

STUDY OF NUTRITIONAL LIMITATIONS OF WHEAT BRAN (WB) BASED CULTURE MEDIUM FOR SCALING UP *BTK* BASED BIOPESTICIDE PRODUCTIONS

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Scientific context

1.1. IPM-4-Citrus (MSCA RISE, No. 734921, 2017-2023)

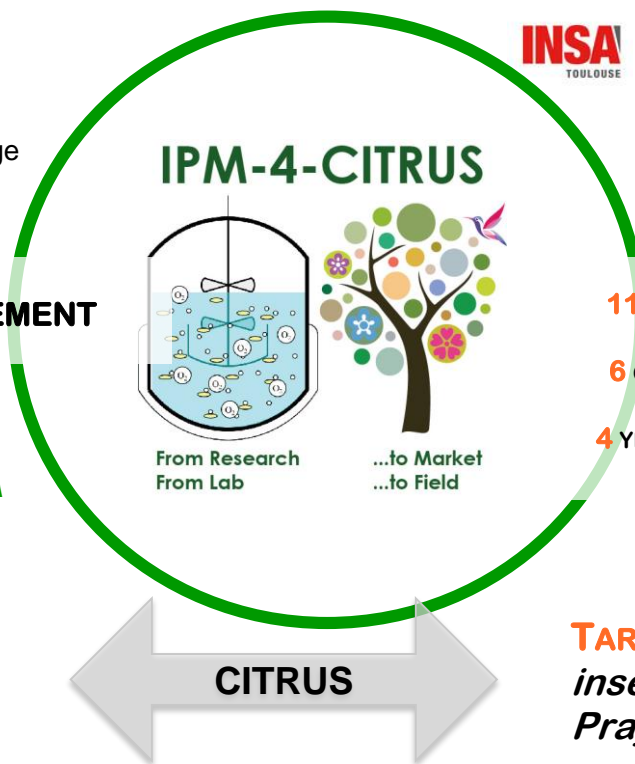
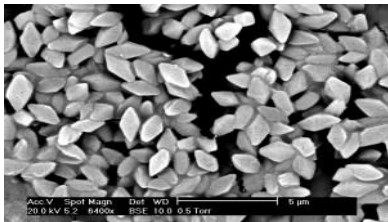
HORIZON 2020 FUNDED

Marie Skłodowska Curie Action

Research & Innovation Staff Exchange

INTEGRATED PEST MANAGEMENT

- ✓ **Understanding & sensitising stakeholders** about the health risks related to citrus pests
- ✓ **Developing an alternative IPM approach**
- ✓ **based on biological control**



11 PARTNERS

6 COUNTRIES

4 YEARS DURATION



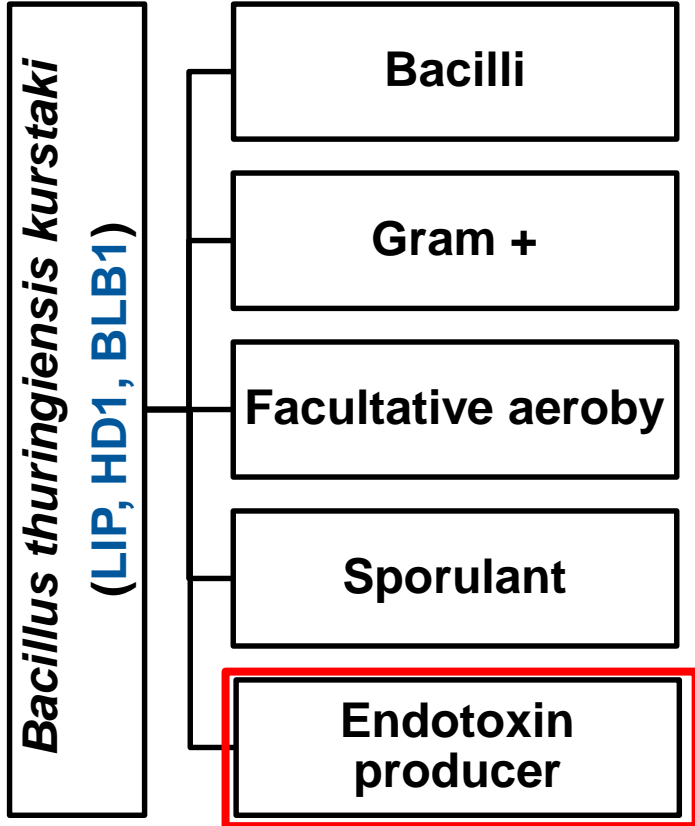
TARGETED PEST:

*insect larvae : **Phyllocnistis citrella** & **Prays citri***

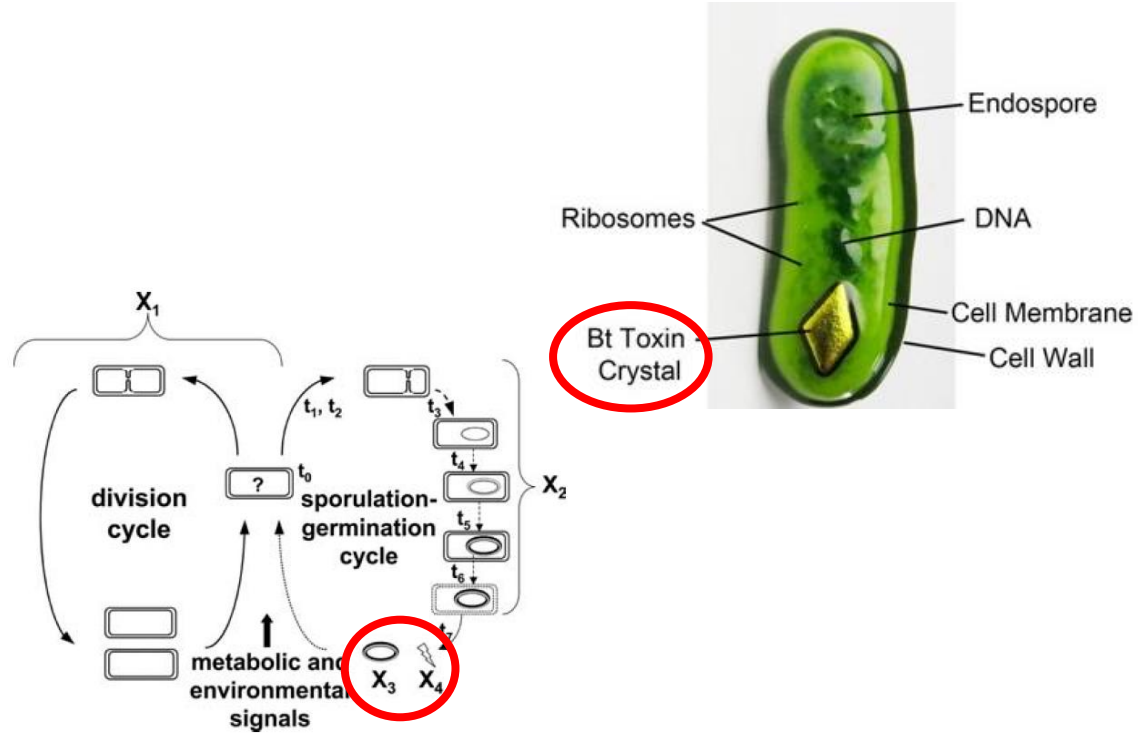


This project has received funding from the European Union's Horizon 2020 Research and Innovation program under Grant Agreement No 734921.

1.2. *Bacillus thuringiensis* kurstaki (Btk)

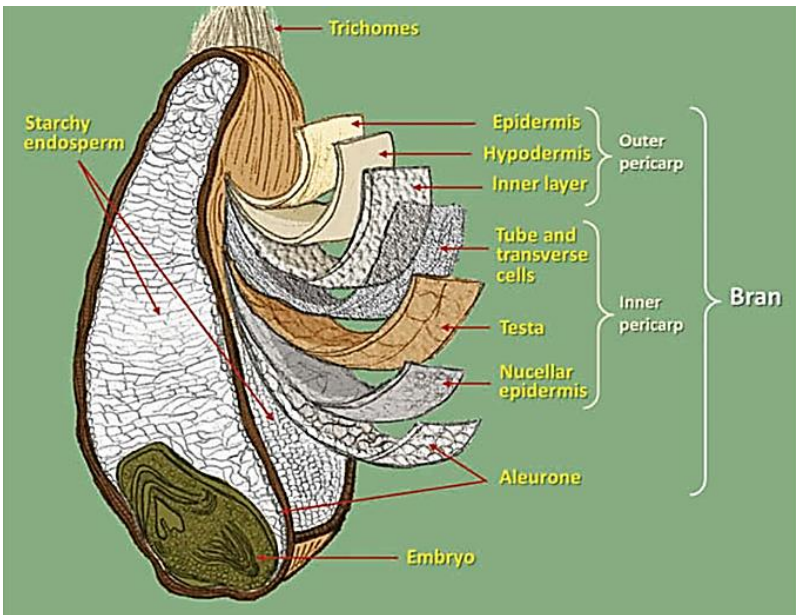


Bacillus thuringiensis (Bt) life cycle and endotoxins production (<https://www.bpprc.org/>)



(M. Sarrafzadehet al 2005)

1.3. Wheat bran (WB) structure & chemical composition




Wheat Bran Kernel structure
(Balandran et al, 2015)

Mean composition of Wheat Bran (WB)
(Hell et al., 2016, Sapirstein et al, 2016, Stoffel et al., 2019)

Component		Content in WB (%w/w)
Polysaccharides	Reserve sugars	15-45
	- Oligosaccharides	3,7
	- Starch	13-40
Fibres (structure)		35,7-62,3
	- Cellulose	6,5-11
	- Hemicellulose	20,8-33
	- Lignin	9,8-16
Proteins		13,2-21,1
Ashes/Minerals		2,2-8
Water		9-12

1.4. Background

WB: good medium for Bt crystals production (Devi et al, 2005)



