

Synthetic biology approaches to design and construct microbial cell factories for the production of fructooligosaccharides

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CONTEXT

- New products that improve the quality of life and reduce the risk of suffering from some diseases;
- Functional food: are **foods** that have a potentially **positive effect** on health **beyond basic nutrition**;



CONTEXT

Prebiotics

International Scientific Association for Probiotics and Prebiotics → “**a substrate that is selectively utilized by host microorganisms conferring a health benefit**”

A rising market!

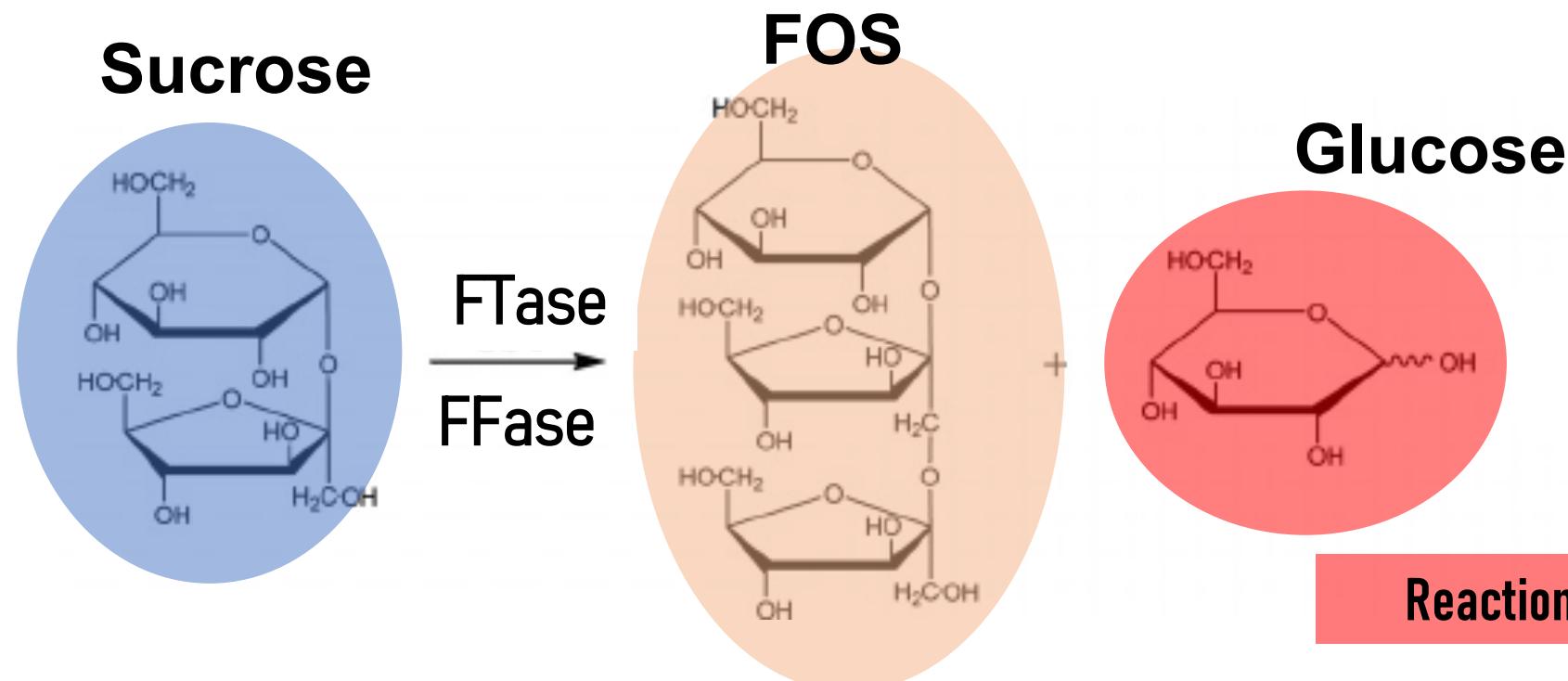
Expected to reach a value of
USD 7.37 billion by 2023



