Effect of Pulsed Light Treatment on Inactivation of Horseradish Peroxidase

Beijing Gao, Chang Zi, Jing Luo, Chuqi Gao, and Preethi Venkitasamy

Abstract

Peroxidases are a group of enzymes that cause enzymatic browning in pear juice. Pulsed light (PL) was reported as useful tool to inactivate peroxidases due to its high energy density. Horseradish peroxidase (HRP) has the highest activity among peroxidases and the inactivation of HRP could ensure inactivation of all peroxidase. Therefore, HRP was taken as a model to study the mechanism of peroxidase inactivation by using PL. The objective of this research was to investigate the effect of PL treatment on the activity and conformation of HRP. Influences of PL treatment on surface microcosmic, secondary and tertiary structures of HRP were also studied. The results showed that PL treatment could effectively inactivate HRP by destroying secondary and tertiary structures at the active center of enzyme.

Background

China is the biggest pear producer in the world. Extraction of pear juice is an important approach to alleviate the problem of post-harvest spoilage. Enzymatic browning of pear juice caused by peroxidases greatly threatens the juice quality. Peroxidase inactivation methods widely used by the industries such as heating and chemical treatments have negative impacts on flavor, color and nutritional value of juice. Therefore, a non-thermal and highly effective processing approach without use of chemicals for enzyme inactivation is needed. PL is an FDA-approved non-thermal technology which has a high potential to inactivate the enzyme by changing structures of its active center.

Objective

1. To study the effectiveness of PL treatment to prevent browning of pear juice.
2. To investigate the effect of PL treatment on the activity and protein conformation of HRP.

Materials and Methods

PL treatment on pear juice

The juice extracted from fresh pears of Crown variety was filtered and centrifuged prior to PL treatment. Treatment condition - Lamps: 2 xenon lamps Lamp to sample distance: 10 cm Intensity: 500 J/pulse Pulses number: 30, 60 Volume of juice: 10 ml Depth of juice: 5 mm Temperature: 25°C

Results and Discussion

Structural change of HRP

HRP was used as a model for studying peroxidase inactivation.

Conclusions

PL treatment effectively inhibited the browning of pear juice by destroying secondary and tertiary structures at the active center of peroxidase. PL treatment can be used in juice processing to prevent enzymatic browning without affecting the quality of juice.

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