

## Effects of Trehalose on Freeze Tolerance of Baker' s Yeast

Miyamoto, Takahisa

Laboratory of Food Hygienic Chemistry, Faculty of Agriculture, Kyushu University

Kawabata, Ko-ichi

Laboratory of Food Hygienic Chemistry, Faculty of Agriculture, Kyushu University

Honjoh, Ken-ichi

Laboratory of Food Hygienic Chemistry, Faculty of Agriculture, Kyushu University

Hatano, Shoji

Laboratory of Food Hygienic Chemistry, Faculty of Agriculture, Kyushu University

<https://doi.org/10.5109/24135>

---

出版情報：九州大学大学院農学研究院紀要. 41 (1/2), pp.105-112, 1996-11. Kyushu University  
バージョン：  
権利関係：



## **Effects of Trehalose on Freeze Tolerance of Baker's Yeast**

**Takahisa Miyamoto, Ko-ichi Kawabata,  
Ken-ichi Honjoh and Shoji Hatano**

Laboratory of Food Hygienic Chemistry, Faculty of Agriculture,  
Kyushu University, Fukuoka 812-81, Japan.

(Received July 31, 1996)

A conventional baker's yeast strain D incorporated trehalose into its cells from a YPG medium supplemented with trehalose. Cells cultured in a medium containing 3 to 5% trehalose increased to nearly 5 times the trehalose content of cells cultured in the absence of trehalose. After 1 day of frozen storage at  $-20^{\circ}\text{C}$ , cells cultured in 3% trehalose medium experienced a lesser decrease in both viability and  $\text{CO}_2$  productivity than cells cultured in the absence of trehalose. Even after 10 days frozen storage, the strain D cultured in the 3% trehalose medium retained to nearly 50% of the viability and  $\text{CO}_2$  productivity of the unfrozen cells. Although the freeze-tolerant yeast strains DFT and *S. cerevisiae* MAFF 10-03056 showed, during freezing, smaller decreases in viability than strain D, the large decreases in  $\text{CO}_2$  productivity were comparable among all three strains. The  $\text{CO}_2$  productivity in both freeze-tolerant strains cultured in the presence of 3% trehalose was about 60% of that in the unfrozen cells, even after 10 days of frozen storage. The  $\text{CO}_2$  productivity and actin content of the cell-free extracts prepared from the strain D cultured in YPG medium decreased significantly to about 15% and 30% of those of the unfrozen cells, respectively, after 7 days of frozen storage. When the cells cultured in the presence of 3% trehalose were frozen-stored, the  $\text{CO}_2$  productivity of the cell-free extracts prepared from 7-days frozen-stored cells decreased to 50% of that from the unfrozen cells. The actin content, however, did not decrease after the same frozen storage. In eukaryotic cells, the activities of some glycolytic enzymes are increased by association with actin. It seems that the native structure of actin is necessary for yeast  $\text{CO}_2$  productivity after frozen storage.

### INTRODUCTION

The practice of freezing prepared dough has been gaining acceptance in the baking industry (Hsu *et al.*, 1979 a, b). However, because of the injury to yeast cells induced by freezing, frozen dough yields a poorer quality bread than unfrozen dough (Wolt and D'apponia, 1984 a, b; Morris *et al.*, 1988). It has been reported that the bread-making potential of frozen dough decreases substantially with increasing duration of frozen storage (Hsu *et al.*, 1979 a). The most important problem in the frozen-dough method is determining how to maintain the viability and gassing power of frozen yeast. Freeze-tolerant yeast strains have been discovered in order to overcome these difficulties, (Hino *et al.*, 1987; Oda *et al.*, 1986). These yeasts, however, remain less than completely satisfactory for use in frozen-dough baking. It has also been reported, though, that the content of trehalose in freeze-tolerant yeast strains was higher than that in conventional yeast strains (Hino *et al.*, 1990). The trehalose content of commercial baker's yeast is widely believed to be a critical parameter for its stress resistance, and this relation has received a lot of attention, particularly with respect to the production of instant dry yeast. Over the years, the culture conditions for commercial baker's yeast have been optimized

