

An Outlook to Biothermodynamics

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Biothermodynamics Overview, Historical Remarks

1. Photosynthesis
2. Lipid Membranes :
Phase Transition
DMPC-EOS (E2)
3. Proteins : Thermal Denaturation
4. Metabolism of Bacteria
Kleiber's Law(s)



Bacteria Escherichia Coli
Th. Escherich, 1919

Biothermodynamics (BTH):

Application of Thermodynamics, i.e. Thermostatistics (TST) and Thermodynamics of Irreversible Processes (TIP) to Biological and Bioengineering Systems.

Biotechnology (BT):

Technology using living systems like cells, bacteria, fungi etc. as chemical reactors.

White BT	Industrial sized biocatalytic processes (fermentation) Breweries, Production vitamine B12, steroid hormones etc.;
Green BT	Plants and transgene variations for production of biofuels etc. in biorefineries;
Red BT	Medical applications of substances and processes related to living organisms, as for example interferones etc. (cancer, viruses)
Yellow BT	Pharmaceutical molecules, recombinant proteins, penicilline and other fungi;
Blue BT	Seawater based microorganisms as reactors; extremophiles... Extraction noble metals from seawater, production of new molecules

Fields of Research in Biothermodynamics

**3rd Int. Symposium on Biothermodynamics
DECHEMA, Bologna, September 2010**

Biomolecules

Protein adsorption on surfaces

Protein folding, interactions and stability

Bacteria

Active mass transport in biological membranes

Thermodynamics of metabolic pathways

Intracellular Thermodynamics

Bioreactors

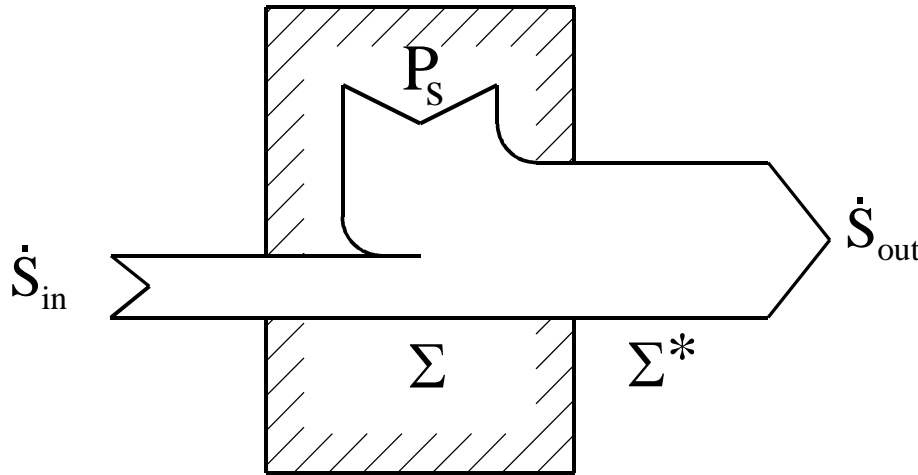
Biocalorimetry

**# Thermodynamics of
downstream processing**

**# Thermodynamics in bio-
logical energy conver-
sion processes**

**# Thermodynamic aspects
of Systems Biology
and Synthetic Biology**

1. Thermodynamics of Photosynthesis



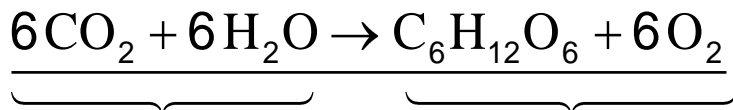
E. Schrödinger (~1940)

Evaporation of Additional Water:

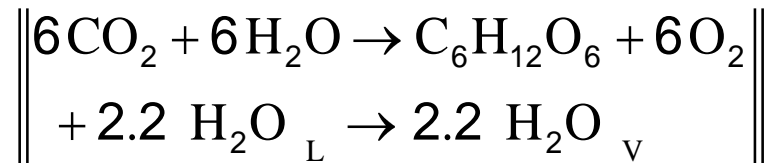
$$\dot{S}_{in} = \dot{S}_{out} + 0.24 \frac{\text{kJ}}{\text{mol K}} \cdot \dot{n}_{GL}$$

$$2.2 | \dot{S}_{H_2O_L} = \dot{S}_{H_2O_V} - 0.11 \frac{\text{kJ}}{\text{mol K}} \cdot \dot{n}_W$$

$$\dot{n}_W = 2.2 \cdot \dot{n}_{GL}$$



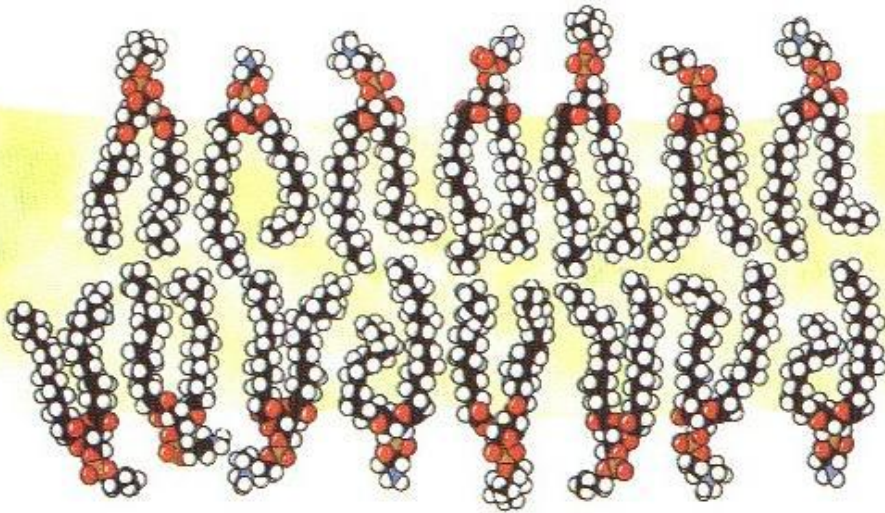
$$\dot{S}_{in} = \dot{S}_{out} + 0.24 \frac{\text{kJ}}{\text{mol K}} \cdot \dot{n}_{GL}$$



