

**Human Chitotriosidase Catalyzed Hydrolysis of Chitosan**

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# Human Chitotriosidase Catalyzed Hydrolysis of Chitosan

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3 19 RUNNING TITLE: Processivity and exo-endo mode of the human chitotriosidase  
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5 20  
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8 21 <sup>1</sup>ABBREVIATIONS: ChiA, chitinase A from *Serratia marcescens*; ChiB, chitinase B from  
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10 22 *Serratia marcescens*; ChiC, chitinase C from *Serratia marcescens*; DP, degree of  
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12 23 polymerization; GlcN, glucosamine; GlcNAc, *N*-acetylated glucosamine; HCHT, human  
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14 24 chitotriosidase; HPLC, high pressure liquid chromatography; MALDI-TOF MS, matrix-  
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16 25 assisted laser desorption ionization time-of-flight mass spectrometry; PDB, protein data bank;  
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18 26 SDS-PAGE, sodium dodecyl sulfate-polyacrylamide gel electrophoresis.  
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3 45 ABSTRACT: Chitotriosidase (HCHT) is one of two family 18 chitinases produced by  
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5 46 humans, the other being acidic mammalian chitinase (AMCase). The enzyme is thought to be  
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8 47 part of the human defense mechanism against fungal parasites, but its precise role and the  
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10 48 details of its enzymatic properties have not yet been fully unraveled. We have studied  
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12 49 properties of HCHT by analyzing how the enzyme acts on high molecular-weight chitosans,  
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14 50 soluble co-polymers of  $\beta$ -1,4-linked *N*-acetylglucosamine (GlcNAc, A) and glucosamine  
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16 51 (GlcN, D). Using methods for in-depth studies of the chitinolytic machinery of bacterial  
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18 52 family 18 enzymes, we show that HCHT degrades chitosan primarily via an endo-processive  
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20 53 mechanism, as would be expected on the structural features of its substrate-binding cleft. The  
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22 54 preferences of HCHT subsites for acetylated versus non-acetylated sugars were assessed by  
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24 55 sequence analysis of obtained oligomeric products showing a very strong, absolute, and a  
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26 56 relative weak preference for an acetylated unit in the -2, -1, +1 subsite, respectively. The  
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28 57 latter information is important for the design of inhibitors that are specific for the human  
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30 58 chitinases and also provide insight into what kind of products may be formed *in vivo* upon  
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32 59 administration of chitosan-containing medicines or food products.  
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44 60 KEYWORDS: Human chitinase; chitosan; chitin; processivity; chitotriosidase.  
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3 66 Chitin, an insoluble linear polysaccharide consisting of repeated units of  $\beta$ -1,4-*N*-  
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6 67 linked acetylglucosamine [(GlcNAc)<sub>n</sub>], is common as a structural polymer in crustaceans,  
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8 68 arthropods, fungi, and parasitic nematodes. The metabolism of chitin in nature is controlled  
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10 69 by enzymatic systems that produce and break down chitin, primarily chitin synthases and  
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12 70 chitinases, respectively. Chitinases are thought to play important roles in anti-parasite  
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14 71 responses in several life forms, including humans (1-4). Even though chitin and chitin  
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16 72 synthases have not been found in humans, we produce two active chitinases that are  
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18 73 categorized as family 18 chitinases based on sequence-based classification of glycoside  
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20 74 hydrolases (5). These two enzymes are called acidic mammalian chitinase (AMCase) (6) and  
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22 75 human chitotriosidase (HCHT) (7) and both are believed to play roles in anti-parasite  
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24 76 responses (8, 9). While AMCase is found in the stomach (6), in tears (10), sinus mucosa (11),  
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26 77 and lungs (12), HCHT is primarily expressed in activated human macrophages (13).

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32 78 HCHT is up-regulated in a series of diseases and medical conditions such as  
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34 79 Gaucher's disease (13), sarcoidosis (14, 15), cardiovascular risk (16), coronary artery disease  
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36 80 (17), primary prostate cancer and benign prostatic hyperplasia (18), nonalcoholic  
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38 81 steatohepatitis (19), and Niemann-Pick disease (20). The only currently known physiological  
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40 82 implications of the elevated HCHT levels are a better defense against chitin-containing  
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42 83 pathogens (4) and the triggering of human macrophage activation by HCHT-mediated chitin  
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44 84 and chitosan degradation (21).

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50 85 HCHT is synthesized and secreted as a 50-kDa protein in human macrophages. A  
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52 86 considerable portion of produced enzyme is routed to lysosomes and processed into a 39-kDa  
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54 87 isoform lacking the C-terminal chitin binding domain (22). The 39 kDa catalytic domain  
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56 88 comprises a  $(\beta/\alpha)_8$  barrel with a so called  $\alpha/\beta$  insertion domain that contributes to endorsing  
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58 89 the enzyme with a deep catalytic cleft (23) (Figure 1B). The catalytic acid, Glu-140, is located  
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3 90 at the end of the conserved DxxDxDxE motif that includes strand  $\beta_4$  of the  $(\beta/\alpha)_8$  barrel. The  
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6 91 substrate-binding cleft of HCHT extends over one face of the enzyme and is lined with  
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8 92 solvent exposed aromatic residues (Fig 1B.) (23). Whereas some chitinases with such deep  
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10 93 clefts have long loops that form a “roof” over the substrate-binding cleft (24, 25), such a  
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13 94 “roof” is absent in HCHT (Figure 1).

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15  
16 95 Family 18 chitinases employ a substrate-assisted catalytic mechanism in which the *N*-  
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18 96 acetyl group of the sugar bound in the -1 subsite (24, 26-28). Because of this, family 18  
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20 97 chitinases have an absolute preference for acetylated units in the -1 subsite. This may be  
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22 98 exploited in the design of inhibitors based on partially acetylated chito-oligosaccharides  
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25 99 (CHOS). CHOS whose preferred binding mode places a deacetylated unit in subsite -1 will  
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28 100 bind non-productively, and hence serve as an inhibitor (29). CHOS bear great promise as  
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30 101 building blocks for chitinase inhibitors, because they are natural products and potentially  
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33 102 highly selective (30).

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36 103 While family 18 chitinases share this special catalytic mechanism, family members  
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38 104 may differ in many other aspects. One variable concerns their tendency to cleave the  
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40 105 polymeric substrate at chain ends (exo-action) or at random positions (endo-action). Both  
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42 106 modes of action may occur in combination with processivity, which implies that the enzyme  
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44 107 remains attached to the substrate in between subsequent hydrolytic reactions (31). Another  
45  
46 108 variable within the family 18 chitinases concerns the binding affinities and selectivity of their  
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48 109 individual subsites. To analyze these characteristics, studies on the degradation of chitosan,  
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50 110 the water soluble partially deacetylated polymeric chitin analogue, have shown to be useful  
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53 111 (32-35).

