



Biotechnological applications of the dairy industry

OPPORTUNITY FOR SUSTAINABILITY

22 Septiembre 2016.

Francisco Javier Echevarría

Director General de Biopolis S.L.





1. Introduction

2. Historical background

3. Current situation

4. Applications in de food industry

5. Consumer

6. Summary

7. Conclusions



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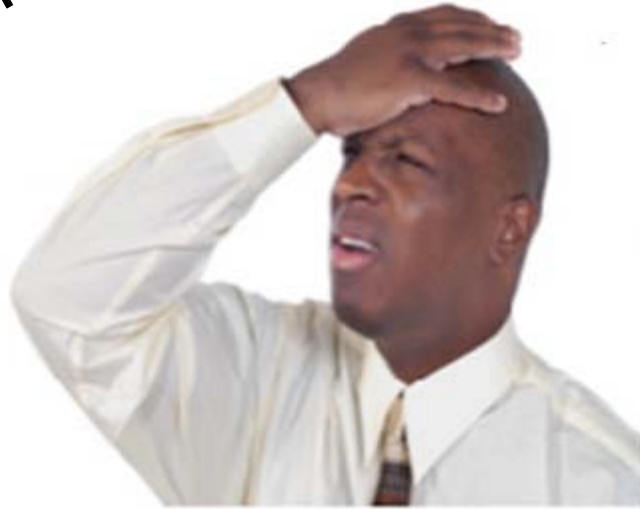
6. Summary

7. Conclusions

PROBIOTICOS

TRANSGENICOS

GENES

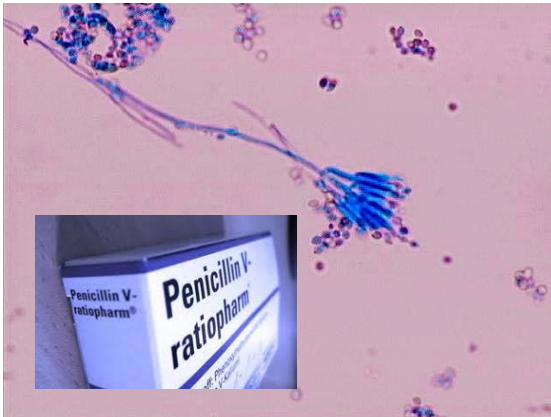
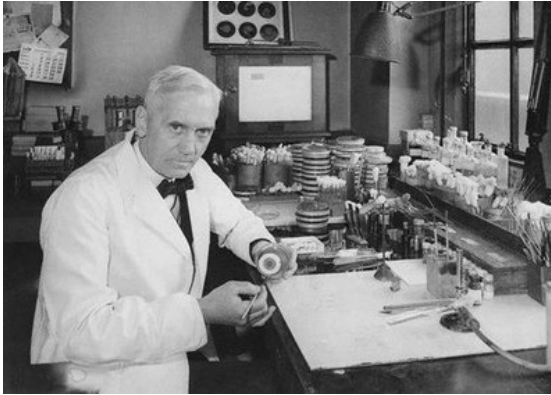


MUTANTE

BIOSENSORES

FENOTIPO

What is food biotechnology ?





1. Introduction

2. Historical background

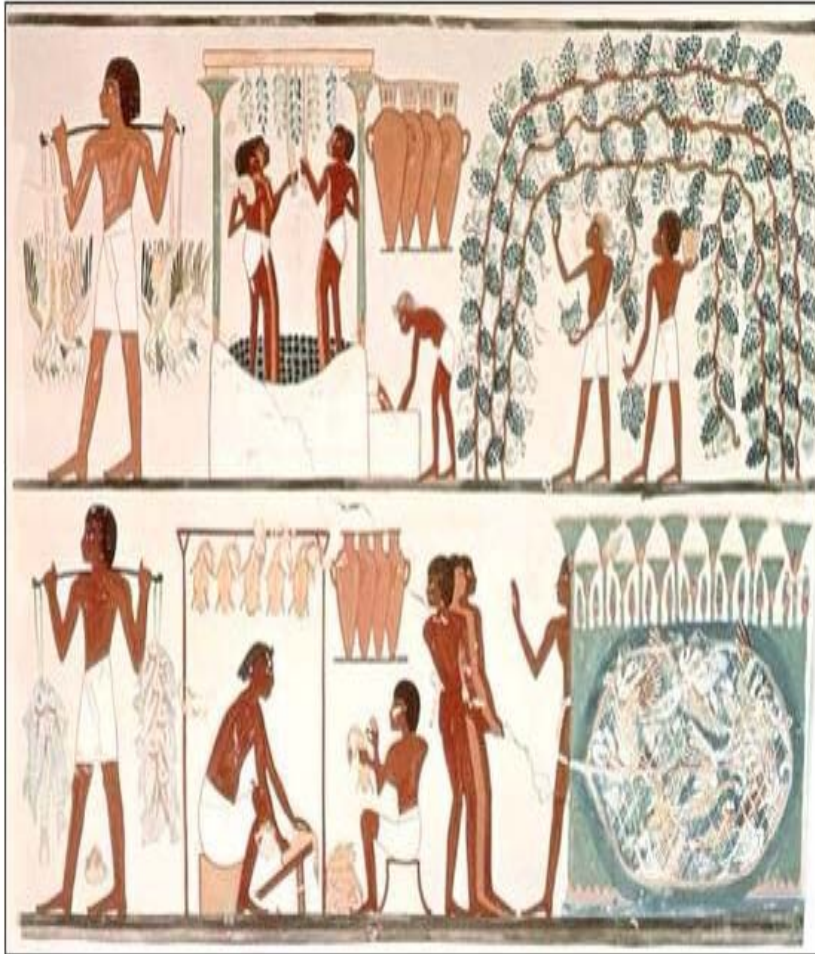
3. Current situation

4. Applications in de food industry

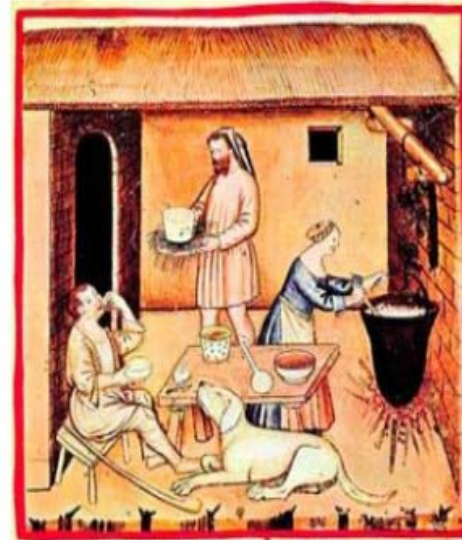
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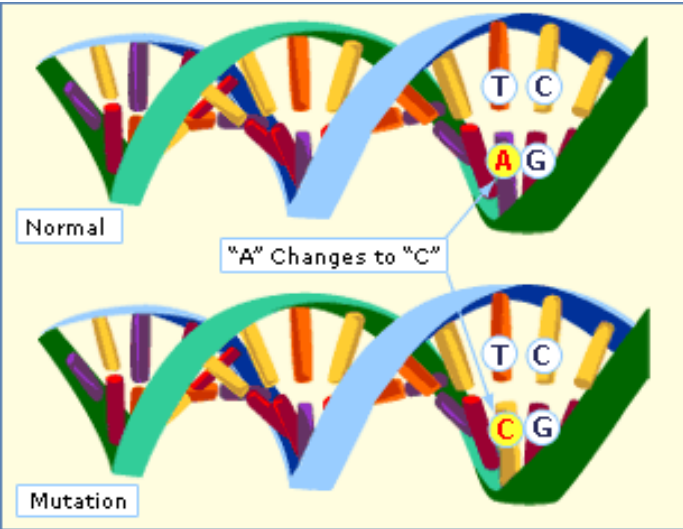


HISTORIA DE LAS LECHE LA FERMENTADAS

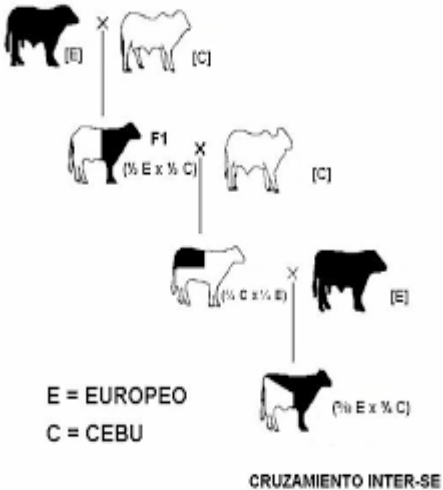


- Método más antiguo para conservar los componentes nutritivos de la leche.
- Origen más probable fue en Medio Oriente época Fenicia.
- Productos como *rayeblaban* y *khadlaban* se producían en el 5000 a.c, kumis 2000 a.c

