



Bacteria involved in the degradation of olive mill waste polyphenols: the tannic acid as case of study

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a



b

Aerobic storage of olive mill waste (OMW) mixture: indoor a) and outdoor b).

Main characteristics of OMW mixtures used for inocula; T₀ = starting of storage; T_f in. = final indoor storage; T_f out. = final outdoor storage (values on dry weight). Data are means of triplicate, with coefficient of variation (CV) < 5%.

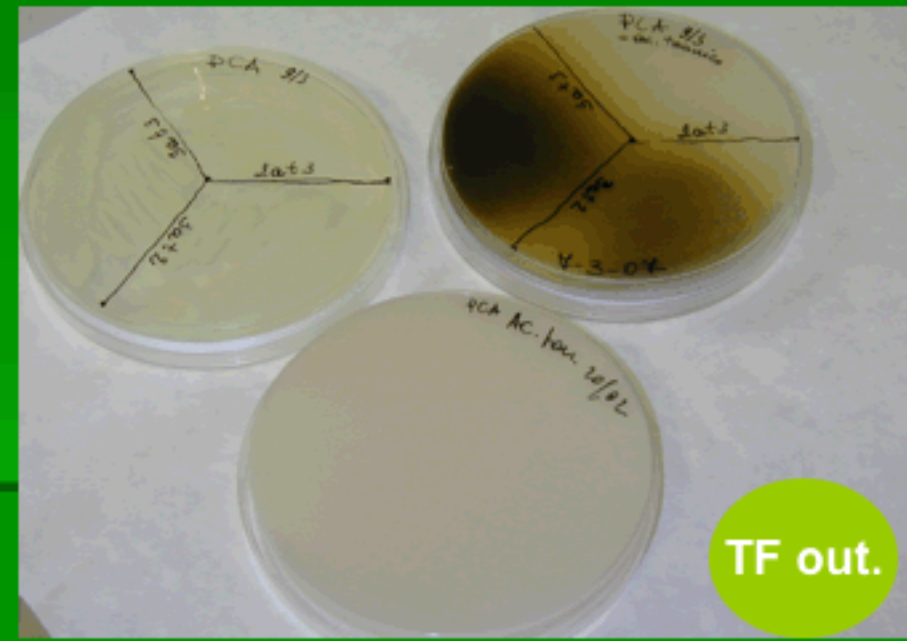
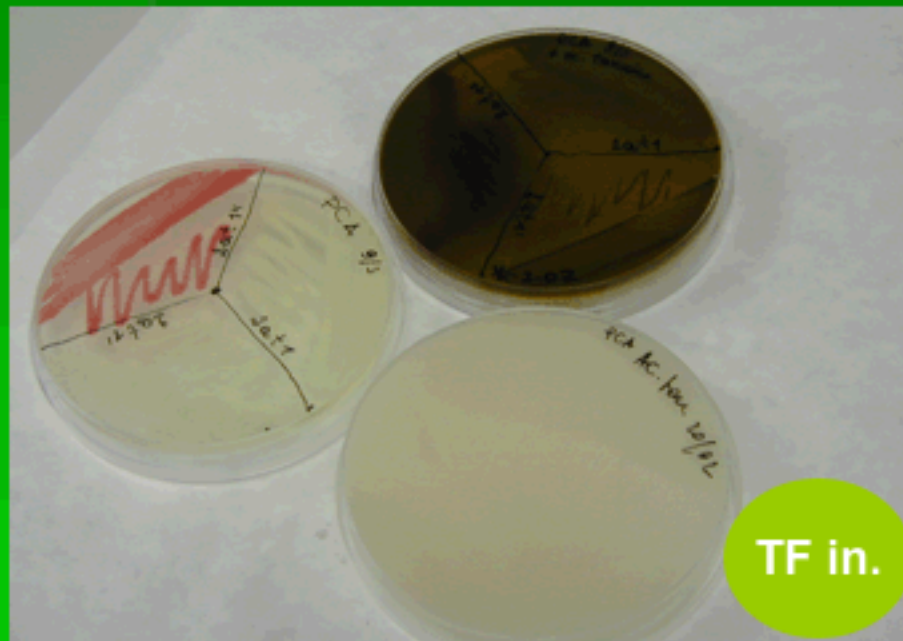
		T ₀	T _f in.	T _f out.
Moisture	%	66.5	22.3	64.6
pH*		6.18	6.96	7.12
Electrical conductivity*	ds m ⁻¹	1.59	2.52	1.35
Ash	%.	14.7	26.2	19.0
Total organic carbon	%	45.1	40.5	42.3
Total nitrogen	%	2.2	3.6	3.0
Polyphenols	mg kg ⁻¹	1007	251	342
Germination index	%	43.7	76.6	57.0
OM-loss**	%	-	51.5	26.5

