

Paper III

Short communication

Molecular modelling of trypsin from the king crab (*Paralithodes camtschaticus*)

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Abstract

This short communication aims to identify possible differences in the molecular structure of purified king crab trypsin (*Paralithodes camtschaticus*) compared to purified salmon trypsin and bovine trypsin, that might influence on the ability to activate PAR-2. Salmon trypsin is previously shown to increase secretion of the pro-inflammatory cytokine interleukin (IL)-8 from human airway epithelial cells through activation of PAR-2. The rationale behind this investigation is that king crab trypsin displayed stronger binding capacity to the anionic column used in fast protein liquid chromatography (FPLC) compared to fish trypsins. In addition, the king crab trypsin is by SDS-PAGE gel electrophoresis identified as a slightly bigger molecule compared to trypsins isolated from several fish species. Measurements of enzymatic activity both at room temperature and 37°C using DL-BAPNA as substrate yielded no obvious differences between the trypsins tested (bovine, salmon, sardine, king crab). However, molecular modelling shows that king crab trypsin has a large area with strong negative electrostatic potential compared to the smaller negative areas in bovine and salmon trypsins. Bovine and salmon trypsins also display areas with strong positive electrostatic potentials, a feature lacking in the king crab trypsin. Additionally we have identified 3 divergent positions (Asp¹⁹⁶, Arg²⁴⁴, and Tyr²⁴⁷) located near the substrate binding pocket of king crab trypsin that might affect the binding and cleavage of PAR-2. These preliminary results indicate that electrostatic interactions is of importance in binding, cleavage and subsequent activation of PAR-2, and differences in electrostatic charge in residues at key interacting positions may result in altered potency of the agonist in question.

Introduction

Trypsin is a known activator of protease-activated receptor (PAR)-2 (Nystedt *et al.*, 1995; Böhm *et al.*, 1996). Our previous work has confirmed that purified salmon trypsin increase secretion of the pro-inflammatory cytokine interleukin (IL)-8 from human airway epithelial cells through activation of PAR-2 (Larsen *et al.*, 2008). Secretion of cytokines from the airway epithelium contributes to an inflammation response and can be induced by both endogenous and exogenous proteases (Ossovskaia and Bunnett, 2004). Based on the knowledge that occupational airway symptoms are frequently presented by workers handling different species of fish and crustaceans (Orford and Wilson, 1985; Cartier *et al.*, 1986; Jeebhay *et al.*, 2001; 2008; Ortega *et al.*, 2001; Bang *et al.*, 2005; Howse *et al.*, 2006; Gautrin *et al.*, 2009; Shiryaeva *et al.*, 2010) we have tested multiple types of seafood trypsins in our cell based assays in order to detect their possibility to initiate signal transduction connected to inflammation processes in human airway epithelial cells. During purification of several fish trypsins (Atlantic salmon [*Salmo salar*], sardine [*Sardinops melanostictus*], anchovy [*Engraulis japonicus*], jacobever [*Sebastes schlegelii*], yellow tail [*Seriola quinqueradiata*], spotted mackerel [*Scomber australasicus*]) and trypsin from the king crab (*Paralithodes camtschaticus*) by fast protein liquid chromatography (FPLC), we observed that king crab trypsin bound stronger to the anionic column compared to the other fish trypsins we purified.

Molecular size, conformation and electrostatic potential will influence on a molecule's ability to bind and interact with signalling partners. To bind tightly, the ligand must possess a shape and a charge distribution that are complementary to the target receptor (Kangas and Tidor, 1998; Green and Tidor, 2003). In the molecular complex formed attractive van der Waals and electrostatic (charge-charge) interactions are made across the binding interface. While the van der Waals interactions are relatively non-specific and small in magnitude, the electrostatic (charge-charge) interactions are highly specific and act over a significantly longer range. A small chemical change as conversion of one amino acid from L- to D- form or substitution of amino acids can inactivate the molecule, as the receptor may fail to bind the altered form or bind it less efficiently. The nature of the interaction between two signalling partners will influence upon downstream signalling pathways following molecular interaction leading to activation and transmission of the molecular signal (full or partial agonists) or inactivation without signal transduction (antagonists) (Rang *et al.*, 1999).

We decided to explore the observed divergence between king crab and fish trypsins further. Purified salmon, sardine, bovine and king crab trypsins were evaluated by their ability to hydrolyzate a chromogenic substrate (DL-BAPNA) and molecular modelling was executed of salmon, bovine and king crab trypsins for comparison of molecular structure and possibly identification of important amino acids in the trypsin – PAR-2 interaction.