Background



MUTACIÓN



CRUCE SEXUAL



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3. Current situation

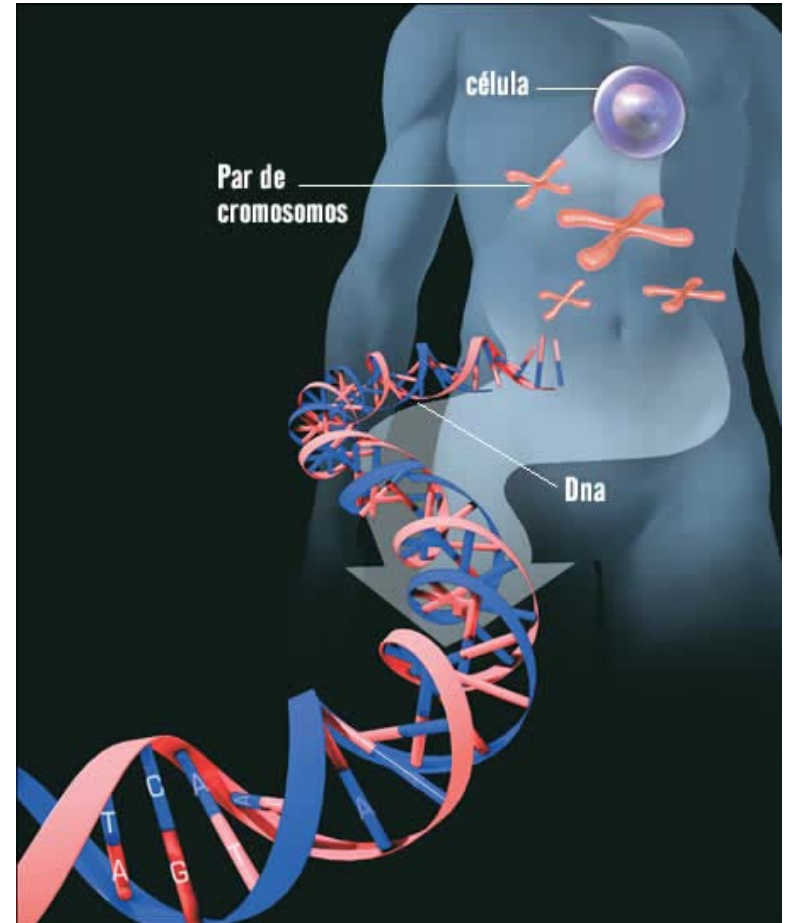
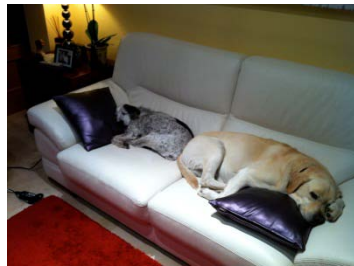
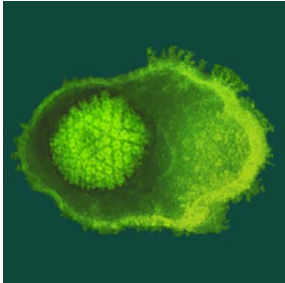
4. Applications in de food industry

5. Consumer

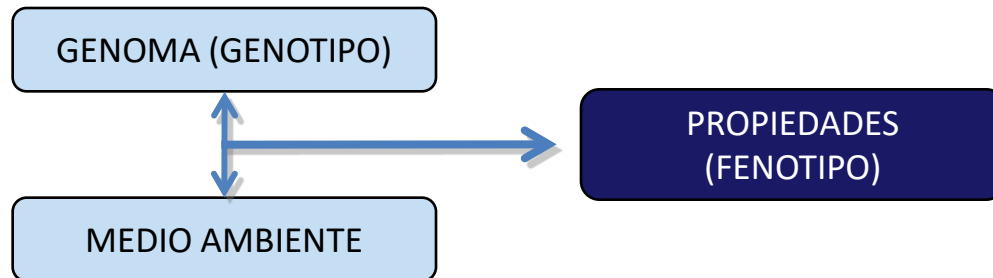
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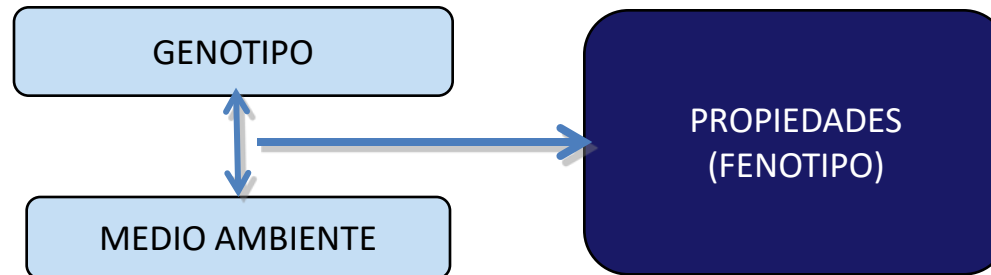
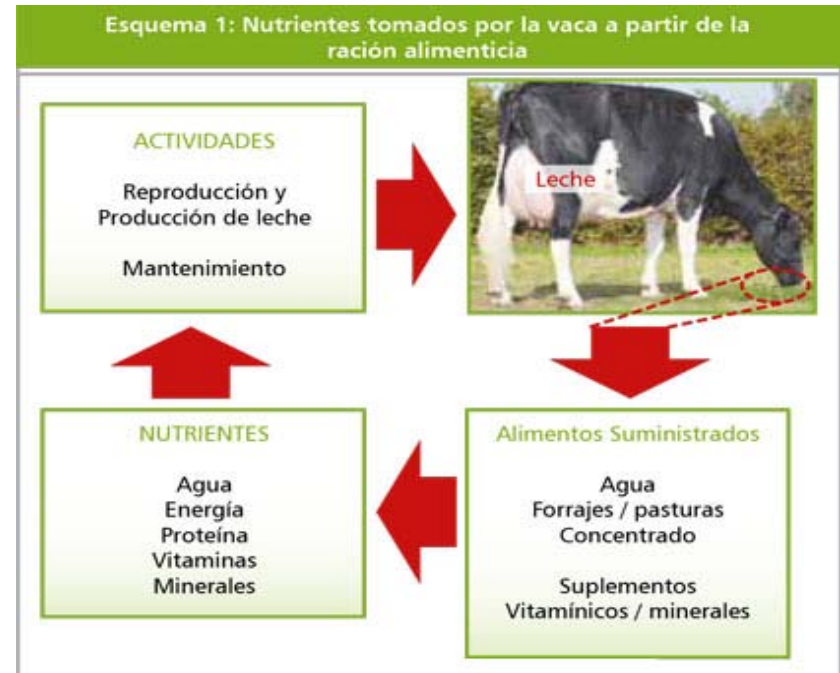
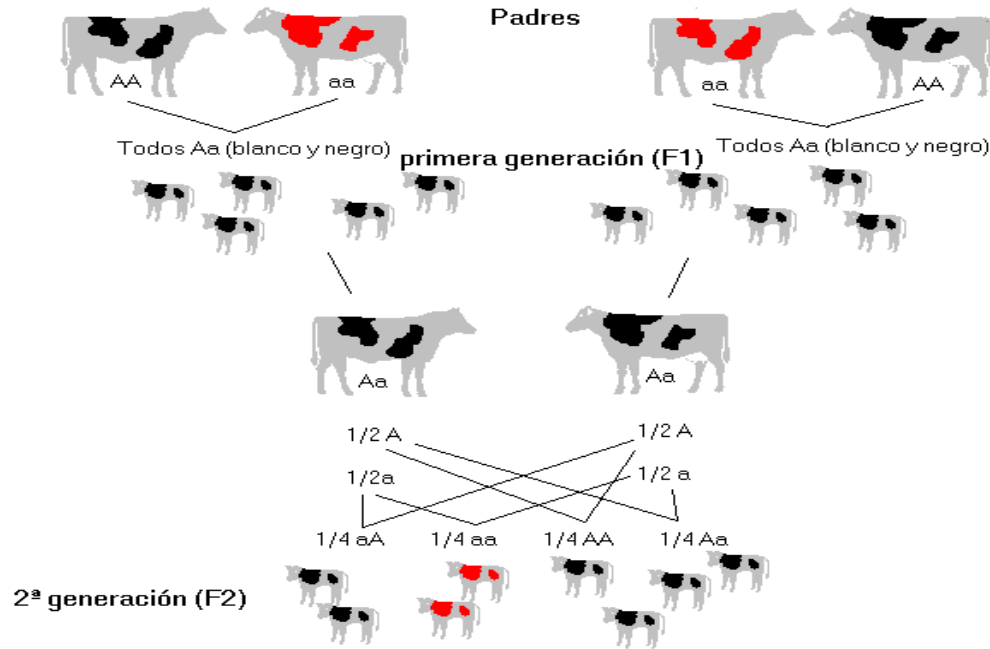
Molecular essence of life



