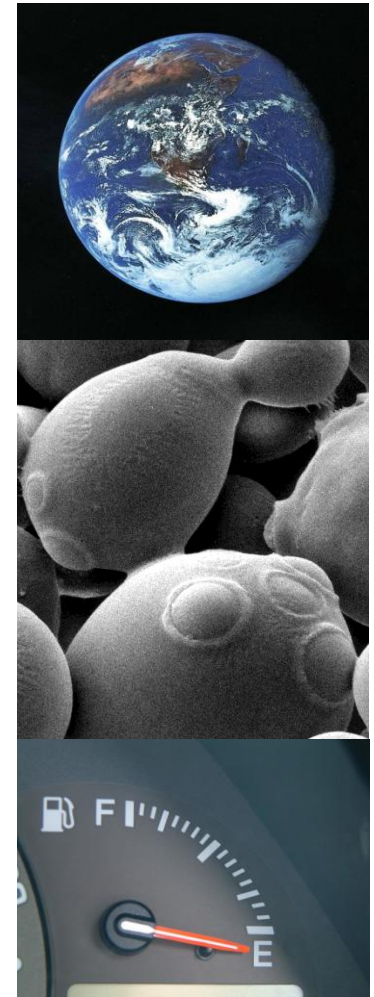


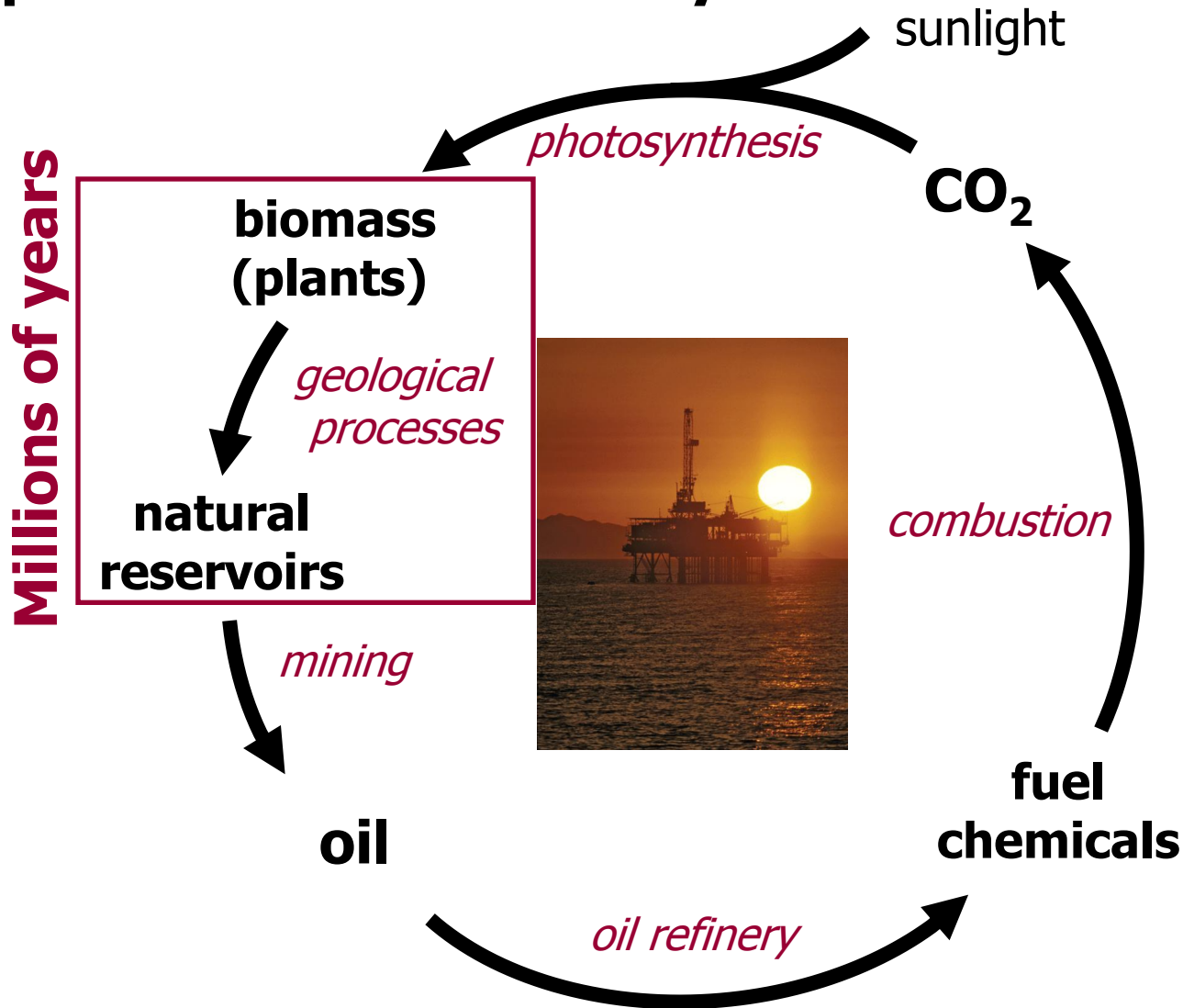
# Engineering of *Saccharomyces cerevisiae* for efficient alcoholic fermentation of plant biomass hydrolysates

Ton van Maris  
Delft University of Technology  
Department of Biotechnology  
Section Industrial Microbiology  
Delft, the Netherlands

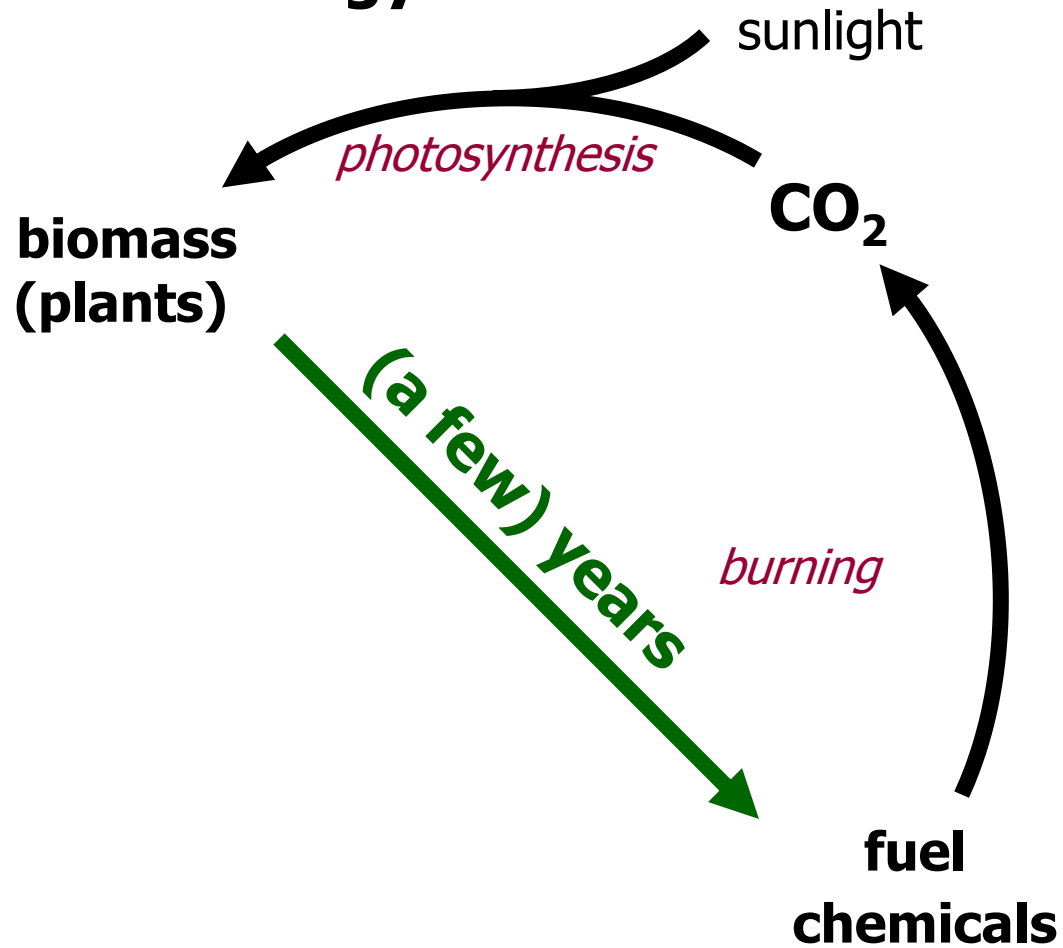
***São Paulo, October 2010***



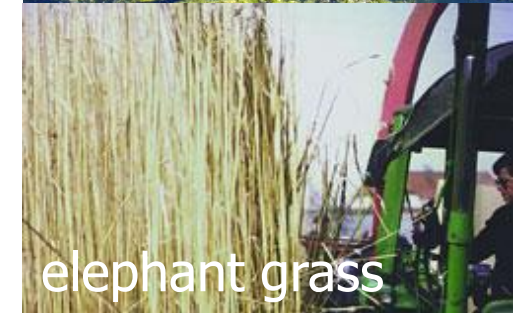
# The petrochemical carbon cycle



# Industrial Biotechnology



# Potential feedstocks for industrial biotechnology

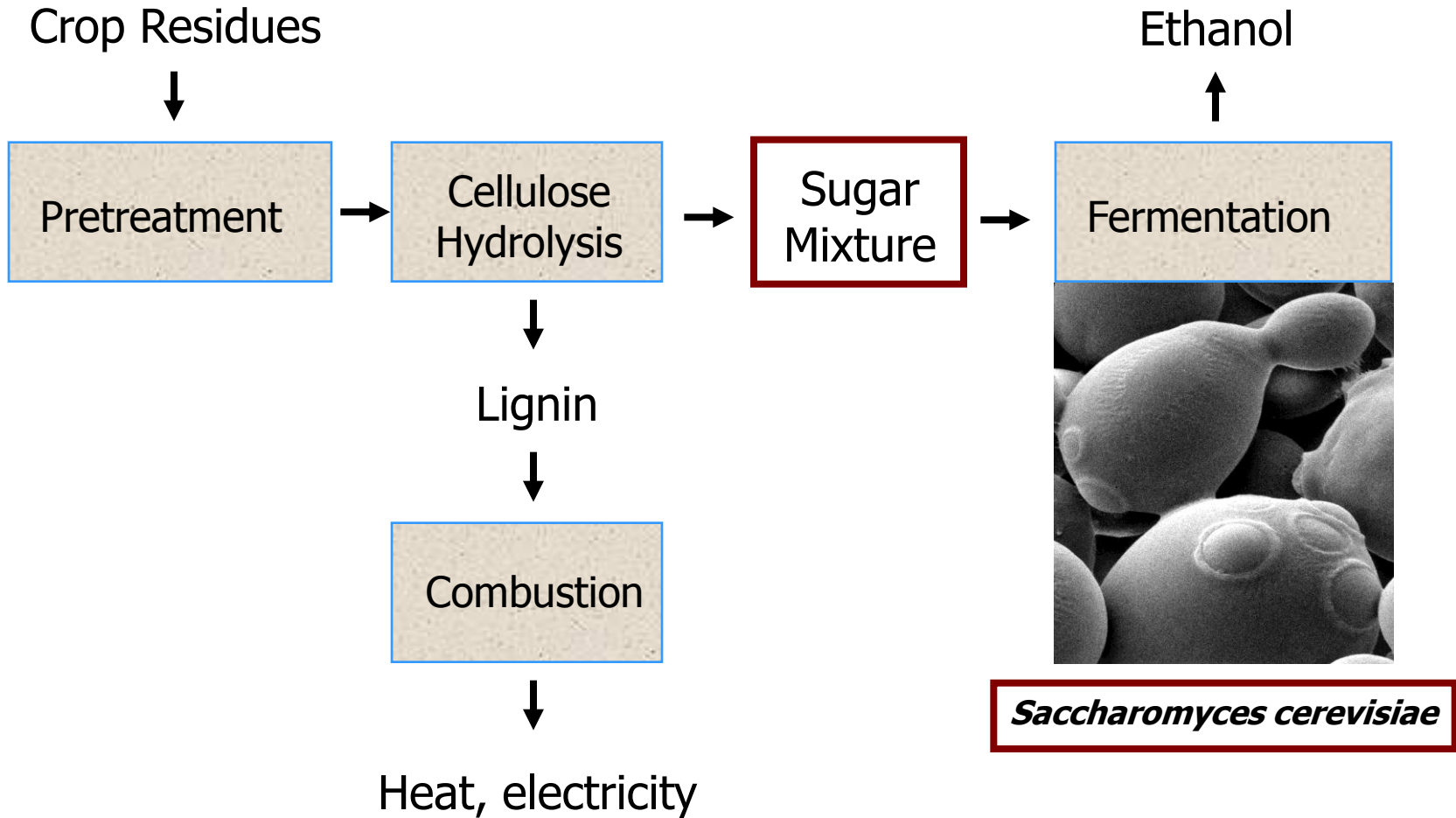


**current feedstocks  
competing food/feed**

**agricultural residues  
cheap/abundant**

**dedicated crops  
use of less fertile land**

# Fuel Ethanol from Crop Residues: Strategy

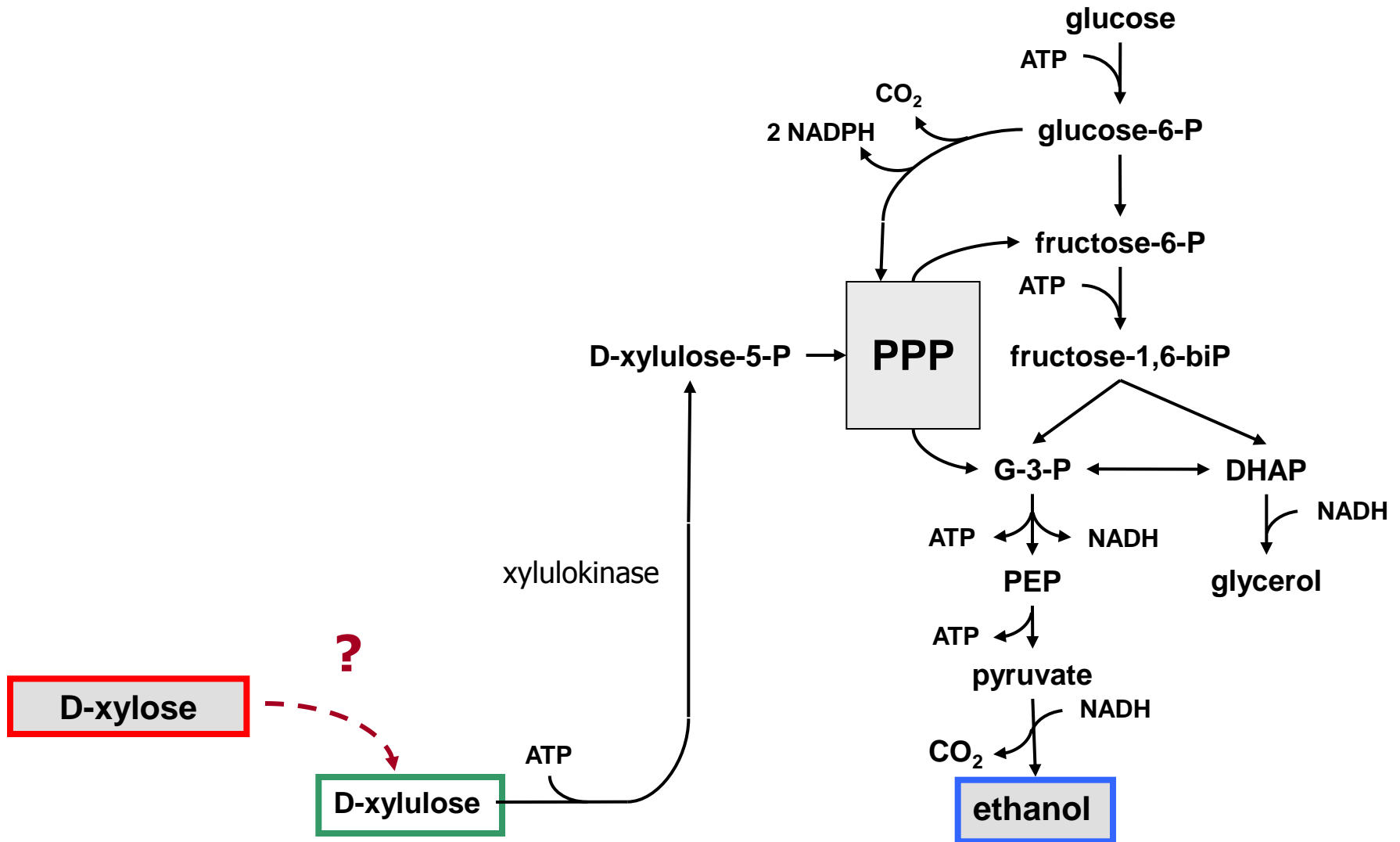


# Sugars in Crop Residues: the Pentose Challenge

	Corn stover	Wheat straw	Bagasse
<i>Sugars (%)</i>			
glucose	34.6	32.6	39.0
mannose	0.4	0.3	0.4
galactose	1.0	0.8	0.5
xylose	19.3	19.2	22.1
arabinose	2.5	2.4	2.1
uronic acids	3.2	2.2	2.2
<i>Other (%)</i>			
lignin	17.7	16.9	23.1



