

## b) Industrial Processes

What industrial processes utilize transglutaminase?

Are there any other applications for its use?

It is frequently used in "molecular gastronomy" to transform some food into another which has the same taste, but different texture. This is done due to the fact that cross-linking proteins in food can have many different effects on the structure of it, but the chemical composition remains the same, so it still tastes the same.

## c) Is the enzyme used in a kinetically or equilibrium controlled process?

The enzyme is used in a kinetically controlled process because it forms an acyl-enzyme intermediate, as shown in

## d) EC Numbers

Transglutaminase (EC 2.3.2.13)

- **Class** → Transferase;
- **Subclass** → Transferred Group: Acyl group;
- **Subsubclass** → More information: Aminoacyl group;
- **Serial Number** → protein-glutamine gamma-glutamyltransferase

[Source](#)

## Question 3

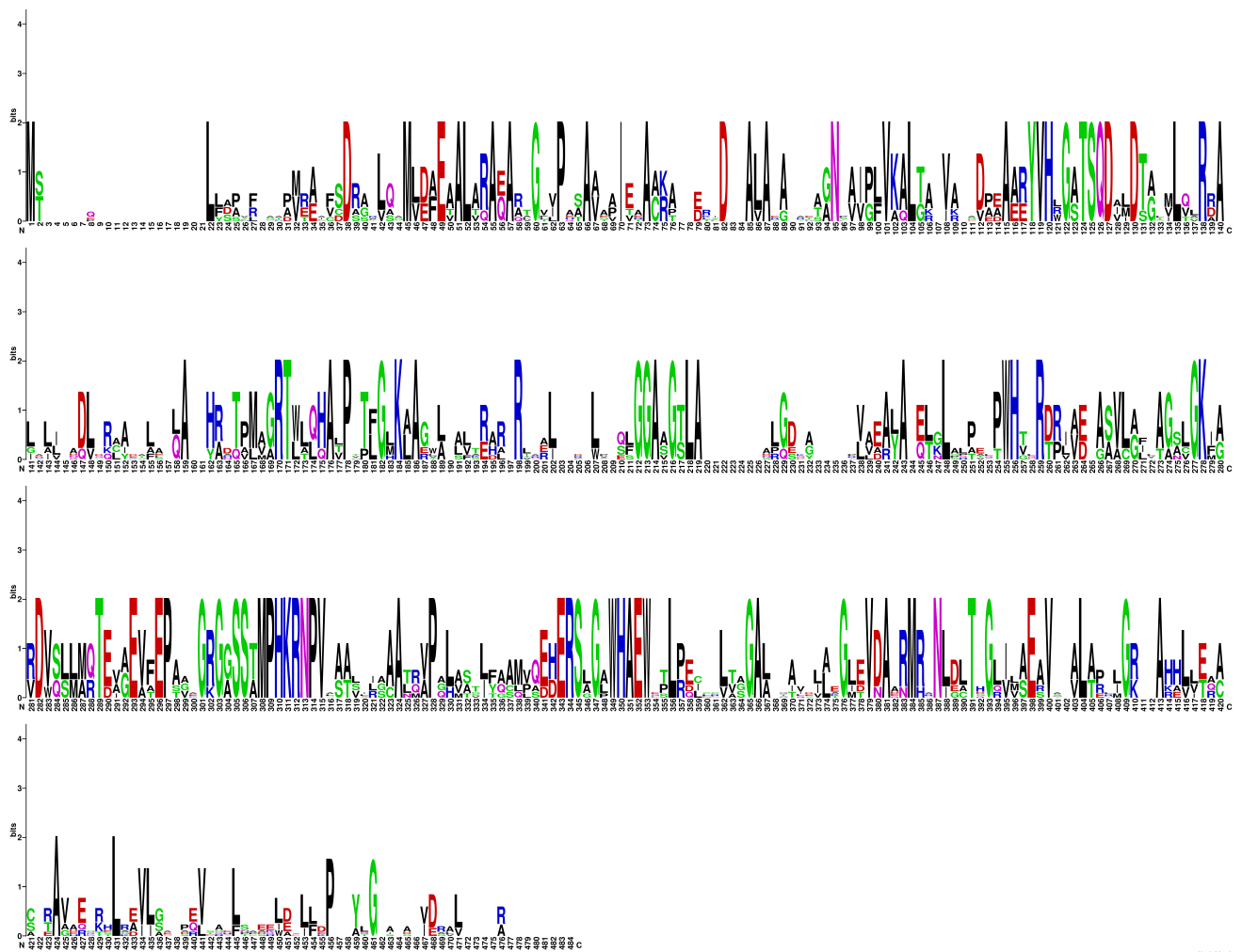
### BLAST

After BLASTing, I aligned sequences within 100% to 35% homology.

This included:

- Nitrosuccinate lyase
  - *S. cremeus*
  - *S. davaonensis*
- 3-carboxymuconate lactonizing enzyme
  - *B. diazoefficiens*
  - *P. aeruginosa*
  - *P. putida*
  - *A. baylyi*

## Weblogo



## Oligonucleotides:

308-315

MPHKRNPV

ATG CCN CAY AAR CGN AAY CCN GUN

349-353

WHAEW

UGG CAY GCN GAR UGG