Isolation and Characterization of Clostridium acetobutylicum Mutants with Enhanced Amylolytic Activity

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Clostridium acetobutylicum mutants BA ¹⁰¹ (hyperamylolytic) and BA ¹⁰⁵ (catabolite derepressed) were isolated by using N-methyl-N'-nitro-N-nitrosoguanidine together with selective enrichment on the glucose analog 2-deoxyglucose. Amylolytic enzyme production by C. acetobutylicum BA ¹⁰¹ was 1.8- and 2.5-fold higher than that of the ATCC 824 strain grown in starch and glucose, respectively. C. acetobutylicum BA 105 produced 6.5-fold more amylolytic activity on glucose relative to that of the wild-type strain. The addition of glucose at time zero to starch-based P2 medium reduced the total amylolytic activities of C. acetobutylicum BA ¹⁰¹ and BA 105 by 82 and 25%, respectively, as compared with the activities of the same strains grown on starch alone. Localization studies demonstrated that the amylolytic activities of C. acetobutylicum BA 101 and BA ¹⁰⁵ were primarily extracellular on all carbohydrates tested.

The microbial fermentation of carbohydrates to acetone, butanol, and ethanol is well known (15, 19, 20). Currently, tnis value-added fermentation is viewed as potentially attractive for several economic reasons. Prominent among these economic factors is the current surplus of agricultural wast is or byproducts that can be utilized as inexpensive fermentation substrates. This is particularly true for mycotoxin-contaminated corn, which is unsuitable for use as animal feed and is difficult to dispose of.

Several schemes have been proposed for the fermentative production of butanol from various low-cost substrates (21, 23). One of these economically viable approaches depends on use of a stable, high-yielding strain of Clostridium acetobutylicum, low-cost corn substrate and an increased market for butanol (23).

Results from various laboratories suggested that amylolytic enzyme biosynthesis in C. acetobutylicum is subject to catabolite repression by glucose and induction by starch (1, 7, 10, 17). Lin and Blaschek (17) reported that higher starch utilization by C. acetobutylicum SA-1 (a butanoltolerant strain) correlated with a higher α -amylase activity and butanol production. Also, they suggested that further amplification of the amylolytic enzyme production in C. acetobutylicum SA-1 may increase the final butanol concentration.

The development of C. acetobutylicum strains with improved starch-hydrolyzing ability and enhanced starch-tobutanol conversion efficiency should improve the economics of this value-added (corn-based) fermentation. This work was undertaken to develop glucose-derepressed and/or hyperamylolytic strains of C. acetobutylicum and to characterize these strains by examining the effect of the carbohydrate source on the regulation and localization of these enzymes.

MATERIALS AND METHODS

Culture maintenance, inoculum development, and experimental media. C. acetobutylicum ATCC ⁸²⁴ was obtained from the American Type Culture Collection. Unless otherwise indicated, all experiments were performed under anaerobic conditions as previously described (1). The medium,

buffer, and distilled water were placed in an anaerobic chamber at least 24 h before use to ensure the removal of dissolved oxygen. Stock cultures were maintained as spores in sterile distilled and deionized water at room temperature. Chemically defined P2 medium (1) containing 5 g of glucose and 5 g of starch per liter was used for the routine transfer of C. acetobutylicum ATCC ⁸²⁴ stock cultures. The glucose analog 2-deoxyglucose (2-DOG) was substituted for glucose during the routine transfer of C. acetobutylicum BA ¹⁰¹ and BA ¹⁰⁵ stock cultures. Culture development and the inoculation of the experimental media were as previously described (1).

Analytical procedures and chemical reagents. Growth, amylolytic activity, and protein concentration were determined as previously described (1). Amylolytic activity was reported in units per milligram of total protein. Biochemical characterization of all strains was accomplished by using the API-20A system (Analytab Products, Inc., Plainview, N.Y.).

