Effects of Glucose Concentration on Ethanol Fermentation of White-Rot Fungus Phanerochaete sordida YK-624 Under Aerobic Conditions

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Effects of glucose concentration on ethanol fermentation of white-rot fungus *Phanerochaete sordida* YK-624 under aerobic conditions

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Abstract

White-rot fungi are microorganisms capable of ethanol fermentation; however, the specific conditions activating ethanol fermentation are unclear in contrast to fermentation by yeasts. In this study, we investigated the conditions favoring ethanol fermentation by the white-rot fungus Phanerochaete sordida YK-624, which is able to produce ethanol from woody material. In aerobic stationary cultivation with various concentrations of glucose (0.8-33 g/l), the fungus produced ethanol in media containing an initial glucose concentration of 2.8 g/l or higher. The amount of glucose consumption, mycelial weight, and ethanol production on the second day of culture increased in a concentration-dependent manner at low glucose concentrations; however, these were saturated at high concentrations. Biomass yields (growth/glucose consumption) were decreased until the initial glucose concentration increased to 6.0 g/l, after which the biomass yields showed constant values at higher concentrations (12-33 g/l). On the other hand, ethanol yields increased with decreasing biomass yields. In short shaking cultivation using mycelial suspension, trace amounts of instantaneous aerobic ethanol production were observed with 1.1 and 2.1 g/l glucose, but the relative gene expression levels of key enzymes at the pyruvate branch point showed no significant differences between ethanol production and non-production conditions. From these experimental results, it appears that the white-rot fungus P. sordida YK-624 produces ethanol due to overflow in sugar metabolism under aerobic conditions, although P. sordida YK-624 prioritizes glucose utilization for respiratory growth.

1. Introduction

2	Ethanol fermentation to produce alcoholic beverages is one of the oldest and most important fermentation
3	processes. In this biological process, alcohol-producing microorganisms convert sugars into ethanol and carbon
4	dioxide. Generally, ethanol fermentation is considered to be an anaerobic process to obtain cellular energy in the
5	absence of oxygen; however, some microorganisms are able to produce ethanol aerobically at high external sugar
6	concentrations. This phenomenon is known as the Crabtree effect, and is considered to be caused by insufficient
7	capacity for respiratory pyruvate metabolism [16].
8	White-rot fungi have an important position in forest ecosystems, because they degrade wood components,
9	especially lignin. White-rot fungi are the only microorganisms that completely degrade lignin, secreting several
10	oxidoreductases that together degrade it [17]. Lignin is a major component accounting for 20-30% of wood, giving
11	it physical strength and stiffness [1, 18]. Lignin also protects plant polysaccharides from microbiological attack;
12	therefore, lignin is an obstacle to the fermentation of lignocellulosic materials [17]. Accordingly, lignin removal is a
13	key factor for success in lignocellulosic biorefineries. Recently, several reports have discussed the ethanol
14	fermentation of lignocellulosic materials by white-rot fungi. Some white-rot fungi are able to produce ethanol from
15	lignocellulose in single-pot cultivation [8, 10]. In particular, Phlebia sp. MG-60 is able to ferment several
16	lignocellulosics to ethanol, and exhibits a higher ethanol conversion rate from wood after aerobic precultivation for
17	sufficient delignification [8, 9]. Based on these observations, white-rot fungi are considered to be suitable for
18	bioethanol production from woody biomass.
19	In laboratory-scale experiments related to ethanol fermentation by wood-rot fungi, special semi-aerobic

conditions have often been used [9, 10, 12]. The fundamental operation for creating semi-aerobic conditions is
 sealing the culture vessel. Although low-oxygen conditions are created during respiration by wood-rot fungi, the

