Letícia de Castro Oliveira

Análises ômicas e funcionais de duas bactérias potencialmente probióticas revelam novas bacteriocinas de Lactobacillus rhamnosus rhamnosus L156.4 e proteínas com potencial imunomodulador de Lactococcus lactis NCDO 2118

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Análises ômicas de duas bactérias potencialmente probióticas revelam novas bacteriocinas de L156.4 e proteínas com potencial imunomodulador de Lactococcus lactis Análises ômicas de duas bactérias
potencialmente probióticas revelam novas
bacteriocinas de *Lactobacillus rhamnosus* NCDO 2118

> Tese apresentada como requisito parcial para a obtenção do grau de Doutor pelo Programa Interunidades de Bioinformática, Instituto Biológicas, Universidade Federal de Minas Gerais. Pós-Graduação em de Ciências

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UNIVERSIDADE FEDERAL DE MINAS GERAIS

"A vida é um processo fluente e em alguns lugares do caminho coisas desagradáveis ocorrerão. Podem deixar cicatrizes, mas a vida continua a fluir. É como a água fluente, que ao estagnar-se, torna-se podre; não pare! Continue bravamente... porque cada experiência nos ensina uma lição".

Bruce Lee

Dedico este trabalho aos meus colegas e amigos, que infelizmente descobri tantos, estarem passando por provações duras nos momentos em que a vida mais lhes tem exigido. Fiquem firmes e confiem!

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RESUMO

As bactérias do gênero Lactobacillus e Lactococcus se destacam no grupo das bactérias lácticas, tanto por já serem utilizadas na indústria alimentícia há anos, como por apresentarem novas linhagens caracterizadas como probióticas. Utilizando análises in silico e in vitro buscouse conhecer genes e proteínas envolvidos no efeito probiótico de Lactobacillus rhamnosus L156.4 e Lactococcus lactis subsp. lactis NCDO 2118. As análises focaram nos estudos da atividade antagonista; análises preliminares mimetizando o trato gastrointestinal in vitro, além da predição de genes realacionados à probiose, respectivamente. Nos estudos com L. rhamnosus L156.4, o seu espectro antagonista foi avaliado, onde foram preditos genes e proteínas relacionadas às bacteriocinas, além da caracterização da atividade das células e do sobrenadante. Por meio destas análises foi observado o amplo espectro antagonista desta linhagem, mesmo no uso apenas do sobrenadante, que não apresentou inibição apenas contra espécies gram-negativas utilizadas no estudo. Sendo este o primeiro relato de um Lactobacillus isolado de fezes de camundongos NIH, esta linhagem ganha destaque por apresentar uma característica significativa probiótica. No estudo com a linhagem NCDO 2118, outros 15 genomas completos disponíveis no NCBI foram utilizados para realização das análises de genômica comparativa. Estas análises destacaram a grande semelhança entre as linhagens L. lactis NCDO 2118 e L. lactis KF147, as quais compartilham uma mesma ilha genômica caracterizada como metabólica e simbiótica. Na avaliação das características probióticas, NCDO 2118 apresentou certa sobrevivência (48%) ao meio gástrico, características adesivas (52%), além da presença de bacteriocinas e proteínas relacionadas. As análises in silico não predisseram nenhum gene relacionado à resistência nem regiões adquiridas por transferência horizontal ou mesmo a presença de ilhas de resistência à antibióticos. A abordagem de proteômica veio acrescentar possíveis dados que possam estar ligados diretamente à capacidade anti-inflamatória e imunomodulatória de L. lactis NCDO 2118, entretanto, uma análise aprofundada se faz necessária para chegarmos a uma conclusão. Assim sendo, os resultados mostraram possibilidades que ainda precisam ser estudadas de forma integrada, caminhando para outras abordagens ômicas, como a transcriptômica, por exemplo. Por meio dela, poderemos expor esta linhagem em estudo à condições específicas, avaliando assim, a expressão dos genes mediante situações específicas.

Palavras-chave: Lactobacillus rhamnosus L156.4, Lactococcus lactis NCDO 2118, bactérias do ácido lático, ômicas, probiótico.

ABSTRACT

The bacteria of the genus *Lactobacillus* and *Lactococcus* stand out in the group of lactic acid bacteria, both because they have been used in the food industry for years, and because they present new strains characterized as probiotic. Using in silico and in vitro analyzes, we searched for genes and proteins involved in the probiotic effect of Lactobacillus rhamnosus L156.4 and *Lactococcus lactis* subsp. *lactis* NCDO 2118. The analyzes focused on studies of antagonistic activity; preliminary analyzes mimicking the gastrointestinal tract in vitro, in addition to the prediction of genes related to probiosis, respectively. In the studies with L. rhamnosus L156.4, its antagonistic spectrum was evaluated, where genes and proteins related to bacteriocins were predicted, in addition to the characterization of cell and supernatant activity. By means of these analyzes the broad antagonistic spectrum of this strain was observed, even in the use of the supernatant alone, which did not show inhibition only against gram-negative species used in the study. Being the first report of a Lactobacillus isolated from feces of NIH mice, this strain stands out for presenting a significant probiotic characteristic. In the study with the L. lactis NCDO 2118 lineage, another 15 complete genomes available in the NCBI were used to perform comparative genomic analyzes. These analyses highlighted the great similarity between L. lactis NCDO 2118 and L. lactis KF147 strains, which share the same genomic island characterized as metabolic and symbiotic. In the evaluation of the probiotic characteristics, NCDO 2118 presented a certain survival (48%) to the gastric environment, adhesive characteristics (52%), besides the presence of bacteriocins and related proteins. In silico analyses did not predict any gene related to resistance nor regions acquired by horizontal gene transfer or even the presence of islands of resistance to antibiotics. The proteomics approach has added potential data that may be directly linked to the anti-inflammatory and immunomodulatory capacity of L. lactis NCDO 2118, however, an in-depth analysis is necessary to reach a conclusion. Thus, the results showed possibilities that still need to be studied in an integrated way, moving towards other omic approaches, such as transcriptomics, for example. Through it, we can expose this strain under study to specific conditions, thus evaluating the expression of genes through specific situations.

Keywords: Lactobacillus rhamnosus L156.4, Lactococcus lactis NCDO 2118, lactic acid bacteria, omics, probiotic.

I.1 Colaboradores

 Este trabalho foi realizado nos: Laboratório de Genética Celular e Molecular (LGCM), Laboratório de Doenças de Animais Aquáticos (Aquavet) da Universidade Federal de Minas Gerais (UFMG) e Laboratório de Imunologia do Instituto de Ciências Biológicas e Naturais (ICBN) da Universidade Federal do Triângulo Mineiro (UFTM) em uma colaboração entre os seguintes pesquisadores:

Prof. Dr. Henrique Cesar Pereira Figueiredo - Aquavet;

Prof. Dr. Siomar de Castro Soares - UFTM;

Prof. Dr. Vasco Ariston de Carvalho Azevedo – LGCM/UFMG

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II. PREFÁCIO

II.1 As bactérias láticas

II.1.1 Definição

 As bactérias láticas (BL) fazem parte de um grupo bastante heterogêneo de bactérias gram-positivas, não esporuladas, que alberga espécies dos gêneros: Streptococcus, Lactococcus, Leuconostoc, Pediococcus e Lactobacillus. Revisões quanto à taxonomia destas bactérias foram feitas propondo vários gêneros novos ao grupo das BL como: Carnobacterium, Aerococcus, Dolosigranulum, Alloiococcus, Enterococcus, Globicatella, Oenococcus, Tetragenococcus, Weissella e Vagococcus (Khalid, 2011).

 O termo BL as define principalmente com relação à sua capacidade metabólica comum; salvo poucas exceções, elas são responsáveis pela conversão de açúcares (principalmente glicose) em ácido láctico através de vias metabólicas específicas. É possível observar outras características compartilhadas entre estas bactérias como: (i) serem anaeróbicas facultativas; (ii) não produtoras de catalase; e, (iii) serem imóveis. Além disso, existe uma proximidade filogenética entre as bactérias deste grupo que pode ser observada na Figura 1 (Pfeiler & Klaenhammer, 2007).

Figura 2 Filogenética das bactérias láticas. A história evolutiva foi inferida usando o método Neighbor-Joining method (Saitou & Nei, 1987). A árvore ideal com a soma do comprimento dos ramos =

0.99806005 é apresentada. A árvore é desenhada em escala, com os tamanhos dos ramos nas mesmas unidades das distâncias utilizadas para inferior a árvore filogenética. As distâncias evolucionárias foram computadas usando o método de Máxima Versossimilhança Composta (Tamura et al., 2004) e estão nas unidades de substituição de numerous de base por sítio. A análise envolveu 15 sequências nucleotídicas. As posições dos codons incluídos foram 1º+2º+3º+não-codificante. Todas as posições faltando dados ou com gaps foram eliminadas. Havia um total de 1479 posições no dataset final. As análises evolucionárias foram conduzidas com o MEGA7 (Kumar et al., 2015).

II.1.2 Importância industrial e biotecnológica

 As BL manipuladas nas indústrias de laticínios vivem em um nicho diferente, definidos por razões tecnológicas, tais como o crescimento e produção rápida de ácido láctico no leite (Bolotin et al., 2001).

 A maioria das BL adquire energia através da transformação de açúcares, principalmente da glicose em ácido láctico (via homofermentativa, ou homolática) e/ou ácido láctico e outros produtos (via heterofermentativa ou mista) (Carr et al., 2002). De um modo geral, estes organismos estão associados ao preparo de alimentos, na preservação de carnes, grãos e vegetais (Bolotin et al., 2001).

 Dessa forma, estudos relacionados às análises de sequência do genoma das BL despertam grande interesse da indústria alimentícia. Além disso, devido à sua utilização ao longo dos anos na manutenção e preservação de alimentos, as espécies do gênero Lactococcus são consideradas bactérias seguras ou "GRAS" (Generally Recognized As Safe), mesmo seu grupo apresentando algumas poucas espécies patogênicas. No grupo das bactérias láticas, a Lactococcus lactis é uma das espécies melhor caracterizada e que figura como um microrganismo modelo para estudos deste grupo (Bolotin et al., 2001).

II.1.3 Novas utilizações das bactérias láticas

 As BL também possuem um grande potencial de utilização na produção de biomoléculas. Proteínas de interesse biotecnológico e médico, como antígenos, citocinas (Marinho et al., 2010), enzimas (Du et al., 2010) e alérgenos (Tabela 1), já foram produzidos por meio de engenharia genética pelas BL (Bermudez et al., 2004; Nouaille et al., 2003).

 No grupo das BL, a espécie Lactococcus lactis tem sido intensivamente utilizada na produção de proteínas heterólogas (Mierau & Kleerebezem, 2005). Isto se deve ao fato de que poucas proteínas são conhecidas como secretadas por esta espécie e apenas uma, Usp45 (Unknown Secreted Protein of 45 kDa) é secretada em quantidades detectáveis por gel corado com coomassie; outro motivo refere-se ao fato de que as proteínas secretadas são propensas, na maior parte do tempo, à degradação extracelular (Lee et al., 2000; Wu et al., 1991; Wu et al., 1998) e as linhagens laboratoriais de L. lactis não produzem nenhuma protease extracelular (Nouaille et al., 2003).

 Se tratando da linhagem em estudo, L. lactis NCDO 2118 é uma robusta linhagem isolada de ervilha que possui a capacidade de crescer em meios menos complexos que a maioria das linhagens lácteas, permitindo seu uso em sistemas de produção de menor porte (Miyoshi et al., 2004).

Tabela 2 Aplicação atual das bactérias láticas. Várias moléculas têm sido produzidas nas BL e muitos modelos já foram utilizados (Wells & Mercenier, 2008). ScFvs = Single-chain variable fragment.

PRODUTO	MODELO	APLICAÇÃO
DNA	camundongos	Vacinas
Peptídeo	camundongos	HIV-1, fusão de inibidores, colite
ScFvs	camundongos	Anti-infectante
Antígenos	camundongos e galinhas	Vacinas
Citocinas	camundongos e humanos	Doença inflamatória intestinal e colite, adjuvantes de vacina
Enzimas	camundongos	Terapia para colite e deficiência de enzimas
Alérgenos	camundongos	Terapia e prevenção de alergia

 Em 1999, Langella & Loir desenvolveram ferramentas para a secreção de proteínas heterólogas onde relataram o aumento de expressão do gene nuc (nuclease), uma proteína repórter, por meio da clonagem de várias cópias do vetor e de um promotor deste gene de Lactococcus. Com este trabalho, foi relatado a possibilidade de L. lactis ser uma forte candidata para desenvolvimento de vacinas vivas como veículos de entrega (Langella & Loir, 1999).

 Já Miyoshi e colaboradores desevolveram um sistema de expressão e endereçamento protéico utilizando L. lactis. Este sistema, nomeado XIES (Xylose-Inducible Expression System), utiliza-se do promotor Pxylt (gene da xilose permease) e dos elementos genéticos: sítio de ligação ao ribossomo (RBS) e sequência codificadora do peptídeo sinal (SP) da proteína Usp45 de L. lactis. XIES foi utilizado com sucesso na linhagem L. lactis NCDO 2118, onde demonstrou ser capaz de: (i) produzir e secretar, por um período mais longo, elevados níveis da proteína modelo Nuc (nuclease B) de Staphylococcus aureus, na presença de xilose, (ii) endereçar o produto final para o citoplasma ou meio extracelular e (iii) permitir ativar e desativar a expressão gênica por meio da adição de xilose ou glicose, respectivamente. Ademais, este sistema é mais vantajoso que os atuais sistemas de expressão

por ser de mais fácil manipulação, menos dispendioso e principalmente, por ser mais seguro para o uso humano e animal (Miyoshi et al., 2004).

 A linhagem L. lactis NCDO 2118 foi descrita como produtora do ácido gamaaminobutírio - GABA (Mazzoli et al., 2010), um neurotransmissor capaz de diminuir a pressão sanguínea de pacientes levemente hipertensos (Inoue et al., 2003), além de induzir um efeito tranquilizante e diurético (Jakobs et al., 1993; Wong et al., 2003), prevenir diabetes (Adeghate & Ponery, 2002), e reduzir a resposta inflamatória de artrite reumatóide em modelo murino (Tian *et al.*, 2011).

 Devido a estas características e alta capacidade industrial de Lactococcus lactis como principais componentes na produção de produtos lácteos, é grande o interesse relacionado a esta espécie (Siezen et al., 2011). Dentre os vários papéis benéficos das bactérias probióticas no trato gastrointestinal (GIT), podem-se destacar: a inibição no crescimento de H. pylori (Ushiyama et al., 2003), redução dos biomarcadores de câncer do colo retal (Rafter et al., 2007), diminuição dos níveis de colesterol no sangue (Ataie-Jafari et al., 2009), diminuição dos riscos de diarréia associada a antibióticos (Gao et al., 2010), dentre outros.

Se tratando da linhagem L. lactis NCDO 2118, a atenção estará voltada para o seu potencial probiótico relatado recentemente na literatura por Luerce e colaboradores (Luerce et al., 2014).

II.2 A linhagem Lactococcus lactis subsp. lactis NCDO 2118

Os projetos desenvolvidos no Laboratório de Genética Celular e Molecular (LGCM) com a linhagem Lactococcus lactis subsp. lactis NCDO 2118 (aqui, L. lactis NCDO 2118), foram possíveis em virtude da colaboração entre Brasil e França. Esta linhagem veio de uma das coleções da Unidade de Genética Microbiana do Institut Nacional de La Recherche Agronomique (INRA), em Jouy-en-Josas na França, e hoje, faz parte da bacterioteca do LGCM. L. lactis NCDO 2118 é um isolado de ervilha congelada e vem sendo utilizada na rotina laboratorial do LGCM para produção de proteínas heterólogas. Esta linhagem foi descrita por Mazzoli e colaboradores, em 2010, como produtora do ácido gama-aminobutírio (GABA) (Mazzoli et al., 2010), conhecido por agir positivamente na saúde humana. O GABA é um neurotransmissor distribuído de forma abundante no sistema nervoso central dos vertebrados e é capaz de diminuir a pressão sanguínea de pacientes levemente hipertensos (Inoue et al., 2003), induzir um efeito tranquilizante e diurético (Jakobs et al., 1993; Wong et al., 2003), prevenir diabetes (Adeghate & Ponery, 2002), além de reduzir a resposta inflamatória de artrite reumatóide em modelo murino (Tian et al., 2011).

Dos trabalhos realizados com esta linhagem, merecem destaque os projetos desenvolvidos pelo grupo LGCM. Em um deles, Miyoshi e colaboradores desevolveram um sistema de expressão e endereçamento proteico utilizando L. lactis NCDO 2118. Este, se mostrou eficaz e duradouro quanto à produção e secreção dos níveis da proteína nuclease B de Staphylococcus aureus, por meio de um promotor Pxylt (gene da xilose permease) e da proteína Usp45 (Miyoshi et al., 2004). Em outro trabalho, Luerce e colaboradores demonstraram a atividade antiinflamatória e imunomodulatória de L. lactis NCDO 2118 por meio da avaliação de três linhagens de L. lactis in vitro, com o uso de células epiteliais intestinais (Luerce et al., 2014).

Compreendendo a importância prática das BL no processo fermentativo e em outras áreas de aplicação: bioprocessamento, agricultura, alimentos e, atualmente, na medicina, este grupo de bactérias tem sido o objeto de várias pesquisas considerando seu uso no comércio durante décadas. Auxiliando estes estudos, grandes esforços foram e estão sendo feitos para determinar as sequências genômicas das espécies e linhagens representativas das BL (Klaenhammer et al., 2002).

III. ESTRUTURA DO MANUSCRITO E CONTRIBUIÇÃO DOS AUTORES

Esta tese está dividida em Introdução e 2 (dois) capítulos, baseados em: um artigo de revisão e dois artigos originais, respectivamente:

- a. A Introdução, apresentada como artigo de revisão, objetivou levantar alguns estudos importantes relacionados à utilização das mais diversas abordagens ômicas (estrutural e funcional) na caracterização de organismos probióticos. Neste trabalho, eu escrevi o manuscrito com suporte científico, coordenação e revisão dos coautores.
- b. O primeiro capítulo, apresentado como artigo original, foi composto por análises in silico e in vitro, objetivando conhecer melhor uma das caracterícias probióticas da linhagem Lactobacillus rhamnosus L156.4 - sua atividade antimicrobiana. Uma busca in silico nos trouxe a identificação de bacteriocinas, uma delas confirmada por meio de testes in vitro. Por meio de experimentos, foi observada também a caracterização desta bacteriocina, quanto à temperatura e pH, por exemplo, além de também, ter sido identificada em eletroforese em gel. Toda parte in vitro deste trabalho foi realizado por colaboradoresdo Departamento de Microbiologia da UFMG. A parte in silico, do seqüenciamento e montagem da linhagem foi realizado com colaboração do Laboratório de Microbiologia da Universidade CEUMA, de São Luís, e eu desenvolvi a filogenia, identificação das bacteriocinas e depósito das sequências.
- c. O segundo capítulo, apresentado como artigo original, foi composto por análises in silico e in vitro, analisando a probiose da linhagem Lactococcus lactis NCDO 2118. Foram realizadas comparações genômicas entre a linhagem de interesse e outros 15 genomas completos disponíveis do banco de dados do NCBI, predições de ilhas genômicas, fagos e bacteriocinas. Nas análises in vitro foram avaliados os estresses ao ácido gástrico e ao biliar, resistência a antibióticos, capacidade de adesão, atividade antagonista e também, quanto ao proteoma. Neste trabalho, desenvolvi as análises in silico com colaboração , na obtenção das micrografias para análise de parede celular. Nas análises *in vitro*, obtive o apoio de colaboradores, que geraram os dados brutos do proteoma e os demais experimentos de caracterização da probiose da linhagem L. lactis NCDO 2118.

IV.1 Omics of probiotic bacteria: what features should I search for? Probiotic bacteria - omics approach

Letícia de Castro Oliveira, Mariana Oliveira, Alissa de Sarom, Leandro de Jesus Benevides, Carlo José Freire de Oliveira, Henrique Cesar Figueiredo, Vasco Ariston de Carvalho Azevedo and Siomar de Castro Soares

Esta mini-review foi submetida para "Plos Computational Biology". Nela, foi realizado um levantamento breve a respeito da história dos probióticos, destacando as análises in silico de determinadas espécies, principalmente do grupo das bactérias lácticas, que apresentam abilidade anti-inflamatória e imunomodulatória. Estas análises foram destacadas principalmente pelo fato de terem sido realizadas por meio de abordagens ômicas, brevemente descritas destacando a sua importância no auxílio e na agilidade de se caracterizar a probiose destes organismos.

32 Abstract

33 Probiotics are live microorganisms extensively used, for more than a century, in pharmaceutical 34 and medicinal industry due to their bioactive properties. Recently, the attention has focused on 35 these probiotic features, and other abilities that some old and new species of this group have 36 presented. In general, desired features of probiotics include resistance to acid and bile salts, 37 antimicrobial and antioxidant activity, the ability to avoid dysbiosis, capacity of inducing 38 immune system development and, immunomodulatory and anti-inflammatory properties. The 39 vast majority of probiotic species already known have more than one of these biological 40 properties. The advent of next-generation sequencers has propelled the genomic area, which can 41 now be used in the search for probiotic features in a large range of probiotic species, specially 42 bacteria. In this context, functional genomics analyses may help in deepening inside these big 43 data, correlating the findings with comparative genomics analyses, in the search for some direct 44 application. Proteomics and Transcriptomics methodologies are now elucidating important 45 informations about the proteins and transcripts differentially expressed during specific 46 conditions that mimic host environments during health and disease, for example. In addition, 47 new research approaches have been created based on probiotics, such as metabiotics and 48 metagenomics analyses of host microbiota. In summary, there is a huge interest in probiotic 49 bacteria and the structural and functional genomics analyses have the potential to help 50 researches in the area.

52

51 **Keywords:** omics approach, probiotics, metabiotics, genomics, culturomics.

