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Fast and sensitive detection of genetically modified yeasts in wine

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27 **ABSTRACT**

28

29 In this work, a novel screening methodology based on the combined use of multiplex polymerase
30 chain reaction (PCR) and capillary gel electrophoresis with laser induced fluorescence (CGE-LIF)
31 is developed for the fast and sensitive detection of genetically modified yeasts in wine. As model, a
32 recombinant EKD-13 *Saccaromyces cerevisiae* strain was selected and different wines were
33 prepared using either recombinant or conventional yeasts. Special emphasis is put on the yeast
34 DNA extraction step, exploring different commercial and non-commercial methods, in order to
35 overcome the important difficulty of obtaining amplifiable DNA from wine samples. To
36 unequivocally detect the transgenic yeast, two specific segments of the transgenic construction were
37 amplified. In addition, a third primer pair was used as amplification control to confirm the quality of
38 the yeast DNA obtained from the extraction step. CGE-LIF provides high sensitivity, good analysis
39 speed and impressive resolution of DNA fragments, making this technique very convenient to
40 optimize multiplex PCR parameters and to analyze the amplified DNA fragments. Thus, the CGE-
41 LIF method provided %RSD values for DNA migration times lower than 0.82% (n=10) with the
42 same capillary and lower than 1.92% (n=15) with three different capillaries, allowing the adequate
43 size determination of the PCR products with an error lower than 4% compared to the theoretically
44 expected. The whole method developed in this work requires less than one working day and grants
45 the sensitive detection of transgenic yeasts in wine samples.

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51 **Keywords:** transgenic yeast, multiplex PCR, capillary gel electrophoresis, genetically modified
52 organisms, wine

53

54 **1. INTRODUCTION**

55

56 The adoption of DNA recombinant technology has been considered the fastest growing trend in the
57 history of agriculture, and, over recent years, the full potential of this modern biotechnology has
58 been exploited for its application in modern plant breeding [1,2]. In addition to genetically modified
59 (GM) crops, yeasts and lactic acid bacteria with a long history of use for food production have been
60 subjected to genetic modification by genetic engineering mainly for improving the industrial
61 processing or the quality of the final product [3-5]. The development of transgenic yeast strains
62 using recombinant DNA technology has been the most recent step used by microbiologists to
63 improve specific properties of wine [5]. Recently, two transgenic *Saccharomyces cerevisiae* strains
64 have been commercialized in United States and Canada [6,7] to avoid the need of bacterial
65 malolactic fermentation and the associated risk of bacterial spoilage in case of uncontrolled process
66 (ML01 strain, [8,9]) and to reduce ethyl carbamate content (ECMo01 strain, [10]). Other genetic
67 modifications in wine strains have been directed to: (i) reduce ethanol production [11-13]; (ii)
68 release volatile aroma aglycones from grape glycosylated precursors [14-16]; (iii) improve the
69 production of desirable volatile esters [17], the chemical stability of wine [18], and the yeast
70 autolysis during the second fermentation of sparkling wines [19].

71

72 The development and use of genetically modified organisms (GMOs) for food applications are
73 issues of intense debate and public concern that have pushed the European Union and other
74 countries to establish strict regulations concerning different aspects of GMOs, including risk
75 assessment, marketing, labeling and traceability. To verify the application of such regulations, it is
76 necessary to develop analytical methodologies that can effectively detect GMOs in the food chain.
77 In general, analytical procedures for GMO screening in food are based on DNA amplification by
78 the polymerase chain reaction (PCR) technique. The ability of PCR to amplify specific DNA
79 sequences in a complex DNA extract will depend on the integrity, quantity and purity of the DNA
80 extract. These limiting factors define the amplificability of target DNA sequences by PCR-based

81 methods, and are considered critical issues for GMO analysis in highly processed and complex food
82 samples (chocolate, biscuits, etc.). In the case of wine samples, the presence of tannins, polyphenols
83 and polysaccharides may interfere in DNA extraction and/or inhibit the amplification of isolated
84 DNA [20-25]. In addition to the inhibitory effect of wine matrix on PCR, low quantity of DNA and
85 degradation caused e.g., by biochemical and enzymatic action during fermentation and aging, are
86 important constraints for DNA amplification in wine samples [26]. Strategies based on the use of
87 long incubation periods for DNA precipitation or the use of large sample volumes have been
88 applied to extract sufficient DNA from wine samples for subsequent PCR amplification [26-30]. On
89 the other hand, different approaches have been suggested in order to overcome the inhibitory effect
90 of wine matrix on PCR [25, 31]. In this regard, attenuation of amplification by phenolic compounds
91 has been addressed by the addition of molecules that act as polyphenols removers
92 (polyvinylpyrrolidone, polyvinylpolypyrrolidone, activated charcoal, etc.) during the DNA
93 extraction step. In other cases, separation methods, such as PVP-agarose gel electrophoresis
94 purification, have been tailored to remove inhibitors from the DNA extracts from difficult samples
95 as soil [24]. Therefore, an efficient extraction procedure is critical for DNA analysis from wine
96 samples.

