

Spent grain as a sustainable and low-cost carrier for laccase immobilization

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Abstract

Spent grain is promising lignocellulosic by-product support for laccase immobilization. The waste digestion with two different approaches (HCl/NaOH and H₂SO₄/NaOH) was performed. Different procedures (soaking and dropping), based on chemical and physical reactions, were also used to obtain the highest immobilized activity. Results showed that H₂SO₄/NaOH digestion guaranteed an immobilized activity five times higher than HCl/NaOH digestion. The best immobilization conditions with physical dropping procedure resulted in the highest immobilized activity on digested spent grain (2500 U/Kg). Good reusability (42% of activity retained after four cycles), and lower catalytic efficiency (V_{\max}/K_m) of 0.053 min⁻¹ than free laccase (0.14 min⁻¹) with ABTS as substrate, were also obtained. Besides, when 20 mg of biocatalyst (0.02 U) were tested for syringic acid removal, complete oxidation of the phenol was achieved in just 4 hours.

Keywords: laccase immobilization, spent grain, syringic acid, eco-sustainable procedure.

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29

30 **1.Introduction**

31 the COVID-19 crisis has fundamentally changed our way of thinking, with a significant effect
32 in four main domains of the food sector: food safety, bioactive food ingredients, food security
33 and sustainability (Galanikis et al., 2021, Galanikis et al., 2020). For example, in the food safety
34 trend, non-thermal technology, as ultrasounds, has become a viable alternative to the
35 conventional thermal processes since they can destroy the nutritional and sensory components
36 (Zinoviadou et al., 2015).

37 In the sustainability scenario, the enormous amount of food waste from agro-industrial
38 production is a hot topic due to the high amount disposal problem. Therefore, the crops'
39 valorization as sources of functional compounds (Galanikis et al., 2020) or new sustainable
40 material for new emerging technologies (Bilal et al., 2020) is today proposed in the food
41 industry. In particular, the dumping or open ground tipping is prohibited for the brewer wastes
42 disposal regulation with a total organic carbon (TOC) exceeding 5%, and industry is encouraged
43 to look for new waste utilization possibility (Zanker et al., 2007). The major by-products of the
44 brewer industry (85 %) is spent grain which is the solid residue generated after mashing and
45 lautering processes (Mussatto et al., 2006) with 3.4 million tons produced in the European
46 Union (Lynch et al., 2016). Brewer spent grain (BSG) is a lignocellulosic material composed
47 of four major components: 12-25% cellulose, 20-25% hemicellulose, 12-28% non-sugar lignin,
48 and proteins 19-30% (Lynch et al., 2016; Mendis and Simsek, 2014; Mandalari et al., 2005).
49 Cellulose microfibrils are coated with hemicellulose matrices and protected by lignin outside,
50 so their structures are rigidly packed and strictly accessible (Calvo-Flores and Dobado, 2010;
51 Kumar et al., 2009; Perez et al., 2002).

52 Due to its composition, BSG has a high nutritive value that could be introduced in several
53 applications, but it is basically used as animal feed with a market value of ~€ 35 per tons

54 (Buffington, 2014). However, since it contains many functional groups such as carboxyl,
55 hydroxyl, and amino, BSG can be considered a good potential support for enzyme attachment
56 (Girelli et al., 2020). Recently, BSG has been successfully used as a carrier for trypsin (Rocha
57 et al. 2011a, 2005b), lipase (Pospiskova and Safarik, 2013), and laccase (Da Silva et al., 2012)
58 employing either chemical or physical immobilization methods.

59 Enzyme immobilization is a promising approach that can overcome the bottlenecks of free
60 enzymes, such as the impossibility of reuse and the high cost of the protein (Homaei et al.,
61 2013). The immobilization procedure combines the stability and selectivity of enzymes with
62 the peculiarities of supports (Bilal and Iqba, 2019). In this way, it is possible to have maximal
63 stability and performance of the biocatalyst with the possibility of the enzyme recovery, high
64 precision for catalytic process control, high enzyme stability against denaturing agents, and use
65 of the system in continuous and batch mode, useful for industrial application (Apriceno et al.,
66 2019; Bommarius and Payeb, 2013). Therefore, immobilized enzymes' success depends on
67 choosing the suitable protocols and supports, which must be inexpensive and available (Zdarta
68 et al., 2018). The use of several supports such as inorganic, organic (polymers and
69 biopolymers), and hybrid material is currently explored to develop immobilized enzymes
70 (Sheldom and Van Pelt, 2013). Between them, agro-industrial wastes have gained particular
71 attention as enzymatic support thanks to the increasing request of scientific interest on
72 sustainability. In fact, they are biodegradable, biocompatible, non-toxic, and easily available
73 (Ranganathan et al., 2020).

74 Therefore, this study aimed to obtain a new sustainable material with the re-utilization of a
75 brewer by-product processing and applied to the immobilization of laccase enzyme from
76 *Trametes Versicolor* which is an aspecific oxidoreductase glycoprotein with a high redox
77 potential. It is extensively applied in the food, textile, and paper industry (Fernández-Fernández
78 et al., 2013) and has a great potential in the bioremediation process. In this way, reducing the

79 spent grain disposal problem and overcoming bottlenecks of the conventional process like
80 thermo-chemical treatments, advantages from both economic and environmental points of view
81 may be obtained. For example, the classical treatment as incineration generates toxic gases,
82 causing severe environmental and human health hazards (Evangelisti et al., 2015).

