

Research article

Some properties of protease extract derived from *Pseudomonas fluorescens* and its antifungal activity against *Fusarium* spp.

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Key words: *Pseudomonas fluorescens*, *Fusarium oxysporum*, *Fusarium solani*, protease extract, antifungal.

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Abstract

Soil-borne plant pathogenic fungi are of major concern problem in agriculture which affects yield and quality of agricultural products. As *Pseudomonas fluorescens* possess a variety of promising properties which make it a better biocontrol agent. In this current study, antagonistic effects of bacterial biocontrol agent, *Pseudomonas fluorescens* obtained from Microbiology Collection of Indonesian Institute of Sciences, was evaluated against plant pathogenic fungi *Fusarium solani* and *Fusarium oxysporum* causing wilt disease of plants. The ability of *Pseudomonas fluorescens* in antagonizing or inhibiting the growth of phytopathogenic fungi was tested by measuring the inhibition zone for the growth of the tested fungi using dual culture method. The protease extract derived from *P. fluorescens* showed to inhibit growth of *Fusarium solani* InaCC F76 and *Fusarium oxysporum* InaCC F78 as pathogens cause wilt disease on plants.

Introduction

Community awareness of environmental problem increasingly high and pressure from experts and environmentalists to make enzyme technology as one of alternative to substitute the different chemical process in industry sector [1]. The use of chemical fertilizers and pesticides has caused an incredible harm to the environment. These agents are both hazardous to animals and humans and may persist and accumulate in natural ecosystems [2]. An answer to this problem is replacing chemicals with biological approaches, which are considered more environment friendly in the long term. One of the emerging research area for the control of different phytopathogenic agents is the use of biocontrol plant growth promoting rhizobacteria (PGPR), which are capable of suppressing or preventing the phytopathogen damage [3]. Their applicability as biocontrol agents has drawn wide attention because of production of secondary metabolites such as siderophores, antibiotics, volatile compounds, HCN, enzymes and phytohormones [4]. *Pseudomonas fluorescens* is considered as biological biocontrol agent against root diseases colonized by *Fusarium* spp [5]. This fungus affects all parts of plants namely roots, stems, shoots, leaves and spikes. *Fusarium* spp. are a widespread cosmopolitan group of fungi and commonly colonize aerial and subterranean plant parts, either as primary or secondary invaders. *Fusarium* spp. can cause direct damages such as seedling foot and stalk rots, or indirect damages resulting from seedling blight or

reduced seed germination; however, the most important diseases that may cause severe reduction in yield and quality [6]. They can be utilized in low-input sustainable agricultural applications, such as biocontrol, on account of their ability to synthesize secondary metabolites with antibiotic properties [7]. Antagonistic activity was also observed for *Pseudomonas* spp. in the rhizosphere has been recognizes as major factor in the suppression of many phytopathogens. Several antibiotic-like substance have been identified, including bacteriocins and phenazine antibiotics, but one of the most important mechanism responsible for the suppression of plant pathogens for *Pseudomonas* spp. is siderophore mediated competitions for iron. *Pseudomonas* comprise a large group of the active biocontrol strains as a result of their general ability to produce a diverse array of potent antifungal metabolites [8]. The aim of research is to know the ability of *P. fluorescens* bacteria, a collection of to produce protease that will be used to suppress a wilt disease of *Fusarium solani* and *Fusarium oxysporum* on plants.

Materials and methods

Isolates preparation

Isolate of *P. fluorescens* was a collection of Microbiology Division of Research Center for Biology, Indonesian Institute of Sciences, Cibinong, Indonesia had been cultivated in media Nutrient Agar and incubated at 37°C in a shaker incubator for 3 days, while strains of *F.*

solani InaCC F76 and *F. oxysporum* InaCC F78 were grown in Potato Dextrose Agar (PDA) [9].

Determination of protease activity on selective media

Selective media containing 0.5% skim milk, 0.5% pepton, 2% agar at pH 8.0 was used to determine the capability of bacteria on hydrolysis protein contained in the media during incubation at 37°C for 24h. A positive result was qualitatively determined by indication of a clear zone surround bacterial colony [10].

