

Comparing cell viability and ethanol fermentation of the thermotolerant yeast *Kluyveromyces marxianus* and *Saccharomyces cerevisiae* on steam-exploded biomass treated with laccase

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This is the peer reviewed version of the following article:

Moreno, A.D.; Ibarra, D.; Ballesteros, I.; González, A.; Ballesteros, M. Comparing cell viability and ethanol fermentation of the thermotolerant yeast *Kluyveromyces marxianus* and *Saccharomyces cerevisiae* on steam-exploded biomass treated with laccase. *Bioresource Technology* 135:239-245

which has been published in final form at:

<https://doi.org/10.1016/j.biortech.2012.11.095>

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1 **Abstract**

2 In this study, the thermotolerant yeast *Kluyveromyces marxianus* CECT 10875 was
3 compared to *Saccharomyces cerevisiae* Ethanol Red for lignocellulosic ethanol
4 production. For it, whole slurry from steam-exploded wheat straw was used as raw
5 material, and two process configurations, simultaneous saccharification and
6 fermentation (SSF) and presaccharification and simultaneous saccharification and
7 fermentation (PSSF), were evaluated. Compared to *S. cerevisiae*, which was able to
8 produce ethanol in both process configurations, *K. marxianus* was practically inhibited,
9 and neither growth nor ethanol production occurred during the processes. However, the
10 prior laccase treatment of the whole slurry, which removed specifically the lignin
11 phenols content from the overall inhibitory compounds present in slurry, triggered the
12 fermentation by *k. marxianus*, attaining ethanol concentrations and yields comparable to
13 those obtained by *S. cerevisiae*.

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24 **Keywords:** cell viability; ethanol fermentation; *Kluyveromyces marxianus* CECT

25 10875; laccase detoxification; *Saccharomyces cerevisiae* Ethanol Red

1 **1. Introduction**

2 Fossil fuels exhaustions besides the negative environmental effects have
3 increased the interest in biorefinery concept as a source of chemicals, materials and
4 biofuels (Kamm et al., 2010). Among these renewable products, the development of
5 biofuels is being specially promoted in the entire world by ambitious energy policies
6 (IEA, 2011). In this context, the progress towards the production of lignocellulosic
7 ethanol is fundamental. As opposed to cornstarch or sugar-based biomass,
8 lignocellulosic materials, including agriculture residues, forest products or energy crops,
9 are abundant, low-cost, and not used for food (Han-Hägerdal et al., 2006). During its
10 biochemical conversion to ethanol, the polysaccharides contained in lignocellulose,
11 including cellulose and hemicelluloses are hydrolyzed by cellulolytic enzymes to their
12 monomer sugars and converted by fermenting microorganisms to ethanol.

13 Due to the recalcitrant nature of the lignocellulose, a pretreatment step is
14 required for increasing fermentable sugars in the hydrolysis step. Among the different
15 available pretreatments, steam explosion is one of the more widely used. This
16 pretreatment disrupts fiber structure, resulting in the partial hydrolysis of
17 hemicelluloses, leaving cellulose, the rest of hemicelluloses and insoluble chemically
18 modified lignin (Alvira et al., 2010). This partial removal of hemicelluloses together
19 with lignin modification contributes to a better accessibility of the cellulolytic enzymes
20 to cellulose (Alvira et al., 2010). However, steam explosion partially degrades the
21 cellulose and hemicellulose derived sugars, as well as the lignin polymer, to some
22 soluble inhibitory compounds. They are classified according to their chemical structure
23 and include furan derivatives from sugars degradation, weak acids (mainly acetic acid)
24 and phenolic compounds from lignin. Besides affecting enzymes in the hydrolysis step,
25 these inhibitors can also retard yeast growth and reduce sugars conversion rates and

1 ethanol productivity during fermentation (Palmqvist and Hahn-Hägerdal, 2000a; Klinke
2 et al., 2004; Panagiotou and Olsson, 2007). Several methods have been assayed to
3 reduce these toxic effects (Palmqvist and Hahn-Hägerdal, 2000b; Taherzadeh and
4 Karimi, 2011), including the use of enzymes such as laccases (Jönsson et al., 1998;
5 Larsson et al., 1999; Martín et al., 2002; Chandel et al., 2007; Jurado et al., 2009;
6 Moreno et al., 2012).

7 Laccases (EC 1.10.3.1) are multi-copper oxidases produced by microorganisms
8 and plants that oxidize a large variety of phenolic compounds and aromatic amines
9 using molecular oxygen as electron acceptor (Thurston 1994). Their capacity to catalyze
10 the depolymerization and polymerization of lignin make them suitable candidates as
11 white biocatalysts on the development of the lignocellulose biorefinery concept. In this
12 sense, laccase technology can be used either in those processes where lignin removal is
13 the main objective (ethanol production and manufacture of cellulose-based chemicals
14 and materials, including paper), or in those having lignin polymerization as the main
15 goal (functionalization of fibers, production of adhesives, and modification of lignins
16 and other aromatic compounds) (Cañas and Camarero, 2010). The detoxification
17 mechanism by laccases is also based on the oxidative polymerization of phenolic
18 compounds generated during steam-explosion pretreatment (Jurado et al., 2012).

