

Synthetic Biology and Food

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**Disclaimer: Synthetic Biology in the Food field is not
about square tomatoes...**



....nor about magic food or ingredients!



It's about helping us to more effectively promote health and nutrition



Joseph Tart/EHP, Shutterstock

How?

Up to a large extent, by bringing the ethos, methodologies and expertise within the various disciplines in Synthetic Biology, much as in the applications to:

White Biotechnology (Panke), Environment (de Lorenzo), Energy (Amyris) and Health (Henney, Notka, Jerala)

Some of the applications of Synthetic Biology in the food field

- 1. Metabolites, health products and processing aids**
- 2. Probiotics, microbial communities**
- 3. Plants, plant-derived products and feedstocks**
- 4. Downstream processing of (food-)waste**

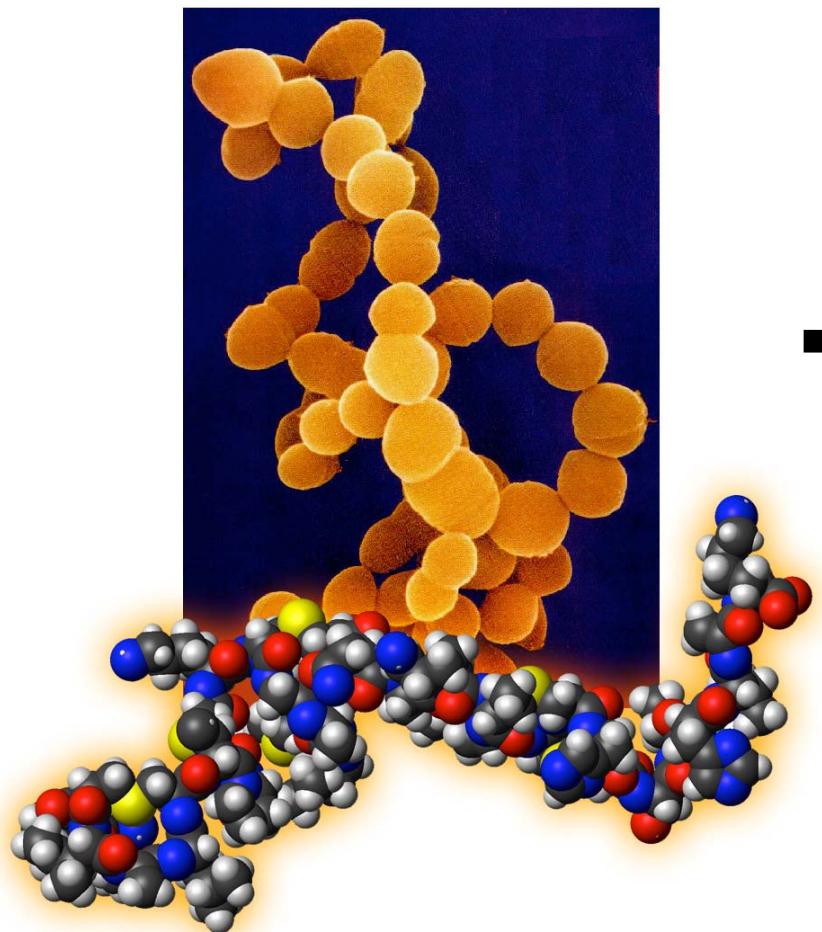
1 .Metabolites, health compounds, processing aids

- Nutraceuticals
- Food ingredients (including fermentation products)
- Metabolites, enzymes
- Food preservatives
- Flavors and fragrances
- Biosensors (eg. artificial nose)
- Etc.

