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Functional and phylogenetic analysis of prolamin proteins of foxtail millet using computational approaches

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Abstract

Prolamin, the alcohol-soluble seed storage protein is the major seed protein in many cereals. Foxtail millet (*Setaria italica*) contains prolamin (Setarin) as major seed storage protein, which accounts > 50% of the total seed storage protein. To *in-silico* characterize the prolamin proteins of foxtail millet, sequence coding for 14.3 kDa, 20.4 kDa, 22 kDa, 22.4 kDa and 26 kDa prolamin of foxtail millet were retrieved from NCBI database. Protein physio-chemical characterization was done through ProtParam and found that all the prolamin proteins were deficient in essential amino acids like cysteine, lysine, but contains relatively higher amount of essential amino acid, tryptophan. Isoelectric point of >7 indicated that all the proteins were basic in nature and low GRAVY value indicated that these proteins were hydrophobic in nature. Functional characterization by PRPSITE and Pfam revealed that all the proteins belong to the zein family of prolamins. Alpha helix was the dominant secondary structure found in all proteins. Multiple sequence alignment between foxtail millet prolamins show series of tandem repeats of glutamine (Q) residues. Phylogenetic analysis revealed that *Setaria viridis* were closely related with all the foxtail millet prolamins followed by other cereals. High level sequence homology was observed in signal peptide sequence of all the foxtail millet prolamins and signal peptide was prediction to cleave between 21 to 22 amino acids. The *in-silico* characterization of foxtail millet prolamins is able to assess the nutritional quality of prolamins, in addition to predicting the secondary structure and phylogenetic relationship with other cereal prolamins.

Keywords: Prolamin, *In-silico*, foxtail millet, multiple sequence alignment, phylogenetic analysis

1. Introduction

Plant seeds are the primary tissue taken out by humans. The most prevalent source of protein in the diet is seed of cereals and pulses. During seed developmental stages, plants store materials including starch, lipids, and proteins. Storage proteins build up in both vegetative tissues called as vegetative storage proteins (VSPs) and reproductive tissues (seeds) called as seed storage proteins (SSPs). SSPs are a group of proteins that build up in seeds at high levels during the last stages of seed development.

In addition to serving as a supply of nitrogen and sulphur for sprouting seedlings, seed storage proteins (SSPs) also serve as a source of protein for both human and animals. People in developing nations essentially rely solely on seed protein to meet their full protein needs rather than from animal sources which are expensive (Mandal and Mandal 2000) [15]. Seed storage proteins are divided into classes depending on their solubility i.e., albumins in water, globulins in diluted saline, prolamins in alcohol, and glutelins in dilute acid or alkali (Osborne 1924) [17]. Prolamins are the primary endosperm storage proteins of all cereal grains, except oats and rice. Prolamins range greatly in molecular mass from about 10 kDa to approximately 100 kDa. They are distinguished by their high glutamine and proline content and have poor lysine and tryptophan content (Shewry *et al.*, 1999) [18]. Distinct cereals have different names for prolamins, including gliadin in wheat, hordein in barley, secalin in rye, zein in maize, Kafirin in sorghum, avenin in oats and setarin in foxtail millet. Prolamins have a low solubility in water. However, prolamin sub-families were categorised based on variations in water solubility and capacity for disulfide bonds. For example, there are four types that the zeins and Kafirins are divided into: α , β , γ and δ (Holding 2014) [4]. A S-rich (sulphur rich) Barley's B-hordeins contain a significant amount of glutamine-proline and a relatively high amount of cysteine, whereas the S-poor (sulphur poor) C-hordeins are deficient in cysteine and contain very little methionine and lysine (Shewry *et al.*, 1981) [19].

Similar to this, the level of lysine, arginine, histidine, and tryptophan is low in α , β and γ -gliadins of wheat, α , β and γ -avenins of oats and α , β , γ and δ zeins of maize (Arvinder *et al.*, 2009) [1]. Low lysine and tryptophan concentration degrades the nutritional quality of the prolamin proteins. A study reported that N-terminal amino acid sequences of six prolamin gene encoded by alleles present in *Pro1* and *Pro2* of foxtail millet were classified into three groups which were homologous to prolamins of pearl millet, *Echinochloa crus-galli* and α -zein of maize, sorghum (Nakayama *et al.*, 1999) [16]. Minor millets are renowned for their high-quality proteins and nutritional benefits.