19 Enzymatic hydrolysis and fermentation of the hydrolyzed biomass can be
20 performed in different process configurations, being simultaneous saccharification and
21 fermentation (SSF) strategy an interesting option for lignocellulosic ethanol production
22 (Olofsson et al., 2008). During this process, the glucose released by the action of
23 hydrolytic enzymes is converted simultaneously to ethanol by fermenting
24 microorganisms, minimizing inhibition by cellobiose and glucose accumulation and
25 allowing higher substrate loadings (Olofsson et al., 2008). Nevertheless, SSF is usually

1 conducted at temperatures inferior to optimum of the cellulolytic enzymes. Whereas
2 saccharification has an optimum temperature around 50 °C, most fermenting yeasts has
3 an optimum temperature ranging from 30 to 37 °C (Alfani et al., 2000). Therefore, the
4 use of thermotolerant microorganisms provides a number of potential advantages in
5 terms of cost reduction and yield, such as cooling cost reduction and better
6 saccharification and ethanol yields (Abdel-Banat et al., 2010). In this context,
7 *Kluyveromyces marxianus* CECT 10875, a strain adapted and selected in our laboratory
8 (Ballesteros et al., 1991), is gaining great significance due to its capability of growing
9 and fermenting at temperature above 40 °C, close to optimum temperature of enzymatic
10 hydrolysis, which can lead to an integration of both saccharification and fermentation
11 processes (Tomás-Pejó et al., 2009). However, high temperatures could elevate the
12 yeast susceptibility to inhibitory compounds (Tomás-Pejó et al., 2009; Abdel-Banat et
13 al., 2010), restricting the use of thermotolerant yeasts on pretreated materials with high
14 inhibitors content, such as whole slurry obtained after steam-explosion.

15 In this context, the present work studies the fermentation performance of the
16 thermotolerant yeast *K. marxianus* CECT 10875 on whole slurry from steam-exploded
17 wheat straw detoxified by *Pycnoporus cinnabarinus* laccase. For this purpose, two
18 different process configurations, SSF (simultaneous saccharification and fermentation)
19 and PSSF (presaccharification and simultaneous saccharification and fermentation),
20 were used; and cell viability and both glucose consumption and ethanol production rates
21 were evaluated and compared with *Saccharomyces cerevesiae* Ethanol Red, a typical
22 strain used in fuel alcohol industry.

23

24 **2. Methods**

25 *2.1. Raw material and steam explosion pretreatment*

1 Wheat straw, supplied by Ecocarburantes de Castilla y León (Salamanca, Spain),
2 was used as raw material. It presented the following composition (% dry weight):
3 cellulose, 40.5; hemicellulose, 26.1 (xylan, 22.7; arabinan 2.1; and galactan, 1.3); lignin,
4 18.1; ashes, 5.1; and extractives, 14.6.

5 Prior to steam explosion, wheat straw was milled, using a laboratory hammer
6 mill, in order to obtain a chip size between 2 and 10 mm. Then, the raw material was
7 exploded in a 10 L reactor at 220 °C, 2.5 min. These conditions were selected according
8 to previous optimization studies based on optimal sugars recovery and enzymatic
9 hydrolysis yield (Ballesteros et al., 2006). For analytical purpose, one portion of
10 recovered whole slurry was vacuum filtered with the aim of obtaining a liquid fraction
11 or prehydrolysate and a solid fraction, which was thoroughly washed with distilled
12 water to obtain the water insoluble (WIS) fraction. The remaining slurry was used as
13 substrate for the different assays.

14 Chemical composition of both raw and pretreated material (WIS fraction) was
15 determined using the Laboratory Analytical Procedures (LAP) for biomass analysis
16 provided by the National Renewable Energies Laboratory (NREL, 2007). Sugars and
17 degradation compounds contained in the prehydrolysate were also measured. Most of
18 sugars present in the prehydrolysate were in oligomeric form, because of that a mild
19 acid hydrolysis (4% (v/v) H₂SO₄, 120 °C and 30 min) was needed to determine
20 monomeric sugars concentration.

21 2.2. Enzymes

22 *Pycnoporus cinnabarinus* laccase was produced by Beldem (Belgium). Activity
23 was measured by oxidation of 5 mM 2,2'-azino-bis(3-ethylbenzothiazoline-6-sulphonic
24 acid) (ABTS) to its cation radical ($\epsilon_{436} = 29\,300\text{ M}^{-1}\text{ cm}^{-1}$) in 0.1 M sodium acetate (pH
25 5) at 24 °C.

1 A mixture NS50013 and NS50010, both produced by Novozymes (Denmark),
2 was employed to evaluate the effect of laccase enzymes on the cellulose enzymatic
3 hydrolysis step. NS50013 is a cellulase preparation with some xylanase activity, but
4 practically no β -glucosidase activity; therefore extra supplementation with NS50010,
5 which mainly presents β -glucosidase activity, is typically applied in biochemical
6 transformation processes of lignocellulosic biomass into ethanol. Overall cellulase
7 activity was determined using filter paper (Whatman No. 1 filter paper strips) and β -
8 glucosidase activity was measured using cellobiose. The enzymatic activities were
9 followed by the release of reducing sugars (Ghose, 1987).

10 One unit of enzyme activity was defined as the amount of enzyme that
11 transforms 1 μ mol of substrate per minute.

12 2.3. *Microorganism and growth conditions*

13 Two hexose-fermenting yeasts were compared: *K. marxianus* CECT 10875, a
14 thermotolerant strain selected in our laboratory (Ballesteros et al., 1991); and *S.*
15 *cerevisiae* (Fermentis Ethanol Red, France), an industrial strain used in the fuel alcohol
16 industry. Active culture for inoculation was obtained in 100-mL flasks with 50 mL of
17 growth medium containing 30 g/L glucose, 5 g/L yeast extract, 2 g/L NH_4Cl , 1 g/L
18 KH_2PO_4 , and 0.3 g/L $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$. After 16 h on a rotary shaker at 150 rpm and 42
19 $^\circ\text{C}$, for *K. marxianus*, or 35 $^\circ\text{C}$, for *S. cerevisiae*, the precultures were centrifuged at
20 9000 rpm for 10 min. Supernatant was discarded and cells were washed once with
21 distilled water and then dilute to obtain an inoculum level of 1 g/L (dry weight).

