

Solvent isotope effect and protein stability

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Here we present a comparative study of the stability of several proteins in H₂O and D₂O as a function of pH/pH*. We show that the substitution of D₂O for H₂O leads to an increase in the transition temperature and a decrease in the enthalpy of unfolding. The stability of the proteins, however, appears to be largely unchanged as a result of entropic compensation for the decrease in enthalpy. This enthalpy-entropy compensation is attributed to changes in hydration of proteins in D₂O compared to H₂O. Analysis of thermodynamic data for the transfer of model compounds from H₂O to D₂O shows that almost all the changes in the enthalpy of unfolding and in the protein-ligand interactions due to water isotopic substitution can be rationalized by changes in hydration of the buried non-polar groups.

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The interaction of solvent with a polypeptide chain is believed to constitute one of the major driving force in protein folding¹⁻⁵ and one of the principal determinants of protein stability⁶⁻⁹. In the case of soluble proteins the solvent is water. Direct experimental estimates of the role of water in the stability of proteins can be obtained from solvent perturbation experiments. The mildest perturbant for 'light' water (H₂O) is its isotopic 'heavy' form (D₂O). D₂O appears to have physical properties not very distinct from light water so that its substitution for H₂O causes the smallest possible solvent perturbation¹⁰⁻¹¹. In order to obtain a better understanding of the thermodynamics of the interaction of water with proteins, we have undertaken a study of the solvent isotope effect (that is the effect of H₂O versus D₂O) as a function of pH/pH* on the stability of three proteins, bovine ribonuclease A (RNase), horse cytochrome *c* (Cyt-*c*) and hen egg lysozyme (HEL) using high sensitivity microcalorimetry.

Protein unfolding in H₂O/D₂O

Two sets of scanning microcalorimetry experiments were performed: denaturation of deuterated proteins (*d*-proteins) in D₂O and denaturation of undeuterated proteins (*h*-proteins) in H₂O. We observe that the pH/pH* dependence of the transition temperature, is not linear, but seems to plateau at pH/pH* values around 5 to 6 (Fig. 1a). This is most pronounced for RNase and HEL. This behaviour can be directly attributable to the protonation in this pH/pH* range of titratable groups that influence protein stability (namely Asp and Glu residues involved in salt bridges which titrate with a *pK_a* of 3.5-

4.0, and in the case of Cyt-*c* the haem-ligating histidine, as well). It appears that the changes in transition temperature occur in a parallel fashion for *h*-proteins and *d*-proteins in H₂O and D₂O, respectively. At pH/pH* 4 the transition temperatures of the three proteins are only minimally dependent on pH/pH*. This is reassuring because the observed changes in the transition temperatures in H₂O and D₂O under these conditions are least influenced by the possible difference in the determination of the activity of hydrogen or deuterium using a glass electrode. The transition temperature of the *d*-proteins in D₂O is always somewhat higher than that of the *h*-proteins in H₂O (Fig. 1a).

In all three cases studied, the enthalpy of unfolding, $\Delta H^{exp}(T_t)$, of *d*-proteins in D₂O is lower than that for *h*-proteins in H₂O (Fig. 1b). At 25 °C the difference is of the order of 60 kJ mol⁻¹. The slope of $\Delta H^{exp}(T_t)$ as a function of the transition temperature, *T_t*, represents the heat capacity change upon unfolding, ΔC_p , which is an important parameter for calculating the temperature dependence of stability. Using the experimental values of *T_t*, ΔC_p and $\Delta H^{exp}(T_t)$, we can obtain the Gibbs energy of protein unfolding at 25 °C, $\Delta G(25\text{ °C})$, which is a measure of protein stability (Fig. 1c). There are distinct differences in the stabilities of the three proteins in D₂O and H₂O. In the case of RNase the stabilities in D₂O and H₂O are comparable, while in the case of HEL and Cyt-*c* the stability in H₂O is slightly higher than that in D₂O. Changes in the Gibbs energy of unfolding of *d*-proteins in D₂O and *h*-proteins in H₂O are of the order of 6 kJ mol⁻¹, a factor of 10 smaller than the changes in the enthalpy of unfolding, obviously due to compensat-