Setaria italica (L) is commonly known as foxtail/ Italian millet. It is one of the oldest domesticated diploids ($2n = 2x = 18$), second most produced millet after pearl millet and cultivated in 26 countries in the world. Prolamin is the major seed storage protein of foxtail millet. Essential amino acid composition and phylogenetic analysis of foxtail millet prolamin proteins with the prolamin proteins of other cereals were studied by many scientists. Phylogenetic analysis revealed that seed storage proteins of foxtail millet were closely related to SSPs of sorghum and maize (Brutnell *et al.*, 2010) [2]. The motif "NPAAFWQQQLL" was uniquely repeated in the foxtail millet high tryptophan prolamin protein and foxtail millet 10 kDa prolamin protein contains 9.4% phenylalanine content and 2.5% tryptophan content (Gaur *et al.*, 2018) [3]. Hence *in-silico* identification and characterization of different prolamin proteins of foxtail millet have been done in the current study.

2. Materials and Method

2.1 Retrieval of protein sequences

Sequence of different prolamins in foxtail millet (*Setaria italica*) were retrieved in FASTA format from NCBI protein database (<http://www.ncbi.nlm.nih.gov/>) [5]. They are KQL15786.1 – 14.3 kDa, KQK95359.1 – 20.4 kDa, KQK95356 – 22 kDa, KQL15787.1 – 22.4 kDa and KQK95355.1 – 26 kDa.

2.2 Physio-chemical characterization

The ProtParam server from ExPASy (<https://web.expasy.org/protparam>) [6] was used to characterise the physio-chemical properties of protein sequences and determine the amino acid composition of the different prolamin proteins of foxtail millet. The isoelectric point (pI), the instability index (II), the aliphatic index (AI), and the grand average hydropathy (GRAVY) were calculated.

2.3 Functional characterization

Functional characterization of prolamin proteins was done using ExPASy PRPSITE server (<https://PRPSITE.expasy.org>) [7]. Protein family, domain and functional site data were computed using the PRPSITE server. Pfam analysis (<http://pfam.xfam.org/search/sequence>) [8] was carried out to

characterise the chosen prolamin proteins in relation to the particular protein family.

2.4 Secondary structure prediction

Secondary structural characteristics of different prolamin proteins of foxtail millet was calculated using SOPMA (Self Optimized Prediction Method with Alignment) method with their default parameters like Similarity threshold 8 and Window width 17 (https://npsa-prabi.ibcp.fr/cgi-bin/npsa_automat.pl?page=npsa%20_sopma.html) [9]. It uses the amino acid sequence to determine the location of the beta-strands and alpha-helix.

2.5 Multiple sequence alignment

Multiple sequence alignment was done by using Clustal omega to generate alignment between all the prolamin proteins of foxtail millet and to determine the conserved domains.

2.6 Phylogenetic analysis of the sequences

The phylogenetic analysis was done to study the similarity and distinctiveness between proteins of closely related species. Homologous sequences for foxtail millet were identified by performing BLASTp against protein sequences in NCBI database. Multiple sequence alignment for the individual prolamin proteins with other closely related prolamin proteins was done using MUSCLE (Multiple Sequence Comparison by Log-Expectation) tool to identify conserved domains. Phylogenetic analysis was done using MEGAX tool (https://www.megasoftware.net/dload_mac_beta) [10] using neighborhood - joining method with 100 bootstrap replications by Poisson model.

2.7 Signal peptide prediction

All living things are regulated by signal peptides (SPs), which are short amino acid sequences. SPs are short N-terminal amino acid sequences that target proteins to the secretory (Sec) pathway for translocation across the endoplasmic reticulum in eukaryotes and plasma (inner) membrane in prokaryotes. Signal peptides of all the proteins were predicted by using Signal P 5.0 software (<https://services.healthtech.dtu.dk/service.php?SignalP-5.0>) [11].

3. Results and Discussion

3.1 Physio-chemical characterization:

Amino acid composition of all prolamin sequences of foxtail millet were computed using ExPASy ProtParam tool (Table 1). Prolamin proteins studied here were rich in certain amino acids like Ala, Gln, Leu, and Pro as reported earlier (Kohama *et al.*, 1999) [12]. The prolamin proteins were deficient in sulphur containing amino acids like cysteine and methionine and were deficient in essential amino acid like lysine, but contain higher proportion of tryptophan.