Materials and methods

Materials

Na-Benzoyl-D,L-arginine 4-nitroanilide hydrochloride (DL-BAPNA) and trypsin from bovine pancreas (T7309) were purchased from Sigma-Aldrich, MO, USA. Purified salmon trypsin was kindly provided by Dr. Nils Peder Willassen and Dr. Ronny Helland (UoT). Purified king crab trypsin was a kind gift from Dr. Galina N. Rudenskaya (Moscow State University), and the purified sardine trypsin was kindly supplemented by Dr. Hideki Kishimura (Hokkaido University).

Fast protein liquid chromatography (FPLC)

All purification steps were carried out at 0-4 °C. The freeze dried trypsins were re-suspended in 25 mM TrisHCl, pH: 7.5 and applied to a 1,5 ml Benzamidine-Sepharose 6B column equilibrated with 25 mM TrisHCl pH: 7.5, 10 mM CaCl₂, 500 mM NaCl. Bound trypsin were eluted using 120 mM Benzamidine and collected in 1,5 ml fractions. All fractions with enzymatic activity measured by the serine protease assay (DL-BAPNA) were pooled and dialysed against 25 mM TrisHCl pH: 7.5, 10 mM CaCl₂ at 4 °C over night using 10K Slide-A-Lyzer dialysis cassettes from Pierce, IL, USA. The following day the benzamidine purified trypsins were applied to a 1 ml Resource Q ion exchange column equilibrated with 25 mM TrisHCl pH: 7.5, 10 mM CaCl₂ and the enzymes were eluted with 1 M NaCl using a 7,5% gradient for 10 fractions (total of 5 ml) followed by a linear gradient rising to 100% in 20 fractions (total of 10 ml). Fractions corresponding to the observed peaks were tested for enzymatic activity and pooled before dialysis as described previously.

SDS-PAGE

After purification the trypsins were run on a sodium dodecyl sulfate polyacrylamide gel electrophoresis (SDS-PAGE) (4-12% NUPAGE; Invitrogen) and stained with SilverQuest™ Silver Staining Kit (Invitrogen) for verification of their purity.

Protease activity determination

The enzymatic activity of the purified trypsins was determined by a serine protease assay where the hydrolyzation of a chromogenic substrate (DL-BAPNA) was measured spectrophotometrically by the increase in absorbance at 405 nm at room temperature or 37 °C for the length of 10 min. The substrate was diluted in substrate buffer (25 mM Tris/HCl, 10 mM CaCl₂, 2% (v/v) DMSO, pH 8.1) and used at a final concentration of 0,5 mM. The activity is measured in a total volume of 250 ul (10 ul of enzyme and 240 ul of diluted substrate) in clear, 96 well trays with flat bottom (BD Falcon, NJ, USA). The results were expressed as units (U)/ml (Outzen *et al.*, 1996), and one unit of activity was defined as 1 μmol substrate hydrolyzed per minute using an extinction coefficient of 8800 M⁻¹cm⁻¹ (Erlanger *et al.*, 1961). The calculations were made using the following formula:

$$\text{Unit: } \frac{dA}{dt} \times \frac{1}{(\epsilon \times \text{optical path length}) \times 10^6} \times V_{\text{final}}$$

dA/dt = rate of absorbance change
 ϵ = extinction coefficient

Molecular modelling

A homology model of king crab trypsin (*Paralithodes camtschaticus*; TREMBL accession code: Q8WR10_PARCM) was built by using ICM3.5 (Abagyan and Totrov, 1994) and the crystal structure of Atlantic salmon trypsin (pdb code: 1hj8) as a structural template. The homology model of king crab trypsin, the structures of Atlantic salmon trypsin (pdb code: 1hj8) and bovine trypsin (pdb code: 1s0r) were superimposed on the thrombin-PAR-4 structure (pdb code: 2pv9; (Bah *et al.*, 2007)). The backbone of the catalytic site residues in the trypsins were superimposed with the corresponding residues of the PAR-4-thrombin complex. A model of the N-terminal fragment of human PAR-2 (Gly²⁸-Val⁵³) was built and trenched on top of the corresponding PAR-4 segment in the crystal structure of the thrombin-PAR-4 complex. Electrostatic potentials were calculated on the molecular surfaces of the model and structures of the trypsins.