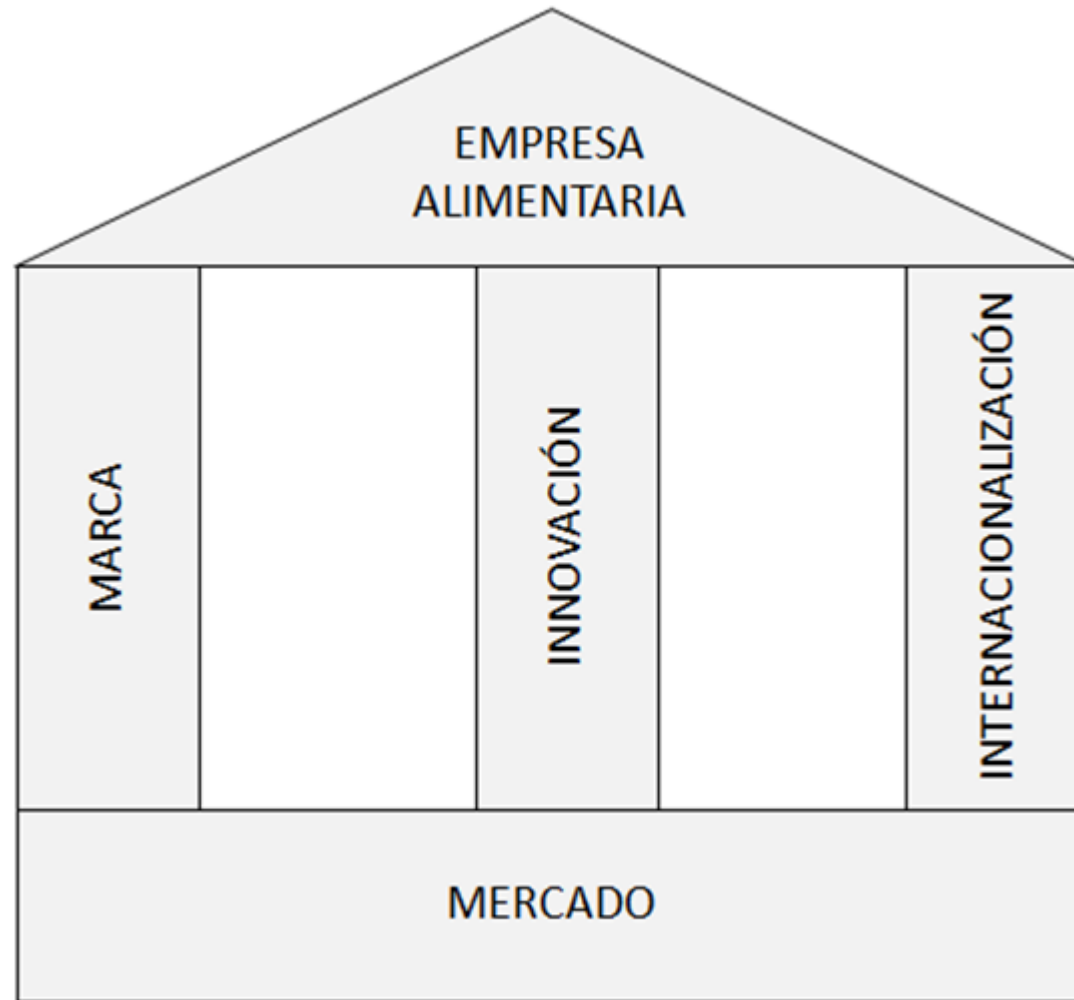
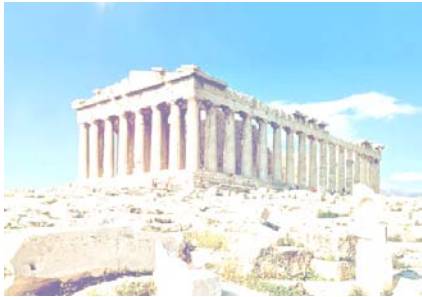
Genotypes and phenotypes



Genes and food



Innovation in the food industry



Dairy products

Type of dairy products:

1. Liquid milks

Short life



Long life



2. Fermented milk

Short life



Long life



3. Concentrated and evaporated milk



Dairy packaging

4. Cheese:



Dairy products

5. Butter:



6. Fat milk:



Dairy products

7. Powder milk:



8. Whey an casseine:



9. others



Biopolis



- **Biopolis SL is located in the Cientific Part at the Universitat de València. Builning of 1500 m²**
- **It has 11 laboratories and 2 production plants (GMO and no-GMO)**
- **The buildings are recognised by the National Commission of Biosafety**



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4. Applications in food industry

