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Chapter 9 - Septin proteins and their role in fungi and yeast

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Abstract

Septins were first discovered in <u>Saccharomyces cerevisiae</u> and are a group of GTP <u>binding</u> <u>proteins</u>. Yeast septin consists of eight subunits and assembles as heterooctamer Cdc11-Cdc12-Cdc3-Cdc10-Cdc3-Cdc12-Cdc11. Septins are associated with <u>actin filaments</u>, cellular membranes, and microtubules. Septins are found to be involved in many <u>biological</u> <u>processes</u> such as cytokinesis, apoptosis, exocytosis, <u>phagocytosis</u>, <u>spermatogenesis</u>, cell <u>polarity</u>, ciliogenesis, and motility. The main septin filament polymer is formed by the septins Cdc3, Cdc11, and Cdc12. Cross-linking is promoted by Cdc10. Septins are regulated by a number of genes such as Bni5, Gin4, Kcc4, Cla4, Iqg1, and Hof1. The septin ring is formed before the bud emerges. This ring makes an appearance to define a boundary or to differentiate between the mother cell and daughter cell. The actomyosin ring contracts and forms the septum in between the newly divided rings. Septins establish a diffusion barrier by forming a continuous filament that is packed tightly in the plasma membrane. Passage of the integral proteins through the plasma membrane is prevented by the gasket formed by the septin filaments.

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