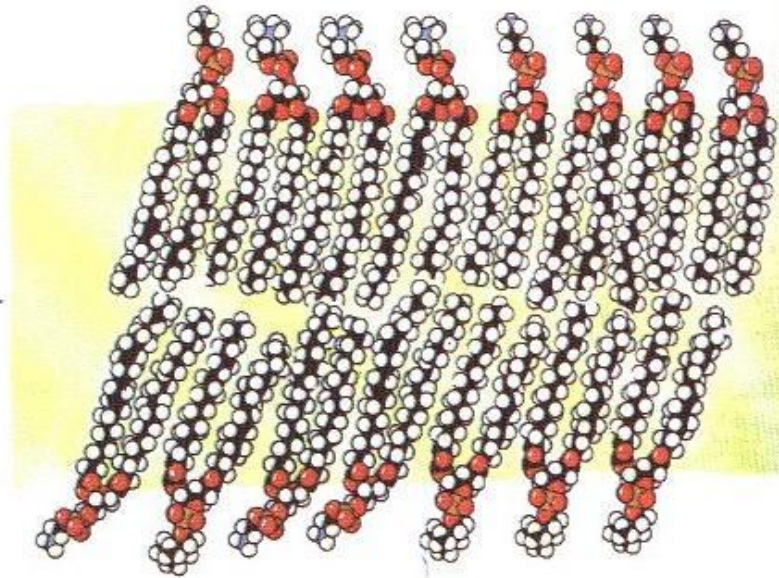
2nd Law: $\dot{S}_{in} \leq \dot{S}_{out} \quad ?$

2. Lipid Membranes, Phase Transition Fluid - Gel

$$T > T_t(p, \dots)$$



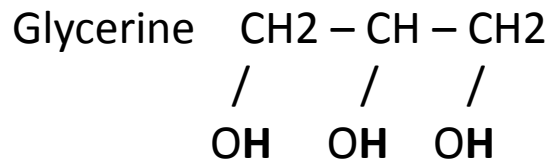
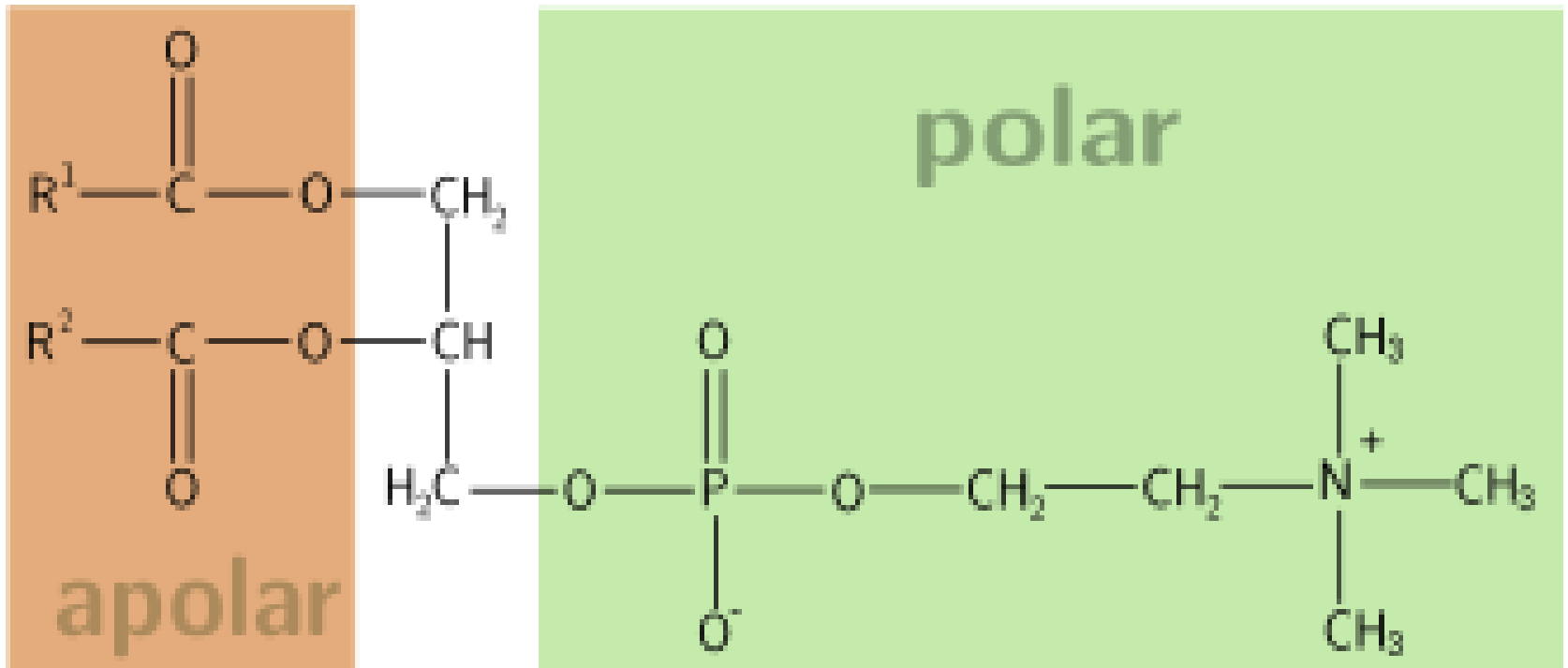
$$T < T_t(p, \dots)$$



