

## STUDIES OF TWO POLYPEPTIDE ANTIBIOTICS ELABORATED BY *Saccharomyces cerevisiae*<sup>1</sup>

ROBERT J. ROBINSON, BYRON S. MILLER, JOHN A. JOHNSON,  
BASIL CURNUTTE, AND THOMAS H. LORD

### ABSTRACT

Two antibiotic substances ( $I_1$  and  $I_2$ ) isolated from yeast ferments have been shown to be polypeptides.  $I_1$  contained glutamic acid, serine, glycine, alanine, valine, leucine, and tryptophan.  $I_2$  contained the same compounds present in  $I_1$  and in addition gamma-aminobutyric acid, aspartic acid, and phenylalanine. The infrared spectra of  $I_1$  and  $I_2$  were similar but not identical to that of gramicidin. The antibiotic substances were found to survive baking.

Motzel (3), Robinson *et al.* (6), and others (1,5) have reviewed the literature concerning the antibiotic substances elaborated by yeast.

<sup>1</sup>Manuscript received September 18, 1961. Co-operative investigations of Departments of Bacteriology, Flour and Feed Milling Industries, and Physics, Kansas Agricultural Experiment Station, Manhattan, and the Crops Research Division, Agricultural Research Service, U.S. Department of Agriculture. Contribution No. 349, Department of Bacteriology; No. 320, Department of Flour and Feed Milling Industries; and No. 72, Department of Physics, Kansas Agricultural Experiment Station, Manhattan.

Parfentjev (5) isolated from alkaline water extracts of brewer's and baker's yeast a complex protein with anti-infectious properties. This yeast protein protected mice against infection by a number of microorganisms including such pathogens as *Proteus*, *Salmonella*, *Pseudomonas*, and *Brucella*. Robinson *et al.* (6) reported that the decrease in bacterial numbers in yeast ferments was due to the activity of antibiotic substances, two of which were isolated and designated I<sub>1</sub> and I<sub>2</sub>. These antibiotics fluoresced blue and yellow and had R<sub>f</sub> values of 0.24 and 0.68 in ethanol-concentrated ammonium hydroxide-water (80:5:15, v/v), respectively. They possessed antibiotic properties for *Staphylococcus aureus* L. 41, *Escherichia coli* L. 145, and mixed pre-ferment cultures.

The results presented in this paper deal with the purification and partial characterization of two antibiotic substances elaborated by *Saccharomyces cerevisiae* A.T.C.C. 9896 strain 139 during fermentation.

### Materials and Methods

The pre-ferments were prepared as described by Robinson *et al.* (6) but from pure yeast culture and sterile materials. The procedure for isolation of the antibiotic substance was essentially that of Motzel (3,4).

The methods used for chromatographic separation of the antibiotics were described by Robinson *et al.* (6). One additional step in the present work, designed to ensure purity of the antibiotic, consisted of rechromatographing several times each separated component. The solvents used for purification consisted of ethanol-concentrated ammonium hydroxide-water (80:5:15, v/v) (Motzel, 3) and ethyl acetate-water-pyridine (40:40:18, v/v) (White and Secor, 7). The separated components were eluted with ethanol and concentrated in a rotary evaporator.

The infrared spectra of the purified antibiotic substances were established by use of the potassium bromide pellet technique (Gould, 2). Four milligrams of the antibiotic in 0.5 ml. of ethanol were combined with 500 mg. of potassium bromide to form a clear pellet. Known antibiotic substances were used for comparison.

