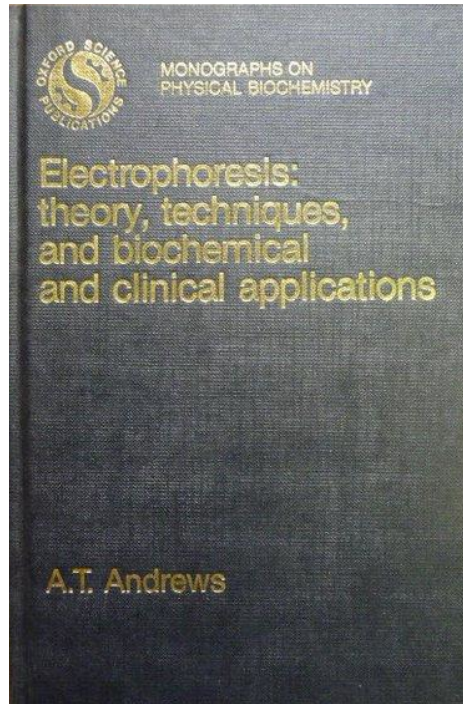


Role of electrophoresis in protein analysis

Dr Richard Frazier
University of Reading

Professor Tony Andrews

- Biochemistry of Milk Products
- Chemical Aspects of Food Enzymes
- Electrophoresis: Theory, Techniques, and Biochemical and Clinical Applications

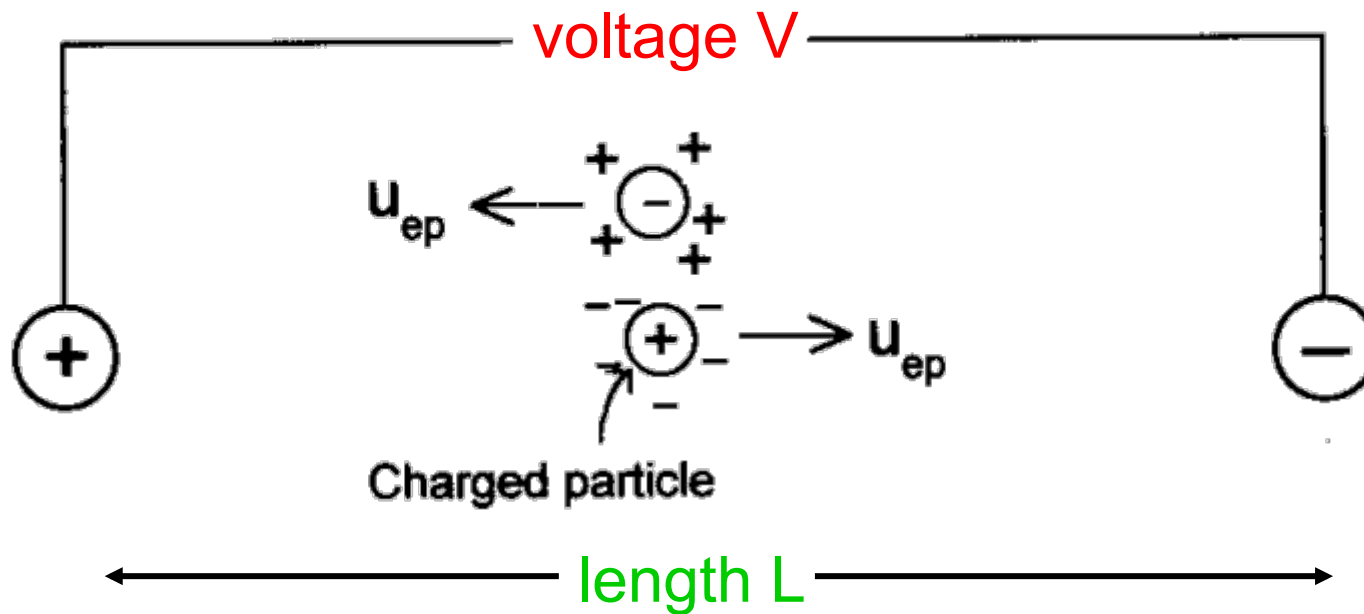


- "Dr. Andrews is to be congratulated on providing under one cover, succinct, clear, and practical descriptions of electrophoresis." *Nature*
- "A must for biologists, immunologists, microbiologists, and any scientist interested in modern separation science." *Journal of the American Chemical Society*

Electrophoresis

- What is it?
- How does it work?
- What can we do with it?

