

ISSN 1682-296X (Print)

ISSN 1682-2978 (Online)



Bio Technology



ANSI*net*

Asian Network for Scientific Information
308 Lasani Town, Sargodha Road, Faisalabad - Pakistan

Antimicrobial Peptides in Aqueous and Ethanolic Extracts from Microbial, Plant and Fermented Sources

¹Koshy Philip, ¹Saravana Kumar Sinniah and ²Sekaran Muniandy

¹Division of Microbiology, Institute of Biological Sciences, Faculty of Science,

²Department of Molecular Medicine, Faculty of Medicine, University of Malaya, Kuala Lumpur, Malaysia

Abstract: The objective of this research was to isolate novel peptides from extracts prepared from native microbial, plant and fermented sources. The antimicrobial properties of these extracts were initially tested using *Escherichia coli*, *Pseudomonas aeruginosa*, *Staphylococcus aureus* and *Bacillus cereus*. The exact species and strains of these test microorganisms were confirmed by identifying its 16S RNA sequence. The most pronounced inhibition zone for ethanolic extracts was obtained with *Andrographis paniculata*. For peptide/protein extracts only *Allium sativum* showed promising results. The particular compound responsible for the inhibition in each case is undergoing characterization by using High Performance Liquid Chromatography (HPLC) and mass spectrometry.

Key words: Antimicrobial peptides, antibiotics, ethanolic extracts

INTRODUCTION

Biologically active peptides and polypeptides occur in a vast range of sizes and no generalization can be made about the molecular weights in relation to their functional properties. Naturally occurring peptides range in length from two amino acids to many thousands of residues. Even the smallest peptides can have biologically important effects.

A variety of peptides and proteins have been used to produce biopesticides, biopesticidal microbes and pest-resistant crops. These compounds derive from a number of sources including the venoms of predatory or parasitoid animals (Taniai, 2002), arthropod-pathogenic microbes including bacterial symbiotes of entomopathogenic nematodes (Beard, 2001), plant lectins, protease inhibitors (Brunelle *et al.*, 2005) or ribosome inactivating proteins (Sharma, 2004), arthropod hormones and neuropeptides (Altstein, 2004; Borovsky, 2003), plant defensins (Lay and Anderson, 2005) and plant hormones (Dinan, 2001).

The gene-encoded cationic antimicrobial peptides (AMPs) are important mediators in the primary host defense system against pathogenic microorganisms, which are widely distributed in nature. In the last few years, the burgeoning reports of the occurrence and characterization of low-molecular-mass AMPs from a wide variety of organisms have been accumulating at a rapid rate because of their biochemical diversity, broad

specificity against bacteria or fungi (Sitaram and Nagaraj, 2002) and also because some of them have anti-viral (Sitaram and Nagaraj, 2002), anti-tumoral (Rozek *et al.*, 2000) or wound-healing effects (Fernandes *et al.*, 2002).

On the other hand, the resistance to antibiotics of bacteria has also risen dramatically and the resistance to most or all available agents has appeared in the clinic over the past decade. There is a growing need to discover and introduce new drugs and AMPs provide new promising candidates for screening of new antibiotics.

This study was undertaken to isolate novel peptides and secondary metabolites from selected Malaysian indigenous microbial, plant and fermented sources. Subsequently, these peptides and secondary metabolites were tested *in vitro* using test microorganisms.

MATERIALS AND METHODS

This study was conducted at the Fermentation Technology Laboratory, Division of Microbiology, Institute of Biological Sciences, Faculty of Science and Department of Molecular Medicine, Faculty of Medicine, University of Malaya. The research project was conducted from September 2007 to August 2008.

Sample preparation: Plant samples were cleaned and dried at a temperature not exceeding 40°C and pulverised to powder form. Fermented samples were prepared by exposing them to solid state lactic acid fermentation at

20% moisture. These test samples were prepared in triplicates and also used for the subsequent part of this study.

Ethanol extraction: The powder was soaked in 95% ethanol for a week. The extracts were filtered and evaporated to dryness under reduced pressure at 40°C in a rotary evaporator and then weighed to determine the total extractable compounds. The crude extracts were then transferred to vials and kept at -4°C. These crude extracts were dissolved in water or solvents and used for the assessment of antimicrobial activity (Seveno *et al.*, 2008).

