University "Dunarea De Jos", Faculty of Food Science and Engineering, Galati

Kinetic study of the thermal & high pressure inactivation of horseradish peroxidase- HRP

Student's Research Session, Galati-mai 2013

Grounds

- The kinetics of peroxidase thermal inactivation in purified horseradish extract is reported by many recent researches (citation).
- The actuality of this topic is also confirmed by the high number of publications having horseradish as a central topic (~10,000 articles in Science Direct data base).
- However there is room for more in depth studies on the high pressure thermal inactivation of HRP crude extract

Objectives

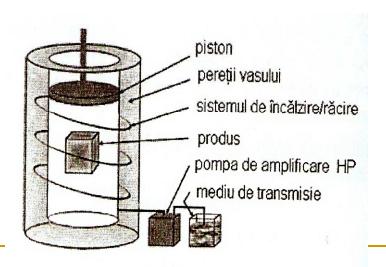
- Separation and partial purification of horseradish peroxidase.
- Kinetic study of thermal inactivation of horseradish peroxidase.
- Kinetic study of the combined treatment: high pressure and thermal treatment of horseradish peroxidase.
- Mathematical modeling of the inactivation.

Materials

- Horseradish extract
- 0.2 M potasium phosphate buffer (pH=6,6)
- 0.1 mM Disodic E.D.T.A
- 10g/kg P-phenylenediamine
- 15g/kg Hydrogen peroxide

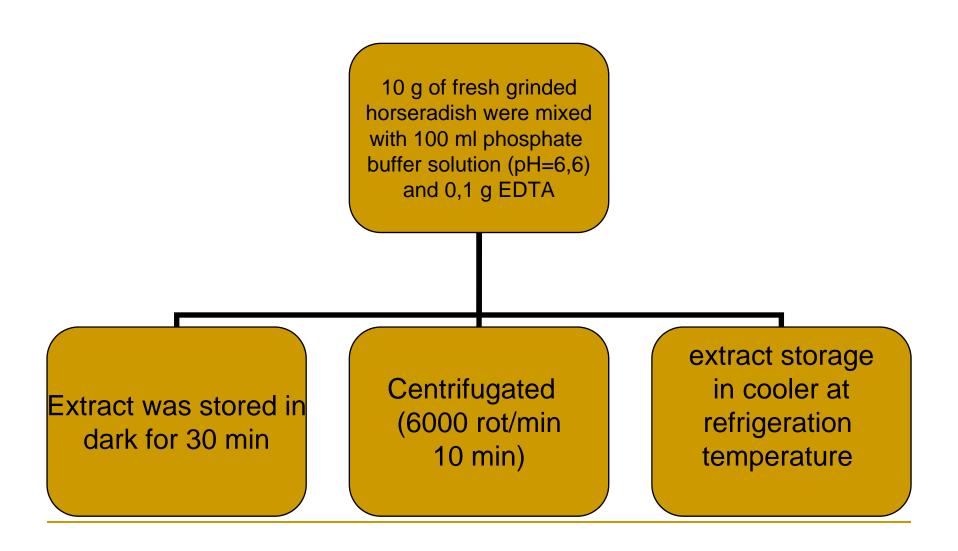
Methods

- Spectrophotometric method:
- Enzyme relative activity was determined as the absorbance at 485nm
- High pressure processing equipment



- It consists of four main parts:
- Pressure vessel and pressure sealing
- The pressure generating system
- Heating and cooling system
- The sample treated

