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Bioinformatics analysis and modelling of mycotoxin patulin induced proteins

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Abstract

A comparative in silico characterization of the patulin induced proteins has been carried out to analyze their physicochemical, secondary structural and functional properties. The amino acid composition of patulin induced proteins obtained from biological databases. The composition of leucine, alanine, glycine and proline was high while low concentrations of glutamic acid and histidine residues were seen when compared to other aminoacids. The number of negative and positively charges are comparatively similar. pI value of Hyp was the highest when compared to the other two patulin induced proteins. The instability index of all the proteins was more than 40 showing that all of them are unstable. Aliphatic index shows the "relative volume of protein occupied by aliphatic side chains" which was found to be within a range of 65 to 100. Flr1P is transmembrane in nature while the other two are soluble proteins.

Keywords: Patulin, insilico, physico chemical properties, secondary structure

Patulin was first isolated by Birkinshaw et al. [1] in 1943 from Penicillium griseofulvum and Penicillium expansum. European regulation 1425/3003 and US Food and Drug Administration (FDA) limits patulin to 50 µg/L for fruit juices. Medical problems associated with patulin exposure include neurological and gastrointestinal diseases. Most of the toxicological studies have shown the immunotoxic, genotoxic and intestinal effects of the toxin [2]. The intestinal epithelia cells are targets for these toxins [3,4]. The occurrence of patulin has been reported in apples from many countries like New Zealand, Austria, Italy, Belgium [5], Portugal [6], Canada, England, United States, Australia [7] and South Africa [8]. The role of these proteins which are induced by the toxin are unknown. Patulin induced proteins namely Flr1p, Frm2p,Hyp have been studied and their structural and compositional analysis has been done in this study using various computational tools and servers. Many factors affect the expression of patulin like nitrogen source, metal ions etc. Patulin is produced by Aspergillus, Paecilomyces, Penicillium and Byssochlamys. Around 15 genes involved in patulin biosynthesis have been reported in the *A. clavatus* genome [9]. In the present study, a computational analysis of patulin induced proteins has been done and the results are discussed

Materials and Methods

UniProtKB/Swiss-Prot was used to retrieve the complete sequences of the patulin induced proteins. The computation of various physical and chemical parameters of the patulin induced proteins (aminoacids, molecular weights, pI, negative and positive charged residues, extinction coefficient, instability index, aliphatic index and GRAVY) was

#	Sequences	Name of Protein
	MVYTSTYRHTIVVDLLEYLGIVSNLETLQSAREDETRKPENTDKKECKPDYDIECGPNRSCSESSTDSDSSGSQIEKN	Flr1p
	DFFRVDWNGP5DPENPQNWPLLKKSLVVFQIMLLICVIYMGSSIYIPGQEYIQEFFHVGHVVAILNLSLYVLGYGL GPIIFSPLSETARYGRLNLY	
	MVTLFFFMIFQVGCATVHNIGGLIVMRFISGILCSPSLATGGGTVADIISPEMVPLVLGMWSAGAVAAP	
	VLAPLLGAA MVDAKN WRFIFWLLMWLSAATFILLAFFFPETQHHNILYRRALKLRKETGDDRYYTE	
	QDKLDREVD ARTFLINTLY RPLKMIIK EPAILAF	
	DLYIAVAYGCFYLFFEAFPIVFVGIYHFSLVEVGLAYMGFCVGCVLAYGLFGILNMRIIVPRFRNGTFTPEAF	
	LIVAMC VCWCLPL SLFLFGWTARVHWILPVISEVFFVLAVFNIFQATFAYLATCYPKYVASVFAGNGFCRASFACA	
	FPLFGRA MYDNLAT KNYPVAW GSSLVGFLTLGLAIIPFILYKYGPSLRTRSSYTEE	
5	MSPTGNYLNAITNRRTIYNLKPELPQGVGLDDVKRTVHVILKNTPTAFNSQVNRAVIIVGDTHKRIWDAVASAMP TAEAKKRPE	Frm2p
	SCRDEAYGSVIFFTDEGPTEKLQRDFPALAAFPTCAAHTTGAVQIQSWTALELLGLGANLQHYNDYVKSALPQD VPIAWTVQ SQLVFGVPTALPEEKTFINNVINVYH	
~	MYIPKHFESMELSRYKLSKKPPLGTLFSSKASRQGFFGWRTSSNKDDPDFGMCASHIPFVFVEFDNGEHKLIAHLA	Hyp
	RKNKQVEMLERVQKCLVVFQSV	CENPK1137D_933
	DSYISPAWEPMKKKTHKEVPTWDFAAVHVYGTPRIIRDDKDWLINMLSTLTDO EEEKRPEGENVRSKVERF	

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	Flr1p	Frm2p	Нур
Ala	7.7	10.9	4.1
Arg	4.4	4.1	5.9
Asn	3.5	6.2	3.0
Asp	3.5	4.7	5.9
Cys	2.7	1.0	1.2
Gln	1.8	4.7	3.0
Glu	4.7	4.7	7.1
Gly	6.9	5.2	4.1
His	1.5	2.6	3.6
Ilu	6.6	5.7	4.1
Leu	11.5	7.8	6.5
Lys	2.9	4.7	10.1
Met	2.7	1.0	3.6
Phe	7.7	3.6	7.7
Pro	5.3	6.7	5.9
Ser	6.2	4.1	8.3
Thr	5.7	8.8	4.1
Trp	1.8	1.6	2.4
Tyr	5.3	3.1	2.4
Val	7.7	8.8	7.1

