

1 **Carotenoid production in *Lactobacillus plantarum***

2

3

4 Juan Garrido-Fernández, Antonio Maldonado-Barragán, Belén Caballero-Guerrero,

5 Dámaso Hornero-Méndez, and José Luis Ruiz-Barba*

6

7

8 *Departamento de Biotecnología de Alimentos, Instituto de la Grasa, Consejo Superior*

9 *de Investigaciones Científicas (CSIC), Avda. Padre García Tejero, 4; Apto. 1078;*

10 *41012 Seville, Spain*

11

12

13

14

15 *For correspondence: Departamento de Biotecnología de Alimentos, Instituto de la

16 Grasa (CSIC), Avda. Padre García Tejero, 4, Apto. 1078, 41012 Seville, Spain.

17 E-mail: jruiz@cica.es.

18 Tel.: +34 54 69 08 50. Fax: +34 54 69 12 62.

19

20

21 **Running title:** Carotenoid production in *Lactobacillus plantarum*

22

23 **Keywords:** *Lactobacillus plantarum*, carotenoid, diaponeurosporene, dehydrosqualene,

24 food fermentations.

25

26 **Abstract**

27

28 Eighteen strains of *Lactobacillus plantarum* from different origins were screened for
29 carotenoid production, as many of them exhibited a deep yellow pigmentation when
30 cultured as isolated colonies on MRS-agar plates. We found that most of them produced
31 significant amounts of the yellow C₃₀ carotenoid 4,4'-diaponeurosporene in the range
32 1.8 to 54 mg/kg of dry cell weight. Although some of the strains produced just trace
33 amounts of this carotenoid, PCR studies showed that all of them harbored the genes
34 *crtM* and *crtN* which, inferred from homology, had been predicted in the three *L.*
35 *plantarum* complete genome sequences currently available. Our results suggest the full
36 functionality of a C₃₀ carotenoid biosynthesis pathway in this species, driven by the
37 operon *crtNM*. DNA sequencing of the entire *crtNM* operon in the maximum
38 carotenoid-producing strain found in this study, i.e. *L. plantarum* CECT7531, was
39 accomplished. Genes *crtM* and *crtN* were annotated as dehydrosqualene synthase and
40 dehydrosqualene desaturase, respectively, in this strain.

41 **1. Introduction**

42

43 Carotenoids are a group of colored terpenoids with antioxidant properties which
44 are widespread in the plant and animal kingdoms, as well as in fungi and in
45 photosynthetic and non-photosynthetic microorganisms (Weedon, 1971; Phadwal,
46 2005). In the later, although not essential for growing as heterotrophic organisms, they
47 accomplish important biological functions. In Gram-positive bacteria, for instance,
48 carotenoids play an important role in protecting from oxidative stress by scavenging
49 free radicals with their conjugated double bonds (Clauditz et al., 2006). Also, it has
50 been demonstrated a correlation between carotenoid production and decreased
51 membrane fluidity, which provides resistance to oleic acid killing in *Staphylococcus*
52 *aureus* (Chamberlain et al., 1991). In addition, carotenoids are used commercially as
53 food colorants, animal feed supplements and, more recently, for nutraceuticals,
54 cosmetical and pharmaceutical purposes (Lee and Schmidt-Dannert, 2002; Klein-
55 Marcuschamer et al., 2007). A lot of effort has been made at selecting microorganisms
56 that can provide a cost-effective source of carotenoids (Bhosale, 2004). At present,
57 metabolic engineering of diverse microorganisms, including non-carotenogenic ones, is
58 being exploited for the biotechnological production of large amounts of reasonably pure
59 carotenoids as well as to synthesize novel carotenoid structures by using combinatorial
60 and *in vitro* evolutionary strategies (Lee and Schmidt-Dannert, 2002; Umeno et al,
61 2005; Das et al. 2007; Klein-Marcuschamer et al., 2007; Wang et al., 2007).

62 Lactic acid bacteria (LAB) are Gram-positive, low-GC, microaerophilic, non-
63 sporulating, rod or cocci that ferment sugars to produce primarily lactic acid and are
64 associated by their common physiological characteristics (Makarova et al., 2006). These
65 bacteria are historically linked with food and feed fermentations, and their industrial

66 importance is further evidenced by their Generally Regarded As Safe (GRAS) status
67 (Holzapfel et al., 1995). Among LAB, selected species of the *Lactobacillus* genus are
68 widely used as probiotics primarily in dairy products and dietary supplements (Reid,
69 1999; Ouwehand et al. 2002; Klaenhammer et al., 2005). One of these species,
70 *Lactobacillus plantarum*, is industrially important and is involved in many vegetable
71 fermentations (Buckenhüskes, 1997), as well as being a frequent inhabitant of the
72 human intestinal tract (Johansson et al., 1993) which is already being used as a probiotic
73 microorganism (Rodgers, 2008). In our laboratory, we have isolated a number of *L.*
74 *plantarum* strains from olive fermentations and used some of them as starter cultures
75 (Ruiz-Barba et al., 1994; Leal et al., 1998). Intrigued by the eye-catching deep yellow
76 pigmentation of some of these strains when growing as isolated colonies on MRS-agar
77 plates, we decided to search for the real nature of such coloring. Preliminary
78 characterization of some *L. plantarum* strains showed the involvement of carotenoid
79 compounds in the yellow pigmentation. Actually, Breithaupt *et al.* (2001) had described
80 one *L. plantarum* strain isolated from bakers yeast which was able to produce the
81 triterpenoid 4,4'-diaponeurosporene and its isomers, being the only report on the matter
82 up to date. In this report, we describe the widespread presence of carotenoid production
83 among *L. plantarum* strains from a wide variety of environments. This result was
84 reinforced by the finding of the genes *crtM* and *crtN*, first described in the annotated
85 complete genome sequence of *L. plantarum* WCFS1 as inferred by homology
86 (Kleerebezem et al., 2003), in all of the strains investigated. Our results suggest the
87 functionality of these genes in *L. plantarum*, although the nomenclature and function of
88 their predicted products should be updated.

89
90

91 **2. Materials and methods**

92

93 *2.1. Bacterial strains, media and growth conditions*

94

95 *L. plantarum* strains used in this study are described in Table 1. They were
96 cultured in MRS agar (Oxoid, Basingstoke, UK) at 30 °C. For preliminary optimization
97 experiments, MRS broths from different sources were used, including the commercially
98 available from Oxoid, Difco (Detroit, USA), Biokar (Beauvais, France), and Merck
99 (Darmstadt, Germany). Also, for this purpose, two different defined media were used:
100 DM1, containing, per litre, glucose (Panreac, 20 g), peptone (Difco, 10 g), beef extract
101 (Oxoid, 8 g), yeast extract (Oxoid, 4 g), K₂HPO₄ (Fluka, 2 g), sodium acetate·3H₂O
102 (Fluka, 5 g), tri-ammonium citrate (Merck, 2 g), MgSO₄·7H₂O (Merck, 0.2 g),
103 MnSO₄·4H₂O (Merck, 0.05 g), and Tween 80 (Sigma, 1 ml); and DM2, containing, per
104 litre, glucose (Panreac, 22 g), yeast extract (Oxoid, 10 g), (NH₄)₂HPO₄ (Fluka, 2.5 g),
105 MgSO₄·7H₂O (Merck, 0.05 g), MnSO₄·H₂O (Merck, 0.005 g), and Tween 80 (Sigma,
106 0.2 ml). In all cases, pH was adjusted to 6.5 with 10N HCl and media were sterilised at
107 121 °C, 1 atm, for 15 min.