22 2.4. *Simultaneous saccharification and fermentation*

23 The slurry obtained was submitted to an SSF process in 250-ml flasks under non
24 sterile conditions. SSF experiments were carried out on a rotary shaker (150 rpm) in 50

1 mM sodium citrate (pH 5.5) supplemented with the growth medium without glucose
2 described above. Enzyme loading of 15 FPU/g substrate of NS50013 and 15 IU/g
3 substrate of NS50010 and 1 g/L (dry weight) of inoculum were also added. The
4 experiments were run at 42 °C, for *K. marxianus*, and 35 °C, for *S. cerevisiae*, for 72 h.

5 *2.5. Presaccharification and simultaneous saccharification and fermentation*

6 The presaccharification and subsequent SSF experiments were also performed in
7 250-ml flasks. The presaccharification stage was carried out in 50 mM sodium citrate
8 (pH 5.5) for 8 h at 50 °C and enzyme loading of 15 FPU/g substrate of NS50013 and 15
9 IU/g substrate of NS50010. After that, the temperature was reduced to 42 °C or 35 °C,
10 depending of the yeast used, and nutrients and inoculum were added, which turned the
11 process into SSF. The experiments were run for another 72 h.

12 *2.6. Laccase detoxification*

13 Laccase treatments (L) were different in function of process configurations. For
14 SSF experiments (LSSF), the laccase treatments were carried out for 8 h, 10 U/g
15 substrate of *P. cinnabarinus* enzyme, at 50 °C, according to its optimal temperature
16 (Ibarra et al., 2006), and 150 rpm prior to SSF. According to Moreno et al., (2012), the
17 treatments were run on dilute slurry with 50 mM sodium citrate (pH 5.5) to final
18 concentration, based on % (w/v) total solid content present in the pretreated slurry, of
19 6%. After that, the detoxified samples were subsequently submitted to SSF process as
20 explained above. For PSSF experiments (LPSSF), performed as previously described,
21 the presaccharification stage of dilute slurry was supplemented with 10 U/g substrate of
22 *P. cinnabarinus* enzyme.

23 With the purpose to evaluate the effect of laccase on inhibitory compounds,
24 samples from both laccase treatments (laccase treatment alone or simultaneous laccase
25 treatment and presaccharification) were withdrawn after 8 h of treatment, centrifuged

1 and the supernatants analyzed for identification and quantification of inhibitory
2 compounds. In the same way, samples from both laccase treatments submitted to SSF
3 were periodically withdrawn, centrifuged and the supernatants analyzed for cell
4 viability, glucose consumption and ethanol concentration.

5 In both laccase treatments, control assays were performed under the same
6 conditions without addition of laccase. All the experiments were carried out by
7 triplicate.

8 *2.7. Analytical methods*

9 Ethanol was analyzed by gas chromatography, using a 7890A GC System
10 (Agilent Technology) equipped with an Agilent 7683B series injector, a flame ionization
11 detector and a column of Carbowax 20 M at 85 °C. Injector and detector temperature
12 was maintained at 175 °C.

13 Sugar concentration was quantified by high-performance liquid chromatography
14 (HPLC) in a Waters chromatograph equipped with a refractive index detector (Waters,
15 Mildford, MA). A CarboSep CHO-682 carbohydrate analysis column (Transgenomic,
16 San Jose, CA) operated at 80 °C with ultrapure water as a mobile-phase (0.5 mL/min)
17 was employed for the separation.

18 Furfural, 5-hydroxymethylfurfural (5-HMF), 4-hydroxybenzaldehyde, vanillin,
19 syringaldehyde, *p*-coumaric acid and ferulic acid were analyzed by HPLC (Agilent,
20 Waldbronn, Germany), using a Coregel 87H3 column (Transgenomic, San Jose, CA) at
21 65 °C equipped with a 1050 photodiode-array detector (Agilent, Waldbronn, Germany).
22 As mobile phase, 89% 5 mM H₂SO₄ and 11% acetonitrile at a flow rate of 0.7 mL/min
23 were used.

24 Formic acid and acetic acid were analyzed by HPLC (Waters, Mildford, MA)
25 using a 2414 refractive index detector (Waters, Mildford, MA) and a Bio-Rad Aminex

1 HPX-87H (Bio-Rad Labs) column maintained at 65 °C with a mobile phase (5 mmol/L
2 H₂SO₄) at a flow rate of 0.6 mL/min.

3 The total phenols content was analyzed in the supernatants after
4 presaccharification and laccase supplementation according to a slightly modified
5 version of Folin-Ciocalteu method (Folin and Ciocalteu, 1927; Zhang et al., 2006). 20
6 µL of sample and the serial standard solution were diluted with 88 µL of water on a 96-
7 well microplate. After the addition of 12 µL Folin-Ciocalteu reagent, plate was
8 incubated for 5 min at room temperature in dark conditions. The reaction was stopped
9 with 80 µL of 7.5% sodium carbonate solution. Before reading, plate was incubated 2 h
10 at room temperature in the dark. The absorbance was measured at 765 nm with a
11 spectrophotometric microplate reader (Anthos Zenyth 200rt).

12 Cell viability was measured by cell counting using agar plates (30 g/L glucose, 5
13 g/L yeast extract, 2 g/L NH₄Cl, 1 g/L KH₂PO₄, and 0.3 g/L MgSO₄ · 7H₂O, 20 g/L
14 agar). Agar plates were incubated at 42 °C or 35 °C, depending of the yeast used, for 24
15 h.

