

Proteomics rocks my world!

Dr Delphine Vincent
10/11/2017

Outlines

Past

Present

MALDI Biotyper (MBT)

Milk proteomics (Top-Down)

Future

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What I have been up to in the past...





1998-2003
Honours-Ph D

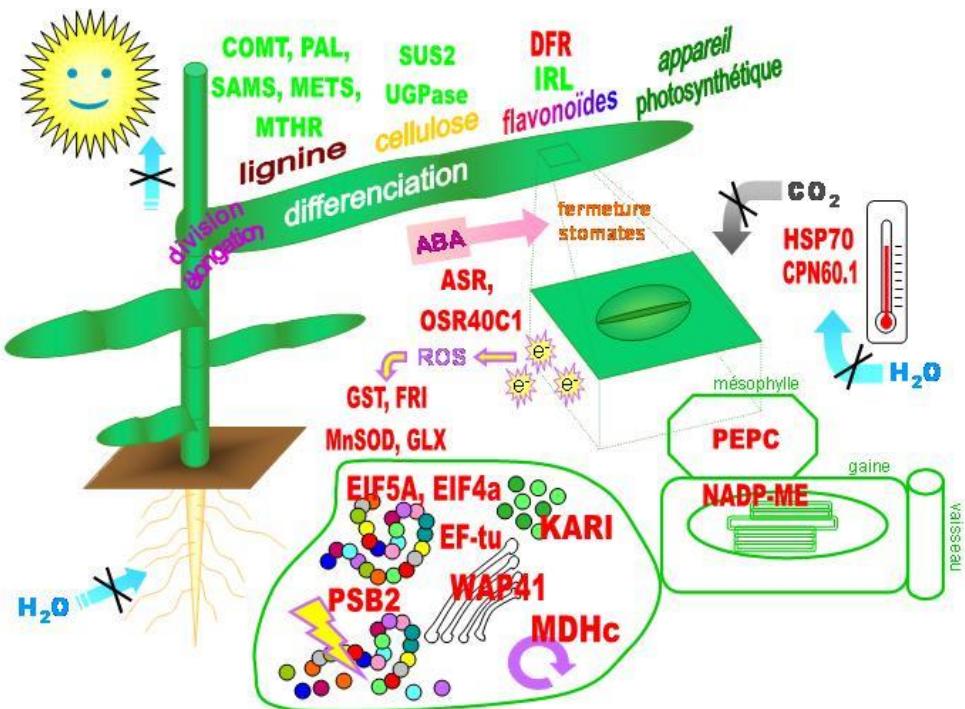
Corn proteins responsive to water deficit



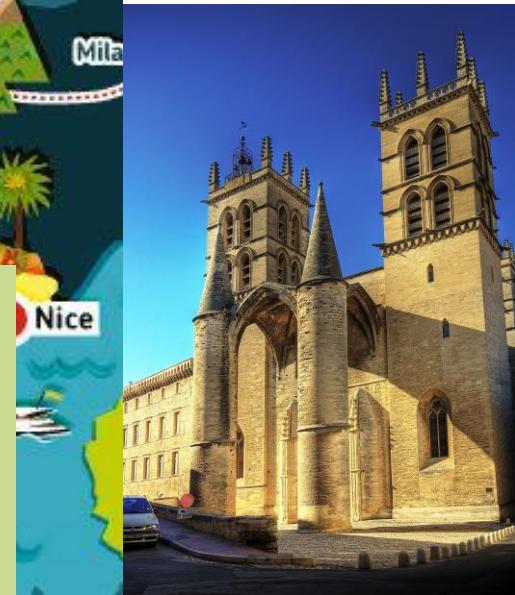
Riccardi et al., 2004 Plant Physiol Biochem 42: 1003-1011

Ferry-Dumazet et al., 2005 Proteomics 5(8): 2069-2081

Vincent et al., 2005 Plant Physiol. 137: 949-960



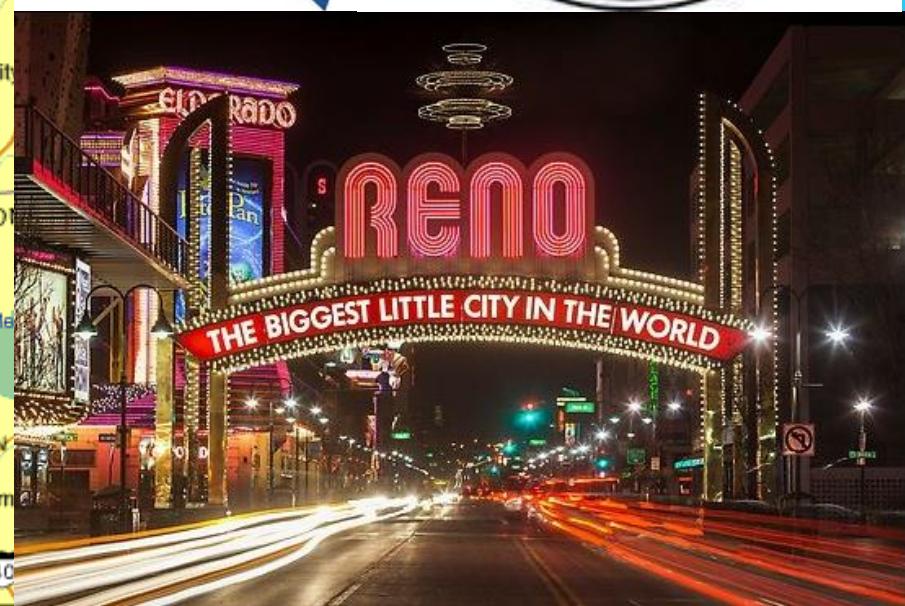
Water-stressed corn leaves slow down lignification to allow cell elongation to resume when conditions improve.





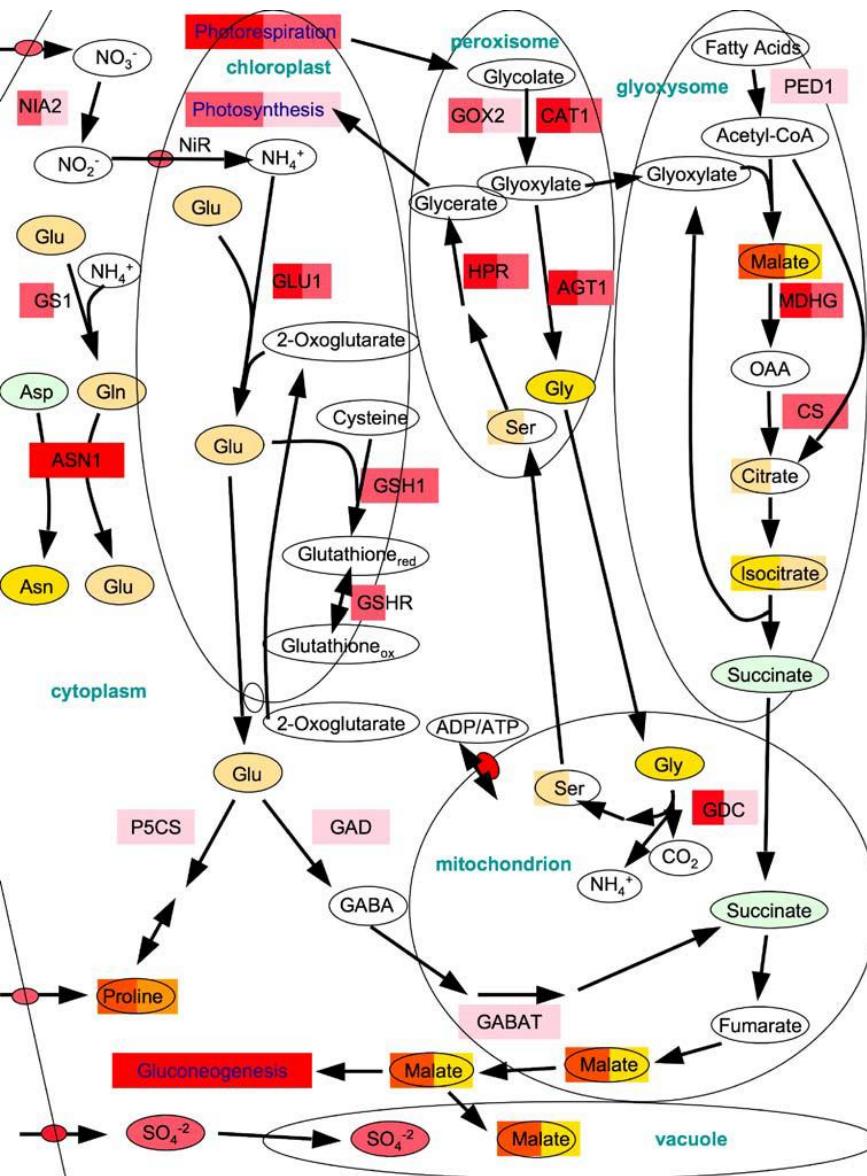
2003-2005
Post-doc 1
Stressed-grapevine proteomics

UNIVERSITY
OF NEVADA
•Reno



Grapevine systems biology to better understand responses to abiotic stresses

UNIVERSITY OF NEVADA
Reno



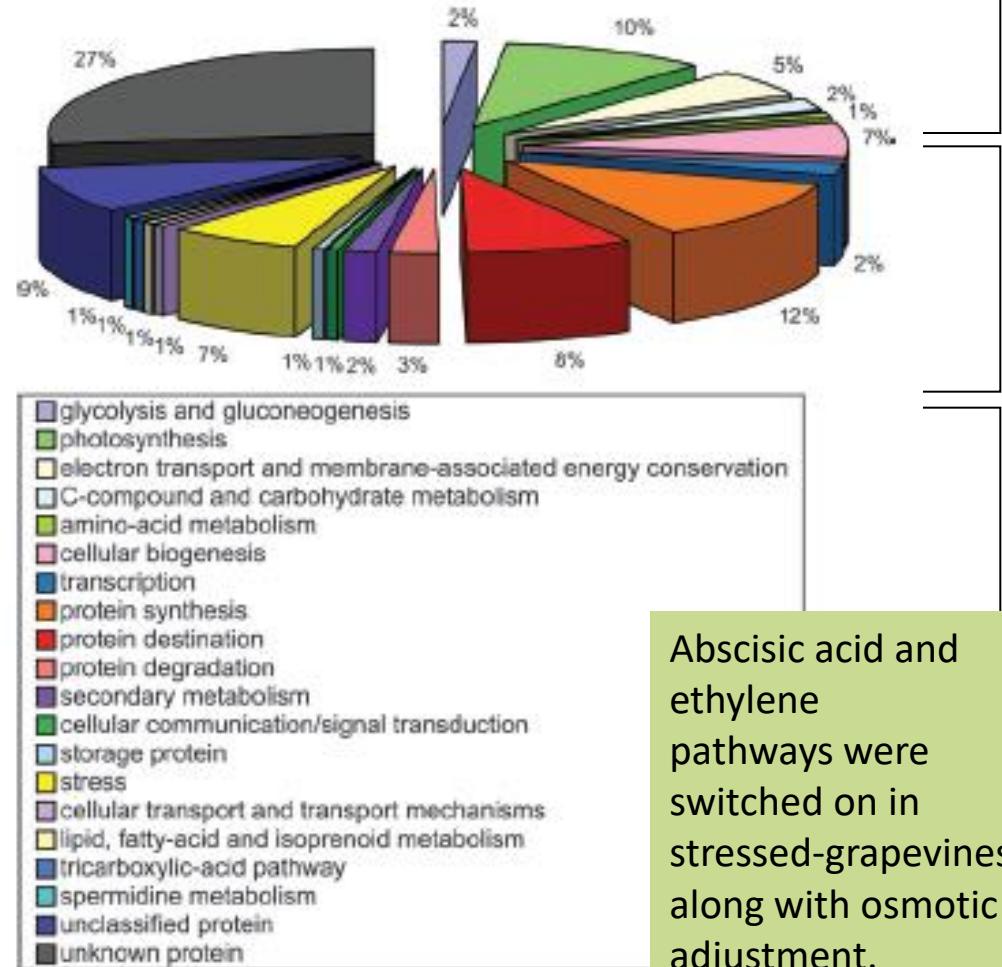
Cramer et al., 2005 Acta Hort. 689: 417-25

Vincent et al., 2006 Electrophoresis 27: 1853-65

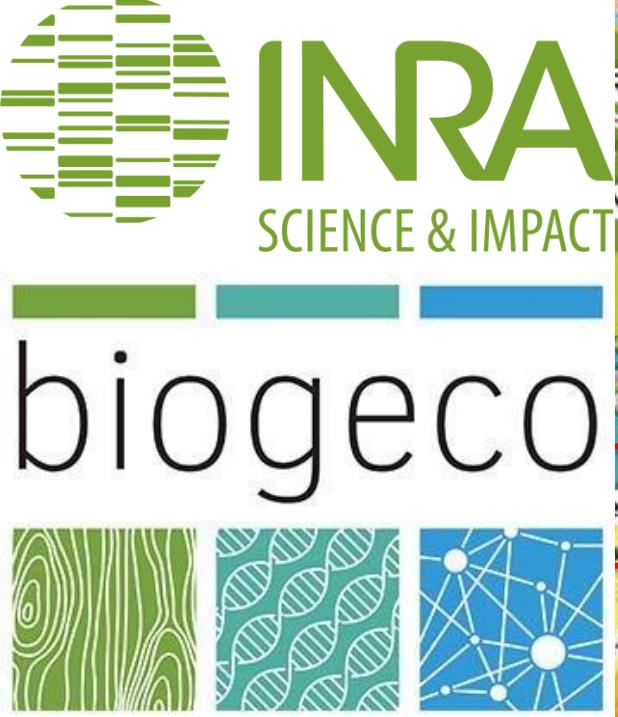
Cramer et al., 2007 Funct. Int. Genom. 7(2):111-34

Vincent et al., 2007 J. Exp. Bot. 58 (7): 1873-92

Tattersall et al., 2007 Funct. Int. Genom. 7(4): 317-333



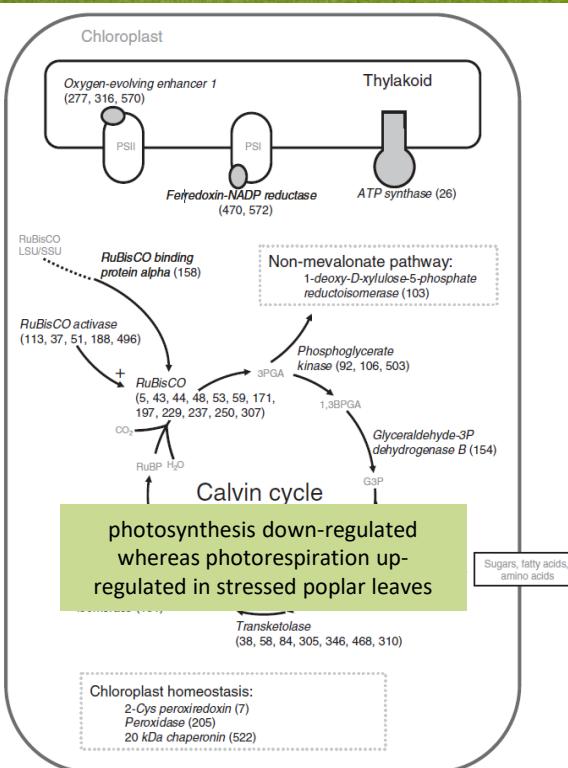
Abscisic acid and ethylene pathways were switched on in stressed-grapevines, along with osmotic adjustment.



2006
Post-doc 2
Heterosis in canola

2007-2009
Post-doc 3
1. Systems biology poplar
2. Effectors of plant-interacting fungi

Poplar response to water deficit



Bonhomme et al., 2009 Phytochem. 70: 988-1002

Bonhomme et al., 2009 Proteomics 9: 4121-42

Bedon et al., 2012 Plant Cell Env. 35(4):790-805

Secretomes of fungi interacting with plants

1- *Magnaporthe grisea* rice pathogen

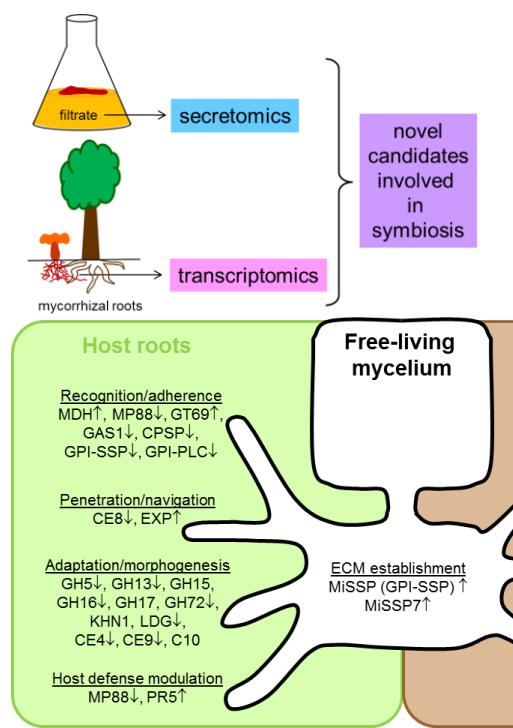


2- *Leptosphaeria maculans*, canola pathogen

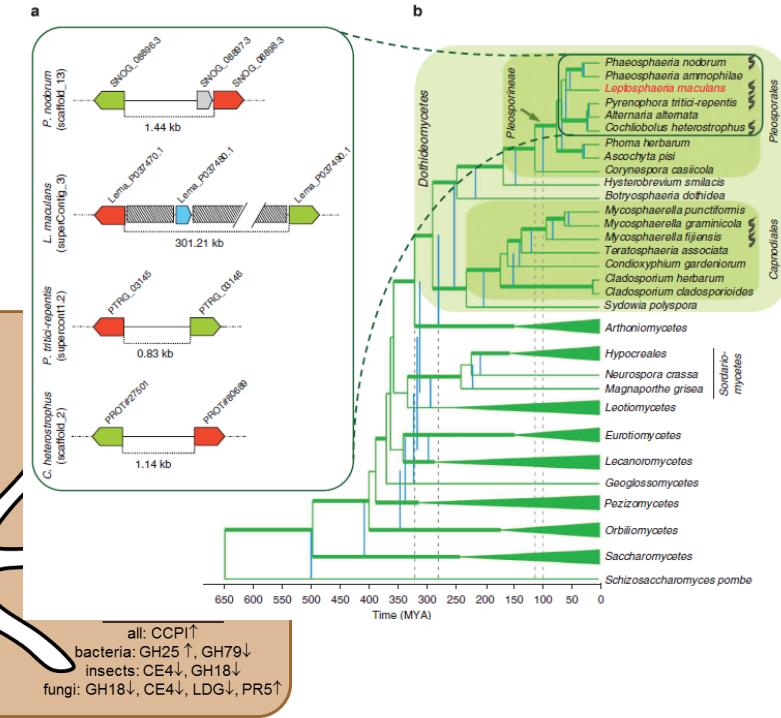


3- *Laccaria bicolor* tree root symbionte

Proteogenomics: using proteomics data to validate the annotation of *Leptosphaeria maculans* sequenced genome.



