

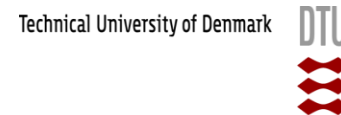


# MICROBIAL REFINING OF ALGAL BIOMASS FOR FOOD AND FEED INGREDIENTS (WP3)

Speaker: Anne S. Meyer DTU

24-03-2021

MacroCascade Final Conference



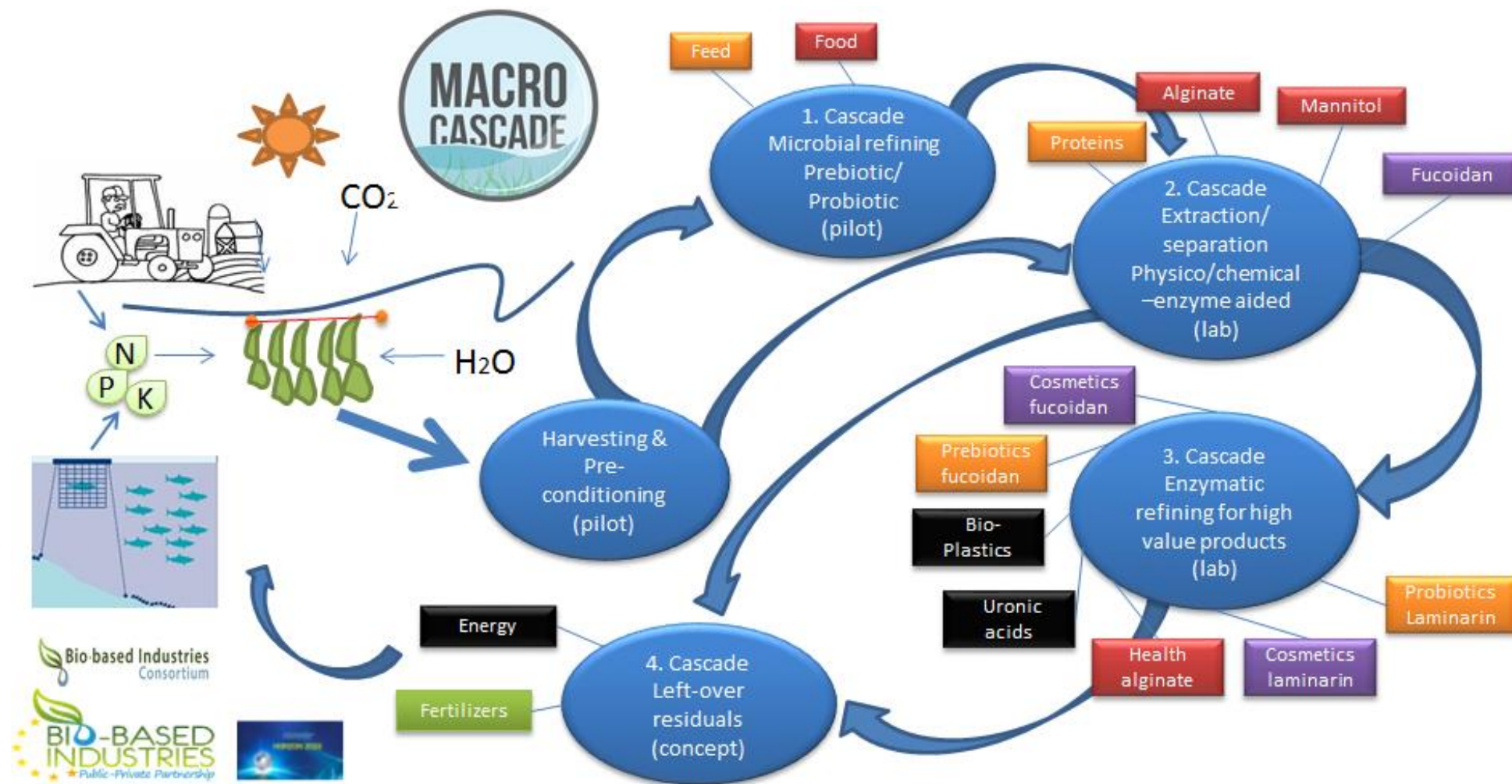
# WP3 Objectives

## 5 main objectives:

- 1) Convert algal biomass *anaerobically* into **feed** ingredients by ensiling
  - 2) Convert algal biomass and *rapeseed cake* into **feed** ingredients
  - 3) Develop algae-based *prebiotic* and *probiotic* animal **feed** ingredients
- **Legarth** next presentation
- 4) Develop bioactive **food** ingredients with dietary fibers/prebiotics from algae → **Villadsen** next presentation
  - 5) Develop aerobic bioconversion process for production of *prebiotic carbohydrates* and *bio-colorants*, **feed and food**
  - 6) WP5: D5.3. Development of catalytic processes for conversion of fucoidan to bioactives



# Macrocascade Concept





# MICROBIAL AND ENZYMATIC REFINING OF ALGAL BIOMASS FOR FOOD AND FEED INGREDIENTS (WP3)

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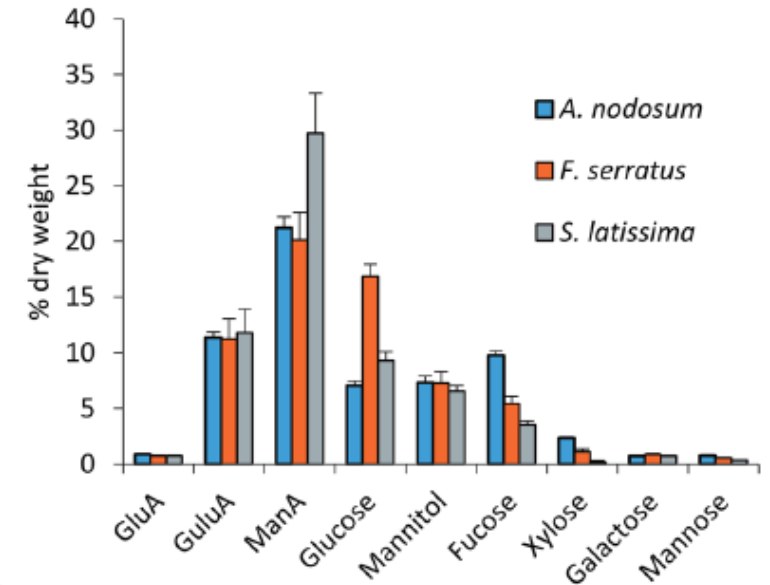
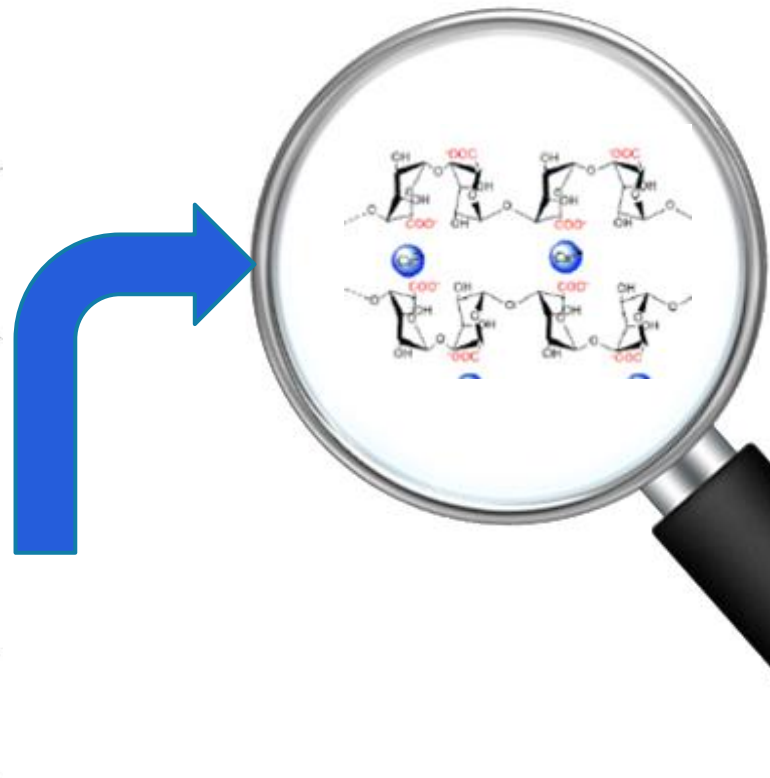
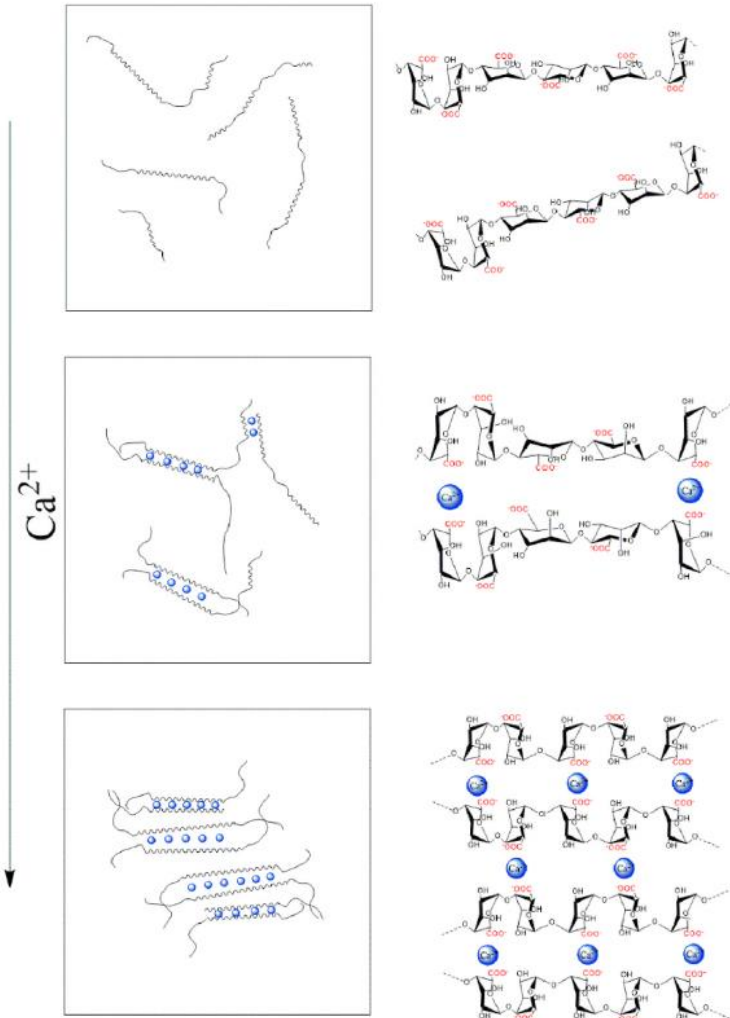
# Brown Seaweed Carbohydrate Components