CONTEXT

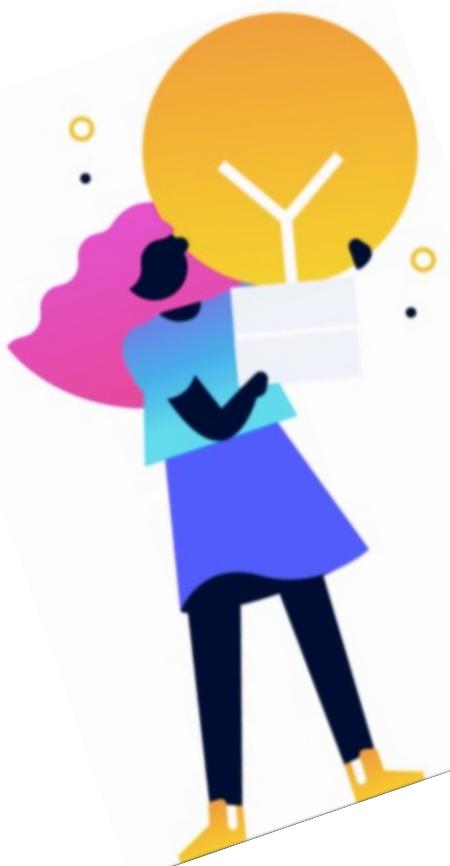
Fructooligosacharides (FOS)

Non-digestible carbohydrates that are composed by fructose residues with a terminal glucose molecule residue linked by $\beta(2 \rightarrow 1)$ glycosidic bonds



CONTEXT

Problems

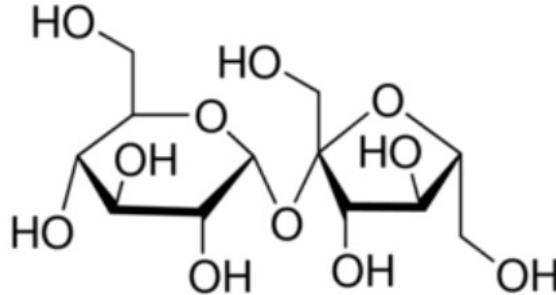


- Glucose inhibition;
- Presence of high concentrations of glucose, together with some sucrose and fructose, compromises the prebiotic effect;
- FOS purification steps → increase the production costs

INNOVATIVE SOLUTION



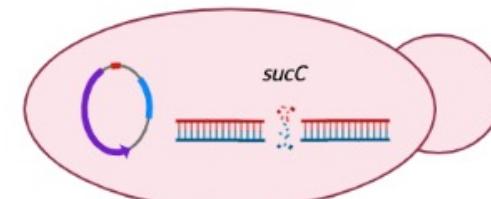
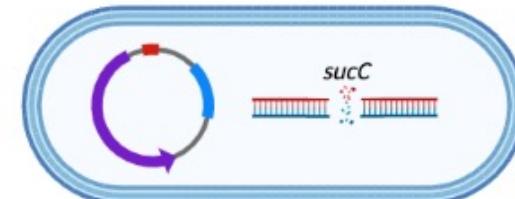
Sucrose



OR



Agri-food industry
by-products



↑ FOS Purity

↓ Glucose + Fructose



Final product with high prebiotic effect and commercial value

T1 - Design and construction of ZM and SC strains able to produce FOS



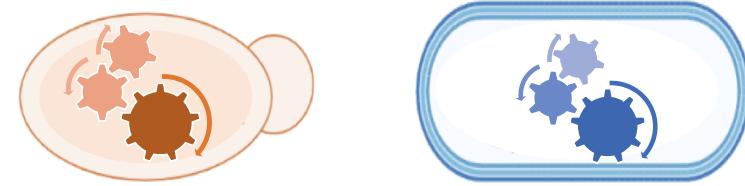
Mutant strains to prevent substrate consumption
Overexpression of a Ftase/FFase from a recognized
FOS producer

T3 - Design and optimization of the FOS production bioprocess



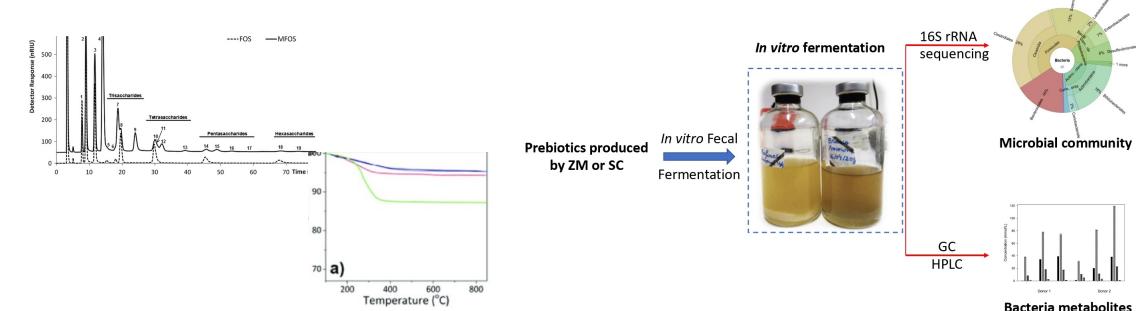
Agroindustrial by-products as alternative low-cost substrates
Process scale-up