a. Raw Materials

b. Food Processing

c. Food Safety

d. Waste Revaluation

Eating mutants



Col



Coliflor

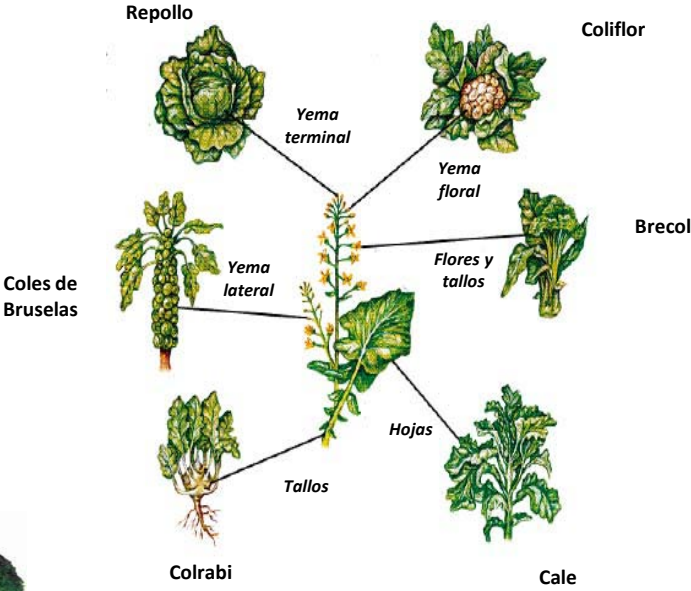
ANCESTRO



Col de Bruselas



Brócoli



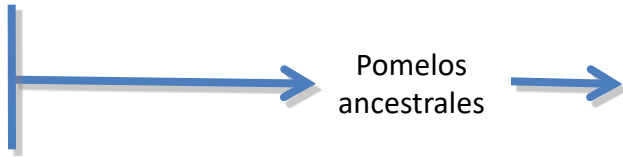
Mutants radiation



Naranja dulce



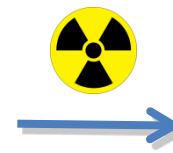
Pummelo



Pomelos
ancestrales



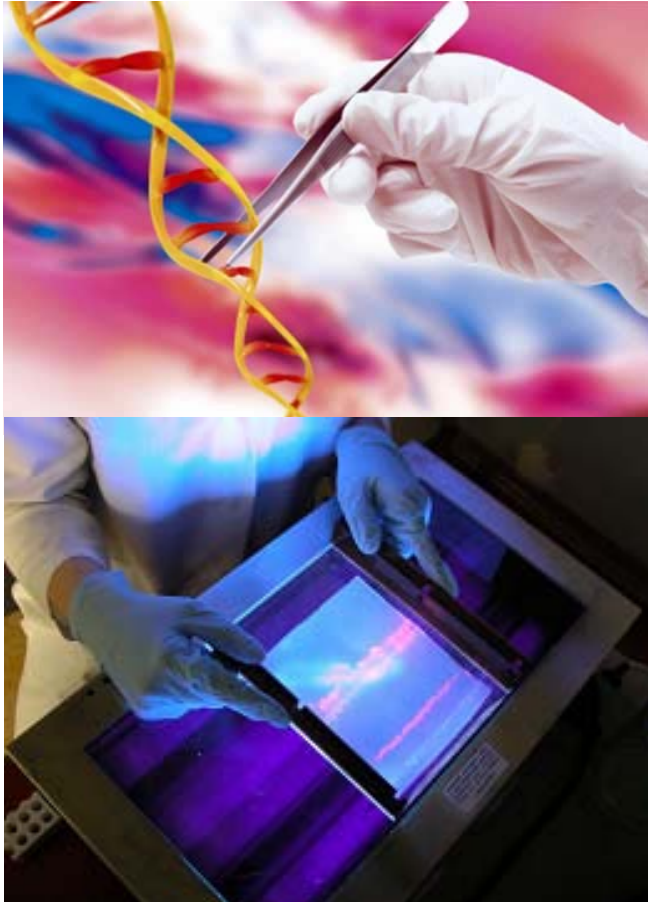
Pomelo Hudson



Pomelo Star Ruby

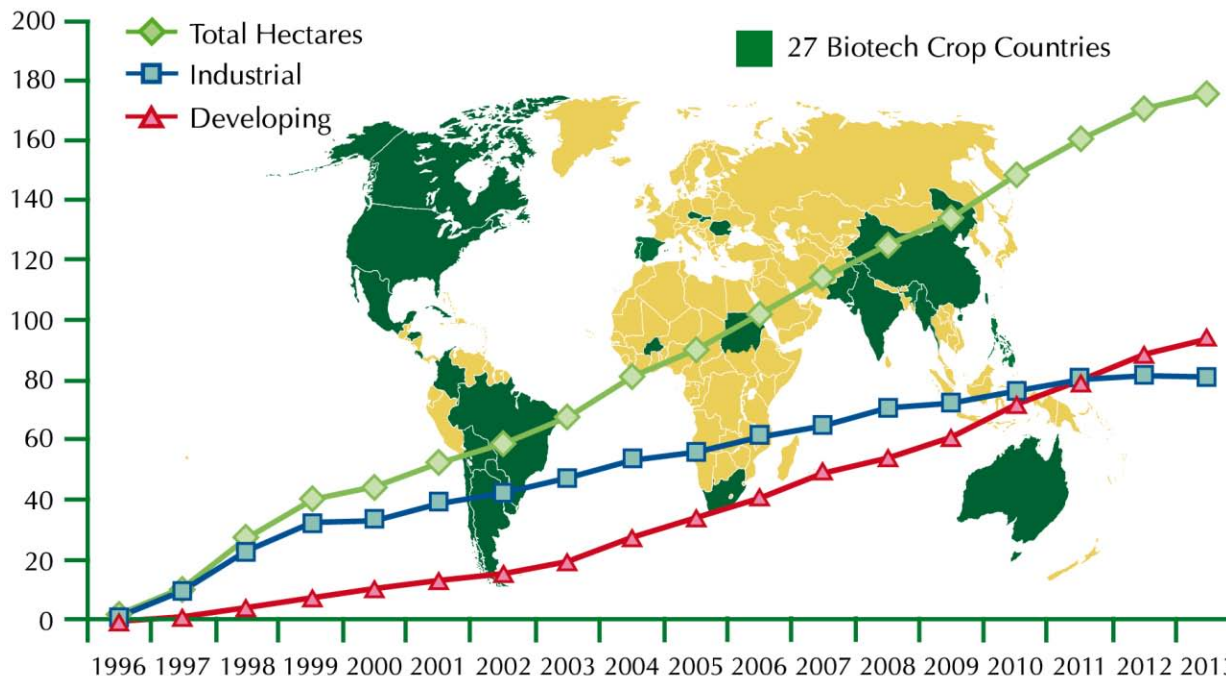
MEJORA GENETICA EN GANADO DE LECHE





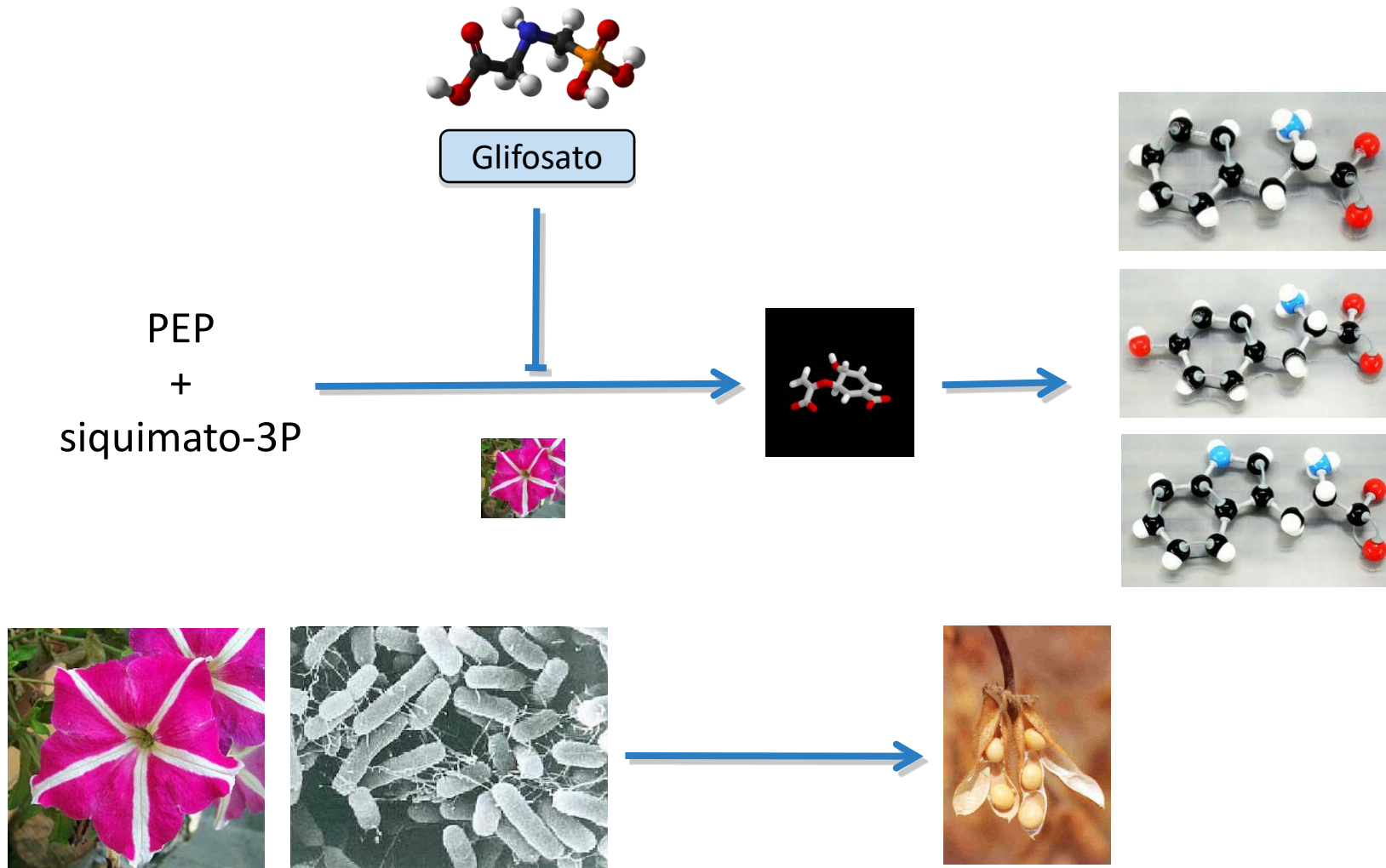
- You can work with isolated genes and not with complete genomes
- Improvements are controlled: there is no risk
- As a result the molecular understanding of the genetic modification is much higher
- You can cross the species barrier

Cultivos transgénicos 2013



- Se plantaron 175.2 millones de hectáreas de plantas transgénicas (un incremento del 2.7% con respecto al año anterior); usaron semillas transgénicas 18 millones de agricultores; el 90% de estos agricultores viven en países pobres
- Se cultivaron en 27 países, sobre todo Estados Unidos (70.1 MHa), Brasil (40.3 MHa), Argentina (24.4 MHa), India (11 MHa), Canadá (10.8 MHa) y China (4.2 MHa); en la UE ocho países cultivaron transgénicos; por quinto año consecutivo impresionante crecimiento en Brasil
- Desde su uso en 1996, se han tomado más de 100 millones de decisiones de uso de esta tecnología por parte de los agricultores (su porcentaje de reuso está próximo al 100%), se han ahorrado 497 millones de kg de pesticidas y reduciendo la emisión de CO₂ en 2.67 billones de kg
- Sobre todo se cultiva soja (50%), maíz (31%) y colza (8%)