53

54 Introduction

55 The consumption of microorganisms with the ability to prevent the putrefaction process has 56 been made by humans during centuries, through fermented food. There is a disseminated idea 57 that the fermentation process emerged due to contamination and appropriate climate and 58 environment, resulting in the widely distributed fermented products, such as kefir, leben and 59 koumiss (1). In addition to its safety for consumption aspects, fermented food had great cultural 60 importance, highlighted by the citation of some of these products on the Holy Bible and sacred 61 books of Hinduism (1–3). However, it was only after the XIX century that fermentation process 62 and the probiotic concepts were deeply studied by Louis Pasteur and Élie Metchnikoff (4), the 63 fathers of microbiology and innate immunology, respectively. Later on, Bacillus bulgaricus 64 (currently known as Lactobacillus delbrukeckii subsp. bulgaricus) was recovered from human 65 feces and it was shown to reduce putrefaction toxins and help in colitis treatment (4).

66 In 1930, a Japanese physicist isolated a species from human feces that survived the 67 gastrointestinal tract (GIT), known as Lactobacillus casei Shirota, which was later used to 68 develop the fermented milk Yakult (3). Besides the use of these probiotics in the production of 69 fermented milk, other lactic acid bacteria (LAB) are also used in the preservation of vegetables, 70 grains and meat (5). More interestingly, the probiotics are crossing barriers from the functional 71 food market to the pharmaceutical and therapeutic ones. This expansion is directly correlated 72 with the advances in the scientific and regulatory aspects of LAB related probiotic and the study 73 of their protein delivery mechanisms (6,7).

74 Nowadays, probiotics are widely studied to be used in the treatment of functional 75 gastrointestinal disordes (FGIDs) including irritable bowel syndrome, Crohn's disease and 76 ulcerative colitis. This happens for several reasons but the one of greater significance is that 77 there are few options of pharmaceutical treatments for FGIDs and those indicated treatments 78 present low efficacy and serious side effects (8). FGIDs are very common and are believed to be 79 the cause or consequence of changes in gastrointestinal microbiota (9). This information 80 awakens for the application of different properties of probiotics as an excellent alternative for 81 the treatment of these diseases.

82 Moreover, the use of probiotics has also shown to be a favorable strategy not only against FGID 83 but to a wide range of disorders, because they may reinforce the gut barrier function, conferring 84 clinical benefits at distant sites on an immunomodulatory basis (10). Some studies have shown 85 the beneficial effects of probiotics in modulating inflammatory and autoimmune diseases, such 86 as against rheumatoid arthritis (11), type I diabetes (12), multiplesclerosis (13), atopic 87 dermatitis (14), and myasthenia gravis (15). Moreover, probiotics have benefitial effects in the 88 treatment of cancer, neurodegenerative diseases, Metabolic syndrome and psychiatric illnesses, 89 among other pathologies. Also, some evidences suggest the reduction of ventilator-associated 90 pneumonia in intensive care units patients receiving mechanical ventilation (10). Despite the 91 advantages, one of the challenges involving probiotics is how to select a certain strain with 92 potent immune modulating properties (15).

93 In view of this, there is a growing interest in the study of probiotic bacteria through structural 94 and functional genomics for the discovery of probiotic-related features. Because of the 95 development of NGS, the bacterial whole-genome sequencing has become a low cost and suitable 96 approach for a rapidly and accurate screening of potential probiotic candidates for the treatment 97 of each disorder (16,17). This approach allows researchers to detect and discard candidate 98 strains that have potential risk factors, like the presence of antibiotic resistance or virulence

99 genes. It also facilitates the analysis and description of functional mechanisms, avoiding the 100 difficulties of isolating and growing the microorganisms (18). This new approach using NGS 101 techniques to screen potential probiotic candidates makes it very important to better 102 understand the genomic features that could be analyzed.

103

104 Probiotic related features

105 Firstly, the simplified definition of probiotic bacteria is originally related to live cultures that 106 help in the maintenance of a healthy and balanced intestinal microbiota (19). This definition has 107 gained new approaches so that probiotics currently have many functions and demonstrate 108 different mechanisms of action. Specifically for the GIT, probiotics have been elucidated through 109 the fusion of structural and functional genomics techniques. Inside this context, three main 110 features deserve attention in the mechanisms of probiotic action: (i) survival through GIT 111 passage (bile salts and gastric acidity) (20), (ii) competitive exclusion and antimicrobial activity, 112 like microcin and hydrogen peroxide production (21) and (iii) modulation of the immune system 113 of the host GIT (4) (Figure 1). Those mechanisms will be further described in the next sections.

114

115 **Figure 1.** After surviving the gastric juice and bile salts, the probiotic organism can act through 116 specific mechanisms: (a) adhesion and colonization, (b) modulation of the immune system, (c) 117 enhancement of epitelial barrier, (d) competitive exclusion, (e) production of anti-118 microorganism substances

119 Different bacterial genus and species are used as probiotics, for instance: Lactobacillus casei 120 Shirota, Lactobacillus delbrueckii, Lactobacillus acidophilus La5, Lactobacillus plantarum 299v, 121 Lactobacillus fermentum KLD, Lactobacillus reuteri SD2112, Bifidobacterium breve, 122 Bifidobacterium longum BB536, Bifidobacterium lactis Bb12, Propionibacterium freudenreichii JS, 123 Bacillus subtilis, Bacillus cereus toyoi, Escherichia coli Nissle 1917 and Enterococcus faecium 124 SF68. All of these species present therapeutic applications in prevention and treatment of 125 intestinal disorders, such as diarrhea in newborns (22).

126 The first widely known scientific report about probiotic bacteria dates back to 1907 and 127 demonstrated the correlation between the ingestion of LAB and the increase of longevity of 128 Bulgarians and other populations (23). Fermented foods produced with the use of many bacteria 129 of the *Lactobacillus* genus have been widely employed as therapeutics for the prevention or 130 treatment of diseases due to their beneficial properties, such as relief of the lactose intolerance 131 symptoms and a decrease of diarrhea by rotavirus (22).

132 Recently, most of the studies and utilization of probiotics are related to the LAB, especially 133 Lactobacillus isolated from GIT. When it comes to the administration of probiotic bacteria, there 134 is a determined amount of bacteria necessary to exert a desired feature and consequent host 135 response, which may vary according to the strain, usage,and formulation and it is generally 136 recommended at least 107 microorganisms per milliliter daily (24).

137

138 Bacterial safety aspects

139 In the course of time, it is possible to observe changes in the content and in the order of genetic 140 information of the organisms due to genomic plasticity and the evolutionary pressure, which

141 will ultimately act in the bacteria leading it to fix or lose the genomic modifications (25).

142 The genomic plasticity is the dynamic property of DNA that arises from genetic conversion and

143 point mutations, rearrangements (through translocation and inversion, for example), deletion

144 and insertion of genetic material from other organisms (plasmids, transposons, bacteriophages, 145 among others). These mechanisms alter the bacterial lifestyle, contributing to its adaptation to

146 different environments and influencing in evolution (26).

147 Phage regions are important in studies of the genomic plasticity of probiotic bacteria because 148 they are used in fermented products for human consumption. Phages are obligate parasites and 149 most of them have a multiplication cycle that culminates in cellular lysis, where hundreds of 150 viral particles are released, ready to infect nearby cells (27). Moreover, phages are widely 151 distributed over the world, where it is possible to find up to $10⁸$ phages in just a drop of water 152 from the ocean (28).

153 All industrial or biotechnological processes that require bacterial use in the production of food 154 products or molecules could be interrupted in some moment because of the presence of virulent 155 phages. They are a primary cause of failure in the fermentative process during the industrial 156 transformation of milk (29).

157 The first description of phages infecting dairy starter dates from 1935 and, since then, important 158 improvements have been made, particularly in ecology, phage genomics and resistance to 159 environmental factors (30). The literature also reports phage regions in species of Lactococcus 160 genus, such as Lactococcus lactis (31). However, even with all the advances in the area, phage 161 contamination still damage the products and reduce the productivity (32). Phages may present 162 several places of origin, therefore, it is very important to study all potential sources of 163 contamination and their action on the production of dairy products, damaging the fermentation 164 process (29).

165 Another feature that characterizes the acquirement of genomic material is the presence of 166 genomic islands (GEIs). GEIs may be classified as pathogenicity islands (PAIs), metabolic islands 167 (MIs), symbiotic islands (SIs) and resistant islands (RIs). They are large regions transferred 168 through horizontal gene transfer, harboring a significant amount of genes (encoding similar 169 functions and operons) with the potential to take the bacteria to evolve by leaps (25)

170 Probiotic bacteria have to be analyzed searching for PAIs and RIs, which contain a high 171 concentration of virulence factors and antibiotic resistance genes, respectively, and could be 172 transferred to other organisms, implicating in the safety aspects of the bacteria. Desirable 173 probiotic bacteria should only contain natural resistance, with no trace of virulence factors or 174 antibiotic resistance genes in unstable regions, like GEIs, phages, and plasmids (33). Besides, 175 there are some specific points that characterize the probiotic action within the host GIT that will 176 be discussed in the next section.

177 Gastric juice and bile salts resistance

178 One of the main attributes of a probiotic microorganism is its ability to survive the GIT 179 environment. A study with comparative genomics analysed the niche-based stress-responsive 180 genes of two Lactobacillus helveticus strains: MTCC 5463 (a potential probiotic) and DPC4571 (a 181 cheese start), in which, the first one harbor many genes involved in stress response. In addition, 182 the potential probiotic strain presents a higher number of genes related to heat, osmotic, cold 183 and oxidative stress resistance compared to DPC 4571 (34).

184 The functional genomics studies have been complementing and elucidating some questions 185 related with stress response. Using transcriptomics and proteomics, a study with the probiotic 186 Lactobacillus rhamnosus GG analysed the effects of bile stress and demonstrated that 316

187 transcripts changed in level expression and 42 proteins (intracellular and surface-exposed), 188 were differentially abundant. The authors associated the changes observed with the adaptation 189 process of L. rhamnosus GG (35). Performing the same omics to Bifidobacterium longum 190 BBMN68, the expression level of 236 transcripts changed significantly and 44 proteins were 191 differently abundant. The hypothesis related with the modification of cell membrane 192 composition (cyclopropane fatty acid increases and transmembrane proteins decreases) was 193 confirmed with surface hydrophobicity assay (36).

194 Bacterial pathogens exclusion mechanisms

195 The competitive exclusion of pathogens is another criterion to select a probiotic bacterium. 196 Among the mechanisms of action, there are, for instance, the enhancement of the epithelial 197 barrier, production of anti-microorganism substances, competitive exclusion of bacterial 198 pathogens, increased adhesion to intestinal mucosa and modulation of the immune system (37).

199 Adhesion-related genes

200 In addition to the survival through the GIT, the adhesion to the intestinal epithelium is another 201 factor that may contribute to the probiotic activity, through exclusion mechanisms. The 202 interaction between microbe and host occurs via adhesion-related proteins that recognize and 203 bind to specific receptor regions of the host cell, activating the innate response, promoting the 204 invasion or bacterial colonization. Adhesion may be intermediated by pili or fimbriae extending 205 out from the bacterial cell wall or Microbial Surface Components Recognizing Adhesive Matrix 206 Molecules (MSCRAMMs) (38).

- 207 Preliminary in vitro studies using intestinal epithelial cells revealed multiple probiotic 208 Lactobacillus producing adhesions (39, 40) and Bifidobacterium spp. was shown to adhere to the 209 human intestinal mucus (41). The access to the genomic sequence data combined with genomic 210 techniques helped to elucidate the adhesion mediators. Most of these are secreted or bound to 211 the cell wall in a sortase-dependent way, aiming to interact with the intestinal epithelium 212 (42,43). Studying 43 Lactobacillus strains, Harriset al used the Cluster of Orthologous Groups 213 (COG) to identify at least one sortase A gene for each. Seven genomes among them have an extra 214 sortase A, of which, five have a sortase C gene and a putative pilus operon (44).
- 215 In L. acidophilus NCFM, an in silico search on the genome allowed the identification of five cell 216 surface adhesion proteins, including: one fibronectin binding protein (FbpA), one S-layer protein 217 (SlpA), one mucin binding protein (Mub) and two homologous R28 proteins involved in 218 Streptococcus adhesion (45).
- 219 Through mutational analyses, FbpA, SlpA, and Mub were shown to contribute to the adhesion to
- 220 Caco-2 epithelial cells. Similarly, one stress response protein and one aggregation promoting 221 factor (both surface proteins) were later found in other studies, which are also responsible to 222 contribute in the adherence to Caco-2 cells (46,47).
- 223 Comparative genomics was used with two L. rhamnosus strains and revealed the presence of 224 genomic islands, where one of them, predicted in L. rhamnosus GG, harbours genes coding for 225 three secreted proteins, sortase-dependent pili, encoded by spaCBA operon that was later 226 confirmed through experimental analyses as pili encoding genes (48). Functional annotation 227 was used to characterize the probiotic potential of Bacillus coagulans HS243, in which 11 genes 228 were predicted as adhesion-related proteins, among them: enolase, fibronectin binding protein 229 and flagellar hook associated proteins (49).
- 230 The adhesion mechanism is an important property to select a probiotic strain and using in silico
- 231 analyses it is possible to determine more details of the adhesion sites, such as mucin and binding
- 232 to fibronectin (18)

233 Antimicrobial peptides

- 234 The LAB action in the conservation of food is due to both medium acidification (pH 4.5 a 3.5) and
- 235 the production of numerous bacterial agents, such as organic compounds and bacteriocins (50).
- 236 Bacteriocins are bacterial produced peptides, which act against other microorganisms and to 237 which the producer has specific immunity mechanisms (51).
- 238 The first work reporting the mechanism of action of bacteriocin mediated inhibition reported 239 the discovery of antagonists among *Escherichia coli* strains (52). Although the use of bacteriocins 240 has been formally proposed later (53), it is probable that humans are already benefitting from 241 bacteriocin production for ~8,000 years since the first production of cheese and fermented food 242 (C51).
- 243 Bacteriocins were first classified in 1993 (54) and, since then, some suggestions about their 244 classification have been proposed (51). Bacteriocins are divided into classes I, II, III and IV. Class 245 I harbors lantibiotics or thermostable peptides with a molecular weight below 5 kDa produced 246 by gram-positive bacteria and present atypical amino acids, such as lanthionine (Lan), 247 metilanthionine (MeLan) and others (55). The class II bacteriocins are represented by non-248 lanthionine bacteriocins, they are thermostable and have 10 kDa
- 249 molecular weight, slightly heavier than class I. Due to differences in the structure of class II
- 250 bacteriocins, they are divided into subclasses: pediocin (IIa), lactacin F (IIb), enterocin (IIc) and
- 251 lactococcin A (IId) (51, 55). Using comparative genomics to characterize the potential probiotic
- 252 feature of Lactobacillus plantarum ZJ316, a study showed that this strain is an important

253 producer of bacteriocins, since it is capable of producing at least two classes of bacteriocins, IIb 254 and IIc (56).

255 Bacteriocins weighting more than 30 kDa are classified in class III. They are thermolabile and 256 are mainly produced by gram-positive bacteria (57). Class III bacteriocins are also divided into 257 subclasses, where a group is represented by bacteriolytic enzymes (bacteriolisins), which acts 258 lysing sensible strains, and the non-lytic group of antimicrobial proteins, represented by 259 lysostaphin and enterolysin A (51,55). Through comparative genomics, a potential probiotic 260 strain of Lactococcus lactis was analysed for the presence of bacteriocins. Using an annotated 261 and curated genome, the strain NCDO 2118 presented one bacteriocin for each of three classes, 262 in which, two were not previously predicted in the genome sequence (class I and III) (58).

263 Finally, class IV includes bacteriocins that require the presence of a portion of carbohydrates or 264 lipids in their molecule to have a complete activity (59). Compared to the use of antibiotics in 265 infection treatments, bacteriocins are more target-specific, have low or no toxicity to eukaryotic 266 cells, and are active against antibiotic-resistant strains. However, there is still a lack of 267 evaluation about the affect of the gut microbiota general composition and the probiotic effects in 268 healthy animals (60).

269 Besides the gut, skin and other mucosal tissues are in direct contact with the external aggressive 270 agents and are thus continuously exposed to huge numbers of pathogenic microorganisms.Thus, 271 to fight against these pathogens, the epithelial/mucosal surface, along with the microbiota, 272 induces a diversity of mecanisms of action that directly kill or inhibit the growth of these 273 microorganisms (63,62,61). Only to strengthen, these bacteria of the microbiota also produce 274 bacteriocins and these molecules are also essential for the host protection in health and disease.

275 Immune development and function

276 Coevolution between microbes and mammals, including humans, brought many mutual benefits 277 and, depeding on the concentration and microenviroment of these microbes, specially gut 278 bacteria, they are related to prevention of many human diseases. Taking into consideration the 279 benefits of this coevolution for humans it is possible to highlight the ability of the microbiota to 280 assist in the development of the human immune system (64). One of the clearest examples of 281 this role is that germ-free animals, since the early life, have great damage to the development of 282 the immune system in the gut (65). In other words, animals depleted of gut microbiota have 283 smaller Peyer's patches, fewer antimicrobial peptides, antibodies and B cells, as well as other 284 immunedeficiencies (66). Still, immune development induced by gut microbiota is associated 285 with the host protection against inflammatory disorders (67) and infectious diseases (68).

- 286 Besides its role in the formation of the immune system, probiotics are important because they 287 present potent immunomodulatory and anti-inflammatory activities (shown in Figure 1), acting 288 on the prevention and treatment of inflammatory and autoimmune diseases. Because of these 289 properties, there are several dairy products available in the market for consumption and the 290 most widespread are fermented milk (69).
- 291 Among these activities, an important strategy of mammals to maintain the homeostasis of the 292 intestinal environment is to minimize the contact among lumen microorganisms and the surface 293 of intestinal epithelial cells (IEC). Different types of pattern recognition receptors are expressed 294 by IEC such asToll-like receptors (TLR), NOD-like (Nucleotide oligomerization domain) 295 receptors and G protein-coupled receptors (GPCR), that recognize microbial compounds 296 (MAMPS, microbe-associated molecular patterns) and the response of modulating cells (70).
- 297 Evaluating the probiotic potential of Lactobacillus jensenii TL2937 in pigs via extracellular 298 proteome, six proteins related with potential immunogenic properties were found, like: 299 chaperonic protease ClpB, Rpf protein (possess a G5 protein family domain – present in various 300 extracellular petidases, responsible for cleaving human IgA) (71,72).
- 301
- 302

303 Omics applied to probiotic bacteria

304 Genomics

305 The first completely sequenced genome of the LAB group was *Lactococcus lactis* subsp. *Lactis* 306 IL1403 strain, published in 2001. This study revealed biosynthetic pathways, phages and part of 307 components that participate in aerobic metabolism (6). In 2002, a program intended for the 308 mass sequencing of LAB genomes was announced by Lactic Acid Bacteria Genome Sequencing 309 Consortium (73). Currently, more than 100 Lactococcus genomes are available on the NCBI 310 database (National Center for Biotechnology Information 311 http://www.ncbi.nlm.nih.gov/genome/genomes/156), from which 36 are complete genomes. 312 LAB present small genomes with approximately 2Mb in length and 2000 genes, respectively, and

313 which may range from 1600 to 3000 genes in different species. This variation results from LAB 314 evolution through gene loss, duplication,and acquisition (74).

315 Bolotin et al showed that dairy streptococcus have undergone a reductive evolution, where a 316 divergence occurred between them and pathogenic streptococcus. The most remarkable 317 example occurred in Streptococcus thermophilus, where it diverged from other species of 318 Streptococcus through the loss of virulence factors, such as those involved in adhesion and 319 antibiotic resistance (75).

- 320 Many studies highlight the importance of genomic sequencing in the discovery of new features 321 related to the LAB, such as the identification of several genes encoding proteolytic enzymes 322 (which participates on cheese maturation) in Lactobacillus helveticus (76). The sequencing of the 323 first Lactobacillus species: Lactobacillus plantarum WCFS1 (77), Lactobacillus johnsonii NC533 324 (79,78) and Lactobacillus acidophilus NCFM (80), revealed some interesting characteristics, such 325 as, lifestyle adaptation islands; lack of biosynthesis pathways; and the presence of unique 326 structures named potential autonomic units (PAU), respectively.
- 327 The bioinformatics approach assisted in identifying the citrate catabolic pathway in 328 Lactobacillus casei (81) and other studies have identified genes responsible for decarboxylation 329 of branched-chain alpha-ketoacid of Lactococcus lactis (82, 83). Genomic sequencing has also 330 played a role in the elucidation of LAB probiotic effects, for instance: in the study of 331 antimicrobial compounds and immunomodulatory mechanisms of *Lactobacillus reuteri* (84), the 332 comparative analysis of pilus associated genes and metabolic pathways in Lactobacillus 333 *rhamnosus* and *Lactobacillus casei* (85) and, the identification of adhesion associated proteins 334 (cwaA) in Lactobacillus plantarum (86).
- 335 To identify a probiotic organism, many experiments in vitro and in vivo must be performed and it 336 takes a considerable time. The omics approach came to speed up these studies enabling the 337 identification of potential probiotic microbes. A recent study with 269 species of the families of 338 Lactobacillaceae and Leuconostocaceae was performed. Using phylogenetic approach, 29 339 ribosomal proteins and housekeeping genes were analysed and it was possible to demonstrate 340 that Lactobacillus genus has different subclades, opening the possibility of reclassification of 341 lactobacilli. The group highlighted the importance of this sub-division that allows accurate 342 molecular markers that will prevent some issues, like the misidentification of probiotic strains, 343 for example (87).
- 344 Finally, besides the genomic approach (Figure 2), other omics have been providing analysis of 345 divergence and evolution of the most varied species over time (88). Through omics approach, it 346 is possible, for example, to correlate protein data with the survival inside the host during stress 347 conditions or secreted proteins that may exert a specific role in probiotic effects of certain 348 strains, through analysis of bacterial-host interaction.