# Biochemistry of xylose metabolism in *S. cerevisiae*



# Metabolic Engineering of *S. cerevisiae* for xylose fermentation: the beginning

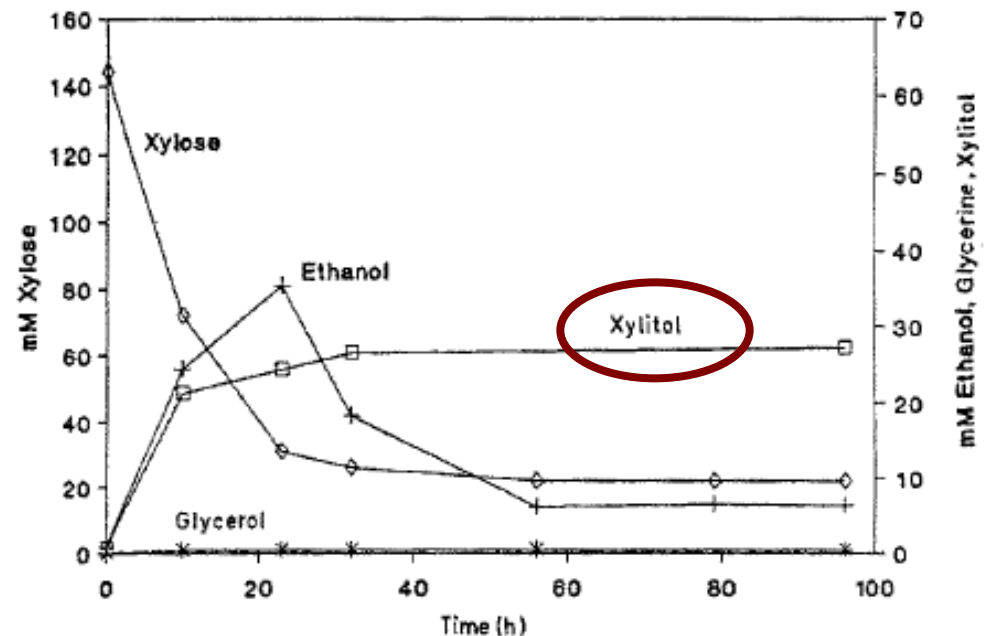
Appl Microbiol Biotechnol (1993) 38:776–783

## Xylose fermentation by *Saccharomyces cerevisiae*

Peter Kötter\*, Michael Ciriacy

Institut für Mikrobiologie, Heinrich-Heine-Universität, Universitätsstrasse 1, W-4000 Düsseldorf 1, Federal Republic of Germany

- Cloning of *Pichia stipitis* structural genes for XR and XDH in *S. cerevisiae*
- Slow (aerobic) growth on xylose
- Ethanol production accompanied by extensive production of **xylitol**





# Xylose Isomerase from *Piromyces* in *S. cerevisiae*



*Research at Nijmegen University, The Netherlands:*

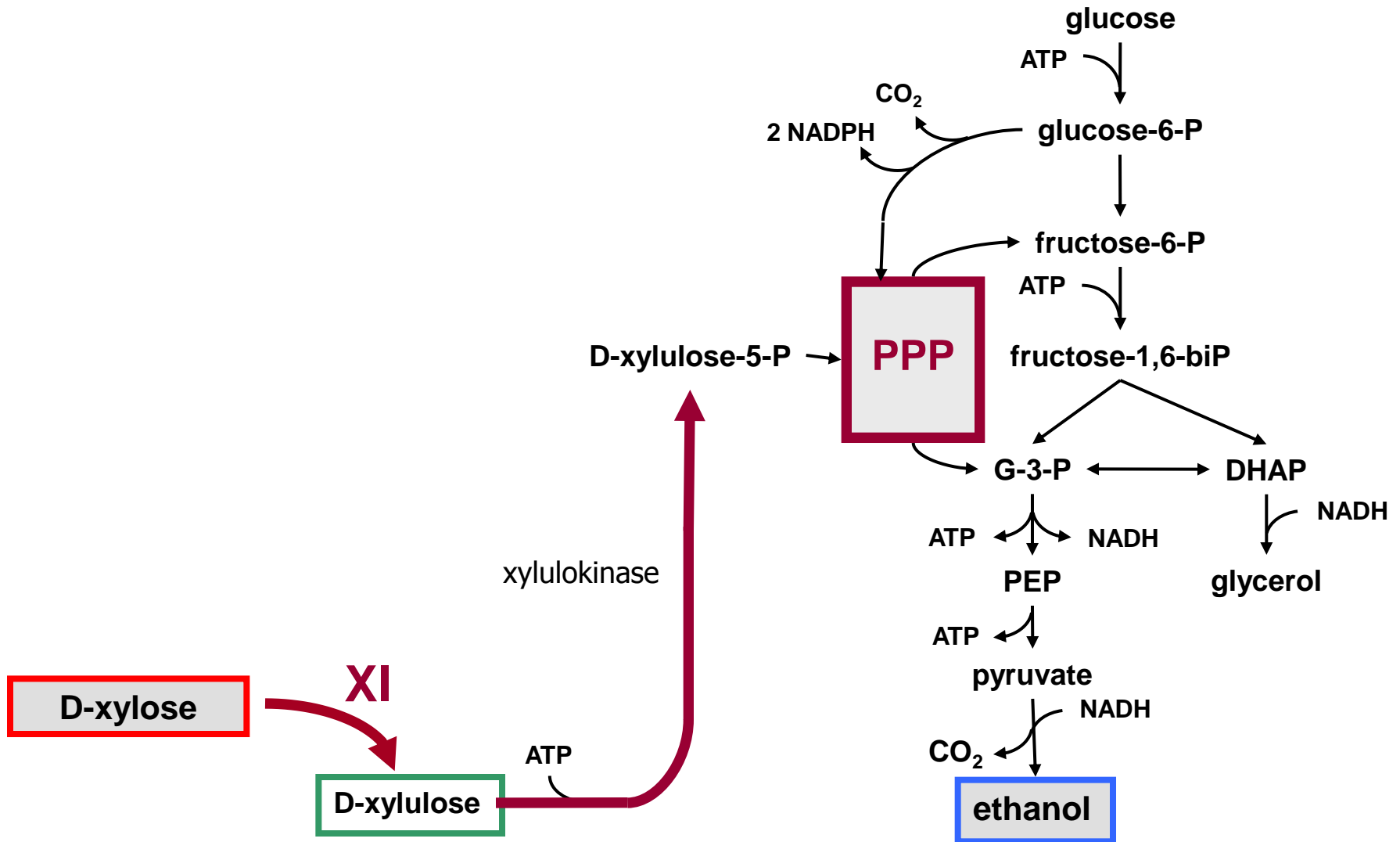
- Anaerobic *Piromyces* fungus from elephant dung
- Isolation of first fungal xylose isomerase gene (XylA)

*Research at Delft University of Technology, The Netherlands:*

- Overexpression of XylA in *S. cerevisiae*
- Overexpression of PPP (*XKS1*, *RKI1*, *RPE1*, *TKL1* & *TAL1*)
- Deletion of aspecific aldose reductase (*GRE3*)

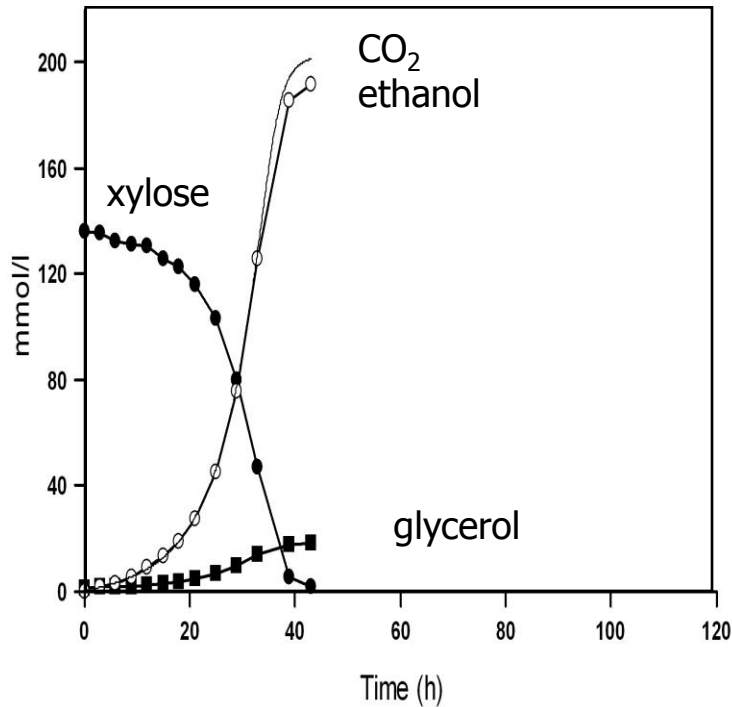


# Biochemistry of xylose metabolism in *S. cerevisiae*



# Xylose Fermentation by Engineered *S. cerevisiae*

*XylA* + *XKS1* $\uparrow$  *TAL1* $\uparrow$  *TKL1* $\uparrow$  *RPE1* $\uparrow$  *RKI1* $\uparrow$  *gre3* $\Delta$



$\mu$ xylose anaerobic ( $\text{h}^{-1}$ )	0.10
Ethanol yield ( $\text{g.g}^{-1}$ )	0.42
Xylitol yield ( $\text{g.g}^{-1}$ )	< 0.01

**Anaerobic** batch cultivation of the XI-expressing, metabolically engineered *S. cerevisiae* strain RWB 217 on xylose

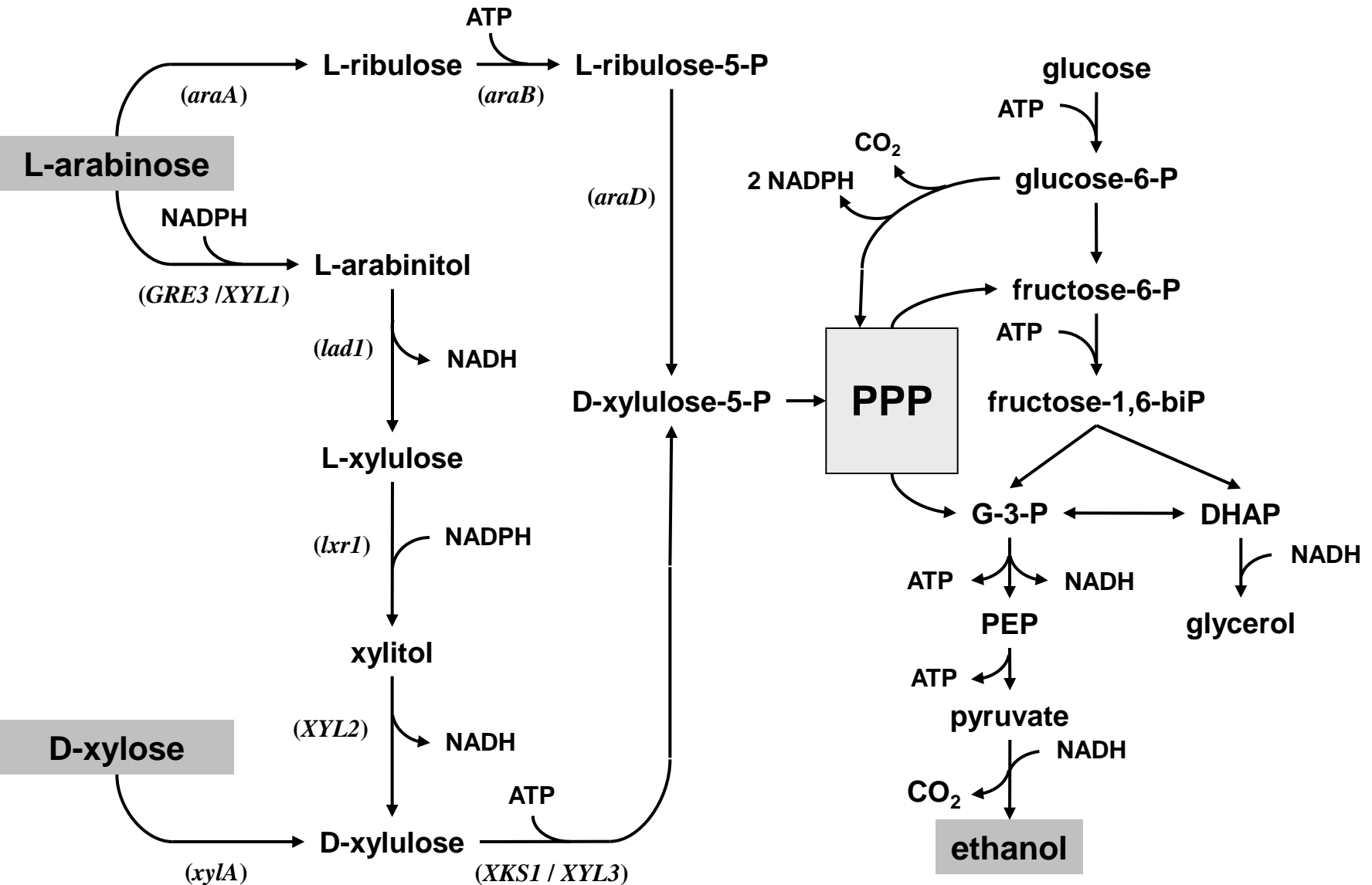
11

# Sugars in Crop Residues: the Pentose Challenge

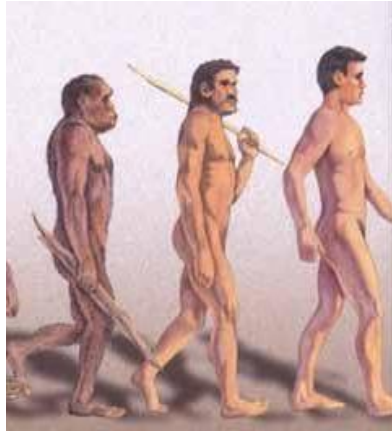
	Corn stover	Wheat straw	Bagasse
<i>Sugars (%)</i>			
glucose	34.6	32.6	39.0
mannose	0.4	0.3	0.4
galactose	1.0	0.8	0.5
xylose	19.3	19.2	22.1
arabinose	2.5	2.4	2.1
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<i>Other (%)</i>			
lignin	17.7	16.9	23.1



