



SNS COLLEGE OF NURSING COIMBATORE-35



COURSE : B.Sc., Nursing
SUBJECT : Biotechnology
UNIT : I
**TOPIC : Enzyme Biotechnology- Methods
of enzyme immobilization and applications.**

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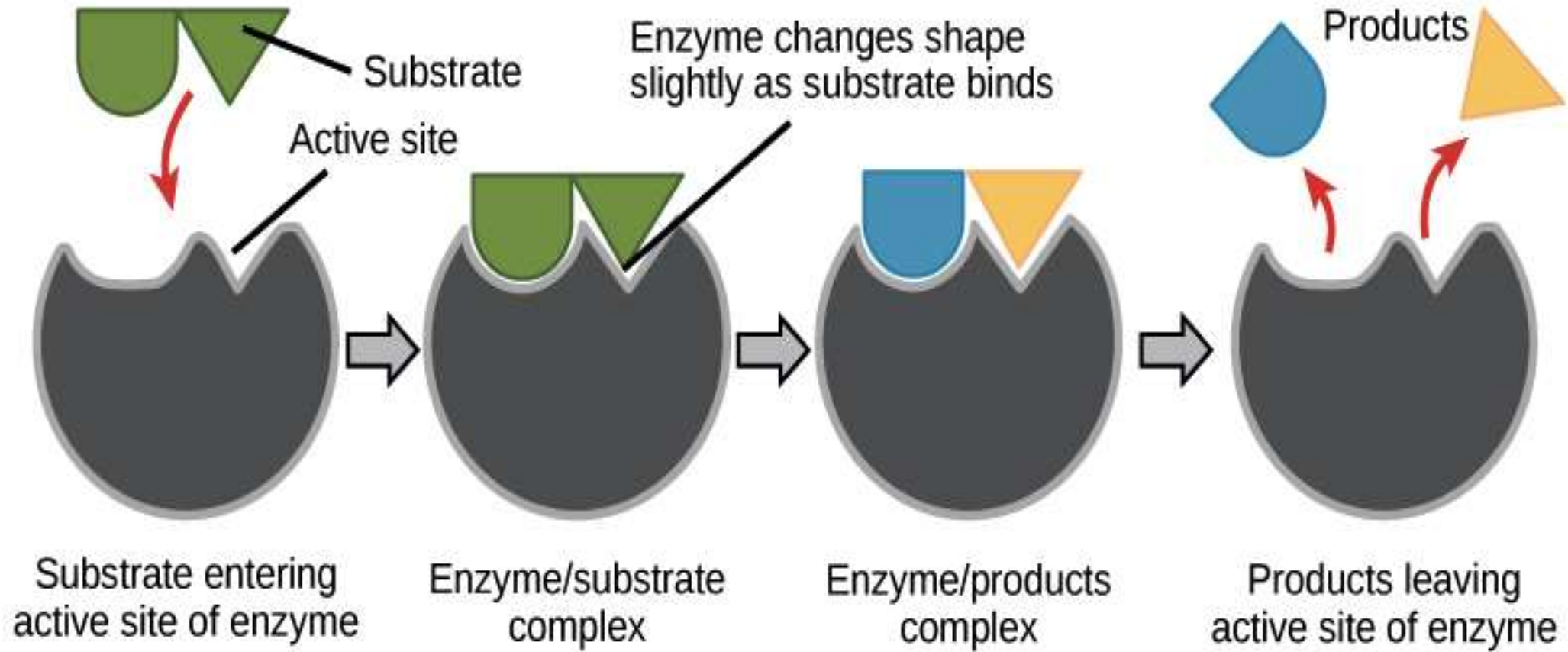


