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## PRESSURE INACTIVATION OF ENZYME\*

Some Kinetic Aspects of Pressure Inactivation of Trypsin

BY KINJIRO MIYAGAWA AND KEIZO SUZUKI

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The inactivation process of trypsin by high pressure of 5000-10000kg/cm<sup>2</sup> has been examined kinetically at temperature of 15-45°C.

The results are as follows; the inactivation of trypsin increases with pressure increase, but above the critical pressure (about 8000kg/cm<sup>2</sup>) no more inactivation occurs. The process of inactivation is of the first order kinetics, and thermodynamic quantities of inactivation process are similar to the protein denaturation of ovalbumin and hemoglobin by pressure except the sign of enthalpy of activation, i. e.  $\Delta F^\ddagger > 0$ ,  $\Delta H^\ddagger > 0$ ,  $\Delta S^\ddagger < 0$ ,  $\Delta V^\ddagger < 0$ .

### Introduction

In our previous papers<sup>1-3)</sup>, the kinetics of the denaturation of albumin and hemoglobin under high pressure was studied mainly by examining solubility of the proteins is of the first order with respect to protein concentration and the values of  $\Delta S^\ddagger$  and  $\Delta V^\ddagger$  are negative.

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- 1) K. Suzuki, *Memoires Res. Inst. Sci. and Eng., Rumeikan Univ.*, **2**, 19 (1957); *ibid.*, **3**, 1 (1958)
- 2) K. Suzuki, *This Journal*, **28**, 24 (1958); *ibid.*, **29**, 91 (1959)
- 3) K. Suzuki, and K. Kitamura, *This Journal*, **29**, 81 (1959); *ibid.*, **29**, 86 (1959)

As for enzymes, early investigators, Basset and Macheboeuf<sup>4)</sup> investigated the pressure inactivation of yeast invertase, fungal and tree laccase, and Mathews, Dow and Anderson<sup>5)</sup> of pepsin and rennin, and Curl and Jansen<sup>6)</sup> of trypsin, chymotrypsin, pepsin and chymotrypsinogen. Kinetic treatment, however, has not been performed, and the mechanism of pressure inactivation still remains unclarified.

Though it has been already reported that trypsin is not perfectly inactivated under pressure range 6000–9000 bars, it seems to be interesting to investigate whether we can treat this reaction kinetically and to see whether its kinetic behavior is of the same nature as those observed for the pressure denaturation of protein.

This paper is concerned with confirming the results of Curl and Jansen<sup>6)</sup> and trying the kinetic treatment of the inactivation of trypsin under high pressure.

### Experimentals

**Material and procedures** A weighed sample of commercial crystalline trypsin (Washington Co., U. S. A.) was dissolved in  $\frac{1}{15}$  M phosphate buffer of pH 6.5 and 7.6 of distilled water, in the latter case pH being adjusted with 0.1 N NaOH or 0.1 N HCl. The concentration of enzyme was determined by micro Kjeldahl method.

The high pressure apparatus was the same as previously described<sup>1)</sup>. A sample solution was enclosed in a polyvinylchloride sack and set in the high pressure chamber, which filled up with water, and hydrostatically compressed up to 10000 kg/cm<sup>2</sup>. Water from the thermostat was circulated through the water jacket

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4) J. Basset, and M. Macheboeuf, *Compt. rend.*, **196**, 1431 (1932)

5) J. E. Mathews, R. B. Dow and A. K. Anderson, *J. Biol. Chem.*, **135**, 697 (1940)

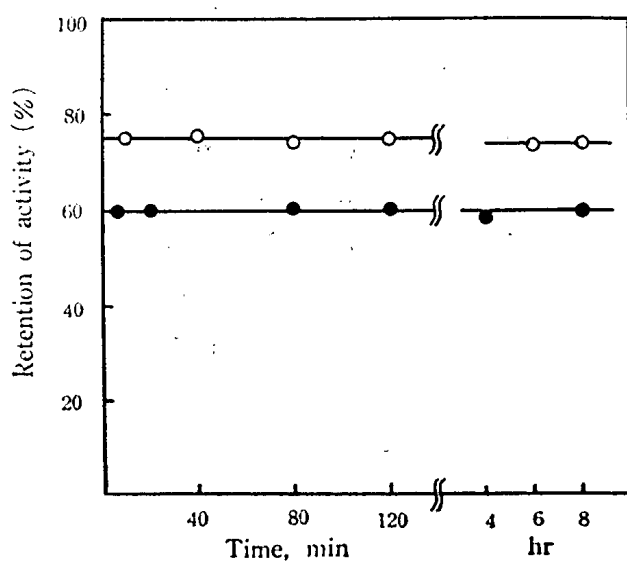
6) I. Curl, and E. Jansen, *J. Biol. Chem.*, **184**, 45 (1950); *ibid.*, **185**, 713 (1950)