22	eventual oxygen concentration is influenced by fungal viability and culture conditions. Fungi are thought to grow
23	using aerobic respiration during the period with sufficient remaining oxygen, and that ethanol fermentation begins
24	upon reaching a specific low oxygen threshold. However, there is no experimental evidence for a strong link between
25	change in oxygen concentration, fungal growth, and ethanol fermentation. In addition, some white-rot fungi are able
26	to produce ethanol for 24-48 hours under semi-aerobic conditions, which is not long enough to consume the oxygen
27	[9, 7]. Moreover, some reports have examined aerobic ethanol fermentation by wood-rot fungi [12-14].
28	Phanerochaete sordida YK-624 is known to be an excellent lignin-degrading basidiomycete fungus [6]
29	and can ferment ethanol from several monosaccharides under semi-aerobic conditions [19]. In addition, the fungus
30	is able to produce ethanol from woody material after adjustment of culture conditions following aerobic cultivation
31	for delignification [19]. It has even been shown that the fungus produces ethanol at early stages after sealing culture
32	vessels, regardless of saccharide source, whether monosaccharides or woody biomass [19]. Based on these
33	observations, we investigated the relationship between ethanol productivity of P. sordida YK-624 and culture
34	conditions, such as oxygen and glucose concentration. The regulatory mechanism of ethanol fermentation was also
35	examined by gene expression analyses of glycolytic, respiratory and fermentation systems.

37 **2. Materials and Methods**

38 2.1. Strain and fermentation conditions

39 *P. sordida* strain YK-624 (ATCC 90872), maintained on potato dextrose agar (PDA) at 4 °C, was used in 40 this study. Two mycelial discs (10 mm diameter), obtained from PDA plates incubated at 30 °C for 3 days, were 41 inoculated into 100-ml Erlenmeyer flasks containing 10 ml T-medium (12-33 g/l glucose, 10 g/l yeast extract, 10 g/l 42 KH₂PO₄, 2 g/l (NH₄)₂SO₄, and 0.5 g/l MgSO₄·7H₂O, pH 4.5) [12 ,19]. For semi-aerobic incubation, the flask was

43	immediately sealed with a rubber cap after inoculation. Other flasks were incubated under ambient atmospheric
44	conditions (aerobic conditions). After incubation, mycelia were separated from the culture fluid and then PDA discs
45	were removed. After incubation, pH of the culture fluid had dropped to 3.6-3.7 at day 6, in aerobic culture. The fluid
46	was analyzed by HPLC to determine ethanol and glucose concentrations as described previously [19]. The recovered
47	mycelia were dried at 105°C and weighed. The oxygen concentration in the headspace of semi-aerobic cultures was
48	measured by gas chromatography (GL Science GC-3200 chromatograph) on a Molecular Sieve 5A 30/60 packed
49	column (3 m \times 1.6 mm outer diameter) with a thermal conductivity detector, as described previously [11]. To evaluate
50	the oxygen concentration in the culture fluid, other culture flasks were prepared separately, and resazurin (0.002%)
51	was added to day 6 cultures. After 24 hours, the color of the culture medium was observed for evaluation of oxygen
52	remaining in culture fluid.
53	For glucose-limited conditions, two mycelial pellets of P. sordida YK-624 were inoculated into 0.6 g/l
54	glucose-containing T-medium, and were then incubated for 5 days. The mycelial mat was recovered and the PDA
55	discs were removed, then the mat was washed with distilled water. Subsequently, the mat was homogenized in
56	distilled water. Homogenate (0.2 ml, containing 1 mg mycelium) was inoculated into 10 ml glucose-limited T-
57	medium (containing 1.3-6.0 g/l glucose), and was then incubated at 30°C under ambient atmospheric conditions.
58	Mycelial growth, glucose consumption, and ethanol production were measured as described above.
59	A mycelial disc was inoculated onto agar plates (1.5%) with T-medium containing 0-10 g/l glucose (T-
60	agar plates), and hyphal elongation on the agar medium was measured.
61	2.2. Ethanol production, RNA extraction and transcriptional analysis in shaking culture containing low

