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Comparative analysis of meat-spoiling *Photobacterium* spp. and their response to modified atmospheres

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1 Abstract

Due to the perishable nature of raw meat and meat products, the respective spoilage associated microbiota and the control of its growth are ongoing and constant fields of study. The determination of the “use by” date of the product requires constant update of knowledge with the objective of establishing more accurate shelf-life. That ensures that the product is neither discarded too early, which would increase the waste of the industry, nor that it ends up spoiled at the consumer causing returns and image losses, or even poses a health risk upon consumption if spoiled before the end of the shelf life. Common models to predict shelf life of modified atmosphere packaged (MAP) meats take into account the most prominent and common meat spoilers known, but there is a high lot-to-lot variation on the initial microbiota and not all species are cultivable by common control approaches. This is the case of photobacteria, a mostly marine-related group of bacteria that have been over recent years detected on raw meat and considered overlooked meat spoilers. This work delves into the study of *Photobacterium carnosum*, *P. phosphoreum* and to a lesser extent of *P. illipiscarium* and their relevance to meat spoilage. During the study of their distribution, photobacteria have been found to be common on almost all types of cold-stored raw meats, regardless of the type of packaging or selling brand, and also on meat products, but undetected from other cold-stored products unrelated to meat or fish/seafood. The long incubation periods and partial selectivity of existing targeted isolation procedures are not quite feasible for routine control, screening of photobacteria or detection of the source of contamination on a processing plant. This study describes a novel culture-independent procedure based on the loop-mediated isothermal amplification (LAMP) technology. The method is aimed at the detection of photobacteria from raw meat and contaminated surfaces in two hours or less that would provide a primary screening tool with high sensitivity and specificity. Additionally, the study of marine- and meat-borne strains of the three species, both physiologically and at the genomic level revealed that they exhibit large intra- and inter-species diversity, also represented on the initial contamination of one single piece of meat, and are prone to frequent genetic exchange as a means to enrich their adapting capabilities. Overall, the results support a differentiation of characteristics and strategies followed to persist on a niche. *P. carnosum* appears as a species focused on diversification of carbon sources, with adaptation towards nutrient rich environments and the ability to use glycogen, which is a storage component in muscle and other animal tissues. The wider carbon utilization allows the species to compete in the environment despite its slower growth and lower capacity for stress resistance. *P. phosphoreum*, on the other hand, is able to compete via faster growth, stress resistance and antimicrobial activity. Its adaptation appears closer to

its previously reported marine environment, retaining bioluminescence for most strains, use of marine abundant compounds and higher amount of sodium-dependent transporters. The strategies of both appear effective, as they are found in high numbers on stored raw meat as a common occurrence. The species *P. iliopiscarium* is the only one that shows strain-specific environmental adaptations, with marine-borne strains retaining the use of marine-abundant carbohydrate utilization than *P. carnosum* strains. Additionally, the presence of photobacteria on packages with vacuum or modified atmospheres suggests a flexible metabolism that allows them to adapt towards the effects of the gases. However, the *in vitro* study of their growth and proteome under different modified atmospheres proves a different outcome for some of the gas combinations. The results suggest that deviations from air-like atmospheres incur in growth reduction, although limited thanks to the adaptive response of the species of photobacteria. The absence of oxygen tends to enhance the expression of anaerobic respiration, fermentative pathways and the counterbalance of resulting decrease in pH and release of carbon dioxide, regardless of the presence of environmental carbon dioxide. On the other hand, the presence of oxygen appears to trigger a response to oxidative stress that also responds to an increase in environmental oxygen concentration. Finally, the combination of carbon dioxide and oxygen results in a synergistic effect that enhances the oxidative stress and the effects of carbon dioxide towards the growth of photobacteria. When the combination includes high oxygen concentration (70%) and carbon dioxide, the mixture is able to override the stress response of photobacteria and inhibits their growth *in vitro*. This atmosphere appears as the only suited to control their sole presence, although the existence of concomitant bacteria is beneficial enough to still allow their proven development on meat *in situ* to high cell counts, leading to spoilage and a potential health risk upon consumption.

2 Zusammenfassung

Aufgrund der hohen Verderblichkeit von rohem Fleisch und Fleischprodukten ist die Untersuchung und Kontrolle ihrer Verderbs-Mikrobiota ein kontinuierliches Forschungsfeld. Das Verbrauchsdatum eines Produkts zu bestimmen erfordert eine ständige Wissensaktualisierung mit dem Ziel, die Haltbarkeit genauer festzulegen. Dies soll sicherstellen, dass das Produkt weder zu früh entsorgt wird, was die Menge an industriellem Abfall vergrößern würde, noch dass es zum Verkauf und der anschließenden Rückgabe verdorbener Produkte oder gar zu einem Gesundheitsrisiko für den Verbraucher wird. Gängige Modelle berücksichtigen nur die bekannten und häufigsten Fleischverderbsorganismen, und das obwohl das initiale Konsortium chargen-abhängig starke Variationen aufweist und bestimmte Arten nicht mit gängigen Methoden kultiviert werden können. Dies trifft auch auf Photobakterien zu, eine meist mit dem Meer assoziierte Bakteriengruppe, dessen Abundanz in den letzten Jahren auch auf rohem Fleisch nachgewiesen wurde und im Zusammenhang mit Fleischverderb bisher übersehen wurde. Diese Arbeit befasst sich mit der Untersuchung von *Photobacterium carnosum*-, *P. phosphoreum*- und in geringerem Umfang *P. Iliopiscarium* sowie ihrer Bedeutung für den Fleischverderb. Bei der Untersuchung ihrer Verbreitung wurde festgestellt, dass Photobakterien auf fast allen Arten von gekühlt gelagertem rohem Fleisch verbreitet sind, unabhängig von der Art der Verpackung oder der Marke, ebenso wie auf Fleischprodukten, jedoch nicht auf anderen kühl gelagerten Produkten ohne Bezug zu Fleisch. Die lange Inkubationszeit und die teilweise Selektivität bestehender Isolationsverfahren sind nicht praktikabel für die routinemäßige Kontrolle und das Screening von Photobakterien bzw. den Nachweis der Kontaminationsquelle in Verarbeitungsanlagen. Diese Studie beschreibt ein neuartiges kultivierungs-unabhängiges Verfahren, das auf der LAMP-Technologie (*Loop-Mediated Isothermal Amplification*) basiert und auf den Nachweis von Photobakterien von rohem Fleisch und kontaminierten Oberflächen in maximal zwei Stunden abzielt. Dieses Verfahren stellt ein elementares Screening-Tool mit hoher Empfindlichkeit und Spezifität dar. Darüber hinaus hat die Untersuchung von Stämmen mit marin- und Fleisch-assoziiertem Hintergrund aller drei Arten auf physiologischer- und genomischer Ebene ergeben, dass sie eine große intra- und interspezifische Diversität besitzen, die sich auch in der initialen Kontamination eines einzelnen Stücks Fleisch widerspiegelt. Die Stämme neigen zu einem häufigen genetischen Austausch, um ihre Anpassungsfähigkeiten an das jeweilige Habitat zu verbessern. Insgesamt unterstützen die Ergebnisse eine Differenzierung von Charakteristika und Strategien, die verfolgt werden, damit sich diese Organismen in einer Nische behaupten können. *P. carnosum* erscheint dabei als ein Spezies, die auf die Diversifizierung

der Nutzung unterschiedlicher Kohlenhydrate setzt, mit einer Anpassung an nährstoffreiche Habitate, die auch Glykogen enthalten können, das ein wichtiger Energiespeicher im Muskel und anderen tierischen Geweben ist. Die breitere Nutzung von Kohlenstoffquellen ermöglicht dieser Spezies eine gute Behauptung in einer Umgebung, obwohl sie langsamer wächst und eine geringere Stresstoleranz aufweist. Andererseits ist *P. phosphoreum* wettbewerbsstark durch sein schnelleres Wachstum, Stresstoleranz und antimikrobielle Aktivität. Seine Anpassung an Fleisch erscheint näher an seinen früher gefundenen marinen Habitaten, was sich am Erhalt der Biolumineszenz in den meisten Stämmen zeigt, sowie an mehr Natrium-abhängigen Transportern und an der Nutzung von Substraten zeigt, die in marinen Habitaten vorherrschen. Beide Strategien erweisen sich als effektiv, wie sich an der hohen Zellzahl dieser Bakterien zeigt, die man in gelagertem Fleisch finden kann. Die Spezies *P. iliopiscarium* ist die einzige, die stammspezifische Umweltanpassungen zeigt, und marine Isolate, die DMSO nutzen und flagellare Gencluster tragen umfasst, als auch Fleisch-Isolate, die ein Kohlenhydrat-Verwertungsmuster aufweisen, wie man es in *P. carnosum* Stämmen findet. Schließlich deutet das Vorkommen von Photobakterien in Verpackungen mit Vakuum- oder Schutzgasatmosphäre auf einen angepassten Stoffwechsel hin, der es ihnen ermöglicht, sich an die Auswirkungen der Gase anzupassen. Die Untersuchung von *in vitro* Wachstum und Proteom-Expression von Photobakterien unter verschiedenen Schutzgasatmosphären hat jedoch gezeigt, dass die Realität anders aussehen könnte als erwartet. Die Ergebnisse deuten darauf hin, dass Abweichungen von luftähnlichen Gasgemischen zu reduziertem Wachstum führen, die aufgrund der adaptiven Anpassung der Photobakterien jedoch gemäßigt ausfallen. Anoxische Atmosphären erhöhen tendenziell die Expression von Enzymen der anaeroben Atmung, des fermentativen Stoffwechsels und des Ausgleichs des auftretenden pH-Abfalls und der Abgabe von Kohlendioxid. Andererseits löst die Anwesenheit von Sauerstoff oxidativen Stress aus, der eine Antwort auf eine erhöhte Sauerstoffkonzentration in der Umgebung abbildet. Schließlich bewirkt die Kombination von Kohlendioxid und Sauerstoff einen synergistischen Effekt hinsichtlich der Erhöhung des oxidativen Stresses, mit der Folge der größten Hemmwirkung auf das Wachstum der Photobakterien. Obwohl dies in den meisten Fällen eine Anpassungsreaktion stimuliert, setzt die Kombination aus hoher Sauerstoffkonzentration und Kohlendioxid die Stressreaktion von Photobakterien außer Kraft und hemmt ihr Wachstum. Diese Schutzgasatmosphäre scheint am besten geeignet, um die alleinige Anwesenheit von Photobakterien zu kontrollieren. Allerdings scheint die Anwesenheit weiterer Bakterien bietet allerdings offensichtlich genug Schutz, um Photobakterien die Persistenz auf Fleisch zu ermöglichen, die schlussendlich zum Verderb sowie Gesundheitsrisiken beim Verzehr führt.

3 Introduction

3.1 Relevance of meat spoilage for the industry

3.1.1 Meat demand

According to the report from the Food and Agriculture Organization of the United Nations (FAO), the industry of meat and meat products maintains a tendency to expand, increasing by 2.2% in 2021 compared to the previous year and with a total production of 345 million tons (FAO, 2021). However, it should not come as an unexpected piece of information, since global population keeps increasing. The food industry, and therefore also the meat industry, is predicted to have to expand further to be able to feed up to 9.6 billion people by the year 2050 (PRB, 2021).

The increase in production does not only require an expansion of infrastructure able to process the food, but also of the animal feed, dedicated land and livestock volume. The cost of expanding this industry to account for the massive increase of the world population might be just too high, and when production cannot meet demand, the cost of the product increases. Despite the existence of proposals for alternative foods (algae, insects, plant-based meat alternatives) or even cultured meats, (1) their mass production is still not ready and (2) the consumer acceptability of these products is still low compared to “biological” raw meat (Bryant and Barnett, 2020; Onwezen et al., 2021). Therefore, the traditional meat industry is still required and forced to increase production to meet demand expectations.

3.1.2 Waste in the meat industry

The increase and development of the meat industry is concomitant with an additional problem: food loss and food waste. It is the consequence of the expansion of the industry but at the same time an aspect that, if reduced, also significantly results in a reduction of the required expansion, since more food is available. According to the report by FAO, about 1.3 billion tons per year or one third of the total production of food destined for human consumption is lost or wasted, and about 12% of the meat and animal products end up not consumed (FAO, 2011; Thakur et al., 2020). In developed countries, half of the losses or waste of meat and meat products occur mostly either during the supply chain or at the hands of the consumers. Meat loss and waste in those conditions is mostly due to failure to meet quality standards or food safety concerns directly tied to the “best-before” dates (FAO, 2011). A reduction of meat (and in general food) waste and loss is still a relevant tool that might have a considerable impact on the efficiency of the industry where the limiting nature of resources does not allow for its expansion.

The shelf-life of a product is defined as the window of time a product retains its sensory, chemical, functional, physical and microbiological characteristics and remains safe under specific storage, manufacture and packaging conditions (Man, 2015). “Best before” date or “date of minimum durability of a food” is described as *“the date until which the food retains its specific properties when properly stored”* and does not pose a health risk, while the “use by” date is the term replacing the “best before” date *“on products which, from a microbiological point of view, are highly perishable and are therefore likely after a short period to constitute an immediate danger to human health”*, according to current legislation (Hazards et al., 2020). The latter is the information required on raw meat, defining its perishability and therefore the moment when not consumed meat becomes wasted food. Wrongly assigning proper consumption dates can have two outcomes: (1) the “use by” date is assigned later than the safe-window for its consumption, generating high-risk situations for the consumers health and safety, incurring in the possibility of hospitalization due to ingestion of spoiled meat, or (2) the date is assigned as an earlier date than required, and the product ends up being discarded despite maintaining its quality and safety, increasing waste, economic loss and meat consumption. However, the meat environment is complex due to its biochemistry and the microbiota that can be found on it is subjected to lot-to-lot variations that increase the difficulty of using models and predicting the exact spoilage process (Säde et al., 2017). Due to mentioned factors, assigning the shelf-life might not be a science as accurate as one may think.