T2 - Genetic optimization of ZM and SC to increase the FOS yield and purity

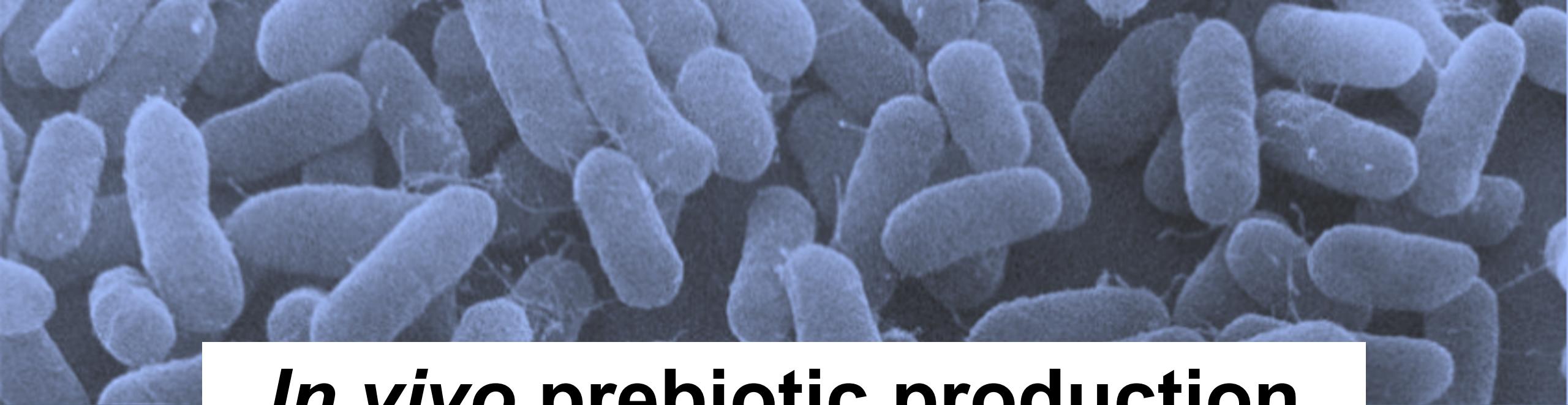


Engineer the strains to consume the excess of glucose and fructose

T4 - Physicochemical and functional characterization of the produced FOS



Physicochemical and functional characterization
Prebiotic potential → In vitro gut model

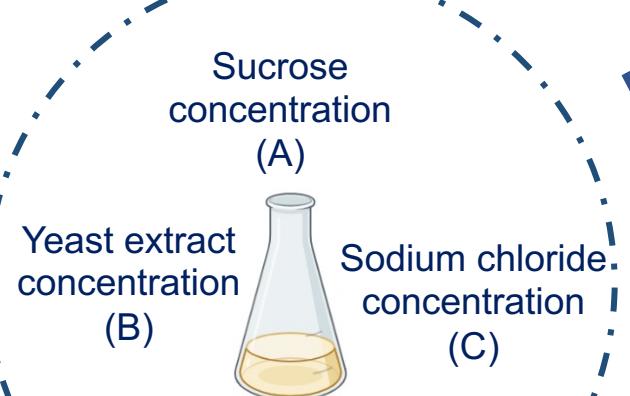


In vivo prebiotic production using *Zymomonas mobilis*

In vivo prebiotic production using *Z. mobilis*

Box-Behnken
(RSM)