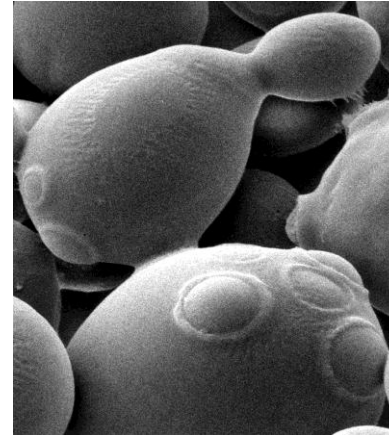
# Pathways for L-arabinose fermentation



# Further Improvements: 'Evolution in the lab'



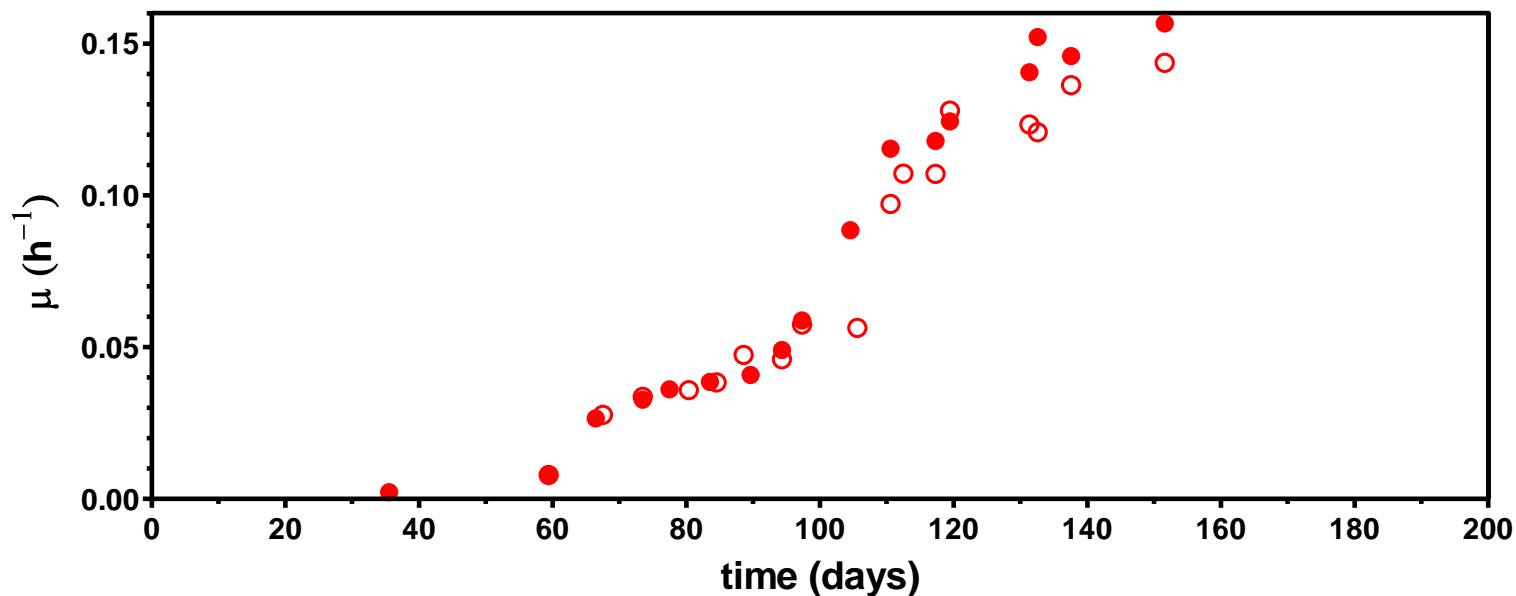
Generationtime  
~ 20 years



Generationtime  
~ 2 hour

***evolutionary engineering***

# Evolutionary engineering for growth on L-arabinose

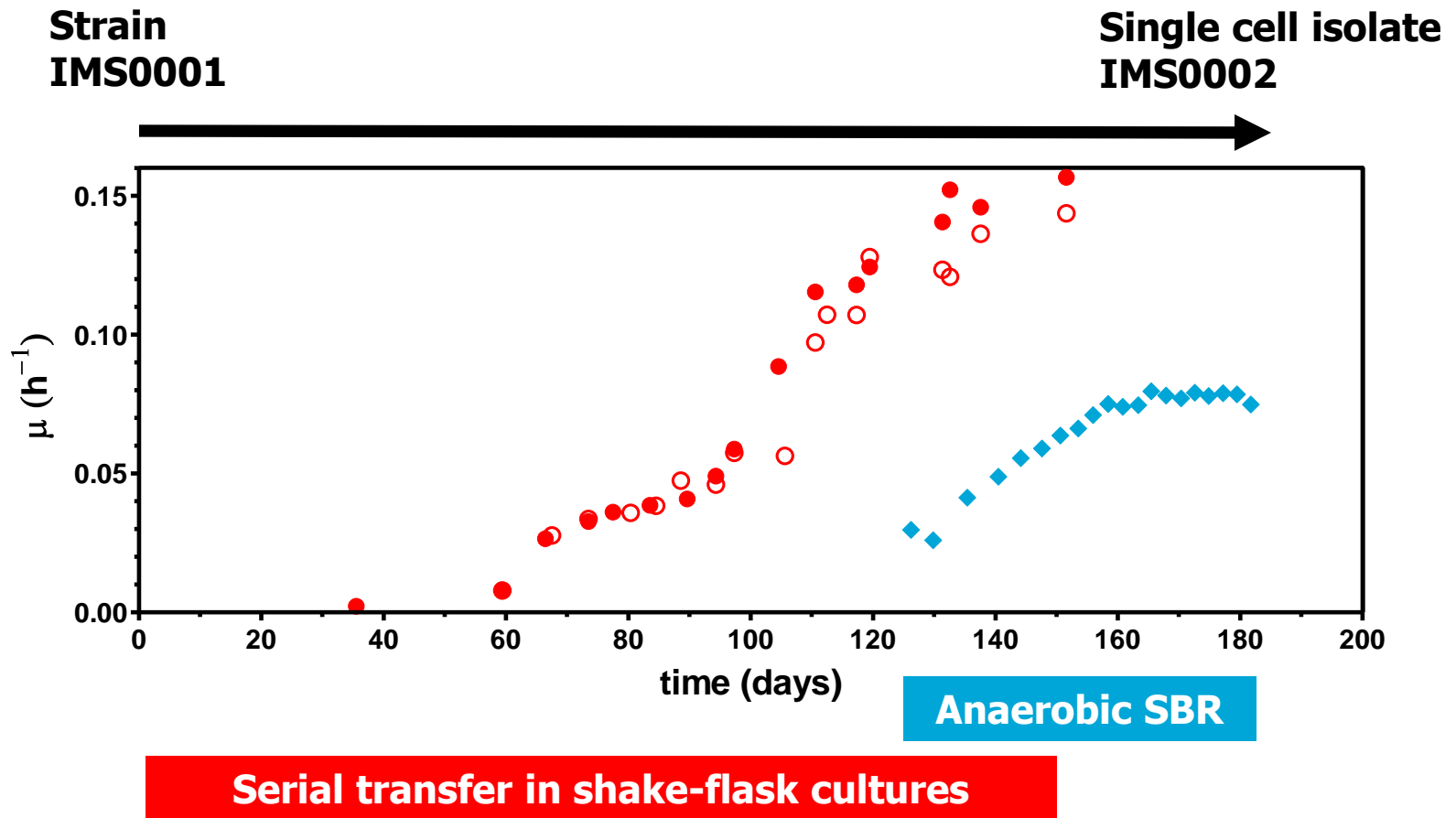


**Serial transfer in shake-flask cultures**

serial transfers in synthetic medium with 2% (w/v) arabinose

15

# Evolutionary engineering for growth on L-arabinose

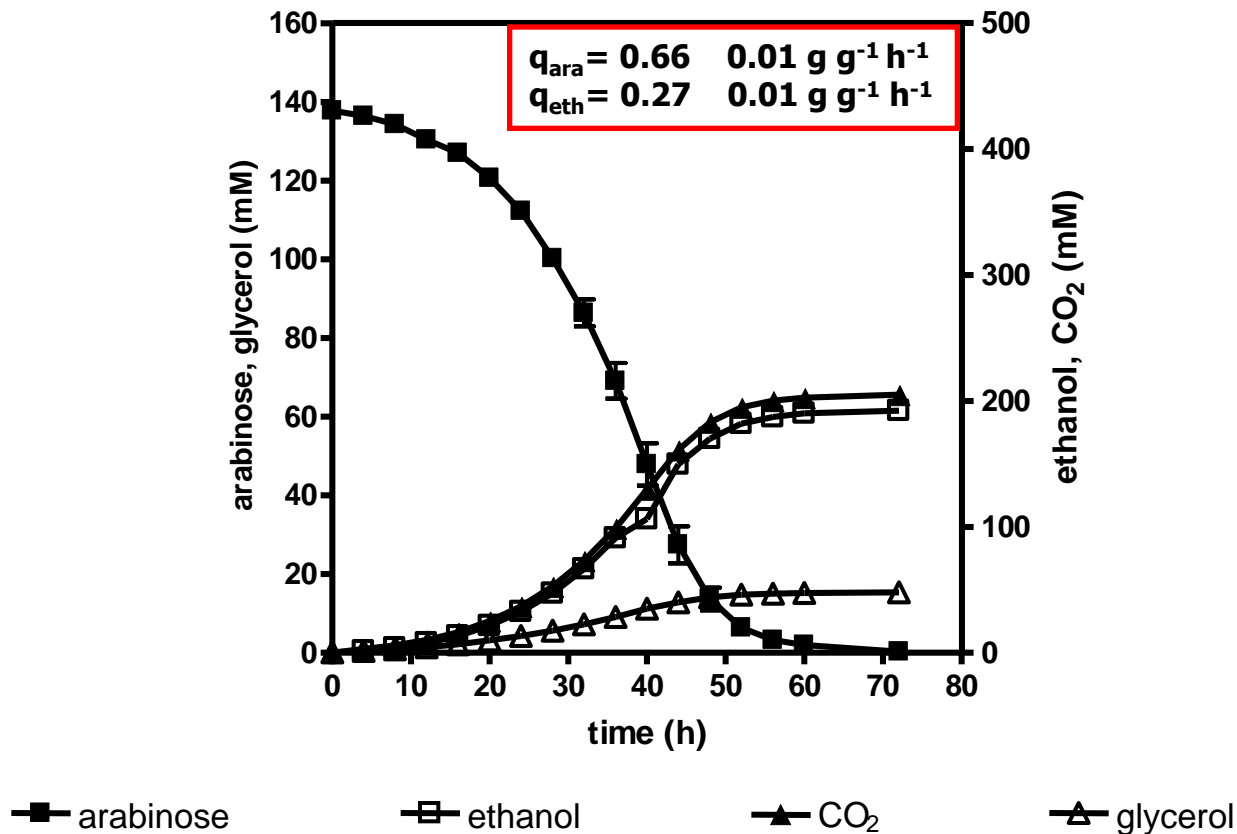


serial transfers in synthetic medium with 2% (w/v) arabinose

16



# Successful metabolic and evolutionary engineering for arabinose fermentation

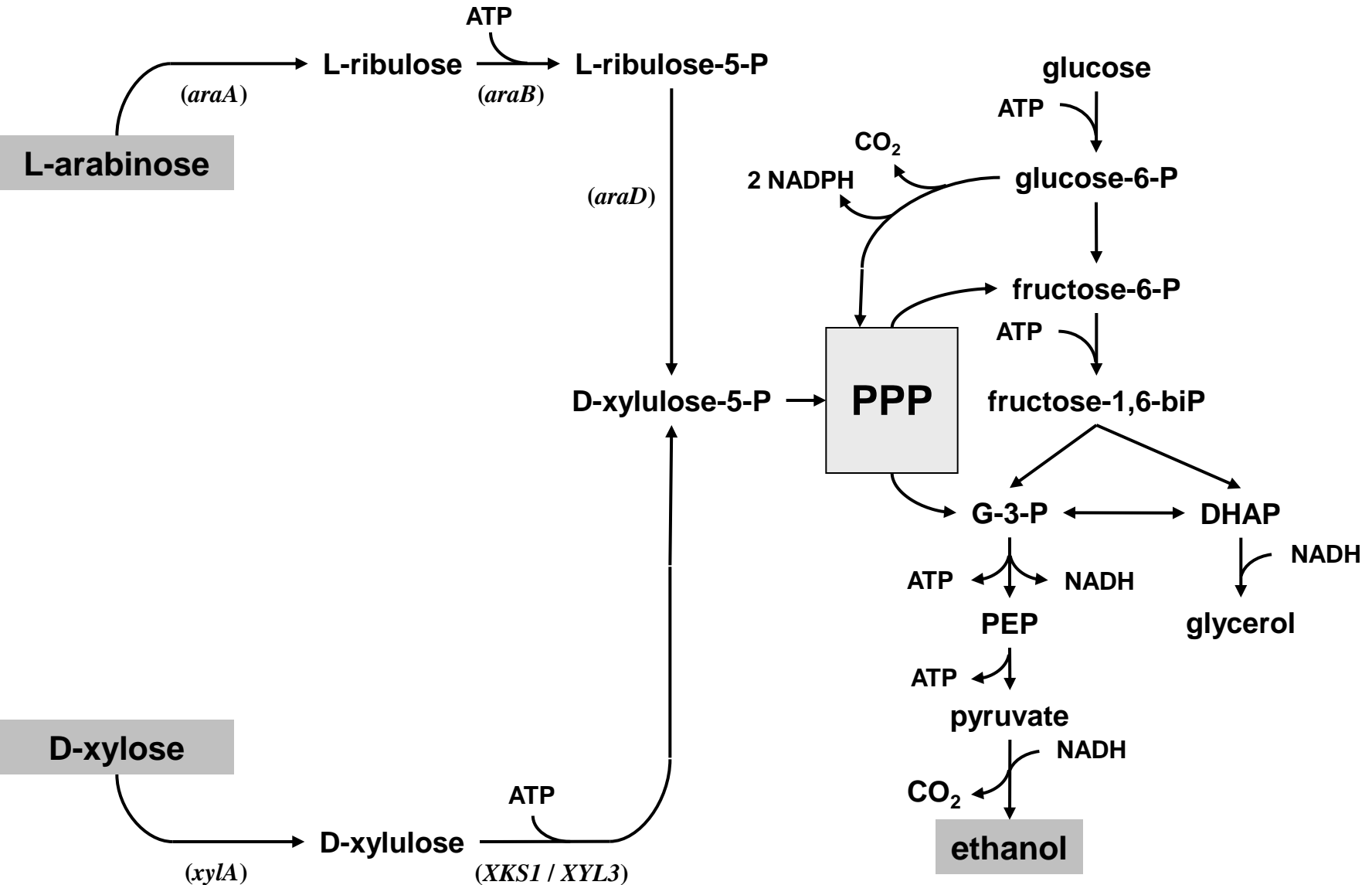


# Sugars in Crop Residues: the Pentose Challenge

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<i>Other (%)</i>			
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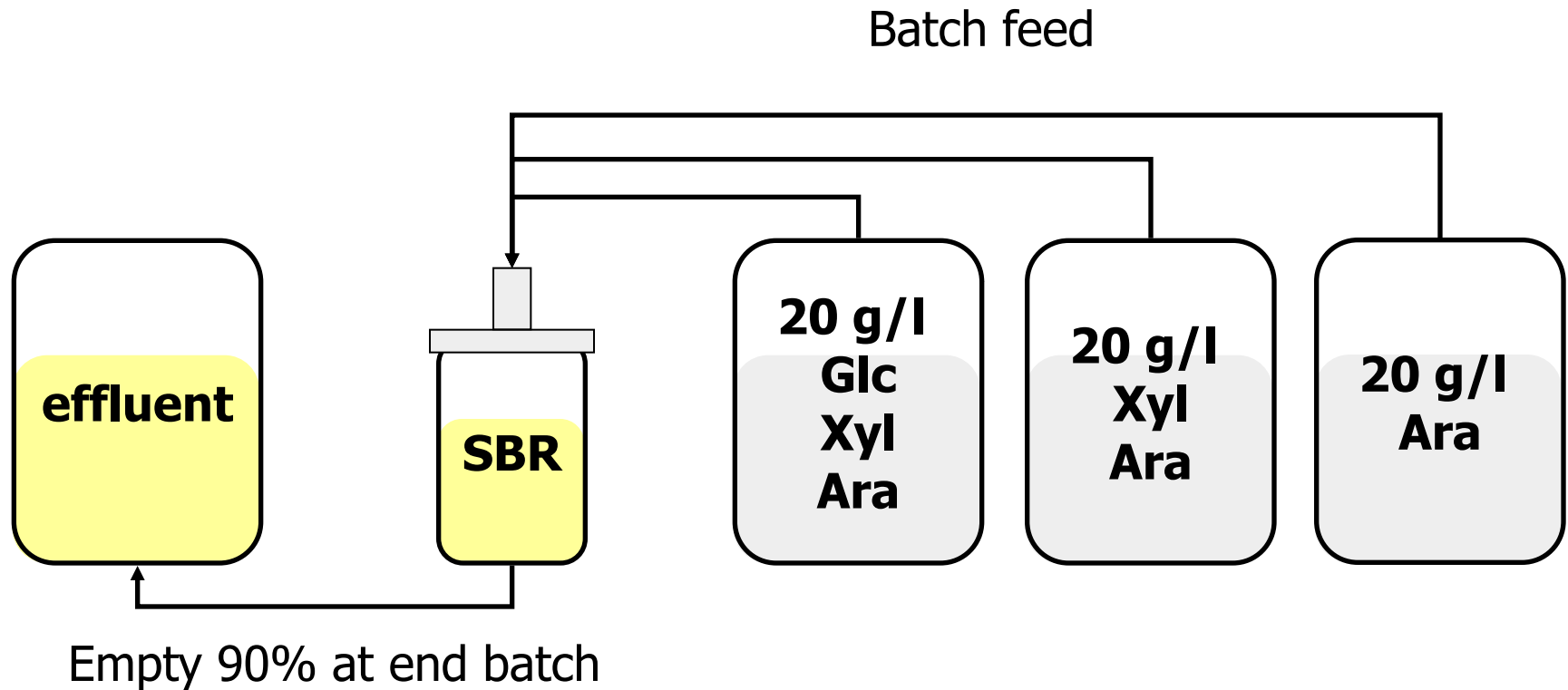


