#### **Contents**

|  | Page |
|--|------|
| Abstract                                       | (3)  |
| Acknowledgment                                 | (7)  |
| List of Tables                                 | (12) |
| List of Figures                                | (13) |
| Chapter  |      |
| 1 Introduction                                 | 1    |
| Literature Review                              | 3    |
| 1. Surimi and surimi production                | 3    |
| 2. Proteolysis in fish muscle                  | 6    |
| 3. Softening (Modori) of surimi-based products | 9    |
| 4. Classification of proteinases               | 12   |
| 4.1 Endopeptidase                              | 12   |
| 4.2 Exopeptidase                               | 13   |
| 5. Muscle proteinases                          | 13   |
| 5.1 Cathepsins                                 | 14   |
| a) Cathepsin A                                 | 16   |
| b) Cathepsin B                                 | 17   |
| c) Cathepsin C                                 | 17   |
| d) Cathepsin D                                 | 18   |
| e) Cathepsin L                                 | 18   |
| 5.2 Calpains                                   | 19   |
| 5.3 Alkaline proteinases                       | 20   |
| 5.4 Multicatalytic proteinases                 | 21   |

# Contents (continuted)

|   | Page |
|---|------|
| 6. Tissue degradation by proteinases                          | 22   |
| a) Tissue degradation by cathepsins                           | 22   |
| b) Tissue degradation by calpains                             | 23   |
| c) Tissue degradation by alkaline proteinases                 | 24   |
| d) Tissue degradation by multicatalytic proteinases           | 25   |
| 7. Purification and characterization of proteinases from fish | 26   |
| muscle  |      |
| a) Purification and characterization of calpains              | 26   |
| b) Purification and characterization of cysteine              | 26   |
| proteinases   |      |
| c) Purification and characterization of serine                | 28   |
| proteinases   |      |
| d) Purification and characterization of multicatalytic        | 30   |
| proteinases   |      |
| Objectives  | 31   |
| 2 Materials and Methods                                       | 32   |
| 1. Chemicals  | 32   |
| 2. Instruments  | 33   |
| 3. Fish sample preparation                                    | 34   |
| 4. Study on autolysis of mince and washed mince from bigeye   | 35   |
| snapper   |      |
| 4.1 Preparation of washed mince                               | 35   |
| 4.2 Autolysis of mince and washed mince                       | 35   |
| 4.3 Sodium dodecyl sulfate-gel electrophoresis (SDS-          | 36   |
| PAGE)   |      |

## Contents (continued)

|  | Page |
|--|------|
| 5. Characterization of sarcoplasmic proteinase from bigeye           | 36   |
| snapper  |      |
| 5.1 Preparation of sarcoplasmic fluid                                | 36   |
| 5.2 Enzyme assay   | 36   |
| 5.3 pH and temperature profile                                       | 37   |
| 5.4 Inhibitor study  | 37   |
| 6. Purification of sarcoplasmic proteinase of <i>P. macracanthus</i> | 38   |
| 6.1 Preparation of crude enzyme                                      | 38   |
| 6.2 Heat treatment   | 38   |
| 6.3 Phenyl-Sepharose 6 Fast Flow Chromatography                      | 38   |
| 6.4 First Source 15Q Chromatography                                  | 39   |
| 6.5 Second Source 15Q Chromatography                                 | 39   |
| 6.6 Size Exclusion Chromatography                                    | 40   |
| 7. Characterization of purified sarcoplasmic proteinase from         | 40   |
| P. macracanthus  |      |
| 7.1 Determination of molecular weight                                | 40   |
| 7.2 Optimum pH and temperature                                       | 41   |
| 7.3 Effect of inhibitors on proteinase activity                      | 41   |
| 7.4 Activity staining  | 41   |
| 7.5 Substrate specificity  | 42   |
| 8. Hydrolysis of natural actomyosin by purified proteinase           | 42   |
| 9. Protein determination   | 43   |
| 10. Statistical analysis   | 43   |

### **Contents (continued)**

|   | Page |
|---|------|
| 3 Results and Discussion  | 44   |
| 1. Autolytic degradation of bigeye snapper muscle                   | 44   |
| 2. Temperature and pH profile of sarcoplasmic proteinase from       | 50   |
| bigeye snapper  |      |
| 3. Effect of inhibitors on activity of sarcoplasmic proteinase from | 54   |
| bigeye snapper  |      |
| 4. Purification of sarcoplasmic proteinase of P. macracanthus       | 55   |
| 5. Protein pattern and activty staining of proteinase               | 60   |
| 6. Characterization of purified proteinase                          | 72   |
| 6.1 Optimum pH  | 72   |
| 6.2 Optimum temperature   | 73   |
| 6.3 Effect of inhibitors  | 76   |
| 6.4 Substrate specificity   | 77   |
| 7. Hydrolysis of natural actomyosin by purified proteinase          | 78   |
| 4 Conclusions   | 81   |
| References  | 82   |
| Appendices  | 99   |
| Vitae   | 116  |