Enzyme production

Bacterial cell production was carried out by growing bacteria on NA slant media, at room temperature for 3 days, and furthermore adds with a sterilized distilled water. An optical density (OD) of bacterial suspension was measured using spectrophotometer at 600 nm to obtain OD of 0.5. Protease production was carried out according to the method of Cappuccino and Sherman [11] by inoculating the production media for protease with bacterial suspension and incubated at room temperature for 2 days on a shaker at 120 rpm. As much as 2 mL of sample of bacterial culture was collected every day, and a filtrate was separated from a sludge, and then centrifuged with at 8000 rpm for 5 min. Supernatant was collected and used as crude enzyme solution and furthermore examined for its protease activity.

Determination of protease activity

As much as 0.2 mL of enzyme solution was reacted with 0.2 mL 0.1% azocasein in buffer solution of glycine-NaOH 0.05 M at pH 8.0 and incubated at temperature 40°C for 20 min. A reaction was stopped by adding with 0.6 mL of 10% trichloroacetic acid (TCA), and then centrifuged at 10,160 *g* for 5 min and the filtrate was separated from the sludge. Tyrosine that was deliberated in the filtrate was determine by reading its OD at 280 nm. One unit of protease activity was defined as amount of enzyme that can produce 1 µg tyrosine in the reaction condition [12].

Effect of pH, temperature, and metal ion against protease activity

The effect of pH against protease activity was determined by reacting the enzyme solution with azocasein as substrate at the highest activity of the enzyme concentration in a different buffer of glycine-NaOH 0.05 M at pH 7.5; 8.0; 8.5; 9.0; 10.0 and 11.0. The effect of temperature against protease activity was determined by reacting the enzyme solution with azocasein as substrate at the highest activity of enzyme concentration at the at temperature of 30-70°C, and to determine the stability of enzyme against pH and temperature then the respective enzyme solution were incubated at optimum pH and

temperature for 10 min and furthermore were determined their residual activities. The effect of metal ions of Ca²⁺, Mn²⁺, K⁺, Na⁺, Cu²⁺, Hg²⁺ in the form of salts CaCl₂, MnCl₂, KCl, NaCl, CuCl₂, CoCl₂, ZnCl₂, and HgCl₂ as an activator as well as an inhibitor against protease activity were determined by reacting the enzyme solution in the reaction mixture containing 1% of skim milk and 1 mM of metal ions and the reaction mixture without metal ion was used as control.

Results and discussions

P. fluorescens showed that it could degrade protein of the skim milk in the media (Figure 1). Skim milk contains casein was used as the only carbon and nitrogen source to enrich the medium with nutrient for microbial growth. Casein hydrolysate was used as an inducer for protease production of *Pseudomonas* 1A4R [13, 14]. Casein is a milk protein consists of phospho protein bound calcium to form insoluble calcium caseinate in water to form a whitish colloid in a solid media [15]. *P. fluorescens* could degrade protein as well lipid in the skim milk since it could produce lipase as well [16]. Protease activity on agar media containing skim milk had been shown with presence of the clear zone surrounding colony. According to Patil *et al.* [17] the skim milk agar media was suitable to use for selection of microbial producing protease qualitatively as well as microbial secreting extracellular proteolytic enzymes that could be recognized with the formation of the clear zone surrounding colony. *P. fluorescens* produced several extracellular enzymes such including protease, hydrolase, lechitinase and lipase [18-20]. Gradually decreasing of enzyme activity was observed along with increasing of incubation time, indicating role of enzyme as primer metabolite [21]. Proteolytic activity of *P. fluorescens* that had been incubated for 6 days was range between 47.64 to 83.07 U/mL, and the optimum yield (83.07 U/mL) could be achieved after incubation for 2 days. However, Figure 2 showed that enzyme production dealing with proteolytic activity apparently fluctuated along with incubation on the day-3 up to day-6 due to extrinsic factors that could not be anticipated during cultivation.

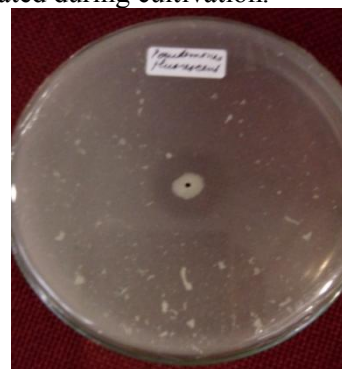


Figure 1. A clear zone around colony of *P. fluorescens* on a media containing skim milk.