- **Alginate: Hydrocolloid of uronic acids: Gel formation; mostly 'G'**
- **Laminarin: Potentially bioactive glucan:  $\beta$ -1,3 and  $\beta$ -1,6-linkages**
- **Carbon for microbial carotenoid production & probiotic growth**
- **Fucoidan: Fucose-rich sulfated polysaccharides**
  - **Many high-end biomedical bioactivities**
- **Unique Red Seaweed: *Palmaria palmata*;**
  - **mixed-linkage-xylan oligos support growth of *Lactobacillus pentosus***

# Enzymatic alginate improvement

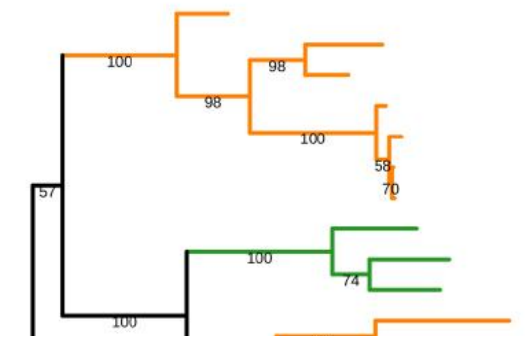
Gelation: mainly with GGGG-blocks; Make more G from GGMM

*Saccharina latissima* has high alginate, but very high M:G ratio



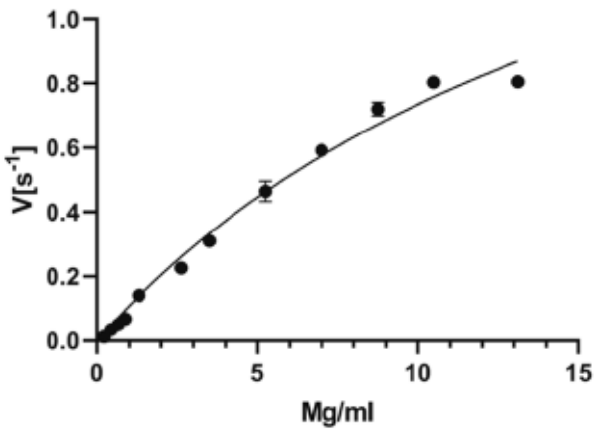
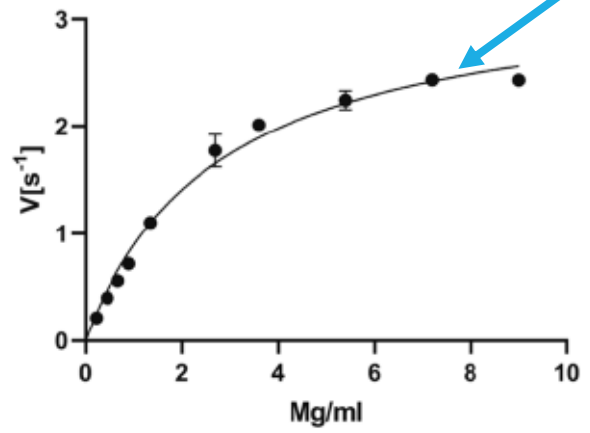
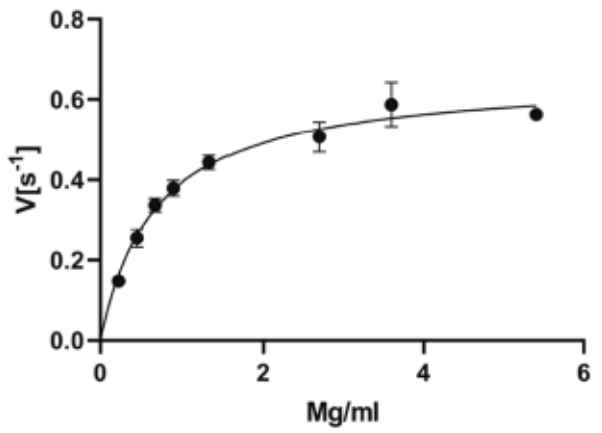
Flip or remove some M  
Remove M from chain ends?

# Enzymatic alginate improvement

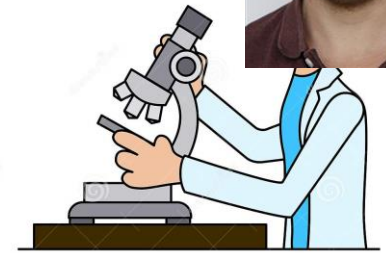
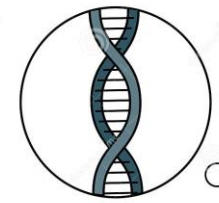


Accession	Species	Phylum
ADO75398.1	<i>Stigmatella aurantiaca</i>	Ascomycota
CDG80811.1	<i>Janthinobacterium agaricidamnosum</i>	Proteobacteria
AJW95734.1	<i>Burkholderia gladioli</i>	Proteobacteria
AIR03199.1	<i>Cedecea neteri</i>	Rhodophyta
AJZ89632.1	<i>Klebsiella michiganensis</i>	Rhodophyta
AIR62230.1	<i>Cedecea neteri</i>	Rhodophyta
AIR66479.1	<i>Cedecea neteri</i>	Rhodophyta
g8132.t1	<i>Paradendryphiella salina</i>	Actinobacteria
g8867.t1	<i>Paradendryphiella salina</i>	Actinobacteria
g6933.t1	<i>Paradendryphiella salina</i>	Actinobacteria
BAF69299.1	<i>Nitratiruptor sp.</i>	Actinobacteria

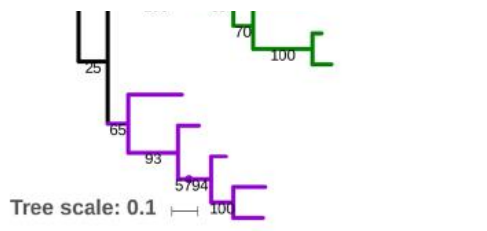
Fastest on polyM



Look for alginate-modifying enzymes



Bo Pilgaard, PhD stud.



