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1 **Nitrogen sources impact hydrogen production by *Escherichia coli* using**  
2 **cheese whey as substrate**

3

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8

9 **Abstract**

10 The impact of nitrogen source on hydrogen production by *Escherichia coli* WDHL  
11 ( $\Delta hycA\Delta lacI$ ) strain using cheese whey as a substrate was evaluated. To improve the  
12 assimilation of complex proteins such as lactalbumin, we assessed treatment with a  
13 protease. Also, five external nitrogen sources were tested:  $\text{NH}_4\text{Cl}$ ,  $(\text{NH}_4)_2\text{SO}_4$ , urea, yeast  
14 extract, and tryptone. The treatments in 110 mL serological bottles with pancreatin 1,000  
15 mg/L produced 1.75-fold more hydrogen than the cultures without pancreatin. In the bottle  
16 cultures supplemented with yeast extract or tryptone 5 g/L, hydrogen production increased  
17 up to 3.2- and 3.5-fold, respectively, whereas inorganic salts and urea had no statistical  
18 difference with respect to the control cultures. In bioreactors, the use of tryptone improved  
19 2.1-fold hydrogen production. Tryptone or yeast extract enable the total consumption of  
20 lactose in 40 h, whereas in the control assay the lactose was not completely consumed. Our  
21 results demonstrate that it is necessary to select an adequate nitrogen source, which allows  
22 both carbon source consumption and high hydrogen production.

23

24 **Keywords:** Biofuels, Hydrogen, Cheese whey, Nitrogen sources.

25

26 **Highlights:**

- 27 • Type of nitrogen source affects hydrogen production by *E. coli*.
- 28 • Ammonium salts have no effect on hydrogen production
- 29 • Yeast extract and tryptone positively affect hydrogen production

30

## 31 Introduction

32 CO<sub>2</sub> emissions and their consequent adverse effects on the environment such as global  
33 warming have made it necessary to find alternative sustainable energy sources [1]. Among  
34 them, hydrogen is an attractive option because is a renewable energy source, its combustion  
35 generates only water and heat, and it has a high-energy yield (122 kJ/g) [2].

36 There are a variety of methods and substrates to produce hydrogen. Electrolysis, steam  
37 reforming of coal and natural gas, thermochemical and photochemical decomposition of the  
38 water are the most non-biological methods used to produce hydrogen [1]. However, they  
39 require high-energy inputs and fossil fuels as raw materials. Therefore, biological  
40 processes, mainly dark fermentation, have been explored because many of them use agro-  
41 industrial waste, household wastewater, and municipal waste as raw material, while also  
42 attacking the problem of environmental pollution [3-7]. Dark fermentation seems to be the  
43 best promise process due to its low cost, a relatively high production efficiency, and stable  
44 hydrogen-evolving enzymes [8].

45

46 One of the main factors that influences bacterial productivity and hydrogen yield is the type  
47 and concentration of the nitrogen source, because microorganisms need a nitrogen  
48 supplement for their metabolism during fermentation. For instance, Ferchichi *et al.* [9]  
49 reported that inorganic nitrogen sources dramatically inhibited the hydrogen production by  
50 *Clostridium saccharoperbutylacetonicum*, whereas 0.1% yeast extract increased it 1.12-fold  
51 [9]. Wang *et al.* [10, 11] found that hydrogen production with digested sludge as inoculum  
52 increased 1.94-fold using 0.1 g/L NH<sub>4</sub>Cl, whereas 10 g/L NH<sub>4</sub>Cl reduced it 4.8-fold [10,  
53 11].

54

55 In previous works, we described hydrogen production by genetically modified *Escherichia*  
56 *coli* WDHL using cheese whey as substrate [2]. However, *E. coli* cannot assimilate protein  
57 complex such as those present in cheese whey; thus, we decided to evaluate the effect of  
58 adding a protease or supplementing the culture medium with external nitrogen sources. To  
59 our knowledge, this is the first report on the effect of nitrogen source on hydrogen  
60 production by *E. coli*.