Introduction



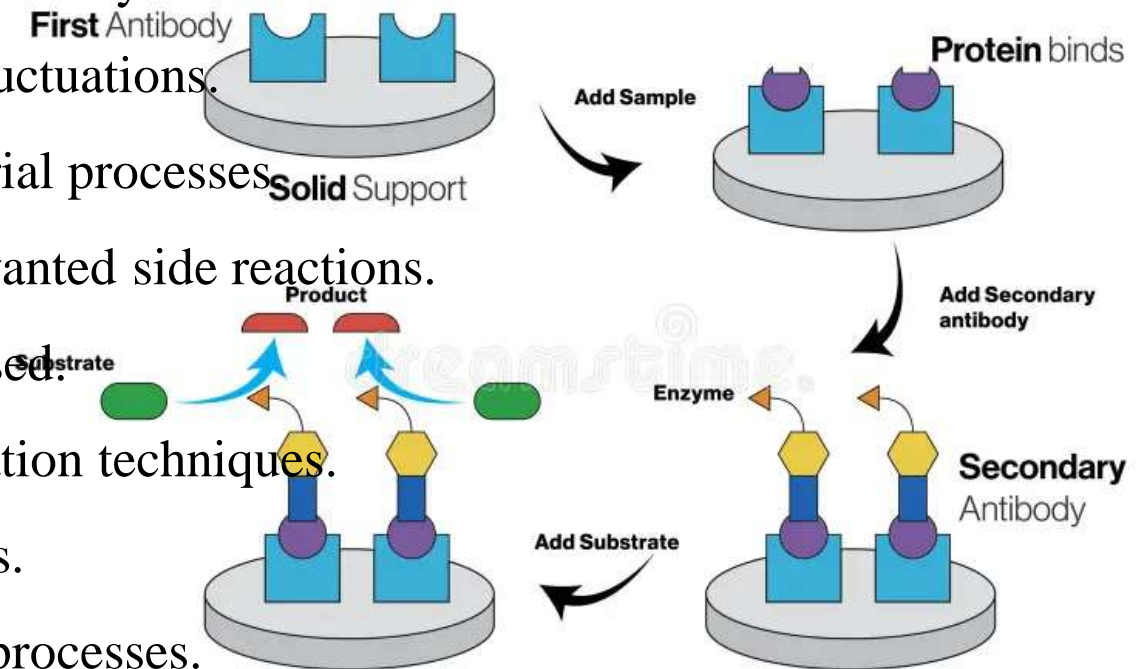
- Definition: Enzyme biotechnology involves using enzymes for industrial, medical, and research applications.
- Enzymes: Biological catalysts that accelerate chemical reactions without being consumed.
- Importance: Enzymes enhance efficiency in processes like food production, pharmaceuticals, and waste treatment.
- Immobilization: Technique to fix enzymes to a solid support for reuse and stability.
- Advantages: Immobilized enzymes are cost-effective, stable, and reusable.
- Applications: Used in biosensors, drug synthesis, and environmental management.
- Methods: Include adsorption, covalent binding, entrapment, and cross-linking.
- Scope: This presentation covers enzyme immobilization methods and their applications.
- Relevance: Advances in enzyme biotechnology drive innovation in multiple industries.
- Future: Ongoing research improves enzyme efficiency and application range.

Introduction



What is Enzyme Immobilization?

- **Definition:** Enzyme immobilization is the process of attaching enzymes to a solid support or matrix.
- **Purpose:** Enhances enzyme stability, reusability, and resistance to environmental changes.
- **Benefits:** Reduces costs by allowing multiple uses of the same enzyme.
- **Stability:** Immobilized enzymes resist temperature and pH fluctuations.
- **Reusability:** Enzymes can be recovered and reused in industrial processes.
- **Specificity:** Maintains enzyme activity while preventing unwanted side reactions.
- **Types:** Physical and chemical immobilization methods are used.
- **Challenges:** Loss of activity or high cost of some immobilization techniques.
- **Applications:** Widely used in bioreactors and diagnostic tools.
- **Importance:** Critical for scaling up enzyme-based industrial processes.