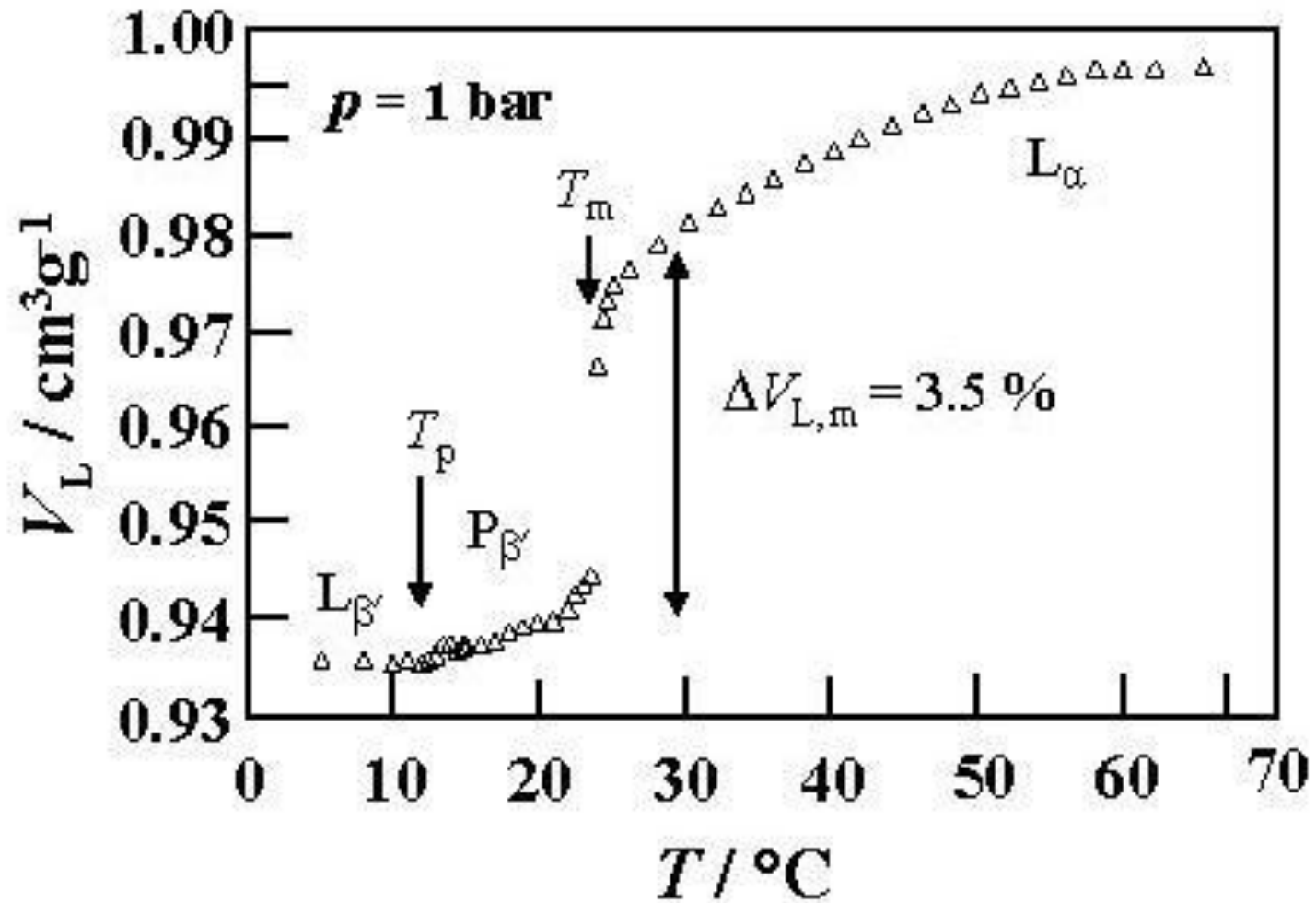
Lipid bi-layer formed of phosphatidylcholine (Voet & Voet, p. 288)

DMPC – Struktur: Phosphatidylcholine / Lecithine

Fatty acids



Choline



Temperature and pressure dependence of the specific volume of DMPC^{*)} in water.
 (R. Winter, JNE 6-22, 2007) ^{*)}1,2-dimyristoyl-s,n-glycero-3-phosphatidylcholine

DMPC Thermal Equation of State (EOS)

Aliphatic tails of DMPC-molecules may aggregate/adsorb on each other.

Degree of aggregation:

Free volume

$$\alpha(v) := \frac{v_0 - v}{v_0 - b_0} \quad 0 < \alpha(v) < 1$$

$$\beta(v) := \frac{v - b_0}{v_0 - b_0}$$

Fluid state Gel state

Fractality

EOS:
$$p(\alpha, T) := A(T) \cdot \alpha + B(T) \cdot \alpha^2 + D(T) \cdot \alpha^3 + C(T) \cdot \frac{\alpha^\gamma}{1 - \alpha^\gamma} \quad \gamma := 1$$

Virial expansion ...

Adsorption term

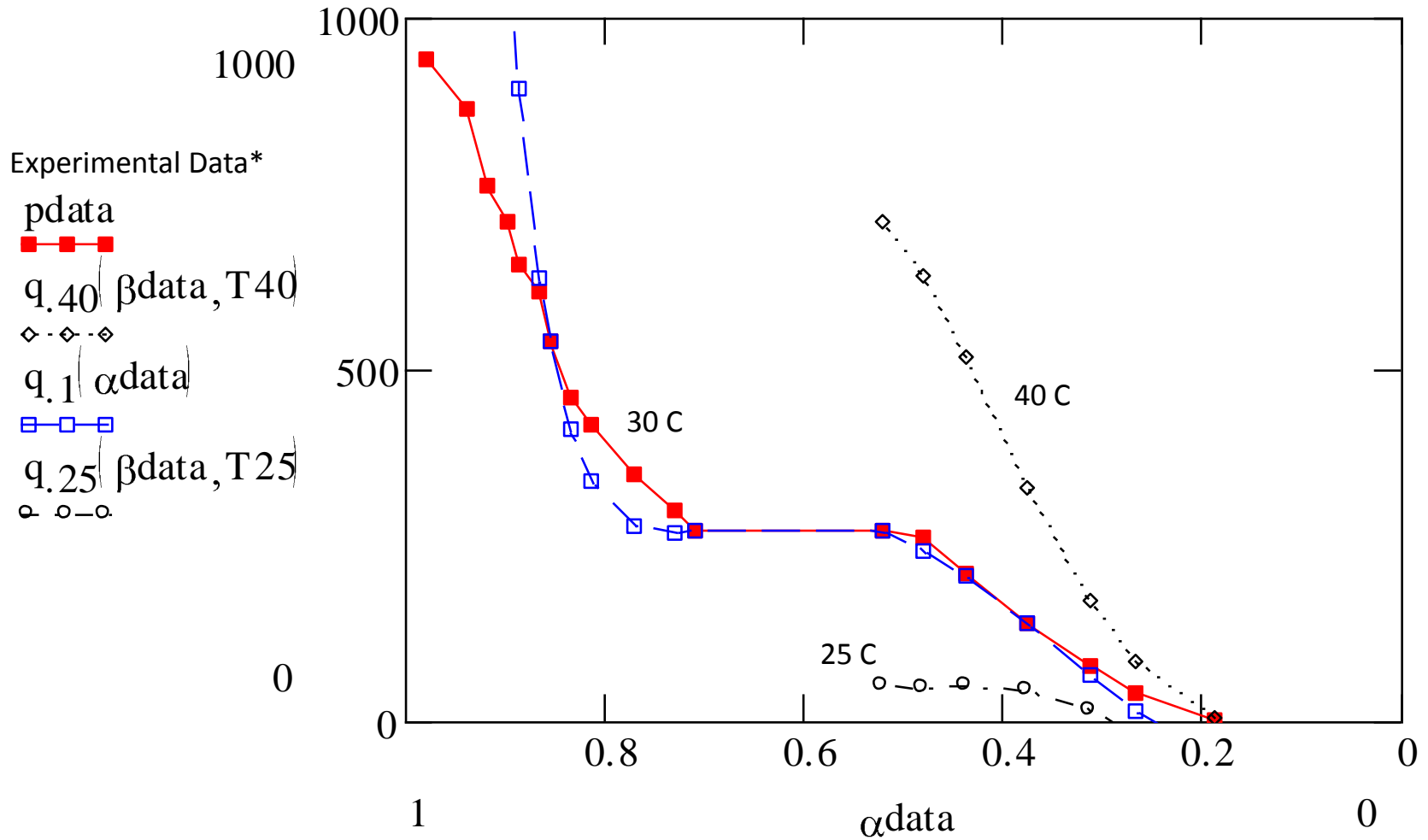
$$A(T) := A_0 \cdot [1 + a \cdot (T - T_0)]$$

A= -1873 bar	a=-0.54
B=7942	b=-0.051
D=-8997	d=-0.429
C=333.34	c=-2.534

.....

