

ENZYMATIC YEAST BETA-GLUCAN

ASSAY PROCEDURE

K-EBHLG 08/18

(50 Assays per Kit)



INTRODUCTION:

(1-3)- β -Glucans are widely distributed in nature, especially in algae, fungi and yeast, but also in higher plants. They serve a variety of biological functions. They form the major structural components of cell walls, they act as storage carbohydrates and they sometimes play a protective role by forming at specific sites in response to particular stimuli such as wounding.¹ Yeast β -glucan substantially enhances the function of the immune system by activating macrophages, one of the primary defences of the immune system. Literature indicates that the potent anti-tumour properties of polysaccharide fractions extracted from certain strains of mushrooms, in particular *Grifola frondosa* (also known as Maitake), can be attributed to linear 6-branched (1-3)- β -glucan.²⁻⁴ Similar properties have recently been assigned to (1-3)(1-4)- β -glucans from cereal grains (e.g. oats and barley).

The presence in wine of a particular high molecular weight (~ 800 Kd) β -glucan, produced by the fungus *Botrytis cinerea* (grey rot), leads to clarification and filtration problems.⁵ Scleroglucan (from *Sclerotium rofsii*), an industrial thickening agent with remarkable thickening properties, has a very similar structure.

Megazyme offers an acid hydrolysis/enzymic procedure (**K-YBGL**) for the determination of β -glucan in yeast and mushroom. That method is based on acid hydrolysis to measure total β -glucan and specific enzymic determination of α -glucan. β -Glucan is determined by difference. A totally enzymic procedure specific for β -glucan has been published by Danielson *et al.*⁶ The method employs *Lyticase* from Sigma-Aldrich and *exo*-1,3- β -glucosidase/ β -glucanase from Megazyme. This method works well but its widespread adoption is limited by the high cost of *Lyticase*. In this booklet, we describe an alternate simple enzymic procedure for the measurement of (1-3)(1-6)- β -glucan in yeast. The method also gives quantitative measurement of β -glucan in curdlan, laminarin and cereal β -glucan preparations. It does not give quantitative measurement of β -glucan in mushrooms, the reasons for which are currently being researched.

PRINCIPLE:

(1-3)(1-6)- β -D-Glucan, (1-3)(1-4)- β -D-Glucan and (1-3)- β -D-glucans are solubilised/hydrated in 2 M potassium hydroxide with stirring and the solution is subsequently adjusted to pH 4.0-4.5 with 1.2 M sodium acetate buffer.⁷ The slurry is incubated with **Glucazyme**TM enzyme mixture (β -glucanases, β -glucosidase and chitinase) for 16 h at 40°C. After dilution and centrifugation, an aliquot is removed for determination of glucose with GOPOD reagent.

ACCURACY:

Standard errors of approximately < 3% are achieved routinely.

KITS:

Kits suitable for carrying out 50 assays are available from Megazyme. The kits contain the full assay method plus:

Bottle I:	Glucazyme TM preparation (exo-1,3- β -glucanase, endo-1,3- β -glucanase, β -glucosidase and chitinase suspension), 2.2 mL. Stable for > 4 years at 4°C.
Bottle 2:	GOPOD Reagent Buffer. Buffer (50 mL, pH 7.4), <i>p</i> -hydroxybenzoic acid and sodium azide (0.095% w/v). Stable for > 4 years at 4°C.
Bottle 3:	GOPOD Reagent Enzymes. Glucose oxidase plus peroxidase and 4-aminoantipyrine. Freeze dried powder. Stable for > 5 years below -10°C.
Bottle 4:	D-Glucose standard solution (5 mL, 1.5 mg/mL) in 0.2% w/v benzoic acid. Stable for > 5 years at room temperature.
Bottle 5:	Control fungal β-glucan preparation (~ 2 g, β -glucan content stated on the bottle label). Stable for > 5 years at room temperature.
Bottle 6:	Control starch preparation (~ 2 g, 96% starch dwb). Stable for > 5 years at room temperature.

