Enhancement of γ-Amminobutyric Acid Production by Lactobacillus sakei B2-16 Expressing Glutamate Decarboxylase from Lactobacillus plantarum ATCC 14917

Moo-Chang Kook^{1,2†}, Myung-Ji Seo^{3†}, Chan-Ick Cheigh⁴, Sang-Jae Lee⁵, Yu-Ryang Pyun^{2,5}, and Hoon Park^{6*}

¹Department of Marine Biotechnology, Anyang University, Incheon 417-833, Republic of Korea

²R&D Division, Biovan Co. Ltd., Yonsei University, Seoul 120-749, Republic of Korea

³Department of Chemistry, Box H, Brown University, Providence, RI 02912-9108, U.S.A.

⁴Department of Food Science and Engineering, Ewha Womans University, Seoul 120-750, Republic of Korea

⁵Department of Biotechnology, Yonsei University, Seoul 120-749, Republic of Korea

6 Department of Food Science, Sunmoon University, Asan 336-708, Republic of Korea

Received May 19, 2010; Accepted June 29, 2010

To enhance γ-amminobutyric acid (GABA) production using genetically engineered lactic acid bacteria, glutamate decarboxylase gene was isolated from Lactobacillus plantarum ATCC 14917 and cloned into *Lactobacilli-E. coli* shuttle-expression vector (pTRKH2) to yield pTRKH2GAD, which was expressed in L. sakei B2-16 isolated from Kimchi. The recombinant L. sakei B2-16 showed 1.35- and 1.42-fold higher GABA production compared to the untransformed strain in 500-mL flask and 5-L fermentor scale, respectively. The maximum GABA concentration was 265.3 mM.

Key words: γ-amminobutyric acid, glutamate decarboxylase, Lactobacillus plantarum, Lactobacillus sakei

γ-Amminobutyric acid (GABA) is a four carbon nonprotein amino acid widely distributed in nature, playing a major role as inhibitory neurotransmitter in central nervous system [Manyam et al., 1981]. Due to the physiological functions of GABA such as the induction of hypotensive, diuretic, tranquilizing effects, and the regulation of neurological disorders, development of nutraceuticals and pharmaceuticals containing highly concentrated GABA is in demand [Jakobs et al., 1993; Inoue et al., 2003]. Glutamate decarboxylase (GAD) catalyzes the αdecarboxylation of acidic glutamate to generate neutral GABA, which could survive under strong acidic condition, via incorporation of H⁺ involved in conferring acid resistance to bacteria [Sanders et al., 1998]. So far, the isolation and characterization of GAD in microorganisms have been reported in various studies [Smith et al., 1992;

† These authors equally contributed to this work.

*Corresponding author Phone: +82-41-530-2262; Fax: +82-41-530-2917 E-mail: hpark@sunmoon.ac.kr

doi:10.3839/jksabc.2010.123

Kato et al., 2002; Komatsuzaki et al., 2008]. Focusing on the lactic acid bacteria (LAB), GAD from Lactococcus lactis, Lactobacillus brevis, and L. paracasei have been recently characterized [Nomura et al., 1999; Kim et al., 2007; Komatsuzaki et al., 2008].

Here, we focused on the LAB as GABA and GAD producers, because LAB have a high potential commercially as the starters for functional fermented food production. In addition, some LAB have been considered as probiotics, whose products have been of interest in the nutraceutical fields [Shortt, 1999]. Recently, we isolated a strain, L. sakei B2-16, capable of producing high content of GABA from the Korean traditional fermented food, kimchi, with 100% conversion yield from the supplied monosodium glutamate (MSG) to GABA and developed the fermentation process using by-products of agricultural crop, rice bran, for cost-effective GABA production [Kook et al., 2010]. L. sakei has been reported as one of various LAB for kimchi starters [Jin et al., 2008]. Previous studies have focused on development of the genetically engineered L. sakei B2-16 as recombinant GABA producer expressing the foreign GAD to overcome the limits of fermentation process for the highest GABA

production. Recently, the isolation of GAD gene from L. plantarum and its expression in Escherichia coli were reported [Park and Oh, 2004]. However, the previous studies including *L. plantarum*-derived GAD have mostly focused on the expression of foreign GAD in E. coli and its biochemical characterizations. Therefore, the enhanced GABA production by a foreign GAD in GABA-producing microorganism, especially LAB, could be worth investigation for development of effective GABAproducing strain and to apply it to industrial fields. The present study describes the expression of L. plantarumderived GAD in L. sakei B2-16, which could be a good GABA-producer, to investigate the applicability of genetically engineered L. sakei B2-16 for the enhancement of GABA production.