Peptide/protein extraction: Tissue was placed in a cold mortar and pestle. Approximately 2 mL of extraction buffer was added for every 1 g of tissue. The extraction buffer consists of 5 mL of KPO₄, 0.5 M of EDTA, 1 mL of triton X-100, 12.5 mL of 80% (v/v) glycerol and 15.4 mg of DTT for every 100 mL. The tissue was grounded till no more tissue was visible. All steps were carried out at 4°C. The ground tissues were transferred into a centrifuge tube and centrifuged at 12,000 rpm for 15 min. The pellet was discarded and the supernatant was collected and stored at -20°C. The samples were freeze dried prior and reconstituted into 5 mL of buffer before protein determination.

Protein quantification: Protein standards of appropriate concentration in the same buffer as the sample was prepared using bovine serum albumin (Sigma-Aldrich Inc., Saint Louis). The protein standards ranged from 0.1 till 1.4 mg mL⁻¹. After adding 3 mL of Bradford Reagent to each tube, these were vortexed gently for thorough mixing (Bradford, 1976). The samples were incubated at room temperature for 15 min and absorbance was measured at 595 nm. The protein concentration was determined by comparison of the measured absorbance to a standard curve prepared using the protein standards (Bradford Reagent product manual, Sigma-Aldrich, Inc., Saint Louis).

Microbial strain identification of test microorganisms: The microbial DNA was extracted using either the i-genomic BYF DNA Extraction Kit for gram positive bacteria or the i-genomic CTB DNA Extraction Kit for gram negative bacteria, (iNtRON Biotechnology, Seongnam). The extracted genomic DNA was examined by electrophoresis in a 1% agarose gel. Universal primers used to amplify 16S rRNA gene were (27f : 5'-AGA GTT TGA TCA TGG CTC AG and 1492r : 5'-TAC GGC TAC CTT GTT ACG ACTT) (Bioneer Corporation, Daejeon). PCR conditions used for amplification were: initial

denaturation at 94°C for 5 min followed by denaturation at 94°C for 1 min, annealing at 52°C for 1 min, extension at 72°C for 1.5 min and a final extension at 72°C for 10 min. Reaction mixtures of 20 µL in total contained 2 µL of 10x PCR buffer, 2 µL of dNTP mix (2.5 mM each), 1 µL of each primer (10 pmoles), 50 ng of DNA template, 0.5 µL of i-Taq™ DNA polymerase (5U µL⁻¹) (iNtRON Biotechnology, Seongnam). The PCR products of approximately 1.4 Kbp were examined by electrophoresis in a 1.5% agarose gel. The PCR product was purified using PCRquick-spin™ (iNtRON Biotechnology, Seongnam). The 16S rRNA gene sequencing was done by MacroGen Inc. (Seoul) which uses ABI 3730xl DNA analyzer. The 16S rRNA sequences obtained were compared with the NCBI database using Blastn. Identity of ≥98% was the criterion used to identify the microbial species and strain.

Antimicrobial tests: Antimicrobial tests were performed based on the recommendation of the British Society for Antimicrobial Chemotherapy and National Committee for Clinical Laboratory Standards (2005) guidelines. Bacterial test cultures were grown overnight on Mueller Hinton broth (Becton, Dickinson and Company, Franklin Lakes). The inocula suspension concentration was diluted with 0.85% sterile saline solution to achieve an optical density between 0.08 to 0.1 units at 625 nm. Before inoculation, the inocula was diluted 10 times to make it approximately 10⁸ colony forming unit per mL. Mueller Hinton agar plates were prepared in advance. Sterile cotton swabs were used to streak entire plates with the inoculum suspension. Sterile 6 mm filter paper discs (Whatman International Ltd, Maidstone) were used to place the samples on agar plates. The samples concentration was adjusted to 1 mg mL⁻¹ for protein/peptide extract and 50 mg mL⁻¹ for ethanolic extract. All the plates were incubated at 37°C for 16 h. The positive control used was Tetracycline (Oxoid, Basingstoke).

