

# Efficacy of Sodium Silicate on *Aspergillus flavus* and its Action on Cell Wall Degrading Enzymes with Molecular Docking Studies

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The extent of spoilage of fruits and vegetables increases post harvest, and fungal attack is one of the greatest causes. The effect of sodium silicate on *Aspergillus flavus* and its cell wall degrading enzymes, namely polygalacturonic acid transeliminase (PGTE), pectin methyltranseliminase (PMTE), and pectin lyase (PL), was investigated *via* molecular docking. On the 4<sup>th</sup> day, 100 mM of sodium silicate completely inhibited *A. flavus*, while it reflected 79.70, 61.16, 56.82, and 37.23% inhibition at 6, 8, 10, and 12 days, respectively. The PGTE ( $369.33 \pm 2.08$  U/mL) showed maximum activity at the 8<sup>th</sup> day in the medium without sodium silicate. Also at 20 to 80 mM sodium silicate, their maximum activity was recorded at the 8<sup>th</sup> day, while it reached to maximum at the 10<sup>th</sup> day in the medium with 100 mM sodium silicate. The PMTE recorded the highest activity at the 6<sup>th</sup> day ( $414.00 \pm 1.73$  U/mL) without sodium silicate, at the 8<sup>th</sup> day when sodium silicate ranged from 20 to 80 mM, and at the 10<sup>th</sup> day ( $97.67 \pm 1.25$  U/mL) with 100 mM sodium silicate. The maximum PL activity was recorded on day 8. Sodium silicate demonstrates potent interaction with the active sites of the studied proteins, suggesting its potential as a molecular inhibitor of studied enzymes.

DOI: 10.15376/biores.20.2.3996-4008

**Keywords:** Sodium silicate; Fungi; Docking studies; Polygalacturonic acid transeliminase; Pectin lyase; Spoilage; Fruits

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## INTRODUCTION

Fungi are among the most significant factors that contribute to the deterioration of fresh vegetables and fruit. Various products of nutrition, including vegetables, seeds, and dry and fresh fruits are affected by *Aspergillus flavus* and their toxins, which are known as aflatoxins (Segura-Palacios *et al.* 2021). Such toxins are potent carcinogens, and they are extensively controlled in numerous countries (Samaila *et al.* 2018; Zakaria *et al.* 2024).

To create a complex network and colonize the plant tissues, the pathogen typically needs to break through the cell walls of the plant. Certain fungal pathogens release cell wall degrading enzymes (CWDEs) during this process to break down the elements of plant cell walls, facilitating the pathogen's entry into the cell (Xue *et al.* 2018; Zhang *et al.* 2021). Fruit softening is regulated by CWDEs, including endo-1,4- $\beta$ -D-endoglucanase (EGase), xyloglucan endotransglucosylase (XET),  $\beta$ -galactosidase ( $\beta$ -gal), cellulase (Cx), polygalacturonase (PG), pectin methylesterase (PME), polygalacturonic acid transeliminase (PGTE), pectin methyltranseliminase (PMTE), and pectate lyase (PL). Both PGTE and PMTE remove the hydrogen at C5 by cleaving the  $\alpha$ -1,4-linkage between the methylgalacturonides in the pectin molecule. While PMTE targets methylated polygalacturonic acid or pectin in the cell wall, PGTE specifically cleaves the  $\alpha$ -1,4-glycosidic bond within the pectinate molecule. Research has demonstrated that fungi including *Colletotrichum gloeosporioides* and *Botrytis cinerea* secrete a variety of CWDEs, such as PG, PME, and PL. The mechanisms used by fungi to regulate the secretion of CWDEs have not been well documented.

