

Combining bioinformatic prediction and assay experiment to identify novel xanthine oxidase inhibitory peptides from Pacific bluefin tuna (*Thunnus Orientalis*)

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Abstract. In this work, we aim to combine bioinformatic prediction with a special experiment to search xanthine oxidase (XOD) inhibitory peptides from myosin of Pacific bluefin tuna (*Thunnus Orientalis*). The program Peptide Cutter, Peptide Ranker, Peptide Property calculator, Toxin Pred, and Discovery Studio (DS) help us screen the probable sequence. The result indicated that peptide ICRK has the highest inhibition effect and the value of IC₅₀ was 14.18 mg/mL. The IC₅₀ of the other two peptides (FDAK and MMER) were 16.8mg/mL and 15.3 mg/mL respectively. Molecular simulation demonstrated that ICRK interacted with amino acid residues GLU802, PHE914, ALA1079, GLU1261, LYS771, LEU648, THR1010, VAL1011 and SER 876. The possible inhibition mechanism of peptides and enzyme was stated by DS. Peptide ICRK blocked the entrance to the hydrophobic channel and stopped xanthine going into the active site of XOD. MMER and FDAK have the similar mechanism with ICRK. Therefore, ICRK, FDAK and MMER can be considered as nature XOD inhibitory peptides and further utilized.

1 Introduction

Gout is regarded as a metabolic disease, which leads deposition of urate in the joints and acute bouts of painful inflammatory arthritis. High level of serum uric acid over a long period can cause the symptoms of gout. Xanthine oxidase (XOD) is an enzyme with low specificity, which can catalyze the formation of xanthine and then uric acid from hypoxanthine, and directly catalyze the formation of uric acid from xanthine. Inhibition the activity of XOD could decrease the content of uric acid in vivo and relieve the symptoms of gout. Clinic drug allopurinol can effectively control serum uric acid level and has been used extensively. Allopurinol, an analog of purine, is a kind of noncompetitive inhibitor of XOD. However, serious side-effects vastly restrict its application. Allopurinol could lead hypersensitivity syndrome, impaired liver function, and renal toxicity with some patients. Therefore, it is necessary for us to search for valid and nontoxic XOD inhibitors.

In this paper, we plan to generate and characterize XOD inhibitory peptides from Pacific bluefin tuna (*Thunnus Orientalis*). Firstly, myosin was hydrolysed with pepsin and trypsin *in silico*, and the potential activity of myosin-derived XOD inhibitory peptides was evaluated. Subsequently, we conducted molecular

docking of XOD inhibitory peptides with XOD ligand. After identifying and synthesizing the XOD inhibitory peptides, the activity of the screened XOD inhibitory peptides will be identified through assay experiment. This work may be helpful for discovering new XOD inhibitory peptides from marine resource.

2 Materials and methods

2.1. Materials and reagents

Bovine milk xanthine oxidase (EC1.17.3.2, 0.5 units/mg protein) and xanthine (>98%) were bought from Solarbio (Beijing, China) and were stored at 4°C. Allopurinol was purchased from Shanghai Macklin Biochemical Co., Ltd (Shanghai, China). The peptides used in this study were synthesized by conventional Fmoc solid-phase from Sangon Biotech Co., Ltd. (Shanghai, China) and the purity of peptides were not less than 98%. Tetrabutylammonium hydroxide, glacial acetic acid, and methylalcohol are chromatographic. Methylalcohol was purchased from Thermo fisher Scientific (Shanghai, China). Tetrabutylammonium hydroxide was purchased from TCL (Shanghai, China). Glacial acetic acid was purchased from FUCHEN Chemical reagents Co. (Tianjin, China). Other reagents were analytical reagents.

