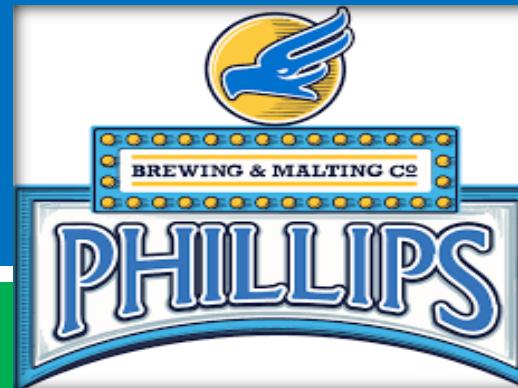




Euan Thomson



WORSE THAN WE THOUGHT: A *MEGASPHAERA CEREVISAIE* ISOLATE IS ABLE TO SPOIL FULL STRENGTH BEER

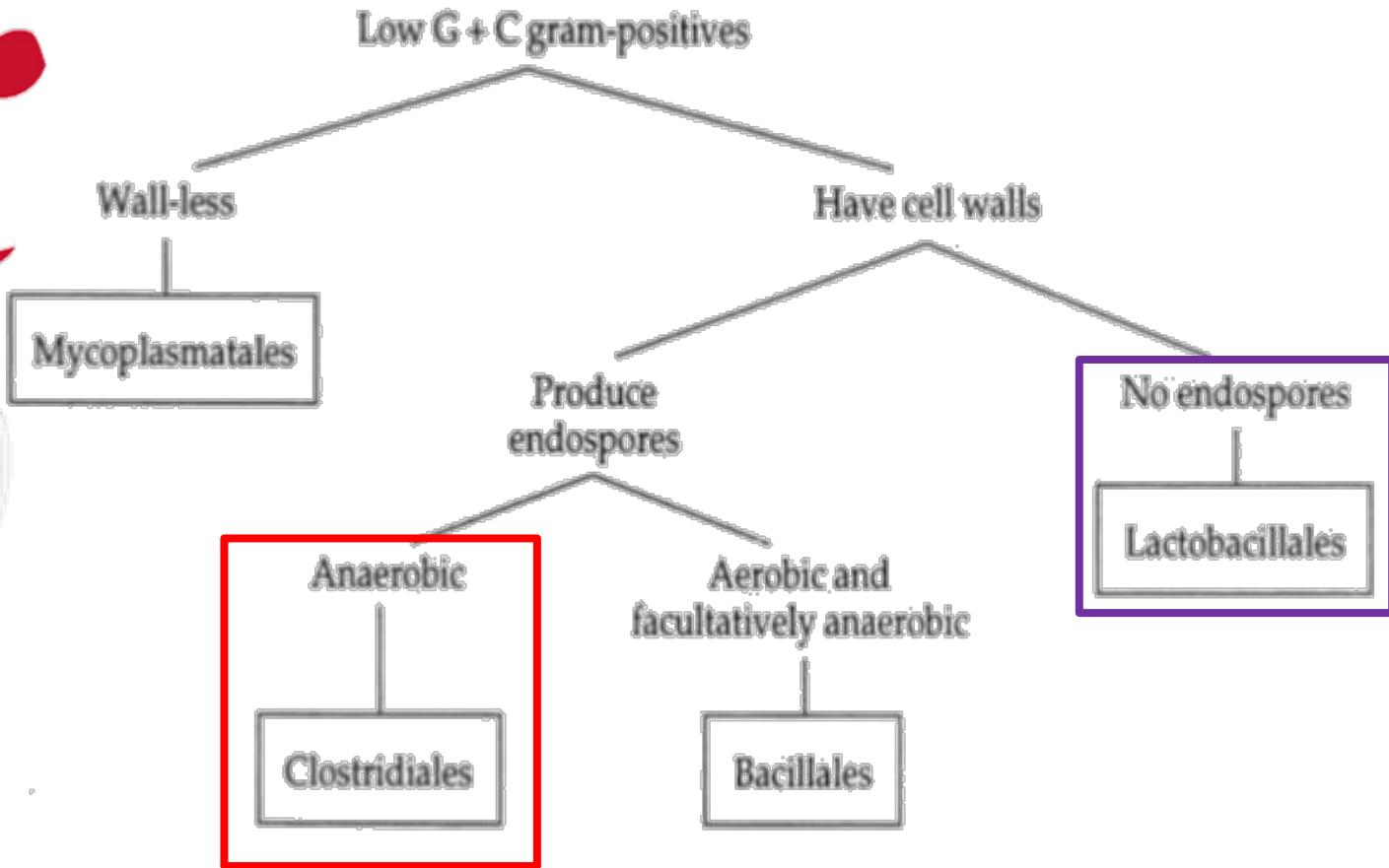


Bacterial beer spoilage

2



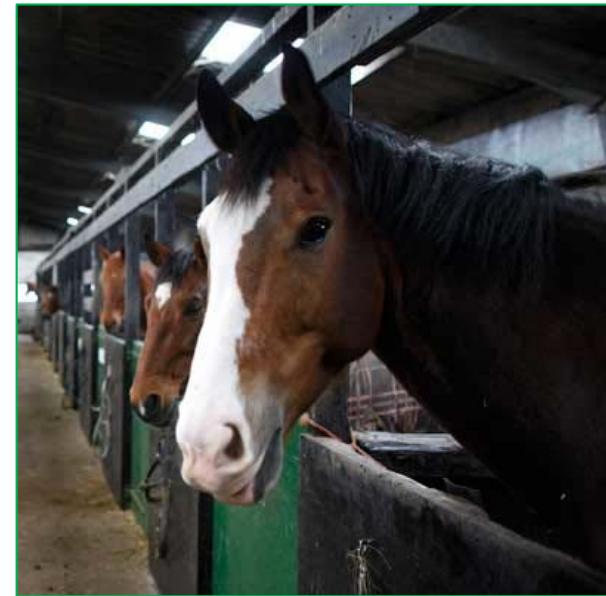
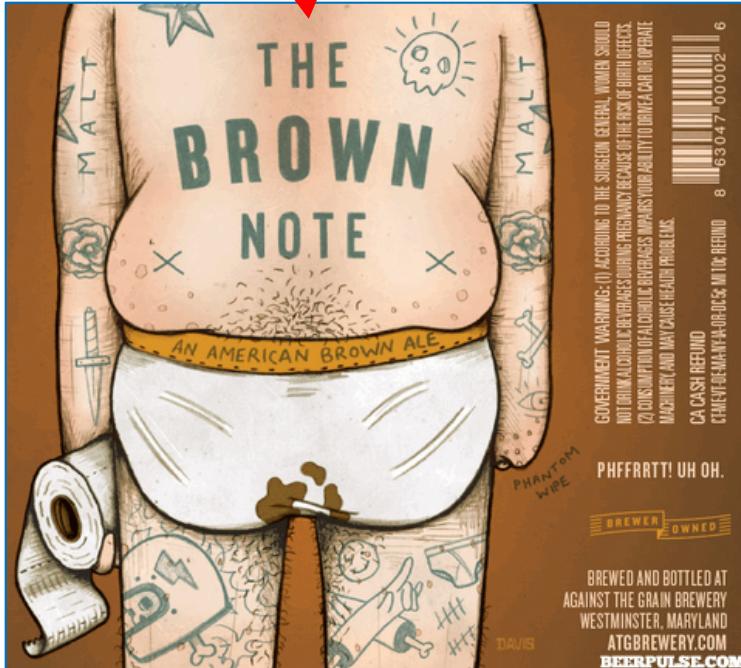
FIRMICUTES