in order to obtain a high trehalose content. At present, trehalose levels of 15 to 20% of the dry weight are common, with 10% considered a critical threshold. For the preservation of yeast viability in frozen doughs, a high trehalose content is also crucial. Yeast cells growing on a rapidly fermented sugar, such as glucose, have little stress resistance and also a very low trehalose level (Dijck et al., 1990). On the other hand, stationary phase cells and cells grown on nonfermentable carbon sources have both high stress resistance and high trehalose content (Kotyk and Michaljanicova, 1979; Panek, 1975). Whereas the stress resistance of commercial yeast cells is very high before contact with nutrients, mixing of yeast cells with flour results in rapid mobilization of trehalose and rapid loss of stress resistance (Dijck et al., 1990). In recent years, much attention has been drawn to the possible function of trehalose as a stress protectant, attention based mainly on the remarkable stress-protection properties of trehalose *in vitro* and the strong correlation between trehalose content and stress resistance *in vivo* (Eleutherio, 1993; De Vergilio et al., 1994). The protective effect of trehalose, however, is not well understood at a molecular level.

The mechanism of yeast cell injury caused by freezing and thawing, and the mechanism of freeze tolerance are poorly clarified. A number of studies have been made on the metabolic impairment or changes in cellular constituents of yeast after freeze-thawing. The glycolytic system is essential for gassing power in baking yeast. Impairment of the glycolytic system decreases the gassing power of yeast cells. Clarke and Masters (1975) have reported that, in skeletal muscle, some of the glycolytic enzymes are associated with actin, one of the constituents of the cytoskeleton of eukaryotic cells. The activities of some glycolytic enzymes are increased by association with actin (Arnold and Pette, 1970). We have shown that the capacity of restoration of actin and the glycolytic system from the injury induced by frozen storage and thawing might contribute to the freeze tolerance of yeast cells (Hatano et al., 1996).

This study was undertaken to investigate the mechanism of the protective effect of trehalose against freezing injury in baker's yeast. Trehalose was incorporated into yeast cells, and CO<sub>2</sub> productivity and actin of the cell-free extract were compared between normal cells and the cells incorporated with trehalose after frozen storage for 7 days.

## MATERIALS AND METHODS

### Strains and culture

Daiya Yeast (abbreviated D, a conventional baker's yeast) and Daiya Yeast FT (abbreviated DFT, a freeze-tolerant yeast used for frozen-dough baking), both strains of *Saccharomyces cerevisiae*, were purchased from Kyowa Hakko Co., Tokyo, Japan. *Saccharomyces cerevisiae* MAFF 10-03056 (a freeze-tolerant yeast) was obtained from the National Institute of Agrobiological Resources, Ministry of Agriculture, Forestry, and Fisheries, Tsukuba, Ibaraki, Japan. Yeast cells were cultured in a YPG medium containing 0.4% yeast extract, 0.5% polypeptone, 0.5% KH<sub>2</sub>PO<sub>4</sub>, 0.2% MgSO<sub>4</sub>·7H<sub>2</sub>O and 5% glucose at 30 °C unless otherwise stated. For frozen storage, cells were suspended in ASF medium (Hatano et al., 1996) containing 8.2 mM phosphate buffer (pH6.0), 0.01 mM thiamine, 0.02 mM pyridoxine, 0.4 mM nicotinic acid, 9.3 mM MgSO<sub>4</sub>·7H<sub>2</sub>O, 22 mM (NH<sub>4</sub>)<sub>2</sub>SO<sub>4</sub>, 95 mM urea, 24 mM glucose, and 119 mM maltose.

**Cell-counting and measurement of viability**

The number of yeast cells in suspension was measured with a Coulter particle counter (Coulter Electronics Ltd., Luton, Beds, U.K.). The viability of yeast cells was measured using an agar-plating method with YPG agar. After incubation of plates at 30 °C for 24 hr, yeast colonies were counted. The viability was calculated by dividing the cell-counts of the frozen sample by those of an unfrozen sample.

**Preparation of cell-free extract**

Yeast cells (about  $5.0 \times 10^{10}$  cells) in the stationary phase of growth were harvested by centrifugation at  $2000 \times g$  for 5 min. The cells were washed with an actin extraction buffer (abbreviated AEB; 0.1 M imidazole-HCl buffer, pH 7.5, containing 0.1 mM  $\text{CaCl}_2$ , 0.5 mM ATP, 2 mM  $\text{MgCl}_2$ , 0.5 mM phenylmethylsulfonylfluoride, 0.75 mM 2-mercaptoethanol, and 5 mM KCl) (Zechel, 1980) and then resuspended in 20 ml of the same buffer. The suspension was homogenized with glass beads of 0.3 mm in diameter in a reciprocal shaker (Vibrogen-Zellmuhle, Edmund Buhler Co., Tubingen, F. R. G.) operated for 20 min at 4500 rpm and 4°C. The homogenate was centrifuged at  $2000 \times g$  for 5 min at 4°C, and the resultant supernatant was further centrifuged at  $60,000 \times g$  for 20 min at 4°C. The secondary supernatant was used as a cell-free extract.