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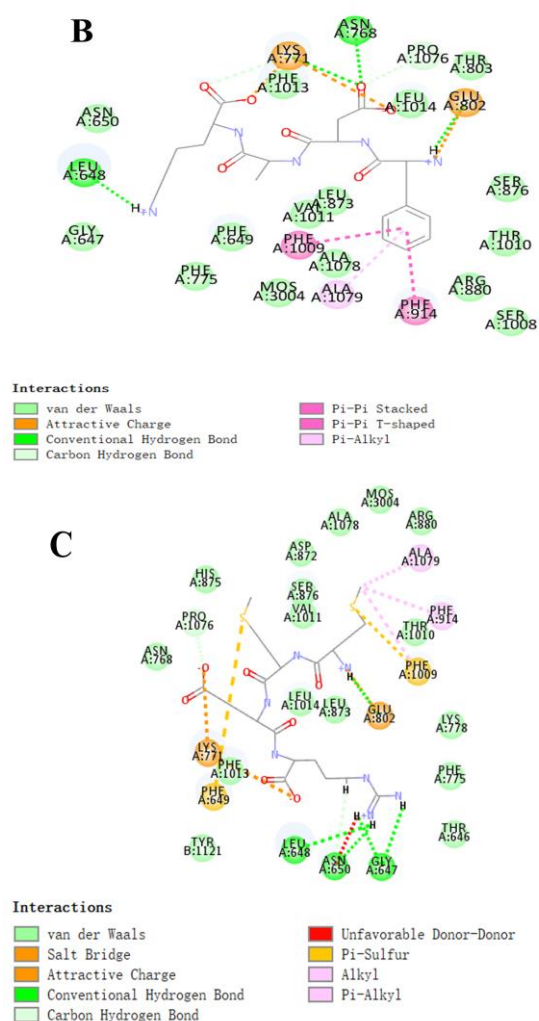


Figure 1 The interaction force between XOD receptor and ICRK (A), FDAK (B) and MMER (C).

XOD contain four active sites, among which the active molybdenum and ligand FAD play an important role. Xanthine is reduced at the molybdenum center and oxidized via FAD. As shown in Figure 1A, affinity bonds between peptide ICRK and XOD contain conventional hydrogen bond, salt bridge, carbon hydrogen bond and unfavorable donor-donor. ICRK contact with GLU802 through salt bridge; GLU879, GLU1261 and PHE914 through attractive charge; ALA1079 through unfavorable donor-donor; LYS771 through carbon hydrogen bond; SER876, THR1010, VAL1011, LEU648 through conventional hydrogen bond (Figure 1A). There were five hydrogen bonds between XOD with SER876, VAL1011, THR1010, LEU648 and GLU879 in the docking interaction.

FDAK bound to XOD residues LEU648, ASN768 and GLU802 by conventional hydrogen bond, LYS771, GLU802 with attractive charge, PHE1009, PHE914 with pi-pi stack, ALA1079 with pi-alkyl, PRO1076 with carbon hydrogen (Figure 1B). Four hydrogen bonds were formed between XOD with LYS771, ASN768, GLU802 and LEU648 in the docking interaction.

MMER contact with residues PRP1076 and ASN650 by carbon hydrogen bond; LYS771 by attractive charge; GLU802 by salt bridge; PHE649, PHE1009 by pi-sulfur; GLY647, ASN650, LEU648 with conventional hydrogen bond (Figure 1C). There were four hydrogen bonds between XOD with the three residues of LEU648, ASN650 and GLY647. Glu802, Arg880 and GLU1261 were important residues of xanthine. ICRK connected GLU802 and GLU1261 via salt bridge. FDAK connected with the residue GLU802 by Hydrogen bond and attractive charge. MMER and FDAK were also connected GLU802 by Hydrogen bond and attractive charge. They all connected important residues GLU802 with XOD. These bonds strengthened combination between molecules and proteins. All the three peptides contain two hydrophobic amino acids, ICRK contains isoleucine and cysteine, FDAK contains phenylalanine and valine, and MMER contains two methionines. Meanwhile, some hydrophobic amino acids PHE1142, ALA910, ALA1078, PRO1076, PHE1009, PHE775, PHE1013 and PHE649 were around the binding sites, which demonstrated hydrophobic interaction was an important force between peptides and XOD. As figure 2 described, there was a hydrophobic pocket next to MOS and formed a path to active site. ICRK went deep into the entrance to MOS (Figure 1B), and prevented xanthine from entering the active center and decreased activity of XOD. This may be the inhibition mechanism of ICRK and this result was similar with Li's study¹¹. As for peptide FDAK and MMER, their inhibition mechanism are similar as ICRK.