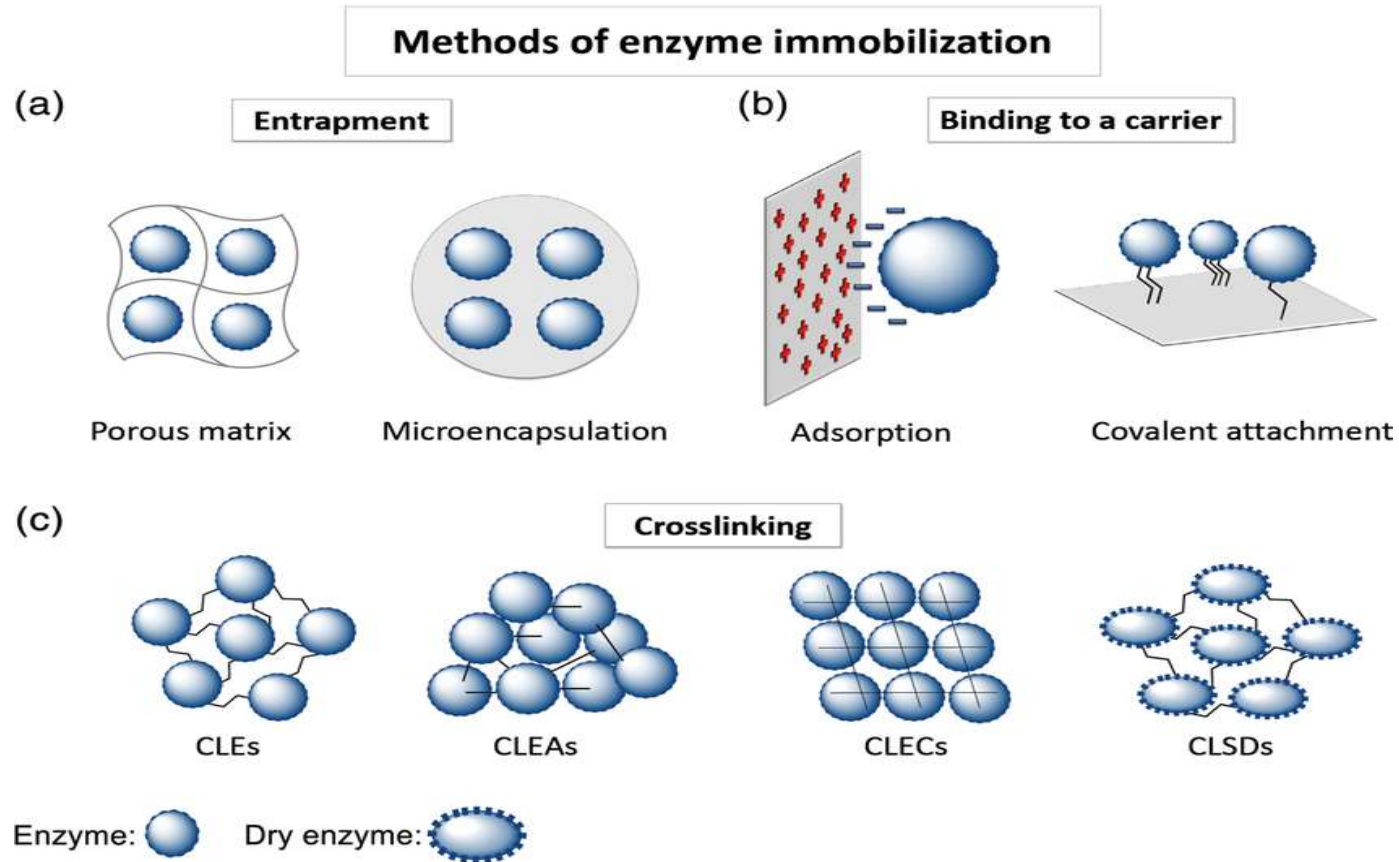


Methods of Enzyme Immobilization - Adsorption



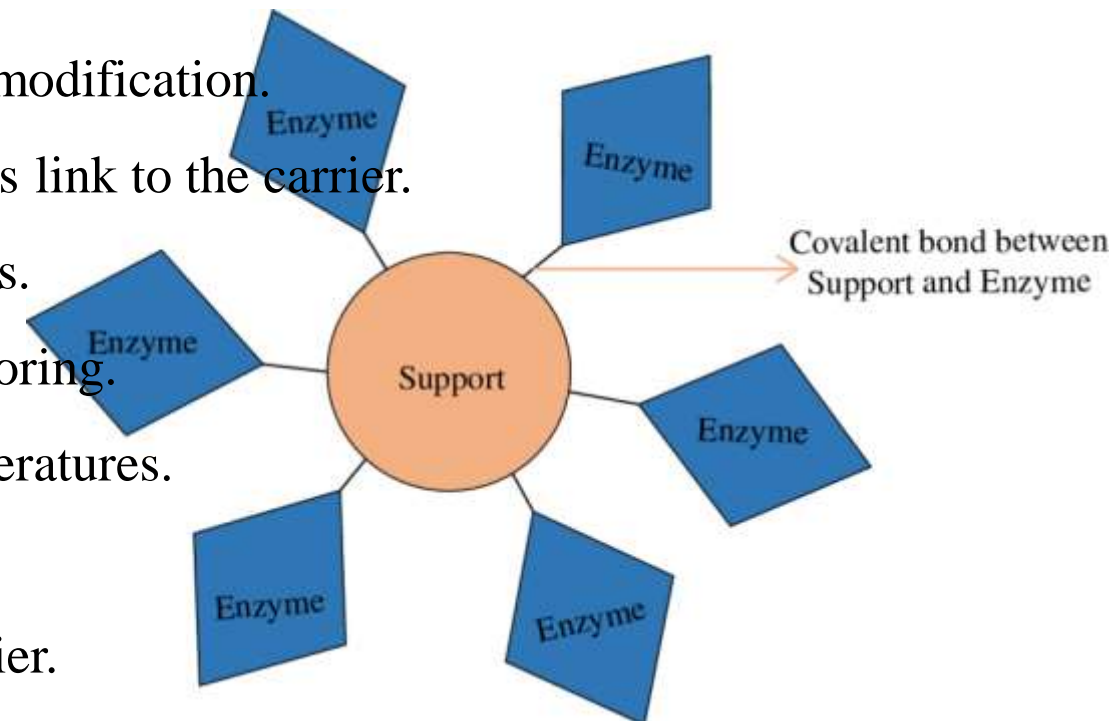
- Definition: Enzymes are physically adsorbed onto a carrier via weak forces (e.g., van der Waals, hydrogen bonds).
- Carriers: Materials like silica, cellulose, or activated carbon are used.
- Advantages: Simple, cost-effective, and causes minimal enzyme distortion.
- Disadvantages: Weak binding may lead to enzyme leakage.
- Process: Enzymes are mixed with the carrier under specific conditions.
- Applications: Used in food processing and wastewater treatment.
- Examples: Lipase adsorbed on silica for biodiesel production.
- Stability: Less stable compared to covalent methods but reversible.
- Optimization: pH and temperature control improve adsorption efficiency.
- Scalability: Suitable for large-scale industrial applications.

Methods of Enzyme Immobilization - Adsorption



Methods of Enzyme Immobilization - Covalent Binding

- Definition: Enzymes are chemically bonded to a support via covalent bonds.
- Carriers: Supports like agarose, chitosan, or glass beads are used.
- Advantages: Strong, stable binding prevents enzyme leakage.
- Disadvantages: May reduce enzyme activity due to chemical modification.
- Process: Functional groups (e.g., amino, carboxyl) on enzymes link to the carrier.
- Applications: Used in biosensors and pharmaceutical synthesis.
- Examples: Glucose oxidase bound to beads for glucose monitoring.
- Stability: Highly stable under harsh conditions like high temperatures.
- Specificity: Ensures precise enzyme orientation for activity.
- Challenges: Requires complex chemical activation of the carrier.