surrounding the high pressure chamber to maintain desired temperature.

**Method of activity measurement** Trypsin activity was measured by determining its casein digestability; 1 ml of enzyme solution (0.009mg N/ml) with 5 ml of 1% casein solution (pH 7.6) was incubated for 10 minutes at 30°C and the enzyme reaction was stopped by adding 0.44 M trichloroacetic acid and the precipitate was filtered off. Two ml. of the filtrate was incubated with Folin reagent at 30°C, and after 30 minutes, the optical density was measured at 750 m $\mu$  by using Hitachi spectrophotometer Model EPU 2A. Under these conditions the optical density was found to be proportional to the enzyme concentration, and so the value of the optical density might be directly taken as the measure of enzyme activity.

## Results

**Irreversibility of inactivation** In order to ascertain whether the inactivation by pressure is reversible or not, the following experiment was carried out. The enzyme solution at pH 6.5 and 7.6 was compressed to 7000kg/cm<sup>2</sup> for 5 minutes at 25°C and the pressure was released. The samples were kept at 20°C and



the enzyme activity was measured at some time intervals. As seen in Fig. 1 the inactivation of trypsin is irreversible.

Fig.1 Irreversibility of inactivation

Pressure: 7000 kg/cm<sup>2</sup>

Temperature: 25°C

Duration of time: 5 minutes

pH: 6.5 (-○-), 7.6(-●-)

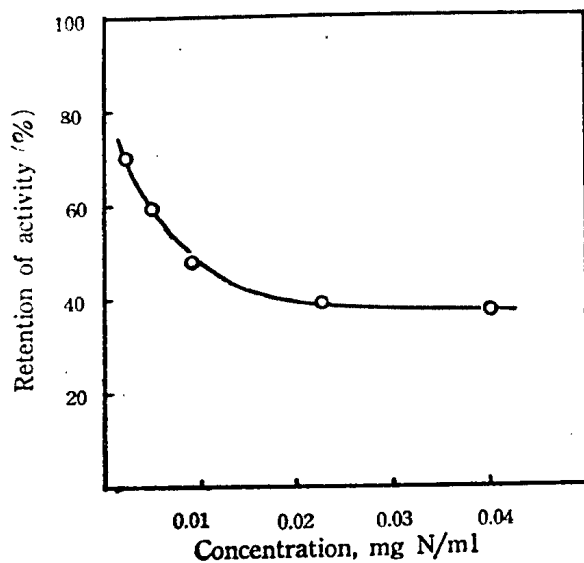


Fig. 2 Effect of concentration

Magnitude of pressure: 7500 kg/cm<sup>2</sup>

Duration of time: 5 minutes

Temperature: 25°C pH: 7.6

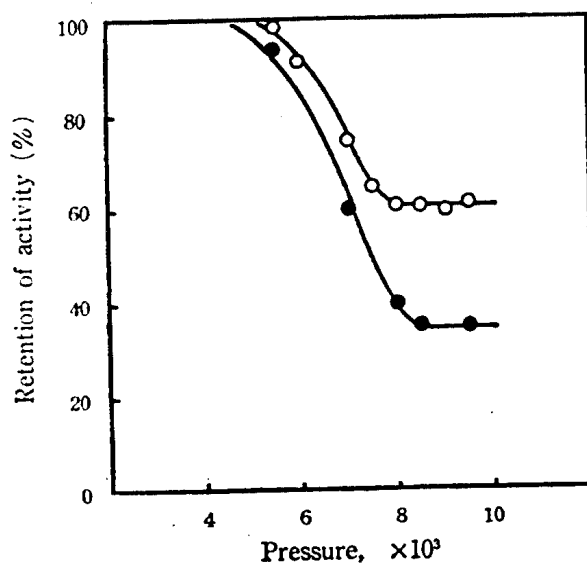


Fig.3 Effect of magnitude of pressure

Temperature: 25°C

Duration of time: 5 minutes

pH: 6.5 (-○-), 7.6 (-●-)