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graph LR; A[WB: good medium for Bt crystals production (Devi et al, 2005)] --> B[Effective low cost Btk crystal production in cheap WB based medium compared to semi synthetic medium (Mounsef et al, 2014)]; B --> C[Sieving of WB into 4 classes : class 1 (>850 μm), class 2 (500-850 μm), class 3 (250-500 μm) & class 4 (<250 μm). Optimal Btk growth & crystal production in class 2, ([WB]=73.6 g/L), 248 rpm (Abboud et al, 2017)];
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Effective low cost Btk crystal production in cheap WB based medium compared to semi synthetic medium (Mounsef et al, 2014)

Sieving of WB into 4 classes : class 1 (>850 μm), class 2 (500-850 μm), class 3 (250-500 μm) & class 4 (<250 μm).
Optimal Btk growth & crystal production in class 2, ([WB]=73.6 g/L), 248 rpm (Abboud et al, 2017)

1.4. Main Scientific Questions

1. Does the **substrate elemental composition** differ between one class and another?
2. Do the **mass balance** and the **elemental composition** inform us about the progress of the culture, the limiting nutrients and fermentable fraction?
3. In terms of **scale-up** approach, are the limiting components in bioreactor culture, the same as in flask culture?
4. Can the elemental composition help us interpreting the **3 phases of culture & biokinetics** in bioreactor?

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Materials & Methods

2. Materials & Methods

Substrate

Raw WB
Class 1 (>850 μm):<1%
Class 2 (500-850 μm):19.8%
Class 3 (250-500 μm):51.4%
Class 4 (<250 μm):28.2%

Suspension

HT without culture: Flask, Bioreactor
HT+ culture:
Flask (24h, 30°C, [WB]= 73.6 g/L, 250 rpm)
Bioreactor (48h, 30°C, [WB]= 73.6 g/L, pH7.5, $\text{pO}_2 > 25\%$)

Sample

Insoluble fraction (substrate)
Permeate (cells, spores, endotoxins)

Bioperformances	Chemical analysis
CFU (not shown) Spores (not shown) Endotoxins	Dry matter (gravimetry), Ashes (gravimetry) Starch: Colorimetry (I_2/KI), Nitrogen (Kjeldahl) CHONS (Combustion Flash + GC)

Determination of mass balance (soluble/insoluble fraction),
Studying the elemental composition of WB before and after culture

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Results & Discussion

3.1. Endotoxins production in WB vs Semi-synthetic medium (SSM)

Btk endotoxins yield in mg/mL

Btk Strains	Culture in bioreactor		Culture in flasks		
	SSM Sarrafzadeh et al, 2005	WB Raw Rahbani et al, 2015	WB Class 2	WB Class 3	WB Class 4
HD1	0,7	0,43	/	/	/
BLB1	0,73	0,63	/	/	/
Lip	0,19	0,43	0,549 ±0,117	0,547 ±0,071	0,432 ±0,062

- *Btk* Lip: **Higher yield** in WB vs SSM
- *Btk* Lip bioperformances ↑ on class 2 & 3

3.2. Raw and sieved WB composition

Class	Size (µm)	D [4,3] (µm)	Mass	Water content	Starch	Protein Kjeldahl	Elemental Composition [%w/w]					
			[%w/w]	[g water /gdm]	[g/gdm]	[g eq.protein /gdm]	C	H	O	N	S	Ash
Raw		598,5	100	0,119 ±0,07	0,207 ±0,008	0,138 ±0,012	44,79 ±0,44	6,74 ±0,20	36,53 ±0,37	2,50 ±0,24	0,00	4,43 ±0,12
2	500-850	865,4	19,80	0,116 ±0,04	0,173 ±0,35	0,145 ±0,012	44,21 ±0,19	6,50 ±0,12	35,62 ±0,45	2,60 ±0,23	0,00	3,70 ±0,12
3	250-500	531,1	51,41	0,116 ±0,04	0,144 ±1,35	0,127 ±0,014	45,34 ±0,08	6,46 ±0,04	37,89 ±0,44	2,48 ±0,04	0,00	4,28 ±0,12
4	<250	275,3	28,20	0,116 ±0,04	0,347 ±0,47	0,155 ±0,016	42,40 ±0,04	6,61 ±0,12	34,60 ±0,37	2,61 ±0,24	0,00	3,23 ±0,12

- WB granulometry → ∅ effect on elemental composition
- WB molar formula (mol/C_mol): $\text{CH}_{1,74}\text{O}_{0,53}\text{N}_{0,04}$
- WB massic formula (g/g_C): $\text{CH}_{0,14}\text{O}_{0,71}\text{N}_{0,05}\text{Ash}_{0,1}$
- Class 4: highest starch []

