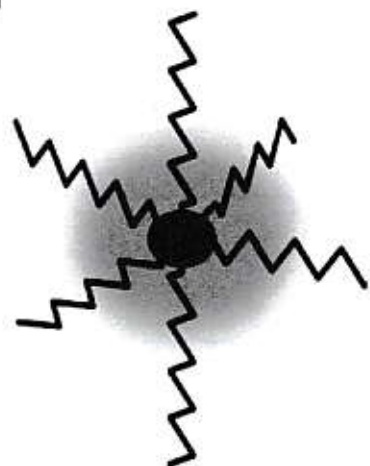
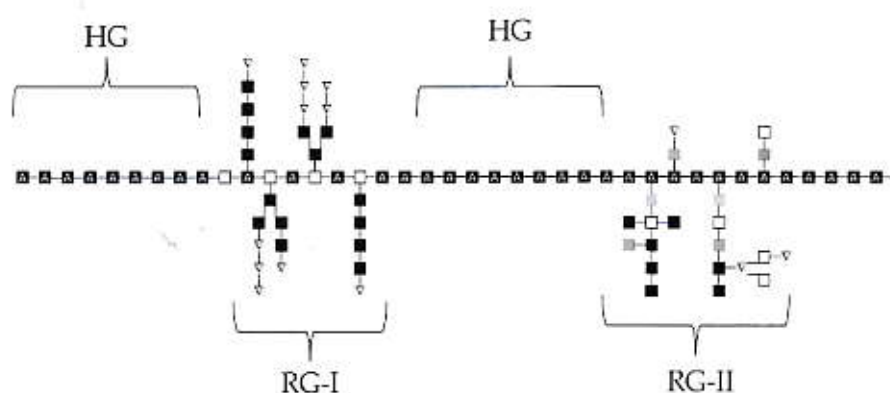
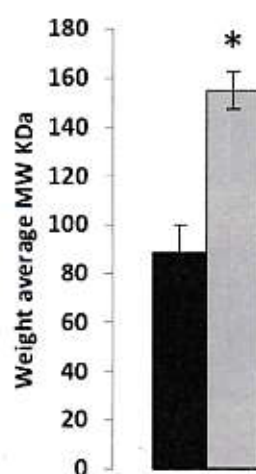
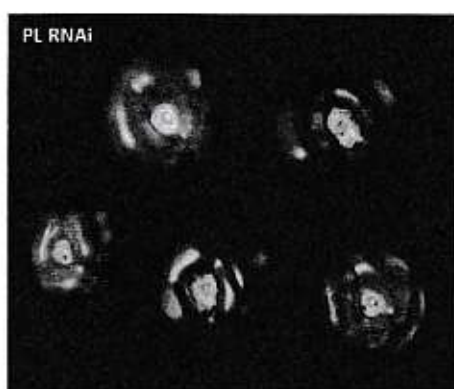
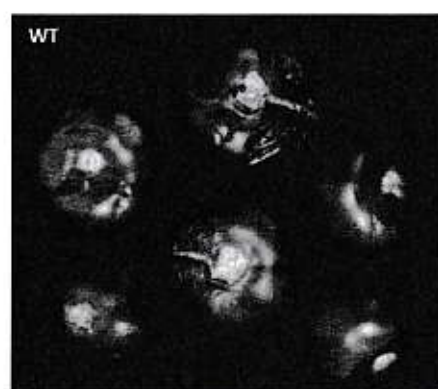


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An Introduction to POLYSACCHARIDE BIOTECHNOLOGY

