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# 1 Impacts of short-term temperature fluctuations on 2 biohydrogen production and resilience of thermophilic 3 microbial communities

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11

## 12 ABSTRACT

13 Anaerobic microflora enriched for dark fermentative H<sub>2</sub> production from a mixture of  
14 glucose and xylose was used in batch cultivations to determine the effects of sudden  
15 short-term temperature fluctuations on H<sub>2</sub> yield and microbial community composition.  
16 Batch cultures initially cultivated at 55°C (control) were subjected to downward (from 55°C  
17 to 35°C or 45°C) or upward (from 55°C to 65°C or 75°C) temperature shifts for 48 hours  
18 after which, each culture was transferred to a fresh medium and cultivated again at 55°C  
19 for two consecutive batch cycles. The average H<sub>2</sub> yield obtained during the first cultivation  
20 at 55°C was 2.1 ± 0.14 mol H<sub>2</sub> mol<sup>-1</sup> hexose equivalent. During the temperature shifts,  
21 the obtained H<sub>2</sub> yields were 1.8 ± 0.15, 1.6 ± 0.27 and 1.9 ± 0.00 mol H<sub>2</sub> mol<sup>-1</sup> hexose  
22 equivalent at 35°C, 45°C and 65°C, respectively, while no metabolic activity was observed  
23 at 75°C. The sugars were completely utilized during the 48 h temperature shift to 35°C  
24 but not at 65°C and 45°C. At the end of the second cycle after the different temperature  
25 shifts, the H<sub>2</sub> yield obtained was 96.5, 91.6, 79.9 and 54.1% (second cycle after  
26 temperature shift to 35°C, 45°C, 65°C and 75°C, respectively) when compared to the  
27 average H<sub>2</sub> yield produced in the control at 55°C. Characterization of the microbial

28 communities present in the control culture at 55°C showed the predominance of  
29 *Thermoanaerobacteriales*, *Clostridiales* and *Bacilliales*. The microbial community  
30 composition differed based on the fluctuation temperature with *Thermoanaerobacteriales*  
31 being most dominant during the upward temperature fluctuations and *Clostridiales* being  
32 the most dominant during the downward temperature fluctuations.

33 **KEYWORDS:** Dark fermentation; Temperature fluctuation; biological H<sub>2</sub> production;  
34 Resilience; Recovery.

35

## 36 1. INTRODUCTION

37 The increasing global demand for energy and fuels, and the environmental  
38 hazards that fossil fuels contribute, strongly demand for alternative energy resources. H<sub>2</sub>  
39 has been considered as a possible sustainable alternative [1,2]. Although H<sub>2</sub> is a very  
40 abundant element on earth, it does not typically exist as H<sub>2</sub> in nature. H<sub>2</sub> is usually found  
41 combined with other elements, whilst it can be produced locally from numerous sources.  
42 H<sub>2</sub> is produced industrially via electrolysis, coal gasification, and fossil fuel reforming [3,4].  
43 Known biological H<sub>2</sub> production (BHP) methods include direct and indirect biophotolysis  
44 by green algae and cyanobacteria [5], photofermentation by phototrophic bacteria [6] and  
45 dark fermentation by fermentative bacteria [7]. BHP via dark and photofermentation has  
46 drawn increasing interest because of the ability to generate H<sub>2</sub> from various organic  
47 resources, such as industrial waste streams and lignocellulosic materials [8,9].  
48 Photosynthetic H<sub>2</sub> production on the other hand is of interest because it needs only light  
49 and water and does not produce any CO<sub>2</sub> [10,11].

50            However, H<sub>2</sub> production by dark fermentation is advantageous over the other BHP  
51 processes because of higher H<sub>2</sub> production rates and the possibility to use a wide variety  
52 of organic materials as substrates [12]. Dark fermentation can be carried out under  
53 different temperatures, i.e. mesophilic (35-40 °C), thermophilic (52-60 °C) and extremely  
54 thermophilic (>65 °C) conditions by different groups of fermentative bacteria [13,14].  
55 Given the faster rates and higher yields of H<sub>2</sub>, the use of thermophilic dark fermentation  
56 is often preferred over mesophilic processes [15]. However, thermophilic operations can  
57 require higher energy input for heating and are prone to inhibition [16] and sudden  
58 environmental changes [17] which can eventually result in reduced process stability or  
59 productivity [15,18].

60            Studies on anaerobic biological processes have shown that even small changes  
61 in the operating temperature can cause significant changes in microbial community  
62 composition and H<sub>2</sub> yields [14,19,20]. Temporal temperature fluctuations can also lead to  
63 changes in the enzymatic activities, growth rates and/or loss of microbial diversity, which  
64 directly affect H<sub>2</sub> production [21]. Temperature is therefore a key parameter to be  
65 controlled in dark fermentative processes. Previous studies investigating the effects of  
66 temperature on fermentative H<sub>2</sub> production have focused on comparing batch incubations  
67 and reactor performances at different fixed operating temperatures [20,22]. However,  
68 short-term temperature fluctuations can occur e.g., due to technical failures and therefore  
69 it is important to study the effects of short-term temperature fluctuations because they  
70 might lead to unwanted changes of the microbial growth and activities. Several studies  
71 focusing on anaerobic digestion have been carried out to establish the relationship  
72 between sudden temperature fluctuations and biogas production [23–25]. However, to

73 our knowledge only one study has been conducted to evaluate the influence of transient  
74 downward temperature fluctuations on the stability of H<sub>2</sub> production [21]. To date, no study  
75 has been done to correlate the outcome of temperature fluctuations in dark fermentation  
76 to the resilience and stability of the microbial populations involved.

77 The present study therefore aims to evaluate the effects of sudden short-term  
78 downward and upward temperature fluctuations during thermophilic dark fermentative H<sub>2</sub>  
79 production and reveal connections between effect of temperature changes and the  
80 microbial community structure. Chemical and molecular methods were used to monitor  
81 and characterize the microbial responses to transient temperature fluctuations (two  
82 different upward and two different downward temperature fluctuations). Understanding  
83 the resilience and stability as well as the dynamics of microbial communities to transient  
84 temperature fluctuations will help in developing strategies for optimization of dark  
85 fermentation processes, especially after possible process disturbances.

