

#### Use of antisense RNA to modulate HSP gene expression in oenococcus oeni

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# **USE OF ANTISENSE RNATO MODULATE HSP GENE EXPRESSION IN OENOCOCCUS OENI**

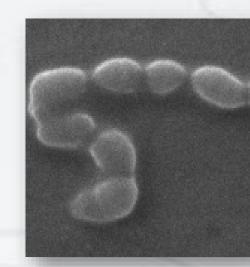


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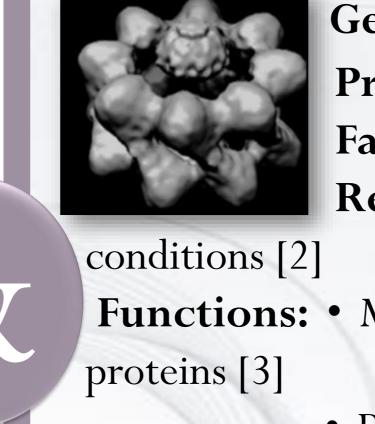
### ID O. oeni



Name: Oenococcus oeni, formely Leuconostoc oenos **Description** : Gram+, cocci in chains Strain: ATCC BAA-1163 Family: Lactic Acid Bacteria (LAB), Firmicutes

**Interest:** Malolactic fermentation of wine  $\rightarrow$  aromatic improvement of wine [1] **Environment**: wine (low pH, low temperature, nutrient poor, ethanol) Genome ID and status: AAUV00000000.1, scafold (62 contigs)

## ID hsp18



Gene and GI number: hsp18, OENOO\_66120 (446 bp) Protein: Lo18 (148 aa), GI: 118432051 Family: Small Heat Shock Protein (sHSP) Regulation: Transcriptional repression by CtsR under optimal growth

Functions: • Molecular chaperone activity: prevent in vitro aggregation of damaged

**Genetic tools:** few reliable tools, weak transformation efficiency

Not easily manipulable bacterium, Mutation not possible to investigate role of genes

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• Possibly lipochaperone activity: in vivo membrane association [4] and in *vitro* regulation of liposome fluidity [5]

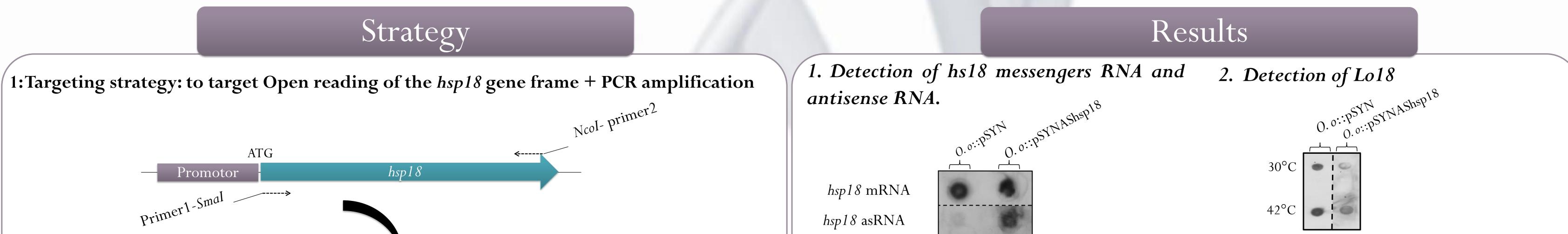
In vivo function?

# **OBJECTIVES:**

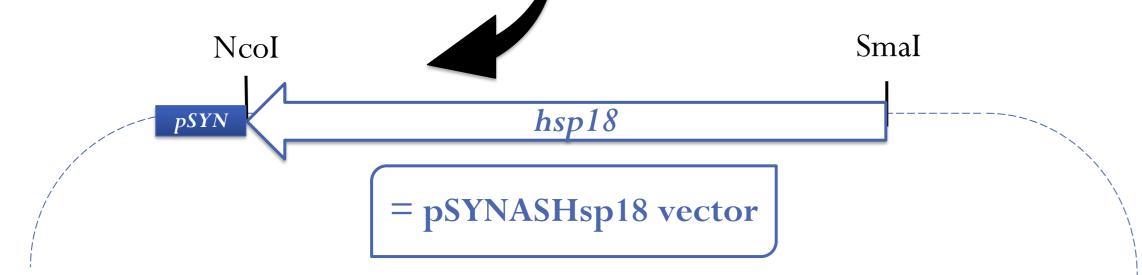
To overcome the difficulties of manipulation of the genome of *O. oeni* due to the lack of genetic tools for gene replacement.