SECOND EDITION



Contents

Preface to First Edition	xi
Preface to Second Edition	xiii

Chapter 1	Polysaccharides and Their Potential for Biotechnology	1
1.1	An Introduction to Polysaccharides	1
1.1.1	Glycosubstances and Glycans	2
1.1.2	Structures, Nomenclature and Abbreviations	3
1.1.3	Polysaccharide Polydispersity: Molecular Weight Averages	9
1.1.4	Solution Properties and Characterization Methods	10
1.1.5	Measurement of Molecular Weight Averages and Molecular Weight Distribution	10
1.1.6	Polysaccharide Conformation in Solution	16
1.1.6.1	Overall or 'Gross' Conformation; Haug Triangle	16
1.1.6.2	Effect of Ionic Strength of the Surrounding Medium	18
1.1.6.3	Intrinsic Viscosity	18
1.1.6.4	Conformation Zones	19
1.1.6.5	More Specific Conformation Information: Rigid Structures	20
1.1.6.6	Flexible Structures: Worm-Like Coil and Persistence Length	21
1.1.6.7	Ordered Structure	21
1.1.7	Imaging of Polysaccharides: X-Ray Fibre Diffraction, Electron Microscopy and Atomic Force Microscopy	21
1.1.8	Polysaccharide Rheology	23
1.1.9	Classification of Polysaccharides	25
1.1.10	The Cell Wall	26
1.1.10.1	Cellulose	26
1.1.10.2	Mannans	26
1.1.10.3	Callose	26
1.1.10.4	Heteropolymers	26
1.1.10.5	Heteroglucans	27
1.1.10.6	Heteroxylans	27
1.1.10.7	Galactomannans, Glucomannans and Galactoglucomannans	27
1.1.10.8	Pectins	27
1.1.10.9	Glycoproteins or Extensins	28
1.1.10.10	Lignins	28
1.1.10.11	Alginates	28
1.1.10.12	Carrageenans	28
1.1.10.13	Furcellaran	29
1.1.10.14	Fucans	29
1.1.10.15	Other Components	29

1.1.11	Storage Polysaccharides	29
1.1.11.1	Starch and Glycogens: α -Glucans	29
1.1.11.2	Fructans	30
1.1.11.3	β -Glucans	30
1.1.11.4	Galactans and Arabinogalactans	30
1.1.11.5	Gums	31
1.1.12	Polysaccharide Identification or Fingerprinting	31
1.2	The Potential for Biotechnology	31
1.2.1	Strategies for Biotechnology	32
1.2.2	Use of Enzymes in Processes: General Considerations	32
1.2.3	Choosing a Project	34
1.2.3.1	Incremental Improvements	34
1.2.3.2	New Raw Materials and By-Products	35
1.2.3.3	Inventions	36
1.2.3.4	Responses to General Innovation	37
1.2.3.5	Pure Invention	37
1.2.4	Steps in Biotechnology: Producing An Enzyme	38
1.2.4.1	Isolating the Enzyme	38
1.2.4.2	Finding the DNA	39
1.2.5	Costs	41
	Further Reading	42
	Specific References	43

Chapter 2	Structural Polysaccharides	47
2.1	Pectin	47
2.1.1	Occurrence	48
2.1.2	Extraction, Production and Uses of Pectins	49
2.1.3	Enzymatic Modification	52
2.1.4	Enzymes in Fruit Juices and Process Operations	54
2.1.5	Biosynthesis	56
2.1.6	Degradation <i>in vivo</i>	56
2.1.7	Marker Assisted Selection: the Tomato Ripening Story	57
2.1.8	Utilization as a Gel Agent	58
2.1.9	Utilization as a Colloid Stabilizer	59
2.1.10	Utilization in Emulsions	61
2.1.11	Phase Separation Effects	62
2.2	Cellulose and Hemicelluloses	64
2.2.1	Enzymatic Degradation of Cellulose	65
2.2.2	Endoglucanases	67
2.2.3	Exocellobiohydrolases and β -Glucosidases	67
2.2.4	Enzyme Complex and Cellulosomes	68
2.2.5	Transgenic Expression	69
2.2.6	Fused Enzymes	70
2.2.7	Sources and Current Uses of Cellulases	71
2.2.8	Waste Paper Processing	72
2.3	Xylans and Xylanases	73
2.3.1	Textile Uses	76
2.3.2	Paper Making	77