108

109 *2.2. Cell culture for carotenoid production and extraction*

110

111 Five hundred ml of each of the MRS broths used were inoculated with a single
112 colony of the *L. plantarum* strain to be tested and the culture was incubated for 24, 48,
113 72 or 96 h at 30 °C without aeration. Cells were collected by centrifugation at 12,000 x
114 g, at 4 °C for 15 min, washed with sterile distilled water, and centrifuged again to obtain
115 a pellet, which was submitted to lyophilization. Samples were stored at -20°C until

116 carotenoid extraction and chromatographic analysis (within 24-48 h). Data obtained
117 were expressed in terms of dry cell weight (DCW).

118

119 *2.3. Carotenoid extraction and analysis by high performance liquid chromatography*
120 *(HPLC).*

121

122 One gram of each bacterial cell pellet was introduced in a 15-ml polypropylene
123 tube and extracted with 10 ml of N,N-dimethylformamide, at 65°C for 15 min. The cell
124 debris was separated by centrifugation at 5,000 rpm and the upper phase, containing the
125 carotenoid pigments, was transferred to a separator funnel. The operation was repeated
126 until the complete exhaustion of color (usually four extractions were enough). All
127 extracts were pooled and shaken with 100 ml of diethyl ether. A sufficient quantity of
128 10% NaCl was added at the end of the process to aid in the efficient separation of the
129 liquid phases. Subsequently, the organic phase was dried over anhydrous Na₂SO₄,
130 evaporated in a rotary evaporator, and taken up to 1 ml of acetone. Samples were
131 centrifuged at 12,000 rpm and stored at -30 °C until analyzed.

132 Monitoring and quantification of the bacterial carotenoid pigments were carried
133 out by reversed-phase HPLC (RP-HPLC) using a method previously developed in our
134 laboratory (Mínguez-Mosquera and Hornero-Méndez, 1993). The method involves a
135 C18 reverse-phase column (Waters Spherisorb ODS2 column; 250×4.6 mm I.D.,
136 particle size 5 µm; Waters Ltd., Hertfordshire, UK) and a binary gradient elution
137 system of acetone-H₂O at a flow rate of 1.5 ml/min. Injection volume was 5 µl and
138 detection was carried out at 440 nm. Quantification was performed by using an external
139 standard calibration curve prepared with β-carotene (Sigma Chemical Co., St. Louis,
140 MO), a commercially available yellow carotenoid whose chromatic characteristics are

141 similar to the carotenoids found in the *L. plantarum* strains of this study. HPLC
142 analyses were performed with a Waters 600E quaternary pump equipped with a diode
143 array detector (PDA 996, Waters) and controlled with a Empower2 data acquisition
144 software (Waters Corporation, Milford, Massachusetts, USA). For the conditions used
145 in this study, the limit of detection was 0.01 mg/kg DCW of carotenoid in the sample,
146 while the limit of quantification was 1.5 mg/kg DCW. Carotenoids detected below the
147 limit of quantification are indicated as "traces" in Table 1.

148

149 *2.4 Pigment isolation and identification.*

150

151 Routine procedures for the isolation and identification of carotenoid pigments,
152 already described in detail in previous publications (Mínguez-Mosquera et al. 1990;
153 Mínguez-Mosquera and Hornero-Méndez, 1993) were used. Briefly, this consisted of:
154 separation and isolation of the pigments by thin layer chromatography on silicagel
155 60GF plates; acquisition of UV-visible spectra (Hewlett-Packard UV-vis diode array
156 spectrophotometer model 8452A) in different solvents and comparison with the values
157 reported in the literature (Foppen, 1971; Davies, 1976 and 1988; Britton, 1991 and
158 1995), as well as chemical tests for the examination of 5,6-epoxide groups investigated
159 by addition of 2% HCl in ethanol, acetylation with acetic anhydride-pyridine to test for
160 hydroxyl groups and reduction with NaBH₄ in ethanol to test for carbonyl groups
161 (Eugster, 1995).

162

163 *2.5. Liquid chromatography / mass spectrometry (LC/MS).*

164

165 LC/MS was performed on a Waters 2695 XE separation module (Waters
166 Corporation, Milford, USA) coupled with a Waters 2998 Photodiode Array detector and
167 Micromass ZMD4000 (Manchester, UK) mass spectrometer equipped with an
168 atmospheric pressure chemical ionization (APCI) interface. Chromatographic conditions
169 and MS parameters were used according to Breithaupt and Schwack (2000). The MS
170 system was operated in full scan mode (m/z 200-1200), and the UV-absorbance of
171 carotenoids was recorded at 440 nm. A C30 YMC analytical column (YMC Europe
172 GMBH, Germany) with 5 μ m particle size and 250 x 4.6 mm dimensions was used. The
173 injection volume was 20 μ l.

174

175 2.6. Genetic analyses

176

177 The presence of the operon *crtNM* in the different *L. plantarum* strains was
178 detected by PCR using oligonucleotide primers designed from the published nucleotide
179 sequence of these predicted genes in *L. plantarum* WCFS1 (GenBank accession number
180 [acc.no.] AL935261; Kleerebezem et al., 2003). The primer pair crtN-for
181 (**CGCGGAATTC**ATGAAGCAAGTATCGATTATTGGC) and crtM-rev
182 (**GATCGAATTCT**TAAAGCCTCCTTAAGGGCTAGTTC) was used to amplify a 2,379-
183 bp DNA fragment including the coding sequences for both genes. Alternatively, in
184 those cases when the first primer pair did not amplified any DNA fragment, the primer
185 pair rbs-crtN-for (**CTAGGGTACCA**AGGGGGAGATTTACTGATGAAGC) and crtM-
186 rev was used to amplify a 2,396-bp DNA fragment which included part of the putative
187 *crtN-crtM* promoter. *EcoRI* restriction sites were introduced at the 5' ends of primers
188 crtN-for and crtM-rev, and *KpnI* site at the 5' end of primer rbs-crtN-for to facilitate
189 future cloning strategies (bold face in the primer sequences above). Also, hanging

