

# *Lactobacillus garii* sp. nov., isolated from a fermented cassava product

Maria Diaz<sup>1,\*</sup>, Lizbeth Sayavedra<sup>2</sup>, Amy Atter<sup>3</sup>, Melinda J. Mayer<sup>2</sup>, Shikha Saha<sup>1</sup>, Wisdom Amoa-Awua<sup>3,4</sup> and Arjan Narbad<sup>1,2</sup>

## Abstract

A novel Gram-positive, catalase negative, rod-shaped strain, FI11369<sup>T</sup>, was isolated from *gari*, a traditional West African fermented food derived from cassava. Based on 16S rRNA gene sequence similarity, the closest type strains were *Lactobacillus xiangfangensis* LMG 26013<sup>T</sup> (99.4% similarity), *Lactobacillus plajomi* NBRC 107333<sup>T</sup> (99.1%), *Lactobacillus paraplantarum* DSM 10667<sup>T</sup> (99.1%), *Lactobacillus pentosus* DSM 20314<sup>T</sup> (99.0%), *Lactobacillus plantarum* subsp. *plantarum* ATCC 14917<sup>T</sup> (99.0%), *Lactobacillus modestisalitolterans* NBRC 107235<sup>T</sup> (98.9%), *Lactobacillus plantarum* subsp. *argentoratensis* DSM 16365<sup>T</sup> (98.9%) and *Lactobacillus daowaiensis* NCIMB 15183<sup>T</sup> (98.8%). The genome of strain FI11369<sup>T</sup> was sequenced and the average nucleotide identity (ANI) was compared with its closest relatives. ANI analysis showed that the closest relative, *L. xiangfangensis* DSM 27103<sup>T</sup>, had only a 82.4% similarity. The main fatty acids of FI11369<sup>T</sup> were saturated C<sub>16:0</sub> (18.2%), unsaturated C<sub>18:1</sub> ω9c (43.8%) and cyclopropane C<sub>19:0</sub> cyclo (ω10c and/or ω6; 22.5%). Based on the genotypic and phenotypic data obtained in this study, a novel *Lactobacillus* species, *Lactobacillus garii* sp. nov., with the type strain FI11369<sup>T</sup> (=NCIMB 15148=DSM 108249), is proposed.

The genus *Lactobacillus*, which includes more than 200 species, is a taxonomically complex group due to the high level of phenotypic and genotypic diversity [1]. Lactobacilli are Gram-positive, mostly non-motile, catalase-negative, non-spore forming and rod-shaped bacteria. Their habitats are nutrient-rich environments such as food, soil, plants, animals and humans [2]. Lactobacilli dominate the microbiota of the vast majority of fermented foods and most studies have focused on their role in food fermentation and prevention of food spoilage [3], as well as their importance in the gut and their applications as probiotics [4].

*Gari*, a fermented food derived from cassava (*Manihot esculenta*), is widely consumed in West and Central Africa. The steps to obtain *gari* include washing and grating fresh cassava roots, followed by fermenting and dewatering at ambient temperature (ca. 30 °C) for up to 72 h. The fermented pressed cake is disintegrated and roasted into *gari* [5, 6]. In a previous study of the diversity of lactic acid bacteria in *gari*, *Lactobacillus plantarum* was the most frequently isolated species, followed by *Leuconostoc fallax* and *Lactobacillus fermentum* [6].

Strain FI11369<sup>T</sup> was isolated as part of a study to sequence the whole genomes of micro-organisms present in African fermented foods. In this study, a sample of *gari*, produced in the suburb of Pokuase, Accra (Ghana) was collected and preserved at 4 °C until further processing in the UK. The sample of *gari* was homogenized in PBS and 100 μl of a 10<sup>-5</sup> dilution of the homogenate were plated on MRS (Oxoid) agar medium [7]. Plates were incubated for 48 h at 37 °C and 10 out of 194 colonies were picked based on different morphology and sub-cultured for three rounds until pure cultures were obtained. A pure culture of strain FI11369<sup>T</sup>, the only selected colony with irregular edges, was obtained after three rounds of sub-culturing. DNA from strain FI11369<sup>T</sup> was extracted using the cetyltrimethylammonium bromide-based extraction protocol [8] and the genome was sequenced. Libraries were obtained using the Nextera XT DNA library Prep kit (Illumina) according to manufacturer instructions and sequenced for 150 cycles using the Illumina NextSeq platform at the Quadram Institute Bioscience (QIB; Norwich, UK). The 887369 reads generated were quality trimmed with BBDuk (version 38.68) to

