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# Engineering proteinaceous colloidosomes as enzyme carriers for efficient and recyclable Pickering interfacial biocatalysis†

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Despite Pickering interfacial biocatalysis being a popular topic in biphasic biocatalysis, the development of water-in-oil (w/o) emulsion systems stabilized by single particles remains a challenge. For the first time, hydrophobized proteinaceous colloidosomes with magnetic-responsiveness are developed to function as both an enzyme carrier and emulsifier, achieving a breakthrough in protein-based w/o Pickering bioconversion. Enzyme-loaded protein colloidosomes are synthesized by a facile and mild method *via* emulsion templating. This system exhibits superior catalytic activity to other systems at the oil–water interface. Besides, feasible enzyme recovery and reusability ensure that this novel system can be employed as an efficient and eco-friendly recyclable platform.

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## Introduction

Enzymes have shown extraordinarily high catalytic activity and selectivity in chemical processes under mild and sustainable conditions.<sup>1–5</sup> Because substrates in many situations are soluble in organic solvents and enzymes as a biocatalyst are often active in water, enzymatic reactions typically occur at the organic–aqueous biphasic interface, in which the interfacial area is the critical factor for the catalytic efficacy.<sup>6,7</sup> One common and efficient method for increasing the oil–water contact area is to create emulsions, which are usually stabilized by surfactants.<sup>8,9</sup> However, this technique is impeded by surfactant-induced inhibition of enzyme activity and difficulty with product separation.<sup>10</sup>

Particle-stabilized emulsions, also known as the Pickering emulsion, have received considerable interest in biphasic enzymatic catalysis.<sup>11–29</sup> The novel platform combines the advantages of enhanced stability, improved biocompatibility, and ease of product/catalyst separation.<sup>13,14</sup> Given that the involved reactants are organic-soluble, water-in-oil (w/o) Pickering emulsions with oil as the continuous phase are more preferable for feasible extraction of products and reuse of catalysts. In pioneering work, Wu *et al.* utilized silica nanoparticles as emulsifiers to prepare a w/o Pickering emulsion

with an enzyme loaded in the internal aqueous phase for biocatalysis.<sup>20</sup> Further, van Hest *et al.* reported versatile w/o systems stabilized by polymersomes and demonstrated the difference brought about by the enzyme contained in the lumen as the enzyme was simultaneously brought to the w/o interface during emulsification. As a result, the specific activity of the enzyme was demonstrated to be significantly higher than that of a common biphasic system when the enzyme was encapsulated in the aqueous phase,<sup>21</sup> which is the rudiment of Pickering interfacial biocatalysis (PIB). Recently, PIB has gained popularity and efficiency in biphasic biocatalysis due to its advantages of (1) increased enzyme utilization, (2) shortened mass transfer, and (3) facilitated enzyme recycling.<sup>22–29</sup>

In essence, enzymatic colloidal particles are the central building block of a successful PIB system (a particulate stabilizer loaded with enzyme). As a type of active protein, enzymes are usually soluble in aqueous liquids.<sup>30</sup> On this account, most enzyme immobilization processes should take place in an aqueous environment, which necessarily requires particles to be well dispersed in water. Therefore, hydrophilic particles are the best choice. For instance, enzymes can be brought to the oil–water interface *via* immobilizing in porous carbon/silica nanoparticles,<sup>23,24</sup> entrapment in capsules and colloidosome,<sup>25,26</sup> conjugation with metal–organic frameworks (MOFs) or polymers.<sup>3,27,28</sup> However, enzyme-loaded hydrophilic particles are specifically limited with respect to the formation of oil-in-water (o/w) emulsions. Recently, we synthesized poly(2-(diethylamino)ethyl methacrylate) (PDEAEMA) microgels to enclose enzymes for biphasic catalysis.<sup>29</sup> Due to the low stability of w/o emulsions exclusively stabilized by microgels, hydrophobic silica nanoparticles were used as a co-stabilizer to improve the emulsion stabilization. Thus, the development of sole particles

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for the preparation of a stable w/o PIB system in a facile and mild manner remains a great challenge.

