

LABORATORY OF MICROBIOLOGY AND CELLULAR BIOLOGY

*Prospecting Hydrolases of
microorganisms and finding their
potential for bioenergy production*

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Presentation outline

Biomass

Biofuels

Enzymes from microorganisms

Perspectives

Biomass

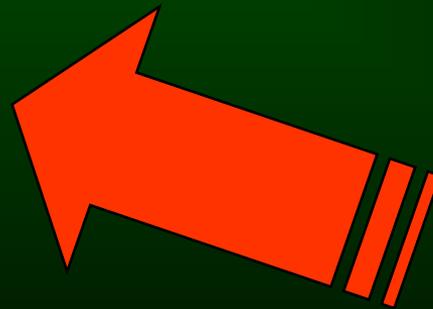
What is it?

All renewable resources
which come from organic
matter and that can be
used to produce energy.

Three domains
of life and their
wastes

2.000.000.000.000

tons



Biofuels

Solid, liquid or gaseous fuel

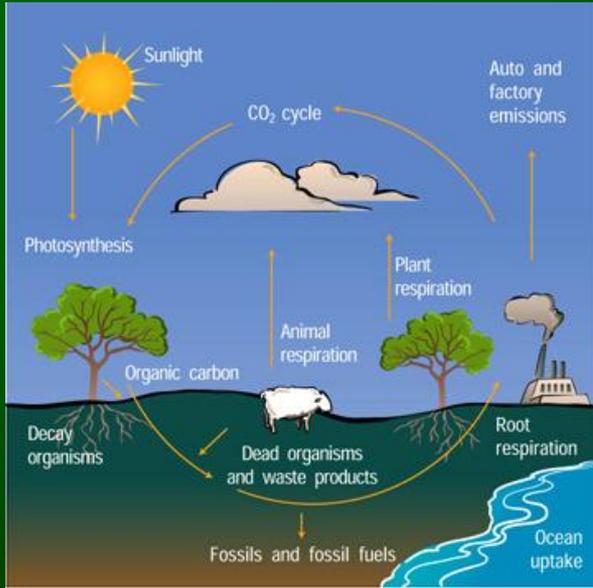
wood, grass cuttings, domestic refuse, charcoal, dried manure, residues

Vegetable oil, alcohol, biodiesel

Syngas, Biogas

Advantages

Biofuels

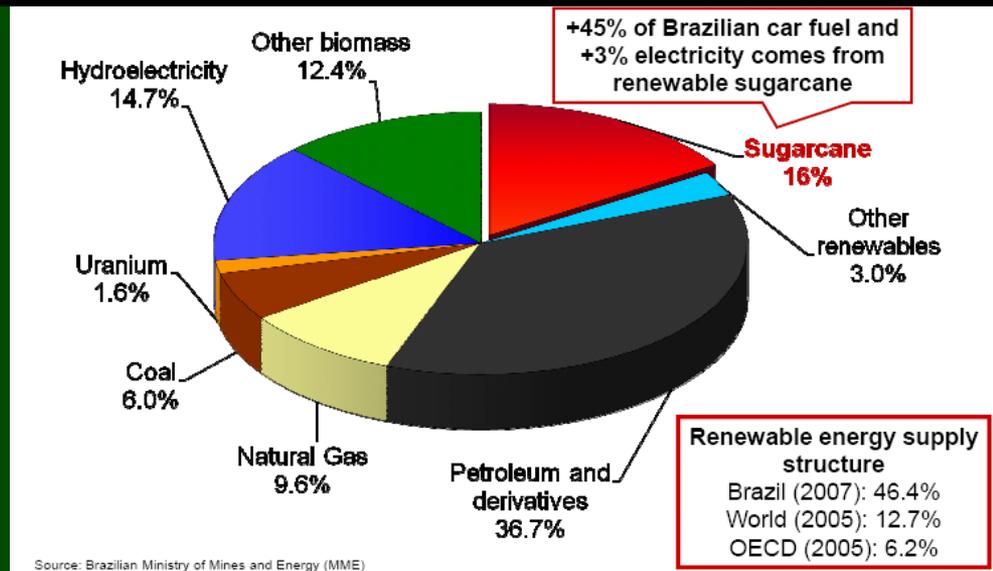


GONE

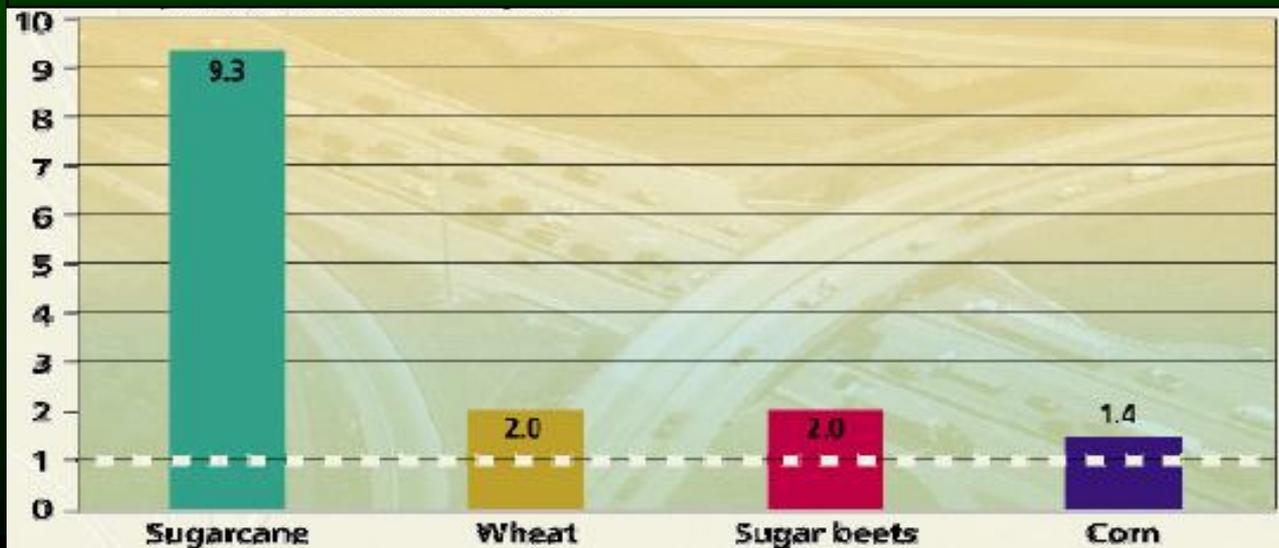




Brazil Energy Matrix Input

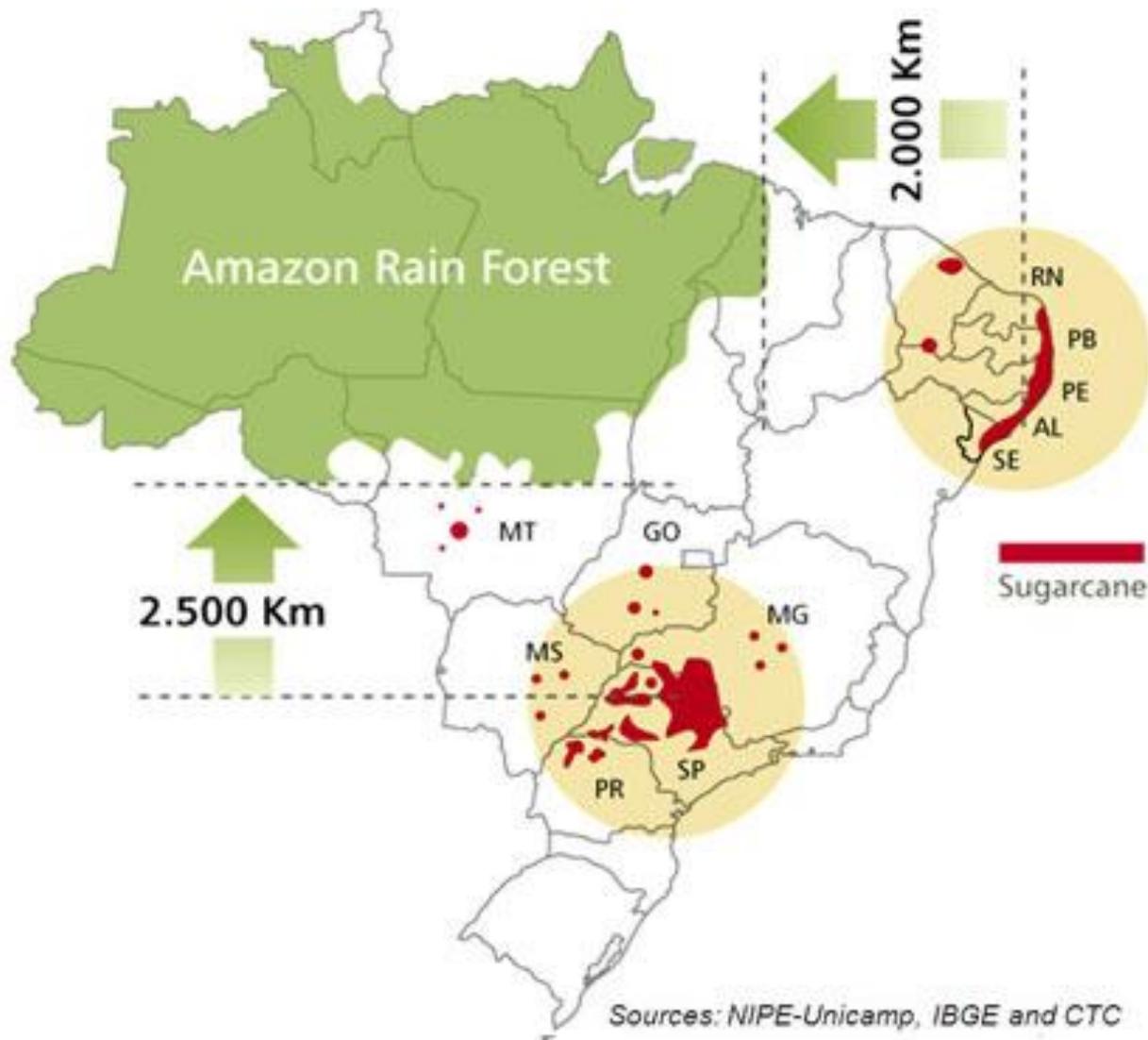


SUPERIOR ENERGY BALANCE



Fonte:
World
Watch
Institute
(2005) and
Macedo et
al. (2008)

