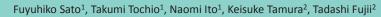


Engineering of β-fructofuranosidase from Aspergillus kawachii for effective synthesis of 1-kestose

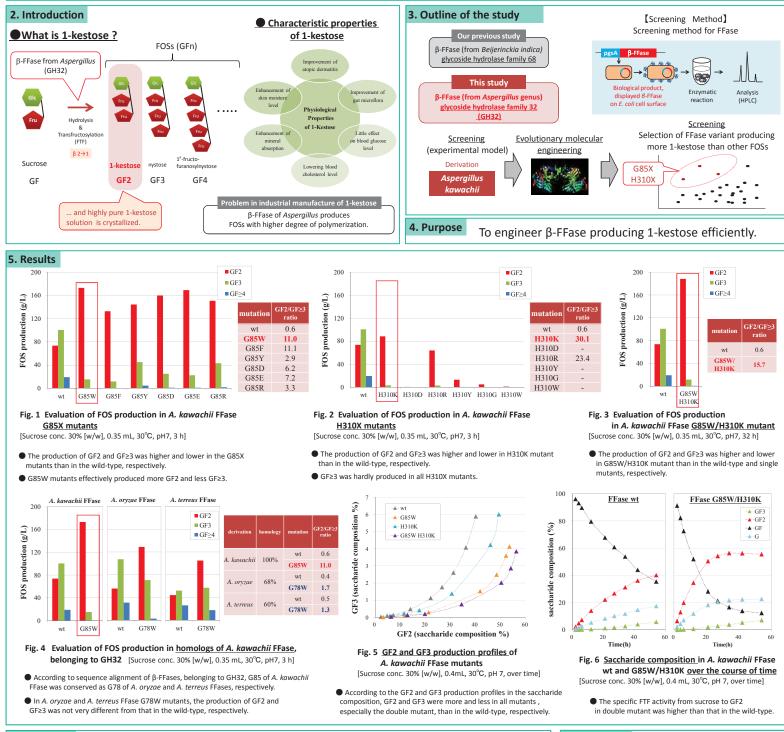


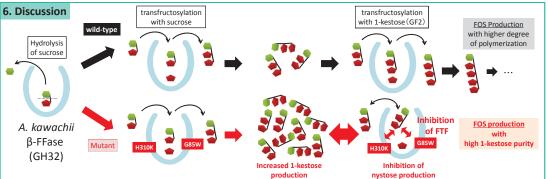
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1. Abstract

1-Kestose is a component of <u>fructooligosaccharides (FOSs)</u> and a food ingredient with a significant commercial value. 1-Kestose is produced by <u>β-fructofuranosidase (FFase)</u>, a <u>transfructosylating (FTF)</u> and hydrolytic enzyme. β-FFases of *Aspergillus* are generally used for the production of FOSs. However, these enzymes are not suitable for 1-kestose production because it undergoes rapid polymerization to FOSs.

In this study, we adapted β-FFase derived from *Aspergillus kawachii*, belonging to <u>glycoside hydrolase family 32 (GH32)</u>, as an experimental model and engineered this β-FFase for efficient production of 1-kestose using evolutionary molecular engineering techniques. Our study will lead to construction of an industrial enzyme producing 1-kestose efficiently.





We concluded that G85 and H310 of *A. kawachii* FFase were involved in the regulation of FTF from 1-kestose to nystose.

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Their FFases may enable efficient 1-kestose production.

8. Future perspectives

7. Conclusion

Our study will enable development of an industrial enzyme producing 1-kestose efficiently, which is generally considered difficult.