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The genomic basis of the Streptococcus thermophilus health-promoting properties

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BACKGROUND

- ✓ S. thermophilus is a Gram-positive bacterium used as starter in dairy industry and traditional fermented products
- ✓ Well adapted to the milk environment due to its genomic plasticity and population evolution
- ✓ Used as probiotics for several years beneficial effects (alleviation of lactose intolerance, inhibition of pathogens, prevention or treatment of inflammatory gut diseases...)

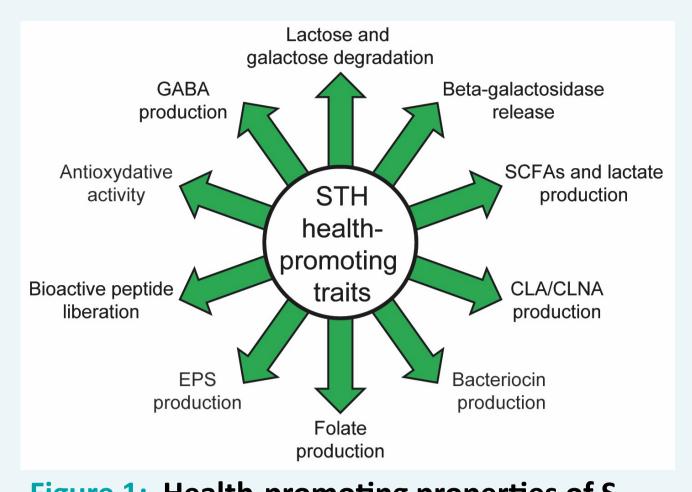


Figure 1: Health-promoting properties of S. thermophilus

- ✓ Most of the bacterial factors and mechanisms behind these beneficial effects remain unknown
- ✓ Aim: Comparative genomic study of 79 representative strains on bacterial activities known to be beneficial on host physiology