Nutraceuticals

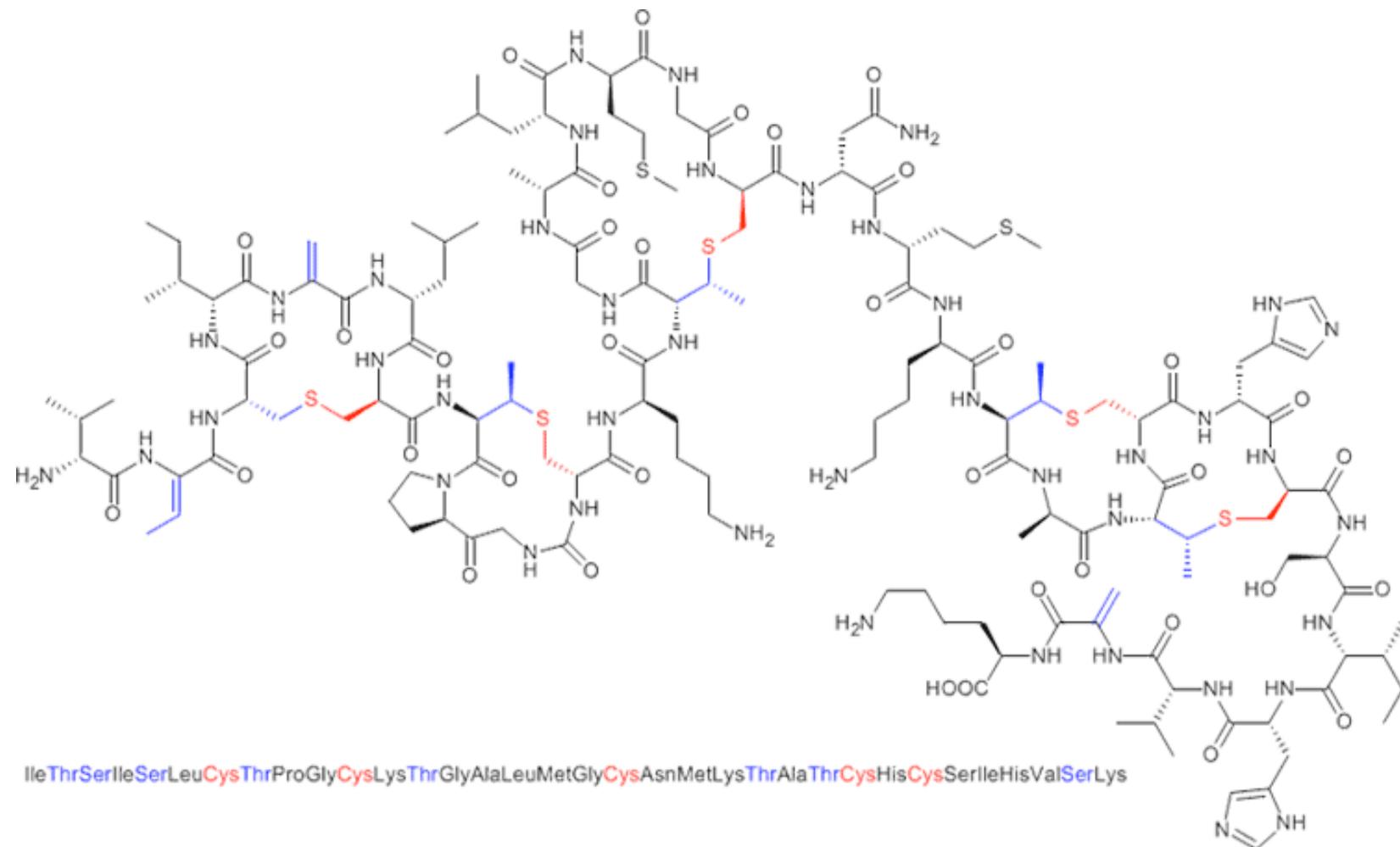
- vitamins & supplements
- resveratrol (antioxidant from red grape products)
- soluble dietary fiber products (e.g. psyllium seed husk for reducing hypercholesterolemia)
- glyconutrients (specific carbohydrates and sugars)
- sulforaphane (in broccoli, as a cancer preventative)
- flavonoids (alpha-linolenic acid from Chia seeds, beta-carotene from marigold petals, anthocyanins from berries)
- isoflavonoids (from clover or soy, related to arterial health)