Genetically modified soybeans



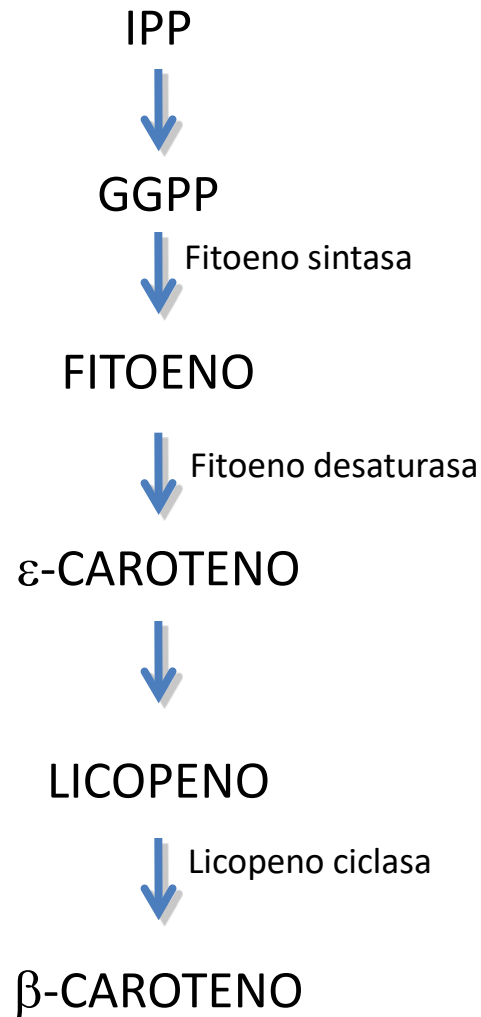
Golden Rice (letter 109 N)



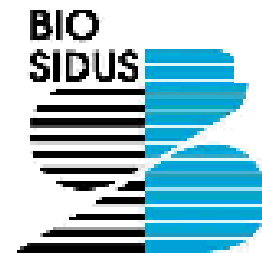
NARCISO



Erwinia uredoformans



Transgenic cows





4. Applications in food industry

a. Raw Materials

b. Food Processing

c. Food Safety

d. Waste Revaluation

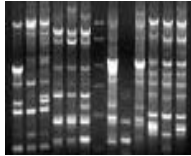
Food processing



Dairy Processing



Collection of functional probiotics



Selection

Identification

Evaluation

Safety

Scale up

Production

Trials

- Inflammatory bowel syndrome *Bifidobacterium longum* ES1

- Immune system: *Bifidobacterium breve* I-4035, *Lactobacillus paracasei* I-4034, *Lactobacillus rhamnosus* I-4036

- Rotavirus: *Bifidobacterium longum* subsp. *infantis* CECT 7210

- Helicobacter pylori*: *Bifidobacterium bifidum* CECT 7366

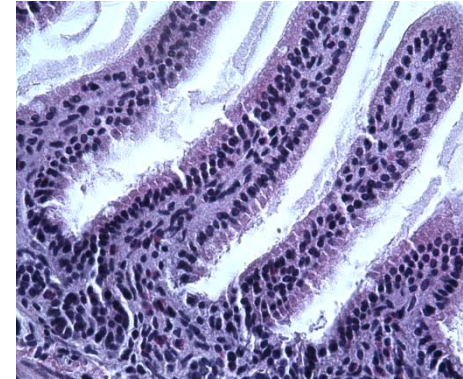
- Metabolic syndrome: *Bifidobacterium animalis* subsp. *lactis* CECT 8145

- Vaginosis: *Lactobacillus rhamnosus*

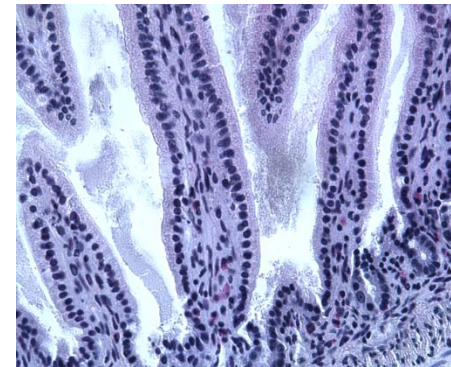
Products on the market



Probiótico frente a celiacúa



Placebo



B. longum ES1



Probióticos en leches infantiles

SPAIN



SAUDI ARABIA



ITALY

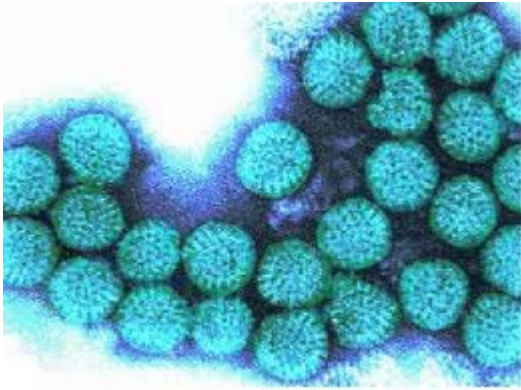


MEXICO



Follow on formulas,
growth formulas and
Infant cereals containing
B. Longum infantis
CECT7210

Probiótico frente a rotavirus



Probióticos para el sistema inmune



Lactobacillus paracasei CNCM I-4034

Isolation and taxonomical identification. The probiotic strain CNCM I-4034 was isolated by the group of Dr. Angel Gil (Department of Biochemistry and Molecular Biology II; Institute of Nutrition and Food Technology José Mataix, University of Granada) from faeces of healthy babies under breast-milk feeding. Using 16S rDNA sequencing, the strain has been identified on the basis of highest scores as a member of the species *Lactobacillus paracasei* and has been deposited at the Collection Nationale de Cultures de Micro-organismes of the Institute Pasteur (CNCM) under the accession number I-4034.

Functional properties. The *Lactobacillus* I-4034 strain *in vitro* inhibited the growth of *Listeria monocytogenes* and *Salmonella typhi* and also *in vitro* replication of Va70 and Wa rotaviruses.

Safety evaluation. The *Lactobacillus paracasei* I-4034 strain is included in GRAS and QPS lists. Nevertheless, this probiotic strain has been evaluated *in vitro* and *in vivo* following the FAO/WHO guidelines and neither mortality nor clinical signs were observed during the oral toxicity animal study. There was not translocation of bifidobacteria in blood, liver, spleen, or mesenteric lymph node. Also the genome of probiotic I-4034 has been fully sequenced. Genome size was estimated at 3.1 Mb. Neither virulence factors nor antibiotic resistance genes were detected in areas with horizontal gene transfer risk.

Clinical trial. A multicenter, randomized, double-blind, placebo-controlled trial has been done in 100 volunteers enrolled in three Spanish cities. Gastrointestinal symptoms, defecation frequency and stool consistency were not altered by probiotic intake. No relevant changes in blood and serum parameters have been detected. The administration of I-4034 modified bacterial populations in the volunteers' feces.

Industrial production of I-4034. Industrial production has been done at the level of 1500 and 3000 L fermentors. At this scale, lyophilisation process has been optimized. Actually it is possible to produce industrial batches of I-4034 strain at a cell density of 1×10^{11} ufc/kg and with more than 18 months stability at 4°C.



Bifidobacterium breve CNCM I-4035

Isolation and taxonomical identification. The probiotic strain CNCM I-4035 was isolated by the group of Dr. Angel Gil (Department of Biochemistry and Molecular Biology II; Institute of Nutrition and Food Technology José Mataix, University of Granada) from faeces of healthy babies under breast-milk feeding. Using 16S rDNA sequencing, the strain has been identified on the basis of highest scores as a member of the species *Bifidobacterium breve* and has been deposited at the Collection Nationale de Cultures de Micro-organismes of the Institute Pasteur (CNCM) under the accession number I-4035.

Functional properties. The *Bifidobacterium* I-4035 strain *in vitro* inhibited the growth of *Listeria monocytogenes*, *Salmonella typhi*, *Salmonella typhimurium* and *Shigella sonnei*. Co-incubation of this probiotic strain with dendritic cells decreased the production of pro-inflammatory cytokines such IL-8 and TNF- α and chemokines like CCL2 and CCL5. In this model, using microarrays a strong induction of the expression of genes related with innate immunity such as TLR2 and TLR9 have been detected.