Laccaria bicolor dual lifestyle:
ectomycorrhizal | free-living
host recognition | hyphal prospection



Vincent et al., 2009 Electrophoresis 30(23): 4118-36

Rouxel et al., 2011 Nat. Comm. 2(202):1-10

Vincent et al., 2012 J Prot. Res. 11(1): 157-71

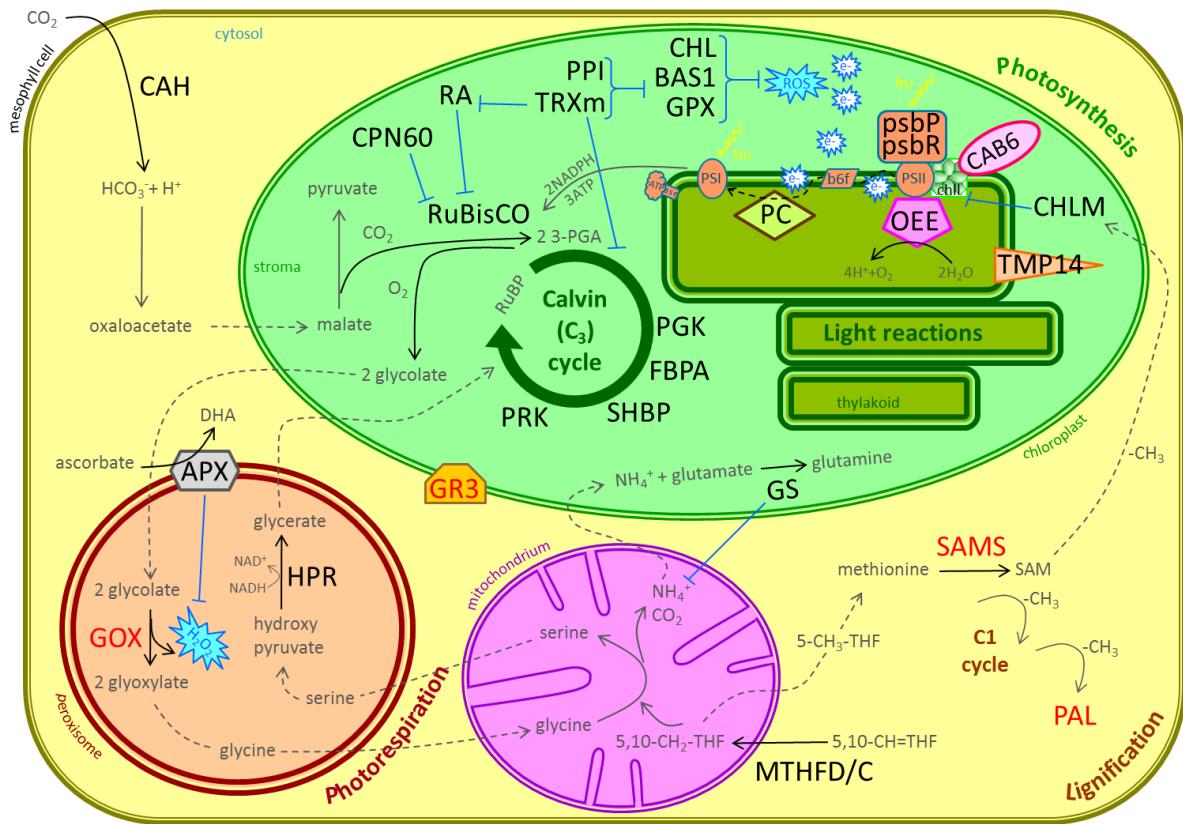


Australian National University



2009-2011
Post-doc 4
Stagonospora nodorum Effector Toxi

Mode-of-action of SnToxA in wheat leaf



SnToxA manipulates existing host machinery (photosynthesis and TCA cycle) to cause cell death and promote infection.

Vincent & Solomon, 2011 J Int Omics
Vincent et al., 2012 Mol. Plant Pathol.
Breen et al., 2015 Front. Plant Sci.

Do I like this serial post-doctorate life?

The word cloud illustrates the interdisciplinary nature of proteomics research, encompassing various organisms, environmental factors, and analytical tools.

2012

Baby break!

AUSTRALIA



2013-now
Senior research Scientist
DPI/DEPI/DEDJTR/AVR Agribio

Mass Spec paradise



Outlines

Past

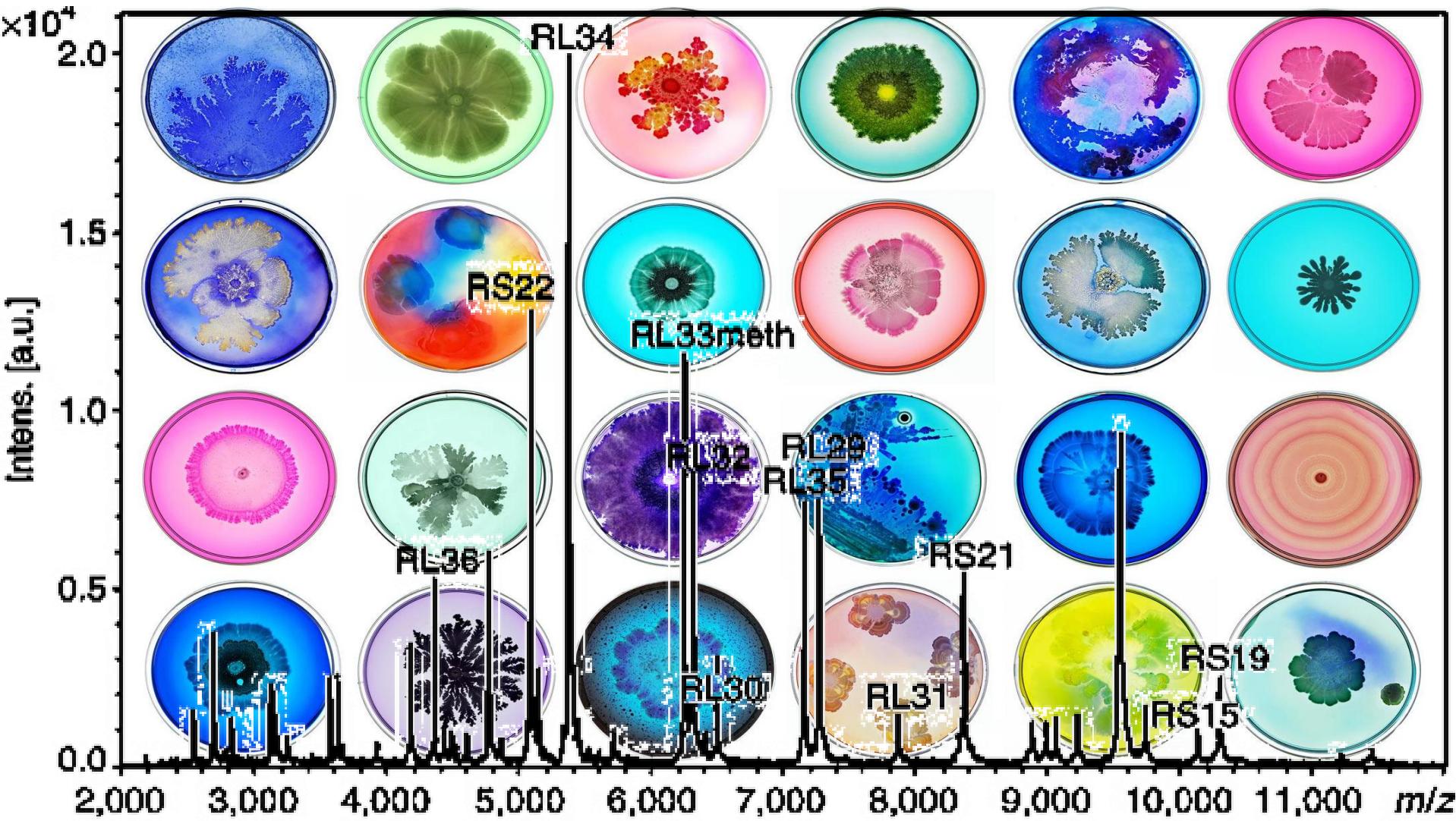
Present

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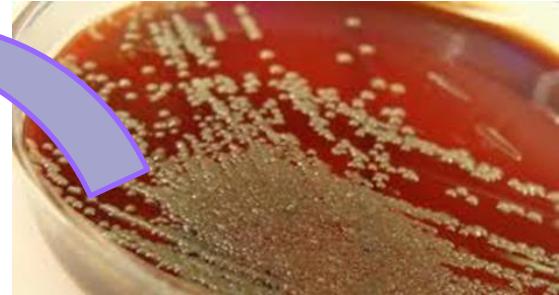
Microbial identification by MALDI-TOF MS



MALDI Biotyper (MBT)

Traditional methods of identifying microorganisms

- Gram stain
- Culture on selective media
- Biochemical tests
- 16S sequencing



Some limitations of traditional methods

- Time consuming
- Labor-intensive
- Expensive

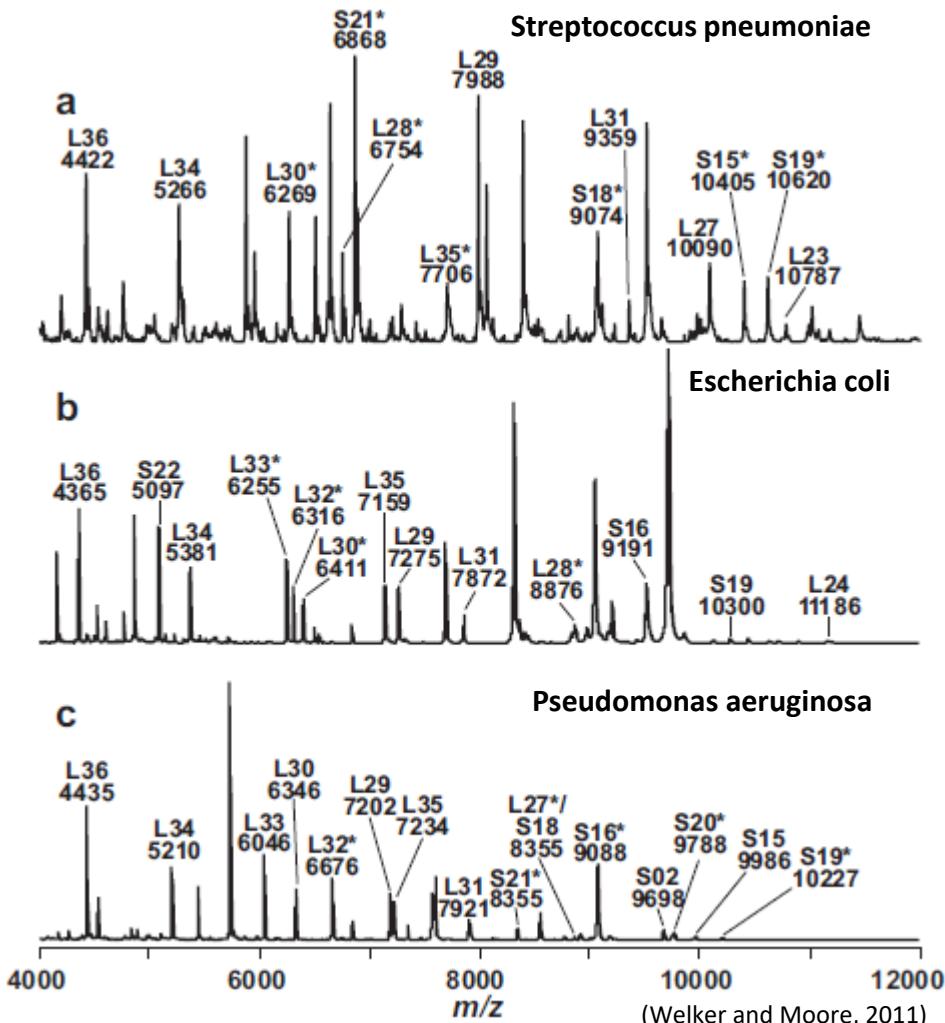
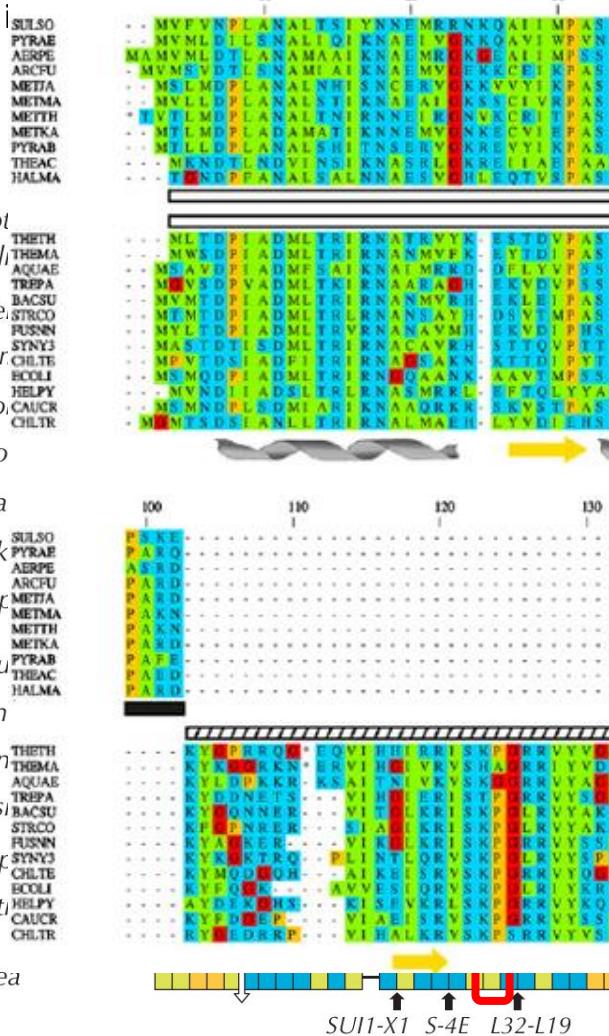


MALDI-Biotyper

- + Robust and Easy
- + Quick and cheap
- + Accurate
- Dependent upon database (mostly animal bacteria)
6000 entries of bacteria and yeasts

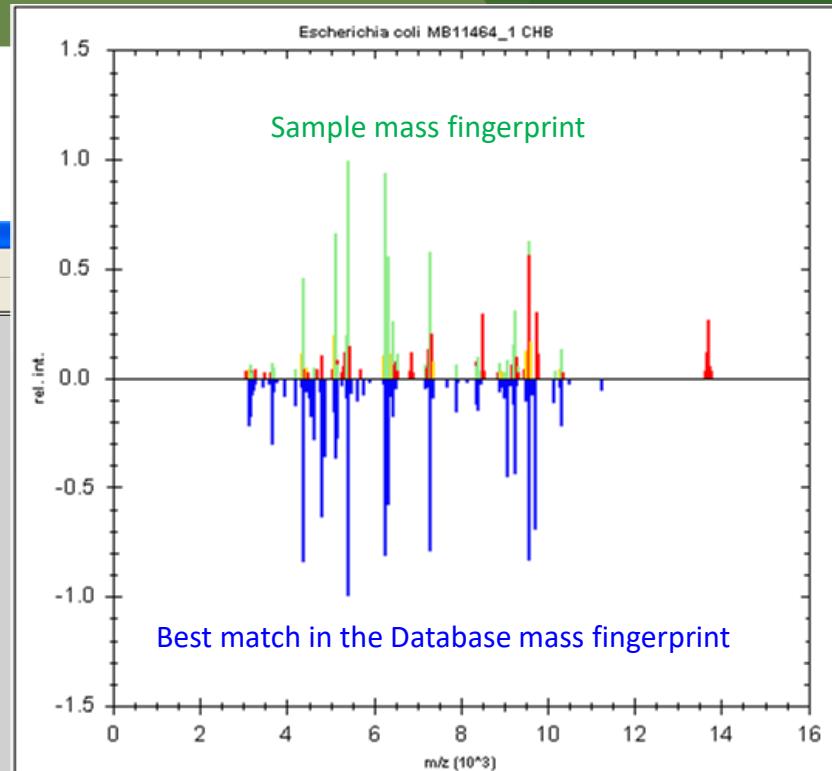
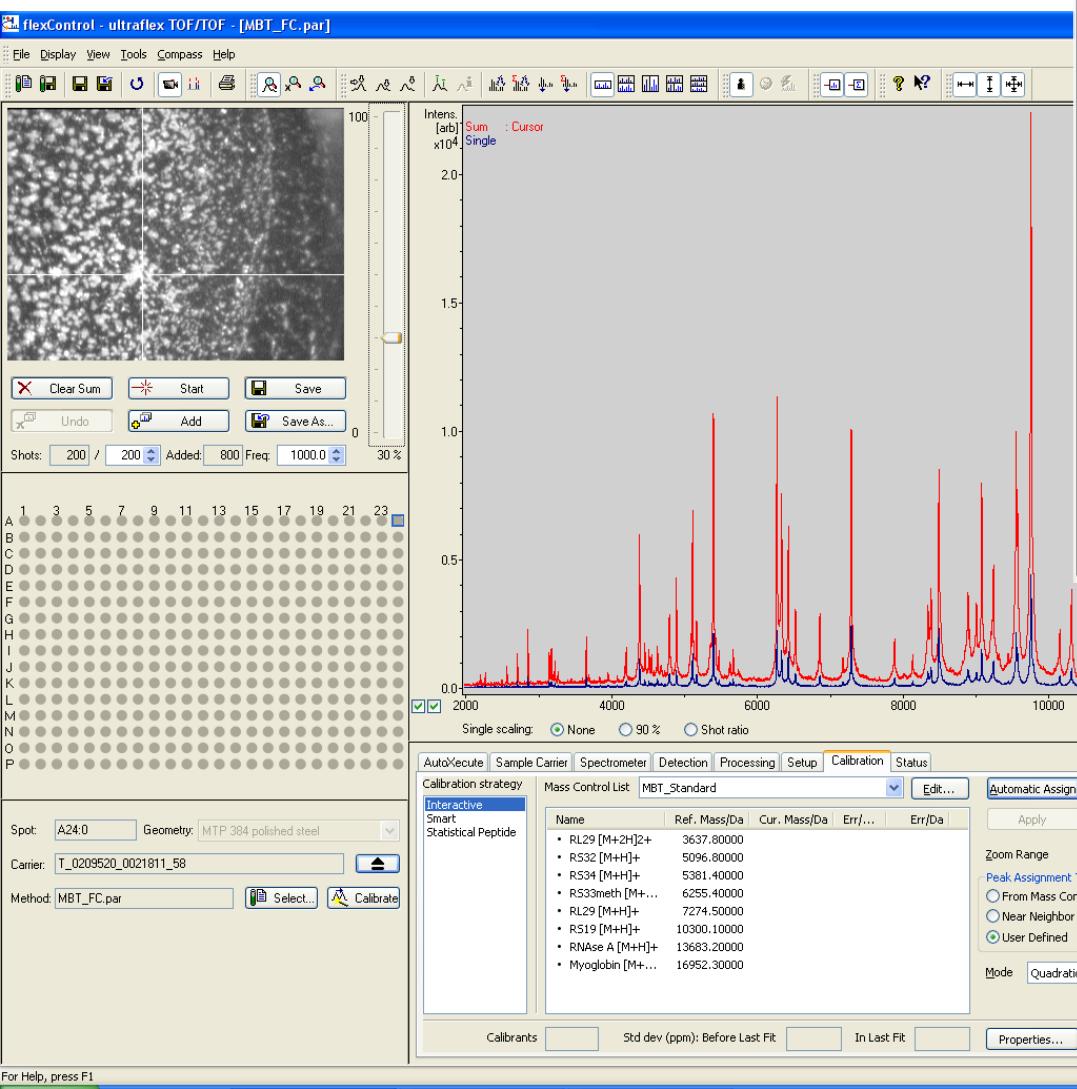
MBT principles

The most abundant i



Conjointly, these slight AA variations across dozens of major proteins will produce a **unique pattern** (mass fingerprint) for each species.

MBT in practice



The database is the property of Bruker but it is possible to add new entries (plant and soil microbes are under-represented).

