Diversity of carbohydrate utilization and uptake regulation in Streptococcus thermophilus



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Context and objectives

Streptococcus thermophilus

- A lactic acid bacterium widely used in dairy industry.
- A wide diversity of strains used in various products.



- Has evolved and adapted to the dairy environment through a very efficient use of lactose.
- SOY MILK
- Is used in new fermented products (dairy matrices supplemented with sugar or in plant-based food), containing a variety of carbohydrates in mixes.

Methods

- Genomes of 39 strains were compared by searching for genes potentially involved in carbon metabolism.
- Utilization of galactose, fructose, glucose, sucrose and lactose, in mixture or not, was established by simultaneous monitoring of growth/acidification of the medium (M17) and dosage of the carbohydrates (HPLC) during growth.
- Promoter activities were studied with transcriptional fusions, in lactose, sucrose & glucose at 50, 25, 10, 5 and 1 g/L.

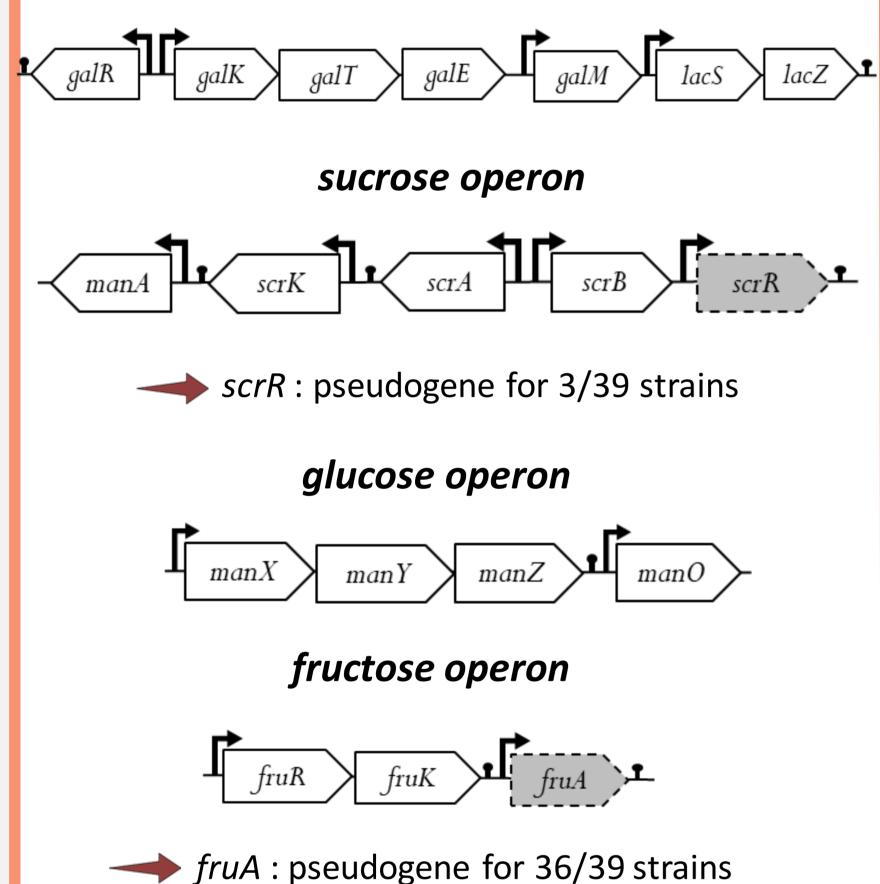




Results: in silico analysis, growth and sugar consumption

 The 39 strains have operons coding for the use of 5 carbohydrates

lactose/galactose operon



 The only genetic diversity between strains is localized in the sucrose operon repressor scrR and the fructose PTS transporter fruA

Lactose time (h)

Sucrose nm) time (h)

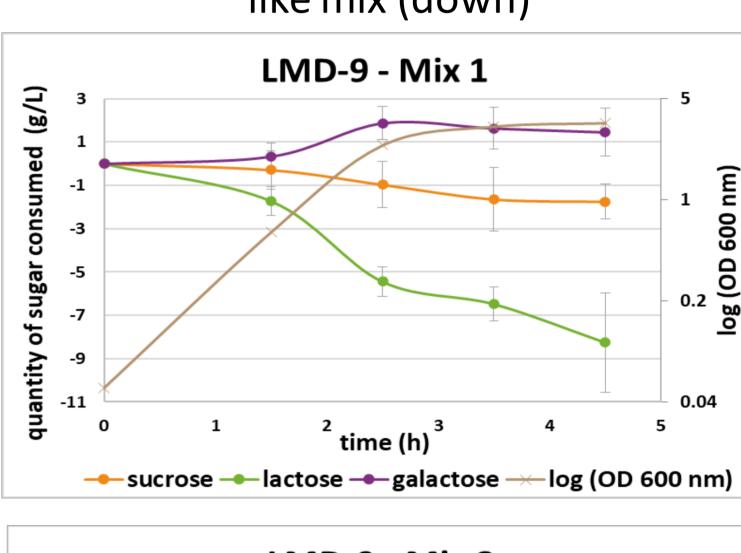
• lactose and sucrose: growth for all strains – high final biomass Glucose Fructose time (h) time (h) • glucose: heterogeneous growths • fructose: growth for 3 strains