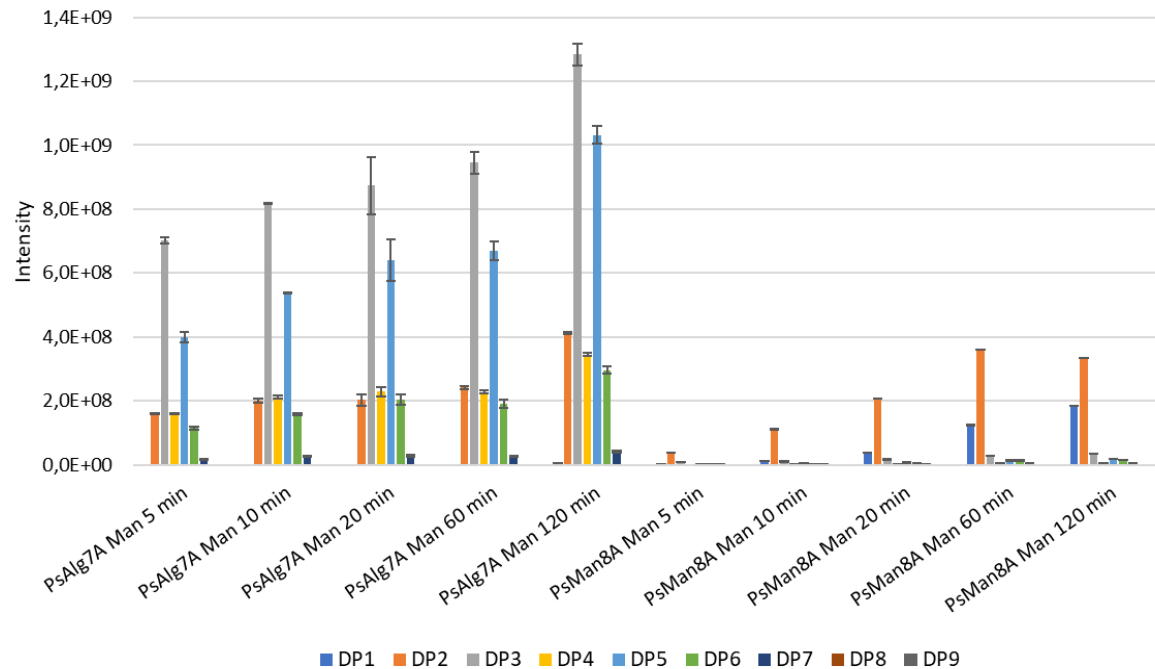
APA06150.1	<i>Sclerotinia sclerotiorum</i>	4
CCDS53238.1	<i>Botryotinia fuckelliana</i>	4
ACU76318.1	<i>Catenulispora acidiphila</i>	4
ACU70527.1	<i>Catenulispora acidiphila</i>	4
AGZ44762.1	<i>Actinoplanes friuliensis</i>	4
AGL19835.1	<i>Actinoplanes sp.</i>	4
SDT21411.1	<i>Actinoplanes derwentensis</i>	4



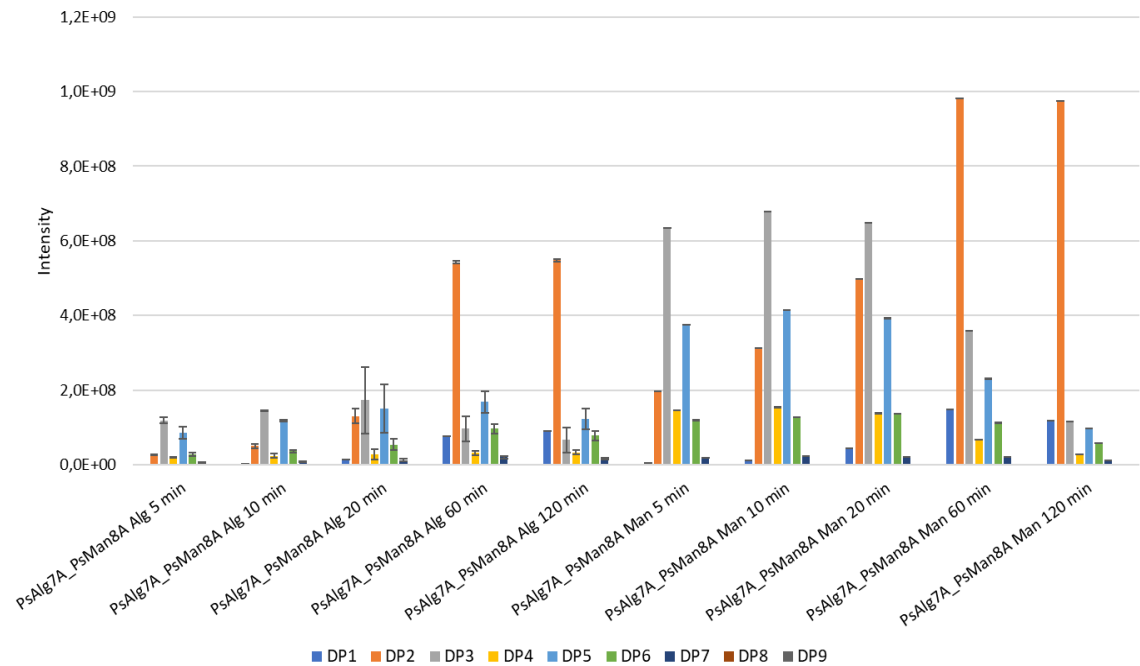
# Enzymatic alginate improvement



PsAlg7A and PsMan8A on polyM



PsAlg7A and PsMan8A synergy on alginate and polyM



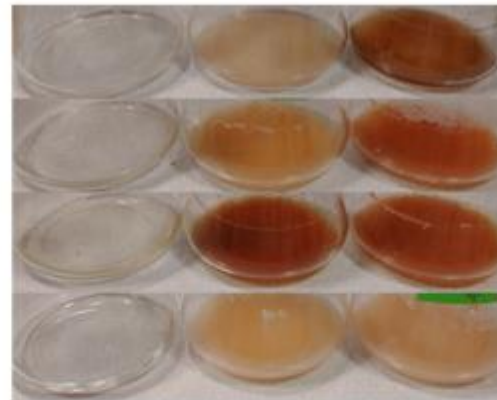


# Rhodothermus marinus grows on alginate

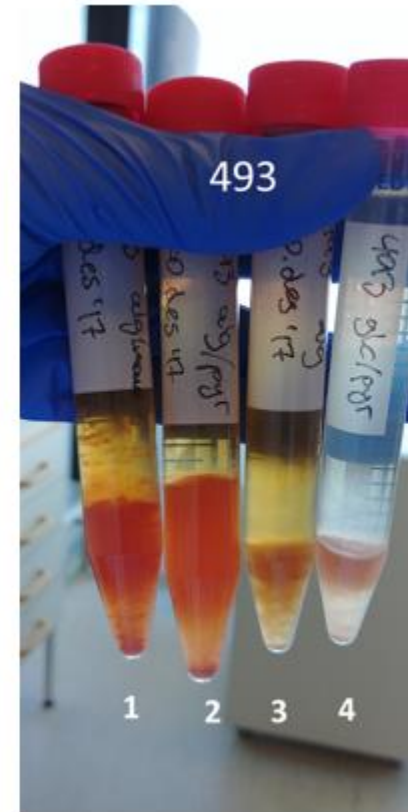
*R. marinus* grown on alginate

	OD@620nm
376 glc/pyr	5,17
493 glc/pyr	4,09
376 alg	0,87
493 alg	1,17
376 alg/pyr	2,76
493 alg/pyr	2,74
376 alg/mono	3,01
493 alg/mono	3,03
Neg alg	0,093
Neg alg/pyr	0,092
Neg alg/mono	0,071

1.  
2.  
3.  
4.