63	A mycelial mat grown in glucose-free T-medium was prepared as described above, and the mat was
64	recovered by filtration. The recovered mycelia were homogenized in fresh glucose-free T-medium. Various
65	concentrations of glucose solution and homogenate were mixed (resulting in 22.7 ± 0.8 mg/5 ml mycelial
66	homogenate), and were incubated at 30°C, 150 rpm (rotary shaking mode, EYELA multi shaker MMS-3020). After
67	6 h of incubation, the mycelia were recovered by centrifugation (15,000 $\times g$ for 3 min) and stored at -80°C until RNA
68	extraction. The supernatant was used for analysis of ethanol concentrations. RNA extraction, and quantitative
69	reverse-transcription PCR (qRT-PCR) were performed as described previously [20]. Total RNA extraction and
70	reverse transcription were performed with a Qiagen RNeasy Mini Kit and a PrimeScript RT-PCR Kit (TaKaRa Bio
71	Inc.) according to the respective manufacturer's protocol. Reaction conditions for qRT-PCR were as follows:
72	preincubation, 95°C for 30 s; amplification, 40 cycles of 95°C for 10 s and 60°C for 30 s. The PCR reagent employed
73	was TB Green Premix Ex Taq II (Tli RNase H Plus, TaKaRa Bio Inc.). Specific primers for the genes actin-1 (act1;
74	CGGACCTCCTCGTCAAGAAC / TGGAGCTCCTGCTCGAAGTC), pyruvate decarboxylase (pdc;
75	GGTCACGGAAATCTTTGGCG / CGTTCAGCTCGTTGCAGTTT), pyruvate dehydrogenase E3 subunit
76	(pdhE3; GTCTCAAGACCGCCTGCATTG / GACGCCCTCGACTTCGATAC), pyruvate dehydrogenase kinase
77	(pdhk; GAAACGAAGCTGCAAAGCCA / GAGAGCCACATGTTGACCGA), and glyceraldehyde 3-phosphate
78	dehydrogenase (gpd; GCAGGAATCAACGGTTTCGG / TCGATGAAGGGGTCGTTGAC) were used in RT- and
79	qRT-PCR. The sequences of pdc (accession number LC057149) and gpd (accession number AB285023) were
80	determined as in previous reports [19, 21]. The act1 and pdhE3 full sequences and pdhk partial sequence were
81	determined from cDNA sequences (accession number LC377777-LC377779) obtained from unpublished RNA
82	sequencing results. The relative expression levels were calculated from threshold cycle (Cq) value differences from
83	act1 as a reference gene.

85 Data presented are the average of three replicate cultures in each experiment. One-way analysis of 86 variance (ANOVA) was carried out to determine the significance of differences. Statistical analyses were performed using Tukey's method and Differences between means at a confidence level of 5% (p < 0.05) were considered 87 88 statistically significant. 89 90 3. Results 91 After 2-day cultivation of P. sordida YK-624 in T-medium containing 20 g/l glucose under aerobic and 92 semi-aerobic conditions, the oxygen remaining, glucose consumption, mycelial growth, and ethanol production were 93 analyzed. Although 16.9% oxygen remained in the flask headspace under semi-aerobic culture, 0.51 g/l ethanol 94 production was confirmed (Table 1). Even in aerobic cultures, P. sordida YK-624 produced 0.61 g/l ethanol. Glucose 95 consumption and mycelial growth were significantly higher in aerobic cultures. In contrast, a significantly higher 96 efficiency of ethanol conversion from glucose (percentage of theoretical maximum; %TM) was observed under semi-97 aerobic conditions (28.4 \pm 0.9%TM) than under aerobic conditions (25.1 \pm 0.3%TM). From these results, it was 98 indicated that possibilities of the aerobic ethanol fermentation of P. sordida YK-624. And it was also suggested that 99 the limitation of oxygen supplementation leads to improvement of ethanol fermentation efficiency resulting from 100 suppression of glucose consumption and mycelial growth. Then, the relationship between aerobic ethanol 101 fermentation and glucose concentration was investigated. P. sordida YK-624 was then cultivated with 12, 23, and 33 102 g/l glucose under aerobic conditions, and changes in ethanol production, glucose consumption, and mycelial growth 103 were measured (Supplementary Figure 1a-c). The shape of the curves for mycelial growth and glucose consumption 104 were almost the same in each medium until glucose was exhausted at day 4. Ethanol was produced under all these