In order to construct the plasmid harboring L. plantarumderived GAD, we isolated the genomic DNA of L. plantarum ATCC 14917 by using a genomic DNA extraction kit (Qiagen) according to manufacturer's instructions. Subsequently, to express the GAD under the control of *L. plantarum*-derived promoter, the region covering the full-length open reading frame and additional upstream sequence of GAD gene was amplified from the genomic DNA by PCR using the primers GAD-F (5'-CGGGATCCTACGAATTCTAAAA ATCGGGGTGAG-3') and GAD-R (5'-AACTGCAGTC AGAATCTGGATGGTGCTA-3'), where the underlined sequences are the introduced *BamHI* and *PstI* sites, respectively. The amplified gene was ligated into the BamHI/PstI-digested pTRKH2, Lactobacilli-E. coli shuttle-expression vector [O'Sullivan and Klaenhammer, 1993], to yield the plasmid designated as pTRKH2GAD. To prepare the L. sakei B2-16 competent cells, the precultured L. sakei B2-16 in MRS medium was inoculated into the MRS medium containing 3% glycine and 5% sucrose, and grown at 30° C to an OD₆₀₀ of 0.4-0.6. After cultivation, the cells were collected by centrifugation at 4,000 \times g for 10 min, washed with 0.1 M MgCl₂ solution, and were suspended with 0.5 M sucrose solution containing 10% glycerol. For transformation, the prepared competent cells and plasmid pTRKH2GAD were mixed, transferred to a pre-chilled electroporation cuvette, and then exposed to a single electric pulse using a Gene-Pulser (Bio-Rad). The suspensions were immediately mixed with MRS medium containing 3% glycine, 5% sucrose, 20 mM $MgCl₂$, and 2 mM CaCl₂, diluted, and then incubated at 30°C for 2 h. The incubated cells were spread on the MRS agar plate containing erythromycin (final concentration of 150 μg/mL) and incubated at 30°C for 48 h.

After transformation of L. sakei B2-16 with pTRKH2GAD, the expression of GAD was monitored by SDS-PAGE. The SDS-PAGE analysis of whole cell proteins showed

Fig. 1. SDS-PAGE analysis of the untransformed and recombinant L. sakei B2-16 harboring pTRKH2GAD. M, molecular weight marker; lane 1, untransformed; lane 2, recombinant.

that one band of approximately 53 kDa was more strongly expressed in recombinant L. sakei B2-16 harboring pTRKH2GAD in comparison with the untransformed L. sakei B2-16, though the expression levels of other proteins were almost similar (Fig. 1). However, it should be noted that the untransformed L. sakei B2-16 also expressed a similar sized-protein (53 kDa), which could be explained by L. sakei B2-16 producing GABA, which is also generated from MSG by L. sakei-derived GAD. The amino acid sequences of L. plantarum-derived GAD expressed in the present study showed similarities of 91.0 and 65.4% with the other GAD proteins from L. brevis and L. paracasei, from which the expressed GAD sizes were estimated to be 49 kDa and 57 kDa by SDS-PAGE, respectively, though they were expressed in the E. coli (Fig. 2) [Kim et al., 2007; Komatsuzaki et al., 2008].

To determine whether the expression of L. plantarumderived GAD in L. sakei B2-16 identified by SDS-PAGE is associated with the enhanced GABA production in recombinant L. sakei B2-16, the GABA concentration after cultivation was monitored by high performance liquid chromatography (HPLC) analysis. Recombinant L. sakei B2-16 harboring pTRKH2GAD was cultured in the MRS medium (Difco, Sparks, MD) containing 7% food grade MSG (purity >99%, Daesang, Siheung-city, Gyonggido, Korea) as a fermentation medium (MRS-MSG medium). For flask scale culture, the culture broth of 2.5 mL was inoculated into 250 mL MRS-MSG medium in a 500-mL Erlenmeyer flask and cultured at 30°C for 48 h. For fermentor scale culture, the pre-cultured broth was used to inoculate the cells in a 5-L jar fermentor (KF-5, Ko-biotech, Incheon-city, Korea) containing a working volume of 3 L MRS-MSG medium at 1% level. The fermentor was operated with slow agitation speed (50 rpm) at 30°C for 48 h. The pH was initially adjusted to 6.0

