BACTERIAL DISSIMILATION OF L-FUCOSE AND L-RHAMNOSE

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Received for publication April 10, 1961

ABSTRACT

EAGON, R. G. (University of Georgia, Athens). Bacterial dissimilation of L-fucose and L-rhamnose. J. Bacteriol. **82:**548–550. 1961.—Of 33 microorganisms screened for the ability to utilize the methylpentoses, L-fucose and L-rhamnose, 18 species utilized one or both methylpentoses. The majority of the bacterial species capable of utilizing these methylpentoses did so by isomerization of the methylpentoses to the corresponding ketoses followed by phosphorylation of the ketoses. However, the existence of a second pathway is suggested by results obtained from Sarcina lutea, Bacillus megaterium, Gaffkya tetragena, and Rhizobium leguminosarum.

The naturally occurring methylpentoses, Lfucose and L-rhamnose, are found in widely divergent forms of life. To date, however, the metabolism of these sugars has not been extensively studied. The initial step in the dissimilation of L-rhamnose by Escherichia coli has been reported to be the conversion of L-rhamnose to its corresponding ketose, L-rhamnulose (Wilson and Ajl, 1957a; Tecce and DiGirolamo, 1956). It has been indicated also that the L-rhamnulose so formed by E. coli was phosphorylated to yield L-rhamnulose-1-phosphate (Wilson and Ajl, 1957b). A similar mechanism for L-rhamnose dissimilation was noted for Pasteurella pestis, Salmonella typhimurium, and Salmonella typhosa (Englesberg, 1957; Englesberg and Baron, 1959). The dissimilation of L-fucose by E. coli likewise has been reported to involve the conversion of L-fucose to L-fuculose which in turn is phosphorylated to yield L-fuculose-1-phosphate (Green and Cohen, 1956).

This communication reports the results of a comparative study of 15 species of bacteria capable of dissimilating L-fucose or L-rhamnose. Utilizing cell-free extracts prepared from these bacteria, the following problems were investigated: (i) the conversion of L-fucose or L-rham-

nose to L-fuculose or L-rhamnulose; and (ii) the subsequent phosphorylation of L-fuculose or L-rhamnulose.

MATERIALS AND METHODS

Media. A basal mineral medium was used throughout and contained (per liter): KH_2PO_4 , 6.8 g; KNO_3 , 10.0 g; $(NH_4)_2SO_4$, 10.0 g; $MgSO_4$, 1.23 g; $ZnSO_4$, 0.14 g; $MnSO_4$, 0.03 g; $CaCl_2$, 1.83 g; and $Fe_2(SO_4)_3$, 0.2 g. It was neutralized with KOH, and L-fucose, L-rhamnose, or yeast extract were added as required.

Preparation of cell-free extracts. Crude enzyme preparations were prepared either by sonic oscillation of bacterial cells suspended in two volumes of 0.1 M tris(hydroxymethyl)aminomethane, pH 7.5 or by grinding with alumina and extracting with the same buffer system.

Assay procedure for isomerase activity. Isomerase activity was demonstrated by detection of the ketose formed by the cysteine-carbazole method of Dische and Borenfreund (1951) modified as follows: (i) a reaction mixture of 0.1 ml of 0.05 M L-fucose or L-rhamnose and 0.3 ml cell-free extract was incubated for 10 min at 37 C; (ii) the reaction was terminated by adding 6.0 ml of 75% H₂SO₄; (iii) 0.2 ml of 1.5% cysteine-HCl and 0.2 ml of 0.12% carbazole in ethanol were added; and (iv) the colored product was assayed in the Klett colorimeter with filter no. 54.

Assay procedure for kinase activity. Kinase activity was demonstrated by the technique of Hers (1956) modified as follows: (i) reaction mixtures of 0.5 ml extract, 0.1 ml of 0.05 M Lfuculose or L-rhamnulose, 0.1 ml of 0.05 M adenosine triphosphate, and 0.1 ml of 0.1 M MgCl₂ were incubated at 37 C for 10 min (L-fucose or L-rhamnose could be used instead if a 15-min preincubation period with the extract was allowed before the addition of adenosine triphosphate and MgCl₂); (ii) next, 2.0 ml of 5% ZnSO₄ and 2.2 ml of 0.3 N Ba(OH)₂ were added; (iii) the assay tubes were held at room temperature for 15 min and then the precipitated phosphate