Sugarcane producing regions in Brazil



BRAZIL: EXPANSION POTENTIAL

BRAZIL IS THE ONLY COUNTRY IN THE WORLD WITH GREAT CAPACITY TO EXPAND ITS AGRICULTURAL PRODUCTION (with sustainability)

Expansion area in the “Brazilian Cerrado” region

(million hectares)

Total Area	204
Area good for agriculture.....	137
Area in use for cattle raising...	(35)
Occupied area (forests & plantations)	(12)
Available Area	90

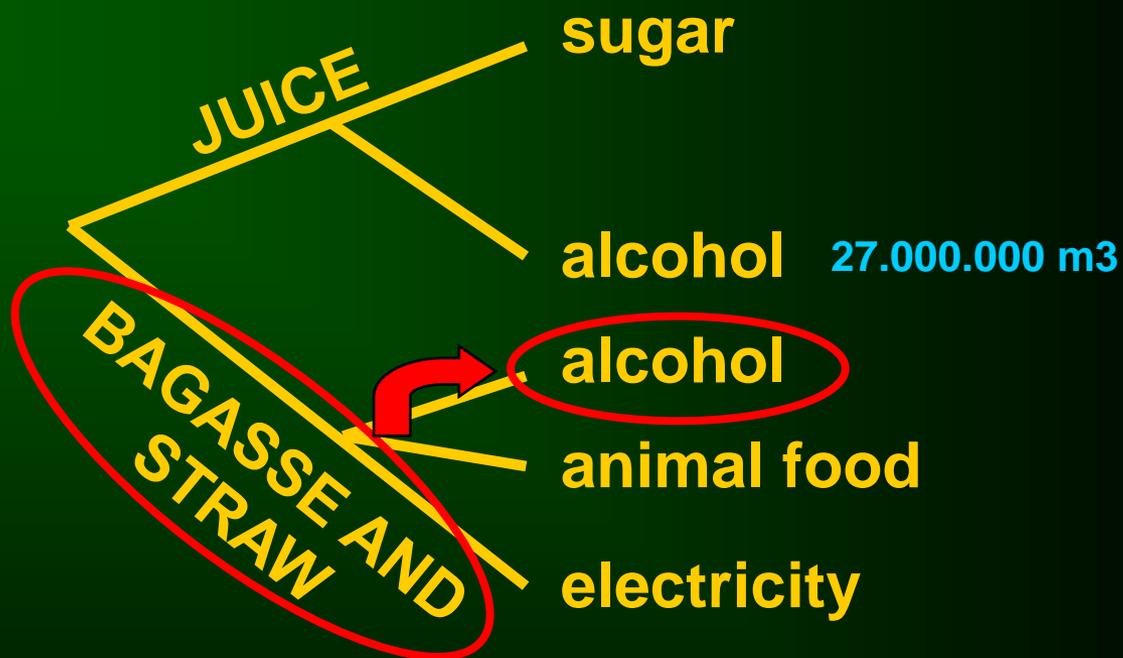


Second generation ethanol



Sugarcane

426 million tons



Ethanol

It is biodegradable, made from renewable sources

Low toxicity to aquatic and soil forms of life

Virtually no sulfur and particulate emissions

Reduces emissions of CO and toxic substances

Blended with other fuels

Manufacture biodiesel (methanol)

Source of hydrogen (fuel cells)

Increasing Market of flexible fuel vehicles

Alternative fuel for motorcycles, boats, airplanes

Plastic production

Electricity

Cellulosic ethanol



600.000.000 tons



75.000.000 tons



61.200.000 tons

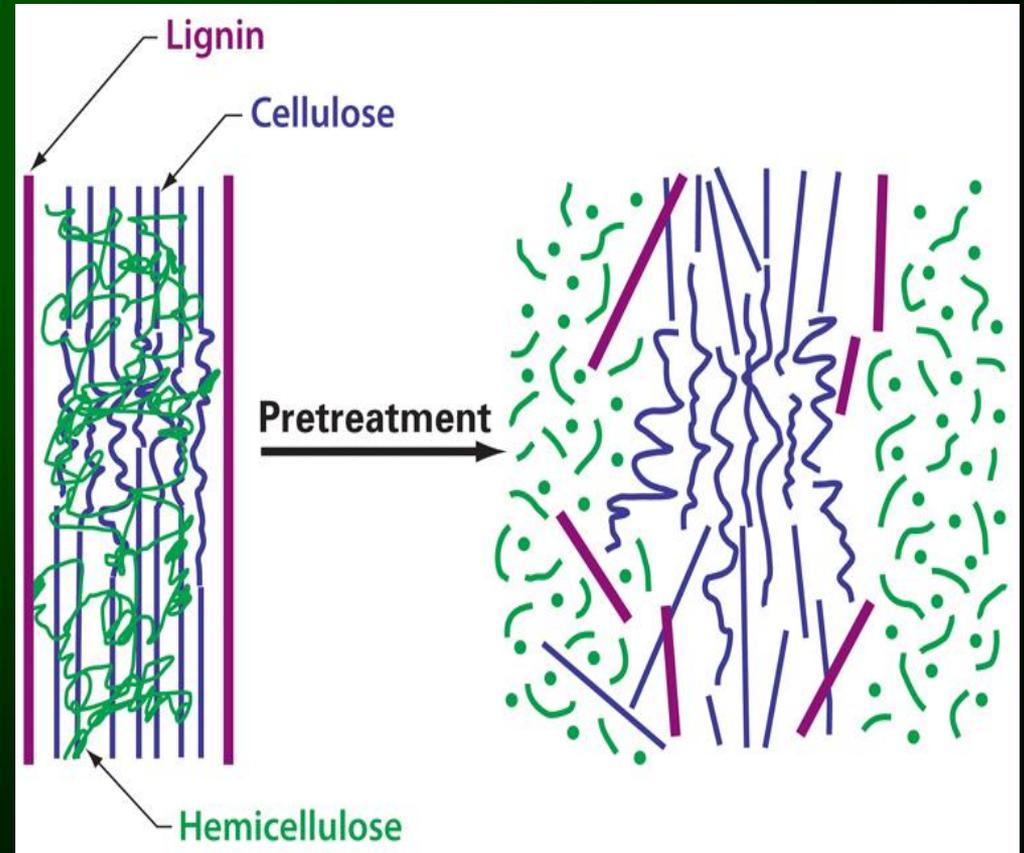


10.000.000 tons

2.400.000.000 L



Cell wall structure



Enzymes:

Amylases	<i>Aspergillus phoenicis</i> , <i>A. niveus</i> ; <i>Rhizopus microsporus</i> var. <i>rhizopodiformis</i> ; <i>Paecilomyces variotii</i>
Celulases	<i>Aspergillus phoenicis</i> , <i>A. niveus</i> ; <i>A. japonicus</i> ; <i>A. ochraceus</i> ; <i>A. niger</i> ; <i>A. terricola</i> ; <i>Malbranchea puchella</i>
Xylanases	<i>Aspergillus phoenicis</i> , <i>A. niveus</i> ; <i>A. japonicus</i> ; <i>A. ochraceus</i> ; <i>A. niger</i> ; <i>A. terricola</i> ; <i>Malbranchea puchella</i>
Xylosidases	<i>Aspergillus phoenicis</i> , <i>A. niveus</i> ; <i>A. japonicus</i> ; <i>A. ochraceus</i> ; <i>A. niger</i> ; <i>A. terricola</i> ; <i>Malbranchea puchella</i>
Ligninases	<i>Aspergillus phoenicis</i> , <i>A. niveus</i> ; <i>A. japonicus</i> ; <i>A. ochraceus</i> ; <i>A. niger</i> ; <i>A. terricola</i> ; <i>Malbranchea puchella</i>
Invertases	<i>Aspergillus phoenicis</i> ; <i>A. caespitosus</i>
Lipases	<i>Trichoderma pseudokoningii</i> ; <i>A. caespitosus</i> ; <i>A. niger</i> ; <i>Cordyceps brongniartii</i> ; <i>Penicillium purpurogenum</i>
Pectinases	<i>Aspergillus terreus</i> ; <i>A. niveus</i> ; <i>Rhizopus microsporus</i> var. <i>rhizopodiformis</i> ; <i>Paecilomyces variotii</i>
Acid and alkaline phosphatases	<i>Aspergillus niger</i> ; <i>A. niveus</i> ; <i>A. ochraceus</i> .
Phytases	<i>Aspergillus niger</i> ; <i>A. niveus</i> ; <i>A. ochraceus</i> .