**Author affiliations:** <sup>1</sup>Food Innovation and Health Institute Strategic Programme, Quadram Institute Bioscience, Norwich Research Park, Norwich, UK; <sup>2</sup>Gut Microbes and Health Institute Strategic Programme, Quadram Institute Bioscience, Norwich Research Park, Norwich, UK; <sup>3</sup>CSIR-Food Research Institute, Accra, Ghana; <sup>4</sup>CSIR College of Science and Technology, Accra, Ghana.

\*Correspondence: Maria Diaz, maria.diaz@quadram.ac.uk

**Keywords:** *Lactobacillus garii*; *gari*; fermented food; cassava; Africa.

**Abbreviations:** aa, amino acid; ANI, average nucleotide identity; dDDH, digital DNA-DNA hybridization.

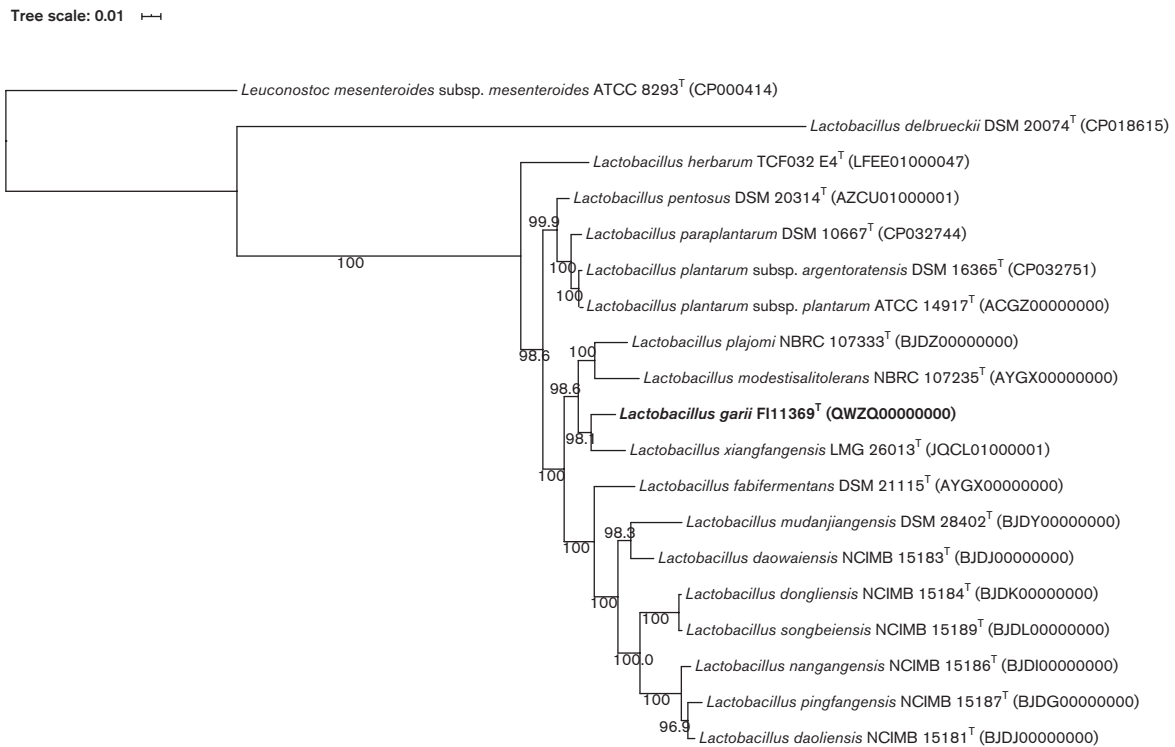
The 16S rRNA gene sequence accession number is MN817919. The genome sequence accession number is QWZQ00000000.