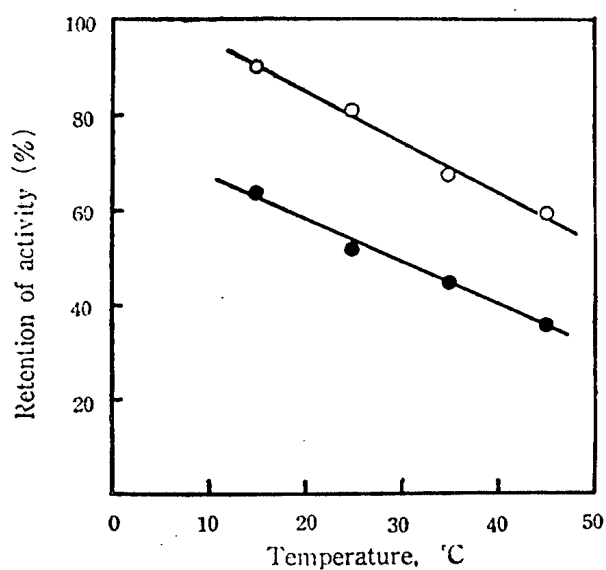


Fig.4 Effect of temperature on the

pressure inactivation of enzyme

Magnitude of pressure:

6500kg cm<sup>2</sup> (-○-)

7500kg cm<sup>2</sup> (-●-)

Duration of time: 5 minutes

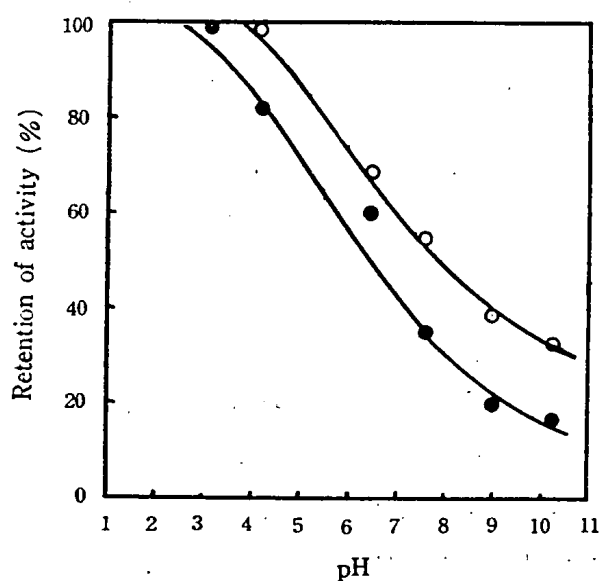
pH: 7.6

**Effect of concentration** Five samples of different concentration of trypsin (pH 7.6) were compressed for 5 minutes at 7500kg/cm<sup>2</sup> and at 25°C. The results given in Fig. 2 show that the lower the concentration of trypsin the larger the activity is.

**Effect of magnitude of pressure** Fig. 3 shows the effect of the magnitude of pressure under 5 minutes compression at pH 6.5 and 7.6, The pressure inactivation started at about 5000kg/cm<sup>2</sup>, and reached a constant activity value at about 8000kg/cm<sup>2</sup> (let us call it a critical pressure), without undergoing complete inactivation. This value depends on pH.

**Effect of temperature** Fig. 4 shows the effect of temperature on the pressure inactivation of enzyme at 6500kg/cm<sup>2</sup> and 7500kg/cm<sup>2</sup>. All compression was made at pH 7.6 for 5 minutes. In the temperature range studied from 15°C to 45°C, it was found that the rate of inactivation becomes larger at higher temperature.

**Effect of pH** Fig.5 shows the effect of pH on the pressure inactivation of trypsin in the pH range 3.2 to 10.2. Pressures of 7500kg/cm<sup>2</sup> and 9000kg/cm<sup>2</sup> were applied for 5 minutes at 25°C. The inactivation of trypsin by pressure was much pronounced in alkaline side than in acid side.