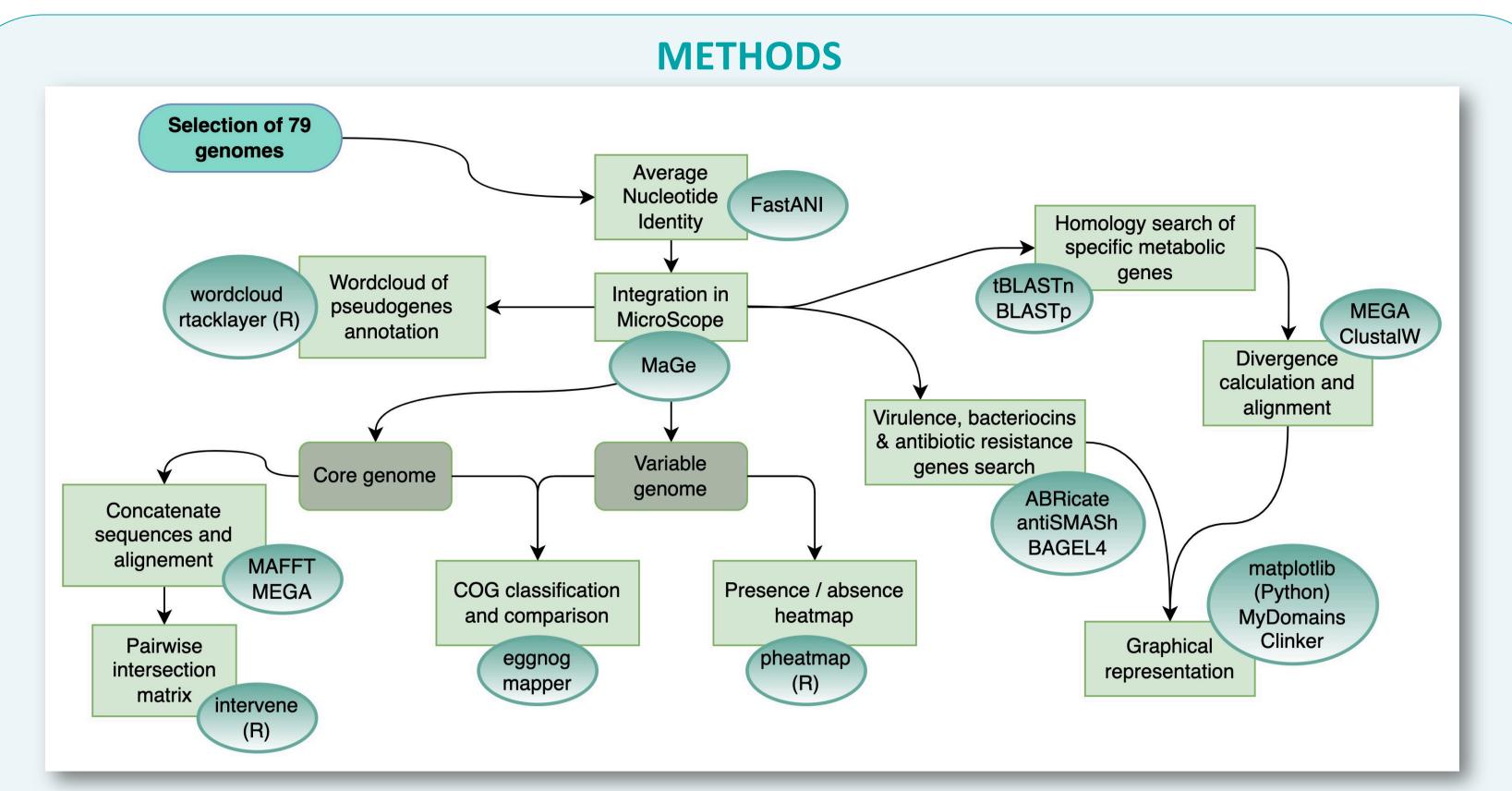


Figure 2: Synthetic workflow analyses

RESULTS

Strain characteristics

The 79 selected STH strains are:

- ✓ isolated over a long time period (1954 to 2018)
- ✓ isolated from diverse products (cheese, yogurts, kefir grains...)
- ✓ isolated in 19 countries

Production of bioactive peptides

- ✓ 19 strains have a complete *prtS* gene
- ✓ Degradation of bovine milk proteins by liberates bioactive peptides (angiotensin-l-converting enzyme inhibitors, immunomodulators, antioxidants, antibacterials, ...)

Production of GABA

- ✓ 29% of STH strains contain the gadB and gadC genes coding for the glutamate decarboxylase enzyme involved in the irreversible conversion of glutamate into GABA and the GABA/Glutamate antiporter, respectively.
- ✓ The *gadBC*-containing region tends to undergo multiple evolutionary events and may have been acquired by HGT.

Production of biogenic amines

- ✓ Only a few STH strains (6/79) contains genes coding for histamine production from histidine (the HcdA histidine decarboxylase proenzyme, the HdcP histidine/histamine antiporter, and HdcB, which is involved in HdcA maturation).
- ✓ Concerning tyramine, tryptamine, phenylethylamine and putrescine production, no protein/genomic region with homology to known decarboxylase is detected in the 79 STH genome sequences.

Resistome and Virulome

- ✓ No virulence factors are found.
- ✓ Only two genes potentially conferring resistance to antibiotics were detected in nine strains:
 - ✓ 4 strains encode *mefE*; but *mefE* alone is likely not able to confer high-level macrolide resistance in STH
- \checkmark 5 strains encode tet(S) leading to a tetracycline resistance
- the absence of virulence factors and the low occurrence of antibiotic resistance genes contribute to the safety status of the species.

Production of conjugated linoleic and linolenic acids

✓ The genome of six strains encodes a protein annotated as linoleate isomerase involved in CLA/CLNA synthesis

Antioxidative activity

- ✓ STH can produce various molecules that decrease the risk of reactive oxygen species such as glutathione, GABA, CLA, folate, EPS, betalactoglobulin-released peptides
- ✓ glutathione peroxidase activity is predicted in 12 strains

