

**Genetic Construction of *Xanthomonas campestris*
Higher Xanthan Producer Strain(s) and Capable to
Utilize Whey**

By
Shimaa Mahmoud Abdel-Hamid Salem Ghazal
B.Sc., in Microbiology (2001)

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Supervised by

Prof. Dr.
Kamal Mohamed Ali Khalil
Prof. of Genetics
Genetics and Cytology
Department
National Research Center

Ass. Prof. Dr.
Hassan Mahmoud Gebreel
Ass. Prof. of Microbiology
Microbiology Department
Faculty of Science
Ain Shams University

Dr.
Wael Samir El-Sayed
Lecturer of Microbiology
Microbiology Department
Faculty of Science
Ain Shams University

Microbiology Department
Faculty of Science
Ain Shams University
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Approval Sheet

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Shimaa Mahmoud Abdel-Hamid Salem Ghazal

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Ain Shams University

Supervisors

Approval

1. Prof. Dr. Kamal Mohamed Ali Khalil

Prof. of Microbiology
Genetics and Cytology Department.
Genetic Engineering and Biotechnology Division
National Research Center

2. Ass. Prof. Dr. Hassan Mahmoud Gebreel

Ass. Prof. of Genetics
Microbiology Department
Faculty of Science
Ain Shams University

3. Dr. Wael Samir El-Sayed

Lecturer of Microbiology
Microbiology Department
Faculty of Science
Ain Shams University

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

"وَيَسْأَلُونَكَ عَنِ الرُّوحِ
قُلِ الرُّوحُ مِنْ أَمْرِ رَبِّي
وَمَا أُوتِيتُمْ مِنَ الْعِلْمِ إِلَّا
قَلِيلًا"

سوره الاسراء ايه (85)

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Dedication

To The Soul of My Father

To My Great and Precious Mother

To My Little Sister

This thesis has not been previously submitted for any degree at this or any other university.

Signed

Shimaa Mahmoud Ghazal

CONTENTS

	Page
INTRODUCTION.....	1
AIM OF WORK.....	3
2. REVIEW OF LITERATURE.....	4
2.1. <i>Xanthomonas campestris</i>.....	4
2.2. Xanthan gum.....	6
2.2.1. Chemical Structure of Xanthan.....	6
2.2.2 Application of xanthan gum.....	8
2.2.2.1. Human-Food Industry.....	8
2.2.2.2. Animal-Food Industry.....	8
2.2.2.3. In agriculture.....	9
2.2.2.4. In the petroleum industry.....	9
2.2.2.5 Cosmetics and pharmaceutical.....	9
2.2.2.6. Other technical application.....	9
2.2.3. Xanthan gum production.....	9
2.2.4. Genetic improvement of xanthan production.....	14
2.2.4.1. Genetics of xanthan gum biosynthesis.....	16
2.2.4.2. β -galactosidase gene, improvement and gene transfer	17
2.2.4.3. Induction of mutations.....	19
2.2.4.4. Ultraviolet as a mutagen.....	22
2.2.4.5. Transconjugation.....	24
2.2.4.6. Transposable elements.....	25
2.2.5 Xanthan Gum: purification, properties and Characterization.....	31
2.2.5.1. Recovery and Purification of xanthan.....	31
2.2.5.2. Properties of xanthan Gum.....	33

2.2.5.3. Characterization of xanthan Gum.....	35
Fourier Transform Infrared (FT-IR) spectroscopy...	36
3. MATERIALS AND METHODS.....	38
I. MATERIALS.....	38
I.1. Experimental microorganisms and plasmids.....	38
I.2. Raw Materials.....	40
I.3. Culture media.....	41
I.3.1. Preservation and maintenance media.....	41
I.3.2. Fermentation media (Xanthan Production media).....	42
I.4. Ultraviolet (UV) treatment of <i>Xanthomonas campestris</i>..	43
I.5. Determination of non reducing oligosaccharides sugars	43
I.6. Determination of reducing sugars.....	44
I.7. DNA Agarose Gel Electrophoresis.....	45
I.7.1. Plasmid DNA Extraction.....	45
I.7.2. Stock Solutions and Buffers.....	45
I.7.3. Working solutions and buffers.....	46
I.7.4. Loading buffer.....	46
I.7.5. Agarose gel.....	46
I.8. Characterization of xanthan Gum.....	46
I.8.1. Fourier Transform Infrared (FTIR) spectroscopy.	46
II. METHODS.....	47
II.1. Maintenance of cultures	47
II.2. Operational conditions.....	47
II.2.1. Inocula preparation.....	47
II.2.2. Fermentation conditions.....	48
II.3. Transconjugation of <i>X. campestris</i>.....	48