Improving the establishment of the right shelf-life of meat and meat products requires deep understanding of the microbiology of meat, and how it affects its decay over time, as it is the microbial growth the main cause of the spoilage of meat, and therefore reduction of its self-life and increase of waste. Filling the knowledge gaps in meat science will contribute to a better control over the spoilage process of meat, and the establishment of exact safe consumption windows of time, reducing waste, monetary loss in the sector, and reducing the expansion of the production of meat to meet its demand.

3.2 The biochemistry of meat

Meat constitutes a complex system whose composition can strongly vary depending on the animal it comes from, the specific tissue or part of the body, the age of the animal and the conditions in which it has been kept (Cobos and Díaz, 2015). In general, the composition of meat can be summarized as 75% water, 19% protein, 3.5% of non-protein and soluble elements and 2.5% of lipids (López-Bote, 2017). The detailed composition of meat is displayed in Table 1.

Table 1. Chemical composition postmortem of muscle from typical adult livestock before any degradation has taken place. Adapted from López-Bote (2017).

Components		Wet %	Weight
Water			75.0
Protein			19.0
Lipid			2.50
	Neutral lipid, phospholipids, fatty acids, fat-soluble substance	2.50	
Carbohydrate			1.20
	Lactic acid	0.90	
	Glucose-6-phosphate	0.15	
	Glycogen	0.10	
	Glucose, traces of other glycolytic intermediates	0.05	
Soluble nonprotein substances			2.30
	Nitrogenous		1.65
	Inosine monophosphate	0.30	
	Di- and tri-phosphopyridine nucleotides	0.10	
	Amino acids	0.35	
	Creatinine	0.55	
	Carnosine, anserine	0.35	
	Inorganic		0.65
	Soluble phosphorous	0.20	
	Potassium	0.35	
	Sodium	0.05	
	Magnesium	0.02	
	Calcium, zinc, trace metals	0.03	
Vitamins			

Proteins on meat are mainly divided into myofibrillar, sarcoplasmic and connective tissue proteins (Tornberg, 2005), in addition to endogenous enzymes (e.g. proteases, lipases, glycohydrolases, nucleotidases). Myofibrillar proteins are mainly represented by myosin, rich on glutamate, aspartate and dibasic amino acids (Lawrie and Ledward, 2006). The oxidation of myofibrillar proteins occurs as part of the post-mortem reactions, affecting proteins structure and functionality, water holding capacity, texture, flavor and nutritional value of the meat. This reaction is enhanced by presence of reactive oxygen species, oxidative enzymes, heme pigments, metals, lipid oxidation, acidification and chilling (Estevez, 2011). Sarcoplasmic proteins include several types but the most abundant is myoglobin, that gives the characteristic red color of meat and contains the prosthetic heme group. Red meat (beef,

pork, lamb) is formed by red fibers, with a high content of myoglobin, while white meat (chicken, turkey) is abundant in white fibers, with a low concentration of myoglobin (Cobos and Díaz, 2015). In low oxygen concentrations, the heme group in myoglobin turns into the pigment metmyoglobin, brown in color, that is usually associated with not-so-fresh meat (Cobos and Díaz, 2015). The connective tissue is mainly represented by collagen and elastin. Collagen is mainly formed by glycine, proline and hydroxyproline, while elastin contains mainly glycine and hydrophobic amino acids, with smaller amounts of proline and hydroxyproline (Cobos and Díaz, 2015).

Multiple endogenous enzymes on meat act upon its components, breaking them down and making them available to microorganisms. The activity of proteolytic enzymes increases during post-mortem modifications, softening the tissue and contributing to meat tenderness and releasing free amino acids (Warriss, 2010). Lipolytic enzymes act upon the meat lipids and release glycerol, fatty acids and phospholipids (Toldrá, 2012).

The type of meat also affects the lipid content (Warriss, 2010). The majority of lipids found on meat are represented by subcutaneous fat. On the other hand, the intramuscular lipids represent a much lower percentage of total fat, but their content is very variable, from 1 to 15% (Kauffman, 2012), also impacting the organoleptic characteristics of the meat. The lipid portion of meat is mainly formed by triglycerides (Wood et al., 2007), and in lower quantities diglycerides, monoglycerides, free fatty acids, fat-soluble vitamins, and cholesterol esters.

The carbohydrate portion, although small by itself, is mainly present in the form of glycogen, an α -D-glucose polysaccharide that acts as energy reservoir (Cobos and Díaz, 2015), that can vary up to 1.8% (Immonen and Puolanne, 2000; Immonen et al., 2000). The glycolysis that takes place post-mortem determines the availability of glucose and other glycolysis intermediates on the meat (Pösö and Puolanne, 2005). Additionally, available nucleotides can also result in the release of ribose by endogenous enzymes (Eskin and Shahidi, 2012). In the end, glucose and ribose, and to a lesser extent fructose and mannose, are the four main monosaccharides present on meat (Eskin and Shahidi, 2012; Koutsidis et al., 2008b; Lawrie and Ledward, 2006; Nychas et al., 2007).

Additionally, meat is a source of thiamine, riboflavin, niacin, vitamin B6 and vitamin B12, reaching concentrations of up to 10 mg/100g, minerals such as phosphorous, potassium, magnesium, iron, copper, zinc, selenium and in lower amounts calcium and sodium (Cobos and Díaz, 2015).

The conversion of muscle into meat occurs with a series of changes that include the progressive depletion of energy in the muscle, and the change of metabolism to anaerobic

lactic acid production, decreasing the pH to approximately 5.8 (Cobos and Díaz, 2015). Raw meat represents a substrate-rich environment with high water activity (0.99) (Lawrie and Ledward, 2006) able to support fast microbial growth (Feiner, 2006). In that context, microorganisms benefit from the release of free compounds that they can incorporate into their metabolism. Bacteria also contribute with their own degradation enzymes to the process, and release of products of their own metabolism that modify the characteristics of meat and contribute to their spoilage.

3.3 Meat spoilage

3.3.1 Rationale to delay spoilage

The spoilage stage of raw meat and meat products is not always an evident phenomenon. Its detection has a subjective component that heavily relies on the consumer's perception of changes on the meat, such as strong smell, loss of color or presence of slime. Despite the improvement and accuracy of the establishment of shelf-life of raw meat and meat products, the variables involved are too many and sometimes not possible to control. Several stages such as transportation or domestic storage are out of control of the manufacturer, and therefore introduce deviations in the period of time that meat remains fresh. Therefore spoilage prevention strategies are of critical importance in the production of meat and meat products.

The extension of the shelf-life of meat and meat products require the application of strategies for the reduction of the microbiological load that ultimately leads to spoilage of the food. Chilling and cold storage is one of the most effective methods for preservation of meat and meat products, as it inhibits growth of mesophilic bacteria or slows down their growth and metabolism. Meat is stored at 4 °C, as above temperatures enhance the growth of the meat microbiota, resulting in spoilage and shortening of the shelf-life (Koutsoumanis et al., 2006). Cold-storage is often paired with other technologies and types of packaging to increase effectiveness of microbiota reduction.

Vacuum packaging requires the removal of air from a package or film with low permeability for oxygen, sealing it hermetically afterwards (Smith et al., 1990). The presence of oxygen is responsible for the growth of aerobic bacteria, considered to be major contributors to the spoilage of meat, and the occurrence of oxidative reactions. Therefore removal of oxygen can help minimize those effects, although vacuum package is not suitable for all types of products due to their compression (Church and Parsons, 1995). Additionally, removal of oxygen can still promote growth of strictly anaerobic bacteria and in some cases such as in

beef, promote the formation of deoxymyoglobin that gives a purple-like coloration to the meat and reduces consumer acceptance (McMillin, 2008; Ščetar et al., 2010).

As a way to overcome some of the issues that vacuum package presents, another strategy is the use of modified atmospheres to reduce or inhibit a wider range of microbial growth while maintaining the organoleptic characteristics of the meat, a highly perishable product, and avoid compression of the product (Church and Parsons, 1995; Farber, 1991; McMillin et al., 1999). It is estimated that almost half (43%) of the freshly slaughtered meat in Europe is packed using said technique (Belcher, 2006; McMillin, 2008). The technique of modified atmosphere packaging (MAP) is defined as a change in the gas atmosphere surrounding a food product kept in a container that acts as gas-barrier (Young et al., 1988). Common gases utilized to prepare the gas mixtures include oxygen, carbon dioxide and nitrogen (Singh et al., 2011). Other gases, such as carbon monoxide, are only accepted in certain countries (United States and Norway) and only if applied in very low concentrations (Cornforth and Hunt, 2008; Djenane and Roncalés, 2018).

Typically, red meats are packaged with a mixture of 70 % oxygen and 30 % carbon dioxide, while white meats are most commonly packed under 70 % nitrogen and 30 % carbon dioxide (Eilert, 2005; McKee, 2007; Rossaint et al., 2015; Sante et al., 1994). Oxygen is used in packaging of red meat to keep its bright red color from deteriorating over time. It slows down the formation of metmyoglobin, responsible for giving red meat a brown-like color, and consequently losing the expected red coloration of fresh products (Luño et al., 1998; Mancini and Hunt, 2005; Taylor et al., 1990). Additionally, oxygen suppresses the growth of anaerobic bacteria and is reported to have inhibitory effects on aerobic bacteria when its concentration is high (Farber, 1991) by promoting the formation of reactive oxygen species and therefore oxidative stress that can lead to damage of lipids, proteins and DNA (Pan and Imlay, 2001). However, it has been reported that the use of high oxygen concentrations promotes the oxidation of lipids from the meat, and therefore the release of off-odors that might impact the acceptance (Jakobsen and Bertelsen, 2000; Jayasingh et al., 2002). Due to its inhibitory effects, the gas mixture of high oxygen and carbon dioxide is also used by some producers for packaging white meat (Meredith et al., 2014; Rossaint et al., 2015). The effects of carbon dioxide are mechanistically less clear than those of oxygen, although it is known to affect the adaptation, growth and division times of aerobic bacteria (Zhao et al., 1994) by influencing the pH, displacing the oxygen and therefore reducing its availability, structurally altering the membrane of bacteria and even interfering directly with their metabolism and function of several enzymes (Daniels et al., 1985). The last gas, nitrogen, is used due to its inert and tasteless nature to fill in the remaining percentage of the gas mixture and prevent

the collapse of the packages sometimes caused by adsorption of carbon dioxide by the meat (Church and Parsons, 1995).

3.3.2 Composition of the meat microbiota

Nychas et al. (2008) have defined the spoilage of meat as “an ecological phenomenon” that involves the modification of the substrates available on meat as a consequence of the growth of its microbiota during storage. The specific microbial presence established on the meat environment is highly dependent on several factors (e.g. intrinsic, processing, and extrinsic). Those factors ultimately define the type of spoilage microbiota on the meat, that will also influence the speed of spoilage and processes involved in it (Nychas et al., 2008). The microbiota that can be found on meat and derived products is highly diverse, since it originates from multiple sources (Doulgeraki et al., 2012; Gram et al., 2002; Jay et al., 2005; Nychas et al., 2007). Said microorganisms can originate from the animal itself, be present either in the intestinal tract or on the outside of the animal, or contaminants from the environment before, during or after slaughter (Koutsoumanis and Sofos, 2004). The percentage of microorganisms that are able to persist under specific selective conditions, become dominant, and ultimately lead to spoilage of the raw meat or meat products are called ephemeral or specific spoilage organisms (E/SSO) (Koutsoumanis and Nychas, 2000; Nychas et al., 2007). The microbiota of meat is commonly formed by a consortium of several species and a few that dominate it, while 42 different genera are listed as found on meat under different environmental conditions (Nychas et al., 2007).

The genus *Pseudomonas* has been often reported as dominant in the consortium responsible for spoilage of meat under aerobic conditions between the temperatures of -1 and 25 °C, and directly related to presence of slime and off-odors (Koutsoumanis et al., 2006; Stanbridge and Davies, 1998). According to Nychas et al. (2007), other species and genera can arise as dominant when modified atmospheres are used. *Brochothrix (B.) thermosphacta*, species of *Enterobacteriaceae* and lactic acid bacteria appear dominant under aerobic conditions when carbon dioxide is used as an inhibitory agent, while in vacuum packaged conditions, *Pseudomonas* spp., *B. thermosphacta* and *Shewanella putrefaciens* appear as the dominating ones. The presence of many of these bacteria manifests on the meat as slime, presence of sulphide odor, cabbage-like odor, production of greening compounds (e.g. H₂O₂, H₂S), or souring (Nychas et al., 2007; Skandamis and Nychas, 2002).

The divergence in the microbiota on meat reported over the years and the large number of species and genera listed enlightens the complexity of the process of meat spoilage, and the difficulties that arise when trying to evaluate the influence of the presence of a specific

species, and its contribution to the safety and quality of meat. The situation is aggravated by the gaps in knowledge considering the species that are yet unknown or undetected on meat, the limitations of the experimental approaches that often have to work with models, and overall the dynamics of how a specific microbiota reaches and develops on meat, and its direct correlation to its spoilage process.

3.4 *Photobacterium* as a marine genus and its relation to fish spoilage

3.4.1 Marine genus

Photobacterium (*P.*) was first described by (Beijerinck, 1889) as a bioluminescent genus of bacteria belonging to the *Vibrionaceae* family (*Proteobacteria: Gammaproteobacteria*), whose members are gram-negative bacteria, facultatively aerobic, with typically rod-shaped and with a requirement of sodium for growth. Since the first description of the genus, several new species have been described, and the genus now groups 37 species and 2 subspecies with a high degree of diversity (Parte et al., 2020), grouped in five different clades: Phosphoreum, Profundum, Damselae, Ganghwense and Leioznathi (Labella et al., 2018).

The genus is typically described as marine-related, with its members distributed in coastal, open-ocean and deep-sea environments and isolated from seawater, sediments, saline lake water and multiple parts of marine animals (Urbanczyk et al., 2010). Members of the genus have been found also displaying different life-styles, ranging from symbiotic, commensal, saprophytic or pathogenic relationships with marine animals, all providing a nutrient-rich environment, and transitioning to free-living in the sea water, a starvation-survival driven life-style (Morita, 1997).

