- - -

2010/04/01 2010/10/19

(pH)

 $40C^{0}$ pH=4 Km= 2.5x 10^{-2} mol/l

%62-20 . %79-66

() substrates % 34-32 -55 .%65

Effective Factors of Dormant Seeds Lipase Activity in Gota Castor Bean

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ABSTRACT

The present work was undertaken to study the properties and varations in the activities of castor bean lipase under different condition.

Enzymes were extracted from dormant seed by phosphate buffer, then characterizations were conducted.

Analysis showed gradual differences in the pattern of enzyme activities.

Optimus activity of the enzyme were at pH=4, temperature $40C^0$, Km= 2.5×10^{-2} mol/l. The reaction velocity increased in direct proportional to the enzyme concentration. Castor bean oils and sunflower oils were the best substrate for the enzyme.

Calcium, Magnisium, Ammonium, and Potasium ions enhance the enzyme, while Zinc and Ferric ions inhibited enzyme activities.

Oils were extracted by two methods and gave different yields, the higher percentage were in soxcoleh method.

Key word: Lipase, Castor bean seeds, Enzymes, Lipase properties.

Metabolism

(Substrate)

%100 .(2010).

(EC 3.1.1.3)

Triacylglycerols (TAG) mono or free fatty acid

glycerol diacylglycerol

.(Kaussar, 1981)

(Shoshi and Harry, 1974)

Optimal :

pH=4-5

...

```
(Kaussar, 1981)
                                  (Km
                                           )
      )
                                                          (
             U-32R
                          (BOECO)
BUCHI Rolavapor )
                                     Shaking Incubator 303
        (ORION 420 A PH meter)
                                                         (R110
(Panasonic MX-J220P)
                                      (max 160 g) artorius
                    (Ms1 Mini Shaker IKA)
         (Shenstone England PhilipHarris Limited)
                             Hetodry Winner 3
M.Altschul et al., )
                                                         (1960
                                                         -1
                              )
                                                   .(
               (2006
                               )
                                                         -2
```

•

 $60C^{0}$ 20

.

.(25 -20) -**3**

(Robert L, Allen J.St and M.Altschul
) 1960)

(.(pH=7_0,1M) .+4C⁰

 $(/ 5000) 20 +4C^{0}$

(pH=7 0.1M)

. / 2000

.

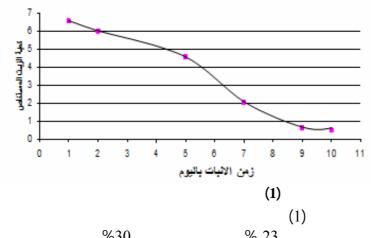
.(Hetodry Winner 3) lyophilization
-4

···

```
)
                         pH=9.5
                                                      pH-meter
     )
                   %1
                                                                  0.05N
           .pH=8
                                                             250
                                 (Victor N. Enujiugha 2004) pH=4.3
(Shoshi and Harry,
pH=4
                                                      250
                                                              (1974
          (Khor, Tan and Chua 1986)
                                                            2.5
                                     40C^0
(Robert L, Allen J.St
                               10
Shoshi and
                       (Ory, 1969)
                                         20
                 30
                                               and M.Altschul 1960)
                                                        Harry 1974)
          10
                              5
                                                            1:1
              pH=9.5
                                               0.05
NaOH
(1968
             ):
                                                                    :N:
                                                                    :Н
                                                                   \begin{array}{c} : \ V_2 \\ : \ V_1 \end{array}
```