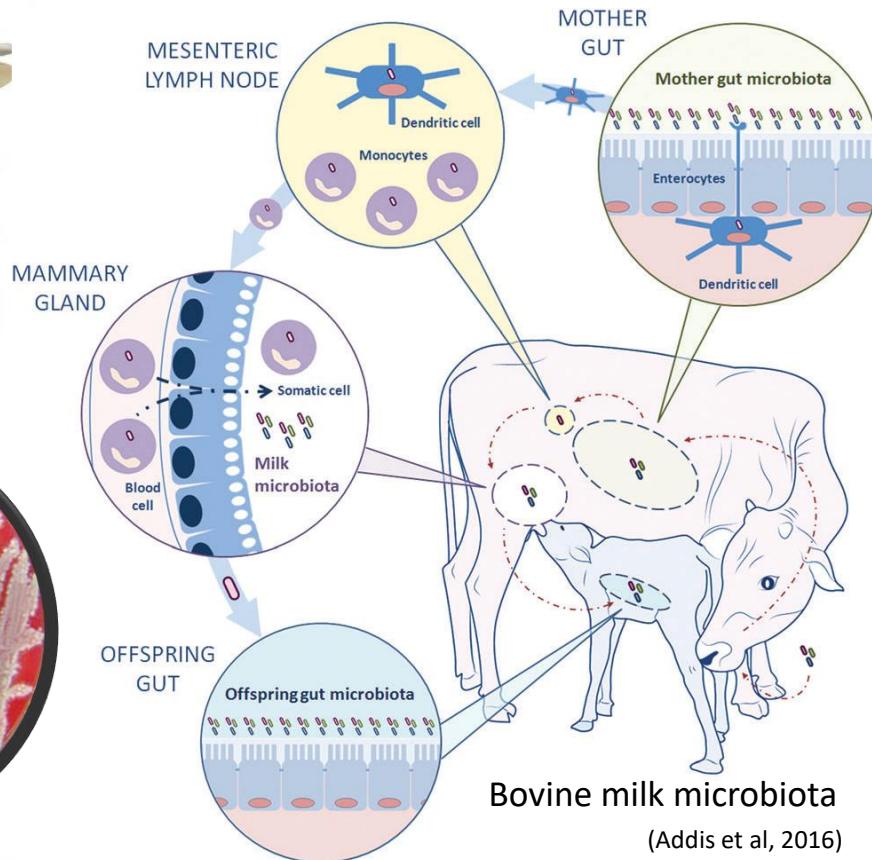
Biotyping (proteotyping) of milk microbes

List of some of the species identified in cow's milk:

Organism	MBT score
<i>Bacillus licheniformis</i>	2.257
<i>Candida kefyr</i>	2.045
<i>Enterococcus faecium</i>	2.353
<i>Pseudomonas koreensis</i>	2.165
<i>Pseudomonas lundensis</i>	2.086
<i>Pseudomonas rhodesiae</i>	2.053
<i>Pseudomonas tolaasii</i>	2.180
<i>Raoultella terrigena</i>	2.589
<i>Staphylococcus aureus</i>	2.357
<i>Staphylococcus auricularis</i>	2.023
<i>Staphylococcus chromogenes</i>	2.193
<i>Staphylococcus epidermidis</i>	2.246
<i>Staphylococcus haemolyticus</i>	2.111
<i>Staphylococcus hyicus</i>	2.102
<i>Staphylococcus intermedius</i>	2.134
<i>Staphylococcus vitulinus</i>	2.213
<i>Staphylococcus warneri</i>	2.023
<i>Streptococcus agalactiae</i>	2.456
<i>Streptococcus dysgalactiae</i>	2.124
<i>Streptococcus uberis</i>	2.184



Such technology helps validating metagenomics results but is only applicable to lab-friendly microbes as the 1st step is to grow them.



(Addis et al, 2016)

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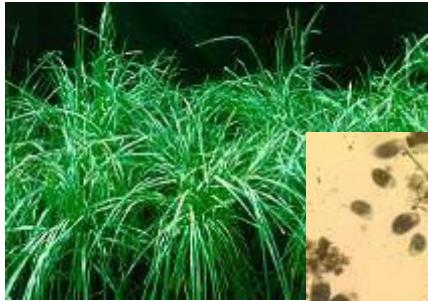
MALDI Biotyper (MBT)

Milk proteomics (Top-Down)

Future

Milk Systems Biology

Feeding diet



Microbiome



Animal



Processor



Milk composition



Molecular Phenomics:

Microbes

Proteins

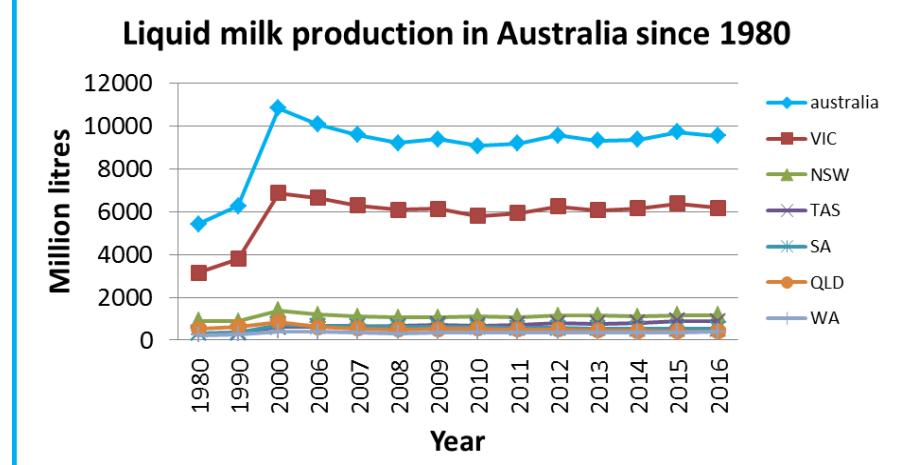
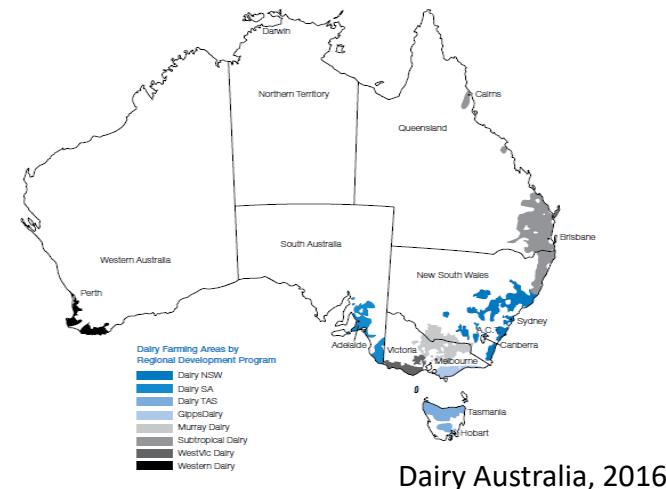
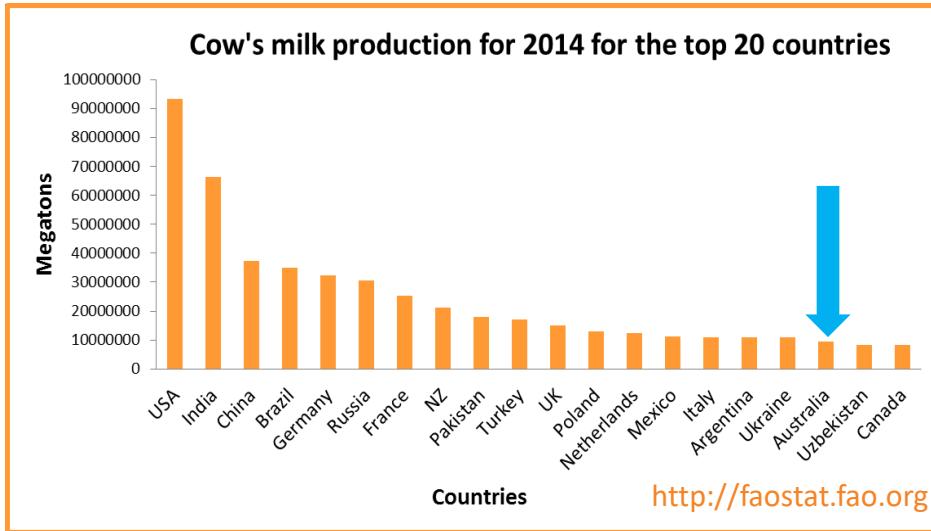
Oligosaccharides

Lipids

Metabolites

Cow's milk production

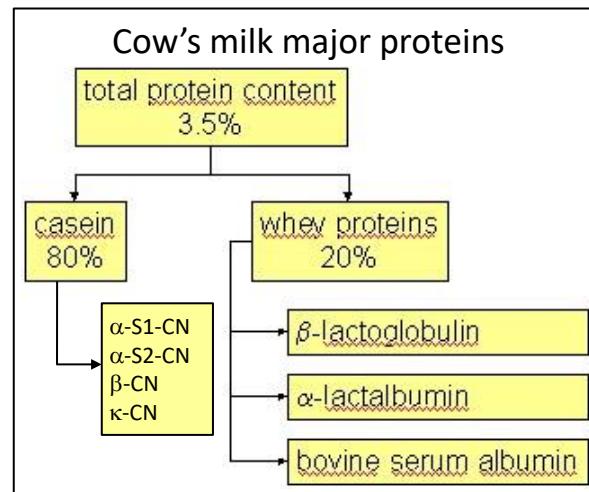
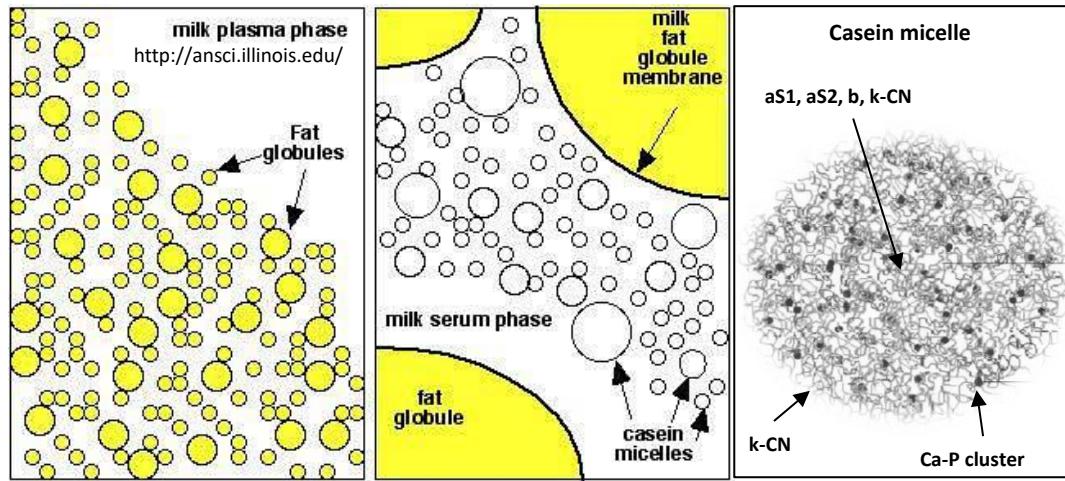
Milk production is concentrated in the **temperate zone of Australia**. It is strongly seasonal in the key south-eastern dairying regions, reflecting the predominantly **pasture-based** nature of the industry.



Milk components

Milk: emulsion of fat globules, a suspension of casein micelles (casein, calcium, phosphorous), suspended in an aqueous phase, with solubilized lactose, whey proteins, and some minerals.

Nutrition Facts		
Milk, whole, 3.25% fat		
Amount Per 100 grams		
Calories 61		
Total Fat 3.2 g		
Saturated fat 1.9 g		
Polyunsaturated fat 0.2 g		
Monounsaturated fat 0.8 g		
Cholesterol 10 mg		
Sodium 43 mg		
Potassium 132 mg		
Total Carbohydrate 4.8 g		
Dietary fiber 0 g		
Sugar 5 g		
Protein 3.2 g		
Vitamin A	3%	Vitamin C
Calcium	11%	Iron
Vitamin D	12%	Vitamin B-6
Vitamin B-12	6%	Magnesium



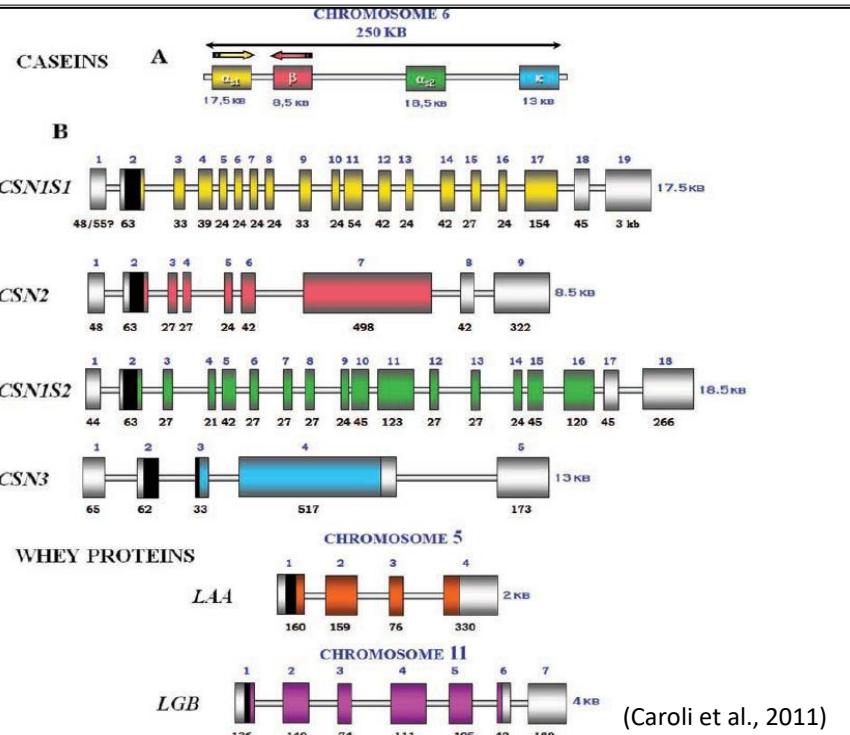
Protein	Concentration (g/L)
aS1-CN	10.0
b-CN	9.3
k-CN	3.3
b-LG	3.2
aS2-CN	2.6
a-LA	1.2
g-CN	0.8
Ig	0.8
PP/8F/8S	0.5
BSA	0.4
MFGM	0.4
PP3	0.3
Lactoferrin	0.1
Transferrin	0.1
Total	33.0

Milk allelic protein variants

Major milk proteins in cattle are encoded by highly polymorphic genes, with up to 47 protein allelic variants identified.

Protein ¹		Variant	Position and amino acid in the protein											
α_{s1} -CN (199)	A	Deleted		53	51–58	59	66	192	Glu					
	B				Ala		Gln		SerP	Glu				
	C					ThrP			Gly					
	D						Lys			Glu				
	E							Leu		Gly				
	F								Glu					
	G								Glu					
	H					Deleted			Glu					
α_{s2} -CN (207)	A	Complete sequence not yet determined	33	47	Ala		51–59	130	Thr					
	B		Gly											
	C				Thr				Ile					
	D					Deleted								
	A ¹	18	25	35	36	37	67	72	88	93	106	122	137/138	152
	A ²	SerP	Arg	SerP	Glu	Glu	His	Pro	Gln	Leu	Met	His	Ser	Leu/Pro
	A ³											Gln		Pro
	B													Gln
β -CN (209)	C													
	D													
	E													
	F													
	G													
	H ¹													
	H ²													
	I													
κ -CN (169)	A	His	10		97	104	Ser	135	136	136	148	155		
	B		Arg		Arg		Thr		Thr	Ile	Asp	Ser		
	C										Ala			
	E													
	F ¹													
	F ²													
	G ¹													
	G ²													
β -LG (162)	H													
	I													
	J													
	A	Ser	45	50	56	59	64	70	78	108	118	126	129	158
	B		Glu	Pro	Ile	Gln	Asp		Ile	Glu	Val	Pro	Asp	Glu
	C													
	D													
	E													
	F													
	G													
	H													
	I													
	J													
	W													
α -LA (123)	A													
	B													
	C													
(Farrell et al., 2004)														

Protein	Molecular mass ^a (Da)	Number of AA residues				Presence of CH ₂ O	Concentration (g l ⁻¹)	Genetic variants detected
		Total	Pro	Cys	Number of PO ₄			
α_{s1} -Casein	23164	199	17	0	8	0	10	A,B,C,D,E,F,G,H
α_{s2} -Casein	25388	207	10	2	10–13	0	2.6	A,B,C,D
β -Casein	23983	209	35	0	5	0	9.3	A ¹ ,A ² ,A ³ ,B,C,D,E,F,G,H,I,J
κ -Casein	19038	169	20	2	1	+	3.3	A,B,C,E,F,G,H,I,J
β -Lactoglobulin	18277	162	8	5	0	0	3.2	A,B,C,D,E,F,H,I,J
α -Lactalbumin	14175	123	2	8	0	0	1.2	A,B,C
Serum albumin	66267	582	28	35	0	0	0.4	
Immunoglobulin	143 000–1 030 000				8.4%	2.3%	–	0.8

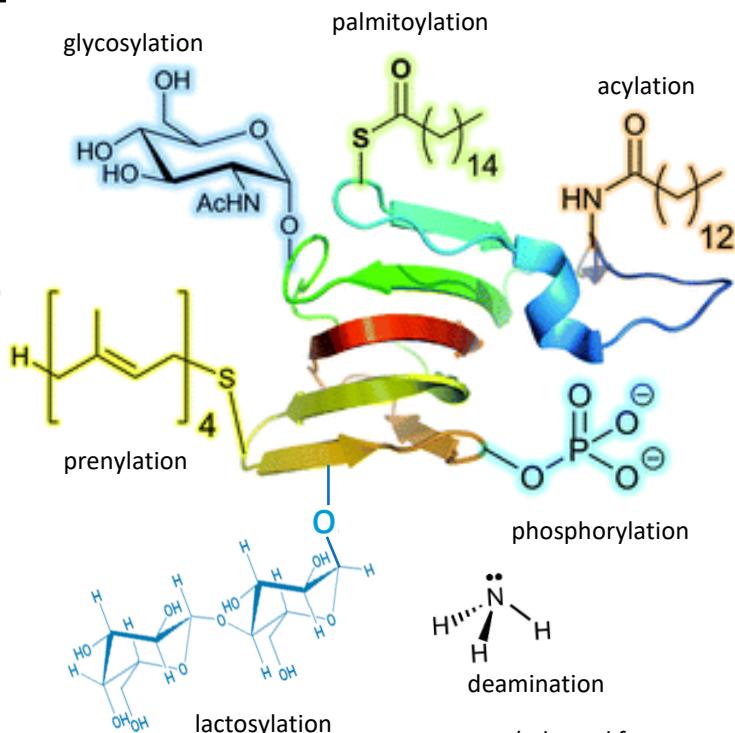


(Caroli et al., 2011)

Milk protein post-translational modifications (PTMs)

Milk also contains many **proteoforms**. PTM is the second pathway after genetic polymorphism by which the milk proteome is **expanded**. PTMs are critical to the **functions** of milk proteins (e.g., calcium binding and micelle stability, charge, solubility, susceptibility to proteases, hydrophobicity/hydrophilicity). PTMs are identified by MS. Caseins are **phosphorylated** and/or **glycosylated**.