105	culture conditions, and the maximum ethanol concentration after incubation in 12, 23, and 33 g/l glucose-containing
106	medium was 0.61 g/l (at day 2), 2.0 g/l (at day 4), and 2.4 g/l (at day 6), respectively. Ethanol production reached a
107	maximum before glucose exhaustion. After glucose was exhausted, ethanol was degraded quickly, and the mycelial
108	weight started to decrease. Generally, ethanol is oxidized to acetate via acetaldehyde in various organisms. After that,
109	acetate would converted into acetyl-CoA, then mineralized into water and carbon dioxide in TCA cycle. Accordingly,
110	there is a possibility that <i>P. soridida</i> YK-624 is able to utilize ethanol to survive under glucose-depleted condition.
111	We then investigated various properties of aerobic ethanol fermentation by <i>P. sordida</i> YK-624 under glucose-limited
112	conditions (0.8, 1.3, 2.8 and 6.0 g/l). To exclude the effects of glucose carrying over from the PDA used for
113	inoculation, mycelia were obtained after incubation in 0.6 g/l glucose medium for 5 days, which was a sufficient
114	incubation period for depletion of glucose. Aliquots of homogenate obtained from washed mycelia were inoculated
115	into glucose-limited media. The time courses of the mycelial growth, the glucose consumption, and the ethanol
116	production under glucose-limited conditions are shown in Supplementary Figure 1d-f. Ethanol production was
117	clearly observed in 2.8 and 6.0 g/l glucose after a 2-day incubation period (0.23 and 0.59 g/l ethanol, respectively),
118	whereas no ethanol peak was detected throughout the incubation period in 0.8 and 1.3 g/l glucose (Supplementary
119	Figure 1f). In addition, glucose and ethanol in cultures quickly disappeared, as in media with high glucose
120	concentrations. Figure 1 shows the glucose consumption, mycelial growth and ethanol production in day-2 cultures
121	containing respective glucose concentration. The mycelial dry weight, glucose consumption, and ethanol
122	concentration reached a maximum at 6.0 g/l glucose. At much higher glucose concentrations (11, 23, and 33 g/l), the
123	amount of glucose consumption and the ethanol production tended to decrease, so there is a possibility that the high
124	concentration of glucose had affected the fungal metabolism (e.g. responses to osmotic stress, Crabtree-effect).
125	Actually, glucose consumption and ethanol production of P. sordida YK-624 was clearly decreased in the culture

126	containing 55 g/l or more initial glucose concentration (data not shown). P. sordida YK-624 was able to grow in
127	glucose-free T-medium. Although an accurate value for mycelial growth dependent on glucose could not be
128	determined, the values calculated by dividing the amounts of mycelial growth by the glucose consumption in day-2
129	culture are shown as biomass yields in Fig. 2, together with %TM. Biomass yields at lower initial glucose
130	concentrations showed more than 1 g/g. On the other hand, the biomass yields decreased with increasing initial
131	glucose concentrations (from 0.8 to 6.0 g/l), and showed constant values at higher glucose concentrations. The
132	ethanol production efficiency (%TM) showed the opposite trend as biomass yield, increasing dependent on initial
133	glucose concentration at lower concentration ranges. However, when glucose concentration exceeded 6.0 g/l, %TM
134	was saturated. If such aerobic fermentation was resulting from Crabtree effect (which is a phenomenon that high
135	external glucose induces aerobic ethanol production rather than respiration growth [2]), aerobically mycelial growth
136	of <i>P. sordida</i> YK-624 should be repressed under high glucose concentration. Therefore, we examined the aerobically
137	mycelial elongation rates of <i>P. sordida</i> YK-624 by using agar mediums containing various concentration of glucose,
138	mycelial elongation on T-agar plates containing 0.05-10 g/l glucose did not show any differences (Supplementary
139	Figure 2). This result indicates that the aerobic growth of <i>P. sordida</i> YK-624 is not affected by glucose concentration
140	within this range.