Table 1: Amino acid composition of prolamin proteins of foxtail millet

Amino Acids	KQL15786.1 (14.3 kDa)	KQK95359.1 (20.4 kDa)	KQK95356 (22 kDa)	KQL15787.1 (22.4 kDa)	KQK95355.1 (26 kDa)
Ala (A)	18.7%	20.6%	13.3%	17.6%	15%
Arg (R)	0.7%	0.5%	1.5%	2.0%	2.5%
Asn (N)	4.5%	4.6%	5.4%	5.4%	5.4%
Asp (D)	0.0%	0.0%	0.0%	0.0%	0.0%
Cys (C)	0.0%	0.5%	1.0%	0.0%	1.2%
Gln (Q)	13.4%	17.0%	17.2%	18.1%	17.1%
Glu (E)	0.7%	0.0%	1.0%	0.5%	0.4%
Gly (G)	3.0%	1.0%	1.0%	2.0%	2.1%
His (H)	2.2%	0.5%	2.0%	1.0%	1.7%
Ile (I)	6.0%	3.6%	3.0%	4.9%	4.2%
Leu (L)	14.2%	19.6%	17.2%	13.7%	17.1%
Lys (K)	0.7%	0.5%	0.5%	0.5%	0.4%
Met (M)	2.2%	1.0%	3.4%	1.0%	2.5%
Phe (F)	6.7%	4.6%	3.4%	4.9%	3.8%
Pro (P)	9.7%	8.2%	8.9%	7.8%	8.3%
Ser (S)	6.7%	7.7%	6.4%	6.9%	6.2%
Thr (T)	3.0%	3.6%	4.9%	3.4%	2.9%
Trp (W)	1.5%	0.5%	2.0%	2.5%	2.1%
Tyr (Y)	1.5%	1.5%	1.5%	3.4%	2.1%
Val (V)	4.5%	4.1%	6.4%	4.4%	5.0%

The physio-chemical characterization was computed by ExPASy's ProtParam (Table 2). The total number of amino acid residues for five prolamin proteins studied ranges from 134 to 240 with different molecular weight. The isoelectric point computed for these proteins were greater than 7 indicated that they are basic in nature. Aliphatic index of all the prolamin proteins ranges from 103.09 to 123.04. The Instability Index

value for all the prolamin proteins ranges from 50.46 to 69.27, which indicates that all the proteins were unstable. Positive GRAVY indices of the prolamin proteins under investigation suggested that they were hydrophobic in nature. Proteins with GRAVY score above 0 are more likely to be hydrophobic proteins (Magdeldin *et al.*, 2012) [14].

Table 2: Parameters computed using ExPASy's ProtParam tool

S No	Protein Name	No of amino acids	MW (kDa)	PI	II	AI	Gravy
1	KQL15786.1	134	14.3	8.31	50.46	110.22	0.500
2	KQK95359.1	194	20.4	9.10	69.27	123.04	0.548
3	KQK95356	203	22.4	8.81	65.99	110.64	0.238
4	KQL15787.1	204	22.4	9.77	59.97	103.09	0.143
5	KQK95355.1	240	26.4	9.81	63.99	112.38	0.258

Where, MW: Molecular weight; pI: Isoelectric Point; II: Instability Index; AI: Aliphatic Index; GRAVY: Grand Average Hydropathicity

3.2 Functional characterization

For functional characterization of prolamin proteins, the prediction of pattern, profile, and Pfam analysis were done (Table 3). Pattern and profile of the proteins were analysed using ExPASy's PRPSITE. PRPSITE is a database of annotations for motif descriptors used to identify protein families and domains (Sigrist *et al.*, 2002) [20]. Patterns were found in all the proteins which includes protein kinase C

phosphorylation site and N-myristoylation site in KQK95355.1 and KQL15787.1, and N-myristoylation site alone in other three proteins. Profile was found in four proteins out of five. All the four prolamin proteins (KQK95356, KQK95355.1, KQL15787.1 and KQK95359.1) have glutamine-rich region profile. Pfam analysis was done to five prolamin proteins and found that they belong to the zein family of prolamin.

Table 3: Prediction of patterns and profile by using PRPSITE and Pfam analysis

S. No	Protein ID	Name of protein (as available on NCBI)	Pfam Analysis	Patterns by PRPSITE	Profile by PRPSITE
1	KQL15786.1 (14.3 kDa)	Hypothetical protein SETIT_024170mg	Zein	N-myristoylation site (27 - 32)	-
2	KQK95359.1 (20.4 kDa)	Hypothetical protein SETIT_028022mg	Zein	N-myristoylation site (47 - 52)	Glutamine-rich region (66 - 186)
3	KQK95356 (22 kDa)	Hypothetical protein SETIT_027546mg	Zein	N-myristoylation site (164 - 169)	Glutamine-rich region (57 - 180)
4	KQL15787.1 (22.4 kDa)	Hypothetical protein SETIT_023272mg	Zein	Protein kinase C phosphorylation site (54 - 56) N-myristoylation site (27 - 32)	Glutamine-rich region (74 - 178)
5	KQK95355.1 (26 kDa)	Hypothetical protein SETIT_026796mg	Zein	Protein kinase C phosphorylation site (50 - 52) N-myristoylation site (144 - 149)	Glutamine-rich region (70 - 214)

3.3 Secondary structure prediction

Secondary structure of all the prolamin proteins were predicted by using SOPMA. Random coils and alpha helix were the dominant secondary structure elements, followed by extended

strands and beta turns, according to SOPMA (Table 4). The percentage of alpha helix was more in all prolamin proteins when compared to other secondary structure elements.