Approximately 120 mg. of purified antibiotic were hydrolyzed in 50 ml. of 1.2*N* hydrochloric acid by autoclaving 19 hours at 15 lb. pressure. After being neutralized with sodium hydroxide, the hydrolysates were brought to dryness over a steam cone, extracted with 10 ml. of ethanol, and analyzed chromatographically. Each hydrolysate was placed on Whatman No. 4 paper and chromatographed first by

use of a descending technique and a solvent containing butanol-glacial acetic acid-water (4:1:5, v/v). The chromatograms were dried at room temperature for 3.5 hours, rotated 90°, and rechromatographed using a water-saturated phenol solvent. The atmosphere of the cabinet contained ammonia and hydrogen cyanide. The ammonia was evolved from 100 ml. of 0.2N ammonium hydroxide. The hydrogen cyanide was evolved by treating 100 mg. of potassium cyanide with dilute sulfuric acid. The chromatograms were air-dried, sprayed with 1% ethanolic ninhydrin, and heated to detect the amino acids.

### Results and Discussion

The results of the ultraviolet spectra analyses of freshly prepared and purified antibiotics,  $I_1$  and  $I_2$ , appear in Fig. 1. The ultraviolet spectrogram of  $I_2$  which is similar to that of  $Y_1$  obtained by Motzel (3) suggests a smaller amount of an aromatic amino acid than is present in  $I_1$  because of lack of absorption at 275 m $\mu$ . The spectrogram of  $I_1$  is similar to that of  $Y_2$  obtained by Motzel (3).

No changes in ultraviolet spectra were noted when the antibiotics in alcoholic solution were stored for 1 year in the refrigerator after being finally purified in the ethanol-concentrated ammonium hydroxide-water solvent. When ethyl acetate-water-pyridine was used as the final solvent, the ultraviolet spectrum of  $I_1$  changed with time. The change consisted of increasing absorption at 255 m $\mu$ . The altera-

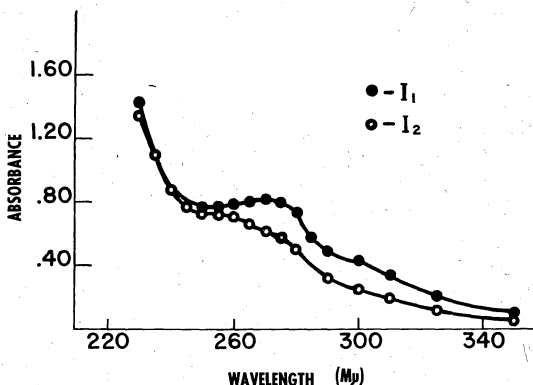
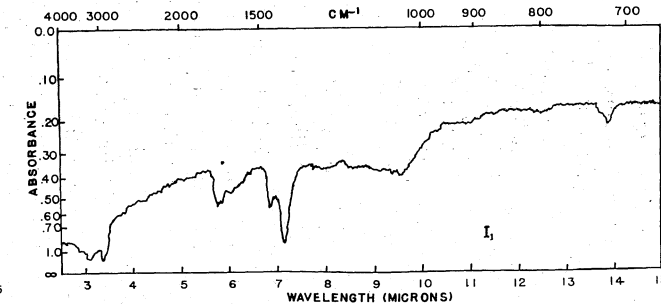
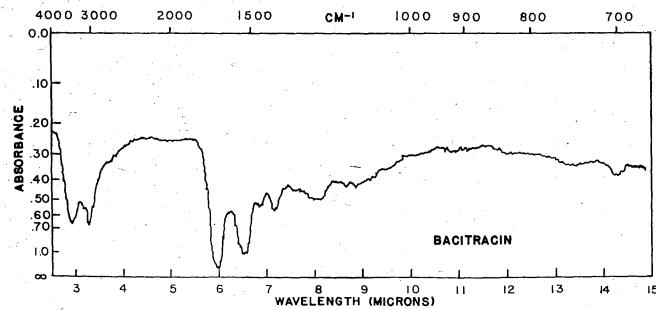
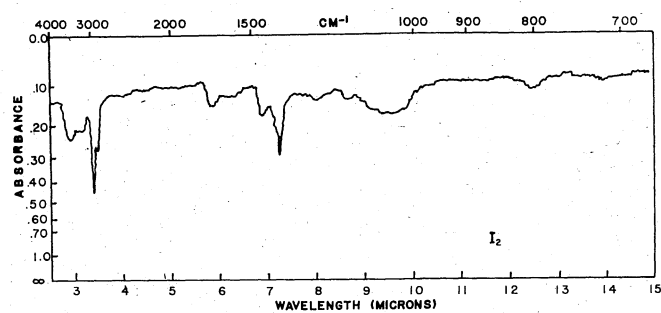
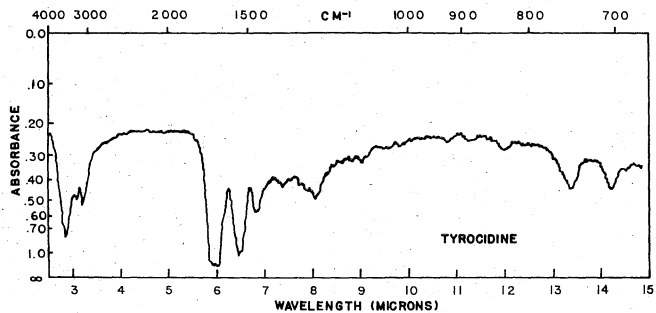
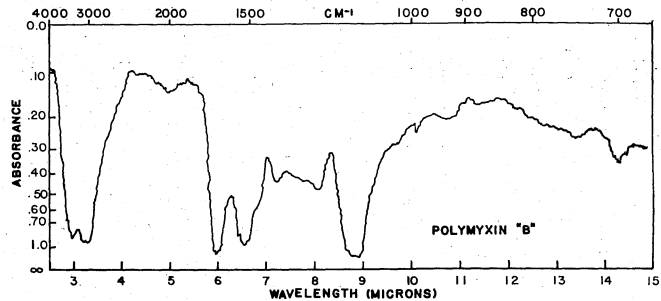
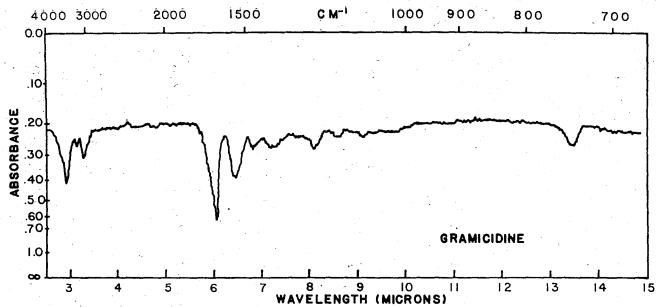