* detected in a water extract 1:10 (w/v)

** OM-loss % = 100-100[X₁(100-X₂)]/[X₂(100-X₁)] (Viel et al., 1987).



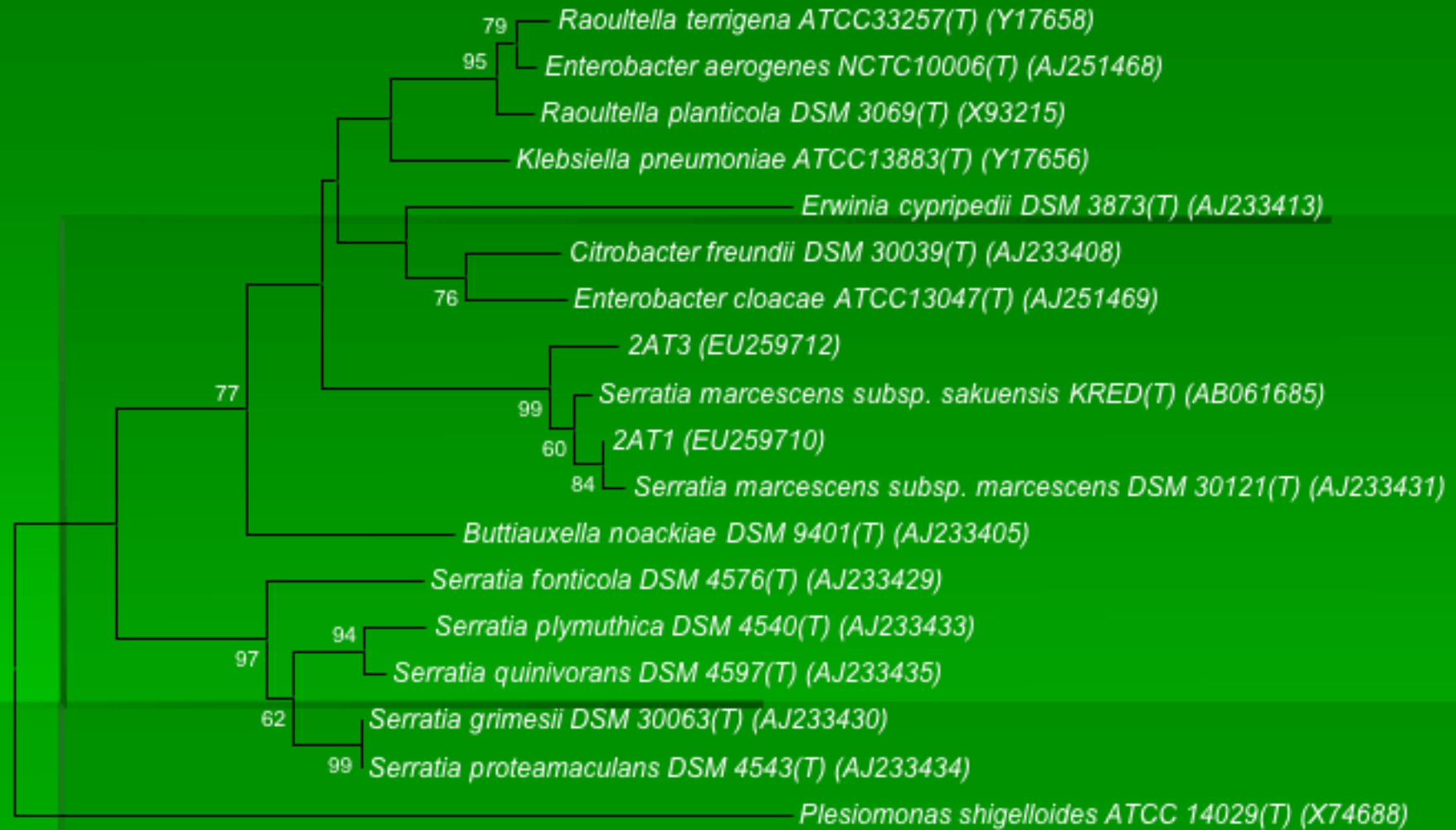
- Tannins are a group of naturally occurring polyphenols, abundant in leaves, fruits and seeds;
- Tannins have toxic effects on animals and also inhibit the growth of a number of microorganisms;
- When abundant in soil, tannins retard the rate of decomposition of organic matter, inhibiting microbial enzymes.