To develop a gene inactivation method by using antisense RNA approach.

To modulate *hsp18* gene expression in *O. oeni* and understand *in vivo* the Lo18 function.



2: Cloning in antisense orientation into *E. coli*/LAB shuttle vector (pSIPSYN)



3:Transfert of pSYNAShsp18 in O. oeni ATCC BAA-1163

→ Production of Antisense RNA targeting mRNA of *hsp18* gene in *O. oeni* 

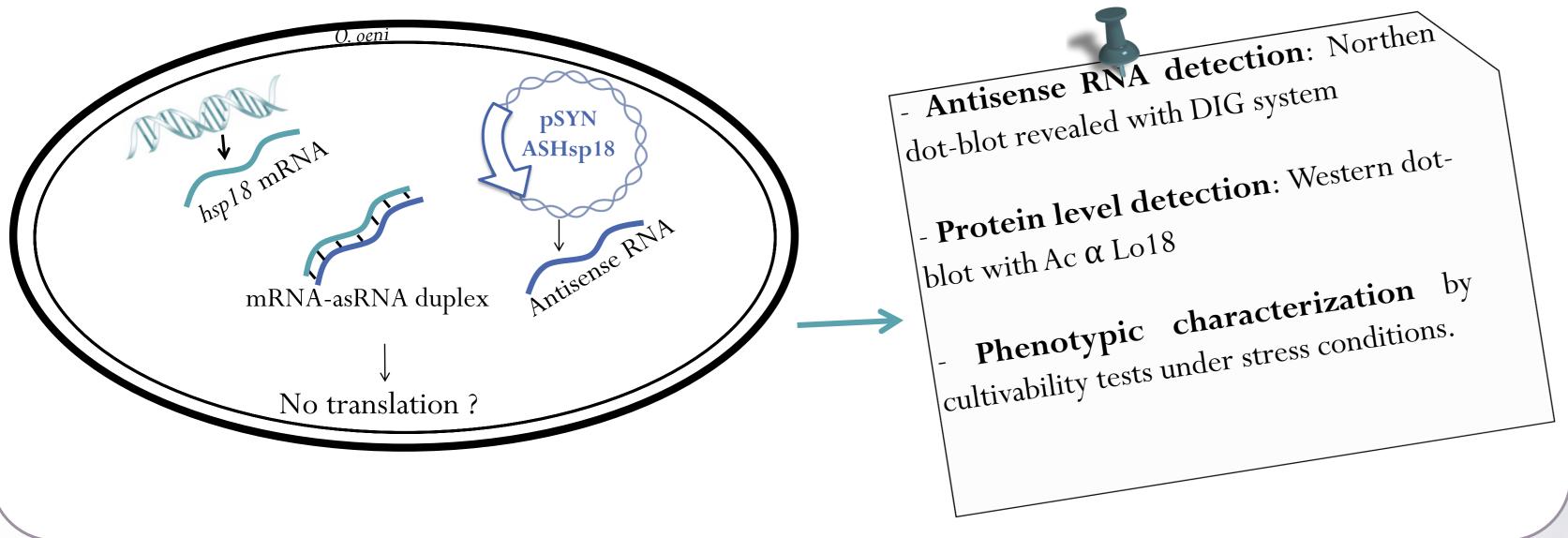


Fig. 1: Detection of asRNA and mRNA of hsp18 in O. oeni recombinant strains by Fig. 2: Detection of Lo18 protein by western dot-blot with Northern dot-blot with DIG-probes. Total RNA were extracted from O. oeni carrying pSIPSYN (O.o::pSYN) and O.oeni carrying pSIPSYNAShsp18 carrying pSIPSYNAShsp18 (O.o::pSYNAhsp18) strains were grown at 30°C (O.o::pSYNAhsp18) strains.

Ac α Lo18. O.o::pSYN : O. oeni carrying pSIPSYN (O.o::pSYN ) and O.oeni or 42°C.