Safety evaluation. The *Bifidobacterium breve* I-4035 strain is included in GRAS and QPS lists. Nevertheless, this probiotic strain has been evaluated *in vitro* and *in vivo* following the FAO/WHO guidelines and neither mortality nor clinical signs were observed during the oral toxicity animal study. There was not translocation of bifidobacteria in blood, liver, spleen, or mesenteric lymph node. Also the genome of probiotic I-4035 has been fully sequenced. Genome size was estimated at 2.2 Mb. Neither virulence factors nor antibiotic resistance genes were detected in areas with horizontal gene transfer risk.

Clinical trial. A multicenter, randomized, double-blind, placebo-controlled trial has been done in 100 volunteers enrolled in three Spanish cities. Gastrointestinal symptoms, defecation frequency and stool consistency were not altered by probiotic intake. No relevant changes in blood and serum parameters have been detected. The administration of I-4035 modified bacterial populations in the volunteers' feces. Also a significant increase in fecal secretory IgA was detected.

Industrial production of I-4035. Industrial production has been done at the level of 1500 and 3000 L fermentors. At this scale, lyophilisation process has been optimized. Actually it is possible to produce industrial batches of I-4035 strain at a cell density of 1×10^{11} ufc/kg and with more than 18 months stability at 4°C.



Lactobacillus rhamnosus CNCM I-4036

Isolation and taxonomical identification. The probiotic strain CNCM I-4036 was isolated by the group of Dr. Angel Gil (Department of Biochemistry and Molecular Biology II; Institute of Nutrition and Food Technology José Mataix, University of Granada) from faeces of healthy babies under breast-milk feeding. Using 16S rDNA sequencing, the strain has been identified on the basis of highest scores as a member of the species *Lactobacillus rhamnosus* and has been deposited at the Collection Nationale de Cultures de Micro-organismes of the Institute Pasteur (CNCM) under the accession number I-4036.

Functional properties. The *Lactobacillus* I-4036 strain *in vitro* inhibited the growth of *Escherichia coli*, *Listeria monocytogenes* and *Salmonella typhi* and also *in vitro* replication of Ito, Va70 and Wa rotaviruses.


Safety evaluation. The *Lactobacillus rhamnosus* I-4036 strain is included in GRAS and QPS lists. Nevertheless, this probiotic strain has been evaluated *in vitro* and *in vivo* following the FAO/WHO guidelines and neither mortality nor clinical signs were observed during the oral toxicity animal study. There was not translocation of bifidobacteria in blood, liver, spleen, or mesenteric lymph node. Also the genome of probiotic I-4036 has been fully sequenced. Genome size was estimated at 3.05 Mb. Neither virulence factors nor antibiotic resistance genes were detected in areas with horizontal gene transfer risk.

Clinical trial. A multicenter, randomized, double-blind, placebo-controlled trial has been done in 100 volunteers enrolled in three Spanish cities. Gastrointestinal symptoms, defecation frequency and stool consistency were not altered by probiotic intake. No relevant changes in blood and serum parameters have been detected. The administration of I-4036 modified bacterial populations in the volunteers' feces.

Industrial production of I-4036. Industrial production has been done at the level of 1500 and 3000 L fermentors. At this scale, lyophilisation process has been optimized. Actually it is possible to produce industrial batches of I-4036 strain at a cell density of 1×10^{11} ufc/kg and with more than 18 months stability at 4°C.



Products on the market



ASTURIANA

Pro celiac

Greater protection for celiacs

WITH BIFIDOBACTERIUM LONGUM ES1

Pro celiac is the result of blending basic science generated by a public institution (Spanish National Research Council), developing it in a biotechnology company (Biopolis S.L.) and then applying it industrially at **Central Lechería Asturiana** to create a product for consumption by people with celiac disease.

Pro celiac has been registered and trademarked by Spanish companies made up of experts in celiac disease.

biopolis



Glutagest

Dietary Supplement

Say yes with Glutagest®

Glutagest® is a natural and effective dietary supplement. *Glutagest® is a new probiotic that supports the digestion of gluten containing foods.**

Glutagest® contains patented Bifidobacterium longum ES1 probiotic, a friendly bacteria that helps maintain a normal digestive tract.†

Glutagest® actively splits gluten proteins into smaller good proteins that are easily absorbed by your body.‡



Say yes with Glutagest®

Take Glutagest® before eating gluten-containing foods to help minimize symptoms associated with Gluten Sensitivity.*

Supports digestion of gluten-containing foods*

This product is Non-GMO and contains NO: Dairy, Meat, Egg, Protein, Fish, Nuts, Gluten or Shellfish

www.glutagest.com




Functional cocoa powder




- There are many references about the effect of cocoa polyphenols in the prevention of cardiovascular risk
- A conventional cocoa powder containing 3-4% polyphenols
- A product with higher content of polyphenols has high commercial value
- The key: inhibition of polyphenol oxidase during post-harvest processing


Products on the market



**natraceutical
group**



ANTIOXIDANTS



CocoaOX Extracts

The polyphenols found within CocoaOX Extracts are similar to those found in CocoaOX 12%

Below is a detailed view of each extract and its polyphenol makeup.

Note the high concentration of epicatechin

Compound	mg/g CocoaOX 30%	mg/g CocoaOX 45%	mg/g CocoaOX 70%
Catechin	18,7	45,9	69,8
Epicatechin	92,1	201,9	305,9
Procyanidin B1	3,4	4,3	7,2
Procyanidin B2	47,2	87,8	135,3
Other procyanidins	63,9	56	58
Total flavonoids	244	419	609



HERSHEY'S

SPECIAL DARK

MILDLY SWEET CHOCOLATE



See back for Nutrition Information



4. Applicatios in food industry

a. Raw Materials

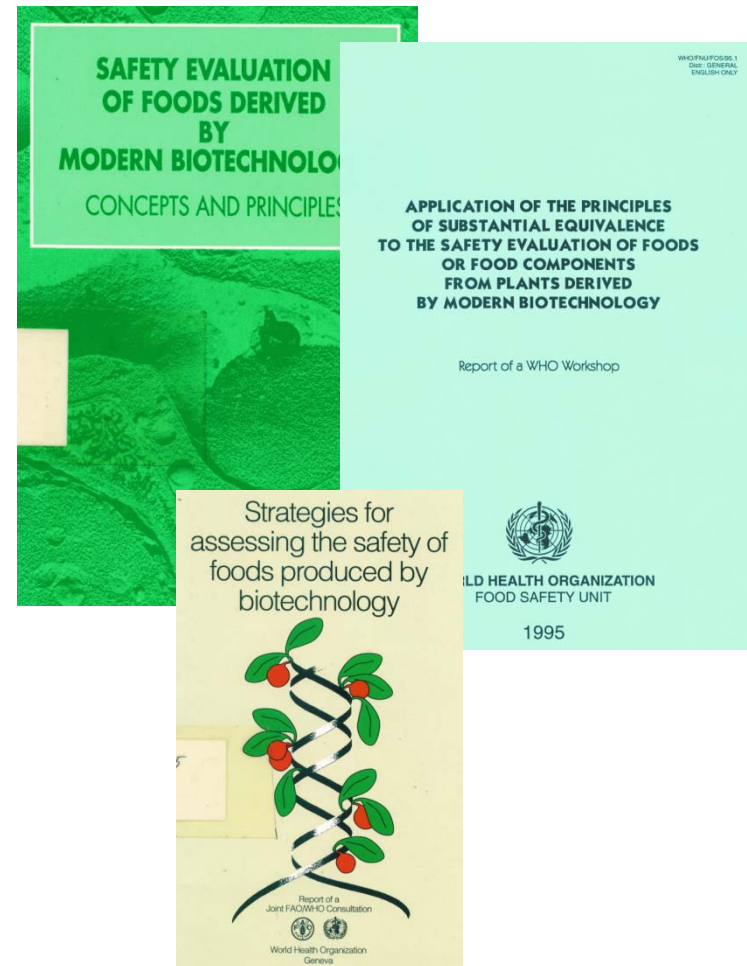
b. Food Proccesing

c. Food Safety

d. Waste Revaluation

FOOD SAFETY

- Authorized GMOs are the most tested food in the entire history
- Following the OMS criteria, in all authorized GMO food the nutritional composition, allergenicity and toxicity have been analysed.
- There is no scientific evidence to conclude that any of these GMO foods are better or worse for the health of consumers than the corresponding conventional ones