2.4	The 'Gum' Mannans: Locust Bean Gum, Guar and Konjac Mannan	78
2.4.1	Locust Bean (Carob) Gum	79
2.4.1.1	Extraction	80
2.4.1.2	Properties	80
2.4.1.3	Gelation	81
2.4.1.4	Food Uses	82
2.4.2	Guar	82
2.4.2.1	Properties	82
2.4.2.2	Gelation	83
2.4.2.3	Chemical Modification	83
2.4.2.4	Enzymatic Modification of Guar Gum	83
2.4.2.5	Reduced and Low-Fat Products	87
2.4.2.6	Uses of Guar	87
2.4.2.7	Food Uses	88
2.4.2.8	Textile and Paper Technologies	88
2.4.2.9	Pharmaceutics and Cosmetics	88
2.4.3	Konjac Mannan	88
2.4.3.1	Extraction	89
2.4.3.2	Properties	89
2.5	Gum Exudates	90
2.5.1	Gum Arabic	90
2.5.2	Gum Tragacanth	90
2.5.3	Gum Karaya	91
2.6	Glycosaminoglycans	91
2.6.1	Hyaluronic Acid	92
	Further Reading	93
	Specific References	95

Chapter 3	Pectic Polysaccharides and Bioactivity	99
3.1	Structural Aspects of Pectins	99
3.2	Pectic Polysaccharides as Immunomodulators	102
3.3	Pectic Polysaccharides and Importance for Diseases in Mali	103
3.4	Structure and Bioactivity of Pectic Polysaccharides from Malian Medicinal Plants	104
3.4.1	<i>Biophytum petersianum</i>	104
3.4.2	<i>Cochlospermum tinctorium</i>	105
3.4.3	<i>Cola cordifolia</i>	106
3.4.4	<i>Combretum glutinosum</i>	108
3.4.5	<i>Entada africana</i>	109
3.4.6	<i>Glinus oppositifolius</i>	110
3.4.7	<i>Opilia celtidifolia</i>	111
3.4.8	<i>Parkia biglobosa</i>	113
3.4.9	<i>Syzygium guineense</i>	114
3.4.10	<i>Terminalia macroptera</i>	114
3.4.11	<i>Trichilia emetica</i>	116
3.4.12	<i>Vernonia kotschyana</i>	117
3.5	Discussion and Summary	118
	Further Reading	120
	Specific References	121

Chapter 4	Storage Polysaccharides: Starch and Fructans.....	127
4.1	Starch.....	127
4.1.1	Amylose and Amylopectin.....	127
4.1.2	Starch Biosynthesis and Variant Forms.....	129
4.1.2.1	Starch Applications.....	130
4.1.2.2	Starch Grain Size Distribution.....	131
4.1.3	Starch Degradation.....	132
4.1.3.1	Starch Grains and Heterogeneous Attack.....	134
4.1.4	Enzymes of Starch Degradation.....	136
4.1.4.1	α -Amylase.....	137
4.1.4.2	β -Amylase.....	137
4.1.4.3	Glucoamylase.....	138
4.1.4.4	Isoamylase.....	138
4.1.4.5	Pullulanase.....	138
4.1.4.6	Protein Engineering of the Amylase Family.....	138
4.1.4.7	Glucose Isomerase.....	140
4.1.5	Process Scale Starch Degradation.....	141
4.1.5.1	Starch Grain Isolation.....	141
4.1.5.2	Enzyme Digestion.....	142
4.1.6	Glucose and Fructose Manufacture.....	143
4.1.7	Baking Technology.....	145
4.2	Glycogen.....	146
4.3	Minor Storage Polysaccharides.....	147
4.3.1	Pentosan.....	147
4.3.2	Lentinans.....	147
4.4	Fructans: Inulin and Levan.....	147
4.4.1	Occurrence and Uses.....	147
4.4.2	Biosynthesis.....	148
4.4.3	Degradation.....	150
4.4.4	Characterization.....	150
	Further Reading.....	150
	Specific References.....	150
Chapter 5	Marine Polysaccharides.....	153
5.1	Alginates and Brown Seaweed.....	153
5.1.1	Extraction and Production.....	155
5.1.2	Properties.....	156
5.1.3	Enzymatic and Chemical Modification.....	157
5.1.4	Uses of Alginates.....	158
5.1.5	Gelling/Thickening/Emulsifiers/Fibres in the Food Industry.....	159
5.1.5.1	Gelation.....	159
5.1.5.2	Thickening and Surface Active Properties.....	160
5.1.5.3	Fibres and Films.....	160
5.1.6	Thickening Agents for Use in the Textile and Paper Industries.....	160
5.1.7	Wound Healing.....	161
5.1.8	Microencapsulation and Controlled Release Systems.....	162
5.1.9	Biological Activities of Alginates.....	163

