



## 7. Separation by Precipitation



## 7.1. Protein Solubility



# Separation by Precipitation

## ■ General concept

- Precipitate part of a mixture through alteration of some property of the solvent
- Remove or collect precipitate by filtration or centrifugation

## ■ Types

- Salting out at high concentration
- Precipitation with organic solvents
- Precipitation with organic polymers and other materials
- Affinity precipitation
- Precipitation by selective denaturation

# Solubility of Proteins at Low Salt Concentrations

## ■ Factors determining protein solubility

- Polar interactions with the aqueous solvent
- Ionic interactions with the salts (0.15~0.2 M in cell)
- Repulsive electrostatic forces between molecules or small aggregates

## ■ Factors affecting protein solubility

- Protein structure and size
  - Larger size → lower solubility
- Protein charge
  - Higher charge → higher solubility
- Solvent

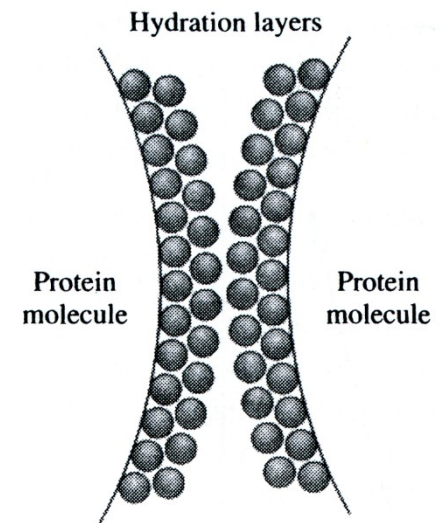
# Protein Structure and Size & Solubility

## ■ Protein structure

- Tendency during protein folding
  - Surface: polar groups
  - Core: hydrophobic groups
- Still many nonpolar groups exist on the protein surface
  - 57% nonpolar, 25% polar, 19% charged (studies of 69 proteins)
- Formation of hydration layer on the protein surface
  - Association of charged and polar groups
  - Immobilized by nonpolar groups

## ■ Larger size → lower solubility

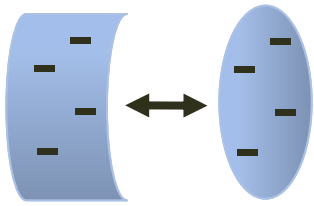
- Solubility in the presence of the polymer
  - $\ln S = \beta' - K'c_p$ 
    - S; solubility
    - $\beta'$ : constant
    - $C_p$ : polymer concentration
  - $K' = V / 2.303 \times [(r_s + r_r)/r_r]^3$ 
    - V: Partial specific volume of the polymer
    - $r_s$ : radius of the protein
    - $r_r$ : radius of the polymer rod



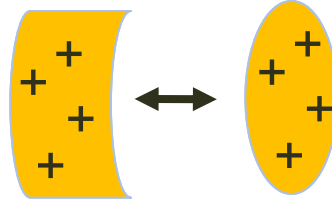
# Protein Charge & Solubility

- **Higher charge → Higher solubility**
  - Greater interaction with dipolar water molecule
  - Repulsive reaction between protein molecules of like charge
- **Factors determining protein charge**
  - Ionizable residues and their  $pK_a$
  - Solvent accessibility of the ionizable residues
  - pH of the solution
  - Temperature, Chemical nature of the solvent
    - Dielectric constant
    - Ionic strength
- **Solubility depending on pH : Isoelectric precipitation**
  - Minimized electrostatic repulsion at  $pI$  → hydrophobic interaction
  - Proteins have a minimum solubility around their isoelectric point
  - Lowering pH of tissue extract to pH 6.0 ~ 5.0
    - Generation of protein aggregates containing other materials (ribosome, membrane fragments etc.)