PL-GAD BR-GAD	MAMLYGKHNHEAEEYLEPVFGAPSEQHDLPKYRLPKHSLSPREADRLVRDELLDEGNSRL 60 MAMLYGKHTHETDETLKPIFGASAERHDLPKYKLAKHALEPREADRLVRDOLLDEGNSRL 60	
PA-GAD	MSEKNDEQMIDEIGLEQNFLGSVEAGKSLPTEELPEHPMPASIAAQLVQHHRLNEAKANQ 60 $: .:$ *: $: .**$. $: .*$ $* : .:*.$ *: \cdot : \cdot :	
PL-GAD	NLATFCQTYMEPEAVELMKDTLAKNAIDKSEYPRTAEIENRCVNIIANLWHAPDDE---- 116	
BR-GAD	NLATFCOTYMEPEAVELMKDTLEKNAIDKSEYPRTAEIENRCVNIIANLWHAPEAE---- 116	
PA-GAD	NLATFCTTOMEPEADKIMTDAINTNAIDKSEYPKTAAMENYCVSMIAHLWGIPKGKKMYK 120	
PL-GAD	HFTGTSTIGSSEACMLGGLAMKFAWRKRAQAAGLD---INAHRPNLVISAGYQVCWEKFC 173	
BR-GAD	SFTGTSTIGSSEACMLAGLAMKFAWRKRAKANGLD---LTAHQPNIVISAGYQVCWEKFC 173	
PA-GAD	DFIGTSTVGSSEGOMLGGLSLLLSWKHRAEKAGFDTKDLHHHLPNLVIMSGYQVVWEKFC 180	
	* ****:***** *** **:: ::*::**: *:* * * **:** ***** *****	
PL-GAD	VYWDVDMHVVPMDEQHMALDVNHVLDYVDEYTIGIVGIMGITYTGQYDDLAALDKVVTHY 233	
BR-GAD	VYWDIDMHVVPMDDDHMSLNVDHVLDYVDDYTIGIVGIMGITYTGQYDDLARLDAVVERY 233	
PA-GAD	TYWNVELROVPIDONHMSMDMDHVMDYVDENTIGIVGIOGITYTGAVDDIOKLDRLVSEY 240	
PL-GAD	NHQHPKLPVYIHVDAASGGFYTPFIEPQLIWDFRLANVVSINASGHKYGLVYPGVGWVW 293	
BR-GAD	N-RTTKFPVYIHVDAASGGFYTPFIEPELKWDFRLNNVISINASGHKYGLVYPGVGWVIW 292	
PA-GAD	N-KTAVLPIRIHVDSAFGGLFAPFVDGFKPWDFRLKNVVSINVSGHKYGMVYPGIGWIVW 299	
PL-GAD	RD--RQFLPPELVFKVSYLGGELPIMAINFSHSAAQLIGQYYNFIRFGMDGYREIQTKTH 351	
BR-GAD	RD--QQYLPKELVFKVSYLGGELPTMAINFSHSASQLIGQYYNFIRFGFDGYREIQEKTH 350	
PA-GAD	RNNSEDLLPKEMRFSVPYLGSSVDSIAINFSHSGAHIVGOYHNFVRFGYKGYEAIMNNVR 359 *: .: ** *: * * *** .: : ******* .::::*** ** ** ** * :	
PL-GAD	DVARYLAAALDKVGEFKMINNGHQLPLICYQLAPREDREWTLYDLSDRLIMNGWQVPTYP 411	
BR-GAD	DVARYLAKSLTKLGGFSLINDGHELPLICYELTADSDREWTLYDLSDRLIMKGWOVPTYP 410	
PA-GAD	KVSLRITEELKKFGIFEILNDGSOLPINCWKLADDAKVDWTLYDLEGELAKYGWOVPAYP 419	
PL-GAD	LPANLEQQVIQRIVVRADFGMMMAHDFMDDLTKAVHDLNHAH----IVYHHDAAPKKYGF'467	
BR-GAD	LPKNMTDRVIORIVVRADFGMSMAHDFIDDLTOAIHDLDOAH----IVFHSDPOPKKYGF 466	
PA-GAD	LPKNREDTTISRIVVRPSMIMTILDDFMEDLKMAIHNLNKEHGNNELEYNIPSAADATTV 479 ** * : .*.*****: *.: .**::**. *:*:*:: *	
PL-GAD	TH 469	
BR-GAD	TH 468	
PA-GAD	SN 481	

Fig. 2. Multiple alignment of L. plantarum-derived GAD with other GAD proteins. Amino acid sequences of GAD from L. plantarum (PL-GAD, GenBank accession no. ZP_04014981), L. brevis (BR-GAD, ADG02973), and L. paracasei (PA-GAD, BAG12190) were aligned by using ClustalW2.