Silicon is the second major element on Earth, representing 0.1 to 10% in plant's dry weight and impacts disease resistance in plants. Applying sodium silicate after harvest inhibits fungal fruit deterioration (Zhou *et al.* 2018). However, knowledge of its exact mode of action regarding the induction of plants to suppress fungal pathogens is still limited. Si contributes to the host-pathogen interaction metabolically by boosting the activities of plant defense enzymes, which increases the accumulation of defensive compounds such as phytoalexins and phenolics, thus strengthening the plants' resistance to biotic and abiotic stressors (Reynolds *et al.* 2016). The composition of soil fungal and bacterial communities was also altered by sodium silicate ( $\text{Na}_2\text{SiO}_3$ ); in particular, it reduced the relative abundances of microbial taxa that contained plant pathogens while increasing those that had potential benefits for plants (Zhou *et al.* 2018; Rayón-Díaz *et al.* 2021). Zhang *et al.* (2021) recorded the inhibitory action of both sodium silicate and chitosan individually against *Alternaria alternata*, but their combination proved more effective than chitosan alone. Moreover, the natural rate of rotting of winter jujube by *A. alternata* was decreased as a result of sodium silicate and chitosan. Currently, an important and accessible form of computational chemistry is molecular docking. It is beneficial to look at a specific drug candidate's potential action mechanism and target interactions (Al-Rajhi *et al.* 2022a, 2022b; Qanash *et al.* 2022; Yahya *et al.* 2022; Alghonaim *et al.* 2023; Qanash *et al.* 2023; Al-Rajhi *et al.* 2024). The purpose of this study was to evaluate the influence of sodium silicate on decaying fungus of apple fruits, as well as their effect on CWDEs activity *via* molecular docking studies.

## EXPERIMENTAL

### Fungus Isolation and Identification

Apple fruits exhibiting spoilage were collected from fruit markets of Riyadh region, Saudi Arabia. Small segments of spoiled fruit were sterilized employing hypochlorite (1%) for 2 min (for killing the spores on the fruit surface from air but not killing the invaded fungal mycelia within the tissues). Then, the segments were placed on the surface of potato dextrose agar (PDA) medium, followed by incubation at 30 °C. The fungus was

recultivated for purification process at the same conditions of the isolation process. The purified fungus was identified according to Raper and Fennell (1973) and Samson *et al.* (1995), depending on the morphological and microscopical features including shape, color, texture of colonies, diameter, and form of conidiospores, hyphae, and phialide.

### **Growth of *A. flavus* at Different Doses of Sodium Silicate**

Supplemented PDA (SPDA) medium with different doses 20, 40, 60, and 100 mM of sodium silicate was prepared. Active discs (6 mm radius) from cultivated PDA with *A. flavus* for 5 days were transferred to the center of plate containing SPDA, followed by incubation up to 12 days. The diameter of the developed colony was detected at each period of incubation.

### **Preparation of Crude Enzyme Extracts of *A. flavus***

Czapek's-Dox broth medium containing sodium silicate (80 mM) was inoculated with *A. flavus*. The culture was incubated at 30 °C under shaking condition (120 rpm) for a period between 4 to 12 days. The control was applied using medium lacking sodium silicate. At the end of the incubation period, the broth medium was centrifuged for 25 min, at 4 °C and at 10,000 g. The supernatant functioned as the crude enzymes.

### **Assay CWDE Activities of *A. flavus***

With minor changes, according to Yang *et al.* (2012), the activities of polygalacturonic acid transeliminase (PGTE) and pectin methyltranseliminase (PMTE) were recorded. The required substrates for PGTE and PMTE were polygalacturonic acid and pectin, respectively. The following contents 0.3 mL of 1 mg/mL polygalacturonic acid or pectin, 1 mL of 3 mM CaCl<sub>2</sub>, 4 mL of Gly–NaOH (50 mM, pH 9) buffer, and crude enzyme (100 µL) were mixed to start the enzymes reaction. At 30 °C, the mixture was incubated for 5 min. The activities of enzymes were expressed as U/mL. With minor changes, according to Jia *et al.* (2009), the activities of pectin lyase (PL) were recorded. The contents of the reaction mixture were 0.5 mL of crude enzyme and 2.0 mL of 0.5 mg/mL pre-incubated pectin at 40 °C for 5 min. Then, the reaction mixture was kept for 10 min at 40 °C. For ending the reaction, 7.5 mL of HCl (10 mM) was added.

### **Molecular Docking**

Molecular docking was performed to investigate the affinity of sodium silicate against pectin lyase, pectin methyltranseliminase, and polygalactronase. The chemical structure of sodium silicate was drawn using ChemDraw Ultra 15.0. The 3D structures of the target proteins pectin lyase (PDB ID: 1IDJ), pectin methyltranseliminase (PDB ID: 3OQB), and polygalacturonase (PDB ID: 1K5C) were obtained from the Protein Data Bank (PDB). The following steps were carried out to prepare the protein structures:

1. All non-protein components, such as water molecules and bound ligands, were removed.
2. Hydrogen atoms were added, and protonation states were adjusted according to physiological pH.
3. The structures were energy-minimized to relieve any steric clashes.
4. The site finder created the active binding sites, which served as the binding pocket's dummy sites.