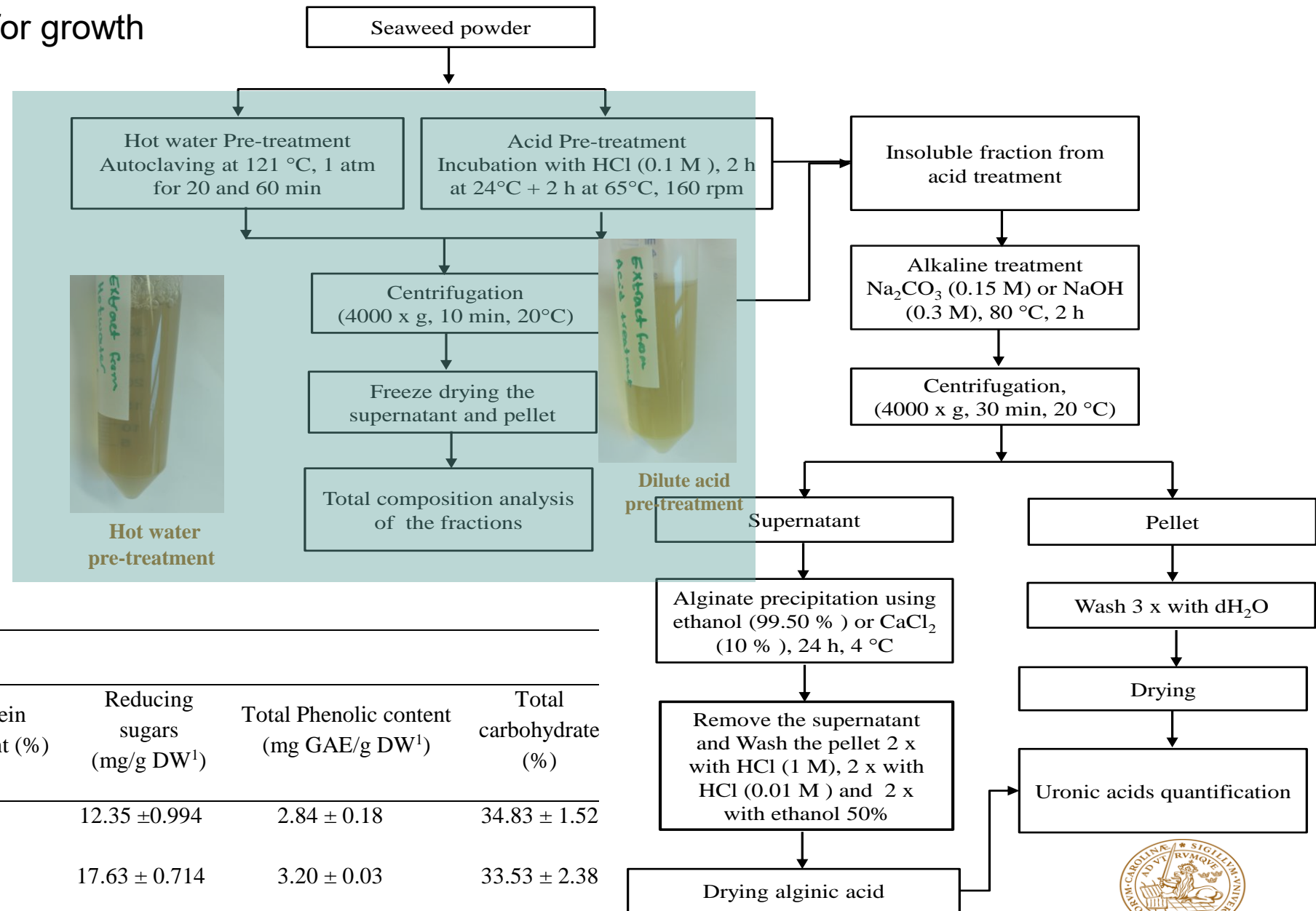


Neg      376      493



- Media tested:
  1. Alginate (1%)
  2. Alginate (1%) + pyruvate (10mM)
  3. Alginate (1%) + monouronic acids
  4. Glucose (10g/l) + pyruvate (10mM)
- Strains; 376, 493 and negative control for all media.
- Conclusion: *R. marinus* can use alginate as the main carbon source producing large quantities of carotenes

# "Minimal seaweed processing" for growth trials of *R. marinus*

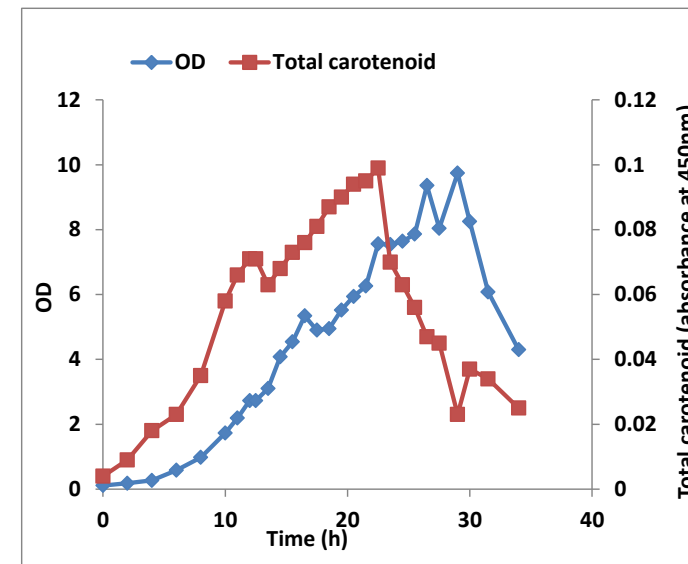
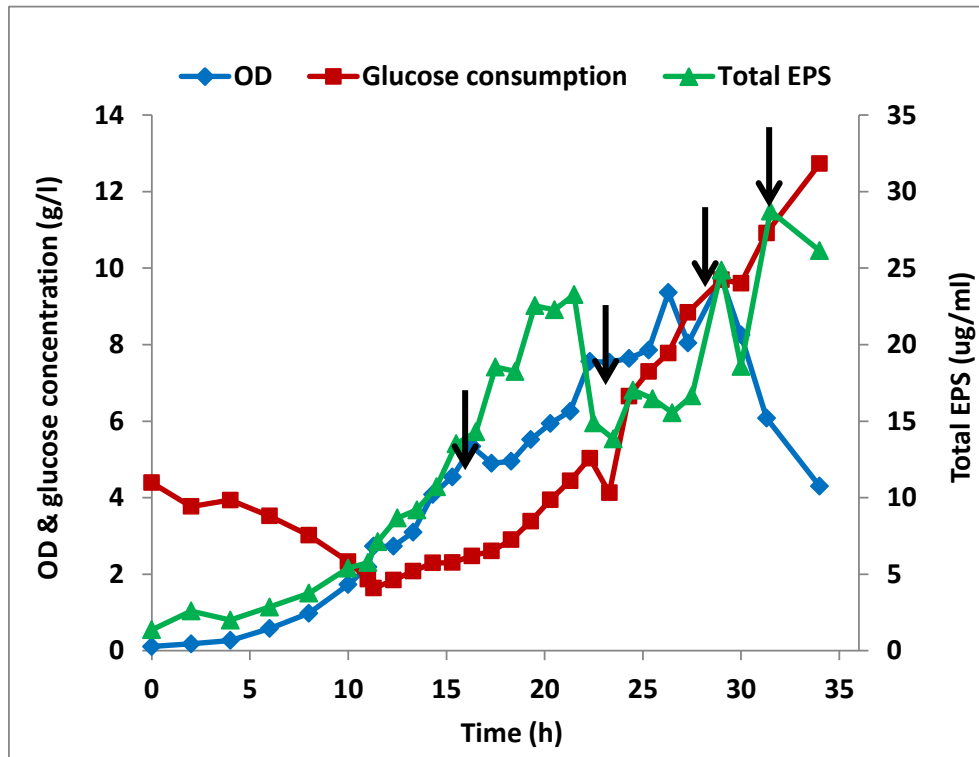
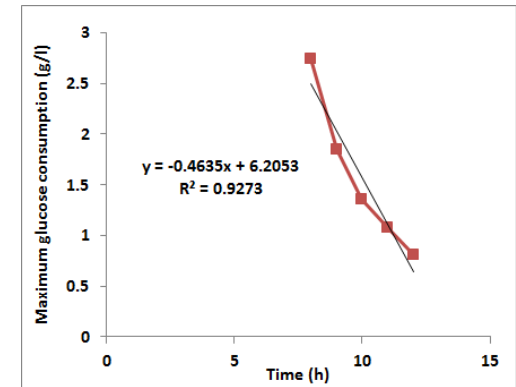