16 All analytical values were calculated from duplicates or triplicates and average
17 results are shown.

18

19 **3. Results and Discussion**

20 *3.1. Steam explosion pretreatment*

21 Slurry with a total solids content of 21.56% (w/v) resulted after steam explosion
22 pretreatment of the wheat straw. WIS content of the slurry was 16.07% (w/v). Table 1
23 summarizes WIS and prehydrolysate composition. As shown, pretreatment at 220 °C
24 and 2.5 min, with a severity factor R₀ of 3.93, enhanced the cellulose proportion of WIS
25 (66.6%) in relation to untreated raw material (40.5%). It is owing to the extensive

1 solubilization of hemicellulosic sugars, as reflected the high xylose content (12 g/L) in
2 the prehydrolysate. A significant proportion of degradation products were also observed
3 in the prehydrolysate composition, such as acetic acid, formic acid, furfural, 5-HMF and
4 phenols. Acetic acid is released due to the solubilization of acetyl groups contained in
5 the hemicellulose structure. Formic acid comes from furfural and 5-HMF degradation,
6 which derive from xylose and glucose degradation, respectively (Palmqvist and Hahn-
7 Hägerdal, 2000a). Among total phenols, different phenol monomers characteristic of
8 herbaceous biomass were also detected (Fig. 1A), according with previous studies
9 (Tomás-Pejó et al., 2009; Kolb et al., 2012). Among them, aldehydes derived from
10 lignin degradation such as 4-hydroxy-benzaldehyde, vanillin and syringaldehyde,
11 released from the three monolignol units (*p*-hydroxyphenyl-guaiacyl-siringyl) contained
12 in the lignin of wheat straw (Buranov and Mazza, 2008); and acids such as ferulic and
13 *p*-coumaric acids, both derived from cinnamic acids, characteristic of herbaceous
14 biomass acting as linkages between lignin and hemicellulose (Buranov and Mazza,
15 2008).

16 *3.2. Effect of laccase treatment on the different inhibitory compounds*

17 Whole slurry obtained after pretreatment should be used as substrate for ethanol
18 production. However, the use of the whole slurry implies the presence of high inhibitors
19 concentrations in the media, which affect the downstream ethanol production steps.
20 Usually, the whole slurry resulting from steam explosion is filtered and washed.
21 However, from an economical and environmental point of view, the filtration and
22 washing steps should be avoided because they increase both operational costs and
23 wastewater (García-Aparicio et al., 2006). Hence, the necessity to overcoming the
24 inhibitory effects with strategies different to filtration and washing.

1 In this study, the whole slurry was submitted to laccase treatment before
2 saccharification and fermentation experiments. Laccase treatment alone prior to SSF
3 (LSSF) removed around 67% of the total phenols content of slurry (Fig. 2). On the
4 contrary, the concentrations of weak acids and furan derivatives were not affected (Table
5 2), in accordance with previous studies (Larsson et al., 1999; Martín et al., 2002;
6 Chandel et al., 2007; Moreno et al., 2012). Unlike other detoxification methods (mainly
7 physical and chemical methods), which show the capacity to decrease the overall
8 inhibitor concentration in a great or lesser extent, this substrate-specific reaction is only
9 characteristic of laccase enzymes (Palmqvist and Hahn-Hägerdal, 2000b; Taherzadeh
10 and Karimi, 2011). This fact offers some advantages over chemical or physical
11 methods, such as mild reaction conditions, fewer toxic sub-products and low energy
12 requirements (Parawira and Tekere, 2011).

13 When the whole slurry was submitted to simultaneous laccase treatment and
14 presaccharification step prior to SSF (LPSSF), laccase removed about 73% of the total
15 phenols content slurry (Fig. 2), a slightly higher removal than that observed with laccase
16 treatment alone (67%). This phenomenon could be attributed to presaccharification,
17 which facilitates the access of laccase enzyme to phenols.

18 As observed in both laccase treatments, the removal of the total phenols content
19 after 8 h of reaction was not complete, in line with previous studies (Jönsson et al.,
20 1998; Larsson et al., 1999; Martín et al., 2002; Chandel et al., 2007; Jurado et al., 2009;
21 Moreno et al., 2012). Some of the lignin phenol monomers identified herein were more
22 resistant to laccase action, such as 4-hydroxy-benzaldehyde and vanillin (Fig. 1B). This
23 is in function of the reactivity of the different lignin phenol monomers towards laccase.
24 In this sense, Kolb et al., (2012) described in liquid hot water pretreated wheat straw
25 supernatants three different laccase reaction groups of phenol monomers, some of them

1 also identified in this study. Among them, phenol monomers immediately removed
2 (syringaldehyde, ferulic acid and *p*-coumaric acid), phenol monomers removed after
3 reaction of 24h (vanillin), and phenol monomers no affected by laccase action (4-
4 hydroxy-benzaldehyde). They report that an additional methoxy substituent at the
5 benzenic ring (the difference between vanillin and syringaldehyde) increase the
6 reactivity of the phenolic compounds towards laccase. Moreover, *para*-substituted
7 phenols with ethylene groups, such as ferulic acid and *p*-coumaric acid, show a greater
8 sensitivity towards laccase.

9 *3.3. Effect of laccase treatment on cell viability and ethanol fermentation*

10 *S. cerevisiae*, the yeast more widely used in industrial fermentation processes,
11 has an optimal fermentation temperature lower than the optimal saccharification
12 temperature, which hinder a complete integration at optimum conditions of
13 saccharification and fermentation processes. Thus, the use of thermotolerant
14 microorganisms such as *K. marxianus* appears as an attractive alternative in SSF
15 processes (Tomás-Pejó et al., 2009; Abdel-Banat et al., 2010). In this context, control
16 and detoxified slurries, resulting from laccase treatment alone or simultaneous laccase
17 treatment and presaccharification, were submitted to SSF for 72 h using *S. cerevisiae*
18 Ethanol Red or *K. marxianus* CECT 10875 at 35 °C and 42 °C, respectively. Time
19 courses for cell viability, glucose consumption and ethanol production were studied
20 (Fig. 3 and 4).