97
98 It has already been demonstrated that multiplex PCR is a suitable methodology for the simultaneous
99 detection of specific targets in GMO-derived materials [32-35]. However, optimization of multiplex
100 PCR is more complex than simplex PCR as the presence of more primer pairs in the reaction system
101 reduces the robustness of the amplification process [32]. In many cases, the optimization and
102 analysis of multiplex PCR reactions requires high sensitivity and resolution. In addition, sensitive
103 analytical methodologies are necessary for the detection of recombinant yeasts in wine, as yeast
104 DNA may be degraded and present in low concentration. In this regard, capillary gel electrophoresis
105 with laser induced fluorescence (CGE-LIF) detection has proven to be a helpful separation
106 technique during the optimization of multiplex PCR methods as well as for the simultaneous

107 analysis of multiple GMOs in food samples [36]. The aim of this work is, therefore, to develop a
108 novel methodology, based on the combined use of optimum DNA extraction, multiplex PCR
109 amplification and CGE-LIF analysis for the fast and sensitive detection of genetically modified
110 yeast strains in wine.

111

112 **2. MATERIALS AND METHODS.**

113 **2.1. Chemicals.**

114 All chemicals were of analytical reagent grade and used as received. Polyvinylpyrrolidone
115 (PVPP) was from Applichem (Darmstadt, Germany); phenol was from LabClinics (Madrid, Spain),
116 2-propanol, chloroform and glucose were purchased to Scharlau (Barcelona, Spain); ethanol and
117 isoamyl alcohol was from Merck (Darmstadt, Germany); and RNase A was from Roche
118 (Barcelona, Spain). Peptone and yeast extract were purchased from CONDA Pronadisa (Madrid,
119 Spain). AmpliTaq Gold DNA polymerase, including GeneAmp PCR buffer II and,
120 deoxynucleotides, MgCl₂, were from Applied Biosystems (Madrid, Spain). Uracil DNA glycosylase
121 was purchased from New England Biolabs (Beverly, MA). Oligonucleotides were purchased from
122 Bonsai Biotechnologies (Alcobendas, Spain). Tris(hydroxymethyl)aminomethano (TRIS) and
123 EDTA were obtained from Sigma (St. Louis, MO, USA); 2-hydroxyethyl cellulose (HEC, MWav
124 90000) was from Aldrich (Milwaukee, WI, USA); YOPRO-1 was from Molecular Probes (Leiden,
125 The Netherlands). Separation buffer was stored at 4 °C and warmed at room temperature before use.
126 Water was deionized by using a Milli-Q system (Millipore, Bedford, MA, USA).

127

128 **2.2. Samples.**

129 *S. cerevisiae* strain EC1118 is a conventional wine yeast strain commercialized by Lallemand Inc.
130 (Montreal Canada). EKD-13 is a genetically modified strain of *S. cerevisiae* with an improved
131 capacity to release mannoproteins to the media during the fermentation of the must [18]. Both *S.*
132 *cerevisiae* strains were grown separately in YPD broth (2% glucose, 2% peptone, 1% yeast extract)

133 as negative and positive controls, respectively. 5 mL of YPD culture containing the reference yeasts
134 were incubated for 24 h at 30°C. Bottled wine, labelled as Petit Verdot, was donated by Laboratorio
135 Agroalimentario de Jerez (Cádiz, Spain). For experimental production of control and recombinant
136 wine samples, precultures were grown in YPD broth. Two types of grape must, including a blend of
137 red wine grapes (musts 1 and 2) and a Graciano monovarietal red wine (must 3) were used for
138 fermentation assays with EC1118 and the recombinant EKD-13 strains. Must were sulphited in
139 origin to 30-50 ppm of potassium metabisulphite. 200 mL of the unclarified musts (musts 1 and 3),
140 or a must clarified by gentle centrifugation (must 2) were inoculated 1% in volume from a
141 preculture in YPD grown for 48 h at 28°C. All musts were fermented as for white wines (i.e.,
142 without maceration of skins and seeds), but the must differed in colour intensity with a deeper
143 colour for the blend of red grapes (musts 1 and 2) than for the Graciano must (must 3).
144 Fermentation was carried out at a controlled temperature of 25°C in erlemeyer flasks closed with
145 fermentation locks filled with Vaseline oil. Fermentation kinetics was monitored as CO₂ formation
146 as estimated by daily recording loss of weight through the fermentation lock. Wine fermentation
147 was considered complete after two days of constant weight. This was confirmed by HPLC analysis
148 of the main fermentation metabolites (glucose, fructose, glycerol and ethanol). No further
149 clarification was performed on the wine samples.