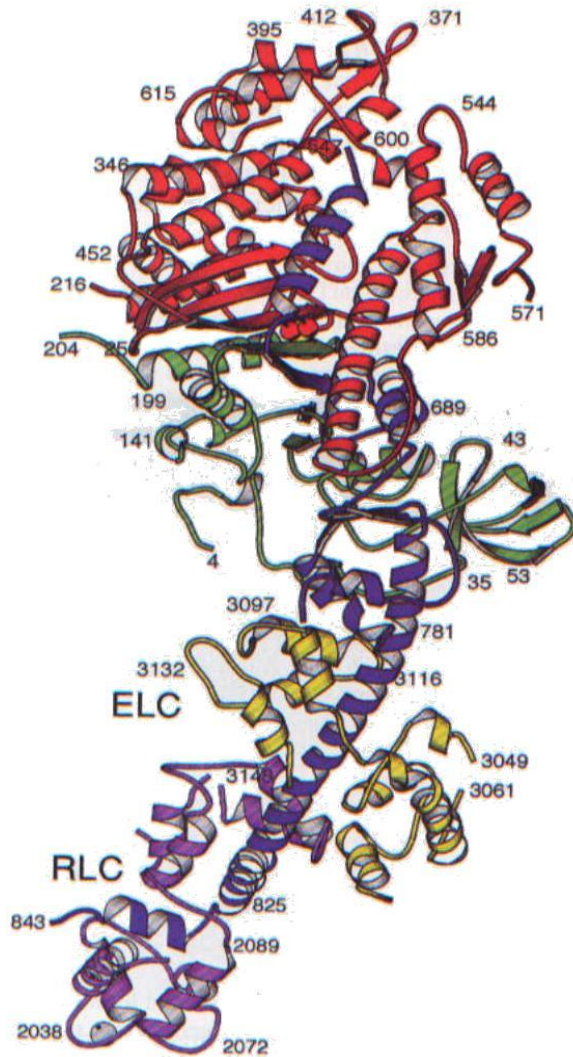
$$D(T) := D_0 \cdot [1 + d \cdot (T - T_0)]$$

DMPC Thermal Equation of State (EOS) Correlation of Isothermal Data



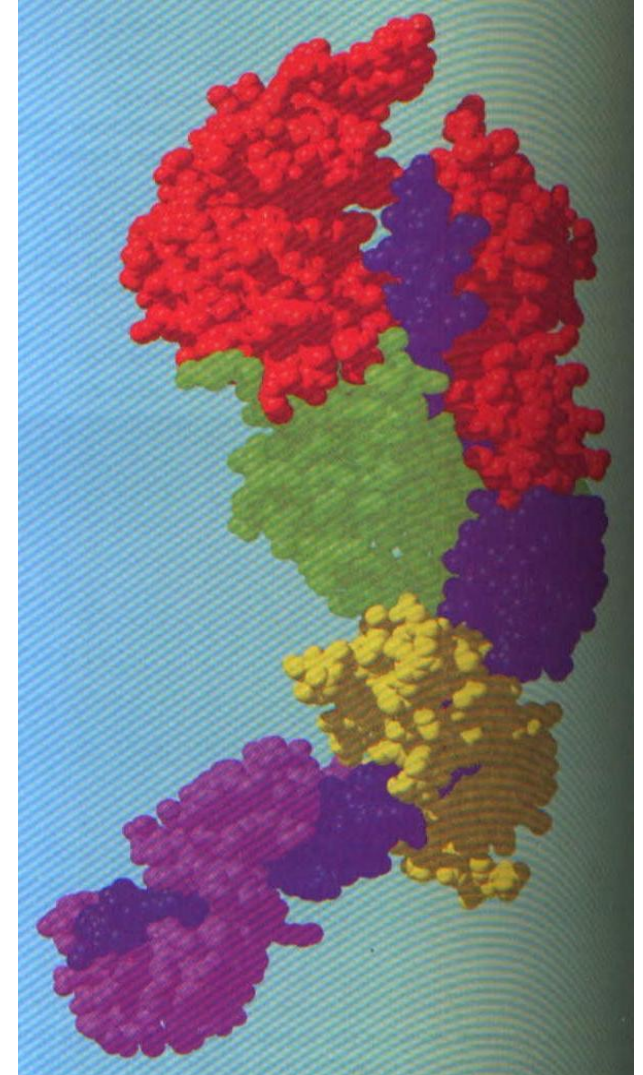
* R. Winter et al., JNE 32(2007), p.41

3. Proteins (Example): Myosin from Chicken Muscle



Secondary Structure

Voet&Voet
Biochemistry
Wiley,N.Y.
1995

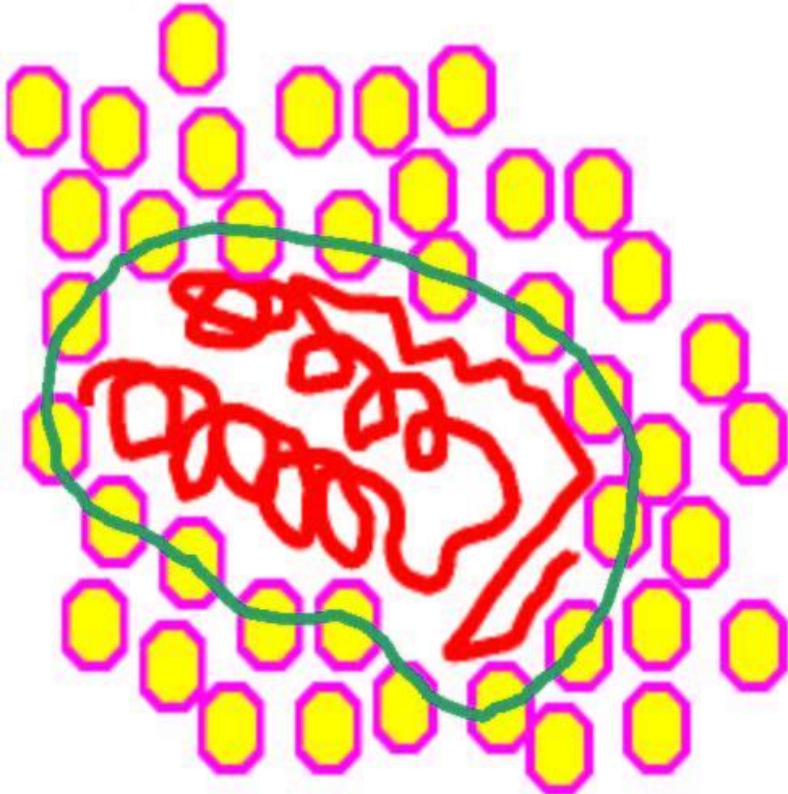


Tertiary Structure (X-Ray)

