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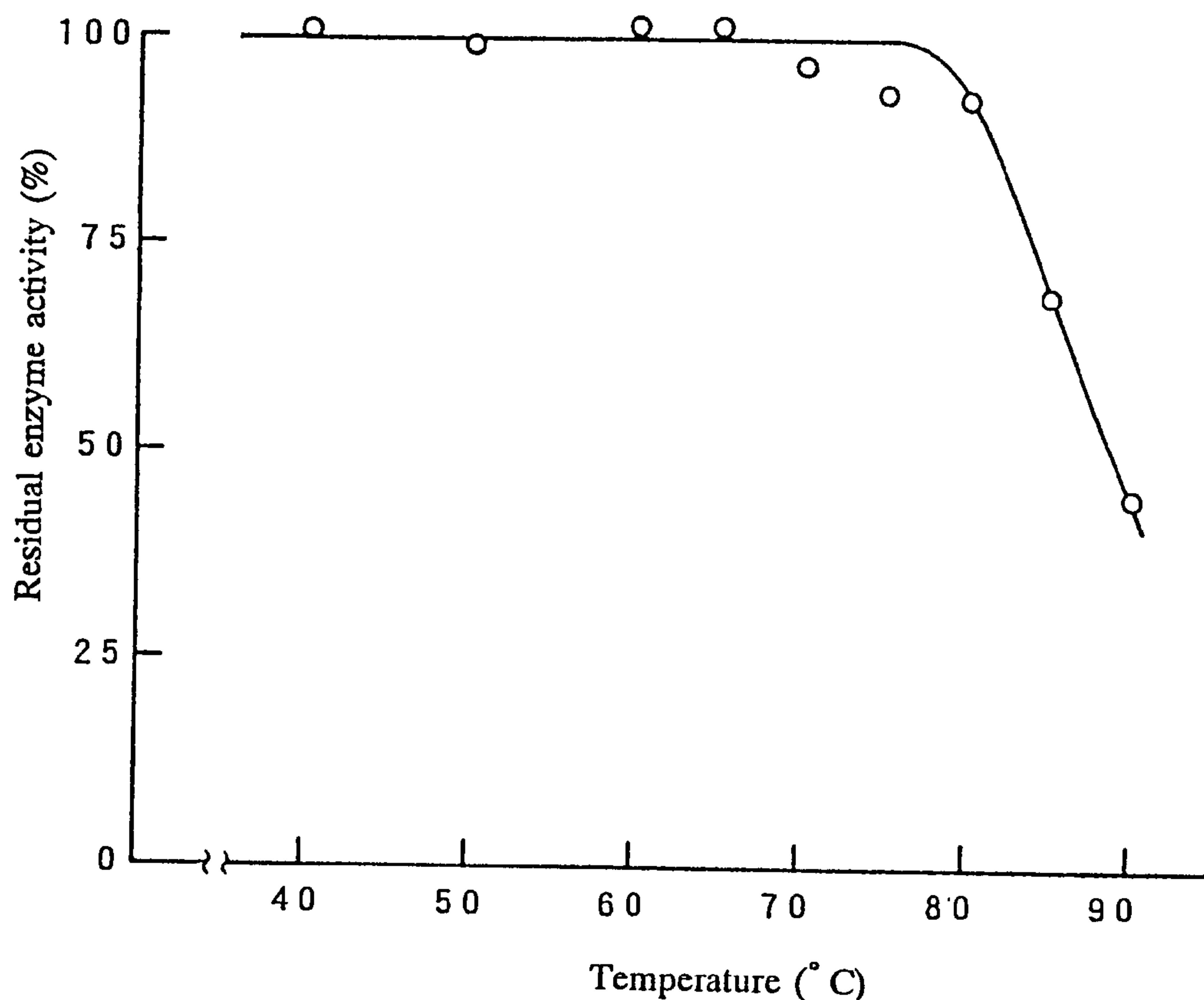
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(54) Title: RECOMBINANT THERMOSTABLE ENZYME FOR CONVERTING MALTOSE INTO TREHALOSE



(57) Abrégé/Abstract:

Disclosed are a recombinant thermostable enzyme, which converts maltose into trehalose and is stable up to a temperature of about 80°C even when incubated at pH 7.0 for 60 min, a preparation of the enzyme, a DNA encoding the enzyme, a recombinant DNA containing the DNA, a transformant, and an enzymatic conversion method of maltose by using the enzyme.



Abstract of the Disclosure

Disclosed are a recombinant thermostable enzyme, which converts maltose into trehalose and is stable up to a temperature of about 80°C even when incubated at pH 7.0 for 60 min, a preparation of the enzyme, a DNA encoding the enzyme, a recombinant DNA containing the DNA, a transformant, and an enzymatic conversion method of maltose by using the enzyme.

RECOMBINANT THERMOSTABLE ENZYME FOR
CONVERTING MALTOSE INTO TREHALOSE

Background of the Invention

Field of the Invention

The present invention relates to a novel recombinant thermostable enzyme which converts maltose into trehalose.

Description of the Prior Art

Trehalose is a disaccharide which consists of 2 glucose molecules linked together with their reducing groups, and, naturally, it is present in bacteria, fungi, algae, insects, etc., in an extremely-small quantity. Having no reducing residue within the molecule, trehalose does not cause an unsatisfactory browning reaction even when heated in the presence of amino acids or the like, and because of this it can advantageously sweeten food products without fear of causing unsatisfactory coloration and deterioration. However, trehalose is far from being readily prepared in a desired amount by conventional methods, and, actually, it is not scarcely used for sweetening food products.

Conventional methods are roughly classified into 2 groups, i.e. the one using cells of microorganisms and the other employing a multi-enzymatic system wherein enzymes are allowed to act on saccharides. The former, as disclosed in Japanese Patent Laid-Open No.154,485/75, is a method which comprises allowing to grow microorganisms such as bacteria and yeasts in a nutrient culture medium, and collecting trehalose from the

resultant culture. The latter, as disclosed in Japanese Patent Laid-Open No.216,695/83, is a method which comprises providing maltose as a substrate, allowing a multi-enzymatic system using maltose- and trehalose-phosphorylases to act on maltose, and isolating the formed trehalose from the reaction system. Although the former facilitates the growth of microorganisms without special difficulty, it has a drawback that the resultant culture only contains at most 15 w/w % trehalose, on a dry solid basis (d.s.b.). While the latter enables the separation of trehalose with a relative easiness, but it is theoretically difficult to increase the trehalose yield by allowing enzymes to act on substrates at a considerably-high concentration because the enzymatic reaction *per se* is an equilibrium reaction of 2 different types of enzymes and the equilibrium point constantly inclines to the side of forming glucose phosphate.

In view of the foregoing, the present inventors energetically screened enzymes which directly convert maltose into trehalose, and have found that microorganisms belonging to those of the genera *Pimelobacter* and *Pseudomonas*, as disclosed in Japanese Patent Application No.199,971/93, produce an absolutely novel enzyme which forms trehalose when acts on maltose. This means that trehalose can be prepared from maltose as a material which is readily available in quantity and at low cost, and the use of the enzyme would completely overcome all the aforesaid objects.

It was found that all the enzymes from these microorganisms have an optimum temperature of about 20-40°C which seems some how insufficient for trehalose production in

their thermostability. It is recognized in this field that the saccharification of starch and amylaceous substances should be generally reacted at a temperature of over 55°C: If the saccharification reaction is effected at a temperature of 55°C or lower, bacterial contamination is enhanced to lower the pH of the reaction mixtures and to inactivate enzymes used, followed by remaining a relatively large amount of substrates intact. If the saccharification reaction is effected by using enzymes with poor thermostability, a great care should be taken for the pH changes, and, once a pH lowering occurs, alkalis should be quickly added to the reaction mixtures to increase the pH.

In view of the foregoing, the present inventors further studied on thermostable enzymes with such activity and have found that enzymes, produced from microorganisms of the genus *Thermus* such as a microorganism of the species *Thermus aquaticus* (ATCC 33923), effectively convert maltose into trehalose without being substantially inactivated even when reacted at a temperature of over 55°C. These enzymes, however, are not sufficient in enzyme producing activity, and this leads to a problem of that an industrial scale production of trehalose inevitably requires a considerably large scale cultivation of such microorganisms.

Recombinant DNA technology has made a remarkable progress in recent years. At present, even an enzyme, whose total amino acid sequence is not revealed, can be readily prepared in a desired amount, if a gene encoding the enzyme was once isolated and the base sequence was decoded, by preparing

a recombinant DNA containing a DNA which encodes the enzyme, introducing the recombinant DNA into microorganisms or cells of plants or animals, and culturing the resultant transformants. Under these circumstances, urgently required are to find a gene encoding the above thermostable enzyme and to decode the base sequence.

Summary of the Invention

It is an object of the present invention to provide a recombinant thermostable enzyme which forms trehalose when acts on maltose.

It is a further object of the present invention to provide a DNA which encodes the recombinant enzyme.

It is yet another object of the present invention to provide a replicable recombinant DNA having the DNA.

It is a further object of the present invention to provide a transformant into which the recombinant DNA has been introduced.

It is a further object of the present invention to provide a process for preparing the recombinant enzyme by using the transformant.

It is a further object of the present invention to provide a method for converting maltose into trehalose by the recombinant enzyme.

[Means to Attain the Object]

The first object of the present invention is attained by a recombinant enzyme.

The second object of the present invention is attained by a DNA which encodes the recombinant enzyme.

The third object of the present invention is attained by a replicable recombinant DNA which contains the DNA and a self-replicable vector.

The fourth object of the present invention is attained by a transformant obtained by introducing the replicable recombinant DNA into an appropriate host.

The fifth object of the present invention is attained by culturing the transformant in a nutrient culture medium to form the recombinant enzyme, and collecting the formed recombinant enzyme from the resultant culture.

The sixth object of the present invention is attained by an enzymatic conversion method of maltose which contains a step of allowing the recombinant enzyme to act on maltose to form trehalose.

Brief Description of the Accompanying Drawings

FIG.1 shows the optimum temperature of an enzyme produced from *Thermus aquaticus* (ATCC 33923).

FIG.2 shows the optimum pH of an enzyme produced from *Thermus aquaticus* (ATCC 33923).

FIG.3 shows the thermal stability of an enzyme produced from *Thermus aquaticus* (ATCC 33923).

FIG.4 shows the pH stability of an enzyme produced from *Thermus aquaticus* (ATCC 33923).

FIG.5 shows the structure of the recombinant DNA

pBTM22 according to the present invention.

FIG.6 shows the structure of the recombinant DNA pBTM23 according to the present invention.

Detailed Description of the Invention

The recombinant enzyme according to the present invention acts on maltose to form trehalose without being substantially inactivated even when allowed to react at a temperature of over 55°C.

The DNA according to the present invention expresses the production of the present recombinant enzyme when introduced into an appropriate self-replicable vector to obtain a replicable recombinant DNA, then introduced into an appropriate host, which is inherently incapable of forming the recombinant enzyme but readily proliferative, to form a transformant.

The recombinant DNA according to the present invention expresses the production of the recombinant enzyme by introducing it into an appropriate host, which is inherently incapable of forming the recombinant enzyme but readily proliferative, to form a transformant, and culturing the transformant in a nutrient culture medium.

The transformant forms a desired amount of the recombinant enzyme when cultured according to the present invention.

The enzymatic conversion method according to the present invention converts maltose into a saccharide composition comprising trehalose, glucose and/or maltooligosaccharides.

The present invention was made based on the finding of an absolutely novel thermostable enzyme which converts maltose into trehalose. Such an enzyme can be obtained from cultures of *Thermus aquaticus* (ATCC 33923), and the present inventors isolated the enzyme by using a variety of methods comprising column chromatography as a main technique, and studied on the properties and features, revealing that the reality is a polypeptide having the following physicochemical properties:

(1) Action

Forming trehalose when acts on maltose, and vice versa;

(2) Molecular weight (MW)

About 100,000-110,000 daltons when assayed on sodium dodecyl sulfate polyacrylamide gel electrophoresis (SDS-PAGE);

(3) Isoelectric point (pI)

About 3.8-4.8 when assayed on isoelectrophoresis;

(4) Optimum temperature

About 65°C when incubated at pH 7.0 for 60 min;

(5) Optimum pH

About 6.0-6.7 when incubated at 60°C for 60 min;

(6) Thermal stability

Stable up to a temperature of about 80°C even when incubated at pH 7.0 for 60 min;

and

(7) pH Stability

Stable up to a pH of 5.5-9.5 even when incubated at 60°C for 60 min.

Experiments for revealing the physicochemical properties of a thermostable enzyme produced from *Thermus aquaticus* (ATCC 33923) are as follows:

Experiment 1

Purification of enzyme

Experiment 1-1

Production of enzyme

In 500-ml Erlenmeyer flasks were placed 100 ml aliquots of a liquid culture medium (pH 7.5) containing 0.5 w/v % polypeptone, 0.1 w/v % yeast extract, 0.07 w/v % sodium nitrate, 0.01 w/v % disodium hydrogen phosphate, 0.02 w/v % magnesium sulfate heptahydrate, 0.01 w/v % calcium chloride, and water, and the flasks were autoclaved at 120°C for 20 min to effect sterilization. After cooling the flasks a seed culture of *Thermus aquaticus* (ATCC 33923) was inoculated into each flask, followed by the incubation at 60°C for 24 hours under a rotary-shaking condition of 200 rpm to obtain a seed culture. Twenty L aliquots of a fresh preparation of the same liquid culture medium were put in 30-L jar fermenters, sterilized and cooled to 60°C, followed by inoculating one v/v % of the seed culture into each fermenter, and incubating the resultant at a pH of 6.0-8.0 and 60°C for about 20 hours under aeration-agitation conditions.

Thereafter, the enzymatic activity of the resultant

culture was assayed to reveal that it contained about 0.35 units/ml of the enzyme. A portion of the culture was centrifuged, and the supernatant was assayed to reveal that it contained about 0.02 units/ml of the enzyme. While the separated cells were suspended in 50 mM phosphate buffer (pH 7.0) to give the total volume equal to the original volume of the portion, followed by assaying the suspension to reveal that it contained about 0.33 units/ml of the enzyme.

Throughout the specification the enzyme activity is expressed by the value measured on the following assay: Place one ml of 10 mM phosphate buffer (pH 7.0) containing 20 w/v % maltose in a test tube, add one ml of an appropriately diluted enzyme solution to the tube, and incubate the solution in the tube at 60°C for 60 min to effect an enzymatic reaction, followed by a further incubation at 100°C for 10 min to suspend the enzymatic reaction. Thereafter, a portion of the reaction mixture was diluted by 11 times with 50 mM phosphate buffer (pH 7.5), and 0.4 ml of which was placed in a test tube, admixed with 0.1 ml solution containing one unit/ml trehalase, followed by incubating the resultant mixture at 45°C for 120 min and quantifying the glucose content on the glucose oxidase method. As a control, a system using a trehalase solution and an enzyme solution which has been inactivated by heating at 100°C for 10 min is provided and treated similarly as above. The content of the formed trehalose is estimable based on the content of glucose quantified in the above. One unit of the enzyme activity is defined as the amount which forms one μ mol trehalose per min under the above conditions.

Experiment 1-2Purification of enzyme

The culture obtained in Experiment 1-1 was centrifuged to separate cells, and about 0.28 kg of the wet cells thus obtained was suspended in 10 mM phosphate buffer (pH 7.0), disrupted in usual manner, and centrifuged to obtain an about 1.8 L of a crude enzyme solution. The solution was admixed with ammonium sulfate to give a saturation of 70 w/v %, salted out by standing at 4°C overnight, and centrifuged to obtain a supernatant. The supernatant was mixed with 10 mM phosphate buffer (pH 7.0), and the mixture solution was dialyzed against a fresh preparation of the same buffer for 24 hours.

The dialyzed inner solution was centrifuged to obtain a supernatant (1,560 ml) which was then applied to a column packed with 530 ml of "DEAE-TOYOPEARL® 650", an ion exchanger commercialized by Tosoh Corporation, Tokyo, Japan, which had been previously equilibrated with 10 mM phosphate buffer (pH 7.0), followed by feeding to the column a linear gradient buffer of sodium chloride ranging from 0 M to 0.4 M in 10 mM phosphate buffer (pH 7.0). From the eluate, fractions with the objective enzyme activity were collected, pooled, dialyzed against 10 mM phosphate buffer (pH 7.0) containing one M ammonium sulfate for 10 hours, and centrifuged to obtain a supernatant. The supernatant was applied to a column packed with 380 ml of "BUTYL-TOYOPEARL® 650", a gel for hydrophobic chromatography commercialized by Tosoh Corporation, Tokyo, Japan, which had been previously equilibrated with 10 mM phosphate buffer (pH 7.0) containing one M ammonium sulfate, followed by feeding to

the column a linear gradient buffer of ammonium sulfate ranging from 1 M to 0 M in 10 mM phosphate buffer (pH 7.0).

Fractions, eluted at 0.2 M ammonium sulfate, with the objective enzyme activity were collected, pooled and dialyzed against 10 mM phosphate buffer (pH 7.0) containing 0.2 M sodium chloride for 16 hours. The dialyzed solution was centrifuged to remove insoluble substances, fed to a column packed with 380 ml of "TOYOPEARL[®] HW-55S", a gel for gel filtration chromatography commercialized by Tosoh, Corporation, Tokyo, Japan, which had been previously equilibrated with 10 mM phosphate buffer (pH 7.0) containing 0.2 M sodium chloride, followed by feeding to the column with 10 mM phosphate buffer (pH 7.0) containing one M sodium chloride. Fractions with the enzyme activity were collected from the eluate, fed to a column packed with "MONO Q^{*} HR5/5" which had been equilibrated with 10 mM phosphate buffer (pH 7.0). The column was fed with a linear gradient buffer of sodium chloride ranging from 0.1 M to 0.35 M in 10 mM phosphate buffer (pH 7.0), followed by collecting fractions with the enzyme activity. The purified enzyme thus obtained had a specific activity of about 135 units/mg protein in a yield of about 330 units per L of the culture.

The purified enzyme was electrophoresed in a 7.5 w/v % polyacrylamide gel to give a single protein band with the enzyme activity, and this meant that it had a considerably-high purity.

*Trade-mark

Experiment 2Physicochemical property of enzymeExperiment 2-1Action

To an aqueous solution containing 5 w/w % maltose or trehalose as a substrate was added 2 units/g substrate of the purified enzyme obtained in Experiment 1-2, and the mixture was incubated at 60°C and pH 7.0 for 24 hours. In order to analyze the saccharide composition of the reaction mixture, it was dried *in vacuo*, dissolved in pyridine, and trimethylsilylated in usual manner, and the resultant was subjected to gas chromatography. The equipments and conditions used in this analysis were as follows: "GC-16A" commercialized by Shimadzu Seisakusho, Ltd., Tokyo, Japan, as a gas chromatograph; a stainless steel column, having an inner diameter of 3 mm and a length of 2 m, packed with 2% "SILICONE OV-17/CHROMOSOLB W" commercialized by GL Sciences Inc., Tokyo, Japan, as a column; a hydrogen flame type of ionization as a detector; nitrogen gas as a carrier gas (flow rate of 40 ml/min); and a column oven temperature of 160-320°C at a programmed increasing temperature rate of 7.5°C/min. The saccharide compositions of the reaction mixtures were tabulated in Table 1:

Table 1

Substrate	Saccharide composition of reaction mixture (%)		
	Trehalose	Glucose	Maltose
Maltose	70.0	4.4	25.6
Trehalose	76.2	3.1	20.7

As is shown in Table 1, the purified enzyme formed about 70 w/w % trehalose and about 4 w/w % glucose when acted on maltose as a substrate, while it formed about 21 w/w % maltose and about 3 w/w % glucose when acted on trehalose as a substrate. These facts indicate that the purified enzyme has activities of converting maltose into trehalose and of converting trehalose into maltose, as well as of hydrolyzing α -1,4 linkage in maltose molecule and α,α -1,1 linkage in trehalose molecule. There has been no report of such an enzyme, and this leads to an estimation of having a novel enzymatic pathway.

Experiment 2-2

Molecular weight

In accordance with the method as reported by U. K. Laemmli in *Nature*, Vol.227, pp.680-685 (1970), the purified enzyme was electrophoresed on sodium dodecyl sulfate polyacrylamide gel electrophoresis (SDS-PAGE) to give a single protein band at a position corresponding to about 100,000-110,000 daltons. The marker proteins used in this experiment were myosin (MW=200,000 daltons), β -galactosidase (MW=116,250 daltons), phosphorylase B (MW=97,400 daltons), serum albumin (MW=66,200 daltons) and ovalbumin (MW=45,000 daltons).

Experiment 2-3

Isoelectric point

The purified enzyme gave an isoelectric point of about 3.8-4.8 when isoelectrophoresed in 2 w/v % "AMPHOLINE[®]", a polyacrylamide gel commercialized by Pharmacia LKB Biotechnology AB, Uppsala, Sweden.

Experiment 2-4

Optimum temperature

The optimum temperature of the purified enzyme was about 65°C as shown in FIG.1 when incubated in usual manner in 10 mM phosphate buffer (pH 7.0) for 60 min.

