# Lab Manual on Non-conventional Yeasts

# Genetics, Biochemistry, Molecular Biology and Biotechnology

K. Wolf, K. Breuning, G. Barth (eds.)

#### Title of experiment:

Use of a differential culture medium for the enumeration of *Zygosaccharomyces bailii*, Saccharomyces cerevisiae and *Pichia membranifaciens* in wine

#### Authors:

Dorit Schuller, Manuela Côrte-Real and Cecília Leão,

#### Address:

Centro de Ciências do Ambiente, Departamento de Biologia,

Universidade do Minho, Campus de Gualtar,

4710-057 Braga, Portugal

Phone: 351-253-604310

Fax: 351-253-678980

E-mail: cleao@bio.uminho.pt

## Aim of the experiment:

In this experiment a differential culture medium is used for the rapid and efficient detection and enumeration of *Z. bailii* in the presence of other yeast species encountered in wines such as *S.cerevisiae* and *P. membranifaciens*.

# Materials

## Strains

Zygosaccharomyces bailii	IGC 4806
Pichia membranifaciens	IGC 2486
Sacharomyces cerevisiae	IGC 4072

The strains can be obtained from the

Portuguese Yeast Culture Collection (PYCC)

Secção Autónoma de Biotecnologia

Faculdade de Ciências e Tecnologia

Quinta da Torre

2825 - 114 Caparica

Portugal

Telefone/Fax: 00351-11- 2948530

## Apparatus

Membrane filtration unit with sterile funnels (for example MICROFIL filtration system from Millipore)

Sterile membrane filters (47 mm diameter, 0.45µm porosity)

General equipment of a microbiology laboratory (balance, autoclave, pH meter, incubator, magnetic stirring plate)

## Media

(1) YPD Medium

 Peptone
 1% (w/v)

 Yeast Extract
 0.5% (w/v)

 Glucose
 2% (w/v)

 Agar
 2% (w/v)

(2) Differential culture medium according to the composition described in Table 1:

Compound		Concentration (%)			
Base Medium	Ammonium sulphate Potassium dihydrogenophosphate	(NH <sub>4</sub> ) <sub>2</sub> SO <sub>4</sub> KH <sub>2</sub> PO <sub>4</sub>	0.5 0.5	(w/v) (w/v)	
	Magnesium sulphate hetpahydrate	$MgSO_4 \cdot 7H_2O$	0.05	(w/v)	
	Calcium chloride dihydrate	CaCl <sub>2</sub> · 2 H <sub>2</sub> O	0.013	(w/v)	
	Bromocresol green	$C_{21}H_{14}Br_4O_5S$	0.005	(w/v)	
	Agar	-	2.0	(w/v)	
Glucose	-	$C_6H_{12}O_6$	0.1	(w/v)	
Formic acid	-	CH <sub>2</sub> O <sub>2</sub>	0.2	(v/v)	
Oligoelements Solution A	(Composition according to Table 2)	-	0.05	(v/v)	
Oligoelements Solution B	(Composition according to Table 2)	-	0.05	(v/v)	
Vitamin Solution	(Composition according to Table 2)	-	0.05	(v/v)	

## Table 1: Culture medium composition for the detection of Z. bailii

#### Table 2: Oligoelements and vitamin solutions composition

Compound	Co	Concentration (%)		
	Boric acid	H <sub>3</sub> BO <sub>3</sub>	1.0	(w/v)
Oligoelements	Potassium Iodide	KI	0.2	(w/v)
Solution A	Sodium molibdate dihydrate	$Na_2MoO_4 \cdot 2H_2O$	0.4	(w/v)
	Copper sulphate pentahydrate	$CuSO_4 \cdot 5H_2O$	0.08	(w/v)
Oligoelements	Iron chloride hexahydrate	$FeCl_3 \cdot 6 H_2O$	0.4	(w/v)
Solution B	Manganese sulphate tetrahydrate	$MnSO_4 \cdot 4H_2O$	0.8	(w/v)
	Zinc sulphate heptahydrate	$ZnSO_4 \cdot 7H_2O$	0.8	(w/v)
	Hydrochloric acid	HCI 10 <sup>-3</sup> N	0.8	(v/v)
	Biotin	$C_{10}H_{16}N_2O_3S$	0.001	(w/v)
Vitamin Solution	Calcium panthotenate	C <sub>9</sub> H <sub>16</sub> NO <sub>5</sub> ⋅1/2 Ca	0.08	(w/v)
	Mioinositol	$C_6H_{12}O_6$	4.0	(w/v)
	Niacin	$C_6H_5NO_2$	0.16	(w/v)
	Pyridoxine hydrochloride	C <sub>8</sub> H <sub>11</sub> NO <sub>3</sub> ·HCI	0.16	(w/v)
	Thiamin hydrochloride	C <sub>12</sub> H <sub>17</sub> CIN <sub>4</sub> OS·HC	0.16	(w/v)

