

## Working with Proteins

Our understanding of protein structure and function has been derived from the study of many individual proteins. To study a protein in any detail it must be separated from all other proteins, and techniques must be available to determine its properties. The necessary methods come from protein chemistry, a discipline as old as biochemistry itself and one that retains a central position in biochemical research.

### Proteins Can Be Separated and Purified

A pure preparation of a protein is essential before its properties, amino acid composition, and sequence can be determined. Given that cells contain thousands of different kinds of proteins, how can one protein be purified? Methods for separating proteins take advantage of properties that vary from one protein to the next. For example, many proteins bind to other biomolecules with great specificity, and such proteins can be separated on the basis of their binding properties.

The source of a protein is generally tissue or microbial cells. The first step in any protein purification procedure is to break open these cells, releasing their proteins into a solution called a **crude extract**. If necessary, differential centrifugation can be used to prepare subcellular fractions or to isolate specific organelles (see Fig. 2-20).

Once the extract or organelle preparation is ready, various methods are available for purifying one or more of the proteins it contains. Commonly, the extract is subjected to treatments that separate the proteins into different fractions based on some property such as size or charge, a process referred to as **fractionation**. Early fractionation steps in a purification utilize differences in protein solubility, which is a complex function of pH, temperature, salt concentration, and other factors. The solubility of proteins is generally lowered at high salt concentrations, an effect called "salting out." The addition of a salt in the right amounts can selectively precipitate some proteins, while others remain in solution. Ammonium sulfate  $((\text{NH}_4)_2\text{SO}_4)$  is often used for this purpose because of its high solubility in water.

A solution containing the protein of interest often must be further altered before subsequent purification steps are possible. For example, **dialysis** is a procedure that separates proteins from solvents by taking advantage of the proteins' larger size. The partially purified extract is placed in a bag or tube made of a semipermeable membrane. When this is suspended in a larger volume of buffered solution of appropriate ionic strength, the membrane allows the exchange of salt and buffer but not proteins. Thus dialysis retains large proteins within the membranous bag or tube while allowing the concentration of other solutes in the protein preparation to change until they come into equilibrium with the solution outside the membrane. Dialysis might be used, for example, to remove ammonium sulfate from the protein preparation.

The most powerful methods for fractionating proteins make use of **column chromatography**, which takes advantage of differences in protein charge, size, binding affinity, and other properties (Fig. 5-17). A porous solid material with appropriate chemical properties (the stationary phase) is held in a column, and a buffered solution (the mobile phase) percolates through it. The protein-containing solution is layered on the top of the column, then also percolates through the solid matrix as an ever-expanding band within the larger mobile phase (Fig. 5-17b). Individual proteins migrate faster or more slowly through the column depending on their properties. For example, in cation-exchange chromatography (Fig. 5-18a), the solid matrix has negatively charged groups. In the mobile phase, proteins

with a net positive charge will be retarded more than those with a net negative charge. A protein can be separated into different bands in a column depending on its properties. The length of the column and the rate of flow with different buffers can be adjusted to separate the proteins. The proteins are then eluted from the column and collected in different fractions.

Figure 5-17 shows the addition of a buffer to a column.

A mobile phase is pumped through the column, as shown in the diagram. The time on the column and thus the rate of flow can be adjusted to separate the proteins.

(a)