Electrophoresis

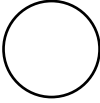


$$u_{ep} = \mu_{ep} \frac{V}{L}$$

V : applied voltage / V

μ_{ep} : electrophoretic mobility / $\text{m}^2/(\text{s V})$

Electrophoretic Mobility

Electrical force $F_e \rightarrow$  $\leftarrow F_f$ Frictional force

$$F_e = qE$$

$$F_f = 6\pi\eta ru$$

$$u_{ep} = \left(\frac{q}{6\pi\eta r} \right) E$$

μ_{ep}

In general : $\mu_{ep} \propto q / MW$

q : charge

r : radius

η : viscosity

pH and Protein Charge

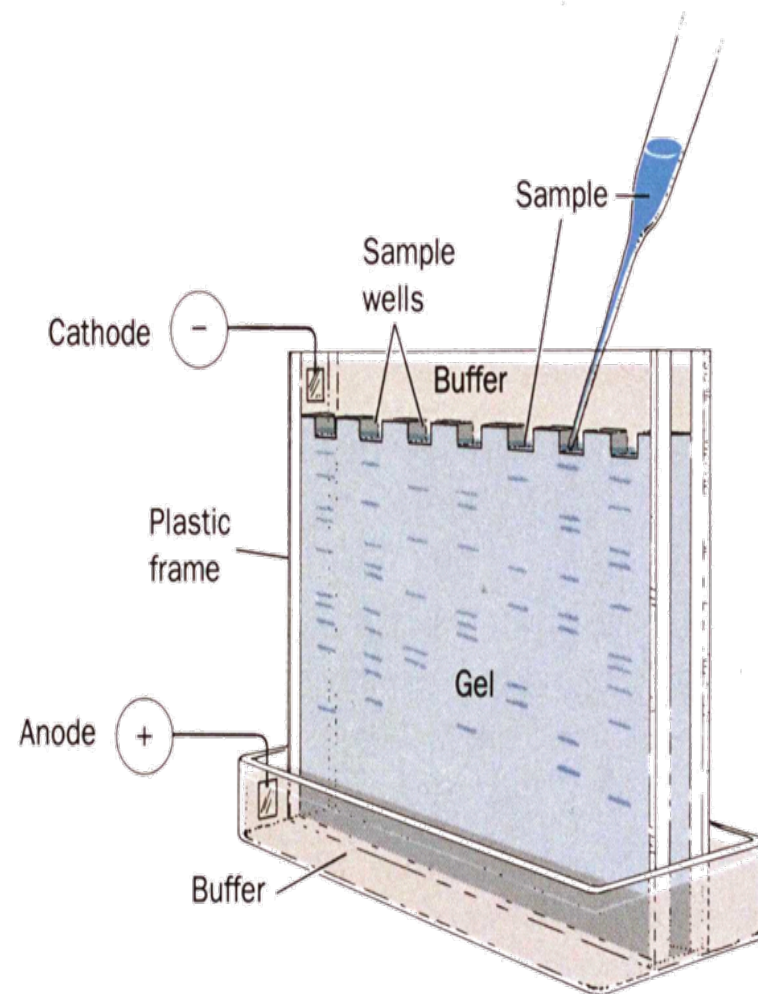
- Charge is determined by acidic and basic groups in residue side chains (e.g., COOH , NH_2)
 - ionisation of these groups is pH dependent
- Isoelectric point of proteins is the pH at which the molecule has no net charge
 - above isoelectric point – net negative charge
 - below isoelectric point – net positive charge
- Migration velocity is proportional to charge, therefore electrophoresis is carried out in a buffered medium

Techniques

- Gel electrophoresis
 - Agarose
 - PAGE
 - SDS-PAGE
 - Isoelectric focusing
 - 2D-electrophoresis
- Capillary electrophoresis
 - Hyphenation to other techniques
- Lab-on-a-Chip

Gel Electrophoresis

- Support is a slab gel
 - gel is cast as a thin slab (1-3 mm thick x 10 x 10 cm)
- Porous and chemically stable gel
 - chromatographic nature of gel may be used to enhance separation (control pore size)



Agarose Gels

- Linear polysaccharide extracted from seaweed
 - average molecular mass about 12,000
 - alternating units of galactose and 3,6-anhydrogalactose
- Very large "pore" size
 - used primarily to separate molecules with molecular mass greater than 200 kDa
 - “true” electrophoresis - molecules are not retarded by adsorption on support
- Applications
 - analysis of PCR products (e.g., in detection of bovine tuberculosis)

Polyacrylamide (PAGE)

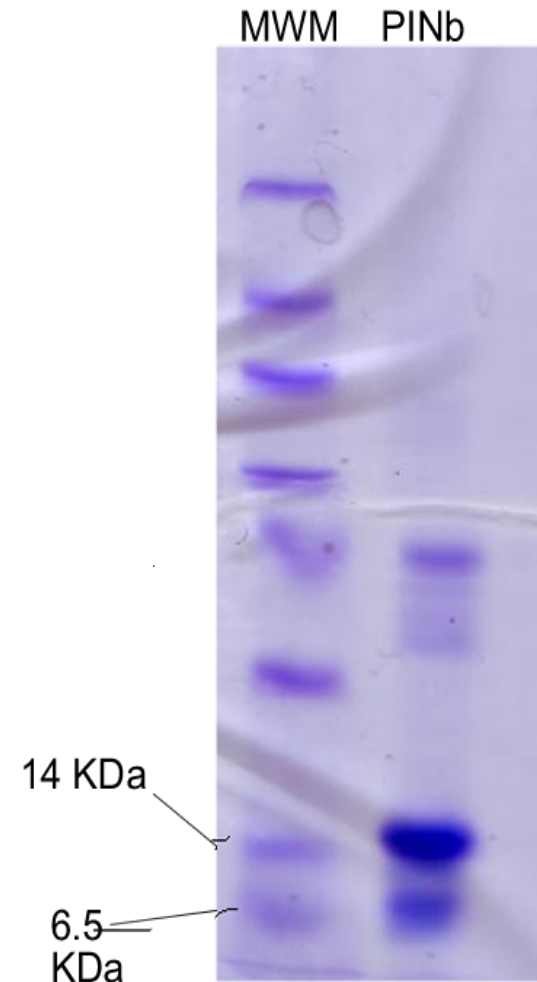
- Prepared by the polymerisation of acrylamide in the presence of N,N'-methylene-bis-acrylamide
- Pore size of gel can be controlled
- Mobility of charged molecules depends on:
 - electrophoretic mobility
 - molecular sieving through pores of support
- Polyacrylamide gels offer greater flexibility and more sharply defined banding than agarose gels

SDS-PAGE

- Sodium dodecyl sulfate is an anionic surfactant (detergent)
- SDS binds to hydrophobic sites in proteins and can improve separation by:
 - reducing aggregation of protein molecules
 - inducing large negative charge on proteins, thus allowing separation by molecular size rather than charge