Table 4: Predicted secondary structures present in prolamin proteins of foxtail millet

S. No	Protein	Amino acids	Alpha helix	Extended strand	Beta turn	Random coil
1	KQL15786.1 (14.3 kDa)	134	58.96%	5.97%	2.24%	32.84%
2	KQK95359.1 (20.4 kDa)	194	61.86%	5.67%	4.64%	27.84%
3	KQK95356.1 (22 kDa)	203	68.97%	3.94%	0.00%	27.09%
4	KQL15787.1 (22.4 kDa)	204	72.55%	1.47%	0.00%	25.98%
5	KQK95355.1 (26 kDa)	240	72.50%	2.08%	0.00%	25.42%

3.4 Multiple sequence alignment

Multiple sequence alignment was done to find the conserved regions among the prolamin proteins (Fig 1). The N-terminal signal peptide sequences of all the prolamin proteins showed

highly conserved regions. These prolamin proteins were rich in certain amino acids like glutamine, proline, alanine and leucine. These foxtail millet prolamin proteins shows series of tandem repeats of Q residues.

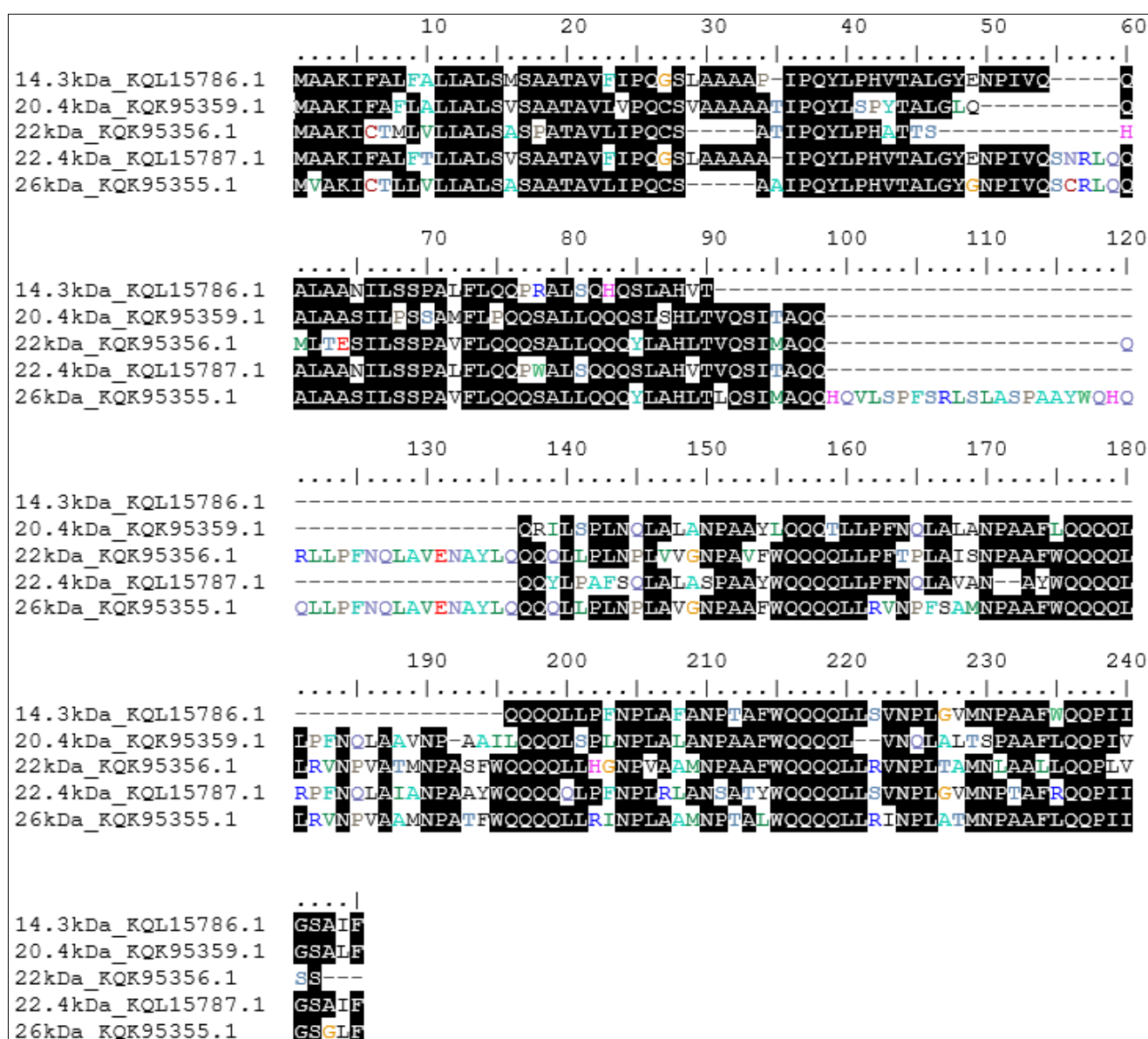


Fig 1: Multiple sequence alignment of prolamin proteins of foxtail millet

3.5 Phylogenetic analysis and Single peptide prediction

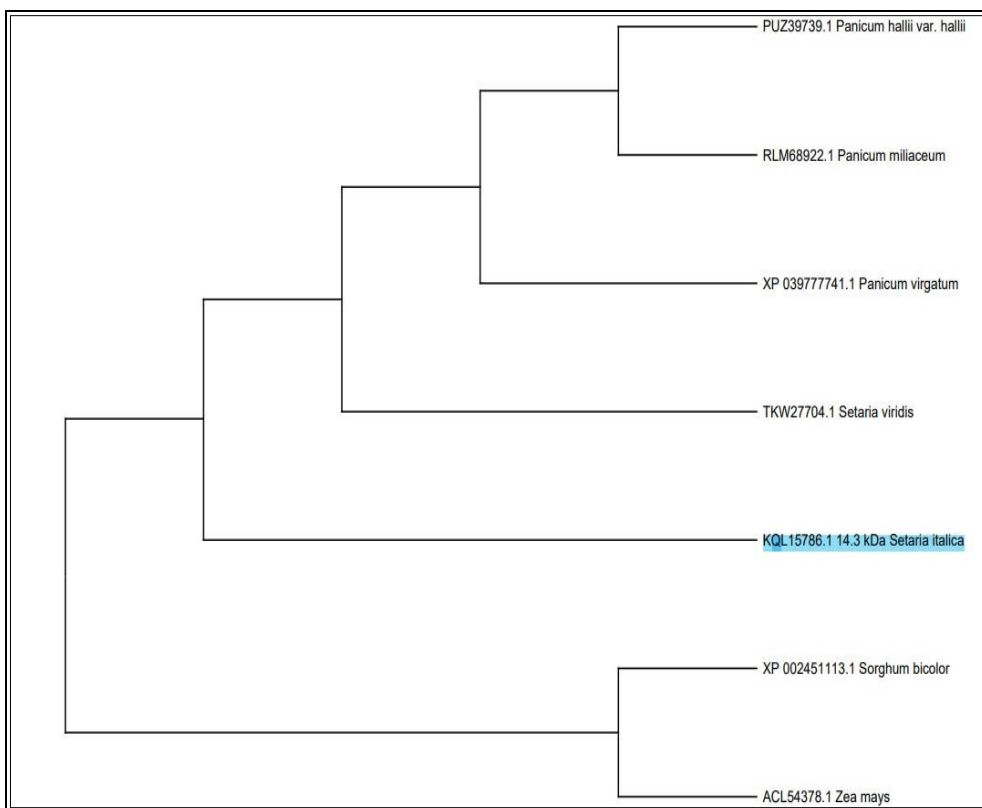
The phylogenetic analysis was done to the prolamin proteins of foxtail millet with other related species like *Panicum miliaceum*, *Panicum hallii* var *hallii*, *Panicum virgatum*,

Sorghum bicolor, *Zea mays* and *Cenchrus americanus* (Fig 2A-2E). The 14.3 kDa and 22.4 kDa prolamin proteins were closely related to *Setaria viridis* and shows distant lineage with *Zea mays*. The 20.4 kDa and 22 kDa prolamin proteins were closely