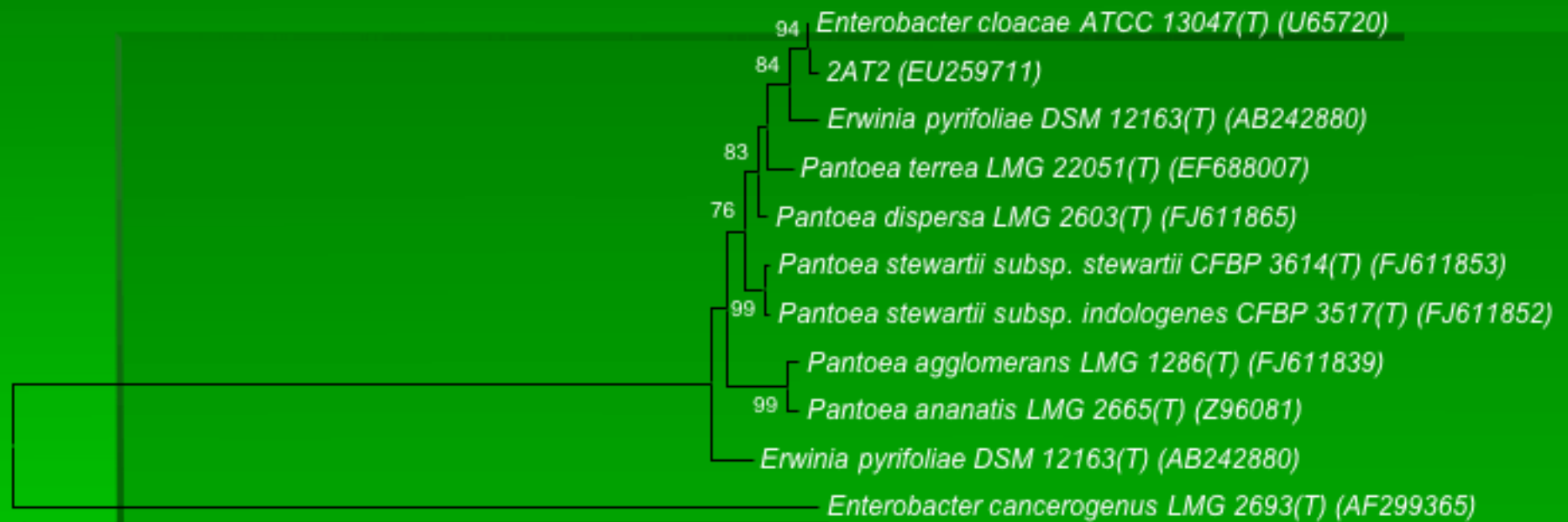


Cultures of the bacterial strains, arranged with or without tannic acid, isolated from OMW mixtures submitted to three months of aerobic storage.