The base medium compounds are dissolved in 4/5 of the estimated deionized water volume, and the pH value is adjusted to 4.5 using HCl 1M. Autoclave at 121°C for 20 minutes.

The other medium compounds (glucose, formic acid, oligoelements solution A, oligoelements solution B, and vitamin solution) are dissolved in the remaining water volume so that the final concentration of these compounds equals the values mentioned in Table 1. The pH must be adjusted to 4.5 with HCl 1M. The sterilization is accomplished by filtration. This solution and the base medium are mixed at 50±5°C and dispensed into Petri dishes (ca. 5 cm diameter).

**Note**: The filter-sterilized oligoelements solutions A and B, as well as the vitamin solution can be stored at 4°C up to 1 year. They should be discarded when they become cloudy.

#### Reagents

Glycerol, 30% (v/v).

This solution is distributed in 1 ml volumes in cryopreservation vials. Autoclave at 121°C for 20 minutes.

## Introduction

Spoilage due to the proliferation of yeasts in an ongoing concern in the food and beverage industries. Therefore, the use of differential media for rapid detection and enumeration of preservative resistant yeasts is of most importance in the quality control. This is particularly relevant for the case of *Zygosaccharomyces bailii,* which is responsible for considerable economic losses (Thomas and Davenport 1985, Loureiro and Querol, 1999;).

The low permeability of *Z. bailii* to weak acid preservatives at low pH values and its ability to metabolize acid compounds, even in the presence of glucose, are some of the physiological traits associated to its high tolerance to acidic environments (Fernandes *et al.*, 1997; Sousa *et al.*, 1996; Sousa *et al.*, 1998). Infections with pellicle-forming yeasts, such as *Pichia* spp., may irrevocably damage wine by production of high concentrations of volatile esters, especially ethyl acetate.

The classical yeast identification methods are based in a series of vegetative and sexual reproduction characteristics, and comprise a large range of physiological and biochemical tests. In the present experiment, a medium containing a mixture of glucose and formic acid as sole carbon and energy sources, with the incorporation of bromocresol green as acid-base indicator will be used for the enumeration of *Z. bailii*, *P. membranifaciens* and *S. cerevisiae*. The methodology and the culture medium described in this experiment is a fast and economic alternative to the classical procedures (Schuller *et al.*, 2000).

### Procedure

#### Note

It is convenient to store the 3 reference yeast strains in glycerol solution (30%, v/v) at a temperature of  $-60^{\circ}$ C or less.

### Day 1 (To be done by the instructor)

Revive the 3 yeast strains by transferring with a sterile toothpick a portion of the frozen sample onto a YPD plate. Incubate for about 2 days at  $26 - 30^{\circ}$ C.

### Day 3

From each of the 3 strains grown on YPD plates, prepare a dense cell suspension ( $A_{640} \sim 0.7$ ) in a tube containing sterile water. From this initial suspension prepare a  $10^{-1}$  and  $10^{-2}$  dilution for *S*. *cerevisiae* IGC 4072 and *P. membranifaciens* IGC 2487, and a  $10^{-1}$  to  $10^{-4}$  dilution for *Z. bailii* IGC 4806, using tubes containing 9 ml of deionized water. Transfer 0.1 ml from different dilutions to various 100 ml aliquots of wine or water, according to table 3. The inoculation of water should be performed as a control, as *P. membranifaciens* and *S. cerevisiea* may grow poorly on the differential medium after being exposed to the high ethanol concentrations that are found in wines. Agitate vigorously to homogenize the inoculated wine. (To be done by the instructor).