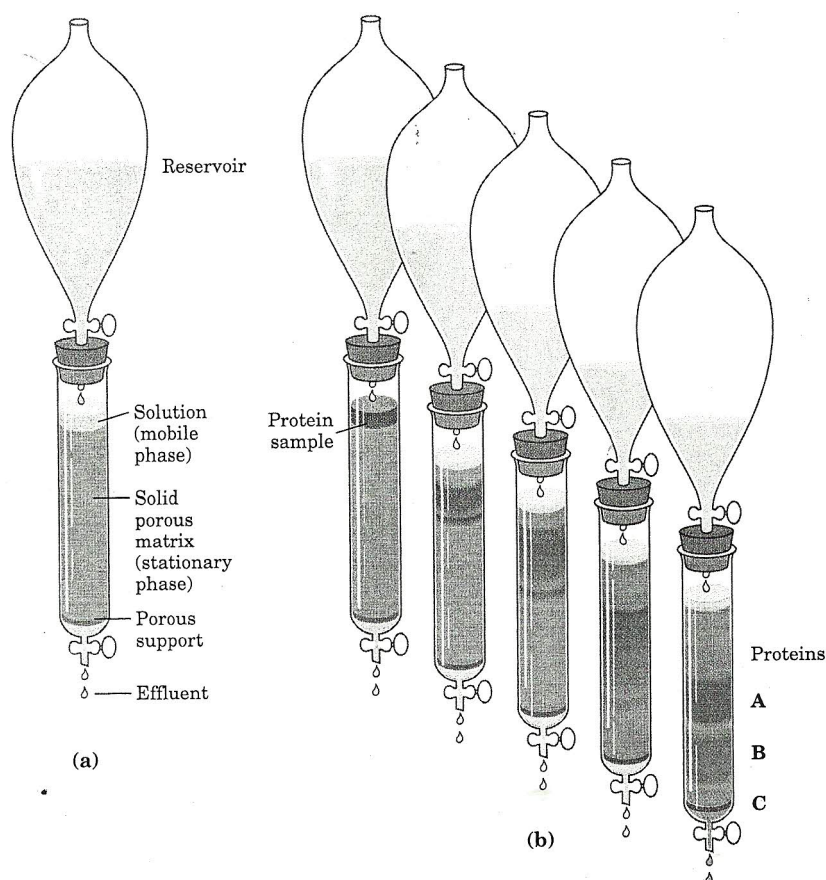


figure 5-17

**Column chromatography.** (a) The standard elements of a chromatographic column. A solid, porous material is supported inside a column generally made of some form of plastic. The solid material (matrix) makes up the stationary phase through which flows a solution, the mobile phase. The solution that passes out of the column at the bottom (the effluent) is constantly replaced by solution supplied from a reservoir at the top. (b) The protein solution to be separated is layered on top of the column and allowed to percolate into the solid matrix. Additional solution is added on top. The protein solution forms a band within the mobile phase that is initially the depth of the protein solution applied to the column. As proteins migrate through the column, they are retarded to different degrees by their different interactions with the matrix material. The overall protein band thus widens as it moves through the column. Individual types of proteins (such as A, B, and C, shown in blue, red, and green) gradually separate from each other, forming bands within the broader protein band. Separation improves (resolution increases) as the length of the column increases. However, each individual protein band also broadens with time due to diffusional spreading, a process that decreases resolution. In this example, protein A is well separated from B and C, but diffusional spreading prevents complete separation of B and C under these conditions.

with a net positive charge migrate through the matrix more slowly than those with a net negative charge, because the migration of the former is retarded more by interaction with the stationary phase. The two types of protein can separate into two distinct bands. The expansion of the protein band in the mobile phase (the protein solution) is caused both by separation of proteins with different properties and by diffusional spreading. As the length of the column increases, the resolution of two types of protein with different net charges generally improves. However, the rate at which the protein solution can flow through the column usually decreases with column length. As the length of time spent on the column increases, the resolution can decline as a result of diffusional spreading within each protein band.