ing changes in entropy. Such enthalpy-entropy compensation phenomena have been observed in many systems, particularly for the transfer¹² of ions and non-electrolytes from H₂O to D₂O, and have been hypothesized to be a very specific feature of water¹³. We therefore suggest that the difference in stability is most likely related to the differences in the hydration of buried protein groups in H₂O and D₂O. Experimental data on the Gibbs energy of transfer of model compounds from H₂O to D₂O, $\Delta_{H_2O}^{D_2O} G$, are limited and absolute values vary considerably due to the small magnitude of the observed changes¹⁴⁻¹⁷. Nevertheless, these data on model compounds can be used to obtain

estimates of the contributions of polar and non-polar groups to $\Delta_{H_2O}^{D_2O} G$. Analysis of the model compound data¹⁴⁻¹⁷ obtained at 25°C shows that both polar and non-polar groups have small negative contributions to the Gibbs energy of transfer from H₂O to D₂O, thus predicting a small decrease in protein stability in D₂O relative to H₂O. This, however, only provides a qualitative description of the observed changes in stability of proteins due to the solvent isotope effect. Other alternative explanations, such as changes in electrostatic interactions due to small shifts in the pK_a 's of protein groups upon solvent isotopic substitution, cannot be excluded.

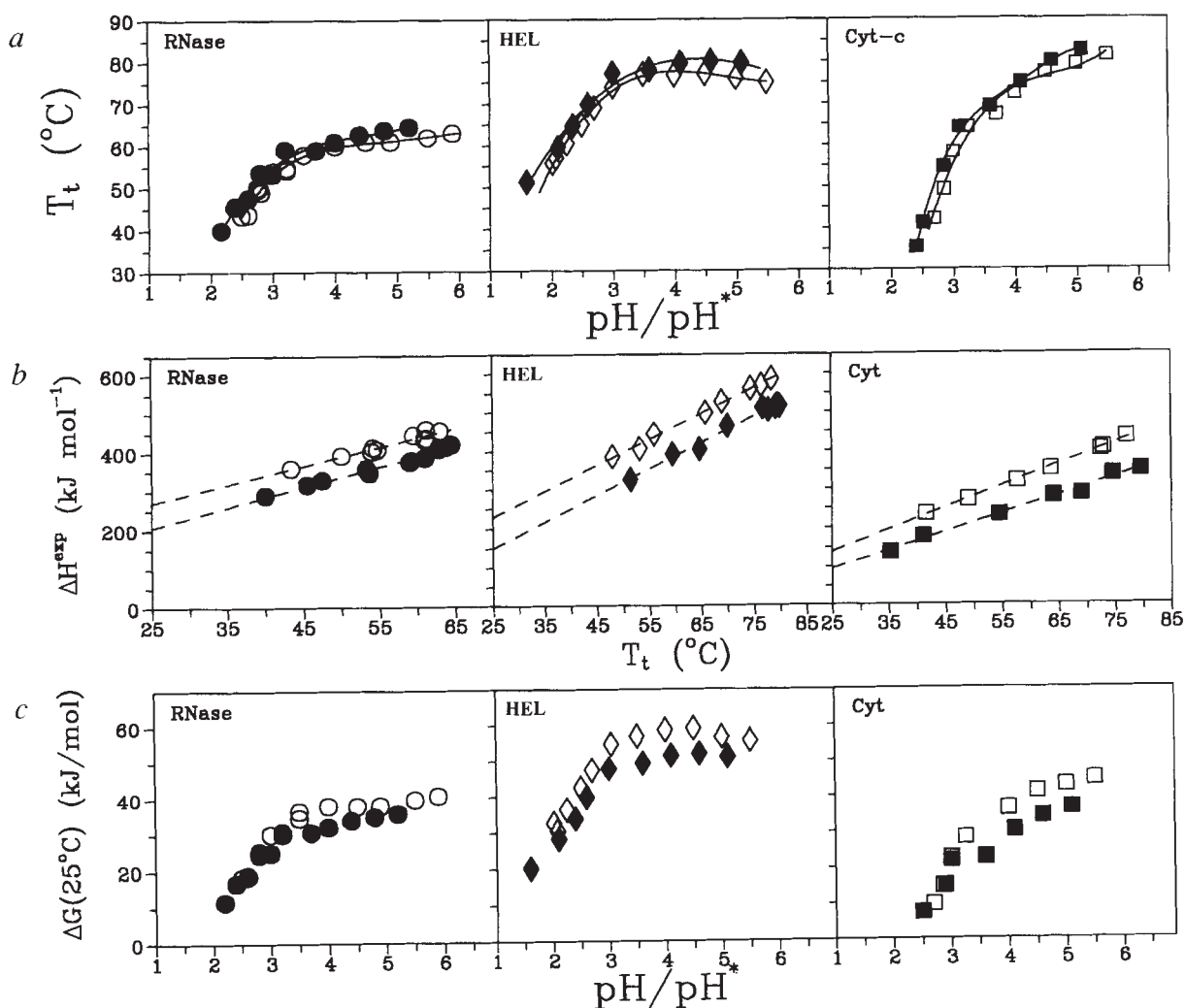


Fig. 1 Results of calorimetric experiments in H₂O (open symbols) and D₂O (filled symbols) for bovine ribonuclease A (○, ●), hen egg lysozyme (□, ■) and horse cytochrome c (◇, ◆). *a*, Dependence of the transition temperature, T_t , on the pH/pH^* . *b*, Dependence of the enthalpy of unfolding, $\Delta H^{exp}(T_t)$, on the transition temperature, T_t . The slopes which represent the heat capacity change upon unfolding (ΔC_p , kJ K⁻¹ mol⁻¹) are 4.8 ± 0.4 (*d*-RNase), 5.2 ± 0.3 (*h*-RNase), 6.7 ± 0.3 (*d*-HEL), 6.7 ± 0.2 (*h*-HEL), 4.7 ± 0.2 (*d*-Cyt-*c*) and 5.5 ± 0.3 (*h*-Cyt-*c*). *c*, Dependence of the Gibbs energy of unfolding at $\Delta G(25^\circ C)$, on the pH/pH^* . $\Delta G(25^\circ C)$ values were calculated using Gibbs-Helmholtz equation:

$$\Delta G(25^\circ C) = \Delta H^{exp}(T_t) \cdot \left(1 - \frac{298}{T_t}\right) - (T_t - 298) \cdot \Delta C_p + \Delta C_p \cdot 298 \cdot \ln \left[\frac{T_t}{298}\right]$$

where T_t is transition temperature expressed in degrees Kelvin. It was assumed that ΔC_p does not depend on temperature and can be taken as the slope of a linear fit of the $\Delta H^{exp}(T_t)$ dependence on T_t (Fig. 1*b*). Although in the strictest sense there is a dependence of ΔC_p on temperature³⁰, the above assumption would not affect the calculated Gibbs energy significantly, as ΔC_p is expected to have a very similar temperature dependencies in D₂O and H₂O.

The observed differences in the enthalpy of unfolding,

$$\Delta_N^U \Delta_{H_2O}^{D_2O} H^{exp} = \Delta_N^U H(D_2O) - \Delta_N^U H(H_2O)$$

can be subdivided into two components⁹:

$$\Delta_N^U \Delta_{H_2O}^{D_2O} H^{exp} = \Delta_N^U \Delta_{H_2O}^{D_2O} H^{hyd} + \Delta_N^U \Delta_H^{D_2O} H^{int}$$

where $\Delta_N^U \Delta_{H_2O}^{D_2O} H^{hyd}$ reflects differences in the enthalpy of hydration, and $\Delta_N^U \Delta_H^{D_2O} H^{int}$ reflects changes in the enthalpy of internal interactions due to isotopic substitutions of exchangeable groups in the protein. The latter will primarily arise from changes in the strength of hydrogen-bonding interactions. The fact that there is an enthalpy-entropy compensation, specifically attributed to the aqueous solution, implies that hydration is probably responsible for the observed consequences of solvent isotopic substitution. The question, however, is to what extent changes in the hydration of buried protein groups are responsible for the observed behaviour of the enthalpy of unfolding of *d*- and *h*-proteins, and, concomitantly, how large are the changes in the internal interactions.