190 sequences at the 5' ends of the primers were introduced to ensure proper restriction
191 digestions (*italics* in the primer sequences above). Total DNA from isolated *L.*
192 *plantarum* colonies was extracted with chloroform as previously described (Ruiz-Barba
193 et al., 2005). Amplification of DNA fragments was performed in 25- μ l reaction
194 mixtures containing 2.5 mM MgCl₂, 1 x reaction buffer, 100 μ M each of the
195 deoxynucleoside triphosphates, 100 pmol of each primer, 5 U of *Taq* DNA polymerase
196 (Promega), and 5 μ l of total DNA solution prepared as described above as the template.
197 A GeneAmp PCR system 2400 thermal cycler (Perkin-Elmer) was used with the
198 following conditions: denaturation at 94 °C for 2 min, followed by 30 cycles of
199 denaturation at 94 °C for 15 s, annealing at 60 °C for 30 s, and polymerization at 72 °C
200 for 2 min, plus a final polymerization step at 72 °C for 4 min. Alternatively, when no
201 amplification was obtained with the later conditions, 58 °C was used as the annealing
202 temperature. Alternatively, when the amplicon was needed for sequencing purposes, the
203 PCR Extender System (5Prime Gmbh, Hamburg, Germany) was used under the
204 conditions recommended by the manufacturer for high fidelity performance. PCR-
205 amplified DNA fragments were finally analyzed by agarose gel electrophoresis.
206 Homology searches were carried out using the Blastn, Blastp and FASTA programmes,
207 and sequence alignments were carried out using the EMBOSS alignment algorithm, all
208 of them available at EMBL-EBI (www.ebi.ac.uk). DNA sequencing was carried out by
209 the Servicio de Secuenciación Automática de DNA (SSAD), CIB-CSIC, Madrid, Spain,
210 with an ABI PRISM 377 DNA sequencer (Applied Biosystems, Perkin-Elmer).
211 Nucleotide sequences of *crtM* and *crtN* genes in *L. plantarum* CECT7531 have been
212 assigned the GeneBank acc. no. GU474811.

213

214 **3. Results**

215

216 3.1. Most strains of *L. plantarum* analyzed produce the triterpenoid 4,4'-

217 *diaponeurosporene*.

218

219 Chromatographic analysis of the carotenoids extracted from the *L. plantarum*
220 cell pellets showed in virtually all of the cases a main chromatographic peak at a
221 retention time of 14.8 min (peak 1, Fig. 1). The absorption spectrum showed maxima
222 absorbance at 416, 438 and 468 nm (%III/II=95), which is consistent with a
223 chromophore containing nine double conjugated bonds. In principle these properties
224 suggested the presence of neurosporene in the analysed samples, however the
225 chromatographic mobility for this peak was different, eluting at earlier retention times
226 (about 1 min) than neurosporene (lower polarity), which was revealed after comparison
227 with a Rose hips extract containing neurosporene (data not shown). None of the
228 chemical tests carried out to investigate the presence of either epoxy 5,6, hydroxyl or
229 carbonyl groups was positive, showing the absence of oxygen in the molecules under
230 study and therefore its carotene, and not xanthophyll, character. The mass spectra
231 showed a quasimolecular ion $[M+H]^+$ at m/z 403 which is in accord with the formula
232 $C_{30}H_{42}$ of 4,4'-diaponeurosporene (Fig. 2). This is in agreement with data reported by
233 Breithaupt et al. (2001) for *L. plantarum* LTH4936. Other two minority peaks were
234 also found at retention times 15.3 and 15.6 min, and whose absorption maxima were
235 380,402, 426 (%III/II=93) and 333, 349, 368 (%III/II=81), respectively (peaks 2 and 3
236 in Fig. 1). Mass spectra of these peaks showed $[M+H]^+$ at m/z 405 and 407 respectively,
237 which are in agreement with the molecular formulas $C_{30}H_{44}$ and $C_{30}H_{46}$, corresponding
238 to 4,4'-diapo- ξ -carotene and 4,4'-diapophytofluene (also referred as 4,4'-diapo-
239 7,8,11,12-tetrahydrolicopene) respectively, and corresponding to intermediates in the

240 biosynthetic pathway of 4,4'-diaponeurosporene in *S. aureus* (Wieland et al., 1994) (Fig.
241 2).

242

243 *3.2. Quantification of carotenoid production by L. plantarum strains.*

244

245 Preliminary results in our laboratory showed wide differences in the final
246 carotenoid production regarding the brand and composition of the media used. As an
247 example, for *L. plantarum* CECT7531 we obtained up to 54.55 mg/kg DCW of
248 carotenoids in DM1 medium, 40.79 mg/kg in Oxoid MRS, 39.13 mg/kg in Difco MRS,
249 29.57 mg/kg in Biokar MRS, 26.62 mg/Kg in Merck MRS and just 18.79 mg/kg in
250 DM2 medium. In all cases, cell counts after 24 h of incubation at 30 °C prior to
251 carotenoid extraction was virtually identical (*ca.* 10⁹ CFU/ml). As best results were
252 obtained with DM1 medium, this was chosen as the standard medium for comparison
253 among the strains tested. As it is shown in Table 1, most (72.2%) of the cell pellets of
254 the screened *L. plantarum* strains looked fairly yellow. Broth cultures of selected strains
255 incubated for 24, 48, 72 and 96 h showed that after the first 24 h of incubation the main
256 carotenoid peak progressively disappeared. Thus, as an example, for *L. plantarum*
257 CECT4185, we obtained 29.79 mg/kg DCW of carotenoids after 24 h, and only 19.29,
258 2.61 and 4.82 mg/kg after 48, 72 and 96 h, respectively. Therefore, broth cultures
259 incubated at 30 °C for 24 h were chosen as the standard for maximum carotenoid
260 production. Among the strains tested, carotenoid production ranged from traces
261 (distinguishable characteristic carotenoid chromatographic peaks, but not reliably
262 quantifiable) up to 54.55 mg/kg DCW produced by *L. plantarum* CECT7531 (Table 1).
263 Yellow color of the pellets to the naked eye was observed for those strains producing at
264 least 4.95 mg of carotenoids per kg of DCW (Table 1).

265

266 3.3. All *L. plantarum* strains tested harbor the operon *crtNM* described in *L. plantarum*
267 WCFS1 genome sequence.

268

269 Genetic analyses through PCR revealed that all of the *L. plantarum* strains tested
270 contained the genes *crtN* and *crtM* arranged as an operon, as described in the annotated
271 complete genome sequence of *L. plantarum* WCFS1 (acc. no. AL935261), a strain
272 isolated from human pharynx (Kleerebezem et al., 2003). A 2,379-bp amplicon was
273 obtained from all but one of the strains tested when primers *crtN*-for and *crtM*-rev were
274 used (Table 1), with either 58 or 60 °C as the annealing temperature. Although no
275 amplification was obtained with *L. plantarum* CECT4185 using this primer pair, a
276 2,396-bp amplicon was obtained from this strain when primers *rbs-crtN*-for and *crtM*-
277 rev were used instead (Table 1). These results are in agreement with the expected sizes
278 of the corresponding predicted amplicons. Only in five strains, amplification could be
279 obtained with both primer pairs, suggesting a certain degree of genetic diversity in the
280 promoter region among the *L. plantarum* strains used (Table 1). DNA sequence of the
281 amplicon obtained when DNA from the maximum carotenoid-producing strain *L.*
282 *plantarum* CECT7531 was used as the template showed 99.0 % identity (id.) to the
283 sequences of *crtM* and *crtN* genes reported for *L. plantarum* WCFS1. When translated,
284 amino acid sequences of the putative proteins coded by *crtM* and *crtN* genes in the
285 strain CECT7531 showed 99.0 % and 99.6 % id., respectively, to those proteins coded
286 by homologous genes found in the strain WCFS1. The product of gene *crtM* in the
287 strain CECT7531 has been annotated as dehydrosqualene synthase (also diapophytoene
288 synthase; acc. no. GU474811) based on similarity (30.5% id.; 64% similarity [sim.]) to
289 a homologous protein from *S. aureus* ATCC25904 (acc. no. O07854), where carotenoid