61

## 62 **Materials and methods**

### 63 **Strain and culture media**

64 In this study, a hydrogen overproducing *E. coli*  $\Delta hycA \Delta lacI$  strain (WDHL) was used [2].  
65 The strain was grown routinely in LB plates (10 g/L tryptone, 5 g/L yeast extract and 10  
66 g/L NaCl). Hydrogen production experiments were performed in HP medium, which  
67 contains per liter: 0.8 g NaCl, 0.2 g KCl, 1.43 g Na<sub>2</sub>HPO<sub>4</sub>, 0.2 g KH<sub>2</sub>PO<sub>4</sub>, 1 mL of trace  
68 elements solution (0.015 g/L FeCl<sub>3</sub>·4H<sub>2</sub>O, 0.00036 g/L Na<sub>2</sub>MoO<sub>4</sub>·2H<sub>2</sub>O, 0.00024 g/L  
69 NiCl<sub>2</sub>·6H<sub>2</sub>O, 0.0007 g/L CoCl<sub>2</sub>·6H<sub>2</sub>O, 0.0002 g/L CuCl<sub>2</sub>·2H<sub>2</sub>O, 0.0002 g/L Na<sub>2</sub>SeO<sub>3</sub>, 0.01  
70 g/L MgSO<sub>4</sub>), and cheese whey (CW) powder (Land O'Lakes, Arden Hills, Minnesota) were  
71 added as carbon source. The pH was adjusted to 7.5 and the medium was pasteurized for 25  
72 min at 65°C and chilled 20 min on ice. For all experiments, pre-inocula were grown  
73 overnight in 25 mL of LB medium at 37°C, shaken at 200 rpm, and used to inoculate 900  
74 mL of fresh LB medium in closed twist-cover bottles incubated at 37°C for 48 h. Cells  
75 were harvested, washed once with HP medium and inoculated into the 120 mL serological  
76 bottles or 1-L bioreactor. Experiments were started with an optical density (OD<sub>600nm</sub>) of 1.5.

77

78 **Cultures with a protease or an external nitrogen source**

79 Since the WDHL strain does not assimilate lactalbumin of CW, 1 to 1,000 mg/L of  
80 pancreatin (Lab. Quimica Son's, Puebla, Mex) were added to the cultures for an enzymatic  
81 hydrolysis into 120 mL anaerobic serological bottles (Prisma, DF, Mex) containing 110 mL  
82 of HP medium plus 10 g/L CW.

83 To evaluate the effect of external nitrogen sources, experiments were performed in  
84 serological bottles with 110 mL of HP plus 20 g/L CW and each of the following nitrogen  
85 sources:  $\text{NH}_4\text{Cl}$  (Sigma),  $(\text{NH}_4)_2\text{SO}_4$  (Fermont), urea (Sigma), tryptone (Difco) or yeast  
86 extract (Difco) at three concentrations (0.5, 2.75, and 5 g/L). The experiments were  
87 conducted in triplicate.

88

89 **Cultures in bioreactor**

90 Batch fermentations were performed using 1-L of HP medium plus 20 g/L CW and 2.75  
91 g/L tryptone in a 1-L bioreactor (Applikon, Foster City, CA) equipped with two six-blade  
92 Rushton turbines. pH was monitored using an autocleavable electrode (Applikon) and  
93 controlled at 6 by a Bioconsole ADI 1035/Biocontroller 1030 (Applikon). BioXpert 1.3  
94 software (Applikon) was used for data acquisition. The experiments were performed at  
95 37°C and stirred at 175 rpm. Culture samples of 3 mL were taken every 4 h from the  
96 bioreactor and centrifuged at 6,000 rpm. The supernatant was filtered through a 0.22  $\mu\text{m}$   
97 filter (Millipore, Bedford, MA, USA) before analysis of fermentation products.