83 In this study, to increase the access of laccase to microfibrils cellulose chains a digestion step
84 of spent grain was required (Dehnavi et al., 2011). Thus, the lignocellulosic material was firstly
85 subjected to an acid step that broke down hemicelluloses into monomeric sugars. Then, the
86 obtained solid residue was treated with an alkaline solution to solubilize the lignin and obtain a
87 material with more accessible cellulose (Mussatto et al., 2006). Different methods were tested
88 to optimize the laccase immobilization procedure on spent grain: the DSG-soaking in enzyme
89 solution or enzyme-dropping on DSG. The dropping procedure was tested because a minor
90 volume and enzyme activity units than other protocols were involved.

91 Finally, the optimized biocatalyst was applied to remove a model phenol compound, syringic
92 acid, which is toxic to animals and the microbial population of the soil when present at high
93 levels (Cheemanapalli et al., 2018).

94

95 **2.Experimental**

96 *2.1. Chemical and reagents*

97 Laccase from *Trametes Versicolor* with a nominal activity of 136 U/mg protein, 2,2-azinobis
98 (3-ethylbenzothiazoline-6-sulfonicacid) diammonium salt (ABTS), and salts for buffer
99 solutions were purchased from Sigma-Aldrich. Spent grain was kindly donated by “Birreria
100 Peroni srl” (Rome, Italy). The fresh material was washed with distilled water and dried at 100
101 °C before the digestion procedure.

102 *2.2 Digestion procedure*

103 The digestion procedure with HCl/NaOH reported by Da Silva et al., (2012) was followed. In
104 a 1000 mL glass flask, 20 g of BSG were first mixed with 300 mL of HCl (3% v/v) at 60°C for
105 2.5 h to hydrolyze the hemicellulose component and remove the starchy endosperm present in
106 the raw material. The solution with BSG was cooled, washed with distilled water until neutral,
107 and dried for 24 h at 100 °C. Then digested spent grain (DSG) was treated with 200 mL of
108 NaOH (2% w/v) solution at 30 °C for 24 h. After that, the carrier (8 g) was washed several
109 times with water until neutral pH and dried at 105 °C for 24 h.

110 The digestion procedure with H₂SO₄/NaOH was made following the method reported by
111 Mussatto et al., (2006). Firstly, 26 g of BSG were treated with 240 mL H₂SO₄ (1.25% v/v) for
112 17 min at 120 °C; then, the obtained solid residue (basically cellulignin) was cooled, washed
113 with distilled water, and dried at 100 °C for 24 h.

114 Finally, the residue dried material (22 g) was treated with 500 mL of NaOH (2% w/v) solution
115 at 120 °C for 90 min. After that, the carrier (5 g) was washed several times with water until
116 neutral pH and dried at 100 °C for 24 h.

117 *2.3 Laccase immobilization on spent grain digested by-soaking procedure*

118- For the covalent immobilization 2 g of BSG digested with HCl/NaOH were treated with 50 mL
119 NaIO₄ 0.047 M for 2 h in the dark to oxidize the hydroxyl groups of cellulose to carbonyl groups
120 and to link the enzyme by imine binding formation. Then, 50 mg of DSG_{ox} were directly
121 immersed for 24 h, at 4°C in the laccase solution 2U at pH 7 (DSG_{ox}-LAC) or activated with 1
122 M ethylenediamine (EDA) at pH 9 for 2 h and then with glutaraldehyde (GA) (1.25% v/v) at
123 pH 8 for 5 h at 25 °C (DSG_{ox}-EDA-GA) and successively soaked in laccase solution (DSG_{ox}-
124 EDA-GA-Lac). Both biocatalysts were washed and stored at pH 7.

125 For the physical immobilization 50 mg of DSG were soaked in laccase solution 2 U at pH 7 for
126 24 h at 4°C (DSG-LAC_{soak}). After the biocatalyst removal, it was washed several times with

127 phosphate buffer until no enzyme activity was detected in the washing solution. Then, it was
128 stored at 4 °C in a 0.05 M phosphate buffer at pH 7.

129 The physical immobilization procedure was also performed on BSG digested with the
130 procedure reported by Mussatto et al., (2006) based on H₂SO₄/NaOH treatment to define the
131 best operative conditions. The comparison was performed taking into account the results of
132 SEM scanning electron microscopy (SEM; LEO 1450 VP; Carl Zeiss, Oberkochen, Germany)
133 and ATR-FTIR (Perkin Elmer 1600 ATR) in transmittance mode.

134 *2.4 Laccase immobilization on spent grain digested by enzyme-dropping procedure*

135 In this protocol, the immobilization of laccase was performed on spent grain digested with
136 H₂SO₄/NaOH using chemical and physical methods.

137 For the covalent immobilization, 20 µL of glutaraldehyde solution (25 % v/v), as cross-linking
138 agent, were dropped on 20 mg of DSG and left to stand for 5 min. A glass rod was used to
139 gently spread the glutaraldehyde solution thoroughly on the DSG surface (DSG-GA). Then,
140 100 µL of free laccase were dropped and immobilized on DSG-GA, obtaining DSG-GA-LAC
141 biocatalyst.

142- For the physical immobilization 100 µL of laccase (1.1 U) native or oxidized were dropped on
143 20 mg of DSG and left to stand at 25°C. After 48 h the biocatalysts (DSG-LAC_{drop} and DSG-
144 LAC_{ox}) were washed with 0.05 M phosphate buffer pH 7 solution and stored at 4 °C.

145 The laccase oxidation was performed by 0.02 M potassium periodate for 30 min at 4 °C to
146 oxidize the enzyme's glycosidic part to aldehydes groups. The reaction was stopped by adding
147 3 µL of ethylene glycol and left to stand 10 min in the dark at 4 °C. Finally, the oxidized enzyme
148 (LAC_{ox}) solution was transferred in a cellulose membrane (cut-off 12-14 KDa) for dialysis in
149 order to remove the unreacted periodate, as previously reported (Apriceno et al., 2018).