290 biosynthesis has been extensively studied (Wieland et al., 1994; Pelz et al., 2005). In *S.*
291 *aureus*, this enzyme catalyses the head-to-head condensation of two molecules of FPP
292 into the colourless C₃₀ carotenoid dehydrosqualene (diapophytoene) (Fig. 2). On the
293 other hand, the product of gene *crtN* in the strain CECT7531 has been annotated as
294 dehydrosqualene desaturase (also diapophytoene desaturase; acc. no. GU474811) based
295 also on similarity (46% id.; 76% sim.) to a homologous protein from *S. aureus*
296 ATCC25904 (acc. no. O07855). In *S. aureus*, this enzyme catalyses three successive
297 dehydrogenation reactions that lead to the introduction of three double bonds into
298 dehydrosqualene to render diaponeurosporene, with diapophytofluene and diapo-ξ-
299 carotene as intermediates (Fig. 2).

300

301 **4. Discussion**

302

303 Although most carotenoids found in bacteria are tetraterpenoids (C₄₀) (Phadwal,
304 2005), triterpenoids (C₃₀) have been reported in three species of non-photosynthetic
305 bacteria, namely *S. aureus* (Marshall and Wilmoth, 1981), *Enterococcus faecium*
306 (Taylor and Davies, 1974) and *Methylobacterium rhodium* (Raisig and Sandmann,
307 1999), as well as in all tested species of the photosynthetic heliobacteria (Takaichi et al.,
308 1997). Here we demonstrate that C₃₀ carotenoids are also produced by most strains of *L.*
309 *plantarum*. C₃₀ and C₄₀ carotenoid biosynthetic pathways are shown in Fig. 2. In the C₃₀
310 pathway, condensation of two farnesyl pyrophosphate (FPP) molecules by
311 diapophytoene synthase (coded by *crtM* gene) renders diapophytoene (also named
312 dehydrosqualene; Fig. 2), the first colorless C₃₀ carotenoid. Subsequently, successive
313 desaturation reactions increase the number of conjugated double bonds in
314 diapophytoene to produce colored carotenoids such as diaponeurosporene and

315 diapolycope (Lee and Schmidt-Dannert, 2002) (Fig. 2). Although desaturases are
316 specific of the C₃₀ or C₄₀ routes, some interchangeability, either natural or induced
317 through molecular engineering, have been reported (Raisig and Sandmann, 2001;
318 Umeno et al., 2002 and 2005). In the few microorganisms known to produce C₃₀
319 carotenoids, the end product is either diaponeurosporene or compounds with further
320 modifications, involving for instance oxidation and glycosilation steps, as it is in the
321 case of staphyloxanthin in *S. aureus* (Pelz et al., 2005). The triterpenoid nature of these
322 compounds avoids cyclation of end groups rendering ionone rings which can be further
323 modified to diversify the number of carotenoid compounds with different colors and
324 properties (Lee and Schmidt-Dannert, 2002; Umeno et al., 2005). Therefore, genetic
325 manipulation of *L. plantarum* to increase the range of carotenoids being produced
326 should start with the introduction of heterologous genes coding for geranylgeranyl
327 pyrophosphate (GGPP) synthesis and appropriated desaturase and cyclase enzymes, so
328 that C₄₀ carotenoids could be obtained (see Fig. 2).

329 No strong correlation between carotenoid production and the origin of the
330 different strains tested was observed, although all of the strains isolated from olive
331 fermentations produced high amounts, including the maximum producer CECT7531
332 (Table 1). Reported carotenoid production by microorganisms is very diverse regarding
333 net amounts produced. The different units and quantification methods used by different
334 authors makes it very difficult to compare between species. On top of this, different
335 authors have reported a number of environmental and cultural enhancers of carotenoid
336 production by microorganisms (Bhosale, 2004). Thus, two-fold up to one thousand-fold
337 increases have been obtained changing light irradiation or culture temperature, as well
338 as addition of chemical compounds, intermediates of the tricarboxylic acid cycle, metal
339 ions or salts to the culture medium (Bhosale, 2004). In our case, carotenoid production

340 was found to be dependent on the actual culture medium composition, i.e. brand and
341 actual chemical components. This result illustrates the importance of the actual
342 composition and source of the different nutrients of the culture medium used in
343 carotenoid production even when the basic formulation of the media used, i.e. MRS (de
344 Man et al., 1960), is nominally identical. Optimization experiments with high
345 carotenoid-producer strains to obtain higher carotenoid yields will be carried out
346 considering different growth conditions and medium composition, using appropriated
347 statistical factorial designs.

348 The ability to produce diaponeurosporene together with the presence of the
349 genes *crtN* and *crtM* encoding the putative enzymes necessary for its synthesis, suggest
350 the full functionality of the operon *crtNM* in *L. plantarum*, whose previously assigned
351 function in the strain WCFS1 had been predicted based on similarity data. The
352 ubiquitous presence of this operon in all of the strains tested and its functionality in
353 most of them, suggests that this function plays a role in this species survival. In *S.*
354 *aureus*, a species where the functions of the enzymes coded by the genes *crtM* and *crtN*
355 have been well established, carotenoid biosynthesis has been associated to resistance to
356 different stress conditions, especially the oxidative stress (Clauditz et al., 2006). Heat
357 resistance (Cebrián et al., 2007), desiccation susceptibility (Wieland et al., 1994), oleic
358 and linolenic acid resistance (Chamberlain et al., 1991; Wieland et al., 1994), and
359 impairing of neutrophil killing (Liu et al., 2005) have also been demonstrated to be
360 linked to the carotenoid content of *S. aureus* strains. In all cases, these effects have been
361 related to either the antioxidant properties of carotenoids or their ability to stabilize
362 bacterial cell membranes. Optimization experiments with trace-amount-producing
363 strains are necessary to find out whether low production is due to defective *crtN-crtM*
364 genes, in particular at the promoter regions, or other strain-specific metabolic

365 characteristics are involved. Random and directed mutagenesis will be also very useful
366 to increase the amount of carotenoids produced by a specific strain.