Megasphaera cerevisiae

3

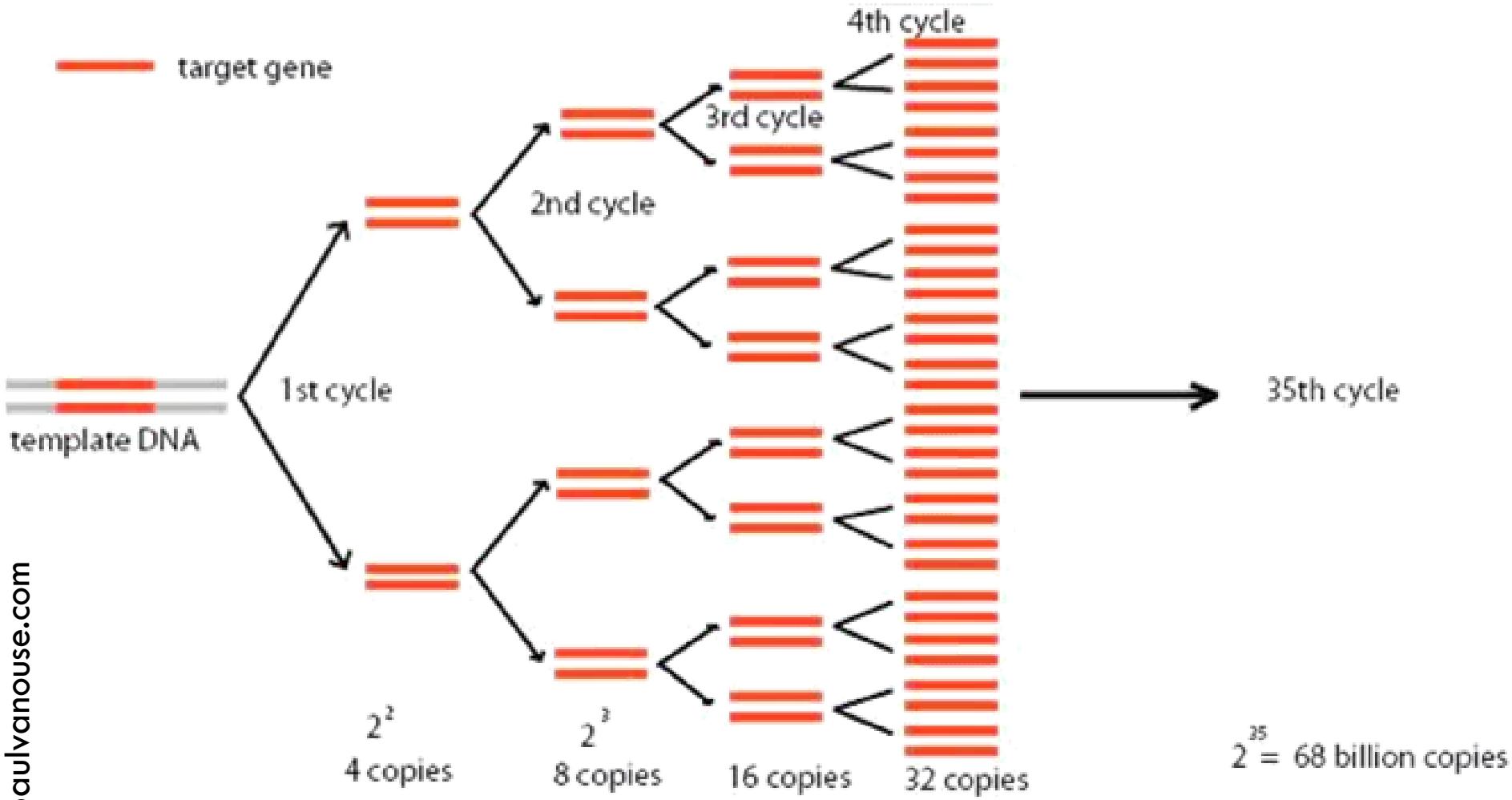
Actual beer label





Polymerase chain reaction

5



PCR on a budget

6

\$2,000



\$500



\$100



\$50



\$100



\$5,500