150 *2.5 Laccase activity assay*

151 Free and immobilized laccase activities were assayed spectrophotometrically (Model T60, PG
152 Instrument Limited, Leicester, United Kingdom) with ABTS as substrate (0.18 mM) in 0.1 mM
153 citrate/0.2 mM phosphate buffer at pH 3 and 30 °C. To measure the laccase activity, 10 µL of
154 enzyme solution or 5 mg of immobilized enzyme were added to 2 mL of ABTS solution,
155 reaching a final volume of 2.7 mL with 0.1 M citrate-0.2 M phosphate buffer at pH 3. The
156 change in absorbance at 420 nm ($\epsilon = 36000 \text{ L/mol} \times \text{cm}$) (Kenzom et al., 2014) was recorded
157 automatically by the UV-vis spectrophotometer every 30 s for 5 min. One unit (U) was defined
158 as the amount of enzyme that oxidized 1 µmol of ABTS per min. Immobilized enzyme activity
159 was determined using the following equation:

$$160 \quad \text{Immobilized activity} \left(\frac{U}{Kg} \right) = \frac{\Delta A}{min} \times \frac{V_{reaction} \times 10^6}{\epsilon \times m}$$

161 $\Delta A/\text{min}$ is the change of absorbance; V_{reaction} is the volume of reaction (L); 10^6 is the conversion
162 factor from M to µM; ϵ is the molar extinction coefficient of radical cation ABTS^{•+} at 420 nm
163 (36000L/mol x cm.); m (Kg) is the biocatalyst mass.

164 *2.6 Parameters for enzyme immobilization*

165 Activity yield (%) describes the percentage of enzyme activity immobilized, taking considering
166 the initial activity of the incubated enzyme.

$$167 \quad \text{Activity yield (\%)} = \frac{U_i - U_f}{U_i} \times 100$$

168 Efficiency (%) describes the percentage of immobilized enzyme in the function of the residual
169 activity.

$$170 \quad \text{Efficiency (\%)} = \frac{U_s}{U_i - U_f} \times 100$$

171 Recovery (%) describes the immobilized activity compared to incubated enzyme activity.

$$172 \quad \text{Recovery (\%)} = \frac{U_s}{U_i} \times 100$$

173 where U_i and U_f are enzyme activity in the solution before and after the immobilization process,
174 respectively, and U_s is the immobilized enzyme activity.

175 *2.7 Optimization of adsorption immobilization conditions*

176 The evaluation of the optimal laccase concentration in both the procedures was performed at
177 pH 7 by immobilizing laccase in the range 0.1-2 U for DSG-soaking and between 0.1 U to 1.7
178 U for enzyme-dropping procedures.

179 The immobilization time optimization in both cases was performed by following the reaction
180 up to 48 h.

181 *2.8 Comparison between DSG-LAC_{soak} and DSG-LAC_{drop} biocatalysts*

182 The comparison between DSG-LAC_{soak} and DSG-LAC_{drop} biocatalysts was performed
183 considering the operational stability, immobilized activity, and recovery. The operation stability
184 was evaluated by repeated utilization of the biocatalyst to catalyze ABTS oxidation at 30 °C
185 and pH 3. The activity obtained in each round was compared with the initial activity (defined
186 as 100 %) to calculate the relative activity.

187 *2.9 Kinetic parameters determination of DSG-LAC_{drop} biocatalyst*

188 The kinetic study of the optimized DSG-LAC_{drop} biocatalyst was performed employing ABTS
189 as substrate. The kinetic parameters (K_m and V_{max}) for DSG-LAC_{drop} were evaluated by
190 extrapolation the Lineweaver-Burk double-reciprocal plot obtained varying the final
191 concentration of ABTS in the reaction medium at pH 3 from 0.018–0.25 mM at 30 °C.

192 *2.10 Application of DSG-LAC_{drop} biocatalyst: syringic acid removal*

193 The phenol bio-removal study was carried out by adding 2 mL of syringic acid (50 mg/L) at pH
194 5 to 4 mg of immobilized laccase on (0.02 U). The syringic acid oxidation was monitored for 4
195 h with UV-Vis spectrophotometer in 250-450 nm range, using quartz cells of 1 cm and with
196 HPLC-UV system using as stationary phase a C18 column (15 cm x 4.6 mm) and with a mobile
197 phase of H₂O:MeOH (70:30 v:v) and a flow rate of 1 mL/min.

198 **3.Results**

199 The digestion was made using the method reported by Da Silva et al., (2012) with HCl/NaOH
200 and by Mussatto et al., (2006) with H₂SO₄/NaOH to guarantee the highest lignin removal and
201 the highest immobilized activity. In both cases, the predisposition of digested spent grain as a
202 carrier for laccase immobilization, was tested.

203 Then, to select the immobilization process's appropriate conditions, factors such as enzyme
204 concentration and immobilization time were optimized. In the following research step, the
205 immobilized biocatalysts preparation was also subjected to comparative studies between the
206 DSG-soaking and dropping-enzyme procedures (fig.1).

207 *3.1 Optimization of laccase immobilization by soaking procedure on spent grain digested with*
208 *HCl/NaOH.*

209 Since a critical step in developing a biocatalyst is the choice of enzyme immobilization method,
210 a preliminary study was made comparing the immobilization yield and immobilized activity of
211 DSG_{ox}-LAC, DSG_{ox}-EDA-GA-LAC, and DSG-LAC_{soak}. Taking into account that a key
212 reaction in covalent immobilization (Feeney et al., 1975) is the formation of Schiff's bases
213 between aldehyde and amine groups of support and enzyme, DSG was oxidized by NaIO₄.
214 Therefore, the oxidized hydroxyl groups of cellulose to 2,3-dialdehyde and aldehyde groups,
215 can react to N-terminal amino group and lysine ε-amino groups of the protein.