## 86 **2. MATERIALS AND METHODS**

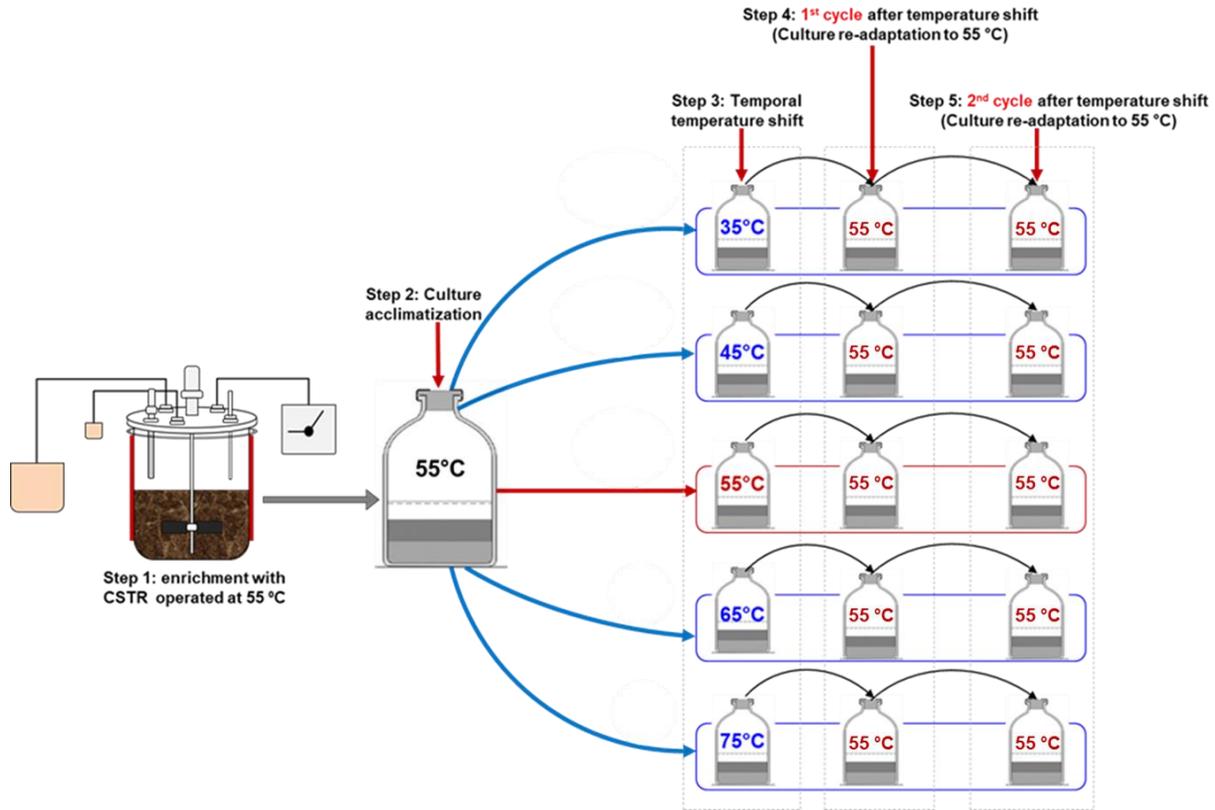
### 87 **2.1. Enrichment culture: medium composition and inoculum source**

88 The enrichment of H<sub>2</sub> producing microbial community for this study was carried out  
89 in a continuous stirred tank reactor (CSTR) after which the enriched culture was used in  
90 batch bottle experiments to study the effects of sudden short-term temperature  
91 fluctuations on H<sub>2</sub> production and microbial community composition. An anaerobically  
92 digested sludge was used as inoculum for the CSTR after heat shock pretreatment at  
93 90°C for 20 min. Two hundred milliliters of the pretreated sludge (10% v/v, final  
94 concentration, 40 mg L<sup>-1</sup> of volatile solids) was inoculated to 1800 mL of the following  
95 culture medium (mg/L): K<sub>2</sub>HPO<sub>4</sub>, 500; NH<sub>4</sub>Cl, 100; MgCl<sub>2</sub> · 6H<sub>2</sub>O, 120; H<sub>8</sub>FeN<sub>2</sub>O<sub>8</sub>S<sub>2</sub> ·

96 6H<sub>2</sub>O, 55.3; ZnCl<sub>2</sub>, 1.0; MnCl<sub>2</sub> · 4H<sub>2</sub>O, 2.0; CuSO<sub>4</sub>, 0.004; (NH<sub>4</sub>)<sub>6</sub>Mo<sub>7</sub>O<sub>24</sub>, 1.2; CoSO<sub>4</sub>, 1.3;  
97 H<sub>3</sub>BO<sub>3</sub>, 0.1; NiCl<sub>2</sub> · 6H<sub>2</sub>O, 0.1; Na<sub>2</sub>O<sub>3</sub>Se, 0.01; CaCl<sub>2</sub> · 2H<sub>2</sub>O, 80; yeast extract, 500 and  
98 0.055 mL HCl (37%). The culture was fed with glucose (800 mg L<sup>-1</sup>) and xylose (1200 mg  
99 L<sup>-1</sup> xylose). Xylose was used as substrate because it is a major component of  
100 hemicellulose and therefore commonly present in lignocellulosic biomass, lignocellulose  
101 hydrolysates, and pulp and paper wastewaters. Utilizing both glucose and xylose is a  
102 practical way to move towards efficient bioconversion of lignocellulosic wastes to H<sub>2</sub>. The  
103 total working volume of the CSTR was two liters. The reactor was flushed with nitrogen  
104 for 5 min and then operated in continuous mode at hydraulic retention time of 6 h and at  
105 55 °C for 21 days. The pH was maintained at 6.5.

## 106 **2.2. H<sub>2</sub> production batch experiments**

107 Prior to exposing the cultures to temporal temperature fluctuations, the H<sub>2</sub>-producing  
108 enrichment culture (step 1 in Figure 1) was acclimatized to batch growth conditions at  
109 55°C using the same cultivation medium as in the CSTR (step 2 in Figure 1). The  
110 acclimatized culture was then divided into ten anaerobic cultivation bottles containing  
111 fresh medium and subjected to a one-time temperature shock. This was done by placing  
112 duplicate bottles to 35 and 45 °C (downward temperature shocks), to 55 °C (control) as  
113 well as to 65 and 75 °C (upward temperature shocks) for 48 h (Figure 1, step 3). At the  
114 end of the 48 h incubation period, the cultures were centrifuged for 5 minutes, transferred  
115 to fresh medium and incubated at the original temperature of 55 °C for 48 h (step 4 in  
116 Figure 1). This step was repeated one more time (step 5 in Figure 1).



117

118 Figure 1. Experimental setup to study the effects of different temperature fluctuations  
 119 during dark fermentation. First, H<sub>2</sub> producers were enriched in a continuous stirred tank  
 120 reactor (CSTR) at 55 °C for 21 days (step 1). This was followed by the acclimatization of  
 121 the enriched mixed culture to batch conditions (step 2) and then, specific temperature  
 122 shock described as the downward temperature fluctuation (35 °C or 45 °C) and the  
 123 upward temperature fluctuation (65 °C or 75 °C) were imposed (step 3). Cultures  
 124 incubated at 55 °C (C) were used as control. After the temperature shocks, the H<sub>2</sub>  
 125 production was followed for two more batch cycles at 55 °C (step 4 and step 5) to  
 126 delineate how the culture can recover from the different temperature fluctuations.