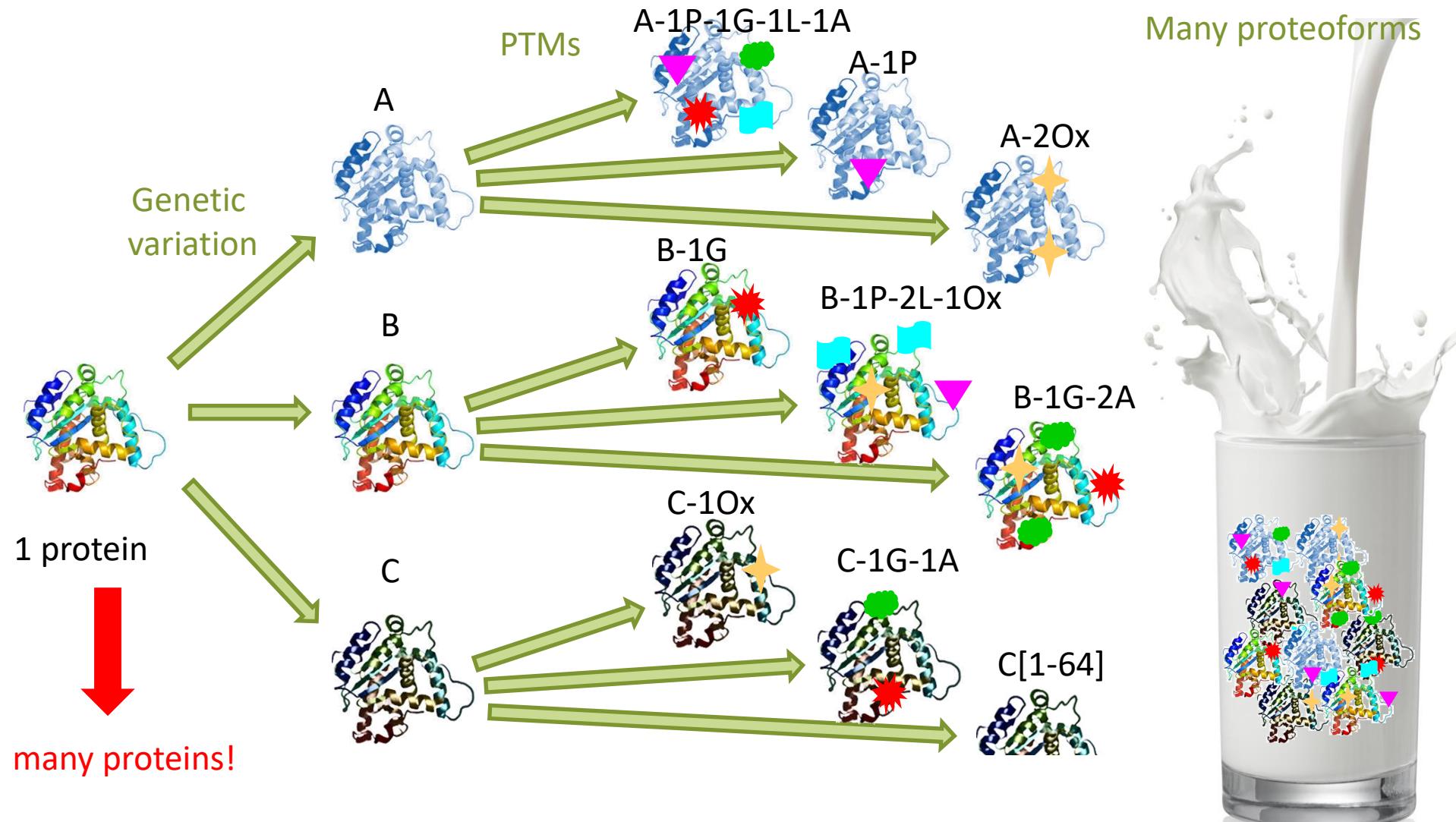
Protein	Modification site ^a	Mod/Total	Δm	Method	(Le et al. 2017)
Phosphorylation					
α_{s1} -CN	S ⁵⁶ , S ⁶¹ , S ⁶³ , S ⁷⁹ , S ⁸¹ , S ⁸² , S ⁸³ , S ⁹⁰ , S ¹³⁰	N/A	+80	2-DE and nLC-ESI-MS/MS -Chinese Holstein cows' milk was separated on 2-DE, in-gel tryptic digested and enriched by TiO ₂ microcolumns.	
α_{s2} -CN	S ²³ , S ²⁴ , S ²⁵ , S ³¹ , S ⁴⁶ , S ⁷¹ , S ⁷² , S ⁷³ , S ⁷⁶ , T ⁸¹ , S ¹⁴⁴ , T ¹⁴⁵ , S ¹⁴⁶ , S ¹⁵⁸				
β -CN	S ³⁰ , S ³² , S ³³ , S ³⁴ , S ⁵⁰ , T ⁶				
κ -CN	S ¹⁴⁸ , T ¹⁶⁶ , S ¹⁶⁰ , S ¹⁷⁰				
Glycosylation					
κ -CN	T ¹⁴² , T ¹⁵² , T ¹⁵⁴ , T ¹⁵⁷ (varA only), T ¹⁶³ , T ¹⁶⁶ , T ¹⁸⁶	N/A	+162 (Gal) +204 (GalNAc) +292 (NeuNAc)	2-DE and MALDI-TOF-MS, nESI-MS/MS -Cows' milk was loaded onto 2-DE gels, spots excised, tryptic digests and analysed for glycosylation.	
Lactosylation					
α_{s1} -CN	K ³ , K ⁷ , K ³⁴ , K ³⁶ , K ⁸³ , K ¹⁰² , K ¹⁰³ , K ¹⁰⁵ , K ¹²⁴ , K ¹³² , K ¹⁹³	11/14	+324	MALDI-TOF-MS nLC-ESI-LIT-MS/MS using both CID and ETD modes	
α_{s2} -CN	K ²⁴ , K ³² , K ⁴¹ , K ⁷⁶ , K ⁸⁰ , K ⁹¹ , K ¹¹³ , K ¹⁵⁰ , K ¹⁵² , K ¹⁵⁸ , K ¹⁶⁵ , K ¹⁶⁶ , K ¹⁷³ , K ¹⁸¹ , K ¹⁸⁸ , K ¹⁹¹ , K ¹⁹⁷ , K ¹⁹⁹	18/24		-Phenyl boronic acid trapping of digested proteins extracted from commercial milk samples (pasteurised, UHT and powdered)	
β -CN	K ³² , K ⁴⁸ , K ⁹⁷ , K ⁹⁹ , K ¹⁰⁵ , K ¹⁰⁷ , K ¹¹³ , K ¹⁶⁹ , K ¹⁷⁶	9/11			
κ -CN	K ²¹ , K ²⁴ , K ⁴⁶ , K ⁶³ , K ⁸⁶ , K ¹¹¹	6/9			
α -La	K ⁵ , K ¹³ , K ¹⁶ , K ⁵⁸ , K ⁶² , K ⁷⁹ , K ⁹³ , K ⁹⁴ , K ⁹⁸ , K ¹⁰⁸ , K ¹¹⁴ , K ¹²²	12/12			
β -Lg	K ⁸ , K ¹⁴ , K ⁴⁷ , K ⁶⁰ , K ⁶⁹ , K ⁷⁰ , K ⁷⁵ , K ⁷⁷ , K ⁸³ , K ⁹¹ , K ¹⁰⁰ , K ¹⁰¹ , K ¹³⁵ , K ¹³⁸ , K ¹⁴¹	15/15			
Deamidation					
α_{s1} -CN	N ¹²⁹	N/A	+1	2-DE and MALDI-TOF-MS	
β -Lg	N ⁶³ (N ⁷⁹ if including coding region)			-In-gel tryptic digests of deamidated proteins from UHT milk or WPI solution	



(adapted from Heal and Tate, 2010)

Complex milk proteome

An image is worth a thousand words!



Complex milk proteome

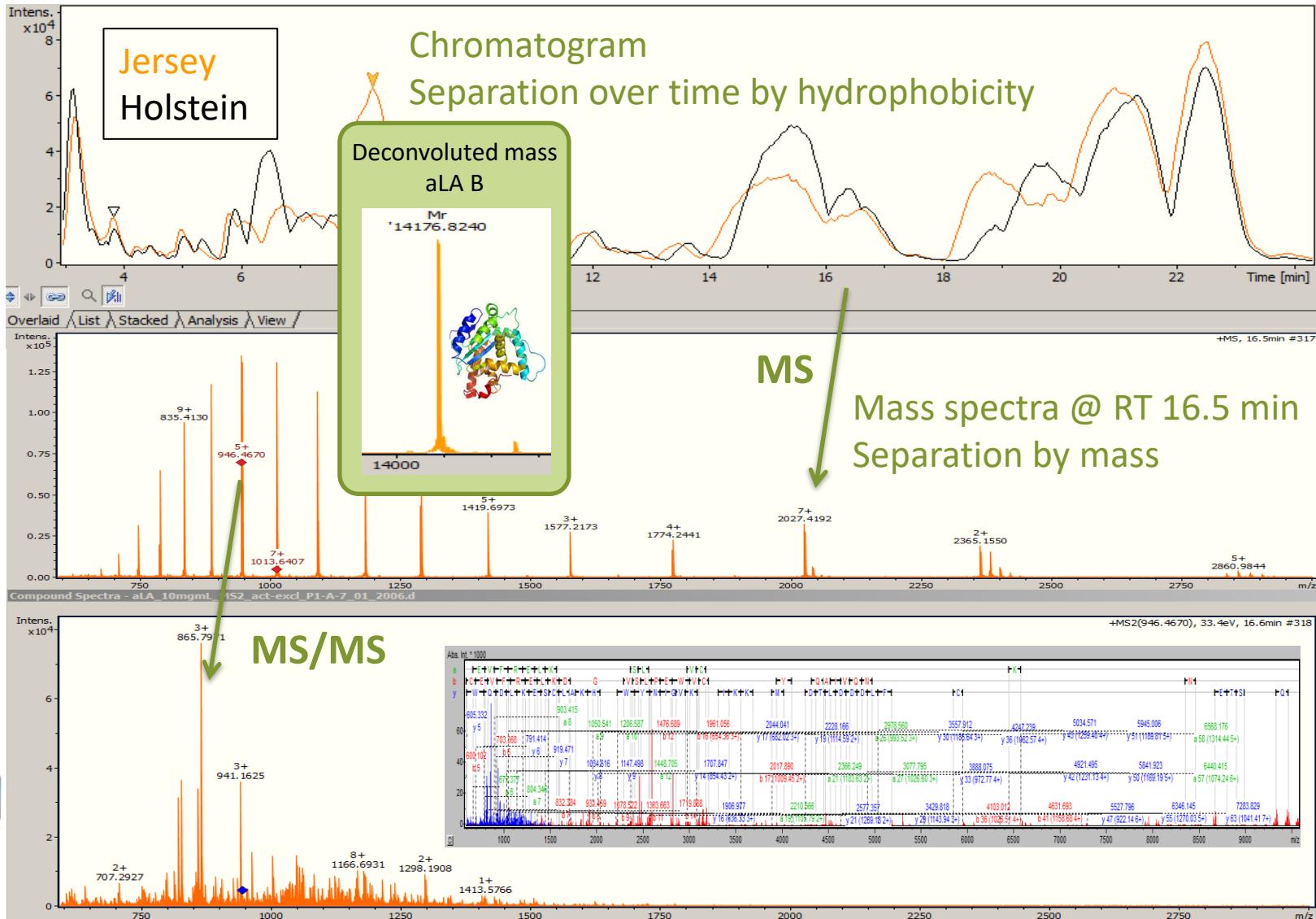
Modification Monoisotopic Mass Change

Homeserine formed from Met by CNBr treatment	-29.99281
Pyroglutamic acid formed from Gln	-17.02655
Disulphide bond formation	-2.01565
C-terminal amide formed from Gly	-0.98402
Desamidation of Asn and Gln	0.98402
Methylation	14.01565
Hydroxylation	15.99491
Oxidation of Met	15.99491
Formylation	27.99491
Acetylation	42.01056
Carboxylation of Asp and Glu	43.98983
Carboxyamidomethylcysteine (Cam) from Cys (iodoacetamide)	57.02146
Carboxymethylcysteine (Cme) from Cys (iodoacetic acid)	58.00548
Phosphorylation	79.96633
Sulphation	79.95682
Pyridylethylesteine (PE-Cys) from Cys (4-vinylpyridine)	105.05785
Cysteinylation	119.00410
Pentoses (Ara, Rib, Xyl)	132.04226
Deoxyhexoses (Fuc, Rha)	146.05791
Hexosamines (GalN, GlcN)	191.06881
Hexoses (Fru, Gal, Glc, Man)	162.05282
Lipoic acid (amide bond to lysine)	188.03296
N-acetylhexosamines (GalNAc, GlcNAc)	203.07937
Farnesylation	204.18780
Myristoylation	210.19836
Biotinylation (amide bond to lysine)	226.07760
Pyridoxal phosphate (Schiff Base formed to lysine)	231.02966
Palmitoylation	238.22966
Stearoylation	266.26096
Geranylgeranylation	272.25040
N-acetylneuraminic acid (Sialic acid, NeuAc, NANA, SA)	291.09542
Gluthathionylation	305.06816
N-glycolylneuraminic acid (NeuGc)	307.09033
5'-Adenosylation	329.05252
4'-Phosphopantetheine	339.07797
ADP-ribosylation (from NAD)	541.06111

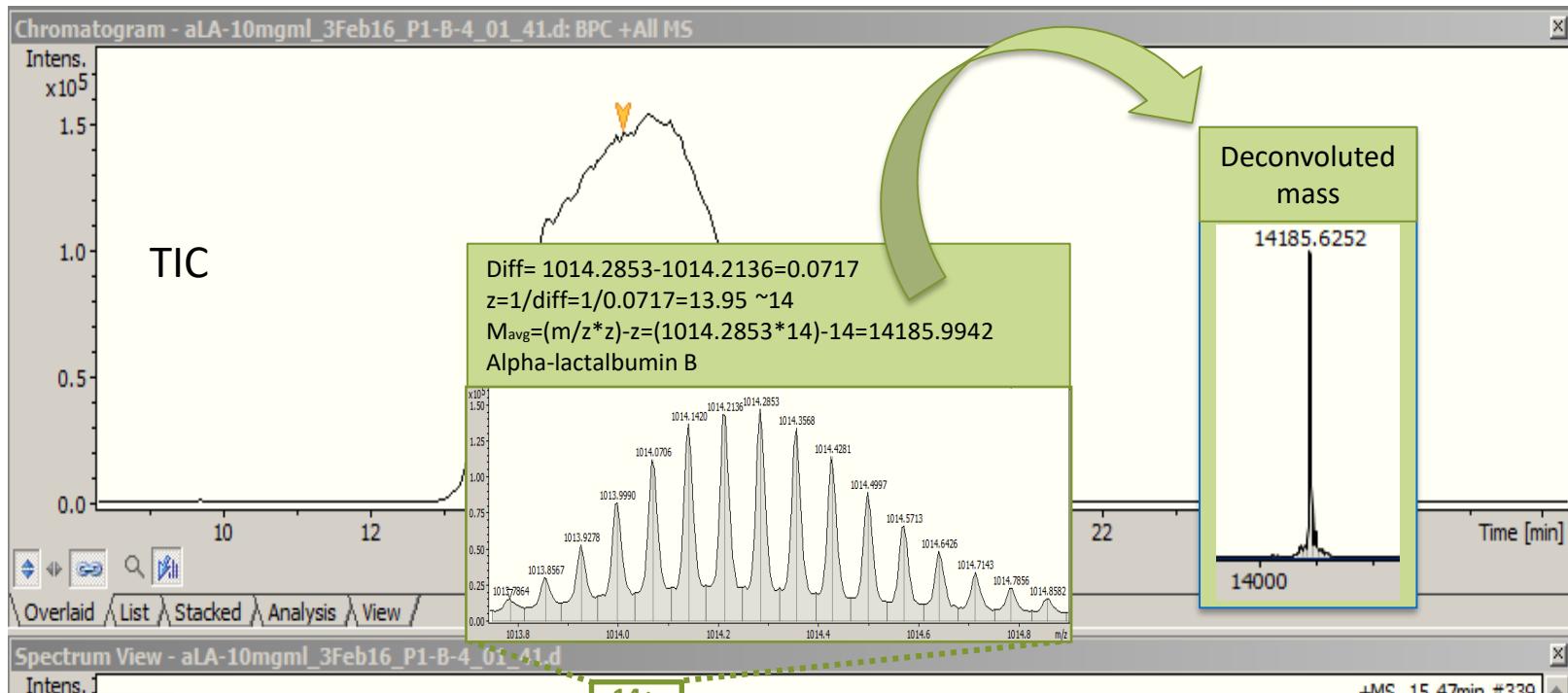
Protein name	Mo mass	PTM type	Mass shift	Mo mass w/ PTM
aS1CN A	21415.636	8P	639.731	22055.367
aS1CN B	22960.472	8P	639.731	23600.203
aS1CN C	22888.450	8P	639.731	23528.181
aS1CN D	22990.482	8P	639.731	23630.213
aS1CN E	22888.487	8P	639.731	23528.218
aS1CN F	22986.524	8P	639.731	23626.255
aS1CN G	22960.472	8P	639.731	23600.203
aS1CN H	22030.060	8P	639.731	22669.791
aS2CN A	24333.343	10P	799.663	25133.006
aS2CN B	24333.343	10P	799.663	25133.006
aS2CN C	24303.369	10P	799.663	25103.032
aS2CN D	23393.961	10P	799.663	24193.624
bCN A1	23608.317	5P	399.832	24008.149
bCN A2	23568.311	5P	399.832	23968.143
bCN A3	23559.311	5P	399.832	23959.143
bCN B	23677.386	5P	399.832	24077.218
bCN C	23607.370	5P	399.832	24007.202
bCN D	23609.374	5P	399.832	24009.206
bCN E	23567.364	5P	399.832	23967.196
bCN F	23624.349	5P	399.832	24024.181
bCN G	23624.349	5P	399.832	24024.181
bCN H1	23515.219	5P	399.832	23915.051
bCN H2	23552.323	5P	399.832	23952.155
bCN I	23550.355	5P	399.832	23950.187
kCN A	18945.557	pyroGlu+1P	79.966	19025.524
kCN B	18913.604	pyroGlu+1P	79.966	18993.571
kCN C	18926.515	pyroGlu+1P	79.966	19006.482
kCN E	18915.547	pyroGlu+1P	79.966	18995.514
kCN F1	18929.599	pyroGlu+1P	79.966	19009.566
kCN F2	18894.561	pyroGlu+1P	79.966	18974.528
kCN G1	18860.512	pyroGlu+1P	79.966	18940.479
kCN G2	18901.567	pyroGlu+1P	79.966	18981.534
kCN H	18957.593	pyroGlu+1P	79.966	19037.560
kCN I	18929.562	pyroGlu+1P	79.966	19009.529
kCN J	18982.673	pyroGlu+1P	79.966	19062.640
bLG A	18355.446	none	0.000	18355.446
bLG B	18269.409	none	0.000	18269.409
bLG C	18278.409	none	0.000	18278.409
bLG D	18268.425	none	0.000	18268.425
bLG E	18245.424	none	0.000	18245.424
bLG F	18187.367	none	0.000	18187.367
bLG G	18215.344	none	0.000	18215.344
bLG H	18341.393	none	0.000	18341.393
bLG I	18197.388	none	0.000	18197.388
bLG J	18285.440	none	0.000	18285.440
bLG W	18269.409	none	0.000	18269.409
aLA A	14148.756	none	0.000	14148.756
aLA B	14176.798	none	0.000	14176.798
aLA C	14175.814	none	0.000	14175.814

Potentially,
thousands of
proteoforms

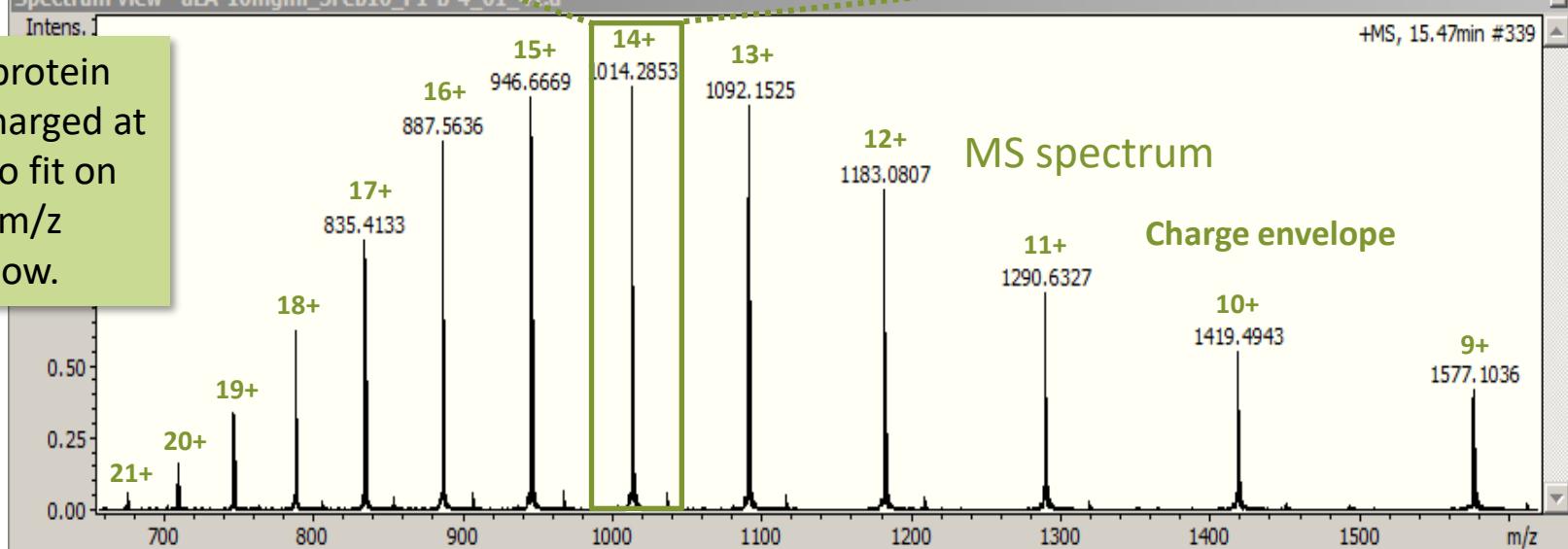
LC-MS and LC-MS/MS analyses of intact milk proteins

