

Zymomonas mobilis: an emerging microbial cell factory to produce prebiotics

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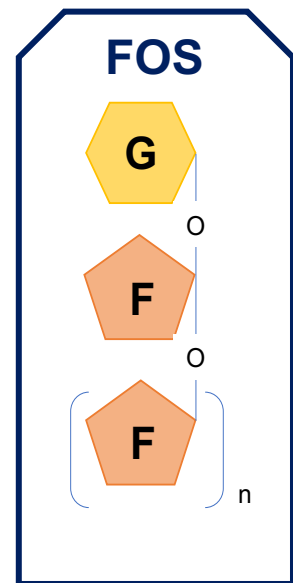
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CONTEXT

Fructooligosaccharides (FOS) are promising prebiotics in the increasing market of functional food

Microbial production



Largely used in the food industry:
Low-calorie sugar substitutes
Prebiotic properties

Market:
USD 3173.3 million by 2025

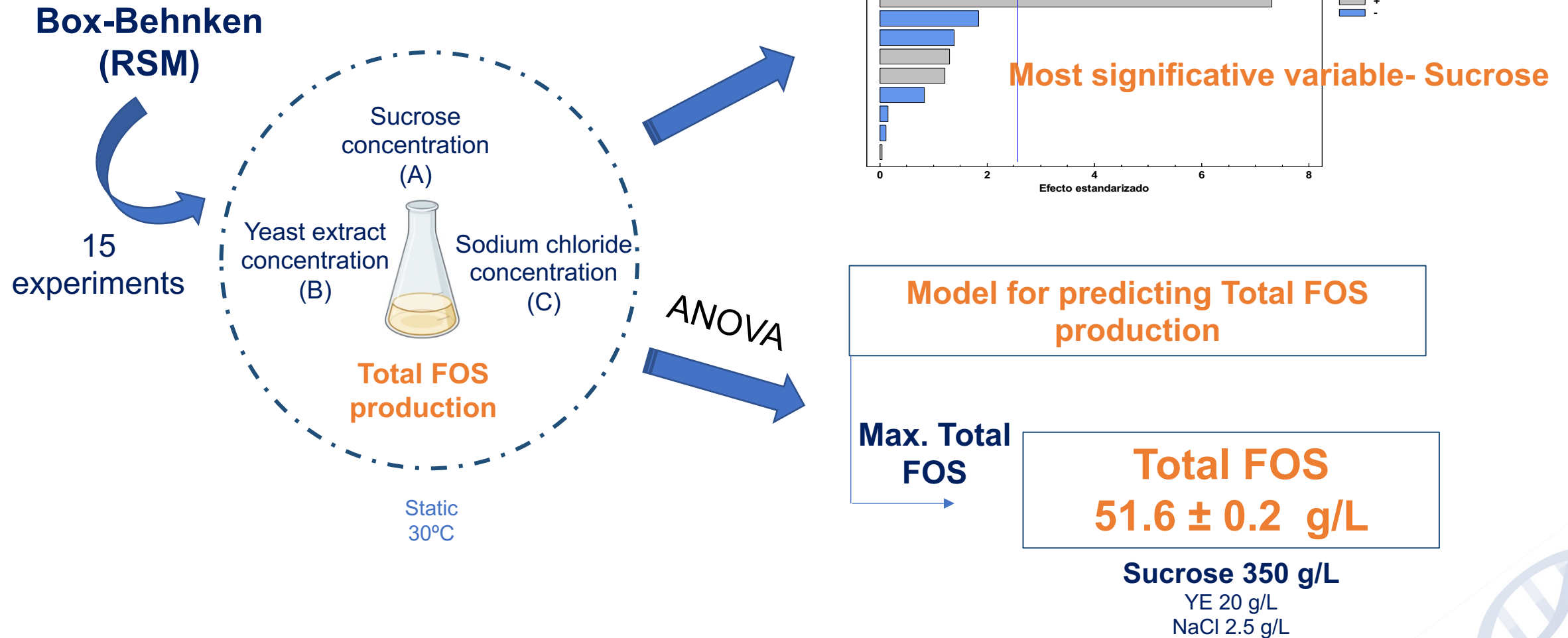
Industrial production:
Expensive
Not eco-friendly
Complex



