

Acetic acid bacteria population dynamics and natural imposition of *Gluconacetobacter europaeus* during submerged vinegar production

Autor(en): **Andres-Barrao, Cristina / Weber, Aurélie / Chappuis, Marie-Louise**

Objektyp: **Article**

Zeitschrift: **Archives des sciences [2004-ff.]**

Band (Jahr): **64 (2011)**

Heft 1-2

PDF erstellt am: **12.07.2024**

Persistenter Link: <https://doi.org/10.5169/seals-738424>

Nutzungsbedingungen

Die ETH-Bibliothek ist Anbieterin der digitalisierten Zeitschriften. Sie besitzt keine Urheberrechte an den Inhalten der Zeitschriften. Die Rechte liegen in der Regel bei den Herausgebern.

Die auf der Plattform e-periodica veröffentlichten Dokumente stehen für nicht-kommerzielle Zwecke in Lehre und Forschung sowie für die private Nutzung frei zur Verfügung. Einzelne Dateien oder Ausdrucke aus diesem Angebot können zusammen mit diesen Nutzungsbedingungen und den korrekten Herkunftsbezeichnungen weitergegeben werden.

Das Veröffentlichen von Bildern in Print- und Online-Publikationen ist nur mit vorheriger Genehmigung der Rechteinhaber erlaubt. Die systematische Speicherung von Teilen des elektronischen Angebots auf anderen Servern bedarf ebenfalls des schriftlichen Einverständnisses der Rechteinhaber.

Haftungsausschluss

Alle Angaben erfolgen ohne Gewähr für Vollständigkeit oder Richtigkeit. Es wird keine Haftung übernommen für Schäden durch die Verwendung von Informationen aus diesem Online-Angebot oder durch das Fehlen von Informationen. Dies gilt auch für Inhalte Dritter, die über dieses Angebot zugänglich sind.

Acetic acid bacteria population dynamics and natural imposition of *Gluconacetobacter europaeus* during submerged vinegar production

Cristina ANDRES-BARRAO¹, Aurélia WEBER¹, Marie-Louise CHAPPUIS¹,
Grégory THEILER², François BARJA^{1*}

Ms. received the 18th March 2011, accepted the 30th November 2011

Abstract

Acetic acid bacteria population dynamics and natural imposition of *Gluconacetobacter europaeus* during submerged vinegar production. – The production of wine vinegar with the traditional as well as the submerged methods is generally started with an inoculum containing a heterogeneous population of acetic acid bacteria (AAB). In this study, two acetic acid fermentations were carried out with submerged, semi-continuous method, using starters that molecular analyses demonstrated composed by a mixture of two AAB species, *Acetobacter pasteurianus* and *Gluconacetobacter europaeus*. The results showed a high degree of similarity between the two processes, and molecular identification revealed the presence of only one AAB species at the end of both acetifications. The AAB species naturally imposed along the processes was *Gluconacetobacter europaeus*, more acidophilic or acetic acid resistant than *Acetobacter pasteurianus*. The morphological evolution of bacteria during vinegar production was also studied by using scanning and transmission electron microscopy. The results showed a major transformation in bacterial shape and size, ranging from ovoid cells (0.6-1.0 μ m) to rods (2.0-4.0 μ m). Additionally, an irregular amorphous layer surrounding bacteria, cytochemically identified as polysaccharides, was also observed.

Keywords: Acetic acid bacteria, molecular identification, morphology, submerged vinegar production.

Résumé

Dynamique d'une population de bactéries acétiques et imposition naturelle de *Gluconacetobacter europaeus* lors de la production de vinaigre par la méthode immergée. – La production de vinaigre de vin aussi bien avec la méthode traditionnelle qu'avec la méthode dite immergée est généralement initiée avec un inoculum composé d'une population hétérogène de bactéries acétiques (BA). Dans cette étude, deux fermentations acétiques ont été réalisées selon la méthode immergée semi-continue en utilisant deux inocula dont les analyses moléculaires ont démontré qu'ils étaient composés d'un mélange de deux espèces de bactéries acétiques, *Acetobacter pasteurianus* et *Gluconacetobacter europaeus*. Les résultats obtenus ont montré un haut degré de similarité entre les deux processus d'acetification, mais l'identification moléculaire des bactéries présentes à la fin de l'acetification a permis de mettre en évidence une seule espèce. *Gluconacetobacter europaeus*, plus acidophile ou résistante à l'acide acétique qu'*Acetobacter pasteurianus*, est l'espèce qui s'est naturellement imposée à la fin du processus d'acetification.

¹ Microbiology Unit, Department of Botany and Plant Biology, University of Geneva, Ch. des Embouches 10, CH-1254 Jussy-Geneva, Switzerland.

² Department of Botany and Plant Biology, University of Geneva, Quai Ernest-Ansermet 30, CH-1211 Geneva 4, Switzerland

* Corresponding author. E-mail: Francois.Barja@unige.ch

En utilisant des techniques de microscopie électronique, les résultats de l'étude morphologique ont démontré principalement une transformation de la forme et de la taille des bactéries: ovoïdes (0.6-1.0 μ m) en bâtonnets (2.0-4.0 μ m). De plus, une couche externe, amorphe et irrégulière de nature polysaccharidique a été aussi mise en évidence par des méthodes cytochimiques.

Mots-clés : Bactéries acétiques, identification moléculaire, morphologie, production de vinaigre, méthode immergée

1. Introduction

Although vinegar has been known for thousands of years, its relation to microbes was not realized until 170 years ago, when Kützing (1837) reported that the conversion of ethanol to acetic acid was done by living microorganisms. Vinegar acetification is an oxidative process in which diluted ethanol is oxidized to acetic acid and water by acetic acid bacteria (AAB). This takes place in two steps. Ethanol (EtOH) is first oxidized to an intermediate product, the acetaldehyde, which is then oxidized to acetic acid (AcH). These sequential reactions are catalyzed by two enzymes, alcohol dehydrogenase (ADH) and aldehyde dehydrogenase (ALDH), located at the outer surface of the cytoplasmic membrane of the AAB. Their function is linked to the respiratory chain of bacteria (Adachi et al. 1980; Ameyama and Adachi 1982; Matsushita et al. 2003). The strict aerobic metabolism, an ability to oxidize ethanol to acetic acid in acidic media, is unique to these organisms, and differentiates them from other bacteria. These properties are industrially exploited to produce vinegar.

Vinegar can be manufactured from almost any product capable of yielding alcohol by acetification. For the commercial production of vinegar, several methods have been used. These methods can be divided into two: the traditional surface culture (slow) and the modern submerged acetification (rapid). The surface culture process, normally called the Orléans or French method, is the oldest method of production of table vinegars. In this process, AAB form a thin film on the surface of the solution, which later becomes quite thick and gelatinous. This gelatinous material, which contains a large number of bacteria, is known as the "mother of vinegar". In the traditional surface culture, the mixture of heterogeneous microorganisms or a starter of "seed vinegar" is generally employed. Although this process produces vinegar of high quality, it is slow and involves high production costs. On the other hand, the industrial submerged method involves a rapid mixing of AAB starters with forced aeration into an Acetator (Arnol et al. 2002). The physico-chemical parameters that affect the acetic acetification process in modern industrial vinegar plants are: the raw material, temperature, pH, dissolved oxygen, biomass, acetic acid and ethanol contents, as well as media composition (Ebner et al. 1996). All these parameters are controllable during the submerged acetification.

During the last decade, several molecular methods have been developed for routine identification of AAB from wine and vinegar, involving the use of PCR reaction for amplification of different genomic regions. For identification at the species level, the most widely used technique is RFLP-PCR of the 16S rRNA gene and the 16S-23S rDNA intergenic transcribed spacer (ITS) region (Sievers et al. 1996; Poblet et al. 2000; Ruiz et al. 2000; Trček and Teuber 2002; González et al. 2004, 2005, 2006). Trček (2005) also studied the subunit I of the pyrroloquinoline quinone (PQQ)-dependent ADH (AdhA) as a possible target for identification purposes.

The main objective of this study was to compare the performance of the submerged semi-continuous process using two different starters or seed vinegars, with respect to lag phase length, acetification rate, maximum acetic acid concentration, cells viability, AAB population dynamics, bacterial growth or evolution, and other physical parameters. In order to obtain an unequivocal identification of the bacterial strains present, RFLP-PCR and sequence analysis of 16S rRNA gene, 16S-23S rDNA ITS region and partial *adhA* gene were carefully evaluated. Acetic acid bacteria population was also investigated by morphological characterization of selected samples from different stages of the vinegar acetification.

2. Materials and methods

2.1. Laboratory acetification

Red wine vinegar acetification was performed in a 10 litres pilot Acetator (Frings Co., Bonn, Germany), in a working volume of 8 litres. The aeration rate was 10 L/h during the adaptation phase and then increased progressively up to 60 L/h for the rest of the process (Sokollek and Hammes 1997; Frings 1998). Acetification was carried out semi-continuously at constant temperature of 30°C.