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58 112 Being a part of the innate immune system and associated with so many diseases,  
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60 113 detailed knowledge of the mechanistic properties of HCHT is of great interest. Several studies

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3 114 of the properties of HCHT have appeared in the literature (4, 21, 36), but issues related to the  
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5 115 mode of action and subsite-binding preferences have so far received limited attention. Insight  
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8 116 in subsite-binding preferences is particularly important because inhibition of human chitinases  
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10 117 is of medical interest. Inhibition of AMCase has been suggested as a therapeutic strategy  
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12 118 against asthma (12), while there is no evidence that inhibition of HCHT will be beneficial. In  
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15 119 fact, due to the beneficial fungistatic effect of HCHT, inhibition of this enzyme could be  
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17 120 unfavorable. Thus, there is a need to develop inhibitors that are selective for AMCase, and to  
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20 121 do so, insight in the binding preferences of both AMCase and HCHT is required. Here, we  
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22 122 describe novel insights into the enzymatic properties of HCHT derived from an in-depth  
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25 123 analysis of HCHT action on chitosan.  
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## 31 125 **EXPERIMENTAL PROCEDURES**

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37 127 **Materials.** Chitin was isolated from shrimp shells as described and milled in a  
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40 128 hammer mill to pass through a 0.1 mm sieve (37). Chitosans with different fractions of *N*-  
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42 129 acetylated units ( $F_A$ ) were prepared by homogenous de-*N*-acetylation of chitin (38). The  
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44  
45 130 characteristics of the chitosans used in this study are given in Table 1. Chitinase B (ChiB)  
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47 131 from *Serratia marcescens* was purified as described (39).  
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50 132 **HCHT Expression and Purification.** *Pichia pastoris* cells expressing the 39 kDa  
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52 133 form of HCHT were grown in 100 mL buffered glycerol-complex (BMGY) medium at 28 °C  
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54 134 for 24 hours and 10 mL of this culture was used to inoculate 500 mL fresh BMGY. After  
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57 135 incubation for 48 hours at 30 °C and 200 rpm, cells were harvested through centrifugation at  
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59 136 3500 rpm for 30 min at 20 °C. Subsequently, pellets were re-suspended in 500 mL fresh  
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137 BMGY and incubated for additional 120 hours at 30 °C and 200 rpm. Every 24 hour 5 mL of

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3 138 high quality methanol were added to the culture. After 4 additions of methanol, cells were  
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5 139 harvested through centrifugation for 30 minutes at 3500 rpm and 20 °C. HCHT is secreted  
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8 140 into the culture medium and is present in the supernatant after centrifugation. The supernatant  
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10 141 was filtered through a 0.22  $\mu\text{m}$  filter and concentrated using a Vivaflow 200 PES, 10 000  
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12 142 MWCO, until a total volume of 30-50 mL. Concentrated supernatant was dialyzed against 50  
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15 143 mM sodium acetate pH 4.2 at 4 °C for 72 hours in order to get rid of components from the  
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17 144 medium. HCHT was then purified using ion exchange chromatography with a HiTrap CM FF  
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19 145 5 mL column (GE Healthcare), using 50 mM sodium acetate pH 4.2 as running buffer and a  
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22 146 flow of 5 mL/min. The protein was eluted from the column by applying a linear gradient to  
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24 147 100% 50 mM sodium acetate pH 6.5 over 20 column volumes, and detected using a UV-  
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27 148 detector. The contents of the collected fractions were analyzed using SDS-PAGE. Fractions  
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29 149 containing HCHT were pooled and concentrated to approximately 2 mg/mL by centrifugation  
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31 150 at 4000 rpm for approximately 20 minutes in Amicon centrifuge tubes 10 000 MWCO.  
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34 151 Enzyme purity was analyzed by SDS-PAGE and found to be over 95% in all cases (Figure  
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36 152 S1). Protein concentrations were determined by using the Quant-It protein assay kit and a  
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39 153 Qubit fluorometer from Invitrogen (CA, USA).

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42 154 **Degradation of High Molecular Mass Chitosan with  $F_A = 0.62$ ,  $F_A = 0.49$ ,  $F_A =$**   
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44 155  **$0.35$  and  $F_A = 0.18$ .** Chitosan was dissolved in 80 mM sodium acetate buffer pH 5.5 to a final  
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46 156 concentration of 10 mg/mL (35). Chitosan with  $F_A = 0.62$  was depolymerized by adding  
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49 157 0.075  $\mu\text{g}$  HCHT pr mg chitosan. Samples were taken at various time points between 2.5 min.  
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51 158 and 9 days after starting the reaction and enzyme activity was stopped by adjusting the pH to  
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53 159 2.5 with 5 M HCl followed by boiling for 2 minutes. Chitosans with  $F_A = 0.49$ , 0.35 or 0.18  
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56 160 were depolymerized (as described above) to a maximum degree of scission ( $\alpha$ ). The degree of  
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59 161 scission was determined by NMR (see below) and was considered maximal after it had been  
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3 162 established that addition of fresh enzyme to the reaction mixtures did not yield a further  
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5 163 increase in the degree of scission.  
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8 164 **Analytical Instrumentation.** Oligomers produced from the enzymatic  
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10 165 depolymerization of chitosan were separated on three columns packed with Superdex™ 30  
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12 166 from GE Healthcare, coupled in series (overall dimensions 2.60 x 180 cm) (35). Fractions of 4  
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14 167 mL were collected for further analyses of the depolymerization products. Using this method,  
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16 168 oligomers are separated by DP only, except for oligomers with the lower DPs (< DP = 5),  
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18 169 where there also is some separation according to sugar composition; see results section.  
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21  
22 170 In order to determine the sequence of chitosan oligomers, the oligosaccharides were  
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24 171 derivatized by reductive amination of the reducing end with 2-aminoacridone (AMAC) (29,  
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26 172 40). Sequencing of chitosan oligomers was performed using MALDI-TOF/TOF mass  
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28 173 spectrometry.  
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31 174 Samples from enzymatically depolymerized chitosan were lyophilized and dissolved  
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33 175 in D<sub>2</sub>O, after which the pD was adjusted to 4.2 using DCl for NMR experiments. The <sup>1</sup>H-  
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35 176 NMR spectra were obtained at 85 °C at 300 MHz (Oxford NMR<sup>300</sup>, Varian) (41, 42). The  
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37 177 deuterium resonance was used as a field-frequency lock, and the chemical shifts were  
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39 178 referenced to internal sodium 3-(trimethylsilyl)propionate-d<sub>4</sub> (0.00 p.p.m.). The <sup>1</sup>H-NMR  
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41 179 spectra were used to determine the degree of scission,  $\alpha$  through the anomer (H-1) resonance  
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43 180 as follows:  $DP_n = [\text{area of H-1 resonances (internal and reducing end)}]/(\text{area of reducing end}$   
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45 181  $\text{resonances})$  (35). The degree of scission was calculated as  $\alpha = 1/DP_n$ .  
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50 182 For determination of relative viscosity and reducing ends of solutions, chitosan with  
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52 183 an  $F_A$  of 0.62 was dissolved to a final concentration of 1 mg/mL in 40 mM acetate buffer pH  
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54 184 5.4 containing 0.1 M NaCl. HCHT was added to a final concentration of 10 ng/mL.  
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56 185 Determination of the relative viscosity of the polymer solution and determination of the total  
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3 186 number of reducing ends using the MBTH method (43) were performed as described by  
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5 187 Sikorski et al. (34).

