



Extracellular cold-active lipases of *Psychrobacter sp. SC65A.3* from Scarisoara Ice Cave, Romania

Dissertation Thesis: Experimental report
Chemistry of Advanced Materials

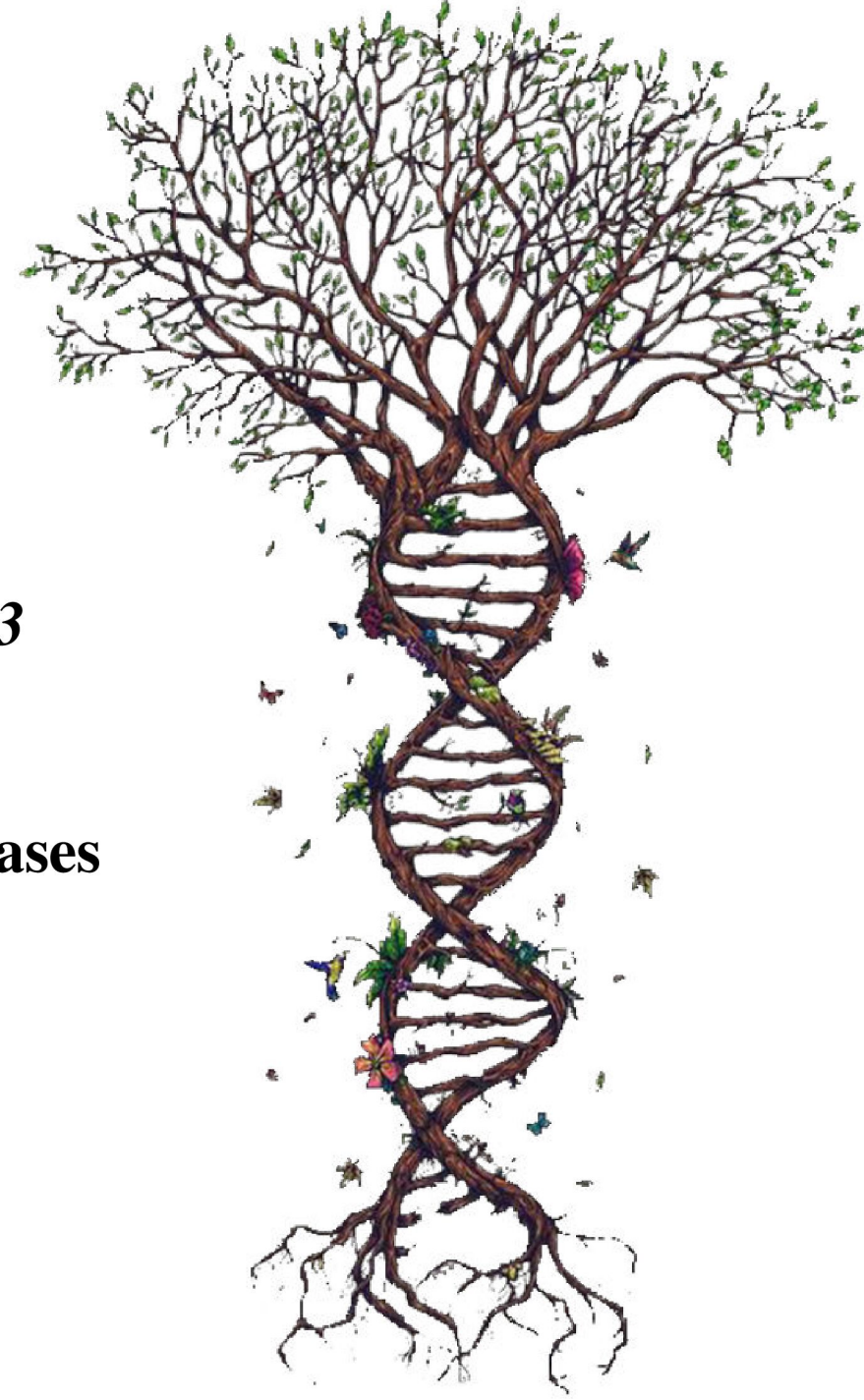
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September 2020, Bucharest

OUTLINE

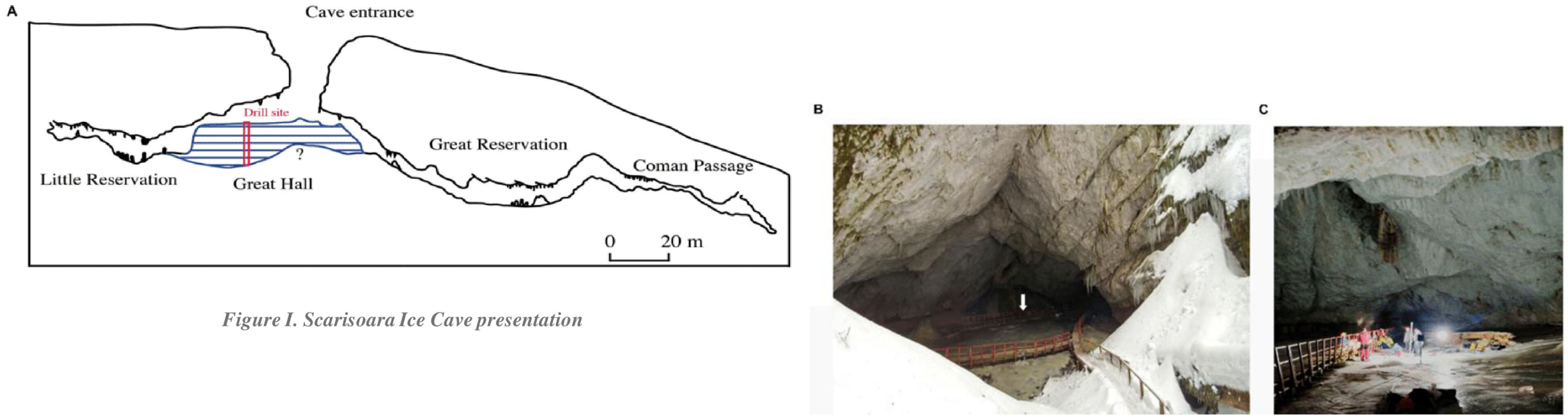
- Cold-adapted strain of *Psychrobacter sp. SC65A.3*
- Structural analyses of extracellular lipases
- Biochemical characterization of extracellular lipases
- Conclusions



COLD-ADAPTED STRAIN of *PSYCHROBACTER* SC65A.3

Psychrobacter sp. SC65A.3 from Scarisoara Ice Cave, Romania

The *Psychrobacter* sp. SC65A.3 strain was isolated from **perennial ice deposits** of Scarisoara cave and its draft genome sequence was determined in the **Laboratory of Dr. Cristina Purcarea** from the **Institute of Biology, Bucharest**.



