

Title

Exploration of Matrix-assisted Laser Desorption/Ionization-Time of Flight Mass Spectrometry (MALDI-TOF MS) as a fast identification tool for beer spoilage bacteria.

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Abstract

Beer is a beverage with good microbiological stability because it contains almost no oxygen and nutrients for bacterial growth. In addition, low pH, high CO₂-content and the presence of ethanol and antibacterial hop compounds ensure microbial stability. Nevertheless, beer spoilage induced by bacteria is a common problem in the brewing industry and these spoilage bacteria typically cause visible turbidity, acidity and off-flavours. Currently, these bacteria are detected with culture-dependent methods using selective media or with faster identification methods such as DNA-typing, ribotyping and other PCR-based techniques. These approaches are notoriously laborious, expensive, time-consuming and moreover, lack specificity and sensitivity. The present study aims to develop a quick, specific and inexpensive method to detect and identify beer spoilage bacteria in the brewing industry. To achieve this, an extensive database comprising MALDI-TOF MS-profiles of more than 260 established and accurately identified contaminants and beer spoilage strains was built. In addition to these strains, strains of the same species originating from other niches, besides spoiled beer, were also included in order to encompass the phenotypic diversity of the spoilage species. Among others, strains of *Lactobacillus brevis* (29), *Lb. lindneri* (3), “*Lb. brevisimilis*” (1), *Lb. buchneri* (5), *Lb. coryniformis* (1), *Lb. plantarum* (8), *Lb. parabuchneri* (15), *Lb. paracollinoides* (2), *Lb. perolens* (10), *Pediococcus damnosus* (9), *P. inopinatus* (10), *Pectinatus cerevisiiphilus* (1), *P. frisingensis* (2), *Selenomonas lacticifex* (1), *Megasphaera cerevisiae* (2), and *Zymophilus raffinosivorans* (2) were included in the database. The resulting set of profiles (\pm 6500 good quality profiles) allowed the assignment of reproducible species-specific biomarker peaks for all spoilage species. All strains were not only cultured at species-specific conditions (type medium, growth temperature, oxygen requirements, growth time), but also on selective and non-selective media. Different media are used to enable the exclusion of medium-associated peaks from the species-specific biomarker peaks. Consequently, identification of novel beer spoilage isolates can be easily and rapidly performed. Nevertheless, the final aim of this research is to detect and identify these bacteria in a spoiled sample with minimal time-consuming culture steps.

Financial support was granted by the Research Fund of University College Ghent.

Biography

Anneleen Wieme graduated in 2009 as a Master in Industrial Sciences Biochemistry at the University College Ghent. Currently, she is working at the University College Ghent and in association with Ghent University she is performing her Ph.D. at the Laboratory of Microbiology at the Faculty of Sciences. In the future the results of her Ph.D. “Exploration of MALDI-TOF MS as a fast identification tool for beer spoilage bacteria” will help the brewing industry in quickly identifying and controlling bacterial beer spoilage.