Detection & Recovery

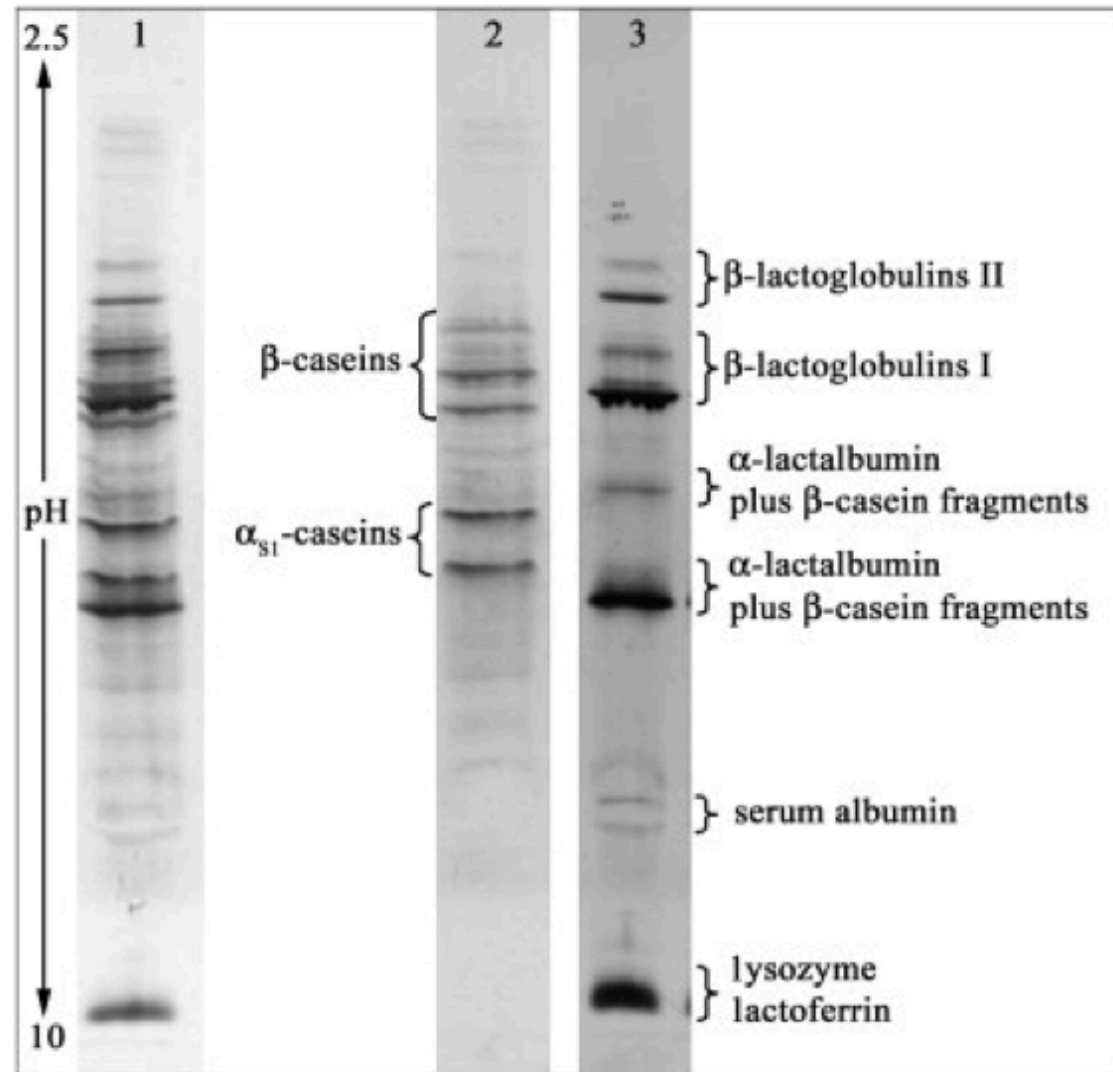
- Staining techniques
 - choice of stain depends on sample components
 - e.g., Coomassie blue binds to proteins
- UV or fluorescence
 - complex with ANS (1-anilinonaphthalen-8-sulfonate), fluorescamine or dansyl chloride
- Blotting techniques
 - mechanically or by electroblotting (current passed perpendicular to gel)



Limitations of SDS-PAGE

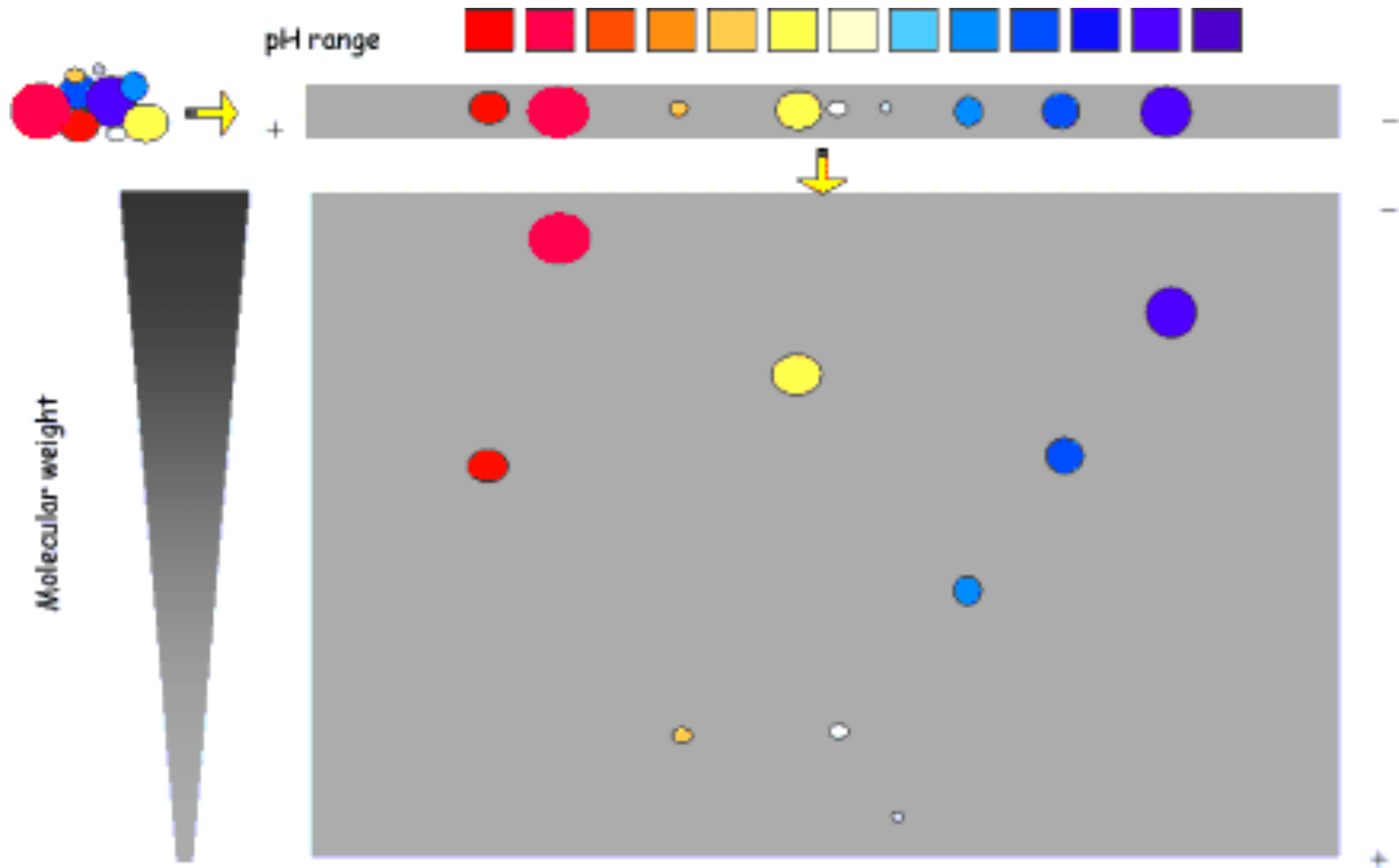
- Failure to separate small peptides
- Inability to resolve proteins with similar molecular masses
- Can be hard to detect less abundant proteins in complex protein mixtures having some very abundant proteins
- Protein is denatured