PREPARATION OF REAGENT SOLUTIONS/SUSPENSIONS:

- Use bottle 1 as supplied. Swirl the container contents before removing aliquots. Stand the bottle in an upright position between use. Stable for > 4 years at 4°C.
- Dilute the contents of bottle 2 to 1.0 L with distilled or deionised water.
 Stable for > 2 years at 4°C.

NOTE:

- On storage, salt crystals may form in the concentrated buffer. These must be completely dissolved when this buffer is diluted to I L with distilled water.
- This buffer contains 0.095% (w/v) sodium azide. This is a poisonous chemical and should be treated accordingly.

- Dissolve the contents of bottle 3 in the diluted contents of bottle 2 (see the preceding reagent). Divide this reagent mixture (GOPOD reagent) into aliquots of desired volume for storage.
 Stable for 2-3 months at 4°C in a dark bottle or for > 12 months below -10°C.
- 4, 5 Use bottles 4, 5 & 6 as supplied.
- **& 6.** Stable for > 5 years at room temperature.

REQUIRED REAGENTS (NOT SUPPLIED):

I. Sodium acetate buffer (200 mM, pH 5.0).

Add 11.6 mL of glacial acetic acid (1.05 g/mL) to 900 mL of distilled water and adjust to pH 5.0 using 4 M (16 g/100 mL) sodium hydroxide solution. Adjust the volume to 1 L. Stable for \sim 1 year at 4°C.

2. Sodium acetate buffer (1.2 M, pH 3.8).

Add 69.6 mL of glacial acetic acid (1.05 g/mL) to 800 mL of distilled water and adjust to pH 3.8 using 4 M sodium hydroxide. Adjust the volume to 1 L with distilled water. Stable for > 2 years at room temperature.

3. Potassium Hydroxide (2 M).

Add 112 g of KOH to 800 mL of distilled water and dissolve by stirring. Adjust the volume to 1 L. Stable for > 2 years at room temperature.

EQUIPMENT (RECOMMENDED):

- I. Glass test tubes (round bottomed, 16 x 100 mm, 14 mL capacity).
- Screw cap tubes, 16 x 125 mm (Fisher Scientific Cat. No. FB59559) plus caps (Cat. No. FB51354). Fisher Scientific, interact@fisher.co.uk.
- 3. Micro-pipettors, 100 μ L (e.g. Gilson Pipetman[®] or Rainin EDP-2[®] motorised dispenser).
- 4. Positive displacement pipettor, e.g. Eppendorf Multipette[®]
 - with 5.0 mL Combitip[®] (to dispense 0.4 mL aliquots of 2 M KOH and 0.2 mL of *Gluczyme*[™] enzyme mixture).
 - with 25 mL Combitip[®] [to dispense 1.5 mL aliquots of 1.2 M sodium acetate buffer (pH 3.8) and 4.0 mL of GOPOD Reagent].
- 5. Magnetic stirrer plus stirrer bars (5 x 15 mm).
- 6. Analytical balance.

- 7. Spectrophotometer set at 510 nm.
- 8. Vortex mixer.
- 9. Thermostated water bath set at 40°C.
- 10. Bench centrifuge (required speed 3,000 rpm; i.e. approx. 1,500 g), with tube holders to accommodate 20×125 mm tubes.

NOTE:

With each set of determinations, include at least one control fungal or yeast preparation. Also include reagent blanks and glucose standards of 150 μ g (in quadruplicate).

The **reagent blank** consists of 0.1 mL of sodium acetate buffer (200 mM, pH 5.0) + 4.0 mL glucose oxidase/peroxidase reagent.

The **D-glucose standard** consists of 0.1 mL D-glucose standard (1.5 mg/mL) + 4.0 mL glucose oxidase/peroxidase reagent.