216 In DSG_{ox}-EDA-GA-LAC, a new strategy was employed. In this case DSG was activated with
217 a spacer made from ethylenediamine/glutaraldehyde in order to exploit the peculiarities of GA
218 that, being a bi-functional reagent, can react with the activated support (DSG_{ox}-EDA) and with
219 laccase, involving primary amine groups.

220 In DSG-LAC_{soak}, the adsorption can be due, generally, to hydrogen bond, hydrophobic and
221 ionic interactions. The activity yield and immobilized activity of all the biocatalysts obtained

222 with the incubation of laccase 2 U are reported in table 1. The lowest results are unexpectedly
223 obtained when the covalent immobilization reactions were involved.

224 The catalytic process rate is dramatically reduced upon immobilization even though the
225 activity yield % of DSG_{ox}-EDA-GA-LAC is almost equal to that of DSG-LAC_{soak}. These
226 results may be due to structural changes introduced into enzyme molecules by the covalent
227 immobilization procedure and the creation of a microenvironment in which the enzyme
228 acts different by bulk solution (Homaei et al., 2013). In general, it is not easy to explain the
229 effects of a chemical modification on enzyme properties because it is usually dependent on
230 certain experimental conditions such as pH, temperature, and cross linker concentration. In
231 some cases, chemical modifications may improve in the enzyme properties but, in other
232 cases, it may cause a decrease in the enzyme reactivity and selectivity (Nguyen et al., 2019).

233 Although the immobilized enzyme activity is low for all biocatalysts, the value increases
234 tenfold with the enzyme absorption. Physical protocol results to be the preferred one also
235 because it is cheap, easy, and tends to be less disruptive to the enzyme than chemical
236 immobilization (Datta et al., 2013). This method is the simplest way of preparing
237 heterogeneous enzymes; it guarantees a non-specific physical interaction between the
238 enzyme and the surface of the support since it occurs mainly by hydrogen bonds,
239 hydrophobic interaction and Van der Waal's forces (Jesionowski, et al., 2014). Therefore,
240 the physical immobilization procedure was set up and used to investigate of the
241 immobilization parameters such as enzyme concentration and immobilization time.

242 For the study of the enzyme concentration, 50 mg of DSG-LAC_{soak} were soaked in laccase
243 solution at different concentrations between 0.1-2 U for 24 h and pH 7. The depicted figure in
244 the supplementary material (figure S1a) shows that the activity yield % increases until 2U while
245 the relative activity % rises fast up to 1 U, then it decreases. The lack of immobilized activity
246 and the increase of activity yield after 1 U can be attributed to several factors that can reduce

247 the accessibility of the substrate to the active sites. In particular, the support saturation can cause
248 the formation of multilayers of enzymatic molecules on the surface, and the DSG porosity
249 induces a high number of enzyme molecules on the outer surface that may hinder the access of
250 the substrate to the inner surface (Klein et al., 2012).

251 The laccase immobilized amount on the carrier is also affected by the contact time (figure S1b).
252 For a time higher of 24 h the influence of the above factors caused the decrease in immobilized
253 activity. Thus, the chosen conditions are 1 U of incubated laccase and 24 h.

254 *3.2 Choice of the digestion procedure*

255 As reported in the literature (Millati et al., 2020), the chemical digestion process of SG,
256 obtained with acidic and alkaline pretreatments, is strongly influenced by experimental
257 conditions. Acid hydrolysis is generally performed for breaking inter-and intra-molecular bonds
258 between hemicellulose and lignin. The alkaline step involves saponification of the
259 intermolecular ester bond cross-linking xylan, hemicellulose and other compounds causing a
260 decrease of polymerization degree, a release of lignin and an increase of internal surface of
261 cellulose (Martin et al., 2012). The efficiency of hydrolysis is strongly correlated to the nature,
262 concentration, temperature, and reaction type. Thus, two different approaches (HCl/NaOH and
263 H₂SO₄/NaOH in different experimental conditions) were performed to obtain cellulose chains
264 more accessible to the enzyme.

265 The selection of the most appropriate digestion method for spent grain was performed taking
266 into account the results of FT-ATR and SEM analysis and considering the immobilized activity,
267 efficiency, and recovery.

268 The ATR-FTIR absorption spectra of BSG as control (a), DSG delignified with HCl /NaOH
269 (b), and DSG delignified with H₂SO₄/NaOH (c) are reported in Fig. 2. The main bands appear
270 to be the same in all samples but with different intensities. In details, at 3300 cm⁻¹ is attributed
271 to the axial deformation of the O–H and N-H groups; a strong absorption between 2900-2700

272 cm^{-1} is related to the axial deformation of C–H group; a band at 1744 cm^{-1} is associated to the
273 ester groups or to the ester linkage of the ferulic and p-coumaric acid bonded together with
274 lignin and hemicellulose; a strong absorption band at 1033 cm^{-1} is related to C–O vibration of
275 cellulose fibers (Raspolti Galletti et al., 2015; Kahar, 2013). In particular, to quantify the
276 chemical change related to hemicellulose and lignin removal, the ratios between the absorbance
277 at two representative wavenumbers (2900 cm^{-1} and 1744 cm^{-1}) and that of 3300 cm^{-1} (OH
278 vibration) were determined. It appears that the absorbance ratios relative to 2900 and 1744 cm^{-1}
279 $^{-1}$ tend to decrease from 0.77 and 0.39 (BSG) to 0.5 and 0.2 (HCl/NaOH BSG treatment) and to
280 0.4 and 0.05 ($\text{H}_2\text{SO}_4/\text{NaOH}$ BSG treatment), respectively, indicating that the lignin linked to
281 branched hemicellulose was more efficiently removed with H_2SO_4 . This is also confirmed from
282 the absorbance increase at 1033 cm^{-1} (C–O, C–C stretching, or C–OH bending in xylan
283 cellulose) in the digested samples (Raspolti Galletti et al., 2015).