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**Fig. 2.** Phylogenomic tree based on the concatenated *frr*, *infC*, *nusA*, *pgk*, *pyrG*, *rplA*, *rplC*, *rplD*, *rplE*, *rplF*, *rplK*, *rplL*, *rplM*, *rplN*, *rplP*, *rplS*, *rplT*, *rpmA*, *rpoB*, *rpsB*, *rpsC*, *rpsE*, *rpsI*, *rpsJ*, *rpsK*, *rpsM*, *rpsS*, *smpB* and *tsf* gene sequences showing the relationship of strain FI11369<sup>T</sup> and the related *Lactobacillus* species. Tree reconstructed with an alignment spanning 6923 aa using the approximately-maximum-likelihood method implemented in FastTree 2.1.11. *Leuconostoc mesenteroides* subsp. *mesenteroides* ATCC 8293<sup>T</sup> was used as an outgroup. The node labels represent SH-like branching support values. Bar, 0.01 substitutions per aa position.

*fabifermentans*, *L. nangangensis*, *L. daoliensis*, *L. pingfangensis*, *L. herbarum*, *L. mudanjiangensis*, *L. dongliensis* and *L. songbeiensis*. The ANI and digital DNA–DNA hybridization (dDDH) parameters were calculated using FastANI [17] and formula 2 from the Genome-to-Genome Distance Calculator 2.1 (GGDC 2.1) software [18] respectively using the default settings. The ANI values ranged from 82.4 to 79.7% and the dDDH values ranged from 38.8 to 19.6% (Table 1), which are well below the generally accepted threshold to identify the same species (95–96% for ANI and 70% for dDDH [18–20]). Thus, we confirmed that strain FI11369<sup>T</sup> represents a novel species. The DNA G+C content of FI11369<sup>T</sup> is 48.3 mol%, similar to the 46.6 mol% G+C of its closest relative *L. xiangfangensis* DSM 27103<sup>T</sup> [21].

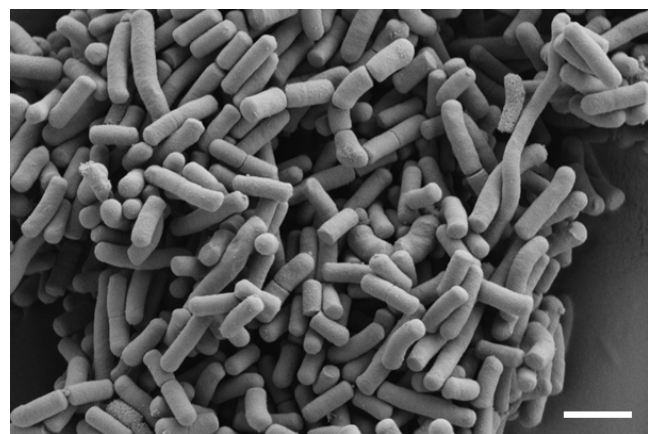
Morphological and biochemical tests were performed after growth of FI11369<sup>T</sup> at 30 °C in aerobic conditions, unless otherwise stated. Colony morphology was observed after incubation on MRS agar plates. Cell morphology was investigated using scanning electron microscopy (Zeiss Supra 55 VP) as previously described [22]. The cells of FI11369<sup>T</sup> were rod-shaped, 1–2 µm in length and formed short chains or pairs (Fig. 3). Motility and spore formation were determined by phase-contrast microscopy using Olympus microscope CX41 using cells grown on MRS agar and broth for 2 days. Gram-staining was performed using