15 experiments

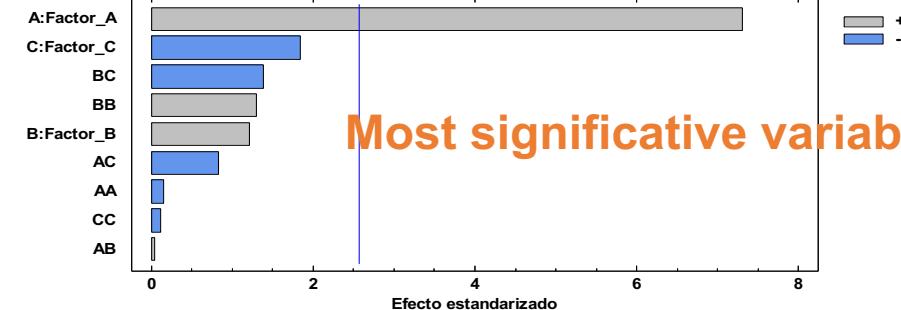


Total FOS
51.6 g/L

Sucrose 350 g/L
YE 20 g/L
NaCl 2.5 g/L

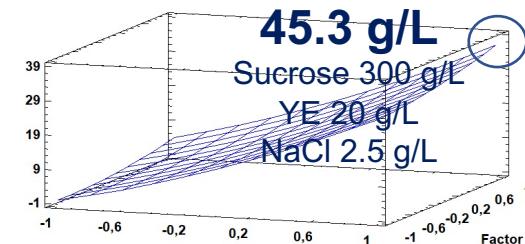
ANOVA

Diagrama de Pareto Estandarizada para Var_1



Model for predicting Total FOS production

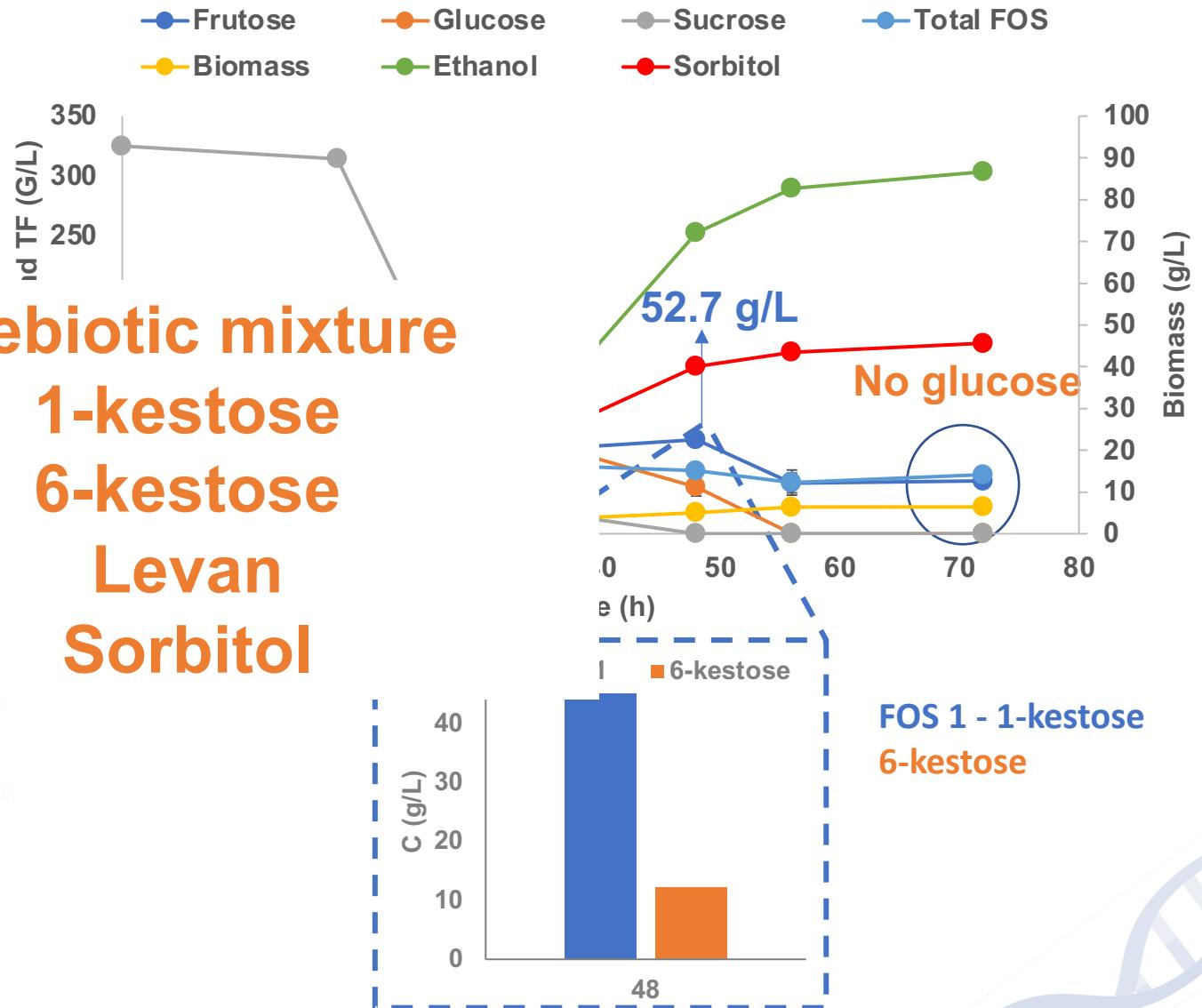
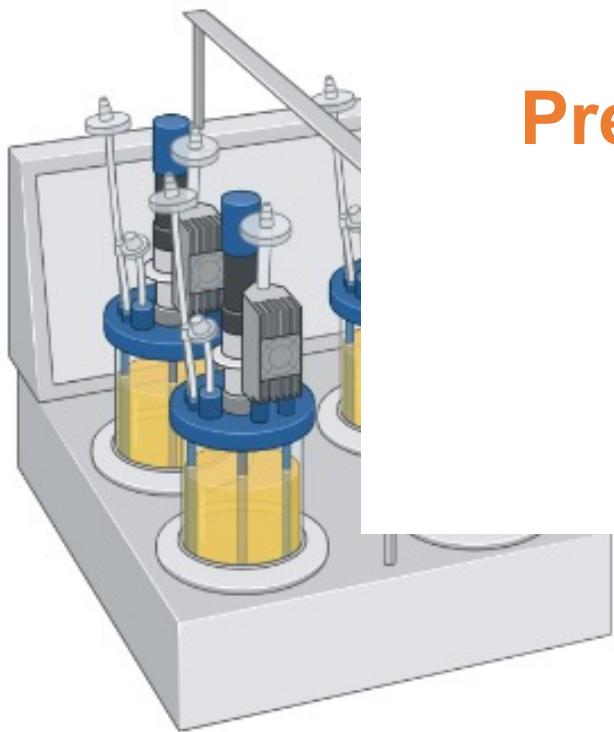
Max. Total FOS