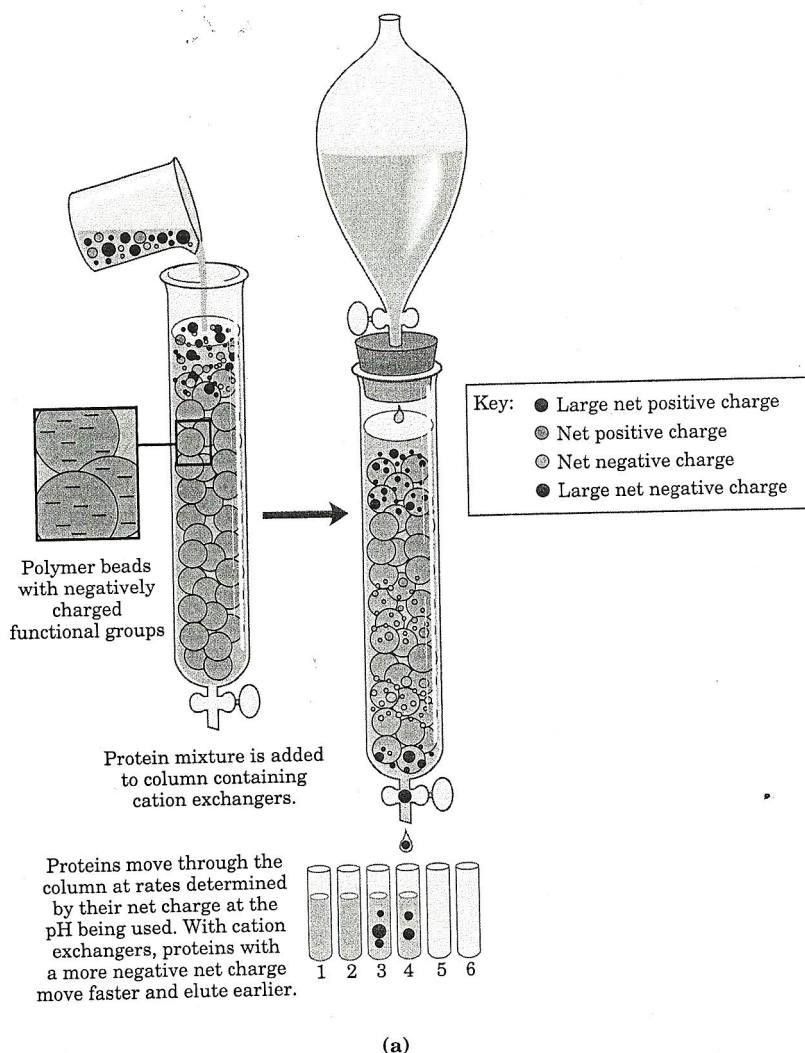
Figure 5-18 shows two other variations of column chromatography in addition to ion exchange.

A modern refinement in chromatographic methods is **HPLC**, or **high-performance liquid chromatography**. HPLC makes use of high-pressure pumps that speed the movement of the protein molecules down the column, as well as higher-quality chromatographic materials that can withstand the crushing force of the pressurized flow. By reducing the transit time on the column, HPLC can limit diffusional spreading of protein bands and thus greatly improve resolution.



figure 5-18

**Three chromatographic methods used in protein purification. (a) Ion-exchange chromatography** exploits differences in the sign and magnitude of the net electric charges of proteins at a given pH. The column matrix is a synthetic polymer containing bound charged groups; those with bound anionic groups are called **cation exchangers**, and those with bound cationic groups are called **anion exchangers**. Ion-exchange chromatography on a cation exchanger is shown here. The affinity of each protein for the charged groups on the column is affected by the pH (which determines the ionization state of the molecule) and the concentration of competing free salt ions in the surrounding solution. Separation can be optimized by gradually changing the pH and/or salt concentration of the mobile phase so as to create a pH or salt gradient. **(b) Size-exclusion chromatography**, also called gel filtration, separates proteins according to size. The column matrix is a cross-linked polymer with pores of selected size. Larger proteins migrate faster than smaller ones because they are too large to enter the pores in the beads and hence take a more direct route through the column. The smaller proteins enter the pores and are slowed by the more labyrinthine path they take through the column. **(c) Affinity chromatography** separates proteins by their binding specificities. The proteins retained on the column are those that bind specifically to a ligand cross-linked to the beads. (In biochemistry, the term "ligand" is used to refer to a group or molecule that binds to a macromolecule such as a protein.) After proteins that do not bind to the ligand are washed through the column, the bound protein of particular interest is eluted (washed out of the column) by a solution containing free ligand.