#### Validation of asRNA EXPRESSION

Validation of asRNA FUNCTION

2. Effects of hsp18 asRNA expression on survival under stress conditions?

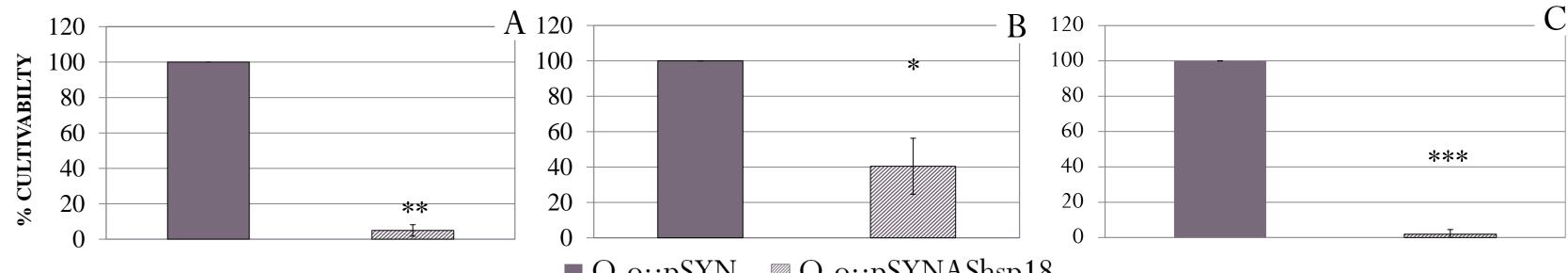


Fig. 3: Cultivability tests after heat shock (A), acid shock pH3.5 (B) or pH3 (C). Recombinant strains carrying native plasmid (O.o.:pSYN) or carrying plasmid expressing hsp18asRNA (O.o::pSYNAShsp18) were grown et 30°C in FT80 medium until mid-exponential phase (OD<sub>600</sub> = 0,8). Culture were incubated at 48°C (A) or cells were transferred into pH3.5 (B) or pH3 (C) FT80 medium.and incubated at 30°C during 90 min. A numeration on agar plate was performed after decimal dilutions. Significant differences are based on an unilateral and paired T test. \*\*\* *P*<0,0005, \*\* *P*<0,005, \* *P*<0,05.

Significant loss of cultivability after heat shock (95%) and acid shock (60% at pH3.5 & 98% at pH3)  $\rightarrow$  Lo18 plays a key role in *O. oeni* stress response

Validation of physiological effect of asRNA expression

### Conclusions

## Perspectives

- Sector Sector Sector Contension of antisense RNA in *O. oeni via E.* coli/LAB shuttle vector developed in our laboratory.
- $\boxed{\begin{subarray}{c} In vivo inhibition of hsp18 gene expression by using antisense RNA approach. \end{subarray}}$ Key role of Lo18 in survival of *O. oeni* under stress conditions.

Development of the first efficient genetic tool for O. oeni by application of antisense technology to modulate gene expression in O. oeni

#### **References**:

1. Lonvaud-Funel, A. Lactic acid bacteria in the quality improvement and depreciation of wine. *Antonie Van Leeuwenhoek* **76**, 317–331 (1999). 2. Grandvalet, C et al. CtsR is the master regulator of stress response gene expression in Oenococcus oeni. J. Bacteriol. 187, 5614–5623 (2005). 3. Maitre, M. et al. The oligomer plasticity of the small heat-shock protein Lo18 from Oenococcus oeni influences its role in both membrane stabilization and protein protection. Biochem. J. 444, 97–104 (2012).

4. Coucheney, F. et al. A small HSP, Lo18, interacts with the cell membrane and modulates lipid physical state under heat shock conditions in a

□ Assess the effect of decreasing Lo18 level on membrane fluidity.

Draw up our innovative asRNA method in *O. oeni* by exploring role of *hsp* genes.

Draw up our new efficient expression tool to express genes involved in wine aroma and investigate their impact in wine aroma quality.

lactic acid bacterium. Biochim. Biophys. Acta BBA - Biomembr. 1720, 92–98 (2005). 5. Maitre, M. et al. Adaptation of the Wine Bacterium Oenococcus oeni to Ethanol Stress: Role of the Small Heat Shock Protein Lo18 in Membrane Integrity. Appl. Environ. Microbiol. 80, 2973–2980 (2014).