residual activity was
162 calculated with reference to the activity of the crude extract at the start of incubation.

163 ***Anion exchange chromatography (AEC)***

164 A strong anion-exchange HiScreen™ Capto™ Q column, 7.7 x 100 mm connected to
165 ÄKTA™ pure chromatography system was used (both from GE Healthcare). The buffers used

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3 166 consisted of 50 mM Tris-HCl (buffer A) or 50 mM Tris-HCl and 2 M NaCl (buffer B), both at
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5 167 pH 9. Prior loading, the lyophilized powder from crude extract was reconstituted in buffer A
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7 168 to a final protein concentration of 50 mg/L and filtered through 0.22 µm pore size PES
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9 169 Millex® filter. 100 mL of the feed were loaded onto a column previously equilibrated with
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11 170 buffer A, washed with the same buffer A and eluted with two linear gradients of buffer B: 0-
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13 171 0.2 M NaCl in 78 min and 0.2-0.6 M NaCl in 30 min. Finally, the remaining material was
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15 172 stripped with buffer B. All steps were performed at the flowrate of 2 mL/min. Fractions of 15
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17 173 mL were collected and both absorbance at 280 nm and conductivity signals were monitored
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19 174 throughout the run. Protein quantification and protease activity were determined in each
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21 175 fraction. The fractions presenting protease activity were subjected to SDS-PAGE analysis.
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25 176 *Ammonium sulphate precipitation*

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28 177 The protease active fractions collected in AEC that showed a single band and the same
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30 178 molecular weight in SDS-PAGE were pooled together. Solid ammonium sulphate to 70%
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32 179 saturation was added slowly to the active fractions and stirred for 3 h at room temperature.
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34 180 The precipitate was harvested by centrifugation at 5000 ×g for 30 min, and then dissolved in a
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36 181 volume (1/10) of 50 mM Tris-HCl pH 9 and assayed for protein and protease activity. These
37
38 182 purified preparations were used for the characterization studies.
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42 183 *Determination of molecular weight*

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45 184 Sodium dodecyl sulfate-polyacrylamide gel electrophoresis (SDS-PAGE) was performed
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47 185 according to the method of Laemmli³⁴ using Novex NuPAGE SDS-PAGE Gel System.
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49 186 Instant Blue™ was used to visualize protein bands and molecular mass of the denatured
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51 187 proteases were estimated by using a standard molecular weight marker (PageRuler™ Plus
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53 188 Prestained, Thermo Fisher, UK).
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56 189 *Effect of inhibitors on protease activity*

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3 190 The effect of inhibitors on proteases activity was tested incubating 50 mU of purified
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5 191 enzymes solutions in buffer 50 mM Tris-HCl pH 9 with either 10 mM
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7 192 ethylenediaminetetraacetic acid disodium salt (EDTA), 100 μ M E-64, 10 μ M Pepstatin A or 10
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9 193 mM Pefabloc at room temperature for 60 min. Then proteolytic activity was measured under
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11 194 standard assay conditions. Residual activity was calculated in percentage referred to the
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13 195 activity of the enzymes incubated in the absence of inhibitors.
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16 196 *Determination of optimum pH and temperature protease activity*

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19 197 The optimum pH of purified enzymes was determined at 40°C using 0.65% (w/v) casein in
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21 198 the following 50 mM buffers: sodium potassium phosphate (pH 7), Tris-HCl (pH 8 to 10) and
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23 199 sodium bicarbonate (pH 11 and 12). Furthermore, the optimum temperature was determined
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25 200 by assaying the purified enzymes at temperatures from 40 to 80°C in 10°C increments using
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27 201 0.65% (w/v) casein in 50 mM Tris-HCl pH 9. Protease activity was measured under standard
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29 202 assay procedure described previously.
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33 203 *Effect of metal ions on protease activity*

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36 204 The purified enzymes solutions were incubated with 10 mM of CaCl₂, MgCl₂, MnCl₂ and
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38 205 Zn₂SO₄ at room temperature for 60 min. Relative protease activity was measured at optimum
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40 206 pH and temperature conditions, following the standard assay procedure and expressed as the
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42 207 percentage of activity compared with a control without metal ions. Metal ions that increased
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44 208 enzymatic activity at 10 mM were also tested at concentration ranging from 1 mM to 40 mM.
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48 209 *Wheat DDGS protein extraction*

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51 210 Extraction of the protein from DDGS was carried out with 100 mM NaOH and 45% (v/w)
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53 211 ethanol with 10% (w/v) solid loading (dry matter) at 30°C and 250 \times g for 2 h. The mixture
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3 212 was recovered by centrifugation (10000 ×g at 4°C for 45 min), and the supernatant containing
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5 213 DDGS protein was kept at 4°C until its utilization.
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8 214 ***Full acid hydrolysis of wheat DDGS protein***

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11 215 For this reaction, 0.5 mL of wheat DDGS protein (9.25 mg) was transferred to an analysis
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13 216 tube and 3.7 mL of 6 M HCl was added. The reaction mixture was heated at 110°C for 24 h
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15 217 ²⁹. Then the mixture was centrifuged at 12000 ×g for 10 min and dilutions of the supernatant
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17 218 were used for ion chromatography analysis.
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20 219 ***Enzymatic hydrolysis of wheat DDGS protein***