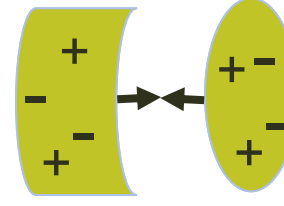
# Isoelectric Precipitation



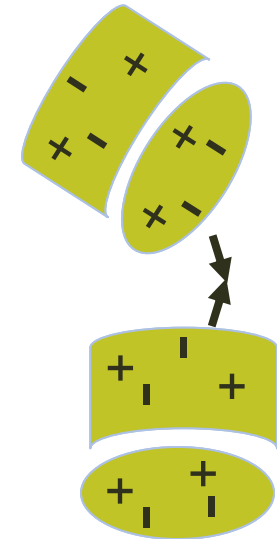
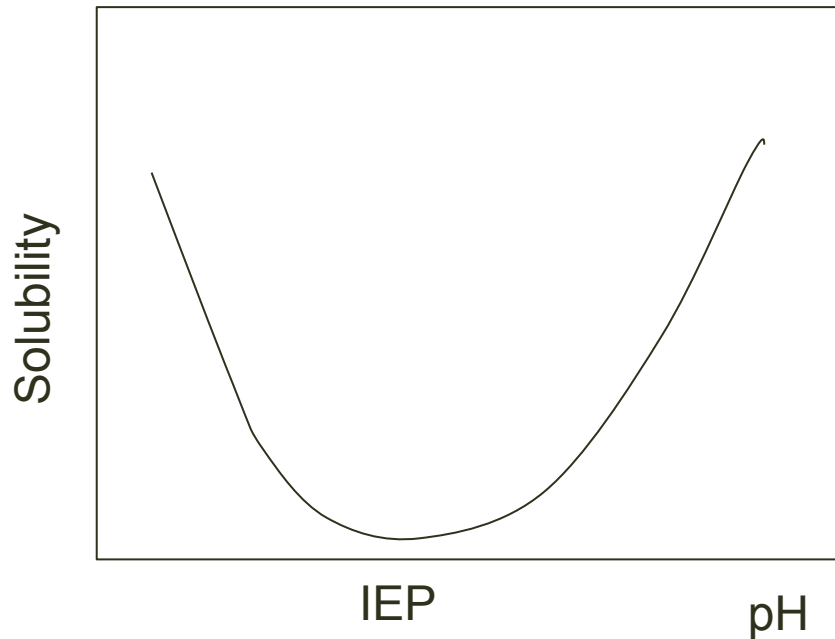
$\text{pH} > \text{IEP}$



$\text{pH} < \text{IEP}$



$\text{pH} = \text{IEP}$



# Solvent & Solubility

## ■ Effects of solvent

### ■ Ionic strength of solvent

#### ■ Salting in

- Increase in solubility by increasing salt concentration

#### ■ Salting out

- Decrease in solubility at high salt concentration

### ■ Hydrophobicity

#### ■ Monohydric alcohol

- At room temperature
  - » Protein denaturation by binding to hydrophobic region
- At low temperature
  - » Reduction of water activity
  - » Precipitation with organic solvent



# Kirkwood's model

■  $\text{Ln}(S_p/S_0) = K_i I - K_s I$

- $S_p$  : solubility of the dipolar ion at ionic strength  $I$
- $S_0$  : solubility of the dipolar ion in the absence of salt
- $K_i$  : salting-in constant
- $K_s$  : salting-out constant
- $I = \frac{1}{2} \sum c_i z_i^2$ 
  - $c_i$  : molar concentration of any ions
  - $z_i$  : charge of ions

■  $K_i \propto (u/\epsilon T)^2$

■  $K_s \propto V_e/\epsilon T$

- $\epsilon$  : dielectric constant of the solvent
- $u$  : dipole moment
- $V_e$  : exclusive volume of the dipolar ion

# Salting-In

## ■ High salting-in effect ( $K_i$ )

### ■ Proteins with high dipole moments ( $u$ )

#### ■ Globulins

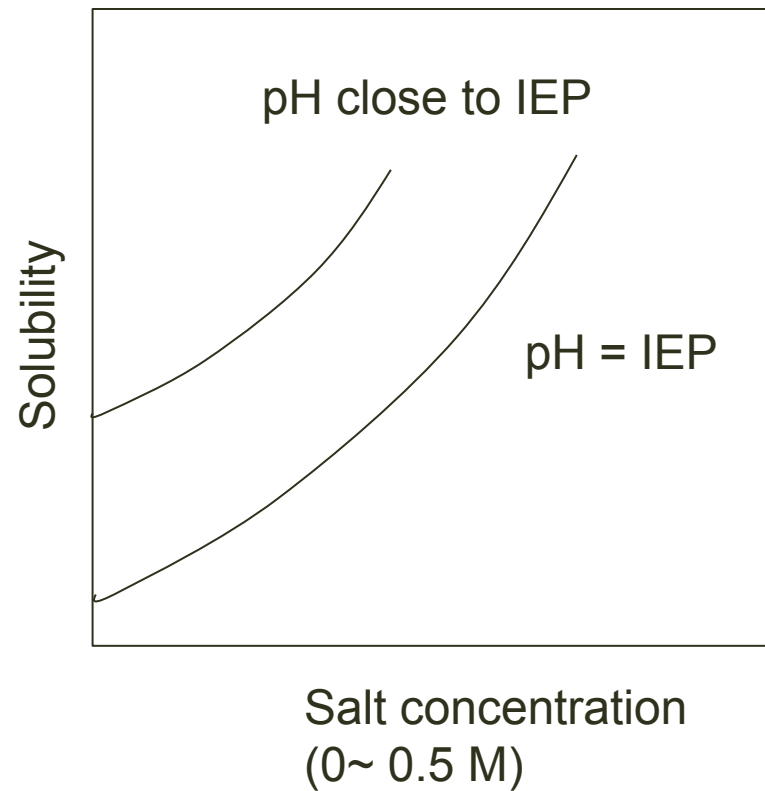
- Insoluble in the absence of salt
- Higher dipole moment than the albumins