98

## 99 **Analytical methods**

100 The gas was measured by water displacement in an inverted burette connected to the  
101 bioreactor or to serological bottles with rubber tubing and a needle. The hydrogen content  
102 in the gas phase was measured by Gas Chromatograph model 6890N (Agilent  
103 Technologies, Wilmington, DE) as described elsewhere [12]. Sugars and organic acids  
104 were determined by liquid chromatography in a Waters 600 Controller as described by  
105 Rosales-Colunga *et al.* [13]. Ethanol was measured by GC-FID as described in De León-  
106 Rodríguez *et al.* [14]. Cell growth was monitored at OD<sub>600nm</sub> using a Cary BIO-50  
107 spectrophotometer (Varian, Palo Alto, CA). Protein concentration was determined by the  
108 Lowry method using bovine serum albumin (BioRad, Hercules, CA, USA) as the standard.  
109 Proteins were separated by 15% sodium dodecyl sulphate polyacrylamide gel  
110 electrophoresis (SDS-PAGE) using a Miniprotean III System (BioRad). Proteins were  
111 stained with Coomassie Blue R-250 (BioRad).

112

## 113 **Statistics**

114 The statistical analysis of the treatments was determined by analysis of variance (ANOVA)  
115 and unpaired Student's *t*-test. Treatments with  $p < 0.0001$  were statistically significant. The  
116 statistical analysis was performed using Microsoft Excel v 14.0.

117

## 118 **Results and discussion**

119

## 120 **Hydrogen production by WDHL strain using cheese whey as substrate**

121 We previously reported the construction of an overproducing hydrogen *E. coli* WDHL  
122 strain, through the deletion of the *lacI* and *hycA* regulatory genes for the lactose operon and  
123 formate regulon, respectively [2]. A 1-L typical batch culture using cheese whey as carbon  
124 source in bioreactor is shown in Fig. 1. For this culture, the biomass increased from 1.5 to  
125 1.7 OD<sub>600 nm</sub> and the maximum cumulative hydrogen was 1,300 mL at 140 h (Fig. 1A).  
126 Lactose was consumed fast during the first 10 h of the culture and galactose and glucose  
127 were accumulated up to 5.8 and 4 g/L, respectively, and were consumed. Residual lactose  
128 of 4 g/L was observed at the end of the culture (Fig. 1B). The by-products at the end of  
129 fermentation were 4.9 g/L succinate, 2 g/L lactate, 1.4 g/L acetate, 1 g/L formate and 3.3  
130 g/L ethanol (Fig. 1C). Despite the genetic improvement of the WDHL strain, the lactose  
131 was not completely consumed and the hydrogen production rate was low, because there  
132 was insufficient nitrogen availability in the culture medium. Since *E. coli* cannot assimilate  
133 the lactalbumin, two strategies were evaluated to resolve this issue: the proteolytic  
134 hydrolysis of the lactalbumin, and the addition of an external nitrogen source.

135

### 136 **Treatment of the cheese whey with pancreatin**

137 The effect of pancreatin on hydrogen production and protein assimilation by the WDHL  
138 strain in serological bottles of 110 mL is shown in Fig. 2. A clear increase in hydrogen  
139 production was only observed for the experiments using 1,000 mg/L pancreatin, which  
140 produced 1.75-fold more hydrogen than the cultures without pancreatin (Fig. 2A). The  
141 protein concentration in the control culture without pancreatin as expected remained  
142 constant at 2 g/L, since no proteolytic activity was present, whereas in the cultures plus

143 pancreatin a decrease of 50% of protein concentration was observed at 24 h of culture (Fig.  
144 2B). The cell concentration for the culture with 1,000 mg/L pancreatin increased from 1.5  
145 to 2.2 OD<sub>600nm</sub> at 2 h of culture in the beginning and then remained constant. For the other  
146 cultures, biomass increased slowly at 2 OD<sub>600nm</sub> and was maintained after 18 h of culture  
147 (Fig. 2C). Fig. 3 shows a SDS-PAGE of culture samples taken at 24 h. In all cases a protein  
148 digestion pattern was observed indicating the proteolytic hydrolysis of the lactalbumin,  
149 whereas in the lane of the control culture, a band of 14.2 kDa corresponding to alpha-  
150 lactalbumin was observed.