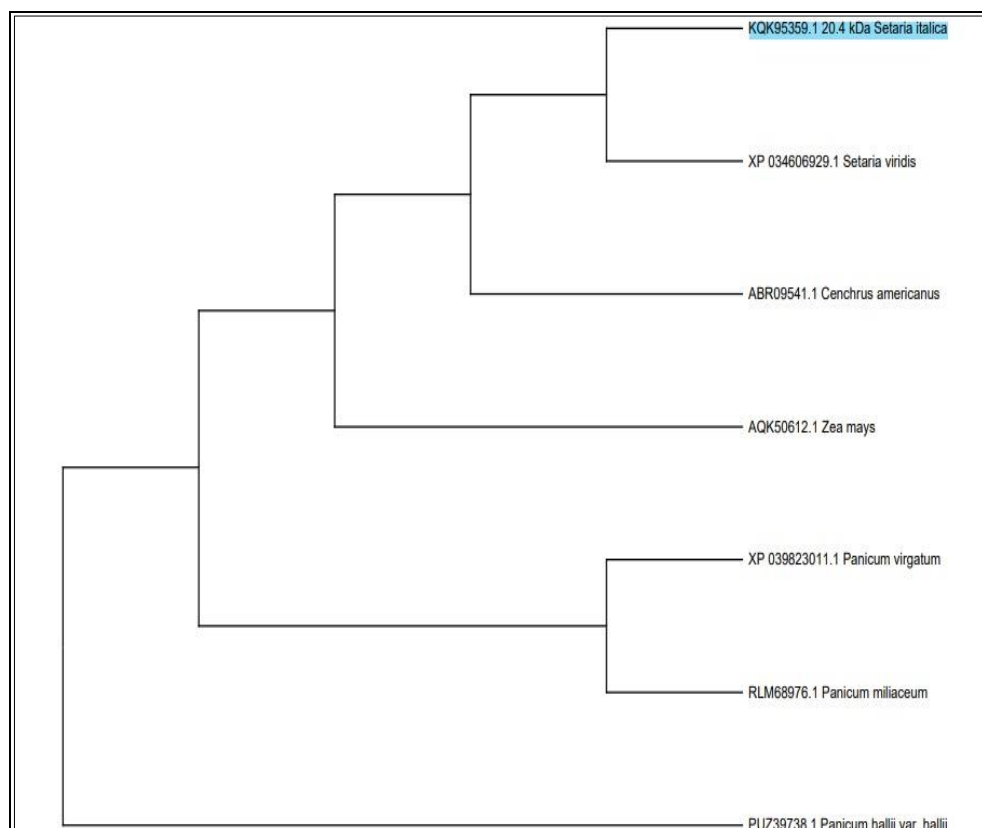
related to *S. viridis* and shows distant lineage with *Panicum hallii*. The 26 kDa prolamin protein was closely related to *S. viridis* and shows distant lineage with *Panicum virgatum*.

Signal peptides of the prolamin proteins were predicted and the cleavage site was found between the 20 to 21 amino acids (Table 5). The amino acid count and molecular weight of all

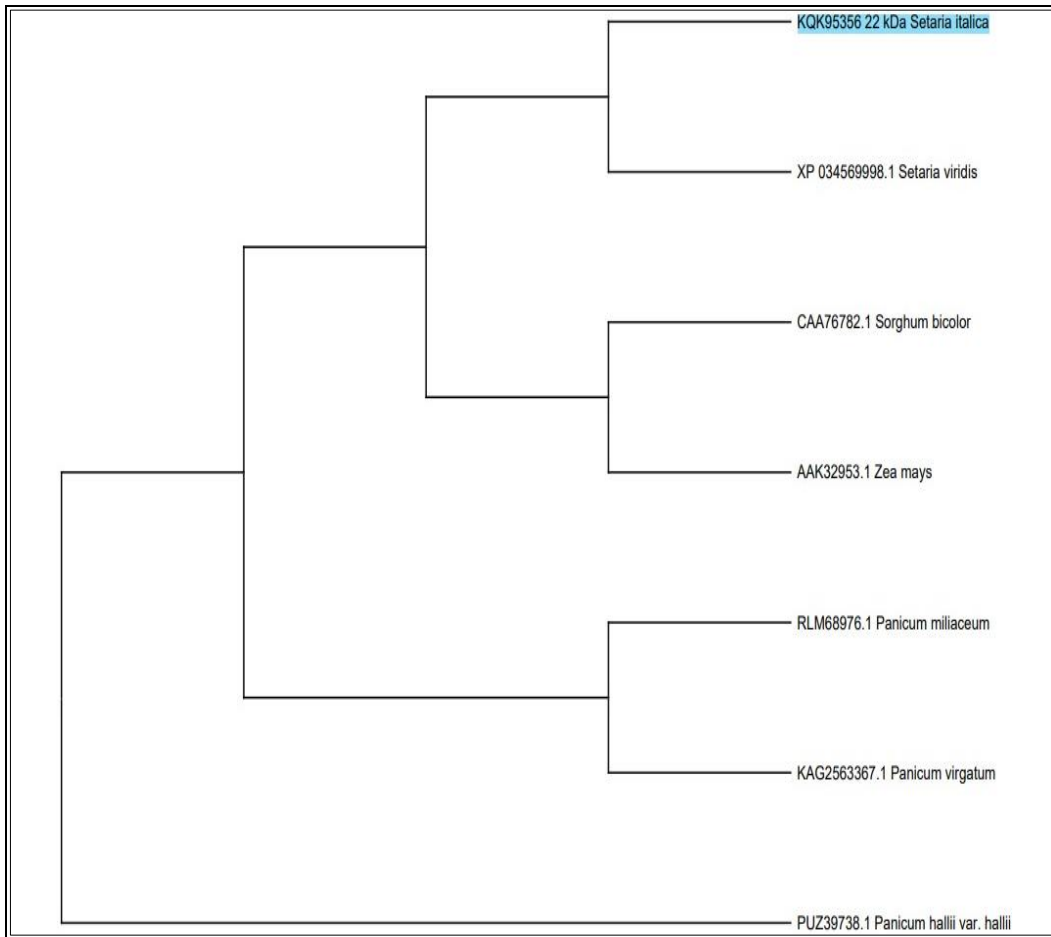
the prolamin proteins were calculated after the removal of the signal peptide sequences that ranges from 12.2 to 24.3 kDa. Earlier study indicates the presence of 12–33 kDa range in the foxtail millet's SDS-PAGE pattern (Kumar and Parameswaran, 1998) [13].