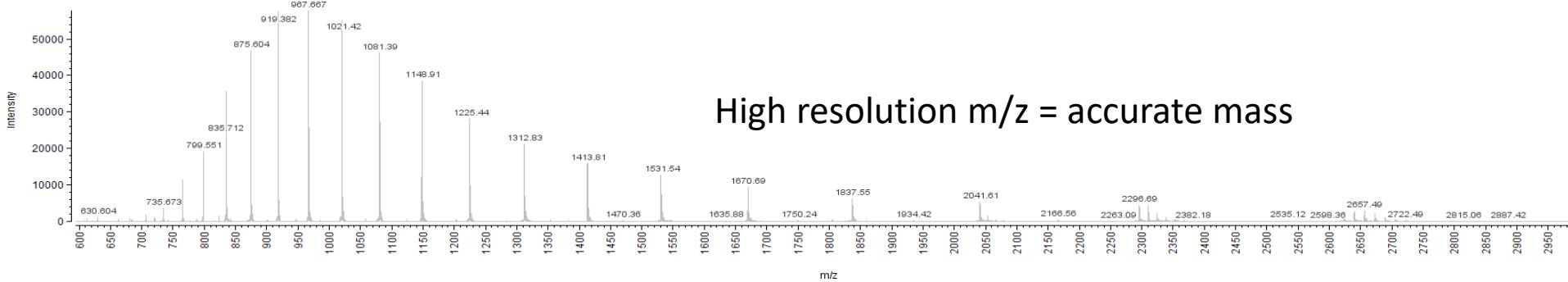
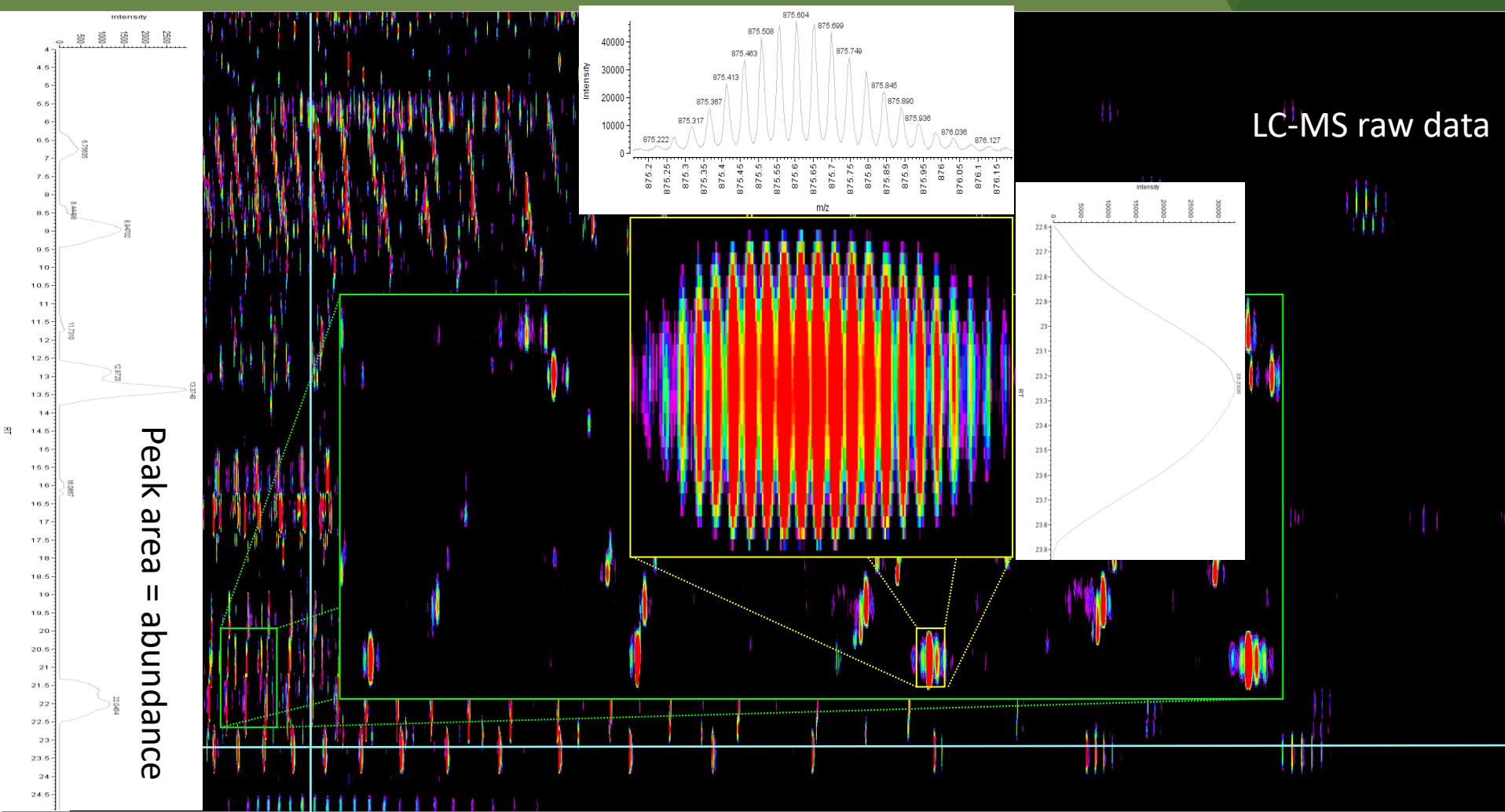


Charge state of an intact protein and deconvolution



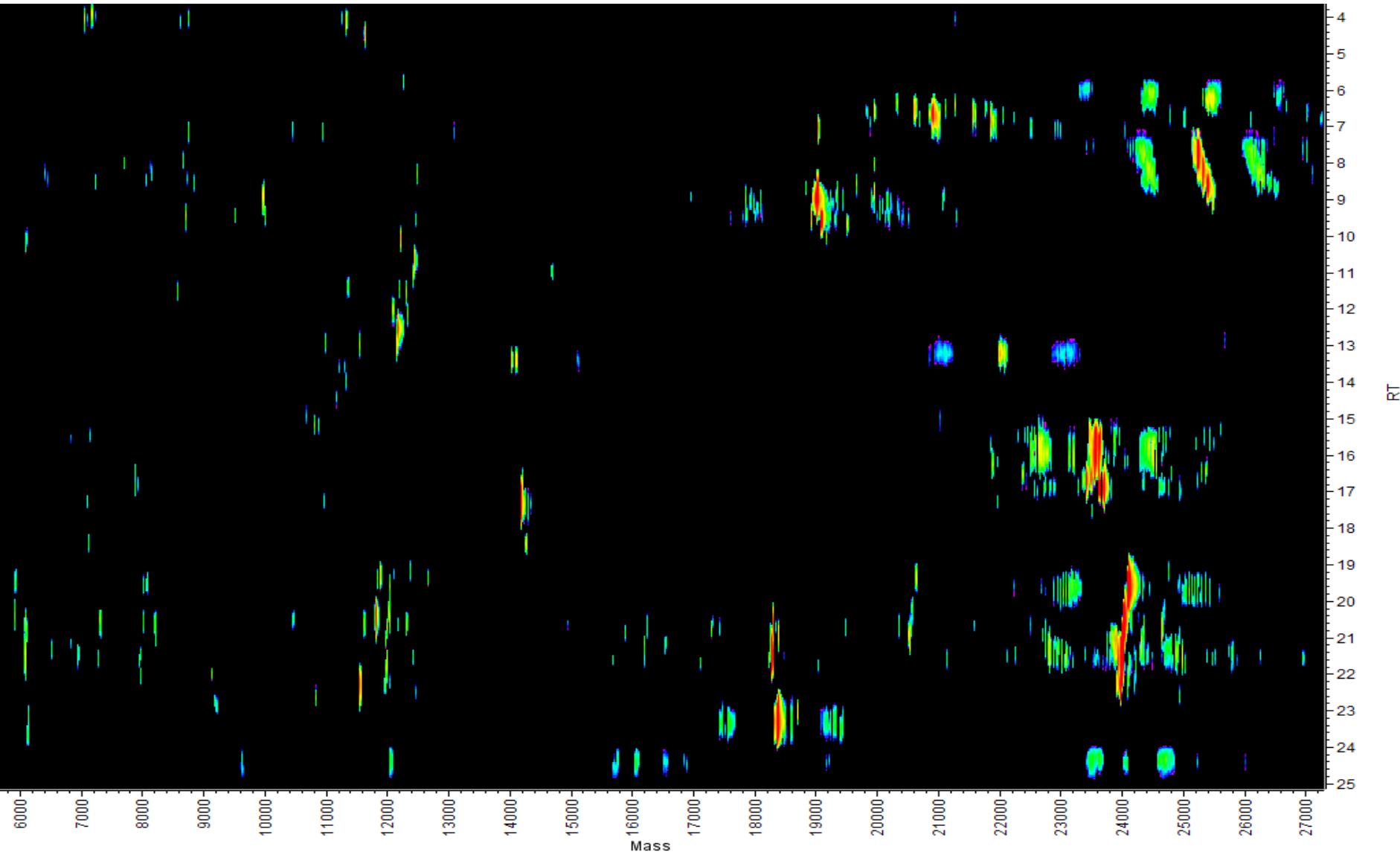
This 14185 D protein needs to be charged at least 8 times to fit on the 300-2000 m/z scanning window.





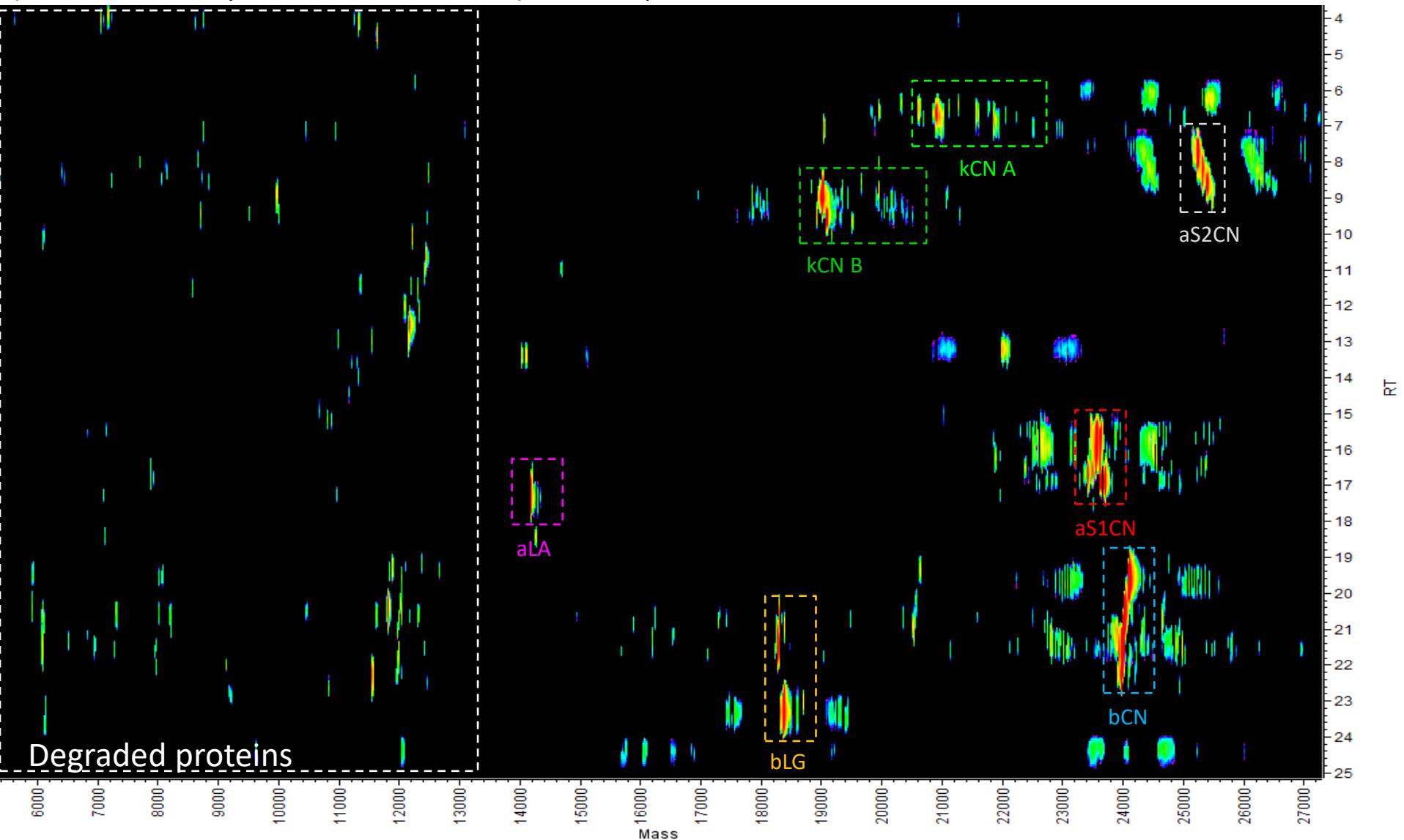
Map of deconvoluted proteins

Known proteoforms of the most abundant milk proteins (caseins and major whey proteins) only account for some of the peaks. MS/MS analyses are needed to identify the other peaks.



Map of deconvoluted proteins

Known proteoforms of the most abundant milk proteins (caseins and major whey proteins) only account for some of the peaks. MS/MS analyses are needed to identify the other peaks.