350 Figure 2. The goals of omics approach.

351 Metagenomics

352 Through metagenomics (Figure 2) analyses, it is possible to access physiological and genetic 353 information about uncultured organisms, such as the human GIT microbiota, through the 354 sequencing of 16S rRNA genes (89). This type of tool gives important genetic information for 355 uncultured organisms, creating novel hypotheses of microbial function. Initially, the field 356 consisted of cloning DNA from environmental sources, followed by functional expression 357 screening (89,90).

358 One pioneer study in this area is about the large-scale metagenomics projects in Sargasso sea, in 359 which a massive microbial population was characterized through 1.045 billion of base pairs 360 from the seawater samples. This amount of sequences provided important information on the 361 diversity, gene content and the relative abundance of the organisms (91).

362 The development of metagenomics, mainly with the advent of next-generation sequencing 363 technologies (NGS), and the creation of the International Human Microbiome have both boosted 364 the field and opened a new door in the analyses of bacterial host interactions. The culture free 365 methodology used by NGS technologies expanded the analyses of microbial composition and 366 may now be used not only to predict new probiotics from the comparison of the microbiota from 367 healthy and diseased individuals, but may also be used to analyze the composition of the 368 microbiota before and after administration of a given probiotic bacteria (92).

- 369 Studying the microbiota of mice genetically obese and their lean littermates, Turnbaugh et al 370 demonstrated through metagenomics analyses that the obesity was associated with the 371 abundance of two groups of bacteria: Bacteriodetes and Firmicutes (93).
- 372 Nobutani et al studied two groups of patients with IBS: for the first group they
- 373 administrated *Lactobacillus gasseri* and to the second one, a placebo. In this analyses,
- 374 they identified 87 genera, where 13 genera presented differences in bacterial occupation
- 375 when both placebo and CP2305 group were compared, where Dorea, Enterococcus, and
- 376 Dialiste genera were decreased in the CP2305 group (94).

377 Culturomics

378 Some studies have risen the importance of culturomics approach (Figure 2) for probiotic 379 analyses (Dubourg et al., 2014).Culturomics approach consists in the use of multiple culture 380 conditions followed by matrix-assisted laser desorption/ionization-time of flight and 16 rRNA 381 for the identification of less representative species in the sample (96, 97). This technique has 382 presented significant results on the identification of new organisms, generally not found through 383 metagenomics technique (95,98).

- 384 Seeking to determine a larger amount of organisms, the culturomics may identify populations 385 with a culture concentration lower than 10^3 - 10^4 bacteria (Lagier et al., 2012). Culturomics 386 rebirths with the studies of environmental microbiologists. For instance, in 2007, Bollman et al 387 created a new method of isolation that was able to obtain almost 40% of the cells present in a 388 specific marine environment (100).
- 389 The first study of the microbial composition of the gut microbiota using culturomics dates from 390 2012. Lagier et al traced 212 different culture conditions and used mass spectrometry and 16S 391 rRNA amplification and sequencing to test the colonies found. Among so many data, the 392 culturomics analyses of microbiome resulted in 31 new species in addition to more than 100 393 species never described in the literature (99).
- 394 Culturomics and metagenomics leverage the potential of identification of new species. Together, 395 they complement each other allowing a greater knowledge and understanding of new and/or 396 difficult to grow bacteria. A database was created in order to group the several prokaryotic 397 species associated with human beings (commensals or pathogens), highlighting the importance 398 of culturomics and metagenomics. From the 2172 species listed, Hugon et al classified in 12 399 different fila, most of them as Proteobacteria, Firmicutes, Actinobacteria and Bacteroidetes 400 (101). More recently, it was reported that the amount of aforementioned species increased, 401 totalizing in 2776 species due to culturomics techniques that facilitated the identification of new 402 bacterial species (102).

403 Stool samples of malnourished and healthy patients from Senegal and Niger were analysed using 404 culturomics and metagenomics. Besides finding an important decrease diversity and an 405 enrichment of potentially pathogenic bacteria, they could identify some probiotic bacteria only 406 in healthy children. Even more, new species could be identified, such as species from 407 Propionibacteriaceae and Bacillaceae families (103).

408

409 Functional genomics

410 Transcriptomics

411 The area of transcriptomics (Figure 2) may elucidate how genes are involved in specific 412 conditions. Meulen et al identified 375 novel regulatory mRNAs in *L. lactis* MG1363 involved in 413 stress response and metabolic processes, such as internal promoters, operon structures and 414 novel ORFs (111). Using probiotic preparations containing L. acidophilus, L. casei and L. 415 rhamnosus, an in vivo experiment was performed with volunteers to analyze the gene-regulatory 416 networks and pathways in the human mucosa. A significant variation was observed between the 417 transcriptomics results from volunteers, but clarified that there are other reasons to define a 418 probiotic response, such as the resident microbiota, diet, genetic background and lifestyle (112).

419 Funtional genomics may also contribute to refine some phylogenetic studies related to the 420 existence of high homology among some bacteria, like Lactobacillus acidophilus. Using core and 421 transcriptomic data it was possible to identify small ORFs highly conserved and transcribed in 422 various species of this group, highlighting the new possibilities to characterize and present new 423 probiotics to the market (113). Studying the transcription profile of genes associated with 424 adhesion and stress response of the probiotic *L. acidophilus* NCFM, Weiss and Jespersen used 425 specific conditions to mimic GI tract in vitro. During gastric digestion, the genes enconding 426 GroEL, ClpP and DnaK had an important up-regulation. The genes enconding mucin-binding and 427 fibronectin-binding proteins were up-regulated in incubation process (duodenal juice and bile) 428 (114).

429 Proteomics

430 Proteomics area (Figure 2) allows the study of the expression of a big range of proteins from a 431 specific organism. A proteomic analysis comparing a wild strain of *Lactobacillus plantarum* with 432 a mutant one under physiological and heat stress conditions showed an induction of proteins 433 related with re-folding of proteins under cellular damage elucidating the importance of CtsR 434 regulon control in lactic acid bacteria (115). Another study using proteomics comparison with 435 three L. plantarum strains confirmed the bile resistance characteristics of L. plantarum 299 V, 436 already known as a probiotic. The analyses were made using strains with different levels of bile

- 437 resistance and helped to understand how these strains modulate their metabolism to survive in 438 stressed environments (116).
- 439 Studying a long-chain carbohydrate known as prebiotic, called inulin, it was observed that L.
- 440 plantarum was able to use this compound and it was identified an operon (fosRABCDXE) for 441 inulin metabolism in this genome (117).

442 Proteomic analyses of Bifidobacterium longum, isolated from stool, was performed to evaluate 443 the protein expression under the effect of bile salts. Using different quantities of exposure to 444 bile, it was possible to identify 34 different proteins differentially regulated, amongst them: 445 general stress response chaperones and some enzymes of pyruvate and glycolysis catabolism 446 (118).

447 Metabiotics and metabolomics

448 Other omic area recently used is metabolomics (Figure 2). Through this approach it is possible 449 to determine and quantify the metabolites present intracellularly (104). There are some 450 metabolites that promote health, named Metabiotics. They are metabolites from the structural 451 components, metabolites or signaling molecules of probiotic bacteria, such as lactic acid, short 452 chain fatty acids (SCFAs), linoleic acid, some glycoproteins/peptides and potentially 453 carcinogenic metabolites. Metabiotics have beneficial bioactive substances that act in the host-454 specific physiological functions, regulatory, metabolic and/or behavior reactions (105, 106). 455 Among these, SCFAs are the most studied, being a source of energy for colonocytes and the 456 modulators of various metabolic activities (106).

457 Metabiotics-producing bacteria include not only the well known probiotic species from 458 Lactobacillus, Escherichia, and Enterococcus, but also other strains from the human dominant 459 intestinal phyla (Bacteroides, Firmicutes, Proteobacteria, Actinobacteria, and Archae) for 460 nutrition and medical aims (106).

- 461 Probiotics produce several bioactive substances with beneficial effects in the GIT diseases, which 462 help in homeostasis and competitive exclusion of pathogens (107). More interestingly, the 463 multifunctional SCFA acetate plays an important role in epithelial cell division, ileal motility and 464 others (108).
- 465 The most studied metabiotic is butyrate, produced by Faecalibacterium prausnitzii and 466 Eubacterium rectale in the gut (109), which has the potential to differentiate between cancer and 467 normal cells to exert epigenetic effects and inhibit the growth of cancer cells (110). Butyrate has 468 been associated with the induction of apoptosis in colon cancer cells due to its ability to convert
- 469 procaspase 3 to active caspase 3 (110).

470 Some technologies are extremely useful for metabolomics area, the most current and integrated 471 method related with separation and detection process are liquid chromatography (LC: high-472 performance, HPCL and ultra performance, UPLC) and mass spectrometry (MS). HPLC tecnique 473 is able to separate multiple compounds according with stationary phase and UPLC results is 474 similar to HPLC, however this technology has more capacity, resolution, sensitivity and higher 475 speed (104).

476

477 Conclusions

478 Probiotic bacteria have been used by humans for a long time in the maturation of cheese and the 479 production of fermented food. However, their importance has been only recently highlighted 480 with the study of their safety aspects, exclusion mechanisms, survival through the host GIT and 481 production of immunomodulatory and anti-inflammatory proteins. With the advent of NGS 482 technologies for structural and functional genomics coupled with whole proteomics analyses 483 using mass spectrometry, there are several new possibilities from probiotic identification using 484 metagenomics of GIT microbiota to the comparison of microbial changes under disease and after 485 probiotic administration. We can highlight the importance of auxiliariy techniques like 486 culturomics on the identification of bacteria not detected in metagenomics, for example. In 487 addition both approaches may be used to elucidate some misindentification of probiotic strains. 488 Genomic studies may also be used in the analyses of genome plasticity between probiotic and 489 non-probiotic related strains, for the identification of genes related to each one of the probiotic 490 features. Finally, transcriptomics and proteomics may help in the identification of differentially 491 expressed genes in probiotic and non-probiotic species for the later elucidation of metabolic 492 pathways and protein-protein interactions analyses. Future improvements in the area may 493 involve the identification of probiotic-pathogenic and bacterial-host protein-protein interactions 494 in a more wide system biology perspective. The omics approach brought new paths and forms to 495 analyse more deeply some characteristics of future potential probiotic bacteria, broaden the 496 understanding of its different ways to interact with the gut microbiota of the host and this was 497 only possible with integrative omics approach.

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V.1 Objetivo geral

Identificar, através da genômica comparativa e análises in vitro, possíveis genes que estariam relacionados à capacidade probiótica e imunomodulatória das espécies Lactobacillus rhamnosus 156.4 e L. lactis NCDO 2118.

V.1.1 Objetivos específicos

 Analisar a filogenia e sintenia gênica dos genomas de L. rhamnosus 156.4 e L. lactis NCDO 2118, além dos genomas completos já depositados no banco de dados do NCBI;

 Predizer as ilhas genômicas entre as espécies de Lactococcus e vias metabólicas exclusivas e regiões de fagos de L. lactis NCDO 2118;

 Avaliarin vitro, a susceptibilidade de L. lactis NCDO 2118 em relação ao estresse ácido, resistência a bile e capacidade de adesão;

 Utilizar análises in silico e in vitro para predizer e investigar bacteriocinas das duas linhagens de interesse, além de genes de resistentência a antibióticos presentes em L. lactis NCDO 2118;

 Predizer in silico, proteínas secretadas, possivelmente relacionadas à atividade anti-inflamatória e imunomodulatória de L. lactis NCDO 2118.

VI.1 – Capítulo I

In silico prediction, in vitro antibacterial spectrum, and physicochemical properties of a putative bacteriocin produced by Lactobacillus rhamnosus strain L156.4

Letícia de C. Oliveira†, Aline M. M. Silveira†, Andréa de S. Monteiro†, Vera L. dos Santos, Jacques R. Nicoli, Vasco A. de C. Azevedo, Siomar de C. Soares, Marcus V. Dias-Souza and Regina M. D. Nardi

†Autores contribuíram igualmente neste trabalho.

Buscando identificar possíveis bacteriocinas em Lactobacillus rhamnosus L156.4, testes in silico e in vitro foram realizados, objetivando elucidar uma possível característica inicial probiótica. L. rhamnosus L156.4, isolada de fezes de camundongos NIH, foi identificada por meio de espectrometria de massas (MALDI-TOF) e 16S rRNA. O genoma foi sequenciado, montado e anotado, partir daí foi realizado a predição de bacteriocinas e inferência filogenética. Avaliando o espectro antagonista de forma detalhada, 23 linhagens patogências foram utilizadas; células do sobrenadante foram utilizadas para avaliação da atividade antagonista diante de diferentes temperaturas, pH e sensibilidade à enzimas proteolíticas. Com o BAGEL, foram identificados genes relacionados à síntese de bacteriocinas que apresentaram homologia e identidade com Lactobacillus rhamnosus GG e Lactobacillus rhamnosus HN001. Nos ensaios in vitro foi possível confirmar a presença da bacteriocina predita in silico, além de observar uma atividade antimicrobiana significativa e avaliação satisfatória em relação aos aspectos físicoquímicos. Foi identificada atividade contra Lactobacillus fermentum ATCC 9338 e a presença de bandas em gel, correspondendo às zonas de inibição bacteriana testadas. Tais resultados, nos levam a apostar em novas análises para conhecer melhor esta linhagem quanto ao seu potencial probiótico.

In Antibacterial Physicochemical Properties of a Putative Bacteriocin Produced by Lactobacillus rhamnosus Strain L156.4 156.4silico Prediction, in Spectrum, vitro and

Letícia de C. Oliveira 11, Aline M. M. Silveira 21, Andréa de S. Monteiro 31, Vera L. dos Santos ², Jacques R. Nicoli ², Vasco A. de C. Azevedo ¹, Siomar de C. Soares ⁴, Marcus V. Dias-Souza ² and Regina M. D. Nardi ^{2*} Marcus V. Dias-Souza ² and Regina M. D. Nardi ^{2*}
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^{Vincenzina Fusco,} A bacteriocinogenic Lactobacillus rhamnosus L156.4 strain isolated from the feces of NIH $\frac{\text{C} \cdot \text{C} \cdot \text{C} \cdot \text{C} \cdot \text{C} \cdot \text{C} \cdot \text{C} \cdot \text{C}}{\text{C} \cdot \text{C} \cdot \text{C} \cdot \text{C} \cdot \text{C}}$ mice was identified by 16S rRNA gene sequencing and MALDI-TOF mass spectrometry. Jose M. Bruno-Barcena, The entire genome was sequenced using Illumina, annotated in the PGAAP, and RAST ^{North Carolina State University,} servers, and deposited. Conserved genes associated with bacteriocin synthesis were
^{United States} Regina M. D. Nardi in at shows nomology with the L. rhamhosus التاريج (ATCU 53103) prebacterioch gene.
nardi@icb.ufmg.br in The encoded protein contains a conserved protein motif associated a structural gene Specialty section: of L. rhamnosus HN001. In this study, we provide evidence of a putative bacteriocin a section of the journal bthe deferred agar-spot and spot-on-the lawn assays, and a wide antimicrobial activity ^{Frontiers in Microbiology} spectrum against human and foodborne pathogens was observed. The physicochemical Received: 12 October 2016 characterization of the putative bacteriocin indicated that it was sensitive to proteolytic Published: 19 May 2017 **Follow Concert Concert and maintained its antibacterial activity in a pH ranging from 3 to** predicted using BAGEL3, leading to the identification of an open reading frame (ORF) that shows shows homology with the L. rhamnosus GG (ATCC 53103 53103) prebacteriocin gene. of the Ente Enterocin A superfamily. We found ORFs related to the prebacteriocin, immunity protein, ABC ABC transporter proteins, and regulatory genes with 100% identity to those produced by L. rhamnosus L156.4 that was further confirmed by in vitro assays. The antibacterial antibacterial activity of the substances produced by this strain was evaluated using

^{Oliveira LdC, Silveira AMM, was detected during bacterial logarithmic growth phase, and a positive correlation was} 9. The activity against Lactobacillus fermentum, which was used as an indicator strain, confirmed confirmed between bacterial growth and production of the putative bacteriocin. After a partial purification from cell-free supernatant by salt precipitation, the putative bacteriocin migrated as a diffuse band of approximately 1.0–3.0 kDa by SDS-PAGE. Additional studies are being conducted to explore its use in the food industry for controlling bacterial growth and and for probiotic applications.

L156.4. Front. Microbiol. 8:876. Keywords: Lactobacillus rhamnosus, in silico prediction, bacteriocin, BAGEL, genomic and physicochemical characteriza ation **and the contract of the**

INTRODUCTION

Lactobacillus rhamnosus is a facultative heterofermentative lactic acid bacterium (LAB) that is closely related to Lactobacillus casei and Lactobacillus zeae and encompasses a genetically diverse group of strains with a high frequency of discriminative core genome polymorphisms and a remarkable accessory genome, or variome distribution (Ceapa et al., 2015). This species has strainspecific genetic and metabolic characteristics that explain its occurrence in a variety of ecological niches (Douillard et al., 2013; Ceapa et al., 2015). Bacteriocinogenic L. rhamnosus strains have been isolated from human feces (Gorbach, 1996; Gill et al., 2000; Cukrowska et al., 2009; Dimitrijević et al., 2009; Aguilar-Uscanga et al., 2013), vaginal microbiota (Li et al., 2005), fermented beverages (Todorov and Dicks, 2005), grape peels (Sarika et al., 2010), milk samples (Srinivasan et al., 2013), and cheese (Jeong and Moon, 2015). This species is generally recognized as safe (GRAS) and has been widely explored as a probiotic in animal production (Weese and Anderson, 2002) human health (Gill et al., 2000; Cukrowska et al., 2009; Douillard et al., 2013; Szajewska and Kołodziej, 2015) and as a biopreservative in food systems (Cotter et al., 2005; Douillard et al., 2013).

Bacteriocins are a heterogeneous group of ribosomally synthesized peptides or proteins that have a narrow or broad LT system tabletop instrument (Bruker Daltonics) using the antibacterial spectrum of activities against the same species or species that are phylogenetically related to the bacteriocin producer (Klaenhammer, 1993). Bacteriocin-producing strains are immune to their own bacteriocins due to the production of an immunity protein. The currently accepted system for classifying bacteriocins is based on whether they are post-translationally modified (class I) or are unmodified/minimally modified (class II) (Cotter et al., 2005, 2013).

Although the production of bacteriocins by LAB has been widely explored, few studies have been conducted using L. rhamnosus strains, which should be further explored due to their technological potential in human and veterinary medicines, and for food quality and safety. Since the purification of these molecules requires laborious procedures, the utilization of classical methods for new bacteriocins is cumbersome. Currently, genome mining approaches that explore both DNA and peptide databases enable prospection studies of bacteriocins in silico (van Heel et al., 2013). The present study reports the in silico prediction of bacteriocin genes study reports the in silico prediction of bacteriocin genes com/products/nextera_dna_library_prep_kit.html) according to
in L. rhamnosus L156.4. Additionally, we performed in the manufacturer's recommendations. The de novo vitro assays to determine the antibacterial spectrum of a putative bacteriocin and made a partial physicochemical characterization.

MATERIALS AND METHODS

Isolation and Characterization of the Strain L156.4

Strain L156.4 was isolated from the feces of NIH mice (Taconic, Germantown, USA) and was initially identified as L. rhamnosus by Gram staining, catalase test, and carbohydrates fermentation pattern as determined by the API50CHL kit (bioMérieux, Marcy Rogosa Sharpe broth (MRS, Difco Laboratories Inc., Detroit, MI, USA) supplemented with 15% glycerol. Prior to the experiments, L. rhamnosus L156.4 was propagated twice in MRS broth for 18 h at 37◦ C in an anaerobic chamber (Forma Scientific Company, Marietta, OH, USA) containing an atmosphere of N_2 (85%), H_2 (10%) , and $CO₂$ (5%).

Identification of Strain L156.4 by MALDI-TOF Mass Spectrometry

The identification of the new strain L156.4 was performed using Matrix-Assisted Laser Desorption Ionization-Time of Flight (MALDI-TOF) Mass Spectrometry. The strain was cultured overnight on MRS agar at 37◦ C in anaerobic conditions. For the analysis, individual samples colonies were scraped up using a sterile plastic loop and then applied as a thin film onto a 24-spot steel plate (Bruker Daltonics, Bremen, Germany). After being airdried, the sample was co-crystallized with 1 µl of a saturated solution of α-cyano-4-hydroxycinnamic acid matrix (HCCA; Bruker Daltonics, Bremen, Germany) in 50% acetonitrile/2.5% trifluoroacetic acid (Sigma-Aldrich, St. Louis, MO, USA). Mass spectra were acquired in reflector-positive mode on a MicroFlex manufacturer's default settings. Captured spectra were analyzed using the MALDI Biotyper automation control and Bruker Biotyper 2.0 software (Bruker Daltonics, Bremen, Germany). The identification criteria used in our analysis were as follows: a score ≥2.000 indicated a species level identification, a score of 1.700 to 1.999 indicated identification at the genus level, and a score <1.700 was interpreted as not identified. Escherichia coli ATCC 8739 was used as a positive control.

Next Generation Sequencing of Genomic DNA and Data Analysis

The genomic DNA of L. rhamnosus L156.4 was extracted using a Gentra Puregene Cell kit (Qiagen, Hilden, Germany) and then was sequenced with the Illumina MiSeq Reagent kit V2 500 (http://www.illumina.com/products/miseq_reagent_ kit v2.html), using a paired end 250 prepared with the Nextera DNA Library Preparation Kit (http://www.illumina. the manufacturer's recommendations. The de novo genome assembly was performed using the A5 pipeline (Tritt et al., 2012).

pattern as determined by the API50CHL kit (bioMérieux, Marcy Splits Tree (Huson and Bryant, 2006) to create a phylogenetic tree l'Etoile, France). The strain L156.4 was stored at −80 °C in Man using the Neighbor-Joining m In order to infer the phylogenetic relationships of strain L156.4, the 16S rRNA gene was predicted using the software RNAmmer (Lagesen et al., 2007). The resulting 16S rDNA sequence was then searched for on NCBI using BLASTn against the 16S ribosomal RNA sequences database and the best BLAST hits were retrieved in addition to the 16S sequences from various Lactobacillus spp. The 16S rDNA sequence from Lactococcus lactis NCDO 2118 was used to root the tree (Oliveira et al., 2014). The software Muscle (Edgar, 2004) was used to generate a multiple sequence alignment and the output file was added on using the Neighbor-Joining method (Saitou and Nei, 1987).