The approach to the purification of a protein that has not been previously isolated is guided both by established precedents and by common sense. In most cases, several different methods must be used sequentially to purify a protein completely. The choice of method is somewhat empirical, and many protocols may be tried before the most effective one is found. Trial and error can often be minimized by basing the procedure on purification techniques developed for similar proteins. Published purification protocols are available for many thousands of proteins. Common sense dictates that inexpensive procedures such as "salting out" be used first, when the total volume and number of contaminants is greatest. Chromatographic methods are often impractical at early stages because the amount of chromatographic medium needed increases with sample size. As each purification step is completed, the sample size generally becomes smaller (Table 5-5), making it feasible to use more sophisticated (and expensive) chromatographic procedures at later stages.



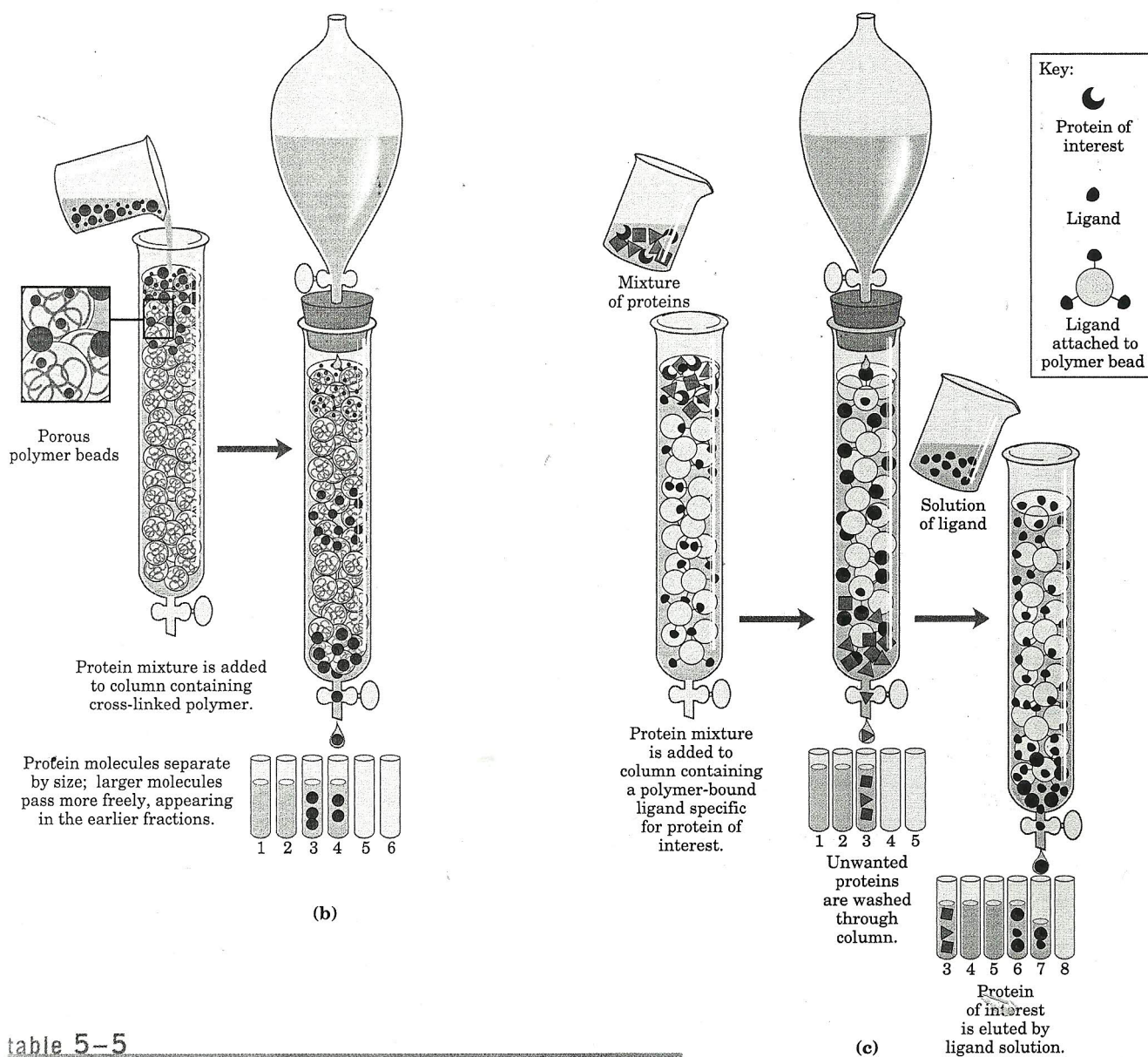


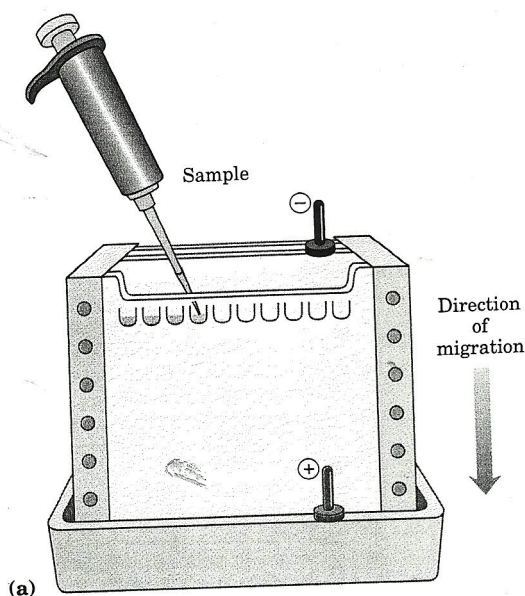
table 5-5

A Purification Table for a Hypothetical Enzyme\*

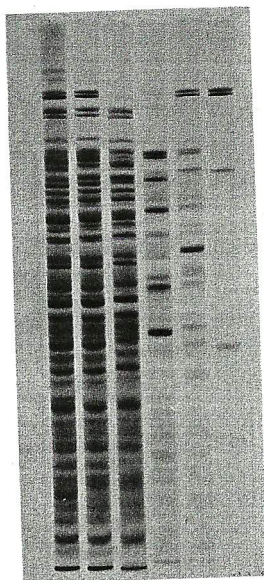
Procedure or step	Fraction volume (ml)	Total protein (mg)	Activity (units)	Specific activity (units/mg)
1. Crude cellular extract	1,400	10,000	100,000	10
2. Precipitation with ammonium sulfate	280	3,000	96,000	32
3. Ion-exchange chromatography	90	400	80,000	200
4. Size-exclusion chromatography	80	100	60,000	600
5. Affinity chromatography	6	3	45,000	15,000

\*All data represent the status of the sample after the designated procedure has been carried out. Activity and specific activity are defined on page 137.





(a)



(b)

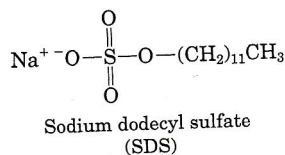


figure 5-19

