



INDIAN INSTITUTE OF TECHNOLOGY GUWAHATI
SHORT ABSTRACT OF THESIS

Name of the Student : Krishan Kumar

Roll Number : 146106035

Programme of Study : Ph.D.

Thesis Title: **Production, characterization, *in silico* and crystal structure analyses of recombinant endo- β -1,3-glucanase of family 81 glycoside hydrolase (GH81) from *Clostridium thermocellum* ATCC 27405 and synthesis of laminarioligosaccharides for prebiotic applications.**

Name of Thesis Supervisor(s) : Prof. Arun Goyal

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SHORT ABSTRACT

The thermophilic bacterium *Clostridium thermocellum* contains multienzyme complex called cellulosome which is known to degrade recalcitrant substrates. In this study one of the cellulosomal enzymes, β -1,3-glucanase (*CtLam81A*) of family 81 GH from *Clostridium thermocellum* was explored. *CtLam81A* was highly thermostable and displayed endo β -1,3-glucanase activity. The *in silico* and X-ray crystal structure of *CtLam81A* showed N-terminal β -sandwich domain, a $(\alpha/\alpha)_6$ domain and a short β -sandwich domain at C-terminal. Structural analysis of *CtLam81A* displayed the inverting hydrolytic mechanism. The docking of laminari-oligosaccharides to *CtLam81A* revealed that the active site can occupy maximum 5 glucose residues of β -1,3-glucan. The aromatic amino acid residues create the binding pocket at active site of *CtLam81A* to hold the ligand. The laminari-oligosaccharides generated by hydrolysis of curdlan by *CtLam81A* displayed prebiotic properties. They showed resistance or low digestibility against artificial gastric juice, intestinal fluid and α -amylase than inulin indicating their bioavailability to the probiotic bacteria present in the gastrointestinal tract of human. Therefore, laminari-oligosaccharides can be used for functional food additives.