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23 220 Wheat DDGS protein was hydrolyzed with *Pseudomonas aeruginosa* M211 purified enzymes
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25 221 (EI, EII and EIII), *Pseudomonas aeruginosa* M211 crude extract and a commercial enzyme
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27 222 (Protease Type XIV, Sigma-Aldrich), under the conditions showed in Table 1, based on their
28
29 223 optimum pH and temperature activities. Previously, wheat DDGS protein was dissolved in the
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31 224 respective buffer and preincubated for 5 min. The reaction was initiated by the addition of the
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33 225 enzyme to give a final enzyme: substrate ratio of 1:100 (w/w). The reaction was carried out in
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35 226 a final volume of 1 mL and in duplicate. After 24 h of incubation, the reaction was stopped by
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37 227 heating it up at 100°C for 10 min, then it was centrifuged at 12000 ×g for 10 min and the
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39 228 supernatants were used for amino acids quantification by ion chromatography.
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43 229 **RESULTS AND DISCUSSION**

44 230 ***Bacterial strain selection***

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49 231 A total of 16 different strains were isolated from swamps soil samples of *Mauritia flexuosa*, a
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51 232 typical palm called “aguaje” that grows in the Peruvian Amazon region of Madre de Dios. Its
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53 233 extracellular proteolytic activity was tested using nutrient agar plates either with 1% casein,
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55 234 skim milk or gelatin. Three strains were identified as protease producers due to been able to
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3 235 hydrolyze at least one of the three used substrates with a zone of hydrolysis higher than 10
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5 236 mm. For this study, the strain with the highest zone of hydrolysis and with the capability to
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7 237 hydrolyze the three used substrates was selected. The diameter of the zone of hydrolysis
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9 238 around the colonies of this strain was 22.2, 22.3 and 23 mm with casein, skim milk and
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11 239 gelatin; respectively, concluding that the produced proteases have broad substrate specificity.
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13 240 The 16S rRNA sequence of this isolate (GenBank accession number MH130225) was
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15 241 compared using BLAST program, and was confirmed as *Pseudomonas aeruginosa* as it
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17 242 revealed 100% homology with over 100 *Pseudomonas aeruginosa* strains (GenBank
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19 243 accession numbers CP026680, LT969520, CP025229, CP025055, among others). Figure 1
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21 244 shows the phylogenetic relationship between the *Pseudomonas aeruginosa* strain isolated here
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23 245 and other *Pseudomonas* species. Because our strain is 100% identical over the whole of the
24
25 246 16S sequence with known strains of *Pseudomonas aeruginosa* we are naming this strain as
26
27 247 *Pseudomonas aeruginosa* M211. The M211 stands for the code and the region in the Peruvian
28
29 248 Amazon where it was isolated (Madre de Dios).

30 31 32 33 249 ***Purification of Pseudomonas aeruginosa M211 proteases***

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36 250 Isolation, purification and characterization of proteases from different *Pseudomonas* strains
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38 251 have been previously reported. Besides, some previous works have demonstrated that
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40 252 *Pseudomonas* species have the capacity to produce more than one type of extracellular
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42 253 proteases with different properties and catalytic activities^{18,35}. For that reason, there is a high
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44 254 probability that the *Pseudomonas* strain described in this study could produce more than one
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46 255 protease which would explain its broad substrate specificity. However, there is scant literature
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48 256 available on *Pseudomonas* multiple proteases purification and characterization. Only Rahman
49
50 257 *et al.*¹⁸ have described purification of three proteases from *Pseudomonas aeruginosa* strain K.
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52 258 Because studies of purification of multiple proteases by a *Pseudomonas* strain are unusual, we
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54 259 attempted to purify and characterized the enzymes.

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3 260 For proteases purification, AEC is one of the most common methods and it implies utilization
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5 261 of buffers at high pH values and high ionic strength (NaCl linear gradients from 0 up to 1 M)
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7 262 ^{6, 18, 19, 36}. Therefore, prior to proteases purification, it was important to determine their
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9 263 stability under different pH and ionic strength conditions in order to minimize losses of
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11 264 enzymatic activity or avoid protein aggregation during AEC process.

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14 265 The stability study at pH between 4 and 10 using the crude extract (data not shown)
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16 266 demonstrated that *Pseudomonas aeruginosa* M211 proteases possess elevated stability. It was
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18 267 observed that between pH 5 and 8 these proteases kept almost 100% of their activity up to 24
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20 268 h of incubation, while at more extreme pH values (4, 9 and 10) the crude extract maintained
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22 269 more than 70% of its proteolytic activity. On the other hand, in presence of 1 M NaCl (high
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24 270 ionic strength) and pH values ranging from 4 to 10 (data not shown), it was noticed that the
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26 271 loss of activity was more predominant, especially for more extreme pH values (4, 9 and 10)
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28 272 where initial proteolytic activity decreased by more than 40% after 3 h of incubation,
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30 273 concluding that stability of proteases of crude extract from *Pseudomonas aeruginosa* M211
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32 274 was mainly affected by high ionic strength. Additionally, absence of precipitation (due to
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34 275 protein aggregation) was observed at the end of the stability experiments. Based on these
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36 276 results, AEC was used as a first step for *Pseudomonas aeruginosa* M211 extracellular
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38 277 proteases purification.
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43 278 In the anion exchange chromatogram (Figure 2), five peaks with proteolytic activity were
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45 279 eluted: three major (P1, P2 and P3) and two minor peaks (P4 and P5). The peaks P1 (fractions
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47 280 11-13), P2 (fraction 14), P3 (fraction 15) and P4 (fractions 17, 18) were eluted during the first
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49 281 gradient (0 - 0.2 M NaCl), while peak P5 (fractions 22, 23) was eluted during the second
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51 282 gradient (0.2 - 0.6 M NaCl). No proteolytic activity was detected in neither flow-through
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53 283 (fractions 1-10) nor strip (fractions 24-26). The most fractions that contained *Pseudomonas*
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55 284 *aeruginosa* M211 proteases were eluted at pH 9 and low ionic strength (up to 0.2 M NaCl).
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3 285 These conditions are expected to offer minimal losses of activity according to results from
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5 286 stability studies.
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8 287 Figure 3 shows the SDS-PAGE analysis of the collected fractions and the crude extract. It was
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10 288 observed that peaks P1, P2 and P3 exhibited a single band with approximately the same
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12 289 molecular weight (35 kDa), suggesting that these three fractions would correspond to a unique
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14 290 enzyme (EI). Elution of several peaks in AEC with the same molecular weight in SDS-PAGE
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16 291 is probably due to the presence of enzyme isoforms. This type of chromatography has been
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18 292 reported as a method that enables to separate proteases isoforms³⁷⁻³⁹. Additionally, peaks P4
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20 293 and P5 were identified as other two different enzymes named as EII and EIII and with
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22 294 molecular weight of 40 kDa and 55 kDa, respectively. In conclusion, three different
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24 295 extracellular proteases with different molecular masses have been identified in this work,
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26 296 which is in good agreement with previous works on *Pseudomonas* species proteases
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28 297 purification^{18, 19, 35, 36, 40-49}.