367 DNA sequence of the genes *crtM* and *crtN* from *L. plantarum* CECT7531, the
368 maximum carotenoid producer strain in this study, showed that these genes are virtually
369 identical to homologous genes reported in the three *L. plantarum* strains whose genome
370 has been sequenced up to date: WCFS1, ATCC14917^T (isolated from pickled cabbage;
371 acc. no. ACGZ00000000.1), and JDM1 (Zhang et al., 2009; used as a probiotic strain in
372 China; acc. no. CP001617). *L. plantarum* ATCC14917^T is the type strain for the species
373 *L. plantarum*, and it is equivalent to *L. plantarum* CECT748^T, used in this study (Table
374 1). Our results suggest that the operon *crtNM* is well conserved in *L. plantarum*,
375 independently of the actual origin of the strain considered. In contrast to the C₃₀
376 carotenoid biosynthetic pathway found in *L. plantarum*, in *S. aureus* diaponeurosporene
377 is further converted to staphyloxanthin, the orange carotenoid present in most
378 staphylococci strains (Pelz et al., 2005) (Fig. 2). For this, *S. aureus* harbour up to three
379 extra enzymes coded by genes *crtO*, *crtP* and *crtQ*, which are located in the same
380 operon as *crtM* and *crtN* (Pelz et al., 2005). Neither staphyloxanthin nor any of the
381 intermediates in its biosynthesis (Fig. 2) was found in any of the *L. plantarum* strains
382 tested in this study. Moreover, no gene sharing homology with *crtO*, *crtP* or *crtQ* could
383 be found when analysed the *L. plantarum* WCFS1, ATCC14917^T or JDM1 complete
384 genome sequences. Finally, under specific conditions, i.e. high heterologous expression
385 levels and the effective concentration of substrates, the desaturase coded by *crtN* in *S.*
386 *aureus* is able to perform a fourth desaturation step, rendering 4,4'-diapolycopene in
387 amounts up to 50% of the total carotenoids produced (Umeno et al., 2002) (Fig. 2). This
388 carotenoid was not found in any of the *L. plantarum* strains tested under the standard
389 conditions used by us.

390 In conclusion, this study has shown the presence of C₃₀ carotenoid biosynthesis
391 in most of the *L. plantarum* strains studied, regardless their origin. The ubiquitous
392 presence of the genes *crtM* and *crtN*, involved in the biosynthesis of the yellow C₃₀
393 carotenoid 4,4'-diaponeurosporene, in all of the strains tested as well as the actual
394 carotenoid production by most of them suggests that the role of carotenoids in *L.*
395 *plantarum* environmental fitness must be important. On the other hand, considering that
396 *L. plantarum* is a bacterial species which is extensively used to ferment food and feed
397 products while having a GRAS status, the use of selected high-carotenoid-producing
398 strains could contribute to increase the total amount of antioxidants supplied in the
399 human and animal diet. In addition, as *L. plantarum* is a recognized inhabitant of the
400 gastrointestinal tract, the use of selected strains of *L. plantarum* as probiotics could
401 provide with a regular supply of antioxidant molecules, such as carotenoids, in a place
402 where their protective action is quite welcome. Therefore, carotenoid production should
403 be considered as an important feature for the selection of novel probiotic *L. plantarum*
404 strains.

405

406

407 **Acknowledgements**

408

409 This study was supported by the Spanish Government through the MEC Project
410 AGL2007-60092 and the MICINN Project AGL2009-07861, and by the Consejería de
411 Innovación, Ciencia y Empresa (Junta de Andalucía) through the Project AGR-04621.

412

413 **References**

414

415 Bhosale, P., 2004. Environmental and cultural stimulants in the production of
416 carotenoids from microorganisms. *Applied Microbiology and Biotechnology* 63, 351-
417 361.

418

419 Breithaupt, D.E., Schwack, W., 2000. Determination of free and bound carotenoids in
420 paprika (*Capsicum annuum* L.) by LC/MS. *European Food Research and Technology*
421 211, 52–55.

422

423 Breithaupt, D.E., Schwack, W., Wolf, G., Hammes, W.P., 2001. Characterization of the
424 triterpenoid 4,4'-diaponeurosporene and its isomers in food-associated bacteria.
425 *European Food Research and Technology* 213, 231-233.

426

427 Britton, G., 1991. Carotenoids. In: Charlwood, B.V., Bandthorpe, D.V. (Eds), *Methods*
428 *in Plant Biochemistry*, Vol. 7. Academic Press Limited, London.

429

430 Britton, G., 1995. UV/Visible Spectroscopy. In: *Carotenoids: Vol. 1B Spectroscopy*;
431 Britton, G., Liaan-Jensen, S., Pfander, H. (Eds), Birkhäuser Verlag, Basel, Switzerland,
432 13-63.

433

434 Buckenhüskes, H.J., 1997. Fermented vegetables. In: Doyle, M.P., Beuchat, L.R.,
435 Montville, I.M. (Eds.), *Food Microbiology, Fundamentals and Frontiers*. A.S.M Press,
436 Washington, DC, 595-609.

437

438 Cebrián, G., Sagarzazu, N., Pagán, R., Condón, S., Mañas, P., 2007. Heat and pulsed
439 electric field resistance of pigmented and non-pigmented enterotoxigenic strains of
440 *Staphylococcus aureus* in exponential and stationary phase of growth. *International*
441 *Journal of Food Microbiology* 118, 304-311.

442

443 Chamberlain, N.R., Mehrtens, B.G., Xiong, Z., Kapral, F.A., Boardman, J.L., Rearick,
444 J.I., 1991. Correlation of carotenoid production, decreased membrane fluidity, and
445 resistance to oleic acid killing in *Staphylococcus aureus* 18Z. *Infection and Immunity*
446 59, 4332-4337.

447

448 Clauditz, A., Resch, A., Wieland, K.-P., Peschel, A., Gotz, F., 2006. Staphyloxanthin
449 Plays a Role in the Fitness of *Staphylococcus aureus* and Its Ability To Cope with
450 Oxidative Stress. *Infection and Immunity* 74, 4950-4953.

451

452 Das, A., Yoon, S.H., Lee, S.H., Kim, J.Y., Oh, D.K., Kim, S.W., 2007. An update on
453 microbial carotenoid production: application of recent metabolic engineering tools.
454 *Applied Microbiology and Biotechnology* 77, 505-512.

455

456 Davies, B.H., 1976. Carotenoids. In: Goodwin TW (Ed.), *Chemistry and Biochemistry*
457 *of Plant Pigments Vol. 2, 2nd ed.*, Academic Press Limited, London, 38–165.

458

459 Davies, B.H., 1988. Carotenoids. In: Köst, H.P. (Ed.), *Handbook of Chromatography,*
460 *Vol. 1*, CRC Press, Boca Ratón, FL, 3-183.

461

462 de Man, J.D., Rogosa, M., Sharpe, M.E., 1960. A Medium for the cultivation of
463 lactobacilli. *Journal of Applied Bacteriology* 23, 130-135.
464

465 Eugster, C.H., 1995. Chemical derivatization: microscale tests for the presence of
466 common functional groups in carotenoids. In: Britton, G., Liaaen-Jensen, S., Pfander,
467 H.P. (Eds.), *Carotenoids, Vol. 1A: Isolation and Analysis*, Birkhäuser Verlag, Basel,
468 Switzerland, 71-80.
469

470 Foppen, F.H., 1971. Tables for identification of carotenoid pigments. *Chromatography*
471 *Reviews* 14, 133-298.
472

473 Holzapfel, W.H., Geisen, R., Schillinger, U., 1995. Biological preservation of foods
474 with reference to protective cultures, bacteriocins, and food-grade enzymes.
475 *International Journal of Food Microbiology* 24, 343-362.
476

477 Johansson, M.-L., Molin, G., Jeppsson, B., Nobaek, S., Ahrné, S., Bengmark, S., 1993.
478 Administration of different *Lactobacillus* strains in fermented oatmeal soup: in vivo
479 colonization of human intestinal mucosa and effect on the indigenous flora. *Applied and*
480 *Environmental Microbiology* 59, 15-20.
481

482 Klaenhammer, T.R., Barrangou, R., Buck, B.L., Azcarate-Peril, M.A., Altermann, E.,
483 2005. Genomic features of lactic acid bacteria effecting bioprocessing and health.
484 *FEMS Microbiology Reviews* 29, 393-409.
485

486 Kleerebezem, M., Boekhorst, J., van Kranenburg, R., Molenaar, D., Kuipers, O.P., Leer,
487 R., Tarchini, R., Peters, S.A., Sandbrink, H.M., Fiers, M.W.E.J., Stiekema, W.,
488 Lankhorst, R.M.K., Bron, P.A., Hoffer, S.M., Groot, M.N.N., Kerkhoven, R., de Vries,
489 M., Ursing, B., de Vos, W.M., Siezen, R.J., 2003. Complete genome sequence of
490 *Lactobacillus plantarum* WCFS1. Proceedings of the National Academy of Sciences
491 100, 1990-1995.