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9 188 MS spectra were acquired using an Ultraflex<sup>TM</sup> TOF/TOF mass spectrometer (Bruker  
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11 189 Daltonik GmbH, Bremen, Germany) with gridless ion optics under control of Flexcontrol 4.1.  
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13 190 For sample preparation, 1  $\mu$ L of the reaction products was mixed with 1  $\mu$ L 10% 2,5-  
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16 191 dihydroxybenzoic acid (DHB) in 30% ethanol and spotted onto a MALDI target plate. The  
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18 192 MS experiments were conducted using an accelerating potential of 20 kV in the reflectron  
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21 193 mode.

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## 24 25 195 **RESULTS AND DISCUSSION**

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30 197 **Degradation of High Molecular Mass Chitosans with HCHT; Subsite-**  
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32 198 **Preferences.** High molecular chitosan ( $M_r = 140\ 000$ ) with  $F_A = 0.62$  was degraded with HCHT  
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34 199 to different degrees of scission ( $\alpha$ ), which is the fraction of glycosidic linkages that has been  
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37 200 cleaved by the enzyme. The degree of scission at any time point of the reaction was  
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40 201 determined by monitoring the increase in reducing end resonances relative to resonances from  
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42 202 internal protons in a  $^1\text{H-NMR}$  spectrum of the reaction mixture (35). Figure 2 shows the time  
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44 203 course for the reaction where the observed maximum  $\alpha$ -value was found to be 0.33. The  
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46 204 initial phase of hydrolysis (Figure 2 insert) suggested biphasic kinetics. The experimental data  
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49 205 were fitted to double-exponential equations (Equation 1) where  $A_1$  and  $A_2$  represent the  
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51 206 amplitudes of the biphasic time course,  $r_1$  and  $r_2$  stand for the corresponding rates, and  $B$   
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53 207 represents the end point of the hydrolysis reaction (maximum  $\alpha$ ).

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$$\text{Fraction reacted} = -A_1 e^{(-r_1 t)} - A_2 e^{(-r_2 t)} + B \quad (1)$$

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3 210 The fit yielded apparent rate constants ( $k_{\text{cat}}^{\text{app}}$ ) of  $102 \text{ s}^{-1}$  and  $14 \text{ s}^{-1}$  with amplitudes of 0.17  
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5 211 and 0.14, respectively.  
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8 212 Figure 3 shows chromatograms for SEC of the reaction mixtures obtained after HCHT  
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10 213 degradation of chitosan with  $F_A$  of 0.62 to  $\alpha = 0.03, 0.08,$  and  $0.13$ ; Figure 4 shows a  
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12 214 chromatogram for  $\alpha = 0.33$ . High molecular chitosan ( $\text{DP} > 40$ ) is eluted in the void peak at  
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14 215 approximately 550 minutes, while chitosan oligomers are eluted in separate peaks from 700-  
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16 216 1200 minutes. Generally, oligomers are separated by DP only, but at low DP some separation  
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18 217 according to sugar composition (acetylated, A, versus deacetylated, D) is observed as  
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20 218 indicated in Figure 3. The DP3 to DP6 fractions were subjected to sequence analysis and the  
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22 219 results are shown in Table 2. The reducing ends of the observed products reflect binding  
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24 220 preferences in the negative subsites, whereas the non-reducing ends of the products reflect  
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26 221 binding preferences in the positive subsites. The combining the data of Figure 3 with the  
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28 222 sequence data of Table 2 shows that early on in the reaction, cleavage almost exclusively  
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30 223 occurs in the sequence **AA-A** bound to subsites  $-2$  to  $+1$ . Almost all products have **AA** on  
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32 224 their reducing ends in all phases of hydrolysis indicating that there is a strong preference for  
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34 225 an acetylated unit in the  $-2$  subsite. Products ending at **-DA** were observed in the dimer and  
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36 226 trimer fractions, at the very end of the reaction only (Figure 4, Table 2). Significant amounts  
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38 227 of products with a **D** at the non-reducing end appear earlier in the reaction indicating that the  
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40 228 preference for an acetylated unit in the  $+1$  subsite is not as strong as in the  $-2$  subsite. These  
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42 229 preferences may help to explain the kinetic behavior described above (Figure 2). As the  
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44 230 hydrolysis reaction progresses, the reaction will slow down because optimal cleavage sites,  
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46 231 containing the **AA-A** stretch as well as perhaps adjacent sequence features that cannot be  
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48 232 resolved from the present data, will decrease.  
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57 233 Three other high molecular mass chitosans with  $F_A$  of 0.49, 0.35, and 0.18 were also  
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59 234 incubated with HCHT and extensively depolymerized to maximum  $\alpha$ . As expected based on  
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3 235 the clear preferences for acetylated units discussed above, the size distribution of the product  
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5 236 mixtures shifted towards higher oligomer lengths and the maximum  $\alpha$  became lower for  
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8 237 substrates with lower  $F_A$  values (Figure 4). It has previously been shown that chitinases that  
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10 238 use aromatic side chains to interact with their substrate are more “tolerant” for deacetylation  
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12 239 than chitinases that primarily bind the substrate through specific hydrogen bonds involving  
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15 240 polar side chains (44). This is due to the fact that aromatic residues stack with the  
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17 241 hydrophobic faces of the sugars, an interaction type that is less specific than hydrogen bonds  
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20 242 that may involve the *N*-acetyl groups. Clearly, both the structural data shown in Figure 1 and  
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22 243 the observations displayed in Figure 4 show that HCHT belongs to the former category. The  
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24 244 ability of HCHT to degrade chitosans with low  $F_A$  should be noted, since such chitosans have  
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26  
27 245 several (potential) applications in human food (45).

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29 246 **Determination of Endo/exo Mode.** By studying the relative viscosity of the chitosan  
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31 247 solution during chitinase-catalyzed hydrolysis, it is possible to determine whether the  
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34 248 enzymes act in an endo- or an exo-fashion. Endo-acting enzymes will reduce viscosity much  
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36 249 faster than exo-acting enzymes (see Sikorski et al. (34) for a detailed discussion). Acid  
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39 250 hydrolysis of chitosan is used as a model for the endo-mode because this process introduces  
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41 251 random cleavages along the polymer chain. Another control for endo-activity is ChiB from *S.*  
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43 252 *marcescens* for which highly detailed studies have shown that endo-type of action is  
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45  
46 253 predominant when acting on chitosan. Figure 5 displays relative viscosity over time for a  
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48 254 chitosan solution ( $F_A = 0.62$ ) hydrolyzed by acid, ChiB, and HCHT. In all three cases relative  
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50 255 viscosity was quickly reduced, indicating that HCHT acts in the endo-mode when hydrolyzing  
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52  
53 256 chitosan.