150

151 **2.3. DNA extraction and quantification.**

152 Different DNA extraction protocols (commercial and non-commercial) were evaluated in this work
153 in order to obtain representative and reliable DNA extracts from the different types of samples.

154

155 *2.3.1 DNA extracts from yeasts.*

156 Extractions of DNA from cultured yeasts were performed using a commercial kit (MasterPure™
157 Yeast DNA Purification Kit from Epicentre Biotechnologies, Madison, WI) following the
158 instructions given by the manufacturer. Briefly, 300 µL of Yeast Cell Lysis solution were added to

159 the pellet, followed by 150 μ L of MPC Protein Precipitation Reagent and 0.5 mL of isopropanol.
160 The DNA extract (50 μ L) was incubated with RNase (1 μ L) at 60°C for 30 min. After incubation, 1
161 volume of phenol/chloroform/isoamyl alcohol (25:24:1, v/v/v) was added and homogenized. After
162 centrifugation at 14000 rpm was performed, the upper phase was transferred to another tube and
163 another extraction with chloroform/isoamyl alcohol (24:1, v/v) was done. Then, 0.1 volumes of 3 M
164 sodium acetate (pH 5.2) and 2 volumes of ethanol were added to the upper phase collected. The
165 solution was kept at -20 °C for 2 h. The precipitate was collected by centrifugation at 14000 rpm for
166 10 min and washed with 70% ethanol. The remaining ethanol was evaporated at room temperature
167 and the pellet was dissolved in 50 μ L TE buffer that is composed of 10 mM Tris-HCl and 1 mM
168 EDTA at pH 8.0.

169

170 2.3.2 DNA extracts from wines.

171 Several DNA extraction protocols were evaluated to amplify DNA from wine samples. The
172 experiments were done using Petit Verdot as a model wine sample trying to obtain DNA of good
173 quality and yield in order to get a sensitive amplificability of the *mrp2* gene by PCR. Briefly, 15 mL
174 of the wine sample were centrifuged (10000 rpm for 5 min at 5 °C) to recover the solid parts in
175 suspension. DNA extraction from the solid parts (pellets) was attempted using three different
176 methods (A, B and C, see below). Alternatively, during method optimization, the following
177 procedure was also assayed as sample pre-treatment in order to remove potential inhibitors from the
178 sample. Briefly, the solid part (pellet) was resuspended in 2 mL water and homogenized by
179 pipetting. The suspension was centrifuged (14000 rpm for 5 min at room temperature) and the
180 supernatant was discarded. This washing step was repeated twice. After washing, 1 mL of a 10%
181 (w/v) PVPP aqueous suspension was added to the pellet. After homogenization by vortexing, the
182 tube was incubated at room temperature for 5 min. Then, the suspension was centrifuged (14000
183 rpm for 10 min at room temperature) and the supernatant was discarded. The DNA from the pellet
184 was then subjected to extraction by *Method A*, *B* and *C* (see next). *Method A*: DNA was extracted

185 from the pellet using the aforementioned commercial kit from MasterPure™ Yeast DNA
186 Purification Kit and following the manufacturer instructions as described above. **Method B** and **C**:
187 These methods were based on the protocol described by Querol et al. [37] with some modifications.
188 The pellet was suspended in 0.5 ml of 1 M sorbitol-0.1 M EDTA, pH 7.5. Next, 20 µL of a solution
189 of Zymolyase-20 (2.5 mg/ml) was added. The suspension was incubated at 37 °C for 90 min, and
190 then centrifuged at 14000 rpm for 2 min. Next, the pellet was suspended in 500 µL of 50 mM TE
191 buffer, pH 7.4. After suspension, 10 µL of an aqueous solution containing 20% sodium dodecyl
192 sulfate was added and the mixture was incubated at 65 °C for 30 min. The suspension was
193 incubated with RNase (1 µL) at 60°C for 15 min. Immediately thereafter, 200 µL of 5 M potassium
194 acetate was added and the tubes were placed on ice for 5 min. Then, the solution was centrifuged at
195 14000 rpm for 15 min. In **Method B**, supernatant was transferred to a fresh microcentrifuge tube,
196 and the DNA was precipitated by adding 1 volume of 2-propanol. After incubation at room
197 temperature for 5 min, the tubes were centrifuged for 10 min. The DNA was washed with 70%
198 ethanol, dried at room temperature, and dissolved in 50 µL of TE buffer. In **Method C**, supernatant
199 was extracted with 1 volume of phenol/chloroform/isoamyl alcohol (25:24:1, v/v/v) and then,
200 centrifuged at 14000 rpm for 10 min. The aqueous phase was transferred to a clean microcentrifuge
201 tube and DNA was purified with QIAamp DNA Mini Kit columns from Qiagen (Madrid, Spain)
202 following the manufacturers instructions. Finally, the DNA retained in the column was eluted with
203 50 µL TE buffer.