21 *3.3.1. LSSF*

22 In a first set of experiments, the performance of both yeasts was followed on
23 slurry submitted to laccase treatment alone. As can be seen for control sample, the lag
24 phase of *S. cerevisiae* was extended up to 12 h (Fig. 3A and 4A). This delay or lag

1 phase is due to the adaptation of the yeast to fermentation conditions, which depends of
2 different factors, such as the inhibitory compounds type, their concentrations, probably
3 inhibition by synergistic effects between them, and the fermenting microorganism type
4 used (Palmqvist and Hahn-Hägerdal, 2000a; Klinke et al., 2004). Furfural and 5-HMF
5 have a direct inhibition effect on either the glycolytic or fermentative enzymes of the
6 yeast, generally affecting more growth than ethanol production. Weak acids, such as
7 acetic acid and formic acid, disrupt the intracellular pH by its accumulation in the yeast
8 cells, reducing equally biomass formation and ethanol yields. Nevertheless, pH 5.5 used
9 for SSF experiments herein reduce drastically the toxicity of these acids. As furan
10 derivatives, phenols also affect growth and ethanol production rate, but not ethanol yield.
11 However, the mechanism is different, since phenols act directly on biological
12 membranes, causing loss of integrity and thereby affecting their ability to serve as
13 selective barriers and enzyme matrices (Palmqvist and Hahn-Hägerdal, 2000a; Klinke et
14 al., 2004).

15 The assimilation of these inhibitors by yeast, mainly the conversion of furfural,
16 5-HMF and aromatic aldehydes (vanillin, syringaldehyde, 4-hydroxy-benzaldehyde) to
17 their less inhibitors alcohol forms determines to a great extent the lag phase time
18 (Palmqvist and Hahn-Hägerdal, 2000a; Klinke et al., 2004). As observed in this study,
19 *S. cerevisiae*, after overcoming the lag phase, showed a gradual increment in cell
20 viability, reaching the highest number of colony units at 48 of SSF (Fig. 3A). However,
21 a great increment in ethanol production was observed between 12 and 24 h (Fig. 4A),
22 attaining a maximum ethanol concentration of 11.3 g/L (Table 3). Regarding *K.*
23 *marxianus*, in spite of its ability to assimilate the majority of inhibitory compounds
24 described above (Oliva et al., 2003), it was practically inhibited. A complete cell
25 viability yeast loss was observed after 12 h of SSF (Fig. 3B); and neither glucose

1 consumption nor ethanol fermentation occurred during the process (Fig. 4B). Compared
2 to *S. cerevisiae*, this higher inhibitory effect observed when using the thermotolerant
3 yeast *K. marxianus* could also be due to the effect caused by high temperatures on cell
4 membrane, increasing the inhibitory effects of the degradation compounds (Tomás-Pejó
5 et al., 2009; Abdel-Banat et al., 2010).

6 The specifically phenols removal by laccase treatment improved the
7 fermentation performance of *S. cerevisiae*. Compared to control sample, laccase
8 treatment shorted the yeast lag phase from 12 h to 6 h (Fig. 3A and 4A). On the one
9 hand, cell viability was significantly improved, reaching the highest number of colony
10 units at 24 h of SSF (Fig. 3A). On the other hand, faster glucose consumption and
11 ethanol production rates were also observed (Fig. 4A), increasing the ethanol
12 productivity value from 0.39 g/L h for control sample, to 0.44 g/L h for laccase sample.
13 Nevertheless, laccase treatment did not improve the ethanol production, obtaining a
14 similar ethanol yield (0.35 g/g) compared to control sample (Table 3). These results
15 support the inhibitory effects reported for phenols, affecting growth and ethanol
16 production rate, but not ethanol yield (Palmqvist and Hahn-Hägerdal, 2000a; Klinker et
17 al., 2004).

18 Similar enhancements on the *S. cerevisiae* performance have also been attributed
19 to different laccase enzymes in several detoxification studies. Jönsson et al., (1998)
20 reported higher glucose consumption rate, ethanol productivity value and ethanol yield
21 when prehydrolysate from acid steam-exploded willow was submitted to *Trametes*
22 *versicolor* laccase. Larsson et al., (1999), described similar results together with a
23 higher yeast growth on prehydrolysate from acid steam-exploded spruce treated with *T.*
24 *versicolor* laccase. In contrast, Jurado et al., (2009) described a higher influence on
25 ethanol conversion than yeast growth when enzymatic hydrolysed from both acid and

1 non acid steam-exploded wheat straw were submitted to laccases from *Trametes villosa*
2 or *Coriolopsis rigida*.

3 In the case of *K. marxianus*, laccase treatment triggered the fermentation of the
4 medium. A great increment in cell viability was observed between 12 and 24 h of SSF
5 (Fig. 3B); followed by a remarkable drop after 30 h. In addition, the yeast also
6 consumed almost all the glucose between 12 and 24 h (Fig. 4B), attaining an ethanol
7 concentration (10.7 g/L) and an ethanol yield (0.35 g/g) similar to those obtained with *S.*
8 *cerevisiae* on either control or laccase samples (Table 3). Nevertheless, the ethanol
9 production rate was slower compared to *S. cerevisiae*, showing an ethanol productivity
10 value (0.36 g/L h) lower to that obtained with *S. cerevisiae* on laccase sample (0.44 g/L
11 h) (Table 3).