### 127 2.3. Analysis of H<sub>2</sub> production

128 The biogas volume and composition measurement was carried out at the  
 129 respective incubation temperatures mentioned in section 2.2 while keeping the culture

130 bottles in water baths to maintain a constant temperature. Gas production was monitored  
131 was periodically measured with a digital manometer to determine the volume of gas  
132 produced. H<sub>2</sub> partial pressure can have a significant effect on fermentation as some  
133 thermophilic microorganisms may change their metabolism to the production of more  
134 reduced substrates such as lactate when the H<sub>2</sub> partial pressure increases. The biogas  
135 volume was therefore measured before and after releasing the pressure in each culture  
136 bottle. The total volume of produced H<sub>2</sub> was calculated at standard temperature using  
137 Equation 1 [26].

$$138 \quad V_{H_2,t} = V_{H_2,t-1} + C_{H_2,t}(V_{G,t} - V_{G,t-1}) + V_H(C_{H_2,t} - C_{H_2,t-1}) \quad (1)$$

139 Where  $V_{H_2,t}$  is the cumulative H<sub>2</sub> gas produced at time t,  $V_{H_2,t-1}$  is the cumulative H<sub>2</sub> gas  
140 produced at t-1,  $V_{G,t}$  is the total gas volume at time t,  $V_{G,t-1}$  is the total gas volume at time  
141 t-1,  $C_{H_2,t}$  is the H<sub>2</sub> gas fraction in the headspace at time t,  $C_{H_2,t-1}$  is the H<sub>2</sub> gas fraction in  
142 the headspace at time t-1 and  $V_H$  is the total headspace volume in the culture bottle. H<sub>2</sub>  
143 production in moles was calculated on the basis that one mole of an ideal gas will occupy  
144 a volume of 22.4 L at standard temperature and pressure according to the ideal gas law.  
145 Therefore, the volume of H<sub>2</sub> gas produced was divided by 22.4 L in order to obtain H<sub>2</sub>  
146 produced in moles. The gas composition was analyzed using a gas chromatograph  
147 (Clarus 580, Perkin Elmer) with a thermal conductivity detector. The columns used were  
148 a RtQbond column for H<sub>2</sub>, O<sub>2</sub>, N<sub>2</sub> and CH<sub>4</sub> quantification and a RtMolsieve column for  
149 CO<sub>2</sub> quantification. The carrier gas was argon under a pressure of 3.5 bars. A gas tight  
150 Hamilton syringe was used for gas sampling.

#### 151 **2.4. Analysis of the liquid metabolites**

152 Culture suspension samples were collected before and after each experimental  
153 step for chemical analysis of the metabolic products. The samples were centrifuged at  
154 13000 rpm for 15 min and the supernatant was filtered with 0.2  $\mu\text{m}$  filter before the  
155 analyses. Glucose, xylose, organic acid and alcohol concentrations were measured by  
156 high performance liquid chromatography (HPLC) using a refractive index detector  
157 (Waters R410) as described previously by [29].

#### 158 **2.5. Microbial community analysis**

159 Genomic DNA was extracted using the PowerSoil™ DNA Isolation Sample Kit  
160 (MoBio Laboratories, Inc., Carlsbad, CA, USA) according to the manufacturer's  
161 instructions. The following primers; 515\_532U and 909\_928U (Wang and Qian, 2009)  
162 including their respective linkers, were used to amplify the V4\_V5 region of the 16S rRNA  
163 gene over 30 amplification cycles at an annealing temperature of 65 °C. The resulting  
164 products were purified and loaded onto the Illumina MiSeq cartridge prior to sequencing.  
165 Sequencing and library preparation were performed at the Genotoul Lifescience Network  
166 Genome and Transcriptome Core Facility in Toulouse, France ([get.genotoul.fr](http://get.genotoul.fr)). The  
167 sequences analysis was done as described by Venkiteswaran et al. (2016).

#### 168 **2.6. Calculations**

169  $\text{H}_2$  yield was calculated by dividing the mol  $\text{H}_2$  per mole of hexose equivalent using  
170 the conversion factor of 5/6 for converting xylose to its hexose equivalent. The theoretical  
171  $\text{H}_2$  produced was calculated based on the measured acetate and butyrate concentrations  
172 (mM) using the Equation 2 [30] in order to determine the ratio of experimental to  
173 theoretical  $\text{H}_2$  yield [31]. If the calculated ratio is above 100%, the  $\text{H}_2$  is produced also via

174 other pathways than acetate and butyrate while a ratio below 100% indicates  
175 homoacetogenic activity.

176 Theoretical  $H_2$  produced =  $2 \times \sum(\text{acetate concentration} + \text{butyrate concentration})$  (2)

177 The relative  $H_2$  yield compared to the control was calculated for each culture by  
178 comparing the  $H_2$  yields obtained during or after the temperature fluctuation period to the  
179 average yield (steps 3 - 5) obtained from the control cultures kept at 55 °C (Equation 3).

180 Relative  $H_2$  yield compared to the control (%) =

181 
$$\frac{H_2 \text{ yield obtained during/after temperature shift}}{\text{average } H_2 \text{ yield obtained from the control}} \times 100 \quad (3)$$

182 Total COD of soluble compounds was calculated based on the sum of acids, ethanol and  
183 residual sugars by using the following conversion factors: 1 mM glucose = 192 mg COD  
184  $L^{-1}$ , 1 mM xylose = 160 mg COD  $L^{-1}$ , 1 mM acetate = 64 mg COD  $L^{-1}$ , 1 mM propionate =  
185 112 mg COD  $L^{-1}$ , 1 mM lactate = 96 mg COD  $L^{-1}$ , 1 mM butyrate = 160 mg COD  $L^{-1}$  and  
186 1 mM ethanol = 96 mg COD  $L^{-1}$  [32,33]. The COD mass balance was calculated using the  
187 endpoint concentrations of the residual sugars and soluble metabolites.

### 188 3. RESULTS AND DISCUSSION

#### 189 3.1. Thermophilic $H_2$ production at constant temperature in CSTR and first 190 batch test (55°C)

191 Methane was not detected in any of the incubations performed in this study, which  
192 indicates that the initial heat-shock pretreatment was sufficient to totally suppress the  
193 activity of methanogens [34,35]. The maximum  $H_2$  yield obtained during the enrichment  
194 in the CSTR was 1.9 mol  $H_2$  mol $^{-1}$  hexose equivalent. The  $H_2$  yield obtained in the batch  
195 cultivation at 55°C (control) was  $2.2 \pm 0.07$ ,  $2.1 \pm 0.06$  and  $1.9 \pm 0.14$  mol  $H_2$  mol $^{-1}$  hexose

196 equivalent (in steps 3, 4 and 5 respectively). The H<sub>2</sub> yield was seen to decrease in steps  
197 4 and 5.

198         During the cultivation in the different steps (3, 4 and 5) at 55 °C, the concentration  
199 of ethanol and acetate increased in step 4 compared to steps 3 and 5 (Table 1). The  
200 increase in these metabolites coincided with a decrease in butyrate concentration. The  
201 butyrate to acetate ratio (HBu/HAc, mM:mM) has been used in previous studies as an  
202 indicator of relative contribution of these two pathways to H<sub>2</sub> production [36,37]. In the  
203 cultures incubated at 55 °C, it was 1.2, 0.5 and 1.5 in steps 3, 4 and 5, respectively. The  
204 values from step 3 and 5 are in line with previous studies which have reported HBu/HAc  
205 ratios ranging between 1.5 and 4.0 [36,37]. The ratio of experimental to theoretical H<sub>2</sub>  
206 yield was 99, 91 and 83% in steps 3, 4 and 5, respectively. Based on the H<sub>2</sub> yields,  
207 HBu/HAc ratios and the ratios of experimental to theoretical H<sub>2</sub> yield, there might have  
208 been a slight shift in the metabolic pathway towards acetate production during the  
209 thermophilic dark fermentative H<sub>2</sub> production in step 4 and an increasing homoacetogenic  
210 activity from step 3 to 5.

