

# Isomalto/Malto-polysaccharides from starch: a structural analysis.

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#### Introduction

Starch consists of a-1,4 and a-1,6 linked glucose units.

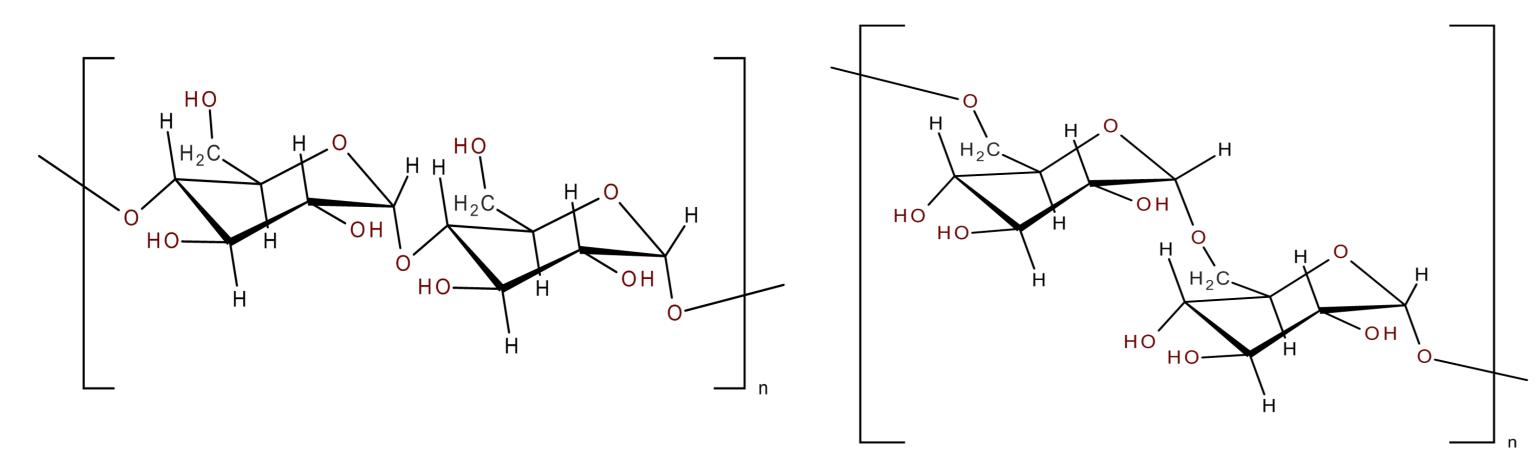
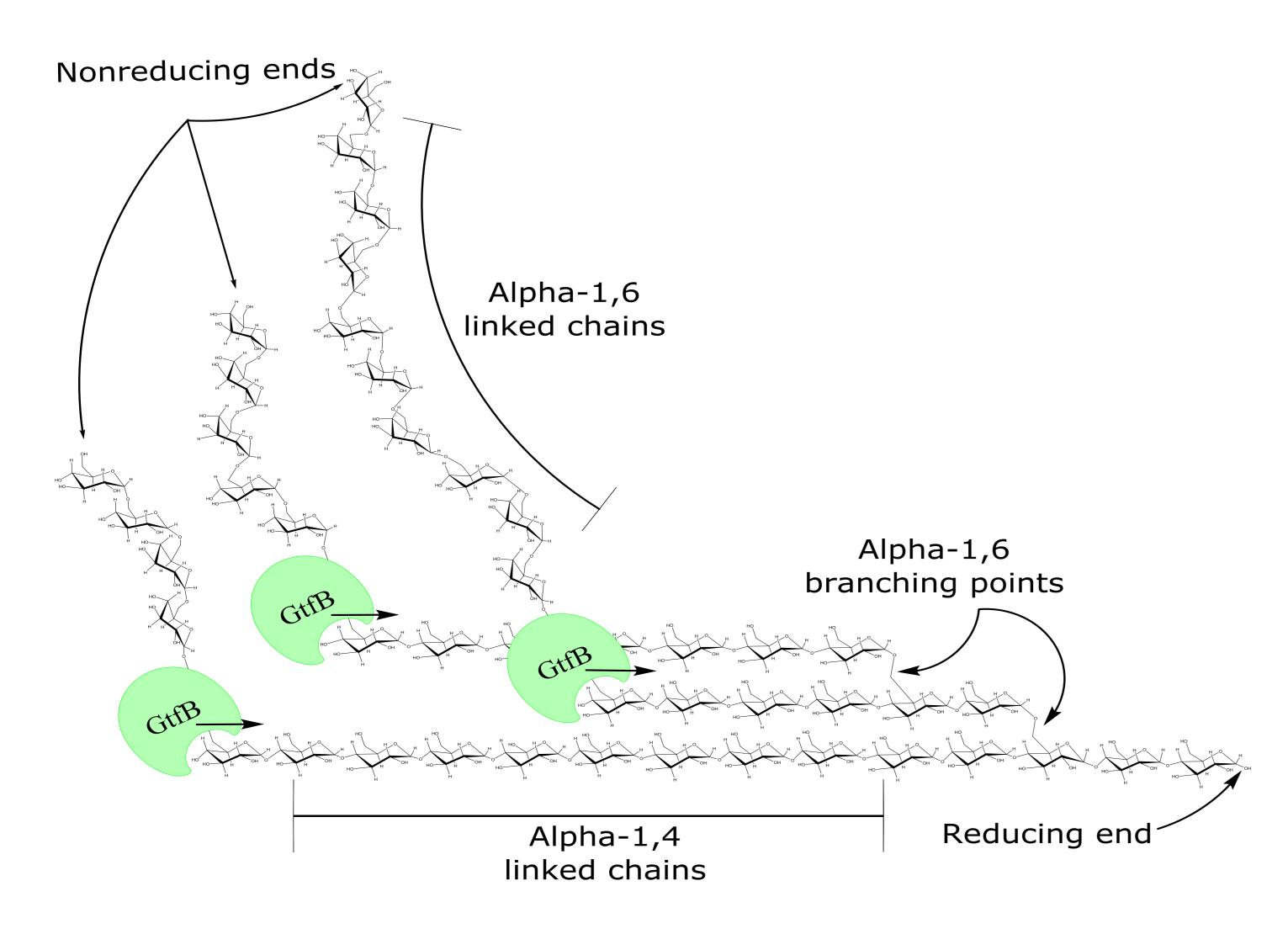


