Draft Whole-Genome Sequences of Three *Lactobacillus plantarum* Food Isolates

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Lactobacillus plantarum is a widespread member of the Lactobacillus genus and frequently isolated from spoiled acidified food products. Here, we report the draft genome sequences of three L. plantarum food isolates.

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Lactobacilli are Gram-positive, generally nonmotile, bacteria that can be found in a diverse range of habitats [1]. They are widely used in the food industry for preservation of dairy, meat, and vegetable products by producing lactic acid as the main fermentation product. Moreover, the probiotic properties [2] of some species may provide benefits to human and animal health. Besides their desired properties, lactobacilli are also associated with the spoilage of especially acidified food products such as ketchup [3] and dressing [4]. *Lactobacillus plantarum* is a widespread member of the *Lactobacillus* genus and frequently isolated from spoiled food products, but it is also exploited for its probiotic traits [5] and fermentative capacity. Here, we report the draft genome sequences of three *L. plantarum* food isolates.

Three *L. plantarum* strains isolated from different food sources [6] were cultured for 18 h at 30°C in De Man-Rogosa-Sharpe broth (Merck). The DNA was extracted using the Wizard Genomic DNA purification kit (Promega) following the manufacturer's instructions with a few modifications: the cell pellet was resuspended in 50 mM EDTA pH 8 (Merck); the lysozyme (Sigma) concentration used was 20 mg/ml, and the DNA was resuspended in elution buffer (10 mM Tris-Cl/pH 8.5, Qiagen). All centrifugation steps were performed at $16,000 \times g$.

The isolated DNA was sheared to 250- to 350-bp fragments and paired-end sequenced on an Illumina HiSeq2000 outsourced to BaseClear (Leiden, the Netherlands). CLC Genomics Workbench version 6.0.1 (http://www.clcbio.com/products/clc-genomics-workbench), SSPACE version 2.3 [7], and GapFiller version 1.1 [8] were used for assembly. The RAST server [9] was used to annotate the genomes.

Nucleotide sequence accession numbers. The genome sequences of the three *L. plantarum* strains have been deposited at DDBJ/EMBL/GenBank under the accession numbers listed in Table 1. The versions described in this paper are the first versions.

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TABLE 1 Sequenced *Lactobacillus plantarum* strains and their isolation sources

Strain[a]	Source of isolation	Accession no.
FBR4	Cheese with garlic	LQHB00000000
FBR5	Dressing	LQHC00000000
FBR6	Onion ketchup	LQHD00000000

[a] FBR-number refers to the strain collection at Wageningen UR Food and Biobased Research.

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