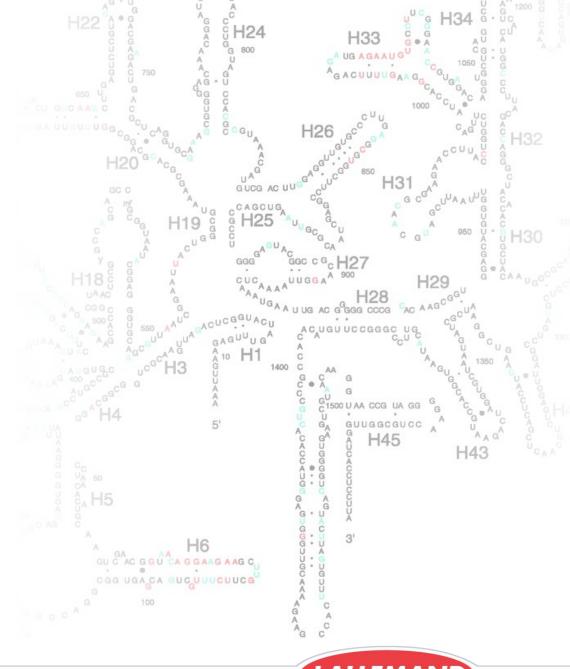
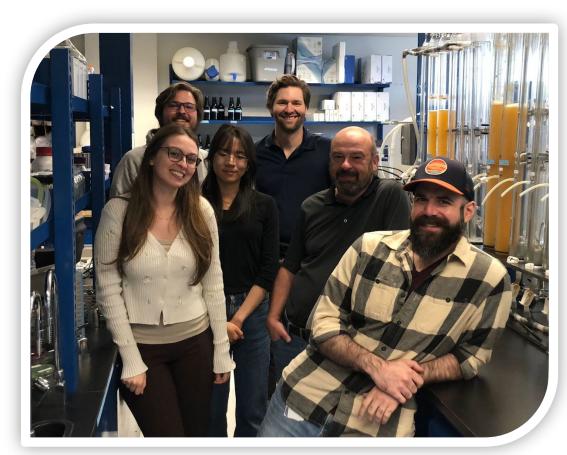
HARNESSING MODERN BIOTECHNOLOGY:

Conceptual development of high-value strains to address industry challenges





INTRODUCTION



Lallemand Inc. Corporate BRW Team, Montreal, QC, Canada (2022)

• Who I am:

- Avi Shayevitz
- R&D Scientist for Lallemand Inc. (4 years)
- Primary focus on brewing yeast development, brewing process aids, and life cycle analyses
- Interconnected team of different research units



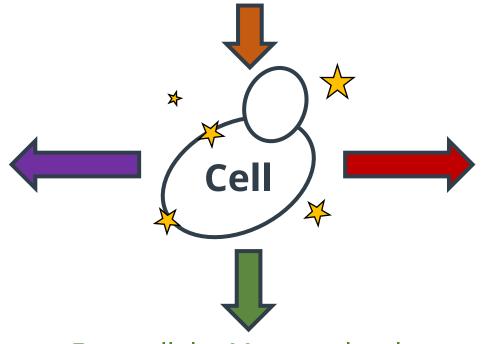
INTRODUCTION: WHAT WE DO

Nutrients

Carbon, nitrogen, minerals, vitamins

Metabolic Products

(ethanol, secondary metabolites)