# Sugar mixtures: glucose, xylose and arabinose



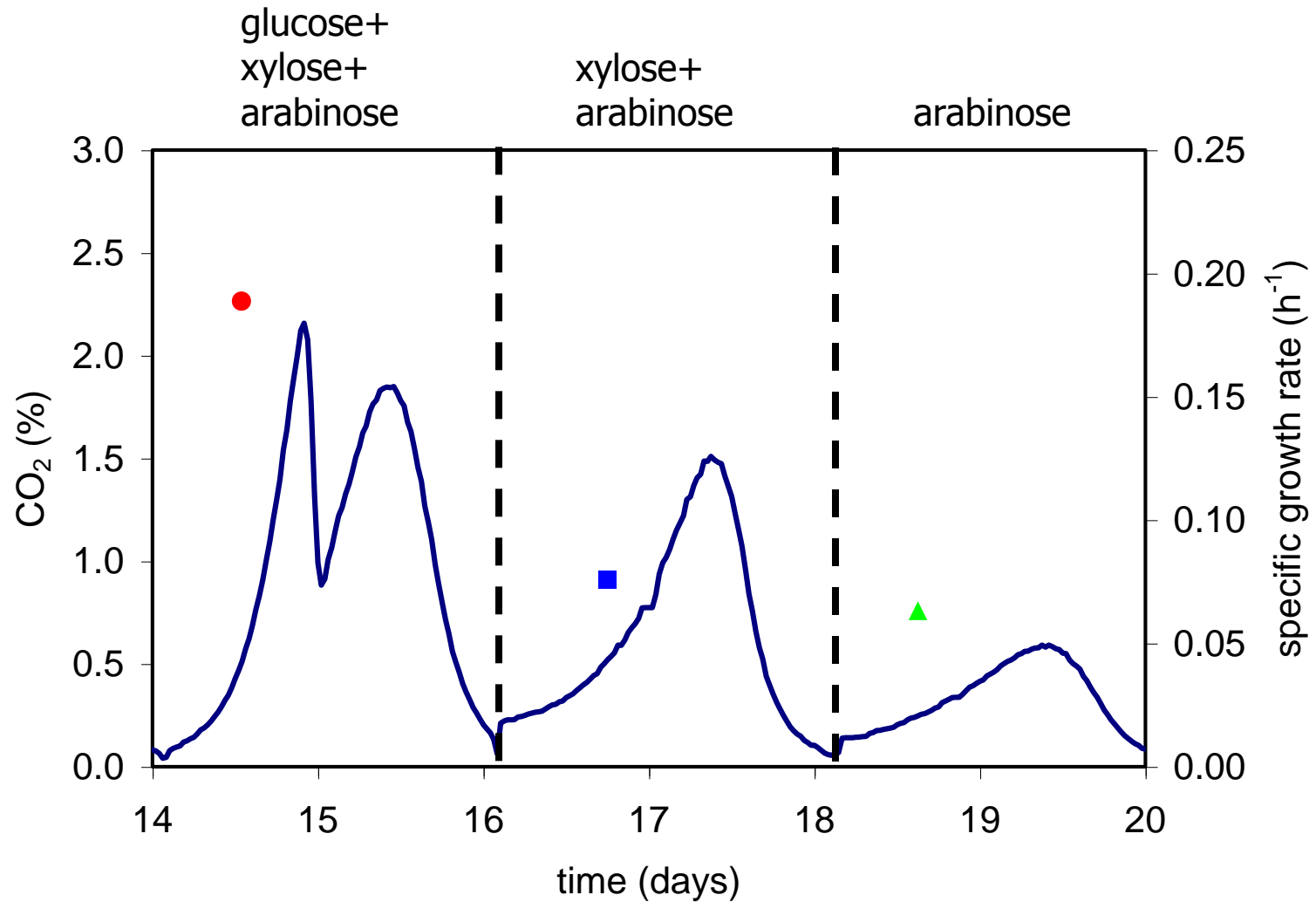
# Evolution with Sequential Batch Reactor

designed to increase the generations on arabinose

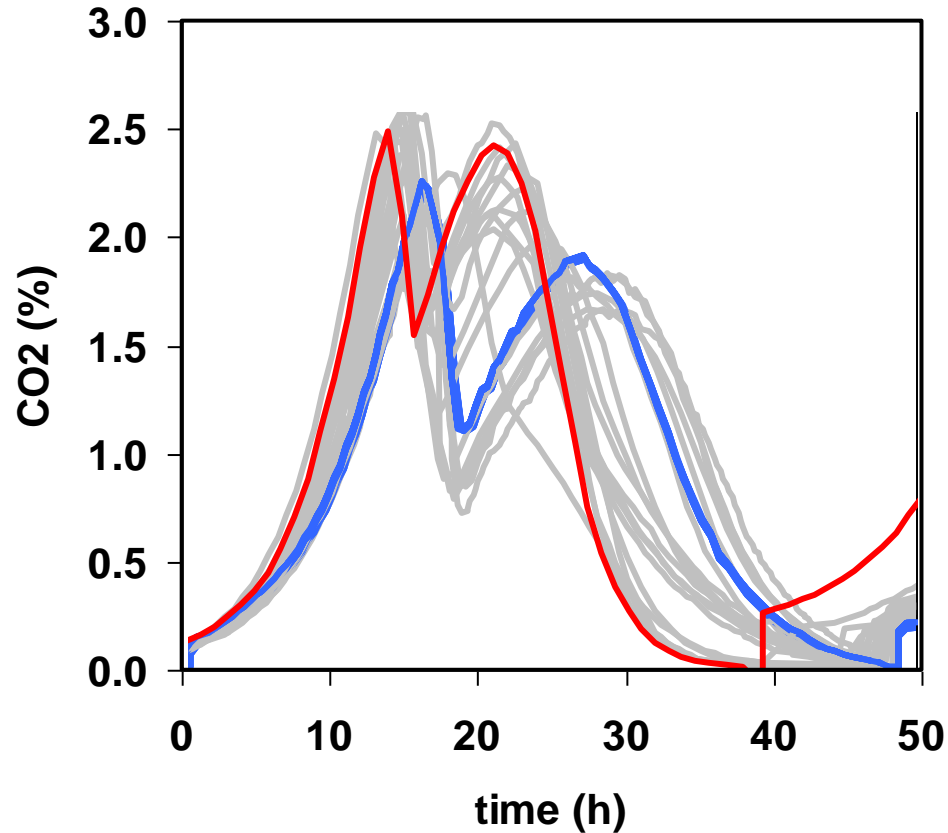


20

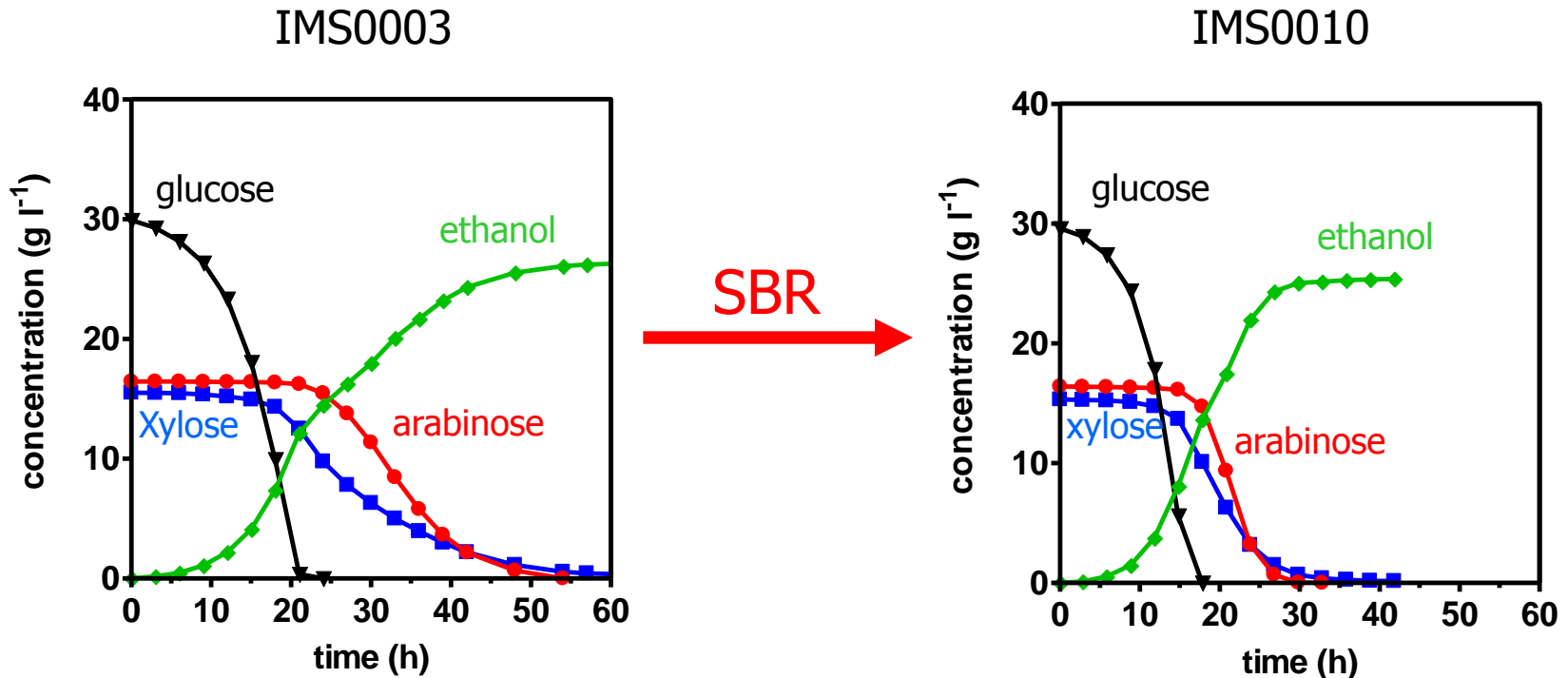
# CO<sub>2</sub> profile



# CO<sub>2</sub> profiles glucose-xylose-arabinose (20 cycles)



# Evolutionary engineering consecutive batch cultivation in different sugar mixtures



- Increased specific consumption rates of xylose and arabinose → decreased total fermentation time

**Does it also work in the real world?**

# **DSM background information**

---

## **DSM, Corporate Communications**

P.O. Box 6500, 6401 JH Heerlen, The Netherlands  
Telephone (31) 45 5782421, Telefax (31) 45 5740680  
Internet: [www.dsm.com](http://www.dsm.com)  
E-mail: [media.relations@dsm.com](mailto:media.relations@dsm.com)

***'All you can eat yeast'***

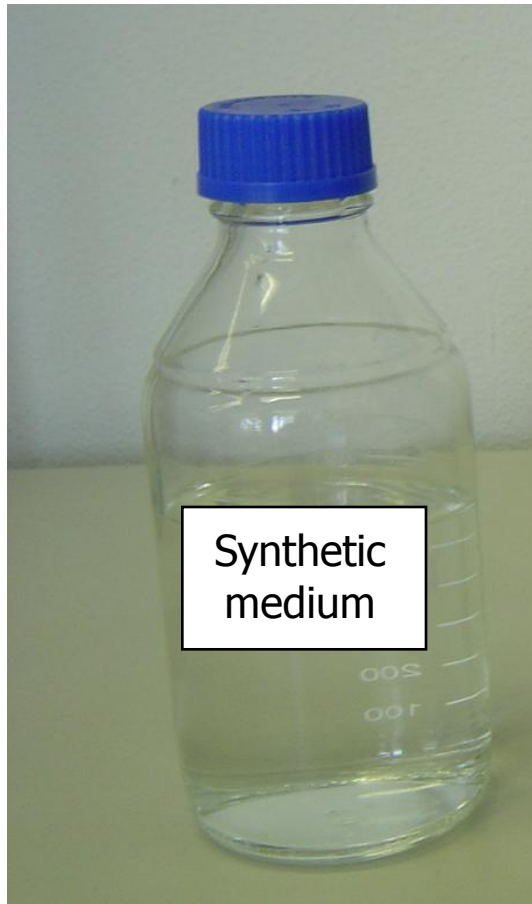
**A breakthrough in bioconversion technology is bringing second generation bio fuels a major step closer to commercial reality**

