# Diastase; a disappearing act in Mānuka Honey



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# **BACKGROUND**

- New Zealand's most exported honey by volume is mānuka and therefore it has a significant contribution to NZ's multi-million dollar apiculture industry.<sup>1</sup>
- Unfortunately, high grade mānuka honey often fails the diastase test due to rigorous testing and because...
  - 1. Mānuka honey contains naturally low diastase activity.<sup>2</sup>
  - 2. Diastase activity **decreases more rapidly** in mānuka honey than in nonmānuka honey.<sup>2</sup>
- Diastase test = measures the activity of the enzyme diastase.
- Diastase is a 56 kDa α-amylase added to honey unintentionally by honeybees. This enzyme catalyses the hydrolysis of the α-D-(1-4) glycosidic bond found in starch (an α-amylose and amylopectin biopolymer).<sup>2</sup>
- The mānuka marker methylglyoxal (MGO) is highly reactive and is known to form advanced glycation end products (AGEs).<sup>2</sup>

HYPOTHESIS: In mānuka honey, MGO is forming AGEs on highly

reactive amino acid residues of diastase which interfere with the function of diastase, thus decreasing the diastase activity in mānuka honey.





Measure the diastase activity and concentrations of compounds present in mānuka honey over time to observe correlations.



Obtain a structure of *A*. *mellifera* (honeybee) diastase and identify the sites at which AGEs are forming on it.

## C: METHODOLOGY

Experiments for aim 1:	<ul> <li>Time trial (2 mānuka honeys and 6 clover honeys with added compounds)</li> <li>3-in-1 MGO and DHA quantification method<sup>2</sup></li> <li>Phenolic compound quantification method using LC-MS</li> <li>Pseudo-continuous colorimetric plate diastase activity assay (adapted from the IHC Schade method)<sup>3</sup></li> </ul>
Experiments for aim 2:	<ul> <li>Recombinant diastase expression in the Origami <i>E.coli</i> strain</li> <li>Purification of recombinant and native diastase expression</li> <li>Crystallography of recombinant diastase using robotic &amp; crystal screens and X-ray diffraction</li> <li>LC-MS/MS of protein bands and purified protein</li> </ul>

### **RESULTS & DISCUSSION**



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Table 1. The parameters from the allosteric-sigmoidal plot of fresh clover honey (figure 1).

Parameters	
Vmax	1.248
h	2.982
K <sub>half</sub>	0.1052



Table 2. The protein identification (using LC-MS/MS) of the bands from the dialysed fresh clover honey.

Band	% coverage of α-amylase	% coverage of α-glucosidase
1	Absent	76.7
2	Absent	22.1
3	59.4	25.2
4	16.8	16.2
5	Absent	12.5



The diastase activity assay has been developed and the method

Figure 1. The allosteric-sigmoidal plot for diastase activity in fresh clover honey.

Figure 2. The size exclusion of recombinantly expressed diastase in the Origami strain of E.coli for (a)-(c) and dialysed honey (d). (a) Protein ladder (kDa). (b) First attempt. (c) Improved purification (second attempt). (d) Fresh clover honey.

- Diastase appears to have an allosteric-sigmoidal fit (figure 1 and table 1) for its activity indicating that there is more than just the active site and substrate involved in the degradation of starch.
- Recombinant diastase has been successfully purified (figure 2) and robotic screens have been set-up for crystallography.
- Native diastase could not be completely purified from honey as identified by table 2.

## **G** FUTURE WORK

validation results are being processed.

- Observe sites and number of modifications occurring on diastase
- Do an inhibition assay
- Send crystals to Australia for x-ray diffraction
- Spike artificial honey with purified protein and mānuka markers.

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#### **References:**

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