Biomass/Cell Components

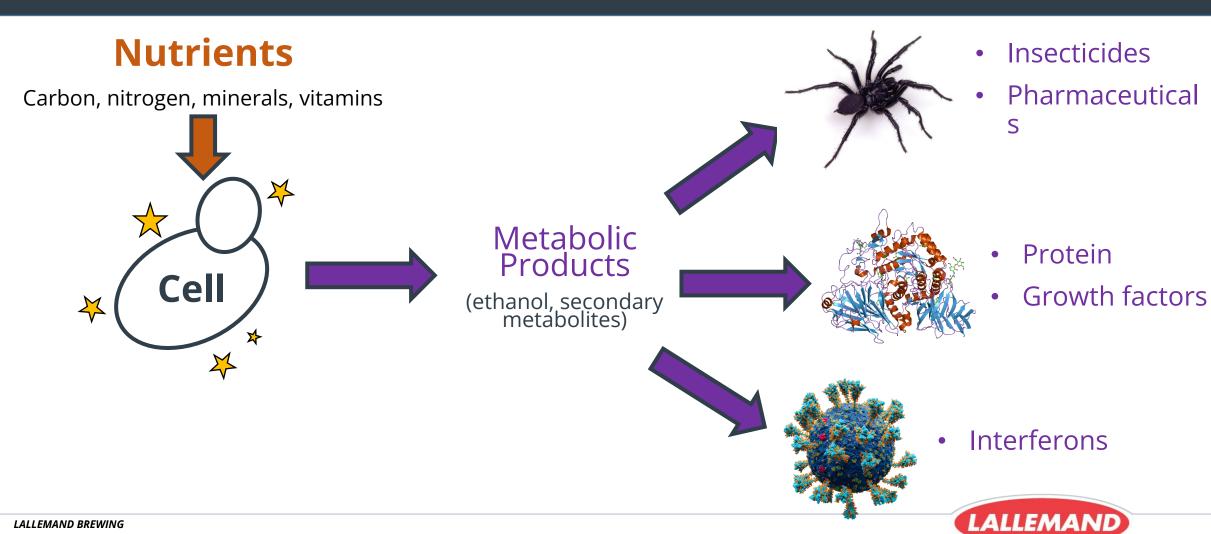
(whole yeast cells, chitin, nucleotides)

Extracellular Macromolecules

(membrane-bound proteins, chitin/call wall components)



INTRODUCTION: INDUSTRIAL APPLICATIONS



INTRODUCTION: EARLY WORK INTO MORE EFFICIENT BREWERY PROCESSES

The Genetic Modification of Brewing Yeast with Recombinant DNA¹

Edward Hinchliffe and Christine J. Daubney, Research Department, Bass Public Limited Company, Burton-on-Trent, England

intermittant process problems. One enzyme that has received considerable attention in recent years is β -glucanase, which can be used to obtain process benefits in wort production, fermentation, and conditioning (3). For example, an endo-1,3-1,4- β -glucanase from the Gram-positive bacterium *Bacillus subtilis* has been shown to produce a quantitative improvement in beer filtration performance (11,12). In view of the cost of adding commercial



INTRODUCTION: EARLY WORK INTO MORE EFFICIENT BREWERY PROCESSES

European Food Research and Technology

Movember 2012, Volume 235, Issue 5, pp 951-961 | Cite as

Construction of recombinant industrial brewer's yeast with lower diacetyl production and proteinase A activity

Authors

Authors and affiliations

Jun Lu, Jian Dong, Deguang Wu, Yefu Chen, Xuewu Guo, Yu Shi, Xi Sun, Dongguang Xiao 🖂



INTRODUCTION: EARLY WORK INTO MORE EFFICIENT BREWERY PROCESSES

Article | OPEN ACCESS | Published: 20 March 2018

Industrial brewing yeast engineered for the production of primary flavor determinants in hopped beer

Charles M. Denby M., Rachel A. Li, Van T. Vu, Zak Costello, Weiyin Lin, Leanne Jade G. Chan, Joseph Williams, Bryan Donaldson, Charles W. Bamforth, Christopher J. Petzold, Henrik V. Scheller, Hector Garcia Martin & Jay D. Keasling ■

Nature Communications 9, Article number: 965 (2018) | Download Citation ±



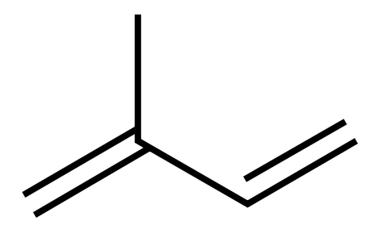
INTRODUCTION: MODIFICATION OF COMPLEX METABOLIC PATHWAYS

Complete biosynthesis of cannabinoids and their unnatural analogues in yeast

Xiaozhou Luo, Michael A. Reiter, Leo d'Espaux, Jeff Wong, Charles M. Denby, Anna Lechner, Yunfeng Zhang, Adrian T. Grzybowski, Simon Harth, Weiyin Lin, Hyunsu Lee, Changhua Yu, John Shin, Kai Deng, Veronica T. Benites, George Wang, Edward E. K. Baidoo, Yan Chen, Ishaan Dev, Christopher J. Petzold & Jay D. Keasling ■