Wines and vinegars used in this study came from a vineyard in the Priorat region, in the northeast of Spain. The first acetification process used filter-sterilized wine (0.7% AcH/11.5% EtOH) and non-sterile vinegar to obtain a starter mixture with 6% AcH/4% EtOH. The second experiment used filter sterilized wine (0.9% AcH/13.7% EtOH) and high alcohol non-

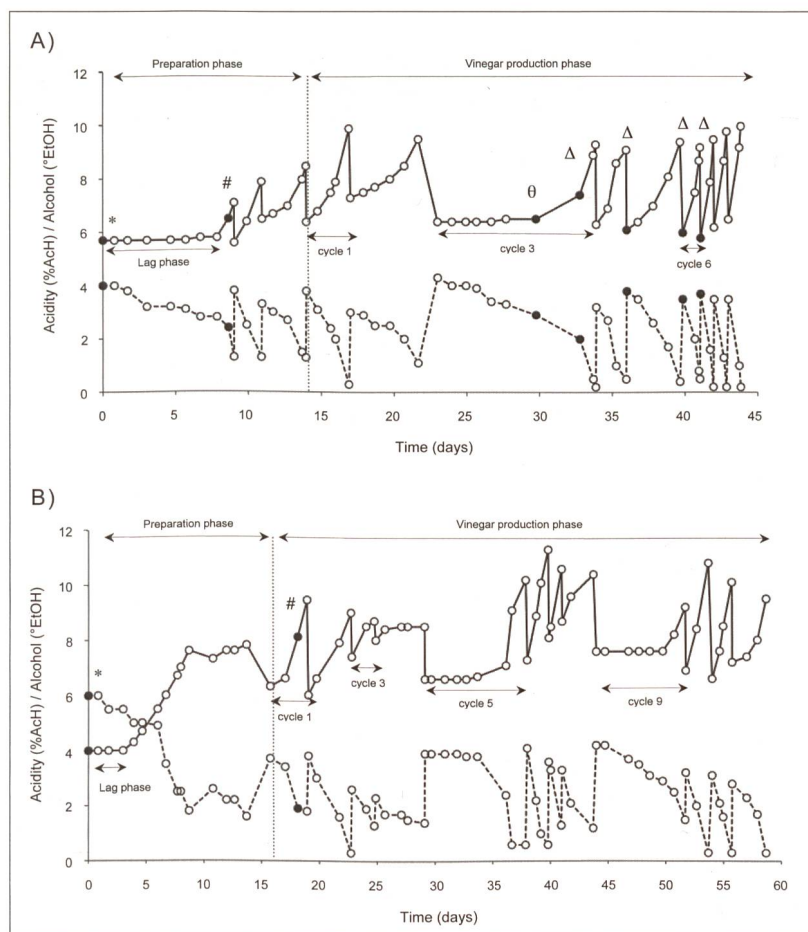


Fig. 1. General performance of the acetification process during experiment 1 (A) and experiment 2 (B). In both diagrams, continuous line represents the acidity (%AcH), and dotted line represents the alcohol content (%EtOH). In the two processes, circles represent the time points of vinegar sampling. Closed circles indicate the moments in which a mixture of *Ga. europaeus* and *A. pasteurianus* was identified from agar plates, and the percentage of the last AAB species in the mixture was as follows: A) * 60%, # 4%, q 1%, D 0.5%, B) * 99%, # 88%.

sterile vinegar to obtain a starter mixture with 4% AcH/6% EtOH. In this way, the only microorganisms acting in the oxidative process were AAB present in both seed vinegars, of which the species composition was a priori unknown.

During each preparation phase, whenever the residual ethanol concentration in the acetification broth came down to 0.5-1.0% EtOH, fresh filtered mash (wine) was added to maintain the initial alcohol concentration to 4% EtOH. This step was repeated until the desired working volume was reached and the production cycles started (De Ory et al. 2002) (Fig. 1). At the end of each production cycle, when the ethanol concentration had decreased to 0.2-0.5%, one third of the acetator content was discharged as end vinegar and replaced by fresh filtered mash. This operation restored the ideal starting conditions for each new cycle during the vinegar production process: 6-7% AcH/3-4% EtOH (De Ory et al. 2002)

(Fig. 1). Whereas refilling of the acetator was done relatively slowly, the discharge of the volume was carried out as quickly as possible, to avoid complete depletion of the alcohol. Nine to twelve repeated cycles were thus carried out and samples were collected at three points during each cycle: beginning (6% AcH), middle (7-8% AcH) and end (9-10% AcH).

The aeration/air flow was kept at 10 L/h during the lag phase, raised to ~40 L/h during the rest of the preparation phase, and raised to further the maximum (~60 L/h) from the beginning of the producing cycles.

2.2. Strains, media and growth conditions

Reference strains used in this study were purchased from the Belgian Coordinated Collection of Microorganisms (BCCM/LMG), the German Collection of Microorganisms (DSMZ) and the Spanish Type Culture Collection (CECT), and are listed in Table 1.

Reference strains, except *Ga. europaeus* and *Ga. intermedium*, were grown on YPM (0.5% yeast extract, 0.3% peptone, 2.5% mannitol, 1.5% agar) and YGC (1% yeast extract, 10% glucose, 2% CaCO₃,

1.5% agar) media. *Ga. europaeus* and *Ga. intermedium* strains were grown on RAE (1% yeast extract, 4% glucose, 1% peptone, 0.338% Na₂HPO₄·2H₂O, 0.15% citric acid·H₂O, 2% (w/v) acetic acid, 1% (w/v) ethanol; bottom: 1% agar, top: 2% agar) medium. In order to reveal the widest spectrum of different bacteria, vinegar samples were inoculated in the general growth media YPM and YGC. Culture plates were incubated for 2-7 days at 30°C.

2.3. Counting of microorganisms

Direct epifluorescence method (DEM) (Mesa et al. 2003) was used to calculate the number of viable and non-viable cells. DEM was performed using the LIVE/DEAD® BacLight bacterial viability kit (L-7012) (Molecular Probes, Eugene, OR, USA), according to Baena-Ruano et al. (2006).

Table 1. Reference strains used in this study.

Bacterial species	Strain	Growing medium	Source	Accession Number (AC) for the 16S rRNA gene sequence
<i>Acetobacter pasteurianus</i>	LMG 1262 ^T	YPM	Beer	X71863
<i>Acetobacter pomorum</i>	LMG 18848 ^T	YPM	Cider vinegar fermentation Celluloseless mutant 1 derived from	AJ419835, AJ001632
<i>Gluconacetobacter hansenii</i> *	LMG 1527 ^T	YPM-YGC	NCIB 8745, itself isolated by M.Aschner, Jerusalem, vinegar	X75620
<i>Gluconacetobacter hansenii</i> *	DSM 5602 ^T	YPM-YGC	Vinegar	
<i>Gluconacetobacter liquefaciens</i> #	LMG 1381 ^T	YPM-YGC	Diospyros sp., dried fruit	X75617
<i>Gluconacetobacter liquefaciens</i> #	DSM 5603 ^T	YPM-YGC	Dried fruit (Diospyros sp.)	
<i>Gluconacetobacter xylinus</i> [‡]	LMG 1515 ^T	YGC	Mountains ash berries	X75619
<i>Gluconacetobacter xylinus</i> [‡]	DSM 6513 ^T	YGC	Mountains ash berries	
<i>Gluconacetobacter europaeus</i>	LMG 18494	RAE	Red wine vinegar produced in submerged bioreactor	AJ012698
<i>Gluconacetobacter europaeus</i>	DSM 6160 ^T	RAE	Submerged culture vinegar generator	AB205220
<i>Gluconacetobacter intermedius</i>	LMG 18909 ^T	RAE	Commercially available tea fungus beverage (Kombucha)	Y14694
<i>Gluconacetobacter intermedius</i>	CECT 944	YPM-YGC	Beer	n. d.

^T: type strain

*, #, ‡: synonym strains

n. d.: not available sequence

Samples harvested at several time points during different cycles along the acetification process were diluted with water at 1:5 for total cell counting in a special Neubauer chamber with 0.02 mm depth and rhodium-coated bottom, and examined under a Leica Orthoplan microscope equipped with an U-RFLT-100W mercury lamp and appropriate filters of LIVE/DEAD® BacLight bacterial viability kit. Images were taken with an Olympus CF70 camera and Olympus C4040-zoom.

2.4. Transmission and scanning electron microscopy

For scanning electron microscopy (SEM), bacteria from vinegar samples and colonies from agar media were fixed for 1-2 h at room temperature. In order to maintain the integrity of the culture and to keep any alteration owing to fixation at a minimum, a concentrated solution of the fixative was directly added to the medium to obtain the final concentration of 2% glutaraldehyde. After three successive washes in 66 mM Sørensen buffer (KH₂/Na₂HPO₄·2H₂O, pH 6.8), the cells were post-fixed in 1% osmium tetroxide (OsO₄) for 1 hour, dehydrated respectively in 50%, 70%, 90% and 100% ethanol, for 10 min each, and observed under a Zeiss 940A scanning electron microscope.

For transmission electron microscopy (TEM), glutaraldehyde was added to a final concentration of 2.5%. After three successive washes in 66 mM Sørensen buffer, the cells were post-fixed in 2% OsO₄ for 1 hour. After three successive washes in distilled water, samples were then agarised and treated with 2% uranyl acetate for 30 min at room temperature, protected from light. Following two washes with dis-

tilled water at 4°C, samples were dehydrated in 25%, 50%, 75%, 95% and 100% ethanol respectively, for 10 min each, then in 100% ethanol for 15 min, and finally in 100% for 30. Samples were then embedded with Spurr's resin in ethanol 100% 1:1 (v:v) and 1:3 (v/v) successively, for 30 min under agitation; then twice with pure Spurr's resin for 1 and 2 h respectively. Samples were finally immersed into pure Spurr's resin and polymerised for 12 h at 60-70°C. Ultrathin sections were taken on Au grids, stained for PATAg (see below), and examined at 60 kV in a Philips M400 transmission electron microscope.

2.5. Cytochemical techniques

Cytochemical detection of polysaccharides was performed by PATAg labelling (periodic acid, thiocarbonylhydrazide (TCH), silver proteinate) (Thiéry 1976). Thin sections placed on Au grids were treated with 1% periodic acid for 30 min, washed with distilled water four times for 5 min each and treated with 0.2% TCH in 20% acetic acid for 24 h. Sections were again washed four times in 20% and once in 10%, 5%, 2% and 1% acetic acid, for 5 min each, and then three times in distilled water for 20 min each. After 30 min incubation in 1% silver proteinate in the dark, sections were again washed several times in distilled water. The specificity of the reaction was assessed with control sections without periodic acid but with 5% hydrogen peroxide (H₂O₂) treatment.