#### ■ Albumin

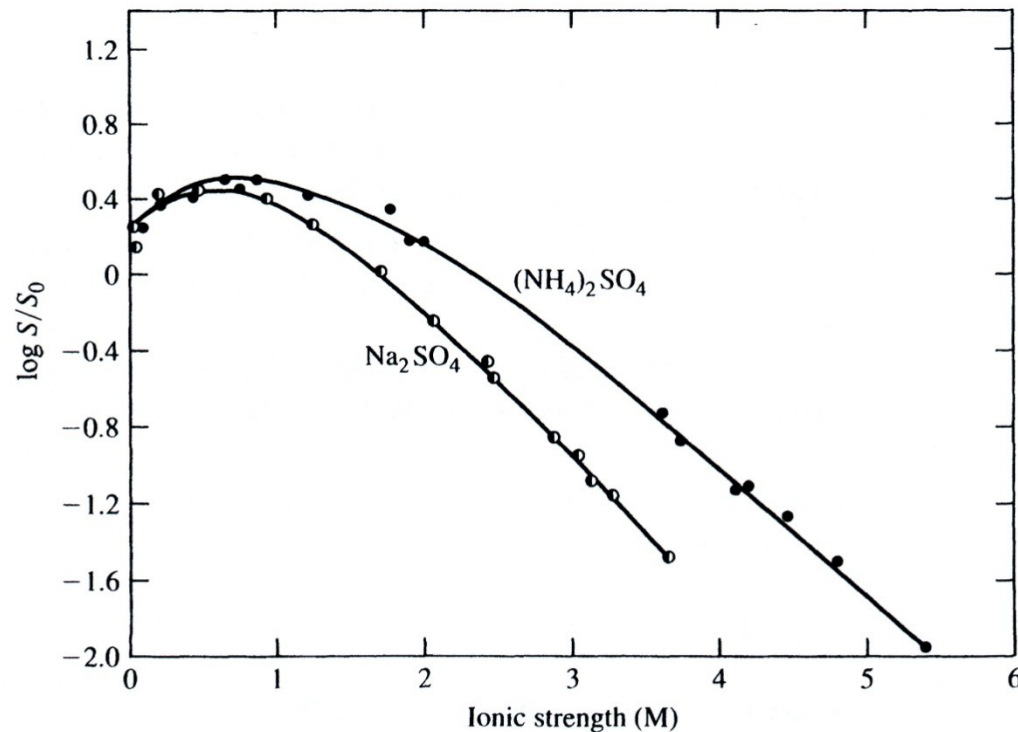
- Soluble in water and in high salt solution

### ■ Solvent with low dielectric constant

- Relatively nonpolar solvents



# Solubility of Hemoglobin



**Figure 8.4** The effect of  $(\text{NH}_4)_2\text{SO}_4$  and  $\text{Na}_2\text{SO}_4$  on the solubility of hemoglobin:  $S_0$  is the solubility in pure water, and  $S$  is the solubility in the salt solution. (Data from C. Tanford, *Physical Chemistry of Macromolecules*, p. 244, Wiley, New York, 1961.)



## 7.2. Salting Out



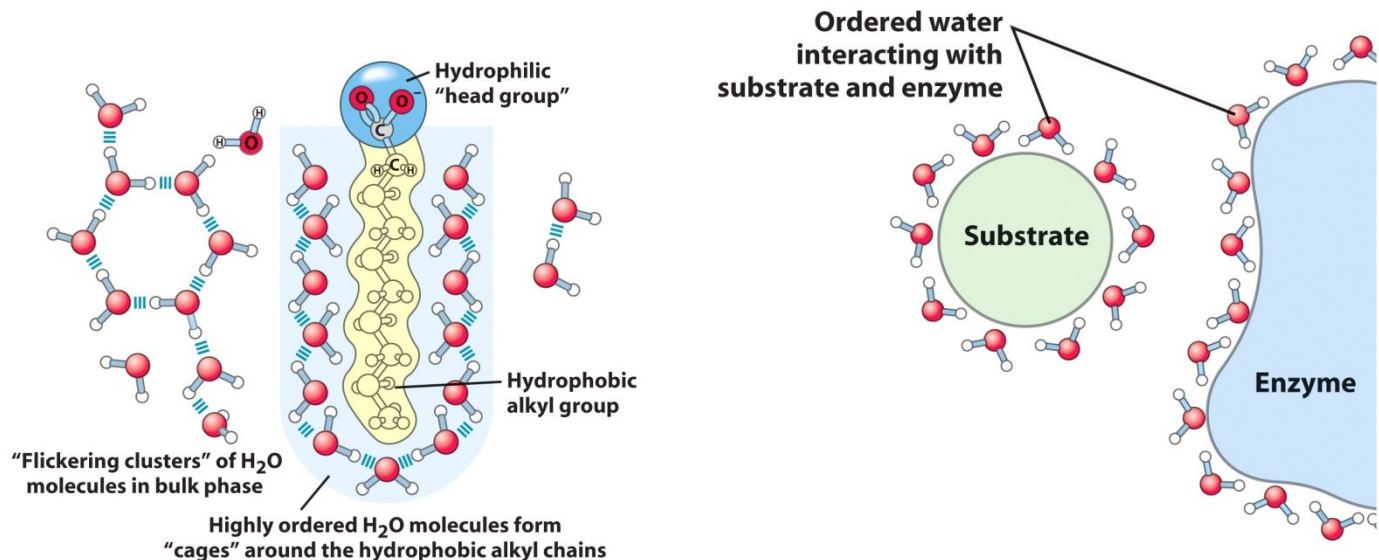
# Salting Out

## ■ Salting out

- Protein precipitation at high salt concentration
- Depending on hydrophobicity of the protein
  - cf. Salting in : depending on surface charge distribution and polar interactions with the solvent