**Freezing and thawing**

In general, both cooling rate and period of frozen storage affect the viability of microorganisms (Mazur, 1965 and 1970). To diminish the effects of cooling in this study, yeast cells were cooled at a rate of 0.5 °C/min. Yeast cells were harvested and washed once with sterile water and suspended in ASF medium at a density of  $5 \times 10^6$  cells/ml. Five ml of the suspension was placed in a test tube (18 x 180 mm) set at a slant to decrease supercooling, was cooled at a rate of 0.5 °C/min in an air-blast freezer at -20 °C and kept at -20 °C. The frozen specimen was thawed at a rate of 20 °C/min in a bath kept at 30 °C. In the frozen-storage test of the cell-free extract, 5 ml of the cell-free extract was treated in the same manner.

**Measurement of CO<sub>2</sub> productivity**

To measure the CO<sub>2</sub> productivity of yeast, the suspension of yeast cells in ASF medium ( $10^6$  cells/ml) was placed in a rubber-stopped plastic syringe to avoid contact with air, and incubated at 30 °C. Twenty ml of the suspension was withdrawn at the start of the incubation and again after 2 hr. Two ml of 1 M citrate buffer (pH 4.5) was added to the suspension, and the CO<sub>2</sub> concentration of the mixture was measured with an ion meter (Model SA720, Orion Research Co., Ltd., Boston, MA, U.S.A.) with CO<sub>2</sub> electrode (Model 95-02, Orion Research Co., Ltd., Boston, MA, U.S.A.). In this assay system, CO<sub>2</sub> concentration increased with increasing incubation period until 4 hr. CO<sub>2</sub> productivity was expressed as an increment of CO<sub>2</sub> concentration after a 2-hr incubation, and was calculated by dividing the CO<sub>2</sub> productivity of the frozen sample by that of the unfrozen sample.

To measure the CO<sub>2</sub> productivity of cell-free extract, the extract was mixed with 0.6 M glucose, 1 mM ATP, 1 mM ADP, 1 mM NAD, and 1 mM NADH, and incubated at 30°C. After 1 ml of the cell-free extract was withdrawn and mixed with 19 ml of deionized water

and 2 ml of 0.1 M citrate buffer (pH 4.5), the  $\text{CO}_2$  concentration of the mixture was measured. The  $\text{CO}_2$  productivity was expressed as  $\mu\text{mole of CO}_2$  produced per mg protein per 2 hr.

### Trehalose determination

Yeast cells were harvested and washed once with sterile water. Trehalose was extracted from yeast cells with 10% trichloroacetic acid and determined by the anthrone method (Arnold and Mclellan, 1975). To confirm the presence of trehalose in the yeast cells, the trichloroacetic acid extract was analyzed by thin-layer chromatography on a Silicagel 60 plate (Merck, Darmstadt, F. R. G.) with developing solvent (60% (v/v) ethyl acetate, 15% (v/v) acetic acid, 15% (v/v) methanol, and 10 % (v/v) distilled water). After development, the plate was air-dried and spots were detected by spraying with 20%  $\text{H}_2\text{SO}_4$ .

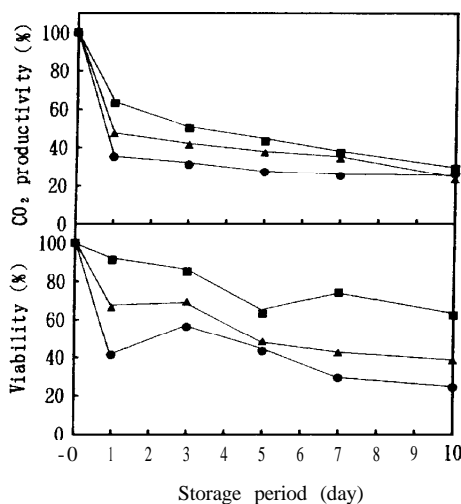
### Measurement of actin content

The contents of total actin in the cell-free extracts of yeast cells were measured by a DNase I inhibition assay (Blikstad *et al.*, 1978) using rabbit muscle actin (>90% G-actin, Sigma Chemical Co., St. Louis, MO, U.S.A.) as a standard.