All chemicals used were analytical reagent grade. Glucose and sodium acetate were obtained from Fisher Scientific, Fair Lawn, N.J. Soluble starch and calcium chloride were obtained from EK Industries, Inc., Addison, II. 2-DOG, N-methyl-N'-nitro-N-nitrosoguanidine (NTG), dextrin type I, and HCl-cysteine were obtained from Sigma Chemical Co., St. Louis, Mo. Bacto-Agar, thioglycollate, yeast extract, and peptone were from Difco Laboratories, Detroit, Mich. Maltose was from ICN Biochemicals, Inc., Cleveland, Ohio, and Trypticase peptone was from BBL Microbiology Systems, Cockeysville, Md.

Mutagenesis, enrichment, and isolation of mutants. A lateexponential-phase TGY (1) culture of C. acetobutylicum ATCC 824 was centrifuged at 10,400 \times g for 20 min at 2°C, washed once with PT buffer (0.1 g of peptone, 8.5 g of sodium chloride, and ¹ g of sodium thioglycollate per liter), and suspended in fresh TGY medium containing 50 μ g of NTG per ml to ^a final optical density at ⁶⁰⁰ nm of 1.0. After incubation for 15 min, the NTG-treated cells were washed three times with PT buffer to remove the residual NTG and suspended in an equal volume of fresh TGY medium for ⁷ h. The cells were then washed three times with PT buffer to remove the residual glucose, suspended in an equal volume of P2 medium containing ⁵ g of starch and ¹ g of 2-DOG per

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liter for 20 h, and plated onto P2 agar medium containing ¹⁵ g of glucose and 5 g of starch per liter. After 3 days, colonies were picked at random and replica plated onto P2 agar medium containing 20 g of glucose per liter. After 2 days, the master plates were overlaid with an agar solution containing 10 g of starch per liter (pH 5), incubated for 2 h, and then stained with iodine vapor. The iodine vapor was generated by heating iodine crystals in a water bath at 80°C. The colonies exhibiting large clear zones on the iodine-stained plates (identified from the replica plates by comparing the colony positions) were subjected to four transfers in P2 medium containing ⁵ g of starch and ⁵ g of 2-DOG per liter. The cells from the fourth transfer were then plated onto P2 agar medium containing ⁵ g of starch and ⁵ ^g of 2-DOG per liter. Colonies were picked, replica plated, overlaid, stained, and identified from replica plates as above. Colonies exhibiting large, clear zones were tentatively identified as glucosederepressed mutants.

Amylolytic enzyme production on various carbohydrate sources. P2 medium containing 20 g of either dextrin, glucose, maltose, or starch per liter as the carbohydrate source was inoculated with the appropriate strain of C. acetobutylicum. Samples were collected at various growth stages and assayed for total (intracellular as well as extracellular) and extracellular amylolytic activities as previously described (1).

Regulation of amylolytic enzyme production. P2 medium containing 20 g of starch per liter was inoculated with the appropriate strain of C. acetobutylicum. After growth for 0 or 12.5 h, glucose P2 medium was added to half the volume of the growth medium to give a final glucose concentration of 1%. An equal volume of P2 medium with no added carbohydrate was added to the other half to serve as a control. Samples were collected at different growth stages and used to determine total and extracellular amylolytic activities.

RESULTS

Mutagenesis, enrichment, and isolation of mutants. NTG treatment of C. acetobutylicum ATCC ⁸²⁴ resulted in 99.75% loss of cell viability. A total of ³⁸⁹ colonies of the 2.8 \times 10⁵ survivors were picked at random; 9 of these were further examined based on the production of large clear zones on starch-overlaid glucose plates. The amylolytic activities of the isolates when grown in P2 medium containing 20 g of glucose or starch per liter demonstrated considerable variability (Table 1). Two strains, designated as hyperamylolytic (BA 101) and catabolite derepressed (BA 105), were further examined. Amylolytic enzyme production by both isolates was stable after eight culture transfers. Although C. acetobutylicum BA ¹⁰¹ and BA ¹⁰⁵ demonstrated Gram stain reactions and microscopic morphologies similar to those of the ATCC ⁸²⁴ strain, they acquired the ability to ferment melezitose, rhamnose, and trehalose. Also, BA ¹⁰¹ acquired the ability to ferment raffinose.

