PARTIAL CHARACTERIZATION OF THE ALKALINE PROTEOLYTIC ACTIVITY FROM SIAMESE FIGHTING FISH *Betta splendens*.

<u>Alencar, J.S.S.</u>; Freitas Jr, A.C.V.; Espósito, T.S.; Santos, F.M.S.; Santos, J. F; Carvalho Jr, L.B.; Bezerra, R.S.

Laboratório de Enzimologia (LABENZ), Departamento de Bioquímica, and Laboratório de Imunopatologia Keizo Asami (LIKA), Universidade Federal de Pernambuco, ransoube@uol.com.br

In this work we present some properties of alkaline proteases from intestine of Siamese fighting fish (*Betta splendens*), a common ornamental fish. The physicalchemical parameters were determined using benzoyl–DL-arginine-p-nitroanilide (BApNA) as substrate. The influence of pH (7.2-11.0), temperature (25-60°C), ions and trypsin inhibitors on the alkaline proteolytic activity were studied. For the thermostability study, samples were incubated at temperatures ranging from 25 to 60°C for 30 min. Optima pH and temperature were 10.0 and 50°C, respectively. The proteolytic activity was thermostable at 50°C. This tryptic activity was inhibited by all used ions in the following decreasing order: Cu²⁺, K⁺, Ba²⁺, Li⁺, Mg²⁺, Ca²⁺, Zn, Al³⁺, Cd²⁺. Six proteolytic bands were observed in a casein zymogram. The use of specific proteases substrate (BApNA) and inhibitors (PMSF, TLCK and benzamidine) provide additional evidences that a trypsin-like enzyme is the main responsible for these proteolytic activities.

Keywords: Betta splendens, intestine, ornamental fish, proteases.

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