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Genome Annotation, Deposition, and in silico Bacteriocin Prediction

We annotated the L. rhamnosus L156.4 draft genome with the NCBI Prokaryotic Genome Automatic Annotation Pipeline (PGAAP) (Angiuoli et al., 2008) and Rapid Annotation Subsystem using Technology (RAST) (Aziz et al., 2008).

We used BAGEL3 (BActeriocin GEnome mining tooL), a bacteriocin search software, to predict genes related to bacteriocin synthesis, such as prebacteriocins, immunity proteins, ABC transporters, and regulation genes. The input file was the genome sequence of L. rhamnosus L156.4 in.fna format (van Heel et al., 2013). Afterwards, the predicted bacteriocin was submitted to a BLASTp search against the Uniprot database (http://www.uniprot.org/). In addition, conserved genes associated with bacteriocin synthesis were retrieved using the Rapid Annotation Subsystem using Technology (RAST) server (Aziz et al., 2008). The region identified in BAGEL3 and the proteins related to the predicted bacteriocin were detected and manually curated in Artemis to confirm their prediction (Rutherford et al., 2000). A search for the Pediocin-box sequence was conducted using the PFAM database. The motif YGNGVXC was used in the alignment of the predicted bacteriocin with the current control at pH 7.5 (100 mM Tris-HCl buffer), and using pepsin
3.4.21.64) at pH 7.5 (100 mM Tris-HCl buffer), and using pepsin sequence of class IIa peptides registered on PFAM (Punta et al., 2012).

Furthermore, we made two comparisons of whole genomes using Mauve and the Artemis Comparison Tool (ACT) software in order to distinguish L. rhamnosus L.156.4 from L. rhamnosus GG (ATCC 53103) (Darling et al., 2010; Carver et al., 2005).

Determination of the Antagonistic Activity

L. rhamnosus L156.4 was screened for its antagonistic activity using the deferred agar-spot assay and the spot-on-the lawn assay (Tagg et al., 1976). For the deferred agar-spot assay, a $5 \mu l$ sample of an 18 h MRS broth culture was spotted onto the surface of MRS agar and was incubated for 24 h at 37℃ under anaerobic conditions. The cells were killed by exposure to chloroform for 30 min, and the residual chloroform was allowed to evaporate. Then, an MRS agar plate was overlaid with 3.5 ml of soft agar (0.75%) of Brain Heart Infusion (BHI) or MRS previously inoculated with indicator strains at a final concentration of 10^6 CFU/ml (Table 2). Plates were then incubated for 24 h at 37° C under aerobic or anaerobic conditions according to the requirement of the indicator bacteria. The antagonistic activity was evidenced by the presence of a growth inhibition zone around the spot.

For the spot-on-the lawn assay, a total volume of 100 ml of an 18 h culture L. rhamnosus L156.4 in MRS broth was centrifuged at 7,500 g (4 $°C$) for 15 min and the supernatant was sterilized by filtration through a 0.22-µm pore size PVDF filter (Millipore Corp., Bedford, MA, USA). An aliquot of this cellfree supernatant (CFS) was neutralized with 1 M NaOH and used as follows: a volume of 3.5 ml of MRS soft agar (0.75%) was inoculated with the strains mentioned in Table 2 at a final concentration of 106 CFU/ml. This mixture was overlaid onto MRS agar and 10 µl of the CSF was spotted directly onto this lawn. Sterile BHI or MRS media were used as a negative control.

The inhibition zone was evaluated after incubation at 37◦C, for 24 h in an anaerobic chamber or in aerobic conditions.

Effect of Temperature, pH, $H₂O₂$, and Proteolytic Enzymes on the CFS Antagonistic Activity

The antagonistic activity of the CFS obtained in the previous step was assessed after exposure to different pH-values, high temperatures, or in the presence of catalase and proteolytic enzymes. Aliquots of 5 ml of CFS had pH-values adjusted in a range from 3 to 9 using either sterile 1 M HCl or 1 M NaOH. Fresh MRS broth adjusted to the same pH-values was used as a control. To investigate the temperature effect on the antagonistic activity of the bacteriocin, CFS aliquots were exposed at 60, 80, and 100℃ for 30 min, or at 121℃ for 15 min. The samples were then allowed to cool to room temperature before being tested. The sensitivity of the antagonistic substance to enzymatic degradation by catalase and proteolytic enzymes was evaluated using catalase (E.C.1.11.1.6) at pH 7.0 (50 mM potassium phosphate buffer), trypsin (E.C.3.4.21.4, type II), αchymotrypsin (E.C.3.4.21.1, type II), and proteinase K (E.C. $(E.C.3.4.23.1)$ at pH 3.0 (50 mM glycine buffer added at 20 mM $CaCl₂$) (all enzymes were from Sigma Chemical Co., St Louis, MO, USA). Aliquots of the CFS at different pH-values were incubated $(1:1 \text{ v/v})$ with enzyme solutions (1 mg/ml) and their respective controls at 37◦C for 2 h.

After the previously mentioned treatments, the remaining antibacterial activity of the CFS was determined by spot-on-the lawn assay using the sensitive strain Lactobacillus fermentum ATCC 9338 at a final concentration of 10^6 CFU/ml. This mixture was overlaid onto MRS agar, then 10 μ l of each treated CFS or the respective controls were spotted directly onto the lawns. The presence of an inhibition zone was evaluated after incubation at 37◦C for 24 h in an anaerobic chamber.

Evaluation of Antibacterial Activity during L. rhamnosus l156.4 Growth

L. rhamnosus L156.4 was used to inoculate 700 ml of 1% LAPT σ (v/v) (Raibaud et al., 1963) and was incubated at 37°C under anaerobic conditions. Samples were removed at different time intervals for determinations of pH (model B474, Micronal, S.A., Brazil), antibacterial activity, and optical density (OD) at 600 nm, using a spectrophotometer (Biosystems Ltda, PR, Brazil). The bacterial growth was also evaluated by cell counting (CFU/ml) from aliquots of 10-fold serial dilutions in sterilized phosphate-buffered saline (PBS, pH 7.5) plated on LAPTg agar and incubated in an anaerobic chamber at 37℃ for 24 h. The antibacterial activity was quantified by spotting aliquots (10 µl) of serial 2-fold dilutions of centrifuged and filtered culture medium in ultrapure water on a lawn of L. fermentum ATCC 9338. Arbitrary units (AU) of antagonistic activity were defined as the reciprocal of the highest serial dilution that displayed an inhibition zone and was expressed per milliliters of culture media (Tagg et al., 1976). This assay was performed in duplicate. Pearson's correlation coefficient was used to investigate

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the correlations between growth and the putative bacteriocin production. Values of $p < 0.05$ were considered statistically significant.

Partial Purification of the Putative Bacteriocin by Precipitation

L. rhamnosus L156.4 was cultivated in LAPTg broth (100 ml) for 18 h in an anaerobic chamber. The CFS, obtained as described in section Effect of Temperature, pH, H_2O_2 and proteolytic enzymes on the CFS antagonistic, activity was precipitated in an ice bath with ammonium sulfate to 40% saturation, and then centrifuged (12,500 g, 30 min, 4◦ C). The pellet was resuspended in 5 ml of ammonium acetate buffer (50 mM, pH 5.0), and desalted against ultrapure Milli-Q water using a 1 kDa cut-off dialysis membrane (Spectrum Inc., CA, USA). The desalted CFS (DCFS) and the same volume of CFS were freeze-dried. Then, the powder was dissolved in 50 µl of ultra-pure water, and the inhibitory activity of this fraction was determined by a spot-onthe lawn assay using L. fermentum ATCC 9338 as the indicator strain (Tagg et al., 1976).

Direct Detection of the Putative Bacteriocin on Gels

In order to estimate the molecular mass of the bacteriocin, we estimated the position of the inhibitory zone of CFS and DCFS in the gel. Aliquots of CFS and DCFS were subjected to Tricine-sodium dodecyl sulfate-polyacrylamide gel electrophoresis (Tricine-SDS-PAGE) as described by Schägger and Von Jagow (1987) using a 16.5% gel. After electrophoresis at 60 mA for 3 h, the gel was cut into two vertical sections. Half of the gel was stained with Coomassie Brilliant blue R250 (Bio-Rad, Hercules, CA, USA) and the other half was fixed for 2 h in a 20% 2-propanol/10% acetic acid solution, and then was extensively washed with regularly replaced sterile water for 6 periods of 30 min. To detect the bacteriostatic region, the gel was overlaid with LAPTg soft agar (0.75%), seeded with L. fermentum ATCC 9338 as the indicator strain. After an overnight incubation at 37◦C, the gel was examined for the presence of inhibition zones. The molecular mass of the bacteriocin was estimated by a relative mobility method, comparing the migration pattern of the bacteriocin to a mixture of protein markers (ultra-low molecular weight marker M3546, Sigma-130 Aldrich, St. Louis, MO, USA; Bhunia et al., 1987).

RESULTS

Microbial Identification and Phylogenetic Tree

The identity of L. rhamnosus L156.4 was determined by both MALDI-TOF MS analyses and DNA sequencing. By comparing the 16S rDNA sequences (accession number KX644947) with other L. rhamnosus strains deposited in GenBank, the identification of the strain was confirmed as L. rhamnosus, with an identity threshold >98%. Phylogenetic inferences confirmed the identification of the L156.4 strain as L. rhamnosus, which

was most closely related to the L. rhamnosus JCM1136 and NBRC3425 strains (Figure 1).

Genomic Characterization and Prediction of the Putative Bacteriocin

The Whole Genome Shotgun project was deposited at DDBJ/ENA/GenBank (https://www.ncbi.nlm.nih.gov/genbank/) under the accession MTJY00000000. The version described in this paper is version MTJY01000000. We predicted the presence of an ORF (AOI 1; orf010: locus tag BWR10 11520) using BAGEL3 and PGAAP. This region presented 100% identity with the prebacteriocin of L. rhamnosus strain GG (ATCC 53103) sequence WP_005686837.1 with an E-value of 3.9e-05 and 113 amino acids (Table 1). The scanning of this sequence for conserved motifs, as described at http://pfam.sanger.ac.uk, indicated the presence of a putative conserved domain belonging to the Enterocin A superfamily (pfam08951). The Enterocin A domain predicted in orf010 is incomplete, and it corresponds to amino acids 12–66 of the full sequence. A pediocin-like YGNGVXC motif, characteristic of class IIa bacteriocins, was not found in the genome of L. rhamnosus 156.4.

Furthermore, genes that encode components required for bacteriocin synthesis, regulation and hypothetical proteins were detected in the genome of L. rhamnosus L156.4 and are shown in Figure 2. All predicted locus tags were manually annotated in order to check and confirm the predicted information. The accession numbers of the coding sequences are shown at Table 1.

Considering the similarities of the bacteriocins of L. rhamnosus L156.4 and L. rhamnosus GG (ATCC 53103), we conducted a comparative analysis of the whole genomes of these strains. The results showed that the related region (cluster) of the predicted bacteriocin of L. rhamnosus L156.4 is not identical to the one identified in L. rhamnosus GG (ATCC 53103). Using both approaches (Mauve and ACT), it is possible to see some differences in the genomes regarding regions of deletions and insertions (Supplementary Figures S1, S2).

Spectrum of Antibacterial Activity of Antagonistic Substances

The deferred agar-spot assay showed the inhibitory activity of antimicrobial substances produced by L. rhamnosus L156.4 against enteropathogenic E. coli, Bacillus cereus, Staphylococcus aureus, Listeria monocytogenes and other gram-positive and gram-negative bacteria, but not against Lactobacillus acidophilus, Lactobacillus brevis and Lactobacillus rhamnosus. Additionally, the spot-on-the-lawn assay was performed using the neutralized CFS, and no inhibition zone was observed after this treatment for all gram-negative indicator strains, suggesting the inhibitory effect was due in part to the action of organic acids (Table 2).

Physicochemical Characterization of Antagonistic Substances

The effect of temperature, pH , H_2O_2 and proteolytic enzymes on the antibacterial activity of CSF was evaluated. The inhibitory activity of CSF against L. fermentum ATCC 9338 was maintained at pH-values ranging from 3 to 9 and was not altered by heat

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FIGURE 1 | Phylogenetic tree of L. rhamnosus LL156.4 obtained by a Neighbor-Joining alignment of 1.567 nucleotide po compared to 234 Lactobacillus spp. sequences. L. rhamnosus strain LL156.4 was positioned among L. rhamnosus NBRC3425 and L. rhamnosus JCM1136.

treatment after 30 min at 60, 80, 100, or 121˚ C. Moreover, the inhibitory activity was observed after catalase treatment, but not after being treated with proteolytic enzymes (Table 3).

Production of Putative Bacteriocin in LAPTg Medium

Figure 3 shows the growth curve of L. rhamnosus L156.4 in LAPTg broth. The increase in bacterial counting, as determined by CFU counting and optical density, was accompanied by pH decrease from 6.8 to 4.0 after 24 h. The production of the antibacterial substances started after 4 h of incubation and occurred during logarithmic growth phase, reaching a maximum value of 3,200 AU/ml after 12 h and was constant for up to 24 h. In addition, a positive correlation was observed between the variables, indicating that the production of substances is associated with bacterial growth (r^2 = 0.94, p < 0.05 for log CFU/ml and $r^2 = 0.98$, $p < 0.05$ for OD at 600 nm).

Partial Purification of the Putative Bacteriocin by Salt Precipitation

The putative bacteriocin in the CFS was partially purified by a 40% salt saturation precipitation, and its antibacterial activity against L. fermentum remained stable after desalting with a 1 kDa cut-off membrane. The supernatant showed no antibacterial activity after removing precipitated proteins.

SDS-PAGE Analysis and Direct Detection of the Putative Bacteriocin on Gels

The examination of the protein profile by Tricine SDS-PAGE stained with Coomassie Blue (Figure 4A, lanes 2, and 3), revealed a diffuse band of approximately 1.0–3.0 kDa for both CFS and DCFS (Figure 4A, lanes 2, and 3), which coincided with a single zone of bacterial inhibition for both CFS and DCFS (Figure 4B, lanes 4, and 5). The results also showed an increase of the band and inhibition zone size corresponding to the active compound in the DCFS when compared to the CFS, for both Coomassie Blue staining and inhibitory activity.

DISCUSSION

Data mining of genomic and metagenomic sequences has been an important strategy for the identification of bacteriocin producers. This is a promising approach since many features of bacteriocin gene clusters, and especially bacteriocin modification genes,

ND: sequences were not deposited. *Detected in RAST, PGAAP and BAGEL3.

are highly conserved. The synthesis of class II bacteriocins is dependent on the expression of at least four genes that are organized in one or two operons, with relevant genes

including: the prebacteriocin structural gene, an immunity protein-associated gene, a gene encoding an ABC-transporter that exports the bacteriocin simultaneous with the processing of

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TABLE 2 | Antibacterial activity spectrum of Lactobacillus rhamnosus LL156.4 in the deferred agar-spot and spot-on-the lawn assays.

aATCC, American Type Culture Collection, Rockville, MD, USA.

b CDC, Center for Diseases Control, Atlanta, GA, USA.

^cNCTC, National Collection of Type Cultures, Central Public Health Laboratory, London, UK

 d Presence of inhibition zone $(+)$

eAbsence of inhibition zone (−)

g
Assay conducted with cells of L156.4.

h Assay conducted with the cell-free supernatant (CFS) at pH 7.

the leader sequence, and a gene encoding an accessory protein whose function remains unknown (Drider et al., 2006).

We annotated the whole genome using PGAAP, which uses a combination of gene prediction methods through a Hidden Markov Model (HMM) with an approach based on sequence similarity (Angiuoli et al., 2008). Moreover, we used the webbased software BAGEL3 for in silico prospection of class I, II and III bacteriocins through a knowledge-based bacteriocin database and motif databases (van Heel et al., 2013). Using this tool, we provided evidence of a putative bacteriocin produced by L. rhamnosus L156.4 isolated from the feces of NIH mice, which was further confirmed by in vitro assays. Reports on bacteriocins produced by L. rhamnosus remain scarce. Strains of this species have been isolated from the intestinal tract of humans and animals (Heilig et al., 2002) and to the best of our knowledge, bacteriocinogenic L. rhamnosus fecal strains have been detected only in human feces (Gorbach, 1996; Gill et al., 2000; Cukrowska et al., 2009; Dimitrijević et al., 2009; Aguilar-Uscanga et al., 2013). Thus, this is the first report of a putative bacteriocin produced by a L. rhamnosus strain (L156.4) that was obtained from the feces of an NIH mouse.

Using BAGEL3, we found that the ORF of the prebacteriocin in L. rhamnosus L156.4 showed 100% identity with that of L. rhamnosus GG (ATCC 53103), a probiotic strain (Szajewska and Kołodziej, 2015) commercialized by Chr. Hansen (Hørsholm, Denmark). Previous investigations with L. rhamnosus GG described an 8.7-Kb putative type IIb bacteriocin operon, which includes an exporter protein, an ABC/C39-type peptidase, a two-component signal transduction system, an immunity protein and the bacteriocin gene (Kankainen et al., 2009). PGAP, RAST, and BLASTp analyses allowed the detection of other ORFs that encoded proteins such as prebacteriocin (98 amino acids), an immunity protein, ABC transporter proteins, and regulatory proteins sharing 100% similarity with ORFs of L. rhamnosus HN001, a probiotic strain (Gill et al., 2000) commercialized by Danisco (DuPont, Las Vegas, NV, USA). Both predicted putative bacteriocins contain the Enterocin A domain (pfam08951), but the regions are different, and one of them is incomplete (orf010). Due to the similarities of our putative bacteriocin to that of L. rhamnosus GG (ATCC 53103), we conducted a comparative analysis of the whole genomes of these strains. In spite of the great synteny between the genes related to the putative bacteriocin, the cluster of the

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TABLE 3 | Effect of temperature, pH, H_2O_2 and proteolytic enzymes on the antagonistic activity against *L. fermentum* ATCC 9338.

Treatments	Inhibitory activity of CFS ^a	$8.5 -$
pH		8.0
3.0	$+$ a	(600 nm) Log CFU/ml Log 7.5 -
4.0	$++^b$	0.1
5.0	$+ +$	8
6.0	$+ +$	BoT $7.0 -$
7.0	$^+$	$6.5 -$
8.0	+	
9.0	+	$6.0 -$ 0.01
ENZYMES		0 $\overline{2}$ 6 8 10 Time
Catalase	$++$	
α -Chymotrypsin	$\overline{}$ c	FIGURE 3 Evaluation of production
Proteinase K		medium. Growth curve of L. rhamnosus
Trypsin		anaerobic conditions. Symbols: optical de $($), pH $($), putative bacteriocin activity $($
Pepsin		
CONTROLS		
MRS broth		
CFS pH 3.0		faecalis, L. fermentum, Lactoba
CFS pH 4.2		Lactobacillus plantarum, and L. n
CFS pH 7.5	$^{\mathrm{+}}$	to the putative bacteriocin, co.
Potassium phosphate 50 mM; pH 7.0		antibacterial spectrum and an the main features of class II b
Tris-HCl 100 mM; pH 7.5		(Klaenhammer, 1993; Drider et
Glycine added at 20 mM CaCl ₂ , $(50 \text{ mM}; \text{pH } 3.0)$		some overlapping features with
TEMPERATURE		activity of bacteriocins produced
Control (25°C)	$++$	E. faecalis (Todorov and Dicks,
60°C, 30 min	$^{\mathrm{+}}$	2013), Micrococcus luteus (Srini
80'C, 30 min	$^{\mathrm{+}}$	(Sarika et al., 2010; Srinivasan e
100°C, 30 min	$^{\mathrm{+}}$	2015), L. monocytogenes (Aguilar-
121°C, 15 min	$^{\mathrm{+}}$	et al., 2013; Jeong and Moon, and Dicke 2005) Class II hac

^aPresence of inhibition zone with growth of sparse colonies $(+)$.

 b Presence of clear inhibition zone $(++)$.</sup>

cAbsence of inhibition zone (−).

predicted bacteriocin in L. rhamnosus L156.4 is not identical to the one identified in L. rhamnosus GG (ATCC 53103). Moreover, the phylogenetic tree showed that L. rhamnosus L156.4 is more closely related to L. rhamnosus JCM1136 and NBRC3425 strains.

A search for the YGNGVXC motif, a characteristic of class IIa bacteriocins, was conducted in the L. rhamnosus L156.4 genome, but this pediocin-like sequence was not found. However, the CAAX amino terminal protease of self-immunity, which is indicative of class IIb bacteriocins, was detected (Pei and Grishin, 2001). Nevertheless, it is important to mention that our data were obtained from the analysis of a draft genome, and thus, it is possible that some information related to the bacteriocin is missing. More studies and analyses using a complete genome are being planned.