At pH about 3, no inactivation was observed but eighty percent of activity were lost at pH 10.

Fig.5 Effect of pH on the pressure inactivation pH was adjusted by 0.1 N HCl and 0.1 N NaOH

Magnitude of pressure :

9000kg/cm<sup>2</sup> (—○—)

7500kg/cm<sup>2</sup> (—●—)

Duration of time : 5 minutes

Temperature : 25°C

**Effect of repeated compression** Fig. 6 shows the effect of repeated compression on trypsin at 25°C at pH 6.5. The pressure was raised initially to 6500kg/cm<sup>2</sup> or 8500kg/cm<sup>2</sup> for 5 minutes, then released to zero, then pressure raised again to 6500kg/cm<sup>2</sup> or 8500kg/cm<sup>2</sup> for 5 minutes. This procedure was repeated four times.

First, at 6500kg/cm<sup>2</sup> which below the critical pressure (see Fig. 3,) the repeated compression yields the same degree of inactivation as that resulted from a single compression, if the total duration of compression is the same (20 minutes in this case) for both cases. On the other hand, at 8500kg/cm<sup>2</sup> which is just above the critical pressure, repeated compression caused much more inactivation than that caused by a single compression of totally the same duration.

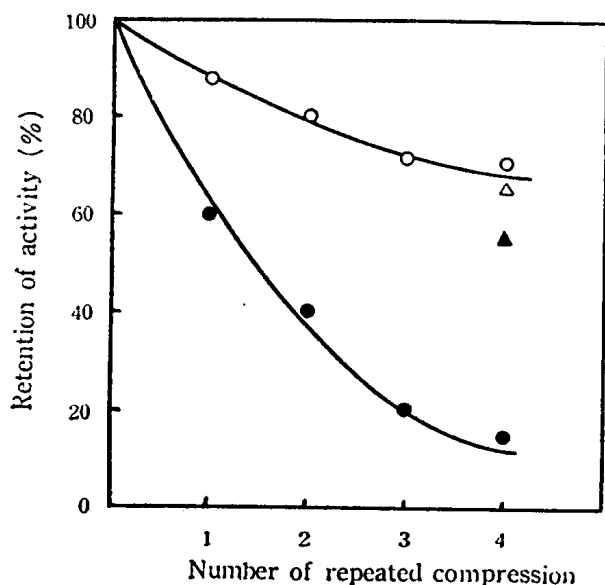


Fig.6 Effect of repeated compression

(-○-) 6500kg/cm<sup>2</sup> for 5 minutes

(-△-) 6500kg cm<sup>2</sup>/for 20 minutes

(-●-) 8500kg/cm<sup>2</sup> for 5 minutes

(-▲-) 8500kg cm<sup>2</sup> for 20 minutes

pH: 6.5

Temperature: 25°C

### Discussion

The inactivation of trypsin by high pressure was very different from the examined protein denaturation by pressure in having a critical pressure; activities above 8000kg/cm<sup>2</sup> take a constant value without undergoing complete inaction. (cf. Fig. 3)

We shall express the optical density which is proportional to the activity above the critical pressure as  $C_e$ , which is the final value of inactivation by pressure at a given condition. Fig. 7 shows semilogarithmic plot of time course of inactivation, where  $C_0$  is the optical density which is proportional to the activity at zero time,  $C$  is that at time  $t$ . This kinetics shows that the time course of inactivation follows a first order.\*