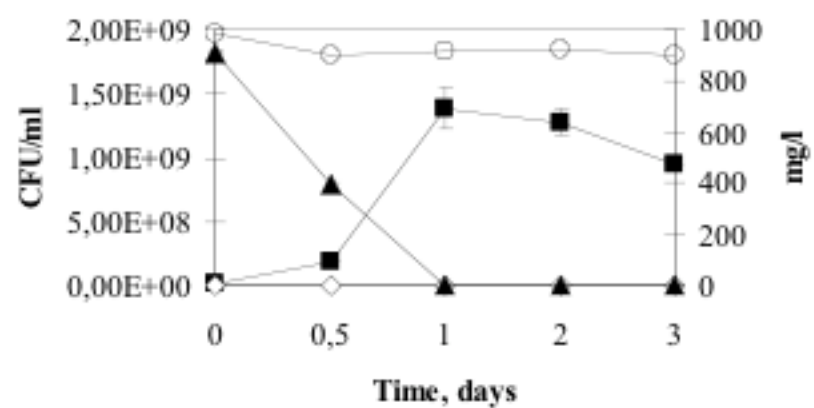
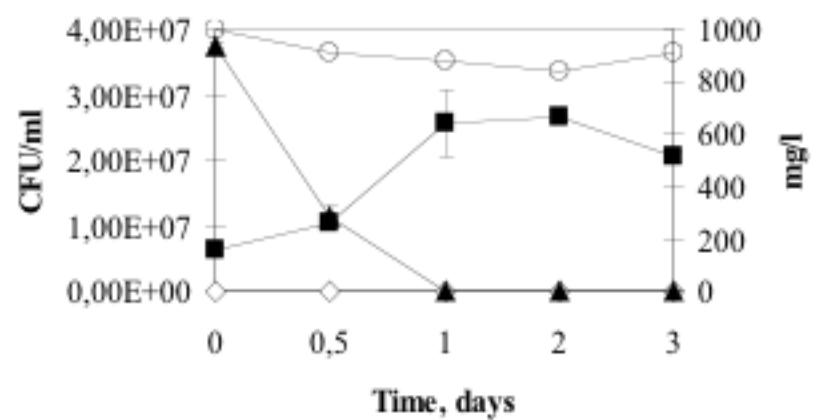
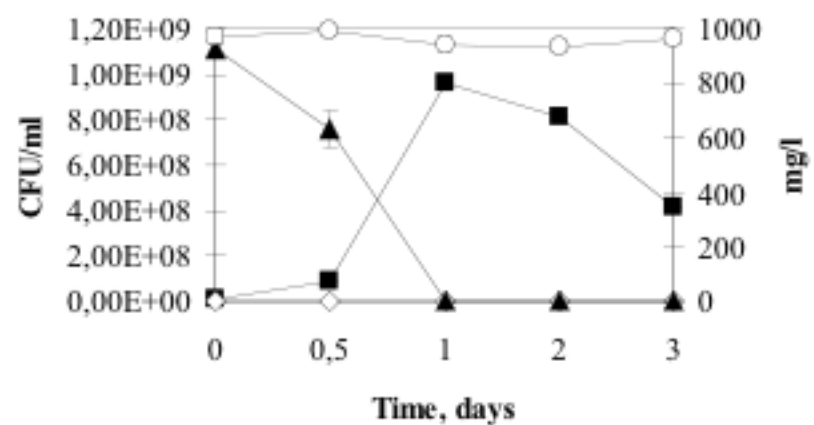
Tannic acid degrading bacterial strains isolated from OMW mixtures.