Syrup starch



Cheese preparation



Fruit juice



Pulp & paper



Animal food

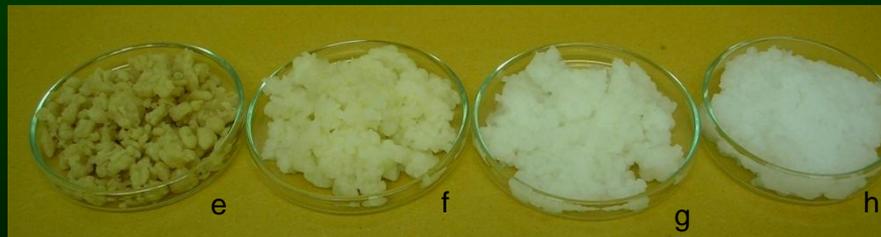
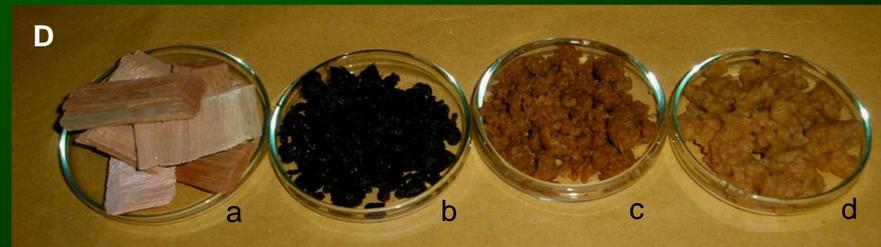


detergent



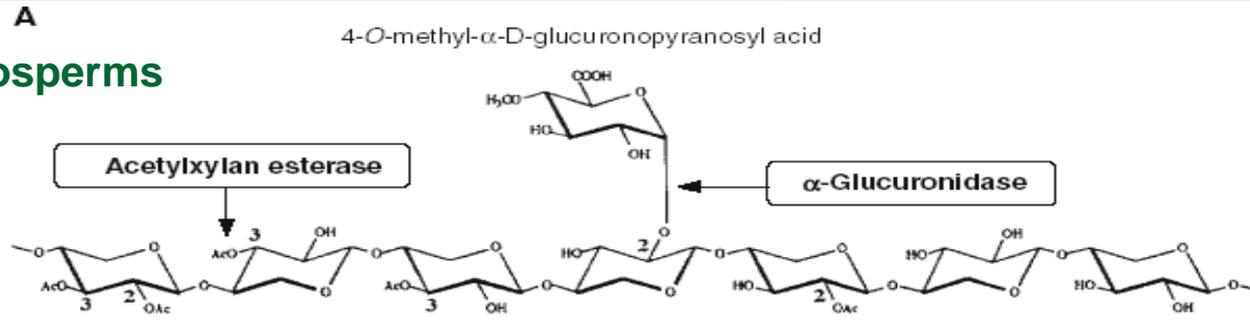
Ethanol

BIODBLEACHING OF CELLULOSIC PULP

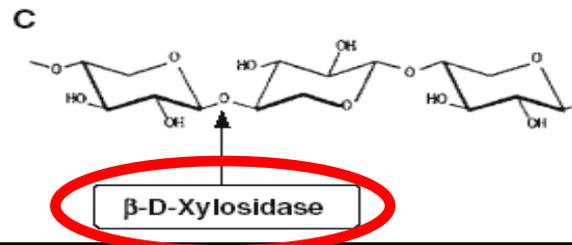
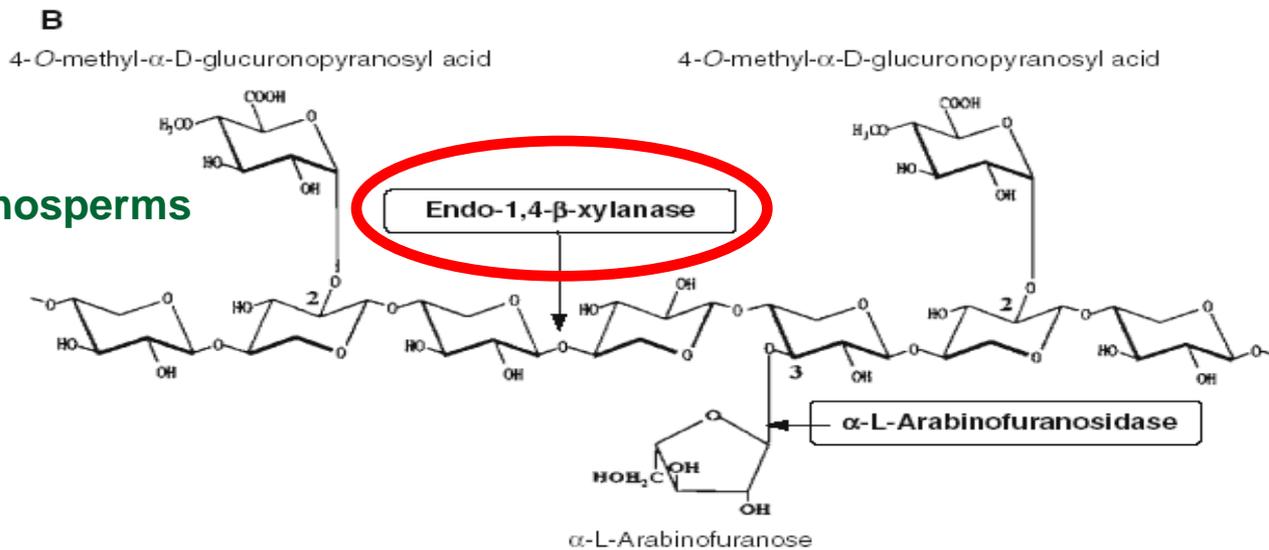


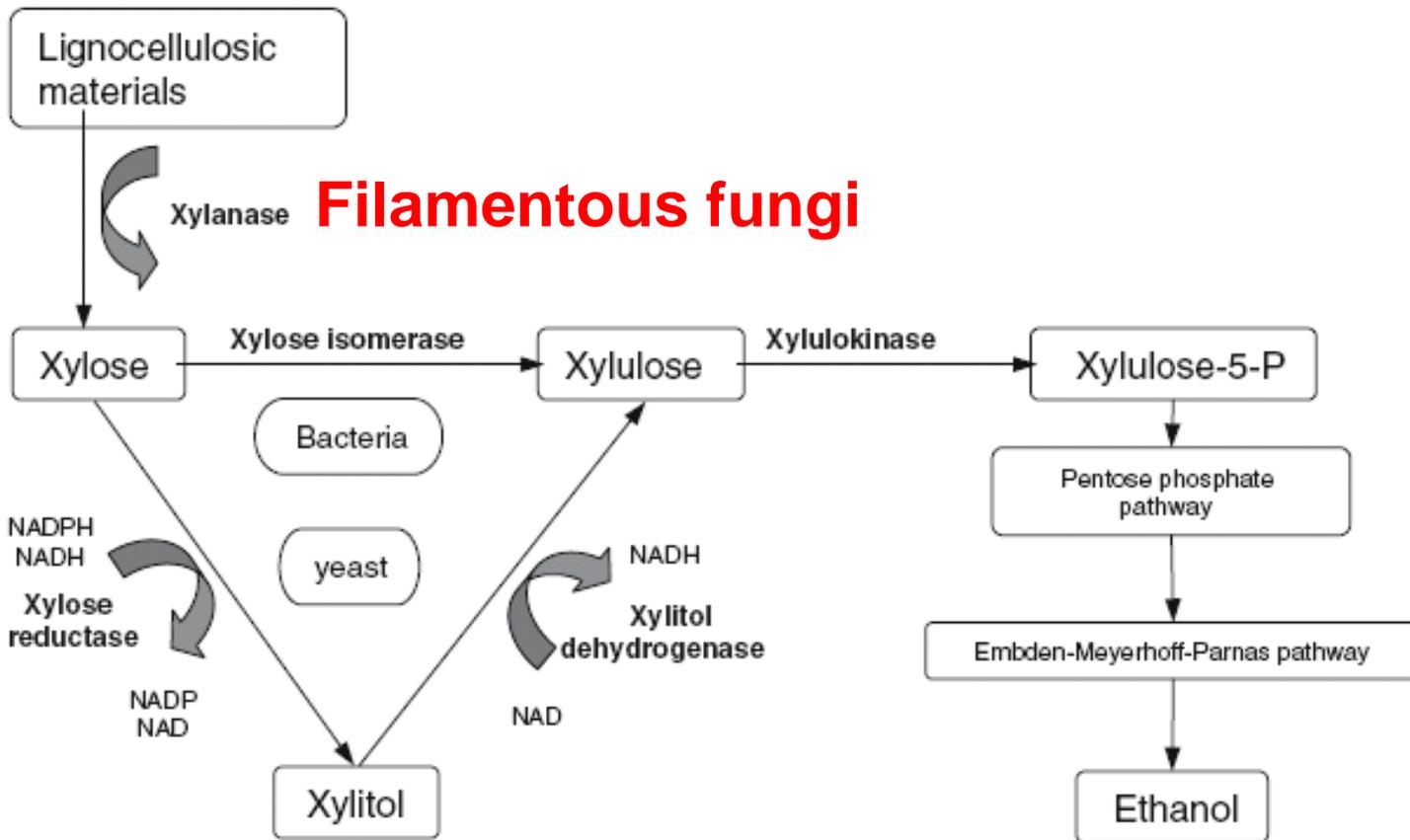
(f) NaOH/O₃/ClO₂ (g) NaOH/O₂/H₂O₂ (h) NaOH/ClO₂