\$2,000



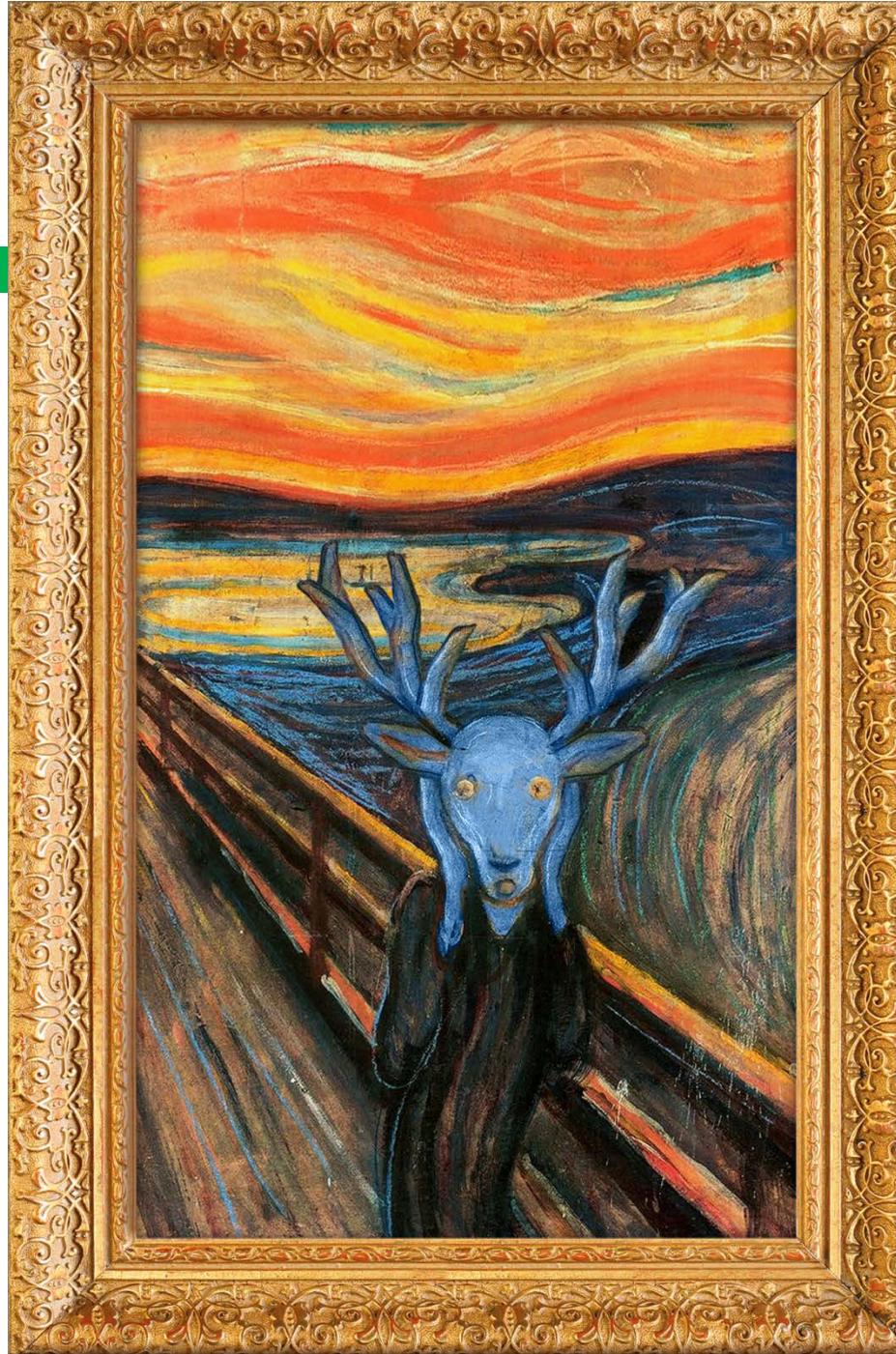
\$50



\$500

Initial

7

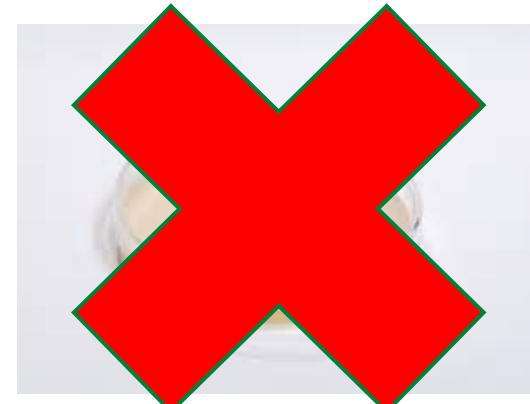
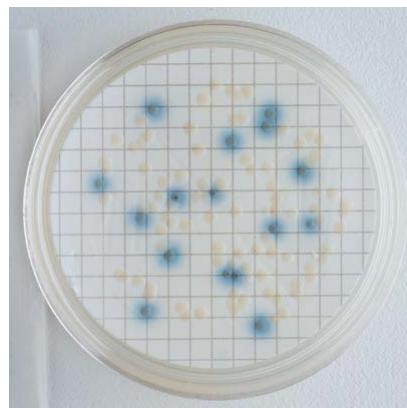
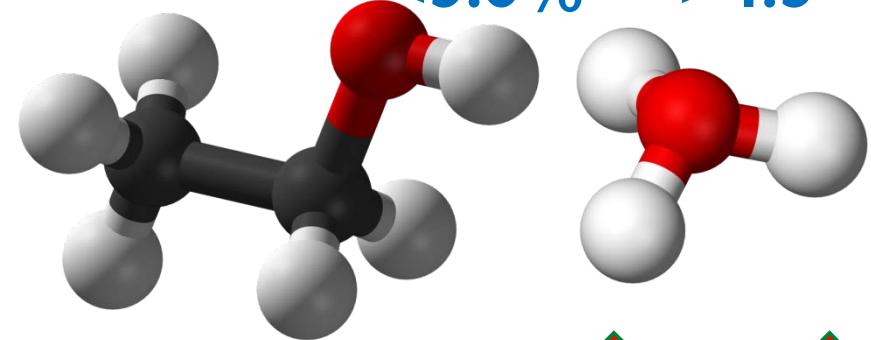


