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TRANSFORMATION OF FLOCCULENT 
SACCHAROMYCES CEREVISIAE CELLS FOR 
PRODUCTION OF AN EXTRACELLULAR 
ASPERGILLUS NIGER β-GALACTOSIDASE

L. Domingues1*, M. Onnela2, J.A. Teixeira1, N. Lima1, M. Penttilä2
1 Centro de Engenharia Biológica, Universidade do Minho, Braga, Portugal
2 VTT-Food and Biotechnology, Espoo, Finland

In Portugal, one million liters of cheese whey are daily produced. The pollution caused by this by-product of the dairy industry is enormous due to its high BOD level (60000mg/L). The major components of cheese whey are lactose and proteins. The proteins have high nutricional value and can be used in food industry but a profitable use for lactose has to be found. From the possible alternatives for lactose valorization, the alcoholic fermentation is undoubtedly an attractive one. The success of this process depends on the development of a continuous fermentation system using flocculent yeast strains.

This work describes the transformation of a flocculent and a non-flocculent S. cerevisiae strains with a plasmid harboring a lacA gene of Aspergillus niger which codes for β-galactosidase. The results are discussed in terms of active β-galactosidase produced and secreted.

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