COLD-ADAPTED STRAIN of *PSYCHROBACTER SC65A.3*

Strain cultivation of *Psychrobacter sp. SC65A.3*

The *Psychrobacter* strains usually grow well on standard complex media such as **Trypticase Soy Agar** and **Reasoner's** medium at **15°C** for 2-3 days.

Spread plate technique

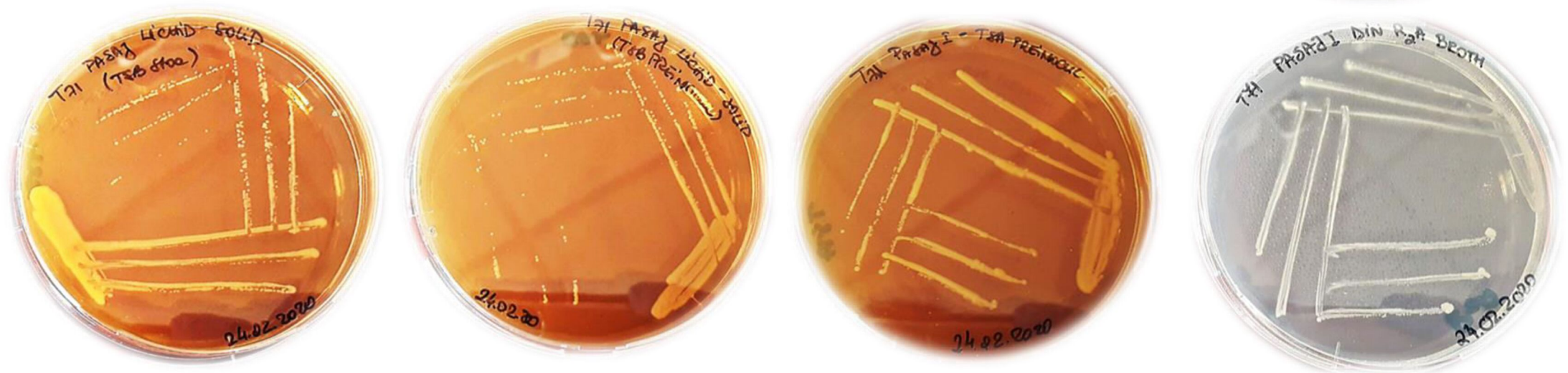


Figure II. Liquid to solid passages on TSA from TSB glycerol stock, TSB and TSA pre-inoculum

STRUCTURAL ANALYSES of EXTRACELLULAR LIPASES

Lipases of the strain

Screening of the sequence of this cold-adapted bacterium revealed several **genes coding** mainly **four lipase protein sequences**, in addition to **thio-/phospho-lipases and carboxylesterases**.

Tabel I.	Protein sequence
Lipase 2_65A.3	MSNSTVLSVNTLLNKAVKTLNLMSFGQDKNPKSTDINLSDEIIDIEESALQDSREDKGLSIKEKILEHHLMTNYQPHLLHYAIKSFGCLPT PIESLIKCLDGPTSKQYLHVDAHLRLILAVNSKCLKTPLQLIEMSELRRKFATDAVAMQAPKVWQQASDNLLSNLKQFHKKGDS AISWQ DRTITNADDGDMTIRCYQNETSDNGFGFKKEQTSNPDETVLLFFHGGGFCIGDLNTHHEFCHAICEQTGWVVISVDYRLAPEHPAPAAV RDCISAYAWLAEHC EEF GALPSRIVLAGDSAGGGLSTLMAQQIITPNKEAWLDLGDEGQKTFDILQGLPHPM AQMPLYPVTDIETDYPS WELYGEGLLLDHADVAIFDAACLENSPLPRQHILTSPMLGDNRQVCPSYVVAEELDVL RDEAFAYANQLKSFGIAVQTHTVLGAPHGFI HFMSVHQRLGQETQHIITGFANFVREIIKTRALLSA
Lipase 3_65A.3	MLLKRLGLATLLSFSVVGCTTAPNTLAINTTQKIIQYERSKSDLTTQSFTLSSGDKIVYAENGNVAGEPLLLIHGFGGNKDNFTR IARQLE NYNLIIPDLLGFGDSSKPM AADYRSEAQATRLHELLQAKGLASNIHVGGNSMGG AISVAYAAKYPKEVKSLWLIDSAGFW SVGVPKSLE SATLENNPLLVDKKEDFYAMYDFVMSKPPYIPKSVKAVFAQERIANKAVESKILAQIVEDNVEQRAKVIAEYNIPTLVVWGEEDKVIKPE TVTLIKEIIPQSQVITMPKIGHVPMIEAVKDTANDYKAFREGLKN

The deduced amino acid sequence of the putative **Lipase 2_65A.3** and **Lipase 3_65A.3** were selected for evaluating the structural elements related to a **cold-adaptation mechanism** that necessities to be adequately elucidated.

STRUCTURAL ANALYSES of EXTRACELLULAR LIPASES

Table II.	Lipase homologs	Lipase 2_65A.3		Lipase 3_65A.3	
		Identity (%)	Similarity (%)	Identity (%)	Similarity (%)
Psychrophiles	<i>Psychrobacter sp. G</i>	98.96	99.37	99.68	99.68
	<i>Glaciibacter superstes</i>	28.88	43.10	27.75	43.54
	<i>Moritella sp. PE36</i>	28.24	43.92	27.67	42.76
Mesophiles	<i>Pseudomonas aeruginosa</i>	32.78	48.96	36.92	58.06
	<i>Escherichia coli</i>	29.08	43.32	26.33	43.41
Hyperthermophile	<i>Stenotrophomonas maltoflia</i>	30.43	41.47	35.11	57.44