2.6. Isolates selection

Vinegar samples were harvested along the two acetification experiments at several time points (Fig. 1A,B) and 100 µl were inoculated on agar plates.

Along the different production cycles, samples were harvested to represent the beginning, the middle and the end of each cycle.

50 colonies from experiment 1 and 19 from experiment 2 were randomly selected from agar plates and subjected to molecular identification at the species level by RFLP-PCR analysis. After the first clustering by RFLP analysis, 3 *Acetobacter* and 3 *Glucanacetobacter* representative isolates were selected for sequencing of the 16S rRNA gene, the 16S-23S ITS region and the partial *adhA* gene. Once established the relationship between the morphology and the AAB species, optical counting of grown colonies was used to calculate the ratio between the two identified AAB species over the experiments.

2.7. DNA extraction

DNA extraction from selected samples was performed using a modified version of the Ausubel CTAB method (Ausubel et al. 1992). Harvested cell pellets were resuspended in 520 µl of TE buffer (10 mM Tris-HCl, 1 mM EDTA, pH 8), then added 30 µl of SDS 20% and 6 µl of proteinase K (20 mg/ml) and incubated for 1 hour at 37°C. Subsequently, 150 µl of 5 M NaCl and 140 µl of 5% CTAB in 0.7 M NaCl were added and samples were re-incubated at 65°C for 10 minutes. They were then placed on ice for 15 min and the aqueous phase was extracted twice with 500 l phenol: chloroform: isoamyl alcohol (25:24:1) by centrifugation at 10'000 rpm for 10 min at 4°C. The aqueous phase was collected and DNA precipitated with 380 µl isopropanol by centrifugation at 10'000 rpm for 10 min at 4°C. Pellets were washed with 170 µl of 70% ethanol and dried using a vacuum pump. DNA was resuspended in 50 µl of TE buffer and rehydrated overnight at 4°C and stored at -20°C until analysed.

2.8. Restriction fragment length polymorphism analysis (RFLP-PCR)

PCR amplification of the 16S rRNA gene was carried out using specific primers designed by Ruiz et al. (2000): 16Sd, 16Sr (Table 2). Reactions were performed as described by Ruiz et al. (2000), using an Eppendorf Thermocycler Primus 25 (PqLab, Switzerland), and samples were maintained at 4°C until analysis by agarose gel electrophoresis.

PCR amplification products were digested with *TaqI*, *MspI*, *HaeIII*

(González et al. 2006) and *BccI* (Torija et al. 2010) endonucleases, according to the manufactures' instructions (Qbiogene, France; Promega, Switzerland; Biolabs, Switzerland).

Amplification products were detected on 0.8% agarose gel electrophoresis in 1X TAE buffer, whereas restriction fragments were analyzed on 3.5% agarose gel electrophoresis or, when necessary, on 8% polyacrylamide gel electrophoresis. Agarose gels were stained with SYBR® Safe (Invitrogen, Switzerland) and polyacrylamide gels with SYBR® Green (Sigma-Aldrich, Switzerland), visualized with the Safe Imager™ (Invitrogen, Switzerland) and photographed. The length of the restriction fragments was considered relative to that of DNA markers: 100 bp DNA TrackIt™ ladder and 50 bp DNA TrackIt™ ladder (Invitrogen, Switzerland) and compared with theoretical reference values (Table 3).

Available *Acetobacteraceae* 16S rRNA gene sequences from the GenBank database (<http://www.ncbi.nlm.nih.gov>) were aligned using the online ClustalW multiple alignment tool from the server of the Swiss EMBnet node (<http://www.ch.embnet.org>), and the consensus sequence was subjected to virtual amplification using the iPCR tool available on the same server. Theoretical restriction profiles were obtained by *in silico* digestion of the consensus amplification product, using the Genome Restriction Analysis tool available on the SGD server (<http://www.yeastgenome.org>).

2.9. Sequence annotation

Amplification products were purified using the Wizard® SV Gel and PCR Clean-Up System (Promega) and used as a template to obtain the par-

Table 2. Primers used in PCR amplification reactions in this study.

PCR primers			
Primer	Sequence	Reference	
16Sd	5'- GCTGGCGGCATGCTTAACACAT- 3'	Ruiz et al. 2000	
16Sr	5'- GGAGGTGATCCAGCCGAGGT- 3'	Ruiz et al. 2000	
ITS1	5'- ACCTGCGGCTGGATCACCTCC- 3'	Ruiz et al. 2000	
ITS2	5'- CCGAATGCCCTTATCGCGCTC- 3'	Ruiz et al. 2000	
ADHfor	5'- TSGATGCSAAGACCGG- 3'	Trček 2005	
ADHrev	5'- CCCCAGCCCACTTCAAC- 3'	Trček 2005	
Sequencing primers for the complete 16S rRNA gene			
Primer	Sequence	Reference	
Pfor2	5'- GACTAGAGTGTGAGAGAG- 3'	This study	
Prev2	5'- ATGTCAAGCCCTGGTAAG- 3'	This study	
Pfor3	5'- TCAGACCAGCTATCGATC- 3'	This study	
Prev3	5'- TGGGGATGACGTCAAGTC- 3'	This study	
Pfor4	5'- CAACTAGCTAATCGAACG- 3'	This study	
Prev4	5'- GAAGCCAGGTAGCGATCA- 3'	This study	

Table 3. RFLP-PCR of 16S rRNA profiles (in base pairs, bp) and identification strategy. Identified species are in bold.

Gluconacetobacter sp.			
Enzyme	Experimental restriction pattern	Theoretical restriction pattern	Bacterial species
<i>TaqI</i>	650, 360, 220, 180, 50	653, 362, 217, 177, 43	<i>Ga. europaeus</i> , <i>Ga. xylinus</i> , <i>Ga. hansenii</i> , <i>Ga. intermedius</i> , <i>Ga. oboediens</i>
<i>HaeIII</i>	540, 210, 210, 205, 180, 150, 80, 70	538, 206, 203, 179, 151, 75, 66, 34	<i>Ga. europaeus</i> (DSM 6160) [#] , <i>Ga. xylinus</i> , <i>Ga. intermedius</i> , <i>Ga. oboediens</i>
<i>MspI</i>	450, 410, 210, 200, 100, 60	445, 415, 210, 206, 102, 53, 11	<i>Ga. europaeus</i> , <i>Ga. xylinus</i>
<i>BclI</i>	930, 400, 120	932, 402, 118	<i>Ga. europaeus</i> , <i>Ga. intermedius</i> , <i>Ga. oboediens</i>
Acetobacter sp.			
Enzyme	Experimental restriction pattern	Theoretical restriction pattern	Bacterial species
<i>TaqI</i>	500, 380, 360, 220	497, 376, 361, 216	<i>A. pasteurianus</i> , <i>A. pomorum</i>
<i>HaeIII</i>	540, 280, 180, 160, 150, 70	538, 280, 179, 158, 150, 66, 45, 34	<i>A. pasteurianus</i> , <i>A. pomorum</i> , <i>A. aceti</i> , <i>A. malorum</i> , <i>A. orleanensis</i> , <i>A. oeni</i> , <i>G. oxydans</i>
<i>MspI</i>	440, 420, 210, 120, 100, 60	444, 415, 210, 110, 106, 101, 53, 11	<i>A. pasteurianus</i> , <i>A. pomorum</i> , <i>Ga. intermedius</i> , <i>Ga. oboediens</i> , <i>Ga. hansenii</i>

The reference strain *Ga. europaeus* LMG 18494 showed a different restriction pattern: 538, 281, 203, 179, 151, 66, 34 (bp)

tial sequences of the three genomic region: 16S rRNA gene, 16S-23S ITS and partial *adhA*. (Fasteris S.A. sequencing service). The previous PCR primers were used for sequencing of the three genomic regions. Additionally to obtain the complete 16S rRNA gene sequence the use of internal primers were necessary (Microsynth sequencing service). PCR and internal sequencing primers are listed in Table 2. Sequencing reactions were performed in triplicate. Consensus sequences were deposited in GenBank with the following accession numbers: FJ715621, FJ715622, FJ715623, FJ715624, FJ715625, FJ715626, FJ715627, FJ715628, FJ715629, FJ715630, FJ715631, FJ715632, FJ865208, FJ865209, FJ865210, FJ865211, FJ865212, FJ865213.

2.10. Phylogenetic analysis

Acetobacteraceae 16S rRNA gene sequences were retrieved unaligned from the ribosomal database project (RDP) server (Cole et al. 2007), by selecting only those cultured type strains which were ≥ 1200 nucleotides long and of good quality. The 16S rRNA gene sequences of *Granulibacter bethesdensis* and *Neosassa chiangmaiensis* were obtained from the EMBL database (Cochrane et al. 2009). Also from EMBL, *Acetobacter* and *Gluconacetobacter* sequences were retrieved for *adhA* and 16S-23S loci.

A multiple alignment was made for each of the three loci, which included the clones we sequenced as well as representative sequences of the *Acetobacteraceae* family (16S) or of the *Acetobacter* and *Gluco-*

acetobacter genera (16S-23S and *adhA*). The sequences were aligned using MUSCLE v3.7 (Edgar 2004) (16S and *adhA*) or ClustalX v2.0.10 (Larkin et al. 2007) (16S-23S) and the resulting multiple alignments were corrected manually when needed. The 16S-23S locus includes different regions of high divergence, which could not be aligned precisely even at the genus level. They were removed using Gblocks v0.91b (Castresana 2000) with the parameters set to "allow smaller final blocks" and "allow less strict flanking positions".

The phylogenetic trees were constructed with the PHYLIP v3.68 package (Felsenstein 1989). The goal here was not to decipher the evolutionary relationship of yet unclassified species, but to place our samples in a tree of characterized sequences. The three resulting dendograms were checked for being compatible with *Acetobacteraceae* evolution as described in literature (Yamada et al. 1997; Yamada and Yukphan 2008).