## RESULTS AND DISCUSSION

### Effects of trehalose on viability and $\text{CO}_2$ productivity

Figure 1 shows changes in viability and  $\text{CO}_2$  productivity of baker's yeast D during



**Fig. 1.** Changes in viability and  $\text{CO}_2$  productivity of baker's yeast D during frozen storage at  $-20\text{ }^{\circ}\text{C}$  in ASF medium containing trehalose. Symbols: ●, stored in ASF medium; ▲, stored in ASF medium containing 1% trehalose; ■, stored in ASF medium containing 3% trehalose.

frozen storage at -20 °C in ASF medium containing trehalose. After 1 day of storage, the CO<sub>2</sub> productivity and viability of strain D in ASF medium decreased to 38% and 40%, respectively, of those of the unfrozen cells. In the presence of 3% trehalose, although the CO<sub>2</sub> productivity decreased to 40% of that of the unfrozen cells after storage for 7 days, the viability decreased only slightly, retaining 80% of the viability of the unfrozen cells after the same storage period. These results indicate that the addition of trehalose to a freezing medium is effective in minimizing the decreased viability of baker's yeast during frozen storage, but not so for the maintenance of CO<sub>2</sub> productivity.

### Incorporation of trehalose into yeast cells

Thin-layer chromatography of the trichloroacetic acid extracts of yeast cells cultured in the presence of trehalose showed that the yeast cells had incorporated trehalose from the culture medium (data not shown). Table 1 shows trehalose content of baker's yeast D cultured in YPG medium containing trehalose. The trehalose content of yeast cells increased after cultivation, but the cell concentration of yeast cells decreased with increasing concentration of trehalose in YPG medium. When the strain D was cultured in the medium containing 3 to 5% trehalose, trehalose content was nearly 5 times that of the strain cultured in an absence of trehalose. These trehalose contents were at the same level as those of the stress-tolerant yeasts reported previously (Hino et al., 1990; Dijck *et al.*, 1995).

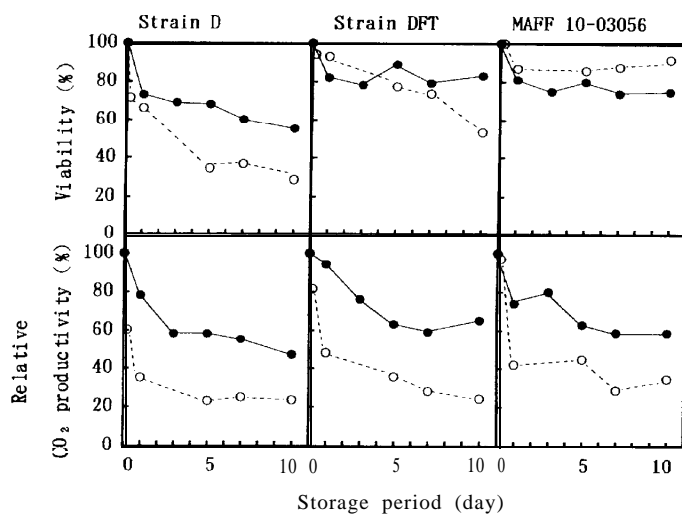
**Table 1.** Trehalose contents in baker's yeast D cultured in YPG medium containing trehalose.

	Trehalose conc. (%) in medium					
	Glucose conc. (%)					
	0	1	2	3	4	5
	5	4	3	2	1	0
Trehalose content						
(mg/10 <sup>9</sup> cells)	1.35	3.40	4.35	4.98	6.43	5.77
(% dry weight)	2.1	5.3	6.8	7.8	10.0	9.0
Final cell	2.90	2.02	2.34	2.10	1.80	1.77
concentration						
(×10 <sup>9</sup> cells/ml)						

Yeast was cultured at 30 °C for 48hr with shaking.