STRUCTURAL ANALYSES of EXTRACELLULAR LIPASES

Homology and sequence alignment

Lipase 2 from Scarisoara vs. Lipase from Psychrobacter sp. G

CLUSTAL O(1.2.4) multiple sequence alignment

LIP2_65A.3 WP_020444543.1	MSNSTVLSVNTLLNKAVKTLNLSFGQDKNPKSTDINLSDEIIDIEESALQDSREDKGLS MSNSTVLSVNTLLNKAVKTLNLSFGQDKNPKSTDINLSAEIIDIEESALQDSREDKGLS *****:*****	60 60
LIP2_65A.3 WP_020444543.1	IKEKILEHHLMTNYQPHLLHYAIKSFGLPTPILESLIKCLDGPSTKQYLHVDHLRLIL IKEKILEHHLMTNYQPHLLHYAIKSFGLPTPILESLIKCLDGPSTKQYLHVDHLRLIL *****:*****	120 120
LIP2_65A.3 WP_020444543.1	AVNSKLTPTQLIEMSELRKRFDAMQAPKVMQASDNLNLSMLKQFHKKGDSAISWQ AVNSKLTPTQLIEMSELRKRFDAMQAPKVMQASDNLNLSMLKQFHKKGDSAISWQ *****:*****	180 180
LIP2_65A.3 WP_020444543.1	DRTITNADDGDMTIRCYQNETSDNGFGFKKEQTSNPDETIVLLFFHGGGFCIGDLNTHHEF DRTIANADDGDMTIRCYQNETSDNGFGFKKEQTSNPDETIVLLFFHGGGFCIGDLNTHHEF *****:*****	240 240
LIP2_65A.3 WP_020444543.1	CHAICEQTGWPVISVDYRLAPEHPAPAARVDCISAYANLAEHCEEFGALPSRIVLAGDSA CHAICEQTGWPVISVDYRLAPEHPAPAARVDCISAYANLAEHCEEFGALPSRIVLAGDSA *****:*****	300 300
LIP2_65A.3 WP_020444543.1	GGGLSTLMAQIIITPNKEAWLDLGDGQKTFDILQGLPHPMQMPLYPVTDIETDYPSE GGGLSTLMAQIIITPNKEAWLDLGDGQKTFDILQGLPHPMQMPLYPVTDIETDYPSE *****:*****	360 360
LIP2_65A.3 WP_020444543.1	LYGEGLLLDHADVAIFDAACLENSPLRQHILTSPLGDNRQVCPHYVVAEELDLRDEA LYGEGLLLDHADVAIFDAACLENSPLRQHILTSPLGDNRQVCPHYVVAEELDLRDEA *****:*****	420 420
LIP2_65A.3 WP_020444543.1	FAYANQLKSFQIAVQHTVLGAPHGFIHFMVSHQRLGQETQHIITGFANFVREIIKTRAL FAYANQLKSYGIAVQHTVLGAPHGFIHFMVSHQRLGQETQHIITGFANFVREIIKTRAL *****:*****	480 480
LIP2_65A.3 WP_020444543.1	LSA 483 LSA 483 ***	

Lipase 3 from Scarisoara vs. Lipase from Psychrobacter sp. G

CLUSTAL O(1.2.4) multiple sequence alignment

LIP3_65A.3 WP_020442424.1	MLLKRLGLATLLSFSVVGCTTAPNTLAINTTQKIIQYERSKSDLTTQSFTLSSGDKIVYA MLLKRLSLATLLSFSVVGCTTAPNTLAINTTQKIIQYERSKSDLTTQSFTLSSGDKIVYA *****:*****	60 60
LIP3_65A.3 WP_020442424.1	ENGNVAGEPLLLIHGFGGNKDNFTRIAEQLENYNLIIPDLLGFGDSSKPMADYRSEAQA ENGNVAGEPLLLIHGFGGNKDNFTRIAEQLENYNLIIPDLLGFGDSSKPMADYRSEAQA *****:*****	120 120
LIP3_65A.3 WP_020442424.1	TRLHELLQAKGLASNIHVGNSMGGAISVAYAAYKPKVKSLLWIDSAGFWSVGVKPSLE TRLHELLQAKGLASNIHVGNSMGGAISVAYAAYKPKVKSLLWIDSAGFWSVGVKPSLE *****:*****	180 180
LIP3_65A.3 WP_020442424.1	SATLENNPLLVDKKEDFYAMYDFVMSKPPYIPKSVKAVFAQERIANKAVESKILAQIVED SATLENNPLLVDKKEDFYAMYDFVMSKPPYIPKSVKAVFAQERIANKAVESKILAQIVED *****:*****	240 240
LIP3_65A.3 WP_020442424.1	NVEQRAKVIAEYNIPTLVVWGEEDKVIKPEVTLIKEIIPQSQVITMPKIGHVPMIEAVK NVEQRAKVIAEYNIPTLVVWGEEDKVIKPEVTLIKEIIPQSQVITMPKIGHVPMIEAVK *****:*****	300 300
LIP3_65A.3 WP_020442424.1	DTANDYKAFREGLKN 315 DTANDYKAFREGLKK 315 *****:*****	315 315

Homolog	Lipase 2_65A.3		Lipase 3_65A.3	
	Identity (%)	Similarity (%)	Identity (%)	Similarity (%)
<i>Psychrobacter sp. G</i>	98.96	99.37	99.68	99.68

6

: partially conserved residues
 . conserved residues
 * identical residues

STRUCTURAL ANALYSES of EXTRACELLULAR LIPASES

Primary structure analysis

Protein size and pI

- shortening the enzyme sequence at increasing environmental temperatures;

Table III. Homologous lipases	No. of amino acids	Molecular weight (Da)	Theoretical pI
<i>Psychrobacter sp. SIC Lipase 2_65A.3</i>	483	53626.97	5.33
<i>Psychrobacter sp. G</i>	483	53527.84	5.33
<i>Glaciibacter superstes</i>	321	33908.18	4.75
<i>Moritella sp. PE36</i>	305	34088.98	6.13
<i>Pseudomonas aeruginosa</i>	321	34743.32	4.72
<i>Escherichia coli</i>	322	35255.95	5.19
<i>Stenotrophomonas maltoflia</i>	308	32737.20	4.78

Table III. Homologous lipases	No. of amino acids	Molecular weight (Da)	Theoretical pI
<i>Psychrobacter sp. SIC Lipase 3_65A.3</i>	315	34606.86	6.93
<i>Psychrobacter sp. G</i>	315	34650.96	7.72
<i>Glaciibacter superstes</i>	209	21844.94	4.74
<i>Moritella sp. PE36</i>	334	36512.78	4.96
<i>Pseudomonas aeruginosa</i>	315	34820.18	6.09
<i>Escherichia coli</i>	301	34348.64	8.54
<i>Stenotrophomonas maltoflia</i>	311	34898.25	6.00

- a more acidic pI suggests structural mechanisms for low-temperature adaptation of the surface of the enzyme in psychrophilic bacteria.

Amino acid composition

- lowered amount of **bulky aromatic residues** as many **flexible nonpolar amino acids** are responsible for the structural flexibility of the enzyme in cold environments:

Lipase 2_65A.3: Phe + Tyr + Trp = **7.4 %** < Gly + Ala + Val + Leu + Ile + Met + Pro = **44.2%**

Lipase 3_65A.3: Phe + Tyr + Trp = **7.7 %** < Gly + Ala + Val + Leu + Ile + Met + Pro = **47.2%**

- a slight decrease of **Glu** content along with **Asp** proved the reduction of ionic interactions;
- **cysteines** cause the formation of interchain disulfide bonds intended for a lower protein flexibility providing higher stability;
- decreasing **Gln** residues along with increasing **Lys** residues and lowering **Pro** content stand for thermal lability of the enzyme;
- high value of **His** and **Met** residues are established for structure stability at low temperatures.

