

The role of cosolvent–water interactions in effects of the media on functionality of enzymes: a case study of *Photobacterium leiognathi* luciferase

Albert E. Lisitsa ¹, Lev A. Sukovatyi ¹, Anna A. Deeva ¹, Dmitry V. Gulnov ¹, Elena N. Esimbekova ^{1,2}, Valentina A. Kratasyuk ^{1,2}, and Elena V. Nemtseva ^{1,2}

¹Siberian Federal University, 660041, Svobodny 79, Krasnoyarsk, Russia

²Institute of Biophysics SB RAS, 660036, Akademgorodok 50/50, Krasnoyarsk, Russia

Supplementary Material

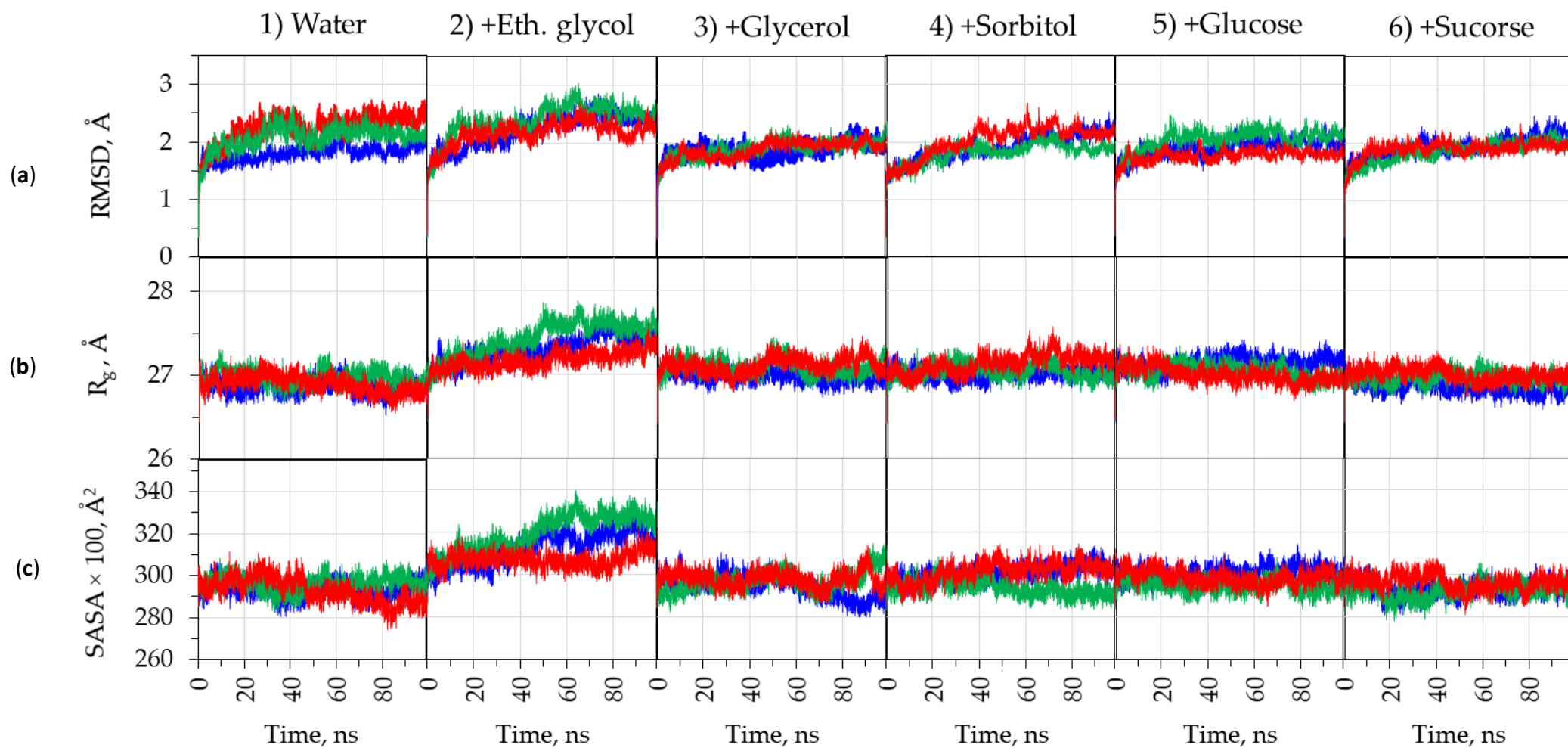


Figure S1. The structural parameters change of *P. leiognathi* luciferase obtained during 100-ns MD simulation using the models with water and the mixtures with 1) ethylene glycol (30 wt %), 2) glycerol (40 wt %), 3) sorbitol (40 wt %), 4) glucose (40 wt %), and 5) sucrose (40 wt %): (a) the root-mean-square-deviation of C_{α} -atoms (RMSD); (b) the gyration radius for all protein atoms (R_g); (c) the total solvent accessible surface area (SASA). Three independent runs are shown by blue, green and red curves.