





# Characterization of carbohydrate moieties on grass pollen group 13 glycoprotein allergens

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### Introduction

Polygalacturonases are already reported as Group 13 of grass pollen allergens and known to be cross reactive allergens (1). They are considered as pectin-degrading enzymes whose allergenic power has been already demonstrated (2). Carbohydrate determinants on glycoproteins can induce serological reactions. Cross-reactivities among allergens can be due to the homology in protein sequences or domains, but also to cross-reactive carbohydrates determinants (CCD). Numerous studies report on carbohydrates as polyvalent allergenic determinants in various types of allergies.

#### Aims

Our study aims at characterizing carbohydrates moieties in three different group 13 allergens in order, firstly, to refine allergy diagnosis and secondly to clarify the clinical role of carbohydrate as IgE epitopes for new immunotherapeutic treatment strategies. Immunotherapy relies on the induction of specific IgG-mediated responses, thus inhibiting the IgE-mediated response in allergic patients. As a consequence the activation of the mast cells is abolished, thus suppressing the subsequent release of proinflammatory cytokines and mediators.



# •Purified allergens were trypsin digested (Roche) after reduction (DTT 10 mM) et alkylation (iodoacetamide, 50mM) in 50mM ammonium

#### **Glycans analysis**

Glycans released from PNGase A treatment were analysed by MALDI-LTQ Orbitrap. Full scan spectra were

bicarbonate at pH8.4

• Analyse nanoLC-MS/MS in triplicates (Ultimate 3000 RSLC -Qexactive, ThermoFisher Scientific) LC: column nano C18 Acclaim pepMap100 (Dionex) Viper 75 $\mu$ m d.i. x 50cm; gradient 1%-50%B in 60 min, (A: H<sub>2</sub>O/ACN/AF 98:2:0.1, B: H<sub>2</sub>O/ACN/AF 10:90:0.1); MS: FTMS (Resolution 70 000) + top 10 HCD MS/MS

•Identification by Proteome discoverer 1.4/Mascot 2.3 using Uniprot/Sprot databank, taxonomy "Other plants", 2 missed cleavages allowed, variable modifications: CAM (C), Ox (M), Deamidation (N) and HexN (K, N-ter)

•Treatment with endoglycosidase A (Roche) in phosphate/citrate buffer (pH 5).

•Sep-pak C-18 to separate glycans (5% acetic acid) and peptides (40% isopropanol/5% acetic acid)

•Glycans and glycated peptides analysis by MALDI-LTQ Orbitrap using DHB 30mg/ml in 70% ethanol/0.1% TFA. Full scan analyses in positive ion mode, resolution 60 000. Automatic Gain Control (AGC) on with 1 microscans/step and 5 microscans/cycle. Crystal Positioning System (CPS) on. Fragmentation experiments in the linear ion trap with ion trap detection, normalized collision energy manually chosen and using Q=0.250 and T=30 ms

•SimGycan data interpretation for glycans MS/MS: Charge State: 1,Error Tolerance: Precursor m/z: 1 Da Fragment m/z: 0.5 Da, Adduct: Na, Ion Mode: +ve, Chemical Derivatization: Underivatized, Reducing End Modification (Delta Mass): Free (0.0 Da) carried out and precursor ions selected for CID fragmentation. Data were managed by the software SimGlycan to assign correct structures (Fig. 1). As shown in Table 3, the three allergens were modified with a common oligosaccharidic structure, namely a *paucimannosidic type* glycan, but the allergen *Zea m 13* displayed a higher heterogeneity, presenting even *high mannose* type structures.

#### **Glycation analysis**

In the attempt to enrich for glycopeptides present in the protein digest, an affinity chromatography on a resin derivatized with phenylboronic acid was performed using inhouse packed zip-tips. The MALDI-LTQ Orbitrap full scan spectrum of the peptides from *Zea m 13* before and after the enrichment is shown in Fig. 2A-B.





Fig.3A displays the MALDI-LTQ Orbitrap MS<sup>2</sup> spectrum of the signal at m/z 1756.92, which is dominated by some typical neutral losses in the high mass region. These losses were interpreted as the presence of a glycation (+162.05) on the K2 of the peptide 291-305 from the allergen Zea m 13 with sequence **IKAYEDAASVLTVSK.** The neutral loss of 120 Da is due to a cleavage in the sugar ring, whereas the loss of 162 Da is due to the loss of the entire sugar moiety. To confirm and validate the sequence of the modified peptides MS<sup>3</sup> experiments were carried out. Fig. 3B shows the MS<sup>3</sup> spectrum at m/z 1594.92 allowing the validation of the modification on the peptide 291-305.



Zea m13

1211.43

1419.49

1581.54

1743.60

Fig.4 shows the MS<sup>2</sup> spectrum of the same peptide obtained by HCD fragmentation on the QExactive and the relative interpretation by Proteome Discoverer. It is possible to notice that fragments carrying the sugar moiety are not visible on the spectrum, but the presence of low mass peaks allowed a better coverage of the sequence and the determination of the modification site..

## **Conclusions & Perspectives**

This approach allowed the characterization of 3 allergens of the pollen group 13. To the best of our knowledge, for the first time the 4 potential N-glycosylation sites have been confirmed as well as the determination of the oligosaccharides modifying these sites. The difference among the glycans released from the allergen Zea m 13 and the other two allergens is under investigation and requires an accurate study at the glycopeptide level to determine the site occupancy. Moreover the enrichment by PBA affinity chromatography has led to the detection of numerous glycation sites in the three samples. Their determination was possible thanks to the use of an advanced mass spectrometry approach based on multi-stage mass spectrometry, coupling CID and HCD fragmentation. It is not clear for the moment whether the glycation is a process-induced allergen modification or naturally occurs in pollen allergens to elicit specific IgE production. Overall, these data represent preliminary insights in the understanding of pollen group 13 species-specific allergenicity.

## References

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