The genus was initially described as comprised by bioluminescent bacteria. However, it is now known that it also includes non-bioluminescent species, and for some it is regarded as a strain-specific feature rather than a unified trait of the whole species (Urbanczyk et al., 2010). The bioluminescence trait is known to promote the establishment of symbiotic relationships with marine animals by colonizing their light organs, and also to facilitate attraction of phototactic animals that could serve as a potential niche for the bacteria or bait for the host. (Brodl et al., 2018; Neilson and Hastings, 1979; Tanet et al., 2019; Urbanczyk et al., 2010).

Multiple studies on photobacteria have been performed, focused on fish spoilage (Bjornsdottir-Butler et al., 2018; Bjornsdottir et al., 2009; Dalgaard et al., 1997), the study of the lux-rib operon (Urbanczyk et al., 2008; Urbanczyk et al., 2012), high pressure (Allen and Bartlett, 2000; Campanaro et al., 2005; Vezzi et al., 2005), salt tolerance (Wu et al., 2006), and pathogenicity (Balado et al., 2017; Matanza and Osorio, 2018). Reports and works

published on photobacteria are centered on the marine ecosystem, or report their presence as part of cross-contamination of lake or river waters, derived from the sea.

3.4.2 Fish spoilage

One of the most studied aspects of photobacteria is their contribution to fish and seafood spoilage. *P. phosphoreum* has been described as a common species present on marine fish and seafood, bioluminescent, and important contributor to the spoilage process of modified atmosphere, vacuum and air packed fish (Dalgaard et al., 1998; Gram and Huss, 1996; Reynisson et al., 2009). The species has been described as fish light-organ symbiont, highly resistant to CO₂, and able to reduce trimethylamine-oxide (TMAO) to trimethylamine (TMA), which is responsible for foul odors on the fish (Dalgaard, 1995; Dalgaard et al., 1997). TMAO is abundant on fish tissues, and levels of trimethylamine have been proposed as a measurement for bacterial deterioration on fish (Barrett and Kwan, 1985). In addition, the species has also been reported as a histamine producer on fish and seafood, leading upon consumption to scombroid fish poisoning in sensitive consumers, and therefore posing a health concern in the food industry (Bjornsdottir-Butler et al., 2018; Emborg et al., 2002; Jørgensen et al., 2000a; Lehane and Olley, 2000; Torido et al., 2012).

The species *P. iliopiscarium* has also been reported on fish, although reports are fewer and the involvement in the spoilage process has been less studied (Dunlap and Ast, 2005; Olofsson et al., 2007). It has, however, been reported the production of histamine by the species at low temperatures, with results revealing production of more than 500 ppm (Takahashi et al., 2015).

3.5 Photobacteria on meat

Despite the common classification of the genus *Photobacterium* as a marine-related genus, in the latest years species belonging to it have been found in association with raw meat. There have been reports of culture independent studies that detected presence of photobacteria from several meat sources that constitute the initial context for this work.

Nieminen et al. (2016) detected the presence of *Photobacterium* spp. and *Photobacterium phosphoreum* on pork samples by both culture dependent and independent studies. In said analysis, presence of the species was correlated to the concentration of acetoin, diacetyl and 3-methyl-1-butanol on meat, previously reported as indicator for sensory spoilage of meat (Argyri et al., 2011; Casaburi et al., 2015; Ercolini et al., 2006). Additionally, a metatranscriptomic study by Höll et al. (2019) also detected the presence of photobacteria on MAP packed skinless chicken breast. Results derived from said study predicted a similar metabolism of the species in presence of carbon dioxide both with high oxygen concentration

(70 %) and anoxically, as well as the production of biogenic amines such as tyramine, cadaverine, putrescine and agmatine. The study, on the other hand, failed to report on the presence of the histidine decarboxylase transcripts, despite several previous studies reporting on the production of histamine by *P. phosphoreum* (Bjornsdottir-Butler et al., 2018; Emborg et al., 2002; Jørgensen et al., 2000b). Additionally, *P. phosphoreum* was also predicted to convert pyruvate into ethanol, acetate, formate, lactate and acetoin, and utilize amino acids, lipids and carbohydrates as carbon sources.

Other culture independent studies also have reported presence of photobacteria on beef (Ercolini et al., 2010; Jaaskelainen et al., 2016; Pennacchia et al., 2011; Stellato et al., 2016), minced meat (Stoops et al., 2015), chicken (Dourou et al., 2021; Yu et al., 2019), pork (Basseley et al., 2021; Li et al., 2019; Stellato et al., 2016), minced pork (Cauchie et al., 2020; Koo et al., 2016), ostrich (Juszczuk-Kubiak et al., 2021) and donkey (Wei et al., 2021) and on samples of knives and surfaces from a butchery (Stellato et al., 2016). Additionally, photobacteria have been also detected on processed meats such as sausages or cooked ham (Bouju-Albert et al., 2018; Chen et al., 2020; Delhalle et al., 2016; Duthoo et al., 2021; Efenberger-Szmechtyk et al., 2021; Greppi et al., 2015; Pini et al., 2020; Poirier et al., 2020; Settanni et al., 2020; Wang et al., 2018).

Very few reports on the presence of photobacteria based on culture-dependent methods have been published. Apart from the study by Nieminen et al. (2016) that did identify several bioluminescent colonies, presence of a bioluminescent colony on pork had also been previously reported by Kuang et al. (2012) and identified as photobacteria.

Despite the wide study of the microbiota on meat, up to the point when previously mentioned studies were reported, the presence of photobacteria on meat was unknown. Works reporting presence of photobacteria often highlight the differences obtained between culture-dependent studies, where photobacteria are mostly undetected, and culture independent studies, that revealed even predominant presence of those species on meat. As psychrophilic and nutritionally fastidious bacteria, common culturing approaches for the total viable count (TVC) enumeration on meat tend to overlook photobacteria.

A selective isolation method specifically designed for the detection of photobacteria was reported by Hilgarth et al. (2018a), using incubation temperatures below the typical 30 - 37°C used in routine meat controls, that better suit the psychrophilic nature of most species of photobacteria. The method allowed the growth, detection and isolation of psychrophilic *Photobacterium* spp. on chicken breast, beef steaks and pork steaks packed either under modified atmosphere or air, up to 7 logCFU. The results also allowed the classification of photobacteria as pervasive constituents of the spoilage microbiota of meat due to their

widespread presence on different types of meat, capacity to grow to spoilage relevant numbers and both the predicted spoilage potential of these bacteria on meat, and the observed spoilage contribution on fish. Species detected included *P. phosphoreum*, *P. iliopiscarium*, and a new species, *P. carnosum*, described as the first *Photobacterium* species with a non-marine origin or isolation, and closest with the two species of photobacteria that share the meat niche (Hilgarth et al., 2018b). The new species has an even lower optimum growth temperature than the other two species detected on meat (10-15 °C vs. 15-25 °C) and is described as non-motile, non-bioluminescent, with similar sodium requirements (minimum of 0.5 % (w/v) NaCl) but lower salt tolerance (up to 4 % (w/v) NaCl), and able to show growth at the pH on meat (~5.8), also observed for *P. iliopiscarium* and *P. phosphoreum*.

The detection of photobacteria on meat in different locations across Europe and other continents, from different types of animals (e.g. chicken, beef, pork, minced meat) and packaging conditions (modified atmospheres with and without oxygen, vacuum, air), highlights that photobacteria should not be underestimated in their contribution to meat spoilage. Control over the shelf-life of meat and meat products will be incomplete without control over the population of photobacteria, and said control requires the study of their physiology and metabolic responses. However, it also refers to an improvement over the detection of their presence of meat since, despite abundant, they appear to be selective on the batches of meat colonized.

3.6 Detection and isolation

The studies performed up to this date reveal the relevance of photobacteria as part of the meat microbiota. Despite the reports of their presence in almost any sector of the meat industry and on multiple countries, not all packages of meat contain photobacteria (Cauchie et al., 2020; Duthoo et al., 2021; Hilgarth et al., 2018a; Stoops et al., 2015). Reliable, sensitive tools for the screening of meat, meat processing plants and butcheries are relevant to maintain control over their spread and source of contamination.

Thyssen and Ollevier (2015) describes that the isolation of *Photobacterium* species can be achieved by plating samples from marine environments or surface or intestinal contents of fish and other marine animals on blood agar, brain-heart infusion (BHI), tryptic soy agar (TSA), thiosulfate citrate bile sucrose agar (TCBS), and marine agar (MA), and that at least 1% (w/v) NaCl is required in the media. Mentioned approaches are not selective and rely on species of photobacteria being abundant and/or dominant in the marine ecosystem, bioluminescence of some of the species, and identification of the isolates after growth of a mixture of colonies on plates by performing physiological tests that differentiate species

(Budsberg et al., 2003; Reichelt and Baumann, 1973). However, Hilgarth et al. (2018a) already tested several media for the isolation of photobacteria from meat, and proved that without a selective agent and choice of proper growth conditions (low temperature), detection of photobacteria by culture-dependent methods was unlikely. The study also proved that identification of species by means of MALDI-TOF MS technology is possible, and simplifies the process. Still, culture-dependent methods require a heavy work-load and several days to obtain a positive result, needed for isolation but suboptimal for screening and detection.

Additionally, several studies make use of culture-independent studies (e.g. amplicon sequencing) for the detection of photobacteria in large batches of samples (Bouju-Albert et al., 2018; Pennacchia et al., 2011; Pini et al., 2020; Stoops et al., 2015). The technology is able to detect non-cultivated species that would be otherwise overlooked if growth conditions are not appropriate, but the discriminatory power is reduced since 16S gene sequence is almost 100% identical for close species of photobacteria (Hilgarth et al., 2018b; Sawabe et al., 2007) and the technology is expensive, and therefore not recommended for routine screening and control.

Dalgaard et al. (1996) developed a conductance based method for the detection of *P. phosphoreum* on fish by detection of reduction of TMAO, and Macé et al. (2013) developed a Real-Time PCR approach for the detection of the same species on fish. Both methods have proven to be able to detect the species of photobacteria on fish, but are untested on meat and meat products where photobacteria are not the predominant species. Both make use of specialized equipment and sample preparation. Additionally, the conductance method targets a reaction that is not prominent on meat since TMAO is not an abundant substance in it (Gram and Dalgaard, 2002).

4 Hypotheses

The shelf-life of raw meat is highly influenced by the microbiota present on its surface at the moment of packaging. Growth of spoilage bacteria originally present on it heavily reduces not only its organoleptic properties, but also its safety over time. The control over the growth of spoilage bacteria increases the shelf-life of the product, and the study of their behavior and dynamics helps establish the due-date more accurately, reducing the chances of the consumer discarding the product and the amount of waste. Photobacteria are nowadays regarded as common meat spoilers, yet they are still often overlooked and not much is known of their metabolism on that niche. The study of the meat-spoilage relevant species of the *Photobacterium* genus, therefore, fills a gap in meat science, which is required to further improve its preservation and quality. Molecular approaches should be developed, probed and exploited to detect, and monitor photobacteria in meat and other cold stored foods. Genomic and proteomic analyses should be employed to enable a reference to their natural habitats, and characterize their adaptation to the meat environment and response to different gases used in modified atmosphere packaging.

The working hypotheses of this study are divided into three chapters following postulates based on a common general objective.

Chapter 1: Detection of photobacteria

This section aimed at the development of a qualitative DNA-based detection method for the rapid detection of *Photobacterium* species on raw meat and associated surfaces to help investigate their origin and prevalence. The following postulates were probed:

- It is possible to develop a culture-independent method to rapidly confirm the presence/absence of photobacteria on raw meat and the processing environment in addition to the developed isolation method.
- LAMP technology provides the necessary traits for such a method: quick sample procedure, high fidelity, high specificity

These postulates were studied within the scope of the publication:

Fuertes-Perez, S., Hilgarth, M., Vogel, R.F., 2020. Development of a rapid detection method for *Photobacterium* spp. using Loop-mediated isothermal amplification (LAMP). *Int J Food Microbiol* 334. <https://doi.org/10.1016/j.ijfoodmicro.2020.108805>

Chapter 2: Characterization, diversity and comparative genomics of photobacteria isolated from marine and terrestrial sources

The aim of this section was to investigate the biodiversity of photobacteria on species level and below. Isolated strains of *P. carnosum*, *P. phosphoreum* and *P. iliopiscarium* should be identified and characterized based on physiological traits. In addition, comparative genomics should be utilized to further characterize divergence between species and strains and a putative correlation should be probed between their growth dynamics and predicted metabolism. The following postulates were probed:

- Photobacteria are abundant on different cold-stored food products
- *Photobacterium* diversity is dependent on the product
- The environmental niche of photobacteria is represented in the genome and phylogenetic relationships
- There is a clear delineation within the three species of photobacteria isolated from raw meat based on source of isolation, and contaminating strains present phenotypic and genotypic divergence, leading to environmentally driven adaptation, compared to those isolated from marine animals or seawater.
- The three species harbor high intra- and inter-species diversity within their genomes that explains differences on distribution and growth.

These postulates were studied within the scope of the publications:

Fuertes-Perez, S.*, Hauschild, P.*, Hilgarth, M., Vogel, R.F., 2019. Biodiversity of *Photobacterium* spp. isolated from meats. *Front Microbiol* 10, 2399. <https://doi.org/10.3389/fmicb.2019.02399>. *Shared first authorship for equal contribution.

Fuertes-Perez, S., Vogel, R.F., Hilgarth, M., 2021. Comparative genomics of *Photobacterium* species from terrestrial and marine habitats. *Curr Res Microb Sci* 2. <https://doi.org/10.1016/j.crmicr.2021.100087>.