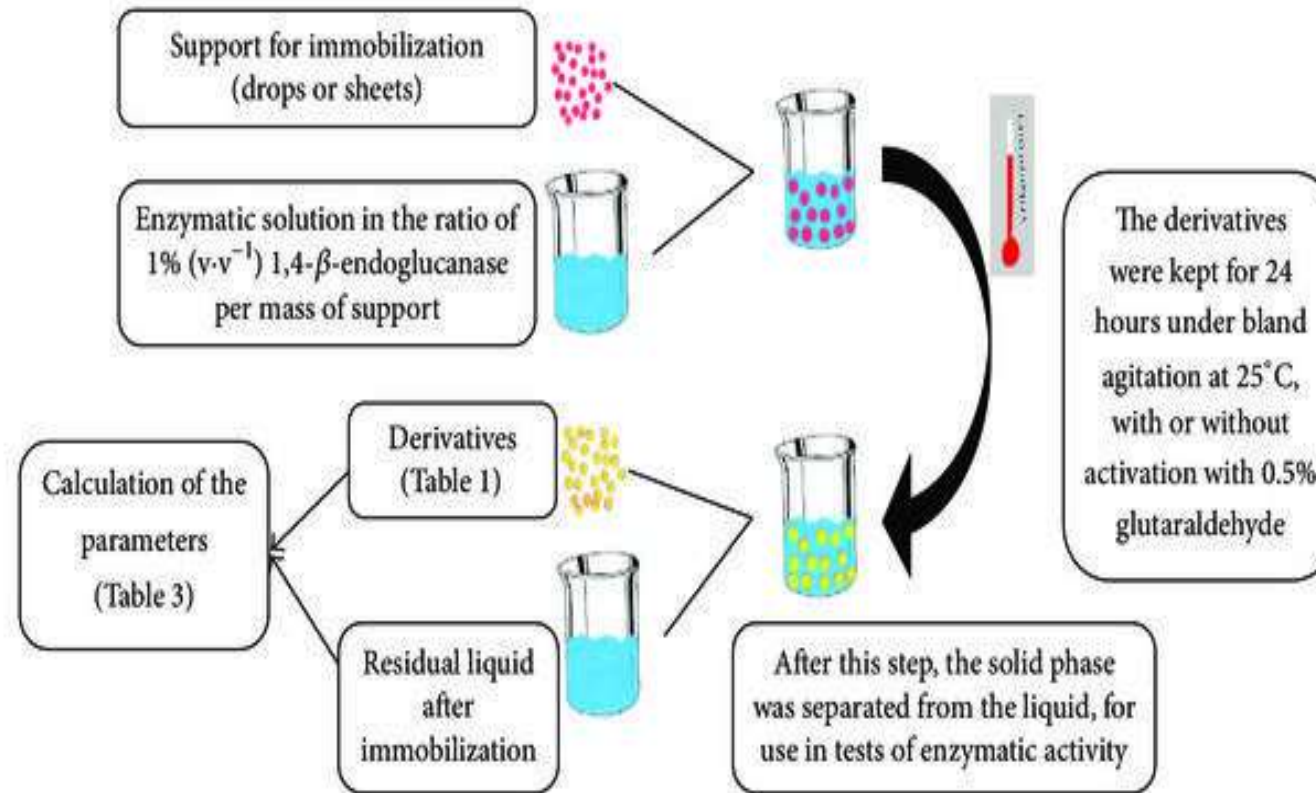




Flowchart of Enzyme Immobilization Process

- Flowchart Title: Enzyme Immobilization Workflow
- Step 1: Enzyme Selection – Choose an enzyme based on application (e.g., lipase, protease).
- Step 2: Carrier Selection – Select a support material (e.g., silica, agarose).
- Step 3: Method Selection – Choose immobilization method (adsorption, covalent binding, etc.).
- Step 4: Preparation – Activate carrier or enzyme for binding (e.g., chemical modification).
- Step 5: Immobilization – Attach the enzyme to the carrier under controlled conditions.
- Step 6: Washing – Remove unbound enzymes to ensure purity.
- Step 7: Testing – Evaluate immobilized enzyme activity and stability.
- Step 8: Application – Use in industrial or medical processes.

