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Immobilization enzyme pdf

Enzymes immobilized in the beads of alginate gel Immobilized enzyme is an enzyme attached to an inert, insoluble material, such as calcium alginate (produced by the reaction of a mixture of sodium alginate solution and enzyme solution with calcium chloride). This can provide increased resistance to changes in conditions such as pH or temperature. It also allows enzymes to be held in place throughout the reaction, after which they are easily separated from the products and can be used again - a much more efficient process and therefore widely used in the industry for enzyme catalysis reactions. An alternative to immobilization of enzymes is the immobilization of whole cells. The commercial use of immobilized enzymes is very important for commercial use as they have many benefits for costs and reaction processes that include: Convenience: The minuscule amount of protein dissolves into the reaction, so that the work can be much easier. Upon completion, the reaction mixture usually contains only solvents and reactionary products. Economy: The immobilized enzyme is easily removed from the reaction, making it easy to recycle the biocatalist. This is especially useful in processes such as the production of lactose-free milk, as milk can be drained from a container, leaving the enzyme (Lactase) inside ready for the next batch. Stability: Immobilized enzymes typically have greater thermal and operational stability than the soluble form of the enzyme. In the past, biological washing powders and detergents contained many proteases and lipases that broke dirt. However, when the cleaners contacted the human skin, they created an allergic reaction. That's why enzyme immobilization is important, not just economically. Enzyme immobilization There are various ways in which you can immobilize the enzyme: Affinity-tag binding: Enzymes can be immobilized to the surface, for example, in porous material, using non-covalent or covalent protein tags. This technology was created for the purpose of cleaning the protein. This method is generally accepted, and can be performed without first cleaning the enzyme with a clean drug as a result. Porous glass and its derivatives are used, where the porous surface can be adapted from the point of view of hydrophobic in accordance with the appropriate enzyme. Adsorption on glass, alginate or matrix: The enzyme is attached to the outside of the inert material. Overall, this method is the slowest among those listed here. Since asorption is not a chemical reaction, the active location of the immobilized enzyme can be blocked by a matrix or beads, which significantly reduces the activity of the enzyme. Capture: The enzyme is trapped in insoluble beads or microspheres such as alginate Beads. However, these insoluble substances prevent the substrate from entering and leaving the products. Cross-bonding: Molecules of enzymes covalently bound are linked each other to create a matrix consisting of almost only an enzyme. The reaction ensures that the binding place does not cover the active activity of the enzyme, the activity of the enzyme is affected only by immobility. However, the inflexibility of covalent bonds excludes self-healing properties exhibited by chemo-asorbized self-assembly monolayers. Using a spacer molecule like poly (ethylene glycol) helps reduce the stericular interference of the substrate in this case. Covalent bond: Enzyme covalent is associated with insoluble support (e.g. silica gel or macroporous polymer beads with groups of epoxy). This approach provides the strongest interaction of the enzyme/support, and therefore the lowest protein leakage during catalysis. Random compared to the site of directed enzyme immobilization Numerous enzymes of biotechnological value were immobilized on various supports (inorganic, organic, composite and nanomaterials) through random multivolume attachments. However, immobilization by random chemical modifications leads to a heterogeneous protein population where more than one side chain (ameno, carboxil, thiol, etc.) present in proteins is associated with support for a potential decrease in activity due to the restriction of substrate access to an active area. In contrast, in the immobilization of an enzyme aimed at the site, support may be associated with one specific amino acid (usually N- or C-termini) in a protein molecule away from the active site. Thus, the maximum activity of enzymes is maintained due to the free access of the substrate to the active site. These strategies are mostly chemical, but may additionally require genetic and enzymatic methods to create functional groups (which are not present in the protein) to support and enzyme. The choice of SDCM method depends on many factors, such as the type of enzyme (less stable psychophilic, or more stable thermophilic homologous homolog, the stability of the pH enzyme, the presence of N- or C-termi to the reagent, the non-interference of the enzyme with the activity of the enzyme, the type of catalytic amino acid residues, the presence, price and ease of preparation of reagents. For example, generating additional interactive functions (alkin and azid) on the support and enzyme is one of the most convenient ways to immobilize enzymes with a chemical modification aimed at the site. Immobilization of substrate for enzymatic reactions Another widely used application of immobilization approach along with enzymes were enzyme reactions to immobilized substrates. This approach facilitates the analysis of enzyme activity and mimics the performance of enzymes, such as cell walls. References to Saunitsina, O.; Berillo, D.; Kirsebom, H.; Mattiasson, B. (2013). Cryostructured and cross-viable cells that form suitable for the use of bioreactors. Topics in catalysis. 57 (5): 339-339. Arágo Buerner, R.; O.; Berillo, D.; Skapccha, N.; Mattiasson, B.; Kirsebom, H. (2014). Clostridium acetobutylicum DSM 792 immobilization as macro-positive units through cryogelation for butanol production. The process of biochemistry. 49: 10-18. doi:10.1016/j.procbio.2013.09.027. Wu, Hong; Liang, Yanpeng; Shi, Jiafu; Wang, Syoli; Yang, Dong; Jiang, Junyi (April 2013). The increased resistance of catalase is covalently immobilized in functional titanic submicrospheres. Materials science and engineering: C. 33 (3): 1438-1445. doi:10.1016/j.msec.2012.12.048. PMID 23827593. 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