Pretreatment method	Composition				
	Ash (%)	Protein Content (%)	Reducing sugars (mg/g DW <sup>1</sup> )	Total Phenolic content (mg GAE/g DW <sup>1</sup> )	Total carbohydrate (%)
Hot water (20 min)	48.95±1.87	6.88	12.35 ±0.994	2.84 ± 0.18	34.83 ± 1.52
Hot water (60 min)	45.72±2.76	6.98	17.63 ± 0.714	3.20 ± 0.03	33.53 ± 2.38
HCl (0.1 M)	54.13±0.19	5.26	11.63 ± 0.60	2.83 ± 0.15	25.79 ± 0.4

<sup>1</sup>DW means dry weight of the extracts

# *R. marinus* Fed-batch cultivation and carotenoid production

- Glucose consumption rate :0.46 g/l.h
- Feed solution: trace elements 100ml/L, glucose 0.56 M (100 g/L), NH<sub>4</sub>Cl 0.2 M (10.7 g/L), CaSO<sub>4</sub> 2.3 mM and phosphate buffer 200 mM
- Initial working volume of medium in bioreactor: 500ml

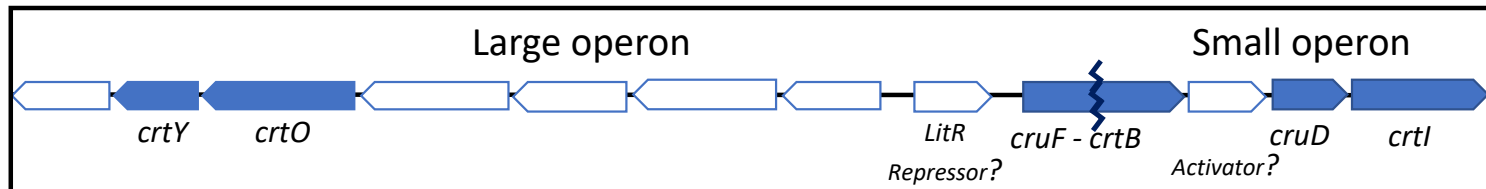




# Carotenoids from *Rhodothermus marinus*

## ➤ Carotenoid identification and engineering

- Native carotenoid: a monocyclic  $\gamma$ -carotene (or  $\beta, \psi$ -carotene)
- Pathway engineering
- Extraction from *Rhodothermus marinus* strains, and MS identification.
- Lycopene production in engineered variant confirmed.