STRUCTURAL ANALYSES of EXTRACELLULAR LIPASES

Secondary structure analysis

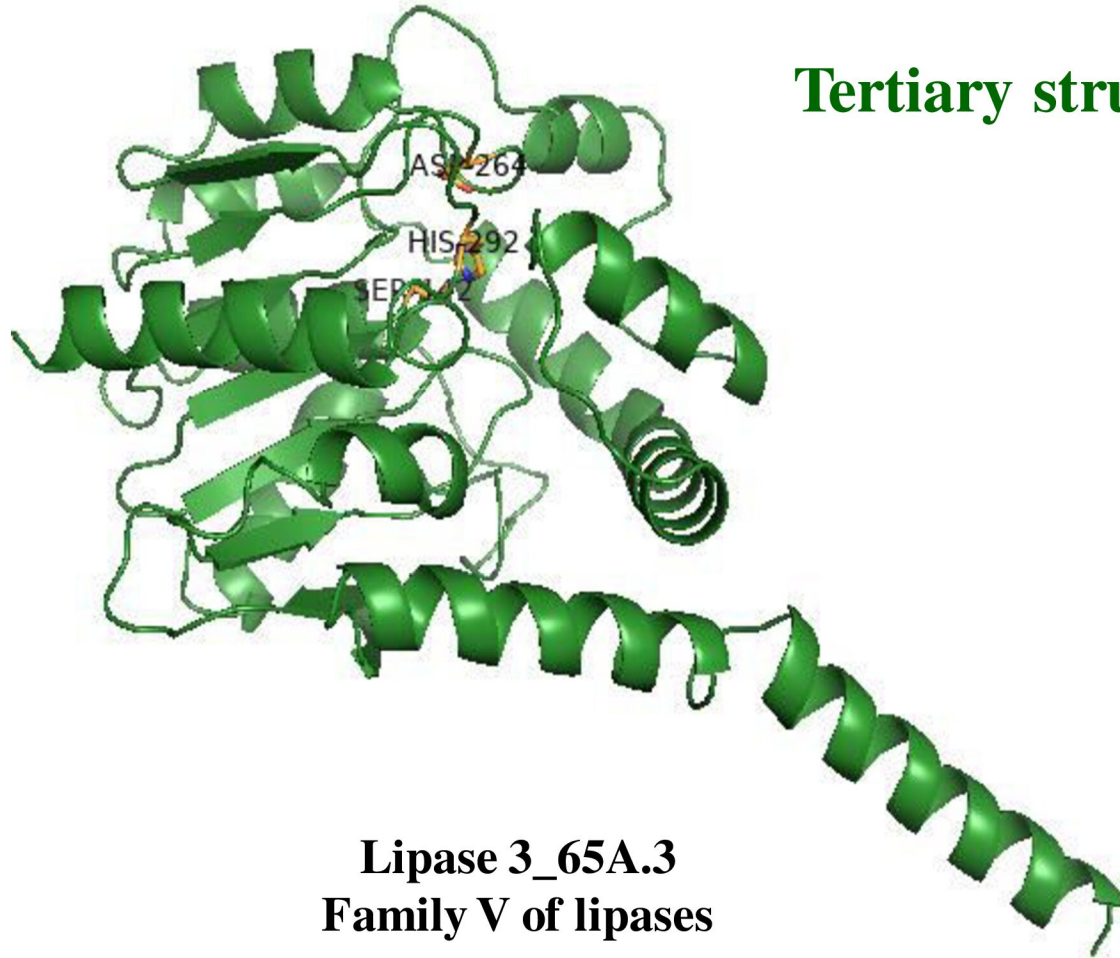
Table V. Homologous proteins	Secondary structure composition (%)			
	Helix	Sheet	Coil	Turn
<i>Psychrobacter sp. SIC Lipase 2</i>	50.1	31.9	11.4	6.6
<i>Glaciibacter superstes</i>	51.4	28.7	13.4	6.5
<i>Moritella sp. PE36</i>	40	37.4	15.7	6.8
<i>P. aeruginosa</i>	46.7	31.8	14.3	7.2
<i>Escherichia coli</i>	51.2	35.4	7.8	5.6
<i>Stenotrophomonas maltophilia</i>	47.1	34.4	12	6.5

Table V. Homologous proteins	Secondary structure composition (%)			
	Helix	Sheet	Coil	Turn
<i>Psychrobacter sp. SIC Lipase 3</i>	57.8	25.4	10.1	6.7
<i>Glaciibacter superstes</i>	34.5	37.3	19.1	9.1
<i>Moritella sp. PE36</i>	39.5	45.2	10.2	5.1
<i>P. aeruginosa</i>	64.8	21	7.9	6.3
<i>Escherichia coli</i>	39.5	37.2	17.3	6
<i>Stenotrophomonas maltophilia</i>	49.8	28.6	14.5	7.1

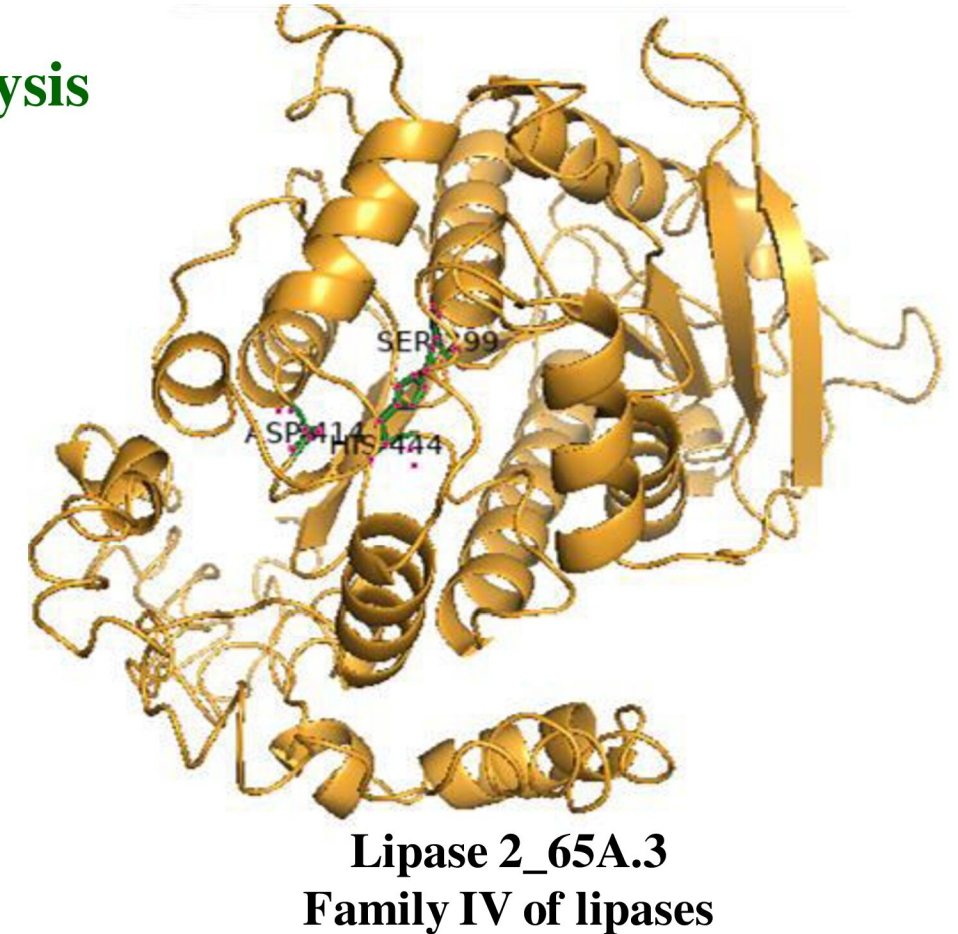
- relatively high content of random coils in the amino acid sequence of the psychrophilic enzymes;
- a decreased content of turns for lipases;
- a lower sheet content reduced ionic interactions.