Then, the possibility of the depletion of oxygen in the stationary culture medium by resulting from covering the culture surface with mycelial mat, was inspected. In order to simply evaluate the oxygen concentration in culture fluid, resazurin (0.002%) was added to the aerobic and semi-aerobic culture at day 6. Immediately, blue color (resazurin) changed to pink color (resorufin) in both culture. Although aerobic culture maintained pink color after an additional 24 hours of incubation, semi-aerobic culture became colorless. At this time, the oxygen content in the headspace of the semi-aerobic culture was lower than 0.5%. With N₂ gas bubbling of the sealed aerobic culture, the color of the culture was changed to colorless, and this color change was reversible, with semi-aerobic and N_{2} purged aerobic cultures becoming re-colorized under atmospheric air. These results indicate that the culture fluid had not reached the anaerobic state during 6 days of aerobic cultivation. However, it was not able to realize that the state of oxygen concentration at the inner part of mycelial mat by this method.

151 Therefore, in order to avoid osmotic stress and to avoid occurrence of hypoxic environment due to the 152 formation of fungal mycelium aggregation and growth, lower concentrations of glucose solution were added to the 153 high concentrations of mycelial suspension, and the mixtures were aerobically incubated with agitation for a short 154time (150 rpm, 6 h, 30 °C). At this time, the glucose concentrations in each suspension were set 0.15, 0.65, 1.1 and 155 2.1 g/l. As a result, trace amounts of ethanol production were confirmed when suspensions were incubated in 1.1 and 156 2.1 g/l glucose (Supplementary Figure 3a). In this incubation period, the amount of glucose scarcely decreased, and 157 no significant increases in biomass were observed. From these results, we concluded that P. sordida YK-624 is able 158 to produce ethanol aerobically from glucose in T-medium. Finally, total RNA was extracted from these suspensions 159 to synthesize cDNA, and expression analyses for key enzymes of respiratory and fermentation pathways were 160 performed. Relative expression levels of gpd, pdc, pdhE3 and pdhk are shown in Supplementary Figure 3b. Gene 161 expression data showed no significant differences based on glucose concentration.

162

163 **4. Discussion**

In the present study, *P. sordida* YK-624, which can ferment ethanol on beech wood meal and in liquid medium [19], was able to produce ethanol in T-medium containing 20 g/l glucose after a 2-day incubation period under semi-aerobic conditions, which was too short for development of anaerobic conditions by respiration during growth. Therefore, we suspected that the fungus is able to ferment ethanol under aerobic conditions. The oxygen

168	concentration in the headspace of 2-day semi-aerobic cultures was reduced to 16.9%, and a concentration that
169	indicates that the culture conditions were still aerobic. Therefore, the aerobic fermentation of ethanol by P. sordida
170	YK-624 was confirmed. In addition, a time course of ethanol production during stationary cultivation in glucose-
171	containing media was analyzed. Over time, P. sordida YK-624 accumulated ethanol in the stationary culture with
172	initial glucose concentration at 2.8 g/l or more during growth or until glucose was consumed (Supplementary Figure
173	1). However, no ethanol production was observed in 1.3 g/l glucose. It was not clear why ethanol was not detected,
174	but this was probably due to either less fermentation or to ethanol volatilization or decomposition. At this time, the
175	results of colorimetric assay using resazurin indicated that the solution of aerobic culture remained under aerobic
176	conditions during ethanol production. However, the possibility that the inside of the hyphal mat that formed with
177	mycelial growth is in an anaerobic state could not be excluded in this method. Based on these results, in order to
178	avoid mycelial aggregation and glucose exhaustion during cultivation, aerobically shaking incubation for short
179	periods using mycelial suspension was carried out. As a result, ethanol production was observed in suspension culture
180	including 1.1 and 2.1 g/l glucose; however, the suspension containing 0.65 g/l or less glucose did not produce a
181	detectable amount of ethanol under this experimental condition (Supplementary Figure 3). These results indicated
182	that P. sordida YK-624 is able to ferment ethanol from glucose aerobically when incubated with certain levels of
183	glucose, similarly to other wood-rot fungi that can produce ethanol [12-14]. In these reports, authors reported that
184	some of white rot fungi were able to aerobically produce ethanol from glucose and xylose in T-medium and, they
185	also mentioned that the efficiency of ethanol production was better under oxygen-limited condition than aerobic
186	condition. From these facts, they suggested to possibility of Crabtree effect. However, it was not shown the
187	experimental evidences of Crabtree effect in this reports (e.g. repression of respiration growth, change in gene
188	expression by high glucose level). Similarly, P. sordida YK-624 showed higher fermentation efficiency if oxygen