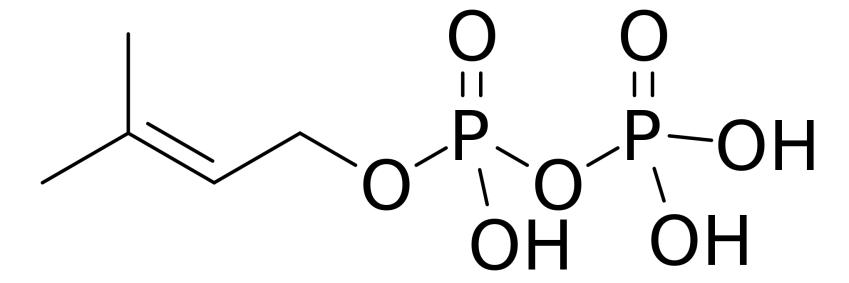
Nature 567, 123-126 (2019) | Download Citation ±





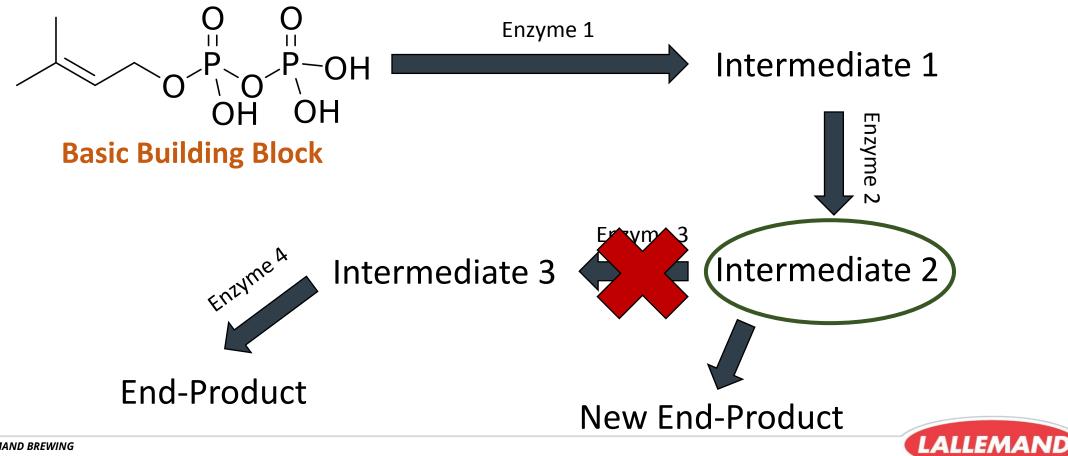
Isoprene – A Universal Biological Compound