#### **List of Tables**

| Table  | Page |
|--|------|
| 1 Importance of endogenous proteinases to quality deterioration of     | 8    |
| fishery products   |      |
| 2 Distribution of four types of modori-inducing proteinase (MIP) among | 11   |
| fish species   |      |
| 3 Neutral and alkaline proteinases of fish muscles                     | 15   |
| 4 Proteolytic enzymes associated with muscle lysosomes                 | 16   |
| 5 Effect of inhibitors on the sarcoplasmic proteinase activity         | 56   |
| 6 Purification of sarcoplasmic proteinase from P. macracanthus         | 60   |
| 7 Effect of inhibitors on the purified proteinase activity from P.     | 77   |
| macracanthus muscle  |      |
| 8 Specificity for hydrolysis of peptide methylcoumarylamide substrates | 78   |

### **List of Figures**

| Figure  | Page |
|---|------|
| 1 Productions of surimi and surimi-based product                    | 4    |
| 2 Changes in the rheological properties of actomyosin and myosin    | 6    |
| during heating  |      |
| 3 Proposed model of the gelation and disintegration of surimi gels  | 10   |
| 4 Action of endopeptidases and exopeptidases on protein structure   | 12   |
| 5 Priacanthus macracanthus  | 34   |
| 6 Priacanthus tayenus   | 34   |
| 7 Autolytic degradation products in mince and washed mince of P.    | 45   |
| macracanthus incubated at 50 and 60°C for different times           |      |
| 8 Autolytic degradation products in mince and washed mince of P.    | 46   |
| tayenus incubated at 50 and 60°C for different times                |      |
| 9 Autolytic pattern of mince and washed mince of P. macracanthus at | 48   |
| 50°C and 60°C   |      |
| 10 Autolytic pattern of mince and washed mince of P. tayenus at 50° | 49   |
| C and 60 <sup>o</sup> C   |      |
| 11 Temperature profiles of sarcoplasmic proteinase from P.          | 51   |
| macracanthus  |      |
| 12 Temperature profiles of sarcoplasmic proteinase from P.          | 52   |
| tayenus   |      |
| 13 pH profile of sarcoplasmic proteinase from P. macracanthus and   | 53   |
| P. tayenus  |      |
| 14 SDS-PAGE pattern of washed mince of P. macracanthus              | 57   |
| and P. tayenus in absence or presence of various                    |      |
| proteinase inhibitors   |      |

## **List of Figures (continued)**

| Figure   | Page |
|--|------|
| 15 Elution profile of heat-treated P. macracanthus sarcoplasmic    | 61   |
| Proteinase on phenyl-Sepharose column                              |      |
| 16 Elution profile of proteinase on the 1st Source 15Q column      | 62   |
| 17 Elution profile of proteinase on the 2nd Source 15Q column      | 63   |
| 18 Elution profile of proteinase on Superose 12 HR 10/30 column    | 64   |
| 19 SDS-PAGE pattern (with reducing agent) of purified              | 66   |
| sarcoplasmic proteinase from P. macracanthus muscle                |      |
| 20 Activity staining (without reducing agent) of purified          | 67   |
| sarcoplasmic proteinase from P. macracanthus muscle                |      |
| 21 Effect of proteinase inhibitors on purified sarcoplasmic        | 68   |
| proteinase from P. macracanthus muscle on native                   |      |
| discontinuous gel electrophoresis followed by staining for         |      |
| proteolytic activity at pH 8.5, 60°C                               |      |
| 22 Calibration curve for the molecular weight determination of the | 70   |
| purified proteinase on Superose 12 HR 10/30                        |      |
| chromatography   |      |
| 23 Calibration curve for determination of molecular weight (using  | 71   |
| non-reducing SDS-PAGE)   |      |
| 24 pH profile of purified sarcoplasmic proteinase from P.          | 74   |
| macracanthus muscle  |      |
| 25 Temperature profiles of purified sarcoplasmic proteinase from   | 75   |
| P. macracanthus muscle   |      |
| 26 Hydrolysis of natural actomyosin (NAM) by purified proteinase   | 80   |
| from P. macracanthus muscle at 60°C for various times              |      |