284 The digestion treatment promoted morphological changes of spent grain (BSG), as shown in
285 micrographs SEM (figure 3). In particular, BSG (fig 3a) presents a homogeneous structure with
286 some globular aggregates associated with protein (Han et al., 2020) while the spent grain
287 digested with $\text{H}_2\text{SO}_4/\text{NaOH}$ (fig 3c) presents a structure without any spots of proteins and
288 unpacked fibers with an open structure. These fibers appear to be more accessible to the
289 enzymes, confirming the elimination of integrating lignin. The treatment with HCl/NaOH (fig
290 3b) partially removed lignin from the surface, and protein spot bundles remained in the
291 structure, supposedly leaving the internal lignin. Another confirmation was made in terms of
292 color; in fact, the BSG and DSG with HCl/NaOH had a dark brown coloration while digested
293 spent grain with $\text{H}_2\text{SO}_4/\text{NaOH}$ presented light brown coloration, indicating that the lignin was
294 cleaved and solubilized in the solution that becomes dark brown. In order to correlate the
295 digestion procedures to the immobilization parameters, immobilized activity (U/Kg), activity
296 yield (%), efficiency (%), and recovery (%) are reported in Figure 4. In the case of spent grain

297 digested with HCl/NaOH, laccase was not adsorbed on the support after a long exposure time.
298 The biocatalyst showed a very low immobilized activity (U/Kg = 130), efficiency (1.3 %), and
299 recovery (0.22 %). Therefore, the use of this procedure was not economically justified.
300 Nevertheless, the DSG, obtained with H₂SO₄/NaOH digestion process, enabled a significant
301 increase of all the parameters. In particular, the immobilization activity and the efficiency were
302 five and eighteen-fold higher than the other procedure, respectively. Therefore, the higher
303 exposition of cellulose chains, obtained with H₂SO₄/NaOH pretreatment, unequivocally
304 allowed better laccase adsorption.

305
306 *3.3. Optimization of laccase immobilization by dropping procedure on spent grain digested*
307 *with H₂SO₄/NaOH.*

308 The immobilization was made by dropping the enzyme with a syringe on the surface of BSG
309 digested only with H₂SO₄/NaOH because, as above reported, this digestion guaranteed higher
310 cellulose accessibility to laccase. The idea of this new procedure was made because: i) it was a
311 very simple procedure, ii) the immobilization method was very quick, and iii) it guaranteed
312 some economic benefits thanks to the little volume (μL) of enzyme employed.

313 The selection of appropriate immobilization conditions is the crucial step in producing of the
314 stable and applicable biocatalyst. Thus, in order to confirm that the adsorption is the best
315 method also for this procedure, the immobilization on digested spent grain of native enzyme
316 (DSG-LAC), oxidized laccase (DSG-LAC_{ox}), and with glutaraldehyde as cross linker agent
317 (DSG-GA-LAC) was made. Therefore, the immobilized activity (U/g) and recovery (%) of
318 three biocatalysts, obtained in the same experimental condition (1.1 U incubated activity, 20
319 mg of DSG, pH 7, 48 h), were compared. The results of immobilized activity and recovery were
320 for DSG-LAC 2500 U/Kg and 4.6 %, for DSG-GA-LAC 1100 U/Kg and 3.3 %, and for DSG-
321 LAC_{ox} 210 U/Kg and 0.6 %, respectively, confirming that the direct adsorption of laccase on
322 DSG is the best immobilization procedure, again.

323 To select the immobilization process's appropriate conditions, factors such as laccase
324 concentration and enzyme volume and time were examined. The suitability of each of the
325 above-mentioned factors was determined on the optimal biocatalyst (DSG-LAC_{drop}) and
326 considering the immobilized enzyme activity. According to the enzyme loading, the study was
327 made dropping a range of catalytic activity of native laccase between 0.1 and 1.7 U on DSG
328 and results are shown in the supplementary material (Figure S2a). The enzyme loading effect
329 is similar to that of the soaking procedure (figure S1a). In fact, the same optimal enzyme
330 concentration (1 U) and an activity decrease at a high amount of enzyme are obtained. Thus,
331 the procedure did not influence the laccase immobilization process. The contact investigation
332 (fig. S2b) shows that the immobilized activity rises fast until 48 h, and above remains almost
333 constant, indicating that support saturation is reached. Another important factor influencing the
334 laccase adsorption is the volume to drop on DSG since it determines the support surface's
335 homogenous covering. The best condition from the data shown in figure S2c is obtained
336 employing 100 μ L of native laccase. The volume of 50 μ L was not cover the support uniformly,
337 while 180 μ L was too much volume and a liquid film remained over the surface.

338 *3.3 Comparison between DSG-LAC_{soak} and DSG-LAC_{drop} biocatalysts*

339 The soaking and dropping immobilization procedures, obtained under the same optimal
340 immobilization conditions (laccase 1.0 U, spent grain digested with H₂SO₄/NaOH, adsorption
341 method), are compared here. The drop method resulted in higher laccase activity (2500 U/Kg)
342 and recovery (4.6 %) than the soak approach (700 U/Kg and 0.60%). In addition, taking to
343 account that it is an important feature to reuse biocatalyst for many cycles retaining the activity,
344 the operational stability was tested. In order to quantify this peculiarity, six repeated
345 immobilized activity measurements with 0.18 mM of ABTS were carried out for both the
346 biocatalyst. Between cycles, biocatalysts were washed several times with the reaction buffer to
347 remove any products' remaining level. As shown in figure 5, as the number of analyses

348 increases, a decrease in activity was obtained. This generally depends on the interaction force
349 to keep the enzyme fixed to the carrier for many cycles. Comparing two biocatalysts appeared
350 that the drop procedure guaranteed a higher interaction force, maintaining 58% of its initial
351 activity at sixth use for 10% in the biocatalyst obtained with soaking procedure at fourth use.
352 These features emanating from the immobilization procedures made the drop method
353 potentially more attractive for biotechnology applications.