12 3.3.2. LPSSF

13 In a second set of experiments, the performance of both yeasts was followed on
14 slurry submitted to simultaneous laccase treatment and presaccharification. Enzymatic
15 prehydrolysis prior to the addition of yeast offer some advantages, such as to make the
16 media more fluid and easier to handle, facilitating the mixing during fermentation.
17 Prehydrolysis also enables hydrolytic enzymes to act at their optima temperatures,
18 enhancing the enzymatic hydrolysis and consequently increasing the ethanol production
19 rate (Manzanares et al., 2011).

20 Compared to SSF with no presaccharification, the enzymatic prehydrolysis
21 altered slightly the performance of *S. cerevisiae*. In contrast to SSF with no
22 prehydrolysis, where a gradual increment of cell viability was observed during the
23 process (Fig. 3A), cell viability showed a great increment between 12 and 24 h when
24 presaccharification was performed (Fig. 3C). Ethanol production was also strongly
25 increased between 12 and 24 h (Fig. 4C), attaining a similar ethanol concentration (10.8

1 g/L) and a slightly higher ethanol productivity value (0.41 g/L h) with
2 presaccharification stage (Table 3). Regarding *K. marxianus*, it was also totally
3 inhibited with prehydrolysis. A complete cell viability yeast loss was observed after 6 h
4 of SSF (Fig. 3D); and neither glucose consumption nor ethanol fermentation resulted
5 during the process (Fig. 4D).

6 As previously described for LSSF, the supplementation of presaccharification
7 with laccase enzyme also enhanced the fermentation performance of *S. cerevisiae*.
8 Compared to control sample, laccase supplementation shorted the yeast lag phase from
9 12 h to 6 h (Fig. 3C and 4C). Cell viability was significantly improved, reaching the
10 highest number of colony units at 12 h of SSF (Fig. 3C); and faster glucose
11 consumption and ethanol production rates were also observed (Fig. 4C), increasing
12 slightly the ethanol productivity value from 0.41 g/L h, for control sample, to 0.43 g/L h
13 for laccase sample. Nevertheless, the laccase supplementation did not improve either the
14 ethanol production, obtaining a similar ethanol yield (0.34 g/g) compared to control
15 sample (Table 3). With regard to *K. marxianus*, as previously described for LSSF,
16 laccase supplementation also triggered the fermentation of the medium. A gradual
17 increment in cell viability was showed between 12 and 30 h of SSF, observing after that
18 a remarkable drop (Fig. 3D). In the same way, the yeast also consumed almost all the
19 glucose between 24 and 30 h (Fig. 4D), attaining an ethanol concentration (11.1 g/L)
20 and an ethanol yield (0.36 g/g) similar to those obtained with *S. cerevisiae* on either
21 control or laccase samples (Table 3). However, the ethanol production rate was very
22 slow compared to *S. cerevisiae*, showing an ethanol productivity value especially lower
23 (0.20 g/L h) to that obtained with *S. cerevisiae* on laccase sample (0.43 g/L h) (Table 3).

24 In spite of the presaccharification improves the laccase action, observing a
25 slightly higher removal of phenols than laccase treatment alone, *S. cerevisiae* showed a

1 similar fermentation performance in both LSSF and LPSSF configurations. *K.*
2 *marxianus* also showed a similar ethanol production in both process configurations
3 (Table 3). However, the presaccharification slowed down the process, observing a
4 gradual increment of cell viability and slower glucose consumption and ethanol
5 production rates (Fig. 2D and 3D), attaining a drop ethanol productivity value from 0.36
6 g/L h, with no presaccharification, to 0.20 g/L h with presaccharification (Table 3).

7 On the light of the results presented herein, and with the aim to proceed towards
8 the use of *K. marxianus* and laccase enzymes for lignocellulosic ethanol production,
9 other aspects, such as different substrate loadings and pretreatment conditions need to
10 be studied greatly.

11

12 **4. Conclusion**

13 Higher integration of saccharification and fermentation processes is a key aspect
14 to make feasible the lignocellulosic ethanol production. In this context, thermotolerant
15 microorganisms, with the capacity to ferment ethanol at temperatures that are optimal
16 for saccharification, could contribute in a greater extent. However, as showed herein,
17 the presence of inhibitory compounds in the media limit its use. *K. marxianus* CECT
18 10875, the thermotolerant yeast used in this study, was unable to growth and produce
19 ethanol on slurry from steam-exploded wheat straw. However, prior laccase treatment
20 triggered its fermentability, obtaining ethanol concentrations and yields comparable to
21 those obtained by *S. cerevisiae*.

22

23 **Acknowledgements**

24 This work has been supported by the RESTOENE project (Consejería de
25 Educación-Comunidad de Madrid, Spain). A.D.M. acknowledges a CPI contract

1 (Consejería de Educación-Comunidad de Madrid, Spain) and D.I. acknowledges a “Juan
2 de la Cierva” contract (Ministerio de Ciencia e Innovación, Spain).

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1 **Table captions**

2 **Table 1.** Composition of steam-exploded wheat straw

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4 **Table 2.** Inhibitory compounds composition of samples resulting from control and laccase
5 treated slurries

6

7 **Table 3.** Summary of LSSF and LPSSF assays of dilute slurry using *K. marxianus* and *S.*
8 *cerevisiae*

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1 **Figure captions**

2 **Figure 1.** Comparison of HPLC profiles of samples resulting from laccase treatment alone.

3 Control (A) and laccase (B) samples. Identified peaks: 1, 5-HMF; 2, furfural; 3, 4-

4 hydroxybenzaldehyde; 4, vanillin; 5, syringaldehyde; 6, *p*-coumaric acid; and 7, ferulic acid.

5 *Phenols no identified.

6

7 **Figure 2.** Total phenol content determined by Folin-Ciocalteu method of samples resulting

8 from laccase treatment alone or simultaneous laccase treatment and presaccharification. NP, no

9 presaccharification; P, presaccharification. Control (gray bars) and laccase (white bars) samples.