The antibacterial activity spectrum was evaluated using the deferred agar-spot and spot-on-the lawn assays (Table 2). Among gram-positive target strains, the inhibition of Enterococcus

Control (25 °C) + Francisco Control (25 °C) + Francis $60°$ C, 30 min $+$ 2013), Micrococcus luteus (Srinivasan et al., 2013), S. aureus 80 C, 30 min $+$ (Sarika et al., 2010; Srinivasan et al., 2013; Jeong and Moon, 100 C, 30 min ++ 2015), L. monocytogenes (Aguilar-Uscanga et al., 2013; Srinivasan 121 °C, 15 min 121 °C, 15 min 121 °C, 15 min 121 °C, 15 min 120 13; Jeong and Moon, 2015) and E. coli (Todorov faecalis, L. fermentum, Lactobacillus delbrueckii subsp. lactis, Lactobacillus plantarum, and L. monocytogenes can be attributed to the putative bacteriocin, considering that the mentioned antibacterial spectrum and antilisterial activity are among the main features of class II bacteriocins produced by LAB (Klaenhammer, 1993; Drider et al., 2006). Our results present some overlapping features with other reports of antimicrobial activity of bacteriocins produced by L. rhamnosus strains against and Dicks, 2005). Class II bacteriocins kill bacteria by pore formation or by interfering with the integrity of the target cell membrane, inducing permeabilization and leakage of the intracellular content (Drider et al., 2006).

> Bacteriocins can be effective against gram-negative bacteria, but this effect is limited due to the protective effect of the outer membrane (Helander et al., 1997; Cotter et al., 2005). Here, antagonism against the gram-negative enteropathogenic bacteria E. coli, Salmonella Typhimurium, Shigella sonnei, and Klebsiella pneumoniae can be the production of organic acids by L. rhamnosus L156.4, which is a facultatively heterofermentative species. The neutralization of the pH of the supernatant confirmed an effect of organic acids on pH decrease. The antimicrobial activities of the bacteriocin, organic acids, and the acidic pH are complementary and might be synergistic (Helander et al., 1997). The antimicrobial mechanism of these acids is mostly associated with their ability to cross the cytoplasmic membrane in its un-disassociated form, resulting in reduced intracellular pH and the disruption of the transmembrane proton motive force, particularly in gramnegative bacteria (Alakomi et al., 2000). Moreover, it has been demonstrated that membrane permeabilization by lactic acid can potentiate the effect of antimicrobial peptides, suggesting

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(DCFS), respectively. (B) Gel overlaid with MRS soft agar inoculated with L. fermentum ATCC 9338: lanes 4 and 5 represent CFS and DCFS, respectively.

a synergic behavior of these compounds (Niku-Paavola et al., 1999).

Physicochemical characterization assays were performed with the CFS of L. rhamnosus L156.4 using L. fermentum ATCC 9338 as the indicator species (Table 3). The putative antimicrobial compound present in the CSF was heat-resistant and remained active at pH-values ranging from 3 to 9, and it remained stable at all tested temperatures. In addition, the CSF lost its activity after treatment with proteases, confirming its proteinaceous nature, indicating that L. rhamnosus L156.4 is a bacteriocinproducer strain. The possibility of the inhibitory effect observed against the indicator strain being caused by hydrogen peroxide was discarded, given that the producer strain was cultured anaerobically and that the antibacterial effect was not altered after treatment with catalase.

The physicochemical characteristics described in this study for the inhibitory product of L. rhamnosus L156.4 had also been observed for other bacteriocins. Rhamnosin A is a small non lanthionine-containing bacteriocin produced by L. rhamnosus strain 68, which also retained its biological activity after thermal treatment (95℃, 30 min) and was sensitive to the proteolytic activity of pepsin and trypsin (Dimitrijević et al., 2009). Similarly, the bacteriocin produced by L. rhamnosus GP1 was stable at pHvalues ranging from 2.5 to 8.5, and after autoclaving at 121℃ for analyses of rhamnosin A (Dimitrijević et al., 2009) and a 20 min (Sarika et al., 2010).

Previous reports have demonstrated the influence of the culture medium composition on bacterial growth and production of antimicrobial compounds. Although MRS medium is generally used for antagonism assays and physicochemical characterization, LAPTg broth was chosen for evaluation of bacteriocin production and partial purification because it contains lower amounts of potentially interfering proteins or peptides than does MRS. The same medium was used in other

studies for bacteriocin purification (Ocaña et al., 1999; Tomás et al., 2002). Tomás et al. (2002) used a complete factorial design to compare the production of bacteriocin by L. salivarius subsp. salivarius CRL 1328 in LAPTg, and in an initial pH of 6.5, its maximum bacteriocin activity (1,280 AU/ml) was detected after a 6 h incubation at 37◦ C. In similar conditions, we observed the production of 3,200 AU/ml after a 12 h incubation at 37◦ C, and confirmed a positive correlation between the bacterial growth and the putative bacteriocin production. This pattern was already described for other lactic acid bacteria (Ocaña et al., 1999; Tomás et al., 2002). Nevertheless, Todorov and Dicks (2005) detected a high level of bacteriocin production (12,800 AU/ml) by L. rhamnosus strains ST461BZ and ST462BZ culture in MRS medium after a 15 h of incubation at 30◦C.

The protein profile examined on a SDS-PAGE-Tricine gel showed a diffuse band of equal mobility pattern $(1-3 kDa)$ in both samples CSF and DCFS samples, which presented an antagonistic activity in situ against the indicator strain (Figure 4). As estimated by the same method, other bacteriocins produced by L. rhamnosus strains showed molecular sizes, ranging from 2.8 to 8.0 kDa (Li et al., 2005; Todorov and Dicks, 2005; Aguilar-Uscanga et al., 2013; Srinivasan et al., 2013). Molecular masses of 6433.8 and 6,502 Da were obtained by mass spectrometry bacteriocin described by Yue et al. (2013), respectively.

CONCLUSIONS

A putative bacteriocin produced by L. rhamnosus L156.4 was predicted in silico and inhibited the growth of several bacteria in vitro, including gram-positive human and foodborne bacterial pathogens. Its antilisterial activity supports further studies in

order to explore it for food preservation and for use as a probiotic.

AUTHOR CONTRIBUTIONS

RN and JN designed the study and drafted the manuscript. AS performed in vitro experiments. VA, SS, LO, and AM performed next generation sequencing and in silico analyses. RN, MD, AM, and Vd analyzed the results and wrote the manuscript. RN and MD reviewed the final version of the manuscript. All authors read and approved the manuscript after contributing with suggestions.

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SUPPLEMENTARY MATERIAL

The Supplementary Material for this article can be found online at: http://journal.frontiersin.org/article/10.3389/fmicb. 2017.00876/full#supplementary-material

Supplementary Figure S1 | Gene synteny between L. rhamnosus GG (ATCC 53103) and L. rhamnosus L156.4. Lactobacillus rhamnosus GG (ATCC 53103) (top) was used as a reference for the comparison analysis. The genomes are represented according to the nucleotide conservation and synteny. Low similarity regions are represented as white regions inside the blocks, highlighted by a black (∗). Regions of deletions are represented as blank spaces between the blocks and by the letter (A), and an inversion region are represented by letter (B). To perform the genome synteny analysis, we used the software Mauve, which compares the genomes by identifying and clustering homologous genes between the genomes into large collinear blocks of genes.

Supplementary Figure S2 | ACT comparison between L. rhamnosus GG (ATCC 53103) and L. rhamnosus L156.4. On top, the complete genome of L. rhamnosus GG (ATCC 53103); on bottom, the contig of L. rhamnosus L156.4 that contains the predicted bacteriocin. Regions of similarity between the two

genomes are marked in red; the bacteriocin is highlighted in yellow and is present in both genomes (green rectangle). In addition, regions of deletions and insertions are represented by blank spaces.

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Conflict of Interest Statement: The authors declare that the research was conducted in the absence of any commercial or financial relationships that could be construed as a potential conflict of interest.

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VI.1.1 Supporting information

VI.1.1.1 Supplementary Figure S1. Gene synteny between L. rhamnosus GG (ATCC 53103) and L. rhamnosus L156.4. Lactobacillus rhamnosus GG (ATCC 53103) (top) was used as a reference for the comparison analysis. The genomes are represented according to the nucleotide conservation and synteny. Low similarity regions are represented as white regions used as a reference for the comparison analysis. The genomes are represented according to the nucleotide conservation and synteny. Low similarity regions are represented as white regions inside the blocks, highlighted by a spaces between the blocks and by the letter (A) , and an inversion region are represented by letter (B). To perform the genome synteny analysis, we used the software Mauve, which letter (B). To perform the genome synteny analysis, we used the software Mauve, which compares the genomes by identifying and clustering homologous genes between the genomes into large collinear blocks of genes. Regions of deletions
A), and an inversion r
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VI.1.1.2 Supplementary Figure S2. ACT comparison between L. rhamnosus GG (ATCC 53103) and L. rhamnosus L156.4. On top, the complete genome of L. rhamnosus GG (ATCC 53103); on bottom, the contig of L. rhamnosus L156.4 that contains the predicted bacteriocin. Regions of similarity between the two genomes are marked in red; the bacteriocin is highlighted in yellow and is present in both genomes (green rectangle). In additio deletions and insertions are represented by blank spaces Regions of similarity between the two genomes are marked in red; highlighted in yellow and is present in both genomes (green rectangle). In deletions and insertions are represented by blank spaces. addition, regions of

VI.1.2 DISCUSSÃO

O isolamento e a identificação de L. rhamnosus L156.4 possibilitou trazer ao público o primeiro relato de uma bactéria, produtora de bacteriocinas, isolada de fezes de camundongos NIH. As análises realizadas in vitro permitiram, além de confirmar a atividade de exclusão predita pelas bacteriocinas in silico, demonstrar o ampla espectro antagonista e caracterização físico-química das bacteriocinas desta bactéria. Das 23 linhagens patogênicas testadas, L. rhamnosus L156.4 não inibiu apenas 3 espécies de Lactobacillus pelo método Deferred Agar-spot.

Sendo a atividade antagonista/exclusão, uma das características de um organismo probiótico, os resultados obtidos nos leva a aprofundar as análises relacionadas à probiose da linhagem L. rhamnosus L156.4, como por exemplo o fato das proteínas relacionadas à bacteriocina serem 100% similares a linhagem probiótica L. rhamnosus HN001 (Gill et al., 2000).

VI.2 - Capítulo II

Analyses of the probiotic property and stress resistance-related genes of Lactococcus lactis subsp. lactis NCDO 2118 through comparative genomics and in vitro assays

Letícia C. Oliveira, Tessália D. L. Saraiva, Wanderson M. Silva, Ulisses P. Pereira, Bruno C. Campos, Leandro J. Benevides, Flávia S. Rocha, Henrique C. P. Figueiredo, Vasco Azevedo, Siomar C. Soares

O artigo acima foi publicado na revista "Plos One". Nele, nós utilizamos tanto uma abordagem in silico quanto in vitro no intuito de identificar possíveis genes relacionados com a capacidade probiótica da linhagem de Lactococcus lactis subsp. lactis NCDO 2118. Para tanto, realizamos análises comparativas da linhagem supracitada com mais 15 genomas completos da espécie Lactococcus, observando a filogenia, sintenia gênica e as ilhas genômicas identificadas. Além disso, buscando aprofundar as análises nas características probióticas da linhagem em estudo, identificamos regiões de fago, bacteriocinas, genes de resistência à bile e ao estresse ácido, além de genes relacionados à adesão e à resistência a antibióticos. A proteômica também foi uma abordagem utilizada neste estudo com o objetivo de identificar possíveis genes que codificam proteínas potenciais, que fossem secretadas e expressas em L. lactis NCDO 2118, importantes na caracterização da atividade antiinflamatória e imunomodulatória desta linhagem.

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RESE RESEARCH ARTICLE

Analyses of the probiotic property and stress resistance-related genes of *Lactococcus lactis* subsp. lactis NCDO 2118 through comparative genomic genomics and in vitro assays

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Abstract

Lactococcus lactis subsp. lactis NCDO 2118 was recently reported to alleviate colitis symptoms via its anti-inflammatory and immunomodulatory activities, which are exerted by exported proteins that are not produced by *L. lactis* subsp. *lactis* IL1403. Here, we used *in* vitro and in silico approaches to characterize the genomic structure, the safety aspects, and the immunomodulatory activity of this strain. Through comparative genomics, we identified genomic islands, phage regions, bile salt and acid stress resistance genes, bacteriocins, adhesion adhesion-related and antibiotic resistance genes, and genes encoding proteins that are putatively secreted, expressed in vitro and absent from IL1403. The high degree of similarity betwee between all Lactococcus suggests that the Symbiotic Islands commonly shared by both NCDO 2118 and KF147 may be responsible for their close relationship and their adaptation to plants. The predicted bacteriocins may play an important role against the invasion of competin peting strains. The genes related to the acid and bile salt stresses may play important roles in gastrointestinal tract survival, whereas the adhesion proteins are important for persistence in the gut, culminating in the competitive exclusion of other bacteria. Finally, the five secreted and expressed proteins may be important targets for studies of new anti-inflammatory and immunomodulatory proteins. Altogether, the analyses performed here highlight the potential use of this strain as a target for the future development of probiotic foods.

Competing interests: The authors have declared that no competing interests exist.

Introduction

The genus Lactococcus is part of the lactic acid bacteria (LAB), one of the most biotechnologically important groups of bacteria, which is composed of Lactococcus, Streptococcus, Lactobacillus, Weissella and others [1]. LAB species share in common the ability to convert sugar (mainly glucose) into lactic acid through specific metabolic pathways. Additionally, these species are facultative anaerobic, catalase negative and non-motile. Moreover, there is a close phylogenetic relationship between the bacteria of this group [2].

Many LAB species are biotechnologically important due to their safety aspects, achieved because they have been used for years in the preservation and maintenance of food [3]. Previous studies highlight the importance of genome sequencing in the discovery of new features related to LAB: genes coding for proteolytic enzymes (which participate in cheese maturation) in Lactobacillus helveticus [4], identification of citrate catabolic pathways in Lactobacillus casei [5], and genes responsible for decarboxylation of alpha-keto acid branched chain in *Lactococ*cus lactis [6; 7].

Genome sequencing studies have also helped in the elucidation of probiotic effects exerted by LAB. For instance, in *Lactobacillus reuteri*, genome analyses have focused on the capacity to adapt to nutrient availability and environmental conditions of the GI tract, the adhesion mechanisms, the production of antimicrobial compounds, and the mechanisms of immunomodulation, such as the synthesis of pro-inflammatory extracellular polymeric substances (EPS compounds) [8]. Moreover, Lactobacillus rhamnosus and L. casei strains isolated from marketed probiotic products were compared with the well-studied L. rhamnosus GG and L. casei BL23, mainly focusing on pilus gene clusters and metabolic pathways analyses [9]. Interestingly, a new adhesion-associated protein, *cwaA*, was identified through genome sequencing and comparative genomics analyses of Lactobacillus plantarum NL42. The expression of cwaA in L . *lactis* has significantly increased its autoaggregation, hydrophobicity and exclusion ability, where the mutant strain was able to inhibit the adhesion of *Staphylococcus aureus* and *Escheri*chia coli to HT-29 cells [10]. Another study illustrated the mechanisms by which Lactobacillus species from the intestinal niche have adapted to the gastrointestinal tract (GIT) by acquiring traits, such as stress tolerance, carbohydrate absorption, adhesion to epithelial cells and mucus [11].

Additionally, many species of this group are important for their probiotic effects, such as the genus Lactobacillus, which is used in the production of the fermented milk Yakult [12], and Bifidobacteria, widely known for their beneficial effects on the host intestinal tract [13]. However, although several works highlight the probiotic effects of LAB, most focus on Lactobacillus and Bifidobacterium species [14], whereas few studies report the beneficial effects of L. lactis strains. For instance, Lactococcus lactis subsp. cremoris FC has an important anti-inflammatory activity [15]. The probiotic properties of L. lactis subsp. cremoris IBB477 have attracted attention due to their adhesion mechanisms and survival in the intestinal environment [16; 17]. Additionally, it was recently demonstrated, through the evaluation of three L. lactis strains in vitro, that Lactococcus lactis subsp. lactis NCDO 2118 has anti-inflammatory and immunomodulatory activity that can alleviate colitis symptoms [18]. This strain was described as a gamma-aminobutyric acid (GABA) producer [19]. It has been extensively used for heterologous expression [20], and its probiotic effect is associated with exported proteins [18].

Here, we use comparative genomics and in silico analyses to provide insights into the probiotic nature of L. lactis NCDO 2118. The criteria for screening LAB strains before their use as probiotics include assessing functional features, such as the ability to resist environmental conditions found in the digestive tract (low gastric pH and bile salts) and the ability to antagonize or competitively exclude pathogens, which is achieved by secreting antimicrobial substances

or competing for nutrients and epithelial adhesion sites. LAB produce different antimicrobial components, such as organic acids, hydrogen peroxide, carbon peroxide, diacetyl, low molecular weight antimicrobial substances, bacteriocins and adhesion inhibitors. The adhesiveness of LAB may involve passive forces, electrostatic interactions, hydrophobic steric forces, lipoteichoic acids, and lectins [21]. The hydrophobic nature of the outermost surface of microorganisms facilitates the adhesion of bacteria to the host epithelium, thereby conferring competitive advantages during the colonization of the GIT [22]. The antimicrobial susceptibility of intestinal microorganisms is an important criterion for the selection of probiotic strains, mainly due to the potential transfer of those genes to pathogenic or commensal bacteria that inhabit the GIT [23]. In the following sections, we present comparative genomic analyses of L. lactis NCDO 2118 and other Lactococcus species and predict genes that putatively code for acid stress resistance proteins, bacteriocins, adhesins and exported proteins.

Results

General features, phylogenomics and synteny analyses

The general genomic features of all genomes used in this work are summarized in Table 1.
Briefly, *Lactococcus garvieae* strains have the highest G+C content, ~38.80%, whereas the

lowest G+C contents, ~34.86%, were from L. lactis NCDO 2118 and L. lactis KF147, both isolated from vegetables. Additionally, the genome sizes of the Lactococcus species range from \sim 1.95 Mb to \sim 2.60 Mb, and the two *L. garvieae* strains have the smallest genomes.

In this work, the only species harboring plasmids were L. lactis NCDO 2118, L. lactis KF147, Lactococcus lactis subsp. lactis KLDS 40325 and Lactococcus lactis subsp. lactis CV56 strains, Lactococcus lactis subsp. cremoris A76, Lactococcus lactis subsp. cremoris SK11 and Lac- tococcus lactis subsp. cremoris UC5099 (L. cremoris UC5099) strains, where the latter harbored the greatest number of plasmids (Table 1).

From the heatmap created with Gegenees (Fig 1), it is possible to visualize a high similarity between the subspecies of Lactococcus, with nucleotide similarities ranging from 40% to 100%. Additionally, the species and subspecies clustered separately, creating 3 green blocks of strains at the chart, represented by L . lactis subsp. lactis and L . lactis subsp. cremoris, with similarities ranging from 91% to 100%, and L. garvieae, in which the two strains of this species were 100% similar to each other.

On the phylogenetic tree created using 16S, the species and subspecies also clustered together, forming two main clades corresponding to the best similarity among L . *lactis* subsp. lactis and L. lactis subsp. cremoris (Fig 1). Additionally, L. garvieae strains appeared in an outside node compared to L . *lactis* species and are the two most distinct and distant species of *Lactococcus* on the heatmap and phylogenetic tree. Briefly, on the heatmap, the degree of intraspecies similarity varies from 91% to 100%, whereas interspecies similarity varies from 40% to 65%.

From the genome synteny analysis (S1 Fig), all strains from L. lactis subsp. lactis presented a high degree of synteny, where the most conserved genome compared to L. lactis NCDO 2118 (chosen as reference genome) was L. lactis KF147. Additionally, we performed a comparison with the plasmids of L. lactis NCDO 2118 and L. lactis KF147 strains. However, we verified a high degree of similarity from the beginning to the end of each plasmid sequence, meaning that they possibly harbored the same plasmid (data not shown).

Metabolic pathways prediction

To identify conserved or non-conserved metabolic pathways, we used three different datasets, consisting of (1) the closely related L. lactis NCDO 2118, L. lactis KF147 and L. lactis IL1403,

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Table 1. Complete genomes and genomic features of Lactococcus species and Streptococcus thermophilus used in genomic comparisons.

* Lactococcus garvieae are fish pathogens

** Streptococcus thermophilus was used as a closely related outgroup in the analyses

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(2) all strains from L. lactis subsp. lactis and L. lactis subsp. cremoris (non-pathogenic dataset), and (3) all strains from this study (including L. garviae). The number of metabolic pathways harbored by each genome varies from 148 to 206, with a general mean of ~183 pathways. Both L. garvieae strains contained 148 metabolic pathways, L. lactis subsp. lactis showed an average of \sim 192 metabolic pathways, and *L. lactis* subsp. *cremoris* showed \sim 186 pathways.

The main differences were that the strain L. lactis NCDO 2118 contains more peptidoglycan biosynthesis pathways than L. lactis KF147 and L. lactis IL1403 strains. Other exclusive metabolic features of L. lactis NCDO 2118 in this context were complete anaerobic respiration pathways, fermentation of pyruvate to acetate, fermentation of fumarate, complete heterolactic fermentation, valine degradation, L-serine degradation, ammonia assimilation to glutamate, complete superpathway of acetate utilization and formation, protein degradation, initial pathway of sucrose degradation I, valine degradation, lysine degradation I and acyl-ACP thioesterase pathway (S1 Table).

Fig 1. 16S phylogenetic tree and genomic heatmap of Lactococcus genus. The Streptococcus thermophilus LMD-9 (position 17) was added to root the tree. The species in comparison are distributed from 1 to 17 in the same order, both vertically and horizontally. The numbers in the heatmap show the percentage of similarity between the species, varying from yellow (low similarity) to green (high similarity), or from 40% to 100%, respectively. The heatmap and the phylogenetic tree were created with the software Gegenees and Mega (Neighbor-Joining method with 1000 bootstraps replicates), respectively.

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Genome plasticity

We identified 5 prophages in L. lactis NCDO 2118, of which 2 were incomplete, and 3 were considered intact (Table 2). The three intact phages harbored important genes such as rusA, arsC1, arsC3, amtB, rpmE2, carA, pyrB, pyrP and pepT.
Additionally, we used BRIG to visualize the plasticity events from phage sequences (Fig 2).