Incubation and spoilage

8



ABV vs pH
 $<5.0\%$ >4.5



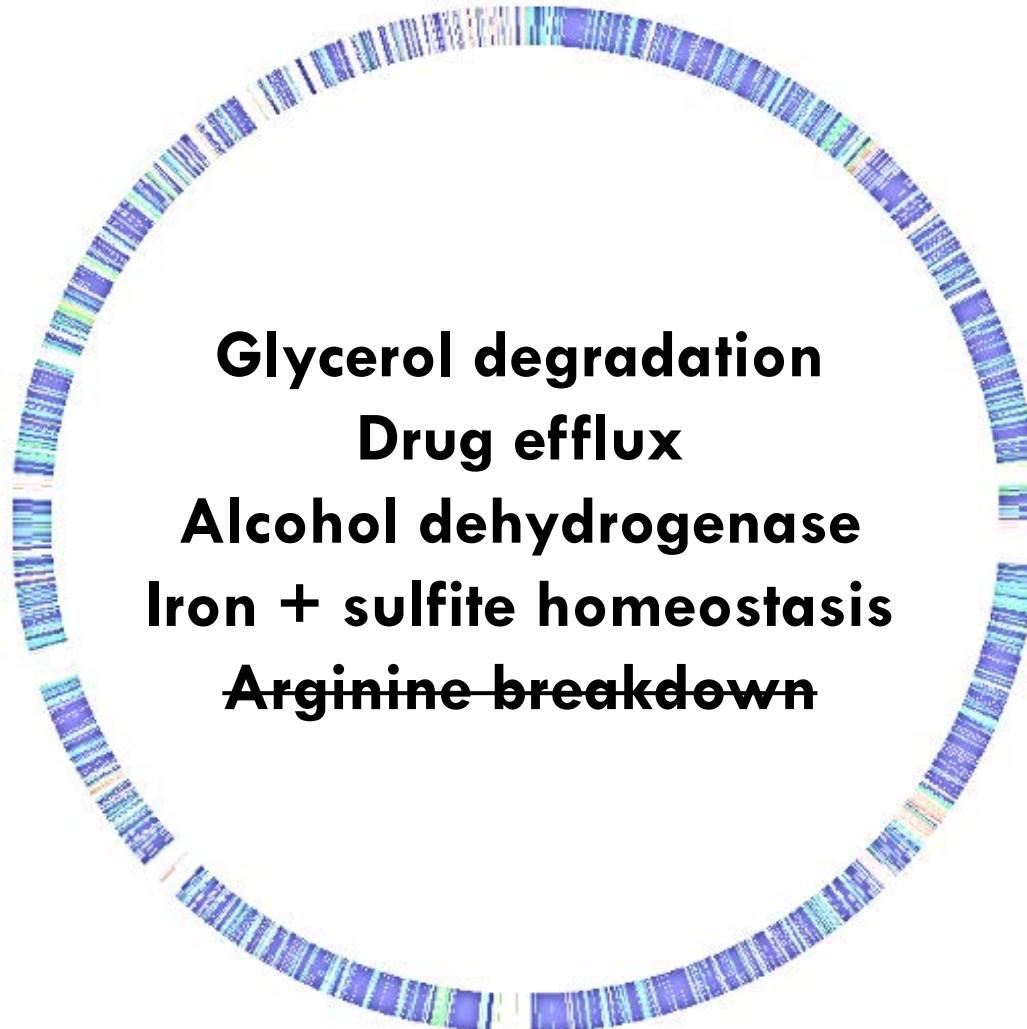
Growth in MRS broth

9



Genome sequencing

10



Glycerol growth experiment

11

- Grow strains in MRS
- Inoculate into MRS + ethanol +/- glycerol
- Observe growth by:
 - ▣ Turbidity
 - ▣ Odor development

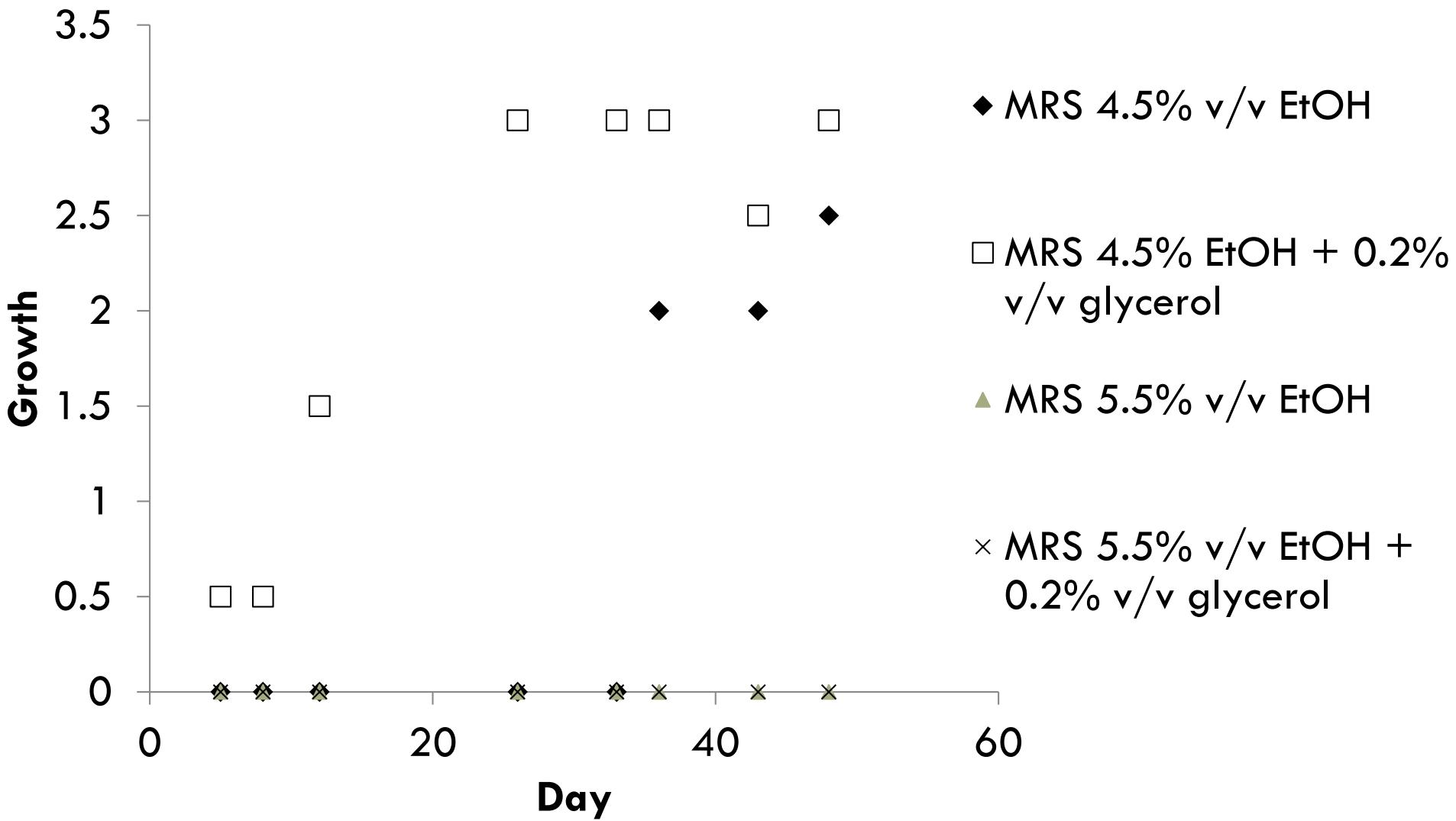
0 = no growth
1 = faint visible growth
2 = growth + odor
3 = strong growth + strong odor