Holds the biochemical pathways responsible to produce several interesting compounds:

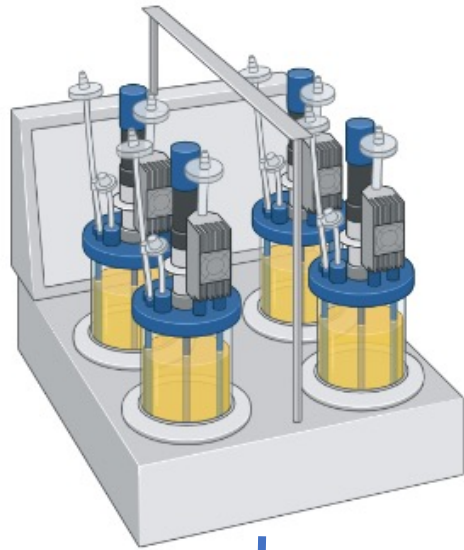
Ethanol, Levan, Sorbitol, Gluconic acid,
Fructooligosaccharides (FOS)

In vivo prebiotic production using *Z. mobilis*



In vivo prebiotic production using *Z. mobilis*

Process scale up



FOS: 156.50 g/L
Yield: 0.52 g/g
Productivity: 4.89 g/Lh

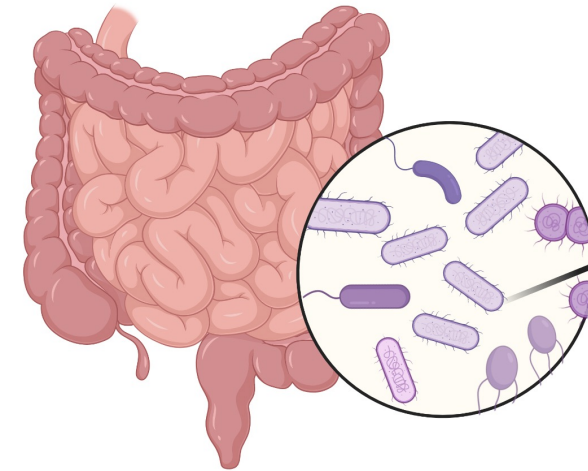
Purification



FOS-enriched mixture
(purity 80.2%)