Experiment 2-5

Optimum pH

The optimum pH of the purified enzyme was about 6.0-6.7 as shown in FIG.2 when tested in usual manner by incubating it at 60°C for 60 min in 10 mM acetate buffer, phosphate buffer or sodium carbonate/sodium hydrogen carbonate buffer with different pHs.

Experiment 2-6

Thermal stability

The purified enzyme was stable up to a temperature of about 80°C as shown in FIG.3 when tested in usual manner by incubating it in 50 mM phosphate buffer (pH 7.0) for 60 min.

Experiment 2-7

pH Stability

The purified enzyme was stable up to a pH of about 5.5-9.5 as shown in FIG.4 when experimented in usual manner by incubating it at 60°C for 60 min in 50 mM acetate buffer, phosphate buffer or sodium carbonate/sodium hydrogen carbonate buffer with different pHs.

Experiment 2-8

Amino acid sequence containing the N-terminus

The amino acid sequence containing the N-terminus of the purified enzyme was analyzed on "MODEL 470A", a gas-phase

protein sequencer commercialized by Perkin-Elmer Corp., Instrument Div., Norwalk, USA, and revealed to have the amino acid sequence containing the N-terminus in SEQ ID NO:1.

SEQ ID NO:1:

Met	Asp	Pro	Leu	Trp	Tyr	Lys	Asp	Ala	Val	Ile	Tyr	Gln	Leu	His	Val
1				5					10					15	
Arg	Ser	Phe	Phe												
			20												

Experiment 2-9

Partial amino acid sequence

An adequate amount of the purified enzyme prepared in Experiment 1-2 was weighed, dialyzed against 10 mM Tris-HCl buffer (pH 9.0) at 4°C for 18 hours, and admixed with 10 mM Tris-HCl buffer (pH 9.0) to obtain a solution containing about one mg/ml of the enzyme. The solution was incubated at 100°C for 5 min to denature the enzyme, and about one ml of which was placed in a test tube, admixed with 40 µg lysyl endopeptidase, and incubated at 30°C for 44 hours to partially hydrolyze the enzyme. The resultant hydrolysate was applied to "µBONDASPERE C18", a column for reverse-phase high-performance liquid chromatography commercialized by Japan Millipore Ltd., Tokyo, Japan, which had been equilibrated with 0.1 v/v % trifluoroacetate, followed by feeding to the column 0.1 v/v % trifluoroacetate containing acetonitrile at a flow rate of 1.0 ml/min while increasing the concentration of acetonitrile from 0 v/v % to 70 v/v %.

Fractions containing a peptide fragment eluted about 58 min to 60 min after the initiation of the feeding were collected, pooled, dried in vacuo, and dissolved in 0.5 ml of

10 mM Tris-HCl buffer (pH 8.0), admixed with 5 µg TPCK treated trypsin, and incubated at 37°C for 16 hours to effect hydrolysis. The enzymatic reaction was suspended by freezing, and the resultant hydrolyzate was fed to a column packed with "µBONDASPERE C18", followed by feeding to the column 0.1 v/v % trifluoroacetate containing aqueous acetonitrile at a flow rate of 1.0 ml/min while increasing the concentration of aqueous acetonitrile from 15 v/v % to 55 v/v %. Fractions, containing a peptide fragment eluted about 42 min after the initiation of the feeding, were collected, pooled, dried *in vacuo*, and dissolved in 0.1 v/v trifluoroacetate containing 50 v/v % aqueous acetonitrile. Similarly as in Experiment 2-8, it was revealed that the peptide fragment contained the amino acid sequence in SEQ ID NO:2.

SEQ ID NO:2:

Ile	Leu	Leu	Ala	Glu	Ala	Asn	Met	Trp	Pro	Glu	Glu	Thr	Leu	Pro
1				5					10					15

Since no enzyme with these physicochemical properties has been known, it can be estimated to be a novel substance.

The present inventors energetically screened the chromosomal DNA of *Thermus aquaticus* (ATCC 33923) by using an oligonucleotide as a probe which had been chemically synthesized based on the amino acid sequences as revealed in Experiments 2-8 and 2-9, and have obtained a DNA fragment which consisted of about 3,600 base pairs having the base sequence in SEQ ID NO:4. The decoding of the base sequence revealed that a thermostable enzyme from the microorganism consists of 963 amino acids and has the amino acid sequence in SEQ ID NO:3.

SEQ ID NO:3:

Met	Asp	Pro	Leu	Trp	Tyr	Lys	Asp	Ala	Val	Ile	Tyr	Gln	Leu	His	Val
1				5					10					15	
Arg	Ser	Phe	Phe	Asp	Ala	Asn	Asn	Asp	Gly	Tyr	Gly	Asp	Phe	Glu	Gly
			20					25					30		
Leu	Arg	Arg	Lys	Leu	Pro	Tyr	Leu	Glu	Glu	Leu	Gly	Val	Asn	Thr	Leu
		35					40					45			
Trp	Leu	Met	Pro	Phe	Phe	Gln	Ser	Pro	Leu	Arg	Asp	Asp	Gly	Tyr	Asp
	50					55					60				
Ile	Ser	Asp	Tyr	Tyr	Gln	Ile	Leu	Pro	Val	His	Gly	Thr	Leu	Glu	Asp
65					70					75					80
Phe	Thr	Val	Asp	Glu	Ala	His	Gly	Arg	Gly	Met	Lys	Val	Ile	Ile	Glu
				85					90					95	
Leu	Val	Leu	Asn	His	Thr	Ser	Ile	Asp	His	Pro	Trp	Phe	Gln	Glu	Ala
			100					105					110		
Arg	Lys	Pro	Asn	Ser	Pro	Met	Arg	Asp	Trp	Tyr	Val	Trp	Ser	Asp	Thr
		115					120					125			
Pro	Glu	Lys	Tyr	Lys	Gly	Val	Arg	Val	Ile	Phe	Lys	Asp	Phe	Glu	Thr
	130					135					140				
Ser	Asn	Trp	Thr	Phe	Asp	Pro	Val	Ala	Lys	Ala	Tyr	Tyr	Trp	His	Arg
145					150					155					160
Phe	Tyr	Trp	His	Gln	Pro	Asp	Leu	Asn	Trp	Asp	Ser	Pro	Glu	Val	Glu
				165					170					175	
Lys	Ala	Ile	His	Gln	Val	Met	Phe	Phe	Trp	Ala	Asp	Leu	Gly	Val	Asp
			180					185					190		
Gly	Phe	Arg	Leu	Asp	Ala	Ile	Pro	Tyr	Leu	Tyr	Glu	Arg	Glu	Gly	Thr
		195				200						205			
Ser	Cys	Glu	Asn	Leu	Pro	Glu	Thr	Ile	Glu	Ala	Val	Lys	Arg	Leu	Arg
	210					215					220				
Lys	Ala	Leu	Glu	Glu	Arg	Tyr	Gly	Pro	Gly	Lys	Ile	Leu	Leu	Ala	Glu
225					230					235					240
Ala	Asn	Met	Trp	Pro	Glu	Glu	Thr	Leu	Pro	Tyr	Phe	Gly	Asp	Gly	Asp
				245					250					255	
Gly	Val	His	Met	Ala	Tyr	Asn	Phe	Pro	Leu	Met	Pro	Arg	Ile	Phe	Met
			260					265					270		
Ala	Leu	Arg	Arg	Glu	Asp	Arg	Gly	Pro	Ile	Glu	Thr	Met	Leu	Lys	Glu
		275					280					285			
Ala	Glu	Gly	Ile	Pro	Glu	Thr	Ala	Gln	Trp	Ala	Leu	Phe	Leu	Arg	Asn
	290					295					300				
His	Asp	Glu	Leu	Thr	Leu	Glu	Lys	Val	Thr	Glu	Glu	Glu	Arg	Glu	Phe
305					310					315					320
Met	Tyr	Glu	Ala	Tyr	Ala	Pro	Asp	Pro	Lys	Phe	Arg	Ile	Asn	Leu	Gly
				325					330					335	
Ile	Arg	Arg	Arg	Leu	Met	Pro	Leu	Leu	Gly	Gly	Asp	Arg	Arg	Arg	Tyr
			340					345					350		
Glu	Leu	Leu	Thr	Ala	Leu	Leu	Leu	Thr	Leu	Lys	Gly	Thr	Pro	Ile	Val
		355					360					365			
Tyr	Tyr	Gly	Asp	Glu	Ile	Gly	Met	Gly	Asp	Asn	Pro	Phe	Leu	Gly	Asp
	370					375				380					
Arg	Asn	Gly	Val	Arg	Thr	Pro	Met	Gln	Trp	Ser	Gln	Asp	Arg	Ile	Val
385					390					395					400
Ala	Phe	Ser	Arg	Ala	Pro	Tyr	His	Ala	Leu	Phe	Leu	Pro	Pro	Val	Ser
				405					410					415	
Glu	Gly	Pro	Tyr	Ser	Tyr	His	Phe	Val	Asn	Val	Glu	Ala	Gln	Arg	Glu
			420					425					430		

Asn	Pro	His	Ser	Leu	Leu	Ser	Phe	Asn	Arg	Arg	Phe	Leu	Ala	Leu	Arg
		435					440					445			
Asn	Gln	His	Ala	Lys	Ile	Phe	Gly	Arg	Gly	Ser	Leu	Thr	Leu	Leu	Pro
	450					455					460				
Val	Glu	Asn	Arg	Arg	Val	Leu	Ala	Tyr	Leu	Arg	Glu	His	Glu	Gly	Glu
465					470					475					480
Arg	Val	Leu	Val	Val	Ala	Asn	Leu	Ser	Arg	Tyr	Thr	Gln	Ala	Phe	Asp
				485					490					495	
Leu	Pro	Leu	Glu	Ala	Tyr	Gln	Gly	Leu	Val	Pro	Val	Glu	Leu	Phe	Ser
			500					505					510		
Gln	Gln	Pro	Phe	Pro	Pro	Val	Glu	Gly	Arg	Tyr	Arg	Leu	Thr	Leu	Gly
		515					520					525			
Pro	His	Gly	Phe	Ala	Leu	Phe	Ala	Leu	Lys	Pro	Val	Glu	Ala	Val	Leu
	530					535					540				
His	Leu	Pro	Ser	Pro	Asp	Trp	Ala	Glu	Glu	Pro	Ala	Pro	Glu	Glu	Ala
545					550					555					560
Asp	Leu	Pro	Arg	Val	His	Met	Pro	Gly	Gly	Pro	Glu	Val	Leu	Leu	Val
				565					570					575	
Asp	Thr	Leu	Val	His	Glu	Arg	Gly	Arg	Glu	Glu	Leu	Leu	Asn	Ala	Leu
			580					585					590		
Ala	Gln	Thr	Leu	Lys	Glu	Lys	Ser	Trp	Leu	Ala	Leu	Lys	Pro	Gln	Lys
		595					600					605			
Val	Ala	Leu	Leu	Asp	Ala	Leu	Arg	Phe	Gln	Lys	Asp	Pro	Pro	Leu	Tyr
	610					615					620				
Leu	Thr	Leu	Leu	Gln	Leu	Glu	Asn	His	Arg	Thr	Leu	Gln	Val	Ser	Leu
625					630					635					640
Pro	Leu	Leu	Trp	Ser	Pro	Gln	Arg	Arg	Glu	Gly	Pro	Gly	Leu	Phe	Ala
				645					650					655	
Arg	Thr	His	Gly	Gln	Pro	Gly	Tyr	Phe	Tyr	Glu	Leu	Ser	Leu	Asp	Pro
			660					665					670		
Gly	Phe	Tyr	Arg	Leu	Leu	Leu	Ala	Arg	Leu	Lys	Glu	Gly	Phe	Glu	Gly
		675					680					685			
Arg	Ser	Leu	Arg	Ala	Tyr	Tyr	Arg	Gly	Arg	His	Pro	Gly	Pro	Val	Pro
	690					695					700				
Glu	Ala	Val	Asp	Leu	Leu	Arg	Pro	Gly	Leu	Ala	Ala	Gly	Glu	Gly	Val
705					710					715					720
Trp	Val	Gln	Leu	Gly	Leu	Val	Gln	Asp	Gly	Gly	Leu	Asp	Arg	Thr	Glu
				725					730					735	
Arg	Val	Leu	Pro	Arg	Leu	Asp	Leu	Pro	Trp	Val	Leu	Arg	Pro	Glu	Gly
			740					745					750		
Gly	Leu	Phe	Trp	Glu	Arg	Gly	Ala	Ser	Arg	Arg	Val	Leu	Ala	Leu	Thr
		755					760					765			
Gly	Ser	Leu	Pro	Pro	Gly	Arg	Pro	Gln	Asp	Leu	Phe	Ala	Ala	Leu	Glu
	770					775					780				
Val	Arg	Leu	Leu	Glu	Ser	Leu	Pro	Arg	Leu	Arg	Gly	His	Ala	Pro	Gly
785					790					795					800
Thr	Pro	Gly	Leu	Leu	Pro	Gly	Ala	Leu	His	Glu	Thr	Glu	Ala	Leu	Val
				805					810					815	
Arg	Leu	Leu	Gly	Val	Arg	Leu	Ala	Leu	Leu	His	Arg	Ala	Leu	Gly	Glu
			820					825					830		
Val	Glu	Gly	Val	Val	Gly	Gly	His	Pro	Leu	Leu	Gly	Arg	Gly	Leu	Gly
		835					840					845			
Ala	Phe	Leu	Glu	Leu	Glu	Gly	Glu	Val	Tyr	Leu	Val	Ala	Leu	Gly	Ala
	850					855					860				
Glu	Lys	Arg	Gly	Thr	Val	Glu	Glu	Asp	Leu	Ala	Arg	Leu	Ala	Tyr	Asp

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865				870				875				880			
Val	Glu	Arg	Ala	Val	His	Leu	Ala	Leu	Glu	Ala	Leu	Glu	Ala	Glu	Leu
				885				890				895			
Trp	Ala	Phe	Ala	Glu	Glu	Val	Ala	Asp	His	Leu	His	Ala	Ala	Phe	Leu
			900					905				910			
Gln	Ala	Tyr	Arg	Ser	Ala	Leu	Pro	Glu	Glu	Ala	Leu	Glu	Glu	Ala	Gly
		915					920					925			
Trp	Thr	Arg	His	Met	Ala	Glu	Val	Ala	Ala	Glu	His	Leu	His	Arg	Glu
	930					935					940				
Glu	Arg	Pro	Ala	Arg	Lys	Arg	Ile	His	Glu	Arg	Trp	Gln	Ala	Lys	Ala
945					950					955					960
Gly	Lys	Ala													

SEQ ID NO:4:

GTGGACCCCC	TCTGGTACAA	GGACGCGGTG	ATCTACCAGC	TCCACGTCCG	CTCCTTCTTT	60
GACGCCAACA	ACGACGGCTA	CGGGGACTTT	GAGGGCCTGA	GGCGGAAGCT	TCCCTACCTG	120
GAGGAGCTCG	GGGTCAACAC	CCTCTGGCTC	ATGCCCTTCT	TCCAGTCCCC	CTTGAGGGAC	180
GACGGGTACG	ATATCTCCGA	CTACTACCAG	ATCCTCCCCG	TCCACGGGAC	CCTGGAGGAC	240
TTCACCGTGG	ACGAGGCCCA	CGGCCGGGGG	ATGAAGGTGA	TCATTGAGCT	CGTCCTGAAC	300
CACACCTCCA	TTGACCACCC	TTGGTTCCAG	GAGGCGAGGA	AGCCGAATAG	CCCCATGCGG	360
GACTGGTACG	TGTGGAGCGA	CACCCCGGAG	AAGTACAAGG	GGGTCCGGGT	CATCTTCAAG	420
GACTTTGAAA	CCTCCAACCTG	GACCTTTGAC	CCCGTGGCCA	AGGCCTACTA	CTGGCACC GC	480
TTCTACTGGC	ACCAGCCCGA	CCTCAACTGG	GACAGCCCCG	AGGTGGAGAA	GGCCATCCAC	540
CAGGTCAATG	TCTTCTGGGC	CGACCTGGGG	GTGGACGGCT	TCCGCCTGGA	CGCCATCCCC	600
TACCTCTACG	AGCGGGAGGG	GACCTCCTGC	GAGAACCCTC	CCGAGACCA	TGAGGCGGTG	660
AAGCGCCTGA	GGAAGGCCCT	GGAGGAGCGC	TACGGCCCCG	GGAAGATCCT	CCTCGCCGAG	720
GCCAACATGT	GGCCGGAGGA	GACCCTCCCC	TACTTCGGGG	ACGGGGACGG	GGTCCACATG	780
GCCTACAAC	TCCCCCTGAT	GCCCCGGATC	TTCATGGCCC	TAAGGCGGGA	GGACCGGGGT	840
CCCATTGAAA	CCATGCTCAA	GGAGGCGGAG	GGGATCCCCG	AAACCGCCCA	GTGGGCCCTC	900
TTCTCCGCA	ACCACGACGA	GCTCACCCCTG	GAGAAGGTCA	CGGAGGAGGA	GCGGGAGTTC	960
ATGTACGAGG	CCTACGCCCC	CGACCCCAAG	TTCCGCATCA	ACCTGGGGAT	CCGCCGCCGC	1020
CTCATGCCCC	TCCTCGGGGG	CGACCGCAGG	CGGTACGAGC	TCCTCACCGC	CCTCCTCCTC	1080
ACCCTAAGG	GCACGCCCAT	CGTCTACTAC	GGGGACGAGA	TCGGCATGGG	GGACAACCCC	1140
TTCTCGGGG	ACCGGAACGG	TGTCAGGACC	CCCATGCAGT	GGTCCCAAGA	CCGCATCGTC	1200
GCCTTCTCCC	GCGCCCCCTA	CCACGCCCTC	TTCTTCCCCC	CCGTGAGCGA	GGGGCCCTAC	1260
AGCTACCAC	TCGTCAACGT	GGAGGCCCAG	CGGGAAAACC	CCCCTCCCT	CCTGAGCTTC	1320
AACCGCCGCT	TCCTCGCCCT	GAGGAACCAG	CACGCCAAGA	TCTTCGGCCG	GGGGAGCCTC	1380
ACCCTTCTCC	CCGTGGAGAA	CCGGCGCGTC	CTCGCCTACC	TGAGGGAGCA	CGAGGGGGAG	1440
CGGGTCCTGG	TGGTGGCCAA	CCTCTCCCGC	TACACCCAGG	CCTTTGACCT	CCCCTTGAG	1500
GCCTACCAAG	GCCTCGTCCC	CGTGGAGCTC	TTCTCGCAGC	AACCCTTCCC	CCCGGTGGAG	1560
GGGCGCTACC	GCTTGACCCT	GGGCCCCCAC	GGCTTCGCCC	TCTTCGCCCT	GAAGCCCGTG	1620
GAGGCGGTGC	TCCACCTCCC	CTCCCCCGAC	TGGGCCGAGG	AGCCCGCCCC	CGAGGAGGCC	1680
GACCTGCCCC	GGGTCCACAT	GCCCCGGGGG	CCGGAGGTCC	TCCTGGTGGA	CACCCCTGGT	1740
CACGAAAGGG	GGCGGGAGGA	GCTCCTAAAC	GCCCTCGCCC	AGACCCTGAA	GGAGAAGAGC	1800
TGGCTCGCCC	TCAAGCCGCA	GAAGGTGGCC	CTCCTGGACG	CCCTCCGCTT	CCAGAAGGAC	1860
CCGCCCCCTT	ACCTCACCCCT	GCTCCAGCTG	GAGAACCACA	GGACCCTCCA	GGTCTCCCTC	1920
CCCCTCCTCT	GGTCCCCCCA	GAGGCGGGAA	GGCCCCGGCC	TCTTCGCCCG	CACCCACGGC	1980
CAGCCCGGCT	ACTTCTACGA	GCTCTCCTTG	GACCCAGGCT	TCTACCGCCT	CCTCCTCGCC	2040
CGCCTTAAGG	AGGGGTTTGA	GGGGCGGAGC	CTCCGGGGCT	ACTACCGCGG	CCGCCACCCG	2100
GGTCCCGTGC	CCGAGGCCGT	GGACCTCCTC	CGGCCGGGAC	TCGCGGCGGG	GGAGGGGGTC	2160
TGGGTCCAGC	TCGGCCTCGT	CCAAGACGGG	GGCCTGGACC	GCACGGAGCG	GGTCCCTCCC	2220
CGCCTGGACC	TCCCCTGGGT	TCTCCGGCCC	GAAGGGGGCC	TCTTCTGGGA	GCGGGGCGCC	2280
TCCAGAAGGG	TCCTCGCCCT	CACGGGAAGC	CTCCCCCGCG	GCCGCCCCCA	GGACCTCTTC	2340
GCCGCCCTGG	AGGTCCGGCT	CCTGGAAGAG	CTTCCCCGCC	TCCGGGGGCA	CGCCCCCGGG	2400

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ACCCCAGGCC TCCTTCCCCG GGCCTGCAC GAGACCGAAG CCCTGGTCCG CCTCCTCGGG 2460
GTGCGCCTCG CCCTCCTCCA CCGGGCCCTT GGGGAGGTGG AGGGGGTGGT GGGGGGCCAC 2520
CCCCTCCTAG GCCGCGGCCT CCGGGCCCTT CTGGAGCTGG AGGGGGAGGT GTACCTCGTG 2580
GCCCTGGGCG CGGAAAAGCG GGGCACGGTG GAGGAGGACC TGGCCCGCCT GGCCTACGAC 2640
GTGGAGCGGG CCGTGCACCT CGCCCTCGAG GCCCTGGAGG CGGAGCTTTG GGCCTTTGCC 2700
GAGGAGGTGG CCGACCACCT CCACGCCGCC TTCCTCCAAG CCTACCGCTC CGCCCTCCCC 2760
GAGGAGGCCC TGGAGGAGGC GGGCTGGACG CCGCACATGG CCGAGGTGGC GCGGAGCAC 2820
CTCCACCGGG AGGAAAGGCC CGCCGCAAG CGCATCCACG AGCGCTGGCA GGCCAAGGCC 2880
GGAAAAGCC

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The sequential experimental steps used to reveal the amino acid sequence and the base sequence in SEQ ID NOs:3 and 4 are summarized in the below:

- (1) A thermostable enzyme was isolated from a culture of a donor microorganism, highly purified, and determined for its amino acid sequence containing the N-terminus. The purified enzyme was partially hydrolyzed with protease, and from which a peptide fragment was isolated and determined for its amino acid sequence;
- (2) Separately, a chromosomal DNA was isolated from a donor microorganism's cell, purified and partially digested with a restriction enzyme to obtain a DNA fragment consisting of about 4,000-8,000 base pairs. The DNA fragment was ligated with a DNA ligase to a plasmid vector, which had been previously cut with a restriction enzyme, to obtain a recombinant DNA;
- (3) The recombinant DNA was introduced into a microorganism of the species *Escherichia coli* to obtain transformants, and from which an objective transformant containing a DNA encoding

the thermostable enzyme was selected by the colony hybridization method using an oligonucleotide, as a probe, which had been chemically synthesized based on the aforesaid partial amino acid sequence; and

- (4) The recombinant DNA was obtained from the selected transformant and annealed with a primer, followed by allowing a DNA polymerase to act on the resultant to extend the primer, and determining the base sequence of the resultant complementary chain DNA by the dideoxy chain termination method. The comparison of an amino acid sequence, which could be estimated based on the determined base sequence, with the aforesaid amino acid sequence concluded that it encodes the thermostable enzyme.