Protein(P) - Water(W) Interactions (E4)

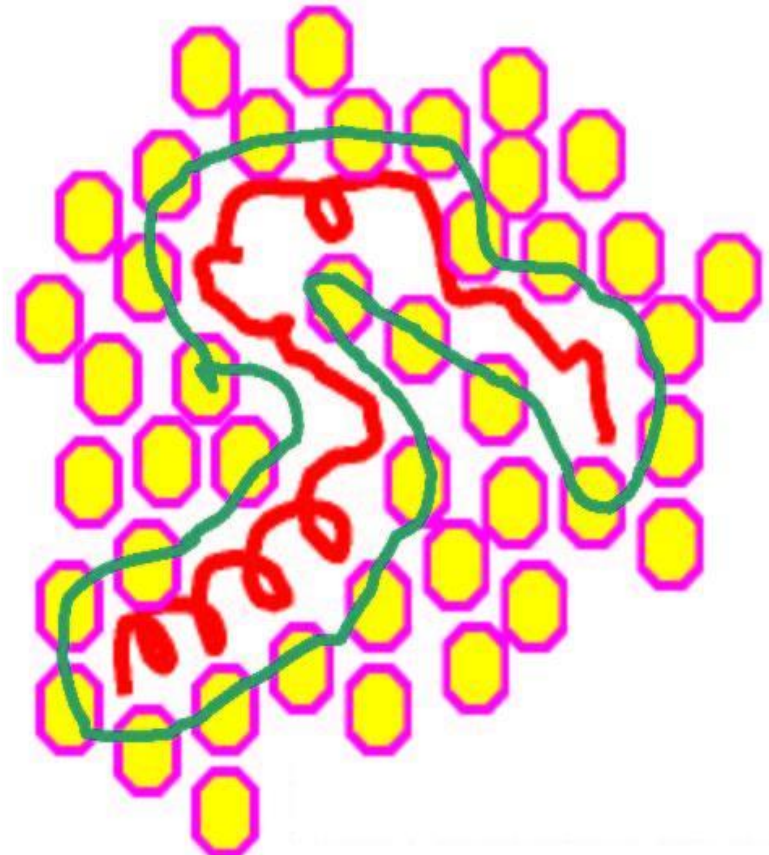
P: Conformational Changes, Unfolding

W: Adsorption, Intrusion, Coating of (P) > Stabilization



Ref.: T. Randolph, U of Colorado, USA

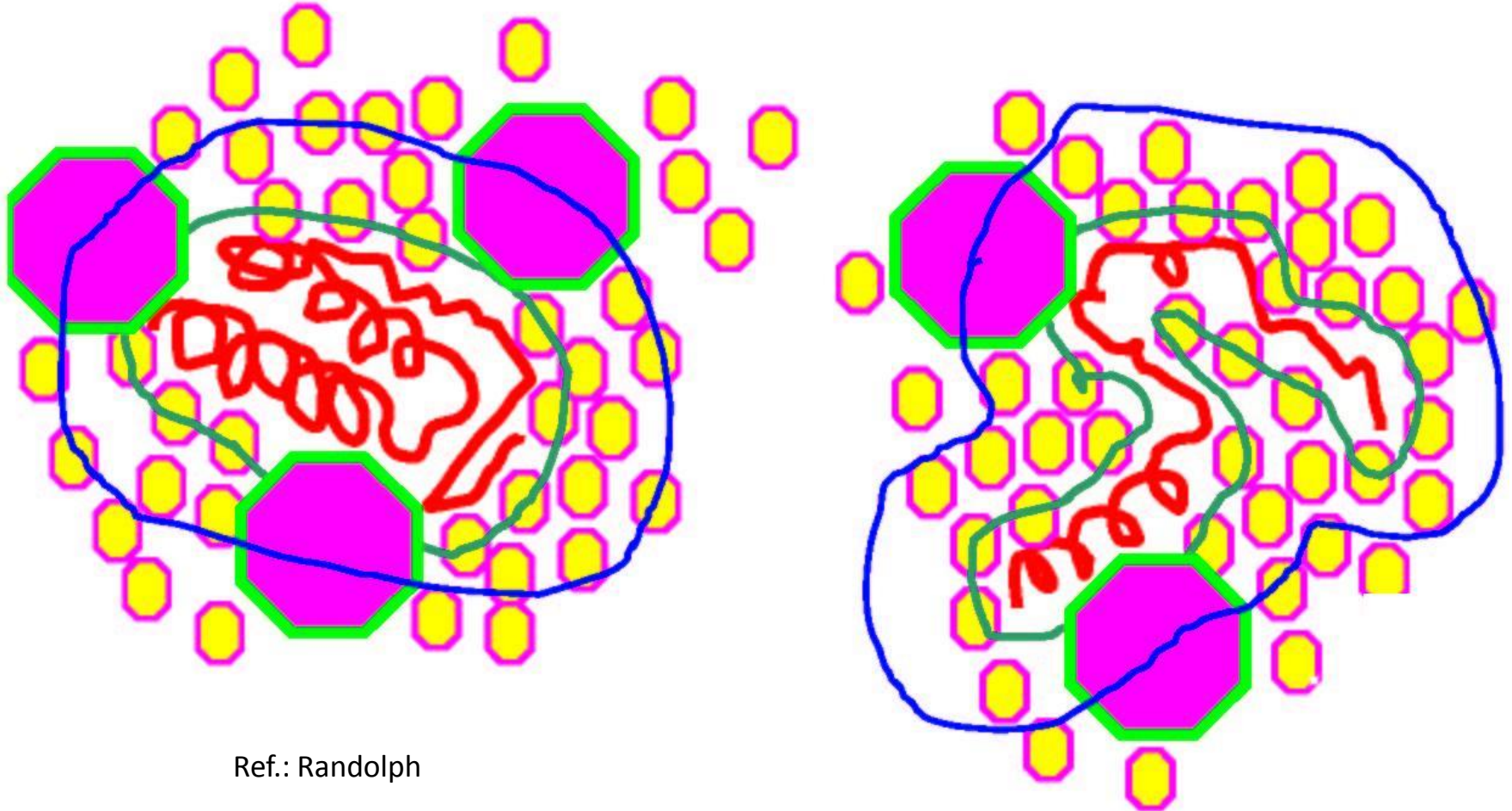
Native State (N):
compact, surface area small



Unfolded State (D):
expanded, surface area high

Protein(P) - Water(W) – Sugar(S) Interactions

S: Adsorption, Desorption upon unfolding of protein.