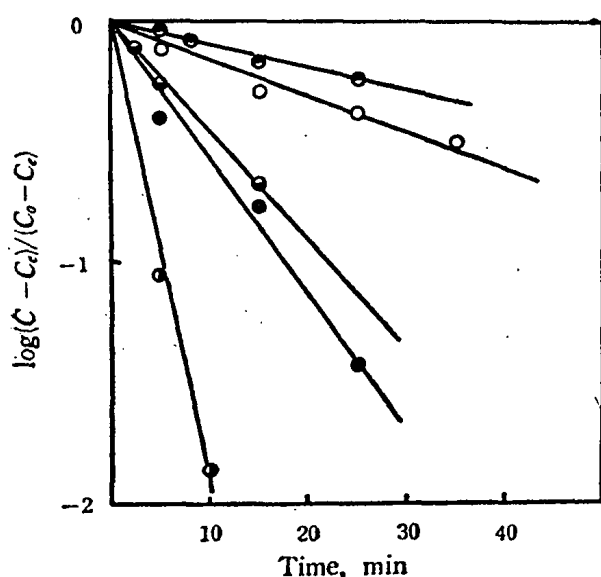


Fig.7 Time course of inactivation

(-○-) 6500kg/cm<sup>2</sup> at 15°C

(-○●-) 7500kg/cm<sup>2</sup> at 15°C

(-○-) 6500kg/cm<sup>2</sup> at 25°C

(-●-) 7000kg/cm<sup>2</sup> at 25°C

(-●●-) 7500kg/cm<sup>2</sup> at 25°C

pH: 7.6

$C_0$ : initial activity

$C$ : activity at time  $t$

$C_e$ : final value of  $C$

The rate constant  $k$  is calculated from the following equation,

$$k = 1/t \ln (C_0 - C_e / C - C_e).$$

The influence of pressure  $p$  on the rate is related by the equation.

$$\partial \ln k / \partial p = -\Delta V^\ddagger / RT,$$

where  $R$  is the gas constant,  $T$  the absolute temperature and  $\Delta V^\ddagger$  the molar volume change of activation. The value of  $\Delta V^\ddagger$  can be calculated from the slope of  $\log k$  versus  $p$  plot, as shown in Fig. 8, which are given in Table 1.

\* Strictly speaking, the kinetics does not follow a first order, because the inactivation of trypsin by pressure depends on the initial concentration of the enzyme (cf. Fig. 2). Such confusion is often found in the other denaturation of proteins and inactivation of enzymes (such as by urea or heat).

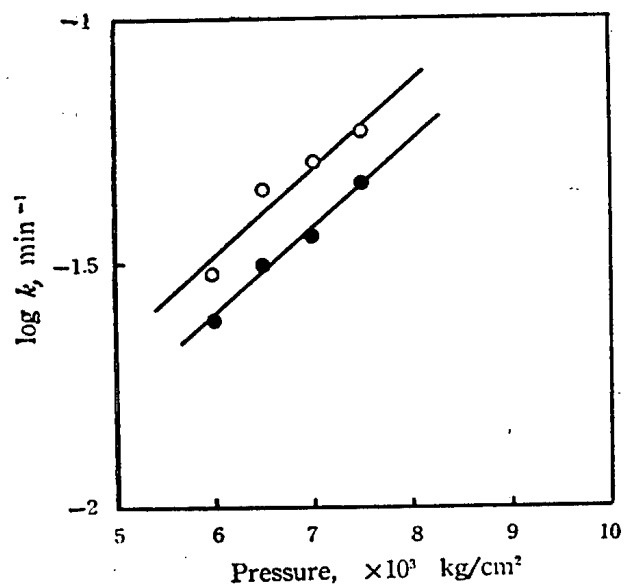


Fig.8 Relation between logarithm of rate constant  $k$  ( $\text{min}^{-1}$ ) and pressure  
 (—●—)  $15^{\circ}\text{C}$   
 (—○—)  $25^{\circ}\text{C}$   
 pH: 7.6

Table 1 Molar volume change of activation,  $\Delta V^{\ddagger}$  cc/mole (pH 7.6)

Pressure $\text{kg/cm}^2$	Temperature	
	$15^{\circ}\text{C}$	$25^{\circ}\text{C}$
6500		
7000	-18.6	-20.8
7500		