and not controlled during fermentation process. The GABA production was analyzed by HPLC after derivatization with o-phthaldialdehyde (OPA). The culture broth was separated by centrifugation $(8,000 \times g$ for 15 min), and the supernatant was treated with OPA reagent, which was previously prepared in a mixture of methanolic OPA, borate buffer, and 2-merchaptoethanol (100:4,000:1, v/v/ v), to yield the sample. For the HPLC analysis, the derivatized sample was analyzed using Xterra column (RP18, 4.6×150 mm, 5 μm, Waters, Milford, MA). The chromatogram was developed with the solvent A (0.1 M sodium acetate, pH 7.2) over a convex gradient (curve 6) to the solvent B (0.1 M sodium acetate-acetonitrilemethanol, 46:44:10, $v/v/v$, pH 7.2) at a flow rate of 1.0 mL/min for 60 min and monitored at 338 nm. To determine the GAD activity, the cells collected by centrifugation were suspended in the PBS buffer and then disrupted by sonication. After centrifugation at $11,000 \times g$ for 15 min, the supernatants were used as crude extracts for the GAD activity assay. The crude extracts were then incubated with 1.32 mM MSG and 0.02 mM pyridoxal 5 phosphate in 200 mM sodium acetate/acetic acid (pH

300

250 GABA concentration (mM) 5 200 Hq 150 $\overline{\mathbf{a}}$ 100 \overline{c} 50 $\mathbf{1}$ $\overline{0}$ Ω 10 Ω 20 30 40 50 6 15 \overline{B} Specific GAD activity (unit/cfu×10-7) 5 12 Cell growth (OD₆₀₀) $\overline{4}$ $\overline{\mathbf{3}}$ 6 $\overline{2}$ $\overline{3}$ $\overline{0}$ $\overline{0}$ θ 10 20 30 40 50 Cultivation time (h)

 \overline{A}

Fig. 3. Time profiles of pH and GABA concentration (A), and cell growth and specific GAD activity (B) for the untransformed and recombinant L. sakei B2-16 harboring pTRKH2GAD in 500-mL flask scale culture. pH for untransformed (\blacksquare) and recombinant (\square) ; GABA concentration for untransformed (\bullet) and recombinant (\circ) ; cell growth for untransformed (\triangle) and recombinant (\triangle) ; specific GAD activity for untransformed (\blacklozenge) and recombinant (\diamondsuit) .

5.0). After incubation at 37° C for 20 min, the enzyme reaction was quenched by adding the ethanol, centrifuged at $1.500 \times g$ for 10 min, and then assayed by HPLC. One unit of GAD activity is defined as the amount of enzyme producing 1 μmol GABA per min under the enzyme assay condition.

In 500 mL flask scale, the GABA production (217.0 mM) from *L. sakei* B2-16 harboring pTRKH2GAD was about 1.35-times higher than the corresponding value from untransformed L. sakei B2-16 (Fig. 3A). The enhanced GABA production from recombinant L. sakei B2-16 indicates that the *L. plantarum*-derived GAD is well expressed in L. sakei B2-16. In addition, it could be suggested that the expression of *L. plantarum*-derived GAD possibly results in the enhancement of GABA production. The GABA production (160.8 mM) from untransformed L. sakei B2-16 could have resulted from the activity of L. sakei-derived GAD, because the SDS-

Fig. 4. Time profiles of pH and GABA concentration (A), and cell growth and specific GAD activity (B) for the untransformed and recombinant L. sakei B2-16 harboring pTRKH2GAD in 5-L fermentor scale culture. pH for untransformed (\blacksquare) and recombinant (\square) ; GABA concentration for untransformed (\bullet) and recombinant (\bigcirc); cell growth for untransformed (\blacktriangle) and recombinant (\triangle) ; specific GAD activity for untransformed (\blacklozenge) and recombinant (\diamondsuit) .

PAGE analysis showed that the L. sakei B2-16 also expressed its own GAD gene. The specific GAD activity of L. sakei B2-16 harboring pTRKH2GAD was also higher than that of the untransformed L. sakei B2-16, strongly supporting the expression of L. plantarumderived GAD (Fig. 3B). The similar studies were recently reported using rice-derived GAD and Bifidobacterium longum as the host strain [Park et al., 2005]. The same group developed the recombinant strain of Bacillus subtilis harboring L. brevis-derived GAD, which significantly enhanced the GABA production according to the increases of supplied MSG concentration [Park and Oh, 2006]. They also applied the recombinant B. subtilis to prepare Korean traditional fermented soybean product, Chungkukjang, with the enhanced level of GABA.

To investigate the possibility of scale-up application, the GABA production from recombinant L. sakei B2-16 was also attempted in a 5-L jar fermentor scale. The

enhancement rate of GABA production in fermentor scale was similar with that in flask scale, showing that the GABA production from recombinant L. sakei B2-16 was 265.3 mM, which was about 1.42-fold higher than that from untransformed L. sakei B2-16 (Fig. 4).