## ■ Principles

- Ordering of water molecules around hydrophobic residues on surface of a protein
- Solvation of salt ion “pull off” the ordered water molecules from the hydrophobic side chains → increasing hydrophobic interaction between proteins



# Salting Out

## ■ Dissolving protein

- $P + nH_2O \rightarrow P \cdot nH_2O$ 
  - $nH_2O$  : ordered water around hydrophobic residues
- $\Delta G^0 = \Delta H^0 - T\Delta S^0$ 
  - $\Delta S^0 < 0, \Delta G^0 < 0, \Delta H^0 < 0$

## ■ Interaction of hydrophobic molecules

- $P \cdot nH_2O + P' \cdot mH_2O \rightarrow P-P' + (n+m) H_2O$ 
  - $\Delta S^0 > 0, \Delta H^0 > 0$
  - $\Delta G^0$  is depending on the relative magnitudes of  $\Delta S^0$  and  $\Delta H^0$ 
    - At low salt concentration :  $\Delta G^0 > 0$  , no aggregation
    - At high salt concentration : salt ions trap liberated water :  $\Delta G^0 < 0$  , aggregation
- More aggregation at high temperature

# Factors Affecting Salting Out

## ■ Solubility of pure protein

### ■ Cohn equation (empirical)

- $\ln S = \beta - K'_s I$

- $\ln S_p = \ln S_0 - (K_s - K_i) I$  (from Kierwood equation)

$K'_s$  : salting-out constant

- Characteristic of the specific protein and salt

- Independent of T or pH

$\beta$  : hypothetical solubility at zero ionic strength

- Depending on T and pH

- Minimum at the IEP

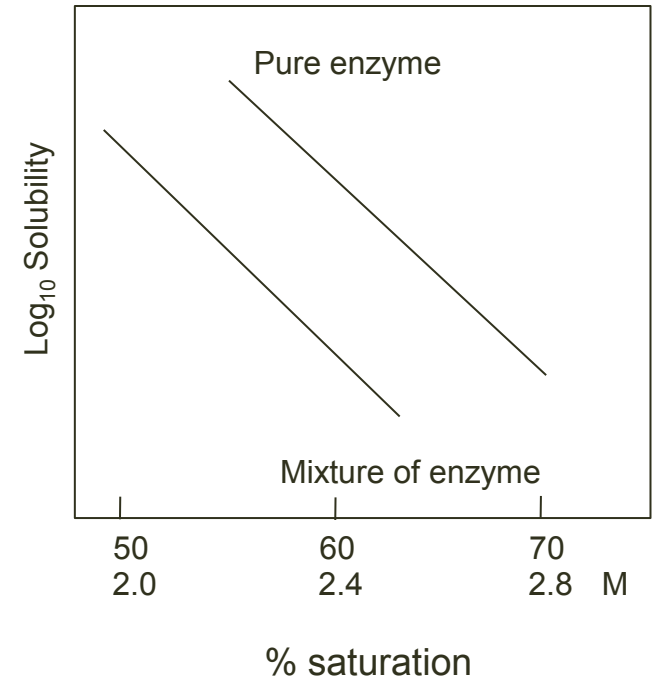
### ■ Decrease in solubility in the presence of other proteins

## ■ pH

### ■ Higher precipitation close to protein's IEP

## ■ Temperature

### ■ Decrease solubility with increasing temperature



# Salts

## ■ Catastrophic salt

- Direct interaction and destabilization of protein

## ■ Salts for salting out

- Hydration of polar regions on the protein without direct interaction
  - Related with molar surface tension increments of the salts
  - Salts increasing surface tension of the solvent → enhance interaction between proteins
  - Multivalent anions
    - $\text{Acetate}^- < \text{SO}_4^{2-} < \text{PO}_4^{3-}$
  - Innocuous cations
    - $\text{Na}^+ < \text{K}^+ < \text{NH}_4^+$
- Salts with high solubility
  - Require high concentration of salt for salting out
- Low cost
- Low  $\Delta H$ 
  - No heating while dissolving in the salt
  - Little variation in solubility depending on temperature
- Density of concentrated solution
  - Should not be too high to separate precipitate by centrifugation

→ Ammonium sulfate is the best choice !