**Electrophoresis.** (a) Different samples are loaded in wells or depressions at the top of the polyacrylamide gel. The proteins move into the gel when an electric field is applied. The gel minimizes convection currents caused by small temperature gradients, and it minimizes protein movements other than those induced by the electric field. (b) Proteins can be visualized after electrophoresis by treating the gel with a stain such as Coomassie blue, which binds to the proteins but not to the gel itself. Each band on the gel represents a different protein (or protein subunit); smaller proteins move through the gel more rapidly than larger proteins and therefore are found nearer the bottom of the gel. This gel illustrates the purification of the enzyme RNA polymerase from the bacterium *E. coli*. The first lane shows the proteins present in the crude cellular extract. Successive lanes (left to right) show the proteins present after each purification step. The purified protein contains four subunits, as seen in the last lane on the right.

### Proteins Can Be Separated and Characterized by Electrophoresis

Another important technique for the separation of proteins is based on the migration of charged proteins in an electric field, a process called **electrophoresis**. These procedures are not generally used to purify proteins in large amounts because simpler alternatives are usually available and electrophoretic methods often adversely affect the structure and thus the function of proteins. Electrophoresis is, however, especially useful as an analytical method. Its advantage is that proteins can be visualized as well as separated, permitting a researcher to estimate quickly the number of different proteins in a mixture or the degree of purity of a particular protein preparation. Also, electrophoresis allows determination of crucial properties of a protein such as its isoelectric point and approximate molecular weight.