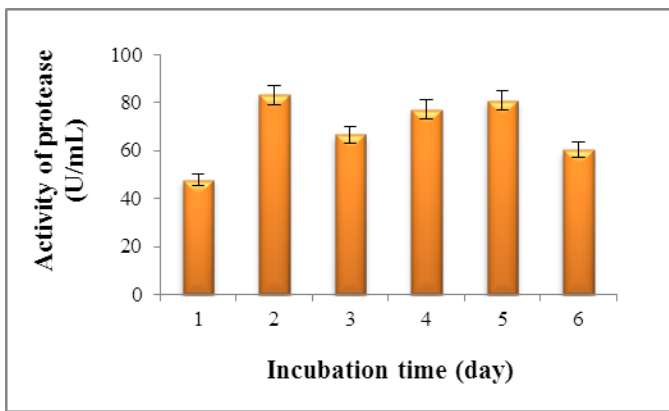


Figure 2. Profile of proteolytic activity of bacterial culture of *P. fluorescens*.

Almost all biological reactions are accelerated or supported by a macromolecule referred as enzyme. Enzyme as catalysts that increase the rate of virtually all the chemical reactions within cells. Most biological reactions are catalyzed by proteins. In the absence of enzymatic catalysis, most biochemical reactions are so slow that they would not occur under the mild conditions of temperature and pressure that are compatible with life. Enzymes accelerate the rates of such reactions by well over a million-fold, so reactions that would take years in the absence of catalysis can occur in fractions of seconds if catalyzed by the appropriate enzyme. Cells contain thousands of different enzymes, and their activities determine which of the many possible chemical reactions actually take place within the cell [22]. Many studies of *P. fluorescens* have been concerned with the purification and properties of deleterious extracellular heat-stable proteases. The amount of protease and the degree of proteolysis which could cause gelation of milk protein have not been determined. Isolation was carried out with use medium contains casein, as a good substrate to isolate bacteria that produce protease enzyme and induce an alkali protease enzyme synthesis [23, 24]. Enzymes are biological catalysts that speed up biochemical reactions in living organisms, and which can be extracted from cells and then used to catalyze a wide range of commercially important processes. Various environmental factors are able to affect the rate of enzyme-catalyzed reactions through reversible or irreversible changes in the protein structure. The effects of pH and temperature are generally well understood [25]. The effect of temperature at 30-70°C against enzyme activity was range between 18.05-79.58 U/mL and the enzyme stability was range between 11.73-50.54 U/mL. The enzyme showed optimum activity at temp 30°C was 79.58 U/mL and showed stable was at 50,42 U/mL. The enzyme activity and stability were decreased at temp 35°C to 70°C (Figure 3). Wang and Jayarao [26] had shown that protease activity of *P. fluorescens* was higher at temp 22°C rather than that of 7°C and 32°C. Decreasing enzyme yield at temp greater than 65°C could be linked to the enzyme conformation

changes or degradation at higher temp. Temperature plays an important role in both the synthesis and excretion of the enzyme through the cell membrane for extracellular enzymes. The temperature requirement for growth may not necessarily be the same for optimum enzyme production as observed in this study where the growth temp was at 35°C while that of enzyme production was at 45°C. High enzyme yields achieved on a wide pH and temp range is an advantage for proper regulation of these parameters under large-scale production. [27]. The effect of pH against protease activity range between 33.39-72.32 U/mL. Optimum activity at pH 8.5 was 72.32 U/mL with stability enzyme was 47.00 U/mL. The enzyme activity and its stability initiated to decrease at pH 9 (Figure 4). The optimum enzyme activity against pH depends on experimental condition, such as buffer that was used, substrate particle, and its enzyme [28]. It should be noted that the optimum pH of an enzyme may not be identical to that of its normal intracellular surroundings. This indicates that the local pH can exert a controlling influence on enzyme activity [25]. Protease was classified have range of acid (pH 2.0-6.0), neutral (pH 6.0-8.0) and base (pH 8.0-13.0) [29; 30]. The genus *Pseudomonas* is well known for its production of both alkaline and acid proteases.