189 supply was limited (Table 1). Therefore, we investigated the glucose-concentration dependence of respiration growth
190 and gene expression of *P. sordida* YK-624.

191 The Crabtree effect is a phenomenon in aerobic alcoholic fermentation that depends on glucose 192 concentration, and the phenomenon is observed in yeasts of several Saccharomycetaceae lineages [2, 5]. The 193 Crabtree effect has been divided into two types, long-term and short-term. The long-term effect is defined as aerobic 194 fermentation under steady-state culture, whereas the short-term effect describes aerobic fermentation that responds 195 to addition of excess sugar to sugar-limited aerobic cultures. Postma et al. [15] has reported that Saccharomyces 196 cerevisiae showed a decrease in cell yield (mass ratio of biomass to glucose) resulting from repression of respiration 197 and increased ethanol fermentation, a long-term Crabtree effect. The short-term Crabtree effect has been explained 198 as an overflow in sugar metabolism due to activation of key glycolytic enzymes, limited respiration capacity, and 199 feedback regulation of respiration-associated enzymes [2, 4]. The resulting excess pyruvate is converted to ethanol 200 for the production of ATP for cell growth by PDC and alcohol dehydrogenase. In yeast showing the Crabtree effect, 201 the expression of the PDC gene and PDC activity are upregulated, and the expression of the gene for the E3 subunit 202 of PDH is downregulated. In addition, PDH activity is inhibited by overexpressed PDHK. In pyruvate metabolism, 203 PDC and PDH catalyze key enzymatic reactions at the pyruvate branch point [3]. As shown in Fig. 2, the biomass 204 yield in each initial glucose concentration for P. sordida YK-624 decreased until 6.0 g/l. This indicates that the 205 mycelial growth was caused by both glucose and yeast extract in T-medium, and also that the glucose-dependency 206 of mycelial growth increased with glucose concentration. On the other hand, the glucose utilization for growth was 207 probably saturated at 0.6 g/l or more, because there was no significance in the amount of mycelial growth. Although 208 we could not estimate the amount of mycelial growth derived from glucose in liquid culture, the equivalent hyphal 209 elongation rates were observed on the agar medium containing different concentrations of glucose (Supplementary