Isoelectric Focusing



Criscione et al., *Int. Dairy J.* 2009, 19, 190.

Two-dimensional Protein Electrophoresis (2DE)



Protein Identification

- Use of markers to identify by molecular weight, isoelectric point, etc.
- Peptide mass fingerprinting – trypsin digestion (cleaves at arginine or lysine) followed by MALDI-ToF-MS
- Direct quantification is difficult

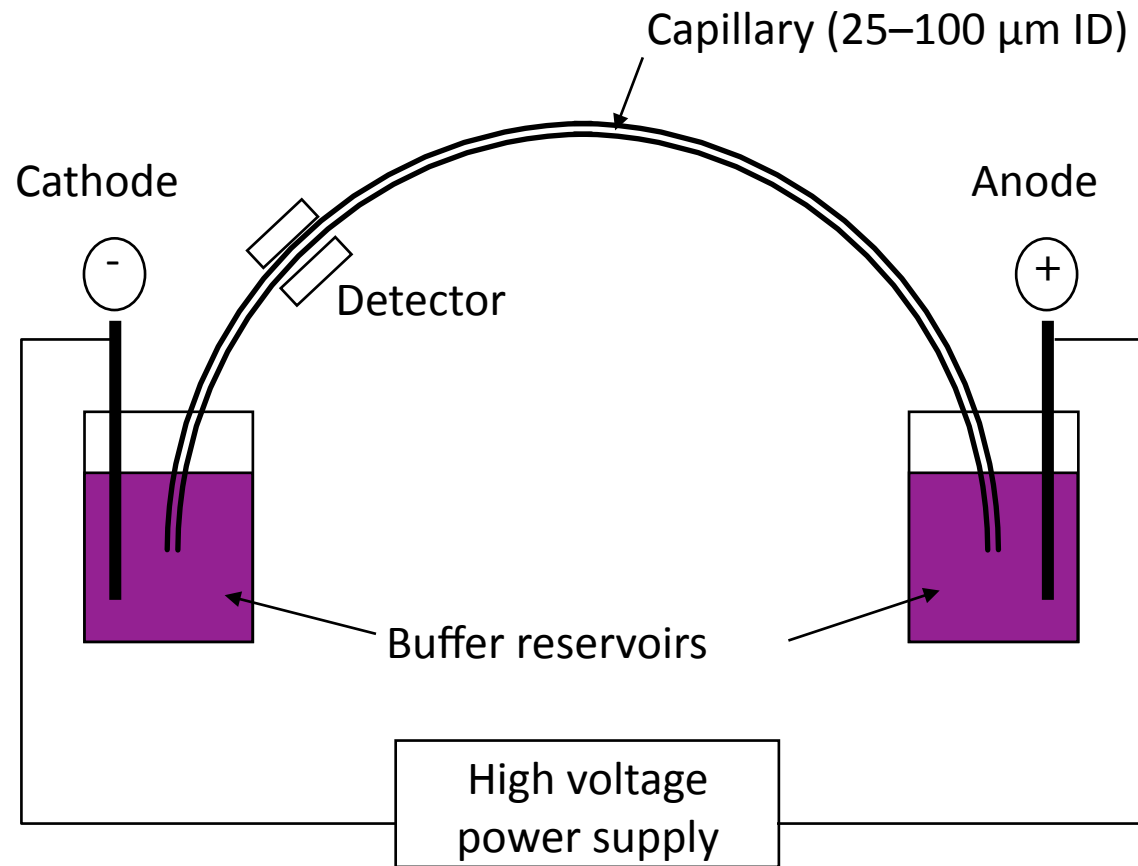
Protein Applications of Gel Electrophoresis

- Detection of milk adulteration (*e.g.*, by analysis of milk tryptic digests)
- Detection of genetic polymorphism
- Proteolysis
- Changes during processing