Chapter 3: Proteomic adaptation of photobacteria towards different modified atmospheres

This section aimed to elucidate the adaptation of selected strains towards the modified atmospheres applied to packages of raw meat. To prove this, growth experiments should be conducted under modified atmospheres and a comparative proteomics study should be performed to characterize the influence of carbon dioxide, oxygen and their combination.

- Proteomic profiling can be used to study the adaptation of photobacteria to different conditions

- Photobacteria do not significantly change their metabolism based on the gas atmosphere.
- Commonly used gas mixtures are unable to reduce or inhibit the growth of *P. carnosum* and *P. phosphoreum* strains *in vitro*.

These postulates were studied within the scope of the publication:

Fuertes-Perez, S., Abele, M., Ludwig, C., Vogel, R.F., Hilgarth, M., 2022. Impact of modified atmospheres on growth and metabolism of meat-spoilage relevant *Photobacterium* spp. as predicted by comparative proteomics. Submitted manuscript.

5 Overall materials and methods

A summarized version of the overall materials and methods of all publications is included here.

The focus of this work is on the three species *Photobacterium carnosum*, *P. phosphoreum* and *P. iliopiscarium*. Members of said species isolated during this work are displayed in Table 2.

Table 2. List of self-isolated strains of the three species of photobacteria used in this study, including source and atmosphere of isolation, and the publication in which they were used.

Species	Strain	Source of isolation	Gas atmosphere	Section used	
<i>P. phosphoreum</i>	TMW 2.2033	Chicken	MAP	1; 2; 3	
	TMW 2.2034	Chicken	MAP	1; 2; 3	
	TMW 2.2103	Beef	MAP	1; 2; 3; 4	
	TMW 2.2125	Marinated turkey	Air	1; 2; 3	
	TMW 2.2126	Marinated chicken	MAP	1; 2; 3	
	TMW 2.2127	Marinated chicken	MAP	1; 2	
	TMW 2.2128	Marinated chicken	MAP	1; 2	
	TMW 2.2129	Marinated chicken	MAP	1; 2	
	TMW 2.2130	Marinated chicken	MAP	1; 2; 3	
	TMW 2.2131	Marinated chicken	MAP	1; 2	
	TMW 2.2132	Marinated chicken	MAP	1; 2; 3	
	TMW 2.2133	Marinated chicken	MAP	1; 2	
	TMW 2.2134	Marinated chicken	MAP	1; 2; 3; 4	
	TMW 2.2135	Marinated chicken	MAP	1; 2	
	TMW 2.2136	Marinated chicken	MAP	1; 2	
	TMW 2.2137	Marinated chicken	MAP	1; 2	
	TMW 2.2138	Pork	Air	1; 2	
	TMW 2.2139	Pork	Air	1; 2	
	TMW 2.2140	Pork	Air	1; 2; 3	
	TMW 2.2141	Marinated beef	MAP	1; 2	
	TMW 2.2142	Marinated beef	MAP	1; 2; 3	
	TMW 2.2143	Marinated beef	MAP	1; 2	
	TMW 2.2144	Marinated beef	MAP	1; 2	
	TMW 2.2145	Marinated beef	MAP	1; 2	
		TMW 2.2021^T / DMS 105454^T *	Chicken	MAP	1; 2; 3; 4
	<i>P. carnosum</i>	TMW 2.2022*	Chicken	MAP	1; 2
TMW 2.2029*		Chicken	MAP	1; 2; 3	
TMW 2.2030*		Chicken	MAP	1; 2	
TMW 2.2097		Pork	MAP	1; 2; 3	
TMW 2.2098		Salmon	MAP	1; 2; 3	
TMW 2.2099		Salmon	MAP	1; 2	
TMW 2.2146		Chicken	MAP	1; 2	
TMW 2.2147		Chicken	MAP	1; 2; 3	
TMW 2.2148		Beef	Air	1; 2	

	TMW 2.2149	Pork	MAP	1; 2; 3; 4
	TMW 2.2150	Chicken	Air	1; 2; 3
	TMW 2.2151	Marinated chicken	MAP	1; 2
	TMW 2.2152	Marinated chicken	MAP	1; 2
	TMW 2.2153	Marinated chicken	MAP	1; 2
	TMW 2.2154	Marinated chicken	MAP	1; 2
	TMW 2.2155	Marinated chicken	MAP	1; 2
	TMW 2.2156	Marinated chicken	MAP	1; 2
	TMW 2.2157	Marinated chicken	MAP	1; 2; 3
	TMW 2.2158	Marinated chicken	MAP	1; 2
	TMW 2.2159	Marinated chicken	MAP	1; 2
	TMW 2.2160	Marinated chicken	MAP	1; 2
	TMW 2.2161	Marinated chicken	MAP	1; 2
	TMW 2.2162	Marinated chicken	MAP	1; 2
	TMW 2.2163	Marinated chicken	MAP	1; 2; 3
	TMW 2.2164	Marinated chicken	MAP	1; 2
	TMW 2.2165	Marinated chicken	MAP	1; 2
	TMW 2.2166	Marinated chicken	MAP	1; 2
	TMW 2.2167	Marinated chicken	MAP	1; 2
	TMW 2.2168	Marinated chicken	MAP	1; 2
	TMW 2.2169	Marinated turkey	Air	1; 2; 3
	TMW 2.2186	Salmon	MAP	2; 3
	TMW 2.2187	Salmon	MAP	2; 3
	TMW 2.2188	Salmon	MAP	2; 3
	TMW 2.2189	Salmon	MAP	2; 3
	TMW 2.2190	Salmon	MAP	2; 3
	TMW 2.2035	Chicken	MAP	1; 2; 3
<i>P. iliopiscarium</i>	TMW 2.2172	Pork	MAP	1; 2
	TMW 2.2104	Pork	MAP	1; 2; 3

TMW = Lehrstuhl für Technische Mikrobiologie Weihenstephan, Technical University of Munich, Freising, GER.

DMS = Deutsche Sammlung von Mikroorganismen und Zellkulturen (DMSZ), Darmstadt, GER.

^T = marks the type strain of a species

1 = Development of a rapid detection method for *Photobacterium* spp. using Loop-mediated isothermal amplification (LAMP) (Section 6.1)

2 = Biodiversity of *Photobacterium* spp. isolated from meat (Section 6.2.1)

3 = Comparative genomics of *Photobacterium* species from terrestrial and marine habitats (Section 6.2.2)

4 = Impact of modified atmospheres on growth and metabolism of meat-spoilage relevant *Photobacterium* spp. as predicted by comparative proteomics (Section 6.3)

*Isolates obtained from previous work by Hilgarth et al. (2018b)

5.1 Isolation and detection of photobacteria

Isolation of photobacteria was performed as described by Hilgarth et al. (2018a), by homogenization of raw meat (or other types of food samples) in marine broth, plating the

resulting suspension on marine agar supplemented with 3g/L meat extract and 7 mg/L vancomycin, and incubating for 72h at 15 °C. Isolates were identified with MALDI-TOF MS by their low-molecular subproteome, and kept at -80 °C in glycerol solution for preservation until further use.

Routine cultivation of strains of photobacteria was performed aerobically in marine broth supplemented with 3 g/L meat extract at 15 °C for 48-72 h as described by Hilgarth et al. (2018a). A list of cultivation media and conditions is included in Table 3.

Table 3. Cultivation conditions for *Photobacterium* spp. during the present work.

Use	Media	Temperature	Incubation time	Atmosphere
Routine cultivation	Marine broth (supplemented 3 g/L meat extract, pH 7.6)	15 °C	48 - 72h	aerobic
Routine isolation	Marine agar (supplemented 3 g/L meat extract and 7 mg/L vancomycin, pH 7.6)	15 °C	72h	aerobic
Biodiversity growth analysis	Meat extract media (20 g/L meat extract, 20 g/L NaCl, pH 5.8)	4 °C	72h	aerobic
Proteomics pre-culture	Meat extract media (20 g/L meat extract, 20 g/L NaCl, pH 5.8)	15 °C	72h	aerobic/anaerobic
Gas influence	Meat simulation media (60 g/L meat extract, 0.5 % glycerol (w/v), 0.05 mM Tween 80, 2 µg/ml heminchloride, pH 5.8)	15 °C	48h	aerobic N ₂ (100 %) O ₂ /N ₂ (70/30%) N ₂ /CO ₂ (70/30 %) O ₂ /CO ₂ /N ₂ (21/30/49 %) O ₂ /CO ₂ (70/30 %)

Loop-mediated isothermal amplification (LAMP) was the method chosen for the development of a rapid, culture-independent method for screening the presence and absence of photobacteria on raw meat and processing environment. The trimethylamine-N-oxide reductase (*torA*) gene was chosen as the target for the primer design. Specificity was tested against species of photobacteria and species of common meat spoilers. Sensitivity of the reaction was tested by carrying out the detection approach of progressively smaller amounts of target DNA, while speed of the reaction and contribution of the primers was tested by monitoring in real time the progression of the LAMP assay. Several protocols for the fast processing of raw meat samples and DNA extraction were tested and optimized for utilization together with the LAMP assay. As a final step, the efficiency of the method was tested first on artificially contaminated samples of raw meat, and finally on naturally contaminated samples of pork, beef and chicken in a trial against the already optimized culture-dependent method for isolation of photobacteria (Figure 1).

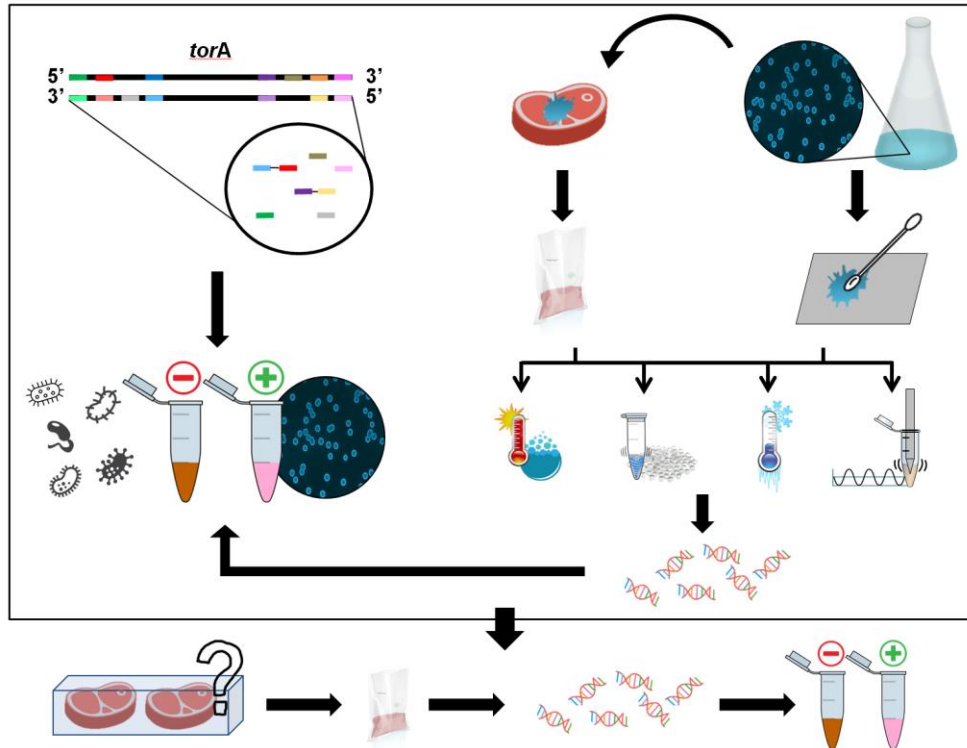


Figure 1. Graphical representation of protocol followed for the development of a LAMP-based approach for the detection of *Photobacterium* spp. on meat (Section 6.1)(Fuentes-Perez et al., 2020).

5.2 Characterization, diversity and comparative genomics of photobacteria isolated from marine and terrestrial sources

Several types of raw meat were probed for the presence of photobacteria using the aforementioned isolation method. Strain delineation was performed by genomic fingerprinting (RAPD)-PCR. The study of physiological diversity of photobacteria from meat was assessed by carrying out a diversity index analysis, experiments of growth dynamics on meat extract media, comparison of metabolic activities such as production of acid from multiple carbon sources (API 50CH), enzymatic activities (API ZYM), motility, bioluminescence and antibiotic resistance (Figure 2).

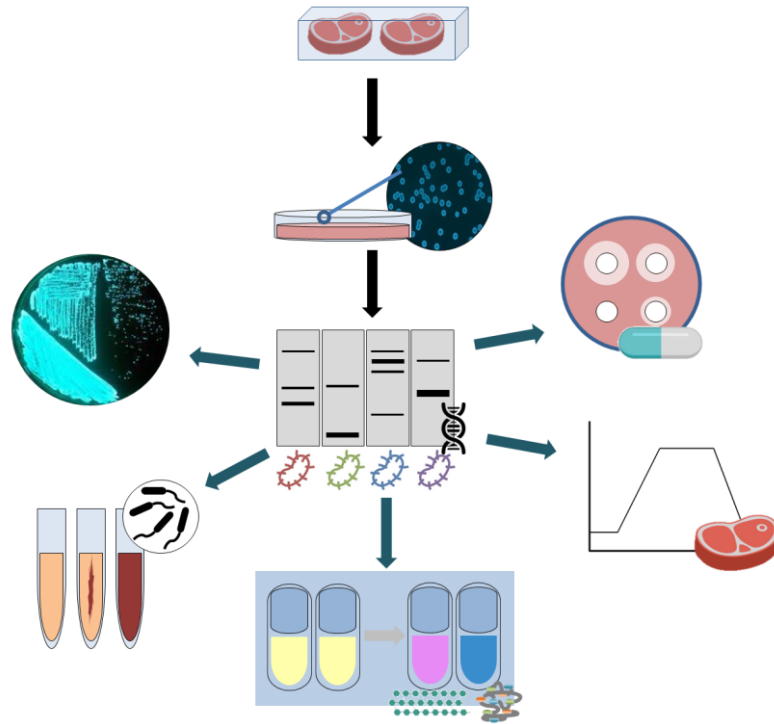


Figure 2. Graphical representation of protocol followed for the diversity analysis of strains of relevant species of photobacteria (Section 6.2.1)(Fuertes-Perez et al., 2019).