Ref.: Randolph

S-W: Coadsorption on surface may stabilize (P).

Thermal Denaturation of Myoglobin

153 Amino acids

Seize: $(44 \times 44 \times 25) \text{ \AA}^3$

Molecular Weight $\approx 18 \text{ kD}$

N ... Native (folded) State

D ... Denaturated (unfolded) State

Equilibrium at $T = \text{const}$, $p = \text{const}$

$$\Delta G_{\text{DN}}(p, T) = -RT \ln \left(\frac{\gamma_{\text{D}} x_{\text{D}}}{\gamma_{\text{N}} x_{\text{N}}} \right)$$

$$\Delta G_{\text{DN}} = \mu_{\text{D0}} - \mu_{\text{N0}}$$

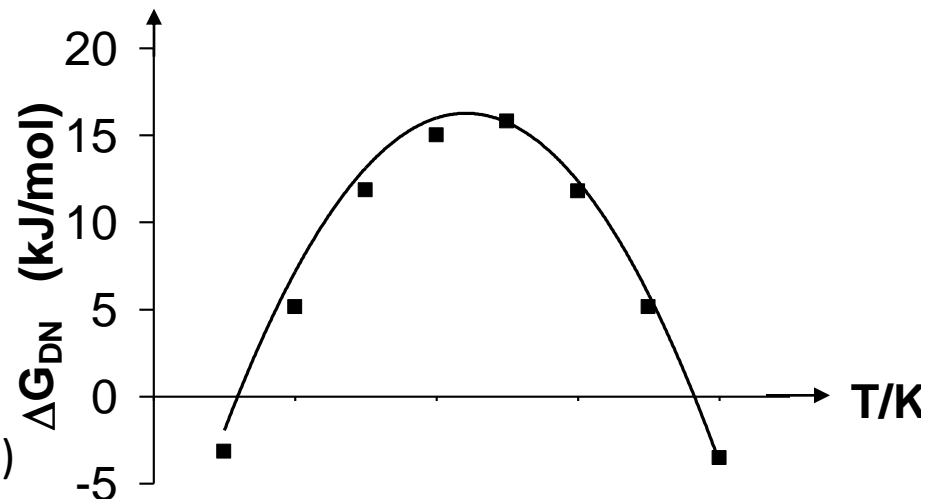
Approx.: $\gamma_{\text{D}} = \gamma_{\text{N}} = 1$

$\Delta G_{\text{DN}} > 0 \rightarrow x_{\text{D}} \ll x_{\text{N}} \dots \text{N} \dots \text{stable}$

$\Delta G_{\text{DN}} < 0 \rightarrow x_{\text{D}} \gg x_{\text{N}} \dots \text{N} \dots \text{unstable}$

Experimental Data

T/K	270	280	290	300	310	320	330	340
ΔG_{DN} (kJ/mol)	-3.16	5.13	11.8	15	15.8	11.8	5.13	-3.53
ΔH_{DN} (kJ/mol)	-289.	-204	-115	-23	72.2	170	272	376
ΔS_{DN} (kJ/mol K)	-1.06	0.75	0.44	0.13	0.18	0.49	0.81	1.12



(U. von Stockar, EPFL, et al., MV Seminar, 2000)

4. Kleiber's Law of Metabolism in Aerobic Living Systems

Allometry

Metabolic Rate

$$\Gamma = a T, T_0 M^\gamma$$

$$a \cong (1 - 2) \text{mW} / \text{g}$$

$$\frac{2}{3} < \gamma \leq 1$$

$$\gamma \cong \frac{3}{4}$$

B. Ahlborn, Zoological Physics

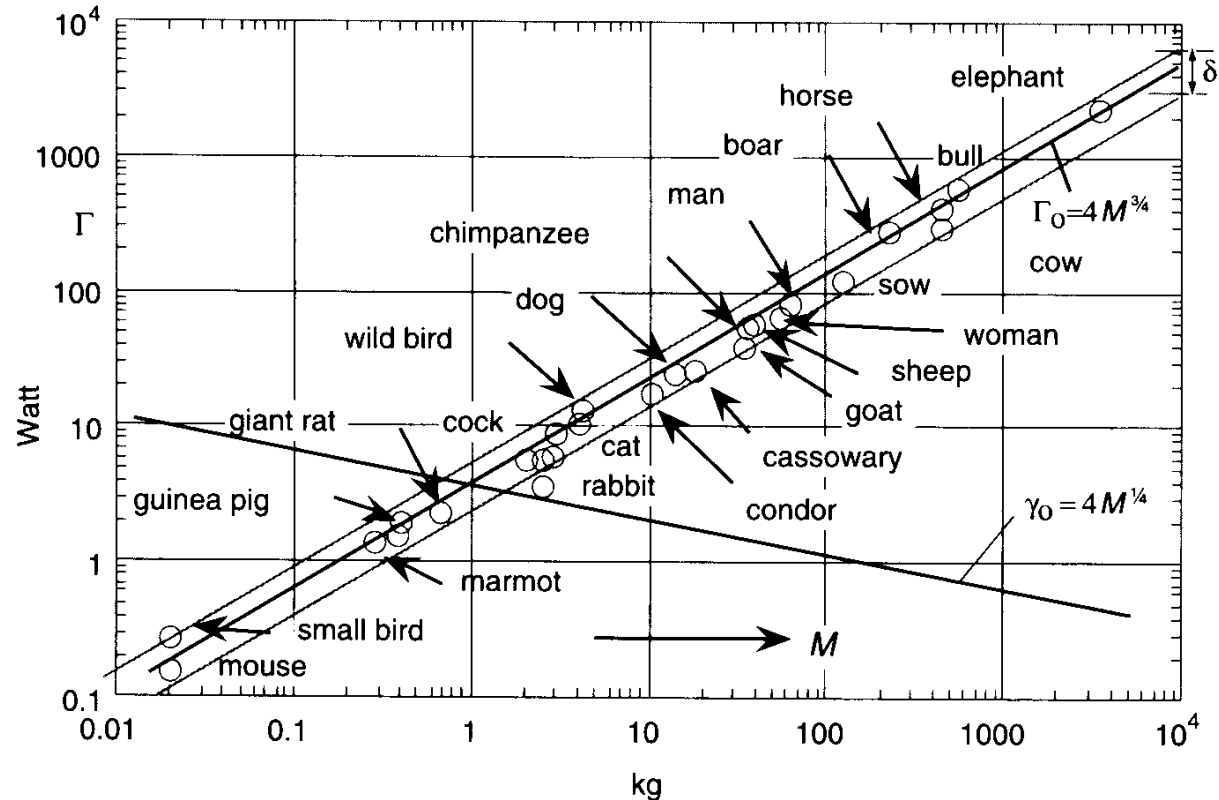
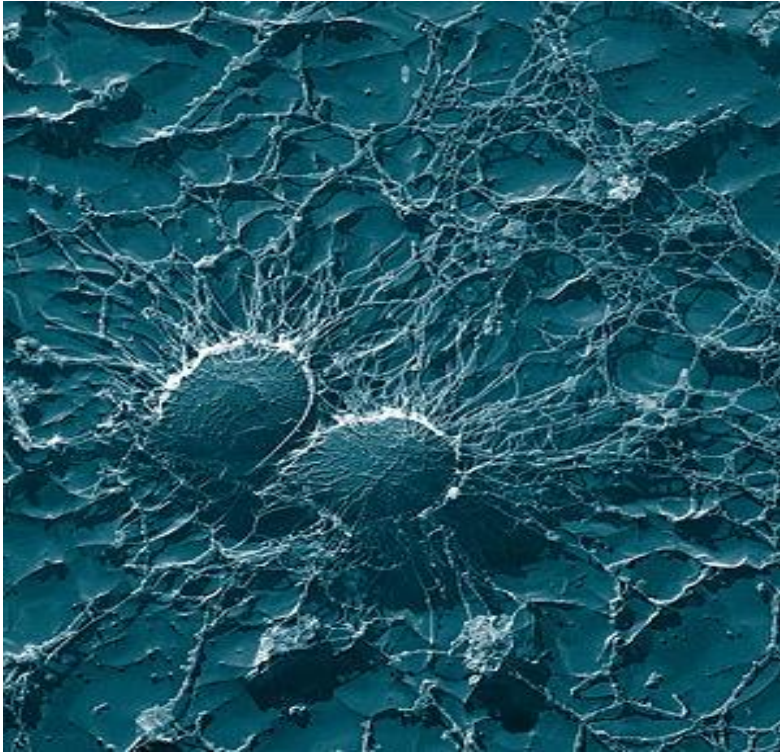