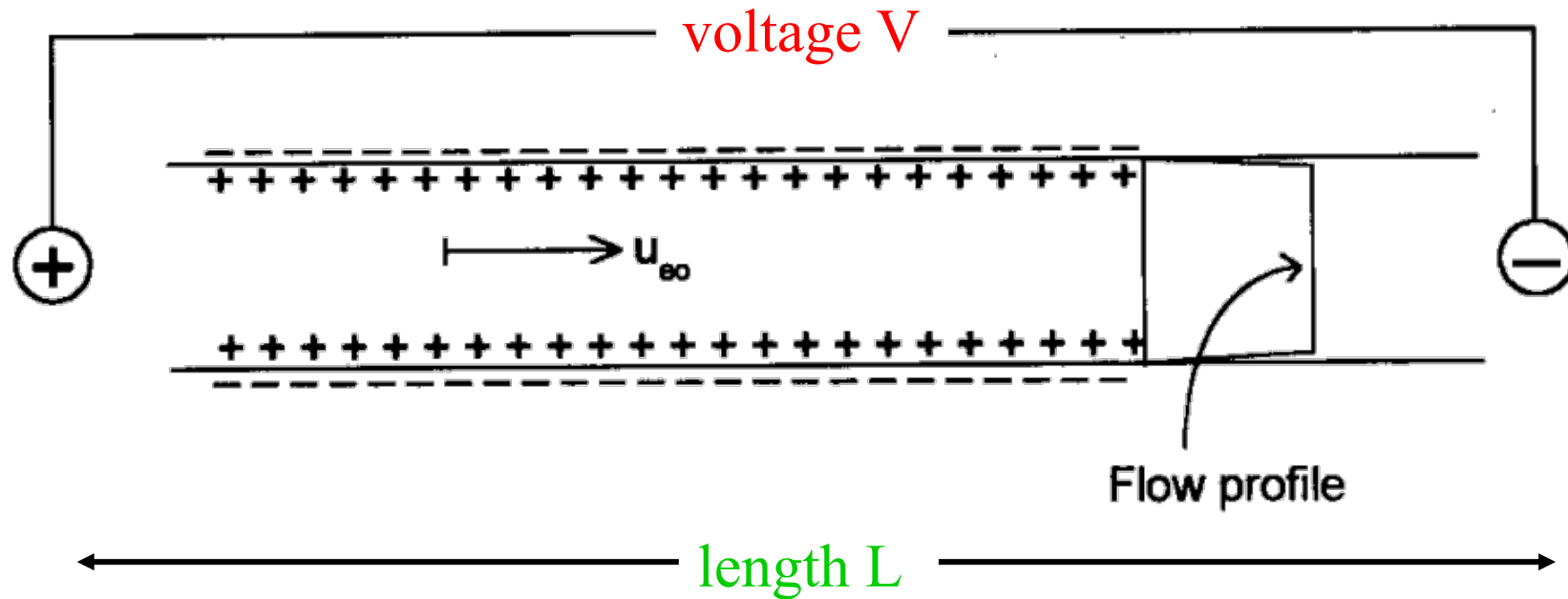
Capillary Electrophoresis

- Electrophoresis performed through narrow bore (25–100 μm ID), buffer-filled capillaries
- Combines advantages of HPLC and electrophoresis in one technique
 - automated
 - can operate electrophoretic AND chromatographic separation mechanisms
- Less labour-intensive than traditional electrophoresis and higher sample throughput
- Easy quantification

Instrumentation



Electro-osmotic Flow (EOF)



$$u_{eo} = \mu_{eo} \frac{V}{L}$$

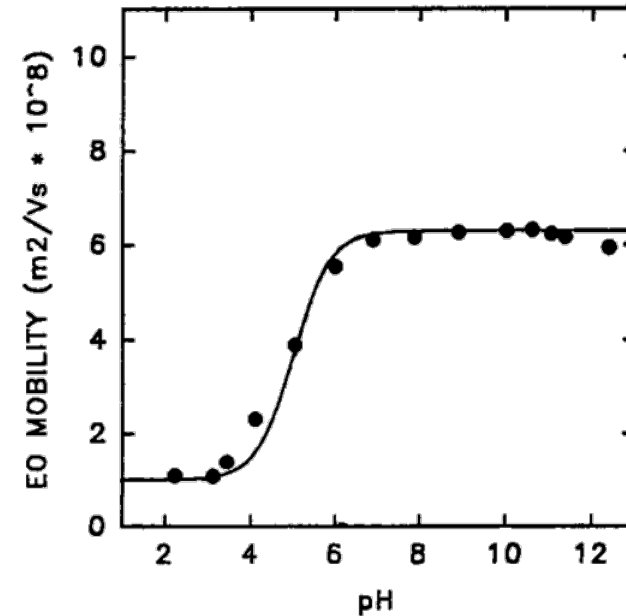
u : velocity / m/s

V : applied voltage / V

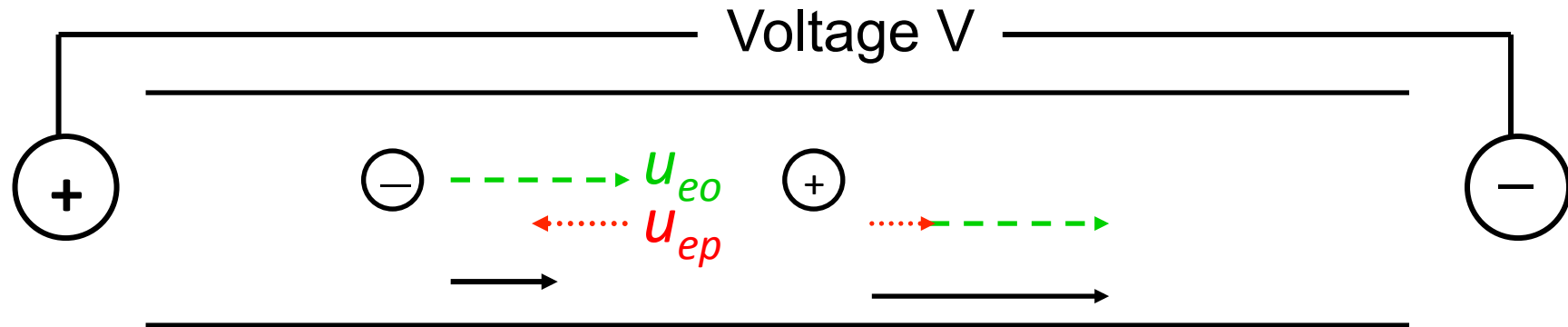
μ_{eo} : electroosmotic mobility / $\text{m}^2/(\text{s V})$

Electro-osmotic Mobility

- Increases with wall charge
- Fused silica: wall charge from silanol groups
- Dissociation of silanol groups is pH-dependent
- μ_{eo} decreases with pH
- Also: μ_{eo} decreases with solution ionic strength



