BACILLUS CEREUS IRON TRANSPORTERS AND IRON SOURCES USED FOR GROWTH AND BIOFILM FORMATION

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Introduction

Iron is an important element for bacterial viability, however it is not readily available in most environments where it is bound to complex compounds. Microorganisms developed mechanisms to scavenge iron from complex compounds, which is one of the prerequisites of a successful pathogen.

We studied the ability of 2 reference strains and 20 undomesticated food isolates of *Bacillus cereus* to use different iron sources including host-specific iron complexes for growth and biofilm formation. Furthermore the links between growth and the presence of putative iron transport systems in the genome sequences were analysed.



Figure 1. A. Comparative analysis of genomes of 22 *B. cereus* strains for genes encoding iron transporters. B. Expression of iron transporter genes in *B. cereus* ATCC 10987 in iron deplete (BHI+Fe and BHI+Bip+Fe) and iron replete (BHI+Bip) conditions.



Figure 2. Growth of the strains BC3 and ATCC 14579 in LB and LB supplemented with iron scavenger (Bip) with and without addition of different iron sources.





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Results

Genomes of all 22 strains encoded genes for biosynthesis of the siderophore bacilibactin, whereas 7 strains lacked petrobactin. Iron starvation aenes for caused overexpression of most predicted iron transporters in B. cereus ATCC 10987. All strains effectively used Fe citrate with the exception of strain BC3 (lacking both functional petrobactin and IIsA systems), all could use haemoglobin. Ferritin, transferrin and lactoferrin could be used only by a minority of strains, with all functional iron transporters present (Fig.1 and 3, cluster nr.4). Biofilm formation was strongly dependent on the type of iron available (Fig. 4).







Figure 4. Biofilm formation for selected strains. Biofilms were formed in 96-well polystyrene plates in LB supplemented with Bipyridine, with or without addition of different iron sources. The biofilm was measured using CV staining after 24 h incubation at 30 $^\circ$ C.

Conclusions

Growth

- Preferred iron sources were FeCl_3 and Fe citrate followed by
- Hemoglobin>Hemin>Transferrin>Ferritin>Lactoferrin
 Genotypic and phenotypic hierarchical clustering revealed appr. 70 % matching between gene content and ability to use complex iron sources

Biofilm formation

- Biofilm formation was most effectively restored by FeCl₃ and Fe citrate
- Some iron sources, such as Hemin and Hemoglobin, triggered submerged biofilm formation.

In the face of today's challenge to make the healthy choice the easy choice, it is vital for the food industry and research organizations to pool knowledge and resources idisciplinary research. TI Food and Nutrition, is a unique public/private partnership that generates vision on scientific breakthroughs in food and nutrition, resulting in development innovative products and technologies that respond to commer demands for safe, tasty and healthy foor and healthy foor such and healthy foor the safe technologies that respond to consumer demands for safe, tasty and healthy foor the safe technologies that respond to consumer demands for safe, tasty and healthy foor the safe technologies that respond to consumer demands for safe, tasty and healthy foor technologies that respond to consumer demands for safe, tasty and healthy foor technologies that respond to consumer demands for safe, tasty and healthy foor technologies that respond to consumer demands for safe, tasty and healthy foor technologies that respond to consumer demands for safe, tasty and healthy foor technologies that respond to consumer demands for safe, tasty and healthy foor technologies that respond to consumer demands for safe, tasty and healthy foor technologies that respond to consumer demands for safe, tasty and healthy foor technologies that respond to consumer demands for safe, tasty and healthy foor technologies that respond to consumer demands for the safe technologies that respond to consumer demands for safe, tasty and healthy foor technologies that respond to construct the safe technologies that respond to consumer demands for safe, tasty and healthy foor technologies that respond to construct technologies that respond technologies that respond technologies that respond technologies that respond