354 *3.5 Kinetic parameters study of DSG-LAC_{drop} biocatalyst*

355 To estimate the affinity of ABTS substrate towards free and immobilized laccase, kinetic tests
356 (K_m and V_{max}) were carried out. A low K_m value indicates a high substrate binding ability thanks
357 to the good orientation of site actives of the enzyme. The V_{max} depends on the enzyme amount
358 since more enzymes will convert more substrate moles into the product. In figure 6, the kinetic
359 behavior of the immobilized laccase in function of ABTS concentration (0.018-0.25 mM range)
360 and Lineweaver-Burk plot (in the insert), at pH 3 and 30°C, are reported. From the double
361 reciprocal plot, K_m 0.079 mM and V_{max} 4.2 μ M/min, are obtained. A comparison of K_m between
362 immobilized and free laccase shows that K_m value of 0.079 mM was two-fold higher than that
363 of 0.041 mM, respectively, indicating a lower affinity for ABTS. A similar result was also found
364 for laccase immobilization on cellulose nanofiber (Sathiskumar et al., 2014). In this study, the
365 ratio of V_{max}/K_m , a measure of catalytic efficiency of the enzyme-substrate pair, appeared to be
366 0.053 min^{-1} and 0.14 min^{-1} for immobilized and free laccase. The decreased catalytic efficiency
367 upon immobilization (2.5-fold) was lower value respect other previous studies on laccase
368 immobilization on magnetic chitosan beads (Bayramoglu et al., 2010), on amberlite (Spinelli et
369 al., 2013), and on MANAE-agarose (Brugnari et al., 2021). The difference in the values
370 between free and immobilized laccase could be attributed to diffusional substrate limitations

371 for the enzyme immobilization in the inner part of the pores and decreased enzyme flexibility
372 after immobilization.

373 *3.4. Application of DSG-LAC_{drop} biocatalyst: syringic acid removal*

374 Degradation of syringic acid (50 mg/L) at pH 5 was carried out in batch mode with a very low
375 immobilized activity of DSG-LAC_{drop} biocatalyst (0.02 U) in order to reduce the overall enzyme
376 costs. The reaction was spectrophotometrically followed by UV analysis for 4 h (figure 7). The
377 time course degradation, reported in the region 230-410 nm, shows that the maximum
378 absorbance of syringic acid (260 nm) decreases with time and a contemporary formation of two
379 new peaks at 288 nm and 360 nm is observed (figure 7a). As reported by Shin, 1995, the
380 presence of two isosbestic points at 232 nm and 276 nm evidenced that syringic acid was totally
381 converted to the final products without detectable accumulation of any additional intermediate.
382 The syringic acid residual at 4 h, expressed as the absorbance ratio at the final and initial time,
383 appeared to be 38% without considering the influence of the product absorbance at 260 nm. To
384 evaluate this interference and establish the real percentage of syringic acid removal, HPLC
385 analysis was carried out at the initial and final time of enzyme degradation. The absence of the
386 phenol peak (4.55 min) and the presence of peak product (7.93 min) evidenced that syringic
387 acid is completely removed (figure 7b). Finally, to determine if the syringic acid removal was
388 only due to the enzymatic oxidation, the analyte adsorption on DSG alone was followed with
389 UV-Vis spectrophotometry. A value of 12% was obtained at 4h. For this reason, a synergic
390 action of DSG and laccase on syringic acid removal was hypothesized.

391 **4. Conclusion**

392 Until recently, the high value added of spent grain was not considered; it was generally used
393 for animal feed. In a current trend, the attention of research on this by-product is re-considered
394 since it represents a cheap, sustainable, and valuable raw material. For this reason, in this paper,

395 spent grain was chosen as support for immobilizing laccase and obtaining an economic and
396 ecofriendly biocatalyst with high operational stability and similar catalytic behavior of free
397 laccase. The research and evidence on the effectiveness of reducing agro-industrial wastes on
398 a small scale are achieved with this research proposal. This finding could increase the market
399 uptake of spent grain, on the hand reducing its disposal problem and on the other hand
400 converting it into a new product as the biocatalyst, which may be then recycled. In addition, the
401 proposed strategies could be an attractive solution to apply the 'green' biocatalyst in different
402 fields (food, bioremediation, and industrial textile) on a larger scale with the proposal to
403 combine a green enzyme (laccase from *Trametes Versicolor*) with an easily available cheap
404 support, making an attractive biocatalyst to apply in different biotechnological applications.
405 Furthermore, spent grain disposal may be minimized by exploiting waste as added product
406 value. Although further studies should be recommended, the system may be a promising
407 research tool in the bioremediation fields thanks to the absents of sophisticated equipment, not
408 toxic product formation, lower energy consumption, and higher sustainability than the advanced
409 oxidation processes (AOPs).

410 **Acknowledgements**

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Table1: Comparison of immobilized activity obtained by DSG-soaking procedure. Experimental conditions: laccase activity 1 U, 50 mg digested spent grain (DSG with HCl/NaOH) immobilization time 24 h at 4 °C. The immobilized activity assay conditions: 420 nm, 30 °C, pH 3, and 0.18 mM ABTS as substrate.