# Salting Out with Ammonium Sulfate

## ■ Advantage of using ammonium sulfate

- Little variation in solubility depending on temperature (0-30 °C)
- High solubility ; 4 M in pure water
- Density of saturated solution :  $1.235 \text{ g/cm}^{-3}$ , not too high

## ■ Considering factors

- Contamination of heavy metals (esp. iron) is detrimental to sensitive enzymes → Add EDTA
- Best to use at a neutral pH (pH 6-7.5)
  - Slight acidifying action → add ~ 50 mM buffer (phosphate)

- ## Appendix A: Precipitation Tables

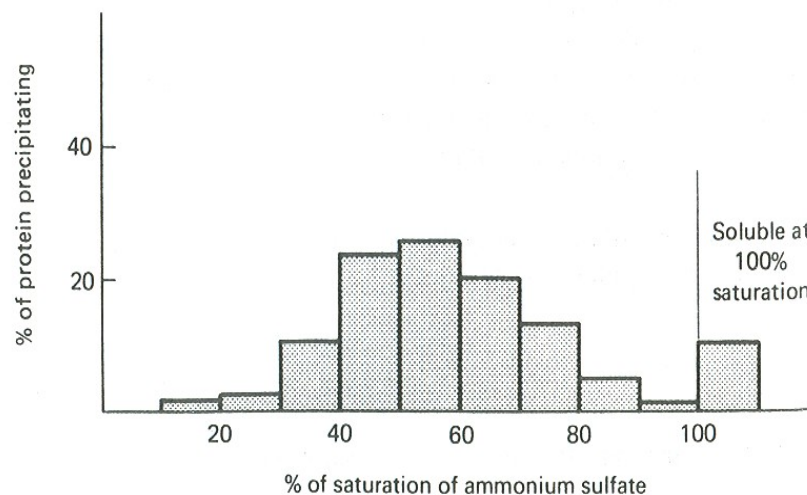
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# Applications of Salting Out with Ammonium Sulfate

## ■ Protein purification by ammonium sulfate fractionation

- Proteins are stable for years as a 2-3M ammonium sulfate suspension
- Prevention from proteolysis and bacterial action
- Determining proper concentration of ammonium sulfate
  - Try serial saturation range
  - e.g. 0-40, 40-60, 60-80
  - Can be changed depending on the protein concentration and properties of other proteins

## ■ Concentration of protein



# Procedure of Salting Out with Ammonium Sulfate

- Slow addition of finely ground powder with stirring
  - If proteins precipitate below 50%, saturate ammonium sulfate solution can be used
- Continue stirring for 10-30 min after complete dissolving
- Centrifuge 10,000g for 10 min or 3,000g for 30 min
- Add more solid ammonium sulfate to make next concentration, repeat stirring and centrifugation
- Dissolve the pellet with no more than 1-2 times of the volume of the precipitate
- Remove insoluble material by further centrifugation



## 7.3. Precipitation with Organic Solvents



# General Theory

## ■ Precipitation with Organic solvents

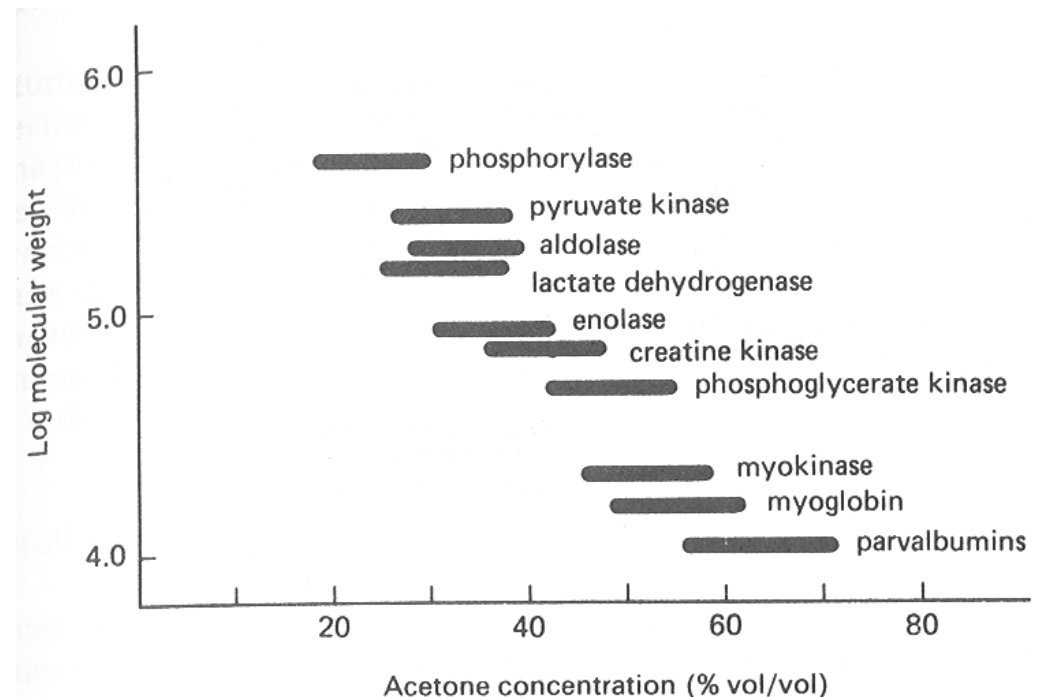
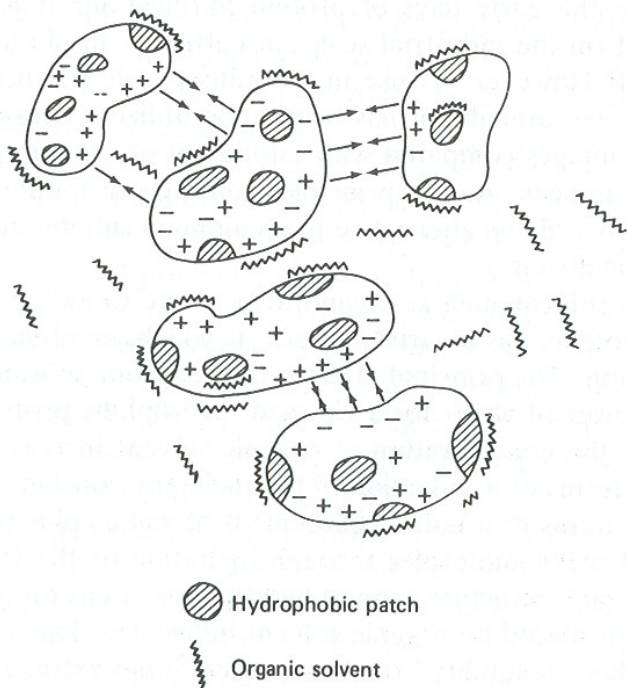
- Protein precipitation by water-miscible organic solvents
- Important on the industrial scale