RESULTS AND DISCUSSION

Identification of test microorganisms: The microbes were identified using 16S RNA sequences as *Bacillus cereus* ATCC 14579, *Staphylococcus aureus* RF122, *Escherichia coli* UTI89 and *Pseudomonas aeruginosa*.

The results (Table 1, 2; Fig. 3) show the inhibition of various plant and fermented samples that were tested against gram negative bacteria (*Escherichia coli* and *Pseudomonas aeruginosa*) and gram positive bacteria (*Bacillus cereus* and *Staphylococcus aureus*). The four bacteria obtained from the Microbiology Department were further analysed for their exact species/strain by 16S rRNA sequence determination and comparison to existing

Table 1: Inhibition zones of various plant and fermented ethanolic extracts

| Plant species/fermented samples | Inhibition zone (mm) against | | | |
|--|------------------------------|------------------|------------------|----------------------|
| | <i>E. coli</i> | <i>S. aureus</i> | <i>B. cereus</i> | <i>P. aeruginosa</i> |
| <i>Andrographis paniculata</i> | No inhibition | 11±1.0 | 14±1.0 | 11.5±1.5 |
| <i>Curcuma mangga</i> (Turmeric) | No inhibition | 8.5±1.5 | 10.5±0.5 | 9.5±0 |
| <i>Carica papaya</i> (Papaya leaf) | No inhibition | No inhibition | No inhibition | No inhibition |
| <i>Allium sativum</i> (Garlic) | No inhibition | No inhibition | 7.0±1.0 | 7.0±1.0 |
| <i>Cymbopogon citratus</i> (Lemon grass) | No inhibition | No inhibition | No inhibition | No inhibition |
| Fermented bean | No inhibition | No inhibition | No inhibition | 7.0±1.0 |
| Functional food paste | No inhibition | No inhibition | No inhibition | No inhibition |
| Fermented extract | No inhibition | No inhibition | No inhibition | 8.0±1.0 |
| Fermented vine gar with lactic acid bacteria | No inhibition | No inhibition | No inhibition | No inhibition |
| + control | 15±1.0 | 16±0 | 19±1.0 | 16.5±0.5 |
| - control | No inhibition | No inhibition | No inhibition | No inhibition |

All tests were done in triplicates

Table 2: Inhibition zone of various prote in/peptide extracts

| Plant species/fermented samples | Inhibition zone (mm) against | | | |
|---|------------------------------|------------------|------------------|----------------------|
| | <i>E. coli</i> | <i>S. aureus</i> | <i>B. cereus</i> | <i>P. aeruginosa</i> |
| <i>Andrographis paniculata</i> | No inhibition | No inhibition | No inhibition | No inhibition |
| <i>Curcuma mangga</i> (Turmeric) | No inhibition | No inhibition | No inhibition | No inhibition |
| <i>Carica papaya</i> (Papaya leaf) | No inhibition | No inhibition | No inhibition | No inhibition |
| <i>Allium sativum</i> (Garlic) | 15±1.5 | 28±2.1 | 16.3±1.5 | 9±0.9 |
| <i>Cymbopogon citratus</i> (Lemon grass) | No inhibition | No inhibition | No inhibition | No inhibition |
| <i>Zingiber officinale</i> (Ginger) | No inhibition | No inhibition | No inhibition | No inhibition |
| <i>Beta vulgaris</i> (Beetroot) | No inhibition | No inhibition | No inhibition | No inhibition |
| <i>Allium cepa</i> (Big onion) | No inhibition | No inhibition | No inhibition | No inhibition |
| <i>Allium cepa</i> (Small onion) | No inhibition | No inhibition | No inhibition | No inhibition |
| <i>Momordica charantia</i> (Bitter melon) | No inhibition | No inhibition | 9.0±0.3 | 10.0±0.9 |
| <i>Momordica charantia</i> seeds | No inhibition | No inhibition | No inhibition | No inhibition |
| <i>Agaricus bisporus</i> stem (Button mushroom) | No inhibition | No inhibition | No inhibition | No inhibition |
| <i>Agaricus bisporus</i> fruiting body | No inhibition | No inhibition | No inhibition | No inhibition |
| +ve Control | 18±0.6 | 30±0 | 34±0 | 26±0 |
| -ve Control | No inhibition | No inhibition | No inhibition | No inhibition |