Electrophoresis of proteins is generally carried out in gels made up of the cross-linked polymer polyacrylamide (Fig. 5-19). The polyacrylamide gel acts as a molecular sieve, slowing the migration of proteins approximately in proportion to their charge-to-mass ratio. Migration may also be affected by protein shape. In electrophoresis, the force moving the macromolecule is the electrical potential,  $E$ . The electrophoretic mobility of the molecule,  $\mu$ , is the ratio of the velocity of the particle,  $V$ , to the electrical potential. Electrophoretic mobility is also equal to the net charge of the molecule,  $Z$ , divided by the frictional coefficient,  $f$ , which reflects in part a protein's shape. Thus:

$$\mu = \frac{V}{E} = \frac{Z}{f}$$

The migration of a protein in a gel during electrophoresis is therefore a function of its size and its shape.

An electrophoretic method commonly employed for estimation of purity and molecular weight makes use of the detergent **sodium dodecyl sulfate (SDS)**. SDS binds to most proteins (probably by hydrophobic interactions; see Chapter 4) in amounts roughly proportional to the molecular weight of the protein, about one molecule of SDS for every two amino acid residues. The bound SDS contributes a large net negative charge, rendering the intrinsic charge of the protein insignificant and conferring on each protein a similar charge-to-mass ratio. In addition, the native conformation of a protein is altered when SDS is bound, and most proteins assume a similar shape. Electrophoresis in the presence of SDS therefore separates proteins almost exclusively on the basis of mass (molecular weight), with smaller polypeptides migrating more rapidly. After electrophoresis, the proteins are visualized by adding a dye such as Coomassie blue, which binds to proteins but not to the gel itself (Fig. 5-19b). Thus one can monitor the progress of a protein purification procedure, because the number of protein bands visible on the gel should decrease after each new fractionation step. When compared with the positions to which proteins of known molecular weight migrate in the gel, the position of an unidentified protein can provide an excellent measure of its molecular weight (Fig. 5-20). If the protein has two



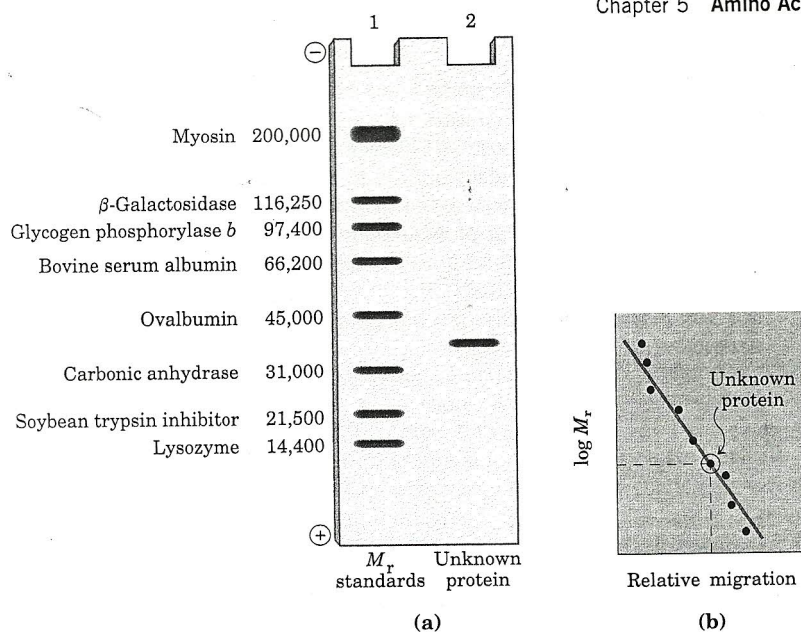


figure 5-20

**Estimating the molecular weight of a protein.** The electrophoretic mobility of a protein on an SDS polyacrylamide gel is related to its molecular weight,  $M_r$ . **(a)** Standard proteins of known molecular weight are subjected to electrophoresis (lane 1). These marker proteins can be used to estimate the molecular weight of an unknown protein (lane 2). **(b)** A plot of  $\log M_r$  of the marker proteins versus relative migration during electrophoresis is linear, which allows the molecular weight of the unknown protein to be read from the graph.

or more different subunits, the subunits will generally be separated by the SDS treatment and a separate band will appear for each.