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32 298 Finally, EI (fractions from 11 to 15), EII (fractions 17 and 18) and EIII (fractions 22 and 23)
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34 299 were recovered by precipitation with ammonium sulphate at 70% saturation. Subsequent to
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36 300 AEC, it was observed that the three enzymes from *Pseudomonas aeruginosa* M211 crude
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38 301 extract were separated with a total enzyme recovery of around 70%. After ammonium
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40 302 sulphate precipitation the total purification factor was 2.8; whereas EI exhibited the highest
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42 303 specific activity, recovery and purification factor; 210.2 U per mg of protein, 80.1% and 5.7,
43
44 304 respectively. Purification steps of *Pseudomonas aeruginosa* M211 proteases are summarized
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46 305 in Table 2. Proteases from other strains of *Pseudomonas aeruginosa* have been purified by
47
48 306 AEC as a single purification step or by combinations of ammonium sulphate precipitation and
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50 307 chromatographic procedures. Gaur *et al.* obtained 38% recovery and 11.9-fold purification³⁶
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52 308 of *Pseudomonas aeruginosa* PseA protease by AEC. By employing ammonium sulphate
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3 309 precipitation and AEC, 34.7% recovery and 5.7-fold purification was also reported for
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5 310 *Pseudomonas aeruginosa* proteases⁴⁰.

8 311 ***Effect of inhibitors on proteases activity***

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11 312 Proteases inhibition test permits to obtain information about the enzyme classification based
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13 313 on its active site and its cofactor requirements⁵⁰. In this work, 4 different types of proteases
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15 314 inhibitors were utilized: EDTA, a metalloproteases inhibitor; E-64, a cysteine proteases
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17 315 inhibitor; Pepstatin A, an aspartyl proteases inhibitor and Pefabloc, a serine proteases
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19 316 inhibitor.

21
22 317 Proteases inhibition experiments (Table 3) showed that EI and EIII were completely inhibited
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24 318 by EDTA, which acts chelating metal ions at the active site of the enzymes which probably
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26 319 plays a role as enzyme cofactors⁵¹. Besides, EI and EIII lost about 80% and 40% of their
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28 320 activities, respectively, in presence of Pefabloc. On the other hand, EII was completely
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30 321 inhibited only by Pefabloc. Pefabloc reacts with serine residue present at the active site of
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32 322 proteases forming a stable acylated enzyme resulting in a loss of proteolytic activity. These
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34 323 results suggested that EI and EIII belong to serine-metalloproteases family, while EII belongs
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36 324 to serine proteases family. It was reported previously that the majority of proteases from
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38 325 *Pseudomonas* species isolated from different environments have been classified either as
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40 326 metalloproteases^{6, 18, 19, 36, 41, 43, 45-48} or serine proteases^{42, 49, 52}. However, to the best of our
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42 327 knowledge, it is the first time that extracellular serine-metalloproteases from *Pseudomonas*
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44 328 *aeruginosa* have been reported.

49 329 ***Determination of optimum pH and temperature protease activity***

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52 330 *Pseudomonas aeruginosa* M211 purified proteases were found to be active in a range of pH
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54 331 between 7 and 12 (Figure 4 A). The optimum pH found for EI and EII was 8, although 95%
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56 332 and 80% of their activity; respectively was kept at pH 9. Optimum pH for EIII was 11 and

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3 333 interestingly 98% of its activity was maintained at pH 12 related to its optimum pH.
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5 334 Furthermore, these proteases showed activity at temperatures ranging from 40 to 80°C and
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7 335 their optimum activity for the 3 proteases was exhibited at 60°C. Also, it was observed that EI
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9 336 and EII retained almost 70% of their activity at 70°C; in contrast EIII presented a sharp
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11 337 decrease in its activity at this temperature (Figure 4 B). Based on these results, these
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13 338 *Pseudomonas aeruginosa* M211 proteases could be classified as alkaline and thermophilic
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15 339 proteases^{11, 53}. Although some *Pseudomonas* species proteases have been reported to have
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17 340 optimum pH and temperature 8 and 60°C, respectively^{6, 36, 42, 46}; optimum activity values
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19 341 ranging from pH 7 to 10 and temperature from 37°C to 70°C have also been reported for
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21 342 *Pseudomonas* species proteases^{18,43,45, 49}. Thus, the above findings were consistent with data
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23 343 published for other researchers. However, optimum pH of EIII was considerable higher than
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25 344 those reported for proteases from other *Pseudomonas* species previously studied.
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29 345 Alkali-thermophilic enzymes constitute the group of enzymes with the broadest commercial
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31 346 application in bio-industry^{11, 20, 54}. This type of enzymes could be applied in biorefinery
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33 347 bioconversion processes where conditions such as elevated pH and temperatures values are
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35 348 required for feedstock pretreatment. In addition, high temperatures in biocatalytic reactions
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37 349 allow to increase possibilities for easy mixing, better substrate solubility, high mass transfer
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39 350 rate, lower viscosity, enhanced tolerance to organic solvents and reduced risk of microbial
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41 351 contamination^{53, 55}.
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352 ***Effect of metal ions on protease activity***