STRUCTURAL ANALYSES of EXTRACELLULAR LIPASES

Tertiary structure analysis



Conserved motifs HGGGF and GNSMG
Catalytic triad: Ser142-Asp264-His292
Signal peptide: Met1-Ala27



Conserved motifs HGGGF and GDSAG
with Gly297
Catalytic triad: Ser299-Asp414-His444
Consensus sequence LDXL with Asp414
His444 within PHG

STRUCTURAL ANALYSES of EXTRACELLULAR LIPASES

Multiple sequence alignment and conserved regions

Lipase 2 and its homologous proteins

LIP2	AVNSKLTPLQLIEMSELKRKFATDAVAMQAPKV-----WQQASDNLLSNLKQFHKKGD	174
P.sp.G	AVNSKLTPLQLIEMSELKRKFATDAVAMQAPKV-----WQQASDNLLSNLKQFHKKGD	174
Moritella	QIELGIR---ELVEGFVE---AGCPCPSKQ-SVIQRREGYIDSV-----VL-----AG	44
G.superstes	PYDPELTASLAAM--GDG---AYISVTLETLPAAARA---SRPTQSVDELL-----AG	52
S.maltophilia	-LEPALQQFVDVAHAHPL---PEELRELRA-----ISESALPQLQGA-----PQ	42
P.aeruginosa	-LNPDIYAAYLELVGNRS---SGKSLPMHQLTVQQAREQFDQSSALMDPGL-----DE	51
E.coli	-LHPDLAAFLELVEFGRL---TGRSLPMHAMVQAARAEFEGSSQVLDLDPSP-----PG	51
	. : .	
LIP2	SAISWQDRITIANADDG-DMTIRCYQNETSDNGFGFKKEQTSNPDETIVLLFFHGGGFCIGD	233
P.sp.G	SAISWQDRITIANADDG-DMTIRCYQNETSDNGFGFKKEQTSNPDETIVLLFFHGGGFCIGD	233
Moritella	PSPKMHEEFDEFD---GIRIKIFKPTS-----E---KLLPLTIYFHGGCFVSGG	88
G.superstes	RAVDHVEHTVPQGGGEPDVLVSFTPRG-----LAA--PVPVVYHAHGGGIMIGD	100
S.maltophilia	PVAHVIEHTVIARDGQ-ALDVLRYTPEG-----LPDGP-APALLFAHGGGWFQCS	90
P.aeruginosa	PLARVETLFPVARDGT-SLPARLYSPQG-----LSASPSPGVLYLHGGGYVVG	100
E.coli	NVT-ASELQITARDGT-RLAARLYRQG-----DAGAALQPVIYLYLHGGGYVVG	98
	. : .	*** .
LIP2	LNTHEFCHAICEQTGWPIVSDYR LAPEHPAPA AAVRDCISAYAWLA EHCEEF GALPSRI	293
P.sp.G	LNTHEFCHAICEQTGWPIVSDYR LAPEHPAPA AAVRDCISAYAWLA EHCEEF GALPSRI	293
Moritella	FATHEQMRQLAKLSNTIVVCIIRYR LAPEYHYPA AHDVVYKAS IHIHDHGYEYGGDKPI	148
G.superstes	RFANIGRVLWDVENLGI VAVSVEYR LAPEAPYPA AVEDCYAGLLWTV EHAADL GIDPERV	160
S.maltophilia	LAVYDGRALANASGCVI VAVGYR LAPEHPFPV PLHDVADAWSWLQDNERLGLDPQRL	150
P.aeruginosa	LDSDHALCASLAERAGCVVLSL AYR LAPEWRFTA AEDAEDAWCWLAAEAERL GIDPQRL	160
E.coli	LDSDHVSVCRRALALGEFAVLAADYR LAPEQQFPKAL HDVLDAA NWLAEQAASLGLDNRRV	158
	. : .	***** * * . * * :
LIP2	VLAGDSAGGGLSTLMAQQIITPNKEAWLDL GDEGQKTFDILQGLPHPMAQMPLYPVTDIE	353
P.sp.G	VLAGDSAGGGLSTLMAQQIITPNKEAWLDL GDEGQKTFDILQGLPHPMAQMPLYPVTDIE	353
Moritella	SFVGDAGSAGHLALVTSRLK-----AKSNWLPKQVLIYPMPLDPQ	188
G.superstes	IIGGGSSGGGITAGLALLR-----DRGGPKVAGQWLS SPMDDR	200
S.maltophilia	ATGGDSAGNLA AACCLLLR-----DLGLPQCHQLL YPALDAG	190
P.aeruginosa	AVAGDSVGGSLCAVLSRQLALR-----GDASQPRQLQVLIY PVTDS	201
E.coli	VLAGDSVGSASLA AVLAITSVQQ-----PEALAFKPLAQLLFPYVTDIS	201
	. * * * .	. * * *
LIP2	TDYPSWELYGEGLLDHDADVIFA DAACLENSPLP-RQHILTS PMLGDN-RQVCP SYVVA	411
P.sp.G	TDYPSWELYGEGLLDHDADVIFA DAACLENSPLP-RQHILTS PMLGDN-RQVCP SYVVA	411
Moritella	GKSDSYSQNGKDFIITGGMLLSGFEMYLEGNSV-SNKHPEISLLRND FSGLPPTYIVTA	247
G.superstes	DVTVSSKQYVDGAIWSGRSNDTAWRALLGDDFQ TENVSIYAAPARATDLSNLPPAFIDVG	260
S.maltophilia	MGSDSYRDYATGYLLSAELMQR CWAYLGNLDQPS---SLASPAQATDLQGLAPASVLS	247
P.aeruginosa	RTRQSIERYAVGHLLKEDS LEWFYQHYQRS PEDRQ---DPRFSPL LGAVPAELAP TLLVA	259
E.coli	CQRESHREHAEGYLLLETP TLEWFYQHYAPQREQL---DWRVSP LLSLTLRQPLP PAYSVA	259
	. : .	* : * :
LIP2	ELDVL RDEAFAYANQLKSF GIVAQVTHVLGAPHGFIHFMSVHQR LGQETQHIITGFANFV	471
P.sp.G	ELDVL RDEAFAYANQLKSYG IAVQVTHVLGAPHGFIHFMSVHQR LGQETQHIITGFANFV	471
Moritella	ELDPLRDEGEELYKLLSSGVDAYCDRYLGVIHGGFQLSAVSKSAVRCIE---NVARQI	303