### Preparation of ligand (sodium silicate)

1. The ligand structure was created and optimized to achieve a low-energy conformation.
2. Partial charges were assigned, and the geometry was optimized using a molecular mechanics force field.

### Docking Procedure

Sodium silicate was placed at the site using the triangle matcher method, and the stiff receptor atoms were docked for 100 ns. The GBVI/WSA dG procedures were employed for rescoring, and the London dG served as a scoring function. Multiple poses were generated for each ligand-protein pair, and the top five ranked poses were selected for detailed analysis.

The 2D and 3D interaction diagrams were generated to visualize the binding modes of sodium silicate within the active sites of each protein. These visualizations highlighted specific interactions, such as hydrogen bonds and metal-ligand interactions.

The docked complexes were analyzed to determine the interactions between sodium silicate and the active site residues of the proteins. Hydrogen bonds, hydrophobic interactions, and metal coordination were identified. Key interaction parameters, such as bond distances and interaction energies, were recorded.

### Statistical Analysis

The findings were offered as mean  $\pm$  standard deviation (SD) by Microsoft Excel 365 and SPSS v.25.

## RESULTS and DISCUSSION

The isolated fungus from decayed fruits of apple was identified as *A. flavus*. This fungus has been isolated previously from various fruits, vegetables, grains, and seeds (Mailafia *et al.* 2017; Samaila *et al.* 2018; Abdelghany *et al.* 2020; Al-Rajhi *et al.* 2023; Zakaria *et al.* 2024). The application of different doses of sodium silicate evidently inhibited *A. flavus* growth with larger inhibitory action at high doses. The colony development of *A. flavus* treated by 100 mM of sodium silicate was completely inhibited up to the 4<sup>th</sup> day, and showed 12.25, 25.50, 30.60, and 45.26 mm at 6, 8, 10, and 12 days with inhibition levels 79.70, 61.16, 56.82, and 37.23% (Table 1). Moreover, from Table 1, as the incubation period increased, the resistance of *A. flavus* to sodium silicate increased. At 60 and 80 mM of sodium silicate, there was no growth on the 2<sup>nd</sup> day, but it appeared afterwards. Sodium silicate was applied previously to control the fungal growth such as *Fusarium sulphureum* (Li *et al.* 2009), *Trametes versicolor* (George 2009), and *Harpophora maydis* Farahat (2019). Remarkable changes appeared in the structures of *A. flavus* exposed to sodium silicate, where the diameter of conidial head, vesicle, and hypha, besides the length of phialides, were decreased with increasing dose of sodium silicate (Table 2). This outcome was consistent with the examination of Li *et al.* (2009) and Ge *et al.* (2017). They observed that sodium silicate at 100 mM completely prevented the *Fusarium semitectum* and *Trichothecium roseum* growth, respectively. Additionally,

sodium silicate showed a suppressed effect on *Geotrichum citri-aurantii* growth (causing sour rot of citrus fruit) (Li *et al.* 2019).

**Table 1.** Growth of *A. flavus* under Different Concentrations of Sodium Silicate and Incubation Periods

Dose (mM)	Incubation Period (Day)					
	2	4	6	8	10	12
0.0	15.66	35.50	50.33	65.66	70.87	72.10
20	8.33	20.22	30.50	45.50	60.55	70.50
40	10.25	15.53	25.57	40.50	55.23	68.50
60	0.0	10.50	25.25	30.20	52.89	65.76
80	0.0	10	15.50	38.67	50.53	65.70
100	0.0	0.0	12.25	25.50	30.60	45.26