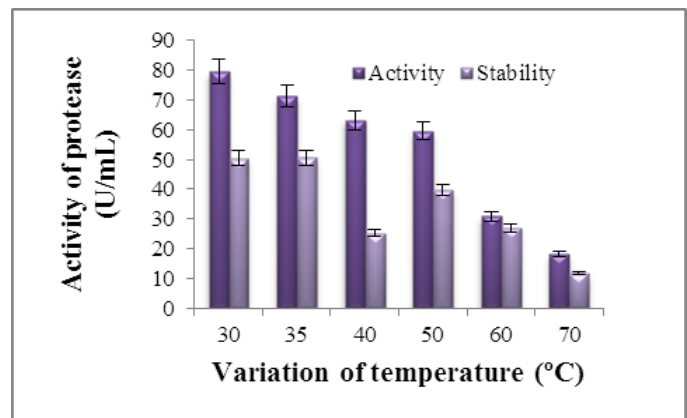


Figure 3. The effect of temperature against protease activity and enzyme stability.

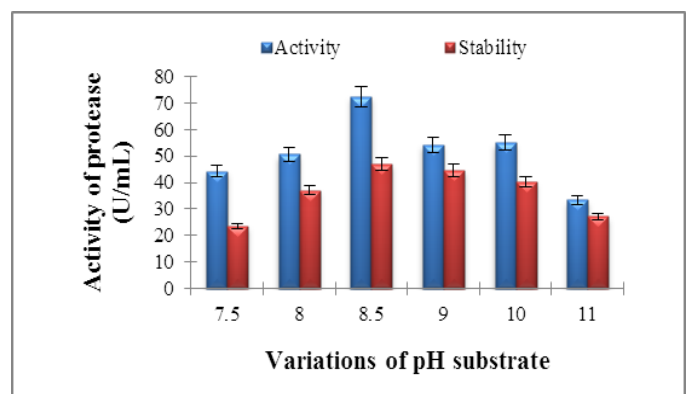


Figure 4. The effect of pH against protease activity and enzyme stability.

Oh *et al.* [31] reported protease production in *P. aeruginosa* that was active in the pH 7.0-9.0 range, with optimum activity at pH 8.0. Koka and Weimer [32] reported metalloprotease production in *P. fluorescens*, with an optimum activity at pH 5.0 and incubation temperature of 35°C. Protease optimum activity of *P. fluorescens* RO98 was at pH 5.0 and 35°C, while the enzyme stability was at 15°C-55°C and pH 4.5-9.0. The majority species of *Pseudomonas* have the optimum pH of 6.5-8.0 [33-35]. *P. fluorescent* could be classified as alkali bacteria. Reaction rate of enzyme increased in alkali and then decreased after a maximum pH had been reached. Zambare *et al.* [36] reported that had fermented *P. aeruginosa* MCM-327, where the maximum production of protease was obtained at pH 8.0, which corresponds to over 80% of the activity observed in the present study. The optimum enzyme yield was reached at a wide ranges of pH and temperature give advantage to regulation this parameter with accurate for a big scale and can also influence characteristic, morphology and physiological of organisms [27]. Metal ions give a significantly effect on enzyme activity as a vital nutrition for all life organisms and usually protein-bonded that plays an important role in structure and function of protein, probably can increase activity or inhibit a reaction of enzyme-substrate [37, 38]. Table 1, showed that protease activity of *P. fluorescent* activated by divalent cations of CaCl₂, MnCl₂, while divalent cations of CuCl₂, CoCl₂, ZnCl₂, HgCl₂ and monovalent cations of KCl and NaCl were as enzyme inhibitor. General type of protease that produced by *P. fluorescens* is a metal protease [39].

Tabel 1. The effect of metal ion supplementation against enzyme activity.

Metal supplementation	Protease Activity (U/mL)	Activator/ Inhibitor
Control	60.03	
Ca ²⁺	62.12	Activator
Mn ²⁺	64.23	Activator
K ⁺	48.45	Inhibitor
Na ⁺	53.23	Inhibitor
Cu ²⁺	43.87	Inhibitor
Co ²⁺	-	Inhibitor
Zn ²⁺	-	Inhibitor
Hg ²⁺	-	Inhibitor