549

 TABLE 1. Microorganisms examined for ability to utilize the methylpentoses

Microorganism	Rhamnose	Fucose	
Aerobacter aerogenes	3+	3+	
Agrobacterium tumefaciens	3+	3+	
Alcaligenes faecalis	0	0	
Alcaligenes viscolactus	0	0	
Bacillus laterosporus	0	0	
Bacillus megaterium	+	0	
Bacillus subtilis	0	0	
Corynebacterium fascians	+	+	
Corynebacterium flaccumfaciens.	3+	0	
Erwinia amylovora	0	0	
Erwinia carotovora	3+	0	
Escherichia coli	3+	3+	
Gaffkya tetragena	+	+	
Micrococcus luteus	0	0	
Micrococcus roseus	0	0	
Proteus vulgaris	2+	0	
Pseudomonas aeruginosa	0	0	
Pseudomonas fluorescens	0	0	
Pseudomonas marginalis	0	0	
Rhizobium leguminosarum	+	+	
Saccharomyces ellipsoideus	0	0	
Salmonella enteritidis	2+	$^{2+}$	
Sarcina lutea	+	+	
Serratia marcescens	0	3+	
Shigella boydii	0	0	
Shigella dysenteriae	2+	0	
Shigella sonnei	0	2+	
Sporocytophaga congregata	+	+	
Staphylococcus aureus	0	0	
Xanthomonas carotae	0	0	
Xanthomonas malvacearum	0	0	
Xanthomonas papavericola	0	0	
Xanthomonas phaseoli	0	2+	

Protocol: The microorganisms were inoculated into 15 ml medium in Ryan flasks and growth was estimated turbidimetrically with the Coleman Junior spectrophotometer. Media were prepared by adding 0.5% rhamnose or fucose to the basal mineral medium supplemented with 0.05% yeast extract. Growth recorded as + had a turbidity up to 0.25 optical density (OD) units more than the inoculated mineral salts-yeast extract control; 2+ was more turbid by 0.25 to 0.50 OD units; 3+ was more turbid by 0.50 to 0.75 OD units; and, 0 had a growth response not significantly greater than the control.

esters removed by centrifugation; and (iv) the supernatant was assayed for reducing sugars by the method of Nelson (1944).

L-Fuculose and L-rhamnulose were prepared

by refluxing L-fucose and L-rhamnose with pyridine and subsequent separation of the resulting isomers by paper chromatography according to the method of Wilson and Ajl (1957a).

RESULTS AND DISCUSSION

Nutritional studies. Thirty-three species of bacteria representing stock cultures on hand rather than a systematic selection were examined for their ability to utilize L-fucose and L-rhamnose. The results are indicated in Table 1. These

 TABLE 2. Rhamnose isomerase and rhamnulose

 kinase in extracts of rhamnose-grown

 bacteria

Microorganism	Rhamnose isomerase	Rhamnu- lose kinase
Aerobacter aerogenes	25	48
A grobacter tumefaciens	105	107
Bacillus megaterium	19	8
Corynebacterium flaccumfaciens.	32	55
Erwinia carotovora	62	92
Escherichia coli	138	26
Gaffkya tetragena	30	14
Proteus vulgaris	106	120
Rhizobium leguminosarum	15	15
Salmonella enteritidis	118	35
Sarcina lutea	34	0
Sporocytophaga congregata	42	42

Results are expressed in Klett units after substraction of enzyme and reagents blanks. See text for protocol. The enzymes were detected qualitatively but not quantitatively.

TABLE	3.	Fu	cose	ison	nere	ase	and	fu	cul	ose
kind	ıse	in	extr	acts	of	fuc	ose-	gro	wn	
			ł	oacte	ria					

Microorganism	Fucose isomerase	Fuculose kinase
Aerobacter aerogenes	92	47
Agrobacter tumefaciens	70	44
Escherichia coli	96	64
Gaffkya tetragena	18	24
Rhizobium leguminosarum	10	25
Salmonella enteritidis	25	60
Sarcina lutea	10	0
Serratia marcescens.	25	26
Sporocytophaga congregata	34	21
Xanthomonas phaseoli	100	81

See Table 2 and text for protocol.

the data indicated that ability to utilize one of the methylpentoses did not lend ability to utilize the other. Thus, different enzyme systems for their utilization were involved and neither of these methylpentoses was an inducer of enzymes for utilization of the other. It was also apparent that ability to utilize the methylpentoses was a property of the individual bacterial species rather than a property possessed by the genus as a whole.

Isomerases and kinases. Cell-free extracts were prepared from those bacteria that were capable of utilizing either of the methylpentoses except the pathogens, Shigella dysenteriae and Shigella sonnei, and except Corynebacterium fascians. These extracts were assayed for the presence of L-fucose and L-rhamnose isomerases and L-fuculose and L-rhamnulose kinases, and the results are presented in Tables 2 and 3. These data indicate that the methylpentoses were converted to the corresponding ketoses followed by phosphorylation of the ketoses by the majority of bacteria. However, the results obtained with Sarcina lutea in particular, as well as with Bacillus megaterium, Gaffkya tetragena, and Rhizobium leguminosarum, suggest the existence of another pathway. In the case of S. lutea, neither L-fuculose kinase nor L-rhamnulose kinase could be detected, whereas the low values obtained for the isomerase assays suggest either the absence of the isomerase or a new product of different characteristics. The same conclusions can be reached for B. megaterium, G. tetragena, and R. leguminosarum.

ACKNOWLEDGMENT

This investigation was supported in part by a short-term research grant (E-2017) from the National Institute of Allergy and Infectious Diseases, U. S. Public Health Service.

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