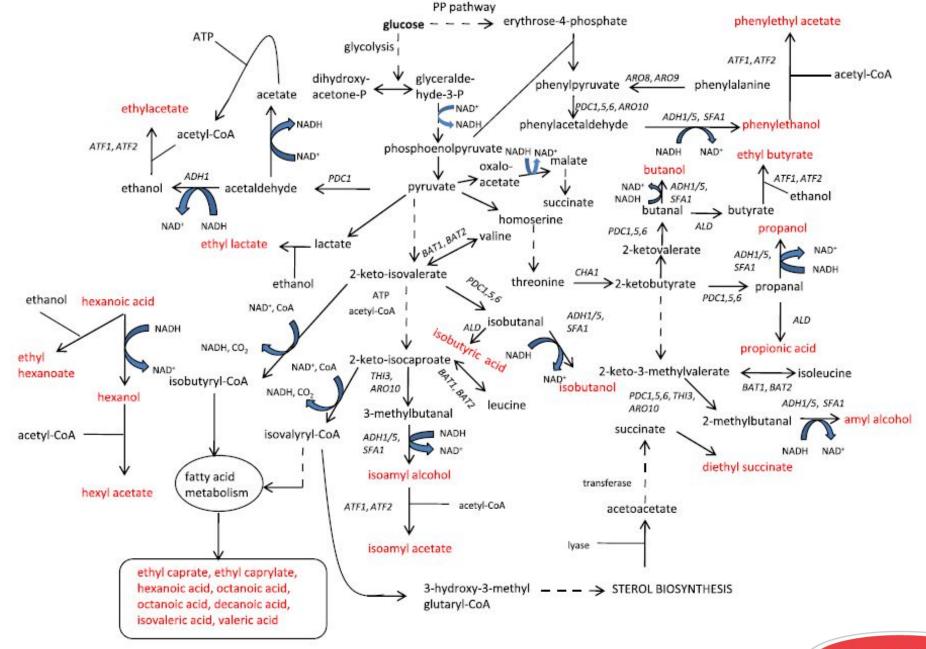


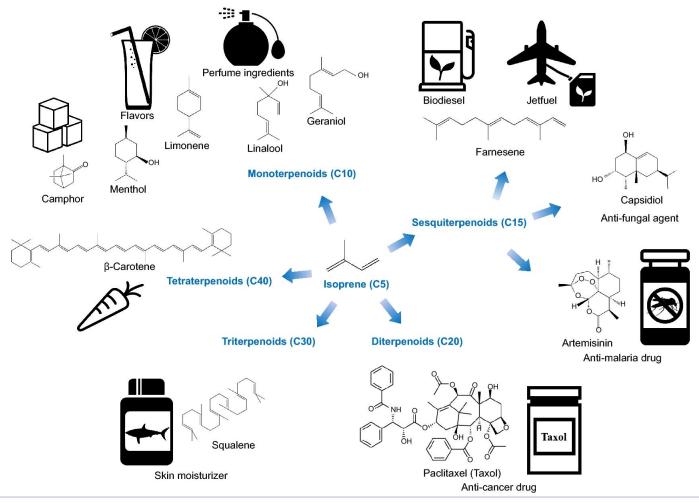


Dimethylallyl pyrophosphate: Terpene-Building Compound









Terpene Pathways:

- Of particular interest
- Highly versatile
- Wide range of metabolic byproducts
- Conserved/universal



OPTIMIZATION ORIENTED GOALS

Workflow dynamics:

- Assessing industry need
- Identify appropriate phenotype
- Cross-discipline/intra-industry coordination
- Viability
- Execution

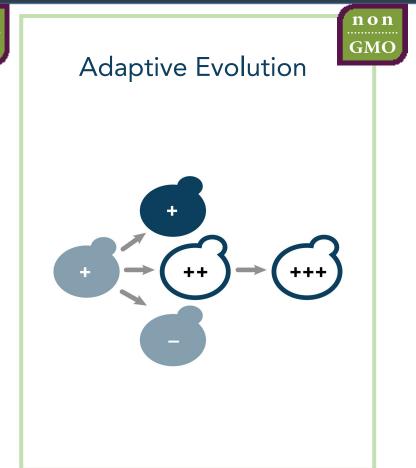


HOW CAN THIS BE ACCOMPLISHED?

Genetic Engineering



non Selective GMO Breeding/Hybridization





HOW CAN THIS BE ACCOMPLISHED?

Generating new yeast for modern applications:

- Organism discovery
 - New genes!
- Breeding new strains using classical genetics
 - Mixing genes!
- Direct manipulation of genome with biotechnology
 - Custom genes!