24

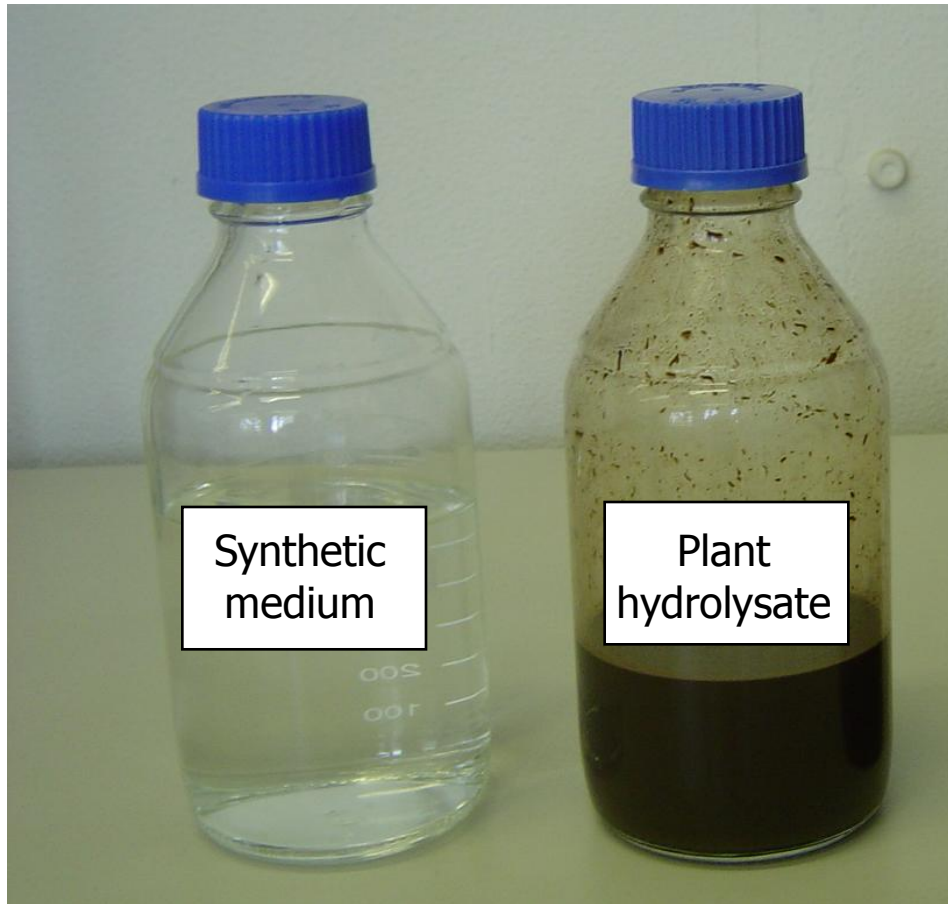




# From the Lab...

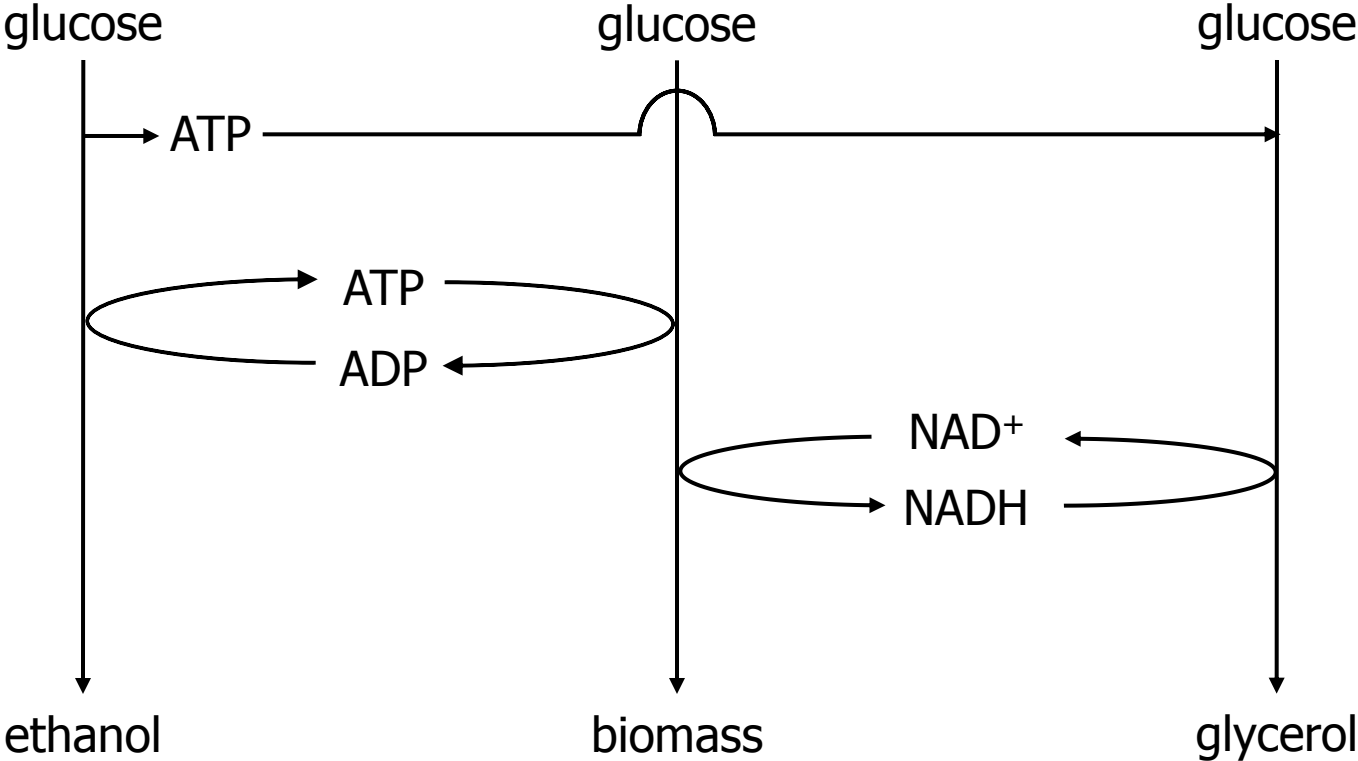


# From the Lab to the Real World

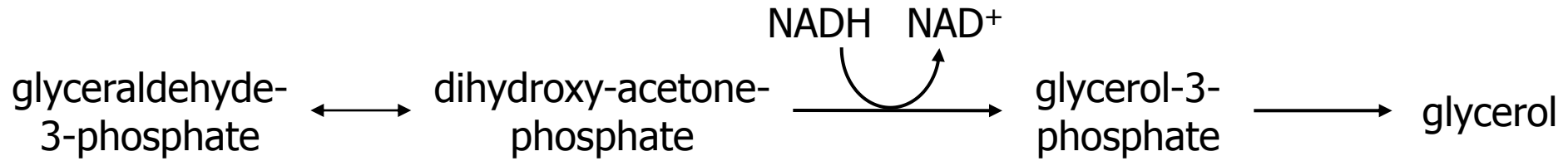


Amongst  
others:  
**acetic acid**

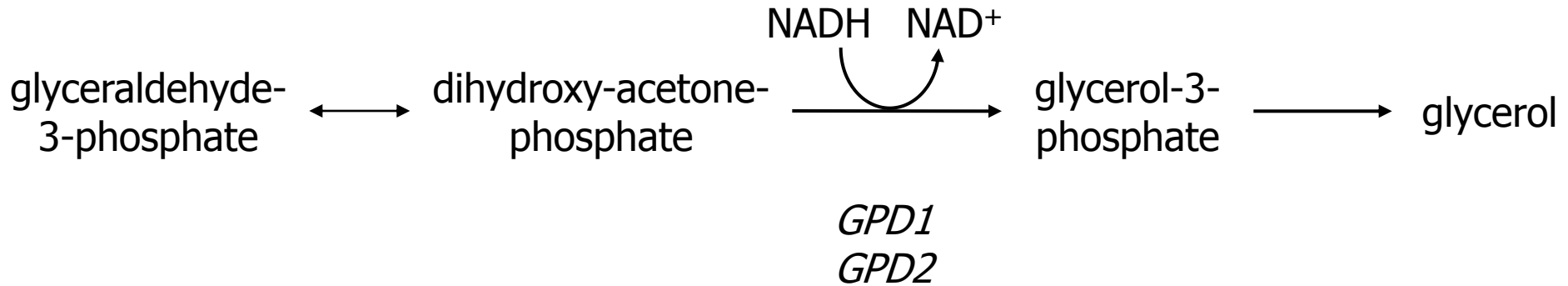
# How to turn a nuisance into a benefit?



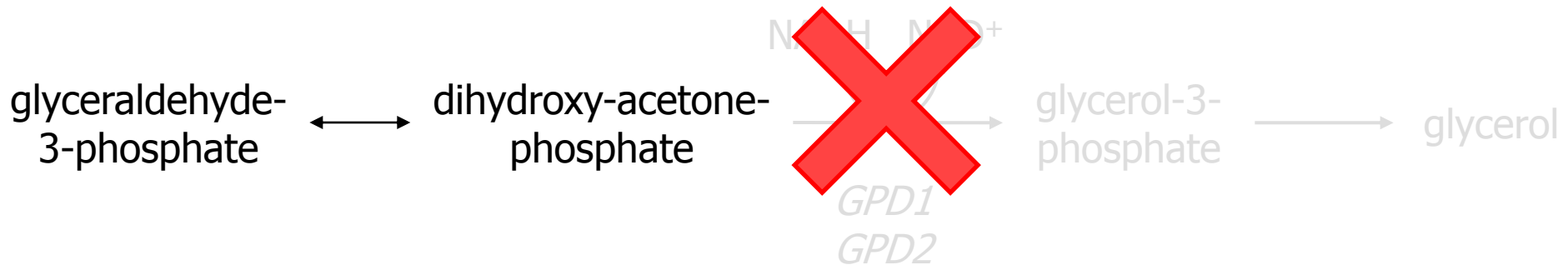
# Glycerol formation



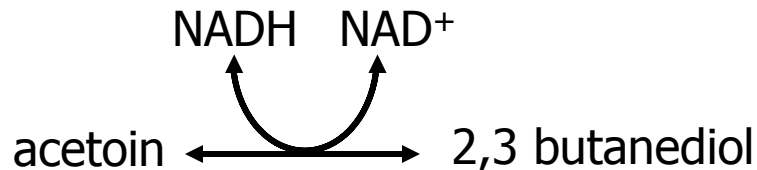
# Glycerol formation



# Glycerol formation



- Anaerobic growth only possible in presence of an **external** electron acceptor.



# Normal yeast acetate metabolism

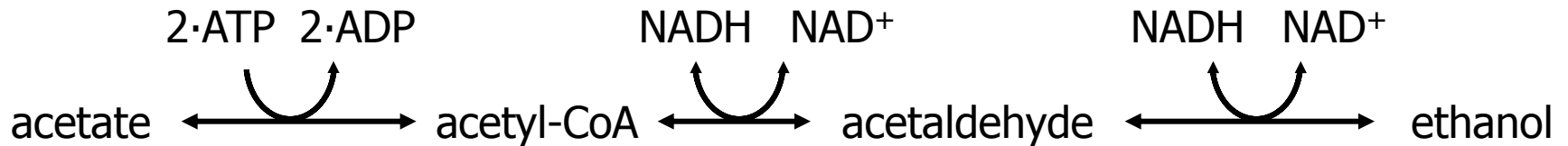


# Acetate as electron acceptor?

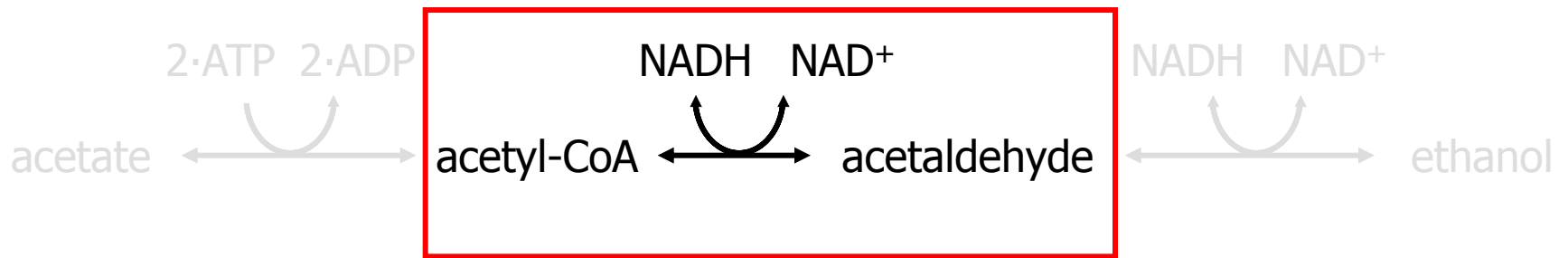




# Acetate as electron acceptor?



# Acetate as electron acceptor?



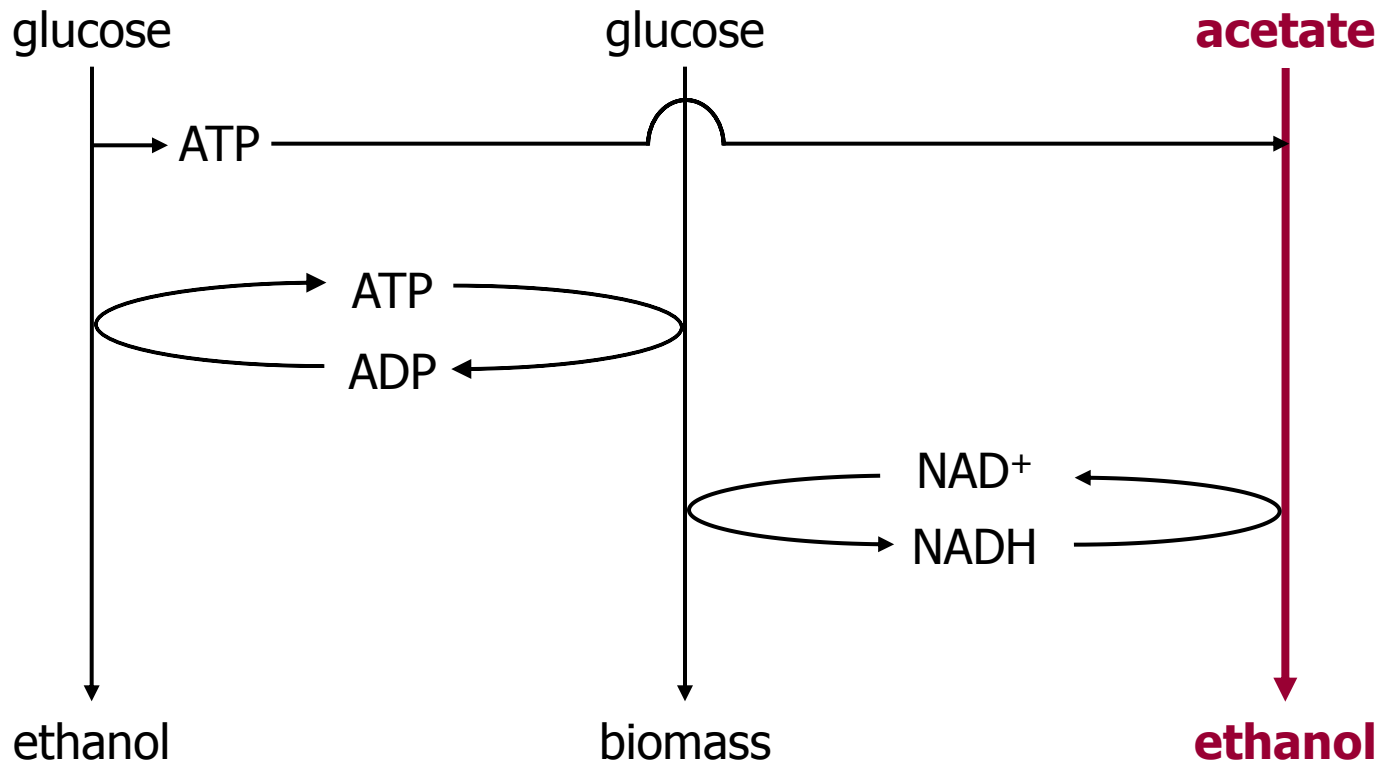
$\text{NAD}^+$  dependent (acetylating) acetaldehyde dehydrogenase

EC 1.2.1.10

34



# Acetate as electron acceptor?



# Strain construction

- Enzyme activities

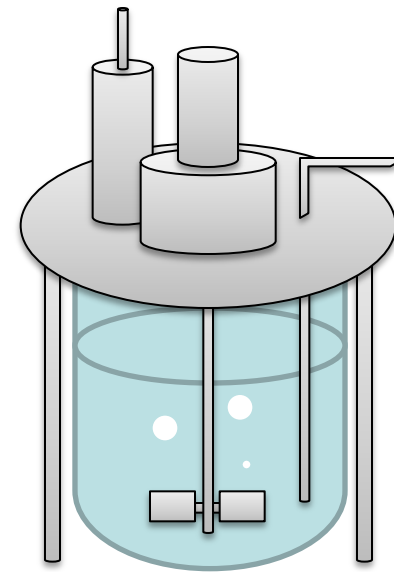
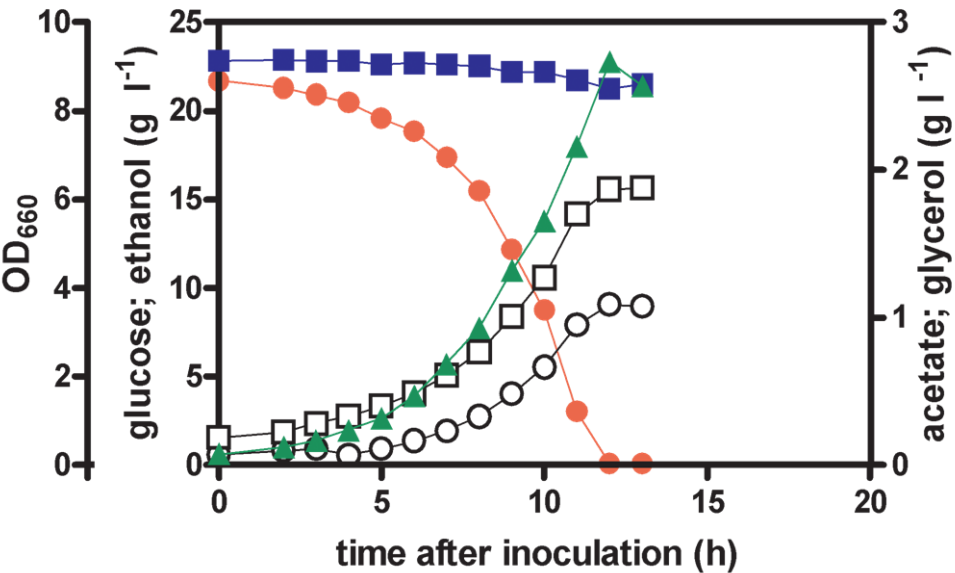
Yeast strain	IME076	IMZ132
Relevant genotype	<i>GPD1 GPD2</i>	<i>gpd1Δ gpd2Δ</i> <i>+ mhpF</i>
Glycerol 3-phosphate dehydrogenase ( $\mu\text{mol mg protein}^{-1} \text{min}^{-1}$ )	$0.034 \pm 0.003$	$< 0.002$
Acetaldehyde dehydrogenase (acetylating) ( $\mu\text{mol mg protein}^{-1} \text{min}^{-1}$ )	$< 0.002$	$0.020 \pm 0.004$