3.3. *Btk* elemental composition

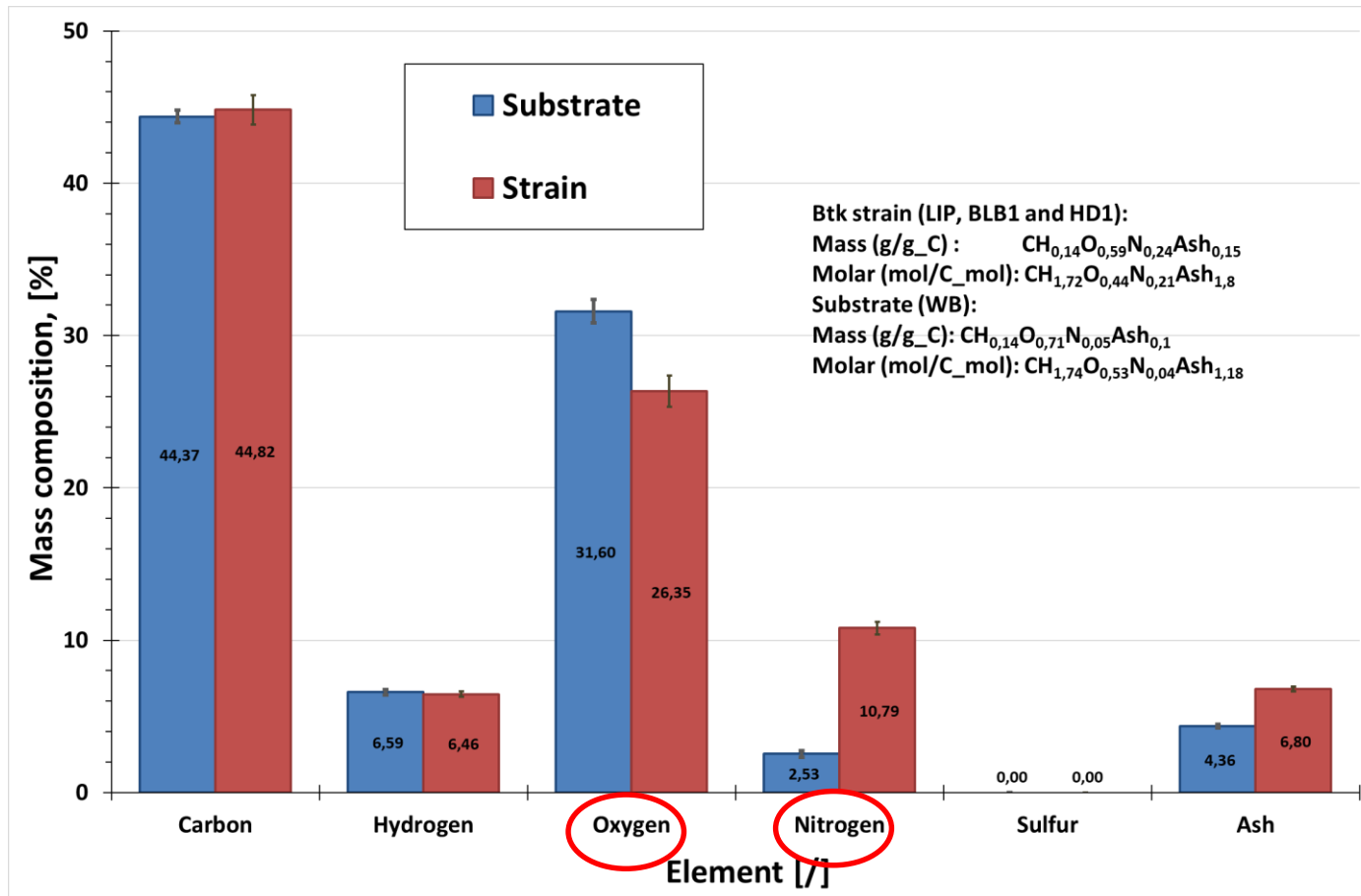
Btk Strains	C (%w/w)	H (%w/w)	O (%w/w)	N (%w/w)	S (%w/w)	Ashes (%w/w)
Lip	43,37	6,22	24,84	10,48	0,00	7
BLB1	45,7 ±0,067	6,61 ±0,09	26,89 ±0,87	10,51 ±0,011	0,00	6,7
HD1	44,65 ±0,3	6,42 ±0,072	26,56 ±0,68	11,23 ±0,068	0,00	NA
Mean value	44,82 ±0,98	6,46 ±0,17	26,35 ±1	10,79 ±0,4	0,00	6,8 ±0,17

- *Btk* strains: identical elemental composition
- Molar formula of the strain (mol/C_mol): $\text{CH}_{1,72}\text{O}_{0,44}\text{N}_{0,21}$
- Massic formula of the strain (g/g_C): $\text{CH}_{0,14}\text{O}_{0,59}\text{N}_{0,24}\text{Ash}_{0,15}$