Separation Principle



$$u = u_{eo} + u_{ep} = \mu_{app} E$$

$$E = \frac{V}{L}$$

$$\mu_{eo} + \mu_{ep} = \mu_{app}$$

Typical values

$$u_{eo} \text{ 1.5 mm/s}$$

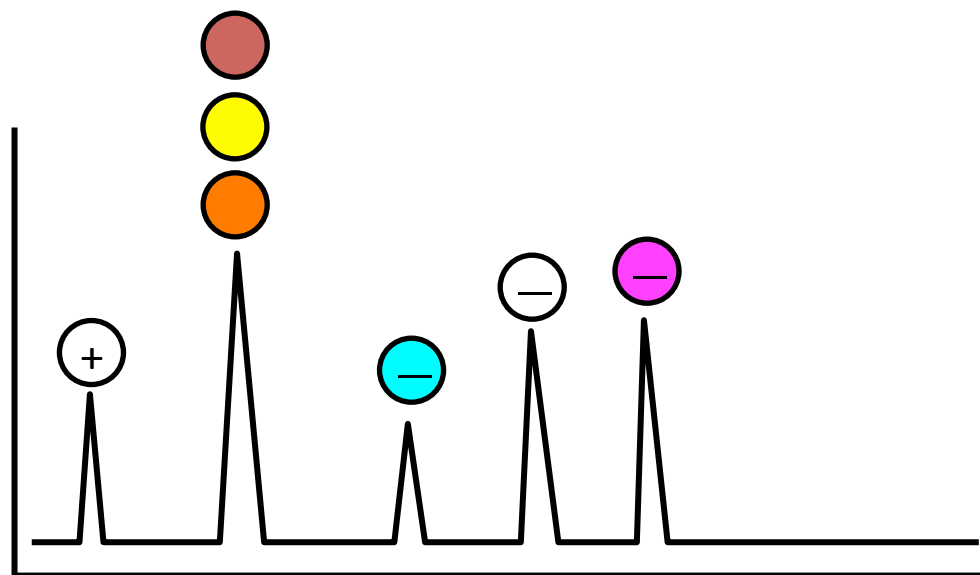
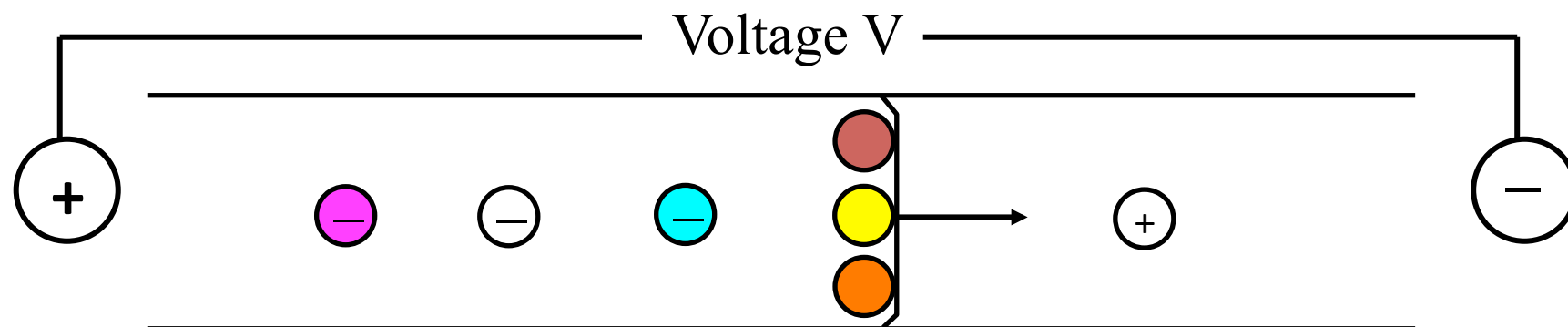
$$u_{ep} \pm 1 \text{ mm/s (small ions)}$$

Hence all species (also uncharged) move towards cathode

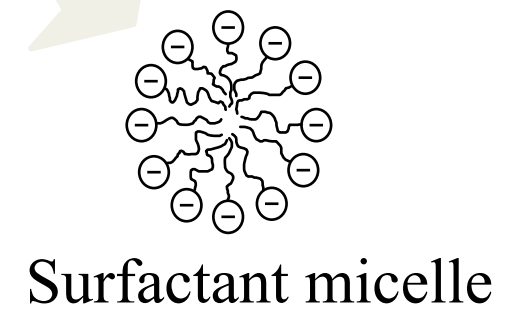
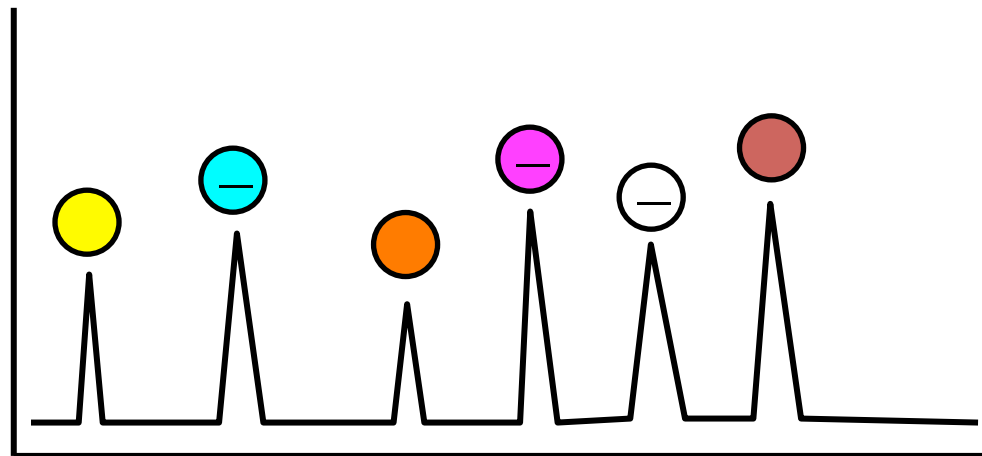
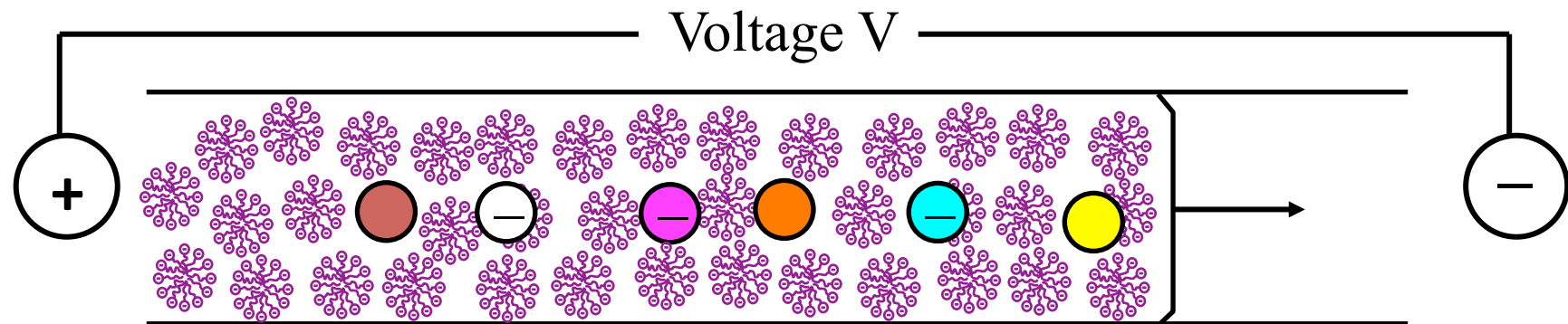
Modes of Separation