The following Experiments 3 and 4 concretely illustrate the above items (2) to (4), and the techniques used therein were conventional ones commonly used in this field, for example, those described by J. Sumbruck et al. in "*Molecular Cloning A Laboratory Manual*", 2nd edition, published by Cold Spring Harbor Laboratory Press (1989).

Experiment 3

Preparation of recombinant DNA containing DNA encoding thermostable enzyme, and transformant

Experiment 3-1

Preparation of chromosomal DNA

A seed culture of *Thermus aquaticus* (ATCC 33923) was

inoculated into nutrient broth medium (pH 7.0), and cultured at 60°C for 24 hours with a rotary shaker. The cells were separated from the resultant culture by centrifugation, suspended in TES buffer (pH 8.0), admixed with 0.05 w/v % lysozyme, and incubated at 37°C for 30 min. The resultant was freezed at -80°C for one hour, admixed with TSS buffer (pH 9.0), heated to 60°C, and further admixed with a mixture solution of TES buffer and phenol, and the resultant solution was chilled with ice, followed by centrifugation to obtain a supernatant. To the supernatant was added 2-fold volumes of cold ethanol, and the precipitated crude chromosomal DNA was collected, suspended in SSC buffer (pH 7.1), admixed with 7.5 µg ribonuclease and 125 µg protease, and incubated at 37°C for one hour. Thereafter, a mixture solution of chloroform and isoamyl alcohol was added to the reaction mixture to extract the objective chromosomal DNA, and the extract was admixed with cold ethanol, followed by collecting the formed sediment containing the chromosomal DNA. The resultant purified chromosomal DNA was dissolved in SSC buffer (pH 7.1) to give a concentration of about one mg/ml, and the resultant solution was freezed at -80°C.

Experiment 3-2

Preparation of recombinant DNA pBTM22 and transformant BTM22

About one ml of the purified chromosomal DNA obtained in Example 3-1 was placed in a test tube, admixed with about 10 units of Sau 3AI, a restriction enzyme, and enzymatically reacted at 37°C for about 20 min to partially cleave the chromosomal DNA, followed by recovering a DNA fragment consisting of about 4,000-8,000 base pairs by means of sucrose

density-gradient ultracentrifugation. One μg of pBluescript™ II SK(+), a plasmid vector commercialized by Stratagene Cloning Systems, California, USA, was placed in a test tube, subjected to the action of Bam HI, a restriction enzyme, to completely digest the plasmid vector, admixed with 10 μg of the DNA fragment and 2 units of T4 DNA ligase, and allowed to stand at 4°C overnight to ligate the DNA fragment to the plasmid vector fragment. To the resultant recombinant DNA was added 30 μl of "Epicurian Coli® XLI-Blue", a competent cell commercialized by Stratagene Cloning Systems, California, USA, Japan, allowed to stand under ice-chilling conditions for 30 min, heated to 42°C, admixed with SOC broth, and incubated at 37°C for one hour to introduce the recombinant DNA into *Escherichia coli*.

The resultant transformant was inoculated into agar plate (pH 7.0) containing 50 $\mu\text{g}/\text{ml}$ of 5-bromo-4-chloro-3-indolyl- β -galactoside, and cultured at 37°C for 18 hours, followed by placing a nylon film on the agar plate to fix thereon about 6,000 colonies formed on the agar plate. Based on the amino acid sequence of Trp-Tyr-Lys-Asp-Ala-Val as shown in SEQ ID NO:1, the base sequence of probe 1 represented by the base sequence of 5'-TGGTAYAARGAYGCNGT-3' was chemically synthesized, labelled with ^{32}P , and hybridized with the colonies of transformants fixed on the nylon film, followed by selecting 5 transformants which had strongly hybridized with the probe 1.

The objective recombinant DNA was selected in usual manner from the 5 transformants, and, in accordance with the method described by E. M. Southern in *Journal of Molecular Biology*, Vol.98, pp.503-517 (1975), the recombinant DNA was

hybridized with probe 2 represented by the base sequence of 5'-AAYATGTGGCCNGARGA-3', which had been chemically synthesized based on the amino acid sequence in SEQ ID NO:2, i.e. Asn-Met-Trp-Pro-Glu-Glu, and labelled with ^{32}P , followed by selecting a recombinant DNA which had strongly hybridized with the probe 2. The recombinant DNA and the transformant thus selected were respectively named "pBTM22" and "BTM22".

The transformant BTM22 was inoculated into L-broth (pH 7.0) containing 100 µg/ml ampicillin, and cultured at 37°C for 24 hours by a rotary shaker. After completion of the culture, the resultant cells were centrifugally collected from the culture, and treated with conventional alkaline method to extract a recombinant DNA from the cells. The extract was in usual manner purified and analyzed and revealing that the recombinant DNA pBTM22 consists of about 10,300 base pairs. As is shown in FIG.5, a fragment containing a DNA, which consists of about 2,900 base pairs and encodes the thermostable enzyme, is located in the downstream near the digested site of *Hind* III, a restriction enzyme.

Experiment 3-3

Production of recombinant enzyme by transformant BTM22

In 500-ml flasks were placed 100 ml aliquots of a liquid nutrient culture medium (pH 7.0) consisting of 2.0 w/v % glucose, 0.5 w/v % peptone, 0.1 w/v % yeast extract, 0.1 w/v % dipotassium hydrogen phosphate, 0.06 w/v % sodium dihydrogen phosphate, 0.05 w/v % magnesium sulfate heptahydrate, 0.5 w/v % calcium carbonate and water, and each flasks was sterilized by heating at 115°C for 30 min, cooled, admixed with 50 µg/ml

ampicillin, and inoculated with the transformant BTM22 obtained in Experiment 3-2, followed by culturing the transformant at 37°C for 24 hours by a rotary shaker. The resultant culture was treated with an ultrasonic disintegrator to disrupt cells, and the resultant suspension was centrifuged to remove insoluble substances. The supernatant thus obtained was assayed for the enzyme activity and revealing that one L of the culture contained about 800 units of a recombinant enzyme.

As a control, a seed culture of *Escherichia coli* XLI-Blue or *Thermus aquaticus* (ATCC 33923) was inoculated in a fresh preparation of the same liquid nutrient culture medium but free of ampicillin, and, in the case of culturing *Thermus aquaticus* (ATCC 33923), it was cultured and treated similarly as above except that the cultivation temperature was set to 65°C. Assaying the activity of the resultant, one L culture of *Thermus aquaticus* contained about 350 units of the enzyme, and the yield was significantly lower than that of transformant BTM22. *Escherichia coli* XLI-Blue used as a host did not form the thermostable enzyme.

Thereafter, the enzyme produced by the transformant BTM22 was purified similarly as in Experiments 1 and 2, and examined for its physicochemical properties and features. As a result, it was revealed that it has substantially the same physicochemical properties as the thermostable enzyme of *Thermus aquaticus* (ATCC 33923), i.e. it has a molecular weight of about 100,000-110,000 daltons on SDS-PAGE and an isoelectric point of about 3.8-4.8 on isoelectrophoresis, and is not substantially inactivated even when incubated at 80°C for 60 min in water (pH

7.0). The results indicate that the present thermostable enzyme can be prepared by recombinant DNA technology, and the yield can be significantly increased thereby.

Experiment 4

Preparation of complementary chain DNA and determination for its base sequence and amino acid sequence

Two μg of the recombinant DNA pBTM22 in Experiment 3-2 was placed in a test tube, admixed with 2 M aqueous sodium hydroxide solution to effect degeneration, and admixed with an adequate amount of cold ethanol, followed by collecting the formed sediment containing a template DNA and drying the sediment *in vacuo*. To the template DNA were added 50 pmole/ml of a chemically synthesized primer represented by the base sequence of 5'-GTAAAACGACGGCCAGT-3', 10 μl of 40 mM Tris-HCl buffer (pH 7.5) containing 20 mM magnesium chloride and 20 mM sodium chloride, and the mixture was incubated at 65°C for 2 min to effect annealing and admixed with 2 μl of an aqueous solution containing dATP, dGTP and dTTP in respective amounts of 7.5 μM , 0.5 μl of [α - ^{32}P]dCTP (2 mCi/ml), one μl of 0.1 M dithiothreitol, and 2 μl of 1.5 units/ml T7 DNA polymerase, followed by incubating the resultant mixture at 25°C for 5 min to extend the primer from the 5'-terminus to the 3'-terminus. Thus, a complementary chain DNA was formed.

The reaction product containing the complementary chain DNA was divided into four equal parts, to each of which 2.5 μl of 50 mM aqueous sodium chloride solution containing 80 μM dNTP and 8 μM ddATP, ddCTP, ddGTP or ddTTP was added, and the resultant mixture was incubated at 37°C for 5 min, followed by

suspending the reaction by the addition of 4 μ l of 98 v/v % aqueous formamide solution containing 20 mM EDTA, 0.05 w/v % bromophenol blue, and 0.05 w/v % xylene cyanol. The reaction mixture was heated with a boiling-water bath for 3 min, and a small portion of which was placed on a 6 w/v % polyacrylamide gel, and electrophoresed by energizing it with a constant voltage of about 2,000 volts to separate DNA fragments, followed by fixing the gel in usual manner, drying it and subjecting the resultant to autoradiography.

Analyses of the DNA fragments separated on the radiogram revealed that the complementary chain DNA contains the base sequence consisting of about 3,600 base pairs in SEQ ID NO:5. An amino acid sequence estimable from the base sequence was as shown in parallel in SEQ ID NO:5, and it was compared with the amino acid sequence containing the N-terminus or the partial amino acid sequences in SEQ ID NOs:1 and 2 and revealing that the amino acid sequence in SEQ ID NO:1 corresponded to that positioning from 1 to 20 in SEQ ID NO:5, and the amino acid sequence in SEQ ID NO:2 corresponded to that positioning from 236 to 250 in SEQ ID NO:5. These results indicate that the present recombinant enzyme has the amino acid sequence in SEQ ID NO:3, and the amino acid sequence of the DNA derived from *Thermus aquaticus* (ATCC 33923) is encoded by the base sequence in SEQ ID NO:4.

SEQ ID NO:5:

GCCCCTCCCT	CCCCCAACCG	GGCCTTCCCG	TGGGGGGGGG	GCACAGCCTG	GAGGAAGGGG	60
TGCTCGACGG	GGAGGTGCGG	CCCCTCTTGC	GCCGTGGGCC	GTGACCCCTT	GCGGGCCAGG	120
CTTCCCTCCT	ACCCCGGGGT	GCGGGTGGAG	GACAAGGGCT	TCGCCCTGGC	CCTGCACTAC	180
CGGGGGGCGG	AGGGCGAGGA	GAAGGCCCGG	GCCTGCCTCG	AGGCCTGGCT	TAAGGCGGTG	240
GAGGGGCTCC	TGGGGGCCTT	GGGCCTCGAG	GCCCTCCCCG	GCAAGAGGGT	CCTGGAGCTC	300
AAGCCCAAGG	GGGTGGACAA	GGGCCAAGCG	GTCCTCAGGC	TCCTCGGACG	CCACCCGGAC	360

CACACCCCCG	TTTACATCGG	GGACGACACC	ACCGACGAGG	CCGCCTTCCT	CGCCTTAAGG	420
GGCCGGGGCC	TCACCTTCAA	GGTGGGGGAA	GGCCCCACGG	CGGCCCAAGG	CCGGCTCAAG	480
GACGTGGAGG	AGGTCCTGGC	CTACTTGCAA	ACCTACCTCC	GACCCACTAG	CCTTTAGGCC	540
GTG GAC CCC CTC TGG TAC AAG GAC GCG GTG ATC TAC CAG CTC CAC GTC						588
Met Asp Pro Leu Trp Tyr Lys Asp Ala Val Ile Tyr Gln Leu His Val						
1	5	10	15			
CGC TCC TTC TTT GAC GCC AAC AAC GAC GGC TAC GGG GAC TTT GAG GGC						636
Arg Ser Phe Phe Asp Ala Asn Asn Asp Gly Tyr Gly Asp Phe Glu Gly						
20	25	30				
CTG AGG CGG AAG CTT CCC TAC CTG GAG GAG CTC GGG GTC AAC ACC CTC						684
Leu Arg Arg Lys Leu Pro Tyr Leu Glu Glu Leu Gly Val Asn Thr Leu						
35	40	45				
TGG CTC ATG CCC TTC TTC CAG TCC CCC TTG AGG GAC GAC GGG TAC GAT						732
Trp Leu Met Pro Phe Phe Gln Ser Pro Leu Arg Asp Asp Gly Tyr Asp						
50	55	60				
ATC TCC GAC TAC TAC CAG ATC CTC CCC GTC CAC GGG ACC CTG GAG GAC						780
Ile Ser Asp Tyr Tyr Gln Ile Leu Pro Val His Gly Thr Leu Glu Asp						
65	70	75				80
TTC ACC GTG GAC GAG GCC CAC GGC CGG GGG ATG AAG GTG ATC ATT GAG						828
Phe Thr Val Asp Glu Ala His Gly Arg Gly Met Lys Val Ile Ile Glu						
85	90	95				
CTC GTC CTG AAC CAC ACC TCC ATT GAC CAC CCT TGG TTC CAG GAG GCG						876
Leu Val Leu Asn His Thr Ser Ile Asp His Pro Trp Phe Gln Glu Ala						
100	105	110				
AGG AAG CCG AAT AGC CCC ATG CGG GAC TGG TAC GTG TGG AGC GAC ACC						924
Arg Lys Pro Asn Ser Pro Met Arg Asp Trp Tyr Val Trp Ser Asp Thr						
115	120	125				
CCG GAG AAG TAC AAG GGG GTC CGG GTC ATC TTC AAG GAC TTT GAA ACC						972
Pro Glu Lys Tyr Lys Gly Val Arg Val Ile Phe Lys Asp Phe Glu Thr						
130	135	140				
TCC AAC TGG ACC TTT GAC CCC GTG GCC AAG GCC TAC TAC TGG CAC CGC						1020
Ser Asn Trp Thr Phe Asp Pro Val Ala Lys Ala Tyr Tyr Trp His Arg						
145	150	155				160
TTC TAC TGG CAC CAG CCC GAC CTC AAC TGG GAC AGC CCC GAG GTG GAG						1068
Phe Tyr Trp His Gln Pro Asp Leu Asn Trp Asp Ser Pro Glu Val Glu						
165	170	175				
AAG GCC ATC CAC CAG GTC ATG TTC TTC TGG GCC GAC CTG GGG GTG GAC						1116
Lys Ala Ile His Gln Val Met Phe Phe Trp Ala Asp Leu Gly Val Asp						
180	185	190				
GGC TTC CGC CTG GAC GCC ATC CCC TAC CTC TAC GAG CGG GAG GGG ACC						1164
Gly Phe Arg Leu Asp Ala Ile Pro Tyr Leu Tyr Glu Arg Glu Gly Thr						
195	200	205				
TCC TGC GAG AAC CTC CCC GAG ACC ATT GAG GCG GTG AAG CGC CTG AGG						1212
Ser Cys Glu Asn Leu Pro Glu Thr Ile Glu Ala Val Lys Arg Leu Arg						
210	215	220				
AAG GCC CTG GAG GAG CGC TAC GGC CCC GGG AAG ATC CTC CTC GCC GAG						1260
Lys Ala Leu Glu Glu Arg Tyr Gly Pro Gly Lys Ile Leu Leu Ala Glu						
225	230	235				240
GCC AAC ATG TGG CCG GAG GAG ACC CTC CCC TAC TTC GGG GAC GGG GAC						1308
Ala Asn Met Trp Pro Glu Glu Thr Leu Pro Tyr Phe Gly Asp Gly Asp						
245	250	255				
GGG GTC CAC ATG GCC TAC AAC TTC CCC CTG ATG CCC CGG ATC TTC ATG						1356
Gly Val His Met Ala Tyr Asn Phe Pro Leu Met Pro Arg Ile Phe Met						
260	265	270				
GCC CTA AGG CGG GAG GAC CGG GGT CCC ATT GAA ACC ATG CTC AAG GAG						1404
Ala Leu Arg Arg Glu Asp Arg Gly Pro Ile Glu Thr Met Leu Lys Glu						

