



Supplementary Materials

Production of D-Tagatose by Whole-Cell Conversion of Recombinant *Bacillus subtilis* in the Absence of Antibiotics

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Table S1. Comparison of characteristics of L-AIs from various microorganisms.

Source of L-arabinose isomerase	Reaction condition	Metal ion or boric acid requirement	conversion rate	Conversion yield(%)
<i>Mesophilic</i>				
<i>Lactobacillus sakei</i>	pH7.4,50°C	Mn ²⁺ (1.0)	54	45.9
<i>Lactobacillus brevis</i> PC16	pH6.5,67°C	Mn ²⁺ (1.0)	125	99.6
<i>Lactobacillus fermentum</i> CGMCC 2921	pH6.5,65°C	Mn ²⁺ (1.0)	9	4.95
<i>Lactobacillus fermentum</i> CGMCC 2921	pH6.5,70°C	Mn ²⁺ (1.0)	100	75
<i>Pediococcus pentosaceus</i> PC-5	pH6.0,50°C	Mn ²⁺ (0.6) Co ²⁺ (0.8)	5	2.6
<i>Enterococcus faecium</i> DBFIQE36	pH5.5,50°C	Mn ²⁺ (0.3)	90	40.5
<i>Lactobacillus plantarum</i> WU14	pH7.17,50°C	Mn ²⁺ (10.0)	108	41.4
<i>Bacillus coagulans</i> NI-01	pH7.5,60°C	Mn ²⁺ (0.5) Co ²⁺ (0.5)	20	10.6
<i>Thermophilic</i>				
<i>Geobacillus therodenitrificans</i>	pH8.5,50°C	No	300	165
<i>Geobacillus therodenitrificans</i>	pH8.5-9.0, 60°C	boric acid (1110.0)	500	370
<i>Bacillus thermoglucosidasius</i> KCTC 1828	pH7.4,40°C	Mn ²⁺ (1.0)	36	16.42
<i>Acidothermus cellulolyticus</i> ATCC 43068	pH7.5,75°C	Mn ²⁺ (1.0) Co ²⁺ (0.5)	9	4.8
<i>Alicyclobacillus acidocaldarius</i>	pH6.0,60°C	Mn ²⁺ (1.0) Co ²⁺ (1.0)	18	7.9
<i>Alicyclobacillus hesperidium</i> URH17-3-68	pH7.0,70°C	Co ²⁺ (1.0)	9	3.9
<i>Hyperthermophilic</i>				
<i>Thermotoga neapolitana</i> 5068	pH7.0,80°C	Mn ²⁺ (1.0) Co ²⁺ (1.0)	1.8	1.2
<i>Thermotoga Maritima</i>	pH7.5,70°C	Mn ²⁺ (5.0)	500	190
				38(242 h)

Host expressing system	Reference
<i>Lactobacillus plantarum</i>	[16]
<i>B. subtilis</i> DB403	[15]
<i>E. coli</i>	[14]
<i>B. subtilis</i> 168	[13]
<i>E. coli</i>	[12]
<i>E. coli</i>	[11]
<i>Lactococcus lactis</i> NZ9000	[10]
<i>E. coli</i>	[9]
<i>Corynebacterium glutamicum</i>	[8]
<i>E. coli</i>	[7]
<i>E. coli</i>	[6]
<i>E. coli</i>	[5]
<i>E. coli</i>	[4]
<i>E. coli</i>	[3]
<i>E. coli</i>	[2]
<i>E. coli</i>	[1]

Table S2. List of bacterial strains and plasmids used in this study.