151

## 152 **Effect of external nitrogen sources on the hydrogen production**

153 The effect of adding external nitrogen sources on hydrogen production by *Clostridium sp.*  
154 and mixture cultures has been documented [10, 15-17]; however, to our knowledge, there is  
155 no report for hydrogen production processes using *E. coli*. For this reason, we decided to  
156 evaluate the effect of five nitrogen sources: tryptone, yeast extract, urea, NH<sub>4</sub>Cl, and  
157 (NH<sub>4</sub>)<sub>2</sub>SO<sub>4</sub>, in cultures with 110 mL of production medium, and the results are shown in  
158 Fig. 4. Both inorganic sources and the urea had no statistical difference with respect to the  
159 control cultures, which attained 33±1.2 mL of hydrogen. Yeast extract and tryptone had a  
160 positive effect on hydrogen production at the three concentrations tested. Using 0.5, 2.75,  
161 or 5 g/L of yeast extract in cultures, 84±1.5, 86±2.5, and 106±2.5 mL of hydrogen were  
162 obtained, respectively, whereas using tryptone, hydrogen production was 87±2, 102±2, and  
163 114±1.4 mL, respectively. Hydrogen yield based on tryptone was 37.1 and 22.8 mL/g for  
164 2.75 and 5 g/L tryptone, respectively. These results led us to use production medium plus

165 2.75 g/L tryptone in subsequent experiments in bioreactor (Fig. 5). In this case the biomass  
166 increased from 1.55 to 1.81 OD<sub>600nm</sub>, and remained constant until 100 h of culture, and then  
167 decreased to 1.7 (Fig. 5A). Hydrogen production reached a maximum of 2,733 mL at 80 h  
168 of culture, which is 2.1-fold higher than that attained in the culture without an external  
169 nitrogen source. This can be explained by the total sugar consumption. In this culture,  
170 lactose was undetectable after 4 h of culture, and a maximum of 5 g/L glucose was detected  
171 only in the first hours of culture (Fig. 5B). Galactose was accumulated and a maximum of  
172 9.6 g/L was detected at 12 h, and then it was consumed and was undetectable after 28 h of  
173 culture (Fig. 5B). The by-products of fermentation were 3 g/L succinate, 2.3 g/L acetate,  
174 2.6 g/L ethanol, formate was not detected and lactate was accumulated to 2.2 g/L at the first  
175 4 h and then decreased until 0.8 g/L (Fig. 5C).

176

177 Table 1 shows the effect of different types of nitrogen sources on hydrogen production for  
178 various microorganisms. For *Clostridium butyricum* both organic and inorganic nitrogen  
179 sources increased hydrogen production [10]. While in *C. saccharoperbutylacetonicum*  
180 cultures only yeast extract had a slight positive effect, and inorganic salts and urea inhibited  
181 hydrogen production drastically [9]. In mixed cultures reported by Sivaramakrishna *et al.*  
182 [17], urea had a negative effect, ammonium sulfate had no effect, whereas ammonium  
183 chloride, tryptone, and yeast extract had a positive effect. Wang *et al.* [11] evaluated the  
184 use of ammonium chloride as nitrogen source with a digested sludge, and reported that  
185 concentrations between 0.01 to 2 g/L increased hydrogen production, but above 5 g/L it  
186 decreased. Salerno *et al.* [18] reported that NH<sub>4</sub>Cl directly affected the hydrogen production  
187 in heat-treated agricultural soil cultures in a continuous flow reactor. In our study for *E.*  
188 *coli*, urea and both inorganic salts had a negative effect, whereas tryptone and yeast extract