## ■ Principle

- Addition of miscible solvent (ethanol, acetone)
  - Reduction in water activity
  - Decrease in solvation power of water for a charged, hydrophilic proteins
    - \* Reduction of the dielectric constant of the solvent
    - \*  $F = Q_1 Q_2 / (\epsilon r^2)$  : Force of ionic interaction in a solution
  - Increase in solubility of hydrophobic area
- Net effect
  - Decrease in protein solubility → aggregation and precipitation

# Precipitation with Organic Solvent

- Protein precipitation by electrostatic and dipolar forces
  - Hydrophobic interactions are less involved
- Large molecules precipitate at lower solvent concentration
  - At 50% solvent only <20,000 proteins far from their IEP remain in solution
- Precipitation at lower organic solvent concentration at around the IEP



# Choice of Solvent

## ■ Water-miscible and safe solvent

- Ethanol, acetone
- Other solvents : Methanol, n-propanol, i-propanol, dioxan, ethers, ketones

## ■ Denaturation by solvent

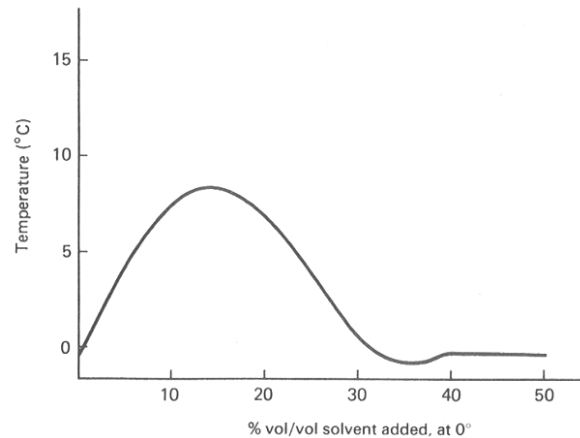
- At higher temperature
  - Penetration inside of the protein and hydrophobic interaction with internal nonpolar residues
  - Longer chain alcohols are more denaturing than short-chain ones



# Operating Conditions

## ■ Low temperature : 0°C

- Increase in temperature until addition of 20% v/v solvent
- More efficient precipitation at low temperature



## ■ Proper salt concentration : 0.05-0.2 ionic strength

- Too high : inhibition of electrostatic aggregation
  - Need high conc. of organic solvent → denaturation pron
- Too low : Fine precipate which is difficult to sediment

## ■ Assuming additive volume

- Addition of acetone to 50% v/v
  - 50 ml acetone + 50 ml water = 95 ml mixture

# Operating Procedure

- Incubation with solvent for 10-15 min
- Centrifugation and resuspend the pellet
- Serial increase in organic solvent
  - Volume to add to 1 L to take % from x to y
  - $[1000 (y-x)]/(100-y)$  ml
- Removal of organic solvent
  - Up to 5% v/v do not affect other fractionation methods (exception: hydrophobic chromatography)
  - Evaporation of organic solvent at 25-30°C using Buchner flask
  - Gel filtration column



## 7.4. Precipitation with Organic Polymers



# Organic Polymers

## ■ Polyethylene Glycol (PEG)

- High molecular weight neutral, water soluble polymer
  - MW 4,000, 6,000, 20,000
- Similar to precipitation by organic solvent

## ■ Removal of PEG

- Not removed easily by dialysis or desalting column
- Residual low levels of PEG is not detrimental to many procedures (salting out, ion exchange, affinity, gel filtration chromatography)