Massive Sequencing



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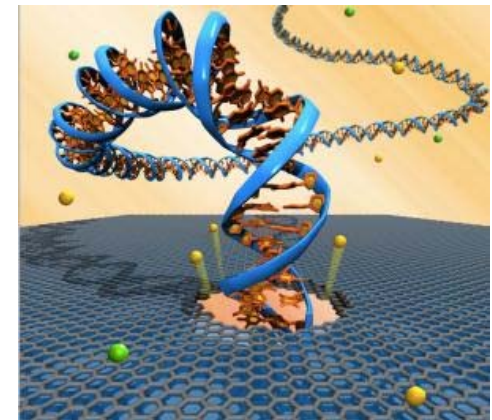
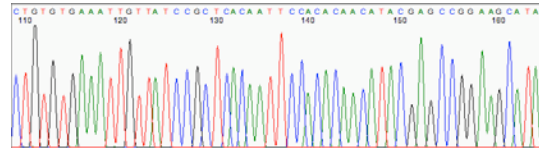
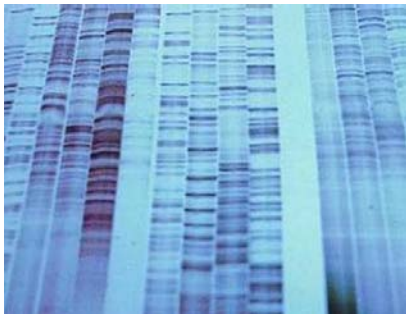
Oxford
NANOPORE
Technologies



The future



9 minutos
100 \$
¿1/4 técnico FP?

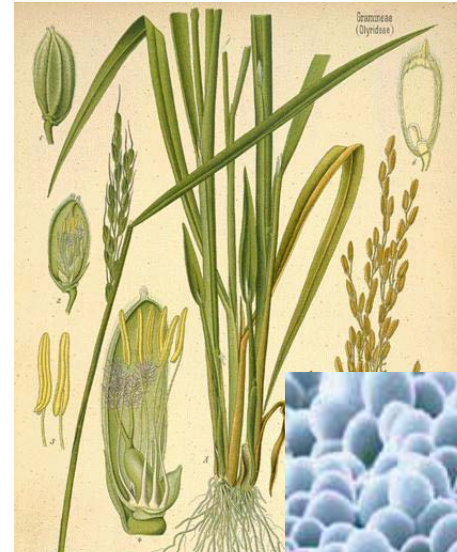


1970

1990

2014

- We currently have 75000 genomic data of different organisms
- Of these, nearly one thousand are archaea, more than 39,000 are bacteria and the rest are eukaryotic microorganisms.
- Microbiomes of many biological and environmental have also been sequenced.
- We've never had biological information of this magnitude





4. Applicatios in food industry

a. Raw Materials

b. Food Procesing

c. Food Safety

d. Waste Revaluation

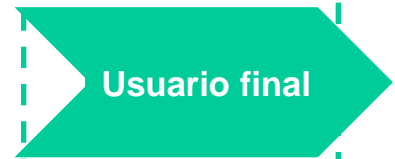
Biorefineries

Wheat straw
Bagasse
Vegetable solid waste
Lignocellulosic hydrolysates
Cheese whey
Glycerol rich phases from
biodiesel
Slaughterhouse waste
Butter byproducts
Waste from olive oil
production
Frying oils
Municipal solid waste
Sewage sludge
Syngas (CO + H₂)
Biogas (methane + CO₂)



Methanol
Ethanol
1,3-propanediol
2,3-butanediol
Butanol
Iso-butanol
Dihydroxyacetone
Poly-3-hydroxybutyrate
Poly-3-hydroxybutyrate-co-
valerate
mcl-PHA
(R)-3-hydroxy alkanolic
acids

Biorefinery

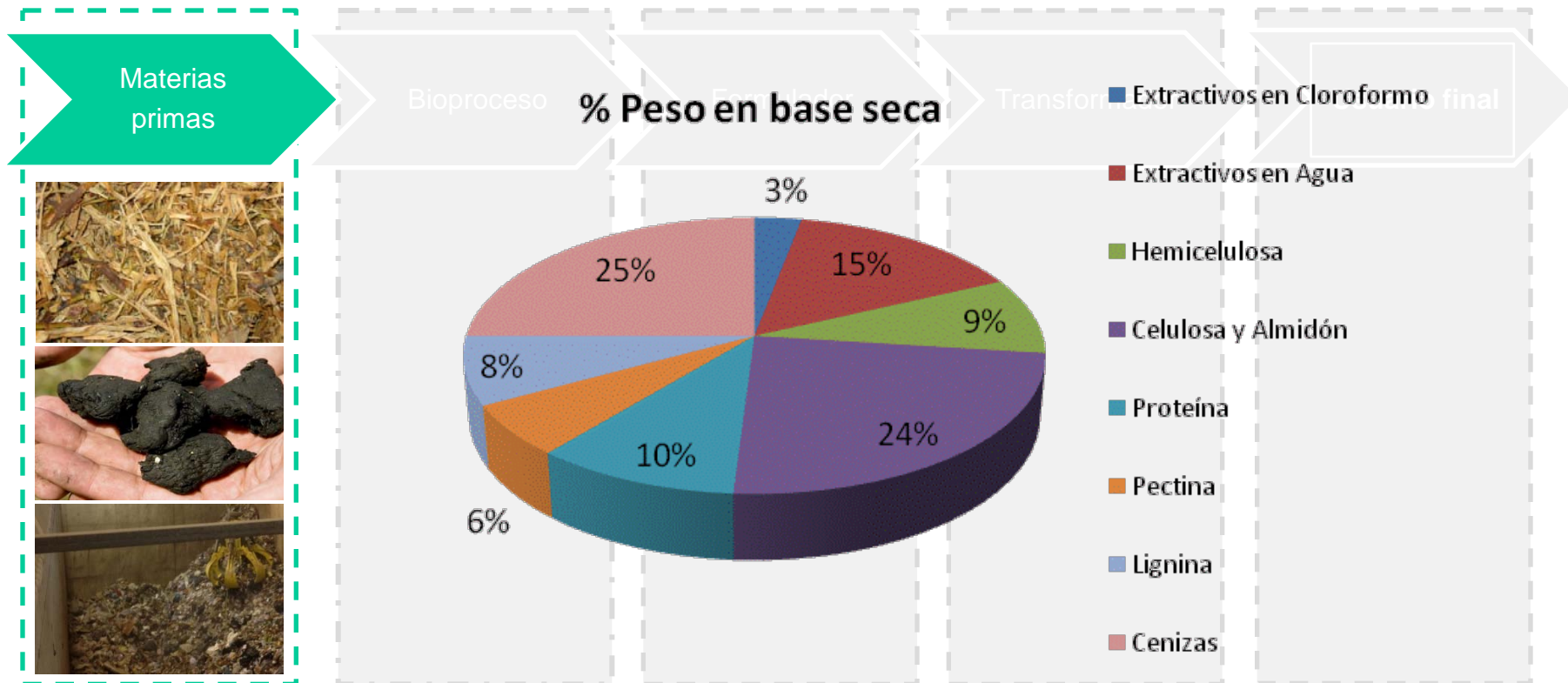


Raw material characterization(I)



- Restos lignocelulósicos
- Bagazo
- Suero lácteo
- Mazada
- Glicerina de biodiesel
- Restos grasos de mataderos
- Residuos de almazara
- Aceites de fritura
- Lodos de depuradora
- Residuos municipales
- Gas de síntesis ($\text{CO} + \text{H}_2$)
- Biogás (metano + CO_2)

Raw material characterization(II)



Process development

Bioproceso



Cepa microbiana

Enzimas

Condiciones de
operación

Consumos

Rendimiento

Productividad

Especificaciones
producto crudo



Final product definition

**Polímeros
en bulk**

Proceso

Formulador

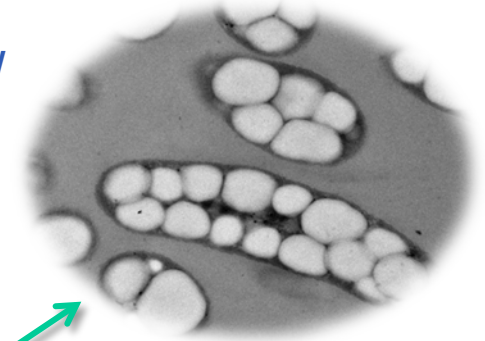


**Intermediarios
de
síntesis**

- Metanol
- Etanol
- 1,3-propanodiol
- 2,3-butanodiol
- Ácido L-láctico
- Butanol
- Iso-butanol
- Dihidroxiacetona
- Poli-3-hidroxi butirato
- Poli-3-hidroxi butirato-co-valerato
 - mcl-PHA
- Ácidos (R)-3-hidroxi alcanoicos

Biopolis-CAPSA: PHA production from whey

- Biopolis and CAPSA have developed a bioprocess to transform whey into bioplastic (Patent application EP 14382320.1).
- Whey can be used as culture media without processing
- Lactose in whey is converted in a polihydroxybutyrate (PHB)



Definition: polymers that have been produced from renewable sources (plants or animals) and/or polymers obtained by fermentation of different microorganisms substratum.