Results

SDS-PAGE

King crab trypsin is reported to be in the size range of 23 – 29 kDa (Rudenskaya *et al.*, 2000, Kislitsyn *et al.*, 2003), and our results from SDS-PAGE reveals a protein in the 28 – 29 kDa range (Fig. 1) compared to sardine trypsin at 24 kDa (Kishimura *et al.*, 2006) (Fig. 1), and salmon trypsin at 23,7 – 25 kDa (Smalas *et al.*, 1990; Outzen *et al.*, 1996).

Effect of temperature on enzymatic activity

The effect of temperature on the enzymatic activity of four different trypsins (bovine, salmon, sardine, and king crab) was examined using the substrate DL-BAPNA at room temperature and 37°C. Purified salmon and sardine trypsin showed the highest enzymatic activity at room temperature with respectively 11,3 mU/ug and 8,34 mU/ug, while the purified king crab trypsin and bovine trypsin were measured to 2,26 mU/ug and 2,38 mU/ug using enzyme solutions with a protein concentration of 90µg/ml. As depicted in figure 2, the total enzymatic activity of all trypsins decreased with lowered protein concentration. All trypsins showed an increased enzymatic activity when measured at 37°C compared to the measurements conducted at room temperature (Fig. 2). The purified king crab trypsin showed the most pronounced increment with a 29% rise in enzymatic activity in the highest protein concentration, compared to 19,3% in the bovine trypsin, 18,1% in the purified sardine trypsin, and 15,2% in the purified salmon trypsin. The mean rise in enzymatic activity was 20,6% for the purified king crab trypsin, 17,7% for the bovine trypsin, 15,9% for the purified sardine trypsin, and 9,6% for the purified salmon trypsin. As for the total enzymatic activity, the degree of increment was also reduced with lowered protein concentration for all trypsins.

Molecular modelling shows differences in the protein structure of the king crab trypsin compared to fish trypsins

The surface of king crab trypsin has a large area with strong negative electrostatic potentials (Fig. 3a). The surface of bovine trypsin has smaller areas with strong negative potentials, in particular around Asp¹⁷¹ at the catalytic site, and also areas with strong positive electrostatic potentials (Fig. 3c). It is possible that Arg³⁶ (and/or Lys³⁴) of PAR-2 may interact differently with the binding pocket in the 3 trypsins. Comparison of the homology model of king crab trypsin with the structures of bovine and Atlantic salmon trypsins suggested that at least 3 divergent positions are located near the substrate binding pocket and might affect the binding of PAR-2 (Fig. 3d). Arg²⁴⁴ in king crab trypsin corresponds to Glu²²¹ in Atlantic salmon trypsin structure and to Gln¹⁹⁹ in bovine trypsin structure. It is possible that PAR-2 might bind weaker to king crab trypsin than to the other trypsins due to repulsive interactions between Lys³⁴/Arg³⁶ in PAR-2 and Arg²⁴⁴ in the king crab trypsin.

Discussion

A recent study by Ramachandran and co-workers (2009) reports the ability of PAR-2 to exhibit functional selectivity where the proteolytically revealed tethered ligand (TL) sequence(s) and the mode of its presentation to the receptor (tethered vs soluble) can confer biased signalling. Thus, PAR-2 can signal to multiple pathways that are differentially triggered by distinct protease-revealed tethered ligands. For many other G protein-coupled receptors, such as those for angiotensin II, dopamine, serotonin, and adrenergic ligands, differential signalling depending on the activating ligand (termed “agonist-biased signalling” or “functional selectivity”) are now accepted (Wei *et al.*, 2003; Galandrin *et al.*, 2007; Kenakin, 2007; Urban *et al.*, 2007). The exact factors that lead to activation of different signal pathways during binding of agonist to and cleavage of PAR-2 is unknown. Molecular modelling of the hPAR-1 has revealed various electrostatic, steric, and hydrophobic interactions between receptor and the antagonist used in docking studies (Saxena *et al.*, 2008). Some residues identified as main points for electrostatic interactions have previously been reported as important in site directed mutagenesis studies for PAR-1 function and activity (Asp²⁵⁶ and Glu³⁴⁷) (Blackhart *et al.*, 2000). It is tempting to speculate that functional selectivity is a result of different capacity in the agonists to bind at these various interaction points.