- Example food preservative: Nisin



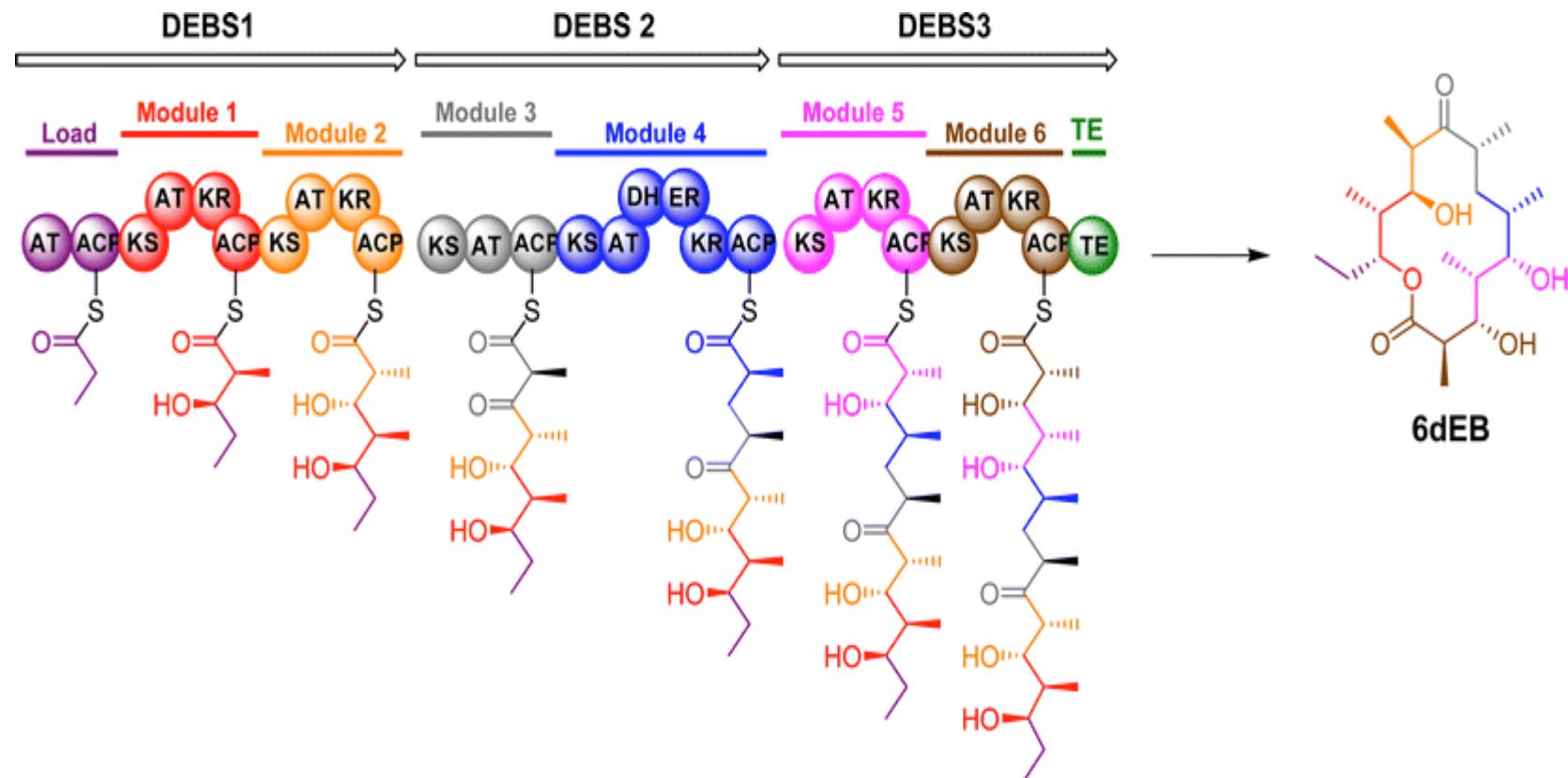
**natural antimicrobial agent (peptide) with
activity against a wide variety of undesirable
food borne (pathogenic) bacteria**

• Example food preservative: Nisin....



Family of lantibiotics with Complex structure, low volumetric productivity in natural fermentations