Three strains:

- ▣ Phillips isolate NSB1
- ▣ Type strain DSM 20462
- ▣ Random strain VTT-E195

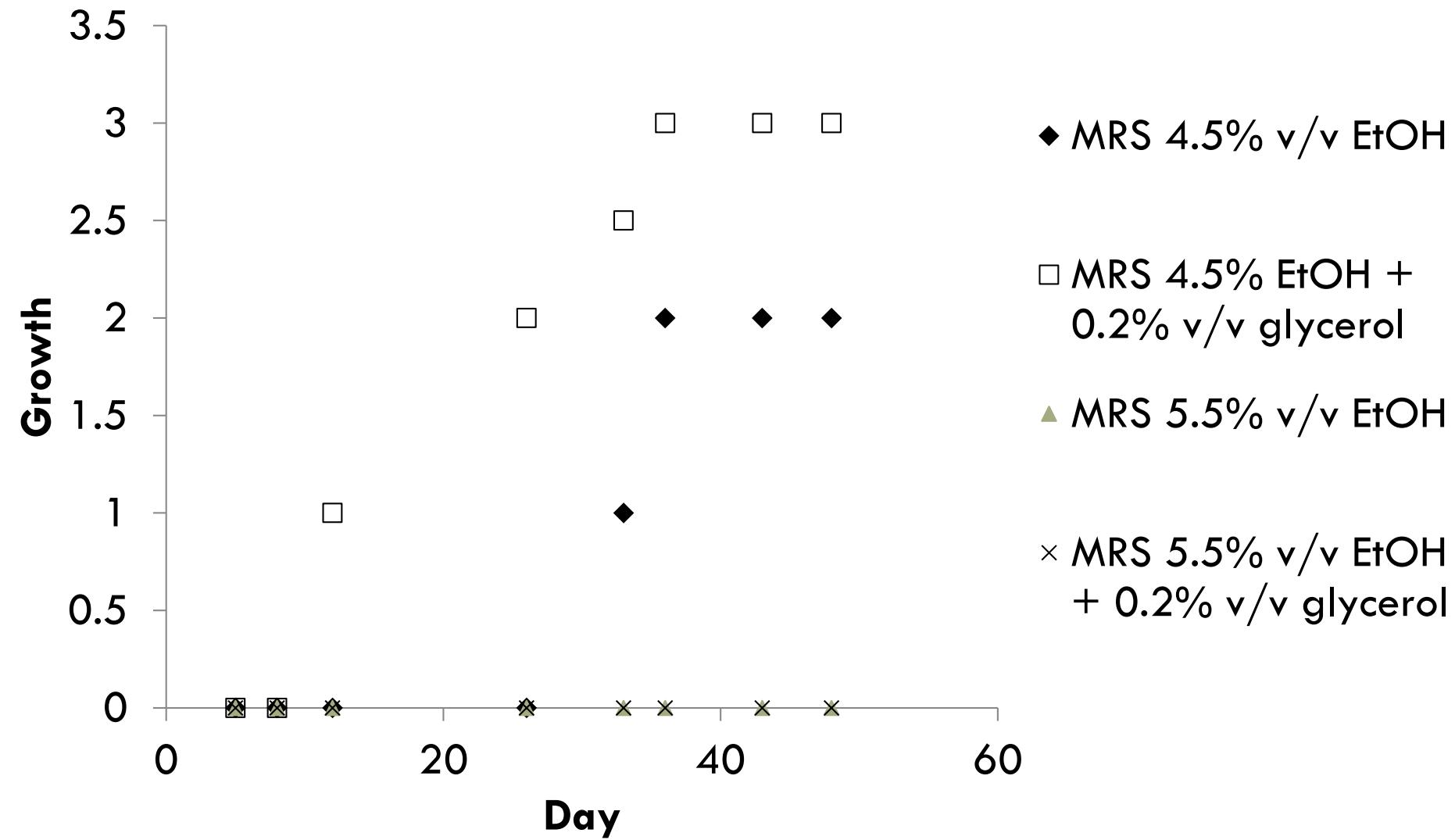
Impact of glycerol on growth: NSB1

12



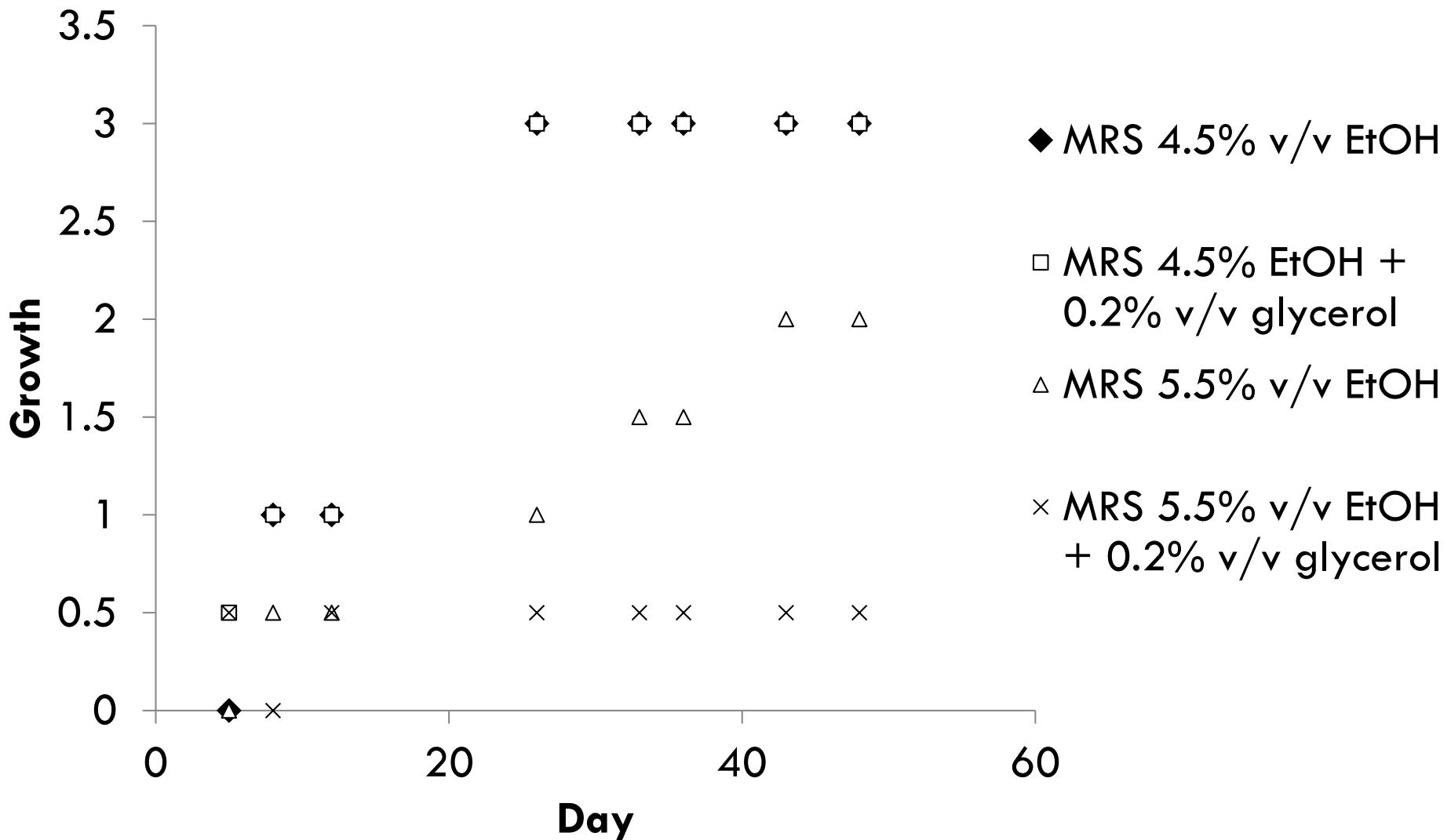