In vivo prebiotic production using *Z. mobilis*

Process scale up

Sucrose 350 g/L
YE 20 g/L
NaCl 2.5 g/L
Without air
Agitation 100 rpm



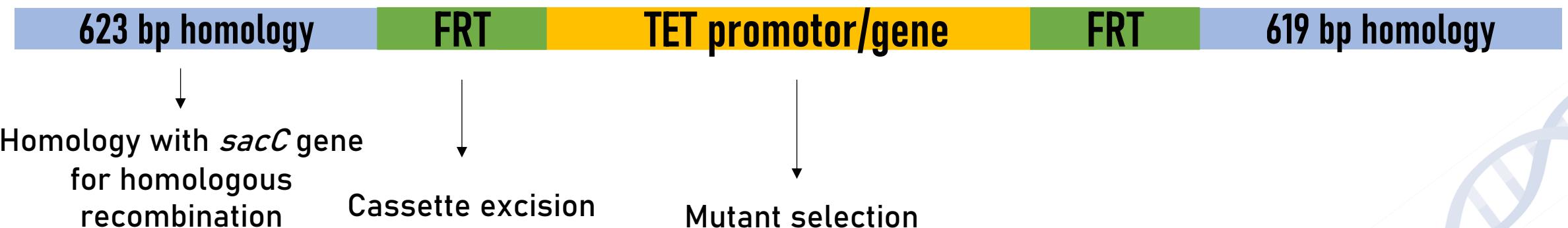
In vivo prebiotic production using *Z. mobilis*

Deletion of sucrase genes in *Z. mobilis*

Purpose: Prevent substrate consumption by the engineered *Z. mobilis*

Objective: Development of a sucrase deficient strain by sacC deletion

How? By Integration of a cassette carrying the Tet resistance gene and FRT sequence in *sacC* gene of *Z. mobilis* genome using homologous recombination



