

## Preface

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L-asparaginase is an amidohydrolase enzyme that catalyzes the hydrolysis of L-asparagine to L-aspartic acid and ammonia. It is an indispensable enzyme that plays versatile roles ranging from the therapeutic drug to the food processing agent. The L-asparaginase enzyme can be produced under both the solid-state and submerged cultivation conditions. The currently utilized L-asparaginase preparations for diverse applications suffer from several disadvantages both in terms of usage and the overall production costs. Considering the expenses in the enzyme production processes, the initially required substrates or raw materials account up to 30 percent of the total production costs. The similar nature is also seen in the production process of L-asparaginase enzyme in which expensive carbon (glucose) and nitrogen sources (yeast extract, peptone, and tryptone) are utilized for the production. So, there is certainly a need to lower down the expensive production costs of the L-asparaginase enzyme preparations.

Secondly in terms of usage, the utilization of current therapeutic formulations leads to several immunological side-effects including hepatotoxicity, nephrotoxicity, pancreatitis, coagulative abnormalities and many others. (a) All these immunological side-issues arise due to the high intrinsic L-glutaminase co-activities associated with these L-asparaginases. The same L-asparaginase enzyme in addition to L-asparagine hydrolysis also breakdown L-glutamine and up to 10% intrinsic L-glutaminase activities have been reported. (b) The treatment regimen requires multiple different types of L-asparaginases as the enzyme preparation from the single microorganism will be rapidly cleared during the subsequent doses by the host immune system. One of the solutions to this problem is to explore new microbial sources of L-asparaginase preparations that show low/negligible glutaminase activity and also shows anti-leukemic properties.

Thus, the current L-asparaginases have multiple side effects and their production processes are also expensive in nature. The present thesis work is an effort to decipher the solutions to some of the bottlenecks associated with the L-asparaginases. The entire thesis is focussed on the L-asparaginase enzyme and is divided into 7 chapters. Chapter 1 (Introduction) of the thesis starts with the general introduction on L-asparaginases, their applications, the bottlenecks associated with the L-asparaginases and the objectives of the current research work. Chapter 2 (Literature review) covers the literature survey on the L-asparaginases in which their different production sources, applications in diverse sectors and the various optimization strategies employed in the industries for enhancing the production are discussed in detail. Chapter 3 describes the utilization of a novel low cost agro-industrial substrate (niger de-oiled cake) for the L-asparaginase production to overcome the production cost challenge, and also compares the statistical and machine learning strategies employed for the enhanced production of L-asparaginase enzyme. Chapter 4 represents the bench-scale utilization of soluble industrial substrates that can be effectively employed to lower the production cost in submerged fermentation for L-asparaginase production and also reports a new bacterial source (*Bacillus indicus*) that produces the L-asparaginase enzyme with desired kinetic properties, negligible glutaminase activity and potent anti-leukemic activity. Chapter 5 describes the purification and characterization procedures employed for the L-asparaginase enzyme from *Bacillus indicus* MTCC 4374. Chapter 6 reports the evaluation of the anti-leukemic potential of the purified L-asparaginase against acute lymphoblastic leukemia (MOLT-4) cell line and lastly, Chapter 7 represents the final summary and the conclusions of the experimental work.