**Table 2.** Morphological Characterization of *A. flavus* at Different Doses of Sodium Silicate

Dose ( $\mu\text{M/L}$ )	Conidial Head Diameter ( $\mu\text{m}$ )	Vesicle Diameter ( $\mu\text{m}$ )	Phialide Length ( $\mu\text{m}$ )	Spore Diameter ( $\mu\text{m}$ )	Hypha Diameter ( $\mu\text{m}$ )
0	272.13 $\pm$ 7.81a	175.37 $\pm$ 5.55a	45.36 $\pm$ 1.22a	13.30 $\pm$ 0.53b	31.50 $\pm$ 1.65a
20	144.00 $\pm$ 13.00b	87.00 $\pm$ 25.5b	32.66 $\pm$ 2.59b	15.06 $\pm$ 0.34a	25.94 $\pm$ 2.37bc
40	160.00 $\pm$ 12.00 $\pm$ b	91.00 $\pm$ 6.50b	30.00 $\pm$ 2.70b	13.30 $\pm$ 0.85ab	27.86 $\pm$ 1.94b
60	155.12 $\pm$ 12.00 $\pm$ b	87.20 $\pm$ 2.50b	27.00 $\pm$ 0.50b	13.11 $\pm$ 0.52ab	27.15 $\pm$ 1.22b
80	139.00 $\pm$ 11.20b	66.50 $\pm$ 3.81b	22.98 $\pm$ 0.85c	13.50 $\pm$ 1.00b	20.63 $\pm$ 1.59c
100	132.00 $\pm$ 11.20b	60.50 $\pm$ 3.64b	18.98 $\pm$ 0.82c	12.22 $\pm$ 1.00b	15.66 $\pm$ 1.65c

Means followed by the same letters are not significantly different

From Table 3, the maximum activity of PGTE was recorded at the 8<sup>th</sup> day in the medium without sodium silicate ( $369.33 \pm 2.08$  U/mL) and the medium with sodium silicate ranged from 20 to 80 mM, while it reached maximum at day 10 in the medium with 100 mM sodium silicate and then decreased with increasing period of incubation. Their activity level at the 8<sup>th</sup> day under 100 mM of sodium silicate regarding the control (100%) was 33.1%. Additionally, the activity of PMTE increased with an increase in the period of incubation up to 6 days for the control ( $414.00 \pm 1.73$  U/mL), 8 days for the specimen supplemented with sodium silicate from 20 to 80 mM ( $363.00 \pm 3.00$  to  $136.33 \pm 0.58$  U/mL), and 10 days for medium supplemented with 100 mM sodium silicate ( $97.67 \pm 1.25$  U/mL) (Table 4). Their activity level at the 8<sup>th</sup> day under 100 mM of sodium silicate regarding the control (100%) was 14.0%. At the 8<sup>th</sup> day, the maximum activity of PL was detected in the medium without ( $787.67 \pm 2.31$  U/mL) or with different concentrations of sodium silicate (Table 5).

**Table 3.** Activity of PGTE (U/mL) at Different Doses of Sodium Silicate and Different Incubation Periods

Dose (mM)	Incubation Period (Day)					
	2	4	6	8	10	12
0.0	53.33 ± 2.89	100.33 ± 5.77	277.67 ± 2.52	369.33 ± 2.08	361.33 ± 4.16	353.33 ± 2.89
20	52.33 ± 2.31	88.67 ± 1.15	267.67 ± 2.08	374.33 ± 4.04	354.33 ± 1.15	346.67 ± 1.53
40	45.33 ± 1.15	80.00 ± 1.73	233.33 ± 5.03	354.33 ± 3.51	301.67 ± 1.53	277.00 ± 2.65
60	20.67 ± 1.15	59.33 ± 2.31	201.67 ± 2.89	177.67 ± 0.58	172.67 ± 3.51	170.67 ± 1.15
80	0.0 ± 0.00	46.67 ± 1.15	156.67 ± 7.64	131.33 ± 1.15	129.33 ± 4.51	111.33 ± 1.15
100	0.0 ± 0.00	0.0 ± 0.00	76.33 ± 0.58	122.33 ± 2.08	124.33 ± 1.15	110.00 ± 3.46