36



# Strain characterization in Batch

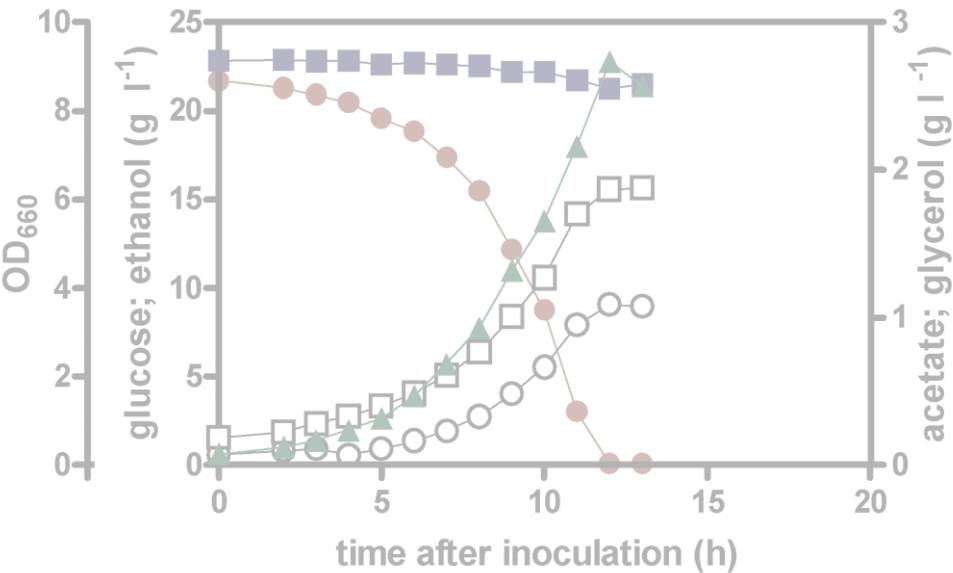
## *GPD1 GPD2*



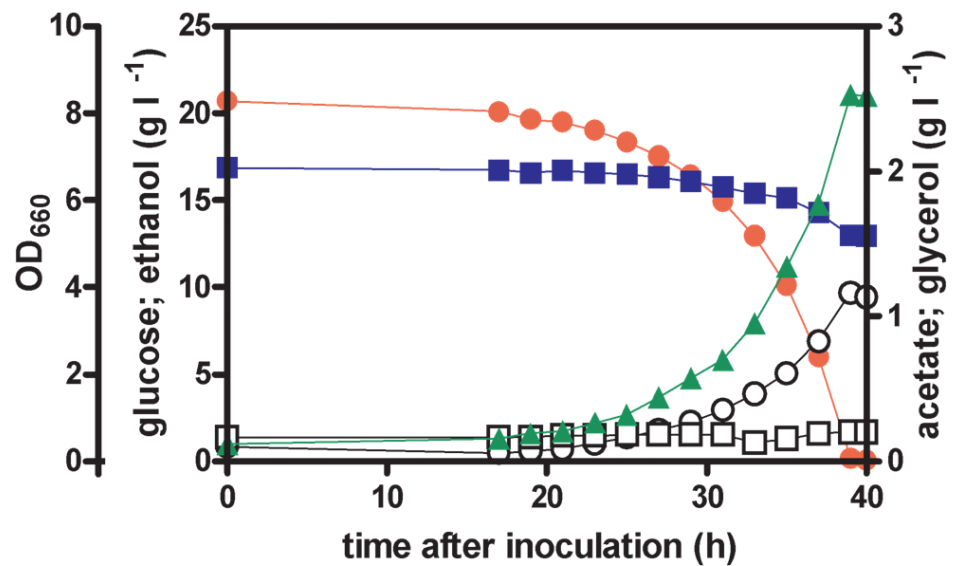
—○— Ethanol    —■— Acetate    —▲— OD<sub>660</sub>    —□— Glycerol    —●— Glucose

# Strain characterization in Batch

*GPD1 GPD2*



*gpd1 Δ gpd2Δ + mhpF*



Ethanol
  Acetate
  OD<sub>660</sub>
 Glycerol
  Glucose

38



# Conclusions

- **Powerful combination in metabolic and evolutionary engineering**
- **Tailor-made evolution strategies are applicable to many other combinations of strains and substrate mixtures**
- **Reverse engineering phenotypes as important challenge**



# Acknowledgements



Kluyver|CENTRE| Kluyver Centre for Genomics  
of Industrial Fermentation



**TATE & LYLE**  
CONSISTENTLY FIRST IN RENEWABLE INGREDIENTS



<http://www.be-basic.org/>



**SenterNovem**

**Contributing Former IMB**

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**Chiara Cippolina**  
**Hans van Dijken**  
**Marko Kuyper**  
**Jeremiah Wright**

**Industrial Microbiology Delft**

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Lizanne Bosman

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**Barbara Crimi**

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**Victor Guadalupe**

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Tânia Veiga

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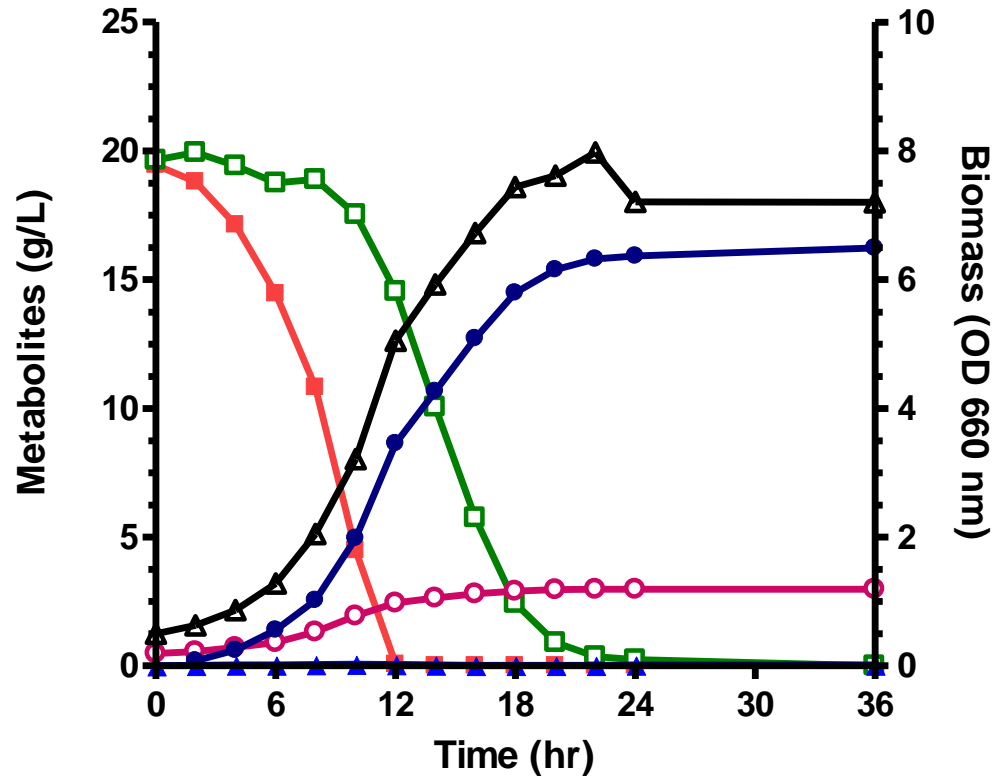
**Wouter Wisselink**

Rintze Zelle





# Low pH as such is not a problem for xylose-fermenting *S. cerevisiae*....

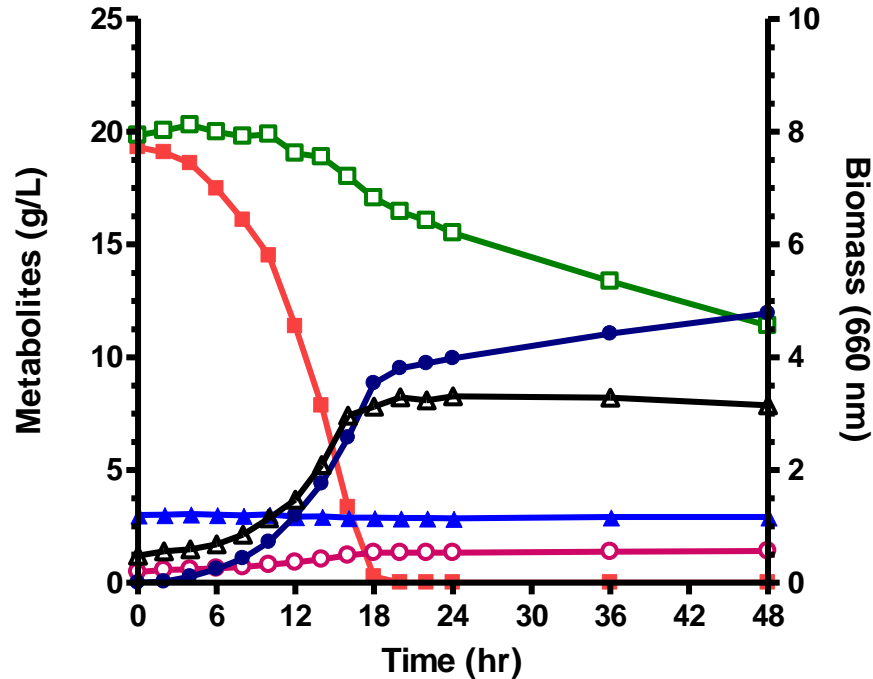


—■— Glucose —□— Xylose —●— Ethanol —○— Glycerol —▲— Acetic Acid —▲— Biomass

Fermentation of glucose-xylose mixture by *S. cerevisiae* RWB218  
pH 3.5

Anaerobic batch culture, synthetic medium, 20 g.l<sup>-1</sup> glucose and 20 g.l<sup>-1</sup> xylose

# ....but acetic acid specifically inhibits xylose fermentation



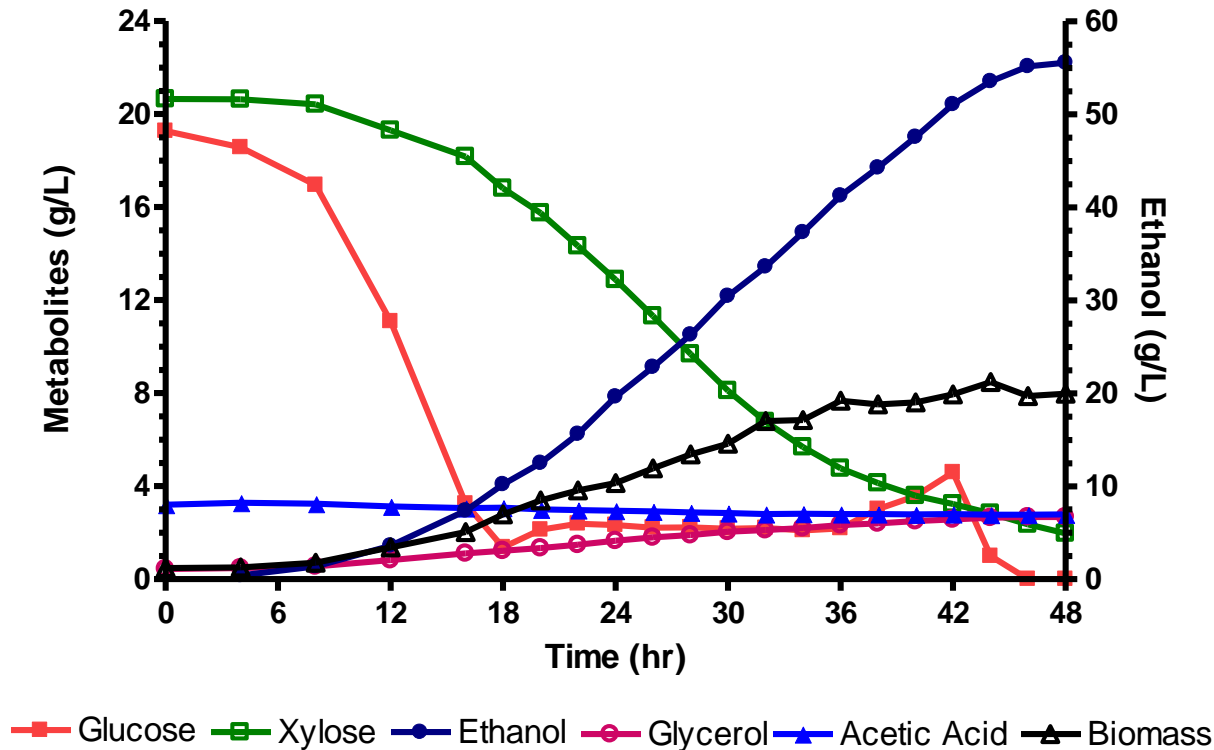
- ethanol **yield** on xylose not affected

—■— Glucose —□— Xylose —●— Ethanol —○— Glycerol —▲— Acetic Acid —▲— Biomass

Fermentation of glucose-xylose mixture by *S. cerevisiae* RWB218  
pH 3.5, 3 g.l<sup>-1</sup> acetic acid

Anaerobic batch culture, synthetic medium, 20 g.l<sup>-1</sup> glucose and 20 g.l<sup>-1</sup> xylose

# Glucose co-feeding alleviates acetic acid inhibition of xylose fermentation (pH 3.5 + 3 g.l<sup>-1</sup> acetic acid)



Similar to simultaneous saccharification and fermentation (SSF)

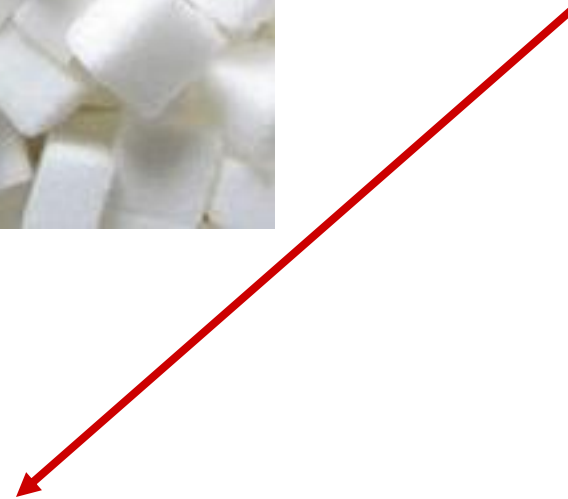
# The challenge continued: uronic acids?

	Corn stover	Wheat straw	Bagasse
<i>Sugars (%)</i>			
glucose	34.6	32.6	39.0
mannose	0.4	0.3	0.4
galactose	1.0	0.8	0.5
xylose	19.3	19.2	22.1
arabinose	2.5	2.4	2.1
uronic acids	3.2	2.2	2.2
<i>Other (%)</i>			
lignin	17.7	16.9	23.1

# A next challenge for metabolic engineering: pectine



**+ Beetpulp**



***up to 30% pectine (galacturonic acid)***

# From the Dutch news:

**11 June 2008**

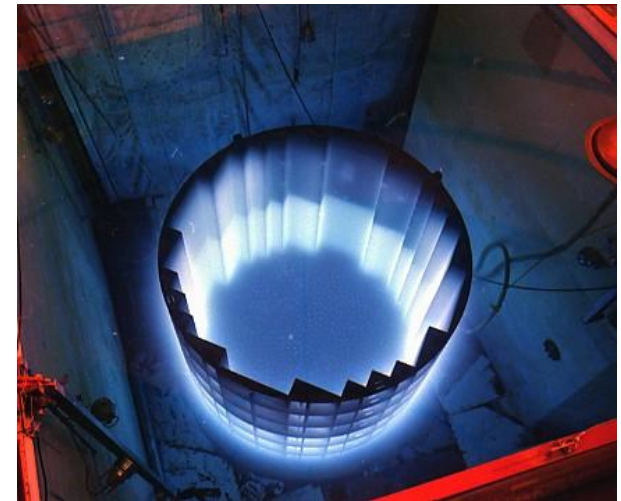
## **Donkeys back in the limelight in Turkey**

**Rising fuel prices are not bad for everyone: Donkeys are 'hot' again in Turkey. The market for donkeys is going through a serious surge in activity.**

**The prices of the animals skyrocketed from roughly 30 euros last year to between 60 and occasionally even 210 euros this year.**

**Mechanical agricultural equipment, the primary cause for the decline in popularity of the donkey over the past decades, are nowadays only used when totally unavoidable.. Due to the high fuel prices, a ride between the village and the field is much cheaper by donkey.**

# Alternative energy sources





# Arabinose fermentation by engineered *S. cerevisiae*

---

M.E. strategy

Ethanol productivity

---

## Fungal pathway

*P. stipitis* *XYL1* + *XYL2*, *T. reesei* *lad1* + *lxr1*, *S. cerevisiae* *XKS1*

0.35 mg g<sup>-1</sup>h<sup>-1</sup>

Richard et al. (2003)

## Bacterial pathway

*E. coli* *AraABD*

-

Sedlak & Ho (2001)

*B. subtilis* *AraA*, *E. coli* *AraBD*  
**+ evolution**

60-80 mg g<sup>-1</sup>h<sup>-1</sup>

Becker & Boles  
(2003)