Angiosperms



Gimnosperms





Polizeli, M.L.T.M. et al., Xylanases from fungi: properties and industrial applications. Review. *Appl. Microbiol. Biotechnol.*, 67, 577-591, 2005

Collection of samples



beehive



Soil and leaves



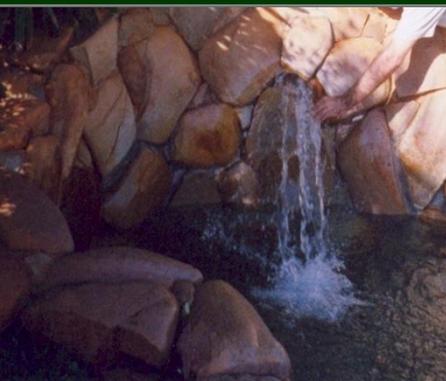
Sugar cane soil



Soil and humus of farm



edge of the river



Thermal water



Orange trees soil



Eucalipto forest



Maize plantation

Fungus samples



Fungus isolates



Fungi storing



Fungi characterization

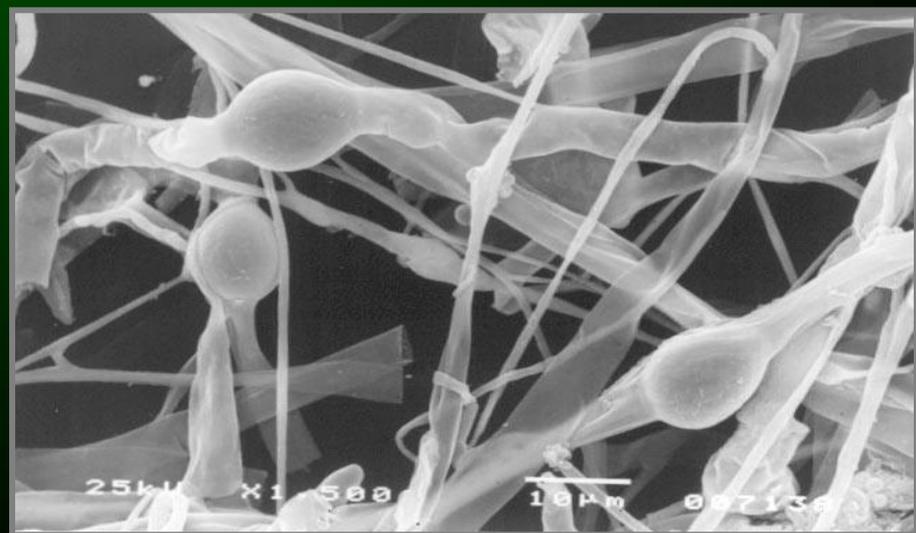
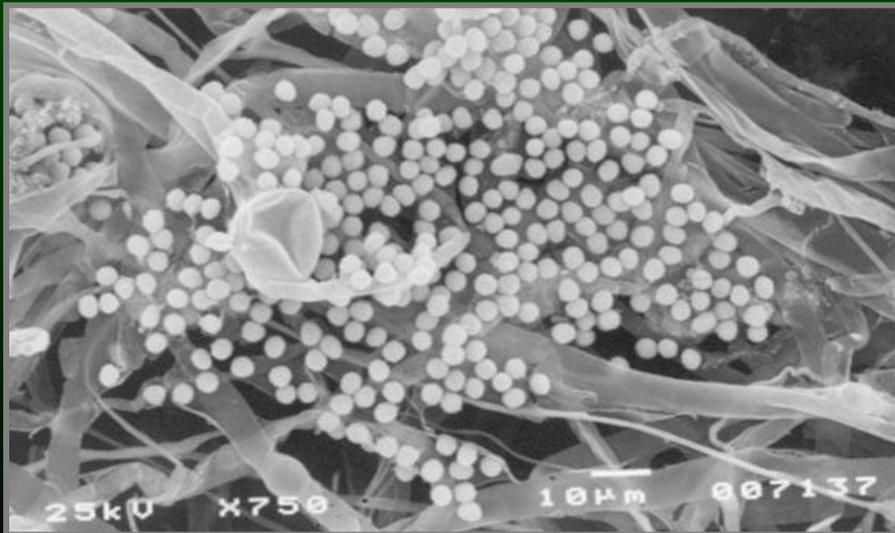
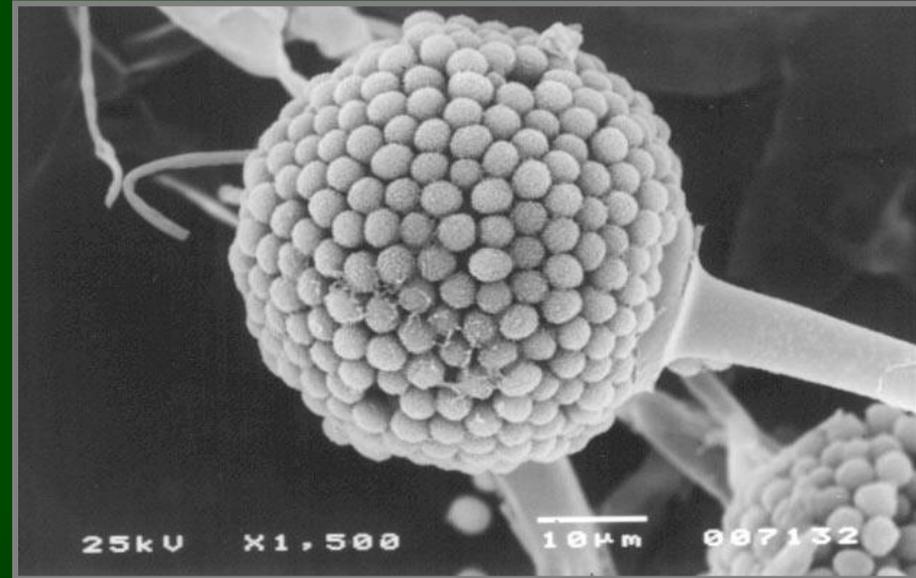
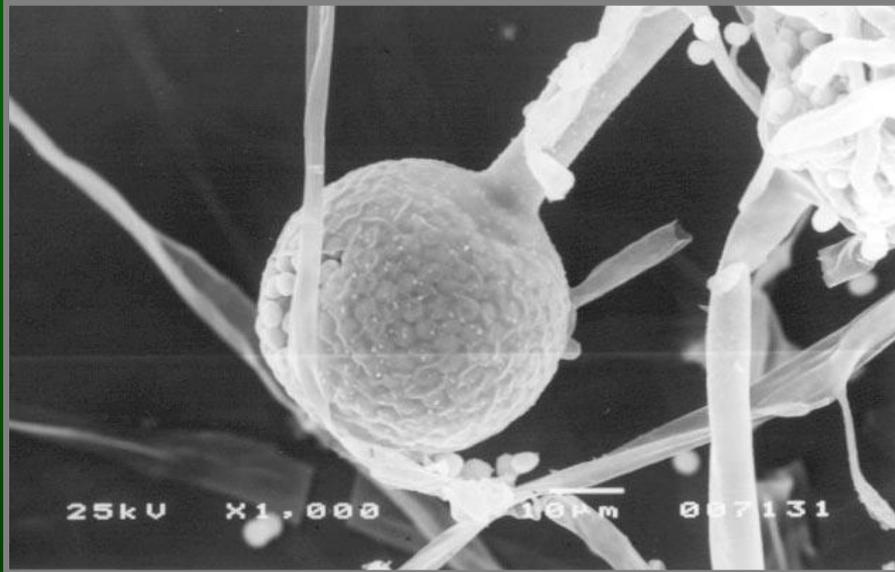