## ■ Charged polymers (polyelectrolytes)

- Precipitation at very low percentage (0.05-0.1 w/v)
  - Cheap, no waste disposal → industrial application
- Formation of electrostatic complex between polyacrylic acid salts and positively charged proteins at low pH (3-6)
  - Efficient for basic proteins: lysozyme, cytochrome C, trypsin



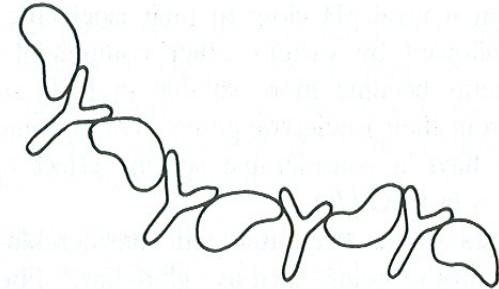
## 7.5. Affinity Precipitation



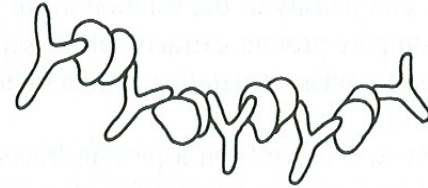
# Affinity Precipitation

## ■ Principle

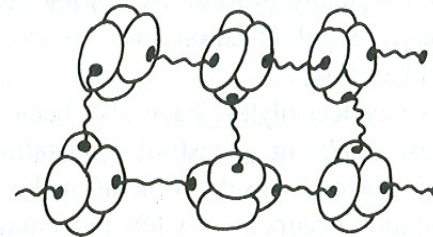
- Use of protein's specific and selective interaction with ligand
- Ligands
  - Substrate or inhibitor for enzymes
    - Rare event of precipitation by binding
  - Antibody
    - Divalent, polyclonal
    - Can induced precipitation of target protein
  - Bis-ligand



Polyclonal antibody + monomer



Poly(monoclonal) antibody + dimer



Bis-ligand or antibody + dimer



## 7.6. Precipitation by Selective Denaturation



# Precipitation by Selective Denaturation

## ■ General Principles

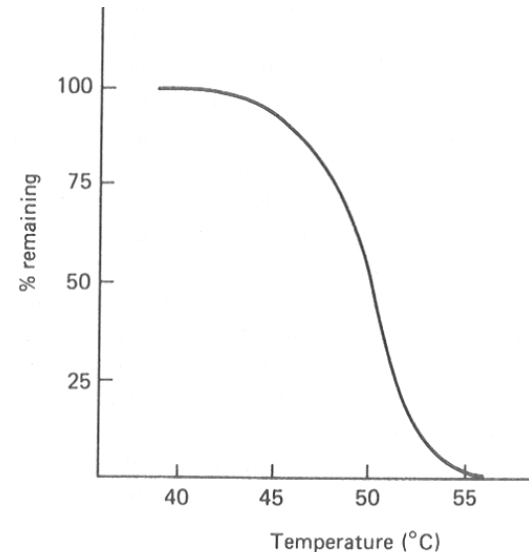
- Selective denaturation of unnecessary proteins
- Denaturing method
  - Temperature
  - pH
  - Organic solvents
- Denaturing conditions
  - Inter-dependent
  - Affected by ion concentration



# Temperature Denaturation

## ■ Rate constant or heat denaturation of protein

- First-order process
- $d(\ln k_{den})/dT = E_{act}/(RT^2)$
- $E_{act}$  = energy of activation  
 $= \Delta H^\ddagger + RT$ 
  - Higher (200-400 kJ/mol) than normal chemical reaction (40-70 kJ/mol) because of high entropy change



Theoretical denaturation curve  
 $E_{act} = 400$  kJ/mol , 10 min incubation

# Purification using heat denaturation

## ■ Purification of protein D

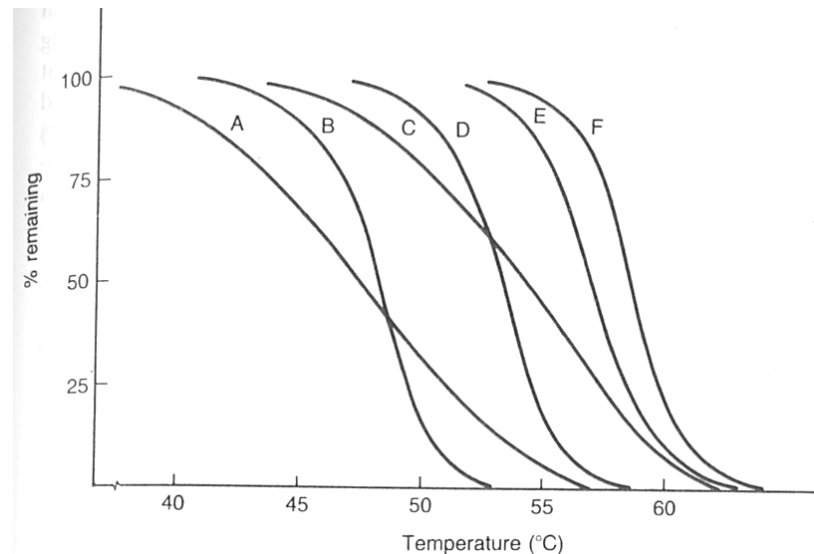
- Heating for 10 min at 52°C → Denaturation of A,B, and C