A first tree was obtained with the Neighbor-Joining algorithm, from the matrix of sequence distances calculated under the F84 nucleotide substitution model. The tree topology was assessed by the bootstrap re-sampling method with 1'000 replicates. Branch nodes having a bootstrap value $>70\%$ were considered as significant. The result was a tree in which the branch lengths were proportional to bootstrap values, not to evolutionary distances. A second tree was thus computed, using the Maximum-Likelihood algorithm and the topology of the tree obtained previously, and the significant bootstrap values were reported on it.

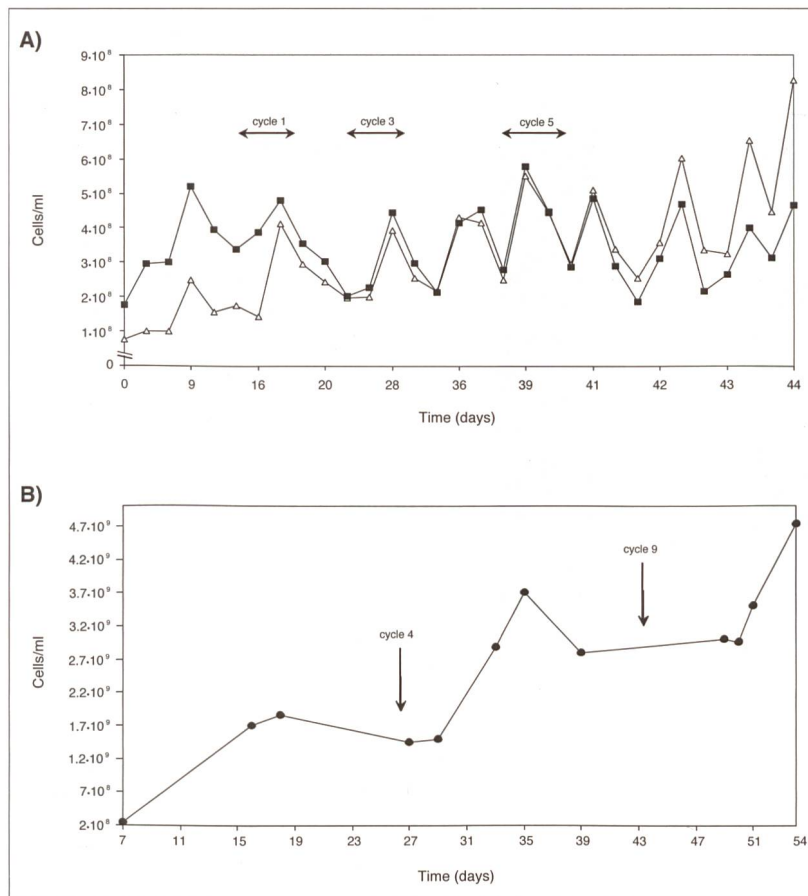


Fig. 2. A) Evolution of the cell viability during experiment 1. Closed squares correspond to non-viable cells, and open triangles correspond to viable ones. B) Evolution of the total cell number during experiment 2.

3. Results

3.1. General performance of the acetic acid fermentations process

Submerged productions of vinegar carried out in a semi-continuous manner are presented in Figure 1. The first experiment started from a wine-vinegar mixture in ideal conditions: 6% AcH/4% EtOH and showed a lag phase of about 9 days (Fig. 1A). During this adaptation period no “fermentative” activity was observed. Production of acetic acid, as shown by a progressive increase in acidity, and the preparation phase took 5 additional days, until the first cycle was considered to begin. The following cycles showed an important increase in the acetification rate, reaching to a maximum value of 0.2-0.3% AcH h^{-1} , with a maximum acetic acid concentration of 9-10% AcH, at the end of the process. The acetification was manually stopped after cycle 9.

The second acetification experiment started from a mixture in a priori non-ideal conditions: 4% AcH/6% EtOH (De Ory et al. 2002), and surprisingly showed a

shorter lag phase, of only 4 days (Fig. 1B). The maximum acetic acid concentration (11%) was reached at the end of cycle 6. This cycle presented also the highest acetification rate, of 0.16% AcH h^{-1} . This experiment was manually stopped after cycle 12.

Although non-viable cells were predominant in the raw materials and at the beginning of both acetifications, the number of viable ones progressively increased during the process. Viable cells were finally predominant from the latest cycles before the manual arrest of the processes (Fig. 2A). The number of total cells exhibited a stationary phase at the beginning of the process, but increased throughout the cycles, evolving from an order of 10^8 cell/ml at the beginning of the process, to an order of 10^9 cell/ml at the end (Fig. 2B). Cell count showed that non-viable cells were predominant at the beginning of both acetifications, during the adaptive phase, but the number of viable cells progressively increased during the process, and exceeded the non-viable ones at the moment of arrest (data not shown).

The number of total cells exhibited a stationary phase at the beginning of the process, but increased throughout the cycles, evolving from an order of 10^8 cell/ml at the beginning of the process, to an order of 10^9 cell/ml at the end (data not shown).

3.2. Analysis of RFLP-PCR 16S rRNA gene profiles

PCR primers for the 16S rRNA gene (Table 2) led to an amplification product of ~1450 bp. Restriction of amplicons with the endonucleases *TaqI*, *MspI* and *HaeIII* (González et al. 2006) (Fig. 3), clustered all samples in two groups. 8 isolates from experiment 1 and 2 from experiment 2 clustered in a group formed by two AAB species: *Acetobacter pasteurianus*/*Acetobacter pomorum*. All other isolates clustered in the group formed by *Gluconacetobacter europaeus*/*Gluconacetobacter xylinus*. The additional restriction of the amplicons clustered in the genus *Gluconacetobacter* with *BclI* endonuclease (Torija et al. 2010), resolved them as belonging to the species *Ga. europaeus*. The restriction patterns obtained for both type of isolates perfectly matched with the ones of the correspondent reference strains (Table 3).

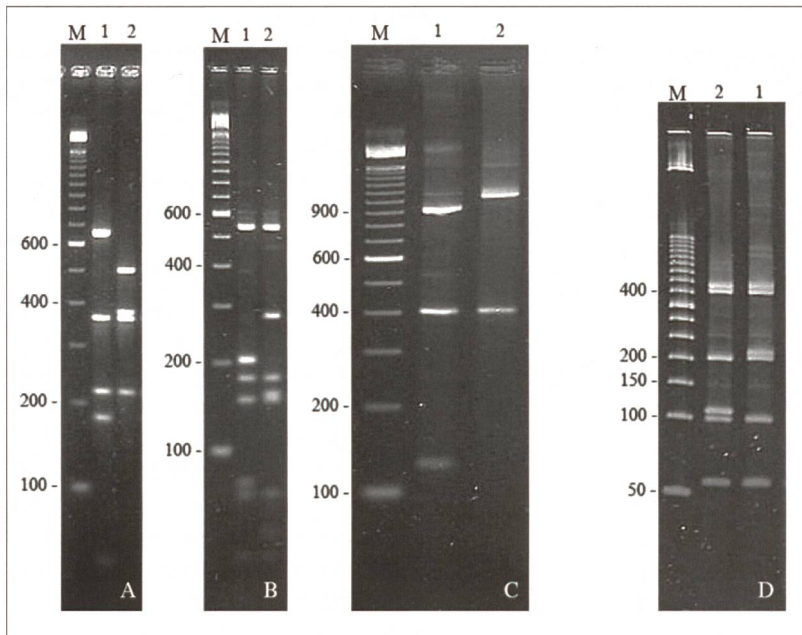


Fig. 3. RFLP-PCR analysis for the 16S rRNA gene. Restriction with *TaqI* (A), *HaeIII* (B), *BccI* (C) were visualized on 3% agarose gel electrophoresis. Restriction with *MspI* (D) was visualized on 8% polyacrylamide gel electrophoresis. 1 = *Gluconacetobacter* type isolate. 2 = *Acetobacter* type isolate. M = 100 bp DNA TrackIt™ ladder (A, B, C) and 50 bp DNA TrackIt™ ladder (D).

3.4. Analysis of 16S rRNA gene, 16S-23S ITS and partial *adhA* gene sequences

Three representative isolates belonging to each genus were selected to obtain the complete sequence of the 16S rRNA gene (~1450 bp), the partial 16S-23S ITS region (~750 bp), and the partial *adhA* gene (~600 bp).

All *Acetobacter* isolates (3P3e3, 7P3e3, 3P3e7) showed identical sequences for 16S rRNA and partial *adhA* genes, but for the 16S-23S ITS region 3P3e7 had more than 360 divergent nucleotides (Table 4). The 16S rRNA gene sequences were 99% identical to sequences of *A. pasteurianus* and *A. pomorum*. The partial *adhA* gene was also 95-100% identical to sequences of *A. pasteurianus* (Fig. 4A,B). Analysis of the 16S-23S ITS region seemed to separate isolates in two groups. 3P3e7 clustered in the *Acetobacter* branch showing a 98% similarity with *A. pasteurianus* sequences, whereas 3P3e3 and 7P3e3 clustered in the *Gluconacetobacter* group. The ITS sequences of these two isolates also shared 98% similarity with sequences of *Ga. europaeus* strains (Fig. 4B).

identical residues (Fig. 4A). The 16S-23S ITS sequence was 97% similar to different sequences of *Ga. europaeus* (Fig. 3B). Finally, the partial *adhA* gene sequence obtained was 99%-100% similar to sequences of *Ga. europaeus* (Fig. 4C).