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275			280			285											
GCG	GAG	GGG	ATC	CCC	GAA	ACC	GCC	CAG	TGG	GCC	CTC	TTC	CTC	CGC	AAC	1452	
Ala	Glu	Gly	Ile	Pro	Glu	Thr	Ala	Gln	Trp	Ala	Leu	Phe	Leu	Arg	Asn		
290			295			300											
CAC	GAC	GAG	CTC	ACC	CTG	GAG	AAG	GTC	ACG	GAG	GAG	GAG	CGG	GAG	TTC	1500	
His	Asp	Glu	Leu	Thr	Leu	Glu	Lys	Val	Thr	Glu	Glu	Glu	Arg	Glu	Phe		
305			310			315									320		
ATG	TAC	GAG	GCC	TAC	GCC	CCC	GAC	CCC	AAG	TTC	CGC	ATC	AAC	CTG	GGG	1548	
Met	Tyr	Glu	Ala	Tyr	Ala	Pro	Asp	Pro	Lys	Phe	Arg	Ile	Asn	Leu	Gly		
			325			330									335		
ATC	CGC	CGC	CGC	CTC	ATG	CCC	CTC	CTC	GGG	GGC	GAC	CGC	AGG	CGG	TAC	1596	
Ile	Arg	Arg	Arg	Leu	Met	Pro	Leu	Leu	Gly	Gly	Asp	Arg	Arg	Arg	Tyr		
			340			345									350		
GAG	CTC	CTC	ACC	GCC	CTC	CTC	CTC	ACC	CTA	AAG	GGC	ACG	CCC	ATC	GTC	1644	
Glu	Leu	Leu	Thr	Ala	Leu	Leu	Leu	Thr	Leu	Lys	Gly	Thr	Pro	Ile	Val		
			355			360									365		
TAC	TAC	GGG	GAC	GAG	ATC	GGC	ATG	GGG	GAC	AAC	CCC	TTC	CTC	GGG	GAC	1692	
Tyr	Tyr	Gly	Asp	Glu	Ile	Gly	Met	Gly	Asp	Asn	Pro	Phe	Leu	Gly	Asp		
			370			375									380		
CGG	AAC	GGT	GTC	AGG	ACC	CCC	ATG	CAG	TGG	TCC	CAA	GAC	CGC	ATC	GTC	1740	
Arg	Asn	Gly	Val	Arg	Thr	Pro	Met	Gln	Trp	Ser	Gln	Asp	Arg	Ile	Val		
			385			390									400		
GCC	TTC	TCC	CGC	GCC	CCC	TAC	CAC	GCC	CTC	TTC	CTT	CCC	CCC	GTG	AGC	1788	
Ala	Phe	Ser	Arg	Ala	Pro	Tyr	His	Ala	Leu	Phe	Leu	Pro	Pro	Val	Ser		
			405			410									415		
GAG	GGG	CCC	TAC	AGC	TAC	CAC	TTC	GTC	AAC	GTG	GAG	GCC	CAG	CGG	GAA	1836	
Glu	Gly	Pro	Tyr	Ser	Tyr	His	Phe	Val	Asn	Val	Glu	Ala	Gln	Arg	Glu		
			420			425									430		
AAC	CCC	CAC	TCC	CTC	CTG	AGC	TTC	AAC	CGC	CGC	TTC	CTC	GCC	CTG	AGG	1884	
Asn	Phe	His	Ser	Leu	Leu	Ser	Phe	Asn	Arg	Arg	Phe	Leu	Ala	Leu	Arg		
			435			440									445		
AAC	CAG	CAC	GCC	AAG	ATC	TTC	GGC	CGG	GGG	AGC	CTC	ACC	CTT	CTC	CCC	1932	
Asn	Gln	His	Ala	Lys	Ile	Phe	Gly	Arg	Gly	Ser	Leu	Thr	Leu	Leu	Pro		
			450			455									460		
GTG	GAG	AAC	CGG	CGC	GTC	CTC	GCC	TAC	CTG	AGG	GAG	CAC	GAG	GGG	GAG	1980	
Val	Glu	Asn	Arg	Arg	Val	Leu	Ala	Tyr	Leu	Arg	Glu	His	Glu	Gly	Glu		
			465			470									475		
CGG	GTC	CTG	GTG	GTG	GCC	AAC	CTC	TCC	CGC	TAC	ACC	CAG	GCC	TTT	GAC	2028	
Arg	Val	Leu	Val	Val	Ala	Asn	Leu	Ser	Arg	Tyr	Thr	Gln	Ala	Phe	Asp		
			485			490									495		
CTC	CCC	TTG	GAG	GCC	TAC	CAA	GGC	CTC	GTC	CCC	GTG	GAG	CTC	TTC	TCG	2076	
Leu	Pro	Leu	Glu	Ala	Tyr	Gln	Gly	Leu	Val	Pro	Val	Glu	Leu	Phe	Ser		
			500			505									510		
CAG	CAA	CCC	TTC	CCC	CCG	GTG	GAG	GGG	CGC	TAC	CGC	TTG	ACC	CTG	GGC	2124	
Gln	Gln	Pro	Phe	Pro	Pro	Val	Glu	Gly	Arg	Tyr	Arg	Leu	Thr	Leu	Gly		
			515			520									525		
CCC	CAC	GGC	TTC	GCC	CTC	TTC	GCC	CTG	AAG	CCC	GTG	GAG	GCG	GTG	CTC	2172	
Pro	His	Gly	Phe	Ala	Leu	Phe	Ala	Leu	Lys	Pro	Val	Glu	Ala	Val	Leu		
			530			535									540		
CAC	CTC	CCC	TCC	CCC	GAC	TGG	GCC	GAG	GAG	CCC	GCC	CCC	GAG	GAG	GCC	2220	
His	Leu	Pro	Ser	Pro	Asp	Trp	Ala	Glu	Glu	Pro	Ala	Pro	Glu	Glu	Ala		
			545			550									555		
GAC	CTG	CCC	CGG	GTC	CAC	ATG	CCC	GGG	GGG	CCG	GAG	GTC	CTC	CTG	GTG	2268	
Asp	Leu	Pro	Arg	Val	His	Met	Pro	Gly	Gly	Pro	Glu	Val	Leu	Leu	Val		
			565			570									575		
GAC	ACC	CTG	GTC	CAC	GAA	AGG	GGG	CGG	GAG	GAG	CTC	CTA	AAC	GCC	CTC	2316	

Asp	Thr	Leu	Vla	His	Glu	Arg	Gly	Arg	Glu	Glu	Leu	Leu	Asn	Ala	Leu	
			580					585					590			
GCC	CAG	ACC	CTG	AAG	GAG	AAG	AGC	TGG	CTC	GCC	CTC	AAG	CCG	CAG	AAG	2364
Ala	Gln	Thr	Leu	Lys	Glu	Lys	Ser	Trp	Leu	Ala	Leu	Lys	Pro	Gln	Lys	
		595					600					605				
GTG	GCC	CTC	CTG	GAC	GCC	CTC	CGC	TTC	CAG	AAG	GAC	CCG	CCC	CTT	TAC	2412
Val	Ala	Leu	Leu	Asp	Ala	Leu	Arg	Phe	Gln	Lys	Asp	Pro	Pro	Lys	Tyr	
	610					615					620					
CTC	ACC	CTG	CTC	CAG	CTG	GAG	AAC	CAC	AGG	ACC	CTC	CAG	GTC	TCC	CTC	2460
Leu	Thr	Leu	Leu	Gln	Leu	Glu	Asn	His	Arg	Thr	Leu	Gln	Val	Ser	Leu	
	625				630					635					640	
CCC	CTC	CTC	TGG	TCC	CCC	CAG	AGG	CGG	GAA	GGC	CCC	GGC	CTC	TTC	GCC	2508
Pro	Leu	Leu	Trp	Ser	Pro	Gln	Arg	Arg	Glu	Gly	Pro	Gly	Leu	Phe	Ala	
			645					650						655		
CGC	ACC	CAC	GGC	CAG	CCC	GGC	TAC	TTC	TAC	GAG	CTC	TCC	TTG	GAC	CCA	2556
Arg	Thr	His	Gly	Gln	Pro	Gly	Tyr	Phe	Tyr	Glu	Leu	Ser	Leu	Asp	Pro	
			660				665					670				
GGC	TTC	TAC	CGC	CTC	CTC	CTC	GCC	CGC	CTT	AAG	GAG	GGG	TTT	GAG	GGG	2604
Gly	Phe	Tyr	Arg	Leu	Leu	Leu	Ala	Arg	Leu	Lys	Glu	Gly	Phe	Glu	Gly	
		675				680					685					
CGG	AGC	CTC	CGG	GCC	TAC	TAC	CGC	GGC	CGC	CAC	CCG	GGT	CCC	GTG	CCC	2652
Arg	Ser	Leu	Arg	Ala	Tyr	Tyr	Arg	Gly	Arg	His	Pro	Gly	Pro	Val	Pro	
	690					695					700					
GAG	GCC	GTG	GAC	CTC	CTC	CGG	CCG	GGA	CTC	GCG	GCG	GGG	GAG	GGG	GTC	2700
Glu	Ala	Val	Asp	Leu	Leu	Arg	Pro	Gly	Leu	Ala	Ala	Gly	Glu	Gly	Val	
	705				710					715					720	
TGG	GTC	CAG	CTC	GGC	CTC	GTC	CAA	GAC	GGG	GGC	CTG	GAC	CGC	ACG	GAG	2748
Trp	Val	Gln	Leu	Gly	Leu	Val	Gln	Asp	Gly	Gly	Leu	Asp	Arg	Thr	Glu	
			725					730						735		
CGG	GTC	CTC	CCC	CGC	CTG	GAC	CTC	CCC	TGG	GTT	CTC	CGG	CCC	GAA	GGG	2796
Arg	Val	Leu	Pro	Arg	Leu	Asp	Leu	Pro	Trp	Val	Leu	Arg	Pro	Glu	Gly	
			740				745						750			
GGC	CTC	TTC	TGG	GAG	CGG	GGC	GCC	TCC	AGA	AGG	GTC	CTC	GCC	CTC	ACG	2844
Gly	Leu	Phe	Trp	Glu	Arg	Gly	Ala	Ser	Arg	Arg	Val	Leu	Ala	Leu	Thr	
		755				760					765					
GGA	AGC	CTC	CCC	CCG	GGC	CGC	CCC	CAG	GAC	CTC	TTC	GCC	GCC	CTG	GAG	2892
Gly	Ser	Leu	Pro	Pro	Gly	Arg	Pro	Gln	Asp	Leu	Phe	Ala	Ala	Leu	Glu	
	770				775						780					
GTC	CGG	CTC	CTG	GAA	AGC	CTT	CCC	CGC	CTC	CGG	GGG	CAC	GCC	CCC	GGG	2940
Val	Arg	Leu	Leu	Glu	Ser	Leu	Pro	Arg	Leu	Arg	Gly	His	Ala	Pro	Gly	
	785				790					795					800	
ACC	CCA	GGC	CTC	CTT	CCC	GGG	GCC	CTG	CAC	GAG	ACC	GAA	GCC	CTG	GTC	2988
Thr	Pro	Gly	Leu	Leu	Pro	Gly	Ala	Leu	His	Glu	Thr	Glu	Ala	Leu	Val	
			805					810						815		
CGC	CTC	CTC	GGG	GTG	CGC	CTC	GCC	CTC	CTC	CAC	CGG	GCC	CTT	GGG	GAG	3036
Arg	Leu	Leu	Gly	Val	Arg	Leu	Ala	Leu	Leu	His	Arg	Ala	Leu	Gly	Glu	
			820				825						830			
GTG	GAG	GGG	GTG	GTG	GGG	GGC	CAC	CCC	CTC	CTA	GGC	CGC	GGC	CTC	GGG	3084
Val	Glu	Gly	Val	Val	Gly	Gly	His	Pro	Leu	Leu	Gly	Arg	Gly	Leu	Gly	
		835				840					845					
GCC	TTC	CTG	GAG	CTG	GAG	GGG	GAG	GTG	TAC	CTC	GTG	GCC	CTG	GGC	GCG	3132
Ala	Phe	Leu	Glu	Leu	Glu	Gly	Glu	Val	Tyr	Leu	Val	Ala	Leu	Gly	Ala	
	850				855						860					
GAA	AAG	CGG	GGC	ACG	GTG	GAG	GAG	GAC	CTG	GCC	CGC	CTG	GCC	TAC	GAC	3180
Glu	Lys	Arg	Gly	Thr	Val	Glu	Glu	Asp	Leu	Ala	Arg	Leu	Ala	Tyr	Asp	
	865				870					875					880	

GTG	GAG	CGG	GCC	GTG	CAC	CTC	GCC	CTC	GAG	GCC	CTG	GAG	GCG	GAG	CTT	3228
Val	Glu	Arg	Ala	Val	His	Leu	Ala	Leu	Glu	Ala	Leu	Glu	Ala	Glu	Leu	
			885						890					895		
TGG	GCC	TTT	GCC	GAG	GAG	GTG	GCC	GAC	CAC	CTC	CAC	GCC	GCC	TTC	CTC	3276
Trp	Ala	Phe	Ala	Glu	Glu	Val	Ala	Asp	His	Leu	His	Ala	Ala	Phe	Leu	
			900					905						910		
CAA	GCC	TAC	CGC	TCC	GCC	CTC	CCC	GAG	GAG	GCC	CTG	GAG	GAG	GCG	GGC	3324
Gln	Ala	Tyr	Arg	Ser	Ala	Leu	Pro	Glu	Glu	Ala	Leu	Glu	Glu	Ala	Gly	
			915				920							925		
TGG	ACG	CGG	CAC	ATG	GCC	GAG	GTG	GCG	GCG	GAG	CAC	CTC	CAC	CGG	GAG	3372
Trp	Thr	Arg	His	Met	Ala	Glu	Val	Ala	Ala	Glu	His	Leu	His	Arg	Glu	
			930				935							940		
GAA	AGG	CCC	GCC	CGC	AAG	CGC	ATC	CAC	GAG	CGC	TGG	CAG	GCC	AAG	GCC	3420
Glu	Arg	Pro	Ala	Arg	Lys	Arg	Ile	His	Glu	Arg	Trp	Gln	Ala	Lys	Ala	
			945			950				955					960	
GGA	AAA	GCC														3429
Gly	Lys	Ala														
			963													
TAGGCGCCCG	GTAGCCCTTC	AGCCCCGGGC	CACGGGGGCC	TTGGGGTGGA	AGACGGCCTC											3489
CTCGGGGAGG	AGGCGGCGCT	TCTTGGCCCC	GCGGTAGACG	GCGTCCCACA	TGCGGCAGAA											3549
GGCGCACACC	GCCCCCGTGG	TGGGGTAGCC	GCACCGCTCG	CACTCCCTAA	G											3600

As is described above, the present thermostable enzyme capable of converting maltose into trehalose and vice versa which was found as a result of the present inventors' long-term research, and, unlike conventional enzymes, the enzyme has a specific physicochemical properties. The present invention aims to prepare a recombinant enzyme by means of recombinant DNA technology. Referring the following examples, the process for preparing such a recombinant enzyme, its preparation and uses will be described in detail.

The recombinant enzyme as referred to in the present invention includes those in general which are prepared by recombinant DNA technology and capable of converting maltose into trehalose and vice versa. Usually the present recombinant DNA has a revealed amino acid sequence, e.g. the amino acid sequence in SEQ ID NO:3 or a homologous amino acid to it. Variants containing amino acid sequences, which are homologous

to the amino acid sequence in SEQ ID NO:3, can be prepared by replacing one or more amino acids in SEQ ID NO:3 with other amino acids without alternating the inherent activity of the enzyme. Although even when used the same DNA and it also depends on hosts into which the DNA is introduced, as well as on ingredients and components of nutrient culture media used for culturing transformants, and their cultivation temperature and pH, there may be produced modified enzymes which have the enzymatic activity inherent to the enzyme encoded by the DNA but defect one or more amino acids located in nearness to the N- and/or the C-termini of the amino acid sequence in SEQ ID NO:3, or have one or more amino acids newly added to the N-terminus by the modification of intracellular enzymes of hosts after the DNA expression. Such variants can be included in the present recombinant enzyme as long as they have the desired properties.

In a preferred embodiment, the modification will alter one or more of the amino acid residues at positions 9-12 of SEQ ID NO:3 or add or delete one or more amino acid residues at positions 9-12 such that the resultant variant does not include a partial sequence selected from Ala-Val-Ile-Tyr and Ala-Val-Phe-Tyr.

The recombinant enzyme according to the present invention can be obtained from cultures of transformants containing the specific DNA. Transformants usable in the present invention can be obtained by introducing into appropriate hosts the base sequence in SEQ ID NO:4, homologous base sequences to it, or complementary base sequences to these base sequences. One or more bases in the above mentioned base sequences may be replaced with other bases by means of the degeneracy of genetic code without alternating the amino acid sequence for which they code. Needless to say, one or more bases in the base sequence, which encodes the enzyme or their variants, can be readily replaced with other bases to allow the DNA to actually express the enzyme production in hosts.

Any DNA derived from natural resources and those artificially synthesized can be used in the present invention as long as they have the aforementioned base sequences. The natural resources of the DNA according to the present invention are, for example, microorganisms of the genus *Thermus aquaticus* (ATCC 33923) from which a gene, containing the DNA used in the present invention, can be obtained. These microorganisms can be inoculated into nutrient culture media and cultured for about 1-3 days under aerobic conditions, and the resultant cells were collected from cultures and subjected to ultrasonication or treated with a cell-wall lysis enzyme such as lysozyme or β -glucanase to extract genes containing the present DNA. In this case, a proteolytic enzyme such as protease can be used in combination with the cell-wall lysis enzyme, and, in the case of treating the cells with ultrasonication, they may be treated in the presence of a surfactant such as sodium dodecyl sulfate (SDS) or treated with the freezing and thawing method. The objective DNA is obtainable by treating the resultant with phenol extraction, alcohol sedimentation, centrifugation, protease treatment and/or ribonuclease treatment used in general in this field. To artificially synthesize the DNA according to the present invention, it can be chemically synthesized by using the base sequence in SEQ ID NO:3, or can be obtained in plasmid form by inserting a DNA, which encodes the amino acid sequence in SEQ ID NO:4, into an appropriate self-replicable vector to obtain a recombinant DNA, introducing the recombinant DNA into an appropriate host to obtain a transformant, culturing the transformant, separating the proliferated cells from the

resultant culture, and collecting plasmids containing the recombinant DNA from the cells.

Such a recombinant DNA, for example, in the form of a recombinant DNA, is usually introduced into hosts. Generally the recombinant DNA contains the aforesaid DNA and a self-replicable vector and can be prepared by conventional method with a relative easiness when the material DNA is in hand. Examples of such a vector are plasmid vectors such as pBR322, pUC18, pBluescript™ II SK(+), pKK223-3, pUB110, pTZ4, pC194, pHV14, TRp7, TEp7, pBS7, etc.; and phage vectors such as λ gt $\cdot\lambda$ C, λ gt $\cdot\lambda$ B, ρ 11, ϕ 1, ϕ 105, etc. Among these plasmid- and phage-vectors, pBR322, pUC18, Bluescript II SK(+), pKK223-3, λ gt $\cdot\lambda$ C and λ gt $\cdot\lambda$ B are satisfactorily used in case that the present DNA should be expressed in *Escherichia coli*, while pUB110, pTZ4, pC194, ρ 11, ϕ 1 and ϕ 105 are satisfactorily used to express the DNA in microorganisms of the genus *Bacillus*. The plasmid vectors pHV14, TRp7, TEp7 and pBS7 are suitably used when the recombinant DNA is allowed to grow in 2 or more types of hosts.

The methods used to insert the present DNA into such vectors in the present invention may be conventional ones generally used in this field. A gene containing the present DNA and a self-replicable vector are first digested by a restriction enzyme and/or ultrasonic disintegrator, then the resultant DNA fragments and vector fragments are ligated. To ligate DNA fragments and vectors, they may be annealed if necessary, then subjected to the action of a DNA ligase *in vivo* or *in vitro*. The recombinant DNA thus obtained is replicable without substantial limitation by introducing it into an appropriate

host, and culturing the resultant transformant.

The recombinant DNA according to the present invention can be introduced into appropriate host microorganisms including *Escherichia coli* and those of the genus *Bacillus* as well as actinomyces and yeasts. In the case of using *Escherichia coli* as a host, it can be cultured in the presence of the recombinant DNA and calcium ion, while in the case of using the microorganisms of the genus *Bacillus* the competent cell method and the colony hybridization method can be employed. Desired transformants can be cloned by the colony hybridization method or by culturing a variety of transformants in nutrient culture media containing either maltose or trehalose and selecting transformants which form trehalose or maltose.

The transformants thus obtained extracellularly produce the objective enzyme when cultured in nutrient culture media. Generally, liquid media in general supplemented with carbon sources, nitrogen sources and/or minerals, and, if necessary, further supplemented with a small amount of amino acids and/or vitamins can be used as the nutrient culture media. Examples of the carbon sources are saccharides such as starch, starch hydrolysate, glucose, fructose and sucrose. Examples of the nitrogen sources are organic- and inorganic-substances containing nitrogen such as ammonia, ammonium salts, urea, nitrate, peptone, yeast extract, defatted soy been, corn steep liquor and beef extract. Cultures containing the objective enzyme can be obtained by inoculating the transformants into nutrient culture media, and incubating them at a temperature of 20-50°C and a pH of 2-9 for about 1-6 days under aerobic

conditions by aeration-agitation, etc. Such cultures can be used intact as a crude enzyme preparation, and, usually, cells in the cultures can be disrupted with ultrasonic disintegrator and/or cell-wall lysis enzymes prior to use, followed by separating the enzyme from intact cells and cell debris by filtration and/or centrifugation, and purifying the enzyme. The methods used for purifying the enzyme in the invention include conventional ones in general. From cultures intact cells and cell debris are removed and subjected to one or more methods such as concentration, salting out, dialysis, separately sedimentation, gel filtration chromatography, ion-exchange chromatography, hydrophobic chromatography, affinity chromatography, gel electrophoresis and isoelectrophoresis.

As is described above, the present recombinant thermostable enzyme exerts a distinct activity of forming trehalose or maltose from maltose or trehalose respectively even when allowed to act at a temperature of over 55°C, and such an activity has not been found in conventional enzymes. Trehalose has a mild and high-quality sweetness and it has a great advantage of being capable of sweetening food products without fear of causing unsatisfactorily coloration and deterioration because it has no reducing residue within the molecule. By using these properties of the present recombinant thermostable enzyme, maltose, which could not have been used in some field due to its reducibility, can be converted into useful trehalose with a satisfactory handleability and substantial no reducibility.

Explaining now the present enzymatic conversion method

in more detail, the wording "maltose" as referred to in the present invention usually means a saccharide composition containing maltose, and any material or method can be used in the present invention as long as trehalose is formed when the present recombinant thermostable enzyme acts thereon or formed thereby. To effectively produce trehalose in an industrial scale, saccharide compositions with a relatively-high maltose content, i.e., usually, about 70 w/w % or more, preferably, about 80 w/w % or more, can be arbitrarily used. Such saccharide compositions can be prepared by conventional methods generally used in this field, for example, those as disclosed in Japanese Patent Publication Nos.11,437/81 and 17,078/81 wherein β -amylase is allowed to act on gelatinized- or liquefied-starch and separating the formed maltose by separation-sedimentation method or dialysis method, or those as disclosed in Japanese Patent Publication Nos.13,089/72 and 3,938/79 wherein β -amylase is allowed to act on gelatinized- or liquefied-starch together with a starch debranching enzyme such as isoamylase or pullulanase.

In the enzymatic conversion method according to the present invention, an effective amount of the present recombinant thermostable enzyme is allowed to coexist in an aqueous medium containing maltose, followed by keeping the resultant mixture at a prescribed temperature and pH to enzymatically react until the desired amount of trehalose is formed. Although the enzymatic reaction proceeds even at a relatively-low concentration of about 0.1 w/w %, d.s.b., the concentration may be set to about 2 w/w % or more, d.s.b.,

preferably, about 5-50 w/w %, d.s.b., to proceed the enzymatic conversion method in an industrial scale. The reaction temperature and pH are set within the range which effectively forms maltose without inactivating the recombinant enzyme, i.e. a temperature of over 55°C, preferably, about 56-63°C, and a pH of about 5-10, preferably, about 6-7. The amount of the recombinant enzyme and the reaction time are appropriately set depending on the conditions of the enzymatic reaction. The present enzymatic conversion method effectively converts maltose into trehalose, and the conversion rate reaches up to about 50% or more in some cases.