Zein is a green and nontoxic plant protein, with outstanding biocompatibility and sustainability.<sup>31</sup> In particular, zein-based materials are promising candidates in drug delivery, bio-actives encapsulation, biodegradable materials, *etc.*<sup>32–35</sup> Due to its special solubility, zein can dissolve/precipitate along with the change of the solvent composition, and the protein molecules can precipitate into proteinaceous colloidal particles for preparation of o/w Pickering emulsions.<sup>36–39</sup>

Herein, hydrophobized protein microspheres were designed for the first time to act as both a colloidal emulsifier and enzyme carrier, achieving a breakthrough in protein-based w/o PIB systems. A proteinaceous colloidosome structure was formed using an oil-in-(ethanol/water)-in-oil double emulsion stabilized by commercially-available hydrophobic silica nanoparticles with zein as the skeleton, physically and simultaneously modifying the colloidal proteinaceous stabilizer with hydrophobicity and enzyme immobilization. Furthermore, magnetic responsiveness was incorporated into the design of the colloidal particle for quick product-catalyst separation. The use of magnetic carriers for enzymes, particularly for biocatalysis, is regarded as a desirable procedure that is both convenient and environmentally acceptable.<sup>40–42</sup> It avoids other stimuli-responsive actions such as pH regulation and temperature change, which may destabilize the emulsion or deactivate enzymes.<sup>14,43</sup> The enzymatic activity can be preserved to a significant extent due to physical trapping by the emulsion template; furthermore, hydrophobic silica nanoparticles effectively alter the surface properties of protein microspheres for successful stabilization of w/o emulsions. As a result, proteinaceous colloidosomes were engineered with characteristics of emulsifying ability, enzymatic activity, and magnetic responsiveness in a green and facile manner.

## Results and discussion

The process for the fabrication of magnetically hydrophobized protein-colloidosome microspheres (M-HPMs) is schematically illustrated in Scheme 1. First, magnetic nanoparticles (MNPs) were dispersed in zein-ethanol-water solution used as magnetic-responsive sites in M-HPMs. Following that, the ethanol/water phase was mixed with the oil phase containing

hydrophobic silica nanoparticles for emulsification. A Pickering double emulsion template was then successfully fabricated, in which the ethanol/water phase acted as the middle phase. Eventually, M-HPMs were successfully prepared by removal of ethanol and interior oil, avoiding chemical polymerization or protein crosslinking. During this process, with the composition change of the ethanol/water phase, zein molecule precipitates for shaping the skeleton-structure to ensure intact protein-colloidosome microspheres. Despite a stable emulsion template being generated using only hydrophobic silica nanoparticles (Fig. S1†), the microspheres cannot be obtained in the absence of zein. As for the hydrophobic silica nanoparticles, a crucial part for protein-colloidosome microspheres, which were not only employed as a solid emulsifier, but also played a significant role in effectively tailoring the wettability of protein microspheres by anchoring on the surface. In accordance with our previous finding,<sup>44</sup> a double emulsion was produced using the hydrophobic emulsifier and zein. Differently, the emulsion template in this work gained advantages from the irreversible adsorption mechanism of particles. After storage for one month, the droplets retained excellent stability (Fig. S2†), which was conducive in preventing droplets from coalescence during ethanol removal.

According to scanning electron microscopy (SEM) images, M-HPMs produced with 1% hydrophobic silica nanoparticles showed a relatively uniform size of approximately  $3.9 \pm 1.18 \mu\text{m}$  on an average (Fig. 1b and c). At high magnification, the rough surface of M-HPMs was clearly visible in Fig. 1d and e, where an array of hydrophobic silica nanoparticles (Fig. 1a) densely covered the whole zein scaffold. Because of the hydrophobized surface of the colloidosome microspheres, the M-HPMs dispersed satisfactorily in toluene (inset), as seen in Fig. 1f. More importantly, when compared to natural zein protein, hydrophobic silica nanoparticles imparted a large contact angle to M-HPMs ( $>140^\circ$ ), as displayed in Fig. 1g–i, enabling stabilization of w/o Pickering emulsions with enough hydrophobicity. Owing to the co-precipitation with MNPs, the M-HPMs also exhibited a rapid magnetic response (Fig. S3†). Besides, it was found that the size of the M-HPMs was appropriately controlled by the varied amount of hydrophobic silica nanoparticles (Fig. S4†).

We stained the zein solution with fluorescein isothiocyanate (FITC) and the oil phase with Nile Red to visualize the interior



**Scheme 1** Schematic illustration of preparation of magnetically hydrophobized protein microspheres with a colloidosome structure (M-HPMs) from Pickering double emulsions.







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