Metal ion very important for all of life form, it is needed in form of monovalent and divalent cations as activators to increase the specific enzymes activity. However, ion-the ions can also act as inhibitors on the certain concentration [40]. Inhibition by ions of K⁺, Na⁺, Cu²⁺, Co²⁺, Zn²⁺, and Hg²⁺, protease activity may be caused by interaction of protein sulphur group that change enzyme conformation so that decrease protease catalytic capacity [41]. The results according to Widhyastuti *et al.* [42]

showed that ions of Ag⁺ and Ca²⁺ of 1 mM were enzyme activators, while ions of Ba²⁺, Cd²⁺, Co²⁺, Cu²⁺, Hg²⁺, K⁺, Na⁺, Sr²⁺, and Sn²⁺ were as protease inhibitors against some bacterial isolates and the results had been reported by Baehaki *et al.* [43] showed that metal ions of Mn²⁺ (5 mM) and Ba²⁺ (5 mM) were the protease strong activator on *Staphylococcus epidermidis* that could increase enzyme activity, while ions of Na⁺ (1 mM), K⁺ (1 mM), Fe³⁺ (1 mM and 5 mM), Zn²⁺ (5 mM), and Ca²⁺ (1 M) were as the enzyme inhibitors. It was reported by Siddalingeshwara *et al.* (2010), protease of *Bacillus* sp. showed the optimum activity at pH 10 and temp 65°C and the metal ions of Fe³⁺, Cu²⁺, Mn²⁺ and Ca²⁺ were inhibitors. Zhang [24] reported that protease of *P. fluorescens* showed optimum activity at pH 7.0-8.5 and temp 45-50°C and its activity could be increased by ions Ca²⁺ and Zn²⁺, however inhibited by ion Co²⁺. The biotechnological applications of proteases are rapidly growing as the proteases with novel properties and wide substrate specificities were documented in recent years. Proteases capable of functioning at extreme pH (3-11), temperature (40-80°C) and in organic solvents are considered as robust proteases and suitable for industrial applications. Currently, thermo-, organic solvent stable, alkaline proteases were preferred for various industrial and therapeutic applications [44]. *P. fluorescens* bacteria can give advantage effect against development and growth of plants as PGPR which are capable of suppressing or preventing the phytopathogen damage [3]. Phytopathogenic fungi, as the most common plant pathogens, are capable of infecting different types of plant tissues. Among the main aims in agriculture is finding adequate strategies for their suppression. One of these strategies is biological control of plant diseases that relies on the use of natural antagonists of phytopathogenic fungi [45]. A special place among the natural antagonists of phytopathogenic fungi belongs to rhizobacteria that show beneficial effects on PGPR [46]. *Pseudomonas* species are capable of inhibiting the phytopathogenic fungi that belong to genus *Fusarium* [47]. Majority species of *Fusarium* are pathogenic and cause the damage in plants, thus can cause crop failure including *F. solani* that frequently cause a disease on leaves of paddy, tomatoes, sugarcane, soybean and banana. The food damage due to the diseases caused by *F. solani* on potaoes usually called as dry rot. The dry rot attacks a bark of crop and the damage frequently occurred upon harvesting. Due to the soil-borne nature of the diseases caused by *Fusarium* species the use of chemical methods for the control of disease is rarely successful. Inconsistencies in biocontrol under varying environmental conditions have been a common limitation of soil-borne pathogens. The present research was conducted to evaluate the efficacy of indigenous *Pseudomonas* isolates against these pathogens. Figure 5 showed *in vitro* antifungal activity of selected *P.*

fluorescens toward strains *F. solani*. The hydrolytic enzymes get great attention because they play a significant role in controlling diseases by excreting cell wall hydrolases [48]. Several rhizobacteria, including genera of *Pseudomonas*, are known to produce a battery of hydrolases such as chitinase which help in the maceration of cell walls of those plant pathogens [49-52]. The selected isolates were evaluated for their antagonistic effect against *Fusarium*. It showed that protease extract of *P. fluorescens* could inhibit the growth of *F. solani* InaCC F76 (Figure 5A) and *F. oxysporum* InaCC F78 (Figure 5B), thus the fungi could not grow well and thrive by covering the entire surface of the media, although both fungi had been grown for more than a week. The potential antagonistic activity of the bacteria *P. fluorescens* could be correlated with the highest protease activity of the bacteria. The involvement of antifungal activity compounds produced by *P. fluorescens* in the inhibition of fungal growth was confirmed by the ability of cell-free culture filtrate of this strain to inhibit the hyphal growth of *Fusarium sp.* Conducted tests revealed the direct influence of *P. fluorescens* on the growth rate of the tested fungus under study. Studies shows that prolonging the bacterial culturing time and at the same time increasing the amount of secondary metabolites affect the inhibition the growth of the fungus. Selective activity of *P. fluorescens* against of phytopathogens has been described in many research papers. The researchers report that the antifungal properties of *Pseudomonas* largely depend on the capability of secretion of secondary metabolites, notably lytic enzymes and antibiotics [53]. Koche *et al* [54] found that *P. fluorescens* was most efficient in inhibiting the mycelial growth. Whereas, Toua *et al* [55] demonstrated restricting the growth of the two species of *F. oxysporum* by five strains of *P. fluorescens*. Moreover conidial germination and germ tube elongation were inhibited and reduced. The results of the experiments by [53] indicated the importance synthesized by *P. fluorescens* of salicylic acid in reducing of fungal phytopathogens. The inhibition of mycelial growth amounted to successively for *F. gremmarum*, *F. avenaceum* and *F. solani* in the range 80-100%, depending on the tested *Pseudomonas* strain [53]. The inhibitory properties of *P. fluorescens* obtained could be probably due to the production by own strain of secondary metabolites and/or lytic enzymes that can degrade cell wall. Although [53] reported that fungal lysis need not necessarily be caused by lytic enzymes capable of decomposition of glycosidic bonds-chitinase and β 1,3 glucanase but also by other substances which are manufactured by bacteria from the *Pseudomonas* which include intensively secreted siderophores, hydrogen cyanide as well as exogenous proteases.