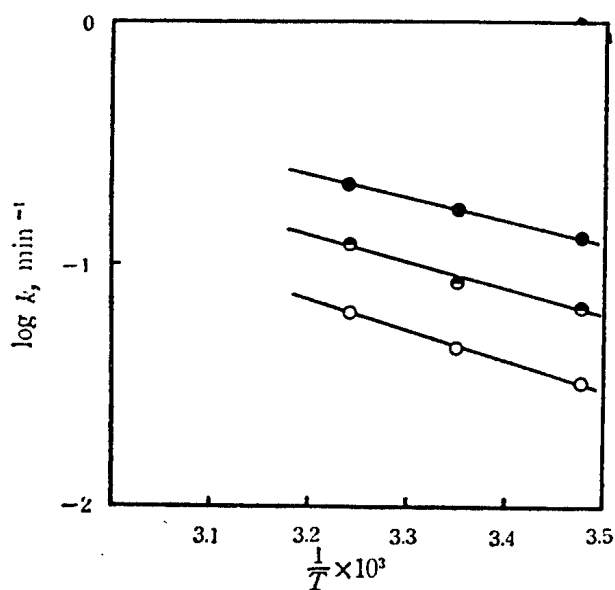


Fig.9 Relation between logarithm of rate constant  $k$  ( $\text{min}^{-1}$ ) and reciprocal of absolute temperature  
 (—○—)  $6500\text{kg/cm}^2$   
 (—◐—)  $7000\text{kg/cm}^2$   
 (—●—)  $7500\text{kg/cm}^2$   
 pH: 7.6



We can calculate the apparent activation energy  $E$  from the temperature dependence of the rate constant  $k$ . Fig. 9 shows the relations between the reciprocal of absolute temperature and the logarithm of the rate constant  $k$ . Straight lines are obtained, and from the slopes the apparent activation energies are calculated and listed in Table 2.

Table 2 Apparent activation energy,  $E$  kcal/mole (pH 7.6)

Pressure kg/cm <sup>2</sup>	6500	7000	7500
$E$ , kcal/mole	6.0	4.9	4.5

From the equation of absolute reaction rates, the thermodynamic quantities of activation, i. e. the free energy of activation,  $\Delta F^\ddagger$ , the enthalpy of activation,  $\Delta H^\ddagger$ , and the entropy of activation,  $\Delta S^\ddagger$  concerned with the inactivation reaction, are calculated,

$$\Delta F^\ddagger = RT \ln KT/hk, \quad \Delta H^\ddagger = E - RT \quad \text{and} \quad \Delta S^\ddagger = (\Delta H^\ddagger - \Delta F^\ddagger)/T,$$

where  $K$  is the Boltzman constan.  $h$  the plank constant,  $E$  is the apparent activation energy stated above. The results obtained are summarized in Table 3.

Table 3 Kinetics of inactivation of trypsin by pressure (pH 7.6)

Temperature °C	Pressure kg/cm <sup>2</sup>	$k$ sec <sup>-1</sup>	$\Delta F^\ddagger$ kcal/mole	$\Delta H^\ddagger$ kcal/mole	$\Delta S^\ddagger$ cal/mole. deg.
15	6500	$2.2 \times 10^{-3}$	22	5.4	-58
	7000	$6.0 \times 10^{-3}$	20	4.0	-57
	7500	$1.1 \times 10^{-1}$	20	3.9	-56
25	6500	$3.3 \times 10^{-3}$	22	5.4	-55
	7000	$1.3 \times 10^{-2}$	21	4.0	-57
	7500	$1.4 \times 10^{-2}$	21	3.9	-56
35	6500	$5.5 \times 10^{-3}$	22	5.4	-55
	7000	$2.2 \times 10^{-2}$	22	4.0	-58
	7500	$9.0 \times 10^{-2}$	21	3.9	-57

These features except for  $\Delta H^\ddagger$  are nearly the same as those found for ovalbumin and hemoglobin, that is,  $\Delta F^\ddagger$  are comparatively small positive value and  $\Delta S^\ddagger$ ,  $\Delta V^\ddagger$ , are negative<sup>2)</sup>. On the other hand,  $\Delta H^\ddagger$  of trypsin is positive, but that of those proteins has negative value.

For pressure inactivation of trypsin, the following mechanism is presented according to the suggestion of Curl and Jansen<sup>6)</sup> ;



where  $aE$  refers to the active enzyme,  $rE$  to reversible inactive enzyme, and  $iE$  to irreversible inactive enzyme. That is, a definite portion of the enzyme of which amount depends on pH is converted to the reversible inactive enzyme. And the reversible inactive enzyme would be expected to revert to the active form by releasing pressure.

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*Laborator of Chemistry  
Osaka Joshihakuen Junior College  
Osaka, Japan  
Laboratory of Physical Chemistry  
Faculty of Science and Engineering  
Ritumeika University  
Kyoto, Japan*