Furthermore, the positive Arg⁵ in the agonist peptide is from receptor chimera studies in PAR-1 suggested to interact with the negative Glu²⁶⁰ in the second extracellular loop of PAR-1 during receptor activation (Gerszten *et al.*, 1994; Nanevicz *et al.*, 1995). Since these amino acids are conserved in PAR-2 an Arg⁵-Glu²⁶⁰ interaction might operate in recognition of the PAR-2 agonist peptide SLIGRL by the receptor. Changing this residue in the PAR-2 agonist peptide (the positive Arg⁵ in SLIGRL to a neutral alanine or a negative glutamic acid creating SLIGAL or SLIGEL) markedly reduces the peptides’ potency to cause intracellular Ca²⁺ signalling (Al-Ani *et al.*, 2002). The Al-Ani study indicate that changes in the net charge of interacting amino acids influence on activating capacity; a result that may be due to interference with electrostatic interactions.

Molecular modelling shows that the surface of king crab trypsin has a large area with strong negative electrostatic potential compared to the smaller areas of bovine and salmon trypsins. In addition these latter trypsins also display areas with strong positive electrostatic potentials, a feature lacking in king crab trypsin. Because of the lack of a full amino acid sequence of the sardine trypsin molecule we were not able to do any modelling of and comparison with sardine trypsin.

The modelling of bovine, salmon, and king crab trypsins suggest that at least 3 divergent positions are located near the substrate binding pocket and might affect the binding of substrate to PAR₂:

- 1) The positive Arg²⁴⁴ in the king crab trypsin corresponds to the negative Glu²²¹ in salmon trypsin and the neutral Gln¹⁹⁹ in bovine trypsin.
- 2) The neutral Tyr²⁴⁷ in king crab trypsin corresponds to the neutral Asn²²⁴ in salmon trypsin and to the positive Lys²⁰² in bovine trypsin.
- 3) The negative Asp¹⁹⁶ in king crab trypsin corresponds to the neutral Met¹⁷⁵ in salmon trypsin and the neutral Gln¹⁵⁵ in bovine trypsin.

It is possible that the positive Arg³⁶ and/or positive Lys³⁴ of PAR₂ may interact differently with the binding pocket in the three trypsins. Because of differences in the electrostatic potential it is possible that PAR₂ might bind weaker to king crab trypsin than to other trypsins due to repulsive interactions between the positive Lys³⁴/ Arg³⁶ in PAR₂ and the positively charged Arg²⁴⁴ in king crab trypsin. This residue corresponds to a negative amino acid (Glu²²¹) in salmon trypsin and a neutral amino acid (Gln¹⁹⁹) in bovine trypsin. Zhang and co-workers (2009) have recently documented that long-range electrostatic interactions presumably plays an important role in aligning the PAR-2 N-terminal polypeptide with the activating protease (FVIIa) domain during binding and subsequent activation of PAR-2. By molecular simulations they show that positive amino acids in the proximity of the cleavage site of PAR-2 (Arg³¹, Lys³⁴, and Arg³⁶) are located close to negatively charged residues on the binding pocket surface of FVIIa, whereas the negatively charged Asp⁴³ and Glu⁵⁶ are close to positively charged FVIIa residues. Although cell-based control studies were not conclusive (antibodies blocking possible PAR-2 interacting residues in the FVIIa molecule resulted in inhibited TF-FVIIa signalling through PAR-2, while charge reversal mutations in FVIIa (positive Arg⁶² to negative Glu⁶², and positive Arg⁸⁴ to negative Glu⁸⁴) did not significantly inhibit PAR-2 activation), we can not eliminate the possibility that electrostatic interactions in specific regions guide substrate orientation under physiological conditions. However, the specific FVIIa Arg⁶² – PAR-2 Glu⁵⁶ interaction seems not to be essential for PAR-2 activation by TF-FVIIa.

The measurements of enzymatic activity at different concentrations both at room temperature and 37°C using DL-BAPNA as substrate yielded no obvious differences between the four types of trypsins tested (bovine, salmon, sardine, king crab). On the other hand, binding of trypsins to the N-terminal end of PAR-2 for cleavage and subsequent receptor activation might behave different from the binding and cleavage of the substrate in the serine protease assay, giving rise to differences in agonist potential in cell based assays.

These preliminary results indicate that electrostatic interactions can be of importance in binding, cleavage and subsequent activation of PAR-2, and differences in electrostatic charge in residues at key interacting positions may result in altered potency of the agonist in question. However, more extensive molecular modelling of the entire PAR-2 together with docking studies of different agonists along with cell based assays are necessary to identify essential residues that have the possibility to influence upon functional selectivity.