**Table 4.** Activity of PMTE (U/mL) at Different Doses of Sodium Silicate and Different Incubation Periods

Dose (mM)	Incubation Period (Day)					
	2	4	6	8	10	12
0.0	100.67 ± 2.08	219.67 ± 2.08	414.00 ± 1.73	408.67 ± 5.51	404.67 ± 0.58	330.67 ± 5.03
20	89.33 ± 4.16	201.33 ± 1.53	368.33 ± 9.71	363.00 ± 3.00	360.17 ± 0.29	320.00 ± 1.73
40	66.33 ± 1.15	178.00 ± 1.00	224.33 ± 0.58	221.67 ± 2.08	212.50 ± 0.50	197.33 ± 1.15
60	0.0 ± 0.00	175.33 ± 0.58	177.67 ± 0.58	166.67 ± 1.25	150.17 ± 0.29	131.00 ± 1.73
80	0.0 ± 0.00	91.0 ± 1.73	131.83 ± 4.86	136.33 ± 0.58	119.67 ± 0.58	100.83 ± 1.44
100	0.0 ± 0.00	0.0 ± 0.00	35.17 ± 0.29	57.33 ± 0.29	97.67 ± 1.25	88.33 ± 1.15

**Table 5.** Activity of PL (U/mL) at Different Concentrations of Sodium Silicate and Different Incubation Periods

Dose (mM)	Incubation Period (Day)					
	2	4	6	8	10	12
0.0	598.50 ± 0.50	650.17 ± 0.29	710.33 ± 0.58	787.67 ± 2.31	781.67 ± 2.89	730.67 ± 2.08
20	546.00 ± 1.73	557.67 ± 1.53	600.67 ± 5.51	670.00 ± 4.00	565.00 ± 0.87	532.67 ± 1.53
40	511.83 ± 0.29	554.33 ± 1.15	589.33 ± 1.15	659.67 ± 5.51	545.50 ± 0.50	521.33 ± 2.31
60	0.0 ± 0.00	511.83 ± 2.75	502.00 ± 2.65	525.00 ± 1.73	489.33 ± 0.58	470.83 ± 2.75
80	0.0 ± 0.00	420.00 ± 1.80	421.33 ± 0.58	456.17 ± 0.29	434.33 ± 2.31	405.33 ± 0.58
100	0.0 ± 0.00	0.0 ± 0.00	345.00 ± 1.73	385.50 ± 0.87	377.83 ± 0.29	367.83 ± 2.75

Their activity level on the 8<sup>th</sup> day under 100 mM of sodium silicate regarding the control (100%) was 48.9%. Generally, the activity of CWDEs, namely PGTE, PMTE, and PL, was affected by sodium silicate at all incubation periods. Such enzymes (CWDEs) are regarded as pathogenicity agents that participate in fruit and vegetable decay caused by

several fungi. According to Ge *et al.* (2017), sodium silicate possesses inhibitory action on the activity of CWDEs. González-Jiménez *et al.* (2023) mentioned that sodium silicate controlled the citrus fruit decaying *via* their effects on CWDEs.

The docking study focused on the interaction of sodium silicate with three specific proteins: Pectin Lyase (PDB ID: 1IDJ), Pectin Methyl transesterase (PDB ID: 3OQB), and Polygalacturonase (PDB ID: 1K5C), as illustrated in Fig. 1. The key docking parameters, including docking scores, interaction types, binding energies, and distances, were analyzed to evaluate binding affinities and interaction mechanisms, as presented in Tables 6 and 7.

### Docking Scores and Binding Energies

**1IDJ (Pectin Lyase)** showed docking scores ranging from -3.69269 to -4.34457, with energy contributions highlighting a mix of hydrophobic and electrostatic interactions.

**3OQB (Pectin Methyltransesterase)** exhibited scores from -3.80886 to -4.04268, suggesting strong stability in binding.

**1K5C (Polygalacturonase)** had scores from -3.81369 to -4.46592, indicating slightly stronger binding compared to 3OQB.

All proteins demonstrated favorable energy contributions, especially from E\_conf and E\_place, emphasizing stable conformations upon docking.

### Interaction Analysis

**1IDJ:** Sodium silicate formed hydrogen bonds and metal interactions with Aspartate (ASP 154) and Valine (VAL 101), showing short interaction distances (2.78 to 3.07 Å) with low binding energies (-0.7 to -1.5 kcal/mol).

**3OQB:** Strong hydrogen bonding and metal coordination were observed with residues, such as Arginine (ARG 185) and Glutamate (GLU 113), with distances ranging from 2.77 to 2.95 Å and energies as low as -4.9 kcal/mol.