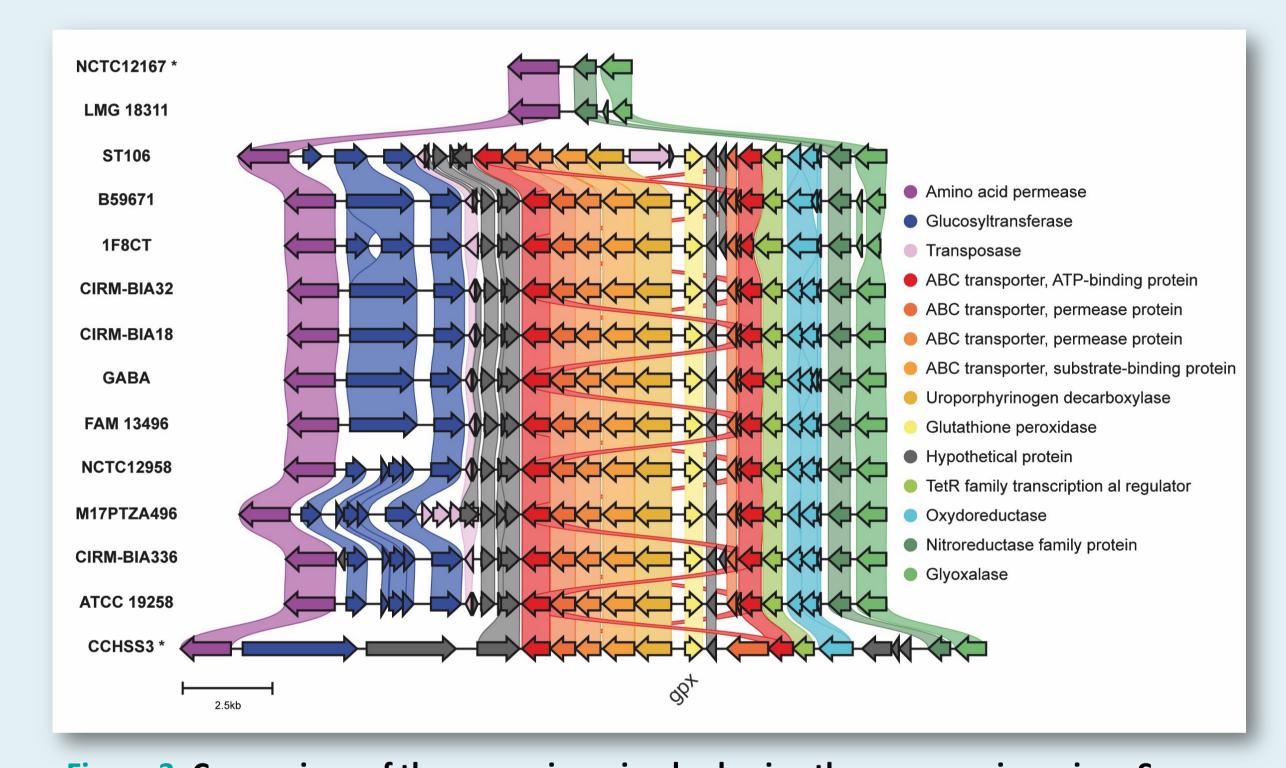


Figure 3: Comparison of the genomic region harboring the gpx gene in various S. thermophilus strains, S. vestibularis NCTC12167 and S. salivarius CCHSS3.

Lactose and galactose metabolism

- √ 100% of STH strains are Lac+
- ✓ 21% of strains could display Gal+ phenotype:
- √ 15 strains contain the same nucleotide G-to-A substitution in the -10 box of Gal+ mutants
- ✓ 2 strains contain genes coding for the tagatose-6-phosphate pathway

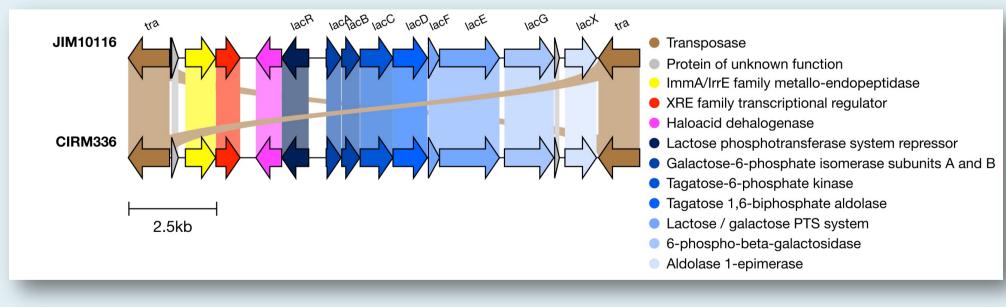


Figure 4: Genetic organization of genes coding for the tagatose 6P pathway in strain JIM10116 and CIRM-BIA336.

Production of bacteriocins

- ✓ STH strains produce bacteriocins with inhibitory activity against Lactic Acid Bacteria, Listeria monocytogenes, Enterococcus faecalis, Enterococcus faecium, Clostridium botulinum, Bacillus cereus, Staphylococcus carnosus, Salmonella typhimurium, Escherichia coli, ...
- ✓ From one to seven regions of each genome are predicted as coding for bacteriocins: butyrivibriocin, lanthipeptides, streptide and Blp (blp locus is ubiquitous in STH strains, except for two strains)
- ✓ Tools for bacteriocin prediction *in silico* are interesting but in vitro experiments remain necessary to assess the antimicrobial activity of a strain
- → STH species is a promising source of natural antimicrobial peptides with great potential in food biopreservation

CONCLUSION

The results of this comparative genomic study provide a sound basis for future studies on STH. Notably our analysis provides targets for further phenotypic characterizations and experimental validations. While some beneficial traits are widely shared among isolates suggesting their central physiological role for the species (e.g., degradation of lactose, folate production), others including the tagatose-6-phosphate pathway involved in the catabolism of galactose, and the production of bioactive peptides and GABA are highly strain-specific. Most of strain-specific health-promoting features seems to have been acquired via horizontal gene transfer events. The natural intra-species diversity of STH, therefore, represents an interesting source for innovation in the field of fermented products enriched for healthy components that can be exploited to improve human health. A better knowledge of the health-promoting properties and their genomic and genetic diversity within the species may facilitate the selection and application of strains for specific biotechnological and human health-promoting purpose.