Effect of carbohydrate source on growth and total amylolytic activity. C. acetobutylicum ATCC 824 demonstrated ^a lag phase for outgrowth in starch-based P2 medium that was up to 18 h longer than those with the other three carbohydrate sources tested. The delayed growth on starch corresponded with a dramatic increase (8.3-fold) in the total amylolytic activity over that seen when this strain was grown on glucose (Table 1). Growth of C. acetobutylicum ATCC ⁸²⁴ on either dextrin or maltose had ^a slight stimulatory effect (up to twofold) on the total amylolytic activity

^a Highest activity produced.

b Specific amylolytic activity produced by a culture grown on starch divided by the specific activity produced when the culture was grown on glucose. - not determined.

relative to the activity when glucose was the carbohydrate source.

C. acetobutylicum BA ¹⁰¹ demonstrated an 18-h shorter lag phase and a 1.8-fold increase in total amylolytic activity (Table 1) relative to those of the ATCC ⁸²⁴ strain grown in starch-based P2 medium. When grown in P2 medium containing either dextrin or maltose, C. acetobutylicum BA ¹⁰¹ demonstrated up to a twofold increase in total amylolytic activity (Table 1) over that seen with the ATCC ⁸²⁴ strain. However, despite the increase in amylolytic enzyme production by the BA ¹⁰¹ strain on the various carbohydrates, these enzymes still appeared to be subject to catabolite repression by glucose, as evidenced by the associated repression ratio (Table 1).

When grown in starch-based P2 medium, C. acetobutylicum BA 105, like BA 101, demonstrated ^a lag phase that was ¹⁸ ^h shorter than that of the ATCC ⁸²⁴ strain. C. acetobutylicum BA ¹⁰⁵ also demonstrated ^a dramatic increase (6.5-fold) in total amylolytic activity (Table 1) over that seen with the ATCC ⁸²⁴ strain grown in glucose-based P2 medium. This finding, together with the corresponding repression ratio of 1.3 (the lowest value of the tested strains), suggests that amylolytic enzyme production in the BA ¹⁰⁵ strain is not significantly catabolite repressed. The specific growth rates of C. acetobutylicum BA ¹⁰⁵ on glucose, dextrin, maltose, and starch were 46, 27, 9, and $7\bar{\%}$ lower, respectively, than that of the ATCC ⁸²⁴ strain. This suggests that this isolate was negatively affected by the mutagenic treatment.

Regulation of amylolytic enzyme biosynthesis. The effect of the addition of 1% glucose to 2% starch-based P2 medium at time zero (0 h) and during the early-exponential phase (12.5 h) on the growth response and the total amylolytic activity of C. acetobutylicum BA ¹⁰¹ is shown in Fig. 1. The addition of glucose at time zero (Fig. 1A) reduced the lag phase of C. acetobutylicum BA ¹⁰¹ by ca. ¹² ^h and the total amylolytic activity by 82%. A similar addition at 12.5 ^h (Fig. 1B) had no effect on the growth response of C. acetobutylicum BA 101 but reduced the total amylolytic activity by 13% relative to the values obtained without added glucose.

Figure ² shows the effect of the addition of 1% glucose to 2% starch-based P2 medium at 0 and 12.5 ^h on the growth

FIG. 1. Effect of the addition of 1% glucose to 2% starch-based P2 medium at time zero (A) and during the early-exponential phase (B) on the growth response (\bigcirc , \bigtriangleup) and the total amylolytic activity (\bullet, \triangle) of c. acetobutylicum BA 101. \bigcirc and \bullet , 2% starch; \triangle and \triangle , 2% starch plus 1% glucose.

response and the total amylolytic activity of C. acetobutylicum BA 105. The addition of glucose at time zero (Fig. 2A) reduced the lag phase by ca. 6 h, the specific growth rate by 50%, and the total amylolytic activity by 25%. The addition of glucose at 12.5 h (Fig. 2B) had no effect on the growth response and little effect on the total amylolytic activity.

Amylolytic enzyme biosynthesis by C. acetobutylicum BA 101 and BA 105 (Fig. 1 and 2, respectively) appears to be growth related, since these enzymes are primarily produced during the exponential phase, in agreement with earlier results with the parental strain, ATCC 824 (1).