In vivo prebiotic production using *Z. mobilis*

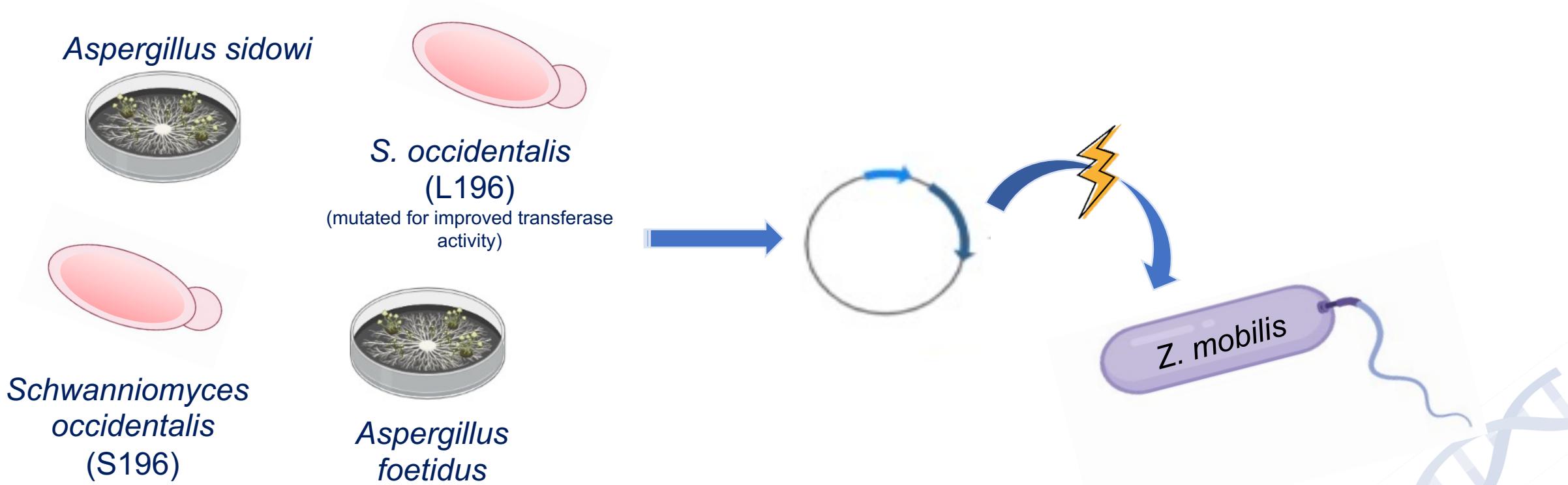
Deletion of sucrase genes in *Z. mobilis*