Figure A3

Metabolic rate of oxygen consumption based living systems. Mouse-Elephant-curve, B. Ahlborn, 2004. This curve also holds for bacteria ($M \cong 10^{-4}$ g).

Bacteria: Colony Forming Units (CFU)



Staphylococcus aureus

Size: 50.000 : 1

Diameter: $(0,8 - 1,2) \mu\text{m}$

Density: $\approx 0,8 \text{ g} / \text{cm}^3$



Bacteria Streptococcus Mutans
(Caries), Clarke (1924)

Basic Metabolic Rate of Living Systems

Creature	Mass/kg	Metabolic Rate J_0 / W	Food Substrate	Heating Value MJ/kg	Consumption kg/day
Bacteria Staphylococcus aureus	$0,5 \cdot 10^{-15}$	120 nW	glucose	15,6	$0,665 \cdot 10^{*(-9)}$
Men	80 kg	94 W	various	20	0,40
Lion	120 kg	127 W	meat	30	0,37
Elephant	3000 kg	1,418 W	grass	10	12,3

Activation factor : $J_0 \rightarrow (2-5)J_0$

Kleiber's Constant : Temperature Dependence

Bacteria growth processes, sterilisation.

$$a = a(T_B, T^*) = A \cdot (T_B - T^*) \cdot e^{-q^*/RT^*}$$

T_B Characteristic temperature
of living system

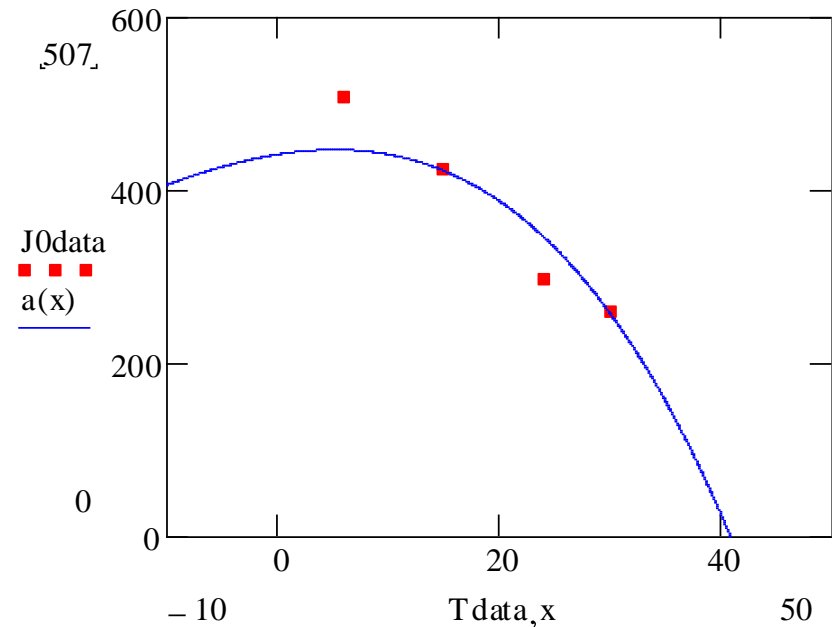
T^*Environmental temperature

q^*Energy (metabolism, heat transfer)

Environmental temperature
for maximum metabolism

$$T_{\max}^* = \frac{q^*}{2R} - 1 + \sqrt{1 + 4RT_B / q^*}^{1/2}$$

Example : Dogs,
hair cut, $T_B = 41$ C
Data : Jeroch et.al.(1999)



Autometabolism of Bacteria and CFUs

Lack of substrate: Living period ? Heat production ?