Strain	Elements (%m/m)					Chemical formula (Cmol)	Molar Mass (g/mol)
	Ashes	C	H	O	N		
<i>Bt spp. kurstaki</i> (MSc)	6,80	44,82	6,46	26,35	10,79	$\text{CH}_{1,72}\text{O}_{0,44}\text{N}_{0,21}$	25,52
<i>Lactobacillus helveticus</i>	9,03	47,54	6,25	24,39	12,79	$\text{CH}_{1,58}\text{O}_{0,39}\text{N}_{0,23}$	25,26
<i>Flavobacterium Dehydrogenans</i>	13,5	45,16	6,15	24,29	10,87	$\text{CH}_{1,63}\text{O}_{0,40}\text{N}_{0,21}$	26,60
<i>Escherichia coli</i>	11,3	47,83	6,95	21,65	12,3	$\text{CH}_{1,74}\text{O}_{0,34}\text{N}_{0,22}$	25,11
<i>Bacillus cereus</i>	9,98	46,05	5,73	26,26	11,98	$\text{CH}_{1,49}\text{O}_{0,43}\text{N}_{0,22}$	26,08

- *Btk*: elemental composition close to *Bacillus cereus* (Popovic et al, 2019)

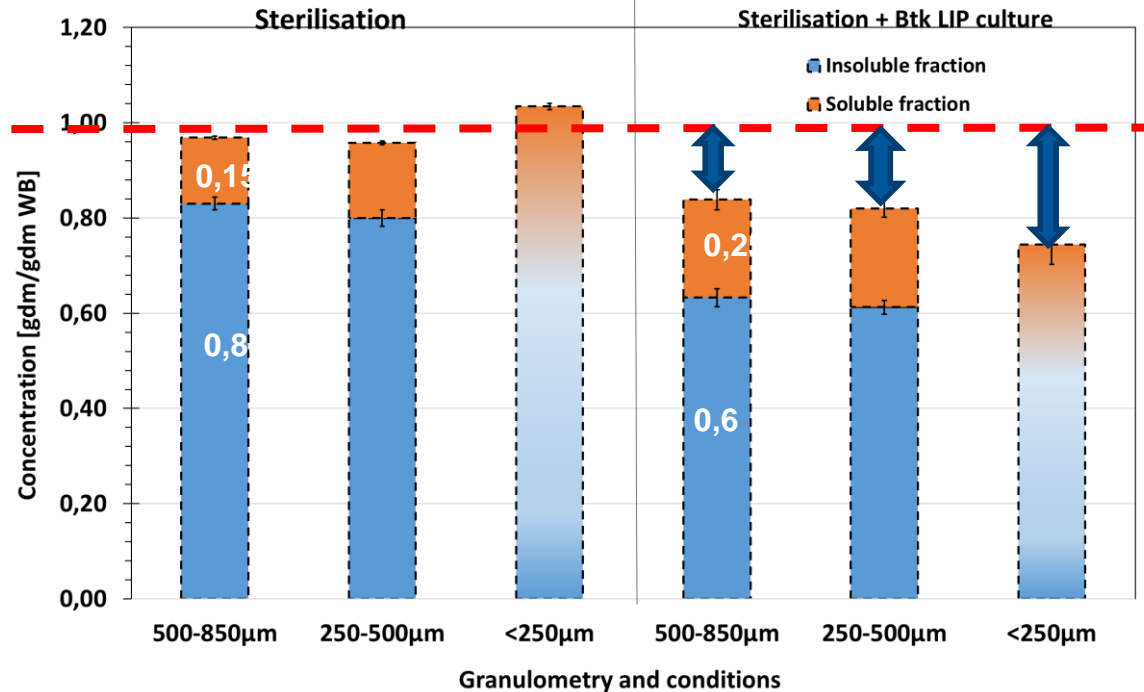
3.4. *Btk* vs WB, Elemental composition



- Strains are more rich in Nitrogen and less in Oxygen than WB
- WB is the **only source of Nitrogen** during *Btk* culture

3.5. What is the fermentable fraction over classes?

Substrat + Oxygène + Azote + Oligo + ... → Biomasse + CO₂ + produits (Spore, endotoxine) + eau + énergie
 $1/6 C_6H_{12}O_6 + \alpha O_2 + \beta NH_3 + \text{Sels} + \dots \rightarrow Y_{sx} X (CH_{1,8}O_{0,3}N_{0,2}) + \delta CO_2 + \lambda H_2O + \varepsilon \text{ Spores} + \xi \text{ Endotoxine} + \text{Energie} \dots$