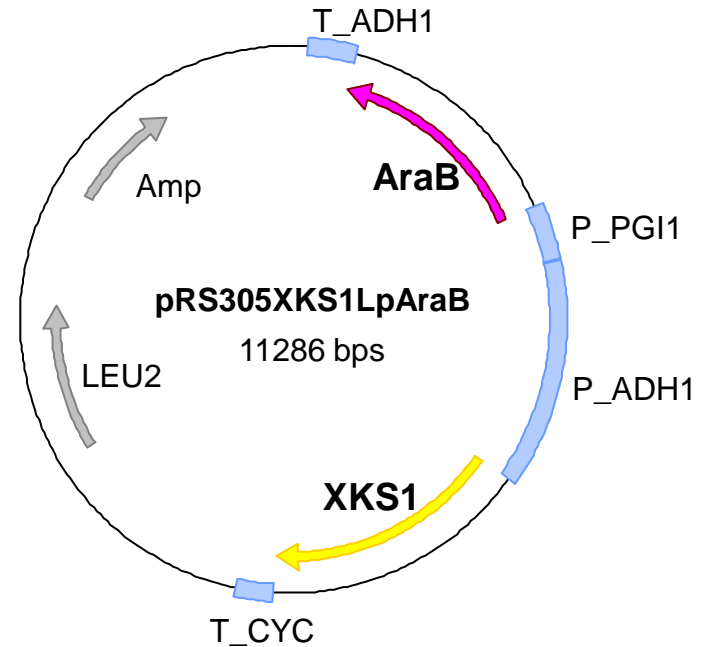
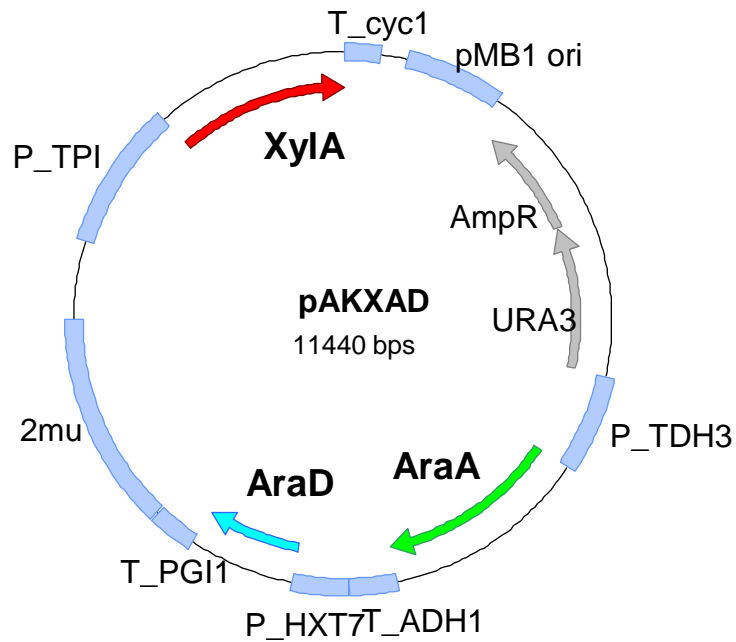
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- Bacterial pathway most promising (Becker & Boles 2003)
- Challenges: rate, anaerobicity, arabinitol formation

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# Strain construction



- **Host:**

XylA-expressing *S. cerevisiae* strain optimized for xylose fermentation

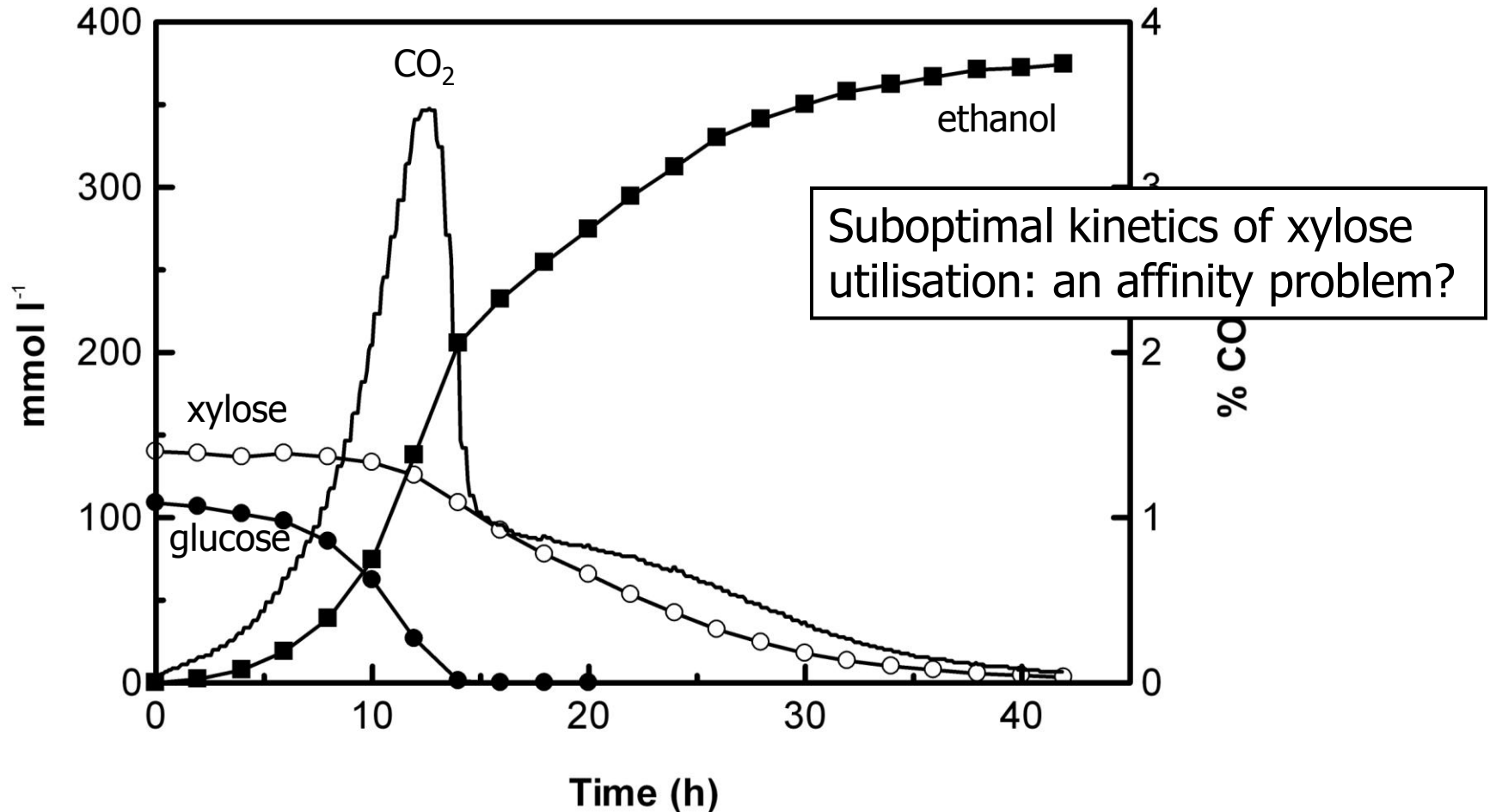
- Expression of *AraA*, *AraB* and *AraD* from *Lactobacillus plantarum*

50

# Sugars in Crop Residues: the Pentose Challenge

	Corn stover	Wheat straw	Bagasse
<i>Sugars (%)</i>			
glucose	34.6	32.6	39.0
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uronic acids	3.2	2.2	2.2
<i>Other (%)</i>			
lignin	17.7	16.9	23.1

# Sugar mixtures: glucose and xylose



Anaerobic growth of *S. cerevisiae* RWB217  
on 20 g/L glucose and 20 g/L xylose

# Evolutionary engineering in chemostat

- Selection for improved affinities → decrease of residual sugar

- Affinity =  $\mu^{\max} / K_S$

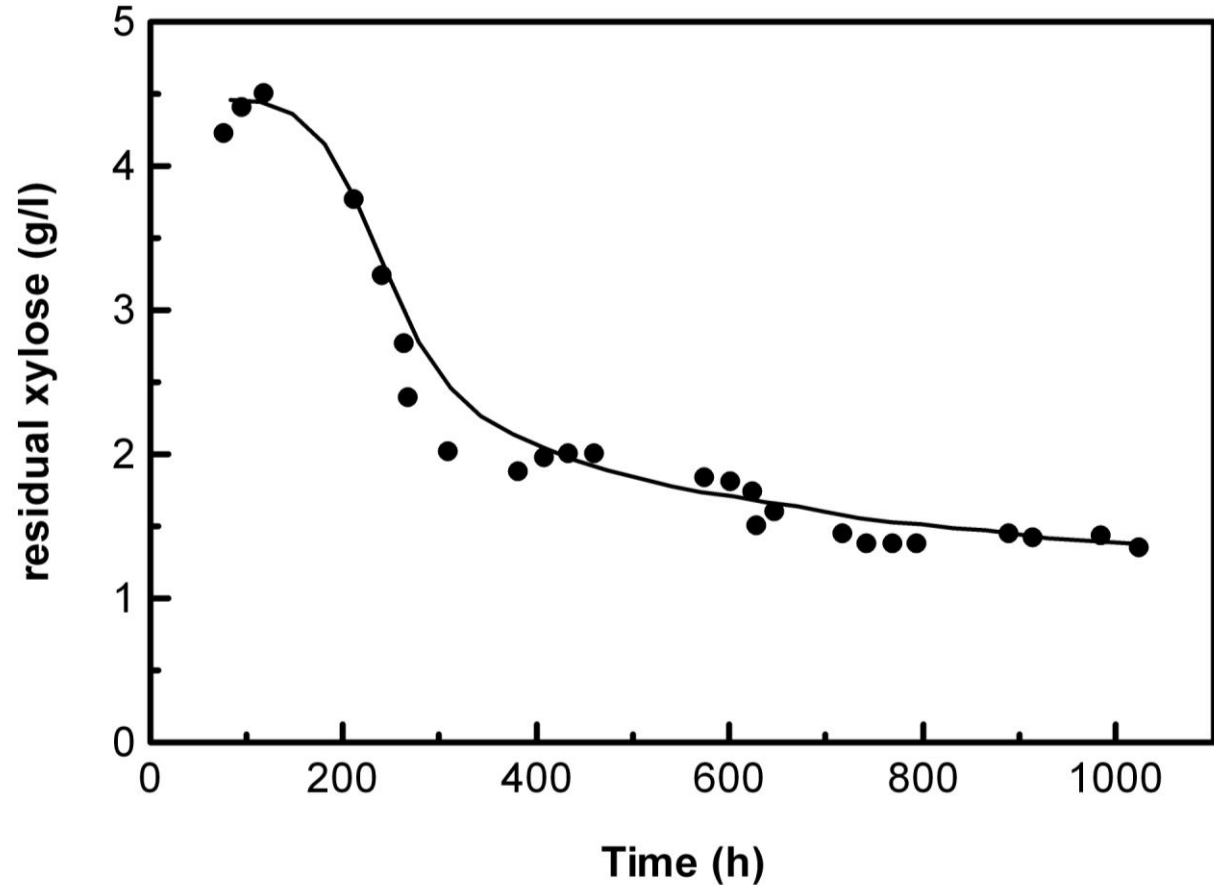
Monod:

$$\mu = \mu_{\max} \frac{C_S}{K_S + C_S}$$

- Selection for mutant that grows faster at a lower  $C_S$
  - Wash-out of strains that cannot grow at the set D with the lowered  $C_S$

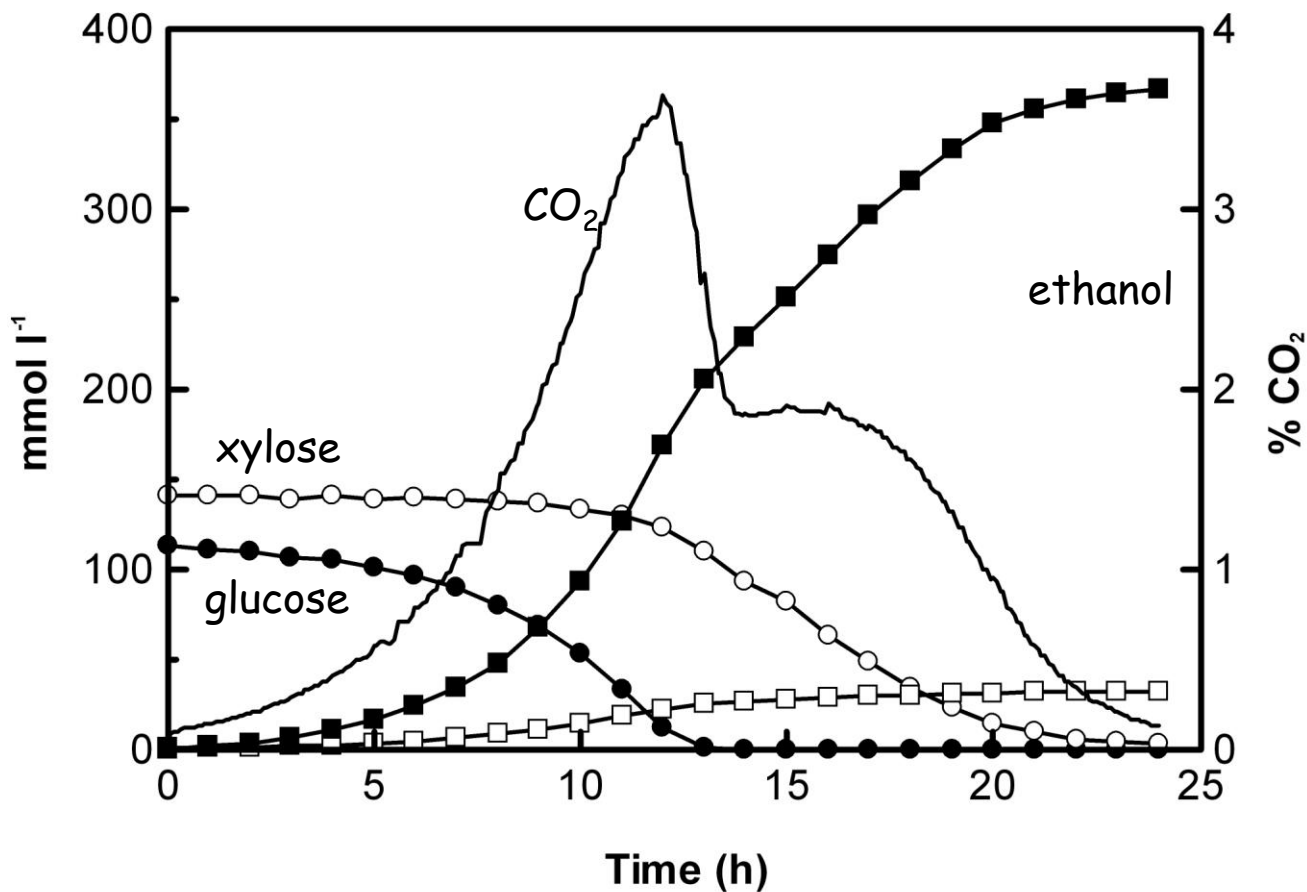


# Selection for Improved Xylose Affinity



Long-term cultivation of RWB217 in anaerobic, **xylose-limited chemostat** ( $D = 0.06 \text{ h}^{-1}$ ): decrease of residual xylose concentration

# Anaerobic Fermentation of a glucose-xylose Mixture



# Transcriptome analysis

CEN.PK113-7D  
Reference



RWB217  
Genetically  
engineered



RWB218  
Evolved

Glucose

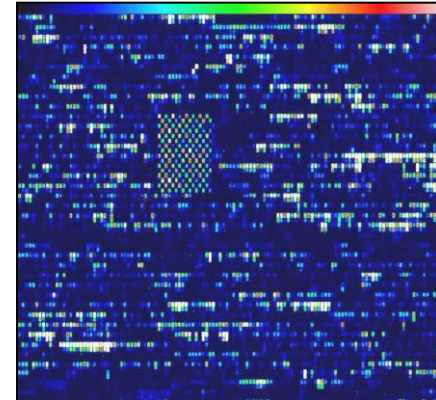
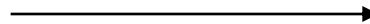
Glucose

Glucose

Xylose



Xylose



- triplicate chemostat cultures (anaerobic, C-limited,  $D = 0.05 \text{ h}^{-1}$ ) for each strain/condition