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48 353 The effect of various metal ions on proteases activity was tested at 10 mM concentration and
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50 354 the results are presented in Table 4. EI activity was strongly stimulated in presence of Mn²⁺
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52 355 (6.9-fold) and a slight activation effect was observed in presence of Mg²⁺. Also, EII activity
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54 356 was significantly increased by Mn²⁺ (3.7-fold). These results indicate that Mn²⁺ and Mg²⁺ play
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3 357 an important role in maintaining the active conformation of EI and EII⁵⁶. In contrast, both
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5 358 enzymes were completely inhibited by Zn²⁺. As the EI and EII characterized in this study, it
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7 359 was found in previous studies that the activity of proteases produced by *Pseudomonas* species
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9 360 have been also stimulated in presence of Mn²⁺^{45, 57}, or completely inhibited by Zn²⁺⁶.
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11 361 Nevertheless, effect of Mn²⁺ on EI and EII found in this study was significantly higher
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13 362 compared to the data reported in earlier references. EIII activity was enhanced in presence of
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15 363 Zn²⁺, Ca²⁺ and Mg²⁺ (1.1, 1.5 and 1.7-fold, respectively). These findings are in contrast
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17 364 respect to previous works where these ions do not play a stimulating role on *Pseudomonas*
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19 365 species proteases activity^{19, 35, 42}.

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23 366 Metal ions that stimulated EI, EII and EIII proteolytic activity at 10 mM were assessed at 1, 5,
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25 367 20 and 40 mM in order to evaluate the effect of different metal ions concentration in enzymes
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27 368 activity. In general, 10 mM was found the optimum ion concentration to improve protease
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29 369 activity (Figure 5) except for Mg²⁺ in EI activity, which optimum concentration to increase
30
31 370 this enzyme activity was 5 mM (Figure 5 A). Similar results were reported by Rahman *et al.*
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33 371¹⁸ who found that 10 mM concentration of metal ions such as Mn²⁺, Mg²⁺, Ca²⁺ and Zn²⁺
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35 372 produced a higher increase on activity of proteases from *Pseudomonas aeruginosa* strain K.
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37 373 Furthermore, it was observed that EI proteolytic activity was increased by all tested Mn²⁺ and
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39 374 Mg²⁺ concentrations (Figure 5 A). Nevertheless, a slight reduction of EII proteolytic activity
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41 375 was noticed in presence of 5 mM Mn²⁺ (Figure 5 B). Likewise, EIII proteolytic activity
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43 376 presented a reduction by 5 mM Mg²⁺, Ca²⁺ and Zn²⁺, and almost a complete loss of activity
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45 377 was observed in presence of 20 mM Zn²⁺ (Figure 5 C). These findings demonstrate that metal
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47 378 ions and their concentration play a relevant role on enzymes conformation and proteolytic
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49 379 activity.
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54 380 The main properties of the three enzymes from *Pseudomonas aeruginosa* M211 are
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56 381 summarized in Table 5. Here, a comparison with previously reported proteases from the

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3 382 different species of *Pseudomonas* is also shown. Interestingly, most studies have reported that
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5 383 *Pseudomonas* genus produces only one extracellular protease; however, in this work we have
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7 384 demonstrated that *Pseudomonas aeruginosa* M211 is able to produce up to 3 extreme
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9 385 proteases simultaneously and all of them with different properties. Another relevant find was
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11 386 optimum pH of EIII (pH 11), maintaining almost 100% of its activity at pH 12, demonstrating
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13 387 that it is extremely alkaline compared to others *Pseudomonas* proteases. In addition,
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15 388 *Pseudomonas* proteases have been mainly classified as metalloproteases, while enzymes EI
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17 389 and EIII of this research were classified as serine-metalloproteases and EII as a serine
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19 390 protease. It is remarkable because alkaline serine proteases represent the most important
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21 391 group of commercial enzymes being applied in different industries, and most of them are
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23 392 produced by *Bacillus* genus⁵⁸⁻⁵⁹.

27 393 ***Enzymatic hydrolysis of wheat DDGS protein***

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30 394 Wheat DDGS protein is mainly composed by glutamine (35%) and glycine (20%). As a result
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32 395 of its full hydrolysis using high acid concentrations (6 M HCl), glutamine is degraded
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34 396 therefore could not be detected. Glycine content obtained from full acid hydrolysis was 827.6
35
36 397 μM and it was used as a reference for the calculation of glycine released by enzymatic
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38 398 hydrolysis using the proteases EI, EII, EIII, crude extract and a commercially available
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40 399 Protease Type XIV (Pronase®) at the conditions described in table 1. The concentrations of
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42 400 glycine obtained using the *Pseudomonas aeruginosa* M211 proteases purified in this study EI,
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44 401 EII and EIII were 28.2, 223.2 and 521.7 μM , respectively. Additionally, with the crude extract
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46 402 the glycine concentration obtained was 152 μM , while using the Protease Type XIV it was
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48 403 241.2 μM .