MEASUREMENT OF 1,3:1,6-β-GLUCAN IN YEAST PREPARATIONS:

- 1. Mill yeast sample or other material to pass a 0.5 mm screen using a Retsch centrifugal mill or similar.
- 2. Add milled sample (approx. 20 mg, weighed accurately to the nearest 0.1 mg) to a 16×100 mm Fisher Brand culture tube. Record the weight. Tap the tube to ensure that all of the sample falls to the bottom of the tube.
- 3. Add 0.4 mL of 2 M KOH and a 5 x 15 mm stirring bar. Stir the contents for 30 min in an ice water bath over a magnetic stirrer (Figure 1, page 6).
- 4. Add 1.6 mL of 1.2 M sodium acetate buffer (pH 3.8), mix well and then add 40 μ L of **Glucazyme**TM and cap the tubes. Continue mixing in the ice water bath for 2 min and then transfer the tubes to a water bath set at 40°C and incubate (without stirring) overnight (~ 16 h).
- 5. Add 10 mL of water to each tube and mix the contents thoroughly. Centrifuge the tubes at 3,000 rpm for 10 min in a bench centrifuge.
- 6. Carefully transfer 0.1 mL aliquots of the sample in duplicate to the bottom of 16×120 mm tubes.
- Add 4 mL of GOPOD reagent to each of the reaction tubes, the controls, the standards and reagent blanks, and incubate the tubes for 20 min at 40°C.

8. Read the absorbance at 510 nm of each solution against a reagent blank.

CALCULATIONS:

 β -Glucan (% w/w)

 $= \Delta E \times F \times \frac{12.04}{0.1} \times \frac{100}{W} \times \frac{1}{1000} \times \frac{162}{180}$

= $\Delta E \times F/W \times 10.836$.

where:

ΔE	=	Absorbance read against reagent blank.	
F	=	Conversion from absorbance to µg (150 µg of D-glucose) standard divided by GOPOD absorbance of this 150 µg).	
12.04/0.1	=	Volume correction (0.1 mL taken from 12.04 mL).	
100/	=	Factor to present $\beta\mbox{-glucan}$ as a percentage of sample weight.	
1/1000	=	Conversion from µg to mg.	
W	=	Weight of sample analysed in mg.	
162/180	=	Factor to convert from free D-glucose to anhydro-D-glucose as occurs in $\beta\mbox{-glucan}.$	

NOTE: These calculations can be simplified by using the Megazyme **Mega-Calc**TM, downloadable from where the product appears on the Megazyme website (www.megazyme.com).

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Figure 1. Arrangement of ice-water bath over a magnetic stirrer for dissolution/hydration of β -glucan in KOH.

Sample Description	β-Glucan content (as is)	Moisture content (%)	β-Glucan content (dry weight basis)
Yeast β -glucan control (Lot 90201a)	63.3	5.3	66.8
Barley β-Glucan (Lot 90801a)	90.0	7.8	97.6
Scleroglucan (Actigum CS11)	86.1	3.4	89.1
Curdlan (Lot 60201a)	87.7	10.0	97.4
Pachyman (Lot 10301a)	84.0	3.0	86.6
Laminarin (<i>Eisenia arborea;</i> Tokyo Kasei)	79.4	11.5	89.7
Alpha-Cellulose	9.5	1.5	9.6
Avicel	13.9	4.3	14.5
Soluble starch (Sigma Chemical Co.)	0.32	5.5	0.34
Glycogen Type II (Sigma G8751)	0.25	8.0	0.27

Table 1. Determined β -glucan content of a number of samples using the enzymic procedure.

NOTE: Alpha-Cellulose and Avicel (cellulose) are only partially hydrolysed. Yeast β -glucan, barley β -glucan, scleroglucan, curdlan, pachyman and laminarin are completely hydrolysed. Hydrolysis of α -glucans (starch and glycogen) by the enzyme mixture used is minor (approx 0.3%).



WITHOUT GUARANTEE

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