Fig. 1. Ultraviolet spectrograms of freshly prepared and purified antibiotics from *Saccharomyces cerevisiae*.

tion in the antibiotic with time was confirmed by infrared spectra.

A comparison of the infrared spectrograms of the two antibiotics,  $I_1$  and  $I_2$ , with other common antibiotics is shown in Fig. 2. The curves for  $I_1$  and  $I_2$  are similar. A comparison of the infrared spectro-



grams of  $I_1$  and  $I_2$  to that of gramicidin suggests that the uncharacterized antibiotics are peptides.

Chromatograms of hydrolyzed  $I_1$  revealed the presence of glutamic acid, serine, glycine, alanine, valine, leucine, and tryptophan as well as some unidentified nitrogen-containing compounds. Chromatographic analyses of  $I_2$  showed the presence of the same compounds present in  $I_1$  and in addition phenylalanine, aspartic acid, and gamma-aminobutyric acid.  $I_2$  also contained at least four unidentified nitrogenous compounds. The antibiotic  $Y_1$ , isolated by Motzel (3), was shown to contain leucine, valine, alanine, glycine, and glutamic acid, while  $Y_2$  contained the same amino acids as  $Y_1$  plus gamma-aminobutyric acid.

The differences among the antibiotics obtained in the present work and those reported by Motzel (3,4) may be due to the different yeast sources used. Motzel (3) extracted the antibiotics from blocks of compressed yeast which were in the stationary phase. The present material was extracted from the fermenting liquor which was freed from yeast cells and residues.