204

205 **2.4. Oligonucleotide primers.**

206 Primer pairs were designed using Primer3 online software [38] according to unique and specific
207 DNA sequences to EKD-13 yeast strain. Namely, two primers pairs (indicated as pairs
208 KmPF/KmPR and KmTF/KmTR in **Table 1**) were designed to amplify short DNA sequences
209 (within the range of 100-200 bp) for the recombinant *S. cerevisiae* EKD-13. In addition, a third
210 primer pair (SCF1/SCR1 in **Table 1**) was used as amplification control of a 104 bp DNA fragment

211 in *mrp2* gene in *S. cerevisiae* genome [30]. The primer pairs were also tested using the PrimerList
212 software [39] to control their suitability to be used in a multiplex system. The oligonucleotides were
213 purchased from Bonsai Technologies (Alcobendas, Spain).

214

215 **2.5. Simplex and multiplex PCR conditions.**

216 Amplification reactions were run in a Mastercycler gradient thermocycler, Eppendorf (Madrid,
217 Spain). Initially, the efficiency of the primer pairs to amplify the target sequences were separately
218 tested by performing simplex PCR reactions using 0.5 μ M of each primer pair, SCF1/SCR1,
219 KmTF/KmTR and KmPF/KmPR and several genomic DNA extracts from cultured EC1118 or
220 EKD-13 yeast strains. Reactions were carried out using a mixture containing 10 mM Tris-HCl pH
221 8.3, 50 mM KCl, 2.6 mM MgCl₂, 0.25 mM dCTP, 0.25 mM dGTP, 0.25 mM dATP, 0.5 mM dUTP,
222 0.25 U of Uracil-DNA Glycosylase (UDG), 1 U AmpliTaq Gold 1 polymerase, 50 ng genomic DNA
223 and the primer pair concentration indicated above in a final volume of 50 μ L. PCR reaction was
224 preceded by an incubation period of 10 min at 37°C for UDG activity. The PCR program consisted
225 of an initial denaturation step at 95°C for 10 min followed by 10 cycles, which involved a
226 denaturation step at 95 °C for 30 s, 40 cycles at 95 °C for 30 s, 60 °C for 30 s, 72 °C for 30 s, and a
227 final elongation step at 72 °C for 10 min. Multiplex reactions were carried out under the same
228 conditions described for simplex PCR but including the three primer pairs at the following
229 concentrations: 0.7 μ M SCF1/SCR1, 0.2 μ M KmTF/KmTR and 0.1 μ M KmPF/KmPR. To confirm
230 the absence of contaminant DNA in simplex and multiplex PCR reactions, blank (without DNA
231 template) reactions were systematically carried out in all experiments. For multiplex PCR, the
232 primers were premixed in order to minimize the analysis-to-analysis variability due to pipetting.

233

234 **2.6. CGE-LIF conditions.**

235 The analyses of reaction products from simplex and multiplex PCR amplifications were carried out
236 in a PACE-MDQ (Beckman Coulter) equipped with an Ar⁺ laser working at 488 nm (excitation

237 wavelength) and 520 nm (emission wavelength). Bare fused-silica capillaries with 75 μm I.D. were
238 purchased from Composite Metal Services (Worcester, England). Injections were made at the
239 cathodic end using N_2 pressure of 0.5 psi for 40 s (1 psi=6894.76 Pa). The PACE-MDQ instrument
240 was controlled by a PC running the 32 Karat Software from Beckman. Before first use, any
241 uncoated capillary was preconditioned by rinsing with 0.1 M HCl for 30 min. The following
242 conditions were used for PCR products separations: Bare fused silica capillary with 60 cm total
243 length, 50 cm effective length and 75 μm I.D.; separation buffer (20 mM Tris, 10 mM phosphoric
244 acid, 2 mM EDTA, 500 nM YOPRO-1, and 4.5 % HEC at pH 7.3); temperature of separation: 45
245 $^\circ\text{C}$; running electric field: -217 V/cm. Between injections, capillaries were rinsed using water for 5
246 min followed by 0.1 M HCl for 4 min, and separation buffer for 4 min. At the end of the day, the
247 capillary was rinsed with deionized water for 5 min and stored overnight with water inside. For
248 accurate size determination of the DNA fragments from PCR reactions, an eCAP dsDNA 1000 Test
249 Mix from Beckman Coulter was used in CGE-LIF analysis. This sample was diluted to a final
250 concentration of ca. 200 ng/ μL in TE buffer.