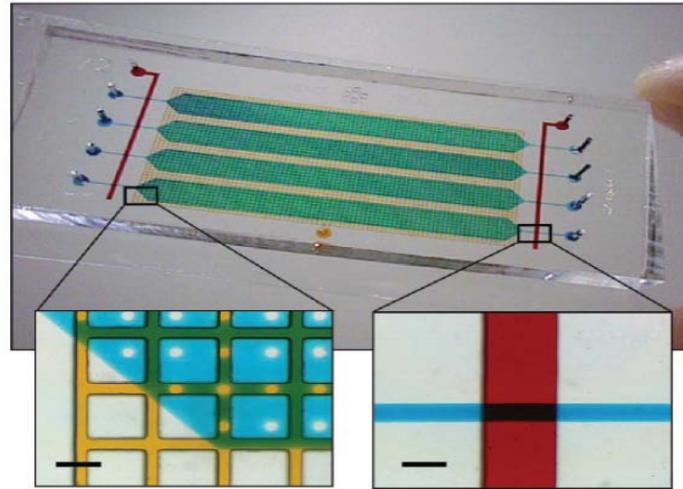
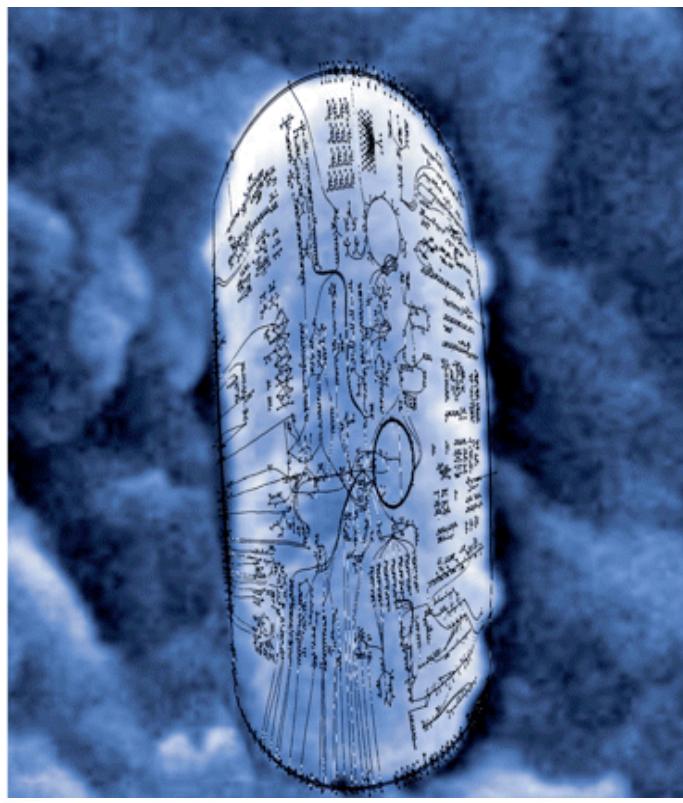
Novel antibiotics and cytostatics from reengineering polyketides



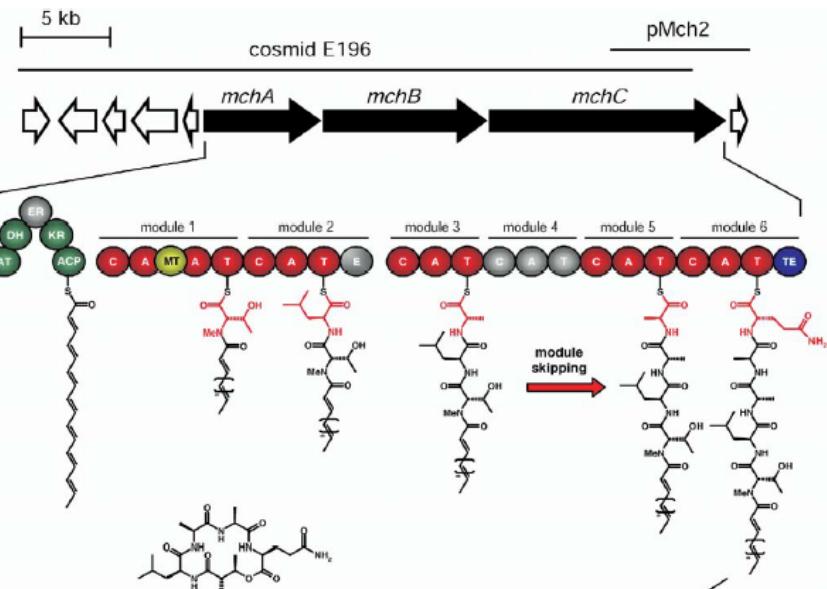
This modularity can be exploited for easy recombination of modules leading to novel antibiotics:

Menzella *et al.*, Nature Biotechnology 23:1171

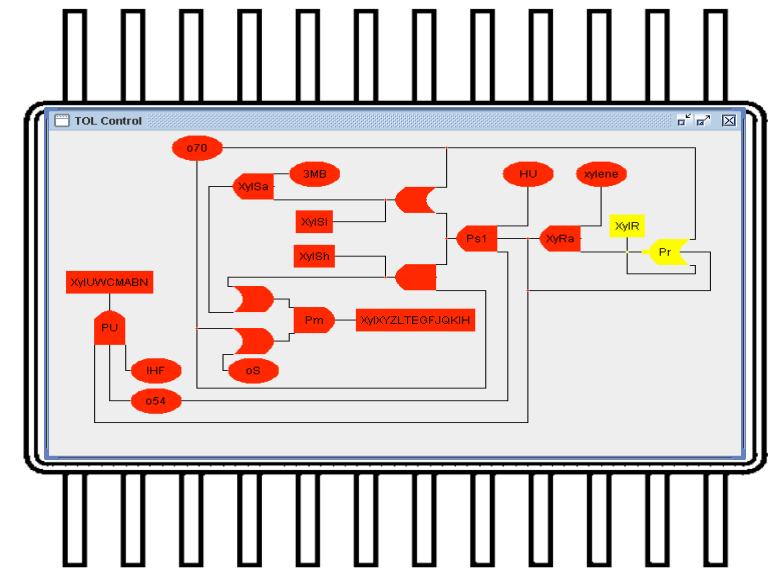
(Streamlined) Bacterial Chassis



PKS Genetic & Biochemical circuit



Logic Circuit (PKS-on-a-chip)

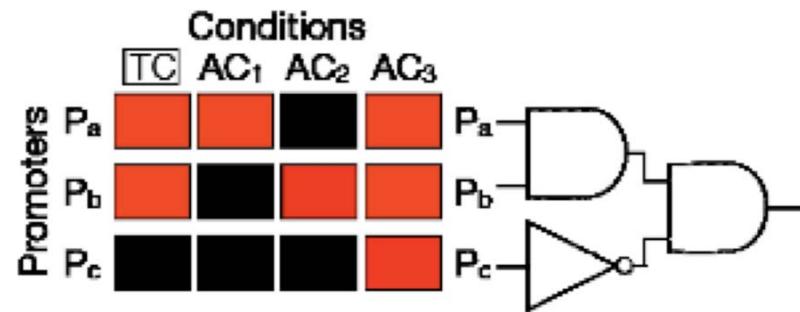


 INPUTS OUTPUTS AND OR NOR

Biosensors and artificial noses for the detection and production fragrances and flavors