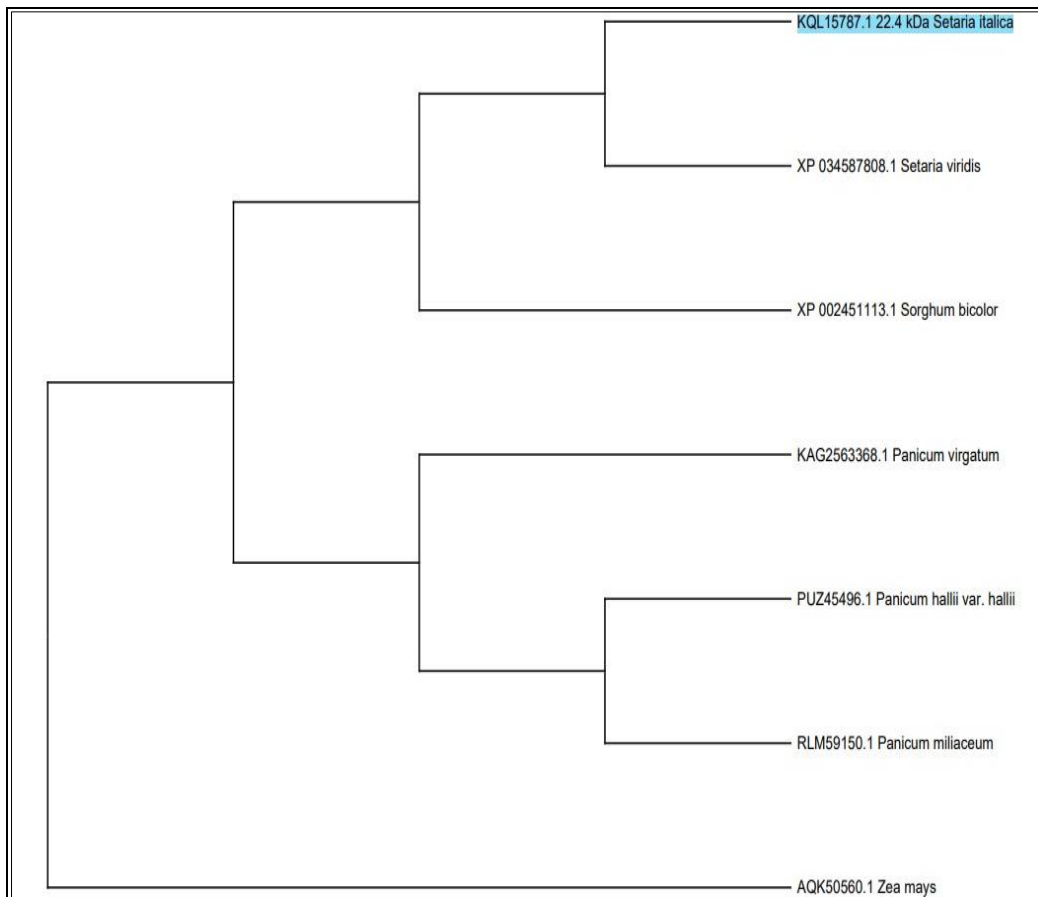
A) KQL15786.1 (14.3 kDa)