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52 404 These findings showed that EIII, a high-alkaline protease, presented the highest catalytic
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54 405 activity towards wheat DDGS protein based on glycine releasing. This protease released 63%

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3 406 of the total glycine content in wheat DDGS protein. Additionally, enzymatic hydrolysis with
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5 407 EII allowed to obtain 27% of the total glycine content similar to the percentage obtained using
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7 408 the commercial enzyme Protease Type XIV (29%). Moreover, it was observed that 93.4%
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9 409 (773.1 μM) of the total glycine was released by enzymatic hydrolysis using EI, EII, and EIII
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11 410 separately. Nevertheless, using the crude extract, which contains the three identified proteases
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13 411 only 18.4% (152 μM) of monomeric glycine, was obtained. This could be because in the
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15 412 crude extract EII and EIII present a significantly lower specific activity than EI, which has
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17 413 this protease in a higher concentration.
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21 414 Of the two principal amino acids in wheat DDGS protein, glutamine results in the formation
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23 415 of glutamic acid and both are mainly produced by microbial fermentation. The enzymatic
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25 416 hydrolysis of waste DDGS could be an alternative source of glutamate. Glycine is currently
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27 417 produced by chemical synthesis and protease hydrolysis of wheat DDGS could represent a
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29 418 potential source material for obtaining glycine. Glycine plays a relevant role in several
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31 419 industries including pharmaceutical and cosmetic; and can be used as an intermediary in the
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33 420 synthesis of other chemical products and to produce bio-based chemicals. This amino acid can
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35 421 be transformed to oxalic acid used as bleaching agent in the textile and pulp industries and in
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37 422 wastewater treatment⁶⁰⁻⁶².
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43
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53 428 **NOMENCLATURE**

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56 429 AEC Anion exchange chromatography
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3	430	DDGS	Distillers Dried Grains with Solubles
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6	431	E-64	Trans-epoxysuccinyl-L-leucylamido (4-guanidino) butane
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8			
9	432	EDTA	Ethylendiaminetetraacetic acid disodium salt
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11			
12	433	EI	Enzyme I
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15	434	EII	Enzyme II
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17			
18	435	EIII	Enzyme III
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20			
21	436	IC	Ion Chromatography
22			
23			
24	437	NAD	No activity detected
25			
26			
27	438	SDS-PAGE	Sodium dodecyl sulfate–polyacrylamide gel electrophoresis
28			
29			
30	439	TFA	Trifluoroacetic acid
31			

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52 642 **Figure 5.** Effect of different metal ions concentrations on *Pseudomonas aeruginosa* M211
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56 644 activity and **C:** Effect of Mg^{2+} , Ca^{2+} and Zn^{2+} on EIII activity. Relative activity was expressed

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3 645 as the percentage of activity compared with a control without metal ions. Error bar represents
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5 646 the mean of duplicate \pm SD.
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Table 1. Experimental conditions for wheat DDGS protein hydrolysis with different proteases.

Enzyme	Specific activity ¹ (U/mg)	Hydrolysis condition		Added enzyme (mg)	Added DDGS protein (mg)
		pH	Temperature (°C)		
EI	210.2	8.0	60	0.04	4
EII	11.2	8.0	60	0.02	2
EIII	6.5	11.0	60	0.09	9
Crude extract	36.7	9.0	40	0.03	3
Pronase®	4.8	7.5	37	0.03	3

¹U=Anson Unit

Table 2. Purification of *Pseudomonas aeruginosa* M211 proteases.

Purification step	Total activity (U)	Total protein (mg)	Specific activity (U/mg)	Recovery (%)	Purification Factor
Crude extract	170.1	4.6	36.7	100.0	1.0
Capto Q chromatography					
P1 ^{EI} , P2 ^{EI} , P3 ^{EI}	107.6	1.3	80.4	63.2	2.2
P4 ^{EII}	1.3	0.3	4.3	0.8	0.1
P5 ^{EIII}	9.4	1.5	6.4	5.5	0.2
Total	118.3	3.1	38.2	69.5	1.0
(NH ₄) ₂ SO ₄ precipitation					
P1 ^{EI} , P2 ^{EI} , P3 ^{EI}	136.2	0.6	210.2	80.1	5.7
P4 ^{EII}	1.6	0.1	11.2	0.9	0.3
P5 ^{EIII}	4.2	0.7	6.5	2.5	0.2
Total	142.0	1.4	101.4	83.5	2.8

^{EI} Enzyme I: P1 = Peak 1 (fractions 11-13), P2= Peak 2 (fraction 14) and P3= Peak 3 (fraction 15).

^{EII} Enzyme II: P4 = Peak 4 (fractions 17, 18).

^{EIII} Enzyme III: P5 = Peak 5 (fractions 22, 23).

Table 3. Effect of inhibitors on *Pseudomonas aeruginosa* M211 proteases activity.

Inhibitor	Concentration	Residual activity ¹ (%)		
		EI	EII	EIII
Control	-	100.0	100.0	100.0
EDTA 2Na	10 mM	NAD	89.0 ± 10.9	NAD
E-64	100 µM	89.9 ± 0.9	93.4 ± 6.6	98.4 ± 1.6
Pepstatin A	10 µM	100.0 ± 0.0	85.0 ± 9.5	97.3 ± 2.7
Pefabloc	10 mM	18.8 ± 3.9	NAD	57.9 ± 0.9

¹ Residual activity was calculated in percentage referred to the activity of the enzymes incubated in the absence of inhibitors. EDTA 2Na= ethylenediaminetetraacetic acid disodium salt, E-64=*trans*-epoxysuccinyl-L-leucylamido (4-guanidino) butane, NAD = no activity detected. Values of residual activity were expressed as mean of duplicate ± SD.