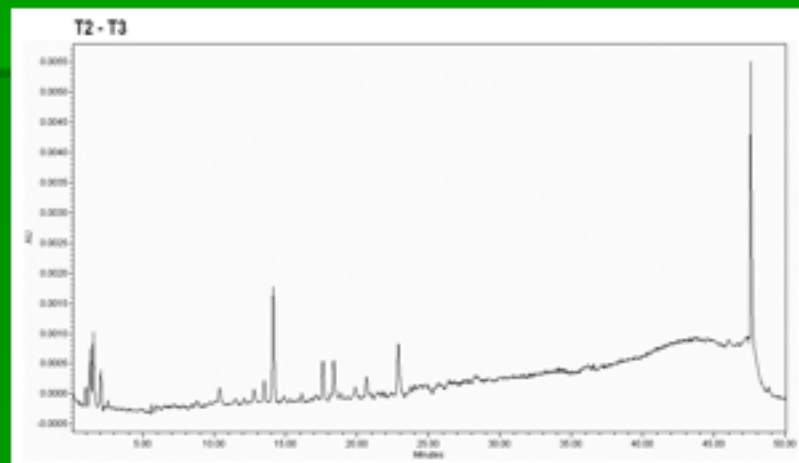
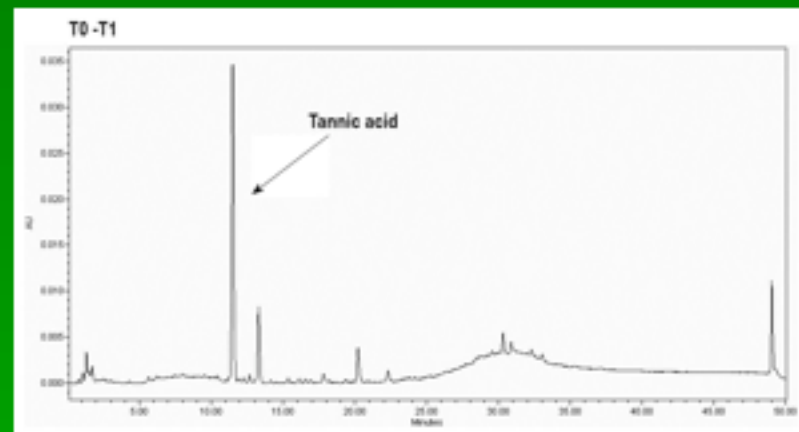
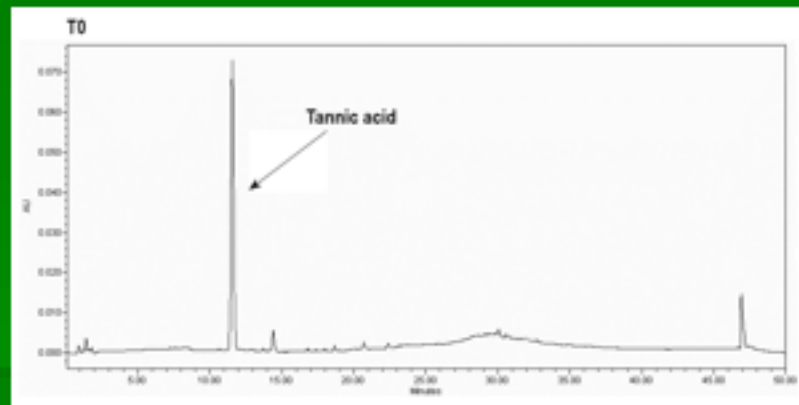
Sample	Isolated strains	Morphologic study	16S rRNA gene
T_0	not found	-	-
$T_{f_{in}}$	2AT1	Ø 2.0 mm; cream colour-beige; regular margins; flat; mat	<i>Serratia</i> sp.
	2AT2	Ø 1.5 mm; cream colour; regular margins; convex; moist	<i>Pantoea</i> sp.
	2AT3	Ø 1.8 mm; dark red; round; regular margins; flat	<i>Serratia</i> sp.
$T_{f_{out}}$	3AT2	Ø 1.0 mm; cream colour; regular margins; convex; moist	n.d.
	3AT3	Ø 1.2 mm; cream colour; regular margins; convex; moist	n.d.