II.4. Ultraviolet (UV) Treatment of <i>Xanthomonas campestris</i>	49
II.5. Chemical & Biological parameters of the culture.....	49
II.5.1. Growth measurements.....	49
II.5.1.1. Colorimetric method.....	49
II.5.1.2. Gravimetric method.....	50
II.5.2. The measurement of pH value.....	50
II.5.3. Determination of non reducing oligosaccharides sugars	50
II.5.4. Determination of reducing sugars.....	51
II.5.5. Yield Factor.....	51
II.5.6. Sugar utilization efficiency.....	51
II.5.7. Optical density of xanthan.....	52
II.6. Xanthan production parameters.....	52
II.6.1. Precipitation and purification of xanthan	52
II.6.2. Determination of relative viscosity.....	52
II.6.3. Conversion coefficient (%)......	53
II.6.4. Yield of xanthan	53
II.6.5. Productivity.....	53
II.7. DNA Agarose Gel Electrophoresis.....	53
II.7.1. Gel Preparation.....	54
II.7.2. Plasmid Isolation and Sample Preparation.....	54
II.7.3. Samples Loading and Running	55
II.7.4. staining and Examination.....	55
II.8. Characterization of Xanthan Gum.....	55
II.8.1. Fourier Transform Infrared (FTIR) spectroscopy.....	55

4. RESULTS

4.1. Screening of the available culture of xanthan producing bacteria using different media	56
4.2. culture conditions and fermentation media for production of xanthan.....	56
4.3. β-galactosidase gene(s) improvement in <i>Xanthomonas campestris</i> through plasmid transconjugation via available plasmid(s).....	58
4.3.1. Isolation, selection and characterization of transconjugants(s) capable to utilize whey.....	63
A. Gene environmental interaction between transconjugants and glucose as carbon source	65
B. Gene environmental interaction between transconjugants and sucrose as carbon source	65
C. Gene environmental interaction between transconjugants and lactose as carbon source.....	65
D. Gene environmental interaction between transconjugants and whey as carbon source.....	66
4.3.2. The best five transconjugants selected according to their high ability to utilize lactose and whey.....	67
4.4. Small scale preparations of plasmid and DNA gel electrophoresis of transconjugant(s).....	69
4.5. Induction of mutation using ultraviolet irradiation UV.....	71
4.5.1. Isolation of remarkable xanthan producer mutant(s).....	73
4.5.1.1. First mutants group.....	75
4.5.1.2. Second mutants group.....	79
4.5.1.3. Third mutants group.....	83
4.5.1.4. Fourth mutants group.....	87

4.5.1.5. Fifth mutants group.....	91
4.5.2. Comparison between the best xanthan producer mutants with wild type and mother strain.....	95
4.6. Study of the selective mutant(s) and the gene environmental conditions interaction for xanthan production.....	100
4.6.1. Effect of nitrogen concentration in lactose containing medium on xanthan production measured as xanthan weight	101
4.6.2. Xanthan production of the best two mutants using four different carbon sources measured as xanthan weight through seven days of fermentation.....	103
4.6.3. Comparison of xanthan production of the best two mutants, using four different carbon sources, after seven days of fermentation.....	106
4.8. Characterization of xanthan gum produced from the two selected mutants Tn-UV-1 and Tn-UV-2	109
4.8.1. Fourier Transform Infrared spectra.....	109
DISCUSSION.....	115
SUMMARY.....	128
REFERENCES.....	135
APPENDIX.....	166
ARABIC SUMMARY.....	