			Inoculation with			Filtration
Group N⁰	Aliquot N <sup>o</sup>	Aliquot N <sup>o</sup>	Species	Dilution	Volume	volume
١N٣	(100 ml wine)	(100 ml water)			(ml)	(ml)
1	1	7	S. cerevisiae	10 <sup>-2</sup>	0.1	5 10 50
2	2	8	P. membranifaciens	10 <sup>-2</sup>	0.1	5 10 50
3	3	9	Z. bailii	10 <sup>-4</sup>	0.1	5 10 50
4	4	10	S. cerevisiae Z. bailii	10 <sup>-2</sup> 10 <sup>-3</sup>	0.1 0.1	1 5 10
5	5	11	P. membranifaciens Z. bailii	10 <sup>-2</sup> 10 <sup>-3</sup>	0.1 0.1	1 5 10
6	6	12	S. cerevisiae P. membranifaciens Z. bailii	10 <sup>-2</sup> 10 <sup>-2</sup> 10 <sup>-3</sup>	0.1 0.1 0.1	1 5 10

 Table 3:
 Preparation of inoculated wine and water aliquots

Perform membrane filtration of the inoculated wine(s) through membrane filters (0.45-µm pore size, Millipore) with the aid of partial vacuum. Consider hereby the indicated volumes in table 3. In order to obtain a uniform distribution of cells on the surface of the membrane, add 50 ml of sterile, deionized water to the wine sample in the funnel before filtration. Place the filters on the surface of the differential culture medium. Incubate the Petri dishes at 30°C.

Additionally, samples of spoiled wines that were obtained from local wineries can also be examined without prior inoculation.

**Note**: The recuperation of the 3 yeast species can depend on the characteristics of the wine that was inoculated. It might therefore be necessary to use higher or lower filtration volumes than those indicated above. A previous test may be helpful.

#### Day 5, 6, 7, 8 and 9

Examine the plates for the development of colonies with the characteristic colonies illustrated in Figure 1. As the medium is selective for *Z. bailii*, growth of *S. cerevisiae* and *P. membranifaciens* will appear only after a longer incubation period (4-5 days). Calculate the number of colony forming units (cfu) per ml of wine for each yeast species, and conclude about the microbiological stability of the wine samples that were examined.

#### References

Fernandes L, Côrte-Real M, Loureiro V, Loureiro-Dias M C and Leão C (1997) Glucose respiration and fermentation in *Zygosaccharomyces bailii* and *Saccharomyces cerevisiae* express different sensitivity patterns to ethanol and acetic acid. Lett. Appl. Microbiol., 25, 249-253

Loureiro V and Querol A (1999) The prevalence and control of spoilage yeasts in food and beverages. Trends in Food Science & Technology 10: 1-10

Schuller D, Côrte-Real M and Leão C (2000) A differential medium for the enumeration of the spoilage yeast *Zygosaccharomyces bailii* in wine. J. Food Prot. 63(11): 1570-1575

Sousa MJ, Miranda L, Côrte-Real M, and C Leão (1996) Transport of acetic acid in *Zygosaccharomyces bailii*: effects of ethanol and their implications on the resistance of the yeast to acidic environments. Appl. Environ. Microbiol., 62: 3152-3157

Sousa MJ, Rodrigues F, Côrte-Real M, and C Leão (1998) Mechanism underlying the transport and intracellular metabolism of acetic acid in the presence of glucose in the yeast *Zygosaccharomyces bailii*. Microbiology, 144: 665-670

Thomas DS and Davenport RR (1985) *Zygosaccharomyces bailii* - a profile of characteristics and spoilage activities. Food Microbiol., 2: 157-169

### **Figure legends**

Figure 1

Morphology of the colonies of *Zygosaccharomyces bailii* in pure or mixed culture with other wine contaminating yeasts on membrane filters placed on the surface of the differential medium after incubation for 96 h at 30°C.

- A Zygosaccharomyces bailii IGC 4806 (ZB) blue colonies (here: grey);
- B Saccharomyces cerevisiae IGC 4072 (SC) white or light-green colonies (the acid-base indicator, bromocresol green, might be incorporated into some cells (here: white to light grey);
- C Pichia membranifaciens IGC 2487 (PM) dark green colonies (here: grey);
- D Z. bailii IGC 4806 (ZB) + S. cerevisiae IGC 4072 (SC) several colonies can be light blue, (here: light grey) resulting possibly from S. cerevisiae cells which were able to incorporate the acid-base indicator (of blue color due to the alkalization performed by Z. bailii );
- E Z. bailii IGC 4806 (ZB) + P. membranifaciens IGC 2487 (PM) dark colonies of P. membranifaciens, formed in the presence of Z. bailii can be distinguished clearly from each other by size and intensity of the blue (here: grey) color.