The study of the genomic features was performed on a total of 53 strains of photobacteria from both marine and terrestrial environments, with meat-borne strains being selected from those identified on the biodiversity analysis based on physiological characteristics. Genomes were either sequenced, from self-isolated strains, or obtained from NCBI database. Phylogenetic relationships were assessed by means of multilocus-sequence alignment (MLSA), *fur* gene, ANI values and codon usage. Additionally, we used online tools to search for plasmids with plasmidSPADES, phages with PHASTER, CRISPR-cas operons with CRISPR-finder, and secondary metabolites and bacteriocins clusters with BAGEL and antiSMASH. Finally, a targeted gene search allowed us to predict metabolic pathways, behavior and environmentally driven adaptations of the three species and their strains based on gene annotation (Figure 3).

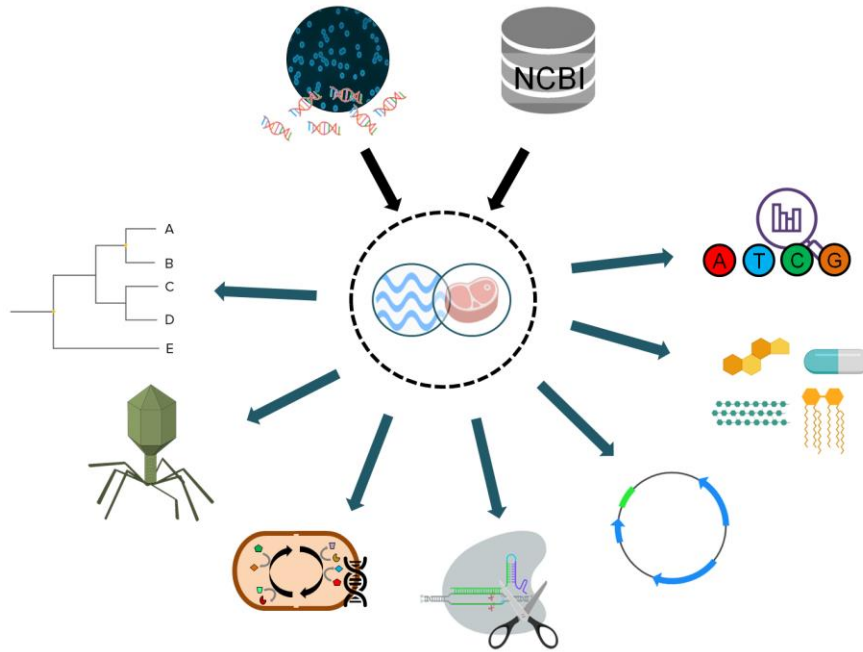


Figure 3. Graphical representation of protocol followed for the comparative genomics study of strains of *Photobacterium* spp. (Section 6.2.2)(Fuertes-Perez et al., 2021)

5.3 Proteomic adaptation of photobacteria towards different modified atmospheres

The effect of different gases on the growth and metabolism of photobacteria was assessed by performing and monitoring growth experiments on a meat simulation media at 15 °C under different atmospheres of two strains of both *P. phosphoreum* and *P. carnosum* species in triplicate. Gas atmospheres included: (a) air, (b) N₂, (c) O₂ (70%) / N₂ (30%), (d) N₂ (70%) / CO₂ (30%), (e) O₂ (21%) / CO₂ (30%) / N₂ (49%), (f) O₂ (70%) / CO₂ (30%). Growth parameters were obtained from the growth curves via RStudio software, and statistical analysis was carried out to identify significant differences. During exponential growth, samples were taken, processed, and analyzed by LC-MS/MS in order to obtain the proteome expression under each gas atmosphere. A comparative proteomics approach was performed via Perseus software in order to determine differentially expressed proteins between conditions, and therefore the effect of each individual gas: air, high oxygen (70%), anoxic conditions, carbon dioxide (30%), and the study of synergistic effects between carbon dioxide and oxygen (Figure 4).

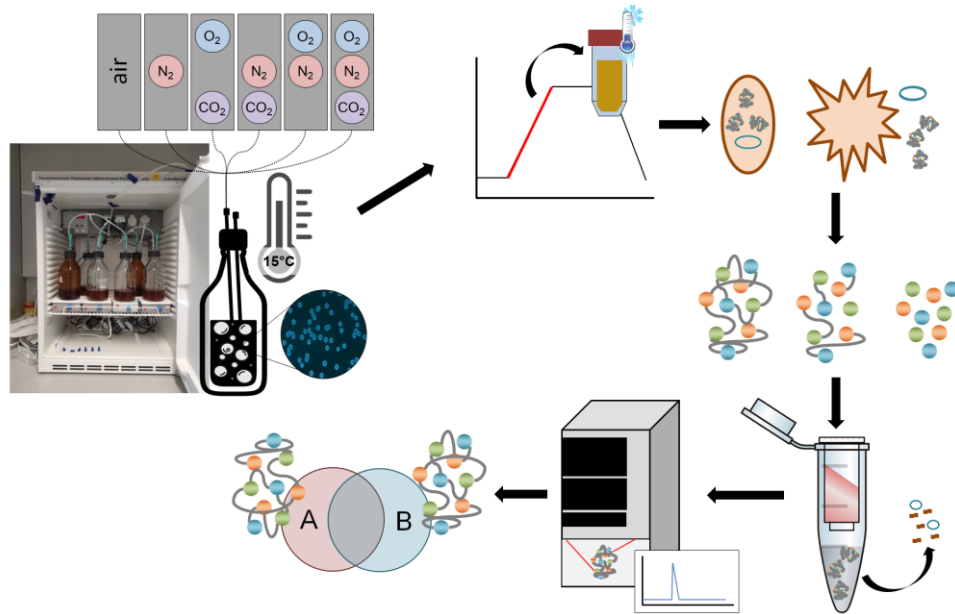


Figure 4. Graphical representation of protocol followed to study the influence of different gas atmospheres on the proteome of *Photobacterium* spp. (Section 6.3)(Fuertes-Perez et al., 2022)

6 Results (Publications)

6.1 Development of a rapid detection method for *Photobacterium* spp. using Loop-mediated isothermal amplification (LAMP)

The following work presents a novel LAMP-based methodology for detection of meat-spoilage relevant species of photobacteria, and an adapted procedure for quick processing of meat samples prior to performing the detection. The LAMP technology was chosen for its specificity, speed and the lack of dependency on specialized equipment. The six primers were designed to target the gene *torA*, encoding the trimethylamine-N-oxide reductase enzyme, present in all *Photobacterium* species. The detection method was optimized based on primers performance and optimum temperature to give a positive/negative result in 1h, tested for specificity against multiple strains and species of photobacteria, and common meat spoilers, and for sensitivity, showing a detection limit close to culture-dependent methods. We additionally optimized the processing of the meat sample to be carried out in less than one hour, and tested the whole procedure on artificially contaminated samples. The final test consisted on comparing the detection of photobacteria with both the LAMP procedure and the adapted culture-dependent method on naturally contaminated samples of chicken, pork and beef. The LAMP methodology was able to give a positive result for one of the chicken samples in two hours, compared to the three days required for the alternative culture-dependent method, confirming additionally similar sensitivities. Although not quantitative, the present procedure could be a potent screening tool to control occurrence, distribution and entry route on the industry, but also as a screening tool for contaminated batches to pre-select for isolation.

Author contribution: Sandra Fuertes-Perez performed the experimental design and laboratory work concerning design of primers, testing and optimization of the methodology. In addition, she performed the data evaluation, wrote the first draft of the manuscript, created figures and tables, and participated in the reviewing process of the final text.

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Development of a rapid detection method for *Photobacterium* spp. using Loop-mediated isothermal amplification (LAMP)



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ABSTRACT

While the abundance of photobacteria has previously been exclusively associated with marine environments and spoilage of seafood, several recent studies have demonstrated their status as pervasive constituents of the microbiota on packaged meats. Since their ubiquitous nature has been revealed, detection of their presence on meat, their entry route into meat processing environments and prevention of their growth is a novel emerging challenge for the food industry.

In this study, we have developed a highly sensitive and specific loop-mediated isothermal amplification (LAMP) assay for the detection of relevant species of photobacteria on foods, and tested its efficacy on meats. The gene encoding trimethylamine-N-oxide reductase (*torA*) was chosen as the target for this assay. Designed primers based on the gene sequence proved their specificity by testing 67 isolates of 5 species of photobacteria (positive) as well as 63 strains of 16 species of other common meat spoilers (negative). The optimized assay takes 2 h including sample preparation and has a detection limit of only 10–11 copies (50 fg/reaction) of the average *Photobacterium* (*P.*) genome per reaction. Its applicability could be successfully demonstrated on naturally and artificially contaminated chicken, beef and pork samples and evaluated by comparison with a culture-dependent approach using selective media and MALDI-TOF MS for identification. The developed LAMP assay revealed presence of photobacteria on one naturally contaminated chicken sample stored at 4 °C long before (3 days) confirmation by the culture-dependent approach. This study demonstrates that the developed LAMP assay represents a reliable and sensitive method for rapid detection of photobacteria on meats. However, its specificity would allow the applicability of the methodology to be extended to other foods, e.g. fish and seafood where presence of photobacteria is directly linked to their shelf life. The method has no requirement for specialized equipment or specially trained personal allowing an easy implementation within the quality control of the food industry. Considering the lot-to-lot variations observed on meats regarding the presence of photobacteria and the impracticality of implementing quantitative methods within the routine control, the LAMP method can simplify and reduce the workload for detection of photobacteria on high sample numbers. Consequently, producers can identify batches/plants that need more stringent control, and are provided with a tool to determine the entry route of photobacteria into the processing and distribution chain of raw meats.

1. Introduction

Photobacterium (*P.*) is a genus of gram negative bacteria within the family of *Vibrionaceae* commonly associated with marine environments, usually found as free-living e.g. *P. angustum*, symbiotic e.g. *P. kishitanii* or even pathogenic relationships e.g. *P. damsela* in the sea and with marine animals (Labella et al., 2017; Urbanczyk et al., 2010). The genus includes known potent seafood spoilers *P. phosphoreum* (Ast and Dunlap, 2005; Dalgaard et al., 1997) and *P. iliopiscarium* (Takahashi

et al., 2015), producers of biogenic amines and causatives of scombroid fish poisoning (Bjornsdottir-Butler et al., 2018; Emborg et al., 2002; Jorgensen et al., 2000; Lehane and Olley, 2000; Torido et al., 2012). However, novel recent studies have demonstrated their presence distant from marine environments. Photobacteria have been reported in amplicon sequencing studies on air and vacuum packaged beef (Pennacchia et al., 2011), modified atmosphere packaged (MAP) minced beef (Stoops et al., 2015), pork sausages (Bouju-Albert et al., 2018) and dry-fermented sausages (Pini et al., 2020). Additionally,

Abbreviations: LAMP, loop-mediated isothermal amplification; *P.*, *Photobacterium*; MALDI-TOF MS, matrix-assisted laser desorption/ionization-time of flight mass spectrometry

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recent works have recovered multitude of isolates of *P. phosphoreum*, *P. iliopiscarium* and a novel species, *P. carnosum*, from pork (Hilgarth et al., 2018b; Nieminen et al., 2016), poultry, beef and turkey (Fuertes-Perez et al., 2019; Hilgarth et al., 2018b; Hilgarth et al., 2018c), including marinated meats. These studies have additionally revealed that photobacteria occur independently of the type of packaging used, i.e. air or protective packaging such as vacuum or modified atmospheres. A metatranscriptomic study on poultry meat by Höll et al. (2019) has also predicted the production of potent spoilage products e.g. biogenic amines, including putrescine, cadaverine, agmatine and tyramine. Their globally-spread occurrence on several types of meat and packaging conditions, and their ability to grow and reach relevant cell numbers of over 8 log CFU/g on meat ascertains these species as common meat spoilers (Fuertes-Perez et al., 2019).

Since common practices for reduction of spoilage microbiota e.g. change in the packaging atmosphere (Bingol and Ergun, 2011; Lorenzo and Gomez, 2012; McMillin, 2008) or use of marinades (Björkroth, 2005; Kargiotou et al., 2011) appear to not inhibit photobacterial growth, their presence becomes increasingly relevant for the food industry i.e. correct assignment of minimum shelf life, prevention of premature spoilage and identification of their entry route of contamination on meat in order to establish preventive measures. In addition to reports on their ability to produce biogenic amines, Dalgaard et al. (1998) have already proven that inhibition of photobacteria on fish has great impact on its shelf-life, emphasizing their role as spoilage microbiota. Therefore, prevention of the presence of *Photobacterium* species most likely has similar effects on meat shelf-life. In this context, a rapid and sensitive methodology for detection of photobacteria, easily transferable to on-site detection in the meat, fish and seafood industries, will function as a decision aid to determine in which batches of the raw material/packaged product, and in which sectors of a production plant more stringent control over presence of photobacteria is needed.

Available methodology for the specific isolation of photobacteria on meat so far is limited to a selective culture-dependent approach including identification by MALDI-TOF MS (Hilgarth et al., 2018b). This method, although reliable, requires 3 days to confirm the presence and enable enumeration of photobacteria, at which point the meat is already distributed and might be even past its shelf-life.

Culture-independent studies that include amplicon sequencing are additionally available for the detection of photobacteria as mentioned before (Bouju-Albert et al., 2018; Pennacchia et al., 2011; Pini et al., 2020; Stoops et al., 2015), but represent both time-consuming and expensive detection methods. Alternative methodology includes *P. phosphoreum* specific detection methods on fish products: a conductance based method (Dalgaard et al., 1996) and a PCR based detection method (Mace et al., 2013). Both methods, although specific, have not been optimized or tested on meat, and require specialized equipment and trained personal, which renders them impossible to be implemented as fast or routine (on-site) analysis in the food industry.

