

Industrial microbiology

Laboratory exercises 2016/2017

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Exercise: Determination of growth inhibition of yeast *Saccharomyces cerevisiae*

1) Theoretical background

a) *Saccharomyces cerevisiae*

Saccharomyces cerevisiae belongs to the two main phyla of the Fungi kingdom, *Ascomycota* and *Basidiomycota*. *S. cerevisiae* cells (Figure 1) are round spherical forms, in the range of 5 to 12 μm , having a cellular core and cytoplasmic organelles such as mitochondria, ribosomes, and endoplasmic reticulum.

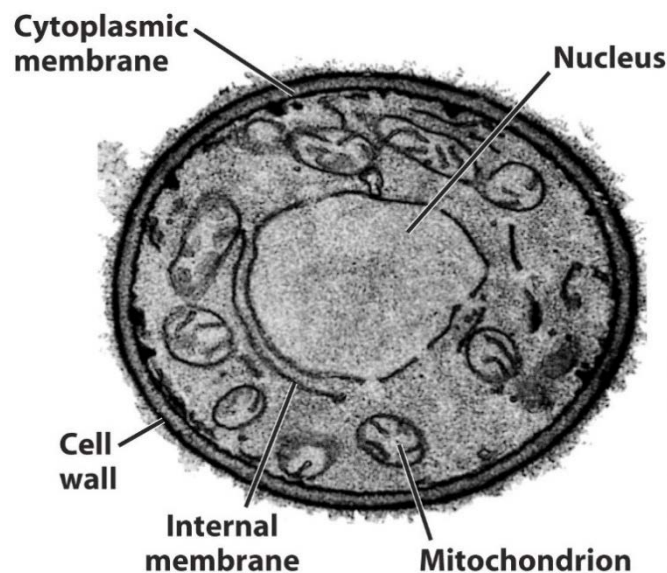


Figure 1: Cross-section of the *S. cerevisiae* cell

Selected strains are used in the alcohol fermentation of wine and beer and in the production of fermented foods (bakers' yeast). The importance of yeast in fermentation was explained for the first time by Louis Pasteur, a French chemist and bacteriologist. *S. cerevisiae* is able to grow at pH 1.6. In the presence of oxygen, sugars can be oxidized with the mitochondrial respiratory system. They are able to convert sugar into ethanol and CO_2 .

2) Protocol

Preparation of the *S. cerevisiae* liquid medium:

5 g meat peptone

3 g yeast extract

3 g malt extract

10 g D-(+) glucose

1 L H₂O

Transfer the culture of *S. cerevisiae* with the inoculation loop to the liquid medium, using aseptic technique.

Prepare 5 Erlenmeyer flasks with *S. cerevisiae* liquid medium containing:

Erlenmeyer flask 1	/ (control)
Erlenmeyer flask 2 and 3	<i>S. cerevisiae</i>
Erlenmeyer flask 4 and 5	<i>S. cerevisiae</i> + 5 mL of inhibitor

Selected inhibitors: **ethanol and acetic acid**

Incubate the inoculated microorganism in the liquid medium at 30°C with constant shaking at 400 rpm.

Pipette 1 mL of the sample from each Erlenmeyer flask at measured time intervals (t = 0, 15, 30, 45, 60, 90, 120, 150, 180, 240 min) to measure their absorbance on the UV-Vis spectrophotometer at a wavelength of 600 nm. Write down the absorbance in the table and calculate the degree of inhibition according to the equation:

$$\text{Inhibition (\%)} = \frac{(\text{abs}_{\text{average } S. cerevisiae} - \text{abs}_{\text{average inhibitor}})}{\text{abs}_{\text{average } S. cerevisiae}} * 100$$

3) Results and discussion

Present results in a table and write observations.

Draw diagram: inhibition of yeast growth (%) vs. time.

References

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Feldmann H. (2012). Yeast: Molecular and Cell Biology, 2nd Edition, Wiley-VCH Verlag GmbH & Co. KGaA.