211         In a dark fermentation, the maximum theoretical H<sub>2</sub> that can be obtained from  
212 glucose under standard temperature and pressure is 4 mol H<sub>2</sub> per mol glucose with  
213 acetate as the only metabolite while 2 mol H<sub>2</sub> per mol of glucose is produced with when  
214 butyrate is the only metabolite [38]. However, during dark fermentation, H<sub>2</sub> is produced  
215 along with other metabolites such as alcohols, lactate and propionate, the production of  
216 which are either consume substrate without production of any H<sub>2</sub> or even consume H<sub>2</sub>  
217 and therefore lead to low H<sub>2</sub> yields [39,40]. The metabolites produced by a bacterium or  
218 mixed cultures depend on the environmental conditions.

219

220 Table 1: Concentration of soluble metabolites and their contribution to end-point COD in  
 221 the control cultures incubated at 55 °C including results from the incubations steps 3, 4  
 222 and 5.

Parameters	Concentration (mM)			Percentage of end-pointCOD		
	Step 3	Step 4	Step 5	Step 3	Step 4	Step 5
Residual sugars	n.d	n.d	n.d	n.d	n.d	n.d
Lactate	n.d	n.d	0.11 ± 0.0	n.d	n.d	0.5 ± 0.2
Acetate	5.01 ± 0.4	7.63 ± 0.0	4.54 ± 0.4	15.3 ± 1.1	22.89 ± 0.1	13.6 ± 1.3
Ethanol	1.22 ± 0.3	3.85 ± 0.1	1.54 ± 0.2	5.5 ± 1.4	17.34 ± 0.3	6.9 ± 0.9
Butyrate	5.96 ± 0.4	4.00 ± 0.1	6.61 ± 0.2	44.7 ± 2.7	30.01 ± 0.4	49.5 ± 1.4
Propionate	0.73 ± 0.0	0.63 ± 0.0	0.73 ± 0.0	3.8 ± 0.1	3.3 ± 0.0	3.3 ± 0.1

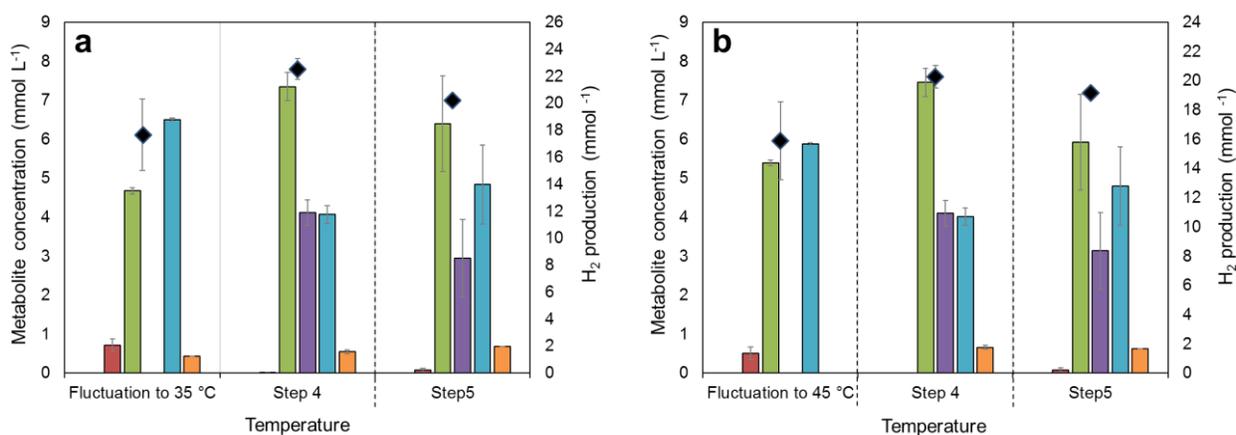
223 n.d: Not detected

### 224 3.2. Sudden transient downward temperature shift and its effects on H<sub>2</sub> 225 metabolism

226 During the downward temperature shifts, the H<sub>2</sub> yield slightly decreased  
 227 compared to the control (55 °C), being 1.8 ± 0.15 and 1.6 ± 0.27 mol H<sub>2</sub> mol<sup>-1</sup> hexose  
 228 equivalent at 35 and 45 °C, respectively. However, H<sub>2</sub> production recovered rapidly when  
 229 the cultures were transferred to a fresh medium and incubated at the original temperature  
 230 of 55 °C. H<sub>2</sub> yield of 2.2 ± 0.07 and 2.0 ± 0.01 mol H<sub>2</sub> mol<sup>-1</sup> hexose equivalent (steps 4  
 231 and 5, respectively) were obtained for cultures exposed to 35°C shift, and 2.0 ± 0.08 and  
 232 1.9 ± 0.00 mol H<sub>2</sub> mol<sup>-1</sup> hexose equivalent (steps 4 and 5, respectively) for cultures  
 233 exposed to 45°C shift. The substrates were fully consumed during and after the  
 234 temperature shift to 35°C. Meanwhile during the temperature shift to 45°C, 6.4 ± 0.5% of  
 235 the substrate was not consumed (Table 2) but all substrates given were completely  
 236 depleted after the cultures were returned to 55 °C. During the downward temperature

237 fluctuation, similar metabolic patterns were observed at 35 and 45 °C shifts except that  
 238 the concentration of lactate and butyrate was higher at the 35 °C than 45 °C shift (Figure  
 239 2, Table 2). Meanwhile, the concentration of acetate was higher at 45 °C than 35 °C.  
 240 When cultures after both fluctuating temperatures where returned to 55 °C, they both  
 241 showed similar patterns in their metabolite distribution with only slight variations in their  
 242 frequencies (Figure 2, Table 2).

243 The proportion of experimental to theoretical H<sub>2</sub> yield (calculated based on acetate  
 244 and butyrate concentrations) during and after the temperature fluctuation to 35 °C was  
 245 79, 99 and 90% in steps 3, 4 and 5, respectively. For cultures exposed to 45 °C, the ratio  
 246 was 71, 88 and 89% in steps 3, 4 and 5, respectively. Lactate and propionate, have been  
 247 reported to be involved in H<sub>2</sub> consuming pathways, which leads to H<sub>2</sub> yields which are  
 248 significantly lower than the theoretical values calculated using only the concentrations of  
 249 acetate and butyrate [39,40]. However, it is also possible that the decrease in H<sub>2</sub>  
 250 production during the downward temperature fluctuation was influenced by  
 251 homoacetogenic activity and to minor extent lactate production. This lead to a reduction  
 252 in the H<sub>2</sub> yield compared to the controls incubated at 55 °C.



253

254 ■ Residual sugars ■ Lactate ■ Acetate ■ Ethanol ■ Butyrate ■ Propionate ◆ H<sub>2</sub>

255 Figure 2. Metabolites and H<sub>2</sub> produced during the downward temperature fluctuations. H<sub>2</sub>  
 256 and soluble metabolite production during temperature fluctuation at A) 35 °C (step 3) and  
 257 B) 45 °C and after returning the cultures back to 55 °C (steps 4 and 5).