Prebiotic activity

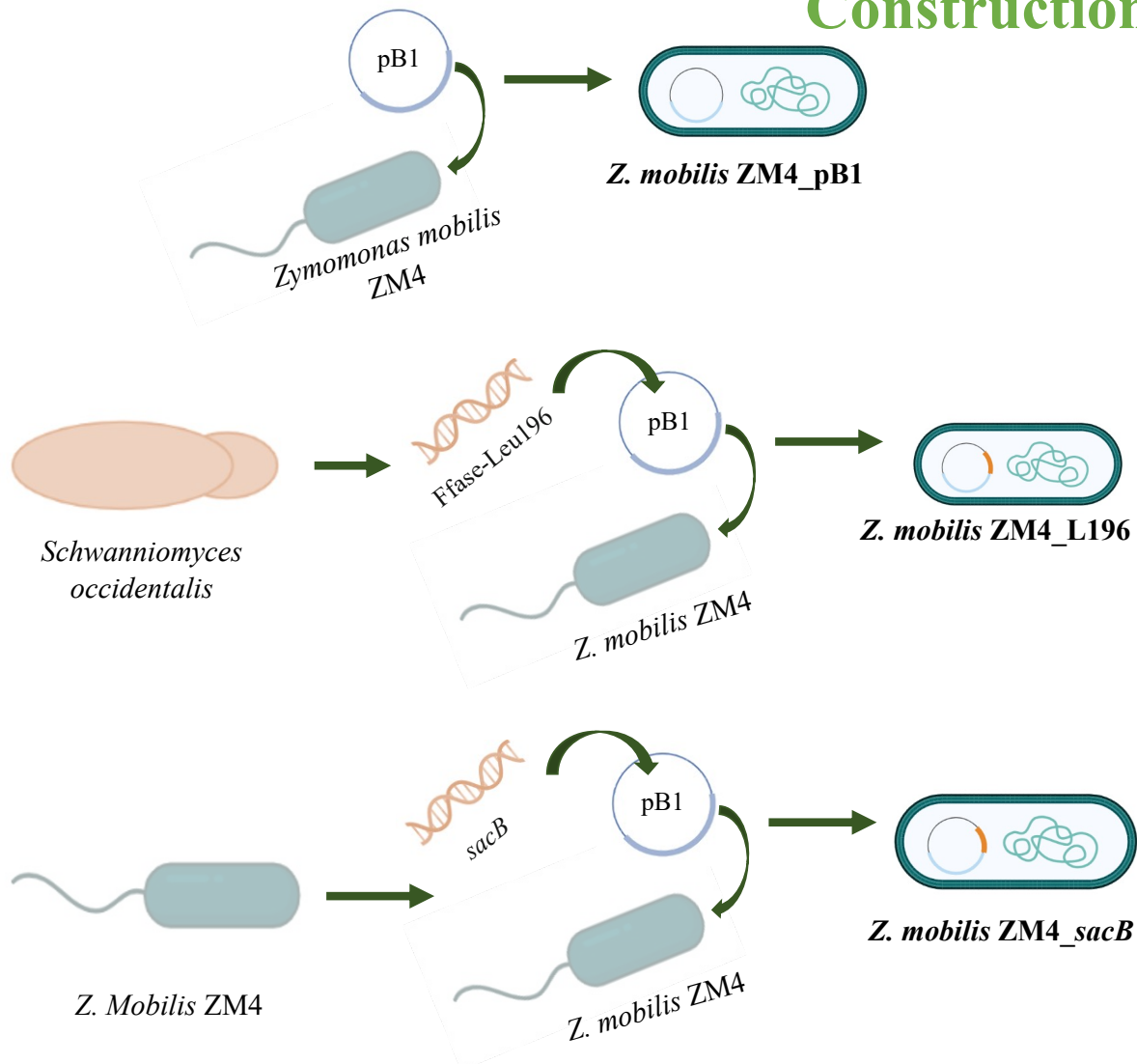
In vitro fermentation



↑ SCFAs
CO₂

Engineering *Z. mobilis* to produce FOS

Construction of mutant strains



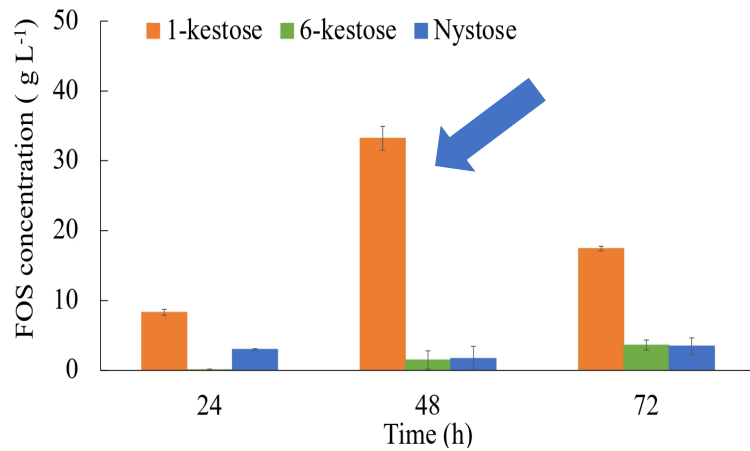
S. occidentalis is one of the most selective producers of 6-kestose

Native extracellular levansucrase enzyme (*SacB*) that converts sucrose into levan and FOS