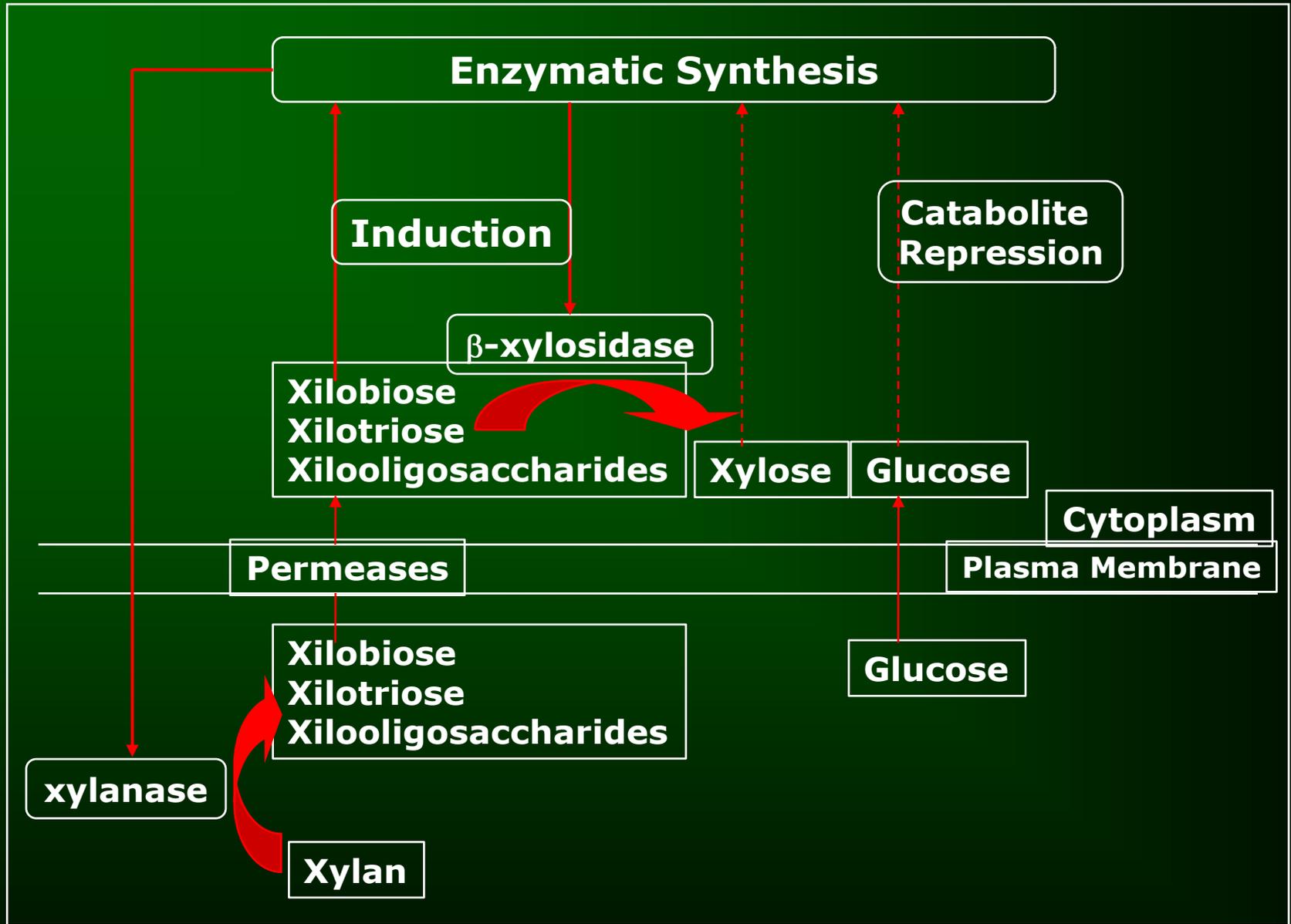
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SCREENING OF FILAMENTOUS FUNGI FOR PRODUCTION OF ENZYMES OF BIOTECHNOLOGICAL INTEREST

Luis Henrique S. Guimarães¹; Simone C. Peixoto-Nogueira²; Michele Michelin¹; Ana Carolina S. Rizzatti¹; Valéria C. Sandrim³; Fabiana F. Zanoelo¹; Ana Carla M.M. Aquino¹; Altino B. Junior²; Maria de Lourdes T.M. Polizeli^{1*}

Fungi characterization





Effect of carbon sources on β -xylosidase and xylanase production

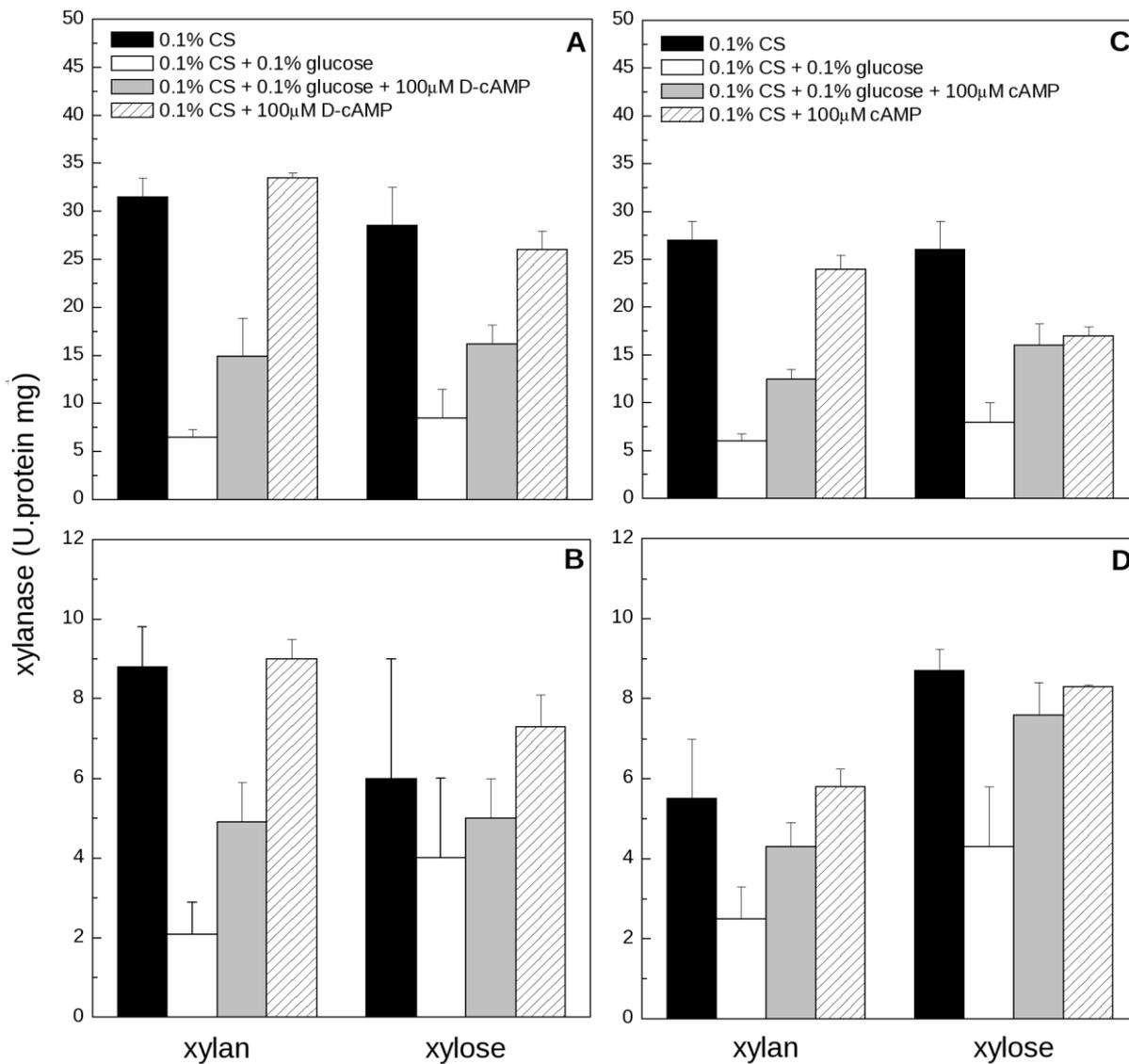
Carbon source	Concentration (%)	Protein (mg total)	Specific activity ₁ U (mg protein)
None		1.5	8.6
Sugars			
Avicel	1	1.7	nd ^b
Cellobiose	2	1.8	95.4
Fructose	2	3.6	45.7
Glucose	2	4.7	34.5
Maltose	2	4.4	43.4
Raffinose	2	1.3	nd
Starch	1	1.6	82.9
Sucrose	2	1.9	nd
Xylan	1	2.3	278.3
Xylose	1	1.8	146.7
Industrial residues			
Bagasse sugar cane	1	2.9	219.9
Cassava flour	1	3.3	nd
Maize pith	1	4.0	112.3
Oatmeal	1	3.1	nd
Rice peal	1	2.7	nd
Wheat raw	1	5.2	35.0

Polizeli, M.L.T.M. et al., *J. Ind. Microb. & Biotechnol.* 26, 156-160, 2001.