**Isoelectric focusing** is a procedure used to determine the isoelectric point (pI) of a protein (Fig. 5-21). A pH gradient is established by allowing a mixture of low molecular weight organic acids and bases (ampholytes; see p. 123) to distribute themselves in an electric field generated across the gel. When a protein mixture is applied, each protein migrates until it reaches the pH that matches its pI (Table 5-6). Proteins with different isoelectric points are thus distributed differently throughout the gel.

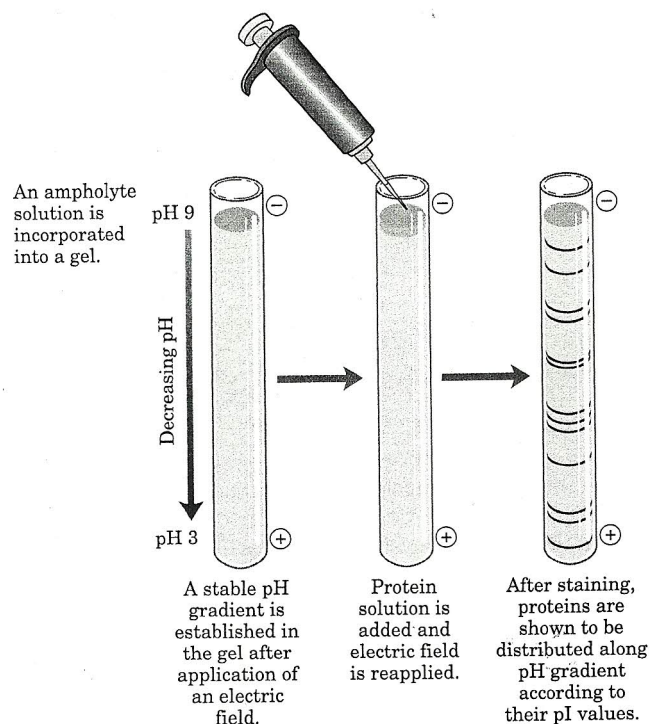


table 5-6

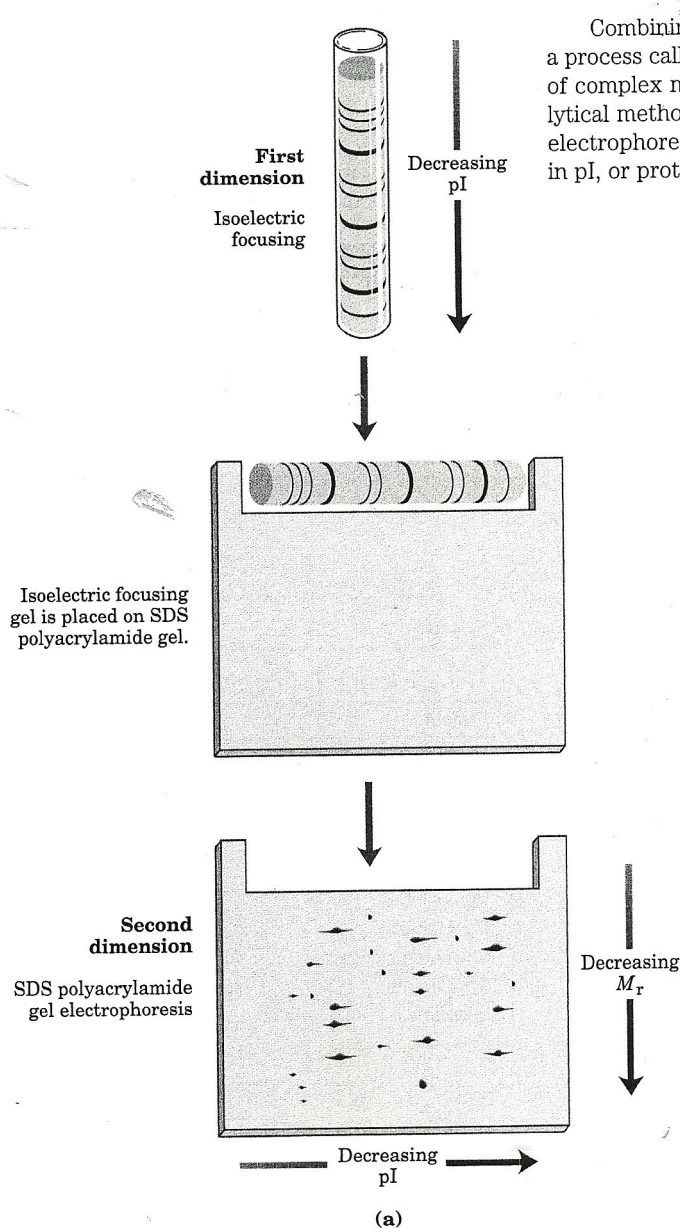
## The Isoelectric Points of Some Proteins