According to the BRIG analyses, phage 1 was incomplete in all species, except for the reference genome L. lactis NCDO 2118 and L. lactis KF147. Both phages 2 and 3, predicted as intact in the reference, were also present in L. lactis KF147, L. lactis IL1403, Lactococcus lactis subsp. cremoris NZ9000 and L. cremoris MG1363, whereas the former phage was also found in Lactococcus lactis subsp. cremoris KW2. Phage 4, also intact in the reference genome, was present in all other species. Phage 5, predicted as incomplete in the reference genome, was absent in L. lactis IO-1, L. cremoris KW2, L. cremoris UC5099 and partially present in both L. garvieae strains.

Phages	Genes	Proteins		
Region 1-Intact $rusA$ e ars $C1$ phage		Integrase, Prophage, Phage antirepressor, Transcriptional regulator, Recombinase, Endodeoxyribonuclease, Aminotransferase, Phage terminase small subunit, Peptidase, Bacteriophage Iysine, Arsenate reductase		
Region 2-Intact phage	amtB, kinA, Ilra, rpmE2, arsC3, carA, pyrB, pyrP	Ammonium transporter, Sensor protein kinase, Two-component system regulator, 50S ribosomal protein L31 type B, Universal stress protein, Arsenate reductase, Bacteriophage lysine, Phage tail protein, Head-tail joining protein, Capsid protein, Phage ATP-dependent endopeptidase, Phage terminase small subunit, Endonuclease, Terminase, Replisome organizer, BRO-like protein, DNA binding protein, Phage integrase, Carbamoyl-phosphate synthase small chain, Aspartate carbamoyltransferase, Uracil transporter		
Region 3 - Intact phage	pepT, ppaC, pfIA, ysiA, ysiB	Amino Acid permease, Peptidase T, Manganese-dependent inorganic pyrophosphatase, Pyruvate-formate Iyase activating enzyme, Permease, Phage protein, Integrase		
Region 4- Incomplete phage	ardA.ecfA1.ecfA2.ecfT. dapH, yciA	Peptidoglycan hydrolase, Antirestriction protein, Integrase, ATPase, Energy-coupling factor transporter, Thiol-disulfide isomerase, N-acetyldiaminopimelate deacetylase		
Region 5- Incomplete phage	glnA	Integrase, Bacteriocin, DNA primase, Glutamine synthetase		

Table 2. Intact and incomplete phages predicted in L. lactis subsp. lactis NCDO 2118.

Phage locations were predicted using the software PHAST.

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Fig 2. Circular comparison of the Lactococcus genus using L. Lactis NCDO 2118 as a reference. Each ring of the circle corresponds to a specific complete genome represented in the legend on the right. The similarity between species is represented by the intensity of the color. Darker colors represent higher similarities than bright ones. Deleted regions are represented by blank spaces inside the circles. (GEI = Genomic Island; MI = Metabolic Island; SI = Symbiotic Island; MSI = Miscellaneous Island, harboring both metabolic and symbiotic factors). Genomic islands and phage sequences were predicted with GIPSy and PHAST, respectively. The circular genomic comparisons were created with BRIG.

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In the GIPSy predictions, we identified 9 Genomic Islands (GEIs), 5 Metabolic Islands (MIs), 4 Symbiotic Islands (SIs) and 3 Miscellaneous Islands (MSIs), which were predicted as

harboring both metabolic and symbiotic related factors. The GEIs are listed in S2 Table.
All SIs were only partially present in the other strains, except for SI4, which was absent from all L. garviae strains, L. lactis subsp. cremoris strains and L. lactis IL 1403 (Fig 2). Addi-tionally, all MIs presented regions of deletions in the pathogenic species L , garviae. The most prominent GEIs were MI3, which was only present in the two strains isolated from plants (L. lactis NCDO 2118 and L. lactis KF147), and MSI 2, which presented the biggest region of deletion in all Lactococcus, except for L. lactis NCDO 2118 and L. lactis KF147.

Antibiotic resistance

LAB that are widely used as probiotics or in starter cultures have the potential to host antibiotic resistance genes, thereby presenting a risk of transferring such genes to many lactic acid bacteria and other pathogenic bacteria [23]. In the antibiogram assay, L. lactis NCDO 2118 was

Table 3. Antibiotic susceptibility of L. lactis NCDO 2118.

$*$ R = resistant, S = susceptible.

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susceptible to ceftriaxone, erythromycin, tetracycline, ampicillin, penicillin and chloramphenicol and resistant to vancomycin, oxacillin and amikacin antibiotics (Table 3). Additionally, we tried to correlate the antibiogram profile with the genome content of L . *lactis* NCDO 2118, which presented 22 antibiotic resistance-related genes putatively coding for a VanZ family protein (NCDO2218_1094), penicillin-binding proteins (NCDO2118_0402, NCDO2118_0445, NCDO2118 0526, NCDO2118 0880 and NCDO2118 2216), and multidrug efflux pump proteins (Table 4). Additionally, no antibiotic resistance related gene presented deviation in its genomic signature.

Table 4. Genes putatively coding for antibiotic resistance-related proteins.

G+C content and codon usage information were retrieved from GIPSy analyses.

Identification of genes involved in acid stress and bile salt resistance

We searched the genome sequence of L. lactis NCDO 2118 for genes previously shown to be differentially expressed on cells cultivated under low and optimum pH (5.1 and 6.5, respectively) in *L. cremoris* MG1363 [38] (Table 5). Additionally, we also searched for genes differentially regulated by bile exposure in Bifidobacterium animalis and Bifidobacterium longum NCIMB 8809 [39; 40] and/or identified on the total proteome and surfome of Lactobacillus rhamnosus GG using proteomics analyses (Table 5). Here, we identified some genes in L. lactis NCDO 2118 that were previously reported to be involved in the acid stress response, including

Locus tag	EC Number	Gene	Product	Stress response
NCDO2118 1870		atpC	ATP synthase epsilon chain	Acid stress
NCDO2118_1871	3.6.3.14	atpD	ATP synthase subunit beta	Acid stress
NCDO2118_1872		atpG	ATP synthase gamma chain	Acid stress
NCDO2118 1873	3.6.3.14	atpA	ATP synthase subunit alpha	Acid stress
NCDO2118 1874		atpH	ATP synthase subunit delta	Acid stress
NCDO2118 1875		atpF	ATP synthase subunit b	Acid stress
NCDO2118 1876		atpB	ATP synthase subunit a	Acid stress
NCDO2118 1877		atpE	ATP synthase subunit C	Acid stress
NCDO2118 1384	1.1.1.27	ldh	L-lactate dehydrogenase	Acid stress
NCDO2118 0475		ptcC	PTS system, cellobiose-specific IIC component	Acid stress
NCDO2118 0542	1.2.1.12	gapA	Glyceraldehyde-3-phosphate dehydrogenase	Acid stress
NCDO2118 0399	5.4.2.11	gpmA	2,3-bisphosphoglycerate-dependent phosphoglycerate mutase	Acid stress/bile resistance
NCDO2118 2272	5.3.1.9	pgi	Glucose-6-phosphate isomerase	Acid stress
NCDO2118 0096	2.7.1.40	pyk1	Pyruvate kinase	Acid stress
NCDO2118_1385	2.7.1.40	pyk2	Pyruvate kinase	Acid stress
NCDO2118_0240	2.7.2.3	pgk	Phosphoglycerate kinase	Acid stress/bile resistance
NCDO2118 0417		recA1	Protein RecA	Acid stress
NCDO2118_1251	$\overline{}$	recA2	Protein RecA	Acid stress
NCDO2118 0540	\blacksquare	clpE	ATP-dependent Clp protease ATP-binding subunit	Acid stress
NCDO2118 0453	\blacksquare	groL	60 kDa chaperonin	Acid stress
NCDO2118 1545		clpB	Chaperone protein	Acid stress
NCDO2118 0467	1.15.1.1	sodA	Superoxide dismutase	Acid stress
NCDO2118 0073	2.7.6.5	relA	GTP pyrophosphokinase	Acid stress
NCDO2118 0637	4.2.1.11	eno	Enolase	Acid stress/bile resistance
NCDO2118 1019		dnaK	Chaperone protein	Acid stress/bile resistance
NCDO2118 1594	3.5.99.6	nagB	Glucosamine-6-phosphate deaminase/isomerase	Bile resistance
NCDO2118 1909	$3.4.24 -$	pepO	Endopeptidase O	Bile resistance
NCDO2118 0941	5.4.99.9	glf	UDP-galactopyranose mutase	Bile resistance
NCDO2118 0500	6.3.4.2	pyrG	CTP synthase	Bile resistance
NCDO2118 0035	1.8.1.4	pdhd	Pyruvate dehydrogenase	Bile resistance
NCDO2118 2145	6.1.1.19	argS	Arginyl-tRNA synthetase	Bile resistance
NCDO2118 1958	\blacksquare	oppA	Oligopeptide-binding protein	Bile resistance
NCDO2118 2203	\blacksquare	rpsC	30S ribosomal protein S3	Bile resistance
NCDO2118 2191	$\overline{}$	rpsE	30S ribosomal protein S5	Bile resistance
NCDO2118 2208		rpID	50S ribosomal protein L4	Bile resistance
NCDO2118 2197		rpIE	50S ribosomal protein L5	Bile resistance
NCDO2118 2193		r pl F	50S ribosomal protein L6	Bile resistance

Table 5. Genes coding for proteins involved in acid stress and bile salt resistance.

genes coding for chaperones (dnaK) and stringent response. Additionally, DnaK and Enolase are plasminogen receptors involved in bile modulation during intestinal colonization.

Additionally, we assayed L. lactis NCDO 2118 to see how it responds to the challenges of acid pH and bile salt secretion in the gastrointestinal tract. When in contact with artificial gastric juice, 48% of the L. lactis NCDO 2118 was not inhibited and was able to grow after acid pH challenge, whereas the contact with bile salts inhibited 95% of the bacteria growth, showing a high sensibility, as a result of three independent experiments (S2 Fig).

Identification of genes coding for adhesins and adhesion-related proteins

Based on literature data, we predicted proteins involved in the adhesion mechanisms of L. lactis NCDO 2118, shown in Table 6. L. lactis NCDO 2118 harbors 19 genes putatively coding for adhesion-related proteins, such as the gene *chiA* (NCDO2118 2053) and the genes coding for the Chitin binding protein (CBP–NCDO2118 2054) and the laminin-binding protein (NCDO2118_1446).

To determine whether L. lactis NCDO 2118 exhibited adhesive ability, corroborating the in silico data, we performed microbial adhesion to solvents (MATS) experiments, which demonstrated a moderate cell surface hydrophobicity, as suggested by Nader-Macías et al., (2008) [41], with 52% association with xylene.

Bacteriocins and other competitive exclusion mechanisms

To predict putative bacteriocins, we used the software BAGEL [42]. In addition to identification, BAGEL also classifies the bacteriocins into three classes: (i) lanthionine-containing bacteriocins/lantibiotics, (ii) non-lanthionine-containing bacteriocins and (iii) bacteriolysins/nonbacteriocin lytic proteins [43].

In L. lactis NCDO 2118, BAGEL predicted one bacteriocin for each of the three classes (Fig 3): a lanthipeptide (class I), NCDO2118_1768 (putative Bacteriocin-lactococcin-A—class II)

Table 6. Proteins potentially involved in the adhesion mechanisms of L. lactis.

Fig 3. Regions of bacteriocins predicted with BAGEL in L. lactis NCDO 2118. BAGEL predicted three putative bacteriocins, one of each class. (A) Putative bacteriocin/Class I predicted on orf010 (pseudogene) and nisZ was found with manual curation. (B) Putative bacteriocin/Class II predicted on orf027 (pseudogene). (C) Putative bacteriocin/ Sactipeptidase predicted on orf011 (this region was not previously characterized in the L. lactis subsp. lactis NCDO 2118 genome). All putative bacteriocins were also identified in Bactibase.

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and a putative bacteriocin (class III), located between NCDO2118_2257 and NCDO2118_2258. The class III putative bacteriocin was not described in the L. lactis NCDO 2118 genome, possibly because the gene-finding methodology failed to predict it. The bacteriocin of class I is a lantibiotic Nisin coded by the nisZ gene (NCDO2118_1272), a natural variant of nisA [44]. Briefly, Nisin is commonly produced by strains of L . *lactis*, and the cluster of genes coding for the nisin biosynthesis proteins consists of 11 genes: $nisABTCIP$ (biosynthesis and immunity), nis FEG

(immunity) and the two-component regulatory system nisRK [45]. L. lactis NCDO 2118 harbors a nisBCIP operon (where nisP is a pseudogene), a nisRK two-component system and a nisFEG operon. Additionally, BAGEL has predicted the presence of another putative bacteriocin between NCDO2118 1258 and NCDO2118 1259 that is located close to the class I cluster of genes. However, the amino acid sequence predicted from this region only presents similarity to a hypothetical protein. Lactococcin A is a class IId, non-pediocin-like, single-peptide bacteriocin normally produced by strains of L . lactis. Four genes are responsible for the biosynthesis of lactococcin: the lactococcin-A coding gene, one immunity gene and the dedicated ABC transporter system along with its accessory protein. L. lactis NCDO 2118 harbors an immunity protein (NCDO2118 1767) and lactococcin-A (NCDO2118 1768). As for the class III prediction, the predicted putative bacteriocin is located upstream of two hypothetical proteins (NCDO2118_2258 and NCDO2118_2259); however, little is known about the organization of the gene cluster of class III bacteriocins [45], and the putative bacteriocin predicted by BAGEL only presents similarity to hypothetical proteins in GENBANK.

Moreover, an additional bacteriocin-coding gene was harbored by GEI 9 (S2 Table), which was not predicted by BAGEL. Through blast analyses, we found a significant amino acid similarity, with identities varying from 76% to 98%, between this gene and a bacteriocin-coding gene from other L. lactis in the UNIPROT and NCBI BLAST databases. However, many of the genes were also described as hypothetical proteins. In addition, we also searched for other genes that could possibly play a role in the competitive exclusion of other bacteria. A Lyzozyme M1 and a Macrolide biosynthetic protein encoding genes were also included in S3 Table after manual curation in the *L. lactis* NCDO 2118 genome.

In the present study, a deferred agar spot assay was used for the initial determination of antagonistic activity via diffusible compound(s) produced by L. lactis NCDO 2118. To assay whether L. lactis NCDO 2118 could affect the growth of pathogenic bacteria, we used an approach to measure its antagonistic activity against the strains Salmonella enterica ATCC 14028, Escherichia coli ATCC 25723, Staphylococcus aureus 29213, Bacillus cereus ATCC 11778, Listeria monocytogenes ATCC 15313, Enterococcus faecalis ATCC 19433 and Pseudomo-
nas aeruginosa ATCC 5853. L. lactis NCDO 2118 showed no effect on the growth of the abovementioned pathogenic strains.

In silico identification of putatively secreted proteins

Here, we strove to predict genes encoding secreted proteins from L. lactis NCDO 2118 that are absent from the genomes of the strains L. lactis IL1403 and L. cremoris MG1363, as the secreted proteins of L. lactis NCDO 2118 are possibly responsible for the immunomodulatory effects of this transient bacterium inside the host [18].

To predict the secreted proteins, we used the software SurfG+, which classifies the proteins using an identification approach based on the presence/absence of signal peptides, signal retention and transmembrane helix [46], which are correlated with the cell wall thickness of the bacteria. To determine the cell wall thickness, we made photomicrographs of L. lactis NCDO 2118 (Fig 4); the cell wall was measured more than 270 times, showing an average size of \sim 20 nm, and this value was used to determine the motifs. If none of the motifs were found in the protein sequence, SurfG+ characterized the protein as cytoplasmic (CYT) [47]. Using SurfG+, we predicted 94 secreted proteins in L. lactis NCDO 2118.

From this data, the secreted proteins of L . *lactis* NCDO 2118 were compared to the proteins identified in L. lactis IL1403 using OrthoMCL [48]. In this comparison, 26 of the secreted proteins were exclusive from L. lactis NCDO 2118. Because the probiotic effect was searched using secreted proteins previously expressed in vitro, we searched for proteins that were expressed in

Fig 4. Photomicrograph of L. lactis NCDO 2118. The measurements of the membrane wall were performed with ImageJ software using images generated with electron microscopy with EM10A equipment (Zeiss). Top: magnification of 50,000 times; bottom: magnification of 100,000 times.

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Table 7. Prediction of exclusive secreted proteins of L. lactis NCDO 2118.

Exclusive, secreted and expressed proteins were predicted using OrthoMCL, SurfG+ and proteomic analyses, respectively.

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L. lactis NCDO 2118 in vitro using proteomics analyses. Five proteins were both present in the 26 secreted proteins that were exclusive from L. lactis NCDO 2118 and in the 867 expressed proteins from proteomic analyses (Table 7). The complete lists of genes identified in proteomic analyses, in the prediction of subcellular location and the exclusive proteins of L. lactis NCDO 2118 are described in S4 Table.

Discussion

Genomic characterization of L. lactis NCDO 2118 and comparison with other species

The genomic lengths of the *Lactococcus* species analyzed here are highly variable (from \sim 1.95 Mb to \sim 2.60 Mb). However, the finding that *L. garvieae* strains have the smallest genomes compared to L . lactis strains is in agreement with the lifestyle of L . garvieae, isolated from diseased fish. Because pathogenic bacteria may scavenge compounds from the host for their own metabolism, they tend to lose genes involved in biosynthetic pathways, thus, presenting smaller genomes [49].

The high similarity at the subspecies level may be related with some specific characteristics already described in literature, such as the propensity of L. lactis subsp lactis to form longer chains. Besides, L. lactis subsp. lactis are able to produce GABA, ammonia from arginine, carbon dioxide and diacetyl formation from citrate as opposing to L. lactis subsp. cremoris subspecies. Additionally, analyses using southern hybridization, PFGE, 16 rRNA and housekeeping genes (atpA, rpoA, pheS, pepN, bcaT, pepX) showed two separate clusters formed by L. lactis subsp. lactis and L. lactis subsp. cremoris with a low degree of similarity between them [50–52].

From the genome synteny analyses, we have found a high degree of synteny between L. lactis KF147 and L. lactis IL1403, which was already reported in a previous work [25]. However, there was no other genome sequence of any *Lactococcus* species correlated with plants available at the time the work was performed. Here, we found that the most conserved genome compared to L. lactis NCDO 2118 was L. lactis KF147. The material of fermented plant covers a highly variable niche according to some characteristics as: chemical composition and physical conditions. Thus, plant-related strains posses a great metabolic diversity that certainly extrapolates that from dairy strains [53].

Finally, although L. lactis NCDO 2118 shares several pathways in common with L. lactis KF147 and L. lactis IL1403, it presents several exclusive metabolic features that may be explored for future utilization in industry.

Evaluation of safety aspects in the use of L. lactis NCDO 2118 by genome plasticity and antibiotic resistance approaches

Plasmid-linked antibiotic resistance is not very common among LAB, but it does occur, and safety implications should be taken into consideration. Strains harboring resistance plasmids should not be used as human or animal probiotics. Checking the ability of a proposed probiotic strain to act as a donor for conjugative antibiotic resistance genes may be a sensible precaution in some instances [54].

To provide a better understanding of the putative plasticity of L. lactis NCDO 2118, we have predicted putative phage and genomic islands of this species. The presence of phage regions may contribute to the acquirement of antibiotic resistance, the ability to survive in a new environment, the improvement of adhesion ability, or even to turning the bacteria pathogenic [55]. Here, we found 5 phages; the 3 intact phages harbored important genes such as rusA, arsC1, arsC3, amtB, rpmE2, carA, pyrB, pyrP and pepT. The rusA gene is associated with the prophage sequences of several genera of bacteria, including Bacillus, Streptococcus, Staphylococcus, and *Enterococcus*, and it is also present in *Lactococcus lactis* phage r1t [56]. The *arsC1* gene is related to arsenate resistance in Corynebacterium glutamicum [57]. arsC3 codes for a thioredoxin-dependent arsenate reductase of the *Mycobacterium* sp. A33 [58]. *amtB* is a gene of the ammonia transporter family, which is found in eubacteria, archaea, fungus, plants and animals, whereas in prokaryotes, its homologue is co-transcribed with a PII paralogue, GlnK, in response to nitrogen limitation [59]. The $rpmE2$ gene codes for a L31 ribosomal protein. The genes carA, pyrB and pyrP are organized as an operon in L, cremoris MG1363, where pyrP encodes a membrane-bound protein with high affinity to uracil permease and pyrimidines, and pyrB and carA encode pyrimidine biosynthetic enzymes [60]. Finally, the gene pepT encodes for a tripeptidase.

Additionally, we predicted 9 GEIs, 5 MIs, 4 SIs and 3 MSIs in the genome sequence of L. lactis NCDO 2118. Interestingly, all MIs present deletions in the pathogenic species L. garvieae, which is a common feature of pathogenic bacteria that adapted to scavenge nutrients from the host [61]. Additionally, MI3 is only present in the L. lactis NCDO 2118 and L. lactis KF147 and may be important for the adaptation of those strains to plants.

We have also assayed L. lactis NCDO 2118, aiming to characterize its antibiotic resistance profile. L. lactis NCDO 2118 is susceptible to most of the antibiotics assayed here. Although L. lactis NCDO 2118 presented resistance to oxacillin and susceptibility to penicillin, it only harbored genes coding for a VanZ family protein, which may be related to the vancomycin resistance, penicillin-binding proteins, and multidrug efflux pump proteins.

The efflux pumps are membrane transporter proteins responsible for the extrusion of relevant antibiotics, which are found in both Gram-positive and Gram-negative bacteria [62; 63]. Penicillin-binding proteins are transpeptidases or caboxypeptidases that harbor specific motifs that limit the active site serine penicillin-recognizing enzyme family, including class A and C β-lactamases [64]. Vancomycin is a glycopeptide antibiotic used in severe infections. Some species used in the food industry or found naturally in raw food material present an intrinsic resistance to vancomycin, including L. rhamnosus, L. casei, Lactobacillus plantarum, and Leuconostoc lactis [65].