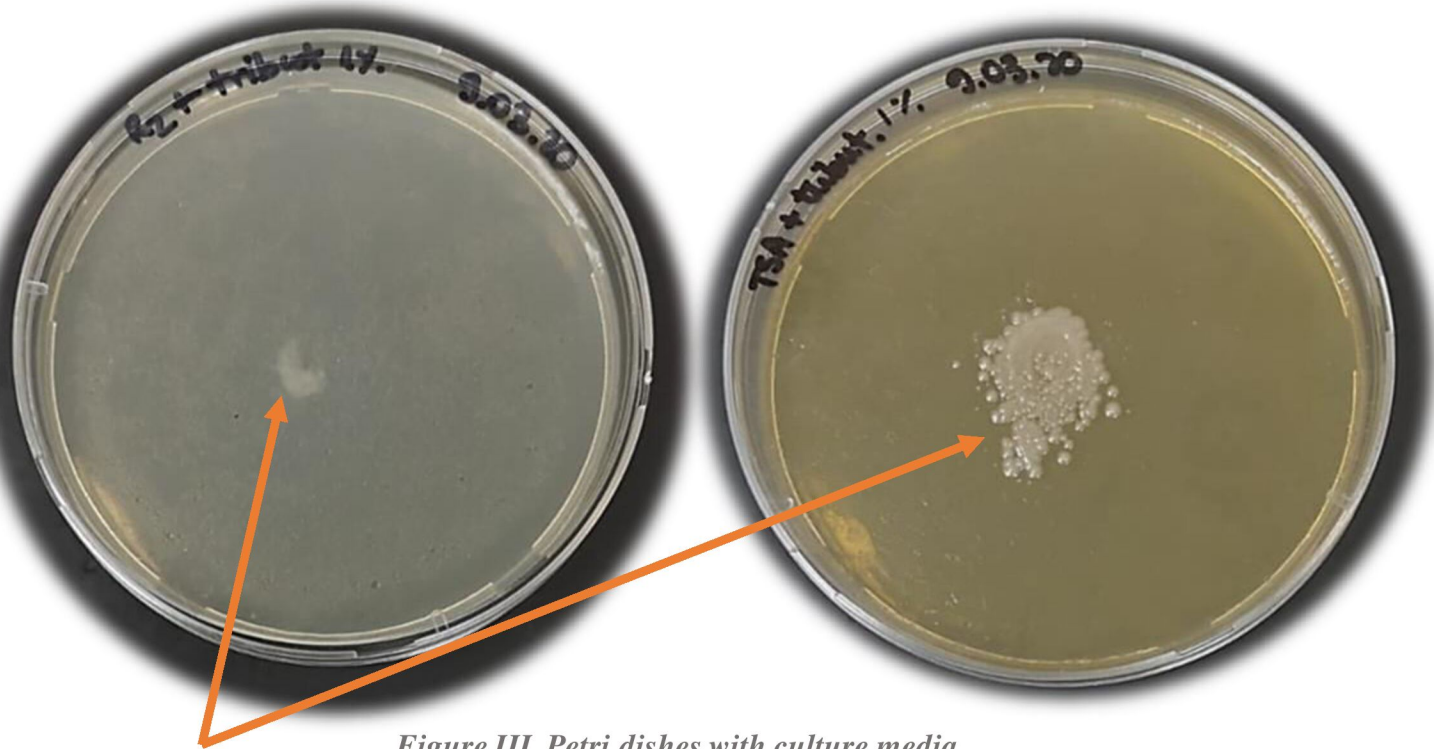
Lipase 3 and its homologous proteins

E.coli	TRGQSFSFRGQSIRYWTAG--QGEPLLLHGFPTASWDWRYLWGPLAQRFRLIACDMLGF	70
G.superstes	-----MIVPVHPGF	9
Moritella	EESQWMDINGMRIHYRDEGNPQGPVIVL VHGI LSSSLHTWDEWHKGLTADYRIISLDVPGF	120
LIP3	TTQSFTLSSGDKIYVAENGNVAGEP LLLIHGFGGKNDF TRIARQL-ENYNIIPDLLGF	103
P.sp.G	TTQSFTLSSGDKIYVAENGNVAGEP LLLIHGFGGKNDF TRIARQL-ENYNIIPDLLGF	103
P.aeruginosa	SEHSVQV-DNLEIAYLEGGSEKNPT LLLIHGFGADKDNWLRFRARPLTERYHVVALDLPGF	99
S.maltophilia	TEKTLRV-DDLDIRYVEGGPQDAETILLVHGFADKDNWPRFARFLTSHYHVALVDLPGF	99
	: :	**
E.coli	GDSAKPVDHLYSLMEQ-ADLQALLAELKVDQPVHL LAHDYGGSSVAQELLARHHEQRANI	129
G.superstes	NGTPRPESLR--TPRGLAELYVRMLDALGLE-DVTVIGNSIGGWIAAEIAALGSSRVSGV	66
Moritella	GLTGGPENDDYSETLHSSFEQFVAQLQLD-DFILVGNLSGGYISAQYAANPNPKIKKL	179
LIP3	GDSKPKMAADYRSEAQ-ATRLHELLQAKGLASNIHVGGNSMGGAISVAYAAYKPKVKSL	162
P.sp.G	GDSKPKMAADYRSEAQ-ATRLHELLQAKGLASNIHVGGNSMGGAISVAYAAYKPKVKSL	162
P.aeruginosa	GDSKPKQASVDVGTQ-AERVAFAAAIGVR-RLHLAGNSMGGHIAALYAARHPEQLVSL	157
S.maltophilia	GDSKPPSISYDVGTQ-AERLVDFQTALGIG-RLHLVGNSMGGHIVALFAARHPQVFSL	157
	. : *	: : . : . * * : * . :
E.coli	ASCVFLNSGLFPESCRRMLLIQKLLSRLG-WLVGRSFGRRDVLRS-----VIQVYGSCTQ	183
G.superstes	V--LVDAVGLVVPGHYPVD-FYSLTP----AEVAA---RS----YYDP---ERFGVDPK	109
Moritella	I--LIDPAGAPQEL-PFLL-SFASMPGINS LAA-----NVFPFIVAMGKDYVGPDR	229
LIP3	W--LIDSAGFVSVGVPKSL-ESA-TLENNP LLVDK--KEDFYAMYD-----FVMSKPPY	210
P.sp.G	W--LIDSAGFVSVGVPKSL-ESA-TLENNP LLVDK--KEDFYAMYD-----FVMSKPPY	210
P.aeruginosa	A--LIDNAGVMPARKESELF-EDLGR-ENPLVVRQ--PEDFQKLLD-----FVFVQPPP	205
S.maltophilia	A--LIDNAGVEAPQRSVFF-QRLYAGQANPLVVSRR--PEDFPPLD-----LVFHTRPP	206
	. : *	: : . : . * * : * . :
E.coli	PSESVLDDFWSLIAAN-RGTRILHKL VGYMPERRVHRERWVGAMQHEGVPLRFINGVDP	242
G.superstes	LPS-EVRAAMA-----GNRTALAVYGGMDTPT--LASRLPGVDVPLVWGAADR	157