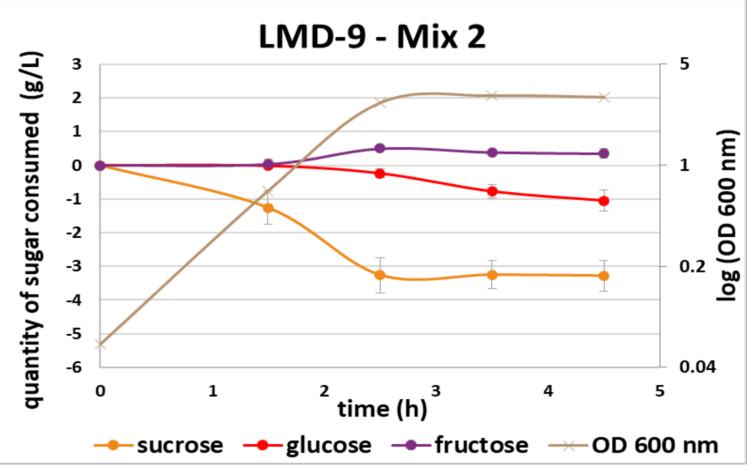
Galactose nm) log (OD 600 0.1 time (h) • galactose: no/low growth

• S. thermophilus is able to use 4 carbohydrates for growth, with high variability depending on sugar and strains

(intact fruA gene)

Sugar consumption by strain LMD-9 in dairy-like mix (up) and in a plantlike mix (down)

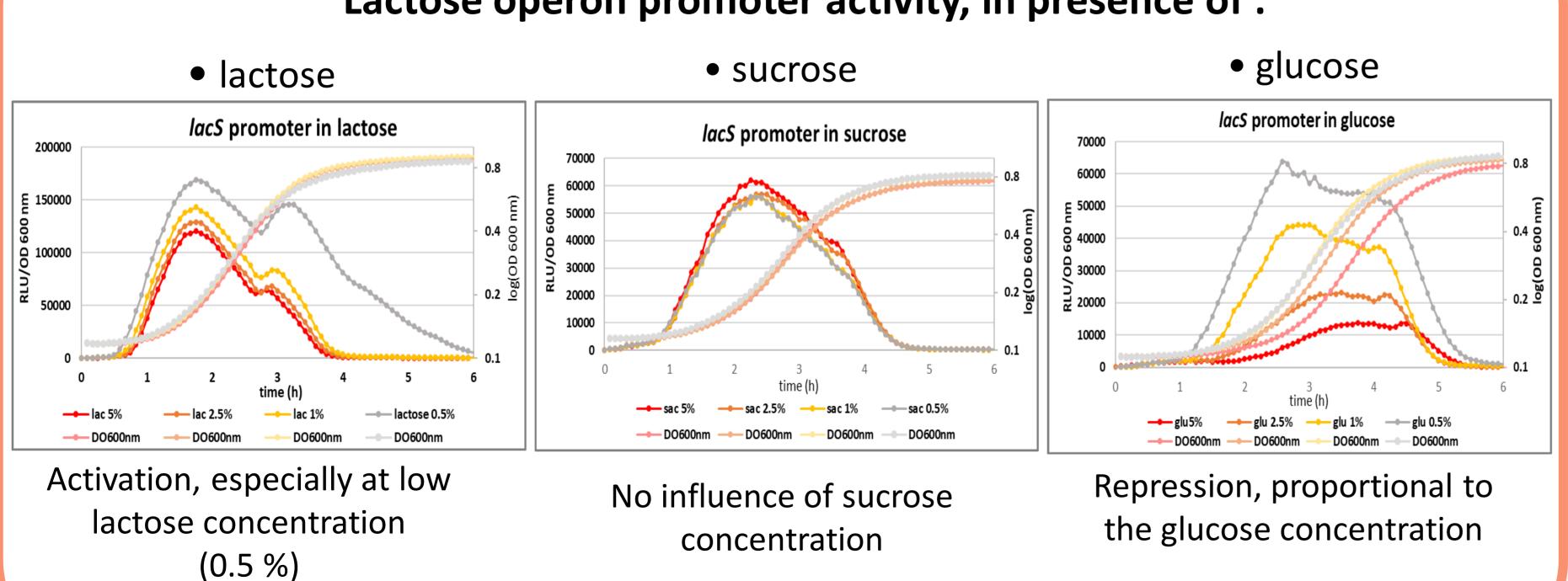




- Higher consumption of lactose over sucrose in mix 1
- Higher consumption of sucrose over glucose in mix 2

Results: regulation

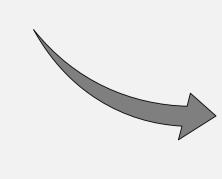
Lactose operon promoter activity, in presence of :



Identical scheme for sucrose (scrA) promoter activity

Conclusion

- S. thermophilus ferments 4 carbohydrates, with different efficiency for growth according to strains
 - In sugar mixes, lactose is preferentially consumed
 - Sucrose is always consumed, whatever the sugars present in its environment
 - Regulation by glucose :
- high repression of lactose and sucrose promoter activity
 - catabolic repression?
 - no modulation of *galR/scrB* promoter activity



The better comprehension of the carbon metabolism and regulations involved in will allow to better control and orient S. thermophilus physiology in dairy or plant matrices