Finally, although L. lactis NCDO 2118 does present genes putatively coding for antibiotic resistance-related proteins, none of those genes present anomalous G+C or codon usage deviation, nor are they harbored by the putative horizontally acquired regions predicted by GIPSy or PHAST. More interestingly, no Resistance Island was identified in L. lactis NCDO 2118, corroborating its safety aspects [66].

In vitro and in silico analyses of survival, exclusion mechanisms and probiotic properties of L. lactis NCDO 2118

Susceptibility of L. lactis NCDO 2118 to acid stress and bile salts. Concerning the acid stress, lowering the intracellular pH reduces the transmembrane pH difference and the activity of acid-sensitive enzymes and damages proteins and DNA [67].The first mechanism used by L. lactis species to cope with acid stress is to maintain a low intracellular pH (pHi) by using membrane ATPase FoF1 [68; 69] and the generation of alkaline substances through the catabolism of amino acids (deamination, for example) [70; 71]. Bile salts, on the other hand, are surface-active, amphipathic molecules with a potent antimicrobial activity, and they act as detergents that disrupt biological membranes [67]. The percentage of resistance to bile salts also tends to vary among LAB and even between strains of the same species [72].

Here, we have identified 25 and 16 genes previously shown to be involved in acid stress and bile resistance in other species, respectively. In an in vitro assay, however, only 48% of L. lactis NCDO 2118 was able to grow after pH challenge, and 95% of bacteria was inhibited by bile salts. Other authors have already found that bacteria with an intestinal origin tend to be more resistant to stomach acids [73]. Therefore, this finding corroborates our results because L. lactis NCDO 2118 was isolated from frozen peas. Most of the genes found in L. cremoris MG1363 were also identified in L. lactis NCDO 2118. Additionally, a work using proteomics analyses identified some genes related to acid response and they are present in L. lactis NCDO 2118 genome (clpEP, ahpC, tig, hpr and luxS) [74] showing that other approaches may better elucidate the mechanism of survival to acid stress on this strain.

The high susceptibility of L. lactis NCDO 2118 to bile salts, on the other hand, must be further explored in vitro and in vivo using transcriptomics analyses to determine the expression rates of the described genes.

Competitive exclusion mechanisms of L. lactis NCDO 2118. There are several mechanisms used by bacteria to competitively exclude other species, such as bacteriocin production, space competition through the use of adhesins or receptors that bind to specific surface features, predation and even rapid growth [75].

Adhesins are responsible for the recognition and colonization of host tissues through specific binding. This process may activate the innate host cells or the expression of new genes.

Adhesins may be characterized as hair-like attachments named pili or fimbriae or in other cases, named non-pilus adhesin, related to the microbial cell surface [76].

In L. lactis NCDO 2118, we have identified the gene chiA (NCDO2118 2053) and the genes coding for the *Chitin binding protein* (CBP–NCDO2118 2054) and the laminin-binding protein (NCDO2118_1446), which are normally related to adhesion in other bacteria. Chitin is degraded by chitinases that belong to members of the glycoside hydrolase of family 18 [77]. One example of bacteria that produces chitinase is Serratia marcescens, one of the most efficient organisms in chitin degradation [78]. When E. coli was cloned with a chitin-binding protein of Serratia marcescens, there was a significant increase in its ability to adhere to human colon cells [77].

Chitin-binding encoding genes are broadly distributed in many microorganisms. The L. lactis IL1403 genome, for example, harbors chitinolytic machinery represented by one family 33 CBP (yucG; referred as LlCBP33A), one family 18 chitinase (chiA, referred as LlChi18A) and one family 20 N-acetylhexosaminidase [3; 79]. Another example of bacteria that present a high adhesion degree is *Borrelia burgdorferi*, which is able to bind to mammalian laminin, an important extracellular matrix (ECM) component [80]. A laminin-binding protein has also been identified in L. lactis NCDO 2118.

Additionally, we have found using MATS experiments that L. lactis NCDO 2118 presents a 52% of association to xylene, which supports the presence of genes coding for adhesion-related proteins in this strain. The hydrophobicity is directly related to the capacity of strains to adhere to surfaces. This capacity is determined by hydrophobic components present in the outer membrane of microorganisms, and it is known that hydrophobic interactions have an important role in the adhesion of bacteria to the epithelium. The application of MATS experiments facilitates a qualitative assessment of the polarity or non-polarity of the bacterial surface, which is important because it indicates the potential for probiotic adhesion to apolar surfaces in the intestinal and vaginal epithelia. However, this test is only a primary indicator of the adherence of microorganisms [81; 82].

The other bacterial competitive exclusion mechanism assayed here was the production of exclusion antimicrobial peptides, named bacteriocins. Bacteriocins produced by a bacterium may be activated against others, even ones from the same species, while the producer is immune to its own peptides [43]. This exclusion mechanism is very important for probioses, as it renders probiotic organisms able to compete with and kill pathogenic ones, promoting a health benefit to the host [2]. We have predicted one bacteriocin for each of the three classes in L. lactis NCDO 2118 (class I-III), which may be important for exclusion mechanisms of this bacteria. However, the lack of *nisT* and the pseudogenization of *nisP* on the class I gene cluster, the lack of ABCtransporters in the class II cluster and, also, the lack of information regarding the product of the putative bacteriocin in the class III cluster have to be further studied using in vitro analyses to elucidate whether those bacteriocins are produced and present antimicrobial activity or not.

We have also performed a deferred agar spot assay for the initial determination of antagonistic activity produced by L . *lactis* NCDO 2118. This test indicates the activity against various Gram-positive and -negative bacteria. This inhibitory effect may be due to H_2O_2 , lactic acid, bacteriocins, antibiotic-like substances, or a combination of these compounds [83]. However, L. lactis NCDO 2118 showed no effect on the growth of the pathogenic strains assayed here.

Secreted proteins and immunomodulatory effects. According to Luerce et al., (2014), the secreted proteins of L. lactis NCDO 2118 are possibly responsible for the immunomodulatory effects of this transient bacterium inside the host. In a comparison of the anti-inflammatory effects between L. lactis NCDO 2118, L. lactis IL1403 and L. cremoris MG1363 strains, only the L. lactis NCDO 2118 supernatant was able to decrease the IL-8 production (45%), showing its immunomodulatory ability against inflammation [18].

Here, we predicted 5 proteins that are present in the 26 secreted proteins exclusive from L. lactis NCDO 2118 and in the 867 expressed proteins from proteomic analyses and may thus be related to the probiotic effect of this strain (Table 7). From those 5 exclusive, secreted and expressed genes of L. lactis NCDO 2118, epsK and epsL are part of the operon epsABCDEF-GHIJKLX, whereas there is an epsR gene located in another genomic region.

The EPSs are a type of biopolymer able to facilitate intense interactions of biofilm cells through adhesion, aggregation of bacterial cells, cohesion of biofilms, protective barriers, and cell component export [84]. Through microarray and electron microscopy analyses, Denou et al., 2008 found an eps cluster of genes exclusive from a probiotic Lactobacillus strain compared to a type strain and they have shown that deletion of this cluster from the probiotic strain results in lack of the fuzzy layer on the outside of the cell wall [85].

Altogether, the lack of further knowledge of the eps cluster of genes and the presence of three other genes coding hypothetical exclusive/secreted/expressed proteins highlight the need for additional studies to better elucidate the underlying mechanisms involved in the antiinflammatory and immunomodulatory activities of this strain.

Materials and methods

Genome sequences

The genome sequences of L. lactis NCDO 2118 [24] and 15 other strains of Lactococcus were retrieved from the GENBANK dataset of NCBI (Table 1). Briefly, the dataset is composed of 8 strains of Lactococcus lactis subsp. lactis, 2 of which were isolated from legumes (L. lactis NCDO 2118 and Lactococcus lactis subsp. lactis KF147), 6 Lactococcus lactis subsp. cremoris isolated from dairy or other fermented foods, and 2 Lactococcus garvieae isolated from diseased fish. L. garvieae was added to the analyses because it is a closely related pathogenic species. S. thermophilus LMD-9 was used as an outgroup to root the phylogenetic tree. Only complete genomes were used to avoid bias.

In silico analyses

Heatmap of genome similarities and 16S phylogenetic tree. The heatmap analyses of the 17 strains were performed with Gegenees [86]. The input files consisted of complete genomes in.fna format. Streptococcus thermophilus LMD-9, a closely related species, was used as an outgroup to root the tree. The analyses were performed with default parameters for comparative analyses using the alignment method BLASTn. Gegenees performs an all-versus-all alignment process of the fragments generated from the 17 genomes. The result was exported from Gegenees as a heatplot image. Additionally, a phylogenetic tree was made using the 16S sequences from all genomes as identified by RNAmmer [87]. After that, they were aligned in MUSCLE [88], and the phylogenetic tree was inferred using the Neighbor-Joining method with 1000 bootstrap replicates.

Genome synteny. The genome synteny analyses were performed using Mauve, with the "progressiveMauve" option and all genome sequences in the.fna format. Mauve predicts gene synteny by merging locally collinear blocks of conserved genome orthologous regions and ordering them according to a reference genome [89].

Genome plasticity. The genome plasticity analyses were performed by searching for horizontally acquired regions such as genomic islands and phage sequences. The genomic islands were searched using the software GIPSy: Genomic Island Prediction Software [90], which updates the methodology of the software PIPS: Pathogenicity Island Prediction Software. Briefly, GIPSy performs the prediction of four different classes of genomic islands: Pathogenicity Islands, Resistance Islands, Metabolic Islands and Symbiotic Islands. In this work, we

searched for metabolic and symbiotic islands in the genome of L. lactis NCDO 2118 using Lactococcus lactis subsp. cremoris MG1363 and Lactococcus garviae Lg2 genomes as subjects. After, we consolidated and manually curated the results. The choice of metabolic and symbiotic islands was made based on the lifestyle of L. lactis NCDO 2118, a strain isolated from vegetables, and its metabolic importance.

All the analyses were performed using GENBANK files and default parameters. The results were exported in tabulated format and used in BRIG (Blast Ring Image Generator) to generate circular genome comparative views [91]. Finally, the prophage prediction was performed using the GENBANK file and the software Phast [92], and the results were exported in table format and used as input in BRIG.

Bacteriocin prediction. The bacteriocin prediction was performed in BAGEL software using the.fna file from L. lactis NCDO 2118. Briefly, the software works with a curated dataset of bacteriocins, in which the input data are evaluated based on a Hidden Markov Model. The genetic information is analyzed based on combinations of PFAM domains [42]. For the putative bacteriocin predicted on L. lactis NCDO 2118 (NCDO2118 1768), we used the Transporter Classification Database (TCDB) [93] with an e-value of e-07.

Circular comparison map of genomic sequences. To create circular genome comparisons, we used the software BRIG and all genome sequences in the.fna format; we created the figure with L. lactis NCDO 2118 as reference strain. Additionally, we added the coordinates of the genomic islands and phage regions to the figure to visualize genome plasticity events. Finally, all genomes underwent BLAST analyses against the reference strain to create the circular comparison map.

Metabolic pathway prediction. A genome sequence in.fasta and a genome annotation in the.gbk format were used for reconstructing the Lactococcus species metabolic pathways. Posteriorly, the Pathway/Genome Databases (PGDB) for each of the 16 strains were computationally predicted using Pathway Tools software version 16.5 [94], developed by SRI International. The MetaCyc, a highly curated and non-redundant reference database of small-molecule metabolism, was used as a reference database for the PathoLogic component of the Pathway Tools software [95]. The metabolic pathways of L. lactis NCDO 2118 were used as a reference for the comparative analysis using the following comparisons: i) L . lactis NCDO 2118, L . lactis KF147 and *Lactococcus lactis* subsp. *lactis* IL1403, ii) non-pathogenic strains of L. *lactis* (L. *lac*tis subsp. lactis and cremoris), and iii) all strains in this study.

Identification of the secretome. The prediction of the putative subcellular localizations of L. lactis NCDO 2118 proteins was performed in silico using SurfG+. This software contains such tools as *SignalP*, *LipoP* and *TMHMM* for the identification of motifs [46]. Interestingly, SurfG+ uses the size of the membrane wall to better differentiate the membrane (MEM) and potentially surface exposed (PSE) proteins. Here, the measurements of the membrane wall were performed with electron microscopy with EM10A equipment (Zeiss), as previously described [96].

L. lactis NCDO 2118 was grown at 30˚C for 18 h in M17 medium (Difco) containing 0.5% glucose [18] and then centrifuged. The resulting precipitate $(\sim 500 \text{ mL})$ was placed in an Eppendorf tube, fixed in 2.5% glutaraldehyde in 0.1 M sodium cacodylate buffer (pH 7.2) for 6 h at 8˚C and washed three times with 0.1 M sodium cacodylate buffer (pH 7.2). After washing, the sample was post-fixed in 1% osmium tetroxide in 0.1 M sodium cacodylate buffer $(pH 7.2) + 1.5%$ potassium ferrocyanide for 90 minutes, washed with 0.1 M with sodium cacodylate buffer (pH 7.2), dehydrated in a graduated ethanol series (50% EtOH, 70% EtOH, 95% EtOH, and 100% EtOH), and incorporated in Eponate–Araldite resin. Ultrathin sections were obtained using uranyl acetate and lead citrate and then verified by Zeiss-EM-10A [97]. The micrograph was obtained by one CCD Mega View camera. The thickness of the L. lactis

NCDO 2118 wall was determined from the image analysis micrograph in ImageJ software (available at imagej.nih.gov/ij/).

To measure the wall, we used at least five micrographs of L. lactis NCDO 2118 with magnifications of 50,000 and 100,000 times. We calculated the mean size of the cell walls, and the average number of amino acids for the obtained wall thickness was \sim 55 amino acids. This value was added to the SurfG+ software together with the.fasta sequence of amino acids (.faa) exported from the strain of interest.

After this process, we used OrthoMCL tool to predict the orthologous and paralogous genes between L. lactis NCDO 2118 and L. lactis IL1403.

In vitro analyses

Bacterial strains and growth conditions. For in vitro analyses, we used the probiotic strain L. lactis NCDO 2118 [18] and the pathogenic strains Salmonella enterica serovar Typhimurium ATCC 14028, Escherichia coli ATCC 25723, Staphylococcus aureus ATCC 29213, Bacillus cereus ATCC 11778, Listeria monocytogenes ATCC 15313, Enterococcus faecalis ATCC 19433, and Pseudomonas aeruginosa ATCC 25853.

L. lactis NCDO 2118 was grown at 37˚C in MRS medium (Difco) without agitation for 18 hours. L. monocytogenes was cultured in TSB-YE for 24 hours at $28-30^{\circ}$ C. The pathogenic strains were grown in BHI medium (BD) for 24 hours at 37˚C. To prepare the solid and semisolid culture media, we added 1.5% and 0.2–0.75% of agar, respectively.

L. *lactis* gastric juice susceptibility. L. *lactis* NCDO 2118 stationary phase cells were suspended in either 0.9% saline solution (pH 7) or simulated gastric juice (NaCl 2 g/L, pepsin 3.2 g/L, adjusted to pH 2.5 with concentrated HCl) and incubated at 37° C for 3 h. Solutions were centrifuged, the supernatant was discarded, and the pellets were suspended in MRS broth. Bacterial growth was evaluated by inoculating MRS broth with 2% v/v of control cells in saline and artificial gastric juice-treated cells onto microplates in triplicate, before incubating them in a Microplate Spectrophotometer System SpectraMax 340 (Molecular Devices Inc., Sunny- vale, CA, USA) at 37°C for 18 h. The OD_{620nm} (optic density) was recorded at 30 min intervals. The percentage of growth inhibition was calculated as (1 –areaAGJ/areaCT) x 100, where area- AGJ and areaCT are the areas under the growth curve for the simulated gastric juice and con- trol, respectively. The total area under the curve was calculated by definite integration using the OriginPro 8.5 program (OriginLab Corporation, Northampton, MA, USA). The results were based on the average of three independent assays.

Susceptibility to bile salts. The susceptibility of L. lactis NCDO 2118 to bile salts was evaluated according to the method of Silva *et al.*, (2013) [98]. For this, the L. lactis NCDO 2118 strain was grown in MRS medium at optical density of 0.6 and transferred $(2\%$ v/v) to MRS medium supplemented or not with 0.3% of Oxgall (Oxoid Ltd., Basingstoke, UK). The OD_{620nm} was recorded at 30 min intervals while incubating at 37°C for 18 h in a microplate reader. The percentage of growth inhibition was calculated as $(1 - \text{areaBS/areaCT}) \times 100$, where areaBS and areaCT are the areas under the growth curve for bile salt and control cells, respectively. The percentage of bacterial viability was determined in a Microplate Spectrophotometer System SpectraMax 340 (Molecular Devices Inc., Sunnyvale, CA, USA) in the same manner as described above. The results were based on an average of three independent assays.

Cell surface hydrophobicity. MATS was measured to evaluate the bacterial cell surface hydrophobicity [99]. Measurement of the cell surface hydrophobicity of L. lactis NCDO 2118 was performed with xylene using the MATS method. Bacterial stationary phase cultures were centrifuged, washed twice and adjusted to an OD_{600nm} of 0.6 with 0.1 M KNO₃, pH 6.2 (A₀). Then, xylene was added in suspension 16% (v/v) and maintained for 10 minutes at room

temperature. The tube was agitated vigorously, and after 30 minutes, the aqueous phase was collected for optical density OD_{600nm} measurement. The reduction percentage of optical density was calculated. The results were based on the average of three independent assays.

Antagonistic activity. Bacterial isolates were cultured in MRS broth for 24 h at 37° C within an anaerobic chamber. A 5 μL aliquot of the culture was then spotted onto MRS agar. After incubation at 37˚C for 48 h under anaerobic conditions, the cells were killed by exposure to chloroform for 20 min. Residual chloroform was allowed to evaporate, and Petri dishes were overlaid with 3.5 mL of a soft agar containing brain heart infusion (Acumedia, Neogen Co., Lansing, MI, USA), tryptone soy broth (Difco) supplemented with 0.5% yeast extract (Acumedia), or Ellinghausen–McCullogh–Johnson–Harris with Leptospira enrichment EMJH (Difco) inoculated with 0.2 mL of a 24 h culture of Staphylococcus aureus ATCC 29213, Enterococcus faecalis ATCC 19433, Pseudomonas aeruginosa ATCC 25853, Bacillus cereus ATCC 11778, Escherichia coli ATCC 25723, Salmonella enterica serovar Typhimurium ATCC 14028, Leptospira interrogans serovar Icterohaemorrhagiae , or Listeria monocytogenes ATCC 15313. After incubating at 37° C for 24 h under aerobic or anaerobic conditions, depending on the indicator strain, the antagonistic activity was determined based on the presence of a growth inhibition zone, using the method of Tagg as modified by Branco *et al.*, (2010) [100].

Antibiotic susceptibility. L. lactis NCDO 2118 antibiotic susceptibility was determined using antibiotic diffusion discs (Oxoid, England) on MRS plates. Bacteria were inoculated in MRS broth and incubated overnight at 37° C. Solutions of 10^8 viable cells (McFarland scale) were prepared from the colonies in 3.5 mL of 0.9% buffered saline. The diluted culture (100 μL) was streaked onto MRS agar, and antibiotic discs were applied to the surface using an antibiotic disc dispenser. The discs included amikacin $(30 \mu g)$, ampicillin $(30 \mu g)$, ceftriaxone (30 μg), chloramphenicol (30 μg), erythromycin (10 μg), oxacillin (1 μg), penicillin G (10 U), tetracycline (30 μg) and vancomycin (30 μg). The results were interpreted according to Charteris et al., (1998) [101].

Bacterial strain, growth conditions and preparation of proteins from culture filtrates for proteomic analysis. L. lactis NCDO 2118 and L. lactis IL1403 were pre-inoculated in M17 medium (Difco, New Jersey, USA) and incubated at 30˚C for 16 h. The precultures were then inoculated (1:100) in fresh M17 medium supplemented with 0.5% (w/v) glucose (M17Glc) at 30° C until reaching an OD₆₀₀ = 0.8 (three independent experiments). The cultures were then centrifuged for 20 min at 2,700 x g. The supernatants were filtered using 0.22- μ m filters, 30% (w/v) ammonium sulfate was added to the samples, and the pH of the mixtures was adjusted to 4.0. Next, 20 mL of N-butanol was added to each sample. The samples were centrifuged for 10 min at 1,350 x g and 4˚C. The interfacial precipitate was collected and resuspended in 1 mL of 20 mM Tris-HCl pH 7.2 [102]. To perform label-free proteomic analysis, the protein extract was concentrated using a spin column with a 10 kDa threshold (Millipore, Billerica, MA, USA). The protein was denatured (0.1% RapiGEST SF at 60˚C for 15 min) (Waters, Milford, CA, USA), reduced (10 mM DTT), alkylated (10 mM iodoacetamide) and enzymatically digested with trypsin (Promega, Sequencing Grade Modified Trypsin, Madison, WI, USA).

Proteomic analysis. Qualitative and quantitative nanoUPLC tandem nanoESI-HDMS^E (Nano Electrospray High Definition Mass Spectrometry) experiments were performed using both a 1 h reversed phase gradient from 7% to 40% (v/v) acetonitrile (0.1% v/v formic acid) at 500 nL min-1 and a nanoACQUITY UPLC 2D RPxRP Technology system [103]. A nanoAC-QUITY UPLC HSS T3 1.8 μ m, 75 μ m × 15 cm column (pH 3) was used with an RP XBridge BEH130 C18 5 μm 300 μm x 50 mm nanoflow column (pH 10). Typical on-column sample loads were 250 ng of the total protein digests for each of the 5 fractions (250 ng/fraction/load). All analyses were performed using nano-electrospray ionization in the positive ion mode nanoESI (+) and a NanoLockSpray (Waters, Manchester, UK) ionization source. The mass

spectrometer was calibrated using a MS/MS spectrum of $[Glu¹]$ -Fibrinopeptide B human (Glu-Fib) solution (100 fmol. μL^{-1}) delivered through the NanoLockSpray source reference sprayer. The multiplexed data-independent (DIA) scanning with additional specificity and selectivity for non-linear 'T-wave' ion mobility $(HDMS^E)$ experiments were performed using a Synapt G2-S HDMS mass spectrometer (Waters, Manchester, UK).