The reaction mixtures obtainable by the present enzymatic conversion method can be used intact, and, usually, they may be purified prior to use. For example, the reaction mixtures are filtered and centrifuged to remove insoluble substances, and the resultant solutions are decolorized with an activated charcoal, desalted and purified with an ion-exchange resin, and concentrated into syrupy products. Depending on use, the syrupy products can be dried *in vacuo* and spray-dried into solid products. To obtain products substantially consisting of trehalose, the syrupy products are subjected to one or more methods of chromatographies using ion exchangers, activated charcoals or silica gels, fermentation using yeasts, and removal by decomposing reducing saccharides with alkalis. To treat a relatively-large amount of reaction mixtures, ion-exchange chromatographies such as fixed bed-, moving bed-, and pseudo-moving bed-methods as disclosed in Japanese Patent Laid-Open Nos.23,799/83 and 72,598/83 are arbitrarily used in the

invention, and these enable the effective and large production of high-trehalose content products which have been difficult to obtain in large quantities.

The trehalose and saccharide compositions containing trehalose thus obtained can be used in a variety of products which should be avoided from the reducibility of saccharide sweeteners, and therefore, they can be arbitrarily used in food products in general, cosmetics and pharmaceuticals as a sweetener, taste-improving agent, quality-improving agent, stability, filler, adjuvant or excipient.

The following examples explain the preparation of the recombinant thermostable enzyme and the enzymatic conversion method of maltose according to the present invention:

Example A-1

Preparation of recombinant enzyme

To 500-ml Erlenmeyer flasks were added 100 ml aliquots of a nutrient culture medium consisting of 2.0 w/v % glucose, 0.5 w/v % peptone, 0.1 w/v % yeast extract, 0.1 w/v % dipotassium hydrogen phosphate, 0.06 w/v % sodium dihydrogen phosphate, 0.05 w/v % magnesium sulfate heptahydrate, 0.5 w/v % calcium carbonate and water, and each flask was sterilized by heating at 115°C for 30 min, cooled, admixed with 50 µg/ml ampicillin, and inoculated with the transformant BTM22 obtained in Experiment 1-2, followed by the incubation at 37°C for 24 hours under rotatory-shaking conditions to obtain a seed culture. To 30-L jar fermenters were added 18 L aliquots of a fresh preparation of the same nutrient culture medium, sterilized similarly as above, admixed with 50 µg/ml ampicillin,

and inoculated with 1 v/v % of the seed culture, followed by the incubation at 37°C and a pH of 6-8 for 24 hours under aeration-agitation conditions. The resultant cultures were pooled, treated with ultrasonication to disrupt cells, centrifuged to remove insoluble substances, followed by assaying the enzymatic activity of the resultant supernatant. As a result, one L of the culture contained about 800 units of the recombinant enzyme. The assay of the supernatant conducted by the method in Experiment 1-1 revealed that in this culture was obtained an about 5 ml aqueous solution containing about 152 units/ml of a recombinant enzyme with a specific activity of about 135 units/mg protein.

Example A-2

Preparation of recombinant thermostable enzyme

Example A-2(a)

Preparation of transformant BTM23

Recombinant DNA pBTM22, obtained by the method in Example 3-2, was cleaved with *Hind* III, a restriction enzyme, to obtain a DNA fragment consisting of about 8,100 base pairs which contain the base sequence positioning from 107 to 2,889 in SEQ ID NO:4.

Eight oligonucleotides containing base sequences represented by 5'-AGCTTGAATTCTTTTTTAATAAAATCAGGAGGAAAAACCATGGA CC-3', 5'-CCCTCTGGTACAAGGACGCGGTGATCTACCAGCTCCAC-3', 5'-GTCCGCT CCTTCTTTGACGCCAACAACGACGGCTACGG-3', 5'-GGACTTTGAGGGCCTGAGG CGGA-3', 5'-AGCTTCCGCCTCAGGCCCTCAAAGTCCCCGTAGCCGTCGTTGTTG-3', 5'-GCGTCAAAGAAGGAGCGGACGTGGAGCTGGTAGATCACC-3', 5'-GCGTCCTTG TACCAGAGGGGGTCCATGGTTTTTCCTCC-3', and 5'-TGATTTTATTAAAAAAGAA

TTCA-3 were mixed in adequate amounts, and the mixture was successively incubated at 100°C, 65°C, 37°C and 20°C for 20 min, respectively, to anneal the oligonucleotides. A first recombinant DNA, which contains the base sequence in SEQ ID NO:6 and a base sequence consisting of the bases of positions 1-2,889 in SEQ ID NO:3 wherein the guanines (G) located in the positions 1-963 were replaced with adenines (A), was obtained by adding the above DNA fragment to a double stranded DNA of 141 base pairs having 5' cohesive end of 4 bases at each terminus, which consists of the base sequence in SEQ ID NO:6 and the bases of positions 1-110 in SEQ ID NO:4 wherein the guanine (G) located in the position 1 in SEQ ID NO:4 was replaced with adenine (A) without alternating the amino acid sequence consisting of those of positions 1-36 in SEQ ID NO:3, and allowing the mixture to stand at 4°C overnight in the presence of T4 DNA ligase to anneal the contents.

SEQ ID NO:6:

AGCTTGAATT CTTTTTTAAT AAAATCAGGA GGAAAAACC 39

Recombinant DNA pBTM22 obtained by the method in Experiment 3-2 was cleaved with *Bam* HI, a restriction enzyme, to obtain a DNA fragment consisting of about 2,400 base pairs which contains the base sequence positioning from 1,008 to 2,889 in SEQ ID NO:4 which was then ligated with "M13tv19 RF DNA", a phage vector commercialized by Takara Shuzo Co., Ltd., Tokyo, Japan, which had been cleaved with *Bam* HI to obtain a second recombinant DNA.

An oligonucleotide containing a base sequence represented by 5'-CGGTAGCCCTGCAGCCCCGGG-3' corresponding to the

base sequence positioning at 3,438 to 3,458 in SEQ ID NO:5, where "thymine (T)", the base positioning at 3,448 in SEQ ID NO:5 was replaced with "guanine (G)", was in usual manner chemically synthesized. By using the synthesized oligonucleotide and "MUTAN-G", a site-specific mutation system commercialized by Takara Shuzo Co., Ltd., Tokyo, Japan, a third recombinant DNA, which contained the base sequence positioning from 1,008 to 2,889 bases in SEQ ID NO:4 where "thymine (T)", i.e. the base positioning at 3,448 in SEQ ID NO:5, was replaced with "guanine (G)" without alternating the amino acid sequence positioning from 337 to 963 bases in SEQ ID NO:5 which was contained in the second recombinant DNA, was obtained. The procedure of site-specific mutation followed the manual affixed to the "MUTAN-G".

A DNA fragment, consisting of about 1,390 base pairs containing the base sequence positioning at 1 to 1,358 bases in SEQ ID NO:4 where "guanine (G)", i.e. the first base in SEQ ID NO:4, was replaced with "adenine (A)", obtained by cleaving with restriction enzymes *Eco* RI and *Bgl* II, and a DNA fragment consisting of about 1,550 base pairs containing the base sequence positioning at 1,359 to 2,889 in SEQ ID NO:4 obtained by cleaving the third recombinant DNA with restriction enzymes *Bgl* II and *Pst* I, were ligated to "pKK223-3", a plasmid vector commercialized by Pharmacia LKB Biotechnology AB, Uppsala, Sweden, with T4 DNA ligase to obtain the recombinant DNA pBTM23 containing the base sequence in SEQ ID NO:4.

The recombinant DNA pBTM23 thus obtained was introduced into *Escherichia coli* LE 392 (ATCC 33572) which had

been previously prepared into a competent cell according to the method as described by J. Sambrook in "Molecular Cloning, A Laboratory Manual", 2nd edition, pp.1.74-1.81 (1989), published by Cold Spring Harbor Laboratory Press, New York, USA, to obtain the present transformant BTM23 containing the DNA coding for the present enzyme. The transformant was cultured by the method in Experiment 3-2, and the proliferated cells were collected from the resultant culture, and lysed to extract the recombinant DNA which was then purified and analyzed, revealing that the recombinant DNA pBTM23 in FIG.6 consisted of about 7,500 base pairs and had a DNA fragment containing 2,889 base pairs which was ligated to the downstream of Nco I, a restriction enzyme.

Example A-2(b)

Preparation of recombinant thermostable enzyme using transformant

The transformant BTM23 was cultured similarly as in Example A-1 except that a liquid culture medium (pH 7.0) consisting of one w/v % maltose, 3 w/v % polypeptone, one w/v % "MEAST PlG"^{*}, a product of Asahi Breweries, Ltd., Tokyo, Japan, 0.1 w/v % sodium dihydrogen phosphate dihydrate, 200 µg/ml ampicillin sodium and water was used. To the resultant culture were added lysozyme from albumen, commercialized by Seikagaku-Kogyo Co., Ltd., Tokyo, Japan, and "TRITON^{*} X-100", a surfactant to give respective concentrations of 0.1 mg/ml; and 1 mg/ml, and the resultant was incubated at 37°C for 16 hours while stirring to extract a recombinant thermostable enzyme from the cells. The suspension was heated at 60°C for one hour to inactivate concomitant enzymes from *Escherichia coli*, followed by

*Trade-mark

centrifuging the mixture to remove impurities, and assaying the enzyme activity in the supernatant, revealing that one L culture contained about 120,000 units of the recombinant thermostable enzyme. The supernatant was purified by the method in Experiment 1 to obtain an about 177 ml aqueous solution containing about 1,400 units/ml of the recombinant thermostable enzyme with a specific activity of about 135 units/mg protein.

The properties and features of the purified enzyme were studied by the method Experiment 2, revealing that it has a molecular weight of 100,000-110,000 daltons on sodium dodecyl sulfate polyacrylamide gel electrophoresis (SDS-PAGE) and an isoelectric point of about 3.8-4.8 on isoelectrophoresis, and it is not inactivated even when incubated at 80°C for 60 min in an aqueous solution (pH 7.0). These physicochemical properties are substantially the same of those of *Thermus aquaticus* (ATCC 33923) as a donor microorganism.

Example B-1

Preparation of trehalose syrup by recombinant enzyme

Potato starch powder was suspended in water to give a concentration of 10 w/w %, and the suspension was adjusted to pH 5.5, admixed with 2 units/g starch of "SPITASE HS", an α -amylase specimen commercialized by Nagase Biochemicals, Ltd., Kyoto, Japan, and heated at 95°C to effect gelatinization and liquefaction. Thereafter, the resultant liquefied solution was autoclaved at 120°C for 20 min to inactivate the remaining enzyme, promptly cooled to 50°C, adjusted to pH 5.0, admixed with 500 units/g starch of an isoamylase specimen commercialized by Hayashibara Biochemical Laboratories, Inc., Okayama, Japan,

and 20 units/g starch of a β -amylase specimen commercialized by Nagase Biochemicals, Ltd., Kyoto, Japan, and subjected to an enzymatic reaction at 50°C for 24 hours to obtain a saccharide solution containing about 92 w/w % maltose, d.s.b. The saccharide solution was heated at 100°C for 20 min to inactivate the remaining enzyme, cooled to 60°C, adjusted to pH 6.5, admixed with one unit/g starch of the recombinant enzyme obtained in Example A-1, and subjected to an enzymatic reaction for 96 hours. The reaction mixture was heated at 100°C for 10 min to inactivate the remaining enzyme, cooled, filtered, and, in usual manner, decolored with an activated charcoal, desalted and deionized with an ion-exchange resin, and concentrated to obtain a 70 w/w % syrup in a yield of about 95% to the material starch, d.s.b.

The product contains about 68 w/w % trehalose, d.s.b, and has a relatively-low reducibility because of its DE (dextrose equivalent) 18.4, as well as having a mild sweetness, moderate viscosity and moisture-retaining ability, and these render it arbitrarily useful in a variety of compositions such as food products, cosmetics and pharmaceuticals as a sweetener, taste-improving agent, stabilizer, filler, adjuvant or excipient.

Example B-2

Preparation of trehalose powder by recombinant DNA

The reaction mixture obtained in Example B-1 was adjusted to pH 5.0, admixed with 10 units/g starch of "GLUCOZYME", a glucoamylase specimen commercialized by Nagase Biochemicals, Ltd., Kyoto, Japan, and subjected to an enzymatic

reaction at 50°C for 24 hours. The reaction mixture thus obtained was heated to inactivate the remaining enzyme, and, in usual manner, decolored, desalted, purified and subjected to ion-exchange column chromatography using "XT-1016 (polymerization degree of 4%)", a cation exchange resin in Na⁺-form commercialized by Tokyo Organic Chemical Industries., Ltd., Tokyo, Japan, to increase the trehalose content. More particularly, the ion-exchange resin, previously suspended in water, was packed in 4 jacketed-stainless steel columns with an inner column diameter of 5.4 cm, and the columns were cascaded in series to give a total column length of 20 m. About 5 v/v % of the reaction mixture was fed to the columns while the inner column temperature was keeping at 60°C, and fractionated by feeding to the columns with 60°C hot water at an SV (space velocity) 0.15, followed by collecting high-trehalose content fractions. The fractions were pooled, and, in usual manner, concentrated, dried *in vacuo*, and pulverized to obtain a trehalose powder in a yield of about 50% to the material, d.s.b.

The product, which contains about 97 w/w % trehalose, d.s.b, and has a relatively-low reducing power and a mild sweetness, can be arbitrarily incorporated into a variety of compositions such as food products, cosmetics and pharmaceuticals as a sweetener, taste-improving agent, stabilizer, filler, adjuvant or excipient.

Example B-3

Preparation of crystalline trehalose powder by recombinant enzyme

A high-trehalose content fraction, obtained by the

method in Example B-2, was in usual manner decolored with an activated charcoal, desalted with an ion-exchanger, and concentrated into an about 70 w/w % solution. The concentrate was placed in a crystallizer and gradually cooled while stirring to obtain a massecuite with a crystallization percentage of about 45%. The massecuite was sprayed at a pressure of about 150 kg/cm² from a nozzle equipped at the top of a drying tower while about 85°C hot air was blowing downward from the top of the drying tower, about 45°C hot air was blowing through under a wire-netting conveyer, which was equipped in the basement of the drying tower, to a crystalline powder collected on the conveyer, and the powder was gradually conveying out from the drying tower. Thereafter, the crystalline powder was transferred to an aging tower and aged for 10 hours in the stream of hot air to complete the crystallization and drying. Thus, a hydrous crystalline trehalose powder was obtained in a yield of about 90% to the material, d.s.b.

The product is substantially free from hygroscopicity and readily handleable, and it can be arbitrarily used in a variety compositions such as food products, cosmetics and pharmaceuticals as a sweetener, taste-improving agent, quality-improving agent, stability, filler, adjuvant or excipient.

Example B-4

Preparation of anhydrous crystalline trehalose powder by recombinant enzyme

A high-trehalose content fraction, obtained by the method in Example B-2, was purified similarly as in Example B-3, and the resultant solution was transferred to a vessel and

boiled under a reduced pressure to obtain a syrup with a moisture content of about 3.0 w/w %. The syrup was placed in a crystallizer, admixed with about 1.0 w/w % anhydrous crystalline trehalose as a seed crystal, crystallized at 120°C while stirring, and transferred to a plain aluminum vessel, followed by aging the contents at 100°C for 6 hours to form a block. The block thus obtained was pulverized with a cutter, dried by fluidized bed drying to obtain an anhydrous crystalline trehalose powder with a moisture content of about 0.3 w/w % in a yield of about 85% to the material, d.s.b.

The product with a strong dehydrating activity can be arbitrarily used as a desiccant for food products, cosmetics and pharmaceuticals, as well as their materials and intermediates, and also used as a white powdery sweetener with a mild sweetness in food products, cosmetics and pharmaceuticals.

Example B-5

Preparation of trehalose powder by recombinant enzyme

"MALTOSE HHH", a high-purity maltose commercialized by Hayashibara Biochemical Laboratories, Inc., Okayama, Japan, was dissolved in water to give a concentration of 40 w/w %, heated to 57°C, adjusted to pH 6.5, mixed with 2 units/g maltose, d.s.b., of a recombinant thermostable enzyme obtained by the method in Example A-2, followed by the enzymatic reaction for 48 hours. The reaction mixture was heated at 100°C for 10 min to inactivate the remaining enzyme, cooled, filtered, decolorized with an activated charcoal in usual manner, desalted and purified with an ion-exchange resin, dried in vacuo, and pulverized to obtain a powdery product containing about 73 w/w

% trehalose, d.s.b., in a yield of about 90% to the material maltose, d.s.b.

Although the product has a DE (dextrose equivalent) of 19 which is about 30% of that of maltose, it has the same viscosity as that of maltose, as well as having a mild sweetness and an adequate moisture-retaining ability. Thus, the product can be arbitrarily used as a sweetener, quality-improving agent, stabilizer, filler, adjuvant and excipient in a variety of compositions such as food products, cosmetics and pharmaceuticals.

As is described above, the present invention is based on the finding of a novel thermostable enzyme which forms trehalose or maltose when acts on maltose or trehalose. The present invention aims to explore a way to produce such an enzyme in an industrial scale and in a considerably-high yield by recombinant DNA technology. The enzymatic conversion method using the present recombinant thermostable enzyme converts maltose into a saccharide composition containing trehalose, glucose and/or maltose in a considerably-high yield. Trehalose has a mild and high-quality sweetness, and does not have a reducing residue within the molecule, and because of these it can readily sweeten food products in general without fear of causing unsatisfactory coloration and deterioration. The recombinant enzyme with a revealed amino acid sequence can be used with a greater safety for the preparation of trehalose which is premised to be used in food products.

Therefore, the present invention is a useful invention which exerts the aforesaid significant action and effect as well

as giving a great contribution to this field.

While there has been described what is at present considered to be the preferred embodiments of the invention, it will be understood the various modifications may be made therein, and it is intended to cover in the appended claims all such modifications as fall within the true spirit and scope of the invention.