Table 4. Effect of metal ions on *Pseudomonas aeruginosa* M211 proteases activity.

Ion (10mM)	Relative activity ¹ (%)		
	Enzyme I	Enzyme II	Enzyme III
Control	100.0	100.0	100.0
Ca²⁺	50.3 ± 5.3	49.7 ± 0.4	147.2 ± 0.1
Mg²⁺	128.4 ± 12.4	93.1 ± 1.7	173.4 ± 1.7
Mn²⁺	686.9 ± 43.4	368.0 ± 26.6	58.4 ± 3.9
Zn²⁺	NAD	NAD	114.8 ± 1.5

¹ Relative activity was expressed as the percentage of activity compared with a control without metal ions. Activity was measured at optimum pH and temperature conditions: EI and EII: pH 8, EIII: pH 11; and EI, EII and EIII: 60°C. NAD = no activity detected. Values of relative activity were expressed as mean of duplicate ± SD.

Table 5. Biochemical characteristics of extracellular proteases from different species of *Pseudomonas* genus.

Bacteria	Molecular weight (kDa)	Optimum pH	Optimum Temperature (°C)	Classification	Ref.
<i>Pseudomonas aeruginosa</i> MN1	32	8	60	Metalloprotease	6
<i>Pseudomonas sp.</i> CL 1457	35	8	60	Serine protease	42
<i>Pseudomonas sp.</i>	25	10	40	Serine protease	49
<i>Pseudomonas aeruginosa</i>	18	9	60	Metalloprotease	46
<i>Pseudomonas aeruginosa</i> PseA	35	8	60	Metalloprotease	19
<i>Pseudomonas aeruginosa</i> K	51	10	70	Metalloprotease	18
<i>Pseudomonas aeruginosa</i> ME-4	33	8	50	Metalloprotease	41
<i>Pseudomonas aeruginosa</i> MTCC 7926	35	9	55	Metalloprotease	47
<i>Pseudomonas aeruginosa</i> PseA	56	8	60	Metalloprotease	36
<i>Pseudomonas aeruginosa</i>	60	9	50	-	40
<i>Pseudomonas fluorescens</i> 07A	50	7.5	37	Metalloprotease	45
<i>Pseudomonas putida</i> A2	38	7	40	Serine protease	52
<i>Pseudomonas fluorescens</i> TBS09	50	7	60	Metalloprotease	48
<i>Pseudomonas aeruginosa</i> M211 (EI)	35	8	60	Serine-metalloprotease	a
<i>Pseudomonas aeruginosa</i> M211 (EII)	40	8	60	Serine protease	a
<i>Pseudomonas aeruginosa</i> M211 (EIII)	55	11	60	Serine-metalloprotease	a

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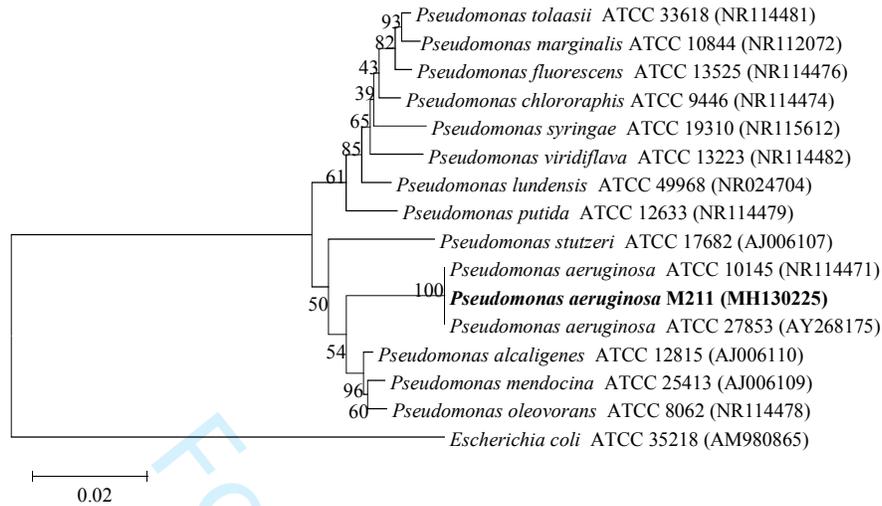


Figure 1. Phylogenetic relationship between the 16S rRNA sequences of *Pseudomonas aeruginosa* M211 and other *Pseudomonas* strains. *Escherichia coli* was used as outgroup taxon strain. The numbers in brackets are the GenBank accession numbers. The tree was constructed from a matrix of pairwise genetic distances by the maximum parsimony algorithm and the neighbor-joining method using MEGA software. The scale bar shows 0.02 substitutions per base position. Numbers refer to bootstrap values for each node out of a total of 100 replicate resampling.