In this study, we genetically engineered the L. sakei B2- 16 by introducing the L. plantarum-derived GAD gene to enhance GABA production. The expression of L. plantarumderived GAD in L. sakei B2-16 contributed to the enhancement of GABA production. In addition, considering the fact that the LAB can serve as the starter for fermented foods, the recombinant L. sakei B2-16 harboring pTRKH2GAD appears to have a promising application in functional fermented food production as highly effective starter as well as enhanced-GABA producer, though the further study on the development and use of food-grade selectable markers such as aspartate aminotransferase of L. lactis and α galactosidase of B. longum is need for the fermented food production using genetically engineered LAB system [Sridhar et al., 2006].

References

- Inoue K, Shirai T, Ochiai H, Kasao M, Hayakawa K, Kimura M, and Sansawa H (2003) Blood-pressure-lowering effect of a novel fermented milk containing ã-aminobutyric acid (GABA) in mild hypertensives. Eur J Clin Nutr 57, 490- 495.
- Jakobs C, Jaeken J, and Gibson K (1993) Inherited disorders of GABA metabolism. J Inherit Metab Dis 16, 704-715.
- Jin HS, Kim JB, Yun YJ, and Lee KJ (2008) Selection of kimchi starters based on the microbial composition of kimchi and their effects. J Korean Soc Food Sci Nutr 37, 671-675.
- Kato Y, Kato Y, Furukawa K, and Hara S (2002) Cloning and nucleotide sequence of the glutamate decarboxylaseencoding gene gadA from Aspergillus oryzae. Bioaci Biotechnol Biochem 66, 2600-2605.
- Kim SH, Shin BH, Kim YH, Nam SW, and Jeon SJ (2007) Cloning and expression of a full-length glutamate decarboxylase gene from Lactobacillus brevis BH2.

Biotechnol Bioprocess Eng 12, 707-712.

- Komatsuzaki N, Nakamura T, Kimura T, and Shima J (2008) Characterization of glutamate decarboxylase from a high ãamminobutyric acid (GABA)-producer, Lactobacillus paracasei. Bioaci Biotechnol Biochem 72, 278-285.
- Kook MC, Seo MJ, Cheigh CI, Pyun YR, Cho SC, and Park H (2010) Enhanced production of ã-aminobutyric acid using rice bran extracts by Lactobacillus sakei B2-16. J Microbiol Biotechnol 20, 763-766.
- Manyam BV, Katz L, Hare TA, Kaniefski K, and Tremblay RD (1981) Isoniazid-induced elevation of cerebrospinal fluid (CSF) GABA levels and effects on chorea in Huntington's disease. Ann Neurol 10, 35-37.
- Nomura M, Nakajima I, Fujita Y, Kobayashi M, Kimoto H, Suzuki I, and Aso H (1999) Lactococcus lactis contains only one glutamate decarboxylase gene. Microbiol 145, 1375-1380.
- O'Sullivan DJ and Klaenhammer TR (1993) High- and lowcopy-number Lactococcus shuttle cloning vectors with features for clone screening. Gene 137, 227-231.
- Park KB, Ji GE, Park MS, and Oh SH (2005) Expression of rice glutamate decarboxylase in Bifidobacterium longum enhances ã-aminobutyric acid production. Biotechnol lett 27, 1681-1684.
- Park KB and Oh SH (2004) Cloning and expression of a fulllength glutamate decarboxylase gene from Lactobacillus plantarum. J Food Sci Nutr 9, 324-329.
- Park KB and Oh SH (2006) Enhancement of ã-aminobutyric acid production in Chungkukjang by applying a Bacillus subtilis strain expressing glutamate decarboxylase from Lactobacillus brevis. Biotechnol lett 28, 1459-1463.
- Sanders JW, Leehouts K, Burghoorn J, Brands R, Venema G, and Kok J (1998) A chloride-inducible acid resistance mechanism in Lactococcus lactis and its regulation. Mol Microbiol 27, 299-310.
- Shortt C (1999) The probiotic century: historical and current perspectives. Trends in Food Sci Technol 10, 411-417.
- Smith DK, Kassam T, Sinqh B, and Elliot JF (1992) Escherichia coli has two homologous glutamate decarboxylase genes that map to distinct loci. J Bacteriol 174, 5820-5826.
- Sridhar VR, Smeianov VV, and Steele JL (2006) Construction and evaluation of food-grade vectors for Lactococcus lactis using aspartate aminotransferase and $α$ -galactosidase as selectable markers. J Appl Microbiol 101, 161-171.