- Affymetrix GeneChips

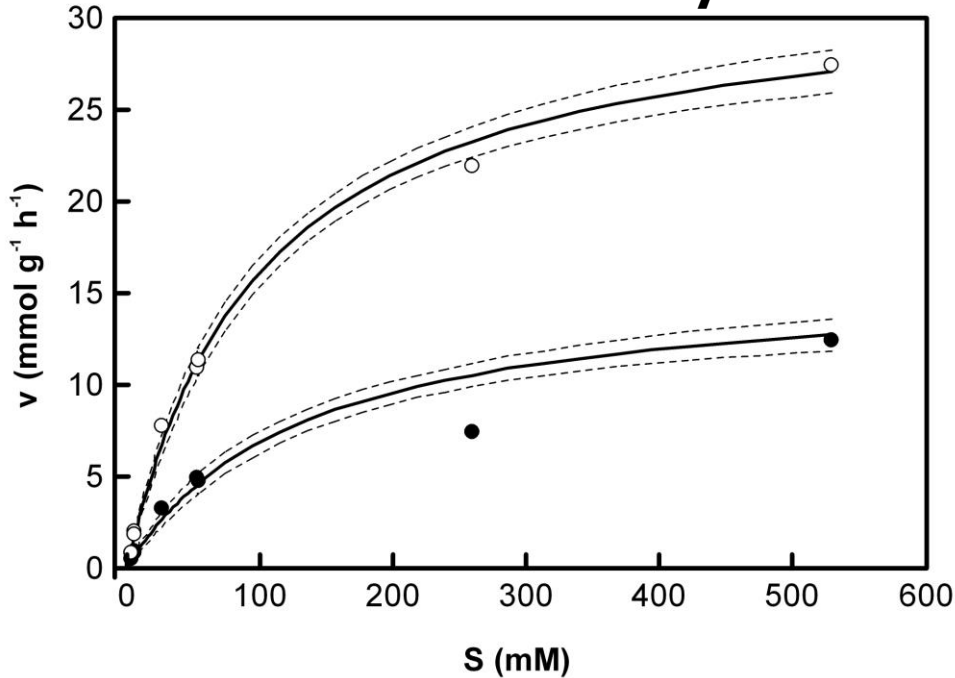


# Transcriptome Analysis (1)

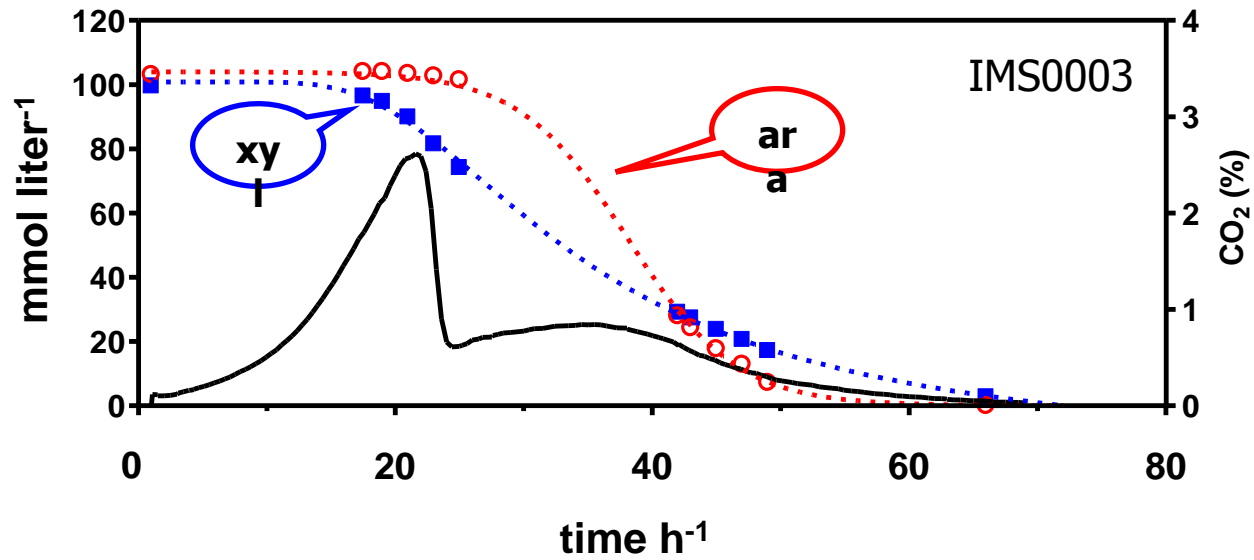
## Genes involved in hexose transport

Genes	Transcript Levels		Fold Change	<i>p</i> -value		
	Parental strain RWB 217	Evolved strain RWB 218				
<i>XYL1</i>	14.2	9.27	6.44	0.034		
<i>XYL2</i>	14.2	9.27	9.5	0.025		
<i>XYL3</i>	14.2	9.27	-39	0.18		
<i>XYL4</i>	14.2	9.27	8.4	0.008		
<i>XYL5</i>	14.2	9.27	-3.59	0.002		
<i>XYL6</i>	14.2	9.27	-1.12	0.26		
<i>XYL7</i>	14.2	9.27	1.07	0.44		
<i>XYL8</i>	14.2	9.27	1.13	0.34		
<i>XYL9</i>	14.2	9.27	1.0	-		
<i>XYL10</i>	14.2	9.27	1.16	0.47		
<i>XYL11</i>	14.2	9.27	-1.3	0.17		
<i>XYL12</i>	14.2	9.27	-1.01	0.92		
<i>XYL13</i>	14.2	9.27	-31	0.026		
<i>XYL14</i>	14.2	9.27	1.01	0.58		
<i>RGT 2</i>	36.6	7.80	55.1	8.51	1.39	0.08
<i>SNF 3</i>	29.6	3.66	25.2	3.46	-1.17	0.21

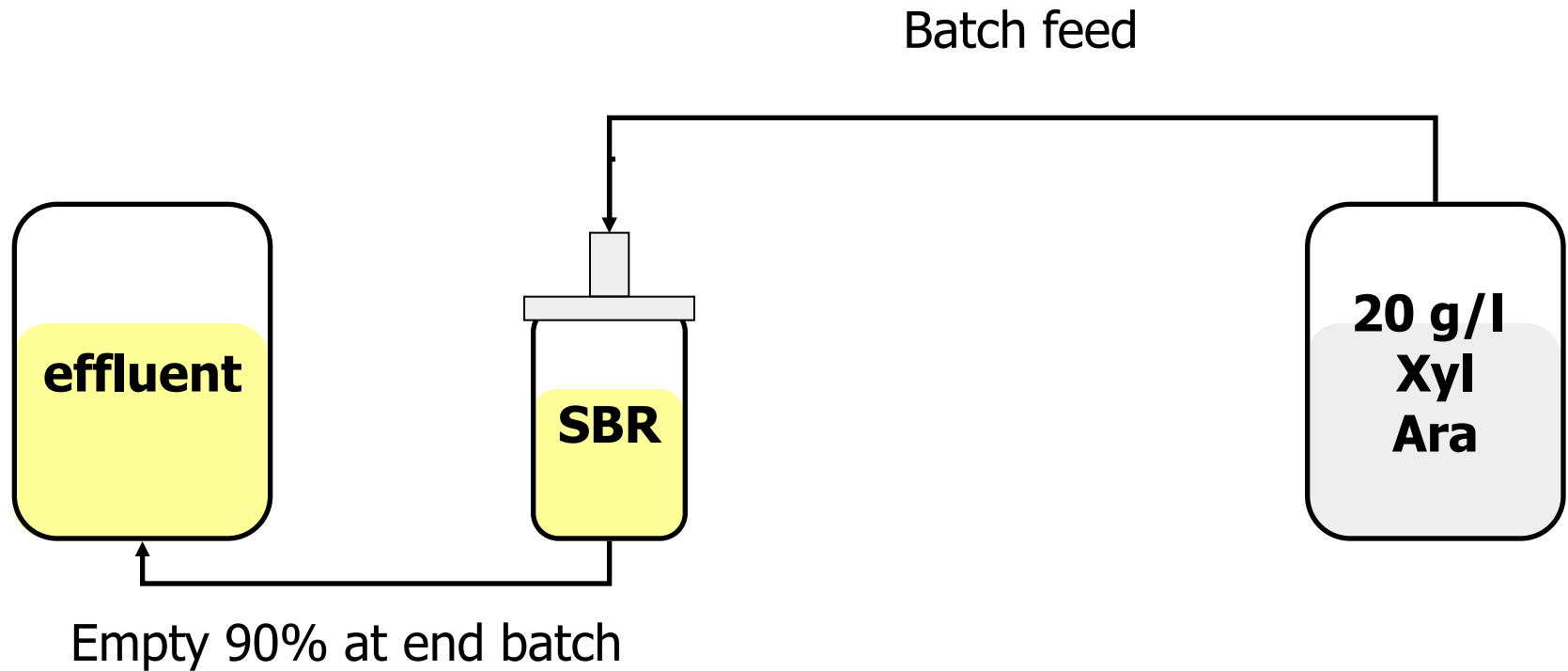
### Altered kinetics of U-<sup>14</sup>C xylose transport



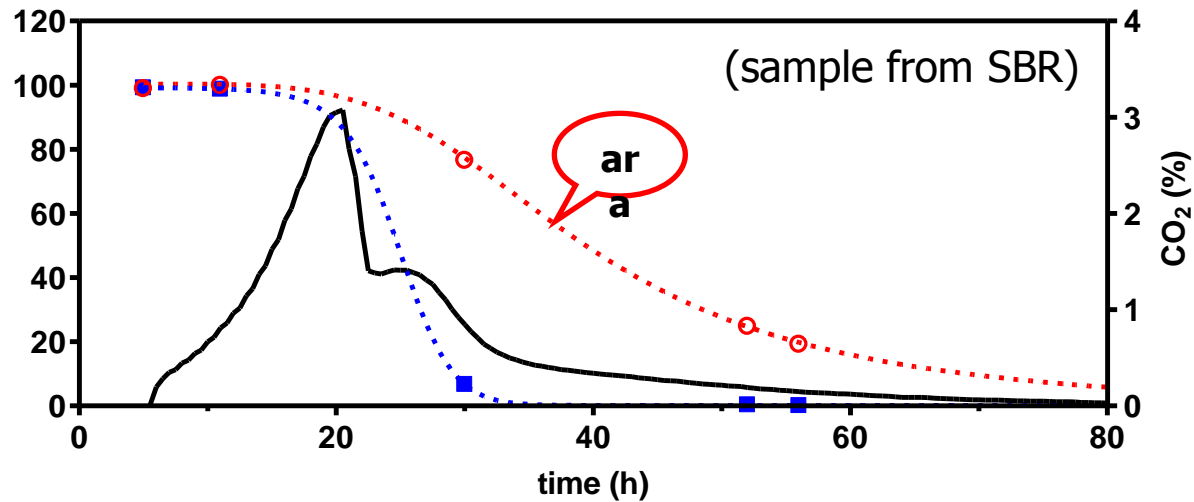
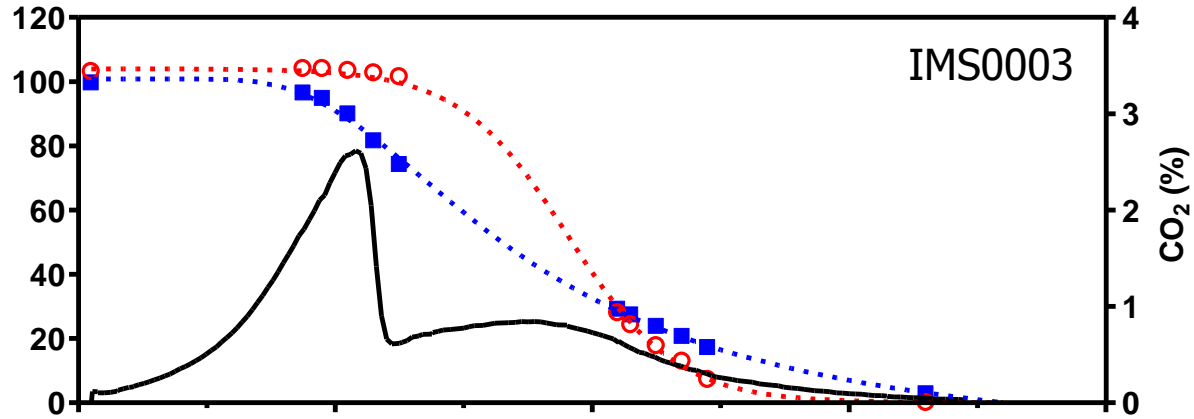
# Anaerobic batch glc/xy/ara 30/15/15 g l<sup>-1</sup>



# Selection with SBR (I)



# Anaerobic batch glc/xyl/ara 30/15/15 g l<sup>-1</sup>



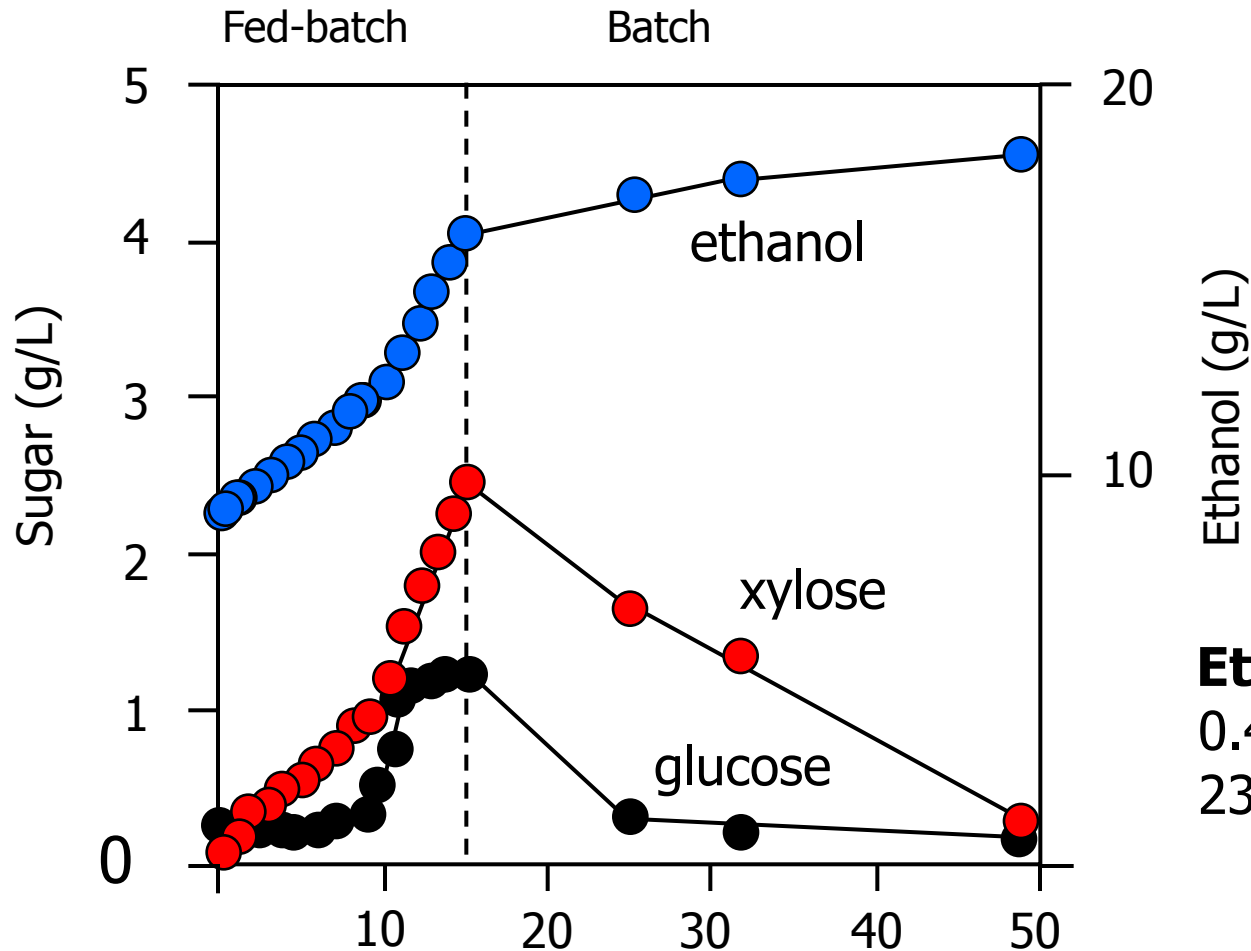
# Counting the generations on the substrates

	Biomass g l <sup>-1</sup> / <b>generations</b> on:		
	<b>Glc</b>	<b>Xyl</b>	<b>Ara</b>
Batch			
Xyl/ara 20/20 g l <sup>-1</sup>		0.2 → 1.8 <b>3.2</b>	1.8 → 3.4 <b>0.9</b>

# From the Lab to the Real World...



# Ethanol Production from Wheat-Straw Hydrolysate (‘academic’ xylose-fermenting strain)



**Ethanol yield:**  
0.47 g ethanol/g sugar  
238 L ethanol/ton dry biomass