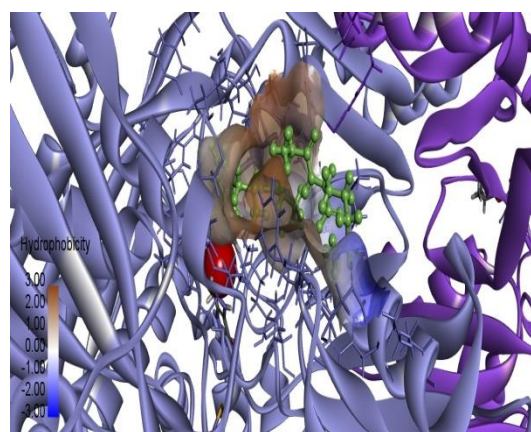


Figure 2 The XOD inhibitory mechanism of ICRK.

3.3. In silico prediction of toxicity and property of XOD inhibitory peptides

All the six XOD inhibitory peptides were nontoxic with good solubility. Solubility play an important role in the reaction. Generally, good solubility is conducive to absorption and treatment, while poor solubility will restrict bioavailability and clinical translations¹².

Some identified peptides have been collected and listed in Table 1. The three identified peptides ICRK, MMER, FDAK of this study have not been reported.

Hydrophobicity can influence the bioaccessibility of peptides in the gastrointestinal¹³. Li et al. found the hydrophobic peptide WML entered the active site of XOD more easily than the hydrophilic peptide PGACSN¹¹. The hydrophobicity values in our prediction were minus, which implied these peptides

were hydrophilic, and these peptides connected protein by hydrogen-bonding and electrostatic interactions. The pI is the pH where the net charge on the molecular ensemble of peptides and proteins is zero¹⁴. Referring to this result, we can select proper pH in this experiment.

Table 1 The comparison of identified XOD inhibitory peptides.

Peptide	Origin	IC ₅₀	Peptide	Origin	IC ₅₀
WPPKN	Walnut ¹¹	17.75 mg/mL	WDD		2.41 mM
ADIYTE		19.01 mg/mL	HCPF		15.07 mM
AAAAGAKAR	Oryza Sativa ¹⁵	--	WDQW		0.95 mM
FCH	Pleurotusostreatus ¹⁶	0.90 mg/mL	PPKNW		2.21 mM
FH	Tuna ¹⁷]	25.7 mM	WSREEQE	Walnut ²⁰	1.88 mM
WV	Milk protein ¹⁸	1.30 mM	VWPP		1.86 mM
WML		--	FRRY		4.72 mM
PGACSN	Bonito ¹⁹	--	VPPW		1.61 mM
AMPF		--	TEPPR		5.45 mM
FGVG		--	FFKG		7.26 mM
ICRK	Pacific bluefin tuna in this study	7.23 mg/mL	FTPRF		9.61 mM
FDAK		14.18 mg/mL	CFPH		13.57 mM
MMER		16.30 mg/mL	ACECD	Bonito ²¹	7.23 mg/mL

3.4 In vitro XOD activity inhibition assay

To further verify XOD inhibitory effect of the identified peptides, we synthesized the three peptides and conducted assaying experiment. IC₅₀ of identified peptides in previous studies and this study were listed in table 1. The IC₅₀ of allopurinol was 14.6 µg/mL, and IC₅₀ of peptides ICRK, FDAK and MMER were 14.18 mg/mL, 16.80 mg/mL and 15.30 mg/mL, respectively. IC₅₀ of peptide ACEC which derived from bonito was 7.23 mg/mL²¹, FH derived from tuna was 25.7 mM¹⁷. IC₅₀ of peptides WPPKN and ADIYTE derived from walnut were 17.75mg/mL and 19.01 mg/mL, respectively¹¹. The results showed that the three peptides had a certain inhibitory effect on XOD, and can be considered as candidates of gout suppressant.

4 Conclusion

Through our work, combining bioinformatic prediction with assay experiment, we discovered three novel XOD inhibition peptides and explained their inhibition mechanism. The peptides ICRK, MMER and FDAK had a certain inhibition effect and they can be used as potential anti-hypouricemic agents to apply. Molecular docking can be thought as an effective and convenient way for screening effective components.

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