Moritella	ITKANMDRYIHLSLRPGAKQA-YANTIAMLAEKNDRH--APLNFSSI TAP TLLMWGEKDI	286
LIP3	IPK-SVKAVFA--QERIANKAVESK ILAQIVEDNVEQ--RAKVIAEYNIPTLVWGEEDK	265
P.sp.G	IPK-SVKAVFA--QERIANKAVESK ILAQIVEDNVEQ--RAKVIAEYNIPTLVWGEEDK	265
P.aeruginosa	LPA-PLKRYLG--ERAVAASAFNAQIFEQLRQRYIPL---EPELPKIEAPTLLWGDQR	259
S.maltophilia	LPA-RLRDYLS--ERAVERSGLNAAIFEQLRDRYIPL---EPELPRIAPTLLWGDQDQ	260
	: :	: : * * . : * *
E.coli	LSGAHMVERYRQLVPEPDTVQLQGIHGHYPHTEAPVQVLRHYLAFREQLSCFQKKVAWS	301
G.superstes	IGDLEVGKAYAEVPGARLEVPDAGHL PQIETPSRLIELVGSFTSTSV---SGS---	209
Moritella	WVPATLSEQLWANISGSTLITYPKAGHVPMEEIPQQTLQDALTFIDLK-----	334
LIP3	VIKPETVTLIKEIIPQSQVITMPKIGHVPMIEAVKDTANDYKAFREG LKN-----	315
P.sp.G	VIKPETVTLIKEIIPQSQVITMPKIGHVPMIEAVKDTANDYKAFREG LKN-----	315
P.aeruginosa	VLDVSSIEMRPLLRKPSVVMENCGHVPMPERPEETAQHYQAFLDGVRNQAQVAGR---	315
S.maltophilia	ILDRSSIEVMKPLLRQPSVVMECDGHVPMIERPEETARHYLAFLAGLPRR-----	311
	: :	* * * * . : *

BIOCHEMICAL CHARACTERIZATION of EXTRACELLULAR LIPASES

Evidence of lipolytic activity using different substrates

Assay with 1% tributyrin ► **Positive reaction:** a transparent halo around the bacterial growth zone as tributyrin hydrolysis took place.



Bacterial colonies

Figure III. Petri dishes with culture media supplemented with 1% tributyrin

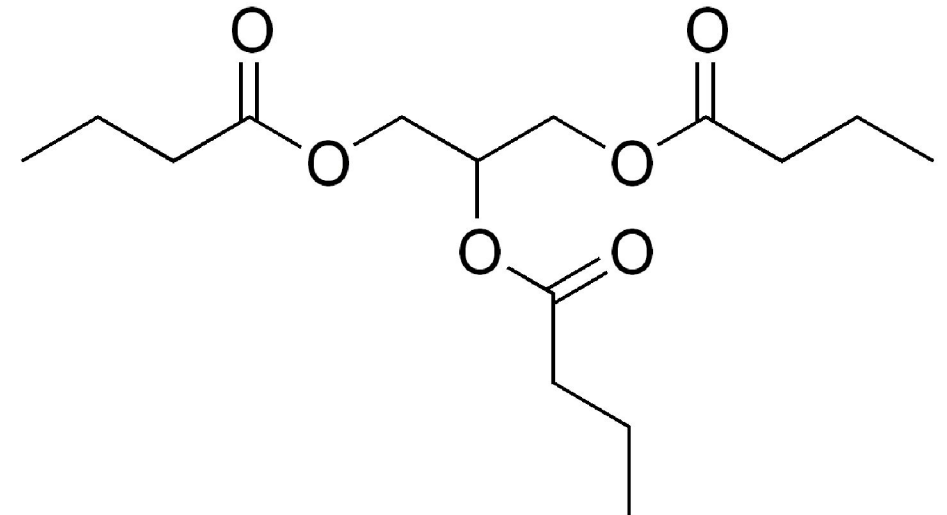


Figure IV. Tributyrin chemical structure

BIOCHEMICAL CHARACTERIZATION of EXTRACELLULAR LIPASES

Evidence of lipolytic activity using different substrates

Assay with 1% Tween 80 + 0.01% $\text{CaCl}_2 \cdot 2\text{H}_2\text{O}$ ►
Positive reaction: white precipitate around the culture spot due to the calcium oleate crystals that formed between Ca^{2+} and the released fatty acids.

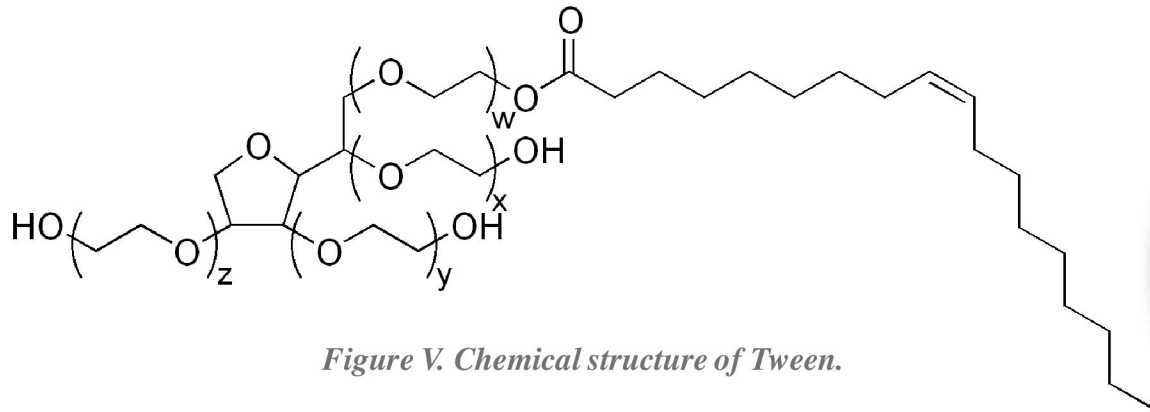


Figure V. Chemical structure of Tween.