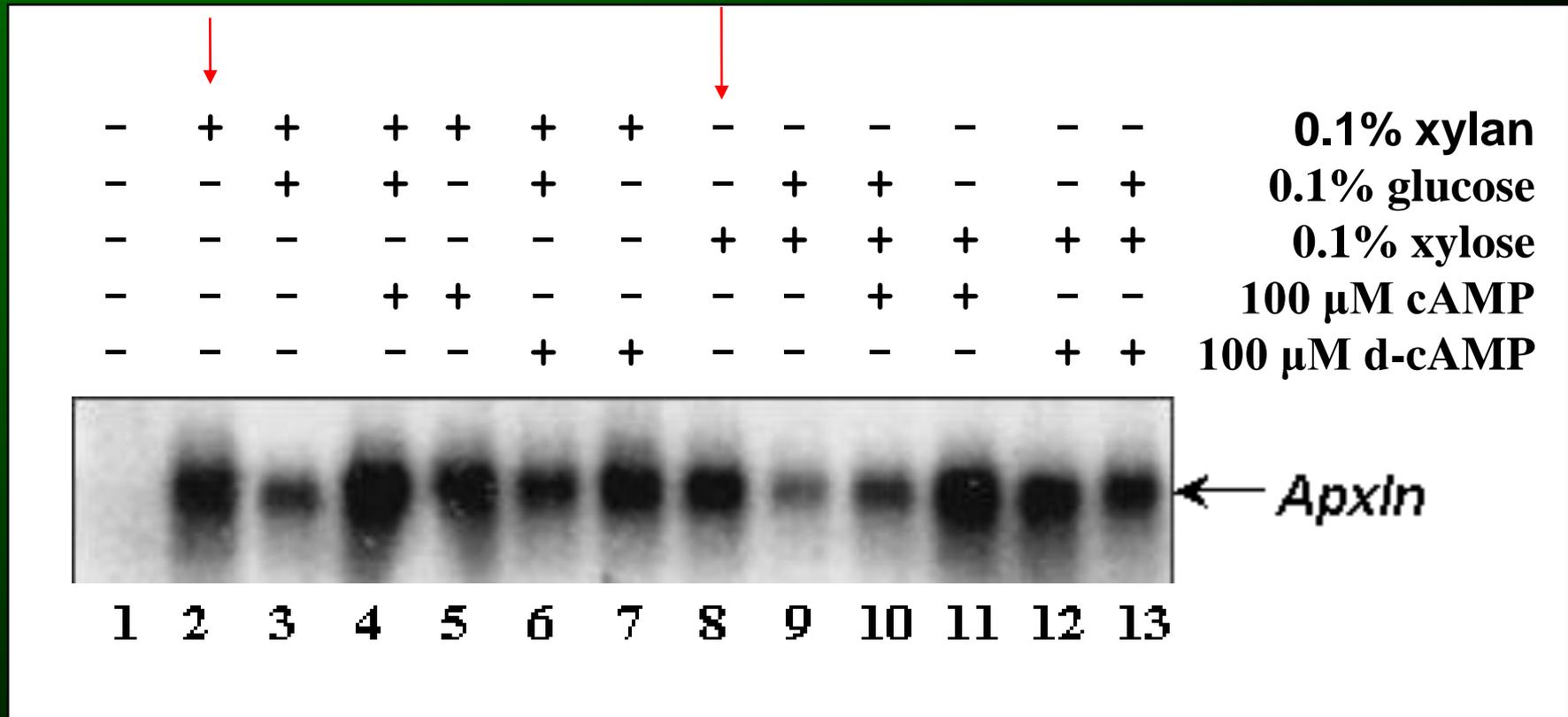
Carbon source (1%)	Extracellular xylanase (U mg protein ⁻¹)
Control ^a	1.15
Arabinose	8.90
Fructose	3.31
Galactose	1.70
Glucose	2.37
Mannose	2.50
Ribose	2.22
Xylose	152.00
Xylose + glucose	40.00
Cellobiose	1.52
Raffinose	1.42
Lactose	0
Maltose	5.90
Sucrose	4.14
Starch	13.10
Xylan (birchwood)	172.40
Xylan (oat spelt)	171.40
Xylan (beechwood)	173.00
Xylan + glucose	90.00
Xylitol	3.14
β -Methylxyloside	152.30
β -Methylxyloside + glucose	25.00

Rizzatti, A. C. et al., *J. Ind. Microbiol. Biotechnol.* 35 (4), 237- 244,.2008.

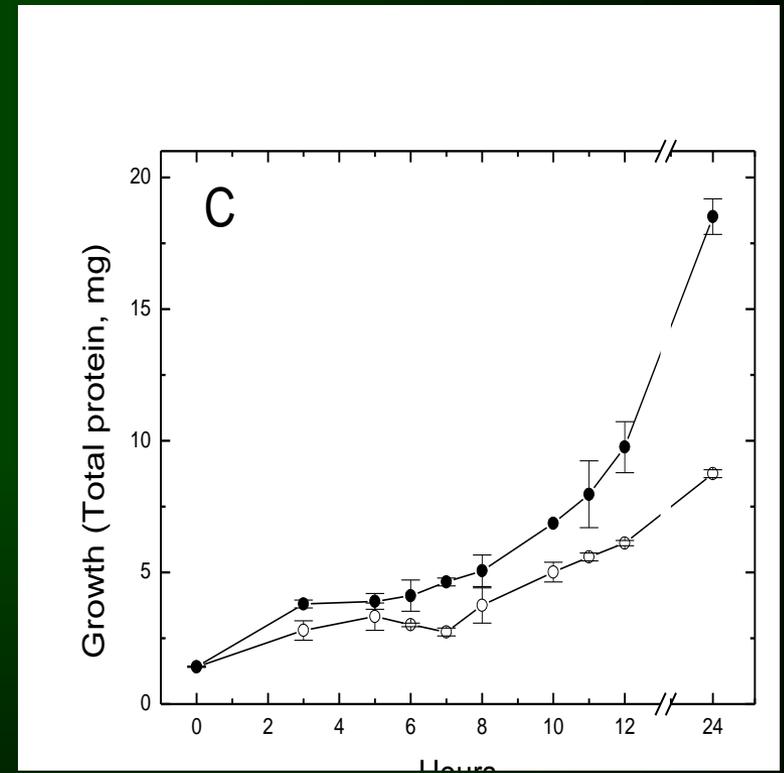
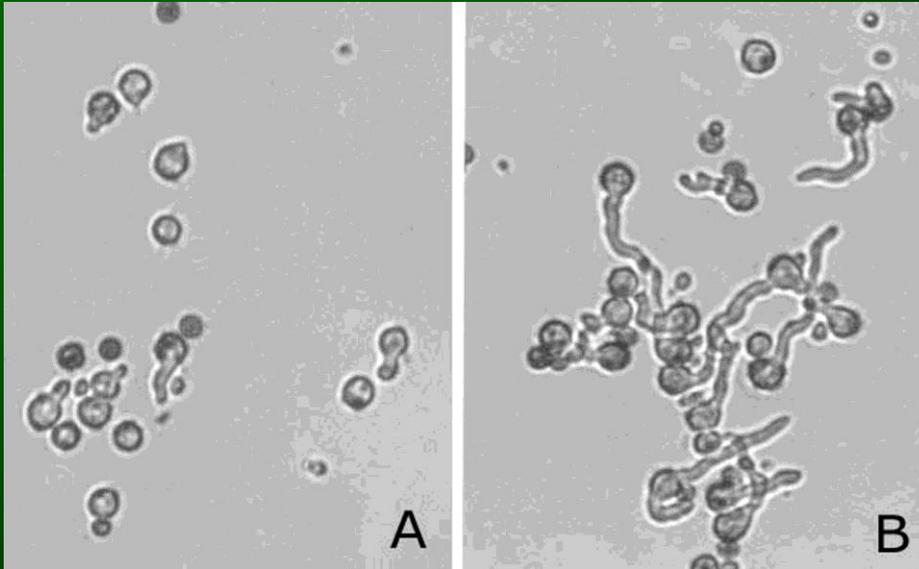
Effect of glucose, dibutyryl-cAMP or cAMP on xylanase production



