

Fig. 1. Original lanthionine concentration versus thiol concentration found after boiling a mixture of lanthionine, cyanogen bromide and sodium cyanide for 10 min

Dann et al.⁶ showed that lanthionine is attacked by alkali with the formation of thiazolidine derivatives. In our experiments the solution rapidly turned alkaline as the hydrochloric acid was converted into HCN and expelled by boiling. The resulting high pH of the solution, due to residual NaCN, could well be responsible for the conversion of some thio-ether into the heterocyclic compound.

We conclude that under our reaction conditions conversion of thio-ether to sulphydryl by a boiling mixture of CNBr and NaCN, as claimed by Sullivan and Folk, does occur. The quantitative value of the method is, however, impaired by the formation of 2-iminothiazolidine-4-carboxylic acid, which may be due either to cyclization of some of the liberated cysteine by the cyanogen bromide or to direct attack of alkali on the thio-ether.

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BIOCHEMISTRY

Sarcoplasmic Proteins in Pale, Exudative Pig Muscles

Among the histological aspects of the so-called white muscle disease or 'Muskeldegeneration' (pale, exudative muscle)¹ is the presence of dark bands which cross the muscle fibres when these are seen in longitudinal section^{2,3}. Bendall and Wismer-Pedersen³ presented evidence that these bands consisted of denatured sarcoplasmic protein. The denatured proteins appeared to be precipitated on to the myofibrils under the conditions of relatively low pH and high temperature, which obtain during post-mortem glycolysis in this disorder. It has recently been shown, using starch-gel electrophoresis, that various glycolytic enzymes, including creatine kinase, are among the sarcoplasmic proteins which precipitate in exudative pork⁴. These proteins remain soluble if the temperature during post-mortem glycolysis is relatively low or, irrespective of temperatures up to 37° C, if the ultimato pH is high.

It would have been inferred from these findings that no bands of denatured sarcoplasmic proteins would form in muscle of high ultimate pH, but that in muscle of abnormally low ultimate pH (ref. 2) such bands would have been especially marked. In the course of our present investigation, however, we have observed: (a) bands apparently of denatured sarcoplasmic protein in longitudinal sections of muscle fibres of ultimate pH 6.94;

(b) the relative freedom from such bands in sections from muscle of ultimate pH 4.74, compared with sections from muscle of ultimate pH 5.40. Recent work by Scopes⁶ on the solubility of sarcoplasmic proteins under various p H/temperature combinations affords an explanation of these anomalies, and also supports the view that the bands are in fact of sarcoplasmic origin. He found that, whereas a high ultimate pH appreciably protects sarcoplasmic proteins against precipitation at temperatures up to 37° C, denaturation occurs almost independently of pH at 45° C. It is known that the temperature of pig muscles may rise above 37°/38° C immediately post mortem³, and in such cases it would appear that bands of precipitated sarco-plasmic proteins might form even although the pH is about 7.0. In this connexion it is of interest that the holding of pigs at 45° C for a period before slaughter causes a pale, exudative musculature to develop7.

Scopes⁶ also found that sarcoplasmic proteins were more soluble at pH 4.7 than at $p\hat{H}$ 5.4, although they were denatured to a greater extent at the former value; and it has been found that the percentage of sarcoplasmic protein which is extractable (at the pH of the muscle) attains a minimum when the ultimate pH is about 5.3 (ref. 8). These findings could explain the prevalence of bands in muscles having an ultimate pH of 5.4 and their relative absence in muscles of abnormally low ultimate pH.

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Conversion of DPNH Dehydrogenase to **DPNH-cytochrome Reductase by Thiourea**

INVESTIGATIONS in this laboratory have shown that the various DPNH-cytochrome reductase preparations from heart and liver mitochondria described in the literature are fragments of the respiratory chain-linked DPNH dehydrogenase produced by the extraction method (acid-ethanol-heat or thermal degradation) used in the isolation of cytochrome reductases¹⁻⁵. By the action of these agents as well as various proteolytic enzymes, urea and under a number of other experimental conditions the purified dehydrogenase is also degraded to lower molecular weight cytochrome-reducing fragments. This conversion involves major changes in many of the molecular and catalytic properties of the enzyme of which the emergence of cytochrome (and DCIP) reductase activity is but one feature. The observations on thermal and proteolytic degradation have been confirmed and extended by Kaniuga^{7,8}, who has independently discovered the urea-catalysed transformation of the enzyme. Acidethanol degraded DPNH dehydrogenase is not distinguishable from the preparations of Mahler et al.", de Bernard¹⁰, and Mackler¹¹, while the thermally degraded enzyme is in every respect identical with the preparation isolated by King and Howard¹² of which the major component is the Mahler enzyme⁹. Although these investigations have directed attention to the fact that DPNH dehydrogenase is unstable under a variety of conditions¹³ and readily breaks down to fragments with very different