54  
55 257 Figure 1 shows that HCHT, chitinase A (ChiA) from *S. marcescens*, and ChiB have  
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57 258 relatively deep substrate-binding clefts, a property that is often considered to be indicative of  
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60 259 exo-activity and/or processivity (46). Nevertheless all three enzymes were found to

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3 260 predominantly act in an endo-mode when hydrolyzing chitosan (Figure 5 and Sikorski et al.  
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5 261 (34)). It should be noted that the enzymes may behave differently when acting on crystalline  
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8 262 chitin. For example, there are indications that solid  $\beta$ -chitin fibrils are degraded from the  
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10 263 reducing end by ChiA and the non-reducing end by ChiB (47). Studies with ChiA have shown  
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12 264 that substrate association is the rate determining step in the hydrolysis of chitin, whereas  
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15 265 product release is rate determining when the substrate is soluble chitosan (48). This implies  
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17 266 that association to a soluble substrate is much less energetically demanding than association to  
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19 267 an insoluble substrate. In the crystalline substrate, the ends of the polysaccharide chains are  
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22 268 the most accessible, and are thus likely to be highly preferred by the enzymes. Soluble  
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24 269 substrates have much better accessibility, and the number of potential “internal” binding sites  
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27 270 heavily outnumbers the number of chain ends. Thus, endo-activity is likely to become  
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29 271 dominant, even for enzymes that have an intrinsic tendency to act in an exo-mode. So far, it is  
30  
31 272 not known whether HCHT acts in an exo-mode on chitin. For comparison, enzymes of the  
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34 273 ChiC-type (Figure 1C) have much more open and shallow substrate-binding clefts than  
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36 274 HCHT and are considered true endo-acting enzymes.

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39 275 **Processivity.** ChiA and ChiB (Figure 1A and 1D) are both processive enzymes that  
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41 276 degrade chitin chains in opposite directions, while cleaving off GlcNAc dimers (32, 47, 49).  
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43 277 For ChiB, mutational studies have shown that Trp<sup>97</sup> and Trp<sup>220</sup> in the +1 and +2 subsites,  
44  
45 278 respectively, are important for the enzyme’s processive action on chitosan (32). ChiA also  
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47 279 has aromatic residues at these positions (Trp<sup>275</sup> & Phe<sup>396</sup>), but their mutation had only a  
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49 280 limited affect on processivity. Instead, processivity in ChiA depends heavily on the presence  
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51 281 of Trp<sup>167</sup> in the -3 subsite (49). HCHT has an aromatic residue (Trp) in all these three  
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53 282 positions and also contains Trp<sup>71</sup> and Tyr<sup>34</sup> in subsites -6 and -5, respectively, which are  
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56 283 Phe<sup>232</sup> and Tyr<sup>170</sup>, respectively, in ChiA. Thus, in terms of the “aromatic signature” of the  
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59 284 substrate-binding cleft, HCHT resembles ChiA. HCHT is expected to be processive and it  
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3 285 might seem that the enzyme degrades chains from their reducing ends, as does ChiA. It should  
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5 286 also be noted that ChiA and ChiB has a chitin binding domain containing three and four,  
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8 287 respectively, solvent exposed aromatic amino acids (Figure 1A and 1D), which the tested  
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10 288 isoform of HCHT does not have, that may also contribute to the degree of processivity.

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12 289 The degree of processivity of HCHT was assessed by plotting the relative viscosity of  
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15 290 the polymer solution from which the  $\alpha$  of the polymer fraction,  $\alpha_{\text{pol}}$ , may be calculated, versus  
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17 291 the total number of reducing ends ( $\alpha_{\text{tot}}$ ) (Figure 6). The inverse of the slopes of the lines  
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20 292 shown in Figure 6 represent the number of cuts ( $N_{\text{cuts}}$ ) per formation of an enzyme-substrate  
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22 293 complex (34). The observed number of cuts is expressed as relative number, where  $N_{\text{cuts}}$   
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24 294 observed for acid hydrolysis is set to 1. The results indicate that HCHT is processive with an  
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27 295 average of 2.5 cuts per formation of enzyme-substrate complex during hydrolysis of a  
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29 296 chitosan with  $F_A$  of 0.62. The same numbers are 9.1 and 3.4 cuts per formation of enzyme-  
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31 297 substrate complex for ChiA and ChiB, respectively (34). As a control, the value for ChiB was  
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34 298 also determined and found to be 3.6 (Figure 6) in good accordance with the work of Sikorski  
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36 299 *et al.*

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38  
39 300 Processivity in family 18 chitinases leads to a diagnostic product profile dominated by  
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41 301 even-numbered products early on in the reaction with chitosan (21, 35, 50). HCHT showed  
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43 302 this clear dominance of even-numbered only very early in the reaction (insert in Figure 3).  
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46 303 The ratio between the size of an even-numbered peak and an odd-number peak may serve for  
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49 304 a relative quantification of processivity; in this study, the DP6 and DP7 peaks were used. At  $\alpha$   
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51 305 below 0.01 the DP6/DP7 ratio was about 3, but it rapidly decreased via 1.5 at  $\alpha = 0.03$  to  
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54 306 about 1.3 at  $\alpha = 0.08$  (Figure 3). For ChiA and ChiB the DP6/DP7 ratios at  $\alpha \approx 0.08$  are  
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56 307 approximately 4 and 3, respectively (33). The initial dominance of even numbered products  
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58 308 for HCHT has also been detected by Gorzelanny et al. (21) using a different approach based  
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60 309 on the use of electrophoresis and MS. Another characteristic feature of endo-acting processive

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3 310 enzymes is the slow disappearance of the polymer peak. This is indeed the case for HCHT,  
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5 311 where disappearance of this peak is much slower (at  $\alpha > 0.13$ , Figure 3) than for non-  
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8 312 processive endo-acting family 18 chitinases such as ChiC from *S. marcescens* where the  
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10 313 polymer peak disappears at  $\alpha \approx 0.05$  (33). For ChiA and ChiB, the polymer peak disappears at  
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12 314  $\alpha \approx 0.20$ . The combination of slow disappearance of the polymer peak (Figure 3) and a clear  
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15 315 endo-activity (Figure 5) coupled with an initial dominance of even-numbered products and an  
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17 316 estimated 2.5 cuts per formation of enzyme-substrate suggest that HCHT is processive, albeit  
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20 317 possibly to a lesser degree than ChiA and ChiB.

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23 318 It is conceivable that the analysis of processivity in HCHT to some extent is disturbed  
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25 319 by transglycosylation. HCHT is known to have relatively high transglycosylation activity and  
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28 320 recent mutational work on ChiA has shown that the introduction of a Trp at position +2  
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30 321 drastically increase transglycosylation activity (51). This Trp is naturally present in HCHT,  
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32 322 whose active site is highly similar to that of the engineered hypertransglycosylating ChiA  
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35 323 mutant. Perhaps, the rapid disappearance of the dominance of even-numbered products during  
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37 324 the course of the reaction is somehow linked to increased occurrence of transglycosylation.  
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40 325 Furthermore, the isoform of HCHT tested in this work does not contain the C-terminal chitin  
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42 326 binding domain that contains eight aromatic amino acids (52) (unknown if these are solvent  
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44 327 exposed due to lack of crystal structure for this isoform), and it is conceivable that the  
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47 328 presence of this chitin binding domain may increase the degree of processivity.