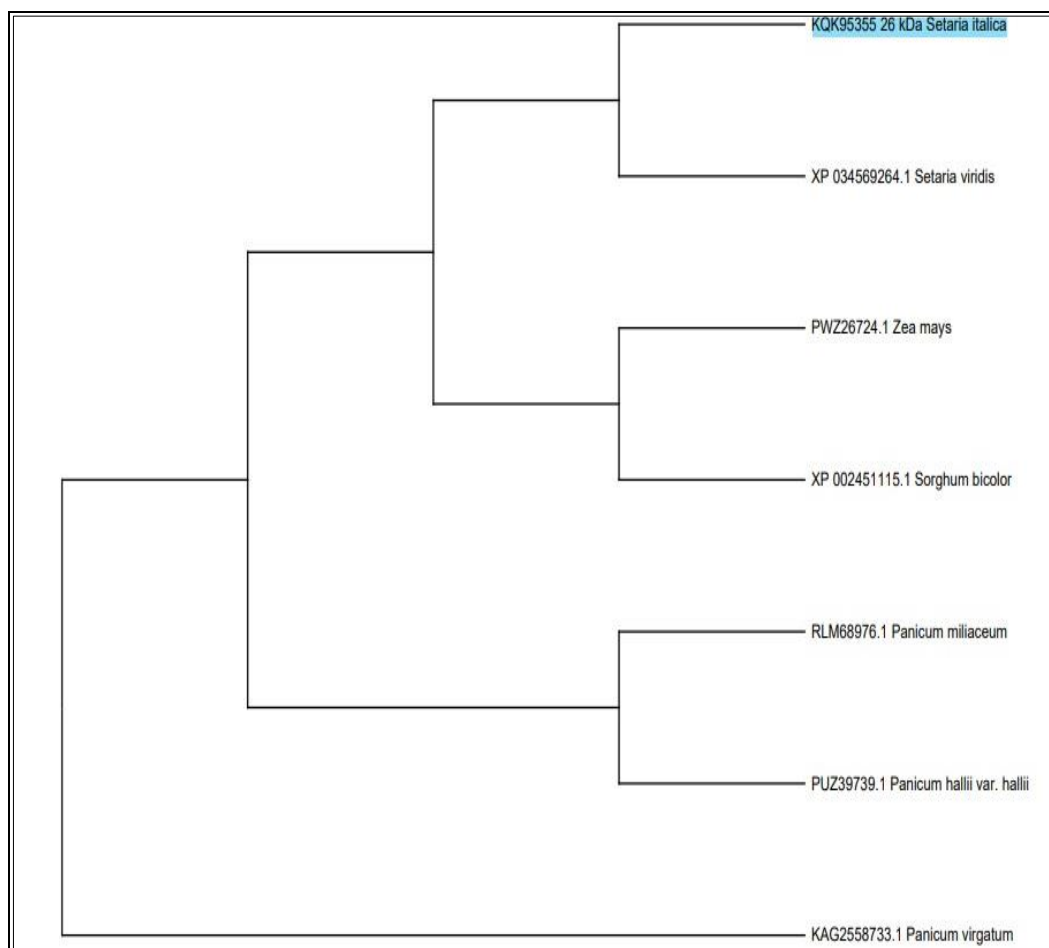
B) KQK95359.1 (20.4 kDa)



C) KQK95356 (22kDa)



D) KQL15787.1 (22.4 kDa)



E) KQK95355.1 (26kDa)

Fig 2: Phylogenetic analysis of prolamin proteins of foxtail millet

Table 5: Signal peptide prediction of prolamin proteins of foxtail millet

S No	Protein Name	Full Length Protein		Signal peptide score	Cleavage site	Protein without signal peptide	
		AA	MW (kDa)			AA	MW (kDa)
1	KQL15786.1 (14.3 kDa)	134	14.3	0.9713	21 to 22	113	12.2
2	KQK95359.1 (20.4 kDa)	194	20.4	0.9567	21 to 22	173	18.4
3	KQK95356 (22 kDa)	203	22.4	0.9895	21 to 22	182	20.3
4	KQL15787.1 (22.4 kDa)	204	22.4	0.9544	21 to 22	183	20.3
5	KQK95355.1 (26 kDa)	240	26.4	0.9828	21 to 22	219	24.3

4. Conclusion

Foxtail millet has been recognised as a wholesome nutritious cereal crop. The study revealed the presence of favourable essential amino acid composition in all the foxtail millet prolamins. The phylogenetic analysis of prolamin proteins of foxtail millet showed close homology with *Setaria viridis*. Secondary structural analysis demonstrates that alpha helix as the major secondary structure. High level of sequence homology was observed among the foxtail millet prolamins. The characterization of foxtail millet prolamin helps in determining the nutritional value of the prolamin and to predict the structure of prolamin proteins.

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