258

259 Table 2: Contribution of each metabolite and the residual sugars to end-point COD during  
 260 and after the downward temperature fluctuations.

Parameters (% COD)	Fluctuation to 35 °C			Fluctuation to 45 °C		
	Step 3	Step 4	Step 5	Step 3	Step 4	Step 5
Residual sugars	n.d	0.2 ± 0.2	n.d	6.4 ± 0.5	0.3 ± 0.3	n.d
Lactate	3.2 ± 1.7	0.1 ± 0.1	0.4 ± 0.3	2.3 ± 0.7	n.d	0.4 ± 0.2
Acetate	14.0 ± 0.2	22.1 ± 0.0	19.2 ± 2.4	16.1 ± 0.2	22.4 ± 1.1	17.8 ± 3.7
Ethanol	n.d	18.5 ± 0.4	13.3 ± 4.6	n.d	18.5 ± 1.5	14.1 ± 4.4
Butyrate	48.8 ± 1.0	30.6 ± 0.5	36.3 ± 6.7	44.1 ± 0.3	30.1 ± 1.7	36.0 ± 7.6
Propionate	n.d	2.9 ± 0.0	3.6 ± 0.1	n.d	3.5 ± 0.3	3.3 ± 0.0
Sum	66.0	74.4	72.8	68.9	74.8	71.6

261 n.d: Not detected

### 262 3.3. Sudden transient upward temperature shift and its effects on H<sub>2</sub> 263 metabolism

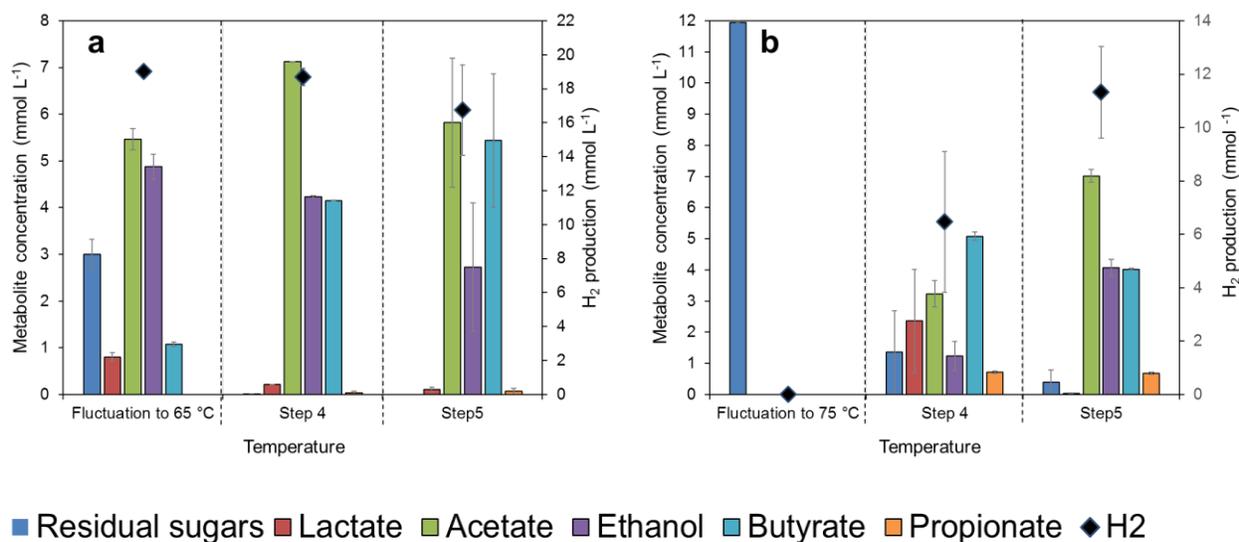
264 During the upward temperature shift at 65 °C, the H<sub>2</sub> yield was 1.9 ± 0.0 mol H<sub>2</sub>  
 265 mol<sup>-1</sup> hexose equivalent which corresponded 10.5% decrease compared to the average  
 266 H<sub>2</sub> yield in the controls. The H<sub>2</sub> yield in the subsequent cultivation steps at 55°C was  
 267 12.1% (1.9 ± 0.05 mol H<sub>2</sub> mol<sup>-1</sup> hexose equivalent) and 21.3% (1.7 ± 0.27 mol H<sub>2</sub> mol<sup>-1</sup>  
 268 hexose equivalent) lower in steps 4 and 5, respectively, compared to the average H<sub>2</sub> yield  
 269 in the control. Temperature shift to 75 °C resulted in a complete stop of the dark  
 270 fermentative microbial activity. Hence, no substrate consumption was observed. H<sub>2</sub>  
 271 production recovered as soon as the cultures were transferred to a fresh medium and  
 272 incubated again at 55°C. However, the H<sub>2</sub> yield was only 0.7 ± 0.26 mol H<sub>2</sub> mol<sup>-1</sup> hexose

273 equivalent (67.3% decrease) and  $1.13 \pm 0.17$  mol H<sub>2</sub> mol<sup>-1</sup> hexose equivalent (44.9% H<sub>2</sub>  
274 decrease) in steps 4 and 5, respectively.

275 During the temporal temperature shift to 65°C,  $25.5 \pm 2.4\%$  of the substrates was not  
276 consumed at the end of the 48 h period (Table 3). However, all the substrates added were  
277 consumed when the cultures were returned to 55°C. Upon the shift to 65°C, the share of  
278 acetate and ethanol increased while that of butyrate and lactate reduced (Figure 3). This  
279 was different compared to the metabolite formation obtained in the control at 55 °C where  
280 butyrate was the most abundant metabolite, followed by acetate. The ratio of  
281 experimental to theoretical H<sub>2</sub> yield calculated from the sum of acetate and butyrate was  
282 higher than expected (145%) for the acetate–butyrate pathway. When the temperature  
283 was returned to 55 °C, butyrate and acetate once again became the major liquid  
284 metabolites (Table 3). The ratio of experimental to theoretical H<sub>2</sub> yield calculated from the  
285 sum of acetate and butyrate were 82 and 74% in steps 4 and 5, respectively. Due to the  
286 higher percentage of acetate and ethanol than butyrate, it is possible that the temperature  
287 fluctuation to 65 °C induced a metabolic shift towards ethanol–acetate pathway. The  
288 ethanol–acetate pathway have a theoretical maximum of 2 mol of H<sub>2</sub> mol<sup>-1</sup> glucose [41,42]  
289  $C_6H_{12}O_6 + H_2O \rightarrow C_2H_5OH + CH_3COOH + 2CO_2 + 2H_2$  (4)

290 Similar findings where butyrate and acetate were the major liquid metabolites at 35–60°C  
291 while at 65°C the main by-product was ethanol have been reported by Qiu et al. [19].  
292 Some members of the order *Clostridiales* such as *Ruminococcus albus* are capable of H<sub>2</sub>  
293 production via the ethanol-acetate pathway. Additionally, *Thermoanaerobacterium spp.*  
294 has been reported to produce ethanol and acetate as the major by-products at 65 °C from  
295 xylose [19].