Cassette excision



In vivo prebiotic production using *Z. mobilis*

Overexpression of a Ftase/FFase from a recognized FOS producer

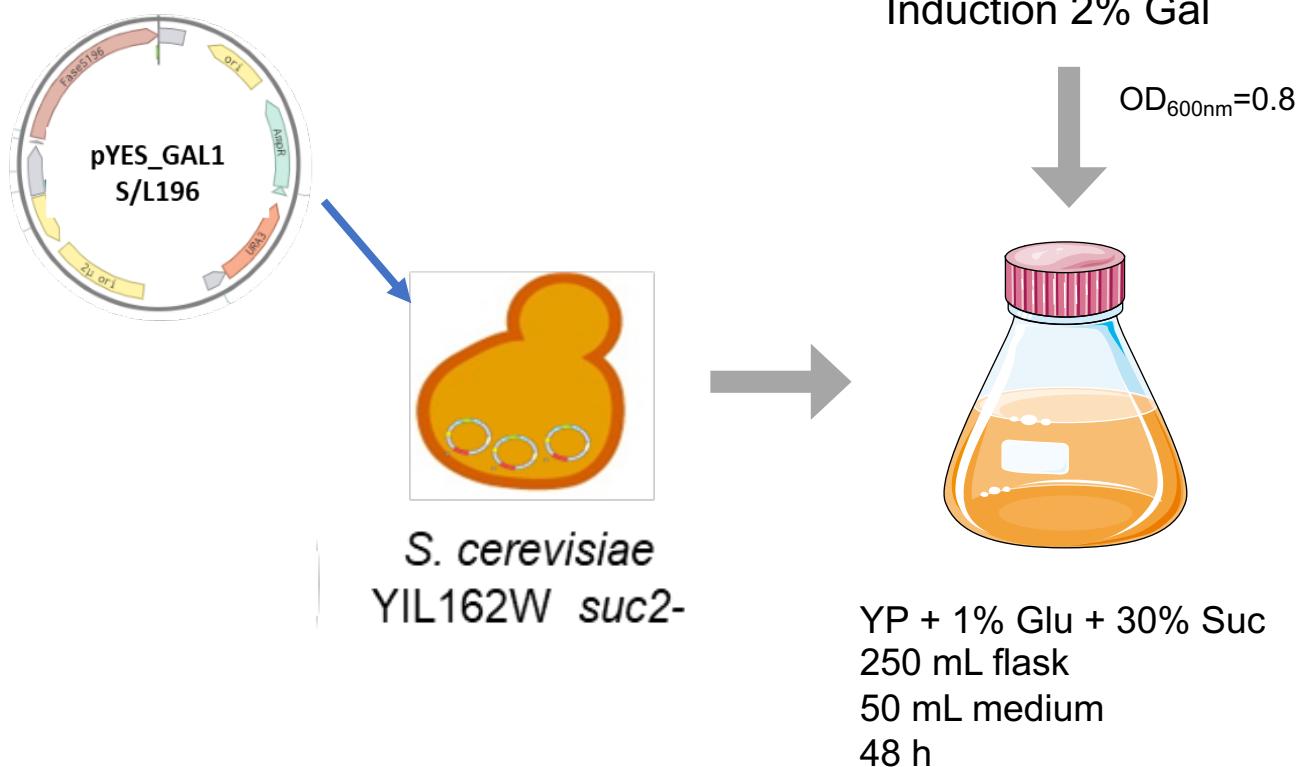




In vivo FOS production using *Saccharomyces cerevisiae*

In vivo FOS production using *S. cerevisiae*

Construction of *S. cerevisiae* Suc2⁻ mutant harboring the pYES_SoS196 or pYES_SoL196 (frutosyltransferase gene from ***Schwanniomyces occidentalis***)



**S196: Higher sucrose hydrolysis
L196: Higher FOS production**

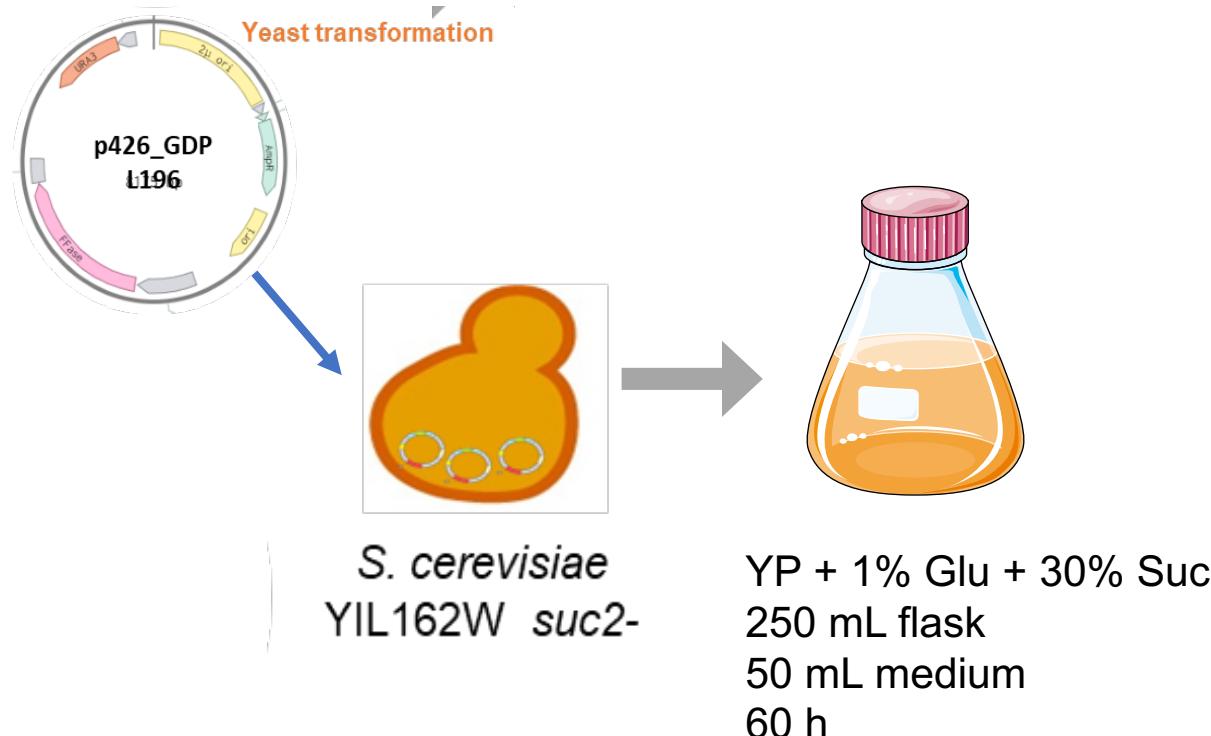
Max. FOS production at 12 h after induction:

S196 $Y_{FOS/Sac} = 54 \pm 3 \text{ mg/g}$

L196 $Y_{FOS/Sac} = 269 \pm 12 \text{ mg/g}$

In vivo FOS production using *S. cerevisiae*

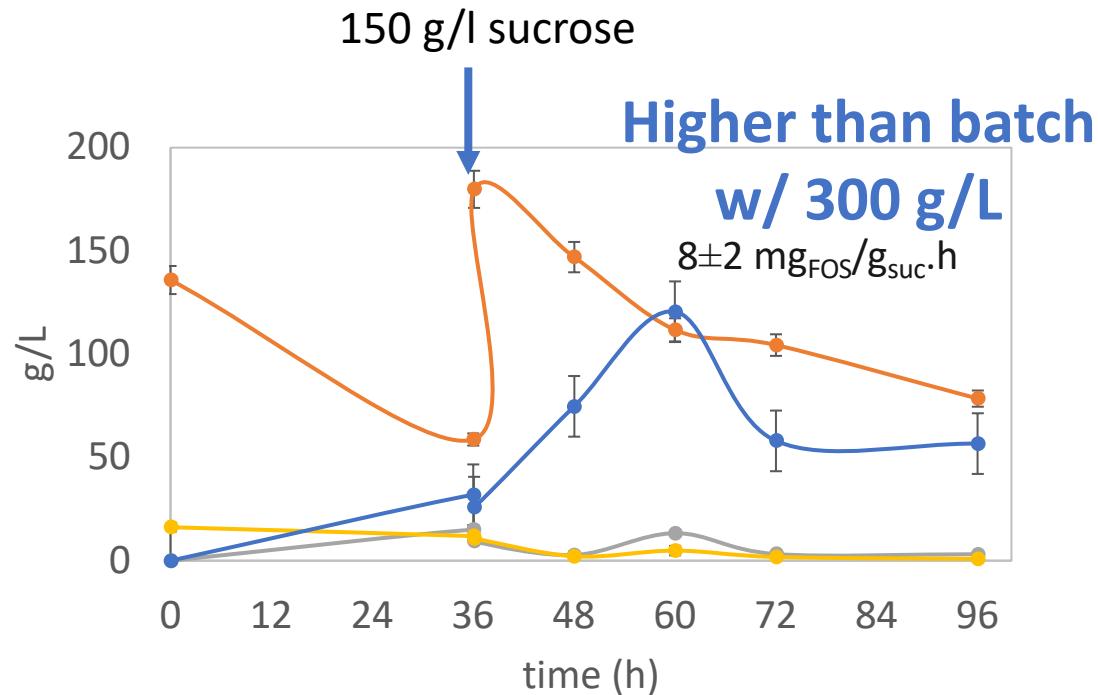
GOAL: Transform the SoL196 gene on p426_GPD → Constitutive promotor (production cost reduction)



	GAL1 L196	GPD L196
FOS (g/L)	78 ± 4	61 ± 4
Maximum extracellular sucrolytic activity (U/mL)	6 ± 0,5	8 ± 1
Monosaccharides (g/L)	51 ± 7	6 ± 1
Ethanol (g/L)	17.5 ± 1	13.0 ± 0.9
Glycerol (g/L)	4 ± 1	3.8 ± 0.5
Productivity _{max} (mg/g.h)	9.58 ± 0.08	5.0 ± 0.1

In vivo FOS production using *S. cerevisiae*

Effect of sucrose concentration



Maximum productivity and respective optimal time achieved during sucrose fermentation using *S. cerevisiae* GPD L196 clone.

Sucrose (g/L)	Productivity _{max} (mg/g.h)	Optimal time (h)
120	4,6±0,4	36
210	5,1±0,2	48
300	5,9±0,3	48
390	5,8±0,3	60

- Sucrose
- Fructose
- Glucose
- FOS

Step-wise fed-batch

Perspectives and Final Remarks

- New prebiotic “mix” → Prebiotic potential
- Incorporation of the produced prebiotic mixture in food matrix or its production and further commercialization as a prebiotic “mix”
- Conversion of industrial by-products (waste) and renewable raw materials into added value food ingredients (prebiotics) → EU Green Deal

Acknowledgements

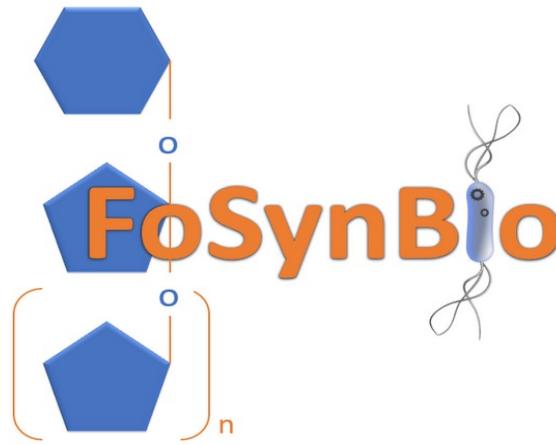


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COMPETE
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**Synthetic biology approaches to
design and construct microbial
cell factories for the production
of fructooligosaccharides**