Zoom in on beta-caseins: alleles

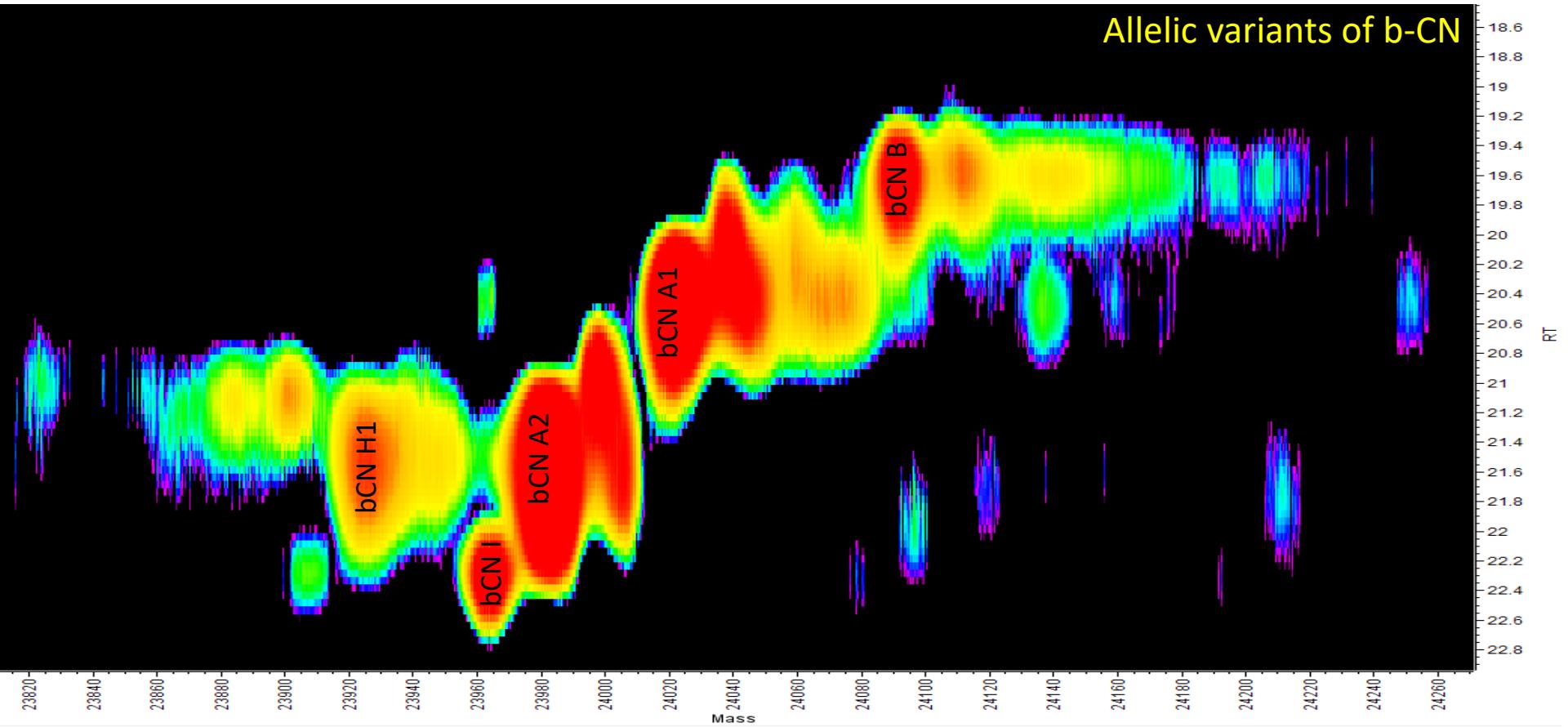
There are 12 known allelic variants of bovine beta-caseins, differing by 1 or 2 AA at a time (out of 209).

```

bcn A1 RELEEEVNVEGEIVESLSSSEESIRINKKIEKFQSEEQQCTEDFQCKIIPFACTIQSIVYVFFFGEIINSLFQNPQIPICTEVVVPPFLQPEVMGSVKVKEAMPAKHKMPEFFKPVPEFTEBQSQSLIIIDVENLHLBLFLQSWSHQPFQBLPFTVMFPFQPSVILSLSQSKVLEVPCKAVRNPQDMEIQAFILLYQEFPVIGEVRGPFPFIV
bcn A2 RELEEEVNVEGEIVESLSSSEESIRINKKIEKFQSEEQQCTEDFQCKIIPFACTIQSIVYVFFFGEIINSLFQNPQIPICTEVVVPPFLQPEVMGSVKVKEAMPAKHKMPEFFKPVPEFTEBQSQSLIIIDVENLHLBLFLQSWSHQPFQBLPFTVMFPFQPSVILSLSQSKVLEVPCKAVRNPQDMEIQAFILLYQEFPVIGEVRGPFPFIV
bcn A3 RELEEEVNVEGEIVESLSSSEESIRINKKIEKFQSEEQQCTEDFQCKIIPFACTIQSIVYVFFFGEIINSLFQNPQIPICTEVVVPPFLQPEVMGSVKVKEAMPAKHKMPEFFKPVPEFTEBQSQSLIIIDVENLHLBLFLQSWSHQPFQBLPFTVMFPFQPSVILSLSQSKVLEVPCKAVRNPQDMEIQAFILLYQEFPVIGEVRGPFPFIV
bcn B RELEEEVNVEGEIVESLSSSEESIRINKKIEKFQSEEQQCTEDFQCKIIPFACTIQSIVYVFFFGEIINSLFQNPQIPICTEVVVPPFLQPEVMGSVKVKEAMPAKHKMPEFFKPVPEFTEBQSQSLIIIDVENLHLBLFLQSWSHQPFQBLPFTVMFPFQPSVILSLSQSKVLEVPCKAVRNPQDMEIQAFILLYQEFPVIGEVRGPFPFIV
bcn C RELEEEVNVEGEIVESLSSSEESIRINKKIEKFQSEEQQCTEDFQCKIIPFACTIQSIVYVFFFGEIINSLFQNPQIPICTEVVVPPFLQPEVMGSVKVKEAMPAKHKMPEFFKPVPEFTEBQSQSLIIIDVENLHLBLFLQSWSHQPFQBLPFTVMFPFQPSVILSLSQSKVLEVPCKAVRNPQDMEIQAFILLYQEFPVIGEVRGPFPFIV
bcn D RELEEEVNVEGEIVESLSSSEESIRINKKIEKFQSEEQQCTEDFQCKIIPFACTIQSIVYVFFFGEIINSLFQNPQIPICTEVVVPPFLQPEVMGSVKVKEAMPAKHKMPEFFKPVPEFTEBQSQSLIIIDVENLHLBLFLQSWSHQPFQBLPFTVMFPFQPSVILSLSQSKVLEVPCKAVRNPQDMEIQAFILLYQEFPVIGEVRGPFPFIV
bcn E RELEEEVNVEGEIVESLSSSEESIRINKKIEKFQSEEQQCTEDFQCKIIPFACTIQSIVYVFFFGEIINSLFQNPQIPICTEVVVPPFLQPEVMGSVKVKEAMPAKHKMPEFFKPVPEFTEBQSQSLIIIDVENLHLBLFLQSWSHQPFQBLPFTVMFPFQPSVILSLSQSKVLEVPCKAVRNPQDMEIQAFILLYQEFPVIGEVRGPFPFIV
bcn F RELEEEVNVEGEIVESLSSSEESIRINKKIEKFQSEEQQCTEDFQCKIIPFACTIQSIVYVFFFGEIINSLFQNPQIPICTEVVVPPFLQPEVMGSVKVKEAMPAKHKMPEFFKPVPEFTEBQSQSLIIIDVENLHLBLFLQSWSHQPFQBLPFTVMFPFQPSVILSLSQSKVLEVPCKAVRNPQDMEIQAFILLYQEFPVIGEVRGPFPFIV
bcn G RELEEEVNVEGEIVESLSSSEESIRINKKIEKFQSEEQQCTEDFQCKIIPFACTIQSIVYVFFFGEIINSLFQNPQIPICTEVVVPPFLQPEVMGSVKVKEAMPAKHKMPEFFKPVPEFTEBQSQSLIIIDVENLHLBLFLQSWSHQPFQBLPFTVMFPFQPSVILSLSQSKVLEVPCKAVRNPQDMEIQAFILLYQEFPVIGEVRGPFPFIV
bcn H1 RELEEEVNVEGEIVESLSSSEESITCREEQQCTEDFQCKIIPFACTIQSIVYVFFFGEIINSLFQNPQIPICTEVVVPPFLQPEVMGSVKVKEAMPAKHKMPEFFKPVPEFTEBQSQSLIIIDVENLHLBLFLQSWSHQPFQBLPFTVMFPFQPSVILSLSQSKVLEVPCKAVRNPQDMEIQAFILLYQEFPVIGEVRGPFPFIV
bcn H2 RELEEEVNVEGEIVESLSSSEESIRINKKIEKFQSEEQQCTEDFQCKIIPFACTIQSIVYVFFFGEIINSLFQNPQIPICTEVVVPPFLQPEVMGSVKVKEAMPAKHKMPEFFKPVPEFTEBQSQSLIIIDVENLHLBLFLQSWSHQPFQBLPFTVMFPFQPSVILSLSQSKVLEVPCKAVRNPQDMEIQAFILLYQEFPVIGEVRGPFPFIV
bcn I RELEEEVNVEGEIVESLSSSEESIRINKKIEKFQSEEQQCTEDFQCKIIPFACTIQSIVYVFFFGEIINSLFQNPQIPICTEVVVPPFLQPEVMGSVKVKEAMPAKHKMPEFFKPVPEFTEBQSQSLIIIDVENLHLBLFLQSWSHQPFQBLPFTVMFPFQPSVILSLSQSKVLEVPCKAVRNPQDMEIQAFILLYQEFPVIGEVRGPFPFIV

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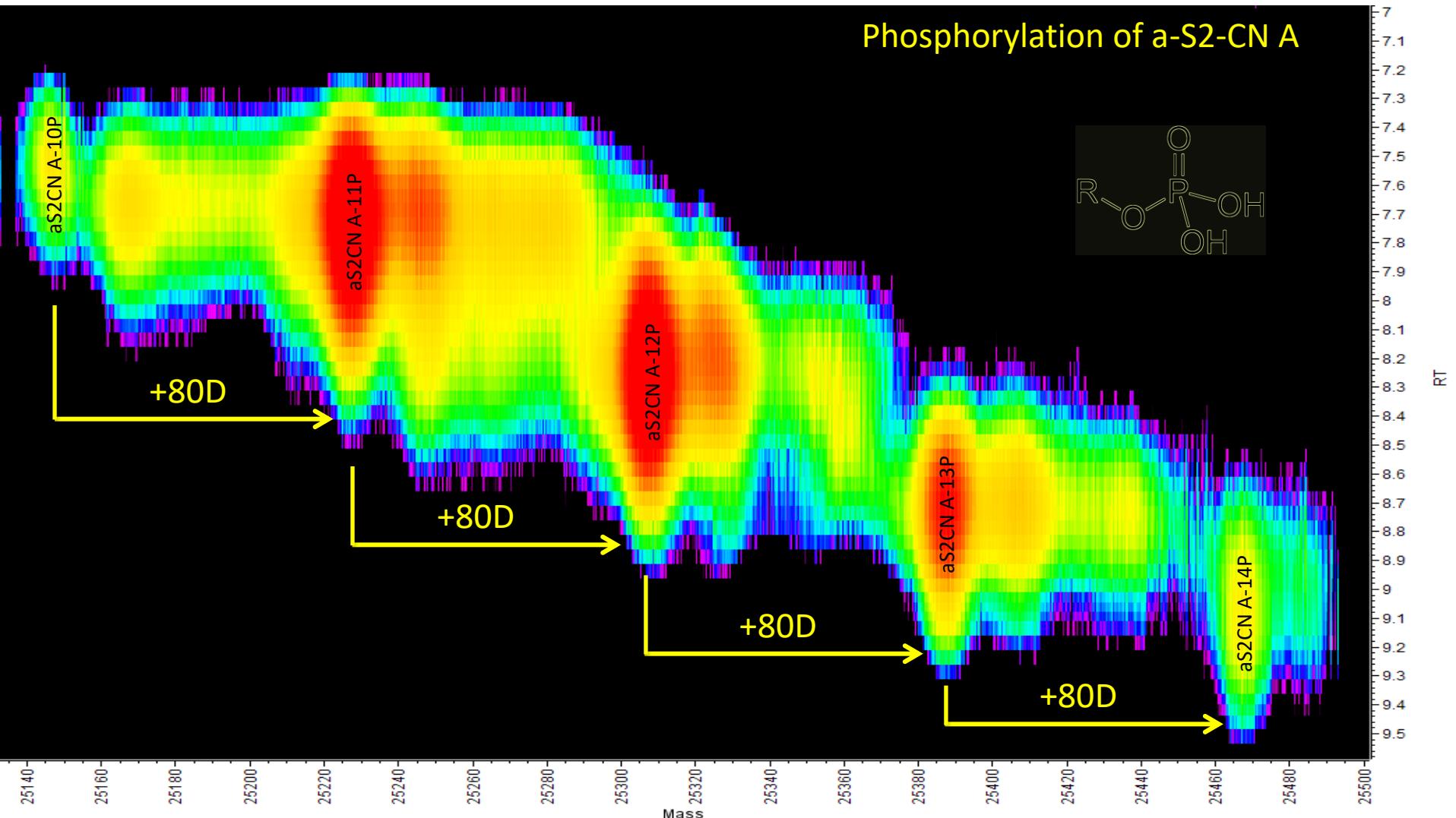
In this example, 5 allelic variants of beta-caseins could be identified: A1, A2, B, H1 and I.



Zoom in on alpha-S2-caseins: PTMs

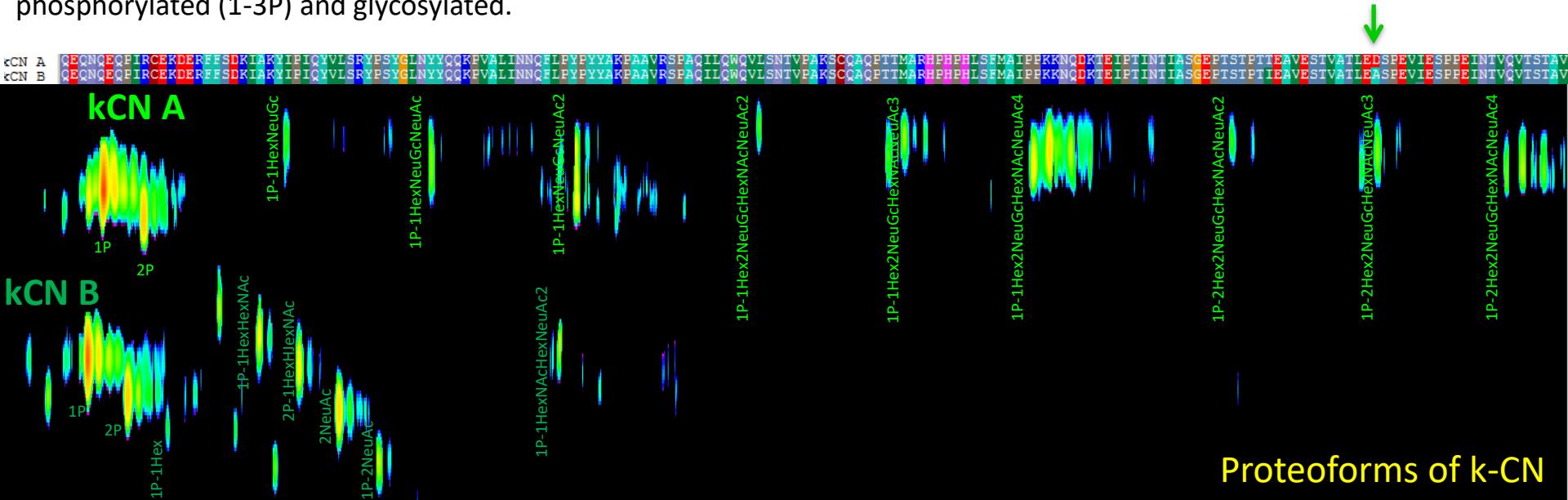
Alpha-S2-caseins contain up to 14 phosphate groups attached to Serine residues (S), with the prominent proteoforms containing 11 or 12 phosphate groups.

aS2CN A-11P [1-207] KNTMEHYSSSEIIISQETYKQEKNMAINPSKENLCSTFCKEVRNANEEYSIGSSSEESAEVATEEVKITVDDKHYQALNEINQFYQKFPQYLQYLYQGPIVLNPWDQVKRNAVPITPTLNREQLTSEENSKKTVDMESTEVFTKKTKLTEEKNRLNFLKKISQRYQKFALPQYLKTVYQHQKAMKPWIQPKTKVIPYRYL



Zoom in on kappa-caseins: alleles and PTMs

There are 12 known allelic variants of kappa-caseins, the most prominent ones being variants A and B. Kappa-proteins are phosphorylated (1-3P) and glycosylated.

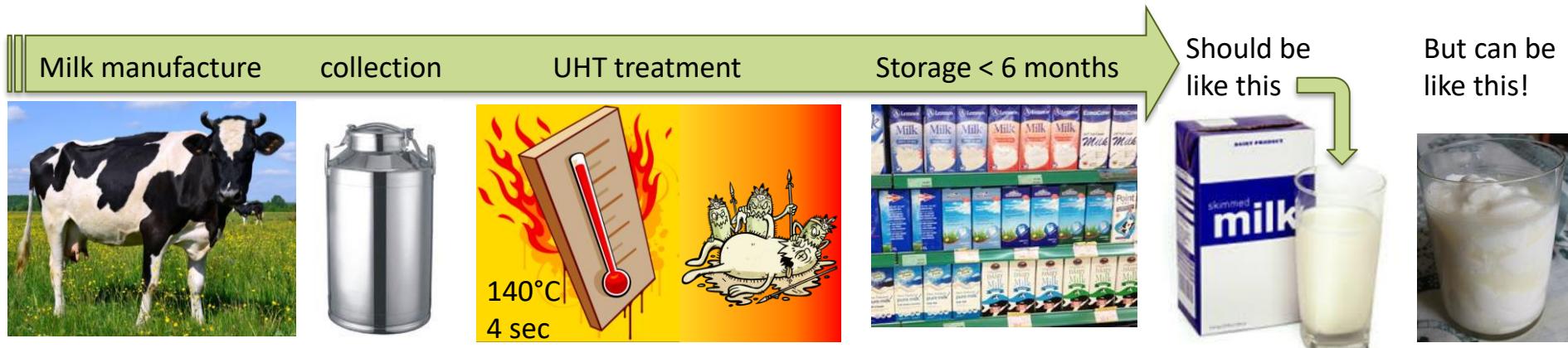


Proteoforms of k-CN

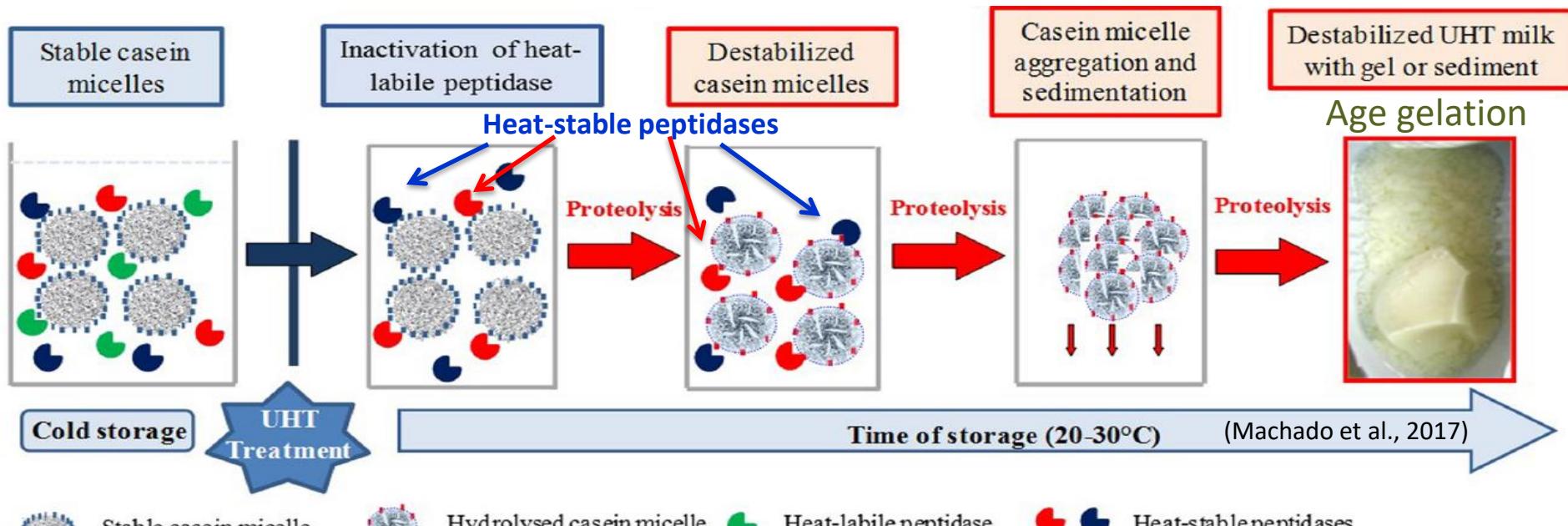
Case study: storage of UHT milk

(next slides...)

UHT principle: making milk safe to drink



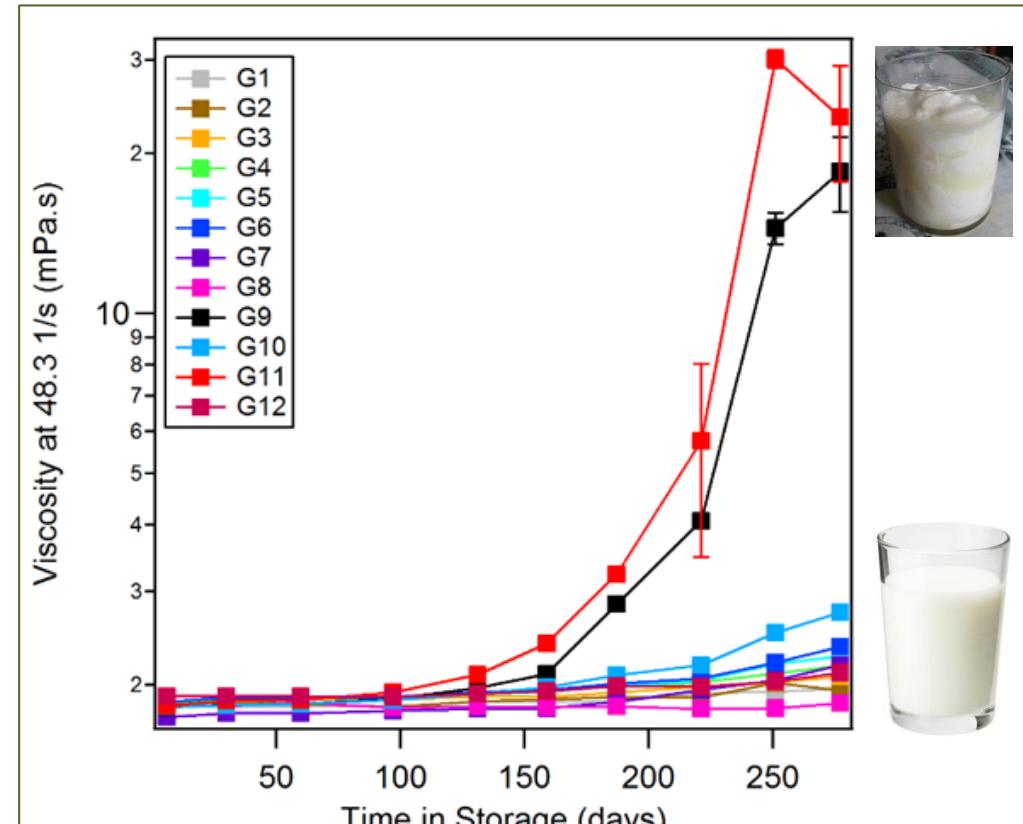
WHY?



Study rationale: can phenotype improve UHT milk shelf-life?

Cows genotyped based on their major protein variants and grouped accordingly. The 12 groups of milk were UHT-treated and stored for 9 months at room temperature. Physical, metagenomics and top-down proteomics analyses were performed.

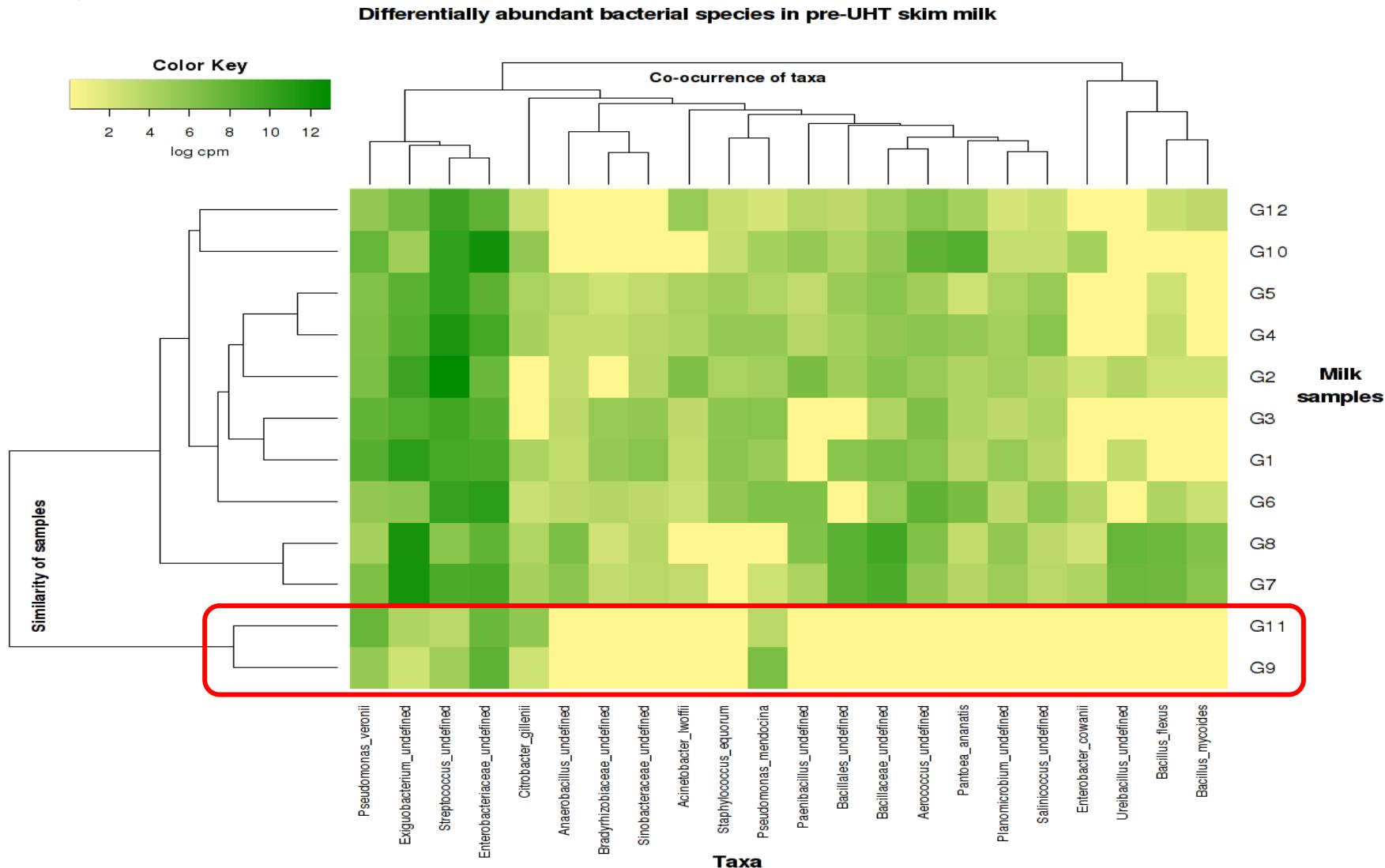
Group	k-CN	b-CN	b-LG
G1	AA	A1A1	AB
G2		A1A1	BB
G3		A1A2	AB
G4		A1A2	BB
G5		A2A2	AB
G6		A2A2	BB
G7	AB	A1A1	AB
G8		A1A1	BB
G9		A1A2	AB
G10		A1A2	BB
G11		A2A2	AB
G12		A2A2	BB



Milk viscosity in group 9 (kCN AB bCN A1A2 bLG AB) and group 11 (kCN AB bCN A2A2 bLG AB) increases from 6 months onwards.
They are the only groups displaying age gelation.

UHT Study: metagenomics

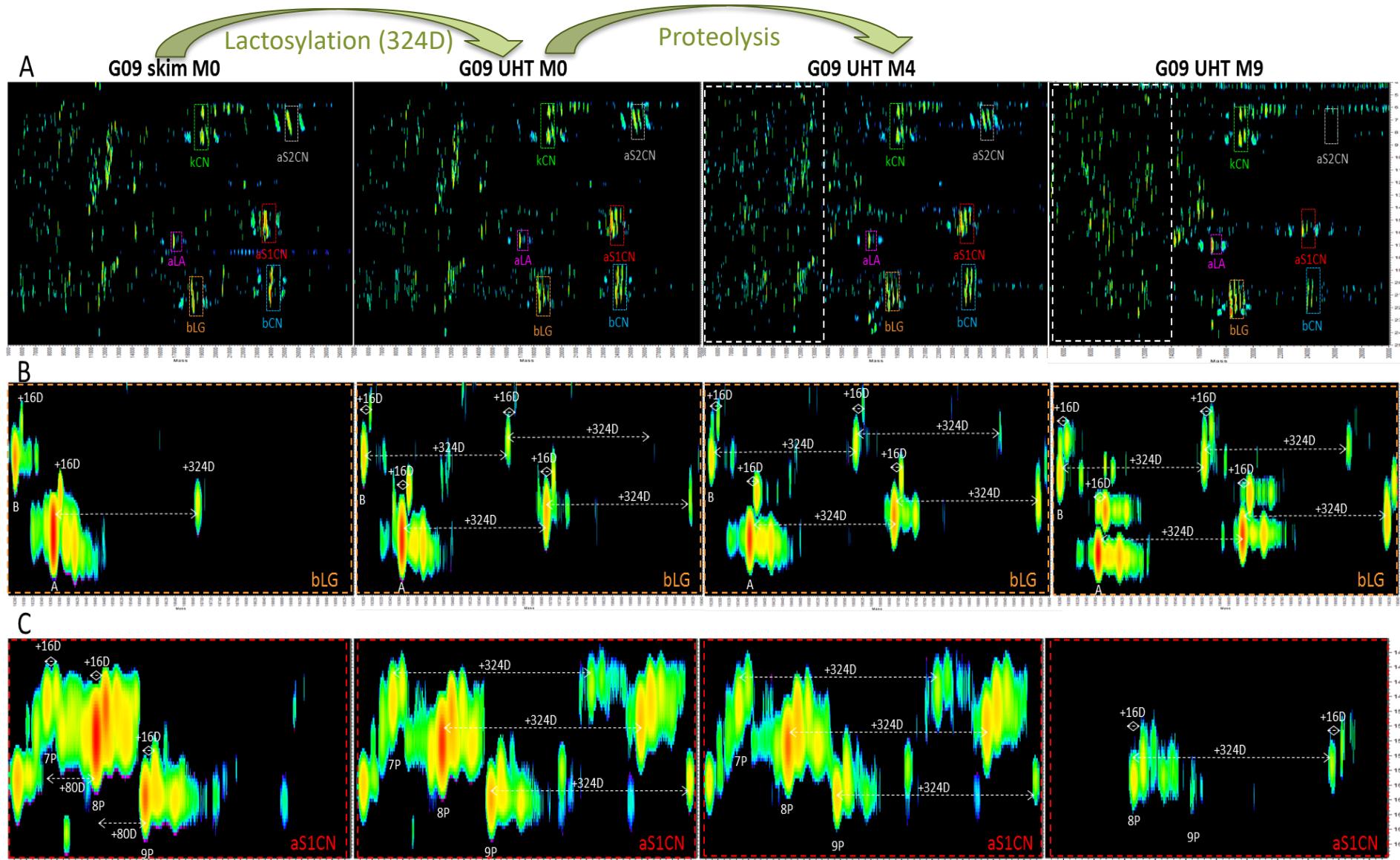
Keith Savin, heatmap, R 3.4.0, June 2017



Groups 9 and 11 contain very similar types of bacteria and differ from the other 10 groups by lacking *Pantoea ananatis*, a Gammaproteobacterium and 4 members of the *Bacillus* genus (Keith Savin).