210	Figure 2). Based on these results, it was suggested that there is a limit to the amount of glucose available for growth
211	under each culture condition. This speculation is also supported by the fact that the amount of glucose consumption
212	was constant in the liquid cultures containing with high initial glucose concentrations (Fig. 1). In addition, in the
213	comparison of gene expression levels of key enzymes at the pyruvate branch point under ethanol-produced and non-
214	produced condition, there was almost no difference in relative expression of pdc, pdhE3 and phdk (Supplementary
215	Figure 3). As the glucose concentration was independent on these gene expression levels in respiration/fermentation,
216	it is clear that aerobic ethanol fermentation by <i>P, sordida</i> YK-624 does not depend on the Crabtree effect.
217	In this study, we demonstrated that the white-rot fungus P. sordida YK-624 is able to aerobically produce
218	ethanol, and its regulatory mechanism is different from that of Crabtree-positive yeasts. Based on the experimental
219	results, (i) the expression of key enzymes at the pyruvate branch point were not dependent on glucose concentration,
220	(ii) high glucose concentration did not improve mycelial growth, and (iii) ethanol production was greatly increased
221	in the range of glucose concentrations at which mycelial growth was saturated. These observations suggest that
222	glucose and/or its metabolites are utilized for ethanol production as a result of overflow of respiration catabolism.
223	On the other hand, the amount of glucose consumption and the ethanol production has also reached steady state in
224	higher glucose concentrations. Therefore, it is possible that enhanced glucose uptake and fermentation-related
225	enzymes lead to improved aerobic ethanol fermentation by P. sordida YK-624.

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231 **Conflict of Interest**

232 The authors declare that they have no conflict of interest.

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296 Figure captions

297	Fig. 1. Mycelial growth (black circles), glucose consumption (gray rhombi) and ethanol production (white circles)
298	in second-day aerobic cultures of P. sordida YK-624 incubated in media containing various initial
299	concentrations of glucose. Values are presented as means \pm standard deviation of triplicate cultures. Values
300	with the same letters/symbols on each graph were not statistically different ($p < 0.05$).
301	Fig. 2. Biomass yield (mycelial growth / glucose consumption ratio) and %TM (% of theoretical maximum of
302	ethanol) from second-day aerobic cultures of <i>P. sordida</i> YK-624 incubated in media containing various initial
303	concentrations of glucose. Gray bars and open circles indicated biomass yields and %TM, respectively. Values
304	are presented as means \pm standard deviation of triplicate samples. Values with the same letters were not
305	statistically different ($p < 0.05$).

Table 1. Ethanol production, glucose consumption and mycelial growth after 2-day cultivation of *P. sordida*YK-624 in T-medium containing 2% glucose under semi-aerobic/aerobic condition.

	ethanol	glucose	mycelial	oxygen	%TM
culture	production	consumption	growth (g/l)	remaining	
condition	(g/l)	(g/l)		(%)	
semi-aerobic	0.51 ± 0.03	3.54 ± 0.16	3.06 ± 0.16	16.9 ± 0.8	28.4 ± 0.9
aerobic	$0.61 \pm 0.01*$	4.71 ± 0.12*	3.56 ± 0.11	n.d.	25.2 ±0.3*

Values are means \pm standard deviation. * indicates significant difference from the respective value of semi-aerobic culture.

n.d., not determined.



Fig. 1.



Fig. 2.



Supplementary Figure 1 | Time courses of growth (a, d), glucose consumption (b, e), and ethanol concentration (c, f) in aerobic cultures of *P. sordida* YK-624 containing an initial glucose concentration of 33 g/l (open square), 23 g/l (open rhombi), 11 g/l (open circle), 6.0 g/l (filled squares), 2.8 (filled rhombi), 1.3 g/l (filled circles), 0.8 g/l (filled triangle) and 0 g/l (crosses). Values are presented as means ± standard deviation of triplicate samples.



Supplementary Figure 2 | Hyphal elongation on T-agar plate containing various concentration of glucose.

Values are presented as means \pm standard deviation of triplicate samples.



Supplementary Figure 3 | a) Ethanol production after short shaking cultivation with *P. sordida* YK-624 mycelial homogenate containing with 0.11, 0.65, 1.1 and 2.1 g/l glucose, and b) relative gene expression levels of key enzymes at pyruvate brunch point. a) Black lines indicate enlarged HPLC chromatograms of culture fluid obtained from homogenates containing various concentrations of glucose after 6 h of shaking cultivation, and red lines represent chromatograms of culture fluid without glucose. Dashed lines show retention time of ethanol. b) Actin gene was used as a reference gene. Relative expression levels of each gene are expressed based on expression at 0.15 g/l being 100%. Values are presented as means ± standard deviation of triplicate cultures.