251

252 **3. RESULTS AND DISCUSSION**

253 **3.1. Optimization of the DNA extraction method.**

254 DNA extraction from pure cultures of EC1118 and EKD-13 strains in YPD media was successfully
255 carried out using the commercial MasterPureTM kit. A first evaluation of the extracts obtained from
256 1.5 mL of pure culture of yeast using UV spectroscopy gave $\text{OD}_{260/280}$ and $\text{OD}_{260/230}$ values of 1.6
257 and 2.5, corresponding to extraction yields ranging from 200 to 350 ng/ μL , respectively. However,
258 in the case of wine samples, the DNA extracts obtained showed very low yield and purity as
259 determined by UV spectroscopy and agarose gel electrophoresis (AGE). To corroborate this point,
260 all DNA extracts were tested to perform the PCR amplification of a specific sequence in *S.*
261 *cerevisiae* genome using the SCF1/SCR1 primer pair. Electrophoretic results showed only positive
262 amplification of the control sequence in the extracts obtained from cultured yeasts (**Figure 1**, lines 7

263 and 8), whereas no detectable signals were obtained in the amplification of wine extracts (data not
264 shown). These results demonstrate that in spite of the availability of commercial kits tailored for the
265 extraction of DNA from specific organisms, such as yeast, there are critical factors related to the
266 sample matrix, DNA integrity and abundance that will determine the suitability of an extraction
267 method for a particular (food) sample.

268

269 In order to obtain yeast DNA extracts from wine samples with good yield and quality for the
270 subsequent PCR amplification, three different protocols to extract DNA from bottled wine samples
271 were initially investigated. Namely, the methods tested were a commercial kit (**Method A**), the
272 Zymolyase method including 2-propanol precipitation (**Method B**), and the Zymolyase method
273 combined with silica column purification (**Method C**). Extractions were performed using sample
274 volumes of 15 mL. To study the contribution of PVPP to the quality and yield of the extract,
275 extractions were performed with addition of PVPP to the sample as described under Materials and
276 Methods. As controls, extractions were also performed without PVPP addition. Extracted DNA
277 using the three methods could not be visualized in ethidium bromide-stained agarose gels due to
278 low extraction yields, that were close to or below the detection limit of AGE (~50 ng dsDNA in
279 polydisperse samples). Although **Method B** provided the highest yields (> 50 ng/ μ L), a smear band
280 typical of RNA impurities was visualized in the extracts obtained by this method. These results
281 suggested a possible overestimation of DNA concentrations based on UV spectroscopy data, in the
282 extracts obtained by **Method B**. Also, it could be seen that the extracts obtained without PVPP
283 treatment provided values of $OD_{260/230}$ lower than 0.4, indicating the presence of contaminants
284 (likely, phenolic compounds). In general, the addition of PVPP had a detrimental effect on the
285 yields, obtaining DNA yield values ca. 10%, 67% and 78% lower in the extracts obtained by
286 **Method B, A** and **C**, respectively, than the yields obtained without PVPP. In spite of these results,
287 the addition of PVPP to the wine samples was considered necessary in order to obtain DNA of
288 sufficient quality as can be deduced from lines 1, 3 and 4 in **Figure 1**. However, partial or complete

289 inhibition of the subsequent PCR amplification of the specific sequence in *S. cerevisiae* was
290 observed in all the cases, probably due to the copurification of inhibitory substances (lines 2, 5 and
291 6 in **Figure 1**), indicating the complexity and relevance of the DNA extraction step. As the three
292 methods provided similar negative results during the PCR amplification, a further optimization of
293 the DNA extraction conditions was carried out. **Method A** was chosen for subsequent optimization
294 since it provided better extracts in terms of purity ($OD_{260/230} > 0.7$ and non detectable RNA bands in
295 AGE). Higher starting volume of wine sample was then assayed. In this case, increasing the sample
296 volume to 50 mL improved the extraction yield about two-fold (from 20 to 44 ng/ μ L) with
297 acceptable $OD_{260/280}$ values (>1.7), and low $OD_{260/230}$ values (<1.0). Although DNA appeared as a
298 weak smear along the electrophoretic line in AGE, indicating DNA degradation in the wine sample,
299 the specific sequence of *S. cerevisiae* genomic DNA could be amplified and clearly detected in the
300 extracts obtained under these conditions. Next, **Method A** was applied to the DNA extraction of the
301 wine samples produced in our lab with EC-1118 and EKD-13 yeast strains to test the suitability of
302 the method with other types of wine. However, all the attempts to amplify the same reference
303 sequence in these new extracts failed. This could be due to the different composition of the wine
304 samples, also noticeable during extraction by the higher size of the pellets. Consequently, **Method**
305 **A** was adapted to the extraction of high volumes of sample by using double volume of extraction
306 reagents than those indicated by the manufacturer of the kit. The rest of extraction conditions were
307 the same as described before. Under these conditions, DNA extracts with high yields and purity
308 values were obtained for most of the samples (see **Table 2**). Although the AGE results also showed
309 some DNA degradation, the suitability of the method to provide PCR-quality extracts from wine
310 samples was corroborated by the positive PCR amplification of the DNA from all the samples.