492

493 Klein-Marcuschamer, D., Ajikumar, P.K., Stephanopoulos, G., 2007. Engineering
494 microbial cell factories for biosynthesis of isoprenoid molecules: beyond lycopene.
495 Trends in Biotechnology 25, 417-424.

496

497 Leal, M. V., Baras, M., Ruiz-Barba, J.L., Floriano, B. and Jiménez-Díaz, R., 1998.
498 Bacteriocin production and competitiveness of *Lactobacillus plantarum* LPCO10 in
499 olive juice broth, a culture medium obtained from olives. International Journal of Food
500 Microbiology 43, 129-134.

501

502 Lee, P., Schmidt-Dannert, C., 2002. Metabolic engineering towards biotechnological
503 production of carotenoids in microorganisms. Applied Microbiology and Biotechnology
504 60, 1-11.

505

506 Liu, G.Y., Essex, A., Buchanan, J.T., Datta, V., Hoffman, H.M., Bastian, J.F., Fierer, J.,
507 Nizet, V., 2005. *Staphylococcus aureus* golden pigment impairs neutrophil killing and
508 promotes virulence through its antioxidant activity. Journal of Experimental Medicine
509 202, 209 - 215.

510

511 Makarova, K., Slesarev, A., Wolf, Y., Sorokin, A., Mirkin, B., Koonin, E., Pavlov, A.,
512 Pavlova, N., Karamychev, V., Polouchine, N., Shakhova, V., Grigoriev, I., Lou, Y.,
513 Rohksar, D., Lucas, S., Huang, K., Goodstein, D. M., Hawkins, T., Plengvidhya, V.,
514 Welker, D., Hughes, J., Goh, Y., Benson, A., Baldwin, K., Lee, J.-H., Díaz-Muñiz, I.,
515 Dosti, B., Smeianov, V., Wechter, W., Barabote, R., Lorca, G., Altermann, E.,
516 Barrangou, R., Ganesan, B., Xie, Y., Rawsthorne, H., Tamir, D., Parker, C., Breidt, F.,
517 Broadbent, J., Hutkins, R., O'Sullivan, D., Steele, J., Unlu, G., Saier, M., Klaenhammer,
518 T., Richardson, P., Kozyavkin, S., Weimer, B., Mills, D., 2006. Comparative genomics
519 of the lactic acid bacteria. *Proceedings of the National Academy of Sciences* 103,
520 15611-15616.
521
522 Marshall, J.H., Wilmoth, G.J., 1981. Pigments of *Staphylococcus aureus*, a series of
523 triterpenoid carotenoids. *Journal of Bacteriology* 147, 900–913.
524
525 Mínguez-Mosquera, M. I., Gandul-Rojas, B., Garrido-Fernández, J., Gallardo-Guerrero,
526 L., 1990. Pigments present in virgin olive oil. *Journal of the American Oil Chemists*
527 *Society* 67, 192-196.
528
529 Mínguez-Mosquera, M.I., Hornero-Méndez, D., 1993. Separation and quantification of
530 the carotenoid pigments in red peppers (*Capsicum annuum* L.), paprika and oleoresin by
531 reversed-phase HPLC. *Journal of Agricultural and Food Chemistry* 41, 1616-1620.
532
533 Ouwehand, A.C., Salminen, S., Isolauri, E., 2002. Probiotics, an overview of beneficial
534 effects. *Antonie van Leeuwenhoek* 82, 279-289.
535

536 Pelz, A., Wieland, K.-P., Putzbach, K., Hentschel, P., Albert, K., Götz, F., 2005.
537 Structure and biosynthesis of staphyloxanthin from *Staphylococcus aureus*. Journal of
538 Biological Chemistry 280, 32493-32498.
539
540 Phadwal, K., 2005. Carotenoid biosynthetic pathway: molecular phylogenies and
541 evolutionary behavior of *crt* genes in eubacteria. Gene 345, 35-43.
542
543 Raisig, A., Sandmann, G., 1999. 4,4'-Diapophytoene desaturase: catalytic properties of
544 an enzyme from the C30 carotenoid pathway of *Staphylococcus aureus*. Journal of
545 Bacteriology 181, 6184-61877.
546
547 Raisig, A., Sandmann, G., 2001. Functional properties of diapophytoene and related
548 desaturases of C(30) and C(40) carotenoid biosynthetic pathways. Biochimica and
549 Biophysica Acta 1533, 164-170.
550
551 Reid, G., 1999. The scientific basis for probiotic strains of *Lactobacillus*. Applied and
552 Environmental Microbiology 65, 3763-3766.
553
554 Rodgers, S., 2008. Novel applications of live bacteria in food services: probiotics and
555 protective cultures. Trends in Food Science and Technology 19, 188-197.
556
557 Ruiz-Barba, J.L., Cathcart, D.P., Warner, P.J., Jiménez-Díaz, R., 1994. Use of
558 *Lactobacillus plantarum* LPCO10, a bacteriocin producer, as a starter culture of
559 Spanish-style green olive fermentations. Applied and Environmental Microbiology 60,
560 2059-2064.

561

562 Ruiz-Barba, J.L., Maldonado, A., Jiménez-Díaz, R., 2005. Small-scale total DNA
563 extraction from bacteria and yeast for PCR applications. *Analytical Biochemistry* 347,
564 333-335.

565

566 Takaichi, S., Inoue, K., Akaike, M., Kobayashi, M., Oh-oka, H., Madigan, M.T., 1997.
567 The major carotenoid in all known species of heliobacteria is the C30 carotenoid 4,4'-
568 diaponeurosporene, not neurosporene. *Archives of Microbiology* 168, 277-281.

569

570 Taylor, R.F., Davies, B.H., 1974. Triterpenoid carotenoids and related lipids. The
571 triterpenoid carotenes of *Streptococcus faecium* UNH 564P. *Biochemical Journal* 139,
572 751-760.

573

574 Umeno, D., Tobias, A.V., Arnold, F.H., 2002. Evolution of the C30 carotenoid synthase
575 CrtM for function in a C40 pathway. *Journal of Bacteriology* 184, 6690-6699.