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50 329 In summary, we provide insight into how HCHT acts on chitosan, which is useful to  
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52 330 understand enzyme properties such as endo- vs. exo-action, processivity, and substrate  
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54 331 binding preferences. This information is important for further work on understanding the roles  
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57 332 of human chitinases, the faith of chitosan-containing food products or medicines, and the  
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59 333 development of inhibitors that are specific for certain chitinases. HCHT acts on fungal cell  
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334 walls (4) and it is conceivable that its processive mechanism contributes to its fungistatic

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3 335 effect. Association to the insoluble polymer is the rate-determining step in chitin hydrolysis  
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5 336 (48) and a processive mode allows for more hydrolytic events to take place upon each  
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8 337 association compared to a non-processive mechanism. The ability to bind in an endo-mode  
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10 338 may also promote substrate-binding since the enzyme may not be dependent of finding chain  
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13 339 ends.

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15 340 HCHT is called chitotriosidase most likely because in the original studies it was found  
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17 341 to release 4-methylumbelliferyl from the artificial substrate 4-methylumbelliferyl- $\beta$ -D-*N-N'*-  
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20 342 *N'*-triacetylchitotriose. In retrospect, it is clear that chitinase action of artificial substrates is  
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22 343 not a good way to determine the mode of action of these enzymes (53, 54). Also, naming an  
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24 344 enzyme chitotriosidase when chitobiose is *produced* is somewhat strange. Regardless of  
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27 345 formal considerations, it must be noted that the present data clearly show that the main  
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29 346 hydrolysis product is chitobiose, i.e. the A-A- dimer (Figure 4,  $F_A = 0.62$  experiment). This is  
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31 347 fully consistent with HCHT acting as a “normal” processive enzyme. Formally, in analogy  
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34 348 with nomenclature used in the cellulose field, it would probably be better to refer to the  
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36 349 enzyme as chitobiohydrolase.

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40 350 **SUPPORTING INFORMATION.** Figure S1. SDS-PAGE gel of collected fractions after ion  
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42 351 exchange chromatography. This material is available free of charge via the Internet at  
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44 352 <http://pubs.acs.org>.

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#### 48 49 50 354 **ACKNOWLEDGMENTS**

51  
52  
53 355 The *Pichia pastoris* cells producing the 39 kDa form of HCHT gene were a kind gift  
54  
55 356 from Prof. Daan M.F. van Aalten, University of Dundee.



## FIGURE CAPTIONS

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4 **Figure 1.** Crystal structures of: A ChiA from *S. marcescens* ((55); pdb code 1ctn), B: the 39 kDa from  
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6 of HCHT ((23); pdb code 1guv), C: the catalytic domain of ChiC from *L. lactis* (pdb code 3ian; this  
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8 domain has 67 % sequence identity with ChiC from *S. marcescens*), and D: ChiB from *S. marcescens*  
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10 ((25); pdb code 1e15). The structures have been aligned by the position of their (conserved) catalytic  
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12 centers, meaning that the substrate-binding clefts are shown in the same view. ChiA, ChiB, and HCHT  
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14 contain the  $\alpha/\beta$  insertion domain (a darker grey) and have deep substrate binding clefts, while ChiC has  
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16 a shallower and open substrate-binding cleft. The side chains of solvent exposed aromatic amino acids  
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18 in equivalent structural positions are shown in blue. HCHT has all six of these: it has an aromatic motif  
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20 the in -6 to -3 subsites similar to the aromatic motif in ChiA (W71, Y34, W31), the same Trp-Trp motif  
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22 in the +1 and +2 subsites as ChiB (W99, W218) and a Trp (W321) at the bottom of the -1 subsite that is  
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24 fully conserved in all family 18 chitinases (labeled W539 in ChiA, W403 in ChiB, and W321 in ChiC,  
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26 respectively). Aromatic amino acids in the substrate-binding clefts are known to be important for  
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28 substrate-binding (56) and for a processive mode of action (32, 49). Note the “roof” over that active site  
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30 cleft in ChiB (indicated by an arrow). Both ChiA and ChiB have chitin-binding domains (indicated by  
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32 “CBM”) with opposite orientations relative to the catalytic domain that contains solvent exposed  
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34 aromatic amino acids.  
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45 **Figure 2.** Time course for degradation of chitosan  $F_A$  0.62 with HCHT. The graph shows the degree of  
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47 scission ( $\alpha$  = the fraction of cleaved glycosidic bonds) as a function of time. The initial first 600 minutes  
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49 of the degradation are shown as an insert.  
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3 **Figure 3.** Size exclusion chromatograms of oligomers obtained after degradation of chitosan ( $F_A =$   
4 0.62) to different degrees of scission ( $\alpha$ ) by HCHT. Peaks are labeled with DP-values or, in case of  
5 mono-component peaks with known content) with the sequence of the oligomer; the large top to the left  
6 represents the void top, containing material with a DP larger than approximately 40 (see Sørbotten et al.  
7 (35) for a detailed description of how the chromatograms are interpreted). The insert for SEC  
8 chromatogram for  $\alpha = 0.03$  is resulting oligomers at  $\alpha$  below 0.01. A picture for maximally degraded  
9 chitosan ( $\alpha = 0.33$ ) is provided in Figure 4.  
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23 **Figure 4.** Degradation of chitosans with varying  $F_A$  to maximum degree of scission. To ensure reaching  
24 maximum  $\alpha$ , samples were collected after it had been established that addition of enzyme to the reaction  
25 mixtures did not yield further increase in  $\alpha$ .  
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33 **Figure 5.** Changes in the  $DP_n^{\text{pol}}$  as a function of the reaction extent  $\alpha$ .  
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37 **Figure 6.** Degree of scission of the polymer fraction ( $\alpha_{\text{pol}}$ ) as a function of the total degree of scission  
38 ( $\alpha_{\text{tot}}$ ).  
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3 TABLES.  
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7 **Table 1.** Characterization of Chitosans<sup>a</sup>  
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| chitosan ( $F_a$ ) | $[\eta]$ (mL/g) | MW      |
|--------------------|-----------------|---------|
| 0.18               | 800             | 257 000 |
| 0.35               | 730             | 233 000 |
| 0.49               | 746             | 238 000 |
| 0.62               | 865             | 280 000 |

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21 <sup>a</sup> Fraction of acetylated units ( $F_A$ ), intrinsic viscosities ( $[\eta]$ ), and average molecular weight (MW) of the  
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chitosans. The molecular weights were calculated from the intrinsic viscosity vs. molecular weight  
relationship (57).

**Table 2.** Sequences of the isolated oligomers of different length obtained after hydrolysis of high molecular chitosan,  $F_A = 0.62$ , at different degrees of scission.<sup>a</sup>

| DP <sub>n</sub> | Species | $\alpha = 0.03$  | $\alpha = 0.08$  | $\alpha = 0.13$            | $\alpha = 0.33$   |
|-----------------|---------|------------------|------------------|----------------------------|-------------------|
| DP3             | A3      | AAA              | AAA              | AAA                        |                   |
|                 | A2D     | DAA              | DAA              | DAA                        | DAA<br>ADA<br>ADD |
|                 | AD2     |                  |                  |                            |                   |
| DP4             | A4      | AAAA             | AAAA             | AAAA                       |                   |
|                 | A3D     | DAAA             | DAAA             | DAAA<br>ADAA               | ADAA              |
|                 | D2A2    |                  |                  |                            | DDAA              |
| DP5             | A4D     | AADAA<br>ADAAA   | ADAAA            | ADAAA<br>AADAA             |                   |
|                 | A3D2    |                  | DADAA<br>DDAAA   | DADAA<br>DDAAA             | ADDAA             |
|                 | A2D3    |                  |                  |                            | DDDAA             |
| DP6             | A5D     | AAADAA<br>AADAAA | AAADAA           | AADAAA<br>ADAAAA           |                   |
|                 | A4D2    | ADADAA<br>ADDAAA | DADAAA<br>ADADAA | DAADAA<br>ADADAA           |                   |
|                 | A3D3    |                  | DDDAAA<br>DADDAA | DADDAA<br>DDDAAA<br>DDADAA | ADDAA<br>DDADAA   |
|                 | A2D4    |                  |                  |                            | DDDDAA            |