Engineering *Z. mobilis* to produce FOS

One-step FOS production experiments

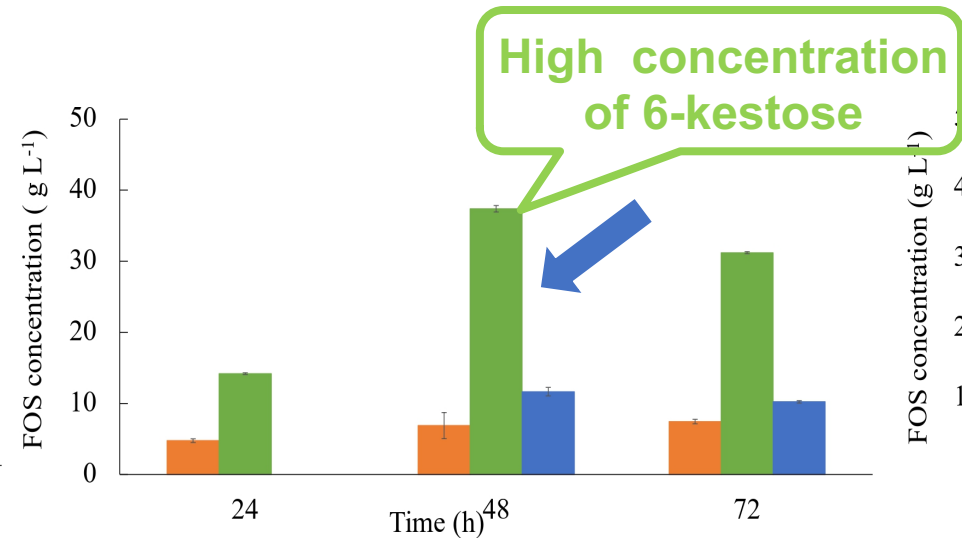
Z. mobilis ZM4_pB1



FOS: 33.5 g/L

Productivity: 0.7 g/Lh

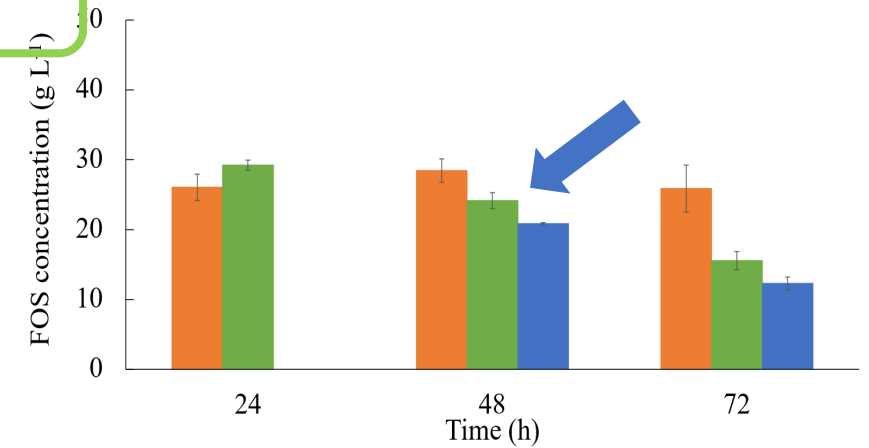
Z. mobilis ZM4_L196



FOS: 56.0 g/L

Productivity: 1.2 g/Lh

Z. mobilis ZM4_sacB



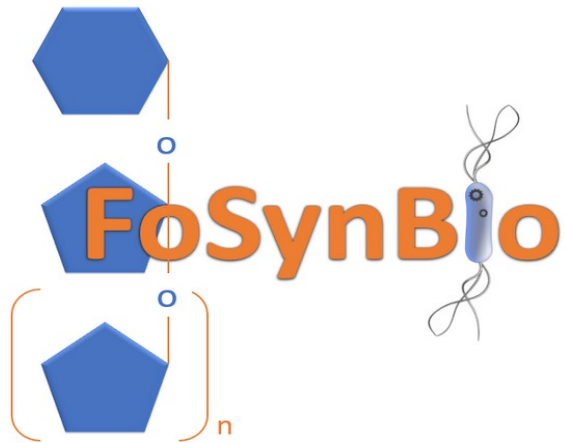
FOS: 73.4 g/L

Productivity: 1.5 g/Lh

Perspectives and Final Remarks

- First report on the production of a prebiotic mixture with *Z. mobilis* in an *in vivo* single-step approach
- New prebiotic “mix” → Prebiotic potential
- A new route to produce tailor-made FOS mixtures was presented
- Conversion of industrial by-products (waste) and renewable raw materials into added value food ingredients (prebiotics) → EU Green Deal





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