Table 2: Amino acid composition of Patulin induced proteins

Table 3: Physico-chemical parameters of Patulin induced proteins

Protein	No. of A.A.	M.W (Da)	pI	"-" charged residues	"+" charged residues	Extinction coefficient	Instability index	Aliphatic index	GRAVY
Flr1p	548	61628.9	5.96	45	40	99085	40.52	100.35	0.410
Frm2p	193	21232.1	6.51	18	17	25565	49.05	88.96	- 0.172
Нур	169	19818.8	9.18	22	27	28085	41.85	66.27	-0.575

Table 4: Secondary Structural Features of proteins using SOPMA

Name of the protein	α helix	310 helix	Pi helix	β bridge	Extended strand	β turn	Bend region	Random coil	Ambigous	Other
Flr1p	42.34%	0	0	0	17.70	3.47	0	36.50	0	0
Frm2p	49.22	0	0	0	11.92	5.70	0	33.16	0	0
Нур	23.67	0	0	0	20.12	4.14	0	52.7	0	0

Name of the protein	Nature of protein	N – terminal	Transmembrane region	C terminal	Туре	Length
Flr1p	Transmembrane	1	MVYTSTYRHTIVVDLLEYLGIVS	23	Secondary	23
		103	SLVVFQIMLLTCVTYMGSSIYTP	125	Primary	23
		138	HVVATLNLSLYVLGYGLGPIIFS	160	Secondary	23
		180	FFMIFQVGCATVHNIGGLIVMRF	202	Primary	23
		226	EMVPLVLGMWSAGAVAAPVLAPL	248	Primary	23
		261	FIFWLLMWLSAATFILLAFFFP	282	Primary	22
		341	LAFDLYIAVAYGCFYLFFEAFPI	363	Primary	23
		378	LAYMGFCVGCVLAYGLFGILNMR	400	Primary	23
		413	PEAFLIVAMCVCWCLPLSLFLFG	435	Primary	23
		445	PVISEVFFVLAVFNIFQATFAYL	467	Primary	23
		512	AWGSSLVGFLTLGLAIIPFILYK	534	Secondary	23
Frm2p	Soluble					
Нур	Soluble					

Table 5: Transmembrane regions of patulin induced proteins

done using ExPASy's ProtParam tool. ExPASy's ProtScale tool was used to analyse hydrophobicity and transmembrane tendency [10]. SOPMA tool server was used to characterize the secondary structural features [11]. The analysis of the patulin induced proteins motifs was done with the help of Motif Scan tool [12]. The SOSUI server prediction yielded the transmembrane regions of the patulin induced proteins [13]. Protein modelling was done using swiss model software

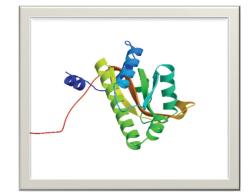


Fig. 2: Model generated of the Frm2p protein by swiss model software

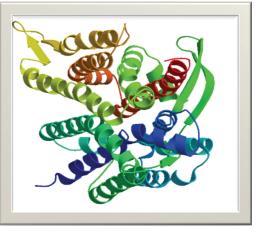


Fig. 1: Model generated of the Flr1p protein by swiss model software

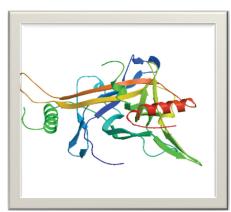


Fig. 3: Model generated of the Hyp protein by swiss model software

Results and Discussion

Increase in the levels of nutrient nitrogen in the medium determines the expression of patulin pathway, Grootwassink and Gaucher [14]. This type of down-regulation is also observed in sterigmatocystin and ochratoxin A [15, 16]. Carbon source in the medium is not influencing the production of the toxin while metal ions such as Manganese are essential requirement for patulin biosynthesis [17, 18]. The exact effect of many of the patulin gene cluster remains unclear and needs to be explored [19-21]. The levels of patulin are high in all stages of the apple product processes,. A better understanding of patulin proteins would help us to inhibit the synthesis or target these proteins or identify the levels of patulin production. Patulin induced proteins obtained from database are presented in Table 1. Amino acid composition of patulin induced proteins obtained from biological databases (Table 2). The composition of leucine, alanine, glycine and proline was high while low concentrations of glutamic acid and histidine residues were seen when compared to other aminoacids. Negative and positively charged aminoacids numbers are comparatively similar (Table 3). Molecular weight of Flr1p was the highest while the other two showed relatively less molecular weights. pI value of Hyp was the highest when compared to the other two patulin induced proteins. The instability index of all the proteins was more than 40 showing that all of them are unstable. Aliphatic index was found to be within a range of 65 to 100. From Table 4, dominance of α -helices and random coils was observed from the secondary structural analysis of the proteins. SOSUI server analysis (Table 5) has shown that Flr1P is transmembrane in nature while the other two are soluble proteins. Modelling of the proteins was done using Swiss model software (figure 1,2,3). In this study, physico-chemical, secondary structural and functional analysis of the large human patulin induced proteins family was carried out. These Insilico findings can be used for working on patulin induced proteomic properties in solution.

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