List of Tables

Table numbers	Titles	Page
Table (1)	The bacterial strains used.	38
Table (2)	The plasmids used in this investigation.	40
Table (3)	The preservation and maintenance media.	41
Table (4)	The Fermentation media used.	42
Table (5)	Stock solution of Tris-Acetic acid EDTA buffer (TAE) (50X).	45
Table (6)	Stock solution of ethidium bromide, 10 mg/ml.	45
Table (7)	Stock solution of loading buffer.	45
Table (8)	Working solution of TAE buffer (1X).	46
Table (9)	Working solution of ethidium bromide.	46
Table (10)	FTIR spectral data (cm-1) of commercial xanthan gum, Wild type strain, Tn-UV-1 and Tn-UV-2.	114

List of Figures

Number	Title	Page
Figure (1)	Chemical Structure of the repeating unit of xanthan gum	7
Figure (2)	Structure of the transposable element Tn5	27
Figure (3)	Two available strains (<i>Xanthomonas campestris</i> wild type 1 & 2) used in this investigation.	57
Figure (4)	Comparison between effects of types of fermentation media on relative viscosity of WT1	59
Figure (5)	Comparison between effect of types of fermentation media on relative viscosity WT2	60
Figure (6)	Results of relative viscosity of WT1& WT2 on FM2	61
Figure (7)	Agarose gel electrophoresis of pSUP5011 conjugation suicidal plasmid (P).	62
Figure (8)	Transconjugation plat between <i>E. coli</i> and <i>X. campestris</i> (A) and transconjugants colonies (B)	62
Figure (9)	Xanthan Production of 126 transconjugants using four different carbon sources, compared with mother strain production, divided in three levels, low, the same and higher than mother strain production.	64
Figure (10)	The best five transconjugants and their variant ability to utilize four different source of carbon	68
Figure (11)	The electrophoretic gel of the five selected transconjugants (lane 4-8), WT1 (lane 3), pSUP5011 (lane 2) and DNA marker (lane 1).	70
Figure (12)	Transconjugant TC 49 survival Ratio after UV Treatments	72

Figure (13)	Some isolates which were isolated from transconjugant TC 49 after UV treatment for 7 min., (A) and after 5 min., (B)	74
Figure (14)	Xanthan production of first mutants group as xanthan weights using three different carbon sources	76
Figure (15)	Xanthan production of first mutants group as xanthan weights in whey medium and its relation to dry weights and residual sugars	78
Figure (16)	Xanthan production of second mutants group as xanthan weights using three different carbon sources	80
Figure (17)	Xanthan production of second mutants group as xanthan weights in whey medium and its relation to dry weights and residual sugars	82
Figure (18)	Xanthan production of third mutants group as xanthan weights using three different carbon sources	84
Figure (19)	Xanthan production of third mutants group as xanthan weights in whey medium and its relation to dry weights and residual sugars	86
Figure (20)	Xanthan production of fourth mutants group as xanthan weights using three different carbon sources	88
Figure (21)	Xanthan production of fourth mutants group as xanthan weights in whey medium and its relation to dry weights and residual sugars.	90
Figure (22)	Xanthan production of fifth mutants group as xanthan weights using three different carbon sources	92
Figure (23)	Xanthan production of fifth mutants group as xanthan weights in whey medium and its relation to dry weights and residual sugars	94
Figure (24)	Xanthan production of top six mutants as xanthan weights in	96

	whey medium and its relation to dry weights and residual sugar	
Figure (25)	Xanthan production measured as xanthan weights of top six mutants using four different carbon sources.	98
Figure (26)	Xanthan production of the best two mutants, Tn-UV-1 and Tn-UV-2 in lactose containing media with three different concentrations of ammonium nitrate, 0.9152 g/l, 1.144 g/l and 1.3728 g/l as a nitrogen source, measured as xanthan weights.	102
Figure (27)	Xanthan production of the best two mutants, Tn-UV-1 and Tn-UV-2 using four different carbon sources, glucose, lactose, sucrose and whey, measured as xanthan weights	104
Figure (28)	Final xanthan production of the best two mutants, Tn-UV-1 and Tn-UV-2 using four different carbon sources, measured as xanthan weights after seven days of fermentation	107
Figure (29)	FT-IR spectra of commercial xanthan gum	110
Figure (30)	FT-IR spectra of xanthan gum produced from WT1	111
Figure (31)	FT-IR spectra of xanthan gum produced from Tn-UV-1	112
Figure (32)	FT-IR spectra of xanthan gum produced from Tn-UV-2	113