### Freeze tolerance of yeast cells incorporating trehalose

Figure 2 shows the changes in viability and CO<sub>2</sub> productivity in yeast cells that were cultured in a YPG medium containing 3% trehalose and stored frozen at -20 °C. After 1 day of storage, the rates of viability and CO<sub>2</sub> productivity in the cells cultured in YPG medium containing trehalose had decreased less than the rates of cells cultured in YPG



**Fig. 2.** Changes in viability and CO<sub>2</sub> productivity of yeast cells cultured in YPG medium containing 3 % trehalose during frozen storage at -20 °C. Values are the means of two separate experiments.  
Symbols: ○, cells cultured in YPG medium; ●, cells cultured in YPG medium containing 3 % trehalose.

medium alone. Even after 10 days, the strain cultured in the presence of 3% trehalose had retained about 50% of the CO<sub>2</sub> productivity and viability of the unfrozen cells. These values were nearly double those of the yeast cells cultured in YPG medium alone. The decrease in viability of the freeze-tolerant yeast DFT and *S. cerevisiae* MAFF 10-03056 were smaller than that of the strain D after frozen storage. The CO<sub>2</sub> productivity of both DFT and MAFF 10-03056 largely decreased after 1 day of storage, while productivity was at the same level as for strain D after frozen storage of 10 days. The CO<sub>2</sub> productivity of both DFT and MAFF 10-03056 cultured in the presence of trehalose were about 60% of those of the unfrozen cells even after 10 days of storage.

### CO<sub>2</sub> productivity and actin content of cell-free extracts

Table 2 shows the CO<sub>2</sub> productivity and actin content of cell-free extracts prepared from strain D cultured in the presence and absence of trehalose. CO<sub>2</sub> productivity of cell-free extracts prepared after 7 days of storage from cells cultured in the absence of trehalose decreased to about 15% of that of the unfrozen cells. The actin content of cell-free extracts also decreased to about 30% after the same period of storage. When the cells cultured in the presence of 3% trehalose were stored frozen, the CO<sub>2</sub> productivity of the cell-free extracts prepared from cells stored frozen for 7-days decreased to 50% of the productivity in unfrozen cells. Actin content, however, did not decrease after the same period of frozen storage. Hitchcock et al. (1976) have reported that the native structure

**Table 2.** CO<sub>2</sub> productivity and actin content of yeast D cultured in YPG medium containing trehalose.

Cell-free extract	CO <sub>2</sub> productivity ( $\mu$ mole CO <sub>2</sub> /10 <sup>10</sup> cells/2h)	Actin content (mg/10 <sup>10</sup> cells)
Cultured in YPG medium		
Unfrozen cells	113.0	3.65
Frozen-stored cells	17.9	1.04
Cultured in YPG medium containing 3% trehalose		
Unfrozen cells	118.0	3.01
Frozen-stored cells	61.8	3.33

Values are the means of two separate experiments.

of actin is important for the binding and inhibition of DNase I. The decrease in actin content, as measured by the DNase I inhibition assay, was indicative of conformational changes in actin which yields a form no longer capable of inhibiting DNase I. We have shown that freezing injury of actin is greater in freeze-sensitive yeast than in freeze-tolerant yeast (Hatano et al., 1996). These results and data indicate that trehalose incorporated into yeast cells functions as a freeze-protectant on actin in yeast cells. In eukaryotic cells, some of the glycolytic enzymes bind to actin, which is known to increase the activities of some of these enzymes (Arnold and Pette, 1970). The rates of decrease in CO<sub>2</sub> productivity and viability were almost the same in each of the yeast strains cultured in the medium containing trehalose (Fig. 2). It seems that the native structure of actin is necessary for CO<sub>2</sub> productivity in yeast following frozen storage. Further investigations on the interaction of the glycolytic system and actin might clarify the mechanism of the protective effect of trehalose on the gassing power of yeast cells.

Since trehalose is a by-product in L-glutamic acid fermentation by *Brevibacterium lactofermentum* with sucrose used as source of sugar (Yoshii et al., 1993), it is readily available for the commercial production of baker's yeast. Although the effects of prefermentation before freezing on the CO<sub>2</sub> production of frozen dough made with trehalose-incorporated yeast cells will need to be examined, media containing trehalose appear suitable for production of baker's yeast for use in the frozen dough method.