Effect of carbohydrate source on the localization of amylolytic enzymes. Prior work (1) demonstrated that amylolytic activity was primarily intracellular when C. ace*tobutylicum* ATCC 824 was grown in P2 medium containing 20 g of either glucose or maltose per liter. This activity was calculated as a percentage of the highest total amylolytic activity; 94, 90, 75, or 67% of this activity was extracellular for C. acetobutylicum BA 101, and 95, 92, 89, or 79% was extracellular for C. acetobutylicum BA 105, when these strains were grown in P2 medium containing starch, dextrin, maltose, or glucose, respectively.

Although the addition of 1% glucose to 2% starch-based P2 medium at time zero increased the intracellular amylolytic activity of C. acetobutylicum BA 101 and BA 105 by ca. sixfold over that obtained without the added glucose, this activity remained primarily extracellular. A similar addition of 1% glucose after 12.5 h of growth did not affect the secretion of these enzymes in either strain.

DISCUSSION

Recent reports (5, 6, 15, 28) indicated that indirect mutagens (e.g., UV radiation), which rely on the error-prone repair system, are poor mutagenic agents in C. acetobutylicum. These reports concluded that C. acetobutylicum lacks such a repair mechanism. On the other hand, NTG and ethylmethyl sulfonate, which act by a direct mutagenic mechanism to induce base substitutions or deletions, have been reported to be the most effective mutagenic agents in C. acetobutylicum (5, 9, 15, 16, 18). The variability in amylolytic activity values and the corresponding repression ratios of the mutant strains isolated in this study (Table 1) suggest alteration of the promoter region controlling amylolytic enzyme biosynthesis (30).

C. acetobutylicum BA 101 and BA 105 showed an alteration in carbohydrate metabolism. A similar alteration in the carbohydrate metabolism was reported by Lin and Blaschek (17) for butanol-tolerant C. acetobutylicum SA-1, which was isolated after 12 transfers of C. acetobutylicum ATCC 824 in media containing increasing concentrations of n -butanol. They reported that the SA-1 strain lost the ability to ferment esculin and acquired the ability to ferment raffinose, sorbitol, and melezitose. The similar results obtained herein for raffinose and melezitose suggest that these loci associated with carbohydrate fermentation may be mutational hot spots.

Catabolite repression of amylolytic enzymes by glucose has been previously reported for Clostridium species (1, 2, 7, 10, 12, 17, 22, 24). Recent work in our laboratory suggested that the amylolytic enzymes in C. acetobutylicum ATCC 824 are subject to catabolite repression by glucose at the level of transcription (1). This type of regulation of enzyme synthesis in clostridia has been shown to be mediated by the phosphoenolpyruvate-dependent sugar phosphotransferase system $(3, 25)$. The phosphotransferase system is a widespread mechanism for carbohydrate uptake by bacteria (4, 14, 29).

FIG. 2. Effect of the addition of 1% glucose to 2% starch-based P2 medium at time zero (A) and during the early-exponential phase (B) on the growth response $(0, \triangle)$ and the total amylolytic activity $(①, ①)$ of c. acetobutylicum BA 105. \bigcirc and $④$, 2% starch; \bigtriangleup and \blacktriangle , 2% starch plus 1% glucose.