Protein	pI
Pepsin	~1.0
Egg albumin	4.6
Serum albumin	4.9
Urease	5.0
$\beta$ -Lactoglobulin	5.2
Hemoglobin	6.8
Myoglobin	7.0
Chymotrypsinogen	9.5
Cytochrome c	10.7
Lysozyme	11.0

figure 5-21

**Isoelectric focusing.** This technique separates proteins according to their isoelectric points. A stable pH gradient is established in the gel by the addition of appropriate ampholytes. A protein mixture is placed in a well on the gel. With an applied electric field, proteins enter the gel and migrate until each reaches a pH equivalent to its pI. Remember that when  $\text{pH} = \text{pI}$ , the net charge of a protein is zero.

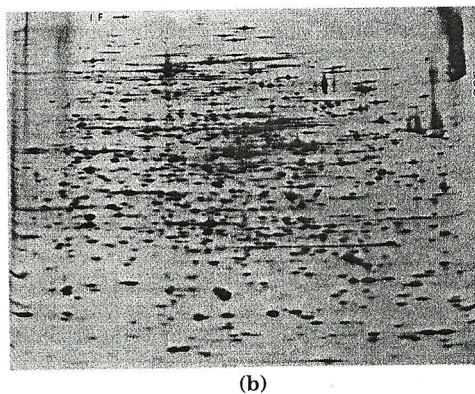




Combining isoelectric focusing and SDS electrophoresis sequentially in a process called **two-dimensional electrophoresis** permits the resolution of complex mixtures of proteins (Fig. 5-22). This is a more sensitive analytical method than either electrophoretic method alone. Two-dimensional electrophoresis separates proteins of identical molecular weight that differ in pI, or proteins with similar pI values but different molecular weights.

figure 5-22

**Two-dimensional electrophoresis.** (a) Proteins are first separated by isoelectric focusing in a cylindrical gel. The gel is then laid horizontally on a second, slab-shaped gel, and the proteins are separated by SDS polyacrylamide gel electrophoresis. Horizontal separation reflects differences in pI; vertical separation reflects differences in molecular weight. (b) More than 1,000 different proteins from *E. coli* can be resolved using this technique.



### Unseparated Proteins Can Be Quantified

To purify a protein, it is essential to have a way of detecting and quantifying that protein in the presence of many other proteins at each stage of the procedure. Often, purification must proceed in the absence of any information about the size and physical properties of the protein, or the fraction of the total protein mass it represents in the extract. For proteins that are enzymes, the amount in a given solution or tissue extract can be measured or assayed in terms of the catalytic effect the enzyme produces, that is, the *increase* in the rate at which its substrate is converted to reaction products when the enzyme is present. For this purpose one must know (1) the over-