In contrast to these methods, loop-mediated isothermal amplification (LAMP) (Notomi et al., 2000) is a culture-independent assay that allows the in vitro amplification of specific DNA. Although similar to conventional PCR, the *Bst* DNA polymerase used in this assay is able to carry out the reaction at a constant temperature in 1 h due to its strand-displacement polymerase activity. It additionally allows direct evaluation of the results by including a method for detection of amplicons in the reaction mixture (e.g. turbidity determination, pH indicators). Both of these characteristics eliminate the need for specialized equipment (e.g. thermal cycles) or subsequent visualization by gel electrophoresis or sequencing.

The reaction requires addition of at least four primers: forward inner primer (FIP), backward inner primer (BIP), forward outer primer (F3) and backward outer primer (B3); with the possibility to include forward (LF) and backward (LB) loop primers that increase the speed, specificity and sensitivity of the reaction. Its mechanism is based on the

formation of dumbbell-like DNA structures and conversion into stem-loop DNA by self-primed DNA synthesis. At the end of the reaction, several strands with varying number of repeats of the target sequence are formed, and thus products of different increasing size (Nagamine et al., 2002).

In summary, LAMP can function as a highly specific, sensitive, and fast assay, already being used on food for the detection of bacterial pathogens (e.g. *Listeria monocytogenes* on raw milk), detection of mycotoxin producers (e.g. *Aspergillus niger* Ochratoxin A producing strains) and food spoilage organisms (*Shewanella putrefaciens* on fish) (Niessen et al., 2013). The LAMP technology allows the detection of target sequences with no more requirements than a water bath and with direct visual evaluation after 1 hour reaction time.

Consequently, the aim of this study was to develop and optimize a qualitative LAMP approach for rapid detection of photobacterial species that are relevant to meat spoilage, but also present on fish and seafood, exhibiting high specificity and sensitivity. In addition, this study could confirm the applicability of the LAMP approach on meat samples to facilitate transfer and implementation within the food industry. As a fast and effortless screening method, it should reduce the workload as it enables an overview on lot-to-lot variations and a focus on contaminated samples, which only then should be tested with quantitative (elaborate) methods. Application of the methodology would act as a primary test and “decision aid” for producers to identify sectors, products and batches that require additional, more stringent control.

2. Materials and methods

2.1. Bacterial template DNA preparation

Bacteria used in this study are listed in Tables S1 and S2. Cultures of photobacteria were prepared in marine broth (MB, BD Difco) supplemented with 3 g/l meat extract, and incubated at 15 °C (10 °C for *Photobacterium profundum*) for 72 h. Common meat spoilers were grown in brain heart infusion (BHI, BD Difco) at 25 °C for 24 h.

DNA extraction was performed with E.Z.N.A. bacterial DNA extraction kit (OMEGA bio-tek, USA) using 3–5 ml of over-night cultures. Cells were centrifuged at 4000 × g for 10 min, and washed once with TE buffer (10 mM Tris, 1 mM EDTA, pH 8.0) before using the pellet for DNA extraction. The protocol was followed according to the manufacturer's instructions employing slight modifications to enhance extraction of the DNA. Incubation of the sample with lysozyme was prolonged to 1.5 h at 37 °C, followed by addition of glass beads and mixing on a vortexer for 5 min to lyse all cells. Incubation with RNase A was prolonged to 30 min at room temperature. After centrifugation of the empty columns for 2 min at maximum speed, the columns were left to dry at room temperature for 30 min. Finally, pre-heated (65 °C) elution buffer was added and incubated for 20 min at room temperature before centrifugation.

Concentration of bacterial DNA was determined in a NanoDrop 1000 spectrophotometer (Peqlab Biotechnologie GmbH, Erlangen, Germany), and adjusted to 10 ng/μl with sterile deionized water.

2.2. Loop-mediated isothermal amplification of DNA

Primers were designed with PrimerExplorer V5 software, based on the consensus sequence of the *torA* gene from *Photobacterium carnosum* (TMW2.2021^T CIK00 00580, TMW2.2029 CIT27 02430), *Photobacterium phosphoreum* (TMW2.2033 MT385314, TMW2.2034 MT385315) and *Photobacterium iliopiscarium* (TMW2.2035 MT385313). Primer sequences are listed in Table 2.

The reaction mixture used for the LAMP amplification was adjusted for 25 μl total volume and 50 ng of total template DNA per reaction of purified DNA. Neutral red (2.5 mM, SERVA Electrophoresis GmbH, Heidelberg, Germany) was used as pH indicator to determine positive LAMP reactions, together with ammonium sulphate buffer (100 mM

Table 1
Composition of the reaction mixture for a total of 25 µl LAMP reaction volume.

	Volume per reaction (µl)	LAMP	Real-time LAMP
Buffer 10×	2.5	Ammonium sulphate buffer	MOPS buffer
Magnesium chloride (MgCl ₂)	1		
Nucleotides (dNTPs)	3.5		
Primer mix	2.6		
Dye/pH indicator	1	Neutral red	V13-01184
Bst polymerase (8 U/µl)	1		
Water	8.4		
Template DNA	5		

ammonium sulphate, 100 mM potassium chloride, pH 8.7), magnesium chloride (200 mM), nucleotide mixture (10 mM each dNTP, ThermoFisher Scientific, Schwerte, Germany), primer mix (1.6 mM each FIP_{torA} and BIP_{torA}, 0.8 mM each LF_{torA} and LB_{torA}, and 0.2 mM each F3_{torA} and B3_{torA}) and *Bst* polymerase (8 U/µl, New England BioLabs GmbH, Frankfurt am Main, Germany). The water used was distilled, sterile filtered (0.2 µm filter, Sartorius Minisart, Goettingen, Germany) and UV treated (30 min). Sterile filter tips were used for pipetting to avoid contamination. The composition of the reaction mixture is shown in Table 1.

The LAMP reaction was tested from 50 °C to 70.5 °C to determine the optimum temperature using the same protocol described above both with and without loop primers included in the mixture. Positive reactions were indicated by a color change from yellow to pink.

The rest of the LAMP reactions were all performed for 1 h at 63 °C, chosen as optimum temperature as described later in the results (Section 3.1).

Sensitivity of the method was determined by applying the same protocol described above, and using as template serial dilutions of *Photobacterium carnosum* TMW2.2021^T purified DNA in water up to 10 fg/reaction.

Primer binding activity during LAMP reaction was determined with a real-time fluorescent reader (ESeQuant TS, Qiagen, Venlo, The Netherlands). V13-01184 DNA-intercalating dye (2.5 mM, Dyomics GmbH, Jena, Germany) was used instead of neutral red, together with MOPS buffer (200 mM MOPS (Gerbu Biotechnik GmbH, Heidelberg, Germany), 100 mM potassium chloride, 100 mM ammonium sulphate, pH 8.8) (Table 1). The protocol was performed according to Frisch and Niessen (2019).

Extracted purified DNA of *P. carnosum* TMW2.2021^T adjusted to 10 ng/µl was used as positive control for all LAMP assays, while sterile deionized water was used as negative control. Reactions were performed in triplicates.

2.3. Confirmation of the LAMP target

In order to confirm the target of the LAMP amplification after using *P. carnosum* TMW2.2021^T purified DNA as template, amplicons were electrophoretically separated, and the lowest molecular weight band observed in the gel was cut and purified using E.Z.N.A. gel extraction kit (OMEGA bio-tek, USA) according to instructions of the manufacturer. The concentration of the purified product was increased by a second amplification with primers F2_{torA} and B2_{torA} (Table 2) following the reaction mixture and thermoprotocol described in Tables S3 and S4 in order to enhance sequencing quality. Finally, secondary amplification product was subjected to Sanger sequencing using the same primers and the resulting sequences identified by using BLASTn.

2.4. Artificial contamination of meat samples

Fresh meat pieces (approximately 10 g, 20 cm²) of MAP pork,

Table 2

List and sequence of primers used in this study. Degenerated bases were used according to IUPAC nomenclature: R (A or G), Y (C or T), W (A or T), M (C or A), K (T or G), S (G or C), D (A, G or T), B (C, G or T).

Primer	Sequence (5'–3')
F3 _{torA}	GGCARCAAGGRTTRGTGYGA
B3 _{torA}	GCCAAAAGGGGAATTTWTCMGAT
FIP _{torA}	TCCAGAAGGYGTWCCCKARDCYATTA-ATTTMCMACWGAYCARACCT
BIP _{torA}	ATAGYCGTAAAATWGCBCGTTAT-GCCATGTGAWCGYCTTTC
LF _{torA}	CTCTAAAAGCMGCATGACTRACA
LB _{torA}	AACTAYSAGCATTGCCAAGGCC
F2 _{torA}	ATTTMCMACWGAYCARACCT
B2 _{torA}	GCCATGTGAWCGYCTTTC

chicken and beef were aseptically cut out and inoculated with 1 ml of a grown culture of *Photobacterium carnosum* TMW2.2021^T by dispensing it on top of the meat piece. Equally prepared samples of the three types of meat were instead inoculated with 1 ml of sterile media, serving as a negative control for the DNA extraction from meat. The meat samples were then treated as described in the following section (Section 2.5) for DNA extraction from meat samples and used to perform a LAMP reaction.

2.5. Comparison DNA extraction methods from meat samples

Artificially contaminated meat pieces were used to evaluate four different DNA extraction methods (a-d), and additionally a fifth method (e) for surface sampling was tested. Meat samples were homogenized for 1 min with 5 ml of sterile deionized water (with 1% (v/v) Tween 20, 0.85% (w/v) NaCl). From the homogenized suspension, 2 ml were centrifuged (4000 ×g, 10 min), supernatant removed and pellet re-suspended in 100 µl of TE buffer (pH 8.0). The suspension was subsequently treated according to four different methods for sample preparation: (a) mechanical disruption with glass beads, (b) sonication, (c) freeze/thaw and (d) boiling.

- Glass beads (~25 mg, 0.1 mm ø, Sigma-Aldrich) were added to the suspension for mechanical disruption and cells were vortexed for 15 min at max speed to allow lysis of the cells. The suspension was afterwards centrifuged again (10,000 ×g, 10 min), and supernatant was carefully removed and directly used as template for LAMP reaction.
- The suspension was sonicated for 10 min in a Sonorex Super ultrasonic bath (Bandelin, Berlin, Germany). Afterwards the sample was centrifuged at 10,000 ×g for 10 min, and the supernatant was carefully removed and directly used as template for LAMP reaction.
- Three cycles of freezing/thawing were performed on the sample (Mozioglu et al., 2014). Each cycle consisted on freezing the sample for 5 min at –80 °C, followed by thawing for 10 min in a water bath at 60 °C. Afterwards, the sample was centrifuged at 5000 ×g for 10 min at room temperature. The supernatant was then used directly for LAMP assay.
- The suspension was boiled at 95 °C for 20 min (Mozioglu et al., 2014), followed by brief vortexing and centrifugation at 12,500 ×g for 5 min and use of the supernatant directly for LAMP assay.
- Surface sampling was tested by using a cotton swab on the surface of a petri dish previously wet with a grown culture of *P. carnosum* TMW2.2021^T. The end of the cotton swab was then cut out and introduced in Eppendorf tubes containing 100 µl of TE buffer (pH 8.0). The suspension was vortexed for 1 min and sonicated for 10 min to allow disruption of the cells. The cotton swab was then removed and the remaining suspension was directly used for the LAMP assay.

In order to ensure optimum conditions for the LAMP reaction, the

pH of the samples obtained from methods a-e was determined before the LAMP assay, and adjusted when necessary to pH ~8.0 with 1–2 μ l of potassium hydroxide (1 M).

2.6. Naturally contaminated meat samples

Fresh MAP chicken (5 samples), pork (3 samples) and beef (3 samples) meat was purchased in local supermarkets, transported on ice to the lab and used the same day of the purchase. Packages were open and the meat was cut in pieces of approximately 10 g and 20 cm² surface. For each sample and sampling point, two pieces were packed together and in contact: one for DNA extraction and LAMP reaction, and the other for conventional plating and CFU counting. The pieces were then repacked under high-oxygen modified atmosphere (70% O₂, 30% CO₂, Rotarius VG, Variovac PS SystemPack GmbH, Zarrentin, Germany) and stored at 4 °C. Meat was sampled at days 1, 2, 3, 4, 5 and 6 to determine and quantify the presence of photobacteria. At each time point, samples were taken for extraction of DNA from the meat according to the boiling method, as described in the previous section (Section 2.5), and simultaneously for selective cultivation-based detection method for photobacteria described by Hilgarth et al. (2018b). Samples were homogenized in 5 ml marine broth (3 g/l meat extract), plated on selective marine agar (MB, 3 g/l meat extract, 7 mg/l vancomycin, 1.6% (w/v) agar) and incubated at 15 °C for 72 h. Subsequently, CFU counts were determined and identified by their low-molecular sub-proteome with MALDI-TOF MS (Microflex LT spectrometer, Bruker Corporation, Billerica, MA, USA) using a direct transfer method.