Laccase immobilization method	Activity yield (%)	Immobilized activity (U/Kg)
Adsorption on DSG	39	130±15
Covalent immobilization on oxidized DSG activated with ethylenediamine/ glutaraldehyde	38	20±3.4
Covalent immobilization on oxidized DSG	2.5	10±2.3

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659 **Figures**

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661 **Figure 1:** Scheme of immobilization procedures used in the current work chemical and physical
662 immobilization, was analyzed.

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664 **Figure 2:** ATR-FTIR of spent grain (a), spent grain digested with HCl/NaOH (b), and spent
665 grain digested with H₂SO₄/NaOH (c).

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667 **Figure 3:** Scanning electron microscope micrographs of spent grain (a) spent grain digested
668 with HCl/NaOH (b) and spent grain digested with H₂SO₄/NaOH (c). SEM images conditions:
669 electron tension of (a) and (c) 2.5 kV and of (b) 3 kV, magnification 1.00 kx.

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671 **Figure 4:** Comparison of immobilization parameters obtained with HCl/NaOH and with
672 H₂SO₄/NaOH digestion procedures obtained in the same conditions.

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674 **Figure 5:** Comparison of operative stability between soaking (grey histogram) and dropping
675 (dotted histogram) procedures for laccase immobilization on digested spent grain with
676 H₂SO₄/NaOH.

677 **Figure 6:** Michaelis-Menten plot for laccase's catalytic activity immobilized on spent grain
678 digested with H₂SO₄/NaOH. In the insert, Lineaweaver-Burk plot is reported. Reaction
679 conditions: 30°C, 0.1 M citrate-0.2 M phosphate buffer at pH 3, and 0.018-0.25 mM of ABTS
680 as substrate.

681 **Figure 7:** UV-vis spectra of syringic acid during enzymatic degradation with DSG-LAC_{drop}
682 device at different time intervals (a) and HPLC profiles at the initial time after 4 h (b).
683 Chromatographic conditions: stationary phase C 18 3μM (15 cm x 4.66 mm); mobile phase
684 H₂O:MeOH= 70:30 v/v. flow rate 1 mL/min, λ= 260 nm.

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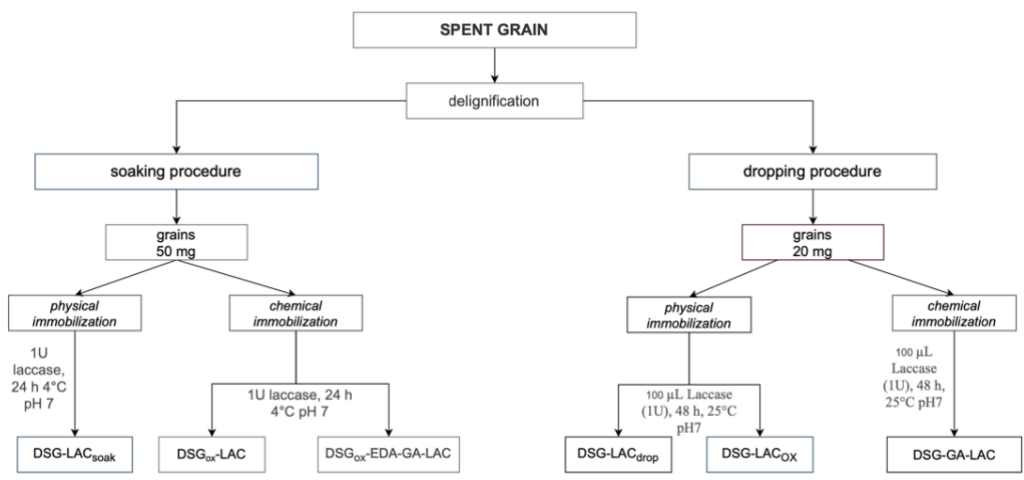
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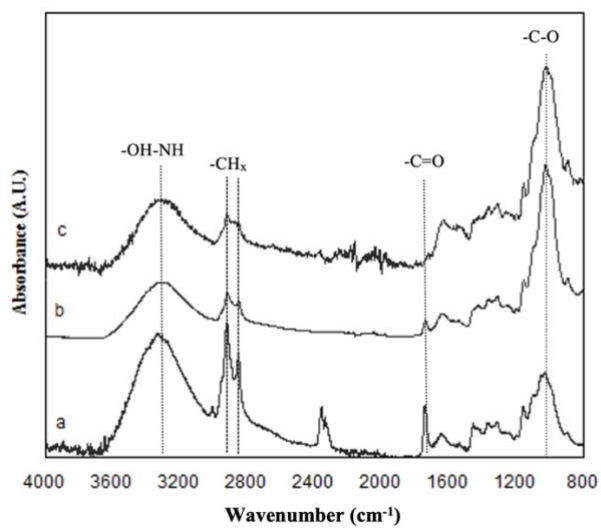
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Figure 1