Strains and plasmids	Characteristics	Source and reference
<i>E. coli</i> K-12	β -galactosidase and arabinose isomerase gene provider	Invitrogen
<i>B. subtilis</i> 168	trpC, expression host of <i>B. subtilis</i>	Takara
168 D1P1(<i>alrA</i> -, Zeo ^r)	168 derivate, Δ <i>alrA</i> , lox71-Zeo ^r -lox66	This study
168 D1P2(<i>alrA</i> -, Kan ^r)	168 derivate, Δ <i>alrA</i> , lox72, Kan ^r , pTSC	This study
168 D1(<i>alrA</i> -)	168 derivate, Δ <i>alrA</i>	This study
168 D1/pMA5- <i>alrA</i>	The recombinant 168 D1 strain harboring the plasmid pMA5- <i>alrA</i>	This study
168 D1/pMA5- <i>alrA-araA</i>	The recombinant 168 D1 strain harboring the plasmid pMA5- <i>alrA-araA</i>	This study
168 D1/pMA5- <i>alrA-lacZ</i>	The recombinant 168 D1 strain harboring the plasmid pMA5- <i>alrA-lacZ</i>	This study
168 D1/pMA5- <i>alrA-lacZ-araA</i>	The recombinant 168 D1 strain harboring the plasmid pMA5- <i>alrA-lacZ-araA</i>	This study
168 D2P1(Zeo ^r)	168 derivate, <i>lacZ</i> , Δ <i>alrA</i> , lox71-Zeo ^r -lox66	This study
168 D2P2(Kan ^r)	168 derivate, <i>lacZ</i> , Δ <i>alrA</i> , lox72, Kan ^r , pTSC	This study
168 D2(<i>alrA</i> -)	168 derivate, <i>lacZ</i> , Δ <i>alrA</i>	This study
168 D2/pMA5- <i>alrA</i>	The recombinant 168 D2 strain harboring the plasmid pMA5- <i>alrA</i>	This study
168 D2/pMA5- <i>alrA-araA</i>	The recombinant 168 D2 strain harboring the plasmid pMA5- <i>alrA-araA</i>	This study
Plasmids		
pMA5	Kan ^r , Zeo ^r , containing the <i>Hpa</i> II promoter	Takara
p7Z6	pMD18-T ligated with lox71-Zeo ^r -lox66 cassette	Takara
pTSC	Kan ^r , temperature sensitive in <i>B. subtilis</i> containing Pspac-cre expression cassette	Takara
pMA5- <i>alrA</i>	<i>B. subtilis</i> expression vector containing <i>alrA</i> gene	This study
pMA5- <i>alrA-araA</i>	<i>B. subtilis</i> expression vector containing <i>alrA</i> and <i>araA</i> genes	This study
pMA5- <i>alrA-lacZ</i>	<i>B. subtilis</i> expression vector containing <i>alrA</i> and <i>lacZ</i> genes	This study
pMA5- <i>araA</i>	<i>B. subtilis</i> expression vector containing <i>araA</i> gene	This study
pMA5- <i>alrA-lacZ-araA</i>	<i>B. subtilis</i> co-expression vector containing <i>alrA</i> , <i>araA</i> and <i>lacZ</i> gene	This study

Zeo^r: bleomycin resistance; Kan^r: kanamycin resistance;

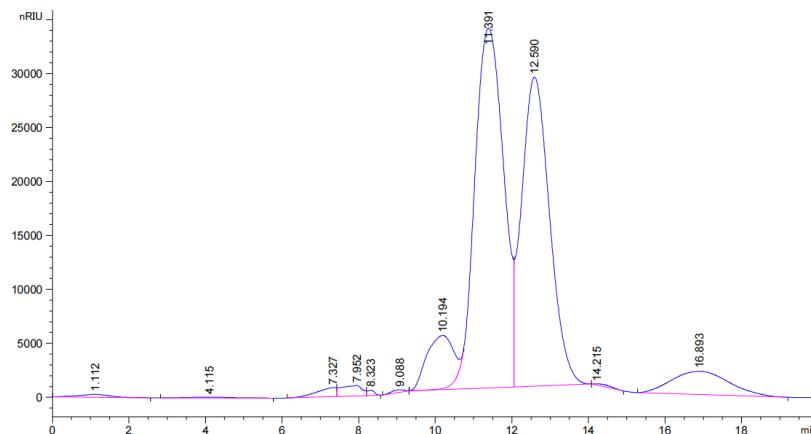


Figure S1. HPLC results of conversion products. The conversion using *B. subtilis* 168 D1/pMA5-alrA-lacZ-araA whole-cells. Bioconversion was performed at 40 °C, pH 8 (0.2 mol/L citric acid-Na₂HPO₄), Mn²⁺ concentration of 0.1 mol/L, and 0.1% TritonX-100, and cell concentration resulting in an OD of 40 at 600 nm. 10.194 min: lactose, 11.391 min: glucose, 12.590 min: galactose, 16.893 min: D-tagatose.

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