Impact of glycerol on growth: DSM 20462

13



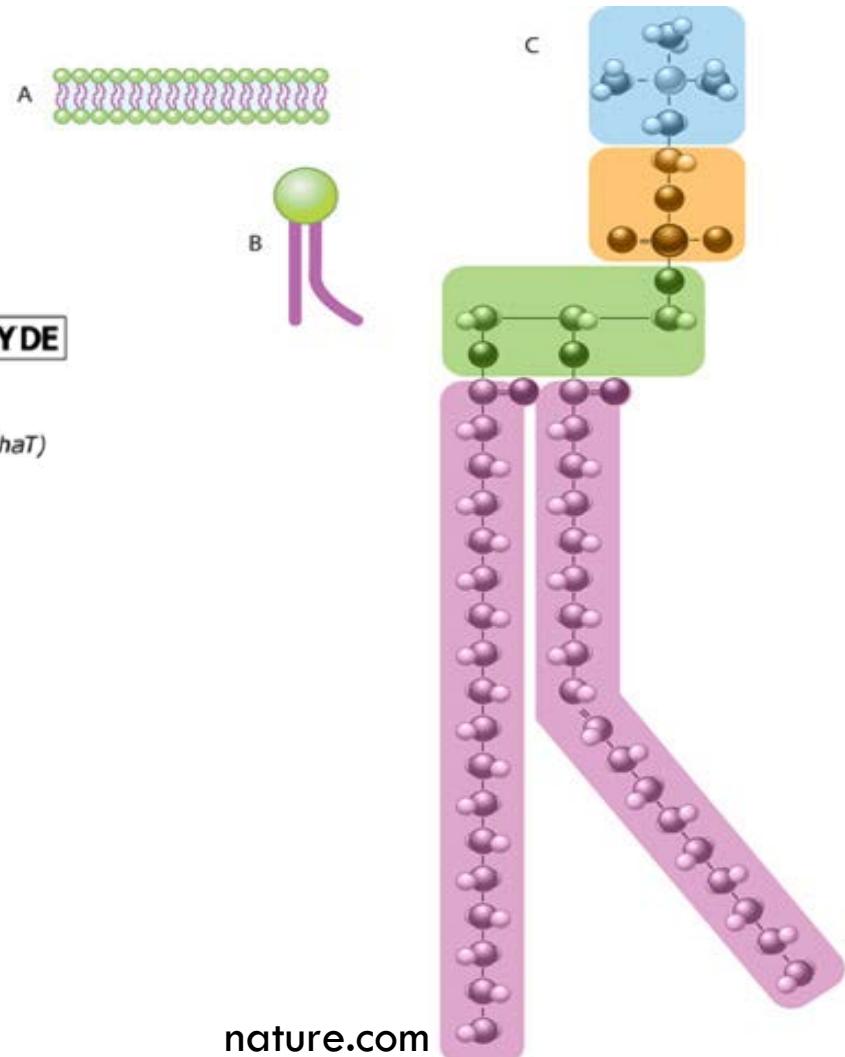
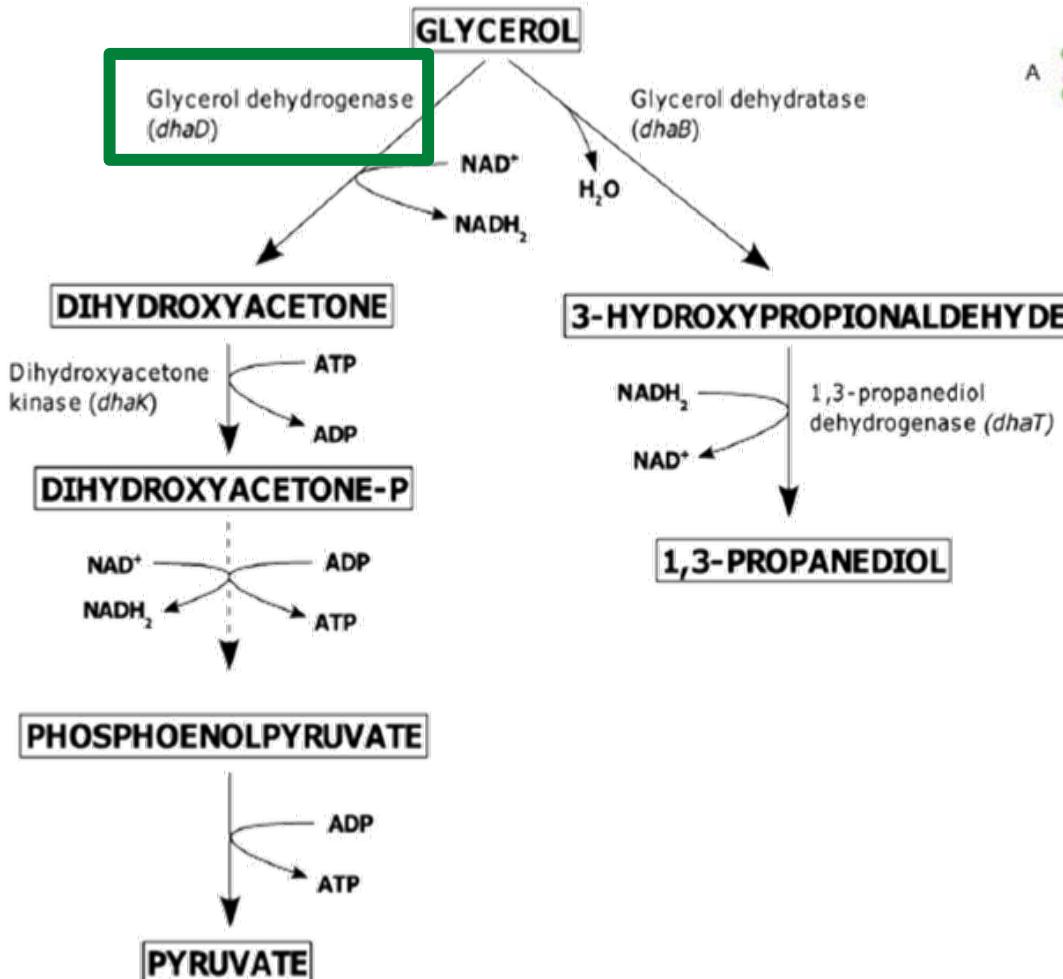
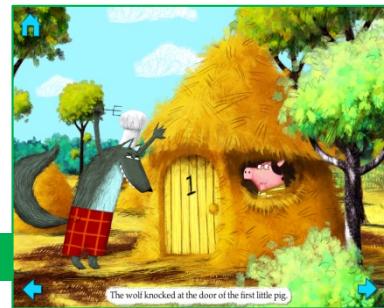
Impact of glycerol on growth: VTT-E195