Northern blot hybridization of the *A. phoenicis* gene *ApXLN*

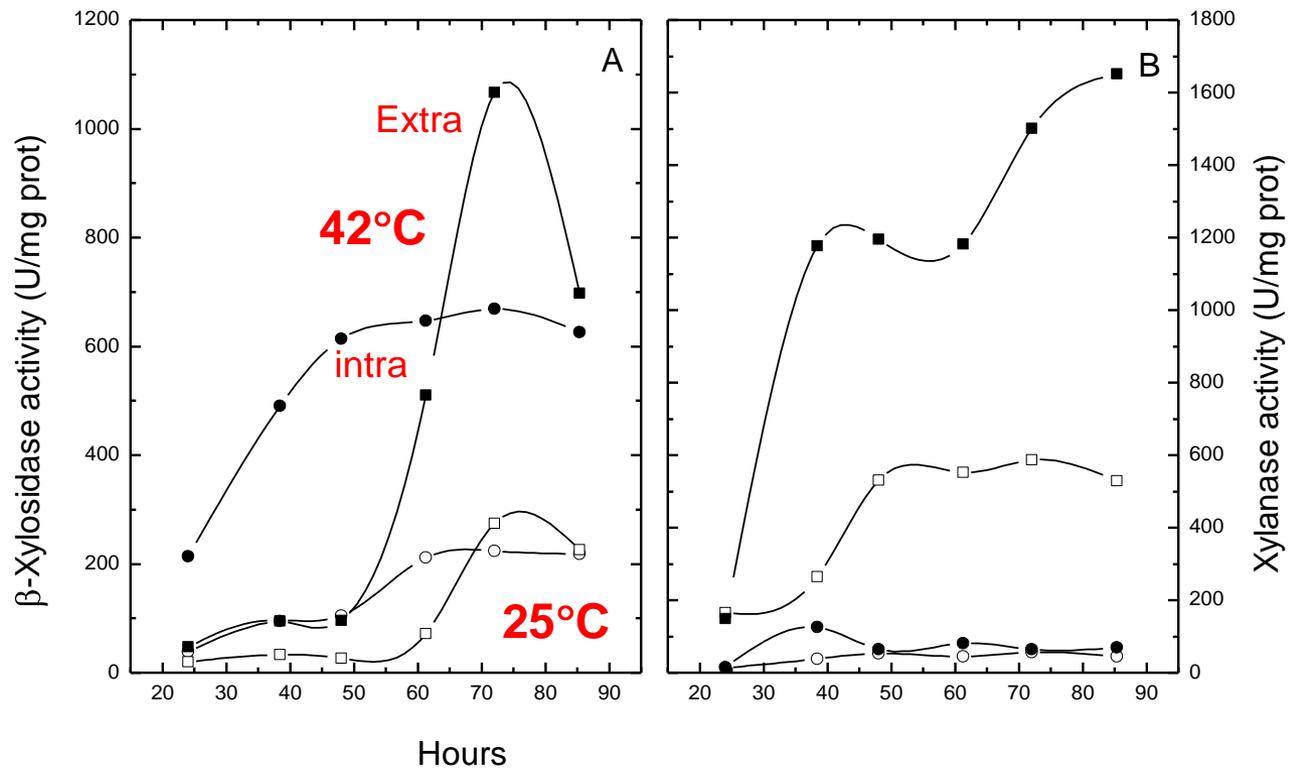


Spore germination of *A. phoenicis* at 25 C (A) and 42 C (B) for 8 hs



(C) Growth at 25 C (O) and 42 C (●).

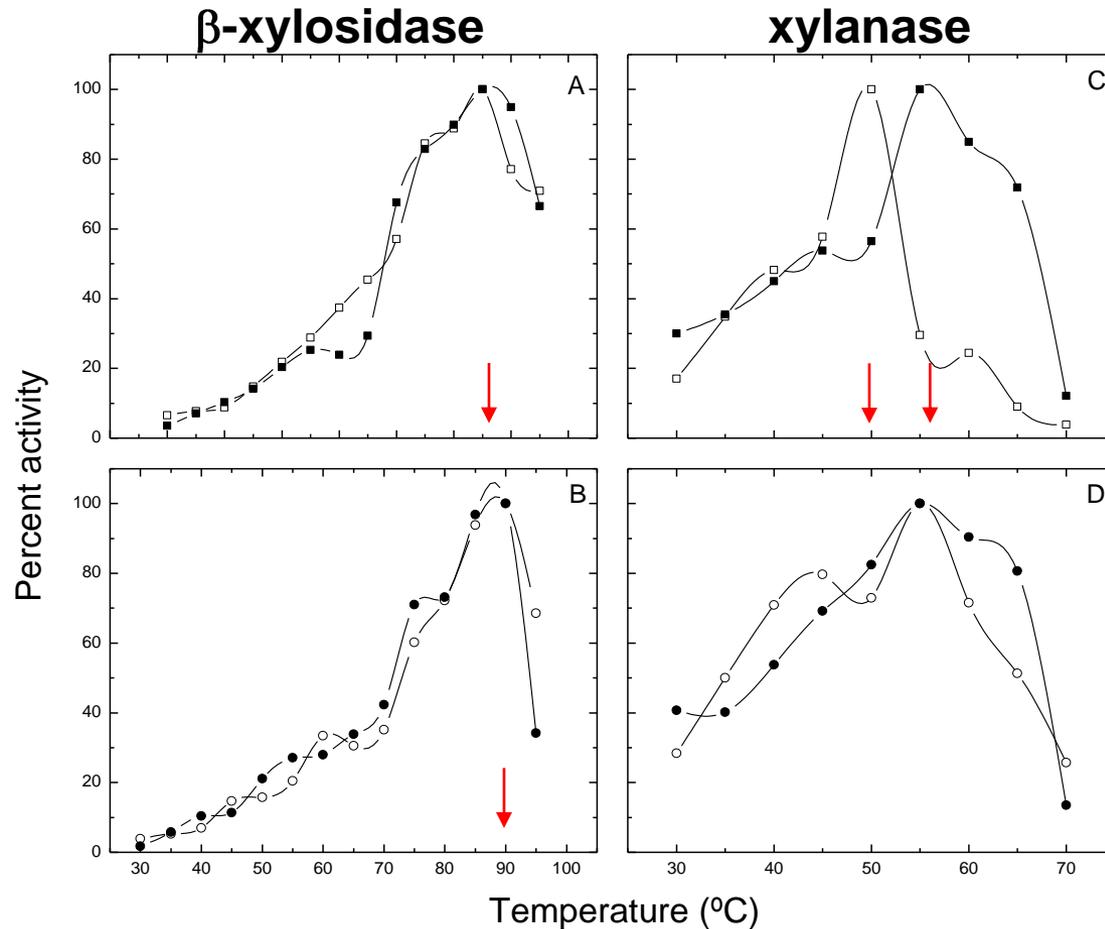
Time-course of β -xylosidase (A) and xylanase (B) production