Following the identification of proteins, the quantitative data were packaged using dedicated algorithms [104; 105] and searching against a database with default parameters to account for ions [106]. The databases used were reversed "on-the fly" during the database queries and appended to the original database to assess the false positive rate during identification. For proper spectra processing and database searching conditions, the ProteinLynxGlobalServer v.2.5.2 (PLGS) with Identity^E and Expression^E informatics v.2.5.2 (Waters) was used. Uni-ProtKB with manually reviewed annotations was used, and the search conditions were based on taxonomy $(L. \text{ lactis})$. The maximum allowed missed cleavages by trypsin were up to one, variable modifications by carbamidomethyl (C), acetyl N-terminal, phosphoryl (STY) and oxidation (M) were allowed, and a peptide mass tolerance value of 10 ppm was used [107]. The collected proteins were organized by the PLGS Expression^E tool algorithm into a statistically significant list that corresponded to higher or lower regulation ratios among the different groups. For protein quantification, the PLGS v2.5.2 software was used with the Identity^E algorithm using the Hi3 methodology. The search threshold to accept each spectrum was the default value in the program with a false positive value of 4%. The quantitative values were averaged over all samples, and the standard deviations at $p < 0.05$ were determined using the Expression software [107].

Conclusions

Although L. lactis NCDO 2118 presented a high similarity to the other L. lactis strains, it presents an SI that is commonly shared with L. lactis KF147, along with high genomic synteny conservation with this strain. Additionally, the antibiotic resistance of this strain to vancomycin, amikacin and oxacillin could be an obstacle for its use as a probiotic. However, the absence of resistance-related genes in regions acquired by HGT and the absence of RIs in the genome sequence corroborates its safety aspects and supports its use as a probiotic strain. Moreover, the high susceptibility of L. lactis NCDO 2118 to acid and bile salts stresses have to be further evaluated in a complete digestion simulation, using transcriptomics and proteomics analyses, to elucidate whether the identified genes are differentially expressed in those environmental conditions.

Interestingly, the adhesion of L. lactis NCDO 2118 to xylene and the putative production of three classes of bacteriocins are important indicators of the exclusion mechanisms used by this strain. However, the *in vitro* analyses have not shown any sign of an antagonistic effect against the assayed pathogenic bacteria. Future works could also take advantage of combined transcriptomics and proteomics analyses of L. lactis NCDO 2118 in vitro before and after intestinal passage to evaluate the expression of the identified genes. Additionally, the identification of the EPS cluster of genes putatively associated with the probiotic effect of L. lactis NCDO 2118 could be further explored in 16S metagenomics analyses of gut microbiota, after expression, purification and administration of EPS proteins. Finally, through the analyses of the safety, survival and probiotic aspects of L . *lactis* NCDO 2118, we highlight here the potential use of this strain as a target for the future development of probiotic foods.

Supporting information

S1 Fig. Gene synteny between *Lactococcus lactis* subsp. *lactis* strains. *L. lactis* subsp. *lactis* NCDO 2118 (top) was used as a reference for the comparison analyses. The genomes are

represented according to the nucleotide conservation and synteny. Low similarity regions are represented as white regions inside the blocks, highlighted by a red (). Regions of deletions are represented as blank spaces between the blocks, letter (A). Insertion regions are highlighted with the letter (B), and inversion regions are represented by the letter (C). To perform the genome synteny analysis, we used the software Mauve, which compares the genomes by identifying and clustering homologous genes between the genomes into large collinear blocks of genes [89]. The most conserved genome compared to L. lactis NCDO 2118 was L. lactis KF147. Between these two strains, it is possible to see some regions of: deletion; insertion; inversion and specific areas with low or no similarity with the reference genome. The comparison of those features with other strains shows: a deletion on the genome position 1,200,000 of Lactococcus lactis subsp. lactis IO-1; a big inversion region in Lactococcus lactis subsp. lactis AI06 in the range from 800,000 to 1,600,000; a small insertion near the genome position 200,000 of L. lactis KLDS 40325 (in green); and a block on *Lactococcus lactis* subsp. lactis S0 (2,000,000 position) with low similarity to the reference genome. (TIF)

S2 Fig. Growth curves of L. lactis NCDO 2118 under acid and bile salt stresses. $(A) L$. lactis subsp. lactis NCDO 2118 growth under acid stress conditions. Blue: (LL) L. lactis without acid contact. Red: (LLAT) L. lactis under acid treatment. (B) L. lactis growth under intestinal conditions. Blue: (LL) L. lactis without salt contact salt. Red: (LLOG) L. lactis growth with 0.3% ox gall.

S1 Table. Metabolic pathways exclusive of Lactococcus lactis subsp. lactis NCDO 2118. The metabolic pathways were predicted using the software Pathway Tools. (XLS)

S2 Table. Putative genomic islands of L. lactis subsp. lactis NCDO 2118. (XLSX)

S3 Table. Genes coding for bacteriocins, muramidases and macrolides. Bacteriocin regions were predicted using BAGEL. (XLS)

S4 Table. Exclusive, expressed and secreted proteins of L. lactis NCDO 2118. The exclusive, secreted and expressed proteins were predicted using the software OrthoMCL, SurfG+ and proteomics analyses, respectively. (XLS)

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VI.2.1 Supporting information

VI.2.1.1 Fig S1. Gene synteny between Lactococcus lactis subsp. lactis strains.

L. lactis subsp. lactis NCDO 2118 (top) was used as a reference for the comparison analyses. The genomes are represented according to the nucleotide conservation and synteny. Low similarity regions are represented as white regions inside the blocks, highlighted by a red (*). Regions of deletions are represented as blank spaces between the blocks, letter (A). Insertion regions are highlighted with the letter (B), and inversion regions are represented by the letter (C). To perform the genome synteny analysis, we used the software Mauve, which compares the genomes by identifying and clustering homologous genes between the genomes into large collinear blocks of genes [89]. The most conserved genome compared to L. lactis NCDO 2118 was L. lactis KF147. Between these two strains, it is possible to see some regions of: deletion; insertion; inversion and specific areas with low or no similarity with the reference genome. The comparison of those features with other strains shows: a deletion on the genome position 1,200,000 of Lactococcus lactis subsp. lactis IO-1; a big inversion region in Lactococcus lactissubsp. lactis AI06 in the range from 800,000 to 1,600,000; a small insertion near the genome position 200,000 of L. lactis KLDS 40325 (in green); and a block on Lactococcus lactis subsp. lactis S0 (2,000,000 position) with low similarity to the reference genome.

VI.2.1.2 Fig S2. Growth curves of L. lactis NCDO 2118 under acid and bile salt stresses.

(A) L. lactis subsp. lactis NCDO 2118 growth under acid stress conditions. Blue: (LL) L. lactiswithout acid contact. Red: (LLAT) L. lactis under acid treatment. (B) L. lactis growth under intestinal conditions. Blue: (LL) L. lactis without salt contact salt. Red: (LLOG) L. lactis growth with 0.3% ox gall. https://doi.org/10.1371/journal.pone.0175116.s002

VI.2.1.3 Table S 2 Metabolic pathways exclusive of Lactococcus lactis subsp. lactis NCDO 2118. The metabolic pathways were predicted using the software Pathway Tools.

Locus tag	Gene	Enzyme	EC Number	Pathway
NCDO2118 1409	axe	cephalosporin-C deacetylase	EC:3.1.1.41	Biosynthesis of antibiotics
NCDO2118 0716	apu	Glucan 1,4-alpha-maltohydrolase		
NCDO2118_0705	rnmV	ribonuclease M5	EC:3.1.26.8	
NCDO2118_0711		4-alpha-glucanotransferase	EC:2.4.1.25	Starch and sucrose metabolism; Metabolic pathways
NCDO2118 0336	yciA	N-acetyldiaminopimelate deacetylase	EC:3.5.1.47	Lysine biosynthesis ; Metabolic pathways; Biosynthesis of secondary metabolites; Biosynthesis of amino acids
NCDO2118_0291	\sim	Endoglucanase		
NCDO2118_2089	lacA	Galactoside O-acetyltransferase		
NCDO2118_0606		DNA methylase		
NCDO2118 1713	\sim	diamine N-acetyltransferase	EC:2.3.1.57	Arginine and proline metabolism; Metabolic pathways
NCDO2118_1878	estA	Carboxylic-ester hydrolases	EC:3.1.1.-	
NCDO2118 1770	ubiE	demethylmenaquinone methyltransferase; 2- methoxy-6-polyprenyl-1,4-benzoquinol methylase	EC:2.1.1.163; EC:2.1.1.201	Ubiquinone and other terpenoid-quinone biosynthesis; Metabolic pathways; Biosynthesis of secondary metabolites
NCDO2118 0503	\sim	Nucleoside 2-deoxyribosyltransferase		
NCDO2118_0478	ligA	DNA ligase (NAD+)	EC:6.5.1.2	DNA replication; Base excision repair; Nucleotide excision repair; Mismatch repair
NCDO2118_0703	\sim	Endodeoxyribonucleases producing 5'- phosphomonoesters	EC:3.1.21.	
NCDO2118_0963	\sim	Recombinase		
NCDO2118 1039	nrdF	ribonucleoside-diphosphate reductase	EC:1.17.4.1	Purine metabolism; Pyrimidine metabolism; Metabolic pathways
NCDO2118_0650	icd	isocitrate dehydrogenase (NADP+)	EC:1.1.1.42	Citrate cycle (TCA cycle); Glutathione metabolism; Metabolic pathways; Biosynthesis of secondary metabolites; Microbial metabolism in diverse environments; Biosynthesis of antibiotics; Carbon metabolism; 2-Oxocarboxylic acid metabolism; Biosynthesis of amino acids
NCDO2118_1878	estA	Carboxylic-ester hydrolases	EC:3.1.1.-	

VI.2.1.4 Table S 3 Putative genomic islands of L. lactis subsp. lactis NCDO 2118.

VI.2.1.5 Table S 4 Genes coding for bacteriocins, muramidases and macrolides. Bacteriocin regions were predicted using BAGEL.

NCDO2118_2258	2412189	2412686	NCDO2118_2258	Hypothetical protein
NCDO2118_2259	2412673	2412882	NCDO2118 2259	Hypothetical protein
NCDO2118_2260	2412879	2413706	ywdC	Fe-S oxidoreductase
NCDO2118_2261	2413699	2415822	ywdD	Fe-S oxidoreductase
NCDO2118_2262	2415925	2416782	NCDO2118 2262	Transcriptional regulator
NCDO2118_2263	2416893	2418032	NCDO2118 2263	hypothetical protein
NCDO2118_2264	2418029	2419348	NCDO2118 2264	Radical SAM protein
NCDO2118_2265	2419851	2420879	NCDO2118 2265	Hypothetical protein
				Phosphopantetheine
NCDO2118_2266	2420866	2421363	coaD	adenylyltransferase
NCDO2118 2267	2421411	2421950	NCDO2118 2267	Hypothetical protein

VI.2.1.6 Table S 5 Exclusive, expressed and secreted proteins of L. lactis NCDO 2118. The exclusive, secreted and expressed proteins were predicted using the software OrthoMCL, SurfG+ and proteomics analyses, respectively. $F =$ forward, $R =$ reverse.

VI.2.2 DISCUSSÃO

As análises comparativas destacaram a grande semelhança entre L. lactis NCDO 2118 e L. lactis KF147, além das ilhas compartilhadas entre elas. O fato destas duas linhagens serem isoladas de leguminosas nos leva a crer que estas ilhas possam estar relacionadas ao estilo de vida destas linhagens.

Mesmo tendo observado a resistência de NCDO 2118 in vitro, as análises in silico não predisseram nenhum gene relacionado à resistência e regiões adquiridas por transferência horizontal ou mesmo a presença de ilhas de resistência à antibióticos. Entretanto, na simulação do ambiente gástrico, apenas metade da porcentagem de L. lactis NCDO 2118 sobreviveu, enquanto que os sais biliares inibiram quase todo o crescimento da linhagem. A abordagem de proteômica veio acrescentar possíveis dados que possam estar ligados diretamente à capacidade anti-inflamatória e imunomodulatória de L. lactis NCDO 2118, entretanto, uma análise aprofundada se faz necessária para chegarmos a uma conclusão. Assim sendo, os resultados mostraram possibilidades que ainda precisam ser estudadas de forma integrada, caminhando para outras abordagens ômicas, como a transcriptômica, por exemplo.

VII DISCUSSÃO GERAL

Em ambos trabalhos (capítulos I e II) observamos o quanto é esclarecedor e importante a integração de técnicas no entendimento de um organismo probiótico. As abordagens in silico nos permite alcançar, de forma ágil, vários dados que possivelmente podem caracterizar este organismo, além de direcionar experimentos in vitro, nos quais estes podem confirmar os dados preditos.

Vimos no primeiro capítulo a utilização de experimentos in vitro confirmando uma característica antagonista predita em uma ferramenta online, o BAGEL. Sendo este genoma fechado futuramente, outras informações importantes poderão ser descobertas, sejam elas relacionadas ao seu potencial probiótico ou não. Assim, foram identificadas na linhagem L. rhamnosus L156.4, proteínas muito similares à bacteriocinas que já foram descritas em outras linhagens de *Lactobacillus*, idenficadas como probióticas: L. *rhamnosus* HN001 (Gill et al., 2000) e L. rhamnosus GG (ATCC 53103) (Kankainen et al., 2009). L. rhamnosus L156.4 demonstra ampla atividade antagonista e sendo esta atividade uma das características de um organismo probiótico, os resultados obtidos nos levam a aprofundar as análises relacionadas à probiose da linhagem L. rhamnosus L156.4.

No capítulo II, as análises comparativas entre as espécies de Lactococcus acabam destacando a grande semelhança entre as linhagens L. lactis NCDO 2118 e L. lactis KF147. O fato de possuírem um isolado semelhante, nos leva à hipótese de que seu estilo de vida pode refletir nos resultados encontrados. Focando na nossa linhagem de interesse, observamos que alguns dos dados in silico não foram comprovados nos experimentos in vitro. Apesar de L. lactis NCDO 2118 apresentar resistência a três dos 9 antibióticos testados, não foram observadas, in silico, alterações relacionadas ao seu conteúdo G+C e ao uso de códon. Ademais, a ausência de atividade antagonista dentre as bactérias patogênicas testadas, apresentou-se contradizendo as bacteriocinas preditas em L. lactis NCDO 2118. Esses resultados, além dos próprios experimentos mimetizando a ação do suco gástrico e sais biliares, precisariam ser realizados de forma mais aprofundada, testando a bactéria em condições diferentes, no sentido de esclarecer essas análises parciais. O mesmo se faz necessário com relação às proteínas secretadas, expressas e exclusivas de L. lactis NCDO 2118, das 5 preditas, 3 são proteínas hipotéticas e mesmo tendo encontrado dois genes eps já descritos na literatura como componentes de um *cluster eps* em uma linhagem probiótica de *Lactobacillus* (Denou et al., 2008), novas análises e mesmo outras abordagens ômicas poderiam auxiliar na elucidação destes achados.

VIII CONCLUSÕES GERAIS

Por meio da genômica comparativa podemos observar características compartilhadas entre os genomas a serem analisados, que podem inclusive destacar regiões de alta ou baixa similaridade.

Nas análises com L. rhamnosus L156.4, apesar da linhagem apresentar várias proteínas relacionadas à bacteriocinas e bacteriocinas muito similares à outras linhagens de L. rhamnosus, conhecidas como probióticas, foi visto nas comparações, que a similaridade destas regiões aos outros genomas analisados é significativa, porém não são idênticas. Existem regiões de deleção e inserção, tanto nas comparações do Mauve, quanto do ACT.

Analisando in vitro a atividade antagonista de L. rhamnosus L156.4, observou-se um amplo espectro de exclusão com relação aos organismos utilizados, característica esta representativa pelas células e também pelo sobrenadante, que só não inibiu bactérias gramnegativas. Este mesmo sobrenadante passou por uma avaliação físico-química, a qual demonstrou que a atividade antagonista da linhagem em estudo se manteve significativa, demonstrando o potencial agressivo desta linhagem. Por fazer parte de um grupo de espécies já muito descritas e conhecidas como probióticas, um estudo aprofundado nessa área poderá elucidar novas características desta linhagem.

Nas análises com L. lactis NCDO 2118, os resultados comparativos acabaram por destacar as semelhanças desta linhagem com L. lactis KF147, isolados de ervilha congelada e feijão mungo, respectivamente. O fato de terem isolados semelhantes nos leva a correlacionar os resultados obtidos, principalmente em relação à ilha mista (MSI2) predita apenas para estas duas linhagens, representando genes relacionados a características metabólicas e simbióticas. A respeito das características probióticas, L. lactis NCDO 2118 foi capaz de crescer em meio ácido e apresentou adesão moderada, além de terem sido identificadas bacteriocinas de cada uma das três classes e proteínas relacionadas. A linhagem em estudo não mostrou crescimento no meio biliar e também não foi vista atividade antagonista in vitro contra as bactérias utilizadas. Por isso, faz-se necessário a utilização de novas abordagens para avaliação aos sais biliares e novos organismos para observação da atividade antagonista. O mesmo se aplica para as proteínas secretadas encontradas. Das cinco secretadas, expressas e exclusivas de L. lactis NCDO 2118, três são proteínas hipotéticas, das quais é necessário a busca por maiores informações e, as outras duas, fazem parte de um operon eps encontrado em uma linhagem probiótica de Lactobacillus.

Para L. rhamnosus L156.4:

O genoma já depositado poderá ser analisado, comparando com outras espécies e linhagens de Lactobacillus, onde buscaríamos identificar possíveis genes e ou proteínas relacionadas às características probióticas. Destes resultados encontrados, os testes in vitro nos auxiliariam na confirmação e complementação destas análises.

Para L. lactis NCDO 2118:

Microbiota:

Utilizando um modelo de colite, buscaremos administrar a bactéria aos camundongos para posterior análise de metagenômica para análise da microbiota intestinal.

Metatranscriptoma:

Administrando a bactéria aos animais (camundongos germ free) induzidos à colite, buscaremos realizar o RNA-Seq do segmento intestinal, antes e após a passagem da bactéria probiótica pelo trato gastro-intestinal para posterior avaliação da expressão dos genes diferencialmente expressos.

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XI APÊNDICE

XI.1 Curriculum vitae

Dados pessoais

Formação acadêmica

Áreas de atuação

- 1. Bioinformática
- 2. Genômica
- 3. Genética Molecular e de Microorganismos

Artigos completos publicados em periódicos

1. DE SAROM, ALISSA; KUMAR JAISWAL, ARUN; TIWARI, SANDEEP; DE CASTRO OLIVEIRA, LETÍCIA; BARH, DEBMALYA; AZEVEDO, VASCO; JOSE OLIVEIRA, CARLO; DE CASTRO SOARES, SIOMAR. Putative vaccine candidates and drug targets identified by reverse vaccinology and subtractive genomics approaches to control Haemophilus ducreyi, the causative agent of chancroid. Journal of the Royal Society Interface, v. 15, p. 20180032, 2018.

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1. SILVA, W. M.; SOUZA, C. S. L Castro-Oliveira ; SOARES, S. C. SOUZA, G. F. M. H.; TAVARES, G. C.; FOLADOR, EDSON L.; PEREIRA, F. L.; FIGUEIREDO, H.C.P.; AZEVEDO, V. A. C. . Comparative proteomic analysis of four biotechnological strains Lactococcus lactis through label-free quantitative proteomics. Microbial Biotechnology (Online), 2018.

Artigos submetidos e em revisão

1. Journal: Plos Computational Biology Article type: Review

Title: Omics of probiotic bacteria: what features should I search for? Probiotic bacteria - omics approach Authors: Letícia de Castro Oliveira, Mariana Oliveira, Alissa de Sarom, Leandro de Jesus Benevides, Carlo José Freire Oliveira, Henrique Cesar Figueiredo; Vasco Ariston de Carvalho Azevedo and Siomar de Castro Soares

2. Journal: Heliyon

Article type: Research article

Title: The Pan-genome of the zoonotic neglected pathogen Bartonella henselae reveals two groups with different patterns of adaptation to hosts

Authors: Leandro Gomes Alves, Arun Jaiswal, Sandeep tiwari, Leandro Benevides, Letícia Oliveira, Felipe Zen, Vasco Azevedo and Siomar Soares

3. Journal: Plos One

Article type: Original Research

Title: A Reverse Vaccinology and Subtractive Genomics Approach for the Common Therapeutics Identification against Mycobacterium leprae and Mycobcaterium lepromatosis

Authors: Arun Kumar Jaiswal; Sandeep tiwari; Syed Babar Jamal; Letícia de Castro Oliveira; Helioswilton Sales Campos; Leonardo Eurípedes Andrade Silva; Carlo Jose Freire Oliveira; Vasco Azevedo; Siomar C. Soares; Virmondes Rodrigues Junior; Marcos Vinicius Silva

- 4. Journal: Nucleic Acids Research
	- Article type: Original Research

Title: In silico evaluation of safety aspects in the use of Faecalibacterium strains by genome plasticity and antibiotic resistance approaches.

Authors: Benevides, Leandro; Oliveira, Letícia; Figueiredo, Henrique; Langella, Philippe; Azevedo, Vasco; Chatel, Jean-Marc; Soares, Siomar

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1. SOARES, SC; RAMOS, R.T.J.; SILVA, W. M.; Castro-Oliveira, L.; AMORIM, LG; Hirata, R; Mattos-Guaraldi, A. L.; MIYOSHI, A; SILVA, A.; AZEVEDO, V

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