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60260984

SEQUENCE LISTING

(1) GENERAL INFORMATION:

(i) APPLICANT:

NAME:KABUSHIKI KAISHA HAYASHIBARA SEIBUTSU KAGAKU
KENKYUJO

(ii) TITLE OF INVENTION: RECOMBINANT THERMOSTABLE ENZYME FOR CONVERTING MALTOSE INTO TREHALOSE

(iii) NUMBER OF SEQUENCES:6

(iv) ADDRESS:

(A) ADDRESSEE:KABUSHIKI KAISHA HAYASHIBARA SEIBUTSU
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(F) POSTAL CODE (ZIP): 700

(v) COMPUTER READABLE FORM:

(A) MEDIUM TYPE: Floppy disk

(B) COMPUTER: IBM PC compatible

(C) OPERATING SYSTEM: PC-DOS/MS-DOS

(D) SOFTWARE: Word Perfect Version 5.0

(vii) PRIOR APPLICATION DATA:

(A1) APPLICATION NUMBER: JP 260984/94

(B1) FILING DATE:October 1, 1994

(A2) APPLICATION REFERENCE NUMBER:10047702

(B2) FILING DATE: September 8, 1995

(2) INFORMATION FOR SEQ ID NO:1:

(i) SEQUENCE CHARACTERISTICS:

(A) LENGTH: 20 amino acids

(B) TYPE:amino acid

(D) TOPOLOGY:linear

(ii) MOLECULE TYPE:peptide

(xi) SEQUENCE DESCRIPTION:SEQ ID NO:1:

Met Asp Pro Leu Trp Tyr Lys Asp Ala Val Ile Tyr Gln Leu His Val
1 5 10 15

Arg Ser Phe Phe
20

(3) INFORMATION FOR SEQ ID NO:2:

(i) SEQUENCE CHARACTERISTICS:

(A) LENGTH:15 amino acids

(B) TYPE:amino acid

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(D) TOPOLOGY:linear
(ii) MOLECULE TYPE:peptide
(xi) SEQUENCE DESCRIPTION:SEQ ID NO:2:

Ile	Leu	Leu	Ala	Glu	Ala	Asn	Met	Trp	Pro	Glu	Glu	Thr	Leu	Pro
1				5					10					15

(4) INFORMATION FOR SEQ ID NO:3:

(i) SEQUENCE CHARACTERISTICS:

(A) LENGTH:963 amino acids

(B) TYPE:amino acid

(D) TOPOLOGY:linear

(ii) MOLECULE TYPE:peptide

(xi) SEQUENCE DESCRIPTION:SEQ ID NO:3:

Met	Asp	Pro	Leu	Trp	Tyr	Lys	Asp	Ala	Val	Ile	Tyr	Gln	Leu	His	Val
1				5					10					15	
Arg	Ser	Phe	Phe	Asp	Ala	Asn	Asn	Asp	Gly	Tyr	Gly	Asp	Phe	Glu	Gly
			20					25					30		
Leu	Arg	Arg	Lys	Leu	Pro	Tyr	Leu	Glu	Glu	Leu	Gly	Val	Asn	Thr	Leu
			35				40					45			
Trp	Leu	Met	Pro	Phe	Phe	Gln	Ser	Pro	Leu	Arg	Asp	Asp	Gly	Tyr	Asp
	50					55					60				
Ile	Ser	Asp	Tyr	Tyr	Gln	Ile	Leu	Pro	Val	His	Gly	Thr	Leu	Glu	Asp
65					70					75				80	
Phe	Thr	Val	Asp	Glu	Ala	His	Gly	Arg	Gly	Met	Lys	Val	Ile	Ile	Glu
				85					90					95	
Leu	Val	Leu	Asn	His	Thr	Ser	Ile	Asp	His	Pro	Trp	Phe	Gln	Glu	Ala
			100					105					110		
Arg	Lys	Pro	Asn	Ser	Pro	Met	Arg	Asp	Trp	Tyr	Val	Trp	Ser	Asp	Thr
		115				120						125			
Pro	Glu	Lys	Tyr	Lys	Gly	Val	Arg	Val	Ile	Phe	Lys	Asp	Phe	Glu	Thr
	130				135						140				
Ser	Asn	Trp	Thr	Phe	Asp	Pro	Val	Ala	Lys	Ala	Tyr	Tyr	Trp	His	Arg
145					150					155				160	
Phe	Tyr	Trp	His	Gln	Pro	Asp	Leu	Asn	Trp	Asp	Ser	Pro	Glu	Val	Glu
				165					170					175	
Lys	Ala	Ile	His	Gln	Val	Met	Phe	Phe	Trp	Ala	Asp	Leu	Gly	Val	Asp
			180					185					190		
Gly	Phe	Arg	Leu	Asp	Ala	Ile	Pro	Tyr	Leu	Tyr	Glu	Arg	Glu	Gly	Thr
		195					200					205			
Ser	Cys	Glu	Asn	Leu	Pro	Glu	Thr	Ile	Glu	Ala	Val	Lys	Arg	Leu	Arg
	210					215					220				
Lys	Ala	Leu	Glu	Glu	Arg	Tyr	Gly	Pro	Gly	Lys	Ile	Leu	Leu	Ala	Glu
225					230					235					240
Ala	Asn	Met	Trp	Pro	Glu	Glu	Thr	Leu	Pro	Tyr	Phe	Gly	Asp	Gly	Asp
				245					250					255	
Gly	Val	His	Met	Ala	Tyr	Asn	Phe	Pro	Leu	Met	Pro	Arg	Ile	Phe	Met
			260					265					270		
Ala	Leu	Arg	Arg	Glu	Asp	Arg	Gly	Pro	Ile	Glu	Thr	Met	Leu	Lys	Glu
		275					280					285			
Ala	Glu	Gly	Ile	Pro	Glu	Thr	Ala	Gln	Trp	Ala	Leu	Phe	Leu	Arg	Asn
	290					295					300				
His	Asp	Glu	Leu	Thr	Leu	Glu	Lys	Val	Thr	Glu	Glu	Glu	Arg	Glu	Phe

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305					310					315				320	
Met	Tyr	Glu	Ala	Tyr	Ala	Pro	Asp	Pro	Lys	Phe	Arg	Ile	Asn	Leu	Gly
				325					330					335	
Ile	Arg	Arg	Arg	Leu	Met	Pro	Leu	Leu	Gly	Gly	Asp	Arg	Arg	Arg	Tyr
			340					345					350		
Glu	Leu	Leu	Thr	Ala	Leu	Leu	Leu	Thr	Leu	Lys	Gly	Thr	Pro	Ile	Val
		355					360					365			
Tyr	Tyr	Gly	Asp	Glu	Ile	Gly	Met	Gly	Asp	Asn	Pro	Phe	Leu	Gly	Asp
	370					375				380					
Arg	Asn	Gly	Val	Arg	Thr	Pro	Met	Gln	Trp	Ser	Gln	Asp	Arg	Ile	Val
385					390					395					400
Ala	Phe	Ser	Arg	Ala	Pro	Tyr	His	Ala	Leu	Phe	Leu	Pro	Pro	Val	Ser
				405				410						415	
Glu	Gly	Pro	Tyr	Ser	Tyr	His	Phe	Val	Asn	Val	Glu	Ala	Gln	Arg	Glu
			420					425					430		
Asn	Pro	His	Ser	Leu	Leu	Ser	Phe	Asn	Arg	Arg	Phe	Leu	Ala	Leu	Arg
		435					440					445			
Asn	Gln	His	Ala	Lys	Ile	Phe	Gly	Arg	Gly	Ser	Leu	Thr	Leu	Leu	Pro
	450					455					460				
Val	Glu	Asn	Arg	Arg	Val	Leu	Ala	Tyr	Leu	Arg	Glu	His	Glu	Gly	Glu
465					470					475					480
Arg	Val	Leu	Val	Val	Ala	Asn	Leu	Ser	Arg	Tyr	Thr	Gln	Ala	Phe	Asp
				485					490					495	
Leu	Pro	Leu	Glu	Ala	Tyr	Gln	Gly	Leu	Val	Pro	Val	Glu	Leu	Phe	Ser
			500					505					510		
Gln	Gln	Pro	Phe	Pro	Pro	Val	Glu	Gly	Arg	Tyr	Arg	Leu	Thr	Leu	Gly
		515					520					525			
Pro	His	Gly	Phe	Ala	Leu	Phe	Ala	Leu	Lys	Pro	Val	Glu	Ala	Val	Leu
	530					535					540				
His	Leu	Pro	Ser	Pro	Asp	Trp	Ala	Glu	Glu	Pro	Ala	Pro	Glu	Glu	Ala
545					550					555					560
Asp	Leu	Pro	Arg	Val	His	Met	Pro	Gly	Gly	Pro	Glu	Val	Leu	Leu	Val
				565					570					575	
Asp	Thr	Leu	Val	His	Glu	Arg	Gly	Arg	Glu	Glu	Leu	Leu	Asn	Ala	Leu
			580					585					590		
Ala	Gln	Thr	Leu	Lys	Glu	Lys	Ser	Trp	Leu	Ala	Leu	Lys	Pro	Gln	Lys
		595					600					605			
Val	Ala	Leu	Leu	Asp	Ala	Leu	Arg	Phe	Gln	Lys	Asp	Pro	Pro	Leu	Tyr
	610					615					620				
Leu	Thr	Leu	Leu	Gln	Leu	Glu	Asn	His	Arg	Thr	Leu	Gln	Val	Ser	Leu
625					630					635					640
Pro	Leu	Leu	Trp	Ser	Pro	Gln	Arg	Arg	Glu	Gly	Pro	Gly	Leu	Phe	Ala
				645					650					655	
Arg	Thr	His	Gly	Gln	Pro	Gly	Tyr	Phe	Tyr	Glu	Leu	Ser	Leu	Asp	Pro
			660					665					670		
Gly	Phe	Tyr	Arg	Leu	Leu	Leu	Ala	Arg	Leu	Lys	Glu	Gly	Phe	Glu	Gly
		675					680					685			
Arg	Ser	Leu	Arg	Ala	Tyr	Tyr	Arg	Gly	Arg	His	Pro	Gly	Pro	Val	Pro
	690					695					700				
Glu	Ala	Val	Asp	Leu	Leu	Arg	Pro	Gly	Leu	Ala	Ala	Gly	Glu	Gly	Val
705					710					715					720
Trp	Val	Gln	Leu	Gly	Leu	Val	Gln	Asp	Gly	Gly	Leu	Asp	Arg	Thr	Glu
				725					730					735	
Arg	Val	Leu	Pro	Arg	Leu	Asp	Leu	Pro	Trp	Val	Leu	Arg	Pro	Glu	Gly
			740				745					750			
Gly	Leu	Phe	Trp	Glu	Arg	Gly	Ala	Ser	Arg	Arg	Val	Leu	Ala	Leu	Thr

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		755				760					765						
Gly	Ser	Leu	Pro	Pro	Gly	Arg	Pro	Gln	Asp	Leu	Phe	Ala	Ala	Leu	Glu		
	770					775					780						
Val	Arg	Leu	Leu	Glu	Ser	Leu	Pro	Arg	Leu	Arg	Gly	His	Ala	Pro	Gly		
785					790					795					800		
Thr	Pro	Gly	Leu	Leu	Pro	Gly	Ala	Leu	His	Glu	Thr	Glu	Ala	Leu	Val		
				805					810						815		
Arg	Leu	Leu	Gly	Val	Arg	Leu	Ala	Leu	His	Arg	Ala	Leu	Gly	Glu			
			820				825				830						
Val	Glu	Gly	Val	Val	Gly	Gly	His	Pro	Leu	Leu	Gly	Arg	Gly	Leu	Gly		
		835				840					845						
Ala	Phe	Leu	Glu	Leu	Glu	Gly	Glu	Val	Tyr	Leu	Val	Ala	Leu	Gly	Ala		
	850					855					860						
Glu	Lys	Arg	Gly	Thr	Val	Glu	Glu	Asp	Leu	Ala	Arg	Leu	Ala	Tyr	Asp		
865					870					875					880		
Val	Glu	Arg	Ala	Val	His	Leu	Ala	Leu	Glu	Ala	Leu	Glu	Ala	Glu	Leu		
				885					890						895		
Trp	Ala	Phe	Ala	Glu	Glu	Val	Ala	Asp	His	Leu	His	Ala	Ala	Phe	Leu		
			900					905						910			
Gln	Ala	Tyr	Arg	Ser	Ala	Leu	Pro	Glu	Glu	Ala	Leu	Glu	Glu	Ala	Gly		
		915					920							925			
Trp	Thr	Arg	His	Met	Ala	Glu	Val	Ala	Ala	Glu	His	Leu	His	Arg	Glu		
	930					935					940						
Glu	Arg	Pro	Ala	Arg	Lys	Arg	Ile	His	Glu	Arg	Trp	Gln	Ala	Lys	Ala		
945					950					955					960		
Gly	Lys	Ala															

(5) INFORMATION FOR SEQ ID NO:4:

(i) SEQUENCE CHARACTERISTICS:

(A) LENGTH:2889 base pairs

(B) TYPE:nucleic acid

(D) TOPOLOGY:linear

(xi) SEQUENCE DESCRIPTION:SEQ ID NO:4:

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GAGGAGCTCG	GGGTCAACAC	CCTCTGGCTC	ATGCCCTTCT	TCCAGTCCCC	CTTGAGGGAC	180
GACGGGTACG	ATATCTCCGA	CTACTACCAG	ATCCTCCCCG	TCCACGGGAC	CCTGGAGGAC	240
TTCACCGTGG	ACGAGGCCCA	CGGCCGGGGG	ATGAAGGTGA	TCATTGAGCT	CGTCCTGAAC	300
CACACCTCCA	TTGACCACCC	TTGGTTCCAG	GAGGCGAGGA	AGCCGAATAG	CCCCATGCGG	360
GACTGGTACG	TGTGGAGCGA	CACCCCGGAG	AAGTACAAGG	GGGTCCGGGT	CATCTTCAAG	420
GACTTTGAAA	CCTCCAACCTG	GACCTTTGAC	CCCGTGGCCA	AGGCCTACTA	CTGGCACCGC	480
TTCTACTGGC	ACCAGCCCGA	CCTCAACTGG	GACAGCCCCG	AGGTGGAGAA	GGCCATCCAC	540
CAGGTCATGT	TCTTCTGGGC	CGACCTGGGG	GTGGACGGCT	TCCGCCTGGA	CGCCATCCCC	600
TACCTCTACG	AGCGGGAGGG	GACCTCCTGC	GAGAACCTCC	CCGAGACCAT	TGAGGCGGTG	660
AAGCGCCTGA	GGAAGGCCCT	GGAGGAGCGC	TACGGCCCCG	GGAAGATCCT	CCTCGCCGAG	720
GCCAACATGT	GGCCGGAGGA	GACCCTCCCC	TACTTCGGGG	ACGGGGACGG	GGTCCACATG	780
GCCTACAAC	TCCCCCTGAT	GCCCCGGATC	TTCATGGCCC	TAAGGCGGGA	GGACCGGGGT	840
CCCATTGAAA	CCATGCTCAA	GGAGGCGGAG	GGGATCCCCG	AAACCGCCCA	GTGGGCCCTC	900
TTCTCCGCA	ACCACGACGA	GCTCACCTTG	GAGAAGGTCA	CGGAGGAGGA	GCGGGAGTTC	960
ATGTACGAGG	CCTACGCCCC	CGACCCCAAG	TTCCGCATCA	ACCTGGGGAT	CCGCCGCCGC	1020
CTCATGCCCC	TCCTCGGGGG	CGACCGCAGG	CGGTACGAGC	TCCTCACC GC	CCTCCTCCTC	1080
ACCCTAAAGG	GCACGCCCAT	CGTCTACTAC	GGGGACGAGA	TCGGCATGGG	GGACAACCCC	1140
TTCTCGGGG	ACCGGAACGG	TGTCAGGACC	CCCATGCAGT	GGTCCCAAGA	CCGCATCGTC	1200

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GCCTTCTCCC GCGCCCCCTA CCACGCCCTC TTCCTTCCCC CCGTGAGCGA GGGGCCCTAC 1260
AGCTACCACT TCGTCAACGT GGAGGCCAG CCGGAAAACC CCCACTCCCT CCTGAGCTTC 1320
AACCGCCGCT TCCTCGCCCT GAGGAACCAG CACGCCAAGA TCTTCGGCCG GGGGAGCCTC 1380
ACCCTTCTCC CCGTGGAGAA CCGGCGCGTC CTCGCCCTACC TGAGGGAGCA CGAGGGGGAG 1440
CGGGTCCTGG TGGTGGCCAA CCTCTCCCGC TACACCCAGG CCTTTGACCT CCCCTTGGAG 1500
GCCTACCAAG GCCTCGTCCC CGTGGAGCTC TTCTCGCAGC AACCTTCCC CCCGGTGGAG 1560
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GAGGCGGTGC TCCACCTCCC CTCCCCCGAC TGGGCCGAGG AGCCCGCCCC CGAGGAGGCC 1680
GACCTGCCCC GGGTCCACA' GCCCGGGGGG CCGGAGGTCC TCCTGGTGGA CACCTGGTC 1740
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TGGCTCGCCC TCAAGCCGCA GAAGGTGGCC CTCCTGGACG CCTTCGGCTT CCAGAAGGAC 1860
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CCCCTCCTCT GGTCCCCCCA GAGGCGGGAA GGCCCCGGCC TCTTCGCCCG CACCCACGGC 1980
CAGCCCGGCT ACTTCTACGA GCTCTCCTTG GACCCAGGCT TCTACCGCCT CCTCCTCGCC 2040
CGCCTTAAGG AGGGGTTTGA GGGGCGGAGC CTCCGGGCC TACTACCGCGG CCGCCACCCG 2100
GGTCCCCTGC CCGAGGCCGT GGACCTCCTC CGGCCGGGAC TCGCGGCGGG GGAGGGGGTC 2160
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CGCCTGGACC TCCCCTGGGT TCTCCGGCCC GAAGGGGGCC TCTTCTGGGA GCGGGGCGCC 2280
TCCAGAAGGG TCCTCGCCCT CACGGGAAGC CTCCCCCGG GCCGCCCCCA GGACCTCTTC 2340
GCCGCCCTGG AGGTCCGGCT CCTGGAAAGC CTTCCCCGCC TCCGGGGGCA CGCCCCCGGG 2400
ACCCCAGGCC TCCTTCCCGG GGCCCTGCAC GAGACCGAAG CCCTGGTCCG CCTCCTCGGG 2460
GTGCGCCTCG CCCTCCTCCA CCGGGCCCTT GGGGAGGTGG AGGGGGTGGT GGGGGGCCAC 2520
CCCCTCCTAG GCCGCGGCC TCGGGGCCCTT CTGGAGCTGG AGGGGGAGGT GTACCTCGTG 2580
GCCCTGGGCG CGGAAAAGCG GGGCACGGTG GAGGAGGACC TGGCCCGCCT GGCCTACGAC 2640
GTGGAGCGGG CCGTGCACCT CGCCCTCGAG GCCCTGGAGG CGGAGCTTTG GGCCTTTGCC 2700
GAGGAGGTGG CCGACCACCT CCACGCCGCC TTCCTCCAAG CCTACCGCTC CGCCCTCCCC 2760
GAGGAGGCCC TGGAGGAGGC GGGCTGGACG CGGCACATGG CCGAGGTGGC GGCGGAGCAC 2820
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GGAAAAGCC

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(6) INFORMATION FOR SEQ ID NO:5:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH:3600 base pairs
- (B) TYPE:nucleic acid
- (C) STRANDEDNESS:DOUBLE
- (D) TOPOLOGY:linear

(ii) MOLECULE TYPE:genomic DNA

(vi) ORIGINAL SOURCE:

- (A) ORGANISM:Thermus aquaticus
- (B) INDIVIDUAL ISOLATE:ATCC 33923

(ix) FEATURE:

- (A)NAME/KEY:5'UTR
- (B)LOCATION:1..540
- (C)IDENTIFICATION METHOD:E
- (A)NAME/KEY:mat peptide
- (B)LOCATION:541..3429
- (C)IDENTIFICATION METHOD:S
- (A)NAME/KEY:3'UTR
- (B)LOCATION:3430..3600
- (C)IDENTIFICATION METHOD:E

(xi) SEQUENCE DESCRIPTION:SEQ ID NO:5:

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CCCCCTCCCT CCCCCAACCG GGCCTTCCCG TGGGGGGGGG GCACAGCCTG GAGGAAGGGG 60
TGCTCGACGG GGAGGTGCGG CCCCTCTTGC GCCGTGGGCC GTGACCCCTT GCGGGCCAGG 120

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CTTCCCTCCT	ACCCCGGGGT	GCGGGTGGAG	GACAAGGGCT	TCGCCCTGGC	CCTGCACTAC	180
CGGGGGGCGG	AGGGCGAGGA	GAAGGCCCGG	GCCTGCCTCG	AGGCCTGGCT	TAAGGCGGTG	240
GAGGGGCTCC	TGGGGGCCCT	GGGCCTCGAG	GCCCTCCCCG	GCAAGAGGGT	CCTGGAGCTC	300
AAGCCCAAGG	GGGTGGACAA	GGGCCAAGCG	GTCCTCAGGC	TCCTCGGACG	CCACCCGGAC	360
CACACCCCCG	TTTACATCGG	GGACGACACC	ACCGACGAGG	CCGCCTTCCT	CGCCTTAAGG	420
GGCCGGGGCC	TCACCTTCAA	GGTGGGGGAA	GGCCCCACGG	CGGCCCAAGG	CCGGCTCAAG	480
GACGTGGAGG	AGGTCCTGGC	CTACTTGCAA	ACCTACCTCC	GACCCACTAG	CCTTTAGGCC	540
GTG GAC CCC CTC TGG TAC AAG GAC GCG GTG ATC TAC CAG CTC CAC GTC						588
Met Asp Pro Leu Trp Tyr Lys Asp Ala Val Ile Tyr Gln Leu His Val						
1 5 10 15						
CGC TCC TTC TTT GAC GCC AAC AAC GAC GGC TAC GGG GAC TTT GAG GGC						636
Arg Ser Phe Phe Asp Ala Asn Asn Asp Gly Tyr Gly Asp Phe Glu Gly						
20 25 30						
CTG AGG CGG AAG CTT CCC TAC CTG GAG GAG CTC GGG GTC AAC ACC CTC						684
Leu Arg Arg Lys Leu Pro Tyr Leu Glu Glu Leu Gly Val Asn Thr Leu						
35 40 45						
TGG CTC ATG CCC TTC TTC CAG TCC CCC TTG AGG GAC GAC GGG TAC GAT						732
Trp Leu Met Pro Phe Phe Gln Ser Pro Leu Arg Asp Asp Gly Tyr Asp						
50 55 60						
ATC TCC GAC TAC TAC CAG ATC CTC CCC GTC CAC GGG ACC CTG GAG GAC						780
Ile Ser Asp Tyr Tyr Gln Ile Leu Pro Val His Gly Thr Leu Glu Asp						
65 70 75 80						
TTC ACC GTG GAC GAG GCC CAC GGC CGG GGG ATG AAG GTG ATC ATT GAG						828
Phe Thr Val Asp Glu Ala His Gly Arg Gly Met Lys Val Ile Ile Glu						
85 90 95						
CTC GTC CTG AAC CAC ACC TCC ATT GAC CAC CCT TGG TTC CAG GAG GCG						876
Leu Val Leu Asn His Thr Ser Ile Asp His Pro Trp Phe Gln Glu Ala						
100 105 110						
AGG AAG CCG AAT AGC CCC ATG CGG GAC TGG TAC GTG TGG AGC GAC ACC						924
Arg Lys Pro Asn Ser Pro Met Arg Asp Trp Tyr Val Trp Ser Asp Thr						
115 120 125						
CCG GAG AAG TAC AAG GGG GTC CGG GTC ATC TTC AAG GAC TTT GAA ACC						972
Pro Glu Lys Tyr Lys Gly Val Arg Val Ile Phe Lys Asp Phe Glu Thr						
130 135 140						
TCC AAC TGG ACC TTT GAC CCC GTG GCC AAG GCC TAC TAC TGG CAC CGC						1020
Ser Asn Trp Thr Phe Asp Pro Val Ala Lys Ala Tyr Tyr Trp His Arg						
145 150 155 160						
TTC TAC TGG CAC CAG CCC GAC CTC AAC TGG GAC AGC CCC GAG GTG GAG						1068
Phe Tyr Trp His Gln Pro Asp Leu Asn Trp Asp Ser Pro Glu Val Glu						
165 170 175						
AAG GCC ATC CAC CAG GTC ATG TTC TTC TGG GCC GAC CTG GGG GTG GAC						1116
Lys Ala Ile His Gln Val Met Phe Phe Trp Ala Asp Leu Gly Val Asp						
180 185 190						
GGC TTC CGC CTG GAC GCC ATC CCC TAC CTC TAC GAG CGG GAG GGG ACC						1164
Gly Phe Arg Leu Asp Ala Ile Pro Tyr Leu Tyr Glu Arg Glu Gly Thr						
195 200 205						
TCC TGC GAG AAC CTC CCC GAG ACC ATT GAG GCG GTG AAG CGC CTG AGG						1212
Ser Cys Glu Asn Leu Pro Glu Thr Ile Glu Ala Val Lys Arg Leu Arg						
210 215 220						
AAG GCC CTG GAG GAG CGC TAC GGC CCC GGG AAG ATC CTC CTC GCC GAG						1260
Lys Ala Leu Glu Glu Arg Tyr Gly Pro Gly Lys Ile Leu Leu Ala Glu						
225 230 235 240						
GCC AAC ATG TGG CCG GAG GAG ACC CTC CCC TAC TTC GGG GAC GGG GAC						1308
Ala Asn Met Trp Pro Glu Glu Thr Leu Pro Tyr Phe Gly Asp Gly Asp						
245 250 255						
GGG GTC CAC ATG GCC TAC AAC TTC CCC CTG ATG CCC CGG ATC TTC ATG						1356