10

11 **Figure 3.** Viable cells during LSSF (left) and LPSSF (right) processes of slurry samples.

12 Symbols used: control (|) and laccase (?) samples. *S. cerevisiae* (A, C) and *k. marxianus* (B,

13 D).

14

15 **Figure 4.** Time course for ethanol (filled symbols and continuous lines) and glucose (open

16 symbols and discontinuous lines) during LSSF (left) and LPSSF (right) processes of slurry

17 samples: control (| , ?) and laccase (? , ?) samples. *S. cerevisiae* (A, C) and *k. marxianus* (B,

18 D).

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Table 1. Composition of steam-exploded wheat straw

WIS		Prehydrolysate				
Component	% Dry weight	Monosaccharides	Monomeric form (g/L)	Oligomeric form (g/L)	Inhibitors	g/L
Cellulose	63.0	Glucose	0.98	3.49	Furfural	3.5
Hemicellulose	2.70	Xylose	3.94	8.07	5-HMF	1.1
Lignin	35.3	Arabinose	0.27	0.20	Acetic acid	11.9
		Galactose	0.31	0.19	Formic acid	9.3
		Mannose	0.09	0.38	Phenols	9.8

1
 2 **Table 2.** Inhibitory compounds composition of samples resulting from control and laccase
 3 treated slurries
 4

		Inhibitors (g/L)			
		Furfural	5-HMF	Acetic acid	Formic Acid
NP	C	0.579	0.152	2.769	2.098
	L	0.566	0.150	2.845	nq
P	C	0.593	0.148	3.032	2.011
	L	0.557	0.144	3.064	nq

C, without laccase supplementation; L, with laccase supplementation; nq, not quantified.

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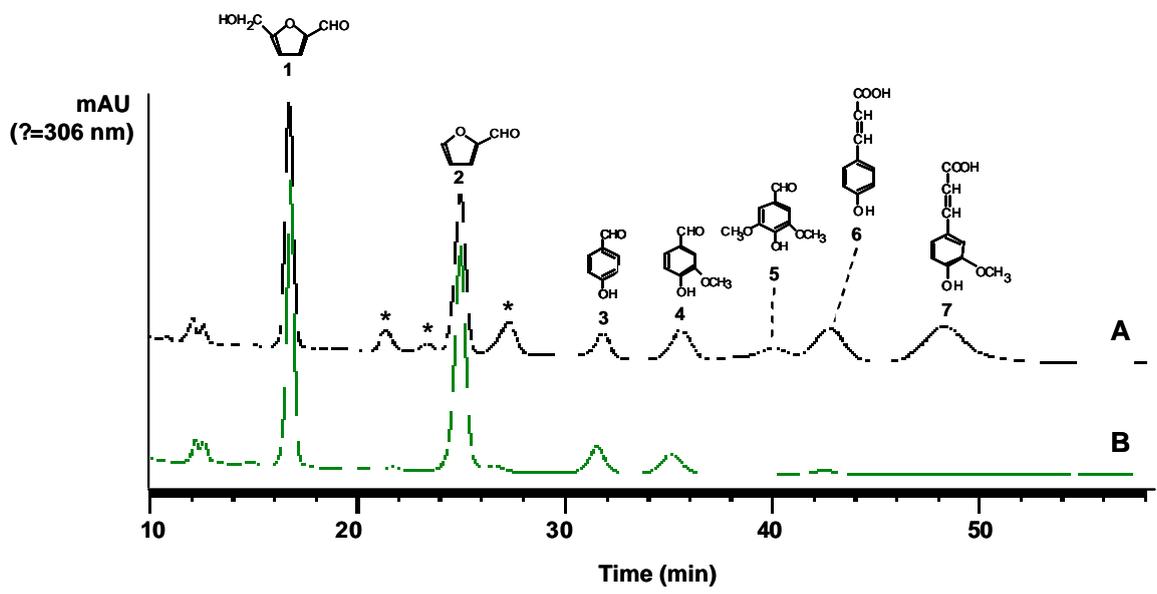
Table 3. Summary of LSSF and LPSSF assays of dilute slurry using *K. marxianus* CECT 10875 and *S. cerevisiae* Ethanol Red

		Sample	EtOH (g/L)	Y _{E/G} (g/g)	Y _{E/ET} (%)	Q _E (g/L h)
<i>S. cerevisiae</i>	NP	C	11.3	0.37	71.9	0.39
		L	10.7	0.35	68.4	0.44
	P	C	10.8	0.35	68.5	0.41
		L	10.4	0.34	66.1	0.43
<i>K. marxianus</i>	NP	C	1.7	0.06	10.8	0.07
		L	10.7	0.35	69.2	0.36
	P	C	1.7	0.05	10.7	0.07
		L	11.1	0.36	70.9	0.20

C, control samples; L, laccase treatment; P, presaccharification; NP, no presaccharification; EtOH_M, maximum ethanol concentration; Y_{E/G}, ethanol yield based on total glucose content present in the pretreated wheat straw; Y_{E/ET}, theoretical ethanol yield assuming ethanol yields on glucose by *K. marxianus* and by *S. cerevisiae* 0.51 g/g; Q_E, volumetric ethanol productivity at 24 h and 72 h.