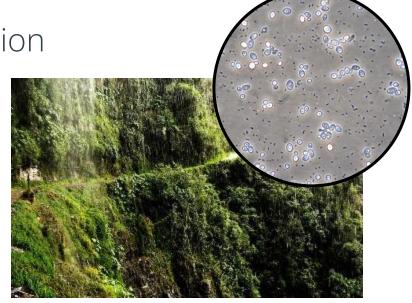


SEARCHING FOR THAT NOVELTY

Organism discovery: Prospecting for novel genetic material

• Exploring new species for fermentation

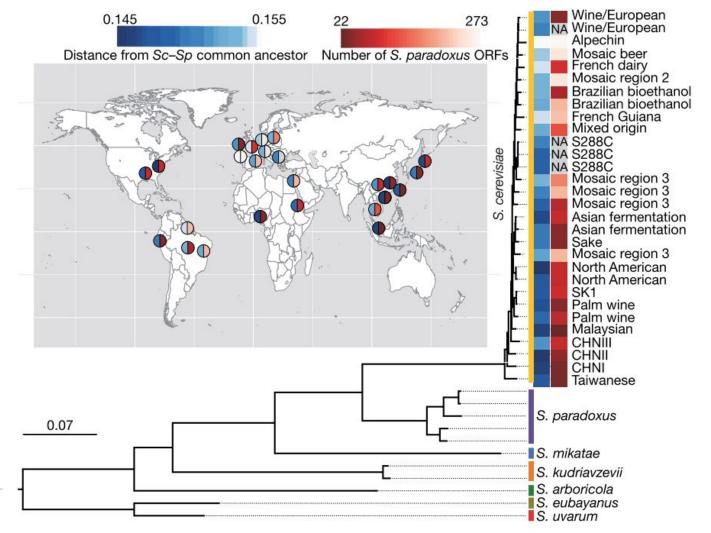






FOLLOWING THE CLUES

Fig. 2 | **Chinese origin of** *S. cerevisiae***.** Maximum-likelihood rooted tree of the *Saccharomyces* complex, based on the alignment of 2,018 concatenated conserved genes. Heat maps display the distance from the last common ancestor of *S. cerevisiae* (*Sc*)–*S. paradoxus* (*Sp*) (white–blue), and the number of introgressed *S. paradoxus* ORFs (white–red). The map shows the geographical origins of the strains.



Peter J. et al. 2018. Genome evolution across 1,011 Saccharomyces cerevisiae isolates Species-wide genetic and phenotypic diversity. Nature. 556:339–347.

HOW CAN THIS BE ACCOMPLISHED?

Hybridization:

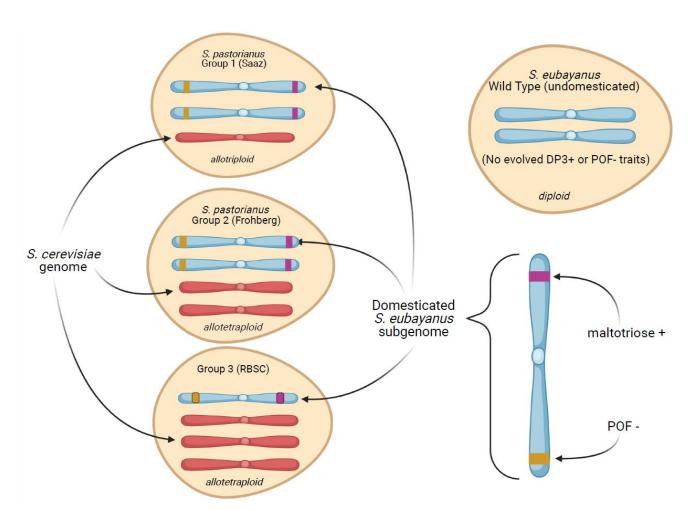
- Well accepted method as an alternative to direct genetic engineering
- Excellent method of artificially enriching genetic diversity
- Can happen when in nature when conditions are right

However...

- Relies on mating-competent meiotic segregants
- Extensive characterization of parent organisms for optimum results



HYBRIDIZATION SCHEMATIC: REAL WORLD APPLICATIONS



- "Group 3" proposed by Turgeon et al. (2021) taxonomic subgrouping of brewing yeast into new family of artificially derived lager yeast
- Genetically distinct from Group 1 and 2 lager yeast with higher proportion of *S.* cerevisiae genome while retaining classical traits defining domesticated *S.* eubayanus.