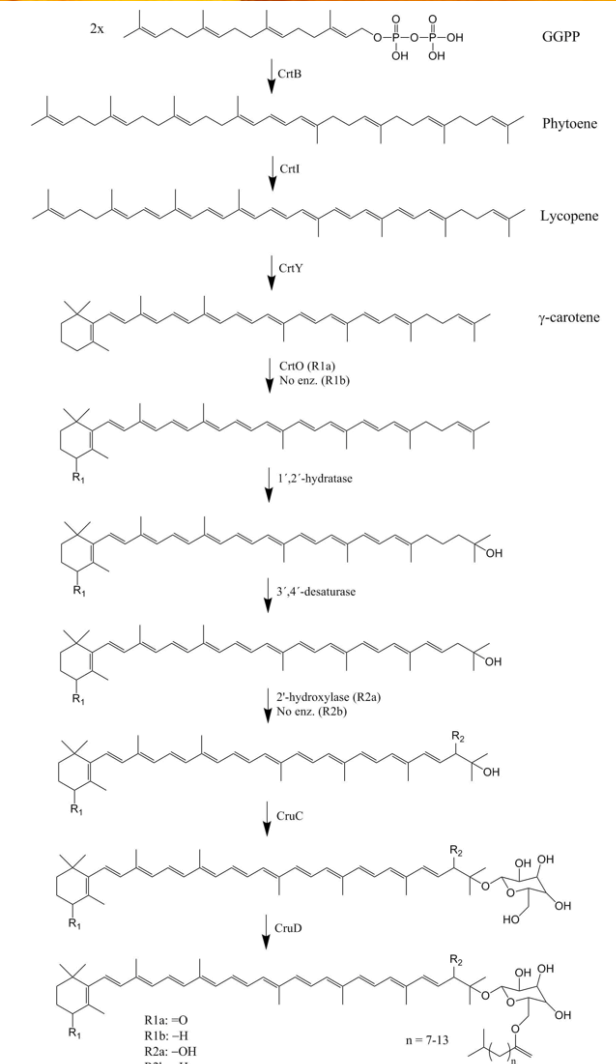
1 Wild-type



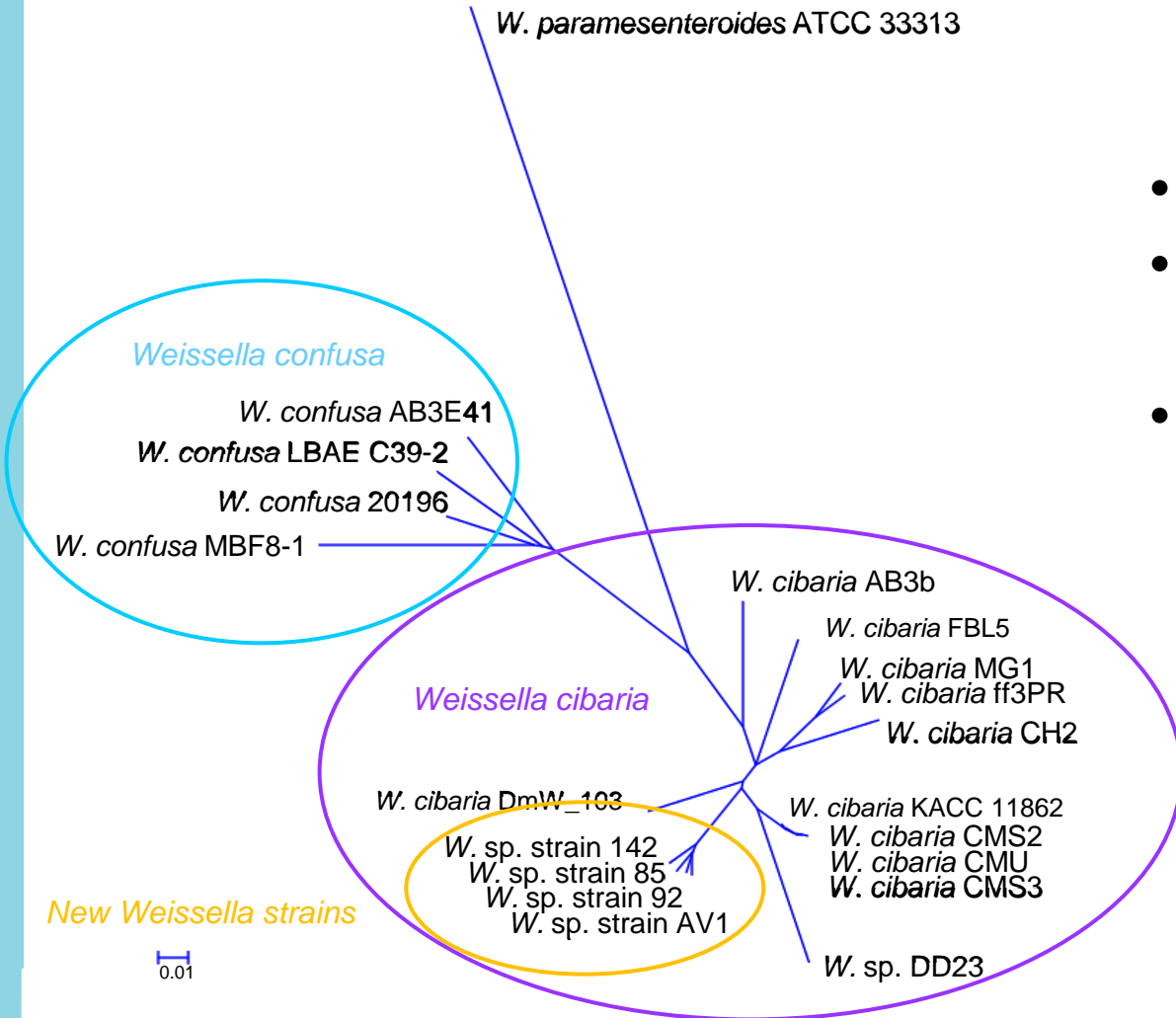
2 Only CruF knocked out



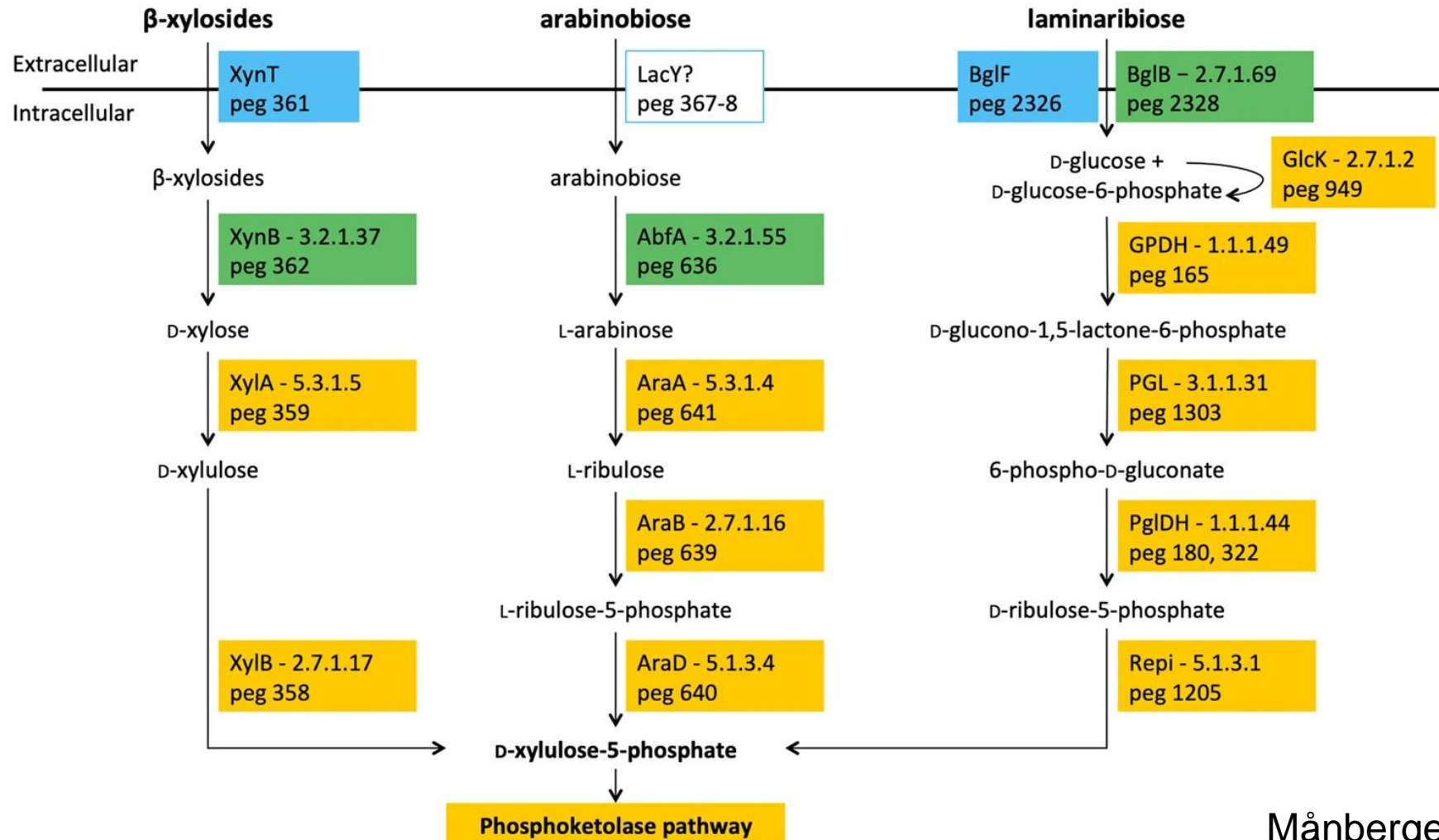
3 CruF-CrtB knocked out  
CrtB from *Thermus* inserted



# New strains of *Weissella cibaria*



- Isolated from Indian fermented food
- *Species identification* based on whole-genome phylogeny
- Potential probiotic



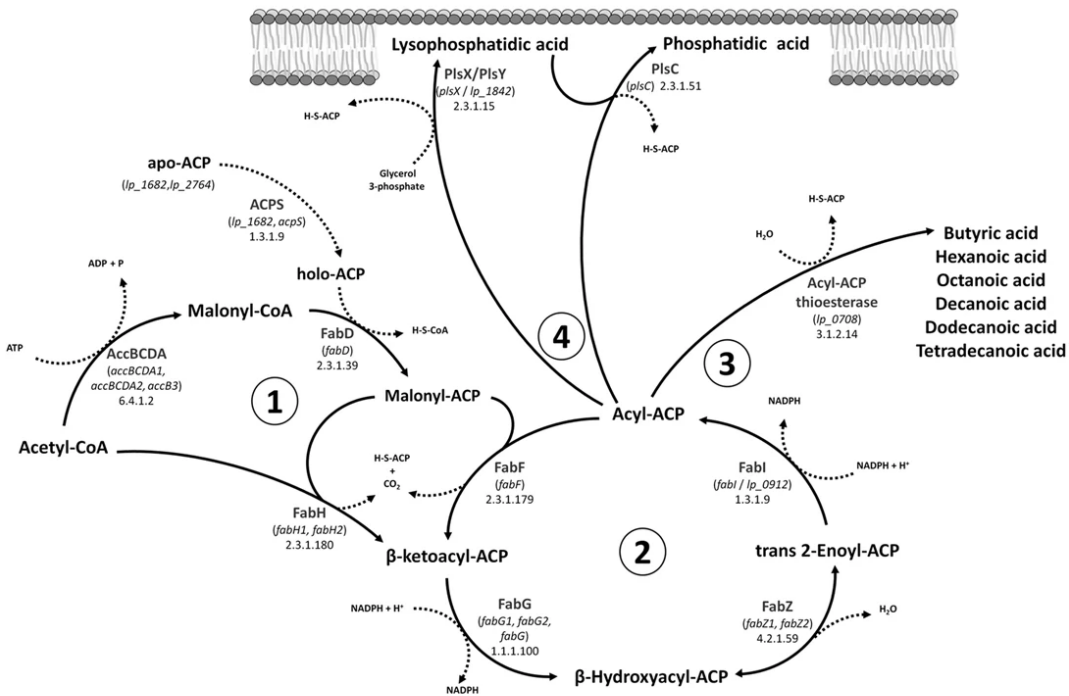
Efficient metabolism of disaccharides, including laminaribiose, arabinobiose and XOS (DP2-3)



# Product profile

Butyrate production occurs via fatty acid synthesis (II) pathway,

(Figure from Botta et al, 2017, Sci. Rep.)