296 As mentioned earlier, H<sub>2</sub> production came to a complete stop during the  
 297 temperature shift to 75°C with no substrate consumption. However, only 95% of the total  
 298 substrate given was detected in the end of the incubation, indicating that the existing  
 299 microbial population used 5% of the substrates for their survival mechanisms or other  
 300 metabolic pathways. When the cultures were returned to 55°C after the high rise in  
 301 temperature to 75°C, the substrate removal was again complete at the end of the  
 302 incubation period in steps 4 and 5. After the fluctuation period at 75 °C, H<sub>2</sub> producing  
 303 activity commenced with varying concentrations of the metabolites (Figure 3, Table 3).  
 304 The ratios of experimental to theoretical H<sub>2</sub> yield calculated from the sum of acetate and  
 305 butyrate were 40 and 51% in steps 4 and 5, respectively.



306  
 307  
 308 Figure 3. Metabolites and H<sub>2</sub> produced during the upward temperature fluctuations at A)  
 309 65 °C (step 3) and B) 75 °C and after returning the cultures back to 55 °C (steps 4 and  
 310 5).

311  
 312 Table 3: Contribution of each metabolite and the residual sugars to the end-point COD  
 313 during and after upward temperature fluctuations.

Parameters (% COD)	Fluctuation to 65 °C			Fluctuation to 75 °C		
	Step 3	Step 4	Step 5	Step 3	Step 4	Step 5
Residual sugars	22.5 ± 2.4	0.0 ± 0.0	0.0 ± 0.0	95.85 ± 0.2	10.1 ± 10.1	3.0 ± 2.8
Lactate	3.6 ± 0.4	1.0 ± 0.0	0.5 ± 0.3	n.d	10.6 ± 7.5	0.2 ± 0.1
Acetate	16.4 ± 0.7	21.4 ± 0.0	17.5 ± 4.1	n.d	9.7 ± 1.3	21.1 ± 0.6
Ethanol	21.9 ± 1.2	19.1 ± 0.1	12.3 ± 6.2	n.d	5.5 ± 2.1	18.3 ± 1.2
Butyrate	8.0 ± 0.4	31.2 ± 0.1	40.8 ± 10.7	n.d	38.1 ± 1.0	30.2 ± 0.2
Propionate	2.8 ± 0.0	2.9 ± 0.2	3.7 ± 0.4	n.d	3.8 ± 0.2	3.6 ± 0.2
Sum	75.2	75.6	74.8	95.85	77.8	76.4

314 n.d.: Not detected

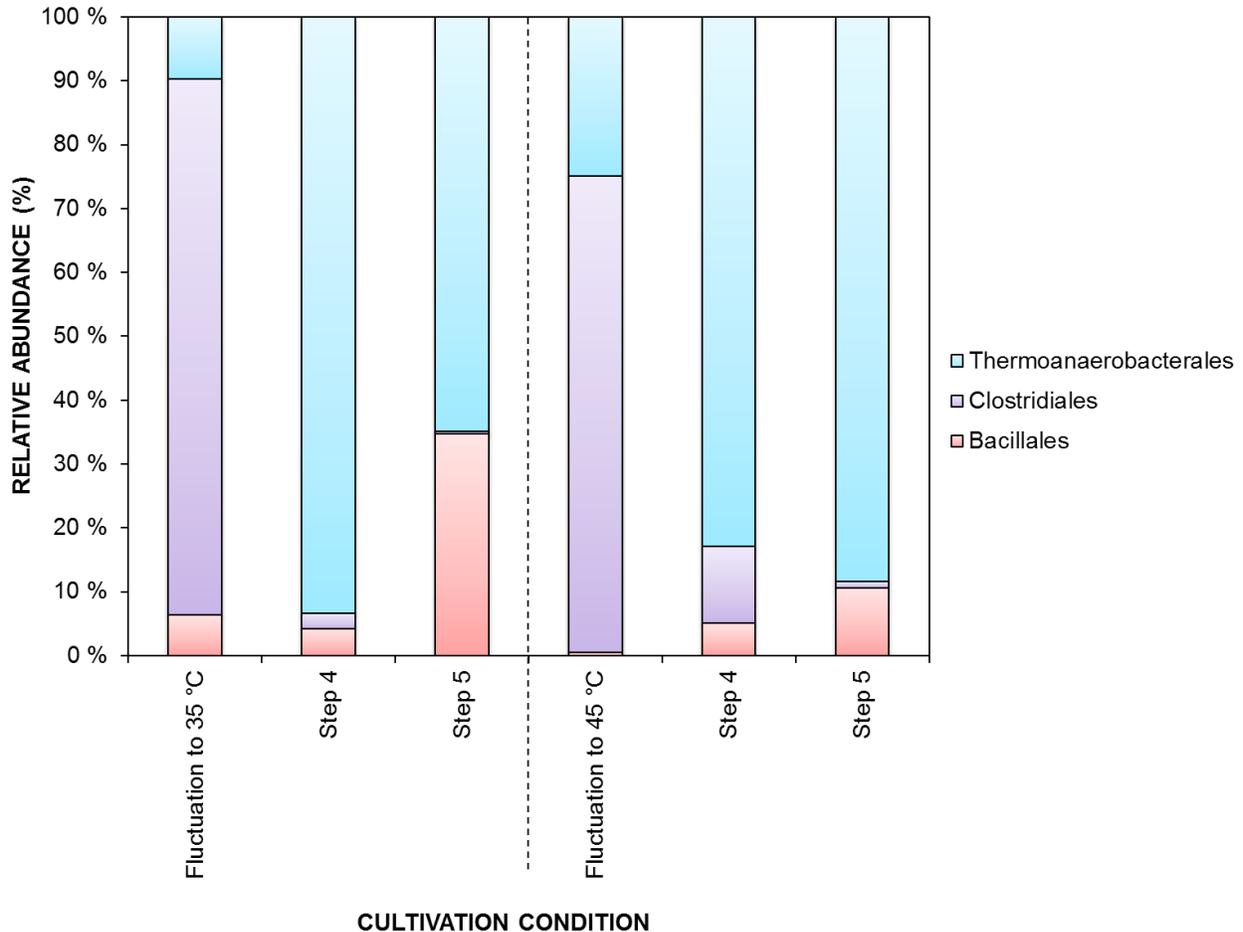
### 315 **3.4. Microbial community composition during the altered temperature** 316 **conditions**

317 The microbial community in the thermophilic control cultures incubated at 55°C  
318 was dominated by three major orders: *Thermoanaerobacterales* (94, 98 and 77% in steps  
319 3, 4 and 5, respectively) > *Clostridiales* (3, 1 and <1%) > *Bacillales* (2, <1 and 22%). The  
320 sudden increase in *Bacillales* in step 5 was concomitant with the decreased H<sub>2</sub> yield. The  
321 dominant member of this order was *Tumebacillus* spp., which corresponded up to 20%  
322 of relative abundance of all microorganisms detected in step 5. *Tumebacillus* spp. are  
323 gram positive, aerobic, rod shaped, and spore forming bacteria, which are able to degrade  
324 carbohydrates and have been detected from anaerobic processes [43]. However, their  
325 role in the consortium is not known and it is not certain whether its presence was the  
326 reason of the lower yield observed in step 5, during incubation at 55°C.