## ■ Prevention of protease attack

- Proteases are heat resistant and more active at higher temperature
- Addition of ammonium sulfate to inhibit protease activity

## ■ Sometimes the presence of substrate can stabilize the enzyme

## ■ The result is pH-dependent



# pH Denaturation

## ■ Optimal pH for enzyme stability

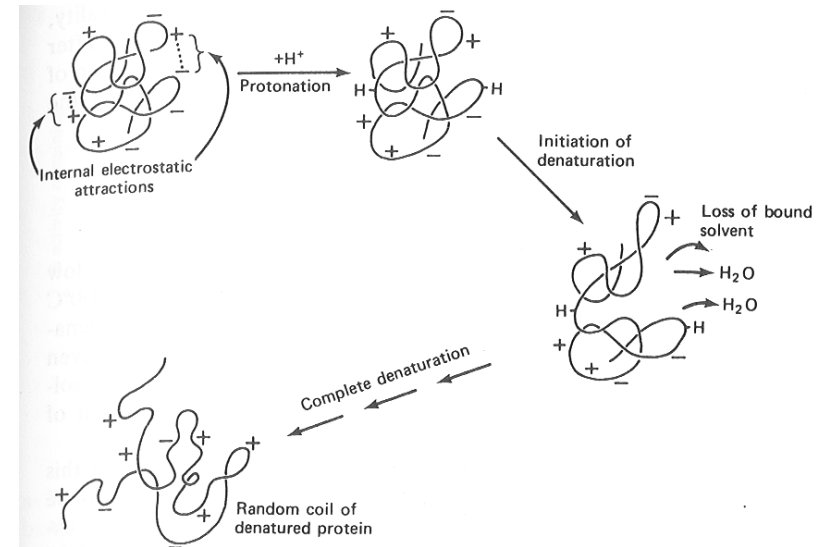
- Correlation with its physiological environmental pH

## ■ Effect of pH change in denaturation

- Disturbance of charge-charge interactions in proteins
- Rate-limiting step
  - Opening-up step
  - Depending on temperature

## ■ Acids and bases for pH change

- Weak acid or base
  - Tris, acetic acid : pH 4.5-8.5
  - Lactic acid : , pH 3.4
  - Diethanolamine (pH 9)
  - Sodium carbonate (pH 10.5)
- Strong acid or base (avoid in general)
  - Phosphoric acid, sulfuric acid (pH 2)
  - NaOH, KOH (> pH 11)



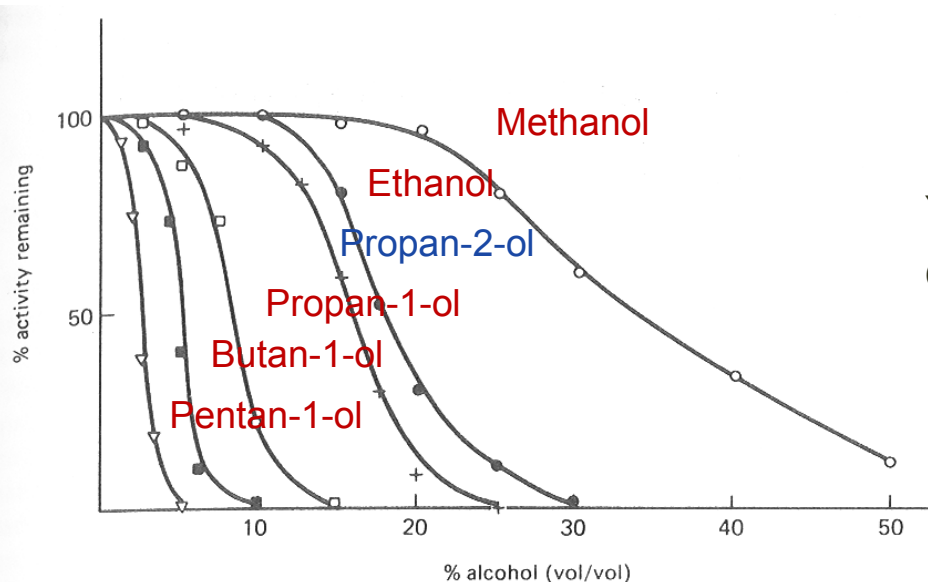
# Denaturation by Organic Solvents

## ■ Principles

- Denaturation at 20-30°C
- Lower organic solvent concentration than for precipitation of native proteins
- Differential sensitivity of proteins
  - E.g. rabbit muscle creatine kinase : stable to 60% v/v ethanol at 25°C

## ■ Effect of chain length of alcohols

- Longer chains are more denaturing
  - Addition of one methylen group → 2 fold decrease in alcohol concentration for 50% denaturation
- Branched chains are less denaturing
  - Hydrophobicity is an important factor



Yeast glyceraldehyde phosphate dehydrogenase (30 °C, 30 min)