Model compounds in H₂O/D₂O

A possible way to quantify the observed differences in the enthalpies of unfolding of *d*- and *h*-proteins is suggested from an analysis of the transfer of model compounds from H₂O to D₂O. Three different types of compounds (alcohols, amino acids and alkylamides) have been studied extensively^{12,17} and their enthalpies of transfer from H₂O to D₂O have been measured at 25 °C. A plot of the enthalpy of transfer of these compounds from H₂O to D₂O, $\Delta_{H_2O}^{D_2O} H$, versus the non-polar water-accessible surface area, ASA_{npl} , reveals two significant features (Fig. 2). First, the dependence of $\Delta_{H_2O}^{D_2O} H$ on ASA_{npl} within each series of compounds is linear, indicating the additivity of the enthalpy of transfer. The slopes of these dependencies are not very different, with a deviation of only 20% from the average value of $-10 \text{ J mol}^{-1} \text{ \AA}^{-2}$. This value represents the enthalpic contribution of 1 \AA^2 of non-polar ASA upon transfer from H₂O to D₂O regardless of the type of compound. Second, the extrapolation to zero non-polar ASA yields values for the three sets of compounds that are close to zero. This indicates that the polar surface, at least to a first approximation, does not contribute significantly to the enthalpy of transfer of these series of compounds from H₂O to D₂O at 25 °C. Correspondingly, since polar groups form hydrogen bonds with water, the enthalpies of these hydrogen bonds in both H₂O and D₂O are very similar, and the small negative $\Delta_{H_2O}^{D_2O} G$ of transfer is due to the small positive changes of entropy of solvent¹². Thus, analysis of the enthalpy of transfer of model compounds from H₂O to D₂O at 25 °C shows that the contribution of polar groups to the enthalpy of transfer can be neglected and that the major contribution of $-10 \pm 2 \text{ J mol}^{-1} \text{ \AA}^{-2}$ arises from changes in hydration of the non-polar surface. A similar value ($-8 \text{ J mol}^{-1} \text{ \AA}^{-2}$) has been obtained¹⁸ from the analysis limited to a smaller set of model compounds¹⁹.

Solvent isotope effect

As a result of protein unfolding, non-polar groups buried in the interior of the protein become exposed to solvent. Knowing the buried non-polar surface area⁹, $\Delta_N^U ASA_{npl}$, of RNase A, HEL and Cyt-*c* and knowing the contribution arising from changes in hydration of non-polar surfaces in H₂O and D₂O obtained from model compounds, we can obtain the enthalpy changes expected for the changes in hydration in H₂O versus in D₂O upon unfolding of these proteins, $\Delta_N^U \Delta_{H_2O}^{D_2O} H^{hyd}$ (Table 1). It appears that all the differences in $\Delta_N^U \Delta_{H_2O}^{D_2O} H^{exp}$ can be accounted for by the changes in the hydration of non-polar groups in D₂O and H₂O. The enthalpy of protein-ligand interactions can also be rationalized in the same terms (Table 1). For example²⁰, the difference in the enthalpy of association of concanavalin A (ConA) with α -methyl-D-mannopyranoside (MeMan) in H₂O and D₂O is 2.1 kJ mol^{-1} at 25 °C. According to our estimates (see Methods) 173 \AA^2 of non-polar surface area is buried upon complex formation, which predicts an enthalpy change of 1.7 kJ mol^{-1} . Thus, changes in the hydration of non-polar groups in D₂O compared to H₂O describe, on a quantitative level, the observed changes in enthalpy for protein folding in D₂O and H₂O, as well as protein ligand interactions. These changes in enthalpy of hydration of non-polar groups are largely compensated by the changes in entropy, so that the resulting stability remains largely unchanged.

Implications

The results presented in this paper have three major implications for the study of protein stability: *i*) the contribution of hydration to the stability of proteins is very significant, since even apparently small changes in the nature of solvent water, such as an H to D substitution, leads to

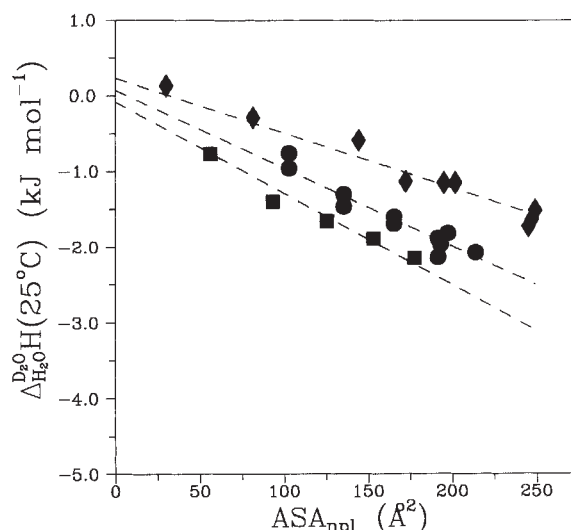


Fig. 2 Dependence of the enthalpy of transfer from H₂O to D₂O, $\Delta_{H_2O}^{D_2O} H$, for amino acids¹⁷ (●), alcohols¹⁷ (■) and alkylamides¹² (◆) at 25 °C on the non-polar water-accessible surface areas, ASA_{npl} , of these compounds. The best fit slopes of the lines are $-11 \pm 1 \text{ J mol}^{-1} \text{ \AA}^{-2}$, $-12 \pm 1 \text{ J mol}^{-1} \text{ \AA}^{-2}$, and $-8 \pm 1 \text{ J mol}^{-1} \text{ \AA}^{-2}$, respectively. The average slope is $-10 \pm 2 \text{ J mol}^{-1} \text{ \AA}^{-2}$.