<sup>a</sup>Note that the sequencing method is based on labeling of the reducing end and that sequences therefore are determined “from the reducing end” (40). When two different sugars appear in a certain position, ambiguities are introduced for the “remaining” sequence towards the non-reducing end. The sequences shown are those that are compatible with the mass spectra and not all shown sequences may actually occur. For example, the pentamer fraction at  $\alpha = 0.13$  only contains products ending at -ADAA and -DAAA but it is not certain that all four given pentamer sequences actually occur. For the hexamer fraction ambiguities of course are even larger.

## FIGURES

Figure 1

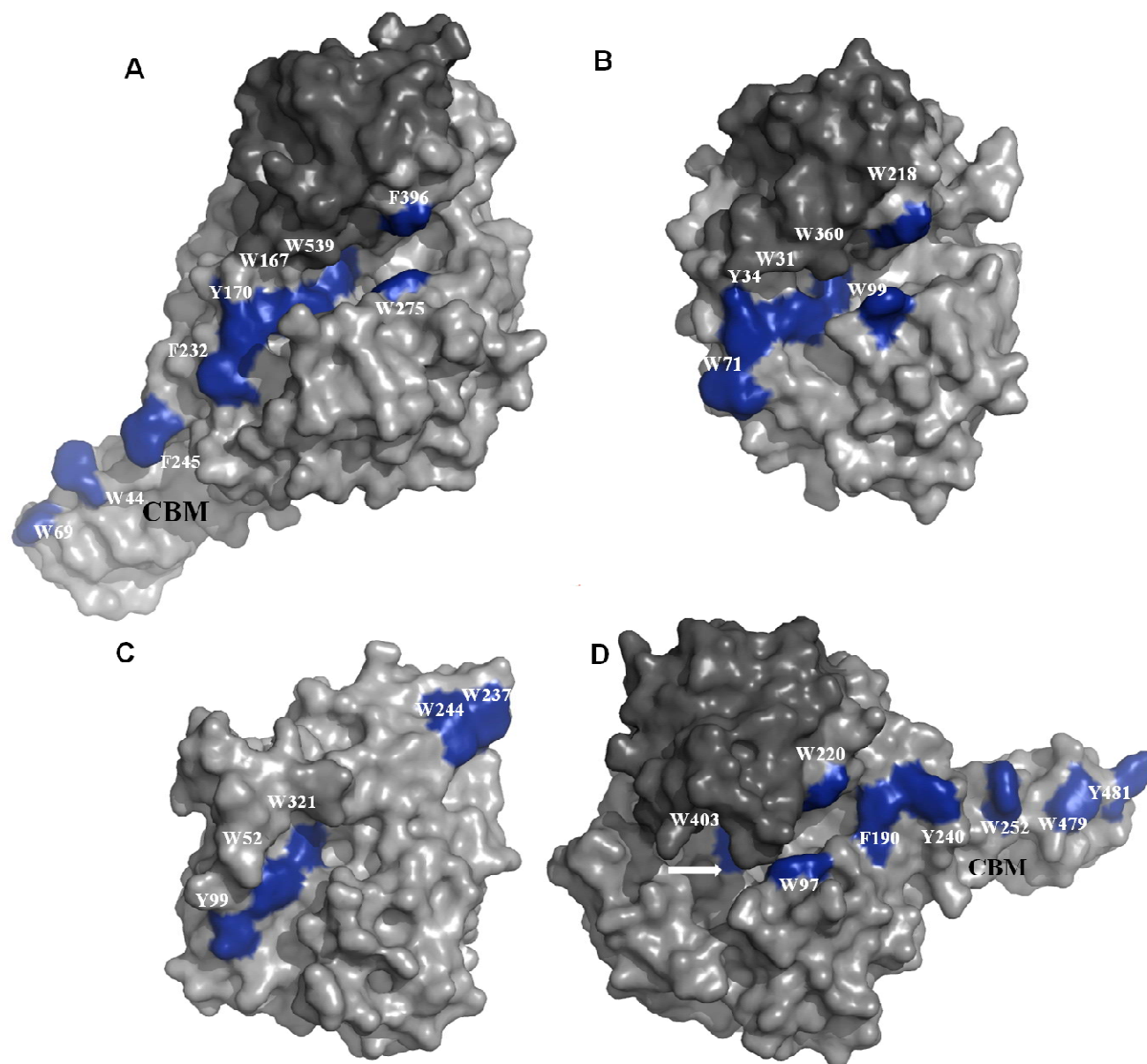


Figure 2

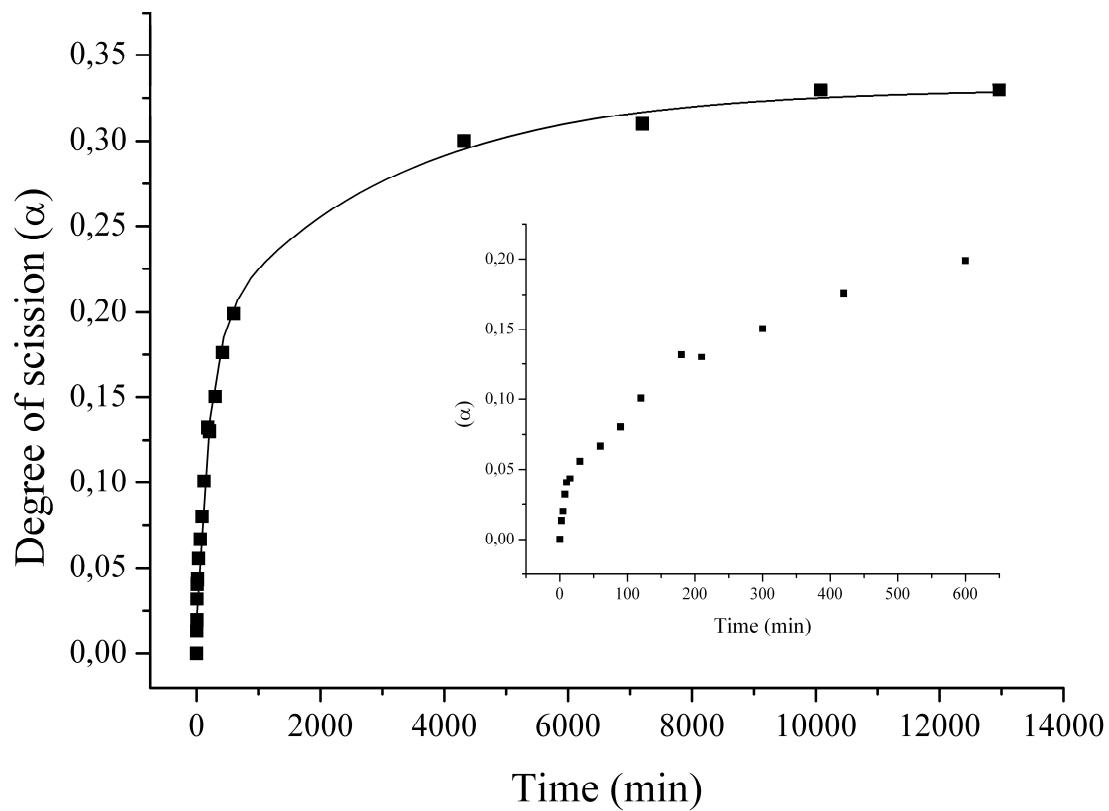


Figure 3

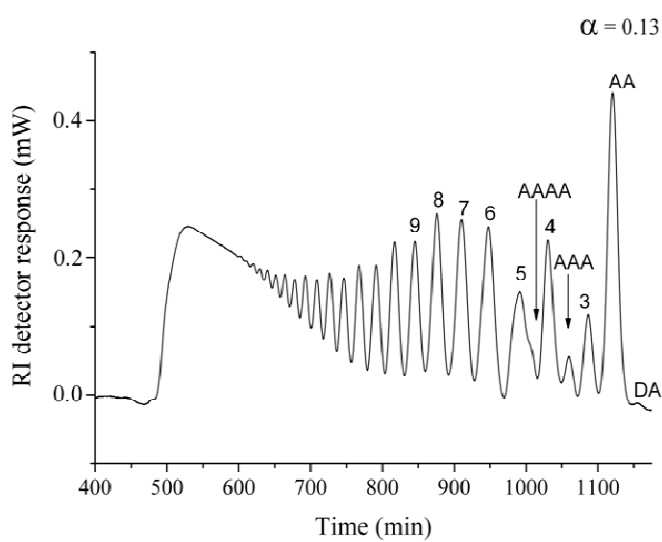
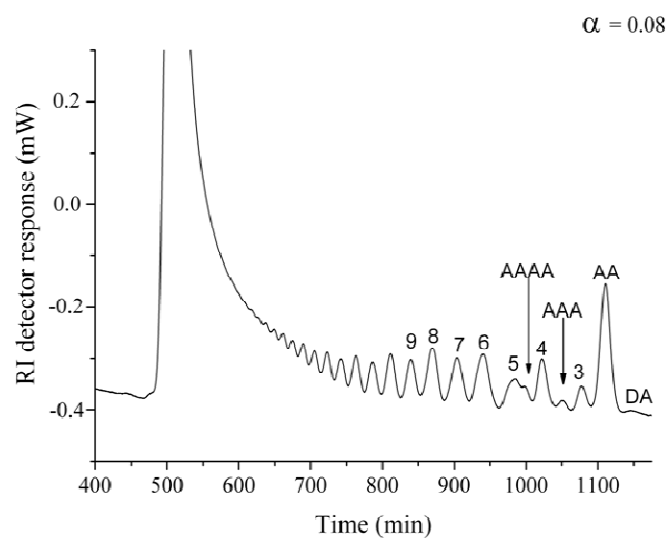
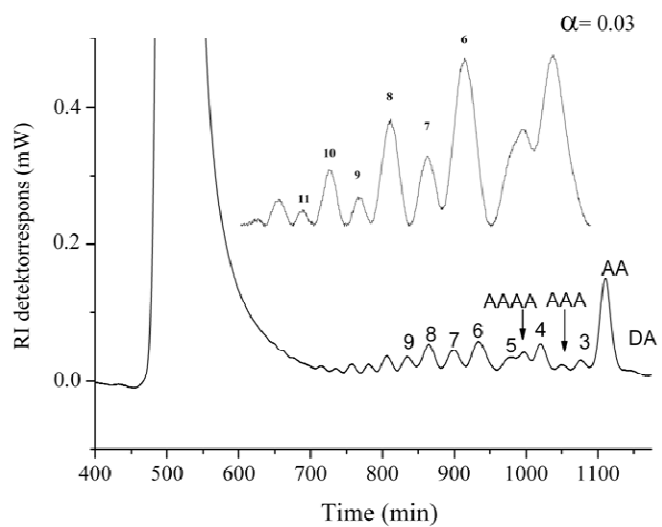