3.5. Population dynamics of acetic acid bacteria in fermenter

A quick imposition of the *Gluconacetobacter* species over the *Acetobacter* was observed in both processes. The starting mixture for the acetification experiment 1 was composed of *Ga. europaeus* and *A. pasteurianus* in a ratio of 1.5:1 (Fig. 1A,*), but this proportion changed in a drastic manner during the lag phase, leading to a predominance of *Ga. europaeus* (96%) after the start of the acetic acid production (Fig. 1A,#). *A. pasteurianus* was also observed after the acetification stoppage during the cycle 3, and again at the beginning of cycles 5, 6 and 7 (Fig. 1A,θ,Δ), in a very low proportion (0.5-1%). In contrast, the starting mixture for the second experiment was composed of 99% *A. pasteurianus* (Fig. 1B,*), descending to 88% at in the middle of the cycle

Table 4. Sequence difference count matrix for the 16S rRNA, 16S-23S ITS and *adhA* loci of the three *Acetobacter* isolates. Matrix was obtained using the BioEdit Sequence Alignment Editor version 7.0.9.0 (Hall 1999).

Acetobacter isolates	16S rRNA gene			16S-23S ITS region			adhA gene		
	3P3e3	7P3e3	3P3e7fwd*	3P3e3	7P3e3	3P3e7fwd*	3P3e3	7P3e3	3P3e7fwd*
3P3e3	—	0	0	—	11	367	—	0	0
7P3e3	0	—	0	11	—	370	0	—	0
3P3e7fwd	0	0	—	367	370	—	0	0	—

*forward sequence retrieved after several sequencing reaction attempts

1 (Fig. 1B,#). This strain was no longer observed during the rest of the acetification process (Fig. 1B).

3.6. Morphological characteristics by electron microscopy

Scanning electron microscopy showed an amorphous layer surrounding the AAB, when they were directly harvested from wine or vinegar samples (Fig. 5A-D). This layer was absent in bacteria grown on synthetic media (Fig. 5E) and could be removed by the treatment with 0.6 N or 0.3 N NaOH solution (Fig. 5F), suggesting its polysaccharide nature. Transmission electron microscopy, following PATAg staining, showed a strong electron dense layer surrounding the plasma membrane, suggesting that it is composed of polysaccharides (Fig. 6A-D). As mentioned above, this electron-dense layer was absent in samples grown on synthetic media (Fig. 6E) and samples treated with NaOH solution (Fig. 6F).

Major morphological changes in the bacterial cells were also observed during acetification. The cells changed from ovoid cells (0.6-1.0 μm) at the beginning of the acetification, to rods (2.0-4.0 μm) at the end of the process. The analysis of colonies grown on solid culture showed no morphological differences

between the two identified AAB species (data not shown).

4. Discussion

4.1. General performance and population dynamics

As shown in Figure 1, there is a high degree of similarity between the two acetification processes. Total and viable cell number increases with time in both cases. The maximum acetic acid concentration reached in the first and the second acetifications was very similar: 9-10% and 10-11% respectively (Fig. 1). This is consistent with the performance of the same AAB species in both cases, from the beginning of the cyclic vinegar production process. In our case, *Gluconacetobacter europaeus*.

The main difference between the two processes is the composition of the starting mixture. In the second experiment, the inoculum was not in the ideal conditions described by Sokollek and Hammes in 1997. Usually, an alcohol concentration of > 5.5% EtOH is toxic to most microorganisms, including AAB (Romero et al. 1994; De Ory et al. 2002; Mesa et al. 2003), and an acetic acid concentration of ~ 6% AcH

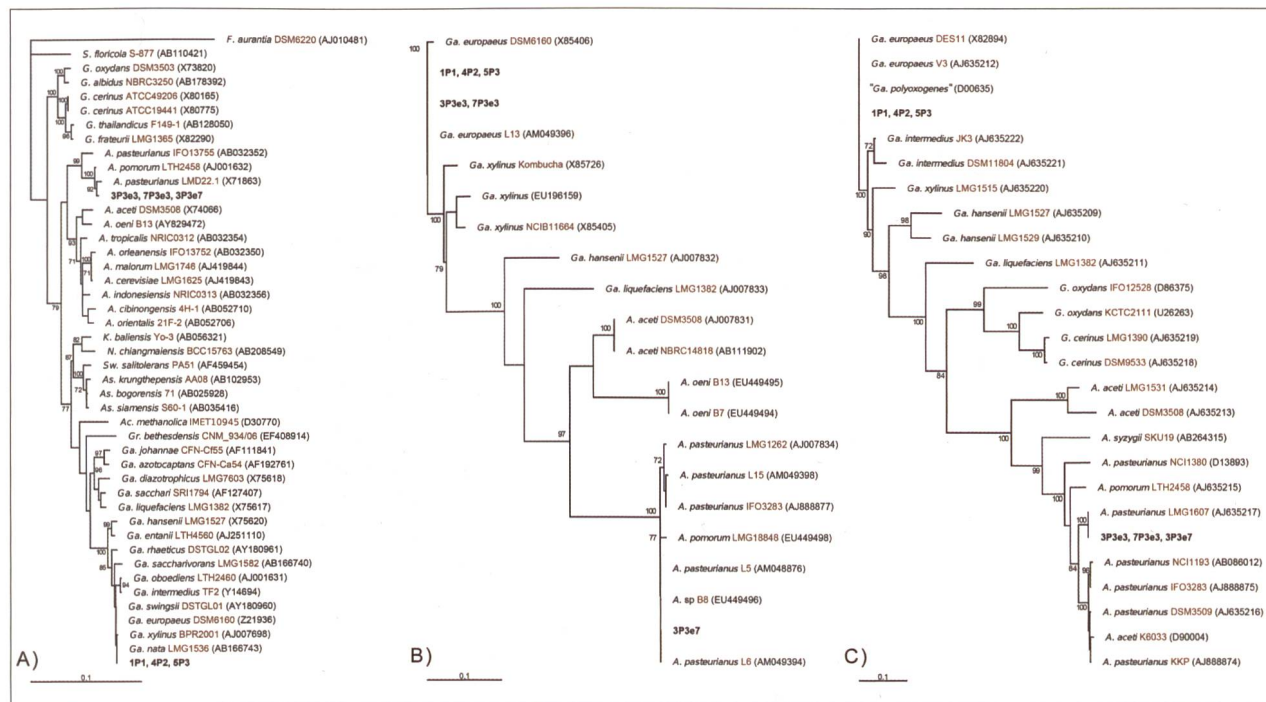


Fig. 4. Phylogenetic trees of AAB and vinegar isolates based on the 16S rRNA gene sequences from Acetobacteraceae (A), 16S-23S ITS region from Acetobacter and Gluconacetobacter (B) and partial adhA gene from Acetobacter and Gluconacetobacter (C). Trees were constructed using the Neighbor-Joining and Maximum Likelihood algorithms. Accession numbers are in brackets. Significant bootstrap values (>70%) are indicated at branching points. The bar scale indicates the estimated sequence divergence in number of substitutions per position.

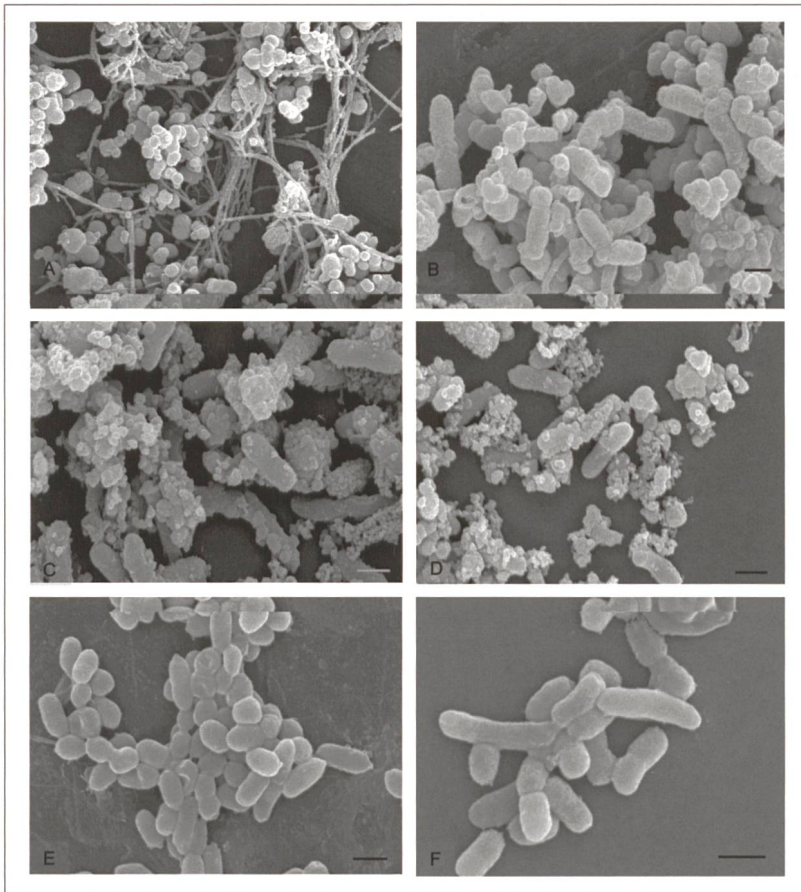


Fig. 5. Scanning electron microscopy of bacteria from different stages of the acetic acid fermentation processes. Starter vinegar: 8.2 %AcH/1.1 %EtOH (A), end of lag phase: 8.5 %AcH/1.3 %EtOH (B), beginning of a cycle: 7.2 %AcH/2.8 %EtOH (C), and end of a cycle: 10.2 %AcH/0.6 %EtOH (D). Acetic acid bacteria grown on solid media (E). Vinegar sample after treatment with 0.3 N NaOH solution (F). Cellulose-like fibres in starter vinegar are indicated by an arrow. Bar: 1µm.

is considered necessary to start the submerged vinegar production (Sokollek and Hammes 1997; Frings 1998). The 4% AcH and the 6% EtOH of the mixture led us expect a longer lag period before the start of the “fermentative” activity. But although both experiments started with the same total cell number, in a similar state of viability, surprisingly, in the second acetification, bacteria took half the time to initiate acetic acid production than in the first process. Due to the control and invariability of other physical parameters, this different behaviour must be assigned to the nature of the AAB strains involved in each acetification experiment. Different AAB strains have different physiological characteristics and do not behave in the same manner under the same physico-chemical conditions.