576

577 Umeno, D., Tobias, A.V., Arnold, F.H., 2005. Diversifying carotenoid biosynthetic
578 pathways by directed evolution. *Microbiology and Molecular Biology Reviews* 69, 51-
579 78.

580

581 Wang, F., Jiang, J.G., Chen, Q., 2007. Progress on molecular breeding and metabolic
582 engineering of biosynthesis pathways of C30, C35, C40, C45, C50 carotenoids.
583 *Biotechnology Advances* 25, 211-222.

584

585 Weedon, B.C.L., 1971. Occurrence. In: Isler, O. (Ed.), Carotenoids, Birkhäuser Verlag
586 Basel, Switzerland, 29-59.
587
588 Wieland, B., Feil, C., Gloria-Maercker, E., Thumm, G., Lechner, M., Bravo, J.M.,
589 Poralla, K., Götz, F., 1994. Genetic and biochemical analyses of the biosynthesis of the
590 yellow carotenoid 4,4'-diaponeurosporene of *Staphylococcus aureus*. Journal of
591 Bacteriology 176, 7719-7726.
592
593 Zhang, Z.Y., Liu, C., Zhu, Y.Z., Zhong, Y., Zhu, Y.Q., Zheng, H.J., Zhao, G.P., Wang,
594 S.Y., Guo, X.K., 2009. Complete genome sequence of *Lactobacillus plantarum* JDM1.
595 Journal of Bacteriology 191, 5020-5021.

596 **Legends of the Figures**

597

598 **Figure 1.** Typical HPLC chromatographic analysis and UV-visible absorption spectra of
599 the carotenoids extracted from *Lactobacillus plantarum* cell pellets. Peaks: 4,4'-
600 diaponeurosporene (1), 4,4'-diapo- ξ -carotene (2) and 4,4'-diapophytofluene (3).
601 Absorption maxima, expressed in nm, are indicated.

602

603 **Figure 2.** Biosynthetic pathways of the triterpenoid (C₃₀) and tetraterpenoid (C₄₀)
604 carotenoids in microorganisms. Abbreviations: IPP, isopentenyl pyrophosphate; GPP,
605 geranyl pyrophosphate; FPP, farnesyl pyrophosphate; GGPP, geranyl geranyl
606 pyrophosphate. Genes: (C₃₀ and C₄₀ pathways) *ispA*, geranyltranstransferase; (C₃₀
607 pathway) *crtM*, dehydrosqualene synthase (also, diapophytoene synthase); *crtN*,
608 dehydrosqualene desaturase (also, diapophytoene desaturase); *crtP*, diaponeurosporene
609 oxidase; *crtQ*, glycosyl transferase; *crtO*, acyl transferase; (C₄₀ pathway) *crtE*, GGPP
610 synthase; *crtB*, phytoene synthase; *crtI*, phytoene desaturase. *Alternative common
611 name.** Under specific conditions (see text), the desaturase coded by *crtN* in *S. aureus*
612 is able to perform a fourth desaturation step, rendering 4,4'-diapolycopene.

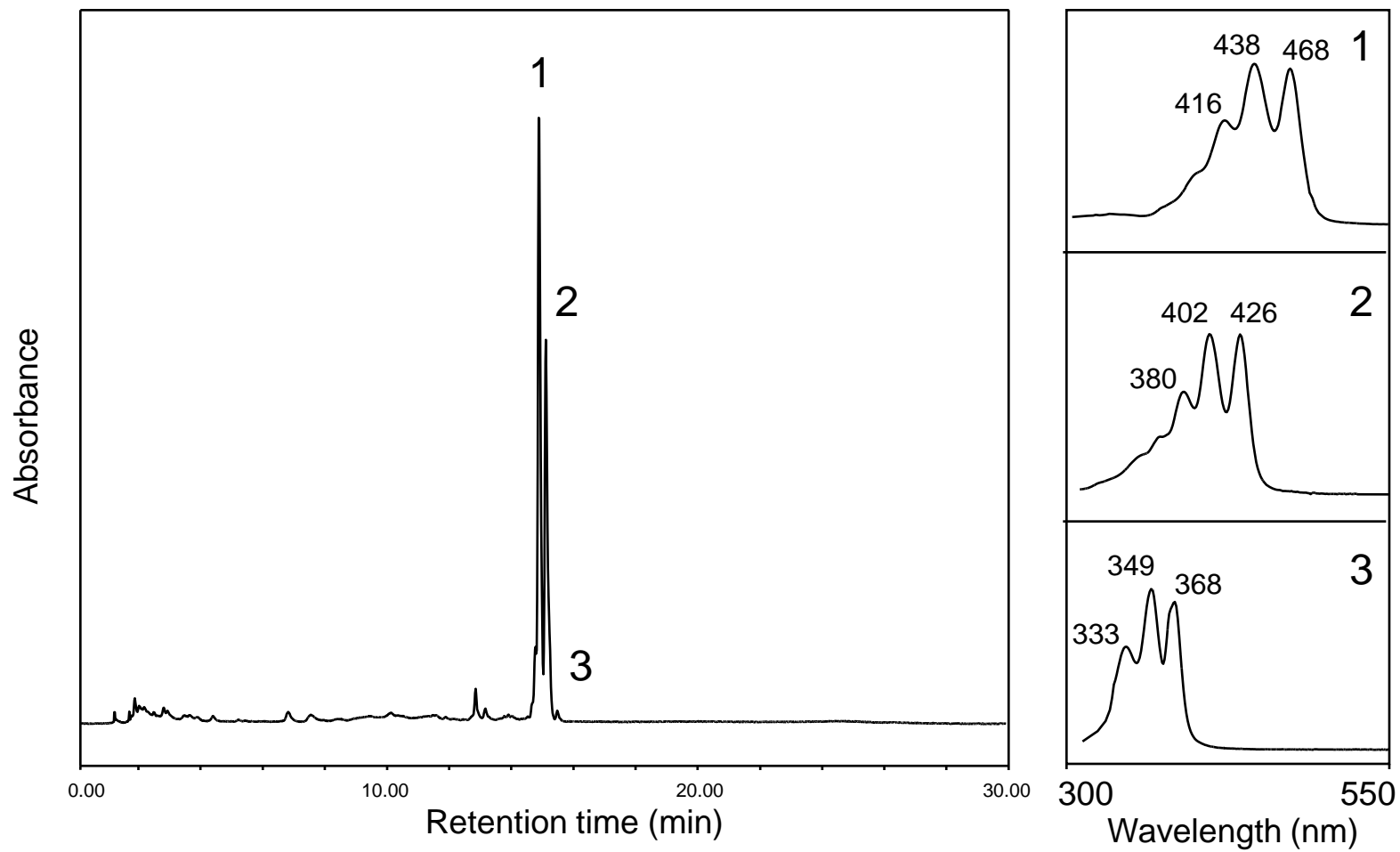


Figure 1, Garrido-Fernández, Maldonado-Barragán, Caballero-Guerrero, Hornero-Méndez, and Ruiz-Barba