Crude extract

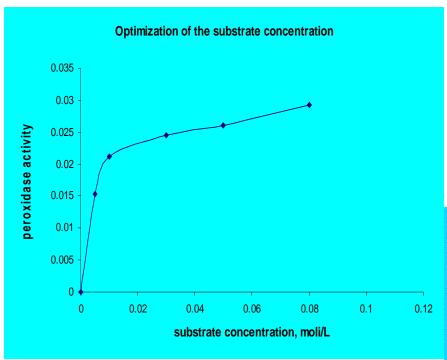


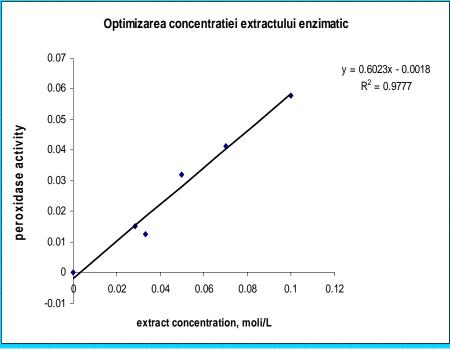
Results and Discussion

Kinetic inactivation studies: data-analysis

Formulation of an inactivation model

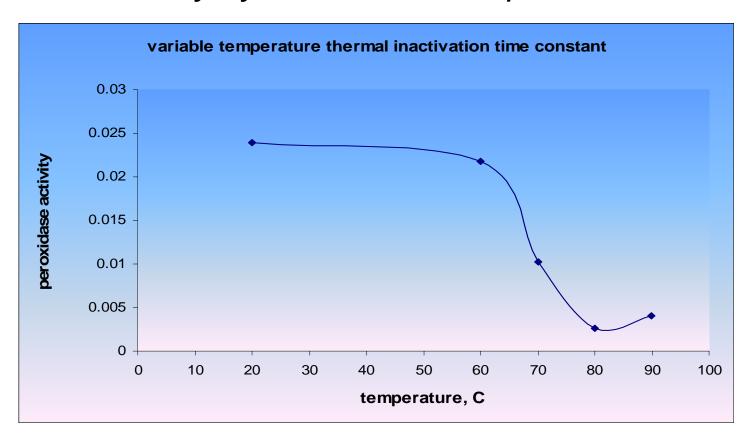
optimization - detection limits



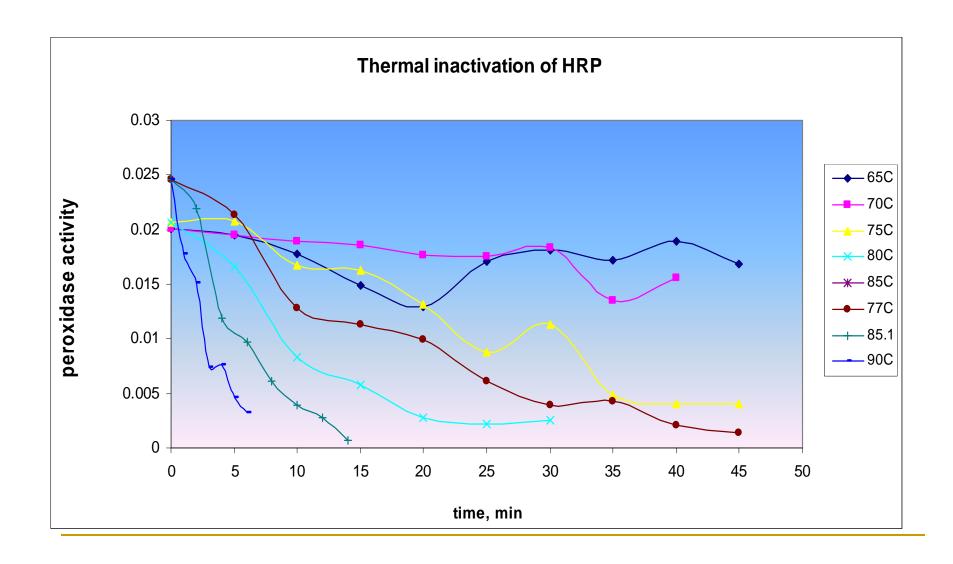


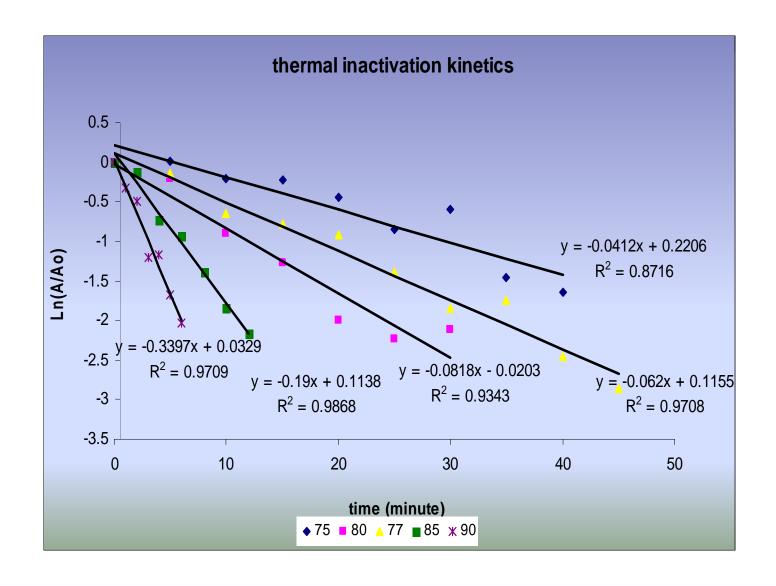
Kinetic of thermal inactivation

a. HRP activity dynamics with temperature



b. Thermal inactivation kinetics of HRP





Kinetic parameters

- Activation energyEa= 142.0281 kJ/mol
- suggest a high dependence of the inactivation rate constant to temperature
- there is a good correlation between the experimental points and regression (R – 0.99)