Sokollek and Hammes (1997) established that inocula to be used as starter material in industrial submerged vinegar productions had to have an ideal acid and alcohol content of 6% and 4% respectively. Additionally, AAB taking part in industrial vinegars

were identified as belonging to the genus *Gluconacetobacter*. More specifically, *Ga. europaeus* was described as the main component of industrial vinegar fermenters in central Europe (Sievers et al. 1992). This species is usually related with high acid vinegars produced by the submerged method, with a final acidity up to 10-15% AcH (Sievers et al. 1992; Yamada 2003; Trček et al. 2007; Fernández-Pérez et al. 2010). On the contrary, *A. pasteurianus* is usually related with wine-making, found on grapes, musts, and also in traditional surface vinegars of low acidity, up to 6-7% AcH (Joyeux et al. 1984; Drysdale and Fleet 1988; Du Toit and Lambrechts 2002; Du Toit and Pretorius 2002; Yamada 2003; González et al. 2004; Bartowsky and Heschke 2008, Vegas et al. 2010). This alcohol tolerant strain should not resist the high acetic acid concentrations of industrial vinegars. A similar population dynamics was observed by Hidalgo et al. (2010) during the submerged production of vinegar.

Our results suggest that the “ideal” composition of the starting material, regarding acetic acid and ethanol content, must be revised and related to the AAB strain taking part in the process. A starting mixture at 6%

AcH/4% EtOH can be suitable for acetifications using *Gluconacetobacter* strains, but industrial processes could also be launched from mixtures at 4% AcH /6% EtOH if *Acetobacter* strains are used.

The second acetification experiment was designed from a raw vinegar that has originally a high alcohol content (5.6% AcH/7.1% EtOH). The alcoholic degree of this vinegar is consistent with the extremely high proportion of *A. pasteurianus* (99%) in the starter mixture. The more suitable explanation for the shorter lag phase in this process is the fermentative activity due to this alcohol tolerant AAB in the starter mixture. The high alcohol content in this case would favour the metabolic activity of this alcohol tolerant strain, which would rapidly start the production of acetic acid.

During both ongoing processes, *A. pasteurianus* would stress because of the increasing acidity and would slow down its metabolic activity, whereas the activity of the *Gluconacetobacter* strain would

increase with the increasing acidity. The enzymatic activity of the pyrroloquinoline quinone (PQQ)-ADH in *Ga. europaeus* is higher than the activity of this enzyme in *Acetobacter* strains (Trček et al. 2007).

The cultivability of AAB from vinegar has always been a very hard task, especially when they are harvested from submerged high acid vinegar (Entani et al. 1985; Sievers et al. 1997; Schüller et al. 2000). In general, cell viability expressed in CFU/ml decrease concomitantly with the increase in acetic acid content (Matsushita et al. 2005b). Because of that, it seems reasonable to hypothesize that when the acetic acid content increases in the acetification broth, *A. pasteurianus* enters a non-viable or non-culturable state. This strain, which grows more slowly than *Ga. europaeus* in high acid conditions, would become unculturable, thus unidentified by culture dependent techniques. It would finally be

washed up after successive removals of final product and additions of fresh sterilized wine. Surprisingly, the organism seems to have enough energy to reactivate its metabolism when acidity decreases at the beginning of several cycles, when acidity decreases below 7% AcH. This way, it seems logical to hypothesize why *A. pasteurianus* was not found along the vinegar production cycles of the acetification experiment 2, because the beginning of all cycles showed an acidity > 7.2AcH.

4.2. Molecular identification

As already reported (Boesch et al. 1998; Sokollek et al. 1998; Trček and Teuber 2002; Trček 2005; González et al. 2006) RFLP-PCR or sequence analysis of the 16S rRNA gene is not a suitable strategy to resolve some AAB species which share a high degree of similarity in their sequences (>99%). Some examples are *A. acetii/A. cerevisiae*, *A. pasteurianus/A. pomorum*, *Ga. europaeus/Ga. xylinus*, *Ga. intermedius/Ga. oboediens*. To resolve these groups of species, the use of other additional DNA based targets is required.

With the exception of the tRNA^{Ile} and tRNA^{Ala} coding genes and the antitermination boxB element, the 16S-23S ITS region is highly divergent among AAB species (Sievers et al. 1996; Trček and Teuber 2002; Krevotá and Grones 2005; Kommanee et al. 2008). The 16S-23S ITS region is more divergent than the 16S rRNA gene and its analysis has been demonstrated to be suitable in many cases for the differentiation of very closely related species (Trček and Teuber 2002; González et al. 2005; Trček 2005). The sequence analysis of this region in the selected *Acetobacter* isolates produced an unexpected result. The 16S-23S ITS sequence of 3P3e3 and 7P3e3 were similar to *Ga. europaeus* species and clustered together in the phylogenetic tree (Fig. 4B), whereas 3P3e7 presented several difficulties in the sequencing reaction for this region. Several sequencing attempts resulted in a forward sequence that clustered the sample in the *A. pasteurianus* branch (Fig. 4B), but in a reverse sequence that included many unde-

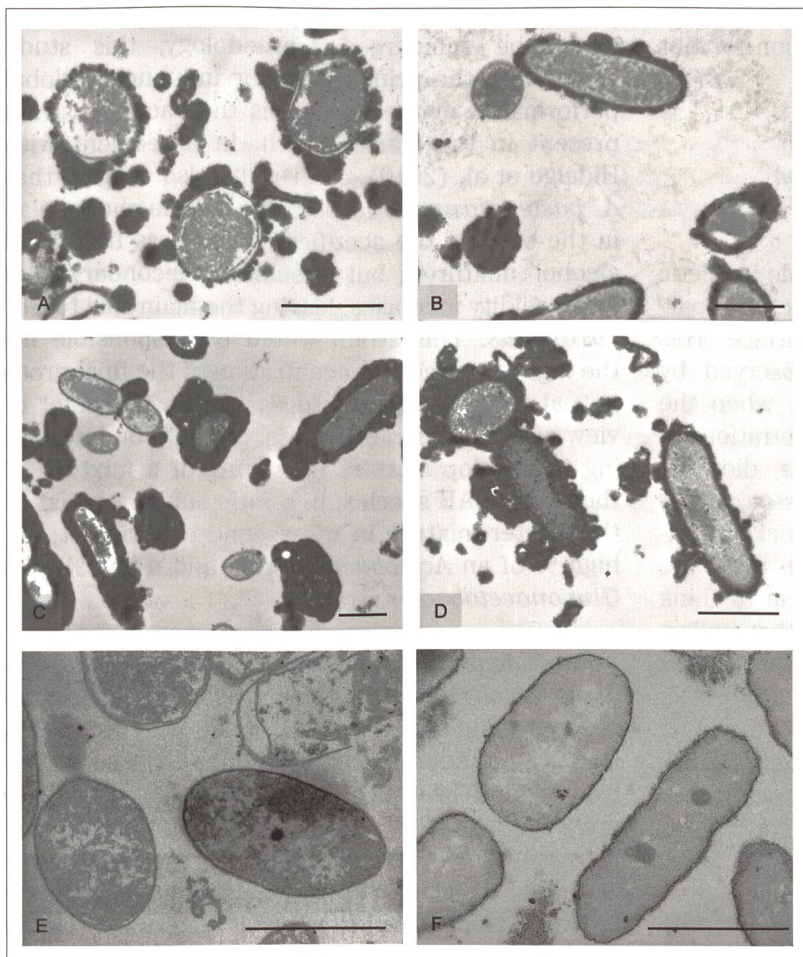


Fig. 6. PATAg staining of transmission electron microscopy sections of bacteria from different stages of the acetic acid fermentation processes. Samples include natural material as well as bacteria grown on solid media. Starter vinegar: 5.6 %AcH/7.1 %EtOH (A), end of lag phase: 8.5 %AcH/1.3 %EtOH (B), beginning of a cycle: 6.2 %AcH/3.5 %EtOH (C), and end of a cycle: 9.5 %AcH/0.4 %EtOH (D). Acetic acid bacteria grown on solid media (E). Vinegar sample after treatment with 0.3 N NaOH solution (F). Bar: 1 μ m.

terminated positions (N), giving an indeterminate sequence pattern that was consistent with a mixture of templates. The reason why sequencing did not work might be the formation of secondary structures in template. The analysis of this region is helpful when it shows sufficient degree of divergence, but when exhibits excessive sequence variability, the situation might also be complicated due to the presence of different spacer types within the same organism. In our particular case, the most suitable explanation to the former 16S-23S ITS sequence analysis is that the 3P3e7 *Acetobacter* isolate must have at least two types of intergenic sequences and at least two copies of the RNA operon. The ITS sequence in the first type operon should be similar to that of *A. pasteurianus* species, whereas the spacer region in the second type operon should have a sequence similar to that described for *Ga. europaeus* species. Additional analysis would be necessary to accurately establish whether it is indeed the case. The rest of selected *Acetobacter* and *Gluconacetobacter* isolates seem to share the same 16S-23S ITS sequence, highlighting a certain degree of interspecies conservation for this genomic region.

4.3. Morphological characteristics by electron microscopy

A variable that may play an important role in acetic acid resistance is the morphology of bacteria, particularly in relation to the membrane surface. This change in morphology was already observed by Trček et al. (2007) in *Ga. europaeus*, when the strain was subjected to increasing concentrations of acetic acid. However, these authors did not observe morphological changes in *A. pasteurianus* under the same conditions. Due to the quick imposition of the *Gluconacetobacter* strain over the *Acetobacter* in our study, it seems logical to think that it is the *Gluconacetobacter* strain that undergoes the morphological change observed in vinegar samples.