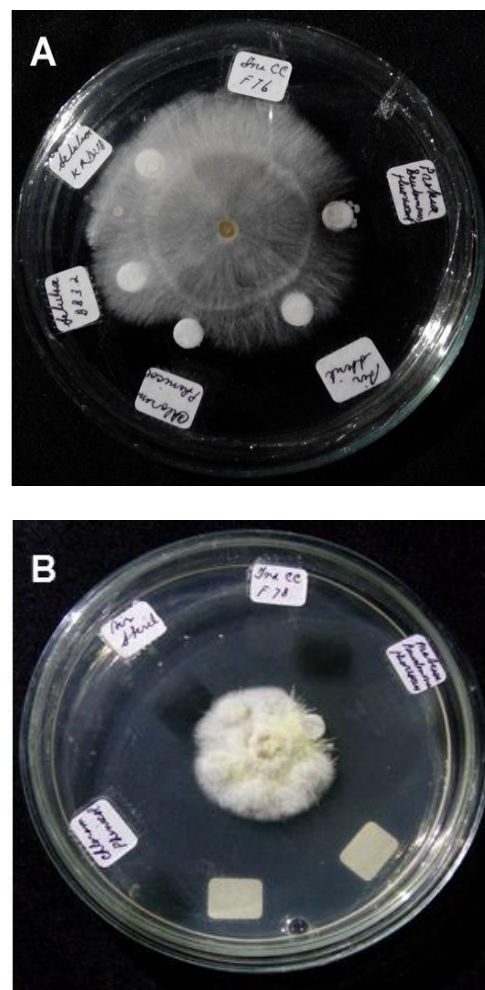


Figure 5. Inhibitory effect of protease extract of *P. fluorescens* on growth of *F. solani* InaCC F76 (A) and *F. oxysporum* InaCC F78 (B).

Conclusion

The results obtained in this study pointed out the possible use of strains of *Pseudomonas* as biocontrol agents against *Fusarium sp.*. However, further research is needed under pot culture as well as field conditions to elucidate the mechanism of action of the potential antagonistic bacteria in detail. Our investigation confirmed more or less pronounced antifungal activity of all tested *Pseudomonas fluorescens*. Regarding the *Fusarium* species, the highest sensitivity to antibiotic-producing *Pseudomonas* isolates was observed for *F. oxysporum* and *F. solani*. Our findings impose that the studied *Pseudomonas* isolates have potential in controlling plant diseases caused by *Fusarium spp.*, whereby the bacterial isolates with the highest inhibitory potential will be selected for further experiments. Conducted research confirmed fungistatic properties of *P. fluorescens* against *F. oxysporum* and *F. solani* strains and prove that growth inhibition of the fungi depends not only on the biological properties and age of the bacterial culture and also susceptibility of the fungus to bacterial metabolites. Therefore, promising method to crop protection against

Fusarium sp. may be the application of *P. fluorescens* as the biocontrol agents. However, antagonist *Pseudomonas* with the antagonistic activity *in vitro* may not act *in vivo* due to environmental conditions and competition with other microorganisms. Therefore, it is important that biocontrol potential under field conditions should be further evaluated.

Acknowledgments

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