UHT Study: top-down proteomics – 2-D maps

Maps of deconvoluted proteins in skim milk and UHT milk over time.



UHT Study: top-down proteomics – annotated proteoforms

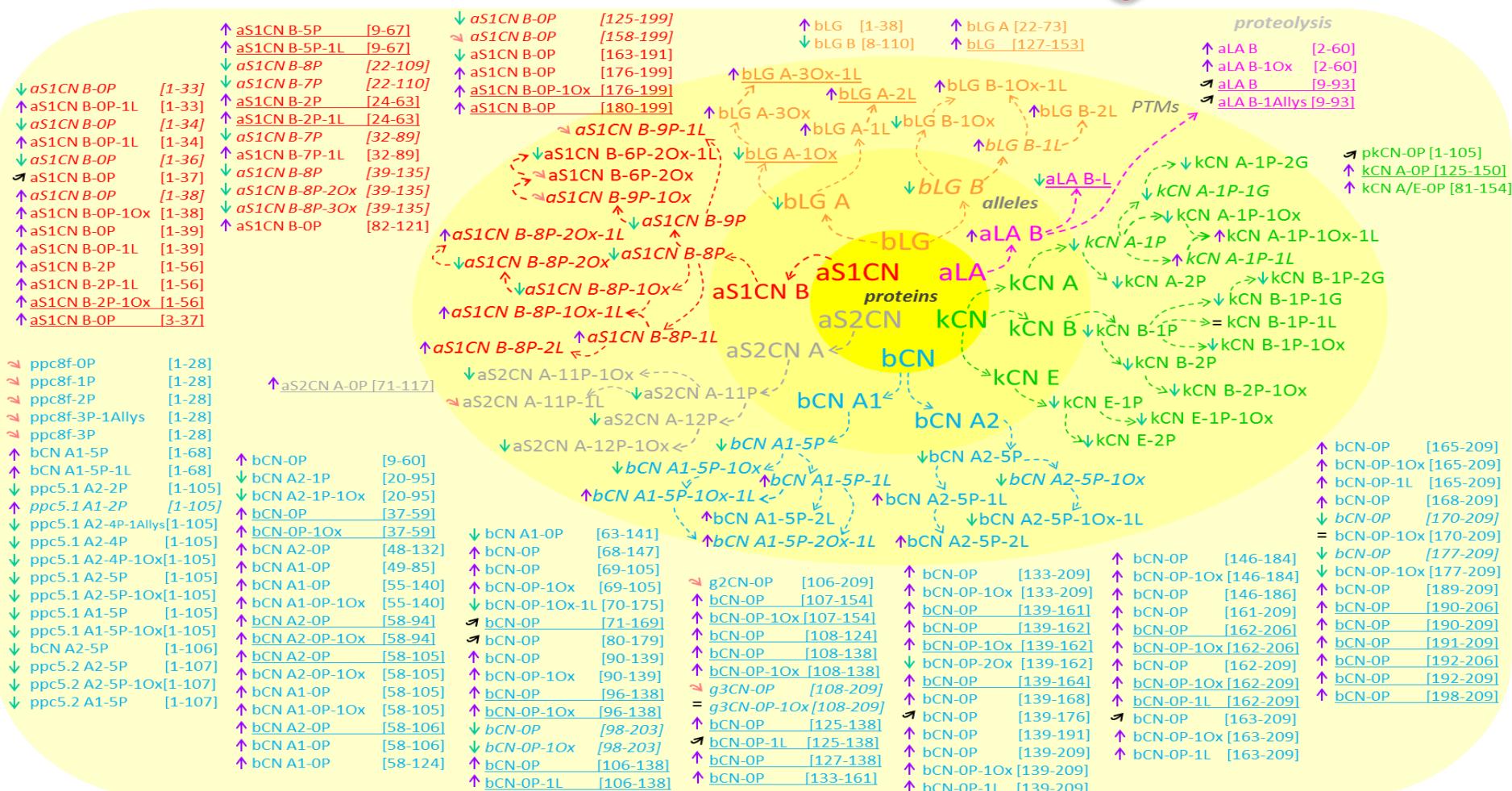
Summary of all the proteoforms identified in UHT milk:

209 protein compounds =

58 intact proteoforms

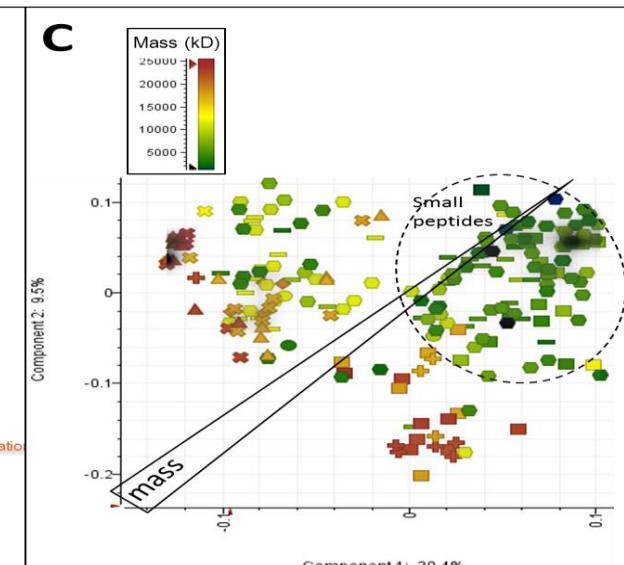
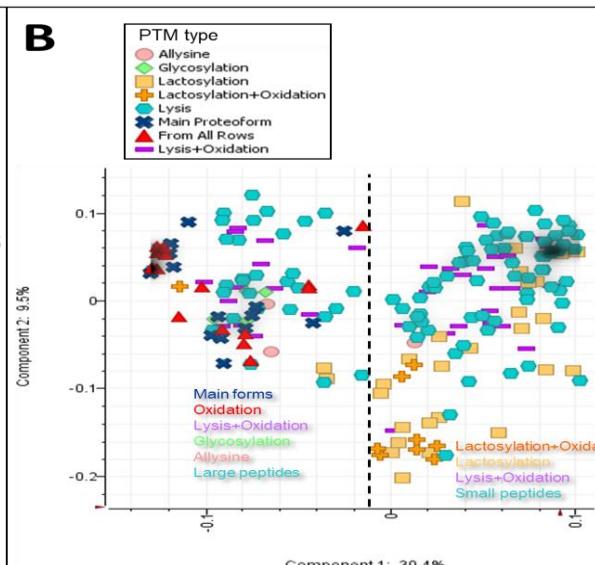
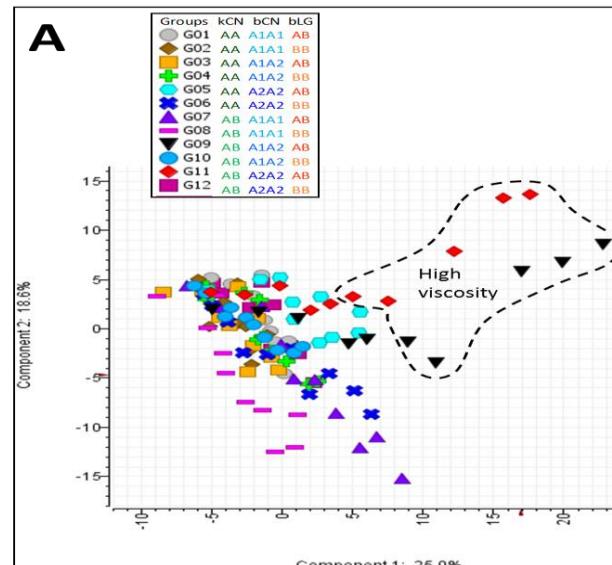
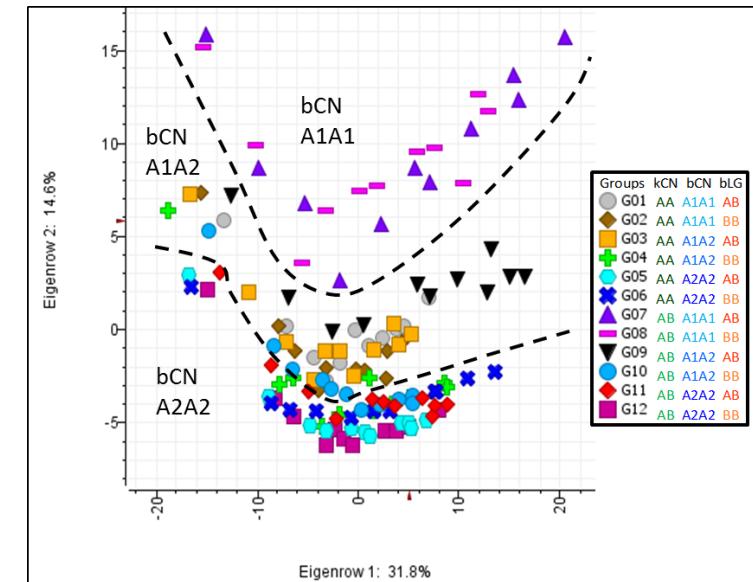
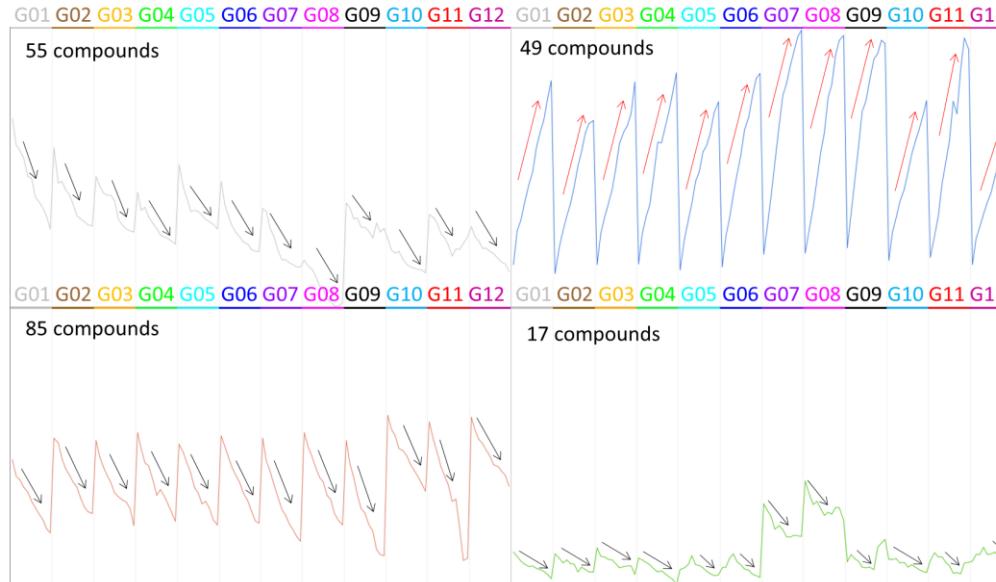
+ 151 degradation products

Protein type	Main proteoform	Allysine	Glycosylation	Lactosylation	Lactosylation + Oxidation	Lysis	Oxidation	Oxidation + Lysis	Phosphorylation	TOTAL
aLA	1	1	0	1	0	2	0	1	0	6
aS1CN	1	0	0	10	3	20	4	6	1	44
aS2CN	1	0	0	1	0	1	2	0	1	5
bCN	2	2	0	11	3	67	2	30	0	117
bLG	2	0	0	4	2	4	3	0	0	15
kCN	3	0	4	2	1	3	4	0	3	17



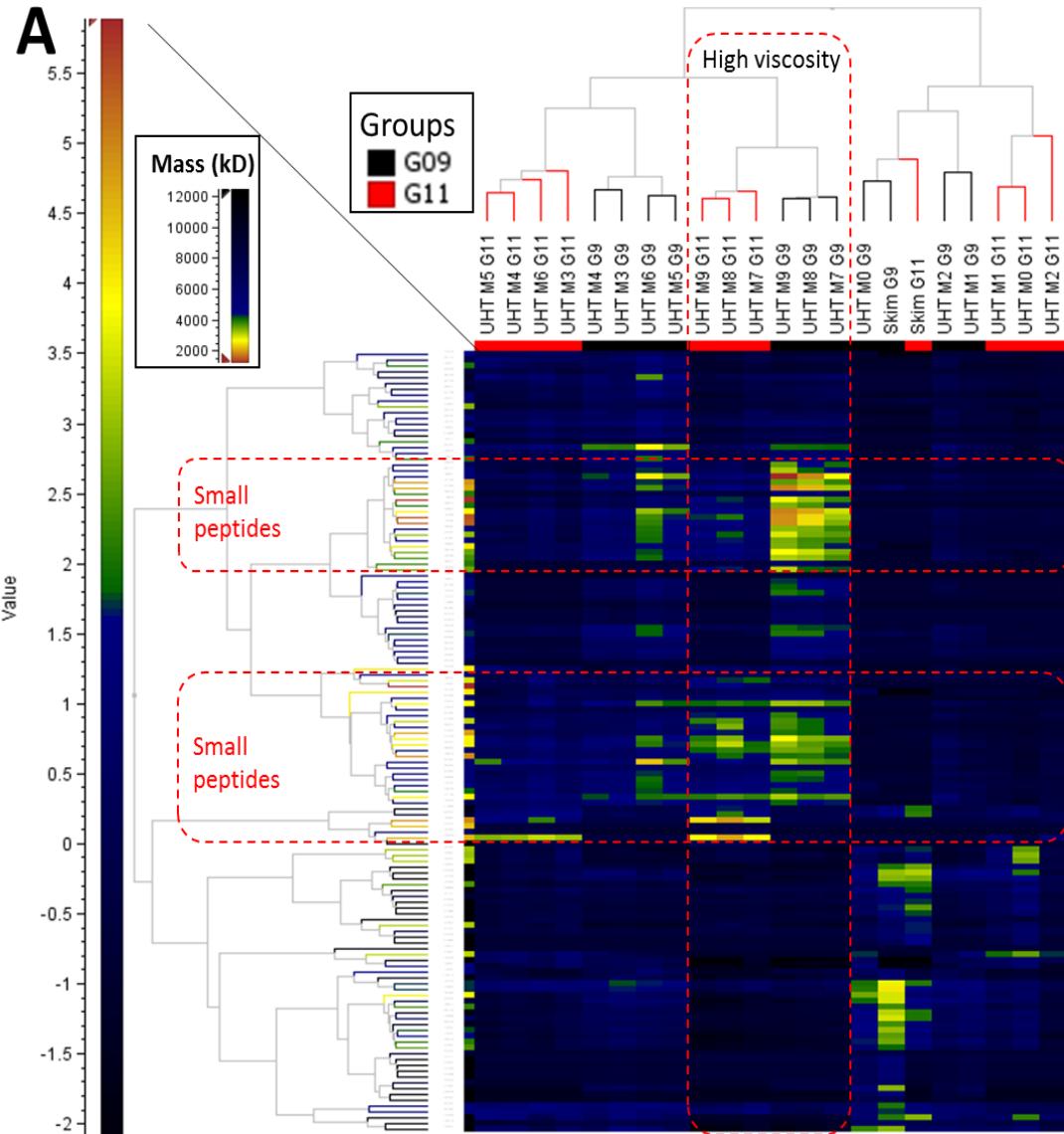
UHT Study: top-down proteomics – statistical analyses

2 main profiles: decrease of intact proteins and increase of degraded proteins (SOM, PCA, PLS).



UHT Study: top-down proteomics – high viscosity markers

Confirming PLS results, HCA and correlation analyses list the biomarkers of high viscosity. They are the **smallest peptides**.

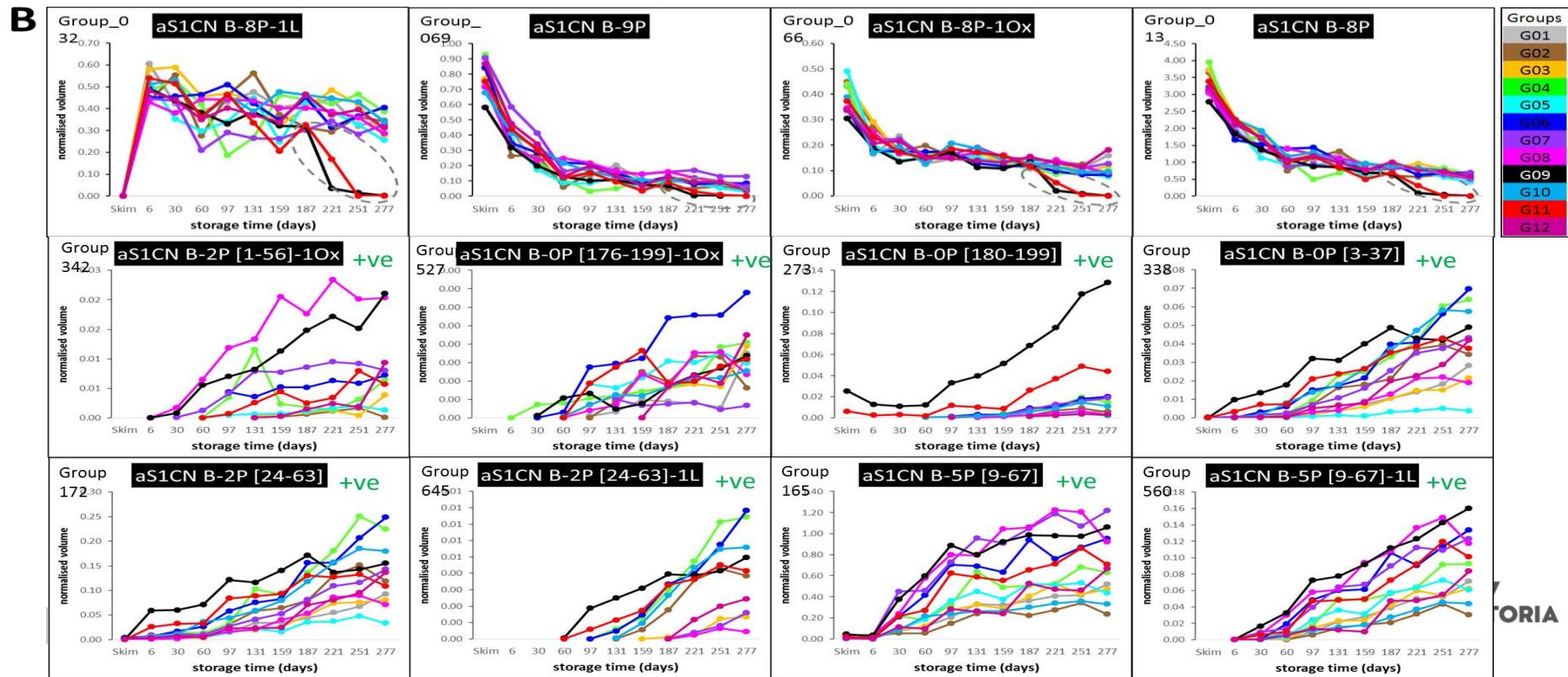


B

ID	Protein type	PTM type	Name	Mass (D)	RT (min)
Group_317	aLA	Lysis	aLAB [2-60]	6783.46	4.58
Group_342	aS1CN	Oxidation + Lysis	aS1CN B-2P-1Ox [1-56]	6592.28	5.63
Group_313	aS1CN	Lysis	aS1CN B-OP [176-199]	2617.25	4.33
Group_527	aS1CN	Oxidation + Lysis	aS1CN B-OP-1Ox [176-199]	2633.25	3.66
Group_273	aS1CN	Lysis	aS1CN B-OP [180-199]	2215.05	3.43
Group_172	aS1CN	Lysis	aS1CN B-2P [24-63]	4661.51	5.23
Group_338	aS1CN	Lysis	aS1CN B-OP [3-37]	4084.25	5.60
Group_408	aS1CN	Lysis	aS1CN B-OP [82-121]	4807.67	11.86
Group_165	aS1CN	Lysis	aS1CN B-5P [9-67]	7026.25	4.06
Group_413	aS2CN	Lysis	aS2CN A-OP [71-117]	5725.08	12.40
Group_337	bCN	Lysis	bCN-OP [106-138]	3832.95	5.53
Group_198	bCN	Lysis	bCN-OP [107-154]	5588.02	13.97
Group_422	bCN	Oxidation + Lysis	bCN-OP-1Ox [107-154]	5604.01	12.54
Group_463	bCN	Lysis	bCN-OP [108-124]	2011.93	3.01
Group_245	bCN	Lysis	bCN-OP [108-138]	3567.79	8.14
Group_764	bCN	Oxidation + Lysis	bCN-OP-1Ox [108-138]	3583.79	8.14
Group_416	bCN	Lysis	bCN-OP [125-138]	1573.90	5.24
Group_556	bCN	Lysis	bCN-OP [127-138]	1359.78	3.93
Group_315	bCN	Lysis	bCN-OP [133-161]	3864.87	4.40
Group_282	bCN	Lysis	bCN-OP [139-161]	2695.36	3.68
Group_301	bCN	Lysis	bCN-OP [139-162]	2794.42	4.11
Group_302	bCN	Oxidation + Lysis	bCN-OP-1Ox [139-162]	2810.42	4.11
Group_316	bCN	Lysis	bCN-OP [139-164]	2994.54	4.59
Group_359	bCN	Lysis	bCN-OP [162-206]	4998.77	6.61
Group_672	bCN	Oxidation + Lysis	bCN-OP-1Ox [162-206]	5014.77	5.58
Group_192	bCN	Oxidation + Lysis	bCN-OP-1Ox [162-209]	5340.01	9.20
Group_193	bCN	Oxidation + Lysis	bCN-OP-1Ox [165-209]	5040.82	9.94
Group_371	bCN	Lysis	bCN-OP [191-209]	2106.23	7.16
Group_507	bCN	Lysis	bCN-OP [192-206]	1667.92	3.49
Group_347	bCN	Lysis	bCN-OP [192-209]	1993.15	6.02
Group_621	bCN	Lysis	bCN-OP [198-209]	1263.81	4.69
Group_160	bCN	Lysis	bCN-OP [37-59]	2711.35	3.69
Group_268	bCN	Oxidation + Lysis	bCN-OP-1Ox [37-59]	2727.35	3.69
Group_196	bCN	Lysis	bCN A2-OP [58-105]	5160.83	12.07
Group_810	bCN	Oxidation + Lysis	bCN A2-OP-1Ox [58-105]	5176.83	12.08
Group_442	bCN	Lysis	bCN A2-OP [58-106]	5298.90	10.57
Group_639	bCN	Lysis	bCN A2-OP [58-94]	3992.16	18.06
Group_350	bCN	Lysis	bCN-OP [69-105]	3966.19	6.17
Group_666	bCN	Oxidation + Lysis	bCN-OP-1Ox [69-105]	3982.17	5.44
Group_619	bCN	Lysis	bCN-OP [96-138]	4902.54	4.63
Group_617	bCN	Oxidation + Lysis	bCN-OP-1Ox [96-138]	4918.54	4.62
Group_777	bLG	Lysis	bLG [127-153]	3125.65	9.14
Group_251	kCN	Lysis	kCN A-OP [125-150]	2589.26	3.53

UHT Study: top-down proteomics – alpha-casein

Here are examples of alpha-casein compounds associated with viscosity.

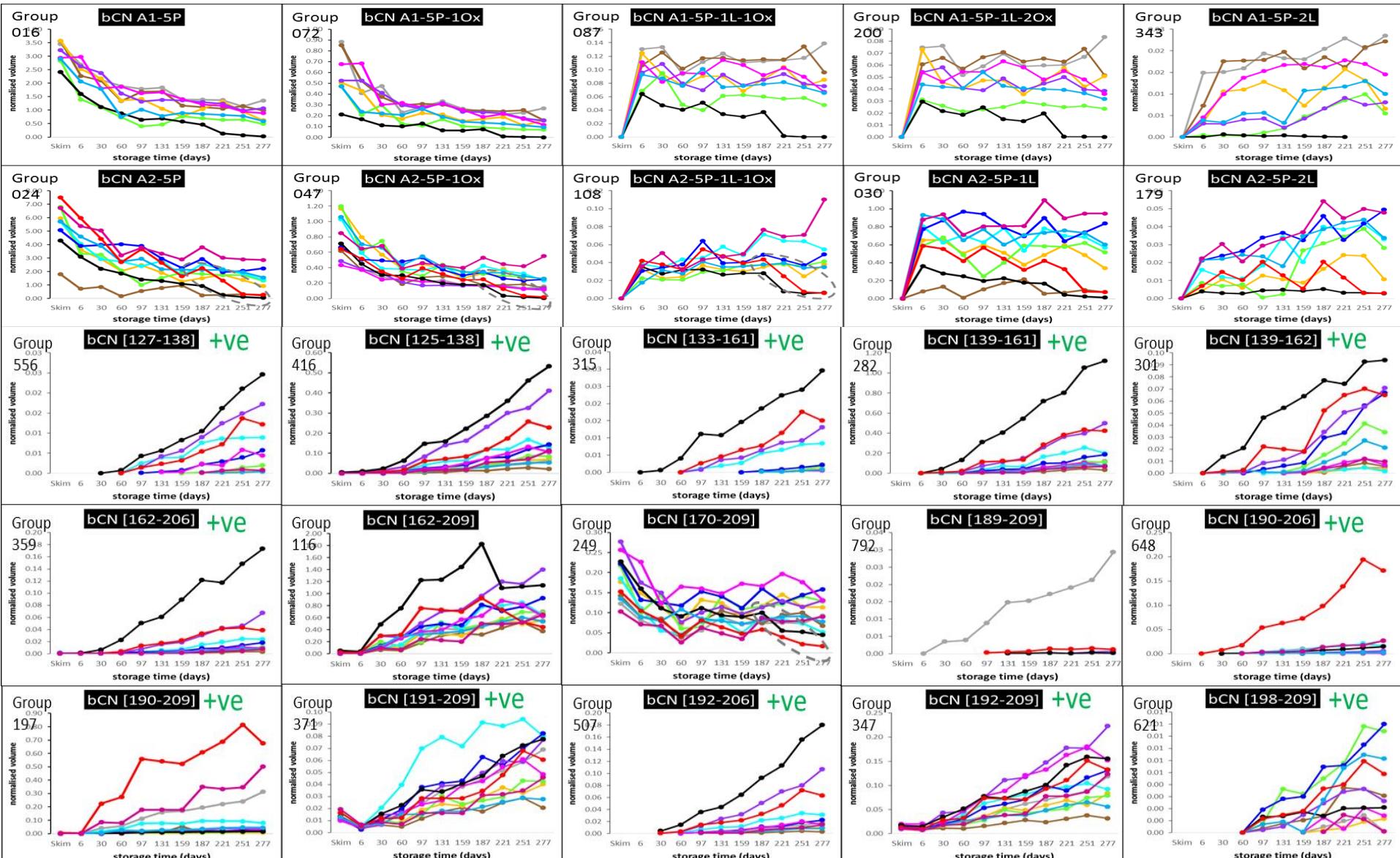


UHT Study: top-down proteomics – beta-casein

bCN A1-5P [1-209] RELEELNVPGIVESLSSSEESITRINKKIEKFQSEEQQQTEDELQDKIHPFAQTQLVYPFPGPHNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLLQSWMHQPHQPLPPTVMPPQSVLSLSQSKVLVPQKA
bCN A2-5P [1-209] RELEELNVPGIVESLSSSEESITRINKKIEKFQSEEQQQTEDELQDKIHPFAQTQLVYPFPGPTNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLLQSWMHQPHQPLPPTVMPPQSVLSLSQSKVLVPQKA
bCN A1-5P [1-68] RELEELNVPGIVESLSSSEESITRINKKIEKFQSEEQQQTEDELQDKIHPFAQTQLVYPFPGPN
bCN A1-5P [1-105] RELEELNVPGIVESLSSSEESITRINKKIEKFQSEEQQQTEDELQDKIHPFAQTQLVYPFPGPHNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPK
bCN A2-5P [1-106] RELEELNVPGIVESLSSSEESITRINKKIEKFQSEEQQQTEDELQDKIHPFAQTQLVYPFPGPTNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPK
bCN A2-5P [1-107] RELEELNVPGIVESLSSSEESITRINKKIEKFQSEEQQQTEDELQDKIHPFAQTQLVYPFPGPNNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPK
bCN A2-5P [1-107] RELEELNVPGIVESLSSSEESITRINKKIEKFQSEEQQQTEDELQDKIHPFAQTQLVYPFPGPTNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPK
bcn-OP [9-60] PGEIVESLSSSEESITRINKKIEKFQSEEQQQTEDELQDKIHPFAQTQLVYPFPGP
bCN A2-1P [29-95] EESITRINKKIEKFQSEEQQQTEDELQDKIHPFAQTQLVYPFPGPHNSLPQNIPPLTQTPVVPPFLQPEVMGV
ppc8s A2 [29-105] KIEKFQSEEQQQTEDELQDKIHPFAQTQLVYPFPGPTNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPK
bcn-OP [37-59] EQQQTEDELQDKIHPFAQTQLV
bCN A2-OP [49-132] KIHPFAQTQLVYPFPGPHNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVEN
bCN A1-OP [49-85] IHPFAQTQLVYPFPGPTNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPK
bCN A1-OP [55-140] TQLVYPFPGPHNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLL
bCN A2-OP [58-94] LVYPPFGPHNSLPQNIPPLTQTPVVPPFLQPEVMGV
bCN A1-OP [58-105] LVYPPFGPTNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPK
bCN A2-OP [58-105] LVYPPFGPHNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPK
bCN A1-OP [58-106] LVYPPFGPTNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPK
bCN A1-OP [58-124] LVYPPFGPHNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPKHKEMPFPKYPVEPFTESQS
bCN A1-OP [63-141] PGPHNSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLL
bCN-OP [68-147] NSLPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLLQSWMHQ
bCN-OP [69-105] SLQPQNPPLTQTPVVPPFLQPEVMGVSKVKEAMAPK
bCN-OP [70-175] LPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLLQSWMHQPHQPLPPTVMPPQSVLSLSQSKVLVPQ
bCN-OP [70-175] LPQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLLQSWMHQPHQPLPPTVMPPQSVLSLSQSKVLVPQ
bCN-OP [71-169] PQNIPPLTQTPVVPPFLQPEVMGVSKVKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLLQSWMHQPHQPLPPTVMPPQSVLSLSQSK
bCN-OP [80-179] PTVVPPFLQPEVMGVSKVKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLLQSWMHQPHQPLPPTVMPPQSVLSLSQSKVLVPQKA
bCN-OP [90-139] PEVMGVSKVKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLL
bCN-OP [96-138] SKVKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLL
bCN-OP [98-203] VKEAMAPKHKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLLQSWMHQPHQPLPPTVMPPQSVLSLSQSKVLVPQKA
bCN-OP [106-138] HKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLL
g2CN [106-209] HKEMPFPKYPVEPFTESQSLTLDVENLHLPLPLLQSWMHQPHQPLPPTVMPPQSVLSLSQSKVLVPQKA
bCN-OP [107-154] KEMPFPKYPVEPFTESQSLTLDVENLHLPLPLLQSWMHQPHQPLPPT
bCN-OP [108-124] EMPFPKYPVEPFTESQ
bCN-OP [108-138] EMPFPKYPVEPFTESQSLTLDVENLHLPLPLL
g3CN [108-209] EMPFPKYPVEPFTESQSLTLDVENLHLPLPLLQSWMHQPHQPLPPTVMPPQSVLSLSQSKVLVPQKA
bCN-OP [125-138] LTLTDVENLHLPLPLL
bCN-OP [127-138] LTDVENLHLPL
bCN-OP [133-161] LHLPLPLLQSWMHQPHQPLPPTVMPPQSV
bCN-OP [133-209] LHLPLPLLGSWMHQPHQPLPPTVMPPQSVLSLSQSKVLVPQKA
bCN-OP [139-161] LLSQSMWHQPHQPLPPTVMPPQSV
bCN-OP [139-162] LLQSQSMWHQPHQPLPPTVMPPQSV
bCN-OP [139-164] LLQSQSMWHQPHQPLPPTVMPPQSVLSLSQSK
bCN-OP [139-168] LLQSQSMWHQPHQPLPPTVMPPQSVLSLSQSKVLVPQKA
bCN-OP [139-176] LLQSQSMWHQPHQPLPPTVMPPQSVLSLSQSKVLVPQKA
bCN-OP [139-191] LQPHQPLPPTVMPPQSVLSLSQSKVLVPQKA
bCN-OP [146-184] QPHQPLPPTVMPPQSVLSLSQSKVLVPQKA
bCN-OP [146-186] QPHQPLPPTVMPPQSVLSLSQSKVLVPQKA
bCN-OP [161-209] SVLSLSQSKVLVPQKA
bCN-OP [162-206] VLSLSQSKVLVPQKA
bCN-OP [162-209] VLSLSQSKVLVPQKA
bCN-OP [163-209] LLSLSQSKVLVPQKA
bCN-OP [165-209] LLSLSQSKVLVPQKA
bCN-OP [168-209] QSKVLVPQKA
bCN-OP [170-209] AVPYQQRDMPIQAFLLYQEPVLGPVRGPFP
bCN-OP [177-209] DMPIQAFLLYQEPVLGPVRGPFP
bCN-OP [189-209] AFLLYQEPVLGPVRGPFP
bCN-OP [190-206] FLLYQEPVLGPVRGPFP
bCN-OP [190-209] FLLYQEPVLGPVRGPFP
bCN-OP [191-209] LYQEPVLGPVRGPFP
bCN-OP [192-206] LYQEPVLGPVRGPFP
bCN-OP [192-209] LGPVRGPFP

UHT Study: top-down proteomics – beta-casein

Here are examples of beta-casein compounds associated with viscosity.



UHT Study: conclusion

Three general trends from top-down proteomics analyses:

- Decreases in abundance all of the native intact milk proteins identified over storage time of UHT milk.
- Occurrence of lactosylated proteins following UHT treatment.
- Accumulation of peptides over storage time of UHT milk.

With respect to viscosity, milks subject to age gelation (Groups 9 and 11) accumulate small peptides mostly from beta-caseins.

These peptides could arise from protease activities from thermostable bacteria.

Proteolysis would be a leading mechanism for the instability of stored milks.

Outlines

Past

Present

MALDI Biotyper (MBT)

Milk proteomics (Top-Down)

Future

MALDI Biotyper (MBT)

- Implement libraries with more entries of sequenced organisms (bacteria, fungi...)

Bottom-up proteomics

- Shotgun proteomics to identify as many proteins as possible in a sample

Top-down proteomics

- Milk (heat stress, starch degradation, seasonal, genetics..)
 - Glycoproteomics and Lipoproteomics (with Dr Zhiqian Liu)
 - Identify more casein allelic variants (with Dr Iona Macleod)

Targeted proteomics

- Absolute quantitation of beta caseins in milk

Thank you