Effect of temperature on activities

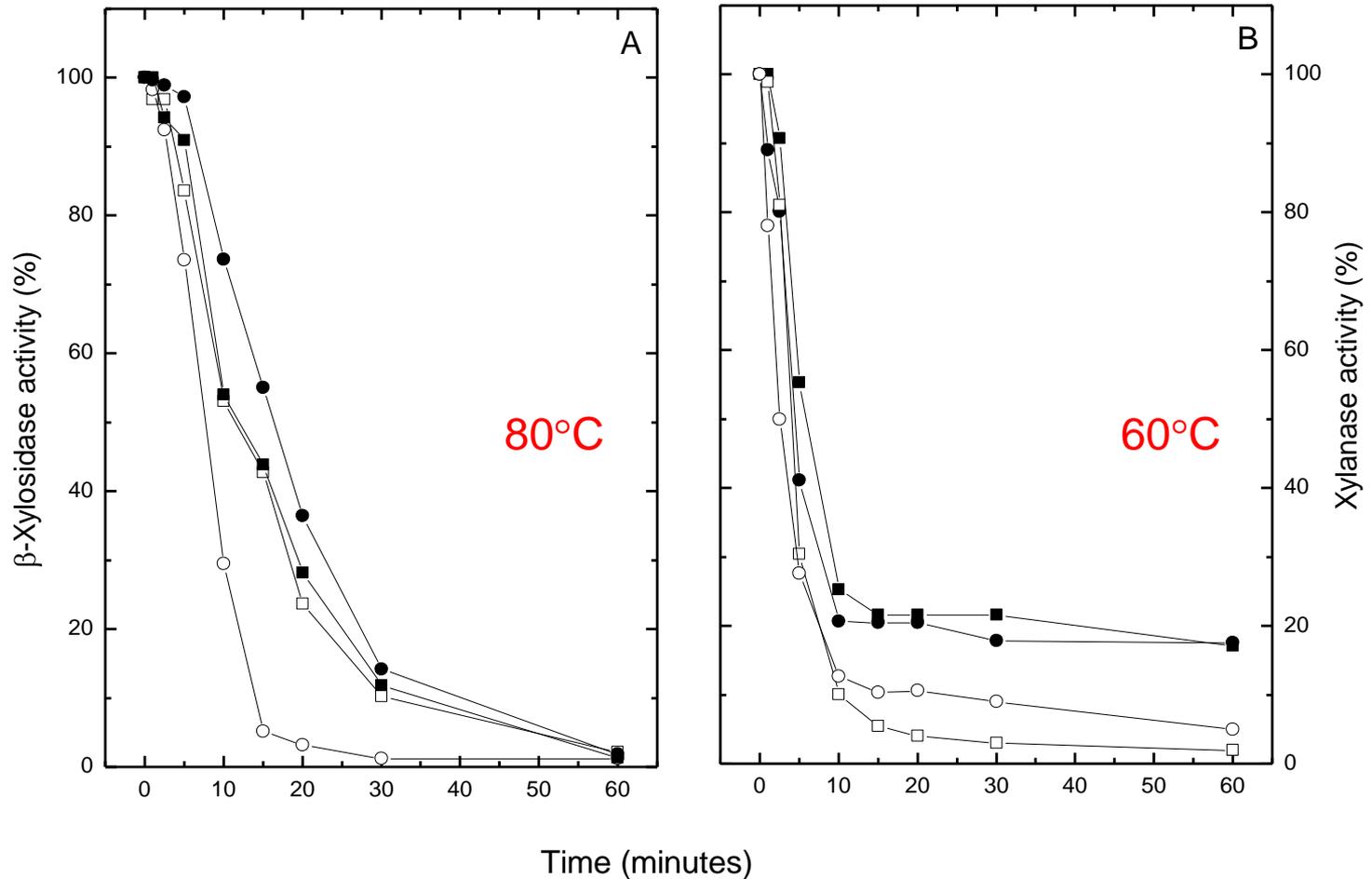
extracellular

intracellular



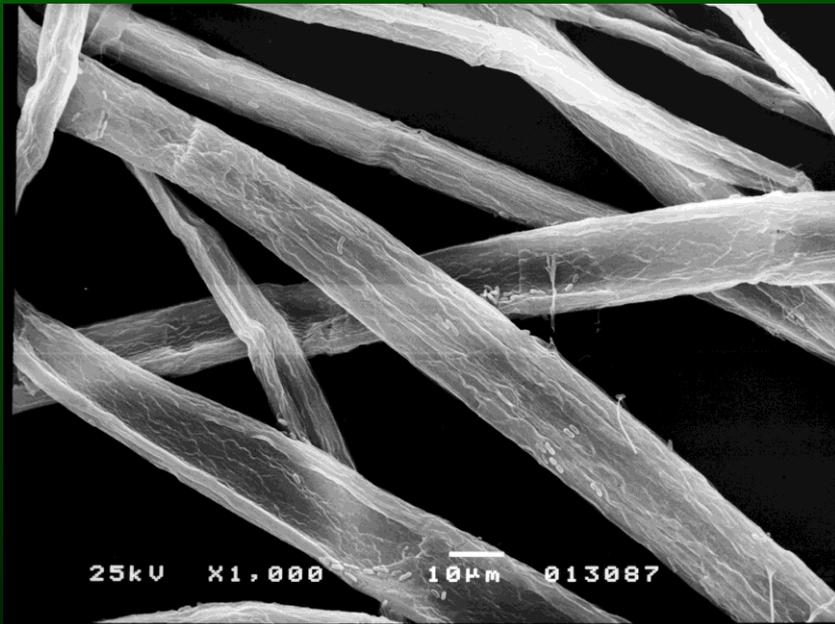
25°C (\square , \circ), 42°C (\blacksquare , \bullet)

Thermal inactivation

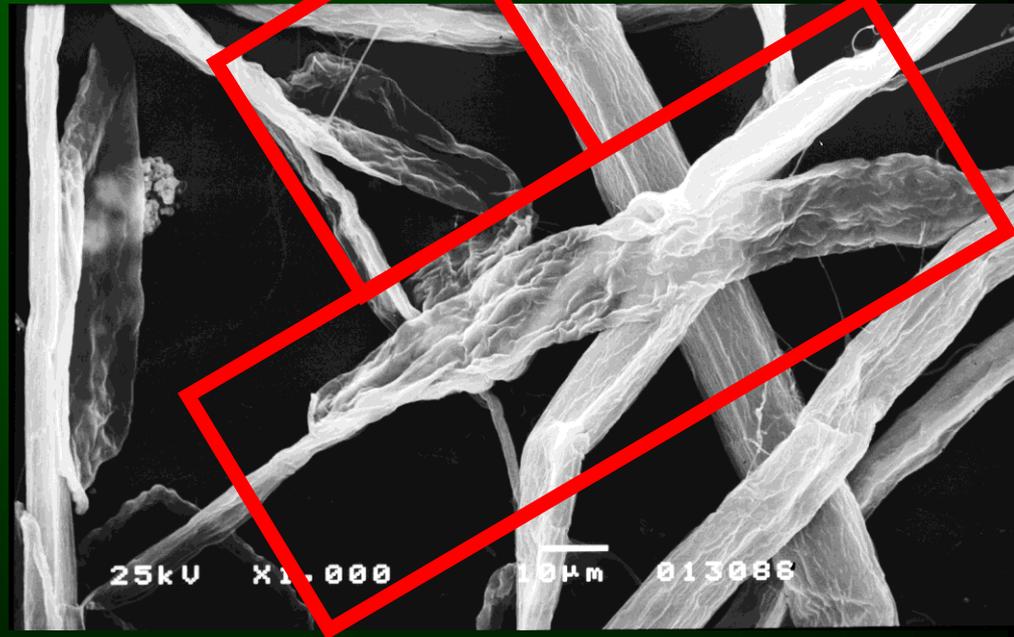


25°C (\square , \circ); 42°C (\blacksquare , \bullet); extra (\blacksquare), intra (\circ)

ELECTRONIC MICROSCOPY OF CELLULOSE TREATED WITH XYLANASE



control



2 hours of incubation Xylanase
15 U/g dry cellulose pulp

Perspectives

Development of Enzymes for Biomass Saccharification

Overexpression of
enzymes in heterologous
organisms

Production of enzymes
and fungi quick adaptation
(directed anagenetic
evolution)

Comparative and
evolutionary approaches of
different groups of enzymes

purification and
biochemical
characterization of
microbial enzymes and
sequencing

Bioprospection of
filamentous fungi

Sparse matrix techniques
for optimization of
microbial enzyme
production

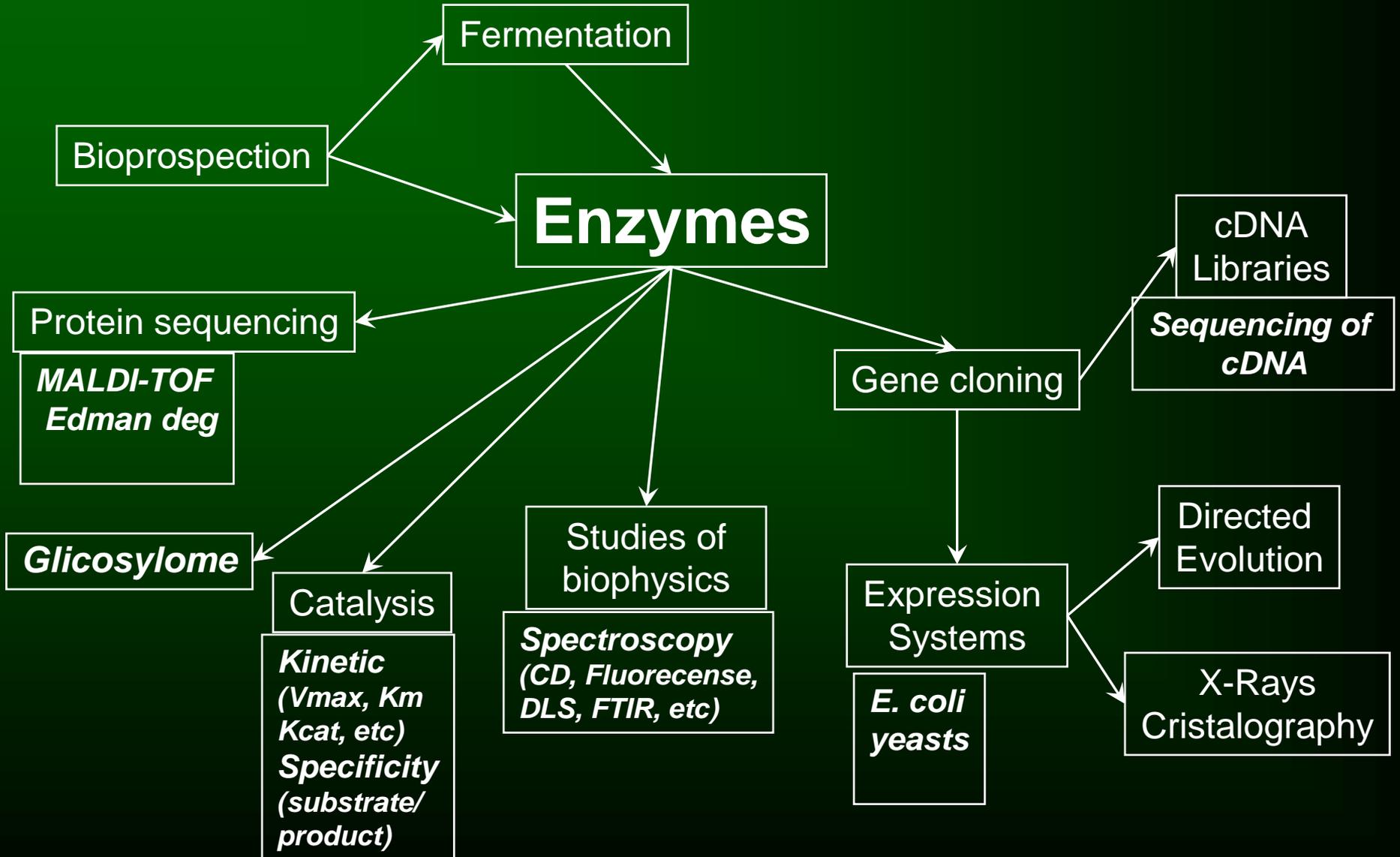
Submerged and solid-
substrate fermentations
(using residues from agro-
farming and forestry
industries)

catabolic induction and
repression studies using
diverse carbon sources

OUR

LABORATORY

PLAN



Research Group





Thank you