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Gly	Val	His	Met	Ala	Tyr	Asn	Phe	Pro	Leu	Met	Pro	Arg	Ile	Phe	Met	
			260					265					270			
GCC	CTA	AGG	CGG	GAG	GAC	CGG	GGT	CCC	ATT	GAA	ACC	ATG	CTC	AAG	GAG	1404
Ala	Leu	Arg	Arg	Glu	Asp	Arg	Gly	Pro	Ile	Glu	Thr	Met	Leu	Lys	Glu	
		275					280					285				
GCG	GAG	GGG	ATC	CCC	GAA	ACC	GCC	CAG	TGG	GCC	CTC	TTC	CTC	CGC	AAC	1452
Ala	Glu	Gly	Ile	Pro	Glu	Thr	Ala	Gln	Trp	Ala	Leu	Phe	Leu	Arg	Asn	
	290					295					300					
CAC	GAC	GAG	CTC	ACC	CTG	GAG	AAG	GTC	ACG	GAG	GAG	GAG	CGG	GAG	TTC	1500
His	Asp	Glu	Leu	Thr	Leu	Glu	Lys	Val	Thr	Glu	Glu	Glu	Arg	Glu	Phe	
305					310					315					320	
ATG	TAC	GAG	GCC	TAC	GCC	CCC	GAC	CCC	AAG	TTC	CGC	ATC	AAC	CTG	GGG	1548
Met	Tyr	Glu	Ala	Tyr	Ala	Pro	Asp	Pro	Lys	Phe	Arg	Ile	Asn	Leu	Gly	
			325						330					335		
ATC	CGC	CGC	CGC	CTC	ATG	CCC	CTC	CTC	GGG	GGC	GAC	CGC	AGG	CGG	TAC	1596
Ile	Arg	Arg	Arg	Leu	Met	Pro	Leu	Leu	Gly	Gly	Asp	Arg	Arg	Arg	Tyr	
			340					345					350			
GAG	CTC	CTC	ACC	GCC	CTC	CTC	CTC	ACC	CTA	AAG	GGC	ACG	CCC	ATC	GTC	1644
Glu	Leu	Leu	Thr	Ala	Leu	Leu	Leu	Thr	Leu	Lys	Gly	Thr	Pro	Ile	Val	
		355				360					365					
TAC	TAC	GGG	GAC	GAG	ATC	GGC	ATG	GGG	GAC	AAC	CCC	TTC	CTC	GGG	GAC	1692
Tyr	Tyr	Gly	Asp	Glu	Ile	Gly	Met	Gly	Asp	Asn	Pro	Phe	Leu	Gly	Asp	
	370					375				380						
CGG	AAC	GGT	GTC	AGG	ACC	CCC	ATG	CAG	TGG	TCC	CAA	GAC	CGC	ATC	GTC	1740
Arg	Asn	Gly	Val	Arg	Thr	Pro	Met	Gln	Trp	Ser	Gln	Asp	Arg	Ile	Val	
385					390					395					400	
GCC	TTC	TCC	CGC	GCC	CCC	TAC	CAC	GCC	CTC	TTC	CTT	CCC	CCC	GTG	AGC	1788
Ala	Phe	Ser	Arg	Ala	Pro	Tyr	His	Ala	Leu	Phe	Leu	Pro	Pro	Val	Ser	
			405					410						415		
GAG	GGG	CCC	TAC	AGC	TAC	CAC	TTC	GTC	AAC	GTG	GAG	GCC	CAG	CGG	GAA	1836
Glu	Gly	Pro	Tyr	Ser	Tyr	His	Phe	Val	Asn	Val	Glu	Ala	Gln	Arg	Glu	
		420					425					430				
AAC	CCC	CAC	TCC	CTC	CTG	AGC	TTC	AAC	CGC	CGC	TTC	CTC	GCC	CTG	AGG	1884
Asn	Phe	His	Ser	Leu	Leu	Ser	Phe	Asn	Arg	Arg	Phe	Leu	Ala	Leu	Arg	
		435					440					445				
AAC	CAG	CAC	GCC	AAG	ATC	TTC	GGC	CGG	GGG	AGC	CTC	ACC	CTT	CTC	CCC	1932
Asn	Gln	His	Ala	Lys	Ile	Phe	Gly	Arg	Gly	Ser	Leu	Thr	Leu	Leu	Pro	
	450				455					460						
GTG	GAG	AAC	CGG	CGC	GTC	CTC	GCC	TAC	CTG	AGG	GAG	CAC	GAG	GGG	GAG	1980
Val	Glu	Asn	Arg	Arg	Val	Leu	Ala	Tyr	Leu	Arg	Glu	His	Glu	Gly	Glu	
465					470					475					480	
CGG	GTC	CTG	GTG	GTG	GCC	AAC	CTC	TCC	CGC	TAC	ACC	CAG	GCC	TTT	GAC	2028
Arg	Val	Leu	Val	Val	Ala	Asn	Leu	Ser	Arg	Tyr	Thr	Gln	Ala	Phe	Asp	
			485						490					495		
CTC	CCC	TTG	GAG	GCC	TAC	CAA	GGC	CTC	GTC	CCC	GTG	GAG	CTC	TTC	TCG	2076
Leu	Pro	Leu	Glu	Ala	Tyr	Gln	Gly	Leu	Val	Pro	Val	Glu	Leu	Phe	Ser	
			500				505						510			
CAG	CAA	CCC	TTC	CCC	CCG	GTG	GAG	GGG	CGC	TAC	CGC	TTG	ACC	CTG	GGC	2124
Gln	Gln	Pro	Phe	Pro	Pro	Val	Glu	Gly	Arg	Tyr	Arg	Leu	Thr	Leu	Gly	
		515				520						525				
CCC	CAC	GGC	TTC	GCC	CTC	TTC	GCC	CTG	AAG	CCC	GTG	GAG	GCG	GTG	CTC	2172
Pro	His	Gly	Phe	Ala	Leu	Phe	Ala	Leu	Lys	Pro	Val	Glu	Ala	Val	Leu	
	530					535				540						
CAC	CTC	CCC	TCC	CCC	GAC	TGG	GCC	GAG	GAG	CCC	GCC	CCC	GAG	GAG	GCC	2220
His	Leu	Pro	Ser	Pro	Asp	Trp	Ala	Glu	Glu	Pro	Ala	Pro	Glu	Glu	Ala	
545					550					555					560	

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GAC	CTG	CCC	CGG	GTC	CAC	ATG	CCC	GGG	GGG	CCG	GAG	GTC	CTC	CTG	GTG	2268
Asp	Leu	Pro	Arg	Val	His	Met	Pro	Gly	Gly	Pro	Glu	Val	Leu	Leu	Val	
				565					570						575	
GAC	ACC	CTG	GTC	CAC	GAA	AGG	GGG	CGG	GAG	GAG	CTC	CTA	AAC	GCC	CTC	2316
Asp	Thr	Leu	Val	His	Glu	Arg	Gly	Arg	Glu	Glu	Leu	Leu	Asn	Ala	Leu	
			580					585					590			
GCC	CAG	ACC	CTG	AAG	GAG	AAG	AGC	TGG	CTC	GCC	CTC	AAG	CCG	CAG	AAG	2364
Ala	Gln	Thr	Leu	Lys	Glu	Lys	Ser	Trp	Leu	Ala	Leu	Lys	Pro	Gln	Lys	
		595					600					605				
GTG	GCC	CTC	CTG	GAC	GCC	CTC	CGC	TTC	CAG	AAG	GAC	CCG	CCC	CTT	TAC	2412
Val	Ala	Leu	Leu	Asp	Ala	Leu	Arg	Phe	Gln	Lys	Asp	Pro	Pro	Lys	Tyr	
	610					615					620					
CTC	ACC	CTG	CTC	CAG	CTG	GAG	AAC	CAC	AGG	ACC	CTC	CAG	GTC	TCC	CTC	2460
Leu	Thr	Leu	Leu	Gln	Leu	Glu	Asn	His	Arg	Thr	Leu	Gln	Val	Ser	Leu	
	625				630					635					640	
CCC	CTC	CTC	TGG	TCC	CCC	CAG	AGG	CGG	GAA	GGC	CCC	GGC	CTC	TTC	GCC	2508
Pro	Leu	Leu	Trp	Ser	Pro	Gln	Arg	Arg	Glu	Gly	Pro	Gly	Leu	Phe	Ala	
			645						650					655		
CGC	ACC	CAC	GGC	CAG	CCC	GGC	TAC	TTC	TAC	GAG	CTC	TCC	TTG	GAC	CCA	2556
Arg	Thr	His	Gly	Gln	Pro	Gly	Tyr	Phe	Tyr	Glu	Leu	Ser	Leu	Asp	Pro	
			660					665					670			
GGC	TTC	TAC	CGC	CTC	CTC	CTC	GCC	CGC	CTT	AAG	GAG	GGG	TTT	GAG	GGG	2604
Gly	Phe	Tyr	Arg	Leu	Leu	Leu	Ala	Arg	Leu	Lys	Glu	Gly	Phe	Glu	Gly	
		675					680					685				
CGG	AGC	CTC	CGG	GCC	TAC	TAC	CGC	GGC	CGC	CAC	CCG	GGT	CCC	GTG	CCC	2652
Arg	Ser	Leu	Arg	Ala	Tyr	Tyr	Arg	Gly	Arg	His	Pro	Gly	Pro	Val	Pro	
	690					695					700					
GAG	GCC	GTG	GAC	CTC	CTC	CGG	CCG	GGA	CTC	GCG	GCG	GGG	GAG	GGG	GTC	2700
Glu	Ala	Val	Asp	Leu	Leu	Arg	Pro	Gly	Leu	Ala	Ala	Gly	Glu	Gly	Val	
	705				710					715					720	
TGG	GTC	CAG	CTC	GGC	CTC	GTC	CAA	GAC	GGG	GGC	CTG	GAC	CGC	ACG	GAG	2748
Trp	Val	Gln	Leu	Gly	Leu	Val	Gln	Asp	Gly	Gly	Leu	Asp	Arg	Thr	Glu	
			725						730					735		
CGG	GTC	CTC	CCC	CGC	CTG	GAC	CTC	CCC	TGG	GTT	CTC	CGG	CCC	GAA	GGG	2796
Arg	Val	Leu	Pro	Arg	Leu	Asp	Leu	Pro	Trp	Val	Leu	Arg	Pro	Glu	Gly	
			740					745					750			
GGC	CTC	TTC	TGG	GAG	CGG	GGC	GCC	TCC	AGA	AGG	GTC	CTC	GCC	CTC	ACG	2844
Gly	Leu	Phe	Trp	Glu	Arg	Gly	Ala	Ser	Arg	Arg	Val	Leu	Ala	Leu	Thr	
		755					760					765				
GGA	AGC	CTC	CCC	CCG	GGC	CGC	CCC	CAG	GAC	CTC	TTC	GCC	GCC	CTG	GAG	2892
Gly	Ser	Leu	Pro	Pro	Gly	Arg	Pro	Gln	Asp	Leu	Phe	Ala	Ala	Leu	Glu	
	770					775					780					
GTC	CGG	CTC	CTG	GAA	AGC	CTT	CCC	CGC	CTC	CGG	GGG	CAC	GCC	CCC	GGG	2940
Val	Arg	Leu	Leu	Glu	Ser	Leu	Pro	Arg	Leu	Arg	Gly	His	Ala	Pro	Gly	
	785				790					795					800	
ACC	CCA	GGC	CTC	CTT	CCC	GGG	GCC	CTG	CAC	GAG	ACC	GAA	GCC	CTG	GTC	2988
Thr	Pro	Gly	Leu	Leu	Pro	Gly	Ala	Leu	His	Glu	Thr	Glu	Ala	Leu	Val	
			805						810					815		
CGC	CTC	CTC	GGG	GTG	CGC	CTC	GCC	CTC	CTC	CAC	CGG	GCC	CTT	GGG	GAG	3036
Arg	Leu	Leu	Gly	Val	Arg	Leu	Ala	Leu	Leu	His	Arg	Ala	Leu	Gly	Glu	
			820					825					830			
GTG	GAG	GGG	GTG	GTG	GGG	GGC	CAC	CCC	CTC	CTA	GGC	CGC	GGC	CTC	GGG	3084
Val	Glu	Gly	Val	Val	Gly	Gly	His	Pro	Leu	Leu	Gly	Arg	Gly	Leu	Gly	
		835					840					845				
GCC	TTC	CTG	GAG	CTG	GAG	GGG	GAG	GTG	TAC	CTC	GTG	GCC	CTG	GGC	GCC	3132
Ala	Phe	Leu	Glu	Leu	Glu	Gly	Glu	Val	Tyr	Leu	Val	Ala	Leu	Gly	Ala	

850		855		860		
GAA AAG CGG GGC ACG GTG	GAG GAG GAC CTG GCC CGC CTG GCC TAC GAC					3180
Glu Lys Arg Gly Thr Val	Glu Glu Asp Leu Ala Arg Leu Ala Tyr Asp					
865		870		875		880
GTG GAG CGG GCC GTG CAC CTC GCC CTC GAG GCC CTG GAG GCG GAG CTT						3228
Val Glu Arg Ala Val His Leu Ala Leu Glu Ala Leu Glu Ala Glu Leu						
		885		890		895
TGG GCC TTT GCC GAG GAG GTG GCC GAC CAC CTC CAC GCC GCC TTC CTC						3276
Trp Ala Phe Ala Glu Glu Val Ala Asp His Leu His Ala Ala Phe Leu						
		900		905		910
CAA GCC TAC CGC TCC GCC CTC CCC GAG GAG GCC CTG GAG GAG GCG GGC						3324
Gln Ala Tyr Arg Ser Ala Leu Pro Glu Glu Ala Leu Glu Glu Ala Gly						
		915		920		925
TGG ACG CGG CAC ATG GCC GAG GTG GCG GCG GAG CAC CTC CAC CGG GAG						3372
Trp Thr Arg His Met Ala Glu Val Ala Ala Glu His Leu His Arg Glu						
		930		935		940
GAA AGG CCC GCC CGC AAG CGC ATC CAC GAG CGC TGG CAG GCC AAG GCC						3420
Glu Arg Pro Ala Arg Lys Arg Ile His Glu Arg Trp Gln Ala Lys Ala						
		945		950		955
GGA AAA GCC						3429
Gly Lys Ala						
		963				
TAGGCGCCCG GTAGCCCTTC AGCCCCGGGC CACGGGGGCC TTGGGGTGGA AGACGGCCTC						3489
CTCGGGGAGG AGGCGGCGCT TCTTGGCCCG GCGGTAGACG GCGTCCCACA TGCGGCAGAA						3549
GGCGCACACC GCCCCCGTGG TGGGGTAGCC GCACCGCTCG CACTCCCTAA G						3600

(7) INFORMATION FOR SEQ ID NO:6:

(i) SEQUENCE CHARACTERISTICS:

(A) LENGTH:39 base pairs

(B) TYPE:nucleic acid

(D) TOPOLOGY:linear

(xi) SEQUENCE DESCRIPTION:SEQ ID NO:6:

AGCTTGAATT CTTTTTTAAT AAAATCAGGA GGAAAAACC

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CLAIMS:

1. A recombinant enzyme which is capable of converting maltose into trehalose and which has an amino acid sequence consisting of a variant of SEQ ID NO:3 in which one or more but less than 10 amino acids are deleted from, added to or replaced by different amino acids without altering the inherent activity of the enzyme having the amino acid sequence of SEQ ID NO:3.

2. The recombinant enzyme according to Claim 1 which has the following physicochemical properties:

- (a) Action - forming trehalose when acts on maltose, and *vice versa*;
- (b) Molecular weight (MW) - about 100,000-110,000 daltons when assayed on sodium dodecyl sulfate polyacrylamide gel electrophoresis (SDS-PAGE);
- (c) Isoelectric point (pI) - about 3.8-4.8 when assayed on isoelectrophoresis;
- (d) Optimum temperature - about 65°C when incubated at pH 7.0 for 60 min;
- (e) Optimum pH - about 6.0-6.7 when incubated at 60°C for 60 min;
- (f) Thermal stability - stable up to a temperature of about 80°C when incubated at pH 7.0 for 60 min; and
- (g) pH stability - stable in a range of pH 5.5-9.5 when incubated at 60°C for 60 min.

3. An isolated DNA which encodes the amino acid sequence of SEQ ID NO:3 or the recombinant enzyme of Claim 1 or 2.

4. The DNA of Claim 3, which has a base sequence selected from the group consisting of the base sequence of SEQ ID NO:4, a variant of SEQ ID NO:4 in which one or more but less than 30 bases in SEQ ID NO:4 are deleted, added, or replaced with different bases without altering the inherent activity of the encoded enzyme having the amino acid sequence SEQ ID NO:3, and complementary base sequences to these base sequences.

5. The DNA of Claim 4, wherein one or more bases of the base sequence are replaced with other bases within the degeneracy of the genetic code such that there is no change in the amino acid sequence encoded thereby.

6. The DNA of Claim 3, which has the base sequence of SEQ ID NO:5.

7. The DNA of any one of Claims 3 to 6, which is derived from a microorganism of the genus *Thermus*.

8. A replicable recombinant DNA which contains a self-replicable vector and the DNA as defined in any one of Claims 3 to 7.

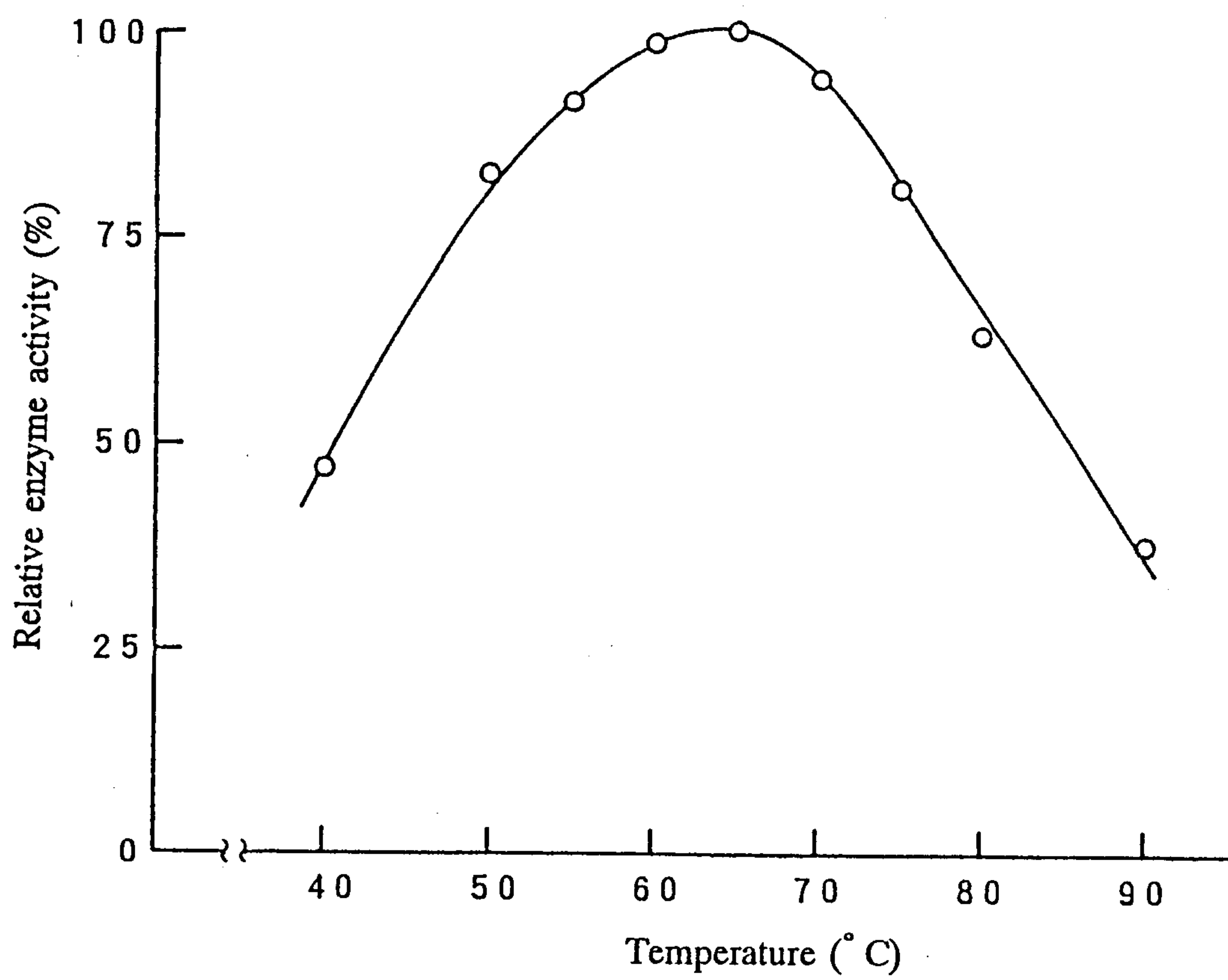
9. A transformed cell which is prepared by introducing into an appropriate host cell the replicable recombinant DNA of Claim 8.