311

312 **3.2. Design and optimization of multiplex PCR for transgenic yeast (EKD-13 strain) detection.**

313 The most accepted strategy for GMO detection in food relies on the PCR amplification of a specific
314 DNA sequence. In GM plants, PCR targets used for identification are based on event-specific

315 elements that are unique for a transformation event. These are sequences that cover the border of
316 the transgenic insert and the plant genome. These sequences, however, cannot be used for the
317 detection of recombinant yeasts. Insertion of the transforming DNA into the yeast chromosome is
318 easily achieved by homologous recombination between chromosomal sequences and the
319 construction of interest. In contrast to the GM plants, the insertion of recombinant DNA in many
320 recombinant yeast strains is directed to a specific locus by incorporating a cognate homologous
321 genomic sequence into the vector or construction of interest. The size of an edge fragment specific
322 for the target recombinant yeast would be too large for an efficient PCR amplification. In this case,
323 the detection of recombinant yeasts can be approached by targeting junctions of contiguous
324 transgenic elements. Consequently, the primers for the detection of EKD-13 strain were designed
325 according to one of the recombinant constructs used for deletion of *KNR4* gene in this recombinant
326 strain. The construct is composed of *KanMX4* coding sequence (from *Escherichia coli* DH5 α),
327 which provides resistance to geneticin, flanked by *KNR4* promoter and terminator sequences,
328 homologous to those found in non-recombinant *S. cerevisiae* [40]. For construct-specific detection,
329 a primer pair (KmPF/KmPR) was designed to span a junction segment covering the *KNR4* promoter
330 and *KanMX4* coding sequence (**Table 1**). To increase the specificity for the recombinant strain, the
331 forward primer (KmPF) was devised to target the border of *KNR4* promoter and a short sequence,
332 derived from the vector used for transformation (pDKNR4-3), located between promoter and
333 coding sequence. The reverse primer (KmPR) was complementary to *KanMX4* coding sequence. To
334 unequivocally detect EKD-13 strain in samples, a second primer pair (KmTF/KmTR) was designed
335 to target another specific segment of the same construction (**Table 1**). For this design, a reverse
336 primer (KmTR) was selected to target a specific sequence derived from pDKNR4-3 vector and
337 located between coding sequence and terminator, whereas the forward primer was designed to
338 recognize *KanMX4* coding sequence. In addition, a third primer pair (SCF1/SCR1) was used as
339 amplification control of a 104 bp fragment of *mnp2* nuclear gene that codes for a mitochondrial
340 ribosome protein in *S. cerevisiae* (**Table 1**). The specificity of this sequence has been evaluated in

341 12 species commonly found in wine and must and a total of 23 *S. cerevisiae* strains by Salinas *et al.*
342 [30].

343

344 As can be seen in **Figure 2A**, a 104 bp well-characterized amplicon of *mrp2* gene sequence (peak *r*)
345 was produced by PCR amplification using SCF1/SCR1 in the presence of genomic DNA from
346 yeast. The specificity of the primer pairs designed in this study was determined by amplifying DNA
347 extracted from cultured EKD-13 and EC-1118 strains with the designed KmPR/KmPF and
348 KmTR/KmTF primers in simplex PCR format. **Figures 2B and C** show the CGE-LIF analysis of
349 simplex PCR amplifications of each primer pair with genomic DNA extract from cultured EKD-13
350 strain. Moreover, as expected, these primers were not able to amplify DNA from conventional EC-
351 1118 strain (data not shown) corroborating the selectivity of this approach.

352

353 The length of the amplified DNA fragments was verified comparing their theoretical and
354 experimental sizes. To do this, an equation was obtained co-injecting a mixture containing the three
355 PCR products with a standard mixture of DNA fragments with known sizes and plotting the
356 logarithm of the length (bp) of these known DNA fragments vs. the inverse of their migration time
357 ($\log(\text{bp}) = 4.27 - 43.86/t_m$ ($r = 0.991$, $n = 5$)). Migration times (t_m) of the peaks were used to
358 calculate the length of the PCR amplicons. The experimentally calculated length of the PCR
359 products was 100, 170, and 193 bp (for peaks *r*, *t*, and *p*, respectively, see Figure 2). These values
360 were in good agreement with the sizes theoretically expected (104, 174, and 199 bp, respectively),
361 demonstrating that this PCR-CGE-LIF method provides accurate amplification and determination of
362 the DNA fragments (calculated values showed an error < 4% compared to the theoretical values).
363 An extra signal was systematically detected close to peak *p* in amplifications carried out with the
364 KmPF/KmPR primer pair of samples containing EKD-13 strain genomic DNA. The detection of
365 this extra peak can be explained by different reasons. For instance, minor signals can frequently
366 result from slippage of DNA polymerase that produces either shorter or even longer PCR stutter

367 products. More likely, the presence of this minor peak can be originated by impurities of the
368 synthetic oligonucleotides used for amplification. In any case, the presence of this minor peak with
369 a calculated size of 200 bp did not preclude the detection of any specific PCR product.