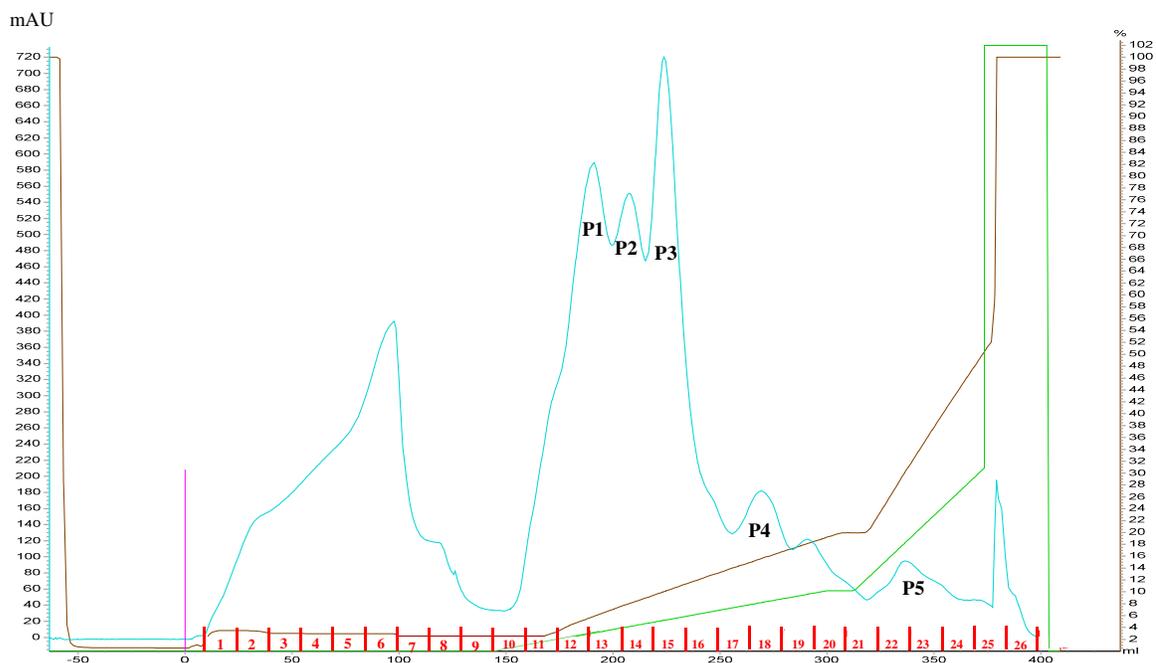


Figure 2. Anion exchange purification of *Pseudomonas aeruginosa* M211 proteases using HiScreen™ Cacto™ Q and ÄKTA™ pure. Mobile phase: 50 mM Tris-HCl pH 9 (buffer A), 50 mM Tris-HCl pH 9 with 2 M NaCl (buffer B). Gradient from 0 to 0.2 M NaCl in 78 min and 0.2 to 0.6 in 30 min. Flow rate 2 mL/min. Pink vertical line: start of loading, brown line: conductivity signal in mS/cm, green line: buffer B in %, blue line: absorbance at 280 nm. Proteolytic activity: P1 (Peak 1, fractions 11-13); P2 (Peak 2, fraction 14); P3 (Peak 3, fraction 15); P4 (Peak 4, fractions 17 and 18) and P5 (Peak 5, fractions 22 and 23).

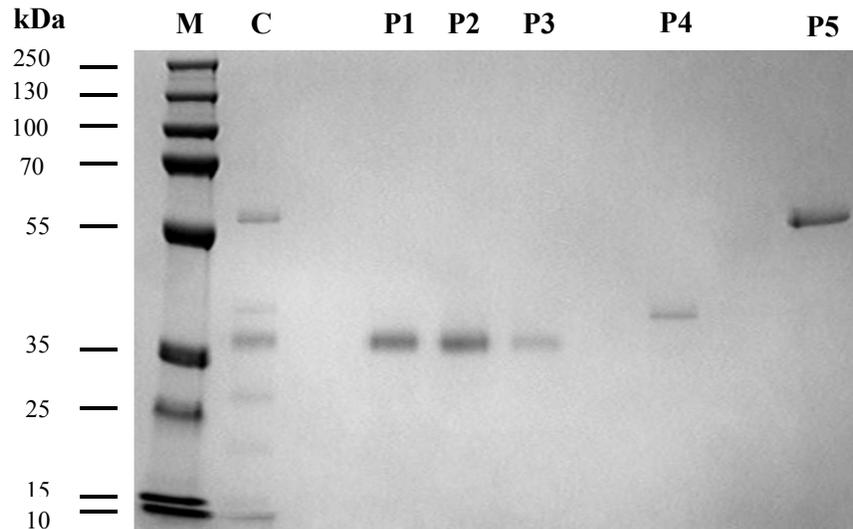


Figure 3. SDS-PAGE of *Pseudomonas aeruginosa* M211 purified proteases. Lanes; M: molecular marker; CE: crude extract; P1: Peak 1 (fractions 11-13); P2: Peak 2 (fraction 14); P3: Peak 3 (fraction 15); P4: Peak 4 (fractions 17, 18) and P5: Peak 5 (fractions 22, 23). P1, P2 and P3: Enzyme I (EI), P4: Enzyme II (EII) and P5: Enzyme III (EIII).