**1K5C:** Interactions were observed with Lysine (LYS 228) and Aspartate (ASP 153, ASP 173), having distances of 2.65 to 2.92 Å and binding energies ranging from -1.0 to -3.1 kcal/mol.

The docking results highlight that sodium silicate exhibits significant binding affinity and stability across all three enzymes. The strong binding of sodium silicate can be attributed to the following:

- 1. Energy Contributions:**

The favorable E\_place and E\_conf values underscore the ability of sodium silicate to fit well into the active sites of these proteins.

The binding energies, particularly those involving hydrogen bonding and metal coordination, are indicative of specific and strong interactions with catalytic residues.

- 2. Specific Interactions:**

Residues such as ASP and GLU are crucial in stabilizing sodium silicate because of their ability to coordinate metal ions effectively.

The low RMSD\_refine values (< 4 Å for most configurations) suggest minimal structural deviations post-docking, confirming stable complexes.

### 3. Comparative Binding Strength:

**Polygalacturonase (1K5C)** exhibited the highest binding score (-4.46592), which may be due to more favorable metal interactions compared to other proteins.

The interaction energy for **Pectin Methyltranseliminase (3OQB)** was notable, especially for ARG 185, indicating its critical role in stabilization. The role of docking in biological activities was recorded to explore the development of active compounds to suppress pathogenic microorganisms, as well as to inhibit the target enzymes responsible for several metabolic activities (Alsalamah *et al.* 2023; Le Thanh *et al.* 2023; Binsaleh *et al.* 2025).

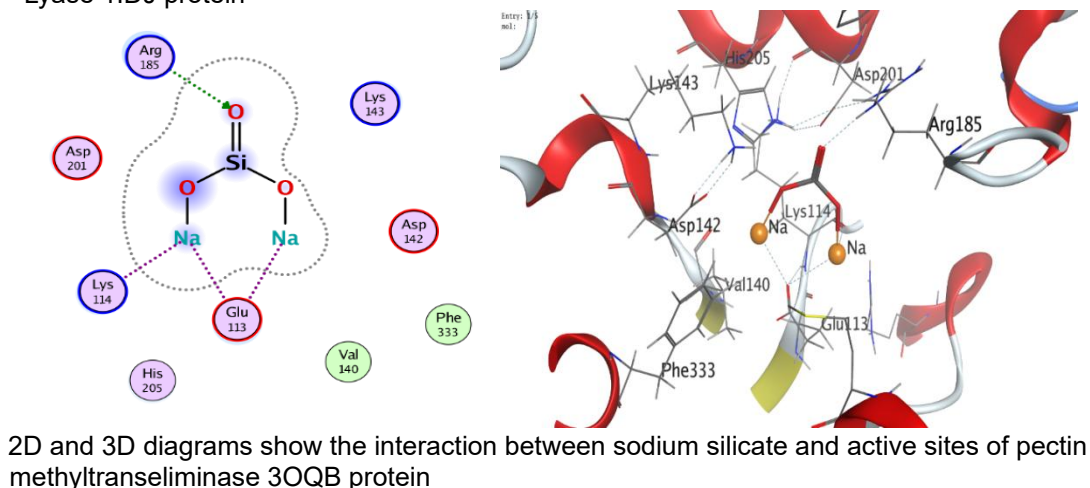
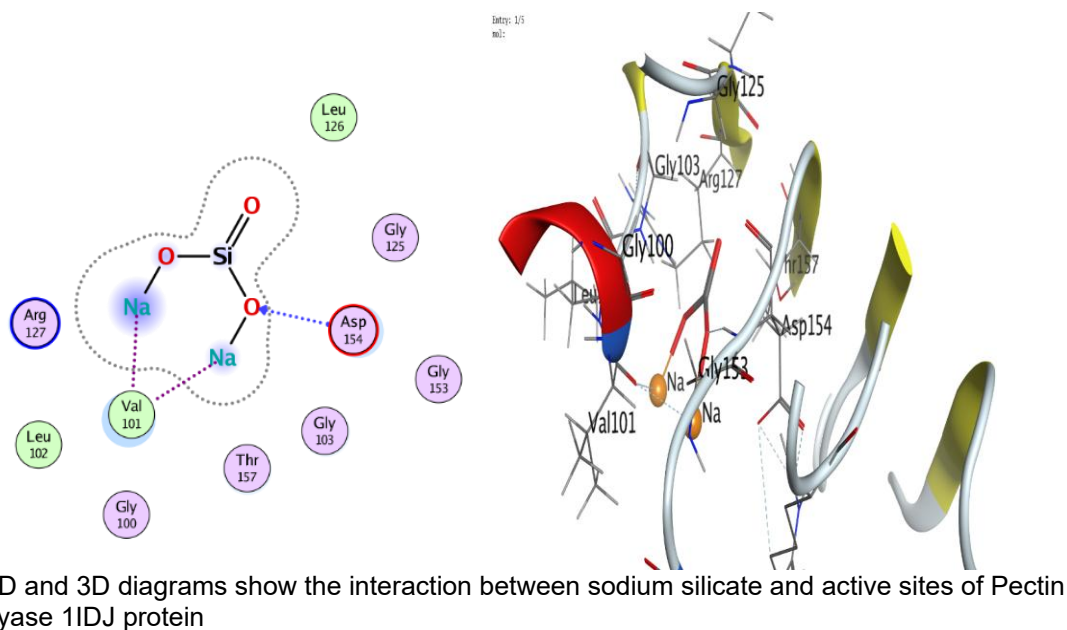
**Table 6.** Docking Scores and Energies of Sodium Silicate with Structure of Pectin Lyase (PDB ID: 1IDJ), Pectin Methyltranseliminase (PDB ID: 3OQB), and Polygalacturonase (PDB ID: 1K5C)