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Figures and legends

Fig. 1

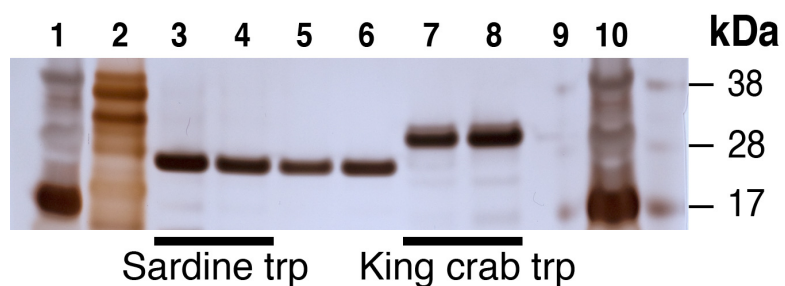


Figure 1. **Purified king crab trypsin differs in size from purified sardine trypsin.**

250 ng of purified king crab and sardine trypsins were run on a SDS-PAGE gel and stained with silver staining for detection. The result shows that purified king crab trypsin (lane 7 and 8) is a slightly bigger molecule residing in the 28 – 30 kDa area compared to the purified sardine trypsin (lane 3 and 4) at 24 – 25 kDa. Additional purified fish trypsins tested (anchovy (lane 5 and 6), yellow tail, jacobever, spotted mackerel) displayed similar size as purified sardine trypsin.

Fig. 2

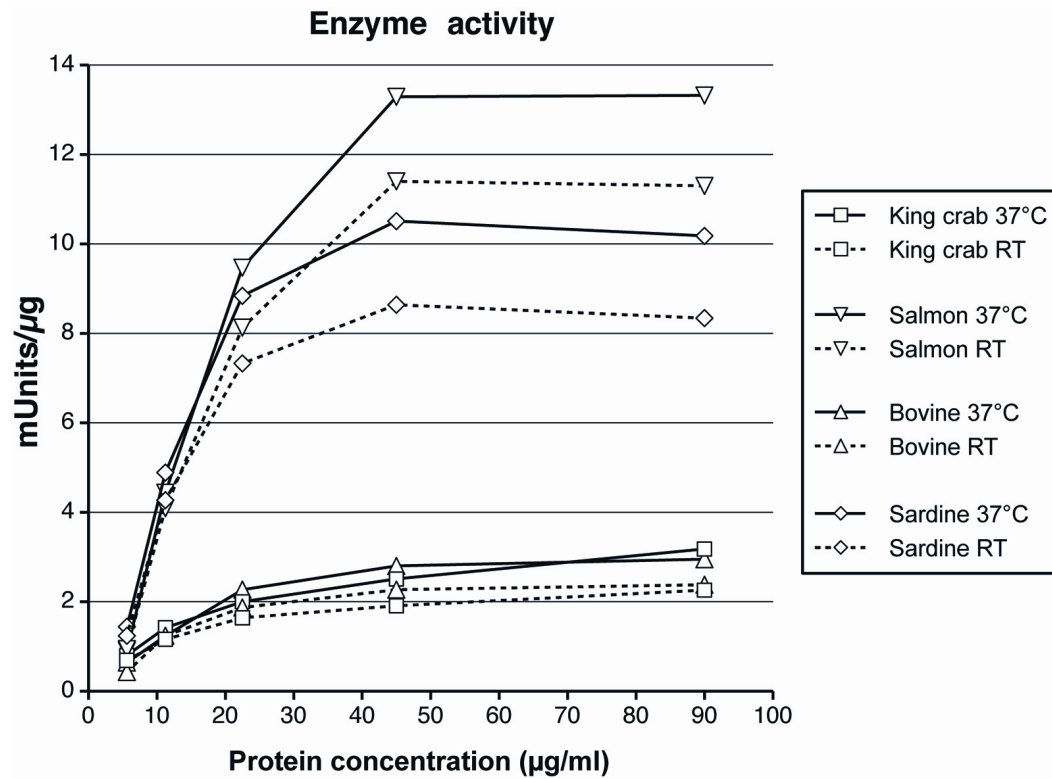


Figure 2. **Protease activity.**

The enzyme activity of purified king crab, sardine, salmon, and bovine trypsins was determined by a serine protease assay conducted at room temperature (RT) and 37°C. The protease activity was measured in solutions with decreasing protein concentration and results given as mUnits (mU)/ug protein. Total volume of the reaction was 250 µl consisting of 10 µl of purified enzyme and 240 µl of substrate (DL-BAPNA) diluted in substrate buffer. For the measurements at 37°C the substrate buffer was incubated at 37°C for the appropriate time prior to use and the temperature adjusted to 37°C in the chamber of the spectrophotometer.