Adapted from Turgeon et al. 2021



HYBRIDIZATION SCHEMATIC: REAL WORLD APPLICATIONS

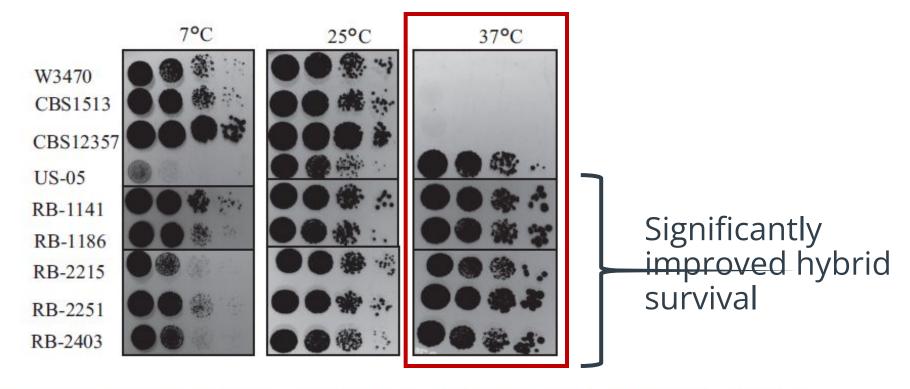
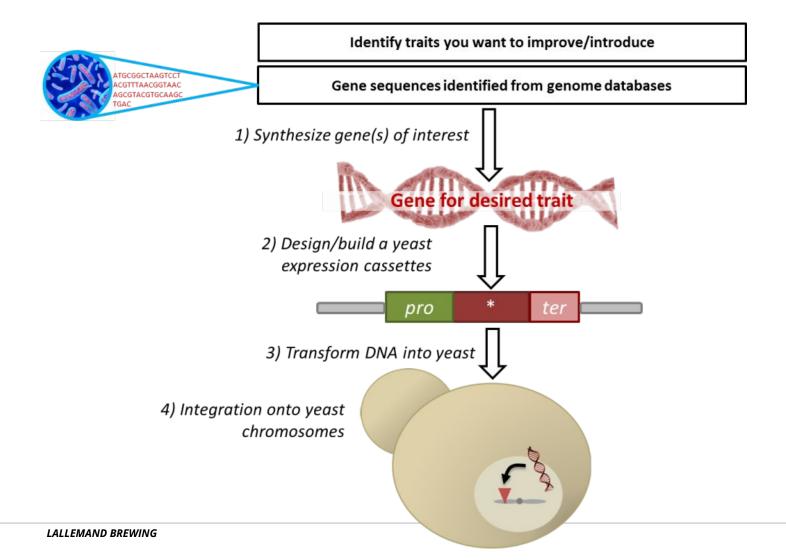


FIG 1 Temperature tolerance of novel hybrids compared to that of group I (CBS1513), group II (W3470), *S. eubayanus* (CBS12357), and *S. cerevisiae* (US-05) controls at 7°C, 25°C, and 37°C. Each spot represents a 10-fold serial dilution (10⁴ to 10¹ cells/spot) on YEG medium.