- There are several modes of separation in CE
- These modes differ by the buffer system used
- Capillary zone electrophoresis (CZE):
 - simplest and most commonly used mode of separation
 - separates charged sample components
- Micellar electrokinetic chromatography (MEKC):
 - surfactant is added to buffer at concⁿ above CMC
 - separates charged and neutral components

CZE



MEKC



Performing a Separation

- Method development:
 - mode of separation
 - buffer conditions (type, pH, concⁿ)
 - capillary conditions (length, ID, coating)
 - instrument conditions (voltage, temperature)
 - detection method (UV-vis, fluorescence, MS)
- Commercial instruments are automated
 - buffer and sample vials are placed in a carousel
 - required analyses are programmed into a computer

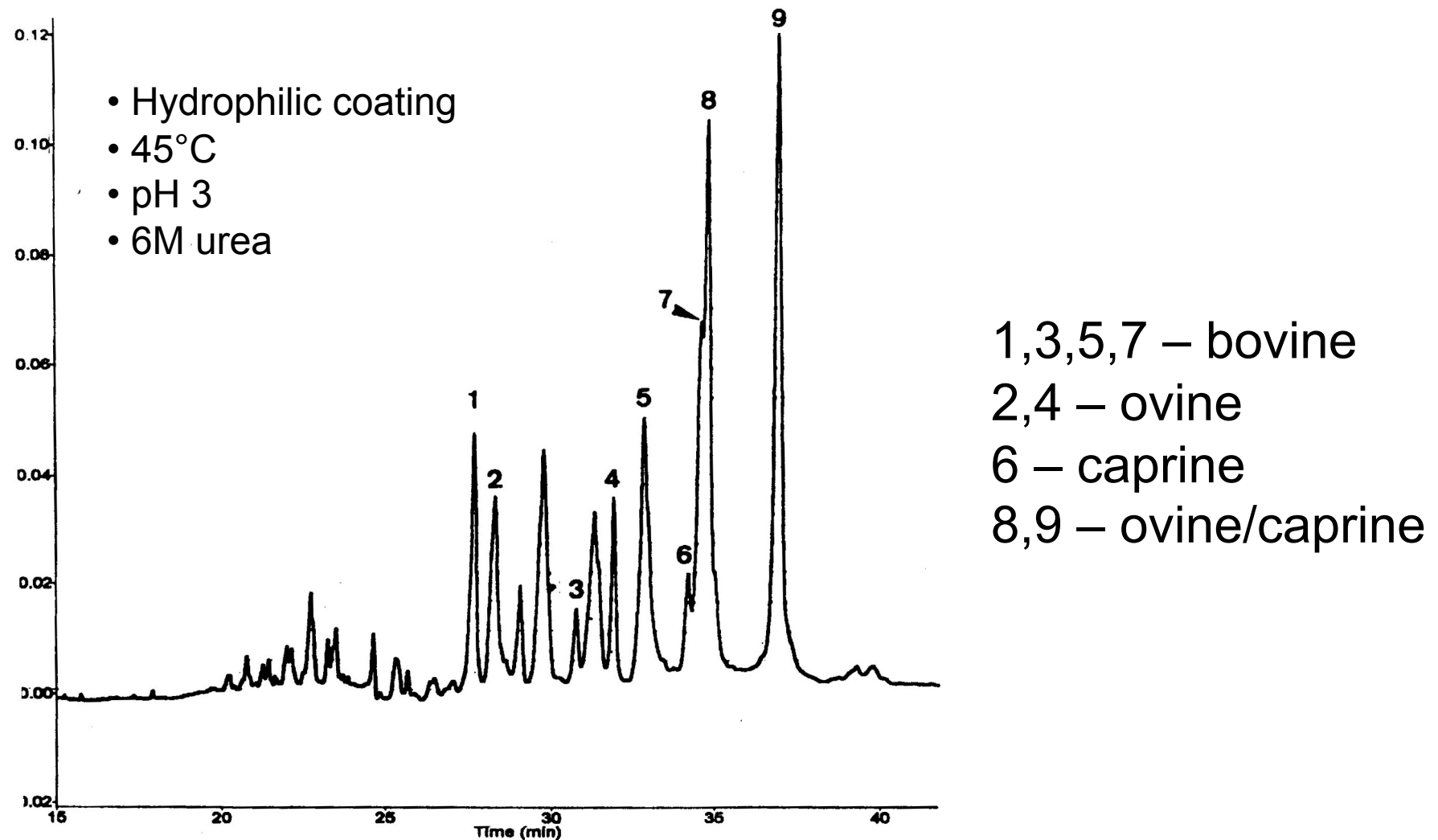
Challenges & Remedies

- Electrostatic adsorption
 - Hydrophilic coatings
 - Extreme pH in uncoated capillaries
 - High ionic strength, non-ionic surfactants
- Protein solubility
 - Urea
- Detection limits
 - Sample preconcentration
 - Alternative detection methods