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Figure 2

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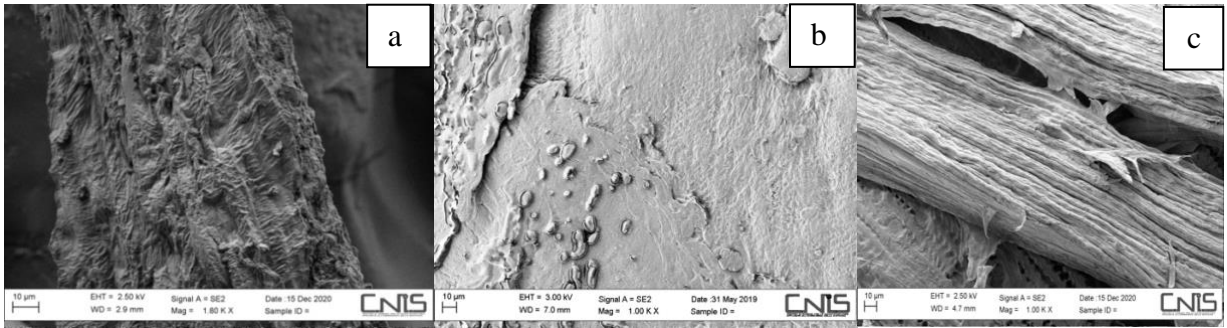
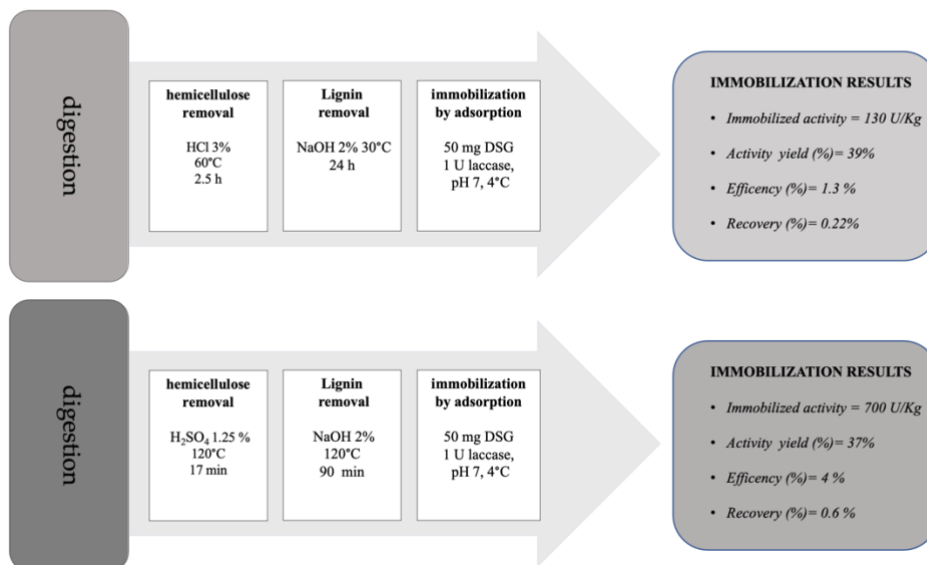


Figure 3

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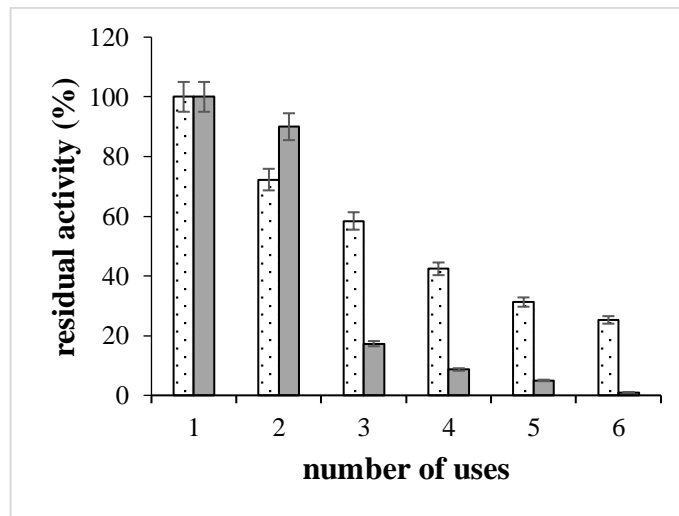
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786 Figure 5

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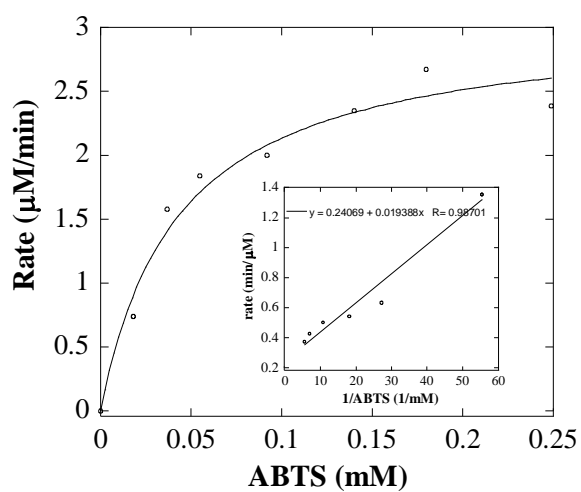
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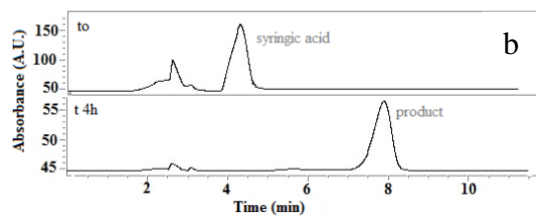
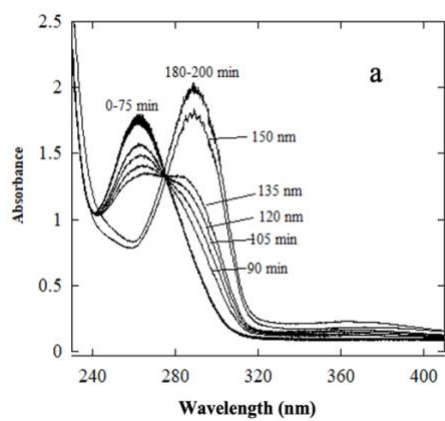
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826 Figure 7