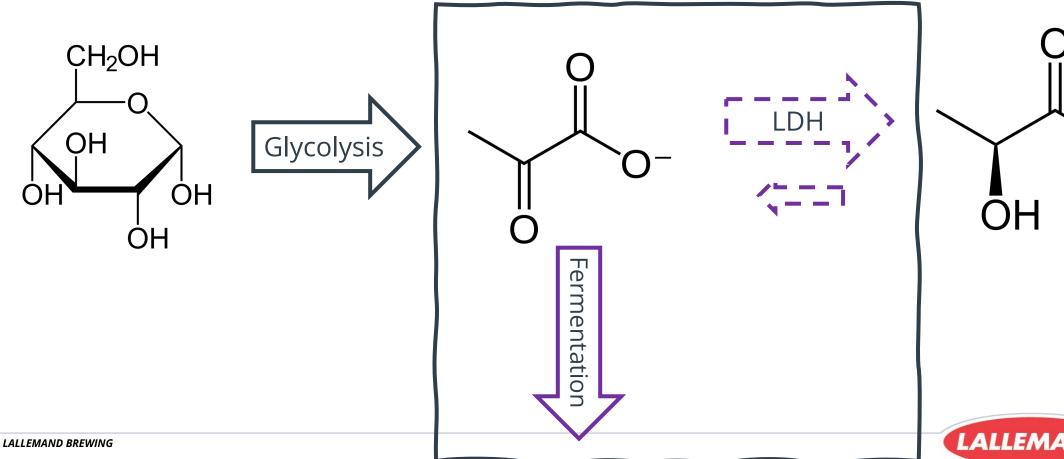


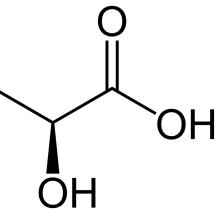


 Truncated development scheme

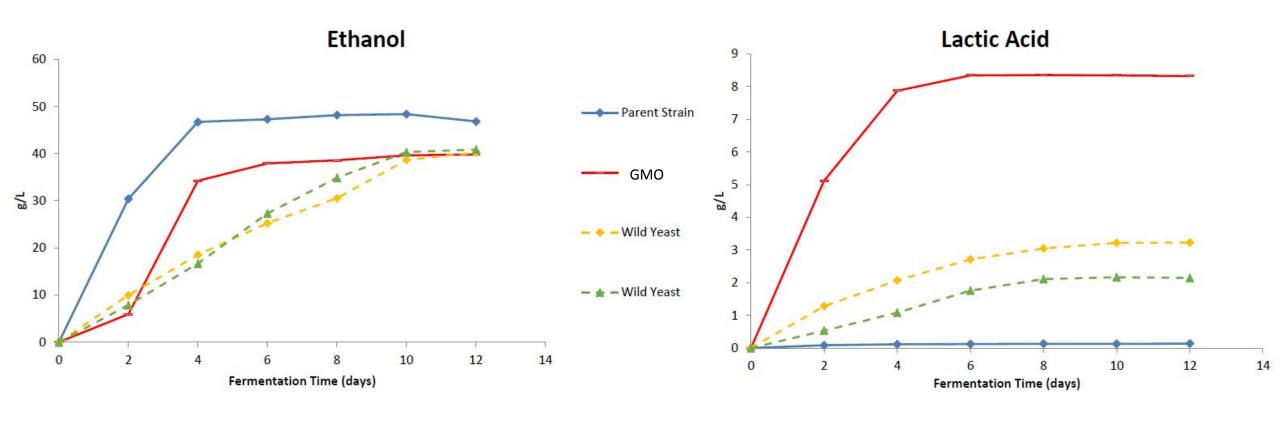


Proof-of-concept modification turned brewing product:

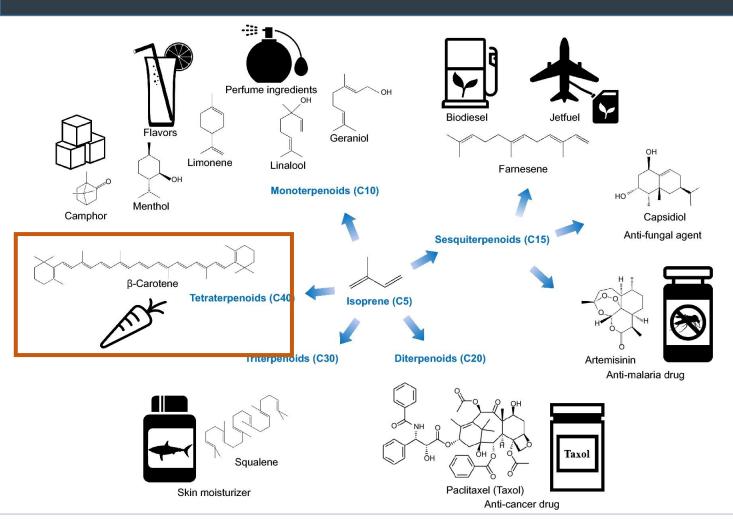












Exploration of other pathways:

Further proof of concept technology



Lee et al. Microb Cell Fact (2016) 15:49 DOI 10.1186/s12934-016-0446-2 Microbial Cell Factories

RESEARCH

Open Access



Heterologous production of raspberry ketone in the wine yeast *Saccharomyces cerevisiae* via pathway engineering and synthetic enzyme fusion

Danna Lee¹, Natoiya D. R. Lloyd¹, Isak S. Pretorius² and Anthony R. Borneman^{1,3*}

- Value-added compounds
- Flavor enhancement
- Synergistic applications
- Niche brewing applications

4-[4-hydroxyphenyl]butanoe-2-one "berry ketone"



SPECIAL THANKS TO:

- The Lallemand Brewing team
- Bailey Carignan, Mascoma LLC
- Chaz Rice, Mascoma LLC
- Jessica Swanson, Renaissance BioSciences
- Zachari Turgeon, Renaissance BioSciences



QUESTIONS

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