#### 327 **3.4.1. Downward temperature shifts**

328 Decreasing the temperature to 35°C or to 45°C for 48 hours considerably  
329 influenced the microbial community composition. *Clostridiales* became the dominant  
330 order in the community (relative abundance of 84% and 74% at 35 °C and 45 °C,  
331 respectively) as seen in Figure 4. During both downward shifts, *Thermoanaerobacterales*  
332 was present in lower abundance (10% and 25% at 35 °C and 45 °C, respectively)

333 compared to the control cultures. *Bacillales* (6% and <1% at 35 °C and 45 °C,  
334 respectively) was also present at low relative abundance at this point. The members of  
335 the order of Clostridiales identified belonged to *Clostridium* spp. The increase in  
336 temperature back to 55 °C lowered the relative abundance of *Clostridiales*, and  
337 *Thermoanaerobacteriales* became again the dominant order (Figure 4). The share of  
338 other members of the consortium, some of which were known homoacetogens, was  
339 below 1%. Though in very low abundance, the metabolic capacities of this group of  
340 bacteria might have had noticeable influence on the dark fermentative metabolism [44].  
341 When compared to the control cultures (incubated constantly at 55 °C),  
342 *Thermoanaerobacteriales* quickly became the most dominant species in steps 4 and 5  
343 after downward temperature fluctuations which means that short-term downward  
344 temperature fluctuation leads to the suppression of thermophilic microorganisms but due  
345 to their resilient nature, are able quickly re-adapt when the temperature becomes again  
346 favorable for their growth.



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Figure 4. Microbial community composition as relative abundance of different microbial orders (>1%) during (step 3) and after (steps 4 and 5) the downward temperature shifts.

### 3.4.2. Upward temperature shifts

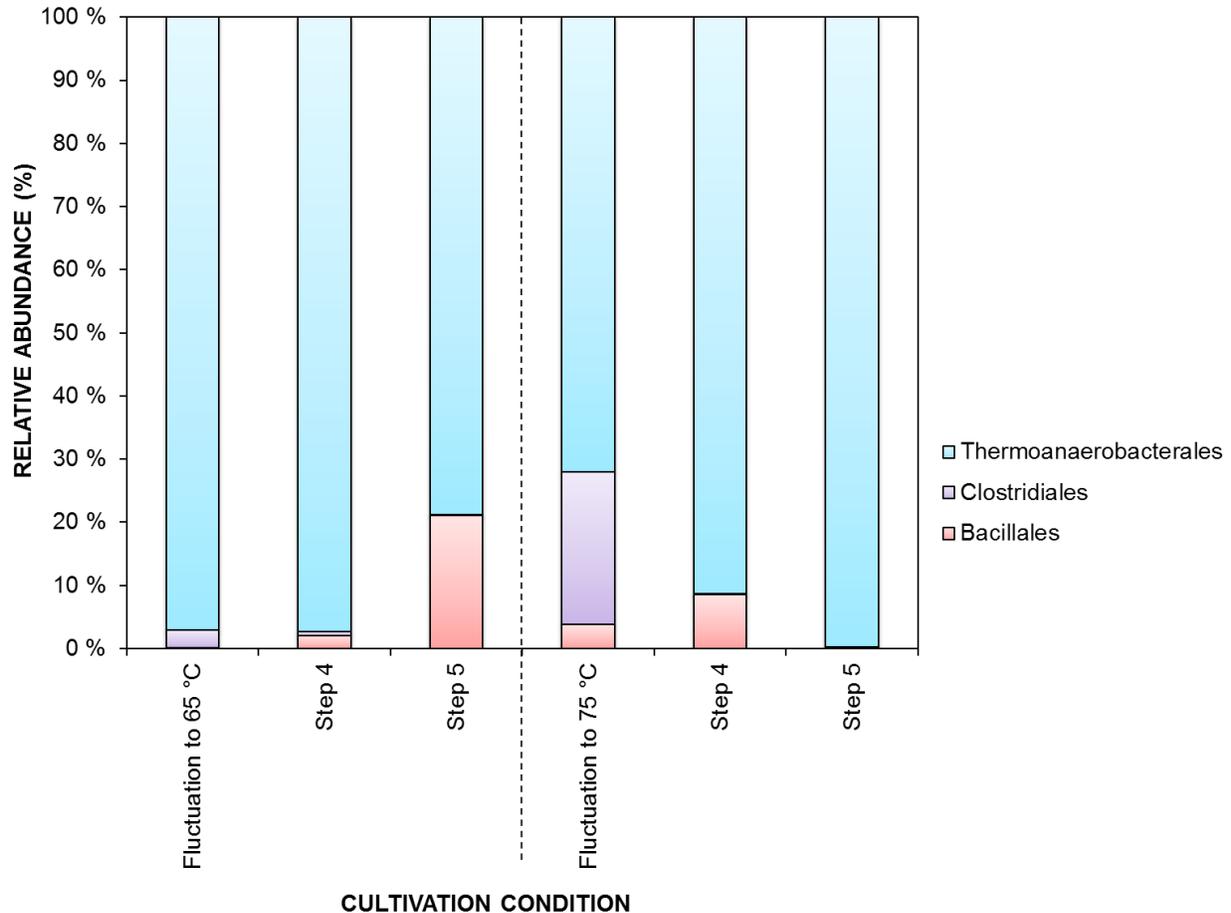
In contrast to the downward temperature shifts, temporal upward temperature shifts did not cause a significant alteration in the microbial community. *Thermoanaerobacteriales* remained the dominant order during and after the temperature shifts. *Thermoanaerobacteriales* (97%) and *Clostridiales* (3%) were the main orders during the temperature shift at 65°C. Interestingly, during this step, it was observed that H<sub>2</sub> might have also been produced via the acetate–ethanol pathway due to the high

358 amount of ethanol produced and on the fact that the ratio of experimental to theoretical  
359 H<sub>2</sub> produced was greater than 100%. Members of the group *Thermoanaerobacterium*,  
360 which were the most dominant group of the order *Thermoanaerobacteriales*, are known  
361 to produce H<sub>2</sub> via the acetate and butyrate pathway. However, the ratio of experimental  
362 to theoretical H<sub>2</sub> yield (calculated based on acetate and butyrate) reported in the previous  
363 section, indicated that H<sub>2</sub> production could not have been achieved only via the acetate  
364 and butyrate pathways. A fraction of the H<sub>2</sub> produced might have come from some  
365 members of the order *Clostridiales* via the acetate–ethanol pathway [42], despite their  
366 low abundance. It has been shown that sub-dominant bacteria can influence the global  
367 microbial metabolic network in mixed cultures [44,45]. It would be important to identify  
368 bacteria, which are able to utilize this pathway for H<sub>2</sub> production in order to optimize of H<sub>2</sub>  
369 production efficiency even under unstable conditions.

370         After the cultures were taken back from 65°C to 55°C, the relative abundance of  
371 *Thermoanaerobacteriales* was 97%, *Clostridiales* was 1% and *Bacillales* was 2% (step  
372 4). In step 5, proportion of *Thermoanaerobacteriales* decreased to 79%, *Clostridiales*  
373 seemed to disappear from the microbial consortium, and *Bacillales* increased to 21%  
374 (Figure 5).