Figure 4

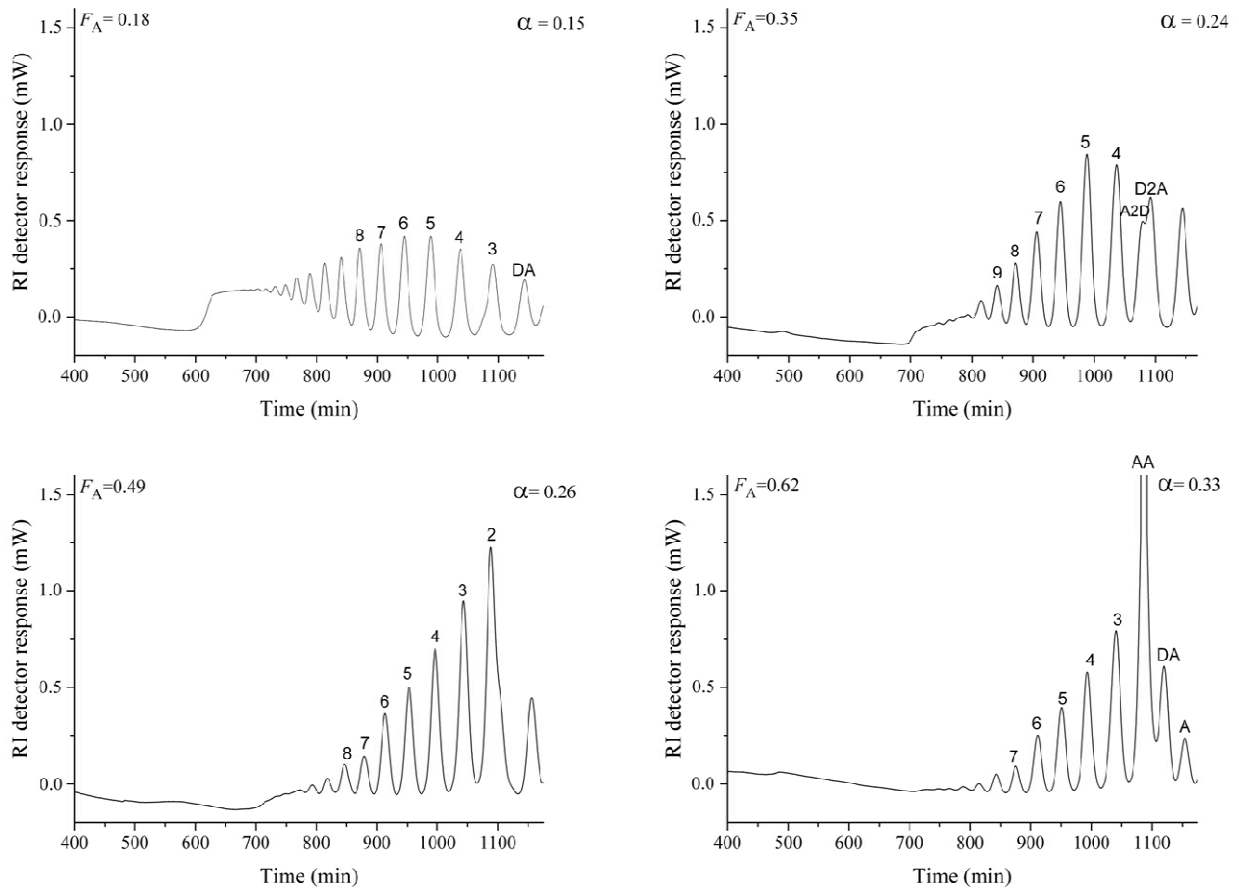
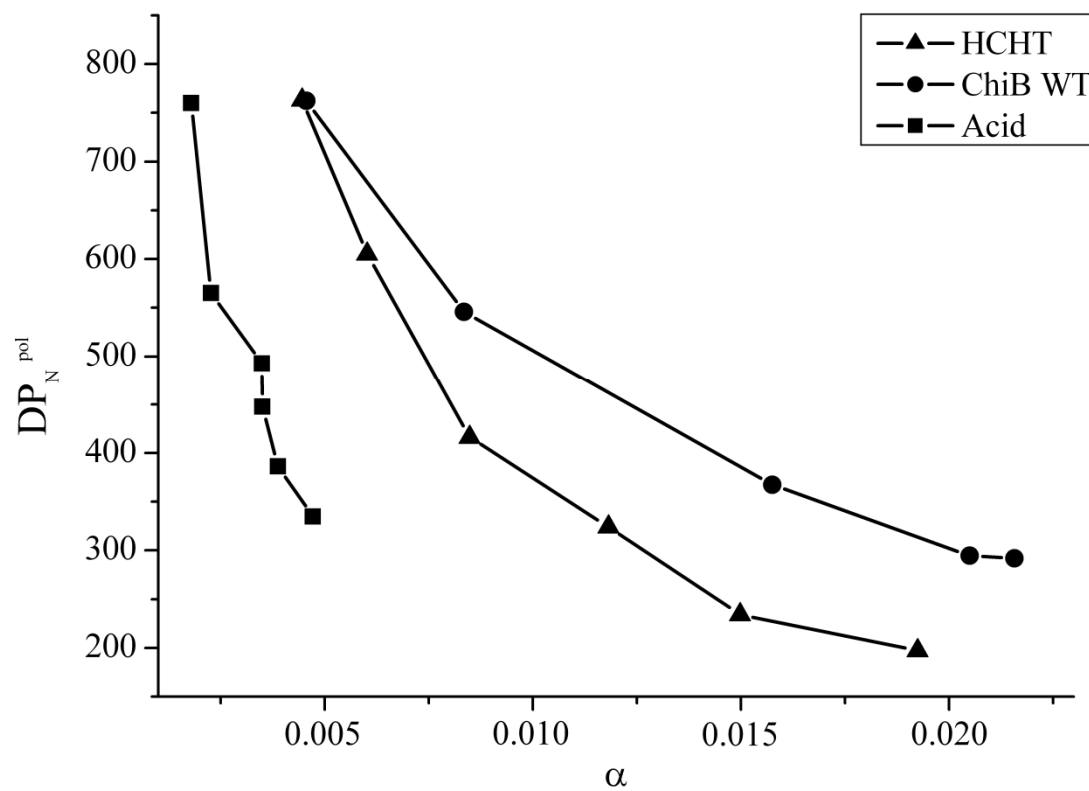


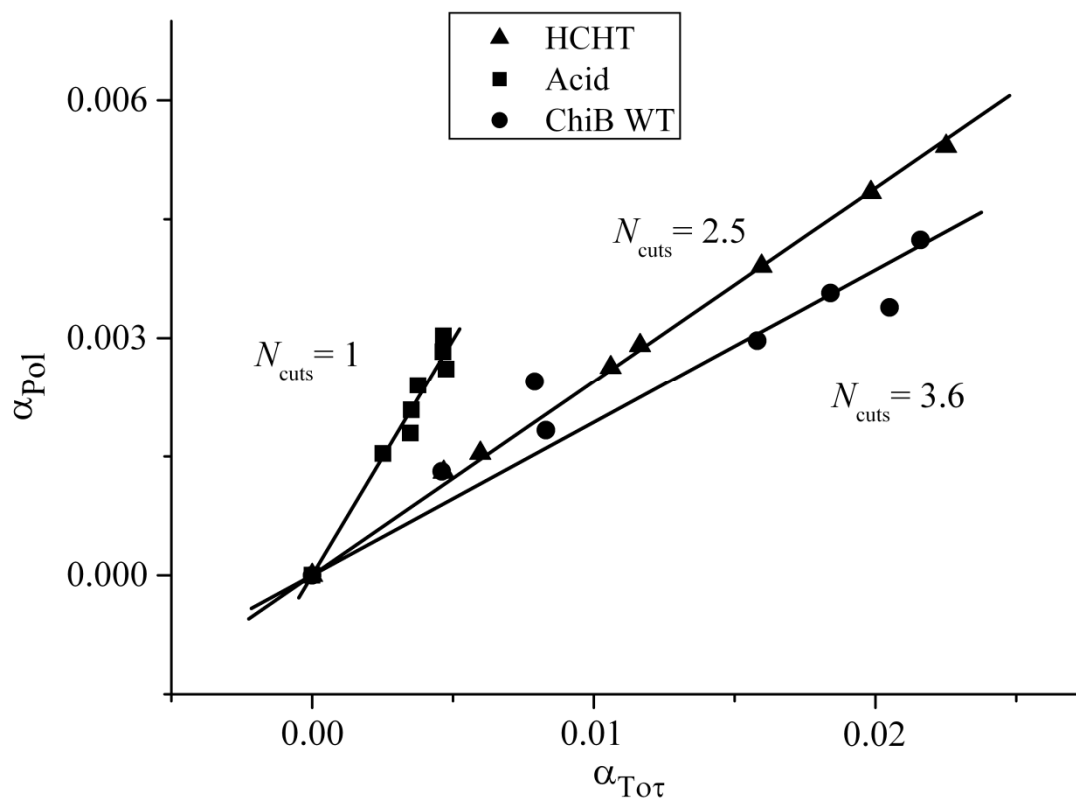


Figure 5



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Figure 6



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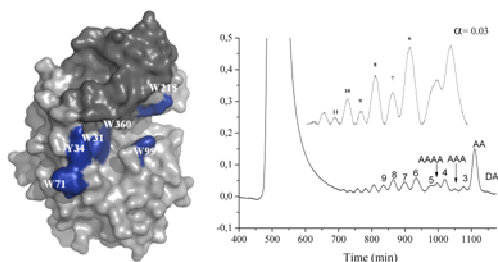
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## Table of Contents Graphic

## Human Chitotriosidase Catalyzed Hydrolysis of Chitosan

Kristine Bistrup Eide, Anne Line Norberg, Ellinor Bævre Heggset, Anne Rita Lindbom, Kjell Morten Vårum, Vincent G.H. Eijsink, and Morten Sørli



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