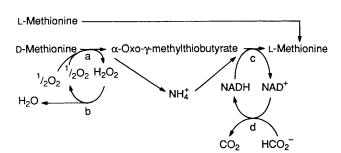
Enzymatic Conversion of Racemic Methionine to the L-Enantiomer

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We have developed an enzymatic method for conversion of racemic methionine to the L-enantiomer with a yield of >95% and >99% enantiomeric excess; the method has been applied to the conversion of DL-alanine and DL-leucine to the L-enantiomers.

Racemic amino acids may be resolved to their L- and D-enantiomers by enzymatic or chemical procedures.¹ No methods, however, are available for a total conversion of the racemate to only one enantiomer. L-Methionine is used widely as a feed additive, a component of infusion, and a starting material for pharmaceutical synthesis, but microbial methods have not been developed for L-methionine production. We here describe a simple method for the production of L-methionine from the racemate by means of D-amino acid oxidase (EC 1.4.3.3), catalase (EC 1.11.1.6), leucine dehydrogenase (EC 1.4.1.9), and formate dehydrogenase (EC 1.2.1.2). D-Methionine is fully converted to the L-enantiomer *in situ* through an achiral intermediate, α -oxo- γ -methylthiobutyrate, in an enzymatic system containing oxygen, NAD⁺, and ammonium formate (Scheme 1).



Scheme 1. Reaction scheme for the enzymatic conversion of DLmethionine to the L-enantiomer: a, D-amino acid oxidase; b, catalase; c, leucine dehydrogenase; d, formate dehydrogenase.

Leucine dehydrogenase catalyses the reversible deamination of various aliphatic L-amino acids including methionine to their α -oxo analogues in the presence of NAD^{+,2} The reaction is favourable for reductive amination, which is accelerated by combination with the formate dehydrogenase reaction. Formate dehydrogenase catalyses the irreversible oxidation of formate to CO₂ with concomitant reduction of NAD⁺ to NADH.³ α -Oxo acids are spontaneously decarboxylated by oxidation with H₂O₂. Thus catalase is added to the reaction mixture containing the purified enzymes to decompose H₂O₂,

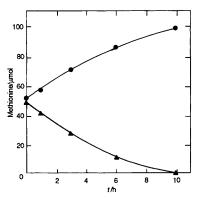


Figure 1. Enzymatic conversion of racemic methionine to the L-enantiomer. The enzymatic coupled reaction was performed under the conditions described in the text; (\bullet) : L-methionine, (\blacktriangle) : D-methionine.

We found that D-methionine is converted to the L-enantiomer most efficiently under the following conditions. The reaction mixture contained DL-methionine (100 µmol), NADH (1 µmol), ammonium chloride (25 µmol), sodium formate (500 µmol), Tris-HCl buffer (pH 8.5; 100 µmol), D-amino acid oxidase from Sigma (5 units), catalase from Sigma (2 units), leucine dehydrogenase from Clostridium thermoaceticum AN 28-4 (10 units),² and formate dehydrogenase from Boehringer (2 units) in a final volume of 1 ml (Figure 1). The optimum temperature for the reaction was about 37 °C, and the optimum pH was between 8.0 and 8.5. After incubation for 10 h, HCl was added to the reaction mixture to a final concentration of 1.0 м. The solution was applied to a Dowex 50(H⁺) column (1 \times 10 cm), and L-methionine was eluted with 1 M NH₄OH. The fractions containing L-methionine were pooled and concentrated to a small volume, followed by evaporation to dryness under reduced pressure. The residue was dissolved in a small volume of hot 80% ethanol, and L-methionine was crystallized at 4 °C.

Enantioselective HPLC with a Daicel Crown pack column $(0.4 \text{ i.d.} \times 50 \text{ cm})$ showed that D-methionine was completely converted to the L-enantiomer (>99% enantiomeric excess, e.e.). The yield of L-methionine was >95% based on DL-methionine used. No D-enantiomer of methionine was detected by enantioselective ligand exchange chromatography or by the D-amino acid oxidase method.⁴ The optical rotation value at 436 nm of the product isolated coincided with that of the authentic L-methionine. This is the first example of *in situ* conversion of a racemate completely to one of its enantiomers, and in principle is based on the conversion of D-amino acids to the L-counterparts.

We also converted 0.1 M DL-alanine to the L-enantiomer (>95% yield; >99% e.e. in 10 h) and 0.1 M DL-leucine to the L-enantiomer (95% yield; 99% e.e. in 2 h) under similar conditions.

Both D-amino acid oxidase⁵ and leucine dehydrogenase² show strict enantioselectivity, but low substrate specificity. Therefore, this procedure should be applicable to production of L-selenomethionine, L-cysteine, L-valine, and other aliphatic L-amino acids that are substrates of leucine dehydrogenase in the same manner. The enzymes used are commercially and cheaply available, and stable.

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