Our hypothesis is that the increase in cell surface allows bacteria to augment the number of membrane transporters that have been proposed to participate, among other mechanisms (Fukaya et al. 1990, 1993; Sievers et al. 1997; Nakano et al. 2004; Mullins et al. 2008), in the acetic acid resistance in the *Acetobacteraceae* family. Once acetic acid is produced, it tends to accumulate in the broth and diffuse into the cell. A proton motive-force-dependent efflux system and a putative ABC transporter (Matsushita et al. 2005a; Nakano et al. 2006) have been described to take part in the export of the excess of acetic acid accumulated into the bacterial cytoplasm.

The irregular amorphous layer that surrounds bacteria when harvested directly from vinegar, identified cytochemically as polysaccharides, has already been reported by our group (Barja et al. 2003; Bey-Ruiz et al. 2006). The fact that this layer is absent when bacteria have been grown on synthetic media may indicate their implication in the mechanism of resistance to acetic acid. The relationship between capsular polysaccharides (CPS) and acetic acid resistance has also been proposed by Deeraksa et al. (2005), and preliminary results from our group demonstrated that *Ga. europaeus* has a higher amount of CPS than *A. pasteurianus*, when both strains were grown under the same conditions (Andrés-Barrao and Barja 2008). This property can contribute to the different innate resistance to acetic acid presented by these AAB strains.

5. Conclusion

Among the parameters affecting vinegar production using the submerged methodology, this study shows that the principal factor influencing global performance of the process is the bacterial strain present in the starter broth. In agreement with Hidalgo et al. (2010), our results also suggest that *A. pasteurianus* is responsible for the short delay in the start of the acetification process from high alcohol mixtures, but assume a secondary role when acidity increases, leaving the main role to *Ga. europaeus*. This strain would be responsible for the high acetic acid concentration of the final product, at the end of the process. From the point of view of the industrial process, it would be interesting to develop starters consisting of a mixture of these two AAB species, in a ratio similar to that of the starter mixture in the second experiment; i.e. high % of an *Acetobacter* strain and a low % of a *Gluconacetobacter* strain.

Another important observation is that *A. pasteurianus* becomes undetectable when the acetic acid concentration in the broth increases; but detectable again when the acetic acid content decreases, at the beginning of the cycles. Taking into account the general reduction of the cultivable cell number with the increasing acetic acid concentration, we can hypothesize that *A. pasteurianus* enters a metabolic state of arrest leading to a non-viable or non-culturable state in conditions of acidity >6.5-7%.

We have also shown that the increase in acetic acid concentration causes a change in the bacterial morphology, probably due to changes in the membrane composition, leading to the augmentation of the membrane surface and the increment in the efflux-pump system. Finally, our observations suggest that

the polysaccharide layer synthesized for bacteria in the “wild” environment should provide a resistant barrier against the aggressiveness of the high acetic acid concentration in the medium.

■ Acknowledgements

This work was funded by the European Community (Project WINEGAR, [COOP-CT-2005 / 017269]), the Academic Society of Geneva (SAG) and the department of Botany and Plant Biology. Authors acknowledge Dr. M. Ojha for revising the manuscript, and A. Fehr for secretarial assistance; and also Dr. P. Yukphan (BIOTEC Culture Collection (BCC), Thailand) for her helpful advices in sequence alignments.

References

- **ADACHI O, TAYAMA K, SHINAGAWA E, MATSUSHITA K, AMEYAMA M.** 1980. Purification and characterization of membrane-bound aldehyde dehydrogenase from *Gluconobacter suboxydans*. *Agricultural and Biological Chemistry*, 44: 503-516.
- **AMEYAMA M, ADACHI O.** 1982. Alcohol dehydrogenase from acetic acid bacteria, membrane-bound. *In: Wood WA. (ed.), Methods in Enzymology*, vol. 89. Academic Press, New York, pp 450-457.
- **ANDRÉS-BARRAO C, BARJA F.** 2008. Characterization of bacterial population during spirit vinegar production. The 2nd International Conference on Acetic Acid Bacteria, Nagoya, Japan, abstr. PII-4, p 78.
- **ARNOL S, BECKER T, DELGADO A, EMDE F, ENENKEL A.** 2002. Optimizing high strength acetic acid bioprocess by cognitive methods in an unsteady state cultivation. *Journal of Biotechnology*, 97: 133-145.
- **AUSUBEL FM, BRENT R, KINGSTON RE, MOORE DD, SEIDMAN JG, SMITH JA, STRUHL K.** 1992. *Short Protocols in Molecular Biology*, 2nd edn. John Wiley & Sons Inc., London.
- **BAENA-RUANO S, JIMÉNEZ-OT C, SANTOS-DUEÑAS IM, CANTERO-MORENO D, BARJA F, GARCÍA-GARCÍA I.** 2006. Rapid method for total, viable and non-viable acetic acid bacteria determination during acetification process. *Process Biochemistry*, 41: 1160-1164.
- **BARJA F, MESA MM, MACÍAS M, BERMUDEZ I, CANTERO D, LOPEZ J.** 2003. Aspectos bioquímicos, moleculares y morfológicos de las bacterias acéticas. *In: Mas A, Guillamón JM (eds.), Primeras Jornadas de I+D+i en la Elaboración de Vinagres de Vino*, Tarragona. Universitat Rovira I Virgili, Facultat d'Enologia de Tarragona, Spain, pp 17-20.
- **BARTOWSKY EJ, HESCHKE PA.** 2008. Acetic acid bacteria spoilage of bottled red wine - A review. *International Journal of Food Microbiology*, 125: 60-70.
- **BEY-RUIZ D, MESA MM, SCHINDHELM S, MACÍAS M, GARCÍA-GARCÍA I, BARJA F.** 2006. Condiciones ideales para una oxidación acética rápida. *In: García García I. (ed.), Segundas Jornadas de I+D+i en la Elaboración de Vinagres*, Córdoba. Servicio de Publicaciones, Universidad de Córdoba, Spain, pp 151-162.
- **BOESCH C, TRČEK J, SIEVERS M, TEUBER M.** 1998. *Acetobacter intermedius*, sp. nov. *Systematic and Applied Microbiology*, 21: 220-229.
- **CASTRESANA J.** 2000. Selection of conserved blocks from multiple alignments for their use in phylogenetic analysis. *Molecular Biology and Evolution*, 17: 540-552.
- **COCHRANE G, AKHTAR R, BONFIELD J, BOWER L, DEMIRALP F, FARUQUE N, GIBSON R, HOAD G, HUBBARD T, HUNTER C, JANG M, JUHOS S, LEINONEN R, LEONARD S, LIN Q, LOPEZ R, LORENC D, McWILLIAM H, MUKHERJEE G, PLAISTER S, RADHAKRISHNAN R, ROBINSON S, SOBANY S, HOOPEN PT, VAUGHAN R, ZALUNIN V, BIRNEY E.** 2009. Petabyte-scale innovations at the European Nucleotide Archive. *Nucleic Acids Research*, 37: D19-D25.
- **COLE JR, CHAI B, FARRIS RJ, WANG Q, KULAM-SYED-MOHIDEEN AS, McGARRELL GM, BANDELA AM, CARDENAS E, GARRITY GM, TIEDJE JM.** 2007. The ribosomal database project (RDP-II): introducing *myRDP* space and quality controlled public data. *Nucleic Acids Research*, 35: D169-D172.
- **DEERAKSA A, MOONMANGMEE S, TOYAMA H, YAMADA M, ADACHI O, MATSUSHITA K.** 2005. Characterization and spontaneous mutation of a novel gene, *polE*, involved in pellicle formation in *Acetobacter tropicalis* SKU1100. *Microbiology*, 151: 4111-4120.
- **DE ORY I, ROMERO LE, CANTERO D.** 2002. Optimum starting-up protocol of a pilot plant scale acetifier for vinegar production. *Journal of Food Engineering*, 52: 31-37.
- **DRYSDALE GS, FLEET GH.** 1988. Acetic acid bacteria in winemaking: a review. *American Journal of Enology and Viticulture*, 39: 143-154.
- **DU TOIT WJ, LAMBRECHTS MG.** 2002. The enumeration and identification of acetic acid bacteria from South African red wine fermentations. *International Journal of Food Microbiology*, 74: 57-64.
- **DU TOIT WJ, PRETORIUS IS.** 2002. The occurrence, control and esoteric effect of acetic acid bacteria in winemaking. *Annals of Microbiology*, 52: 155-179.
- **EBNER H, SELLMER S, FOLLMANN H.** 1996. Acetic acid. *In: Rehm H-J, Reed G (eds), Biotechnology*, vol 6. VCH, Weinheim, Germany, pp 381-401.
- **EDGAR RC.** 2004. MUSCLE: multiple sequence alignment with high accuracy and high throughput. *Nucleic Acids Research*, 32: 1792-1797.
- **ENTANI E, OHMORI S, MASAI H, SUZUKI KI.** 1985. *Acetobacter polyoxogenes* sp. nov., a new species of an acetic acid bacterium useful for producing vinegar with high acidity. *Journal of General and Applied Microbiology*, 31: 475-490.
- **FELSENSTEIN J.** 1989. PHYLIP - Phylogeny Inference Package (Version 3.2). *Cladistics*, 5: 164-166.
- **FERNÁNDEZ-PÉREZ R, TORRES S, SANZ S, RUIZ-LARREA F.** 2010. Strain typing of acetic acid bacteria responsible for vinegar production by the submerged elaboration method. *Food Microbiology*, 27: 973-978.
- **FRINGS H.** 1998. Instructions pour la transformation de moûts de vin avec l'Acetator Frings, Heinrich Frings GmbH & Co. K.G., Bonn, pp 1-8.
- **FUKAYA M, TAKEMURA H, OKUMURA H, KAWAMURA Y, HORINOUCI S, BEPPU T.** 1990. Cloning of genes responsible for acetic acid resistance in *Acetobacter aceti*. *Journal of Bacteriology*, 172: 2096-2104.
- **FUKAYA M, TAKEMURA H, TAYAMA K, OKUMURA H, KAWAMURA Y, HORINOUCI S, BEPPU T.** 1993. The *aarC* gene responsible for acetic acid assimilation confers acetic acid resistance on *Acetobacter aceti*. *Journal of Fermentation and Bioengineering*, 76: 270-275.
- **GONZÁLEZ A, HIERRO N, POBLET M, ROZÉS N, MAS A, GUILLAMÓN JM.** 2004. Application of molecular methods for the differentiation of acetic acid bacteria in a red wine fermentation. *Journal of Applied Microbiology*, 96: 853-860.
- **GONZÁLEZ A, HIERRO N, POBLET M, MAS A, GUILLAMÓN JM.** 2005. Application of molecular methods to demonstrate species and strain evolution of acetic acid bacteria population during wine production. *International Journal of Food Microbiology*, 102: 295-304.