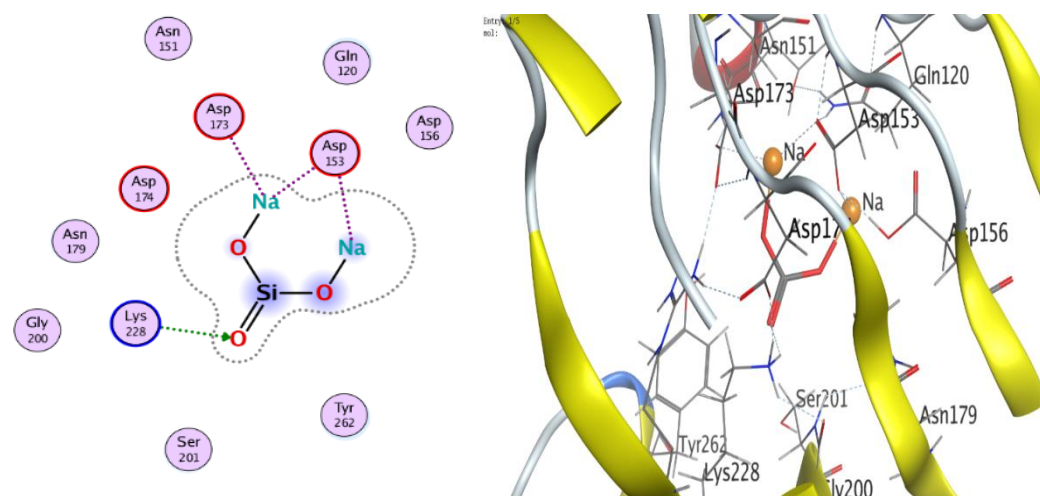
Mol	Protein	S	rmsd_refine	E_conf	E_place	E_score1	E_refine	E_score2
Sodium silicate	1IDJ	-4.34457	2.643072	141.867	-24.6458	-2.95106	-14.2176	-4.34457
Sodium silicate	1IDJ	-4.16547	1.317401	146.955	-22.3478	-1.58472	-7.10574	-4.16547
Sodium silicate	1IDJ	-4.15926	4.019346	141.988	-20.226	-3.15415	-7.9195	-4.15926
Sodium silicate	1IDJ	-3.88469	3.411921	146.289	-38.958	-3.75654	-11.6563	-3.88469
Sodium silicate	1IDJ	-3.69269	3.513837	141.817	-27.0546	-3.66119	-10.4341	-3.69269
Sodium silicate	3OQB	-4.04268	2.575892	142.013	-31.044	-3.28293	-6.13246	-4.04268
Sodium silicate	3OQB	-3.92105	0.966468	146.402	-32.8135	-4.15845	-13.7671	-3.92105
Sodium silicate	3OQB	-3.90118	2.26121	146.408	-21.1867	-3.73405	-10.6435	-3.90118
Sodium silicate	3OQB	-3.86792	1.64772	146.495	-34.5449	-3.16511	-13.0887	-3.86792
Sodium silicate	3OQB	-3.80886	2.121973	141.907	-23.1249	-3.28093	-12.9622	-3.80886
Sodium silicate	1K5C	-4.46592	2.910793	142.027	-25.5122	-3.74031	-17.5517	-4.46592
Sodium silicate	1K5C	-4.13442	2.061158	145.877	-29.7785	-3.94353	-10.6491	-4.13442
Sodium silicate	1K5C	-3.94879	1.253019	147.698	-32.2905	-2.87534	-9.07095	-3.94879
Sodium silicate	1K5C	-3.83257	3.382757	146.502	-30.5791	-3.48259	-11.0874	-3.83257
Sodium silicate	1K5C	-3.81369	5.926071	147.566	-26.4578	-2.57928	-6.72188	-3.81369