Table 1 Solvent isotope effects on thermodynamics of unfolding and binding

System	Process	ΔASA_{npI} \AA^2	$\Delta_{\text{N}}^{\text{U}} \Delta_{\text{H}_2\text{O}}^{\text{D}_2\text{O}} H^{\text{exp}}$ $\text{kJ}\cdot\text{mol}^{-1}$	$\Delta_{\text{N}}^{\text{U}} \Delta_{\text{H}_2\text{O}}^{\text{D}_2\text{O}} H^{\text{hyd}}$ $\text{kJ}\cdot\text{mol}^{-1}$
Cytochrome	unfolding	4942 ¹	-43 ± 11	-49 ± 9 ⁵
Ribonuclease A	unfolding	5273 ¹	-63 ± 13	-53 ± 10 ⁵
Lysozyme	unfolding	6365 ¹	-72 ± 15	-64 ± 13 ⁵
ConA-MeMan	binding	-173 ²	2.1 ± 0.1 ³	1.7 ± 0.3 ⁵
FKBP-FK506	binding	-697 ²	7.6 ± 2.9 ⁴	7.0 ± 1.4 ⁵

¹Taken from ref. 9²Calculated as described in Methods³Data from ref. 20⁴Data from ref. 31;⁵Calculated as $\Delta_{\text{N}}^{\text{U}} \Delta_{\text{H}_2\text{O}}^{\text{D}_2\text{O}} H^{\text{hyd}} = k \cdot \Delta_{\text{N}}^{\text{U}} \Delta_{\text{H}_2\text{O}}^{\text{D}_2\text{O}} ASA_{\text{npI}}$, where $k = (-10 \pm 2) \text{ J}\cdot\text{mol}^{-1}\cdot\text{\AA}^{-2}$ (see Fig. 2 for details), and assuming that uncertainties arise only from k .

considerable changes in the thermodynamic behaviour of proteins; *ii*) hydration effects, at least to a close approximation, are additive that is, they can be scaled with the water-accessible surface area; *iii*) the study of protein stability requires an analysis of its thermodynamics not only in terms of the Gibbs energy but also in terms of enthalpy and entropy, because the enthalpy-entropy compensation taking place in aqueous solution may obscure important details of the overall energetics involved in protein folding.

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Methods

The purity of the commercially available proteins (Sigma) was checked by SDS-PAGE and found to be >95%. Deuteration of exchangeable protons (amides, hydroxyls, and so on) was carried out under alkaline solvent conditions for a period of several days at 35 °C. Completeness of deuteration was followed by the disappearance of the backbone amide resonances in the NMR spectra. Prior to the calorimetric experiments protein solutions were extensively dialyzed against two changes (2 × 0.5 l) of the corresponding buffers, based on D₂O or H₂O, with the pH controlled using a glass electrode. The apparent pH reading of the glass electrode, pH*, can be related to the activity of deuterium ions, pD, by means of the relationship²¹ pD = pH* + 0.4. It has been shown, however, that the effect of solvent isotopic substitution on the pK_a of protein groups is just the opposite to the changes of pH* measured by the glass electrode²². Thus the same ionization state of proteins in D₂O and H₂O can be approximated at the same readings of the glass electrode. The concentration of proteins in solution was determined spectrophotometrically using extinction coefficients²³ of E_{278 nm}^{1%, 1cm} = 7.32 for RNase A, E_{330 nm}^{1%, 1cm} = 26.9 for HEL and E_{290 nm}^{1%, 1cm} = 9.06 at pH 5.5 for Cyt-c. Details on the procedures used for the calorimetric measurements, sample preparation and data analysis are reported elsewhere²⁴.

The solvent-accessible surface area was computed by the algorithm of Lee and Richards²⁵ using the van der Waals radii reported by Chothia²⁶. Protein Data Base²⁷ files 5cna²⁸ (concanavalin A α-methyl-D-mannopyranoside complex) and 1kf²⁹ (FKBP-FK506), were used for the estimation of water-accessible surface area changes upon complexes formation.

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