All tests were done in triplicates

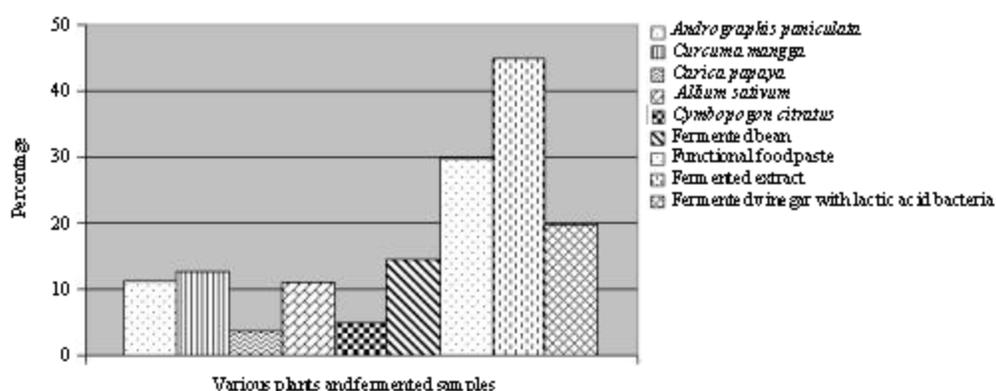


Fig. 1: Ethanolic extract yield. % (w/w) yield refers to gravimetric determination of total extractable compounds expressed as a percentage of the sample weight

databases. The amount of secondary metabolite and peptide extracted from various plant and fermented extracts are shown in the bar charts (Fig. 1, 2).

Fermented extract followed by functional food paste showed highest total extractable compounds from the ethanolic extract with 45 and 30%, respectively. Total

extractable compound from fermented vinegar was 20% and the rest of the sample was below 20%. On the other hand, *Andrographis paniculata* and *Allium sativum* showed the highest protein content with 1.77 and 1.80 mg g⁻¹, respectively. These were followed by *Zingiber officinale* with 1.56 mg g⁻¹

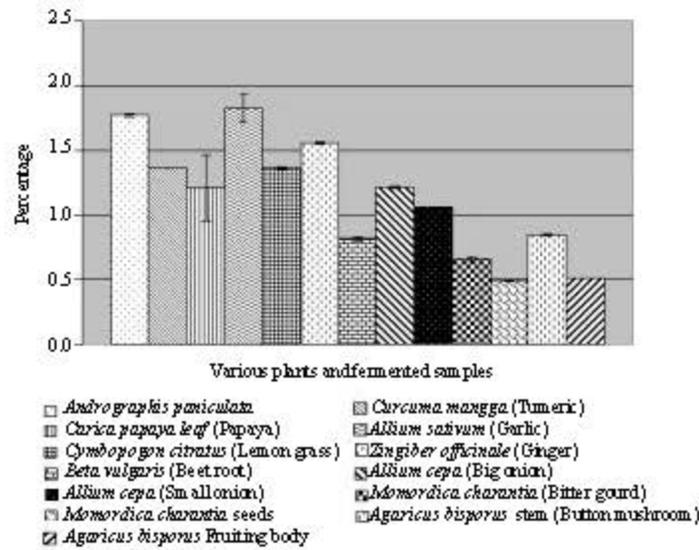


Fig. 2: Protein/peptide extract yield. Concentration refers to protein or peptide concentration in mg g^{-1} tissue