P - production, U - uptake, n.d. – not detected.

Carbohydrate	Carbohydrate fermentation	Fermentation products				
		Lactate	Ethanol	Acetate	Propionate	Butyrate
<i>1 mL cultivation – microaerophilic</i>						
Glucose	+	P	P	U	n.d.	n.d.
Laminaribiose	+	P	P	P	n.d.	n.d.
Laminaritriose	-					
Laminaritetraose	-					
Arabinose	+	P	n.d.	P	n.d.	n.d.
Arabinobiose (A <sub>2</sub> )	+	P	n.d.	P	n.d.	P
Arabinotriose (A <sub>3</sub> )	-					
Arabinotetraose (A <sub>4</sub> )	-					
Arabinopentose (A <sub>5</sub> )	-					
<i>N</i> -Acetyl-glucosamine	+	P	P	P	n.d.	n.d.
Diacetyl-chitobiose	-					
<i>75 mL cultivation – anaerobic</i>						
Glucose	+	P	P	P	n.d.	n.d.
Arabinose	+	P	n.d.	P	n.d.	P
Xylose	+	P	n.d.	P	n.d.	P
Negative control	-					



# Fucoidans

Maria Dalgaard Mikkelsen

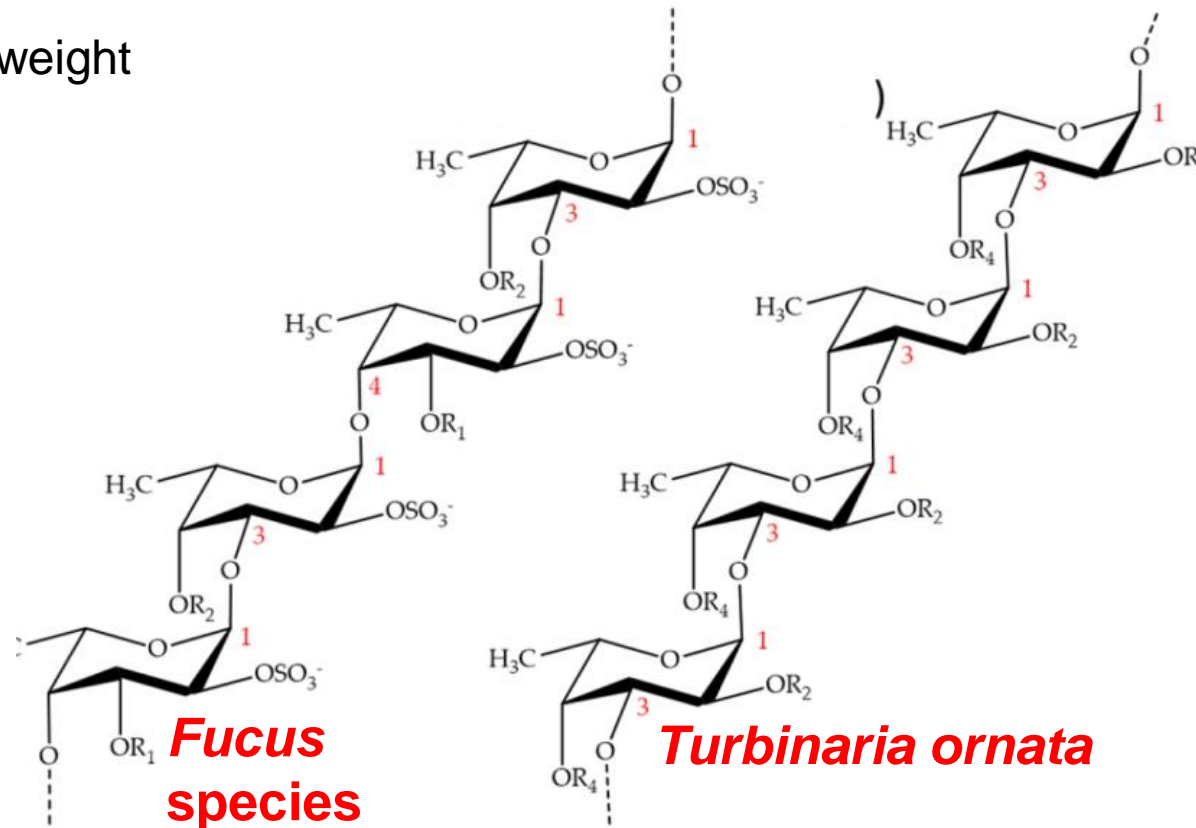
Complex structure and high molecular weight

Fucoidans:

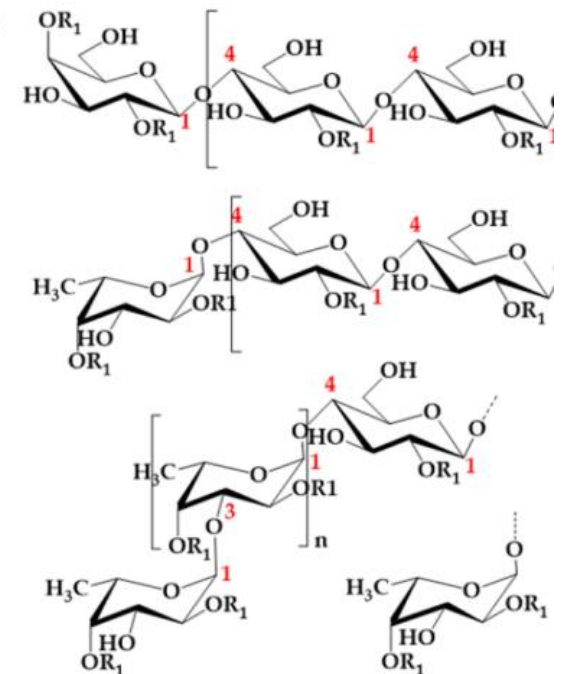
2-10% of brown seaweed dry-weight

Bioactive compound

- Anti-inflammatory
- Anti-oxidant
- Anti-tumoral
- Anti-viral
- Anti-coagulant
- Anti-thrombotic
- Immunomodulatoric