3. Results

3.1. Parameter optimization and specificity of the LAMP based approach

LAMP primers were designed to target a region of approximately 200 bp in the *torA* gene commonly present within the genus of *Photobacterium*. Fig. 1 shows the LAMP product of type strains of *Photobacterium* species relevant to meat spoilage, resulting in a typical

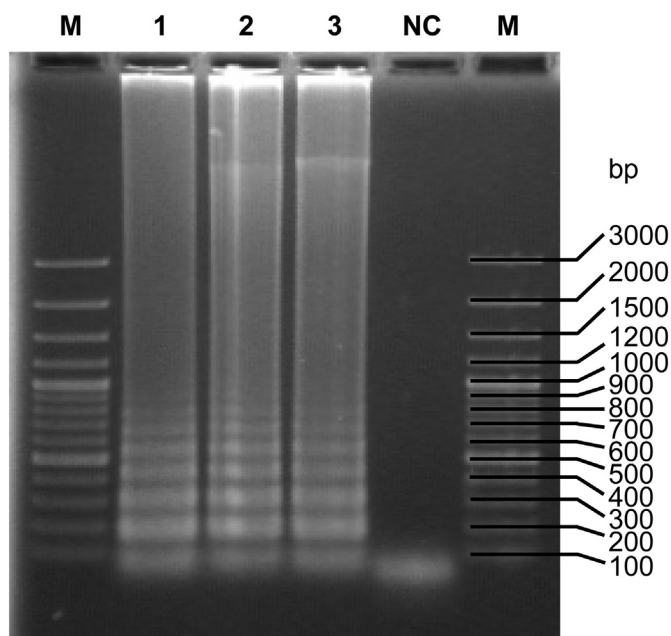


Fig. 1. LAMP amplification products visualized on an agarose gel. Lanes corresponds as follows: M, GeneRuler 100 bp Plus DNA ladder; 1, *Photobacterium carnosum* TMW2.2021^T; 2, *Photobacterium phosphoreum* DSM15556^T; 3, *Photobacterium iliopiscarium* DSM9896^T; NC, Negative control (sterile deionized water used instead of template DNA).

ladder-like amplification pattern. The stringency of the primer was tested by sequencing of the amplicon and confirmed by BLASTn to specifically amplify the *torA* sequence.

Determination of the optimal temperature and primer applicability was initially performed without addition of the loop primers, observing positive reactions from 57 °C to 63 °C. Subsequent reactions were therefore performed at 63 °C. Later tests with the addition of the loop primers confirmed that the amplification reaction still occurred above that temperature (Fig. 2). The assay shows a full color change (optimum) between 57 °C and 65.5 °C, while a weak color change was observed beyond this range. However, the optimum temperature of the *Bst* polymerase activity is specified to 60–65 °C and therefore, 63 °C was chosen as the optimum reaction temperature for the assay.

In regards to sensitivity, the LAMP assay was able to detect up to 50 fg/reaction (Fig. 3). According to the NCBI database and the available assemblies, out of the three relevant species used to design primers for this study, *P. carnosum* has the smallest genome with 3.97 Mbp, while *P. phosphoreum* has the greatest genome with 4.57 Mbp, being the average between the 3 type strains around 4.31 Mbp. Considering the sensitivity of the assay, the reaction would be able to detect from 11.7 to 10.1 genome copies in the reaction mixture, and an average of 10.7 copies.

The speed of the LAMP reaction was tested with either both loop primers, no loop primers, and the addition of only the forward or the backwards primer (Fig. 4). A lack of loop primers in the reaction leads to an amplification start at approx. 50 min. The maximum intensity of the signal was reached after 65 min, although tests using neutral red confirmed that a positive visual signal (change of color from yellow to pink) is already observed after 60 min. The addition of both loop primers resulted in a drastically reduced reaction time, with a starting amplification after only 10 min and finishing before 15 min of reaction have passed. Addition of only one of the loop primers to the mixture increases the reaction time to 20–25 min until completion, and both loop primers contribute similarly to the performance of the reaction. No signal corresponding to unspecific reactions was observed in the negative control.

The overall specificity of the reaction regarding members of the meat spoilage microbiome was performed by testing the extracted DNA of 63 strains of 16 species of common meat spoilers and of all available strains of *P. carnosum*, *P. phosphoreum* and *P. iliopiscarium* isolated from meat (63 strains) (Tables S1 and S2). Additionally, the type strains of *P. phosphoreum*, *P. iliopiscarium*, *P. kishitanii*, *P. angustum*, *P. profundum* and *P. leiognathi* isolated from marine environments were also included in the analysis. All strains of other meat spoiling genera resulted in a negative reaction, while all strains of *P. carnosum*, *P. iliopiscarium* and *P. phosphoreum* resulted in a positive reaction. Therefore, the specificity for detection of photobacteria could be demonstrated.

The type strains of *P. kishitanii* and *P. leiognathi* also resulted in a positive result, while *P. angustum* and *P. profundum* were negative.

In addition to the purified DNA of meat spoilers directly tested with LAMP, we identified members of the meat spoilage microbiome by MALDI-TOF MS on naturally contaminated meat samples that, when tested with our protocol, resulted in a negative reaction of the homogenized sample (Table S5), thus confirming that DNA of those species are not amplified by the described approach.

3.2. Optimization of the DNA extraction method from meat samples

Four different methods were tested for the preparation of meat samples and DNA extraction in triplicates with three relevant types of meat (poultry, beef, pork) to confirm their reproducibility in regards to purity of the DNA (Fig. 5). Quality of the resulting DNA was assessed by determination of 260/280 and 260/230 ratios that represent purity of the sample in regards to proteins, phenol and other contaminants in the case of the former, and carbohydrates, EDTA and phenol in the case of the latter, co-extracted with DNA. A 260/280 value of 1.8 is generally

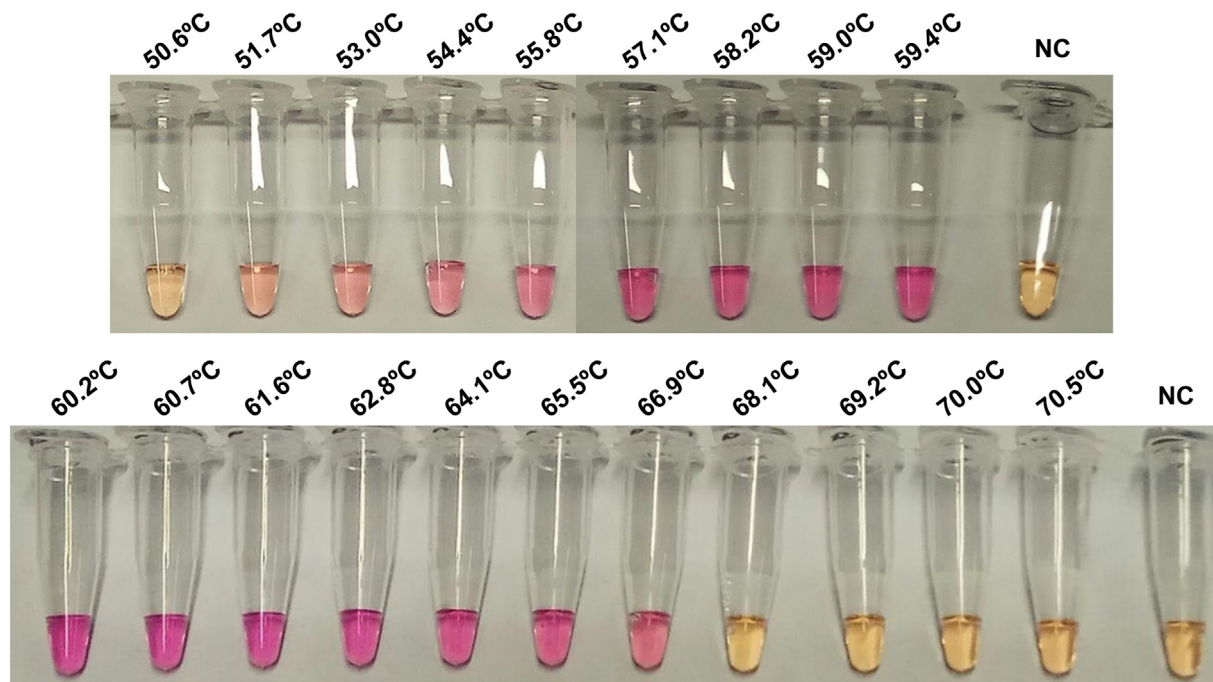


Fig. 2. Temperature gradient of LAMP assay with both loop primers using as template purified DNA of *P. carnosum* TMW2.2021^T. Temperatures are indicated for each tube. Yellow color corresponds to negative reaction, pink color corresponds to positive reaction. NC = negative control.

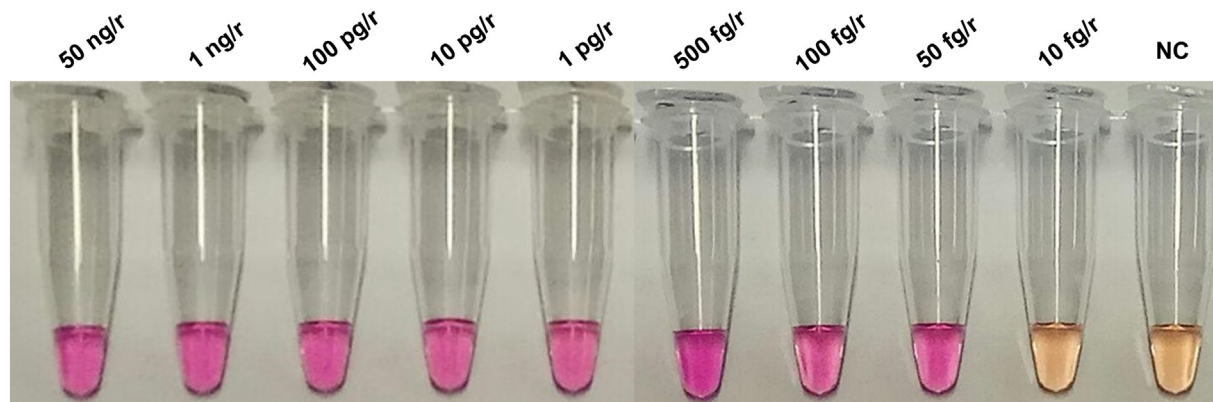


Fig. 3. Sensitivity test of LAMP assay using as template purified DNA of *P. carnosum* TMW2.2021^T. Yellow color corresponds to negative reaction, pink color corresponds to positive reaction. ng/r, nanogram of DNA per reaction; NC = negative control.

accepted as pure for DNA, while expected 260/230 values are commonly in the range of 2.0–2.2.

Mechanical disruption with glass beads and sonication were less suitable than boiling and freeze/thaw-cycling. DNA obtained from the former two methods had a lower purity in regards to protein contamination and other possible inhibitors, and a much higher variability (standard deviation) in terms of 260/230 ratio (DNA to carbohydrates, EDTA and phenol ratio). Method c (boiling) was the most suitable method in terms of removal of proteins, while maintaining also an acceptable 260/230 ratio. Concentration of the DNA obtained from the four methods ranged between 200 and 800 ng/μl, rather dependent on the sample than the method, i.e. there were no apparent differences.

Artificially contaminated samples of the three relevant types of meat were processed in triplicates with each of the methods and the resulting DNA suspension was tested with the LAMP assay. Only the samples obtained from the boiling protocol resulted in a positive reaction in all three replicas and three types of meat tested (Fig. 6). It was additionally observed that reaction mixtures with samples obtained from mechanical disruption (both with glass beads and sonication) contained solid particles in the reaction tube after incubation at 63 °C (pictures not

shown).

The progression of the LAMP assay with artificially contaminated samples was visually evaluated after 30 min of incubation, and again after 60 min (pictures not shown). After 30 min several of the DNA samples from meat had not yet produced a positive result. However, upon incubating for an additional 30 min up to 1 h total reaction time, samples showed a complete change of color from yellow to pink.

None of the meat samples (chicken, beef and pork) used as negative control for each extraction method resulted in false positive reactions. Samples containing photobacteria were easily differentiated from those used as negative control after applying the boiling protocol.

Finally, in regards to surface sampling, the collection of the *Photobacterium* suspension with a cotton swab did result in positive reactions after 1 h incubation as expected.

3.3. Naturally contaminated meat samples

Chicken, pork and beef meat samples were tested for the presence of *Photobacterium* spp. by culture-dependent as well as the LAMP assay methods at several time points during the shelf-life of the meat. This

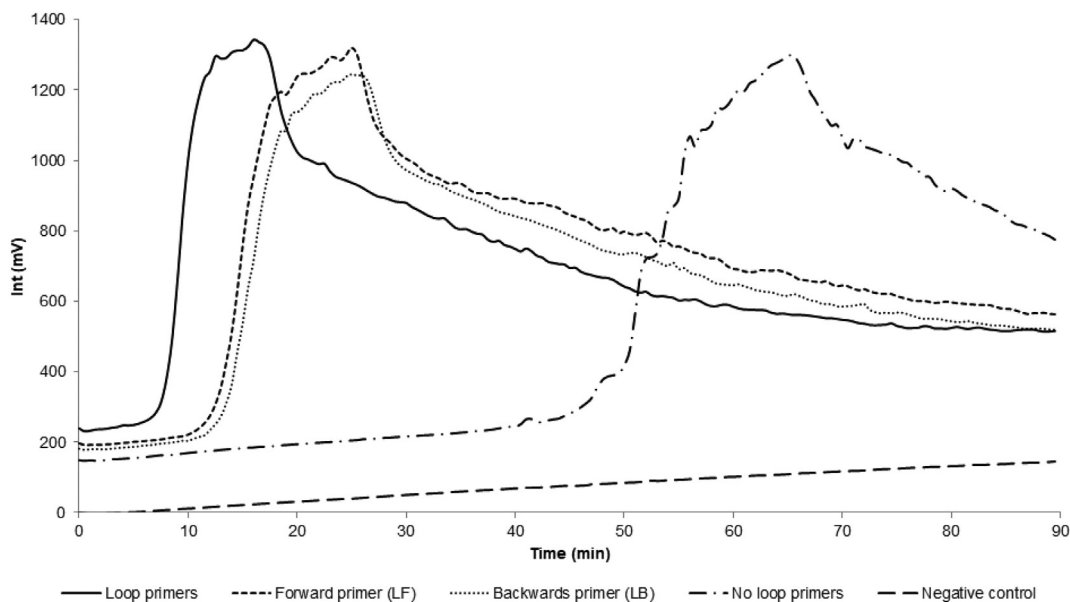


Fig. 4. Real time LAMP reaction with purified DNA of *P. carnosum* TMW2.2021^T. The graph shows the signal intensity of the intercalating dye V13 at 63 °C for 90 min during the amplification reaction.

test was performed with samples from at least three different batches.