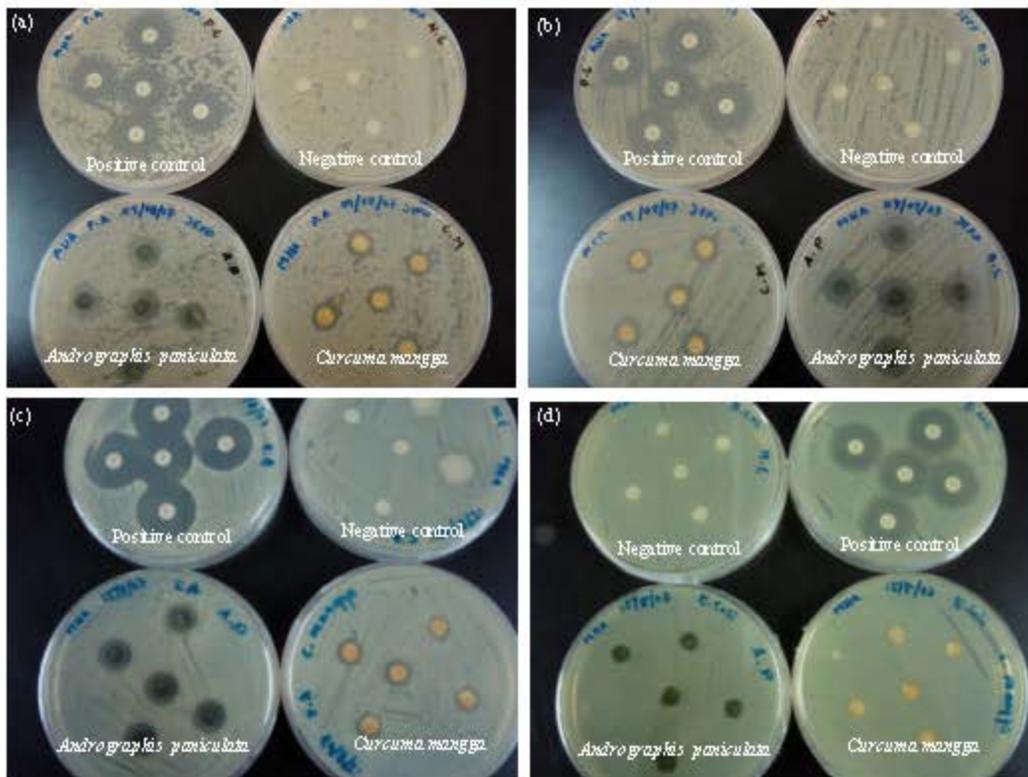


Fig. 3: Effect of ethanolic extracts on bacterial growth (a) *Pseudomonas aeruginosa*, (b) *Bacillus cereus*, (c) *Staphylococcus aureus* and (d) *E. coli*

and both *Curcuma mangga* and *Cymbopogon citratus* with 1.36 mg g^{-1} . The rest of the samples have protein content below 1.30 mg g^{-1} .

The most pronounced inhibition zone for ethanolic extract was obtained with *Andrographis paniculata*

producing inhibition zones of 11 mm against *S. aureus*, 14 mm against *B. cereus* and 11.5 mm against *P. aeruginosa*. In studies done by Singha *et al.* (2003), the aqueous extract and the arabinogalactan protein fractions showed inhibition against *E. coli* and *P. aeruginosa* but

not towards *S. aureus*. Their 80% methanol and chloroform extraction of *Andrographis paniculata* did not show inhibition against *E. coli*, *P. aeruginosa* or *S. aureus*. Hence, these findings are contradictory to present findings. These differences could be attributed to the solvents used in the current study for extraction. Moreover, the used strain of the bacteria could also affect the results significantly.

Ethanollic extracts from *Curcuma mangga* produced inhibition zones of 8.5 mm against *S. aureus*, 10.5 mm against *B. cereus* and 9.5 mm against *P. aeruginosa*. Extracts from *Allium sativum* inhibits both *B. cereus* and *P. aeruginosa*, respectively with 7 mm inhibition zones. Ethanollic extracts prepared from fermented bean and fermented extract only inhibited *P. aeruginosa* with 7 and 8 mm inhibition zones, respectively. Ethanollic extracts from many plant sources have been shown to have biological activity against bacteria. For instance, the ethanollic extracts from *Rhus* (Nassar-Abbas and Halkman, 2004) are inhibitory towards gram positive and gram negative bacteria. A comprehensive review of the biological activities of *Rhus* extracts details the promising potential of the extracts of parts of this plant (Rayne and Mazza, 2007).

Peptide/protein extracts from *Allium sativum* showed promising results with 15 mm inhibition zones against *E. coli*, 28 mm against *S. aureus*, 16.3 mm against *B. cereus* and 9 mm against *P. aeruginosa*. Extracts from *Momordica charantia* were more selective and showed inhibition only against *B. cereus* and *P. aeruginosa* with 9 and 10 mm inhibition zones, respectively. Present results are in agreement with those of Gosh *et al.* (2008) who showed that aqueous extracts are generally less potent in their bioactivity than methanollic extracts.