➤ ↗ fermentable fraction when granulometry ↘

➤ If $Y_{x/s} = 0.5$
 fermentable fraction ~ Starch

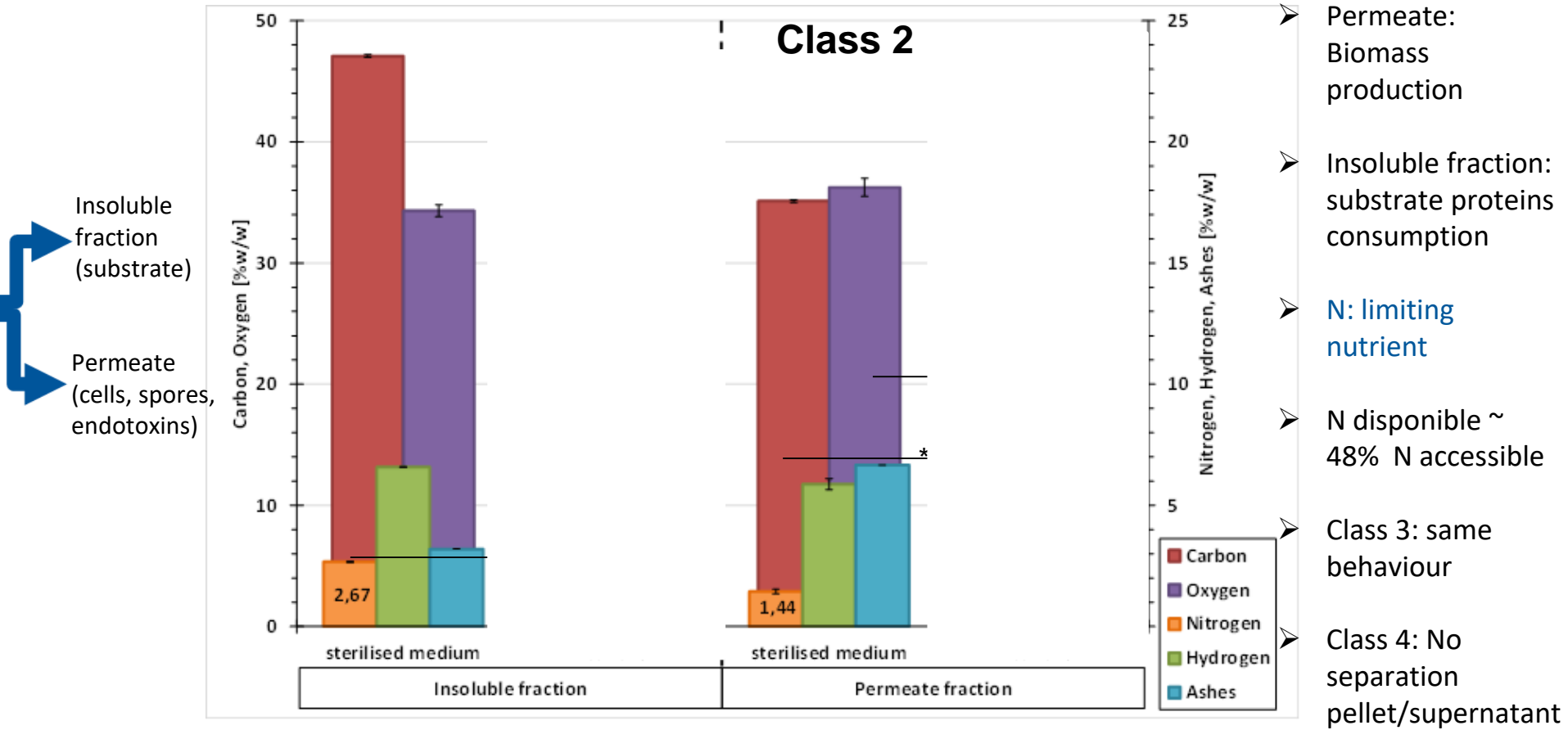
➔ Class 2 : 32,3%

➔ Class 3 : 36,1%

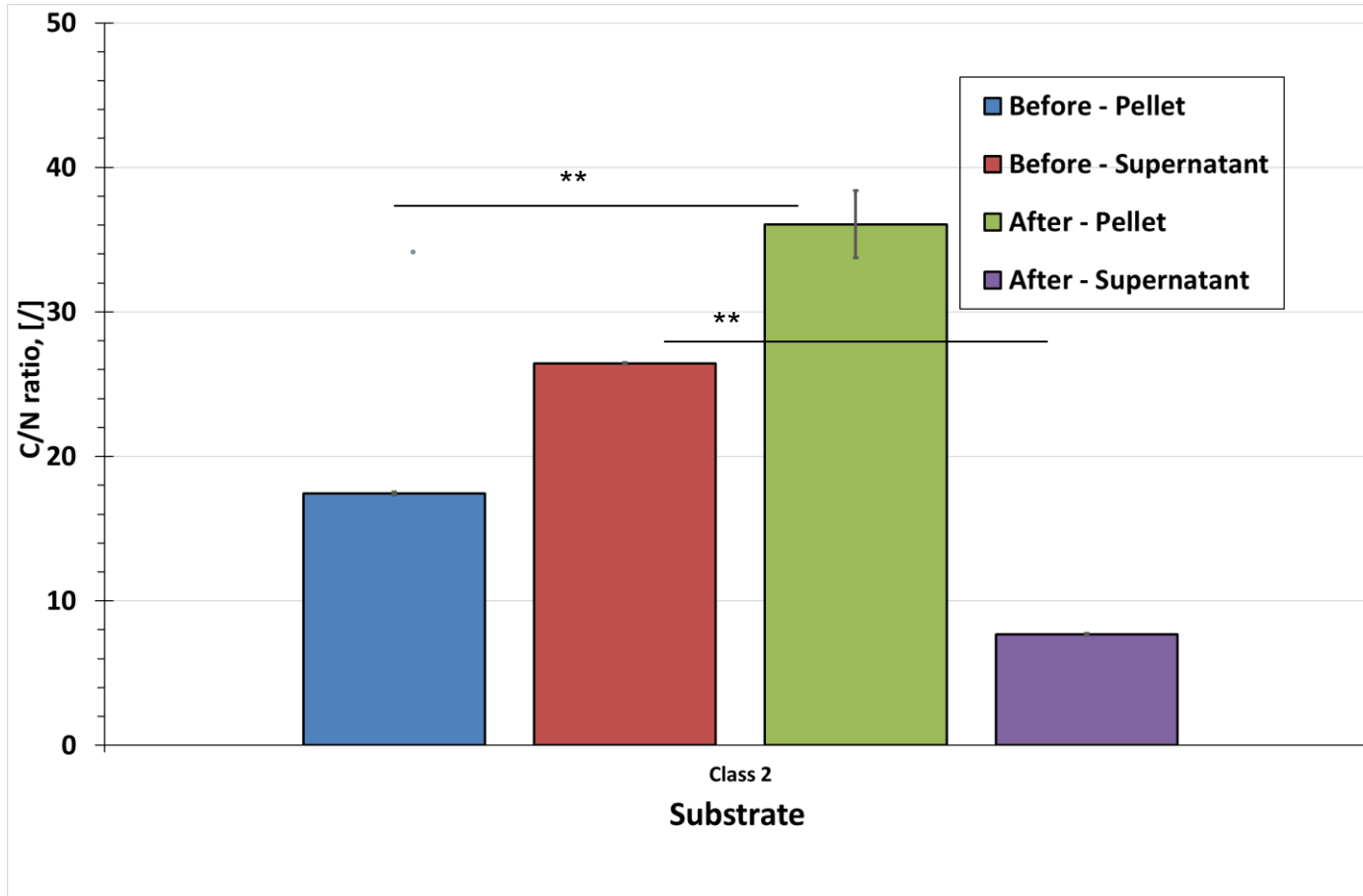
➔ Class 4 : 51,1%

➤ Partial consumption of lignocellulosic fraction ([Starch]= 0.173 gdm/gdmWB)

3.6. How does the medium elemental composition evolve?



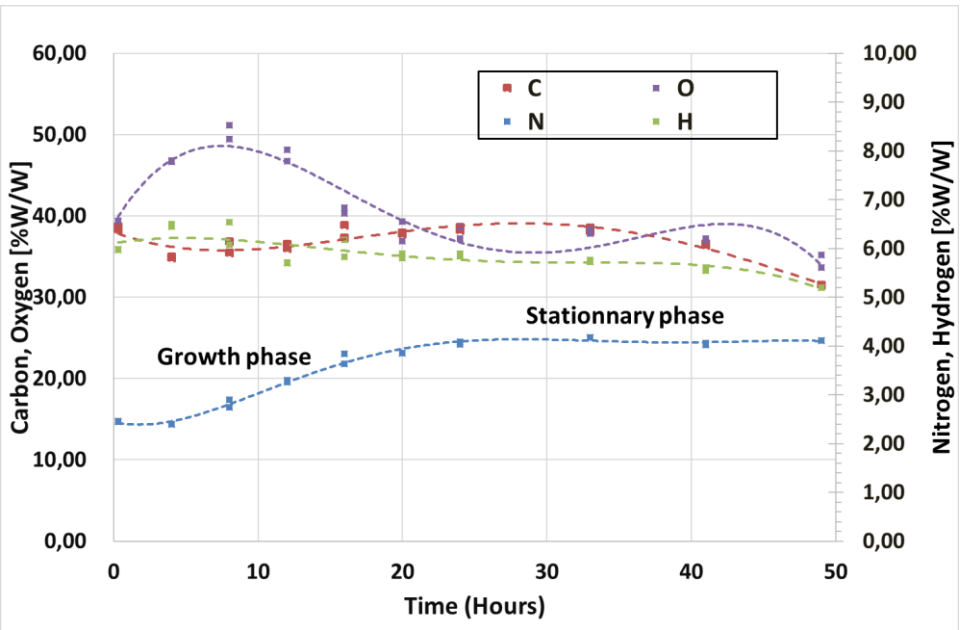
3.7. C/N ratio: indicator of the process evolution in flask?



- C/N is a reliable indicator to interpret the process evolution & phases of culture

3.8. Monitoring of culture biokinetics through elemental composition analysis in bioreactor

Permeate



Insoluble fraction

- Same behaviour between flask and bioreactor.
- Biokinetics: 0-12h: growth phase, 20- 48h: stationary phase followed by sporulation phase

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Conclusion & Perspectives

4.1. Highlights & perspectives

- **WB elemental composition: no evolution between classes**
- **Fermentable fraction: starch & lignocellulosic fraction**
- **N: culture limiting nutrient**
- **Residual N: Physically non accessible**
- **C/N ratio: reliable indicator of culture phases & bioperformances (flask & bioreactor scale)**

Determination of chemical limitations → optimisation of biopesticide production in a low cost WB medium at large scale

4.1. Highlights & perspectives

Perspectives:

- Study WB **physical characteristics** (morpho-granulometry, rheometry, settling speed)
- Define an appropriate **mathematical model** in order to better describe **bioperformances & optimise endotoxin production**

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Thank you for your attention

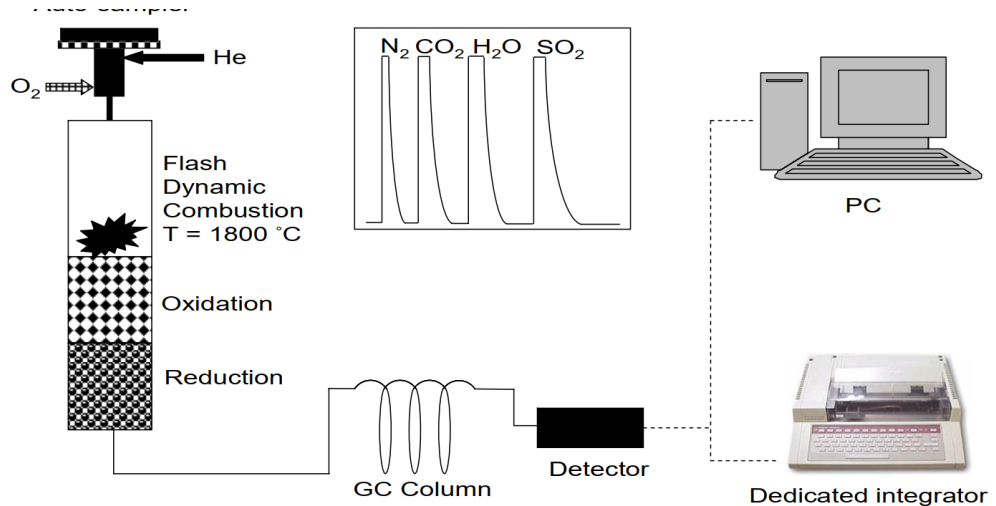


Back-up

5. CHONS analysis method

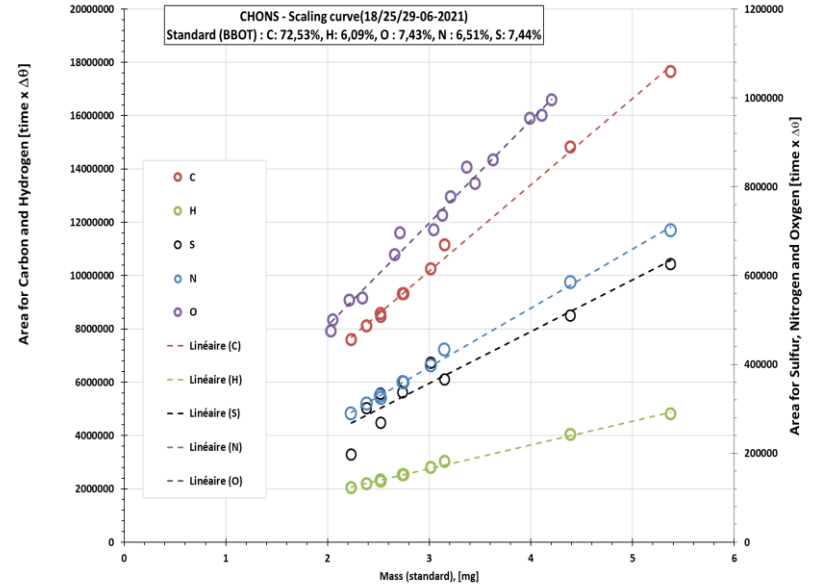
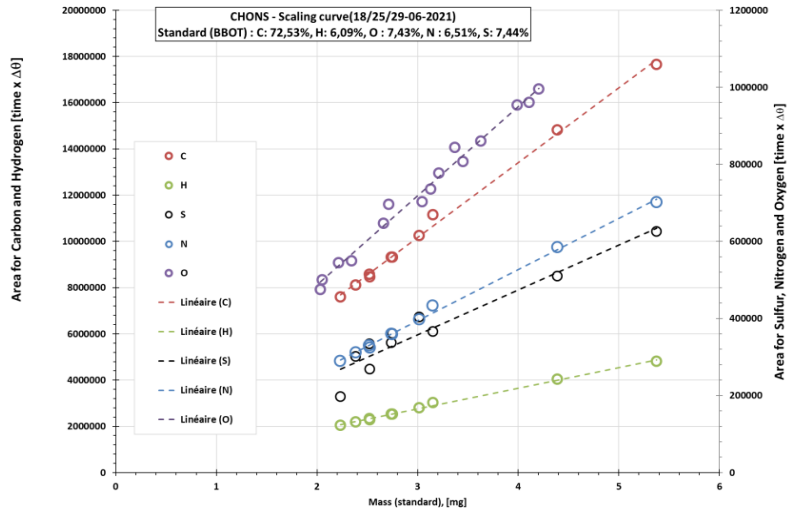


Flash smart 2000, thermofischer scientific



CHONS analysis mechanism

5. CHONS calibration curves



8. DM and ashes analysis method



twinkl.com

6

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6. References

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