370

371 Reproducibility of the described CGE-LIF procedure with a standard 100 bp DNA ladder was
372 adequate for the purpose of this application. Calculated %RSD values of up to 0.82% (n=10) with
373 the same capillary and up to 1.92% (n=15) with three different capillaries were obtained for DNA
374 fragments of 100 and 200 bp-length.

375

376 A multiplex PCR method was next developed in order to reduce the number of reactions required to
377 detect the transgenic yeast, trying to determine in a single analyses the three PCR amplicons. To
378 attain this, DNA extracts from cultured yeasts were next amplified in one tube with a mixture of the
379 six primers by multiplex PCR method. **Figure 3A** shows the CGE-LIF electrophoregram for the
380 multiplex PCR amplification of a DNA extract from cultured EKD-13 strain under the same
381 conditions of simplex PCR reactions, except for the concentration of primers (0.5 μ M of
382 SCF1/SCR1, 0.1 μ M KmTF/KmTR, and 0.1 μ M of KmPF/KmPR). As can be seen, under these
383 conditions, no amplification was detected for the two shorter DNA fragments (i.e., 104 bp and 174
384 bp sequences) in multiplex format. Therefore, a further optimization of the multiplex PCR reaction
385 parameters had to be carried out in order to obtain optimal amplification for all the DNA sequences
386 under study. In this sense, since CGE-LIF provides accurate quantitative information, high
387 sensitivity and high resolution, this technique can be conveniently used to adjust PCR parameters
388 with confidence [41-43]. Accordingly, concentrations of SCF1/SCR1 and KmTR/KmTF primer
389 pairs were adjusted in order to improve co-amplification of these PCR fragments. **Figure 3B** shows
390 the electropherogram obtained once optimum triplex PCR amplification conditions were obtained
391 (namely, 0.7 μ M SCF1/SCR1, 0.2 μ M KmTF/KmTR, and 0.1 μ M KmPF/KmPR).

392

393 **3.3 Analysis of wine samples by multiplex PCR-CGE-LIF.**

394 The suitability of the multiplex PCR-CGE-LIF method was tested analyzing wine samples obtained
395 in separate vinification processes using conventional or transgenic yeast strains. The results are
396 shown in **Figure 4A-F**. As can be seen, all the electropherograms of **Figure 4** reveal the presence
397 of peak *r*, which corresponds to the expected 104 bp *mrp2* amplicon used as control, assuring that
398 amplifiable DNA from *S. cerevisiae* has been obtained in all the extracts analyzed. **Figures 4B, D**
399 and **F** show that in the electropherograms of the wine samples produced with transgenic EKD-13
400 strain, peaks *p* and *t*, which correspond to the expected 174 bp and 199 bp amplicons, could be
401 detected, whereas no peaks other than peak *r* could be observed in the analysis of the wine samples
402 obtained with the non-recombinant yeast strain (**Figure 4A, C and E**). With regard to the effect of
403 the sample matrix, as can be seen in **Figure 4F**, the analysis of wine obtained from non-clarified
404 musts did not show significant differences compared to the corresponding wine samples obtained
405 from centrifuged musts (**Figure 4B**). These results demonstrate the good performance of the
406 multiplex PCR-CGE-LIF method even in wine obtained from non-clarified musts, in which
407 background DNA is expected to be more abundant and complex.

408

409 In conclusion, a new multiplex PCR-CGE-LIF separation method is proposed for the detection of
410 recombinant yeasts in wine samples. In addition, the extraction methodology described here is new,
411 although based on the adaptation of a commercial kit for the extraction of PCR-quality yeast DNA
412 from wine samples, including the addition of PVPP to obtain detectable amplification products. The
413 usefulness of this multiplex PCR-CGE-LIF method was demonstrated detecting genetically
414 modified yeasts in different wine samples. The method developed in this work allows the sensitive
415 detection of transgenic yeasts in wine samples in less than one working day, with no need for
416 additional yeast culturing steps.

417

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419

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527 **FIGURE LEGENDS**

528

529 **Figure 1** Electrophoretic analysis in a 2% (w/v) agarose gel of the amplifications performed with
530 SCF1/SCR1 primer pair in DNA extracts from 15 mL Petit Verdot wine using different conditions:
531 Lines 1, 3, and 4 correspond to the samples treated with PVPP; and lines 2, 5, and 6 correspond to
532 untreated controls. Lines 1 and 2, samples were extracted using Method A; lines 3 and 5, samples
533 were extracted using Method B; lines 4 and 6, samples extracted using Method C. Lines 7 and 8,
534 amplified DNA extracts obtained from 1.5 mL cultured EC-1118 strain using a commercial kit and
535 manufacturer's protocol

536

537 **Figure 2** CGE-LIF electropherograms of amplified DNA from transgenic EKD-13 cultured yeast
538 using simplex PCR with different primer pairs: A) SCF1/SCR1; B) KmTR/KmTF; and C)
539 KmPR/KmPF. CGE-LIF separation conditions: uncoated fused-silica capillary with 60 cm total
540 length, 50 cm effective length and 75 μm I.D.; separation voltage: -13 kV, running temperature
541 45°C. Injection time 40 s (0.5 psi). BGE: 20 mM Tris, 10 mM phosphoric acid, 2 mM EDTA, 500
542 nM YOPRO-1, and 4.5 % HEC at pH 7.3.