- GONZÁLEZ A, GUILLAMÓN JM, MAS A, POBLET M. 2006. Application of molecular methods for routine identification of acetic acid bacteria. *International Journal of Food Microbiology*, 108: 141-146.
- HALL TA. 1999. BioEdit: a user-friendly biological sequence alignment editor and analysis program for Windows 95/98/NT". *Nucleic Acids Symposium Series*, 41: 95-98.
- HIDALGO C, VEGAS C, MATEO E, TEFAYE W, CEREZO AB, CALLEJÓN RM, POBLET M, GUILLAMÓN JM, MAS A, TORIJA MJ. 2010. Effect of barrel design and the inoculation of *Acetobacter pasteurianus* in wine vinegar production. *International Journal of Food Microbiology*, 141: 56-62.
- JOYEUX A, LAFON-LAFOURCADE S, RIBÉREAU-GAYON P. 1984. Evolution of acetic acid bacteria during fermentation and storage of wine. *Applied and Environmental Microbiology*, 48: 153-156.
- KOMMANEE J, AKARACHARANYA A, TANASUPAWAT S, MALIMAS T, YUPKPHAN P, NAKAGAWA Y, YAMADA Y. 2008. Identification of *Acetobacter* strains isolated in Thailand based on 16S-23S rRNA gene ITS restriction and 16S rRNA gene sequence analyses. *Annals of Microbiology*, 58: 319-324.
- KREVOTÁ M, GRONES J. 2005. Molecular analysis of 16S-23S spacer regions of *Acetobacter* species. *Folia Microbiologica*, 50: 288-292.
- KÜTZING F. 1837. Microscopische Untersuchungen über die Hefe und Essigmutter, nebst mehreren andern dazu gehörigen vegetabilischen Gebilden. *Journal für Praktische Chemie*, 11: 385-409.
- LARKIN MA, BLACKSHIELDS G, BROWN NP, CHENNA R, MCGETTIGAN PA, McWILLIAM H, VALENTIN F, WALLACE IM, WILM A, LOPEZ R, THOMPSON JD, GIBSON TJ, HIGGINS DG. 2007. Clustal W and Clustal X version 2.0. *Bioinformatics*, 23: 2947-2948.
- MATSUSHITA K, FUJII Y, ANO Y, TOYAMA H, SHINJOH M, TOMIYAMA N, MIYAZAKI T, SUGISAWA T, HOSHINO T, ADACHI O. 2003. 5-keto-D-gluconate production is catalyzed by a quinoprotein glycerol dehydrogenase, major polyol dehydrogenase, in *Gluconobacter* species. *Applied and Environmental Microbiology*, 69: 1959-1966.
- MATSUSHITA K, INOUE T, ADACHI O, TOYAMA H. 2005a. *Acetobacter aceti* possesses a proton motive force-dependent efflux system for acetic acid. *Journal of Bacteriology*, 187: 4346-4352.
- MATSUSHITA K, INOUE T, THEERAGOO L, TRČEK J, TOYAMA H, ADACHI O. 2005b. Acetic acid production in acetic acid bacteria leading to their 'death' and survival. In: Yamada M (ed.), *Survival and Death in Bacteria*. Research Signpost, Kerala, India, pp 169-181.
- MESA MM, MACÍAS M, CANTERO D, BARJA F. 2003. Use of direct epifluorescent filter technique for the enumeration of viable and total acetic acid bacteria from vinegar fermentation. *Journal of Fluorescence*, 13: 261-265.
- MULLINS EA, FRANÇOIS JA, KAPPOCK TJ. 2008. A specialized citric acid cycle requiring succinyl-coenzyme A (CoA): acetate CoA-transferase (AarC) confers acetic acid resistance on the acidophile *Acetobacter aceti*. *Journal of Bacteriology*, 190: 4933-4940.
- NAKANO S, FUKAYA M, HORINOUCI S. 2004. Enhanced expression of aconitase raises acetic acid resistance in *Acetobacter aceti*. *FEMS Microbiology Letters*, 235: 315-322.
- NAKANO S, FUKAYA M, HORINOUCI S. 2006. Putative ABC transporter responsible for acetic acid resistance in *Acetobacter aceti*. *Applied and Environmental Microbiology*, 72: 497-505.
- POBLET M, ROZÉS N, GUILLAMÓN JM, MAS A. 2000. Identification of acetic acid bacteria by restriction fragment length polymorphism analysis of a PCR-amplified fragment of the gene coding for 16S RNA. *Letters in Applied Microbiology*, 31: 63-67.
- ROMERO LE, GÓMEZ JM, CARO I. 1994. A kinetic model for growth of *Acetobacter aceti* in submerged culture. *The Chemical Engineering Journal and the Biochemical Engineering Journal*, 54: B15-B24.
- RUIZ A, POBLET M, MAS A, GUILLAMÓN JM. 2000. Identification of acetic acid bacteria by RFLP of PCR-amplified 16S and 16S-23S rDNA intergenic spacer. *International Journal of Systematic and Evolutionary Microbiology*, 50: 1981-1987.
- SCHÜLLER G, HERTEL C, HAMMES WP. 2000. *Gluconacetobacter entanii* sp. nov., isolated from submerged high-acid industrial vinegar fermentations. *International Journal of Systematic and Evolutionary Microbiology*, 50: 2013-2020.
- SIEVERS M, SELLMER S, TEUBER M. 1992. *Acetobacter europaeus* sp. nov., a main component of industrial vinegar fermenters in central Europe. *Systematic and Applied Microbiology*, 15: 386-392.
- SIEVERS M, ALONSO L, GIANOTTI S, BOESCH C, TEUBER M. 1996. 16S-23S ribosomal RNA spacer regions of *Acetobacter europaeus* and *A. xylinum*, tRNA genes and antitermination sequences. *FEMS Microbiology Letters*, 142: 43-48.
- SIEVERS M, STÖCKLI M, TEUBER M. 1997. Purification and properties of citrate synthase from *Acetobacter europaeus*. *FEMS Microbiology Letters*, 146: 53-58.
- SOKOLLEK SJ, HAMMES WP. 1997. Description of a starter culture preparation for vinegar fermentation. *Systematic and Applied Microbiology*, 20: 481-491.
- SOKOLLEK SJ, HERTEL C, HAMMES WP. 1998. Description of *Acetobacter oboediens* sp. nov. and *Acetobacter pomorum* sp. nov., two new species isolated from industrial vinegar fermentations. *International Journal of Systematic Bacteriology*, 48: 935-940.
- THIÉRY JP. 1976. Mise en évidence des polysaccharides sur coupes fines en microscopie électronique. *Journal de Microscopie*, 6: 987-1018.
- TORIJA JM, MATEO E, GUILLAMÓN JM, MAS A. 2010. Design and optimisation of TaqMan-MGB probes for the identification and quantification of acetic acid bacteria. *Food Microbiology*, 27: 257-265.
- TRČEK J. 2005. Quick identification of acetic acid bacteria based on nucleotide sequences of the 16S-23S rDNA internal transcribed spacer region and of the PQQ-dependent alcohol dehydrogenase gene. *Systematic and Applied Microbiology*, 28: 735-745.
- TRČEK J, TEUBER M. 2002. Genetic and restriction analysis of the 16S-23S rDNA internal transcribed spacer regions of the acetic acid bacteria. *FEMS Microbiology Letters*, 208: 69-75.
- TRČEK J, JERNEJC K, MATSUSHITA K. 2007. The highly tolerant acetic acid bacterium *Gluconacetobacter europaeus* adapts to the presence of acetic acid by changes in lipid composition, morphological properties and PQQ-dependent ADH expression. *Extremophiles*, 11: 627-635.

- **VEGAS C, MATEO E, GONZÁLEZ A, JARA C, GUILLAMÓN JM, POBLET M, TORIJA MJ, MAS A.** 2010. Population dynamics of acetic acid bacteria during traditional wine vinegar production. *International Journal of Food Microbiology*, 138: 130-136.
- **YAMADA Y.** 2003. Taxonomy of acetic acid bacteria utilized for vinegar fermentation. The first international symposium and workshop on «Insight into the World of Indigenous Fermented Foods for Technology Development and Food Safety», Bangkok. 1-8.
- **YAMADA Y, HOSHINO K, ISHIKAWA T.** 1997. The phylogeny of acetic acid bacteria based on the partial sequences of 16S ribosomal RNA: the elevation of the subgenus *Gluconoacetobacter* to the generic level. *Bioscience, Biotechnology, and Biochemistry*, 61: 1244-1251.
- **YAMADA Y, YUKPHAN P.** 2008. Genera and species in acetic acid bacteria. *International Journal of Food Microbiology*, 125: 15-24.