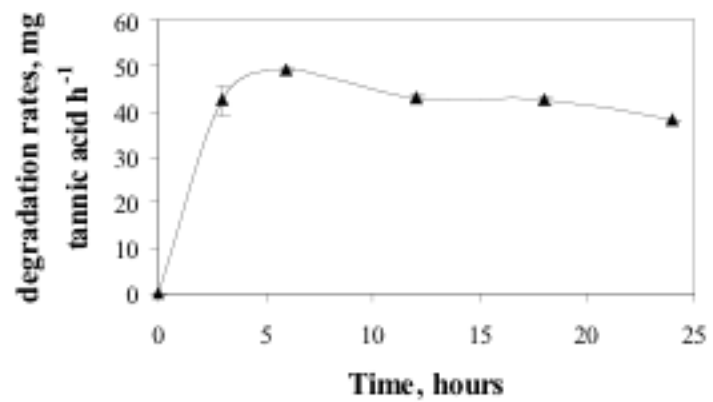
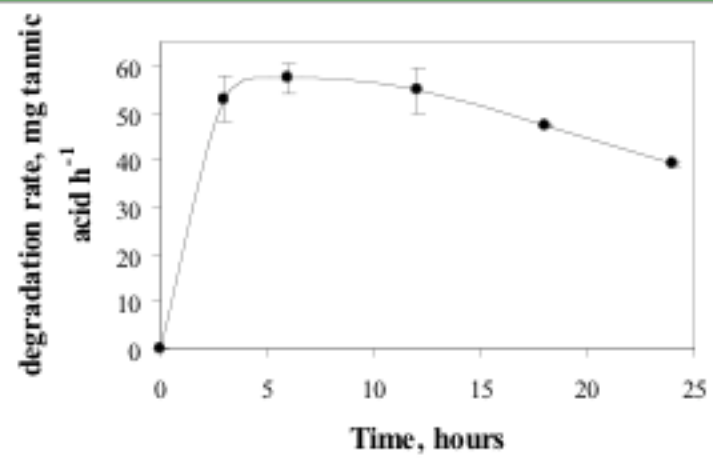
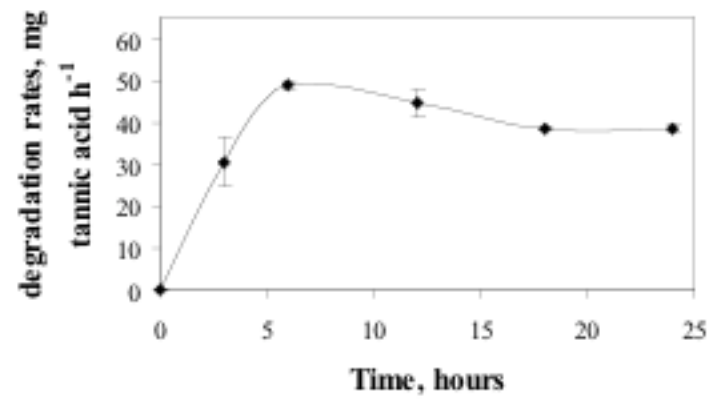
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Specific growth rates of the three bacterial strains isolated from olive mills wastes in the presence of tannic acid as the sole carbon and energy source. Data are means of triplicate \pm standard deviation.

Strain	growth rates (μ)
2AT1	0.27 ± 0.03
2AT2	0.36 ± 0.01
2AT3	0.30 ± 0.04



Tannase activity of the isolated bacterial strains evaluated by spectrophotometric and visual methods. Data are means of triplicate \pm standard deviation.

Bacterial strain	Tannase (Abs _{440 nm})	Colour change from green to brown
<i>Serratia</i> sp. 2AT1	0.902 \pm 0.0205	+++
<i>Pantoea</i> sp. 2AT2	1.005 \pm 0.0014	+++
<i>Serratia</i> sp. 2AT3	0.892 \pm 0.0544	+++
Control	0.319 \pm 0.0021	-

Conclusions

- Polyphenols-degrading bacterial strains were isolated from olive mill mixtures, on the model of the tannic acid;
- Identification of the isolated bacterial strains assigned them to the genera *Serratia* and *Pantoea*;
- Degradation of tannic acid was detected in the three bacterial strains;
- Tannase activity was evidenced in the three bacterial strains;
- For the first time tannic acid bacterial strains were isolated from olive mill mixtures;
- The role of these bacterial strains in the degradation of the polyphenol in the olive mill mixtures, is suggested for agronomic purposes.