To determine if the two antibiotic substances survived baking, loaves containing six and twelve times the quantity of antibiotic present in normal loaves were baked. These quantities of antibiotics were required in order to demonstrate adequately their presence in the bread, although these concentrations tended to reduce loaf volume and have an adverse effect on crumb odor and flavor. The same antibiotic substances survived the baking process as were in the ether

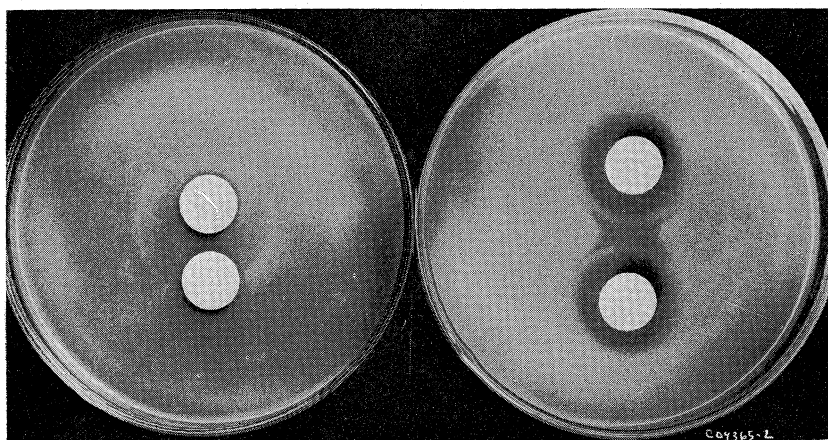


Fig. 3. Inhibition of *Staphylococcus aureus* L. 41 with ether extract of the crust. Left — crust of normal bread. Right — crust of bread to which extra antibiotics had been added.

extract of the pre-ferments. They had  $R_f$  values and amino acid compositions comparable to those of the antibiotic substances extracted from the pre-ferments. Likewise, the antibiotic substances extracted from the bread crust had the same inhibitory reaction, in 7-p.p.m. concentration (Fig. 3), to *Staphylococcus aureus* L. 41, as shown by Robinson *et al.* (6) for pre-ferments.

Quantities of  $I_1$  and  $I_2$  were obtained in chromatographically pure form and submitted to Alfred R. Stanley, National Institute of Health, for testing of their antitumor activity. The results showed no toxic or side effects on mice and were inactive against Sarcoma 180, Carcinoma 755, and leukemia 1210.

#### Acknowledgments

The authors wish to acknowledge financial assistance of Corn Products Sales Company, New York. The testing of the antibiotics for anti-tumor activity by Alfred R. Stanley, Cancer Chemotherapy National Service Center, National Institutes of Health, Bethesda, Maryland, is also gratefully acknowledged.

#### Literature Cited

1. ANONYMOUS. A survey of antibiotic properties of yeast. *J. Gen. Microbiol.* **21**: 410-420 (1959).
2. GOULD, C. W. Characterization of organic compounds. *Anal. Chem.* **28**: 777-782 (1956).
3. MOTZEL, W. Antibiotics in yeast. Unpublished Ph.D. dissertation. The Institutum Divi Thomae, Cincinnati, Ohio (1956).
4. MOTZEL, W., and COOK, E. S. Antibiotic substances from yeast. *Nature* **182**: 455 (1958).
5. PARFENTJEV, I. A. Yeast protein with antibiotic properties. *Federation Proc.* **16** (Part I): 428 (1957).
6. ROBINSON, R. J., LORD, T. H., JOHNSON, J. A., and MILLER, B. S. Studies on the decrease of the bacterial population in pre-ferments. *Cereal Chem.* **35**: 306-317 (1958).
7. WHITE, L. M., and SECOR, G. E. Occurrence of two similar homologous series of oligosaccharides in wheat flour and wheat. *Arch. Biochem. Biophys.* **43**: 60-66 (1953).