a commercial Gram-staining kit (Remel, Thermo Fisher Scientific). Catalase activity was determined by treating the cells with 3% H<sub>2</sub>O<sub>2</sub>. Gas production from glucose was analysed in MRS broth using inverted Durham tubes. Relationship with oxygen was determined on MRS broth or MRS plates under aerobic and anaerobic conditions. The latter were achieved by providing anaerobic gas mix (85% N<sub>2</sub>, 5% CO<sub>2</sub> and 10% H<sub>2</sub>) in an anaerobic cabinet (Whitley A95 Workstation). Growth at different temperatures (6, 12, 20, 25, 28, 30, 37, 40 and 42 and 55 °C), pH (9, 8.8, 8.4, 8, 7.8, 7.4, 7, 6, 5, 4.0, 3.8, 3.4, 3.2 or 3.0) and salt levels (commercial MRS with 2, 4, 6, 8, 10, 14 or 16% additional NaCl) was measured using OD<sub>600</sub> after 3 days of incubation. Production of D- and L-lactic acid was analysed using the K-DLATE assay kit (Megazyme). Fermentation products from glucose were analysed by HPLC as previously described [23]. Nitrate and nitrite reduction, indole production, Voges–Proskauer reaction, H<sub>2</sub>S production, deamination of arginine, hydrolysis of gelatin and urease production were determined using the API 20E system. Hydrolysis of hippurate was tested using hippurate discs (Sigma-Aldrich). Pyrrolidonylarylamidase production was tested using pyrase strips (Sigma-Aldrich). Bile–aesculin tolerance was tested by growing the isolates on bile aesculin agar (Sigma-Aldrich). Haemolytic activity was checked

**Table 1.** ANI values (%) and dDDH prediction values (%) between *Lactobacillus garii* sp. nov. and its closely related species

Species	Strain	Accession No.	ANI	dDDH
<i>L. xiangfangensis</i>	LMG 26013	JQCL00000000	82.4	23.8
<i>L. plajomi</i>	NBRC 107333	BJDZ00000000	81.6	22.1
<i>L. plantarum</i> subsp. <i>argentoratensis</i>	DSM 16365	CP032751	81.1	21.2
<i>L. paraplantarum</i>	DSM 10667	CP032744	80.8	20.9
<i>L. modestisalitolerans</i>	NBRC 107235	AYGX00000000	80.6	21.2
<i>L. pentosus</i>	DSM 20314	AZCU01000001	80.6	25.1
<i>L. plantarum</i> subsp. <i>plantarum</i>	ATCC 14917	ACGZ00000000	80.4	20.6
<i>L. herbarum</i>	TCF032-E4	LFEE01000047	80.1	38.8
<i>L. fabifermentans</i>	DSM 21115	AYGX00000000	80.1	21.2
<i>L. daoliensis</i>	NCIMB 15181	BJDJ00000000	80.0	20.4
<i>L. dongliensis</i>	NCIMB 15184	BJDK00000000	80.0	20.4
<i>L. nangangensis</i>	NCIMB 15186	BJDI00000000	79.9	20.0
<i>L. daowaiensis</i>	NCIMB 15183	BJDJ00000000	79.9	20.4
<i>L. songbeiensis</i>	NCIMB 15189	BJDL00000000	79.7	20.4
<i>L. mudanjiangensis</i>	DSM 28402	BJDY00000000	79.7	19.6
<i>L. pingfangensis</i>	NCIMB 15187	BJDG00000000	79.7	20.2

on Columbia blood agar with 5% sheep blood. Pyruvate utilization was tested in broth medium as previously described [24]. Tellurite tolerance was tested on MRS agar supplemented with 0.02% of potassium tellurite. Carbon source utilization by strain F111369<sup>T</sup> and the closest relative *L. xiangfangensis* DSM 27103<sup>T</sup> (Deutsche Sammlung von Mikroorganismen und Zellkulturen GmbH) was examined using the API 50 CH system (bioMérieux) following the manufacturer's instructions. Strips were incubated at 30 °C and readings were made after 48 h (Table 2). Whole-cell fatty acids were analysed by gas chromatography of fatty

**Fig. 3.** Scanning electron microscope image of strain F111369<sup>T</sup> cells after 48 h incubation at 30 °C in MRS broth. Bar, 1 µm.**Table 2.** Distinctive features of the carbohydrate fermentation profiles of strain F111369<sup>T</sup> and closest phylogenetically related species

Strains: 1, F111369<sup>T</sup> (data from this study); 2, *Lactobacillus xiangfangensis* DSM 27103<sup>T</sup> (data from this study); 3, *Lactobacillus plajomi* NBRC107333<sup>T</sup> [22]; 4, *Lactobacillus modestisalitolerans* NBRC 107235<sup>T</sup> [22]. +, Positive; -, negative; w, weak reaction; d, delayed (>72h).

