Genomics Perspectives on Metabolism, Survival Strategies, and Biotechnological Applications of Brettanomyces bruxellensis LAMAP2480 Godoy L.

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Wine production is an important commercial issue for the liquor industry. The global production was estimated at 275.7 million hectoliters in 2015. The loss of wine production due to Brettanomyces bruxellensis contamination is currently a problem. This yeast causes a "horse sweat" flavor in wine, which is an undesired organoleptic attribute. To date, 6 B. bruxellensis annotated genome sequences are available (LAMAP2480, AWRI1499, AWRI1608, AWRI1613, ST05.12/22, and CBS2499), and whole genome comparisons between strains are limited. In this article, we reassembled and reannotated the genome of B. bruxellensis LAMAP2480, obtaining a 27-Mb assembly with 5.5 kb of N50. In addition, the genome of B. bruxellensis LAMAP2480 was analyzed in the context of spoilage yeast and potential as a biotechnological tool. In addition, we carried out an exploratory transcriptomic analysis of this strain grown in synthetic wine. Several genes related to stress tolerance, micronutrient acquisition, ethanol production, and lignocellulose assimilation were found. In conclusion, the analysis of the genome of B. bruxellensis LAMAP2480 reaffirms the biotechnological potential of this strain. This research represents an interesting platform for the study of the spoilage yeast B, bruxellensis. © 2017 S. Karger AG, Basel. Copyright: All rights reserved.

Biotechnological potential

Brettanomyces bruxellensis strain

Re-assembly

glucose isomerase
heat shock protein
hexokinase
lignocellulose
proteome
trace element
transcription factor
transcriptome
transfer RNA
lignin
lignocellulose
alcohol production
Article
biotechnology
Brettanomyces
Brettanomyces bruxellensis
carbon metabolism
controlled study
fungal contamination
fungal metabolism
genetic conservation
genome analysis
genomics
nonhuman
stress
survival rate