Flowchart of Enzyme Immobilization Process



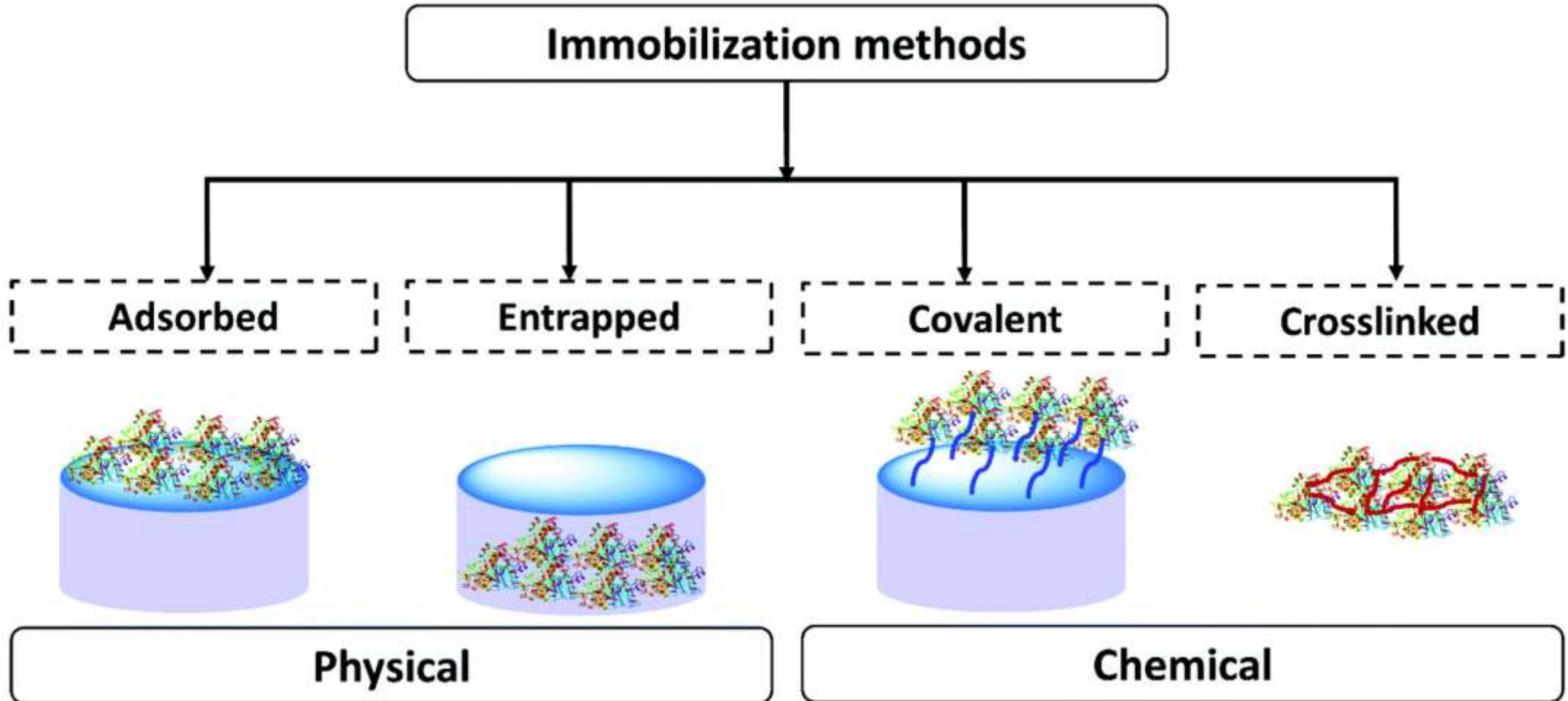


Methods of Enzyme Immobilization - Entrapment



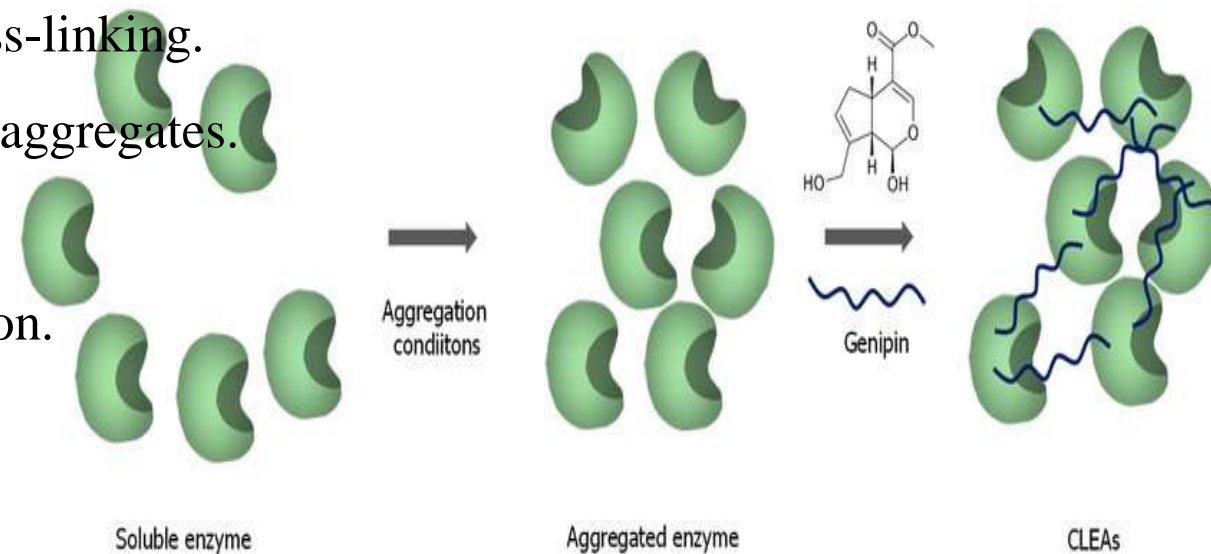
- Definition: Enzymes are physically trapped within a gel or polymer matrix.
- Carriers: Gels like alginate, gelatin, or polyacrylamide are used.
- Advantages: Protects enzymes from harsh environments without chemical modification.
- Disadvantages: Diffusion limitations may reduce reaction rates.
- Process: Enzymes are mixed with a gel precursor, then polymerized.
- Applications: Used in bioreactors and drug delivery systems.
- Examples: Lactase entrapped in alginate for lactose hydrolysis.
- Stability: Moderate stability, depends on matrix porosity.
- Scalability: Suitable for controlled-release applications.
- Challenges: Matrix degradation over time may release enzymes.