Carbon source	Strain			
	1	2	3	4
D-Xylose	w	w	-	-
D-Adonitol	-	w	-	-
D-Galactose	w	-	+	+
Amygdalin	+	-	-	-
Arbutin	+	-	-	-
Aesculin	+	d	w	w
Salicin	+	-	+	+
Lactose	-	-	-	+
Melibiose	-	-	-	+
Raffinose	-	-	-	+
L-Arabitol	-	-	+	-
Gluconate	-	-	+	+



**Table 3.** Comparative fatty acid compositions of strains FI11369<sup>T</sup> and the closely related *Lactobacillus* species

Strains: 1, FI11369<sup>T</sup> (data from this study); 2, *Lactobacillus xiangfangensis* DSM 27103<sup>T</sup> (data from this study); 3, *Lactobacillus plajomi* NBRC107333<sup>T</sup> [24]; 4, *Lactobacillus modestisalitolterans* NBRC 107235<sup>T</sup> [22]. Values are percentages of total fatty acids. Fatty acids amounting to less than 0.5% of the total fatty acids are not shown. ND, not detected. The major components of cellular fatty acid are highlighted in bold.

Fatty acid	Strain			
	1	2	3	4
Saturated:				
C <sub>14:0</sub>	0.7	0.8	6.6	ND
C <sub>16:0</sub>	<b>18.2</b>	<b>20.0</b>	<b>11.4</b>	<b>13.0</b>
C <sub>18:0</sub>	2.9	2.5	ND	ND
C <sub>19:0 iso</sub>	2.0	ND	ND	ND
Unsaturated:				
C <sub>16:1 ω7c</sub> and/or ω6c	1.1	0.9	2.6	ND
C <sub>18:1 ω9c</sub>	<b>43.8</b>	<b>28.1</b>	<b>36.1</b>	<b>51.5</b>
C <sub>18:1 ω6c</sub> and/or ω7c	8.8	6.9	9.7	ND
Cyclopropane:				
C <sub>19:0 cyclo ω10c</sub> and/or ω6	<b>22.5</b>	<b>40.8</b>	<b>33.7</b>	<b>35.6</b>

acid methyl esters (GC-FAME) using the Sherlock microbial identification method [25, 26] after growth of the strain in trypticase soy medium for 2 days at 28 °C. Peptidoglycan was isolated from cells grown in MRS broth for 10 h at 30 °C and its structure and cell-wall sugar composition was studied after total hydrolysis (100 °C, 4 N HCl, 16 h) and partial hydrolysis (4 N HCl, 45 min, 100 °C) as previously described [27]. Both analyses were performed by the Leibniz Institute DSMZ-German Collection of Microorganisms and Cell Cultures identification service. The main fatty acids (>10%) of FI11369<sup>T</sup> were saturated C<sub>16:0</sub> (18.2%), unsaturated C<sub>18:1 ω9c</sub> (43.8%) and cyclopropane C<sub>19:0 cyclo ω10c</sub> and/or ω6; 22.5%) (Table 3). The total hydrolysate of the peptidoglycan of strain FI11369 contained muramic acid (Mur) and the amino acids diaminopimelic acid (Dpm), alanine (Ala) and glutamic acid (Glu) in a molar ration of 1.6:0.9:1.6:1. Enantiomeric analysis of the peptidoglycan amino acids revealed the presence of meso-Dpm. The partial hydrolysate contained peptides M-Glu, Ala-Glu, Glu-Dpm, Dpm-Ala, Glu-Dpm-Ala and Glu-Dpm-Ala-Dpm. These data strongly suggested that the peptidoglycan type of the strain was A1γ meso-Dpm direct.