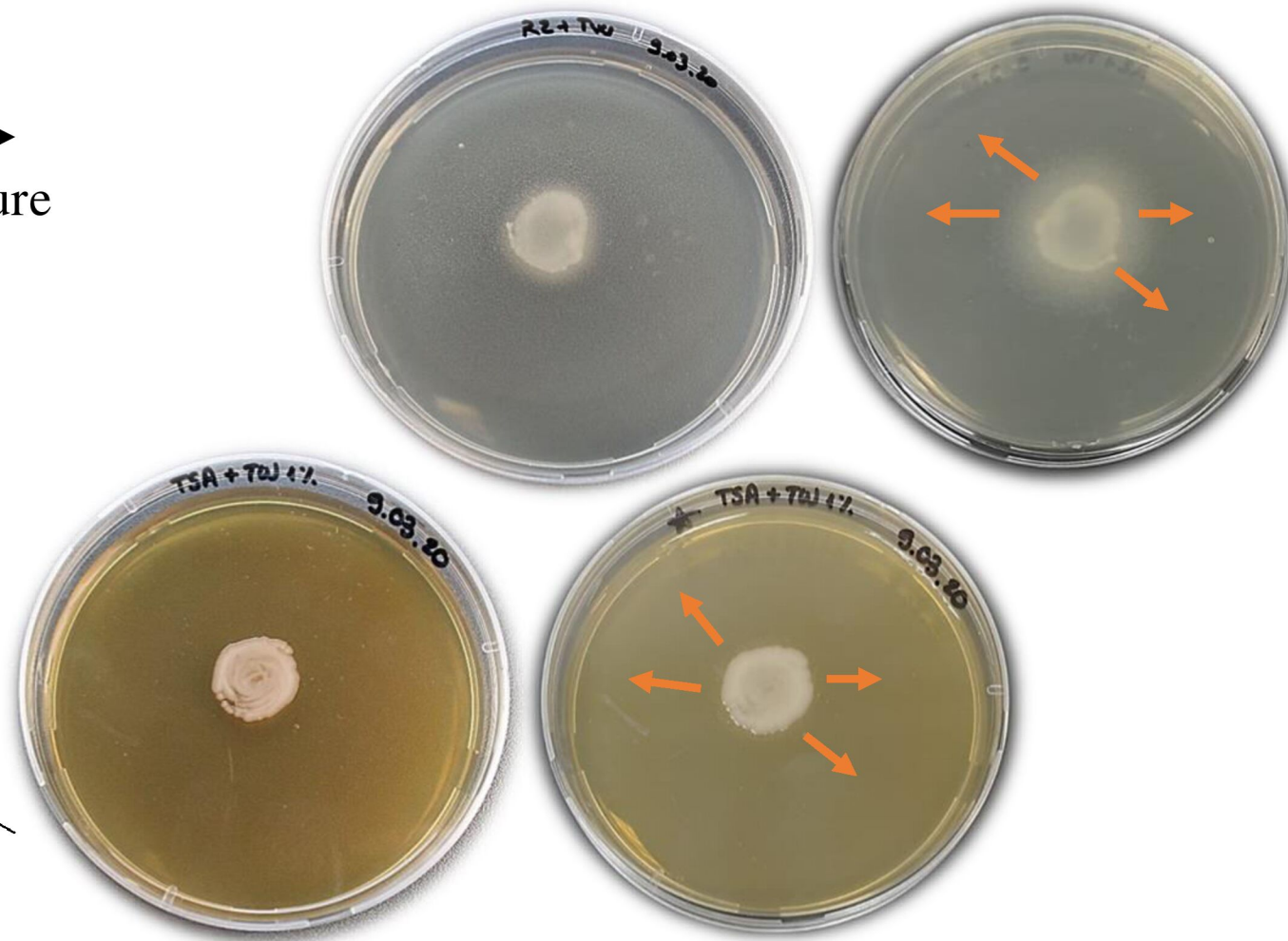


Figure VI. Petri dishes with culture media supplemented with 1% Tween 80
Left: 3 days of hydrolysis; Right: 7 days of hydrolysis

BIOCHEMICAL CHARACTERIZATION of EXTRACELLULAR LIPASES

Evidence of lipolytic activity using different substrates

**Assay with 0.5%, 1%, 1.5% sun flower oil
+0.001% rhodamine B ► Positive reaction:** a red-orange
fluorescent halo, around the growth area of the bacterial strain
visible at 350nm.

Sun flower oil fatty acids profile	Palmitic acid	5%
	Stearic acid	6%
	Oleic acid	30%
	Linoleic acid	59%



Figure VII. Petri dishes with culture media supplemented with 0.5%, 1% and 1.5% sun flower oil.

BIOCHEMICAL CHARACTERIZATION of EXTRACELLULAR LIPASES

Evidence of lipolytic activity using different substrates

Assay with 0.5%, 1%, 1.5% olive oil
+0.001% rhodamine B ► **Positive reaction:** a red-orange fluorescent halo, around the growth area of the bacterial strain visible at 350nm.

Olive Oil Fatty acids profile	Oleic acid	55-83%
	Linoleic acid	3.5-21%
	Palmitic acid	7.5-20%
	Stearic acid	0.5-5%
	α -Linolenic acid	0-1.5%



Figure VIII. Petri dishes with culture media supplemented with 0.5%, 1% and 1.5% olive oil.

CONCLUSIONS

- The *Psychrobacter sp.* SC65A.3 strain extracted from the perennial ice of Scarisoara Ice Cave, Romania is found to contain genes encoding lipases in its draft genome.
- Two extracellular lipases secreted by the psychrobacter strain were identified and subsequently analyzed both structurally and biochemically.
- Visible changes were observed in the protein structure due to the mechanism of adaptation to low temperatures.
- The extracellular lipases excreted by the strain of *Psychrobacter sp.* of SIC could be considered as true lipases. Thus it could be stated that the esters derived from the C4 chains, smaller or slightly larger, cannot be hydrolyzed at the level of the bond between the carboxylic acid and the corresponding hydroxyl.

Perspectives

- Having thus the cold-active enzyme type biocatalyst, it is finally desired to create a reaction system that will capitalize on the biocatalyst in the transesterification of silybin with different fatty acids and fatty acid esters.
- Moreover, it is desired to stabilize the enzymes through specific immobilization systems.



Thank you for your attention!