Methods of Enzyme Immobilization - Entrapment



Methods of Enzyme Immobilization - Cross-Linking

- Definition: Enzymes are linked to each other using cross-linking agents (e.g., glutaraldehyde).
- Types: Cross-linked enzyme aggregates (CLEAs) or crystals (CLECs).
- Advantages: High enzyme concentration and stability without a carrier.
- Disadvantages: May cause enzyme denaturation during cross-linking.
- Process: Enzymes are precipitated and cross-linked to form aggregates.
- Applications: Used in biocatalysis and chemical synthesis.
- Examples: Penicillin acylase CLEAs for antibiotic production.
- Stability: Highly stable, resistant to organic solvents.
- Cost: Carrier-free method reduces material costs.
- Challenges: Requires precise control to avoid activity loss.





Applications of Immobilized Enzymes



- Food Industry: Lactase for lactose-free milk, proteases for cheese production.
- Pharmaceuticals: Immobilized enzymes synthesize drugs like antibiotics.
- Biosensors: Glucose oxidase in glucose monitoring devices.
- Environmental: Laccase for bioremediation of pollutants.
- Biofuels: Lipase for biodiesel production from oils.
- Textiles: Cellulase for fabric softening and denim fading.
- Diagnostics: Immobilized enzymes in ELISA for disease detection.
- Waste Treatment: Urease for urea degradation in wastewater.
- Research: Immobilized enzymes study reaction kinetics.
- Advantages: Reusability and stability enhance industrial efficiency.



Conclusion:

- Summary: Enzyme immobilization enhances enzyme stability, reusability, and efficiency in various applications.
- Applications: Span food, pharmaceuticals, biosensors, biofuels, and environmental management.
- Benefits: Immobilized enzymes reduce costs and improve process scalability.
- Challenges: Activity loss and method-specific limitations require optimization.
- Impact: Enzyme biotechnology drives innovation in industrial and medical fields.
- Future Prospects: Advances in materials and techniques will expand applications.
- Importance: Immobilized enzymes are pivotal for sustainable, efficient processes.
- Takeaway: Understanding immobilization methods unlocks their potential in biotechnology.
- Closing: Continued research will further revolutionize enzyme-based technologies.

Competitive Exam Questions (MCQs)

1. Which method of enzyme immobilization uses weak physical forces?

1. A) Covalent binding
2. B) Adsorption
3. C) Entrapment
4. D) Cross-linking

5. Answer: B) Adsorption

2. What is a key advantage of immobilized enzymes?

1. A) High cost
2. B) Reusability
3. C) Low stability
4. D) Reduced activity

5. Answer: B) Reusability

3. Which application uses immobilized lipase?

1. A) Glucose monitoring
2. B) Biodiesel production
3. C) Wastewater treatment
4. D) Drug synthesis

5. Answer: B) Biodiesel production





References



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A vibrant, cartoon-style illustration of a landscape. In the foreground, a brown dog with darker brown spots is sitting on a green hill, looking up towards the sky. To the right, a small brown and white bird is perched on a blue rock. The background features rolling green hills, a bright yellow sun in the upper right, and a single green leaf floating in the air on the left. The overall style is soft and friendly.

THANK YOU