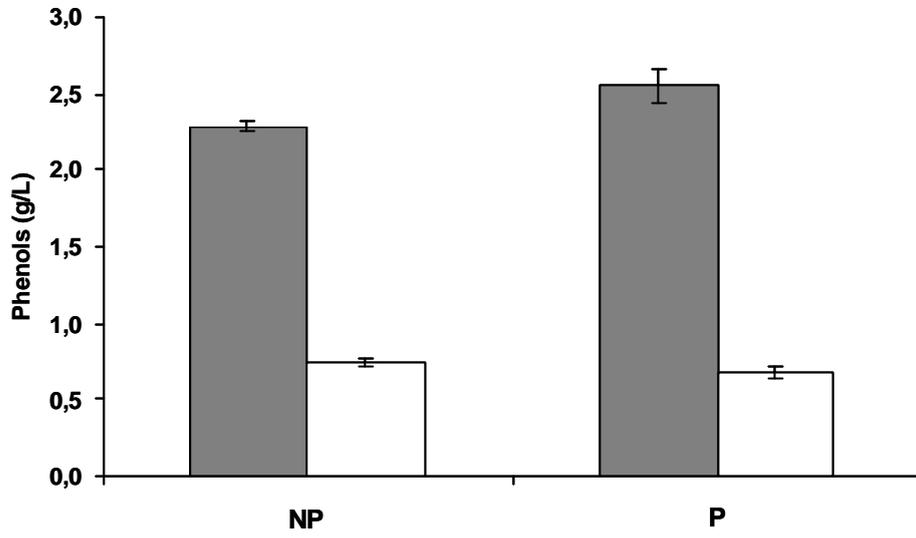
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Figure 1



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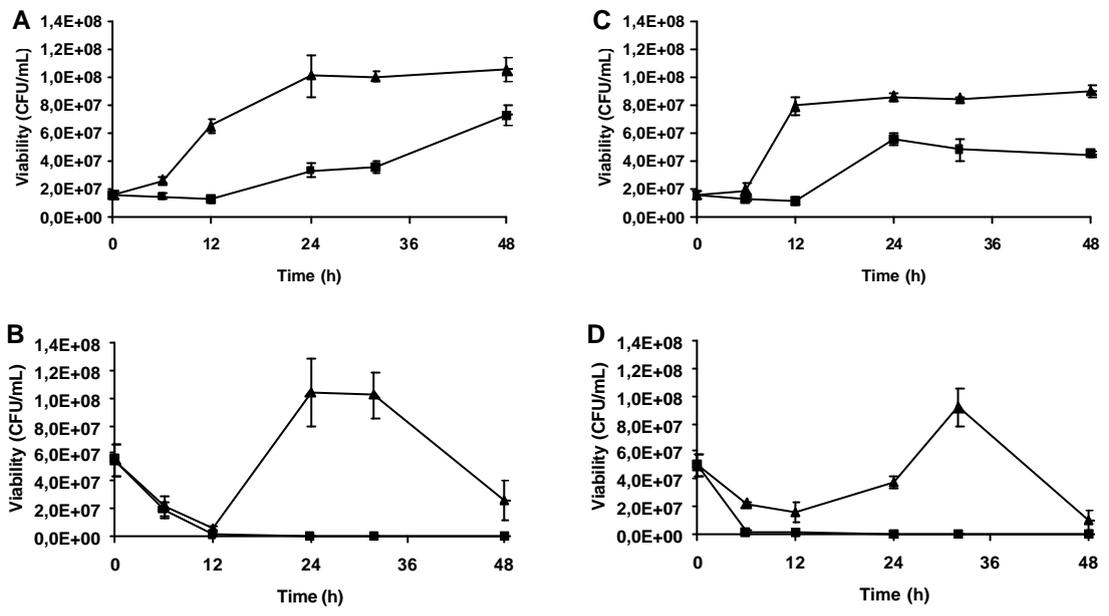
Figure 2



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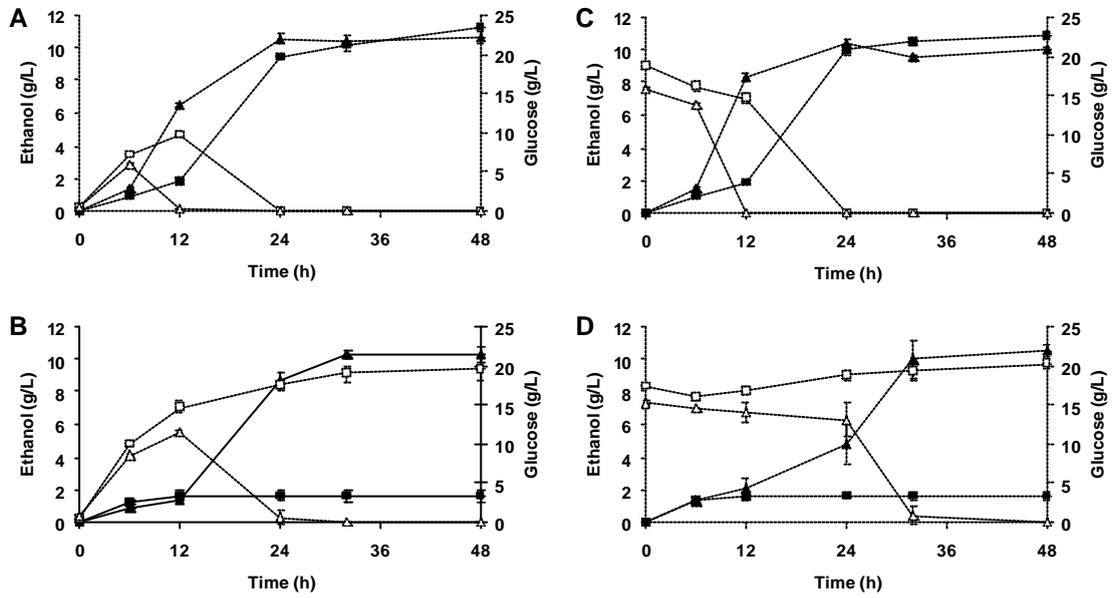
Figure 3



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Figure 4



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