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Enhanced extracellular production of α -amylase in *Bacillus subtilis* by optimization of regulatory elements and over-expression of PrsA lipoprotein

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Wenjuan Zhou · Dawei Zhang · Jianping Wen

Received: 8 November 2014 / Accepted: 10 December 2014 / Published online: 17 December 2014
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Abstract α -Amylase was used as a heterologous model protein to investigate the effects of promoters, signal peptides and over-expression of an extracytoplasmic molecular chaperone, PrsA lipoprotein, on enhancing the secretion of α -amylase in *Bacillus subtilis*. Four promoters and six signal peptides were compared, successively, and the highest yield of α -amylase was achieved under the promotion mediated by P_{Ape} , a strong constitutive promoter, and secretion by SP_{Ape} , a signal peptide from *B. subtilis*. Moreover, under conditions of overexpressed PrsA

lipoprotein, the secretion production and activity of α -amylase increased to 2.5-fold. The performance of the recombinant *B. subtilis* 1A751PL31 was evaluated with a fed-batch fermentation in a 7.5 l fermentor. Optimization of regulatory elements and over-expression of PrsA lipoprotein had a significant effect on enhancing the production of α -amylase in *B. subtilis*.

Keywords α -Amylase · *Bacillus subtilis* · Fed-batch fermentation · Promoter · PrsA · Regulatory elements · Signal peptide

Electronic supplementary material The online version of this article (doi:10.1007/s10529-014-1755-3) contains supplementary material, which is available to authorized users.

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Production of heterologous proteins of interest at high levels is crucial for both basic research and practical applications. *Bacillus subtilis* is a widely used host for the expression of heterologous proteins. Compared to *Escherichia coli*, *B. subtilis* is considered as a generally recognized as safe (GRAS) organism (Westers et al. 2004). It has a naturally high secretory capacity and exports proteins directly into the extracellular medium (Simonen and Palva 1993). However, there are several bottlenecks in the *B. subtilis* expression system (i.e., transcription, protein folding, translocation across the membrane, signal peptide processing and proteolysis) that limit its application potential (Li et al. 2004).

To obtain large amounts of secreted protein, the use of strong promoters and optimal signal peptides are

essential for the success of heterologous protein expression.

For α -amylase, the starch iodine test is a common method to detect the enzyme activity.

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α -Amylase : *Bacillus* amyloliquefaciens: Only α -1,4-oligosaccharide links are cleaved to give α -dextrins and predominantly maltose (G2), G3, G6, and G7 oligosaccharides. *B. licheniformis*: Only α -1,4-oligosaccharide links are cleaved to give α -dextrins and predominantly maltose, G3, G4, and G5 oligosaccharides. *A. niger* Malt (α -amylase and β -amylase) from barley to hydrolyze starch. \$184,1583: Pancreatin (peptide hydrolase) from porcine or bovine pancreatic tissue used to hydrolyze proteins or polypeptides.... Thermostable α -amylases hold a very important place in commercial industrial applications in Sri Lanka. Therefore, the main aim of this study was to identify superior *Bacillus* strain and optimize growth conditions that could yield high α -amylase production. Three *Bacillus* strains, *B. amyloliquefaciens* ATCC 23350, *B. licheniformis* ATCC 14590 and *B. megaterium* ATCC 14581.... *Bacillus subtilis*, known also as the hay bacillus or grass bacillus, is a Gram-positive, catalase-positive bacterium, found in soil and the gastrointestinal tract of ruminants, humans and marine sponges. As a member of the genus *Bacillus*, *B. subtilis* is rod-shaped, and can form a tough, protective endospore, allowing it to tolerate extreme environmental conditions. High-efficiency chromosomal integrative amplification strategy for overexpressing α -amylase in *Bacillus licheniformis*. Lonnie O'Neal Ingram (1947-2020) - Dedication and Determination . Inorganic phosphate self-sufficient whole-cell biocatalysts containing two co-expressed phosphorylases facilitate cellobiose production 04/02/2010 · *Bacillus subtilis*, *Bacillus stearothermophilus*, *Bacillus licheniformis* and *Bacillus amyloliquefaciens* are known to be good producers of thermostable α -Amylase. Thermostability is an important characteristic as enzymatic liquefaction and saccharification of starch are performed at high temperatures (100–110°C). Glucose is usually present in solid form as a monohydrate with a closed pyran ring (dextrose hydrate). In aqueous solution, on the other hand, it is an open-chain to a small extent and is present predominantly as α - or β -pyranose, which interconvert. From aqueous solutions, the three known forms can be crystallized: α -glucopyranose, β -glucopyranose and β -glucopyranose ... High-efficiency chromosomal integrative amplification strategy for overexpressing α -amylase in *Bacillus licheniformis*. Lonnie O'Neal Ingram (1947-2020) - Dedication and Determination . Inorganic phosphate self-sufficient whole-cell biocatalysts containing two co-expressed phosphorylases facilitate cellobiose production

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