Image Todd Rider, MIT

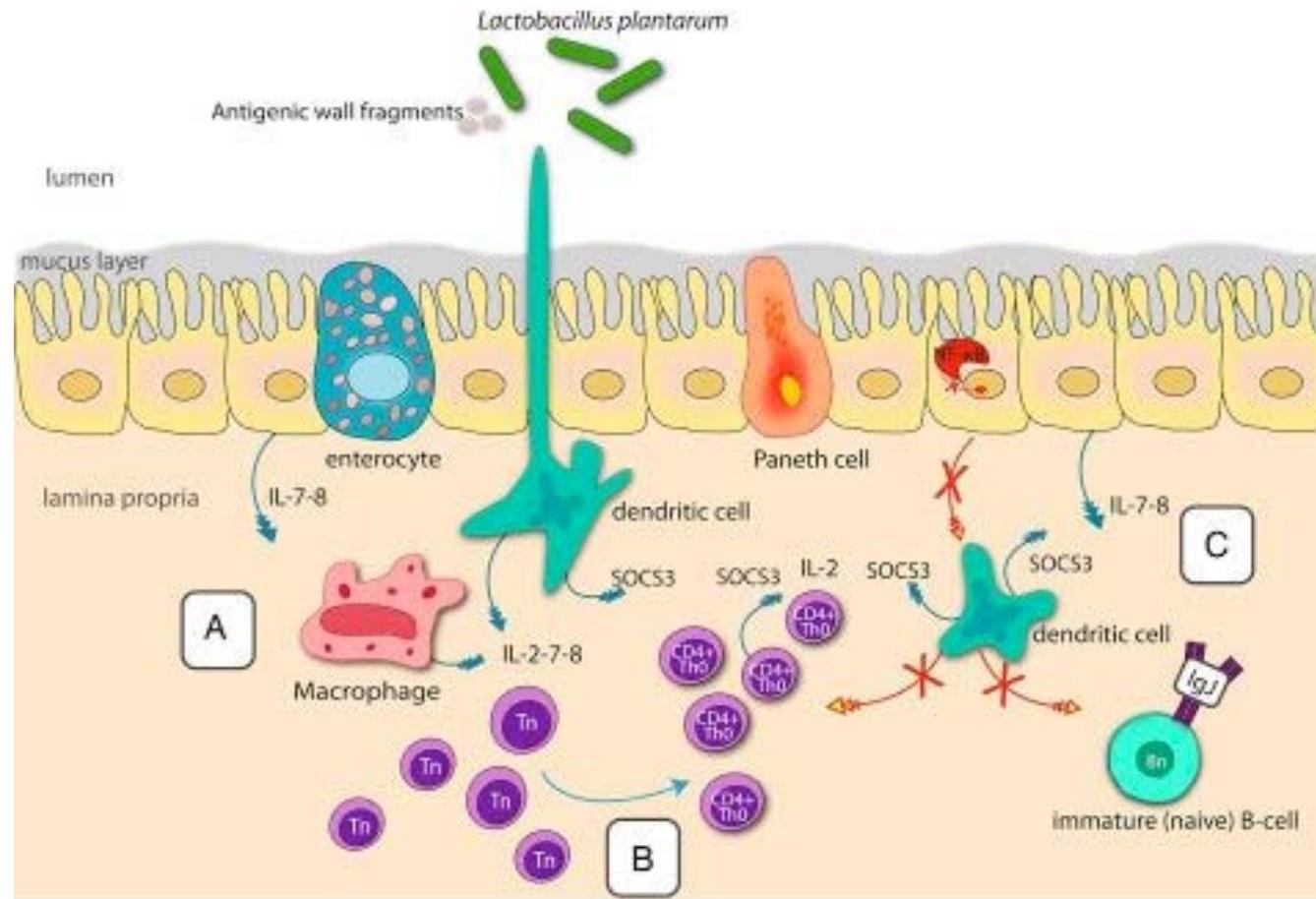


Probiotics and nutrigenomics

A growing number of health problems, from inflammatory bowel disease to obesity and even autism have been linked to disruptions in human-associated microbiota or alterations of the intimate cross-talk between these microbes and human cells.

Probiotics are dietary supplements of live microorganisms thought to be healthy for the host organism.

Eg. of probiotics-induced modulation of microbial-mammalian interactions



Differential NF- κ B pathways induction by *L. plantarum* in the duodenum of healthy humans correlating with immune tolerance, Van Baarlen et al, PNAS, 2009