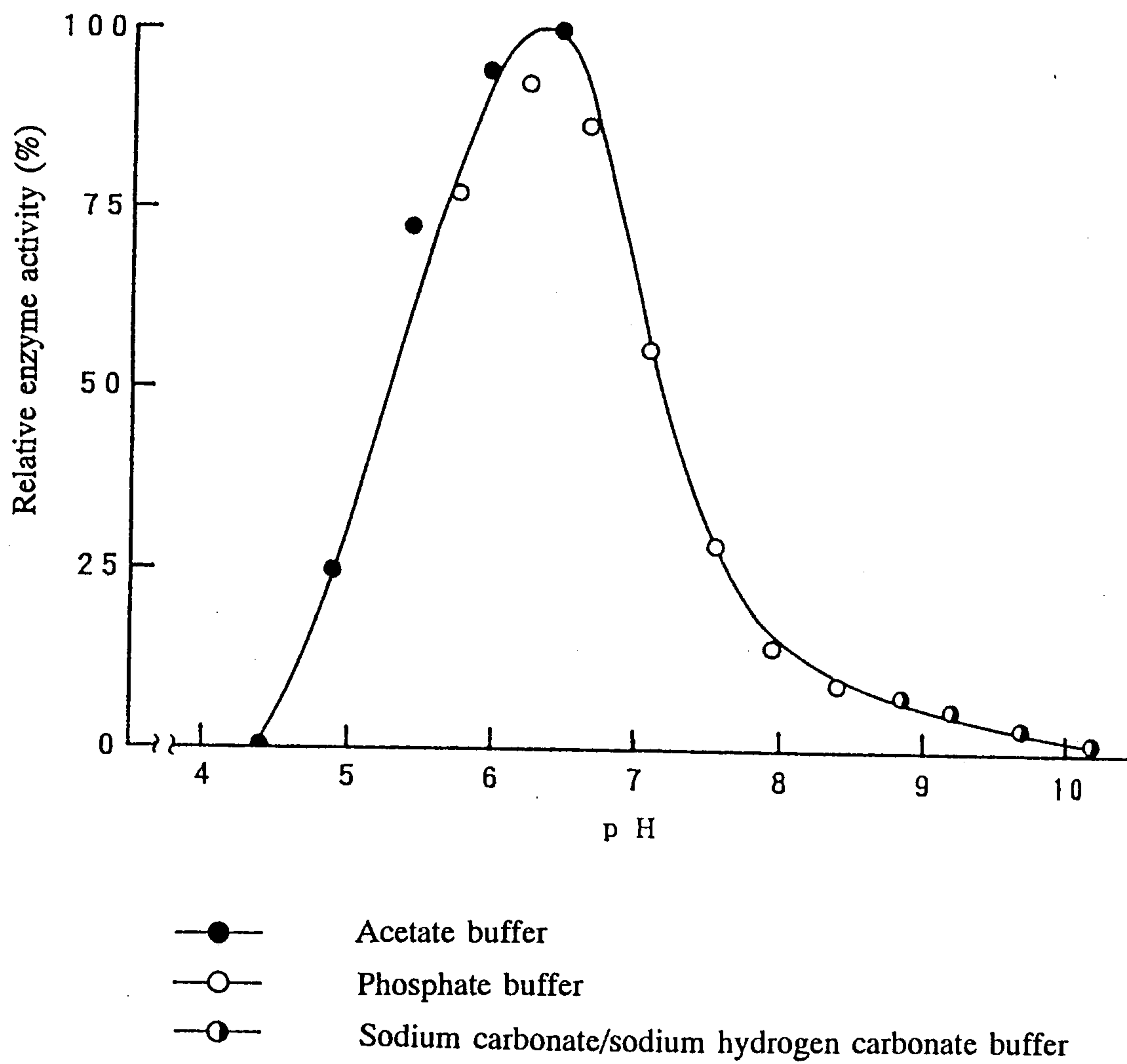
10. A process for preparing a recombinant enzyme capable

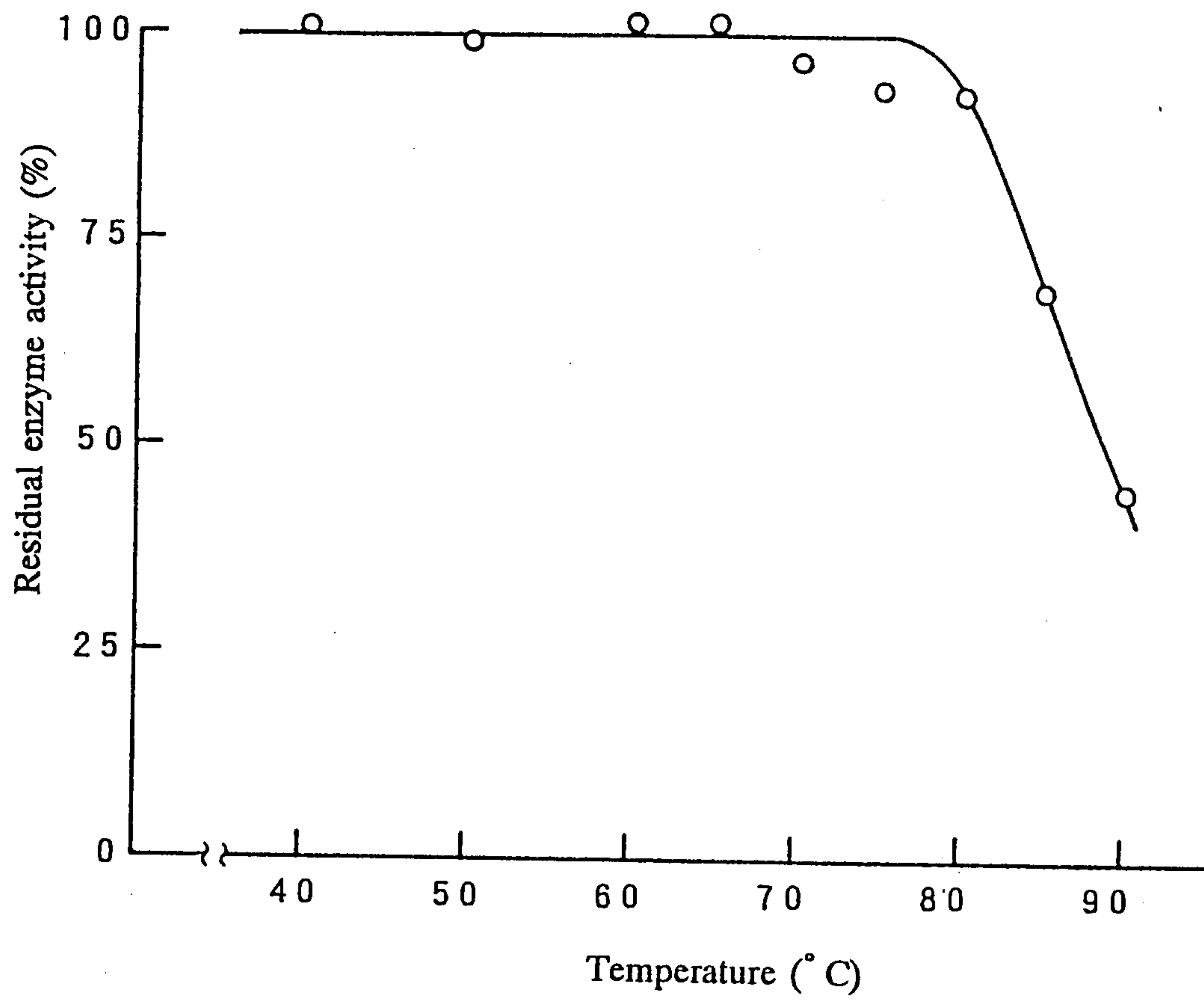
of converting maltose into trehalose, which comprises:

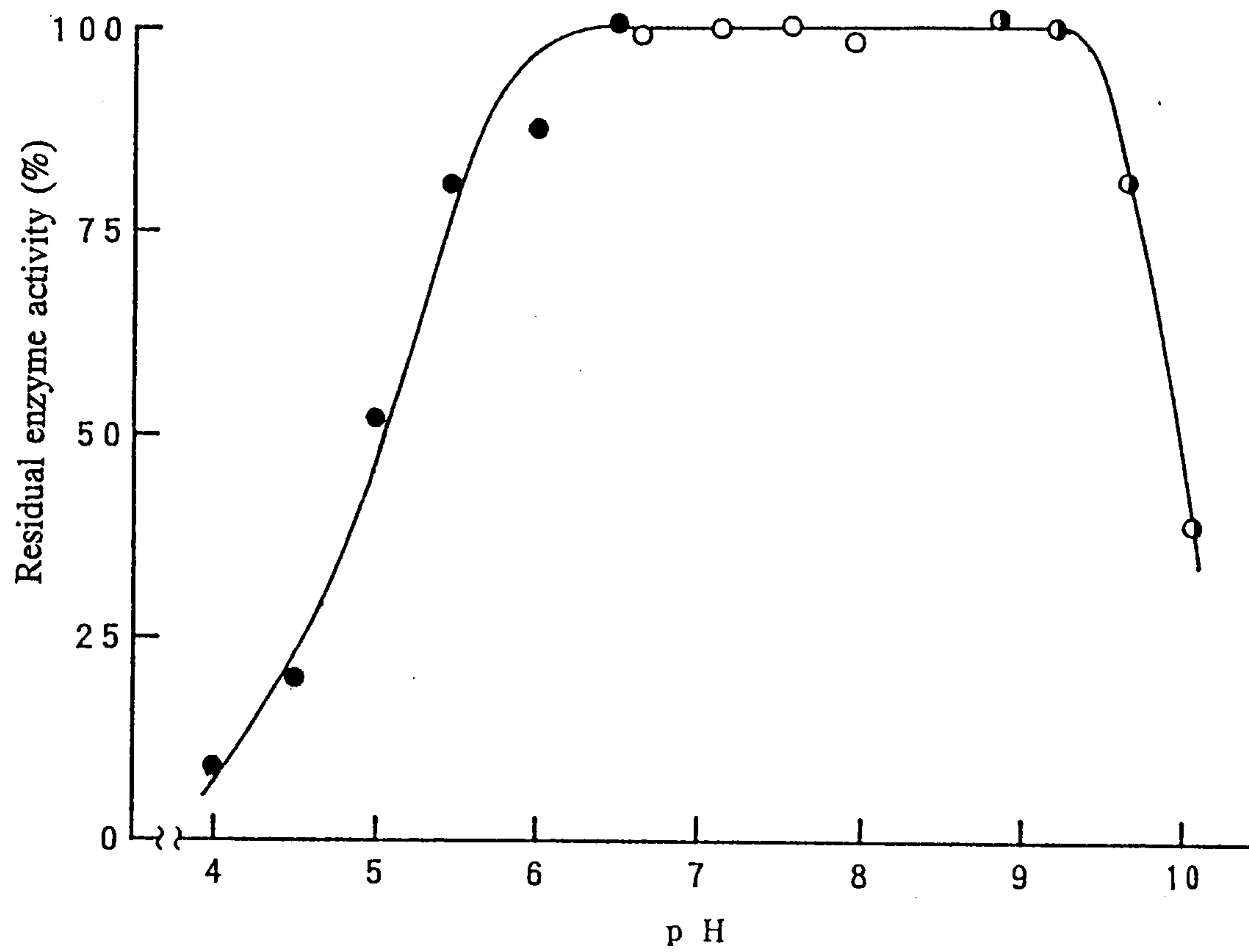
- a) culturing the transformed cell of Claim 9 in a nutrient culture medium to form the recombinant enzyme; and
- b) collecting the formed recombinant enzyme from the resultant culture.

11. The process of Claim 10, wherein the recombinant enzyme formed in the nutrient culture medium is recovered by one or more processes selected from the group consisting of centrifugation, filtration, concentration, salting out, dialysis, separatory sedimentation, ion-exchange chromatography, gel filtration chromatography, hydrophobic chromatography, affinity chromatography, gel electrophoresis and isoelectrophoresis.

FIG.1

FIG.2

FIG.3



- Acetate buffer
- Phosphate buffer
- ◐— Sodium carbonate/sodium hydrogen carbonate buffer

FIG.4

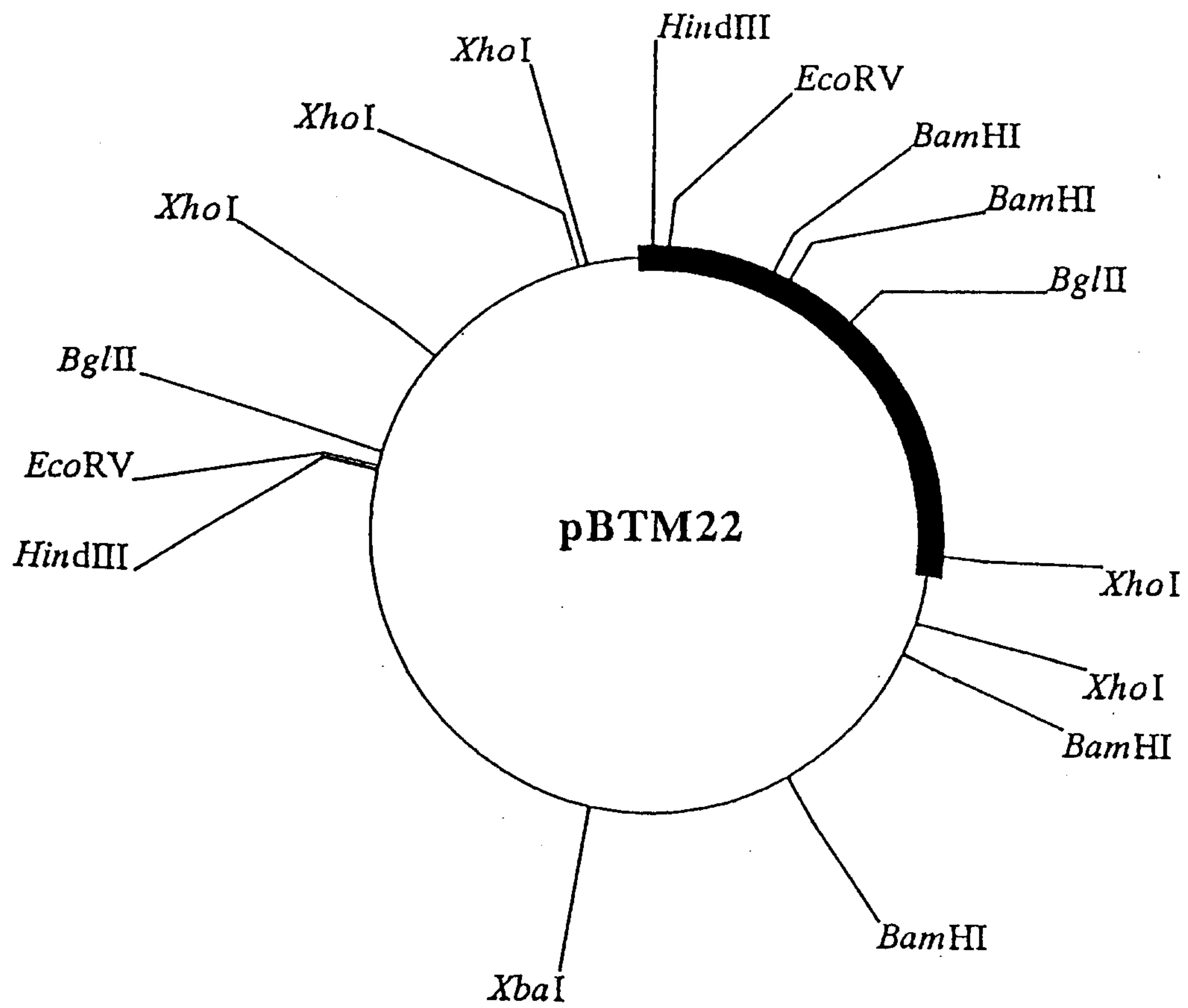


FIG.5

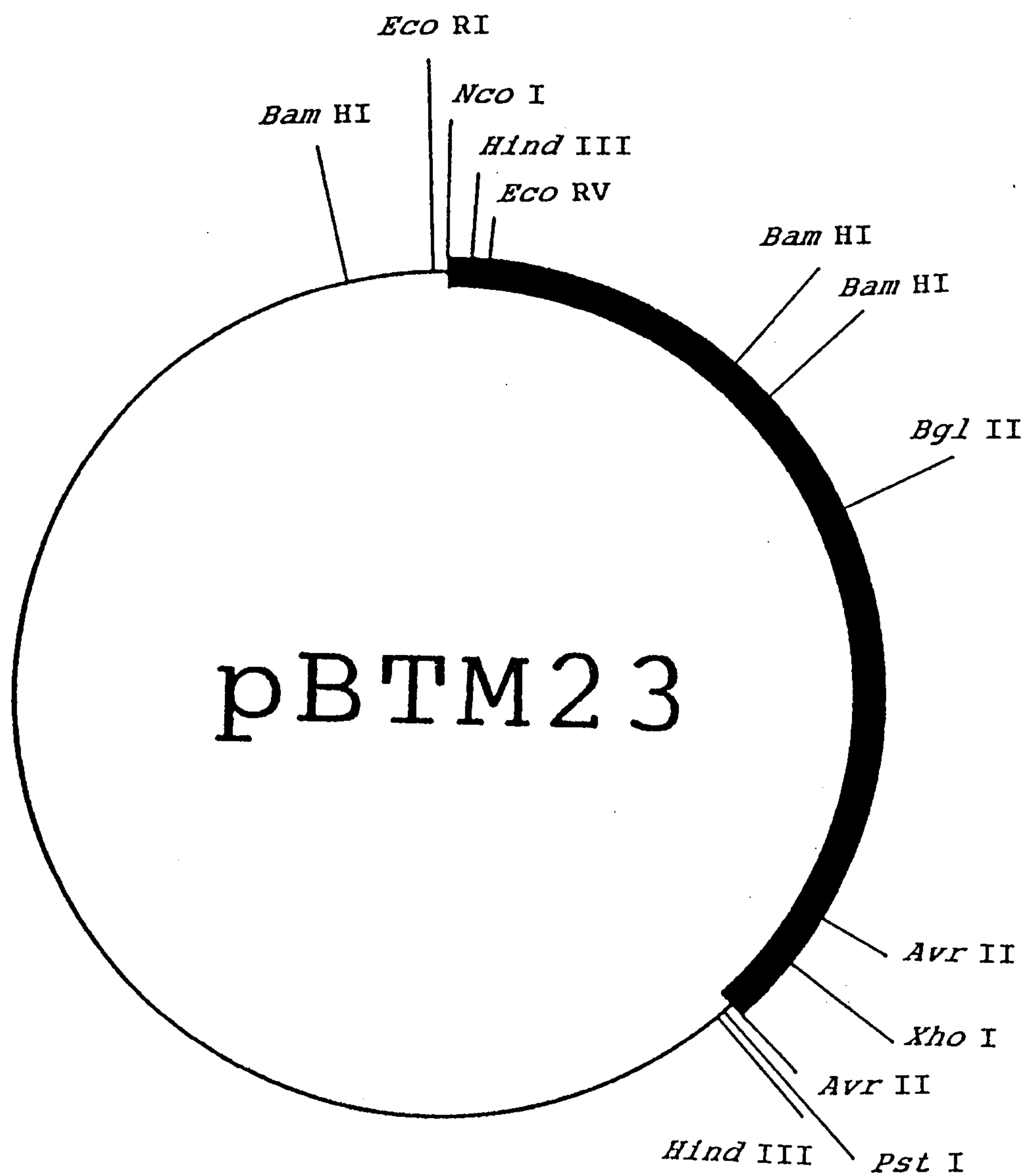


FIG.6

Residual enzyme activity (%)

Temperature (°C)

