

Reduction of Ascorbate Oxidase with Hexacyanoferrate(II)

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Ascorbate oxidase (AOase) (EC 1.10.3.3) is known as a blue, copper-containing protein, having eight atoms of copper per molecule weighing $1.3\text{--}1.4 \times 10^5$ [1–3]. It catalyzes the oxidation of L-ascorbate to dehydroascorbate accompanied by the reduction of the oxygen molecule to water. According to EPR studies of the native and modified enzymes, the eight copper atoms consist of three type 1-, one type 2-, and four (two pairs of) type 3-copper ions [4, 5].

We have recently isolated the AOase from cucumber peelings, and studied the reduction of copper ions using hexacyanoferrate(II) in order to shed light on the electron transfer mechanism of the copper ions at the active site of the enzyme. It has been disclosed that the electron transfer from type 1 Cu to type 2 Cu which is forbidden in laccase [6] may occur in AOase.

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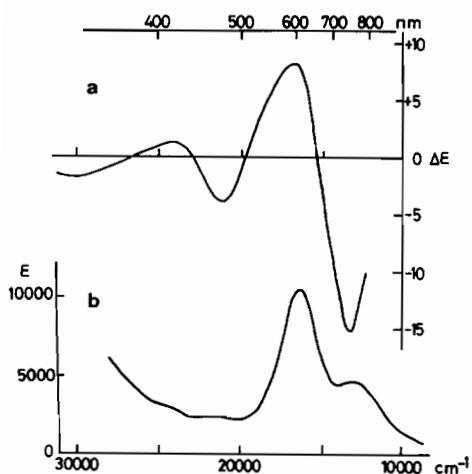


Fig. 1. CD (A) and electronic (B) spectra of AOase isolated from cucumber peelings at room temperature (0.1 M phosphate buffer, at pH 7.2). The ϵ and $\Delta\epsilon$ are expressed per mole of AOase. The CD spectrum was obtained with a JASCO-500A spectropolarimeter.

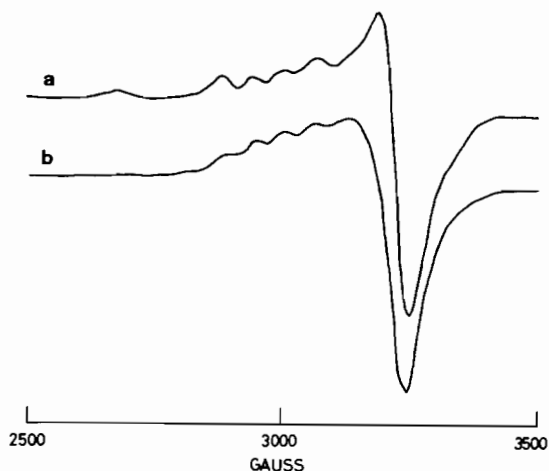


Fig. 2. EPR spectra of native (a) and hexacyanoferrate(II)-treated (b) AOase at 77 K (0.1 M phosphate buffer, at pH 6.0). Conditions of spectrum b: Cu conc. in AOase, 2.4×10^{-4} M; $\text{K}_4[\text{Fe}(\text{CN})_6]$ conc., 2.9×10^{-2} M; The period between the mixing of AOase and $[\text{Fe}(\text{CN})_6]^{4-}$ under nitrogen atmosphere and EPR measurement (JEOL JES-FE1X spectrometer) was about 3 hr.

The AOase was obtained from cucumber peelings as previously described [7]. The final absorption of A_{280}/A_{610} was 25, being almost equal to the reported value [8]. The purity of the protein was confirmed by polyacrylamide gel electrophoresis.

Figure 1 represents the electronic and CD spectra of the native AOase isolated from cucumber peelings at room temperature.

The blue color of AOase stems from the strong absorption band at 610 nm, of which the extinction coefficient is estimated to be $10,400 \text{ M}^{-1} \text{ cm}^{-1}$ as to protein. The absorption spectrum is nearly identical with those reported previously for cucumber [8] and squash [4, 5, 9] AOases. The CD spectrum also bears a strong resemblance to that of squash AOase [9]. These spectra exhibit typical absorption bands of blue copper proteins such as plastocyanins and azurins except for the negative CD band at around 320 nm, which was observed for multicopper oxidases as laccase [6].

It is known that there are two kinds of EPR-detectable coppers (type 1 Cu and type 2 Cu) in AOase as reported by many investigators [4, 5, 8]. The EPR spectrum for the cucumber AOase at 77 K is illustrated in Fig. 2a. The EPR parameters obtained from the signal due to type 1 Cu in the figure are $g_{\parallel} = 2.23$ and $A_{\parallel} = 63$ G. The latter value is somewhat greater than that for the squash AOase ($A_{\parallel} = 54\text{--}60$ G) [5]. Figure 2b indicates the EPR spectrum of AOase treated with a 120-fold excess of hexacyanoferrate(II) under nitrogen atmosphere. A comparison of Figs. 2a and 2b reveals that a hyper-

Since the redox potential of type 2 Cu is higher than that of type 1 Cu, electrons must be transferred from type 1 Cu to type 2 Cu and then to type 3 Cu for which the redox potential is the highest among the three types of copper. The coupled binuclear copper(I) ions (type 3 Cu) may catalyze the reduction of molecular oxygen as described in the mechanisms of laccase [6, 14] and tyrosinase [15]. In the oxidation of hexacyanoferrate(II) in the presence of O₂, the type 2 copper(I) ion which has accepted an electron from [Fe^{II}(CN)₆]⁴⁻ may transfer it to the type 3 Cu site to produce H₂O. Although the uptake of O₂ by AOase occurs in the presence of O₂ (Fig. 3), the reduction of a part of type 3 Cu as well as type 2 Cu was also observed in the absence of O₂ as confirmed by the EPR-measurement (Fig. 2b). In the case of ascorbate the reduction of type 1 Cu with ascorbate might result in the reduction of O₂ at the type 3 Cu site *via* an electron transfer through type 2 Cu. Thus the type 2 Cu is considered to behave as a mediator in the electron transfer chain. This assumption is supported by the fact that the removal of the type 2 Cu from AOase inhibited the reduction of O₂ in the ascorbate and hexacyanoferrate-oxidizing reactions.

Of special interest is the fact that the type 1 Cu exhibits a higher redox potential than type 2 Cu in laccase [16, 17]. For this reason a different mechanism involving the direct electron transfers from both the type 1- and type 2- to type 3-Cu has been proposed for laccase [6, 14]. The type 2 Cu in laccase has also been shown to contribute to the bond-breaking reduction of the peroxide intermediate bound to type 3 Cu.

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