5.2	Carrageenans and Red Seaweed	165
5.2.1	Extraction and Production	167
5.2.2	Properties	168
5.2.3	Biomodification: Synergistic Interactions with Galactomannans	169
5.2.4	Uses of Carrageenans	170
5.2.5	Gelling/Thickening in the Food Industry: Milk Products	170
5.2.6	Toothpaste	170
5.2.7	Microencapsulation and Immobilization, Drug Delivery and Pharmaceutical Uses	171
5.2.8	Biological Effects	172
5.3	Agar and Agarose	173
5.3.1	Extraction and Production	174
5.3.2	Properties	174
5.3.3	Potential for Biomodification	175
5.3.4	Uses of Agar and Agarose	176
5.3.5	Gelling and Thickening in the Food Industry	176
5.3.6	Biomedical	176
5.3.7	Microbiological	177
5.4	Fucoidans/Fucose-Containing Sulphated Polysaccharides	177
5.4.1	Extraction, Structure and Production	177
5.4.2	Enzymatic and Chemical Modifications	178
5.4.3	Biological Effects and Therapies Based on Fucoidans	179
5.5	Chitosan and Chitin Derivatives	180
5.5.1	Extraction and Production	180
5.5.2	Properties	181
5.5.3	Biomodification	182
5.5.4	Uses of Chitosan	183
5.5.4.1	Food Biotechnology: Fining Agents for Fruit Juices and Beers	183
5.5.4.2	Gel-Matrix Technology (Microencapsulation)	183
5.5.4.3	Porous Bead Technology: Chelation and Affinity Chromatography	183
5.5.4.4	Pathogen Resistance in Crops	183
5.5.4.5	Gene Therapy	184
5.5.4.6	Hemostatis and Wound Healing Technology	184
5.5.4.7	Bandage Contact Lenses (Eye Therapy)	184
5.5.4.8	Film-Forming Agents in Cosmetics	185
5.5.4.9	Mucoadhesives	185
5.5.4.10	Other Medicinal Uses	185
	Further Reading	187
	Specific References	190

Chapter 6	Some Bacterial and Synthetic Polysaccharides	193
6.1	Biotechnology	193
6.2	Bacterial Alginates	195
6.2.1	Alginate Structural Enzymes	195
6.2.2	Possibilities	195

6.3	Xanthan.....	197
6.3.1	Extraction and Production.....	198
6.3.2	Properties.....	199
6.3.3	Modification.....	200
6.3.4	Uses of Xanthan.....	200
6.3.4.1	Food Applications.....	201
6.3.4.2	Pharmaceutical and Cosmetic Uses: Microencapsulation.....	201
6.3.4.3	Oil Industry.....	201
6.3.4.4	Wallpaper Adhesives.....	201
6.3.4.5	Textile Industry.....	202
6.4	Pullulan.....	202
6.5	Gellan, XM6 and Curdlan.....	202
6.6	Dextrans.....	203
6.7	Cyclodextrins.....	204
6.7.1	Biosynthesis.....	205
6.7.2	Large-Scale Production.....	206
6.7.3	Manufacture of Cycloglucotransferases.....	208
6.7.4	Applications.....	209
6.7.4.1	Amylase Inhibition.....	209
6.7.4.2	Artificial Enzymes.....	209
6.7.4.3	Inclusion Complexes.....	210
6.7.5	Derivatives of Cyclodextrins.....	210
6.8	Scleroglucan and Schizophyllan.....	210
6.9	Synthetic Polysaccharides: Use of Enzymes.....	211
6.9.1	Nucleotide-Dependent Synthases.....	212
6.9.2	Glycosidase Reversal.....	212
6.9.3	Glycosyl Transferases.....	214
6.9.4	Applications in Animal Feeds.....	214
6.10	Polysaccharide and Glycoconjugate Vaccines.....	217
6.10.1	Stability.....	217
	Further Reading.....	218
	Specific References.....	219
	Index.....	221