**Side branches**

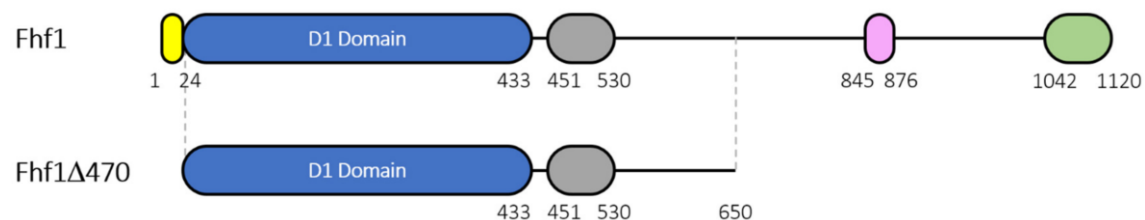




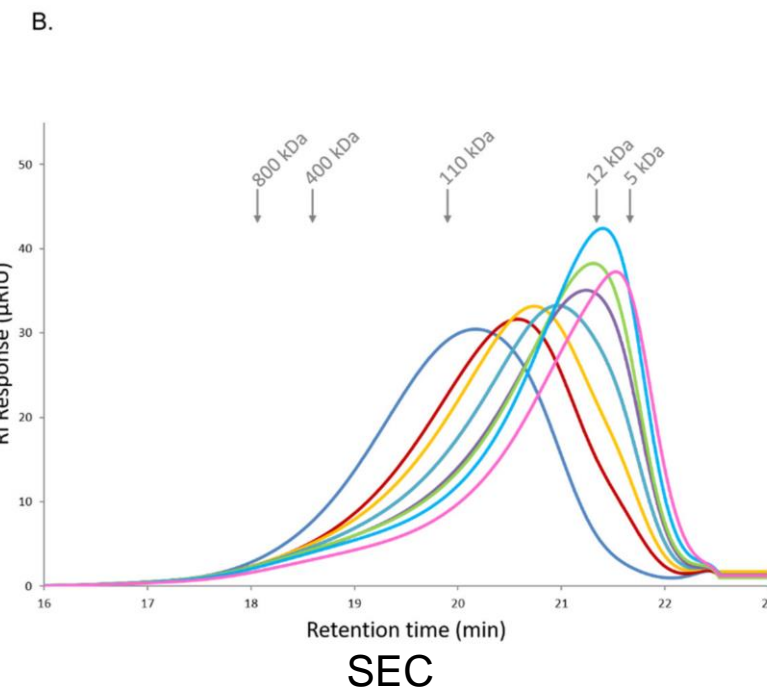
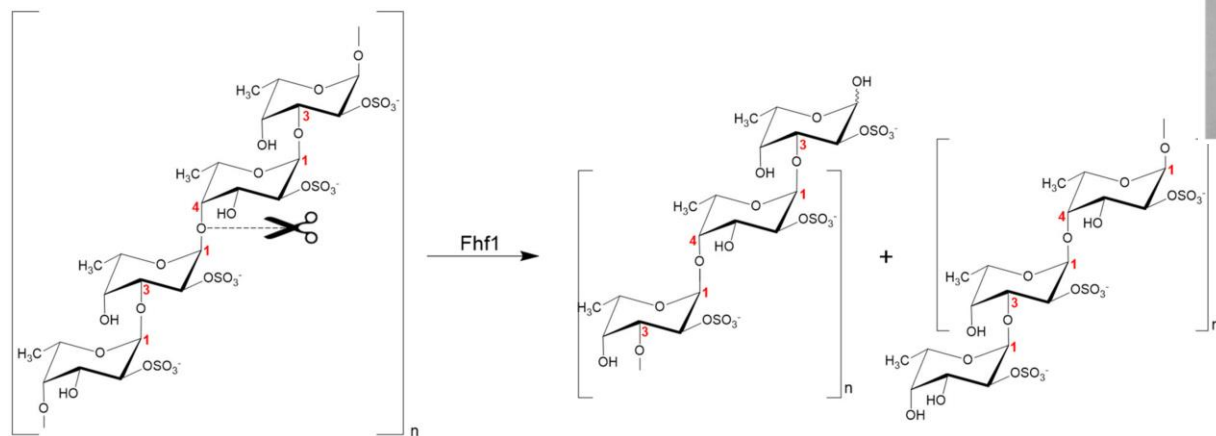
# The fucoidanase Fhf1 from *Formosa haliotis*

## Time-course

Construction of C-terminally truncated mutant, to obtain good expression



Endo- $\alpha$ -(1,4) linkages (C2 sulfated)







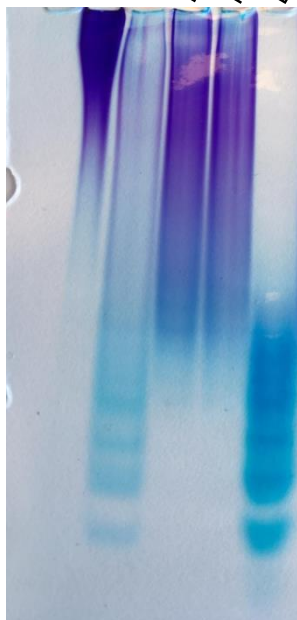
F

# Fhf1 fucoidan oligosaccharides (NMR)

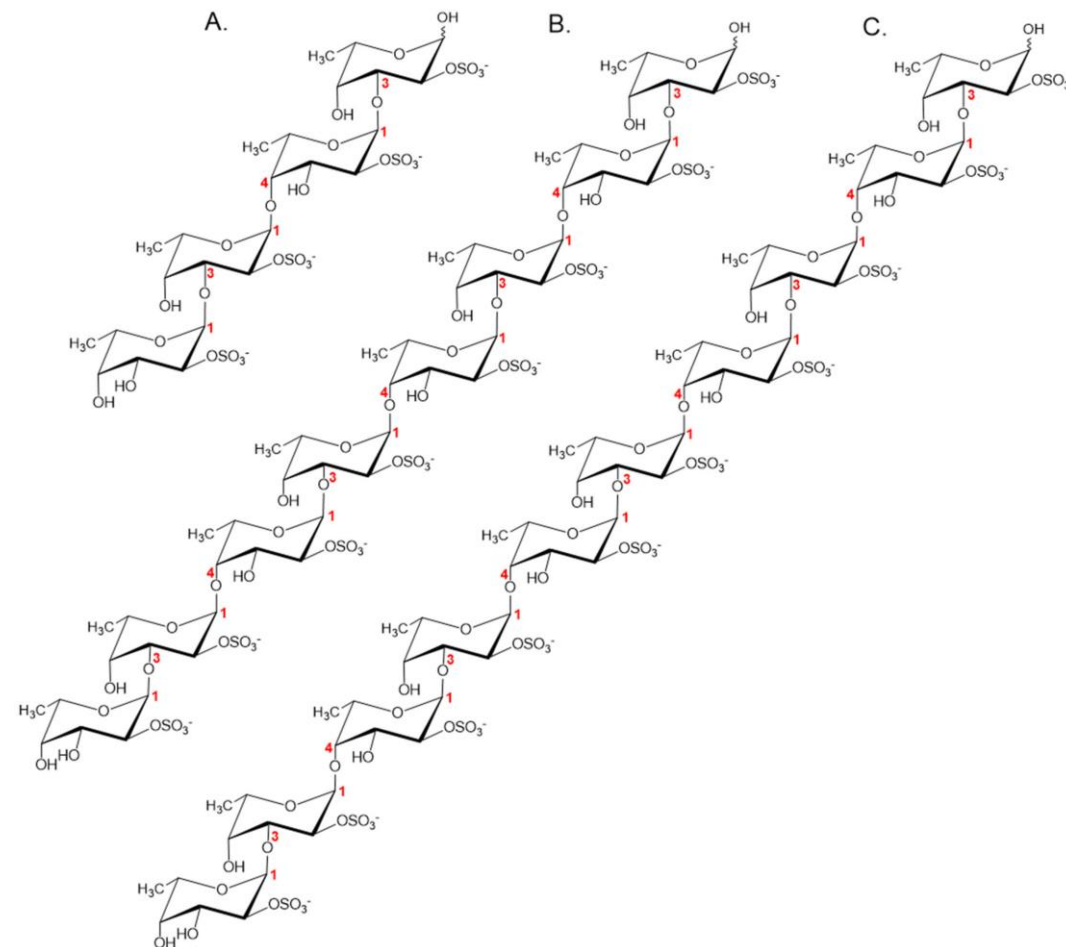
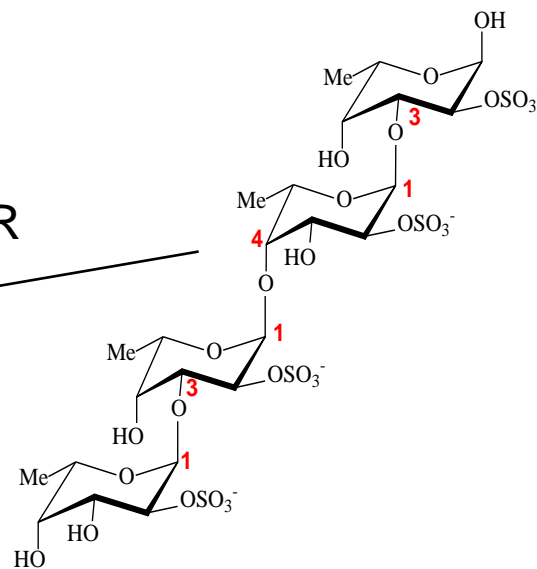
Maria Dalgaard Mikkelsen

C-PAGE

F.e  
Enzyme  
HMW  
HMW  
LMW



NMR





# Acknowledgement



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<https://www.macrocascade.eu/>