Some further claims on the effects Probiotics on health

Managing lactose intolerance

Prevention of colon cancer

Lowering cholesterol

Lowering blood pressure

Improving immune function and preventing infections

Helicobacter pylori

Antibiotic-associated diarrhea

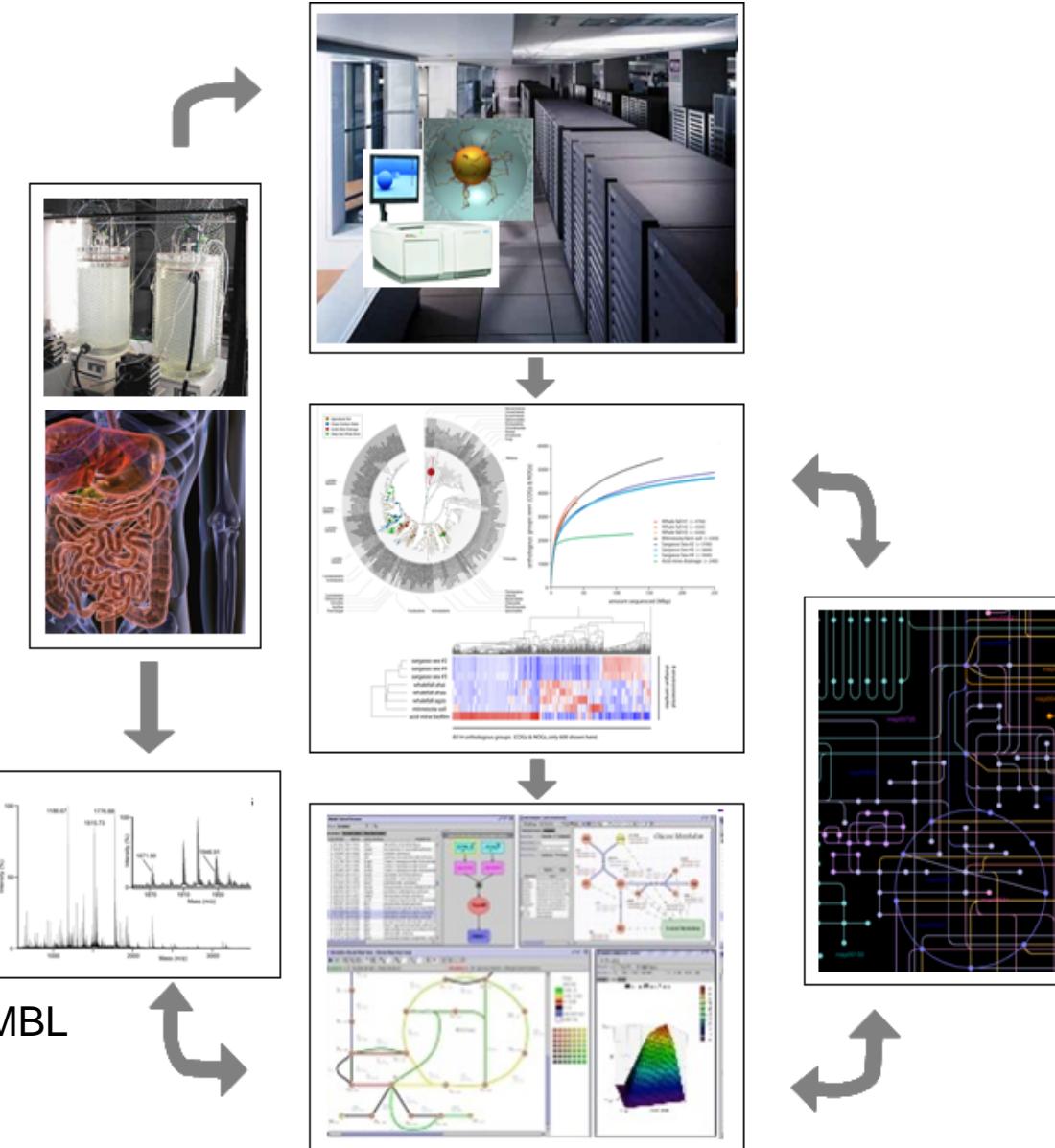
Reducing inflammation

Improving mineral absorption

Prevents harmful bacterial growth under stress

Irritable bowel syndrome and colitis

A forward engineering approach combining systems & synthetic biology to understand and influence the re-programming of gut flora



Engineering microbial consortia in nutrigenomics

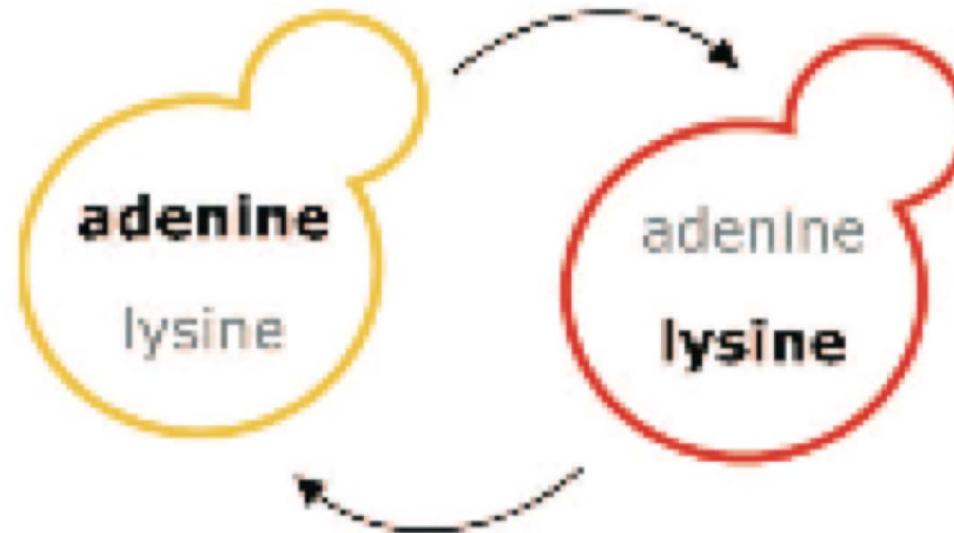


Image: Dunham, PNAS, 2007

Given that microbial consortia can perform even more complicated tasks and endure more changeable environments than monocultures can, they represent an important new frontier for synthetic biology.