189 in the range 0.5 to 5 g/L, hydrogen production increased from 2.6 to 3.5 and 2.5 to 3.2 fold,  
190 respectively (Fig. 4). A finding in this study was adding tryptone or yeast extract to the  
191 culture medium allowed the total consumption of lactose in 40 h. Meanwhile, in the control  
192 culture (without tryptone), there was 15.6% lactose remaining at the end of fermentation.  
193 There are studies that evaluated sugar consumption by adding a nitrogen source, *i.e.* Kalil *et al.*  
194 | *al.* [16] reported glucose consumption of 80% by adding 13 g/L yeast extract ~~13 g/L~~ and  
195 using *C. acetobutylicum* as inoculum. Ferchichi *et al.* [9, 19] reported that glucose  
196 | consumption was 99.9% by adding 5 g/L yeast extract ~~5 g/L~~ as nitrogen source in  
197 *Clostridium saccharoperbutylacetonicum* cultures. Morimoto *et al.* [20] reported that the  
198 | addition of 2 g/L ~~of~~ yeast extract to the compost enhanced the glucose consumption from  
199 38.2 to 84% using sludge as inoculum. Salerno *et al.* [18] reported that glucose  
200 consumption increased from 86 to 92% when NH<sub>4</sub>Cl was increased from 0.8 to 7.8 g/L;  
201 however, the hydrogen yield decreased. It is not clear how ammonia inhibits hydrogen  
202 production, but it could be related to both the intracellular pH changes and inhibition of  
203 enzymes related to hydrogen production [11]. Therefore, it is necessary to select an  
204 adequate nitrogen source, which allows both carbon source consumption and high hydrogen  
205 production.

206

## 207 **Conclusions**

208 Cheese whey is an inexpensive potential raw material for hydrogen production by  
209 fermentative processes considering its high content of lactose and lactalbumin; however,  
210 this complex protein is not accessible for *E. coli*, and thus additional approaches are  
211 needed. We evaluated the use of pancreatin and the supplementation of external nitrogen

212 sources. Pancreatin improves hydrogen production, as well as the use of external organic  
213 sources such as tryptone and yeast extract, whereas ammonia salts and urea have no  
214 statistical effect. This work demonstrates that the type of nitrogen source directly affects  
215 hydrogen production by *E. coli*.

216

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221

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280

281

282

283 **Figure caption**

284

285 Fig. 1. Batch culture of *E. coli* WDHL strain using cheese whey as carbon source in 1-L  
286 bioreactor. A) Hydrogen production (●) and Biomass (◄). B) Carbohydrate consumption:  
287 lactose (\*), glucose (✱) and galactose (□). C) Metabolites: succinate (◄), lactate (◇),  
288 acetate (Δ), formate (+) and ethanol (✱).

289

290 Fig. 2. Effect of adding different concentrations of pancreatin on hydrogen production and  
291 protein assimilation by *E. coli* WDHL strain using 10 g/L CW as carbon source in 110 mL  
292 serological bottles. A) Hydrogen production. B) Protein assimilation and C) Biomass. The  
293 conditions were: 1 mg/L (●), 10 mg/L (◄), 100 mg/L (□), 1,000 mg/L (Δ) of protease, and  
294 control cultures without pancreatin (◄).

295

296 Fig. 3. SDS-PAGE shows protein digestion by different concentrations of pancreatin in  
297 cultures of *E. coli* WDHL strain. M: Benchmark molecular weight ladder (Invitrogen), 1:  
298 Control culture, 2: 1 mg/L, 3: 10 mg/L, 4: 100 mg/L, 5: 1,000 mg/L.

299

300 Fig. 4. Different types of nitrogen sources affect hydrogen production by *E. coli* WDHL  
301 strain using 20 g/L CW as substrate. A)  $\text{NH}_4\text{Cl}$ , B)  $(\text{NH}_4)_2\text{SO}_4$ , C) Urea, D) Yeast extract,  
302 and E) Tryptone. Experiments were done in 110 mL serological bottles. Values are

303 expressed as mean  $\pm$  standard deviation (n=3). \*\*\* Statistically difference with respect to  
304 the control at  $p < 0.0001$ .

305

306 Fig. 5. Batch culture of *E. coli* WDHL strain using cheese whey plus 2.75 g/L tryptone ~~2.75~~  
307 ~~g/L~~ in 1-L bioreactor. A) Hydrogen production (●) and Biomass (◀). B) Carbohydrate  
308 consumption: lactose (\*), glucose (★) and galactose (□). C) Metabolites: succinate (▼),  
309 lactate (◇), acetate (Δ), formate (+) and ethanol (★).