Figure

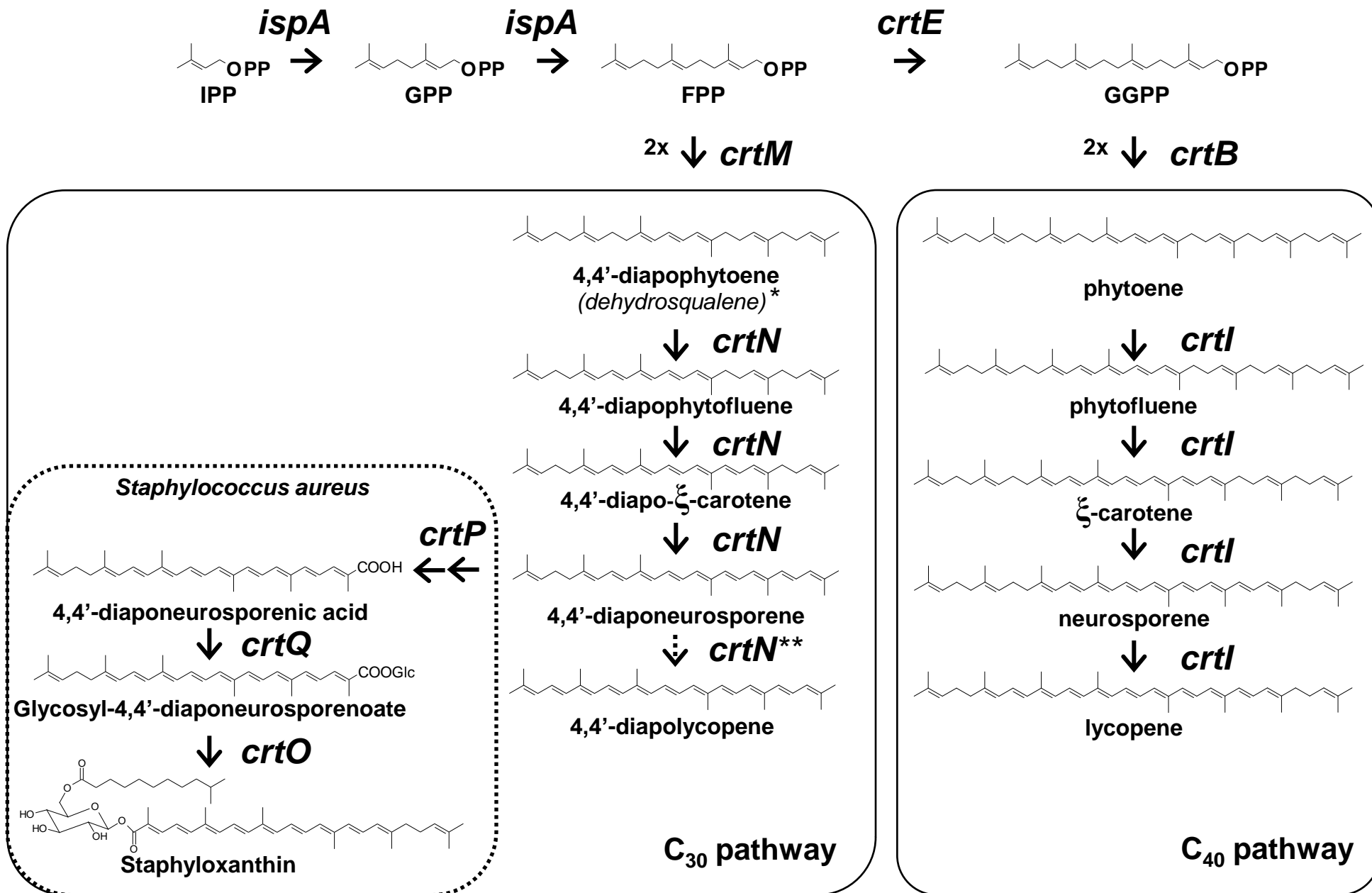


Figure 2, Garrido-Fernández, Maldonado-Barragán, Caballero-Guerrero, Hornero-Méndez, and Ruiz-Barba

1 **Table 1.** *Lactobacillus plantarum* strains and carotenoid production.

2

Strain	Origin	Colour ¹	Carotenoid production ² (mg/kg dry cell weight \pm SD) ⁵	PCR ³	Source ⁴
CECT7531	olive fermentation	Y	54.55 \pm 0.65	1,2	IG-CSIC
CECT4185	silage	Y	29.79 \pm 1.10	2	CECT
LPT70/3	olive fermentation	Y	29.74 \pm 1.20	1	IG-CSIC
LB6	wine	Y	29.13 \pm 0.75	1,2	UV
LPT57/1	olive fermentation	Y	27.41 \pm 0.83	1	IG-CSIC
WCFS1	human pharynx	Y	22.53 \pm 1.03	1,2	WCFS
LPT49/6	olive fermentation	Y	19.18 \pm 0.90	1,2	IG-CSIC
LPT44/1	olive fermentation	Y	18.97 \pm 0.70	1	IG-CSIC
LPJ10	olive fermentation	Y	14.78 \pm 0.25	1	IG-CSIC
LPT57/2	olive fermentation	Y	9.19 \pm 0.44	1	IG-CSIC
NC8	grass silage	Y	8.83 \pm 0.67	1,2	Matforsk
ATCC10241	pickled cabbage	Y	6.33 \pm 0.56	1	ATCC
RP1	commercial inoculum	Y	4.95 \pm 0.88	1	Rhône-Poulenc
ATCC14431	grass silage	W	2.30 \pm 0.78	1	ATCC
CECT 748 ^T	pickled cabbage	W	1.78 \pm 0.20	1	CECT
ATCC8014	corn silage	W	traces ⁶	1	ATCC
CECT 220	corn silage	W	traces	1	CECT
LL441	cheese	W	traces	1	IPLA-CSIC

3

4 ¹ Colour to the naked eye of cell pellets obtained after centrifugation: Y = yellow; W = white.5 ² The majoritary carotenoid produced is 4,4'-diaponeurosporene.6 ³ Primer pair that amplified the crtN-crtM gene cluster in that particular strain: 1 = crtN-for/crtM-rev; 2 =
7 rbs-crtN-for/crtM-rev.8 ⁴ Sources: IG-CSIC: Instituto de la Grasa-CSIC, Sevilla, Spain; CECT: Colección Española de Cultivos
9 Tipo (Spanish Type-Culture Collection), Burjassot, Spain; UV: Sergi Ferrer and Isabel Pardo, University
10 of Valencia, Valencia, Spain; WCFS: Michiel Kleerebezem, Wageningen Centre for Food Sciences,
11 Wageningen, The Netherlands; Matforsk, Lars Axelsson, Norwegian Food Research Institute, Osloveien,
12 Norway; ATCC: American Type Culture Collection, Manassas, Virginia, USA; Rhône-Poulenc: Rhône-
13 Poulenc Industries SA, Courbevoie, France; IPLA-CSIC: Baltasar Mayo, Instituto de Productos Lácteos
14 de Asturias-CSIC, Asturias, Spain.15 ⁵ Cells were collected from 500-ml 24-h cultures in DM1 medium (see text). Figures are mean values of
16 three independent assays \pm standard deviations.17 ⁶ Carotenoids detected below the limit of quantification (1.5 mg/kg)18 ^T Type strain, it is equivalent to *L. plantarum* ATCC14917^T.

19