$$J_0 = -\Delta h \cdot \dot{M}$$

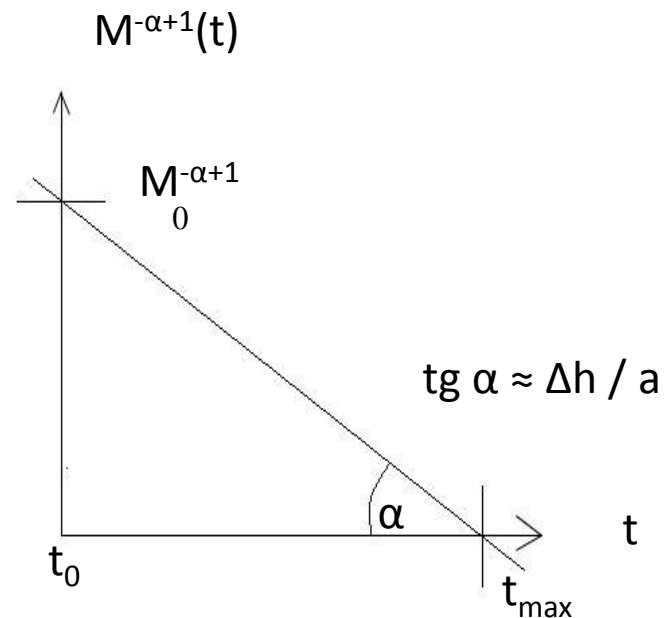
$$J_0 = aM^\alpha$$

$$\dot{M} + \frac{a}{\Delta h} M^\alpha = 0$$

$$M(t)^{-\alpha+1} = M_0^{-\alpha+1} - \frac{a}{\Delta h} t - t_0$$

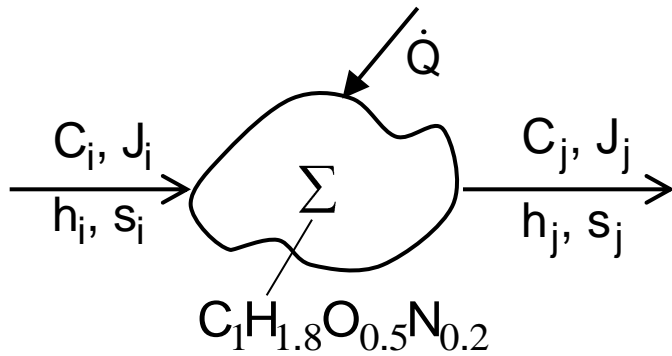
Living period: $M \geq 0$

$$t_{\max} - t_0 = \frac{\Delta h}{a} M_0^{-\alpha+1} \geq 0$$



Example : Staph. Aureus
 $M_0 = 0,5 \text{ pg}$; $\Delta h = 18 \text{ MJ/kg}$;
 $t_{\max} \approx 4 \text{ h}$

4c. Bacterial Metabolism for Stationary States



Net metabolic reaction:

$$\sum_k^N v_k \cdot C_k = 0 \quad (1)$$

Energy balance

$$\dot{H} = \sum_i^N h_i \cdot n_i + \dot{Q} = 0 \quad (2)$$

Entropy balance

$$\dot{S} = \sum_i^N s_i \cdot n_i + \frac{\dot{Q}}{T} + P_S = 0 \quad (3)$$

Metabolic rate $\dot{\xi}$

$$dn_i = v_i \cdot d\xi \quad (4)$$

Entropy production

$$(1 - 4) \quad P_S = \left(\sum_i^N v_i \cdot \mu_i \right) \dot{\xi} > 0$$

TIP

$$\dot{\xi} = L \left(\sum_i^N v_i \cdot \mu_i \right) \quad (5)$$

Kleiber's Law

$$\dot{\xi} = a_m \cdot M^\alpha \quad (6)$$

2 Organisms with same metabolism:

$$(5, 6): \frac{L_1}{L_2} = \left(\frac{M_1}{M_2} \right)^\alpha$$

4d. Bacterial Metabolism – External Stability Limits

Σ : Thermodynamic system:
Stability of Accompanying
equilibrium state

$T = \text{const}, p = \text{const}$

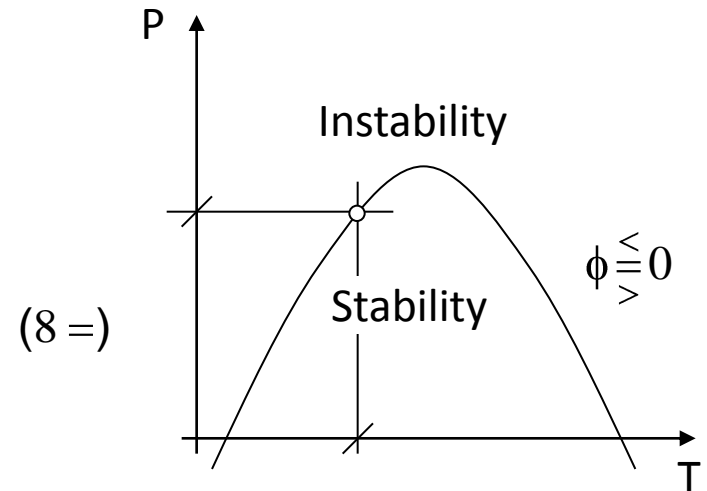
$$\sum_i^N d\mu_i \cdot dn_i \geq 0 \quad (7)$$

$$\mu_i = \mu_i(T, p, x_1 \dots x_N)$$

$$x_i = n_i / \sum_k^N n_k$$

$$dn_i = v_i \cdot d\zeta \quad (4)$$

$$(7) \quad \sum_{i,k} \left(\frac{\partial \mu_i}{\partial n_k} \right)_{T,p} v_i \cdot v_k \geq 0 \quad (8)$$



$$(4,7) \quad \sum_{i,k} \left(\frac{\partial \mu_i}{\partial n_k} \right)_{T,p} v_i \cdot v_k \doteq 0 \quad (8)$$

$$(8=) \quad \phi(T, p, x_1 \dots x_N) = 0$$

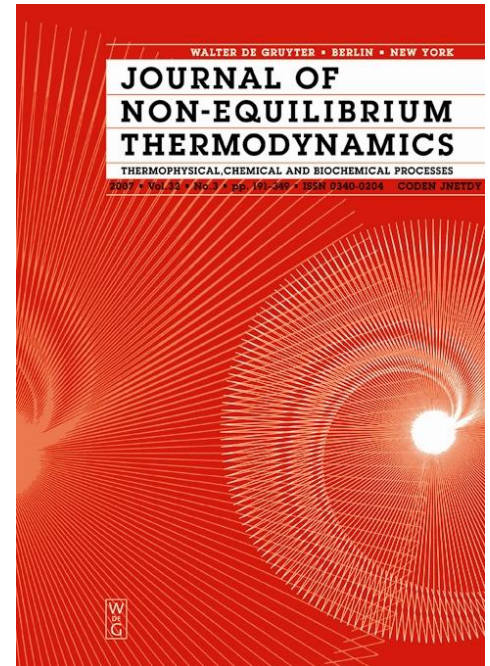
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An Outlook on Biothermodynamics I,II JNE 33(2008) 297 - 389, 34(2009) 1-34



KISS

Keep it smart and simple.

MORENE

More research needed.

Ötztaler Alpen, 5-9-2007

Similaunhütte, 3012m, (T= -10C / -30C)