CONCLUSION

Ethanollic extracts of *Andrographis paniculata* exhibited some degree of antibacterial activity towards *P. aeruginosa*, *S. aureus* and *B. cereus*. However, its peptide/protein extract did not produce any inhibition towards the bacteria species tested. Peptide/protein extract of *Allium sativum* exhibited a strong inhibition zone against both gram negative and gram positive bacteria but its ethanollic extract only produced a small degree of inhibition against *B. cereus* and *P. aeruginosa*. The particular compound responsible for the inhibition in each case is undergoing characterization by using High Performance Liquid Chromatography (HPLC) and mass spectrometry.

ACKNOWLEDGMENT

The researchers wish to thank University of Malaya for facilities and award of FP057/2005C grant to undertake this project.

REFERENCES

- Altstein, M., 2004. Novel insect control agents based on neuropeptide antagonists: The PK/PBAN family as a case study. *J. Mol. Neurosci.*, 22: 147-157.
- Beard, C.B., 2001. Bacterial symbiosis and paratransgenic control of vector-borne chagas disease. *Int. J. Parasitol.*, 31: 621-627.
- Borovsky, D., 2003. Biosynthesis and control of mosquito gut proteases. *IUBMB Life*, 55: 435-441.
- Bradford, M.M., 1976. A rapid and sensitive method for the quantification of microgram quantities of protein utilizing the principle of protein dye binding. *Anal. Biochem.*, 72: 248-254.
- Brunelle, F., G. Cecile, C. Conrad and M. Dominique, 2005. A hybrid, broad-spectrum inhibitor of Colorado potato beetle aspartate and cysteine digestive proteinases. *Arch. Insect Biochem. Physiol.*, 60: 20-31.
- Dinan, L., 2001. Phytoecdysteroids: Biological aspects. *Phytochemistry*, 57: 325-339.
- Fernandes, J.M., G.D. Kemp, M.G. Molle and V.J. Smith, 2002. Anti-microbial properties of histone H2A from skin secretions of rainbow trout, oncorhynchus mykiss. *Biochem. J.*, 368: 611-620.
- Ghosh, A., B.K. Das, A. Roy, B. Mandal and G. Chandra, 2008. Antibacterial activity of some medicinal plant extracts. *J. Nat. Med.*, 62: 259-262.
- Lay, F.T. and M.A. Anderson, 2005. Defensins-components of the innate immune system in plants. *Curr. Protein Pept. Sci.*, 6: 85-101.
- Nassar-Abbas, S.M. and A.K. Halkman, 2004. Inhibition of some food borne by alcohol extract of sumac (*Rhus coriaria* L.). *J. Food Safety*, 24: 257-267.
- Rayne, S. and G. Mazza, 2007. Biological activities of extracts from sumac (*Rhus* spp.): A review. *Plant Food Hum. Nutr.*, 62: 165-175.
- Rozek, A., C.L. Friedrich and R.E. Hancock, 2000. Structure of the bovine antimicrobial peptide indolicidin bound to dodecylphosphocholine and sodium dodecyl sulfate micelles. *Biochemistry*, 39: 15765-15774.
- Seveno, M., G. Cabrera, A. Triguero, C. Burel and J. Leprince *et al.*, 2008. Plant N-glycan profiling of minute amounts of material. *Analytical Biochem.*, 379: 66-72.

- Sharma, H.C., 2004. Genetic transformation of crops for insect resistance: Potential and limitations. *Crit. Rev. Plant Sci.*, 23: 47-72.
- Singha, P.K., S. Royb and S. Deya, 2003. Antimicrobial activity of *Andrographis paniculata*. *Fitoterapia*, 74: 692-694.
- Sitaram, N. and R. Nagaraj, 2002. Host-defense antimicrobial peptides: Importance of structure for activity. *Curr. Pharm. Design*, 8: 727-742.
- Taniai, K., 2002. Expression efficiency of a scorpion neurotoxin, AaHIT, using baculovirus in insect cells. *Applied Entomol. Zool.*, 37: 225-232.