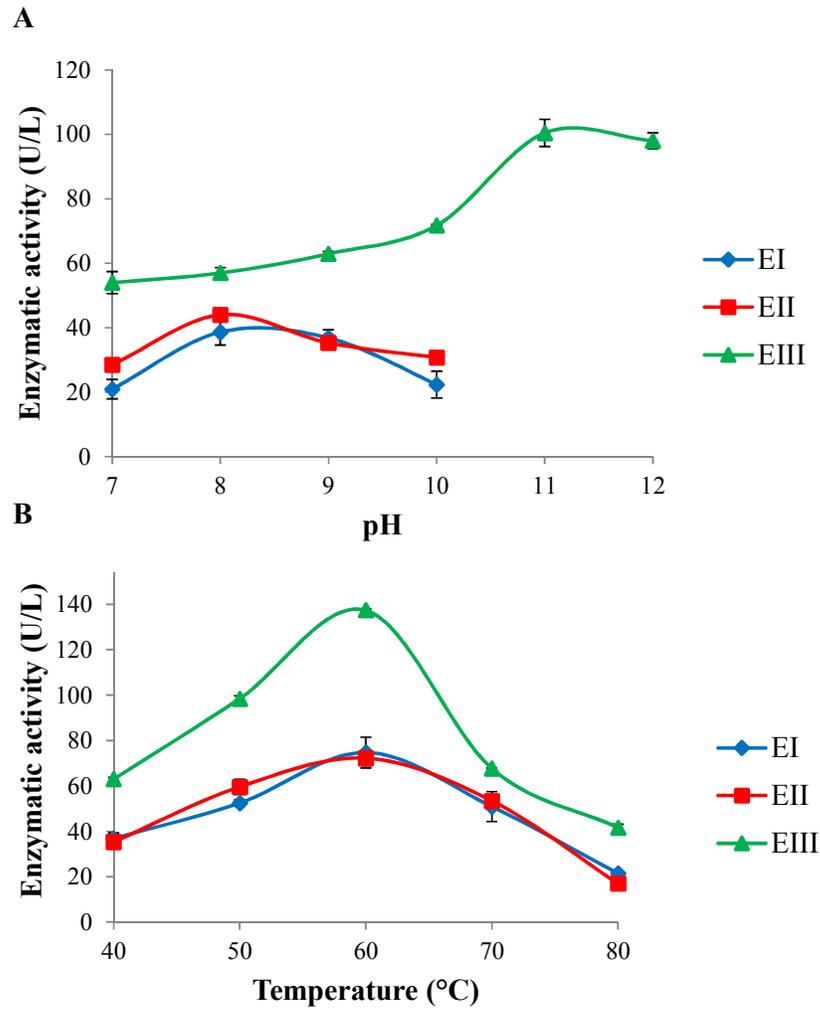


Figure 4. Effect of **A:** pH and **B:** temperature on *Pseudomonas aeruginosa* M211 purified proteases activity. Error bar represents the mean of duplicate \pm SD.

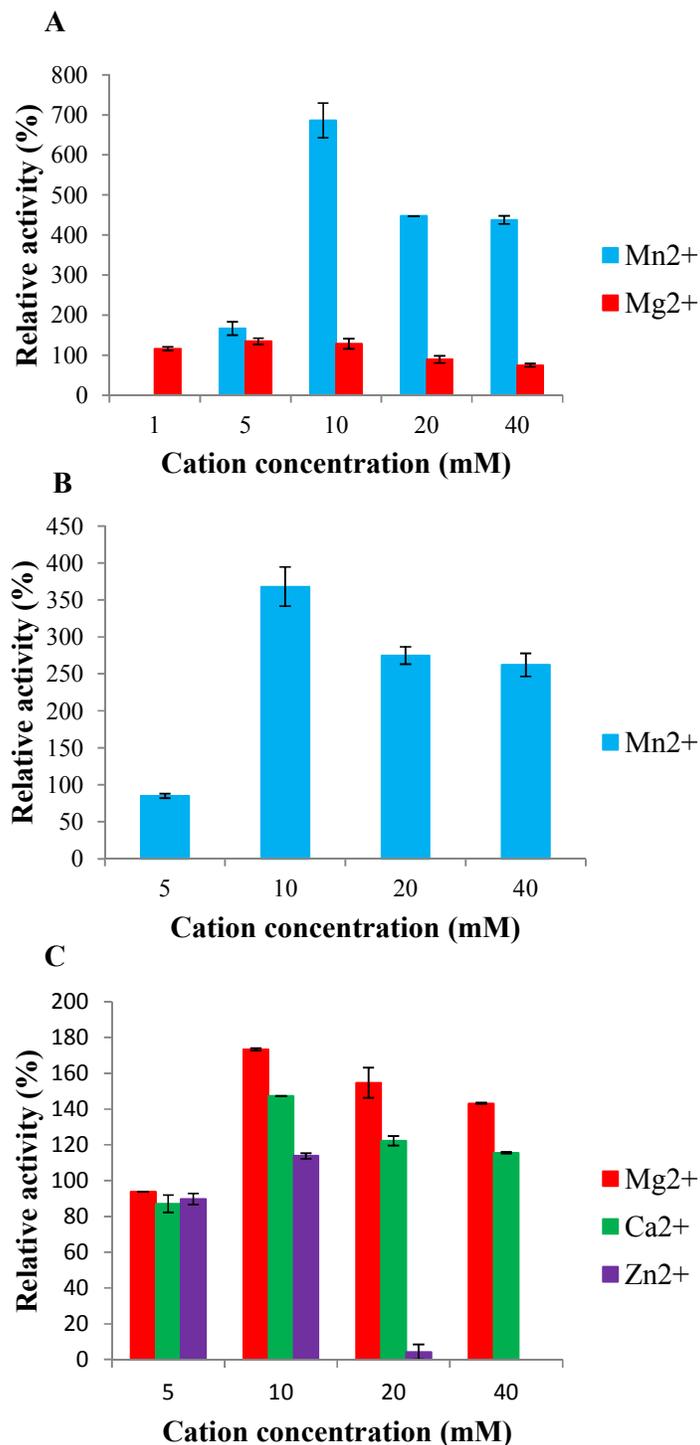


Figure 5. Effect of different metal ions concentrations on *Pseudomonas aeruginosa* M211 proteases activity. **A:** Effect of Mn²⁺ and Mg²⁺ on EI activity; **B:** Effect of Mn²⁺ on EII activity and **C:** Effect of Mg²⁺, Ca²⁺ and Zn²⁺ on EIII activity. Relative activity was expressed as the percentage of activity compared with a control without metal ions. Error bar represents the mean of duplicate \pm SD.