375         No activity was observed during the temperature shift to 75°C suggesting that the  
376 bacteria present, did not have enough time to initiate H<sub>2</sub> production activity and perhaps,  
377 needed more time to adapt to such a high temperature. However, H<sub>2</sub> production started  
378 as soon as the culture was returned to 55 °C. In the first cycle after the fluctuation (step  
379 4), the microbial community consisted of *Thermoanerobacteriales* (91%) and *Bacillales*  
380 (9%). In the second cycle after the temperature shift to 75°C (step 5),

381 *Thermoanaerobacteriales* dominated the microbial community with 99.9% abundance.  
382 While *Clostridiales* are able to withstand temperatures up to 55° C [46,47], a further  
383 increase in the temperature to 65° C led to the decrease in their relative abundance and  
384 even to complete disappearance after the 75°C fluctuation. The decrease in the H<sub>2</sub> yield  
385 after the 65°C and 75°C shift can be linked to the disappearance of *Clostridiales* from the  
386 consortium. Although most of the studies on dark fermentative H<sub>2</sub> production have  
387 focused on key-stone species as having the most significant impact on biological  
388 processes, it has been shown that sub-dominant bacteria can also have a significant  
389 effect despite their low abundance [44]. Therefore, it is suggested that the presence of  
390 *Clostridiales* in the consortium had a significant role in H<sub>2</sub> productivity, hence the low yield  
391 obtained following its disappearance from the microbial consortium. When compared to  
392 the control cultures (incubated constantly at 55 °C), *Thermoanaerobacteriales* remained  
393 the most abundant species in steps 4 and 5 after upward temperature fluctuations.  
394 However, the relative abundance was higher, compared to the control cultures (especially  
395 after the 75 °C fluctuation) while *Clostridiales* disappeared from the consortium.



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Figure 4. Microbial community composition as relative abundance of different microbial orders (>1%) during (step 3) and after (steps 4 and 5) the upward temperature shifts.

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### 3.4.1. Comparison between cultures exposed to temporal downward and upward temperatures

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H<sub>2</sub> production recovered faster after the downward temperature fluctuations than after of the upward temperature fluctuations (Table 2). This is in line with results of Huang et al. (2004) [48] who suggested that for thermophilic systems, a longer adaptation time is often required for new temperature conditions.

407 Table 4. Percentage maximum relative H<sub>2</sub> yield (compared to H<sub>2</sub> yield obtained in the  
408 controls) obtained during the temperature fluctuations and after the fluctuation periods.

Culture conditions	Temperature Fluctuation	Step 4 (55 °C)	Step 5 (55 °C)
Shift to 35 °C	84.3	107.6	96.5
Shift to 45 °C	75.9	96.8	91.6
Shift to 65 °C	90.9	89.3	79.9
Shift to 75 °C	0	30.9	54.1

409  
410 The resilience of a microbial consortium is the capacity of the microorganisms in  
411 the consortium to recover quickly from process disturbances. Resilience and functional  
412 redundancy are the basic mechanisms via which microbial communities are able to  
413 maintain community function when disturbance is introduced into a biological system  
414 [49,50]. The current result suggests that the performance during and after the  
415 temperature fluctuations was a consequence of a microbial community with higher  
416 resilience to the downward temperature shifts than to the upward temperature shifts.  
417 Change in the relative abundance of *Clostridiales* and *Thermoanaerobacterales* due to  
418 the transient changes in the incubation temperature illustrates the robustness and  
419 adaptability of the mixed microbial community to the new incubation conditions. The  
420 presence of members of these orders helped to maintain continuous H<sub>2</sub> production  
421 process during the fluctuating conditions, despite the lower H<sub>2</sub> yield observed. The  
422 species belonging to *Thermoanaerobacterales* are known for their abilities to survive in  
423 environments of extremely high temperature [51,52]. *Thermoanaerobacterium* spp.  
424 belonging to the *Thermoanaerobacterales* was the most abundant genus in the  
425 consortium and demonstrated the ability to function at all the studied temperature.  
426 *Clostridiales* was the most abundant order at 35 °C. Its level of relative abundance

427 decreased with increasing temperatures up to 65 °C and disappearance at 75 °C.  
428 *Clostridiales* differ in their optimal growth conditions compared to  
429 *Thermoanaerobacteriales* [53,54]. However, both groups are metabolically similar which  
430 allows for flexibility in H<sub>2</sub> production performance when process disturbances occur. Other  
431 bacteria present in the consortium enabled higher microbial diversity and increase of the  
432 system robustness. Nonetheless, the presence of homoacetogens, though in very low  
433 abundance, created a negative impact on the H<sub>2</sub> production. The results obtained in this  
434 study showed that H<sub>2</sub> production due to temperature disturbances is a result of changes  
435 occurring in the metabolic networks and the microbial community composition.  
436 Temperature therefore plays an important role in microbial community stability and  
437 resilience.

438         Additionally, as observed in this study, the effects of short-term temperature  
439 fluctuations on the microbial communities depend on the extent of the temperature  
440 fluctuation. For example, after the downward temperature fluctuations, the thermophilic  
441 microorganisms were able to re-adapt to their original conditions without any identifiable  
442 loss in microbial diversity in the community. On the contrary, after the upward temperature  
443 fluctuations, the microbial community was different from that observed in the control  
444 incubated constantly at 55 °C. In the control, *Clostridiales* were present, although in low  
445 abundance and were considered to play a role in H<sub>2</sub> production, as their disappearance  
446 after the temperature fluctuations led to reduced H<sub>2</sub> production in steps 4 and 5. This  
447 might lead to reduced H<sub>2</sub> production also in the long term due to loss of microbial diversity.  
448 Therefore, recovery strategies such as bioaugmentation to optimize the H<sub>2</sub> production

449 could be required after unexpected upward temperature fluctuations. However, this  
450 subject requires further studies.

### 451 **3. CONCLUSIONS**

452 Sudden, even temporal upward and downward temperature fluctuations had a  
453 direct impact on microbial community structure, the soluble metabolites produced and the  
454 H<sub>2</sub> production. A mixed microbial culture enriched for H<sub>2</sub> production at 55 °C recovered  
455 more rapidly enabling similar H<sub>2</sub> yield (92-108%) after returning to original temperature of  
456 55 °C as the control culture kept at constant temperature (55 °C). Upward temperature  
457 shifts from 55 to 65 or 75 °C had more significant negative effect on dark fermentative H<sub>2</sub>  
458 production than downward temperature shifts and H<sub>2</sub> yield remained lower than the  
459 control (55 °C) after the temperature was returned to 55 °C (31-89%). The likely reason  
460 for this was that upward temperature shifts resulted in more significant loss of microbial  
461 diversity. Based on the observations made in this study, attention should be paid towards  
462 optimizing operational parameters during bioreactor operations, especially with regards  
463 to factors that may lead to unexpected increase in temperature such as high organic  
464 loading rate. Thus, cooling systems are recommended. Alternatively, adding known H<sub>2</sub>  
465 producers (i.e. bioaugmentation) characterized by wide temperature ranges might help to  
466 improve the robustness of the system by making up for the loss in microbial diversity  
467 enhancing the stability and resilience of the microbial consortium to adverse  
468 environmental changes and consequently improve the performance of the H<sub>2</sub> production  
469 process.

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