Fig. 3

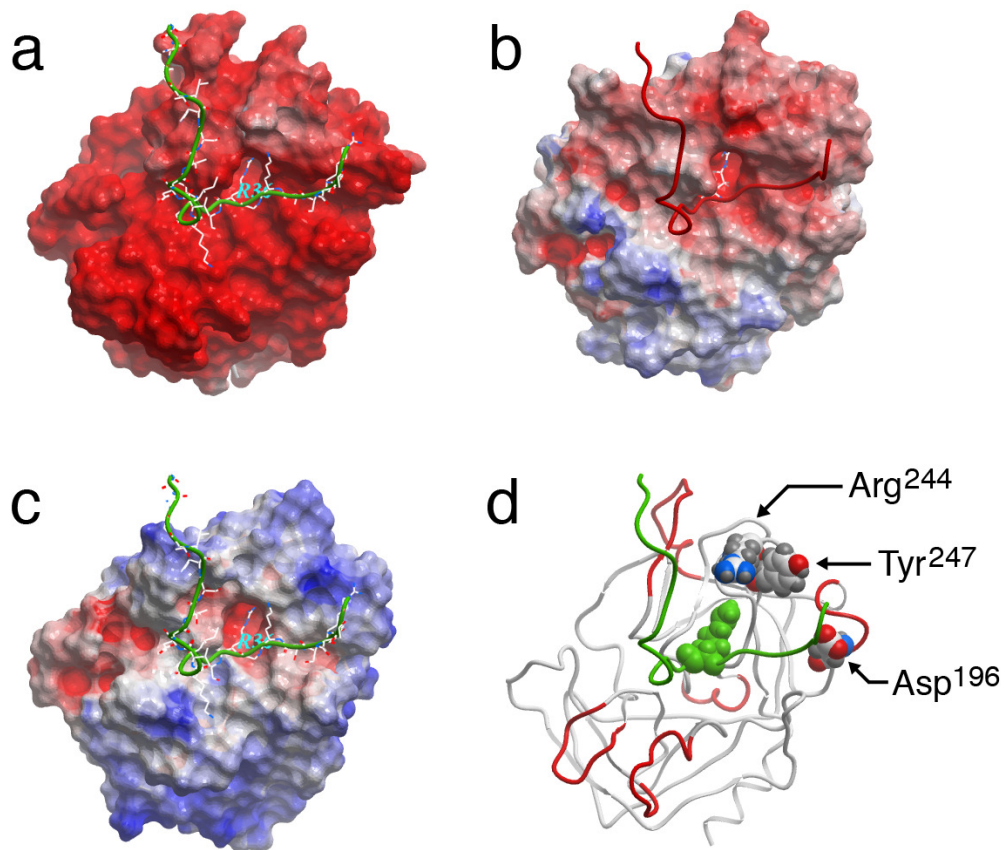


Figure 3. **Molecular modelling of king crab, salmon, and bovine trypsins.**

3 a – c: Electrostatic surfaces of (a) king crab trypsin (homology model), (b) Atlantic salmon trypsin (pdb code: 1hj8), and (c) bovine trypsin (pdb code: 1s0r). The most electropositive potentials are shown in blue, whereas the most electronegative potentials are shown in red. The PAR-2 agonist peptide is displayed in green ribbon. 3 d: The location of 3 binding site residues in the king crab trypsin model, that correspond to different residues in the bovine and Atlantic salmon trypsins (Arg²⁴⁴ in the king crab trypsin corresponds to Glu²²¹ in Atlantic salmon and Gln¹⁹⁹ in bovine trypsin; Tyr²⁴⁷ in king crab trypsin corresponds to Asn²²⁴ in Atlantic salmon trypsin and to Lys²⁰² in bovine trypsin, and Asp¹⁹⁶ in king crab trypsin corresponds to Met¹⁷⁵ in Atlantic salmon and Gln¹⁵⁵ in bovine trypsin).