543

544 **Figure 3** CGE-LIF analysis of multiplex PCR reactions performed with DNA from transgenic
545 EKD-13 cultured yeast and the three primer pairs at the following concentrations: A) 0.5 μM
546 SCF1/SCR1, 0.1 μM KmTR/KmTF, 0.1 μM KmPF/KmPR; B) 0.7 μM SCF1/SCR1, 0.2 μM
547 KmTR/KmTF, 0.1 μM KmPF/KmPR. CGE-LIF separation conditions as in Figure 2

548

549 **Figure 4** Electrophoretic analysis of triplex PCR amplifications from different wines: A, C and E)
550 musts fermented with the conventional EC1118 strain; B, D and F) musts fermented with transgenic
551 EKD-13 strain. Wine produced from must 2 (A and B), must 3 (C and D) and must 1(E and F).
552 CGE-LIF separation conditions as in Figure 2

553

554

555

556

557 **TABLES**

558

559 **Table 1.** Primers used for simplex and multiplex PCR amplifications of DNA extracts from culture
560 yeasts and wine samples.

Name	Sequence (5'-3')	Ref.
KmPF	ATCCCCCATGGCTATCACGA	This work
KmPR	GCACGTCAAGACTGTCAAGG	
KmTF	CAGAAAGTAATATCATGCGTCAATCG	This work
KmTR	AGCTCGGTACCTCGATGATAAG	
SCF1	GGACTCTGGACATGCAAGAT	[30]
SCR1	ATACCCTTCTTAACACCTGGC	

561

562

563

564 **Table 2.** Concentration values and UV parameters (ratios at 260/280 and 260/230 nm) of DNA

565 extracts obtained under optimized extraction conditions from different wine samples.

566

Yeast strain	Wine sample	C ($\mu\text{g}/\mu\text{l}$)	OD _{260/280}	OD _{260/230}
EC1118 (conventional)	Must 1	2.43	1.93	2.10
	Must 2	2.72	1.89	2.20
	Must 3	2.67	1.90	1.85
EKD-13 (transgenic)	Must 1	0.80	1.99	2.45
	Must 2	0.67	1.84	1.80
	Must 3	1.72	1.92	2.14

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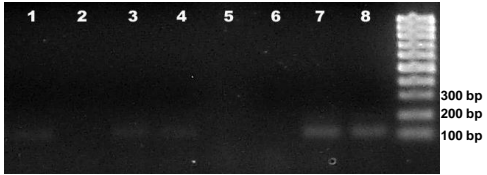


Figure 1

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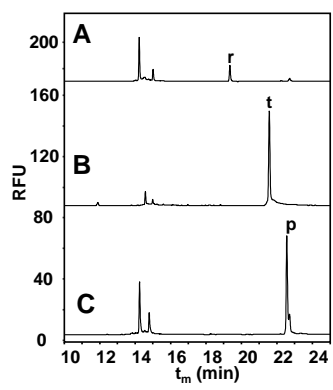


Figure 2

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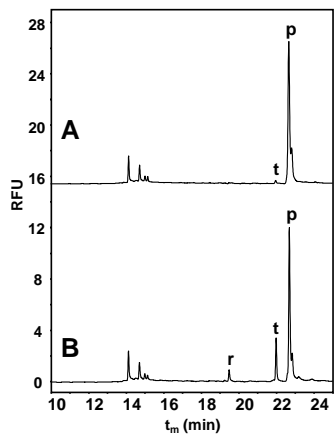


Figure 3

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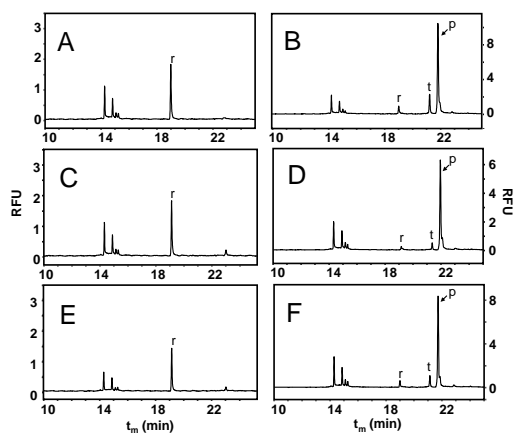


Figure 4

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