## REFERENCES

- Arnold, H. and D. Pette 1970 Binding of aldolase and triosephosphate dehydrogenase to F-actin and modification of catalytic properties of aldolase. *Eur. J. Biochem.*, **15**: 360-366
- Arnold, W. N. and M. W. Mclellan 1975 Trehalose and glycogen levels during the initial stages of growth of *Candida albicans*. *Physiol. Chem. Phys.*, **7**: 369-380
- Blikstad, I., F. Markey, L. Carlsson, T. Persson and U. Lindberg 1978 Selective assay of monomeric and filamentous actin in cell extracts, using inhibition of deoxyribonuclease I. *Cell*, **15**: 935-943
- Clarke, F. M. and C. J. Masters 1975 On the association of glycolytic enzymes with structural proteins of skeletal muscle. *Biochem. Biophys. Acta.*, **381**: 37-46



- De Vergilio, C., T. Hottiger, J. Dominguez, T. Boller, and A. Wiemken 1994 The role of trehalose synthesis for the acquisition of thermotolerance in yeast. I. Genetic evidence that trehalose is a thermoprotectant, *Eur. J. Biochem.*, 219: 179-186
- Dijk, P., D. Colavizza, P. Smet and J. Thevelein 1990 Differential importance of trehalose in stress resistance in fermenting and nonfermenting *Saccharomyces cerevisiae* cells. *Appl. Environ. Microbiol.*, 56: 1386-1391
- Eleutherio, E. C., P. S. Araujo, and A. D. Panek 1993 Protective role of trehalose during heat stress in *Saccharomyces cerevisiae*. *Cryobiology*, 30: 591-596
- Hatano, S., M. Udou, N. Koga, K. Honjoh, and T. Miyamoto 1996 Impairment of the glycolytic system and actin in baker's yeast during frozen storage. *Biosci. Biotech. Biochem.*, 60: 61-64
- Hino, A., H. Takano and Y. Tanaka 1987 New freeze-tolerant yeast for frozen dough preparations, *Cereal Chem.*, 64: 269-275
- Hino, A., K. Mihara, K. Nakashima, and H. Takano 1990 Trehalose levels and survival ratio of freeze-tolerant versus freeze-sensitive yeasts. *Appl. Environ. Microbiol.*, 56: 1386-1391
- Hitchcock, S. E., L. Carlsson and U. Lindberg 1976 Depolymerization of F-actin by deoxyribonuclease I. *Cell*, 7: 531-542
- Hsu, K. H., R. C. Hoseney and P. A. Seib 1979a Frozen dough I. Factors affecting stability of yeasted doughs. *Cereal Chem.*, 56: 419-424
- Hsu, K. H., R. C. Hoseney and P. A. Seib 1979b Frozen dough II. Effects of freezing and storage conditions on the stability of yeasted doughs. *ibid.*, 56: 424-426
- Kotyk, A. and D. Michaljanicova 1979 Uptake of trehalose by *Saccharomyces cerevisiae*. *J. Gen. Microbiol.*, 110: 323-332
- Mazur, P. 1965 The role of cell membranes in the freezing of yeast and other single cells. *Ann. N.Y. Acad. Sci.*, 125: 658-676
- Mazur, P. 1970 Cryobiology: the freezing of biological system. *Science*, 168: 939-949
- Morris, G. J., G. E. Coulson and K. J. Clarke 1972 Freezing injury in *Saccharomyces cerevisiae*: The effect of growth conditions. *Cryobiology*, 25: 471-482
- Oda, Y., K. Uno, and S. Ohta 1986 Selection of yeasts for breadmaking by the frozen-dough method. *Appl. Environ. Microbiol.*, 52: 941-943
- Panek, A. D. 1975 Trehalose synthesis during starvation of baker's yeast. *Eur. J. Appl. Microbiol.*, 2: 39-46
- Wolt, M. J. and B. L. D'appolonia 1984a Factors involved in the stability of frozen dough. I. The influence of yeast reducing compounds on frozen-dough stability. *Cereal Chem.*, 61: 209-212
- Wolt, M. J. and B. L. D'appolonia 1984b Factors involved in the stability of frozen dough. II. Effects of yeast type, flour type, and dough additives on frozen-dough stability. *ibid.*, 61: 213-221
- Yoshii, H., M. Yoshimura, Y. Takenaka, Y. Kawahara, S. Nakamori, K. Horikoshi and S. Ikeda 1993 Increased production of L-glutamic acid fermentation by control of trehalose formation. *Nippon Nougai Kagaku Kaishi*, 67: 949-954 (in Japanese)
- Zechel, K. 1980 Isolation of polymerization-competent cytoplasmic actin by affinity chromatography on immobilized DNase I using formamide as eluant. *Eur. J. Biochem.*, 110: 343-348