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Glycerol: hay or straw?



Straw Theory vs Hay Theory

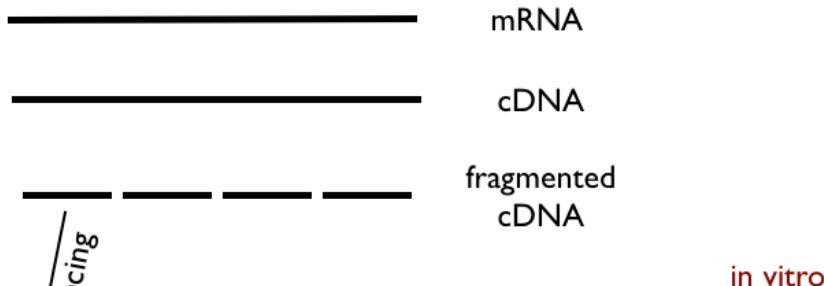
16

Straw Theory (shelter)	Hay Theory (food)
No spoilage at 30°C vs severe spoilage at room temp	Many glycerol dehydrogenase genes identified in genome sequence
Interplay between pH and ABV	Interplay between pH and ABV
Addition of glycerol promotes growth near ABV limit	<i>Lactobacillus</i> has been shown to use glycerol as energy source in beer

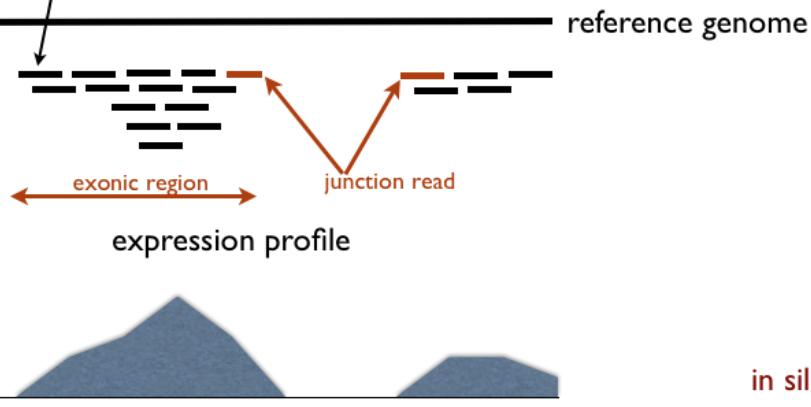
RNAseq: Gene expression

17

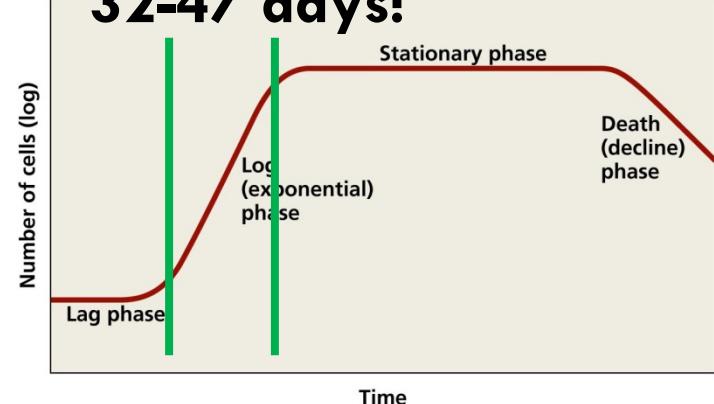
sample preparation



read mapping



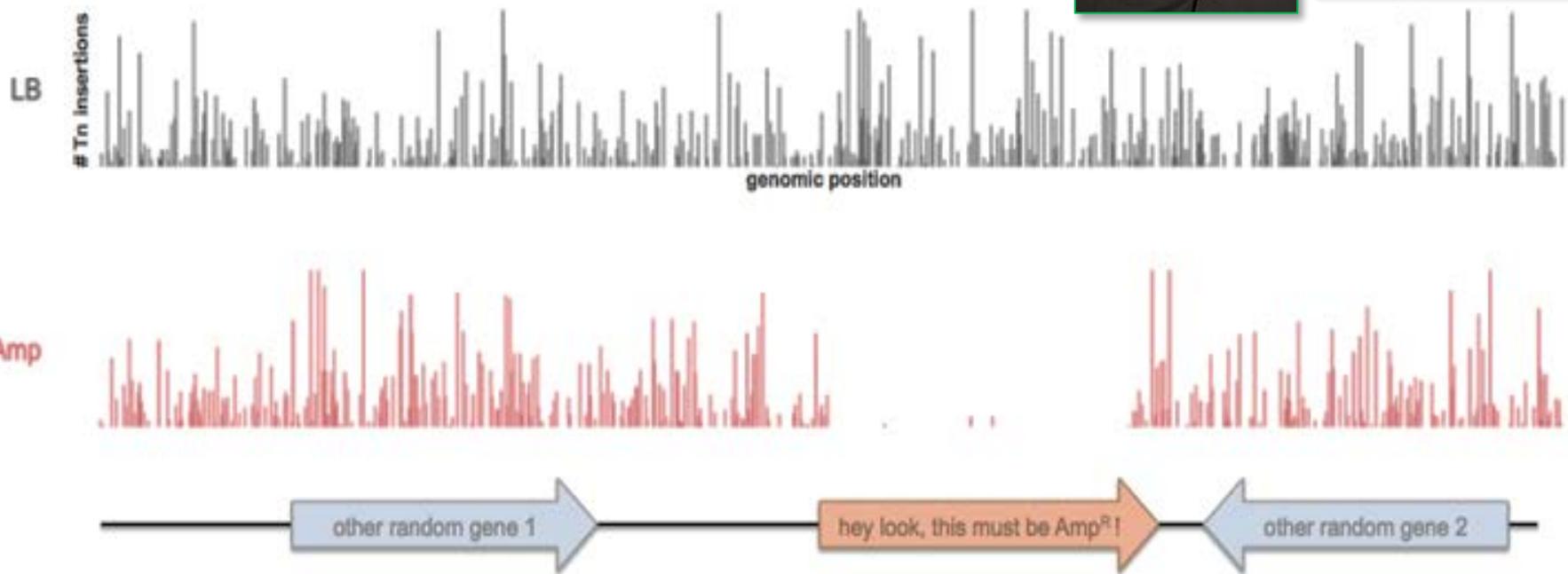
32-47 days!