Benner, You, Arnold, TiBTECH, 2008

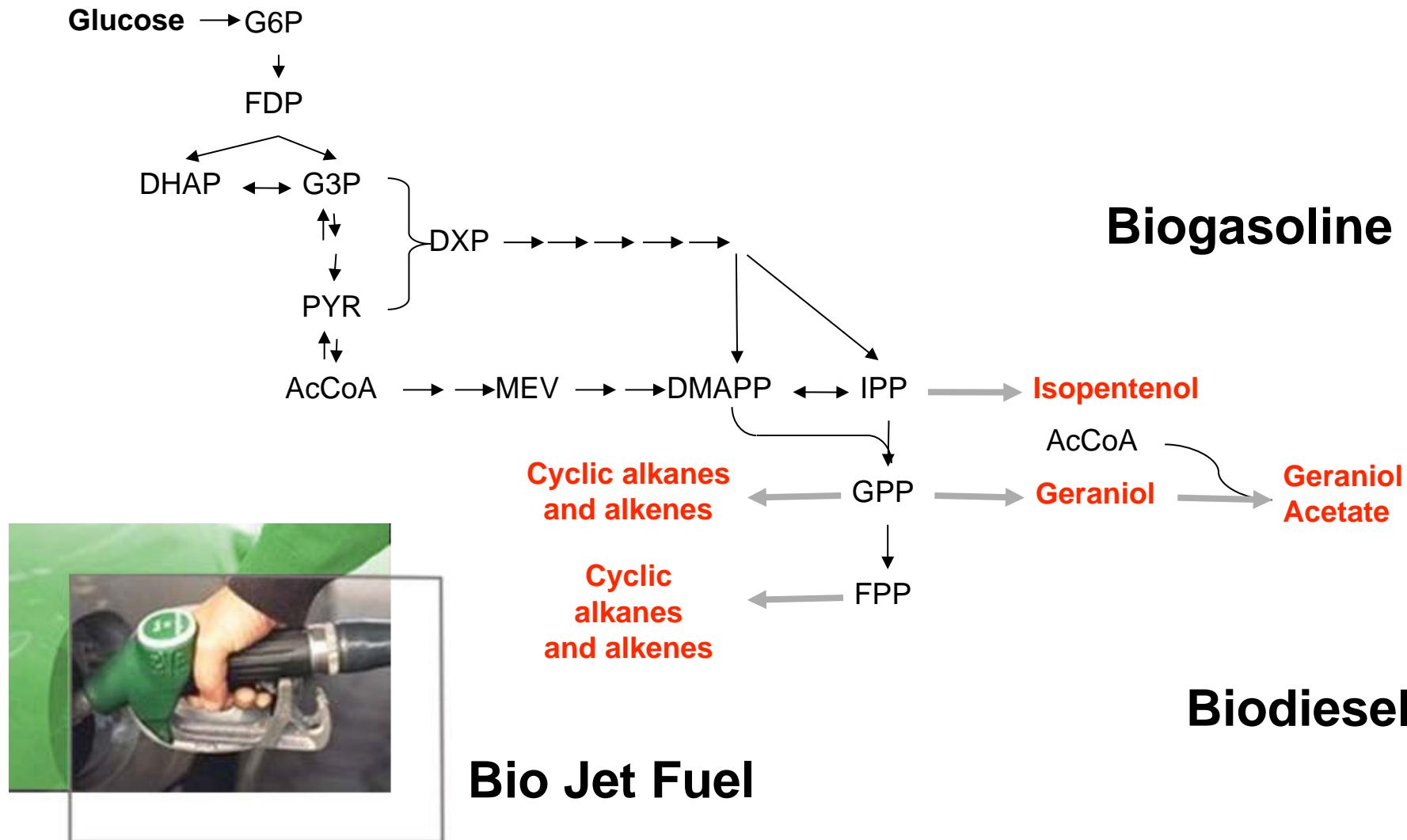
Plants plant-derived materials for food and feedstocks



Courtesy of Dr Jim Haseloff

**E.g. Nutrient-enriched plants, plant cellular reprogramming,
production of microbial starch from inedible waste materials, etc.**

Downstream processing of food waste for use, eg. Biofuels



Keasling lab, Amyris and other

Summing up

Technological potential is vast, societal impact immense and growing and market opportunities substantial and diverse

An aging population and increased life expectancy is increasing awareness about good health and fueling the growth of demand for high quality food materials and nutrition strategies.

Synthetic Biology will play a pivotal role in meeting these and future demands

As with any other technological endeavour (SynBio or not), developments in SynBio for the food & health are to be tightly embedded in societal and regulatory context.