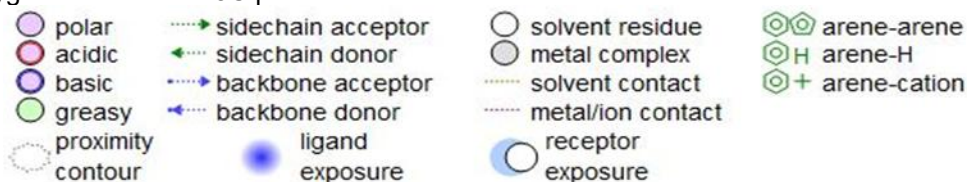
**Table 7.** Interaction of Sodium Silicate with Structure of Pectin Lyase (PDB ID: 1IDJ), Pectin Methyltransferase (PDB ID: 3OQB), and Polygalacturonase (PDB ID: 1K5C)

Mol	Protein	Ligand	Receptor	Interaction	Distance	E (kcal/mol)
Sodium silicate	1IDJ	O 3	N ASP 154 (A)	H-acceptor	3.07	-0.7
		Na 5	O VAL 101 (A)	Metal	2.88	-0.8
		Na 6	O VAL 101 (A)	Metal	2.78	-1.5
Sodium silicate	3OQB	O 4	NE ARG 185 (A)	H-acceptor	2.95	-4.9
		Na 5	OE1 GLU 113 (A)	Metal	2.77	-2.7
		Na 6	OE1 GLU 113 (A)	Metal	2.82	-0.8
		Na 6	O LYS 114 (A)	Metal	2.82	-1.5
Sodium silicate	1K5C	O 4	NZ LYS 228 (A)	H-acceptor	2.92	-2.2
		Na 5	OD1 ASP 153 (A)	Metal	2.65	-3.1
		Na 5	OD2 ASP 173 (A)	Metal	2.68	-1.0
		Na 6	OD2 ASP 153 (A)	Metal	2.83	-1.3





2D and 3D diagrams show the interaction between sodium silicate and active sites of Polygalacturonase 1K5C protein



The representative key for the types of interaction between sodium silicate and selected protein receptors

**Fig. 1.** Interaction between sodium silicate and active sites of enzymes

## CONCLUSIONS

1. Sodium silicate showed inhibitor activity on *A. flavus* growth and their cell wall degrading enzymes.
2. The inhibitor activity of sodium silicate depending on their concentration and period of fungus incubation
3. The molecular docking interaction demonstrated the activity of sodium silicate on the studied cell wall degrading enzymes

## ACKNOWLEDGMENTS

The authors would like to acknowledge Princess Nourah bint Abdulrahman University Researchers Supporting Project number (PNURSP2025R217), Princess Nourah bint Abdulrahman University, Riyadh, Saudi Arabia.

## FUNDING

This research was funded by Princess Nourah bint Abdulrahman University Researchers Supporting Project number (PNURSP2025R217), Princess Nourah bint Abdulrahman University, Riyadh, Saudi Arabia

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Article submitted: January 5, 2025; Peer review completed: March 22, 2025; Revised version received and accepted: March 25, 2025; Published: April 9, 2025.  
DOI: 10.15376/biores.20.2.3996-4008