<http://academic.pgcc.edu/~kroberts/Lecture/Chapter%206/growth.html>

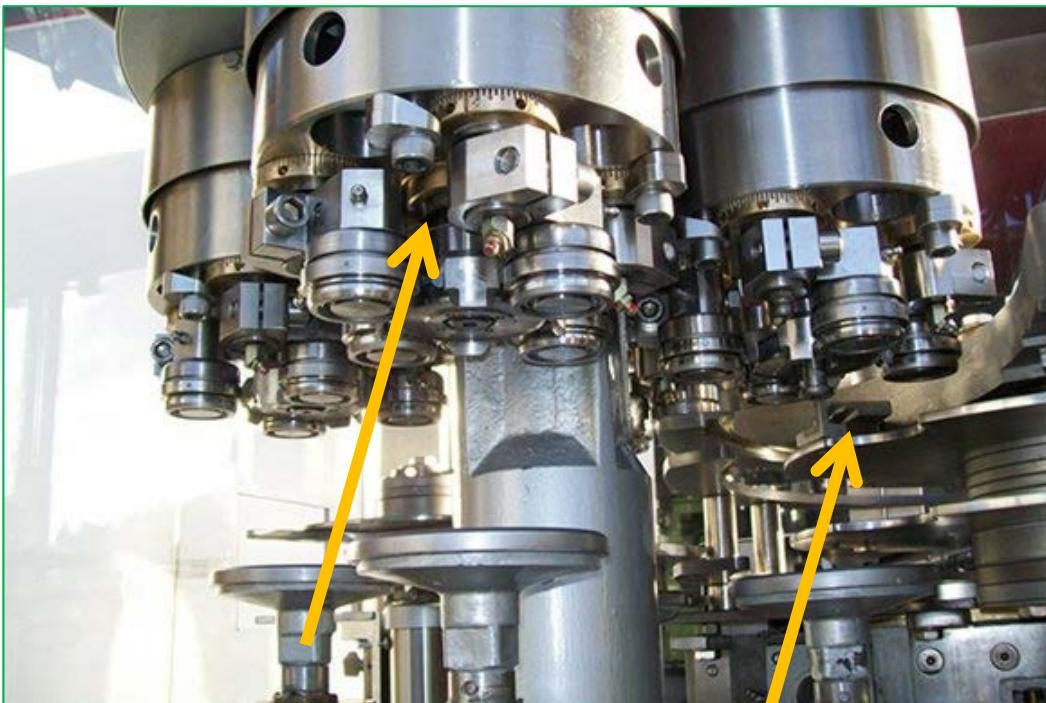
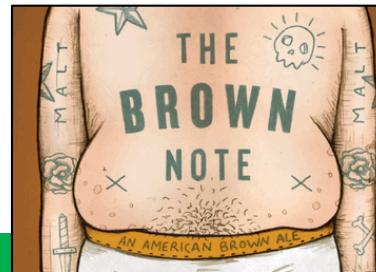
TnSeq: Critical genes

18

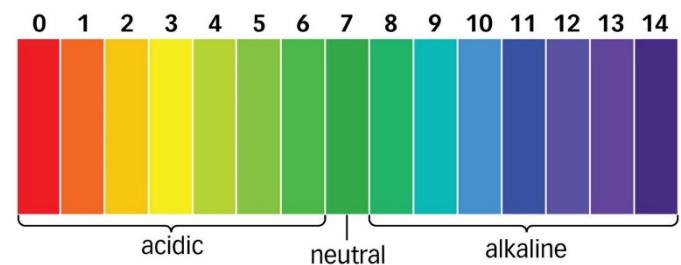


How to avoid hitting

19



somme.com



The lab

20



Projects



**NSERC
CRSNG**



**University
of Victoria**



Yeast

- Aging epiproteomics
- Strain development & physiology

Malting

- Tannin solubilization enzymes: stability & astringency

Hops

- Extraction improvement
- Volatile oil analysis

Spoilage

- Genome sequencing
- PCR/qPCR detection

Spirits

- Volatile analysis
- Accelerated aging





Sorry.

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