

PHENOTYPIC CHARACTERIZATION OF A SACCHAROMYCES CEREVISIAE WINE YEAST COLLECTION





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Introduction

among wine yeasts is well-known among strains and was recognized by winemakers before being appreciated by esources and for an equitable sharing of genotypic and phenotypic data.

Materials and Methods



- during the harvests of four years in three vineyards (A, C and P) of the Vinho Verde Wine Region
- 2520 S cerevisiae isolates were obtained from the final stages of fermentation and 350 S. cerevisiae strains were delimitated, based on mitochondrial DNA restriction

Computational approaches

3 14 8 11 6 28

- Various prediction methods were tested using 10-fold cross validation; best performance was achieved with naive Bayesian classifier
- The table shows a prediction of geographical location (vineyards A, C and P), based on genetic data (microsatellites). A correct assignment of a strain to the respective vineyard was obtained for 68%, 56% and 62% of strains from vinevards A. C and P. respectively:
- The area under receiver operating characteristics score (AUC) is high, and classification accuracy is well above the default accuracy of 0.45, which would be achieved by classifying to the majority class (location P).

Genetic characterization by a set of highly polymorphic microsatellites

- Each of the 350 strains was characterized by a set of 6 polymorphic microsatellites (ScAAT1 ScAAT6).
- Based on allelic information and using Kohonen self-organizing maps (JATOON software), a more restricted a subset of 103 strains was obtained, that were genetically most diverse



0.80

Each neuron () represents a group of strains that share genetic similarities

- The genetic characterization of these strains was expanded to five additional microsatellite loci.
- The microsatellite markers revealed a high degree of variability (171 alleles), and 32 alleles had an

Strains	O.D.640nm	AUC	
31 330 222 315 189 94	0,8	0,845	
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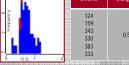
ore. Subgroups with AUC scores above 0.75 are shown below.



0,771

15	MS medium 30°C	000000000000000000000000000000000000000
10-	neucy	
5	Freq	
0	O.D. 1 2	000000000000000000000000000000000000000

Strains	O.D. _{640nm}	AUC
50 205 260 363 289 301 383	0,9	0,816



Tables show strain subgroups with identical or very similar growth rate that also share similarities regarding microsatellite allelic combinations (marked by red bars in the histograms).

One phenotype at the time was analyzed by the Orange software [8], and subgroups were then analyzed through rarchical clustering. The success of group-characterization was measured through leave-one-out and using

- All 6 strains with intermediate growth in maltose (average final O.D. = 0.8) containing culture mediu. microsatellite allelic similarities. These strains are genetically not related, they were obtained in different vineyards.
- Subgroups of strains with similar growth characteristics in MS medium (average final D.O. = 0.9), YNB containing ribose (average final DO = 0.1) and raffinose (average final DO = 0.5) showed similarities regarding microsatellite allelic patterns.

Frequencies of the most representative microsatellites alleles 0.60 0.40

Phenotypic characterization

■.	Culture media containing		G	rowth (final (OD ₆₄₀)	
C			Range	Average	Taxonomy [9]	Growth in the presence of ethanol (6%, v/v)
3		Glucose	0,9-1,4	1,2	+	3.4
		Ribose	0,1-0,6	0,2	-	12 . J train to inchest of a set
	9	Arabinose	0,1-0,5	0,1	-	** [[]], p[[,], f==1]; []= [d], p]** f=1, d];
	sourc	Saccarose	0,4-1,5	1,1	v	
		Galactose	0,1-1,5	1,0	v	8 [I] 1 .I. 1 [I
	Carbon	Raffinose	0,2-1,2	0,7	V	02 11 1
	ပိ	Maltose	0,2-1,4	1,0	v	0.0
		Glycerol	0,1-0,4	0,2	v	Strain
		Potassium acetate	0,1-0,4	0,1	v	Growth in finished wines
		Peptone	0,6-1,4	1,3	+	(ethanol content 12%, v/v)
Vitroden	source	Ammonium Sulfate	0,3-1,4	1,0	v	0.7
lito	Sou	Imidazole	0,2-1,2	0,6	v	0.6
# -		Urea	0,3-1,4	1,1	v	05
	0	4 °C	0,1-0,3	0,1		9 04 8 03]
	Ĭ	18 °C	0,2-1,4	1,1		o a a a a a a a a a a a a a a a a a a a
Temperature	Sera	30 °C	0,6-1,4	1,0	+	01 10 H H H H H H
	Ē	37 °C	0,7-1,5	1,0	v	
	ŭ	42 °C	0,1-0,3	0,1		Strain
	SSS	Ethanol 6% (v/v)	0,1-1,3	0,9		+ positive
	Stress	Wines	0,1-0,6	0,1		negative variable, depending on the strain

- s was assessed using 22 physiological tests
- being 15 used for the conventional identification of yeasts.

 The results generally matched with taxonomic data. However, one and six strains were identified that
- were capable to consume arabinose and ribose, respectively (O.D. > 0.4).

 Variation was also apparent for phenotypic traits that are used for wine yeast strain selection such as the finding of strains that show a very low / very high ethanol tolerance.

Conclusions

- Strains are genetically variable, demonstrated by the high number (171) of microsatellite alleles among 103 strains. This variation is also apparent for phenotypic
- Bayesian classifier can assign, with high probability, a strain to the vineyard from
- Hierarchical methods showed that groups of strains that share growth patterns for some culture media (MS medium or YNB containing maltose, ribose or raffinose), can be also grouped based on their microsatellite similarities.
- Our study shows the potential of computational approaches to obtain indications about strain characteristics from microsatellite allelic data

References

Acknowledgements