## DESCRIPTION OF *LACTOBACILLUS Garii* SP. NOV.

*Lactobacillus garii* (g'ari.i. N.L. gen. n. *garii* of *gari*).

Cells of strain FI11369<sup>T</sup> are Gram-positive, non-motile, non-spore-forming, catalase-negative, straight rod-shaped,

1–2 μm long, and usually occur in pairs or in short chains. They are facultative anaerobes. Colonies grown aerobically on MRS agar at 30 °C for 48 h are irregular and umbonate. Strain FI11369<sup>T</sup> grows at 12–40 °C (weakly at 6 and 42 °C, optimum at 30–37 °C), at pH range 4.0–8.8 (optimum at pH 6) and with 0–8% NaCl (delayed growth at 10%, optimum in the absence of NaCl supplementation). Gas is not produced from glucose. Only D-lactate is synthesized from glucose. Acid is produced from D-ribose, D-xylose, D-galactose, D-glucose, D-fructose, D-mannose, D-mannitol, D-sorbitol, N-acetyl glucosamine, amygdalin, arbutin, aesculin, salicin, cellobiose, maltose, sucrose, trehalose and gentiobiose. Acid is not produced from glycerol, erythritol, D-arabinose, L-arabinose, L-xylose, D-adonitol, β-D-xylopyranoside, L-sorbose, L-rhamnose, dulcitol, inositol, α-D-mannopyranoside, α-D-glucopyranoside, lactose, melibiose, inulin, melezitose, raffinose, starch, glycogen, xylitol, turanose, D-lyxose, D-tagatose, D-fucose, L-fucose, D-arabitol, L-arabitol, gluconate and 2- or 5-keto-gluconate. Strain FI11369<sup>T</sup> is positive for α-haemolytic activity, bile-aesculin test and Voges-Proskauer test and negative for pyruvate utilization, tellurite tolerance, hippurate hydrolysis, pyrrolidonylamidase production, deamination of arginine, H<sub>2</sub>S production, nitrate and nitrite reduction, urease production and gelatin hydrolysis. Cellular fatty acids mainly comprised saturated C<sub>16:0</sub>, unsaturated C<sub>18:1 ω9c</sub> and cyclopropane C<sub>19:0 cyclo ω10c</sub> and/or ω6. Cells contain meso-diaminopimelic acid in their cell-wall peptidoglycan. The peptidoglycan type is A1γ meso-Dpm

direct. The genome size of the type strain is 2972171 bp and the DNA G+C content is 48.3 mol%.

The type strain, FI11369<sup>T</sup> (=NCIMB 15148=DSM 108249), was isolated in the UK from *gari* produced in Ghana. The GenBank accession numbers of the 16S rRNA gene and the genome sequence of FI11369<sup>T</sup> are MN817919 and QWZQ00000000, respectively.

#### Funding information

This work was supported by the UK Biotechnology and Biological Sciences Research Council (BBSRC) via a Global Challenge Research Fund Data and Resources award and Institute Strategic Programmes for Food Innovation and Health (BB/R012512/1, and its constituent projects Theme 1 BBS/E/F/000PR10343 and Theme 3 BBS/E/F/000PR10346) and Gut Microbes and Health (BB/R012490/1, Theme 3 BBS/E/F/000PR10356). M.D. was the beneficiary of a Clarin COFUND outgoing grant (ACA17-16) co-funded by the 7th WP of the European Union, Marie Curie Actions and the FICYT Foundation.

#### Acknowledgements

The authors would like to thank Catherine Booth and Kathryn Cross in the Quadram Institute Bioscience, Norwich, UK, for scanning electron microscopy.

#### Author contributions

Maria Diaz: Conceptualization, Investigation, Visualization, Writing - original draft. Lizbeth Sayavedra: Writing - review and editing. Amy Atter: Resources. Shikha Saha: Investigation. Melinda J Mayer: Funding acquisition, Writing - review and editing. Wisdom Amoa-Awa: Resources, Writing - review and editing. Arjan Narbad: Funding acquisition, Writing - review and editing.

#### Conflicts of interest

The authors declare no conflicts of interest.

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