Examples :

- a) Polylactic acid
- b) Polihidroxicanoatos (PHAs)



Bioplastics – a sustainable alternative



BIOPOLYMERS

Natural origin

BIOPLASTICS

Semi-synthetic

- Biobased plastics

- Biodegradable

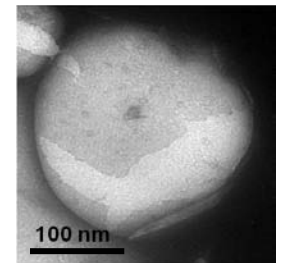
plastics



BIOMATERIALS

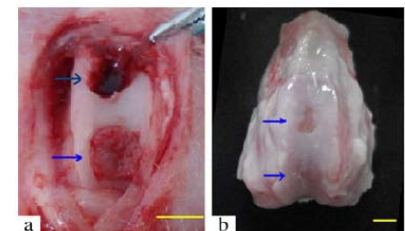
Biocompatibility

Degradability?

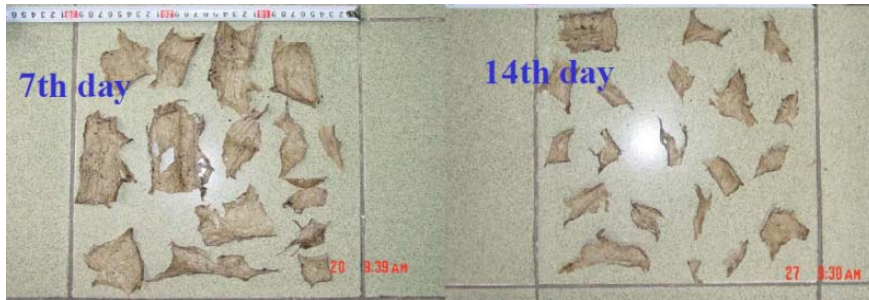


CIB-CSIC. Environmental

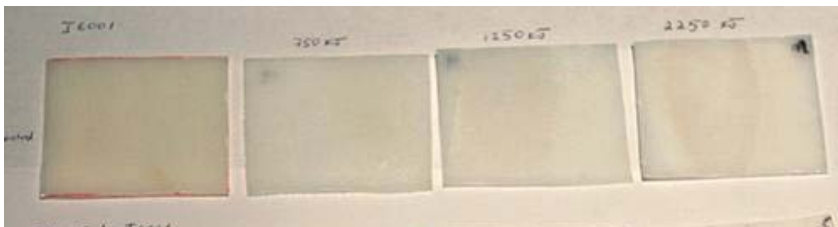
Biotechnology Group



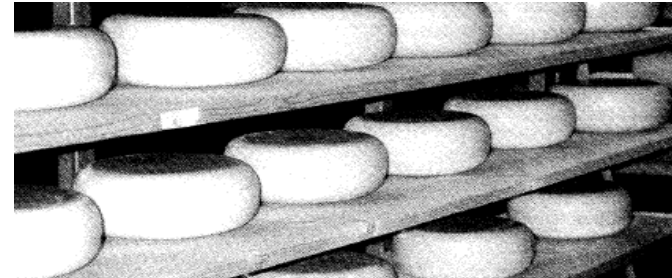
Bioplastics – a sustainable alternative



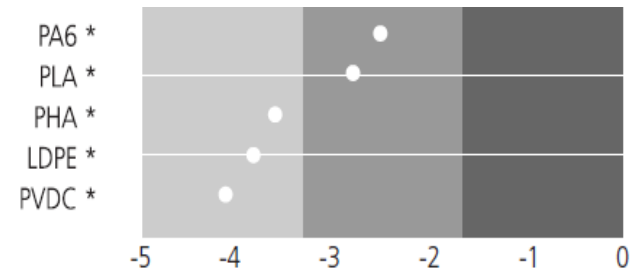
BIODEGRADABILITY



UV RESISTANCE

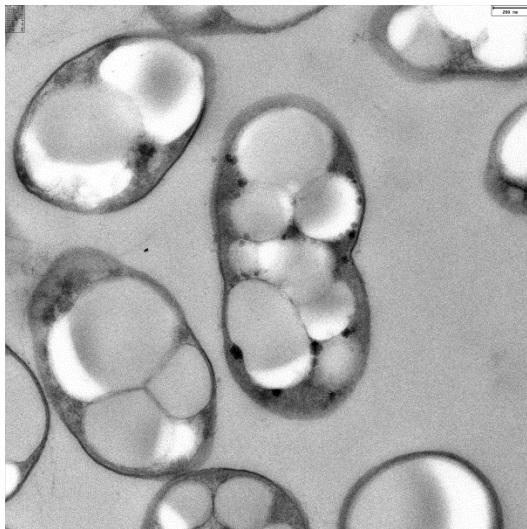
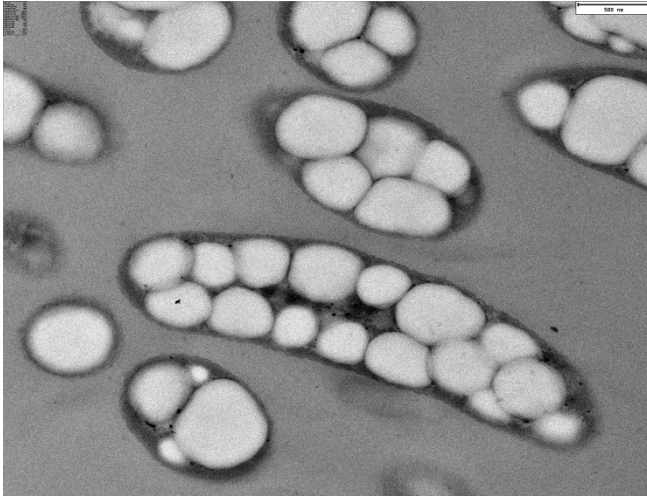



ANTIMICROBIOLOGICAL PROPERTIES




BARRIER PROPERTIES

Bioplastic production from whey







Bioquímica



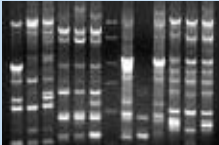
Cultivos celulares




Microbiología




Organismos modelo



Biología molecular



Escalado



Fermentación



Genómica



Metabolómica



Modelos murinos





1. Introduction

2. Historical background

3. Current situation

4. Applications in de food industry

5. Consumer

6. Summary

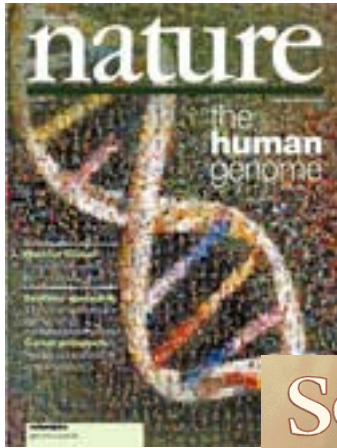
7. Conclusions

THE CONSUMER



- The problem of world hunger is not solved by genetics alone, it requires political and social action
- There are no scientific data to support the positions opposing to the use of GMOs
- High concern for the environment and the future

The human genome



- Since 2001 we have the complete sequence composed of about 23000 genes the human genome; functionality is know of about half of these.
- It cost 3000 million dollars and almost ten years of work by more than 3,000 scientists
- In many cases we know that genes of our genome are associated with metabolic disorders, which have with possible nutritional prevention .
- With these studies we have discovered the metagenomics

Trazability



Advanced

printing

technique



Differentiation



Low cost

opening



Tapon moldeado por
inyección directa PE

LESS CO₂



Envase 100% renovable

Drink from





Better for the environment
New *combibloc EcoPlus*

combibloc EcoPlus



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SUMMARY



- 1 Opportunity for nutrition
- 2 Opportunity for industry
- 3 Opportunity for society



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Final reflection




Nothing in life is to be feared, it
is only to be understood

(Marie Curie, 1867-1934)



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