Milk Proteins

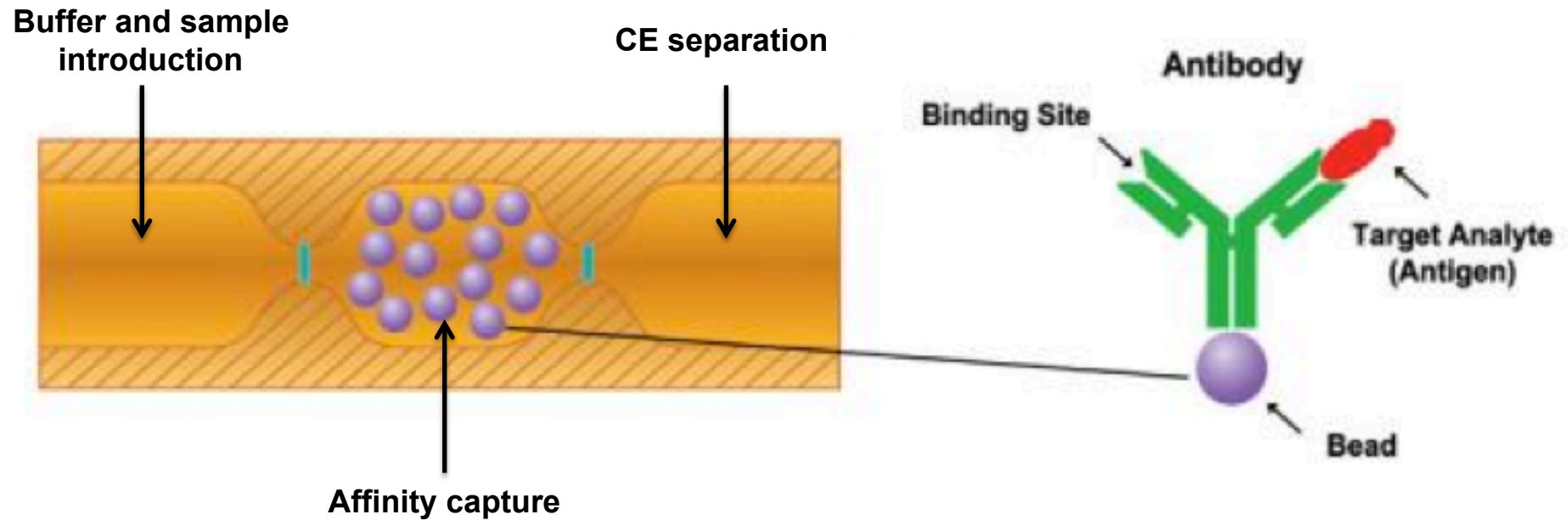
- Adulteration
- Genetic polymorphism
- Changes during processing
 - *e.g.*, heat treatments, storage
- Cheese production
 - Breakdown of proteins through proteolysis
- Quality control

Caseins from Cow, Ewe & Goat Milk



Molina, Martin-Alvarez, Ramos, *Int. Dairy J.* 1999, 9, 99.

Immunoaffinity CE

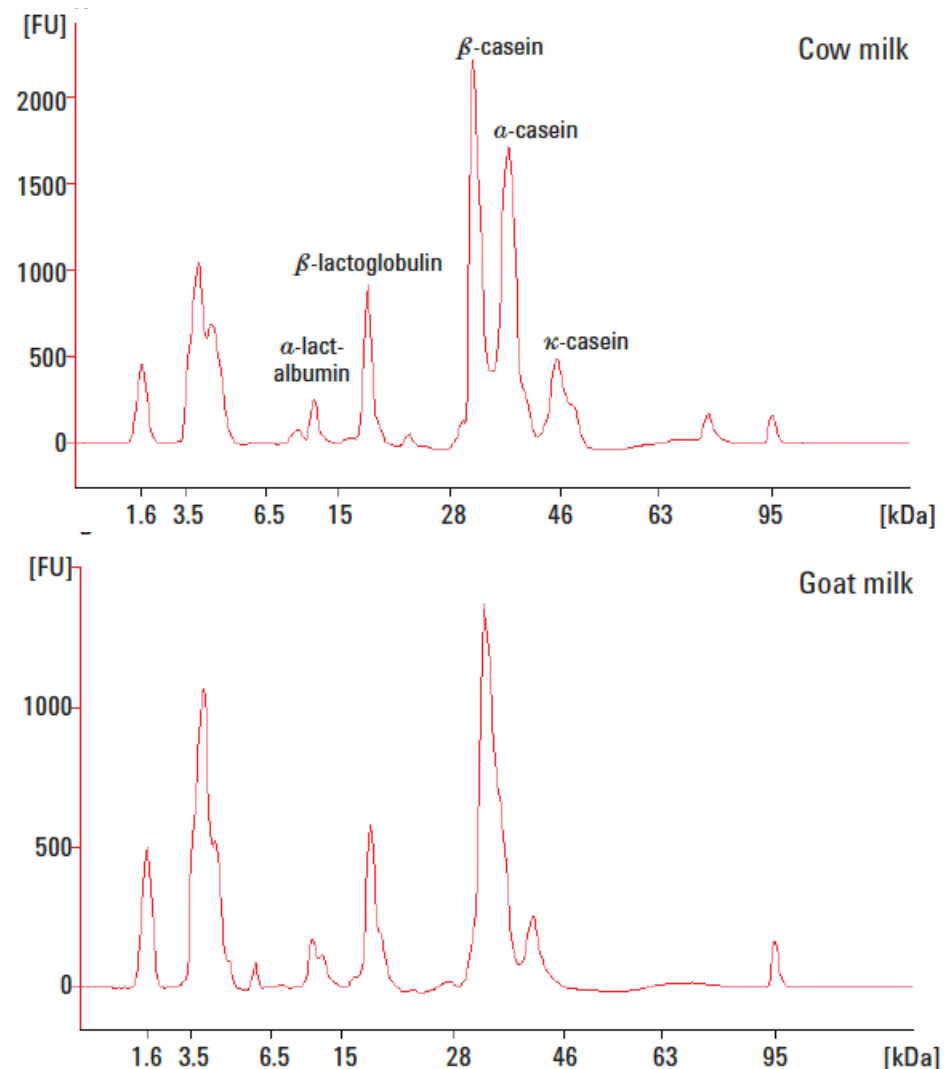


Immunoaffinity CE coupled with MALDI-MS

- Magnetic beads functionalized with appropriate antibodies used for β -lactoglobulin and α -lactalbumin immunocapture inside the capillary
- After elution from the beads, analyte focusing and separation performed followed by MALDI-MS analysis
- Limit of detection in the low nanomolar range

Lab-on-a-Chip

- Based on capillary electrophoresis
- Applicable to wide range of protein separations
- Rapid quantitative analysis



Summary

- Electrophoresis is a powerful technique for protein analysis
 - Wide range of separation mechanisms available for protein characterisation
- A wide range of instrumental approaches are available
 - Advances in lab-on-a-chip making automation and rapid analysis a reality

Thank you for your attention...

Questions?