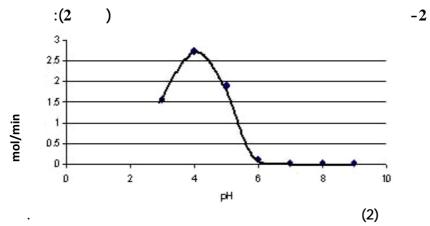
:(1) -1 24 30-25

24

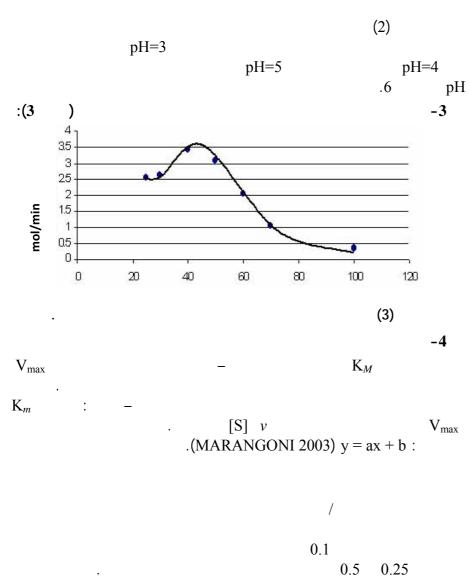


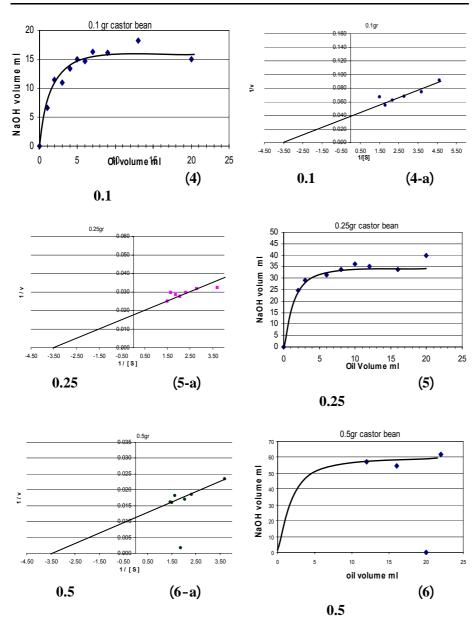
%30 % 23 %30 %55

.%75



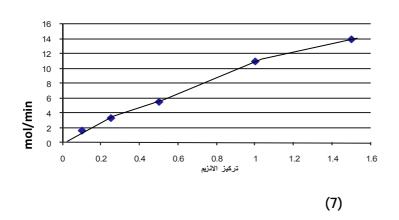
...





:(7) -5

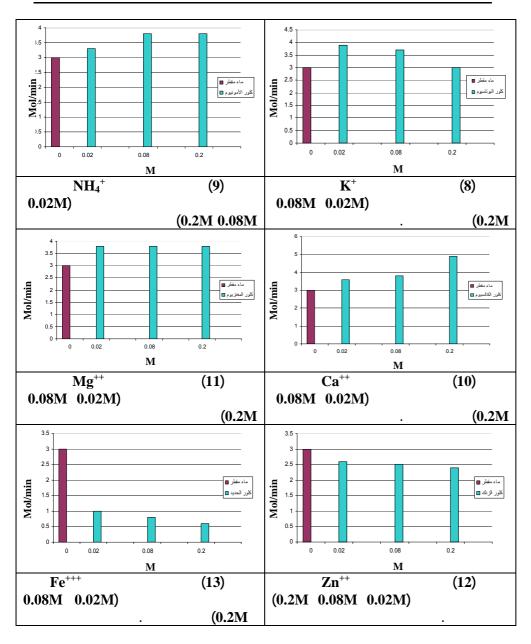
 $40C^0$ pH=4



-6

KCl (0.2 M :0.08 M 0.02 M) NH₄Cl $MgCl_2$ $CaCl_2$.FeCl₃ $ZnCl_2$ 0.25 : 8 pH=4 4 5

.(2.5 5



...

:

-7

: -1

(Ombrello, 2006) .%34–%32.6

.(

%65-%55 . .(U.G.AKPAN, 1999) %30 %30 %23

% 55 .(1) %75

```
(2010
                                                   )
β-
             (AcetylCo- A)A-
                  ) (
   .(2010
                                                              -2
                                         (2
                                                )
pH=5
                      pH =4
                                              pH = 3
                     .6
                               рН
                                  (Ory, 1969)
                                      4
                               (Shoshi and Harry 1974)
                                 .pH=5
           :
                                                              -3
                  (Kaussar, 1981)
                 (3
                        )
               50°C
                                      40°C
                                                              25°C
                               70°C
                                              "Denaturation"
    :(Km
                )
                                                     (6-5-4)
                                       (6-a) (5-a) (4-a)
                                       .Km = 0.25 \text{ mol/L}
                                                                K_{\text{m}}
```

···

(7)	:				-5
	02M) .08M %24		%30	(8	- 6)
(0.02M)				(9)
0.2 M	%10 .%27				0.08M
	(0.02M) 0.08M	%20			
0.08W		7020	%27		
		.(10) %62		
(0.2M 0.08M	0.02M) %25			.((11)
(0.2M 0.0	0.02M)				
0.2M 0.02M	%21.5 %16.5 .(12)	%12	0.0	08M	
72.7% 66%)	(13) (0.2M 0	.08M 0.0	2M)		(79% -7

(14)

M. BarrosI) (Macedo 2010 FleuriII

.85-95% Ricinolein

pH=4
40C⁰

•

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.(2010) .

(10)

.(1968) .

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