Figure 1. Molecular structure of an α-1,4 linked glucose backbone (left) and an α-1,6 linked glucose backbone (right).

 4,6-α-Glucanotransferase (ΔN-GtfB) is an enzyme that cleaves the a-1,4 glycosidic linkages and introduces a-1,6 glycosidic linkages.



**Figure 2.** An impression of the action of the  $\Delta N$ -GtfB enzyme on starch amylopectin.

 This change in the molecular building blocks of starch results in the formation of Isomalto/Malto-Polysaccharides (IMMPs); a group of a-glucans with a new combination of physico-chemical properties.



Novel Polysaccharides Conversion Starch

## **Objective**

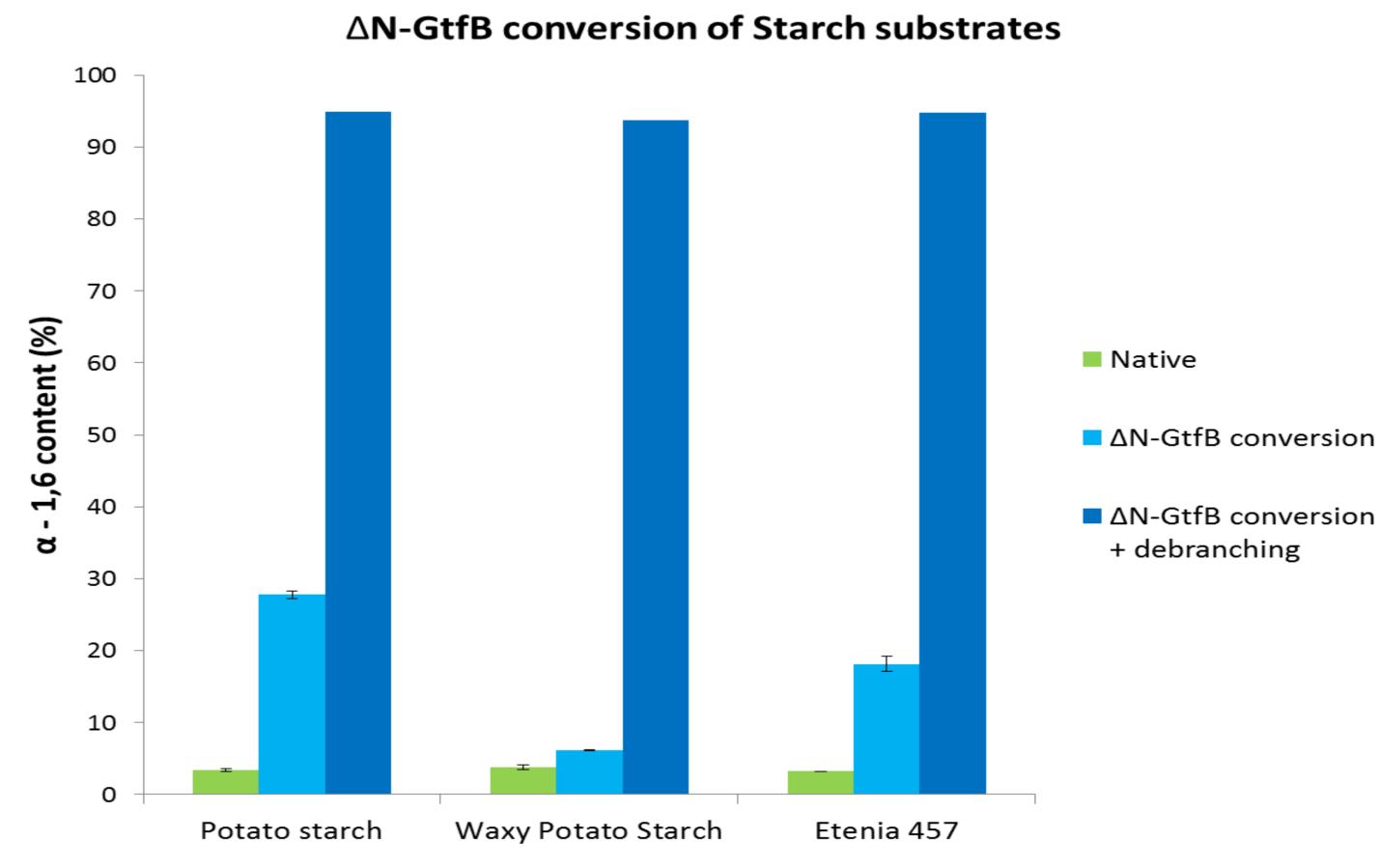
"The synthesis and characterization of Isomalto/Malto-Polysaccharides derived from starch."

## **Approach**

- IMMPs are fractionated with SEC-RI. The linkage types are monitored with <sup>1</sup>H NMR and methylation analysis and the molecular size is measured with dynamic and static laser light scattering (DLS/SLS).
- The IMMPs are analysed to enable custom modification towards specific functionalities in the future.
- Such as using the  $\Delta N$ -GtfB enzyme in combination with debranching enzymes such as Pullulanase, as demonstrated in Figure 3.

#### Results

- Multiple starch types were incubated with  $\Delta N$ -GtfB, with a substrate concentration of 2.5% (w/v), T=37°C, t=24h and pH=5.
- A high molecular weight fraction was observed after ΔN-GtfB modification, which indicates an inhibiting effect of branching points on  $\Delta N$ -GtfB activity.



• Figure 3. a-1,6 conversion in Potato Starch, Waxy Potato starch and Amylomaltase modified Potato Starch (Etenia 457) incubated with  $\Delta N$ -GtfB or incubated with  $\Delta N$ -GtfB + Pullulanase.

## Conclusions

- Isomalto/Malto-Polysaccharides were successfully produced from a variety of starches.
- IMMP a-1,6 content increases relative to the amount of a-1,4 linear chains.
  - IMMPs still contain high molecular weight fractions, this will be topic of further research.

## Acknowledgements

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