The amylolytic enzymes produced by C. acetobutylicum ATCC ⁸²⁴ appear to be subject to induction by starch and catabolite repression by dextrin, glucose, or maltose (Table 1). The amylolytic activity produced on either dextrin, glucose, or maltose by C. acetobutylicum ATCC ⁸²⁴ may be considered as ^a low basal level. A similar observation was previously reported for different strains of clostridia (1, 10, 13, 24) and bacilli (14, 26). The growth of C. acetobutylicum ATCC ⁸²⁴ on starch demonstrated ^a lengthened lag phase that corresponded to a dramatic increase in total amylolytic activity when compared with growth on either dextrin, glucose, or maltose. Since starch cannot penetrate the bacterial cell wall, the lengthened lag phase is a reflection of the time needed to hydrolyze the starch to metabolizable subunits. It has been proposed that this may be achieved by the continual secretion of a low basal level of hydrolyzing enzymes (11, 22, 26). When starch is present in the environment, it is degraded by these enzymes with the release of low-molecular-weight molecules, which in turn will enter the cell and further effect induction of the amylolytic enzymes (11, 26). This phenomenon has been observed in bacterial and fungal systems (8, 11). This response was also expected when C. acetobutylicum ATCC 824 was grown on dextrin, but the presence of as little as 0.4% (wt/vol) glucose (data not shown) may be the reason for the rapid cell outgrowth and the production of relatively low levels of amylolytic enzymes (Table 1) on this carbohydrate. The repression of amylolytic enzyme production when C. acetobutylicum ATCC ⁸²⁴ and BA ¹⁰¹ were grown on maltose is consistent with the observation that maltose is a sugar of the phosphotransferase system in the clostridia (3).

When 1% glucose was added at time zero to 2% starchbased P2 medium, the amount of total amylolytic enzymes produced by C. acetobutylicum BA ¹⁰¹ (Fig. 1A) and BA 105 (Fig. 2A) was the same as that observed when these strains were grown on glucose alone (Table 1). Enzyme synthesis by C. acetobutylicum BA 101 (Fig. 1B) and BA 105 (Fig. 2B) continued for 12 h at a rate similar to that of the control after the addition of glucose at the early-exponential phase. This response may be due to the presence of an mRNA pool that continues to support the de novo synthesis of these enzymes, as observed earlier for C. acetobutylicum ATCC ⁸²⁴ (1). This type of regulatory control was also previously reported for bacilli (14, 27).

When compared with that of C. acetobutylicum ATCC 824, the specific growth rate of C. acetobutylicum BA 105 appears to be affected by the NTG treatment. This may indicate that the sugar phosphotransferase system in C. acetobutylicum BA ¹⁰⁵ is defective. Priest (26) reported that the catabolite derepression of amylase synthesis in B. Iicheniformis RM10 in the presence of glucose was due to a defect in glucose uptake.

The amylolytic activities of C. acetobutylicum BA 101 and BA ¹⁰⁵ were primarily extracellular on all carbohydrate sources tested. Recent reports (2, 22) indicated that an increase in the secretion of the amylolytic enzymes into the growth medium by Clostridium sp. strain EM1 grown on starch was accompanied by ultrastructural changes in the cell envelope that caused the cells to be leaky. Also, it was reported that such changes were not apparent when this microorganism was grown on glucose (2). We recently indicated that the amylolytic enzymes of C. acetobutylicum ATCC ⁸²⁴ were primarily intracellular (membrane bound) when this microorganism was grown on glucose or maltose and extracellular when it was grown on starch or dextrin (1). Although the addition at time zero of 1% glucose to 2%

starch-based P2 medium increased the intracellular amylolytic activity in C. acetobutylicum BA ¹⁰¹ and BA ¹⁰⁵ by ca. sixfold, these enzymes remained primarily extracellular. This finding may be due to an alteration in the cell envelope ultrastructure of C. acetobutylicum BA ¹⁰¹ and BA 105, which may allow for secretion of these enzymes into the growth medium.

The earlier onset times of amylolytic enzyme production by C. acetobutylicum BA ¹⁰¹ and BA ¹⁰⁵ (Fig. ¹ and 2, respectively) and the higher extracellular activity and the higher basal levels of these enzymes (Table 1) may explain the 18-h-shorter lag phase of these strains relative to that of C. acetobutylicum ATCC ⁸²⁴ (1) grown in starch-based P2 medium.

Both C. acetobutylicum BA ¹⁰¹ and BA ¹⁰⁵ may be useful for the optimization of this starch-based butanol fermentation. Furthermore, these isolates may be useful in exploring alternative carbohydrate sources as substrates for this valueadded fermentation. Work is currently underway to evaluate the solvent production capability of C. acetobutylicum BA ¹⁰¹ and BA ¹⁰⁵ in starch-based complex media and to examine the altered sugar phosphotransferase system.

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