No photobacteria were detected in any of the pork samples by any of the two approaches (table not included). In regards to the chicken, only one of the five samples checked resulted in a positive reaction at time point 2 (Fig. 7A). The culture-dependent method revealed the presence of 3.58 log CFU/g *P. carnosum* at said time point. Both the LAMP assay and culture-dependent approach were able to detect photobacteria in subsequent days, reaching 5.87 log CFU/g at the last time point (Table 3).

Photobacteria were additionally detected on selective agar plates at day 3 on one beef sample at a concentration of 0.93 log CFU/g (one single colony), while LAMP was still negative. On day 5, the same sample revealed a weakly positive LAMP reaction in one of the triplicates (Fig. 7B), but no photobacteria were recovered on agar plates (Table 4). At no other sampling point, presence of photobacteria was detected either on agar plates or LAMP reaction.

4. Discussion

Specific species of photobacteria (*P. phosphoreum*, *P. carnosum* and *P. iliopiscarium*) can be considered as common meat spoilers. Therefore,

a method for their early, fast and sensitive detection (long before reaching a critical spoilage value of log 7 CFU/g) for convenient transfer into the industry can reduce the workload and facilitate the design of appropriate control strategies for photobacteria. We chose to develop a fast qualitative assay for the presence of photobacteria since even a suggested low initial contamination concentration will lead to high relevant cell numbers on meats, negatively impacting the quality and shelf life of the meat.

We chose to target the *torA* gene of photobacteria, encoding for the trimethylamine-N-oxide reductase (TMAO reductase), involved in the reduction of trimethylamine N-oxide (TMAO) into trimethylamine (TMA) as part of the electron transport chain. The substrate for this enzyme is common on fish tissues, and its reduction is involved in the production of foul-smelling and fish spoilage (Timm and Jorgensen, 2002). Most species of photobacteria contain *torA*, but it is only found in a few species of common meat spoilers (e.g. *Serratia liquefaciens*, *S. plymuthica*, *S. fonticola*, *Hafnia alvei*, *Escherichia coli*). Furthermore, high significant dissimilarity between *torA* sequences of meat spoilers to the gene sequence found in photobacteria makes it a suitable target gene for specific detection. A previous study by Dalgaard et al. (1996) had already effectively targeted the enzyme TMAO reductase for the

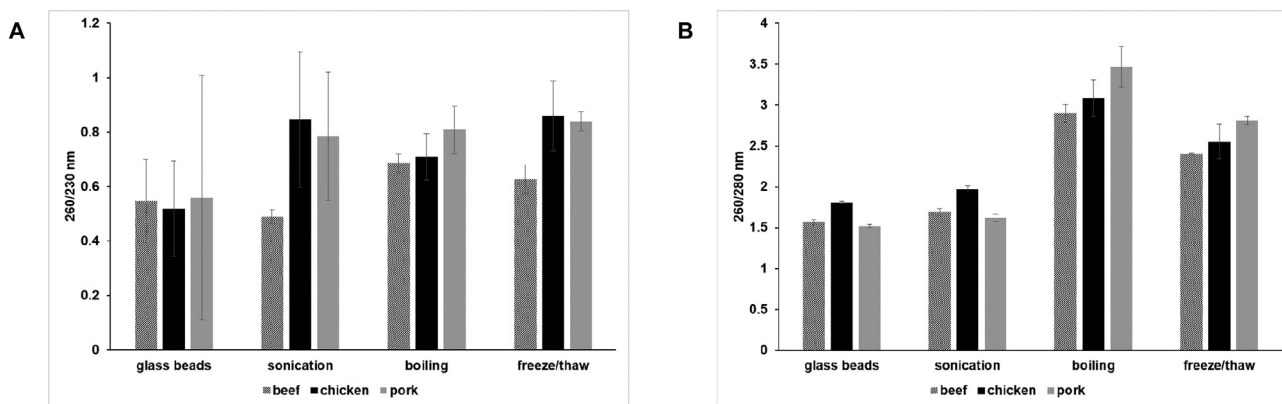


Fig. 5. Purity of the DNA extracted from beef, chicken and pork samples using the four methods described and tested (mechanical disruption with glass beads, cell disruption by sonication, boiling, and freeze/thaw cycles). Purity was measured with NanoDrop and results are shown in the form of A. 260/230 ratio that represents DNA purity in regards to carbohydrates, EDTA and phenol; and B. 260/280 ratio, that represents DNA purity in regards to proteins, phenol and other contaminants.

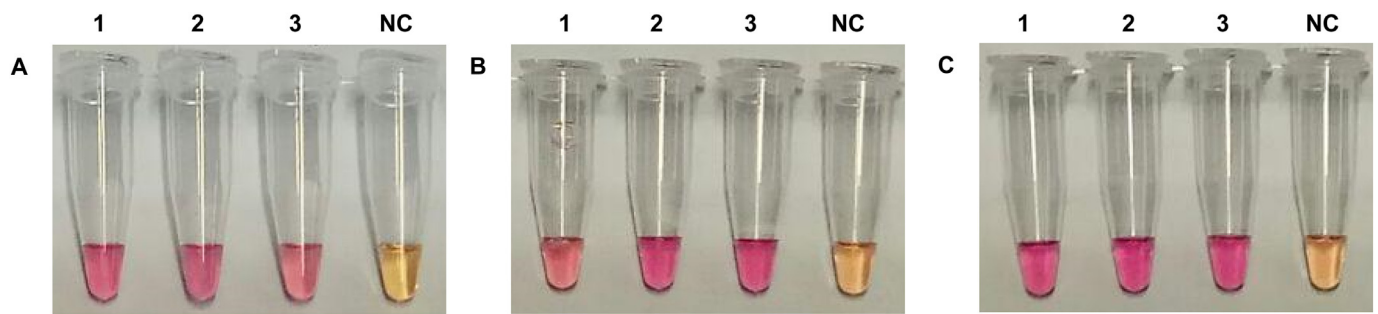


Fig. 6. Results of the LAMP performed with artificially contaminated samples of A. pork, B. chicken, and C. beef samples in triplicate, obtained with the boiling DNA extraction method. Numbers represent the three replicas of the experiment, and on the left side of each picture the negative control inoculated with sterile media (NC); Pink = positive reaction; yellow = negative reaction.

quantitative detection of *P. phosphoreum* on fish by establishing a conductance method to measure its reaction. Our developed LAMP assay represents a sophisticated method with high specificity, improved sensitivity and no dependency on dedicated equipment, reducing the time required to qualitatively assess the presence of photobacteria and allowing a broader detection i.e. the three main species relevant in meat spoilage: *P. phosphoreum*, *P. iliopiscarium* and *P. carnosum*.

4.1. Optimized LAMP parameters and reaction mixture

The LAMP assay has already been successfully applied in the food industry for the control of production of mycotoxins, and detection of pathogens and spoilage microbiota in different types of food, according to Niessen et al. (2013). Major considerations and variations in the LAMP protocol for different assays rely on the optimum parameters for the reaction, e.g. temperature, reaction time, and method for the detection of a positive amplification.

Neutral red was chosen in our assay as pH indicator for the visual confirmation of a positive reaction. The method has been successfully tested by Tanner et al. (2015) and implemented in later studies by Frisch and Niessen (2019) and Niessen et al. (2018). Neutral red changes its color from yellow to pink, as the release of protons during the amplification decreases the pH of the reactions mixture and requires only visual evaluation to confirm the results. The dye is simply added to the reaction mixture prior to incubation, eliminating the risk of post contamination by opening the tubes after reaction (Niessen et al., 2013).

Our results for the real-time LAMP assay demonstrated that it is possible to obtain a positive reaction after 15 min reaction time using purified and concentrated DNA. When using DNA from a meat sample extracted with our developed rapid and simple isolation protocol, a reaction time of 60 min is necessary to heavily decrease the occurrence of false negative results, due to a lower purity and concentration of the target DNA.

Table 3

Results of naturally contaminated chicken samples over the sampling period, for both LAMP assay and culture dependent method of detecting photobacteria.

Day	LAMP assay					Culture-dependent (log CFU/g photobacteria)				
	C1	C2	C3	C4	C5	C1	C2	C3	C4	C5
1	-	-	-	-	-	-	-	-	-	-
2	-	+	-	-	-	-	3.58	-	-	-
3	-	+	-	-	-	-	4.44	-	-	-
4	-	+	-	-	-	-	5.48	-	-	-
5	-	+	-	-	-	-	5.66	-	-	-
6	-	+	-	-	-	-	5.87	-	-	-

Table 4

Results of naturally contaminated beef samples over the sampling period, for both LAMP assay and culture dependent method of detecting photobacteria.

Day	LAMP assay			Culture-dependent (log CFU/g photobacteria)		
	B1	B2	B3	B1	B2	B3
1	-	-	-	-	-	-
2	-	-	-	-	-	-
3	-	-	-	0.93	-	-
4	-	-	-	-	-	-
5	(+) ^a	-	-	-	-	-
6	-	-	-	-	-	-

^a The reaction was weakly positive and only in one of the triplicates.

Although a difference was observed in the temperature range at which the LAMP reaction occurs when adding loop primers, 63 °C was the highest temperature yielding a positive result under both conditions and within the optimum temperature range for the *Bst* polymerase as recommended by the provider (60–65 °C). Therefore, 63 °C was chosen as optimum temperature for the LAMP assay.

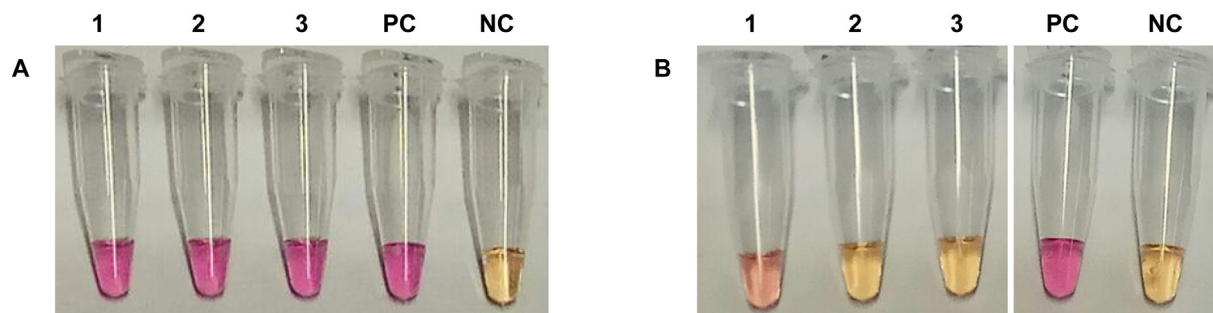


Fig. 7. Results of LAMP assay performed with naturally contaminated samples. A. Sample C2 on sampling day 2, 1-3 triplicates of the sample undiluted. B. Sample B1 on sampling day 5, 1-3 triplicates of the sample undiluted. NC = negative control (water), PC = positive control *P. carnosum* TMW2.2021^T. For interpretation: pink = positive reaction (weak pink = weak positive reaction), yellow = negative reaction.

4.2. Sample preparation for LAMP

Common DNA extraction kits usually require the use of columns and multiple specific reagents, increasing the cost of the methodology, and take long preparation time (several hours) to ensure a high quality of the purified DNA. Our protocol is very simplified, rapid, and avoids the use of enzymes, extraction steps with harmful chemicals, or expensive equipment and material. It only requires 1 h to process the samples and, although the purity is lower than obtained from commercial kits, the DNA sample produced has enough quality to ensure no interference with the progression of LAMP assay. In addition, the *Bst* polymerase used in the LAMP assay is less sensitive to the presence of inhibitors (Niessen et al., 2013).

The heat treatment from the boiling protocol, previously implemented by Rössmann et al. (2015) appears effective in the removal of DNases and enough possible LAMP inhibitors from the sample. The boiling protocol produced the DNA with better quality, and was the only one leading to positive results in all artificially contaminated samples. The reproducibility of the LAMP assay when using DNA obtained by each protocol was the critical decisive parameter and boiling was chosen as the optimal DNA extraction (method d) out of the five tested.

In case of the cotton swab method, it proved to be effective when sampling wet surfaces where cell concentration (and therefore possible inhibitors) was low. This would allow sampling of surfaces in the industry with only 10–15 min sample preparation, and simplify detection of the entry route or determination of the source of contamination (e.g. knives, conveyor belts, water, gloves).

4.3. Target affinity and specificity

Target affinity was validated by sequencing of the amplification product, confirming its identity as the *torA* gene and expected size of ~200 bp.

The developed LAMP assay showed great specificity enabling detection of all tested strains of the three relevant species: *P. phosphoreum*, *P. iliopiscarium* and *P. carnosum*, despite of their origin. We deliberately chose to design primers targeting all three major species on meat since their occurrence is concomitant on many products (Hilgarth et al., 2018b) and their spoilage contribution is suggested to be additive (Fuertes-Perez et al., 2019).

It is known that the major species described as spoilage microbiota on fish are *P. phosphoreum* and *P. iliopiscarium*, also responsible for reported cases of fish poisoning (Bjornsdottir-Butler et al., 2018; Dalgaard et al., 1998; Dalgaard et al., 2003; Emborg et al., 2002; Takahashi et al., 2015), and *P. carnosum* has additionally been recently reported on MAP salmon, although suggested as a cross-contamination event (Fuertes-Perez et al., 2019). Therefore, the applicable spectrum of the LAMP assay could also be extended to seafood products in order to rapidly identify contamination with potentially histamine producing strains and reduce health risks. Furthermore, *Photobacterium kishitanii* and *P. leiognathi*, both detected by our assay, have been described as symbiotic bacteria on marine animals (Ast et al., 2007; Urbanczyk et al., 2010). Our assay could therefore be applied also in environmental studies on photobacteria and their occurrence as symbiotic organisms in marine animals.

The specificity of the LAMP assay was assessed by testing purified and concentrated DNA of several species of prominent meat spoilers, including the following major spoilers widely distributed in at least two of the types of meat tested: *Lactococcus piscium*, *Leuconostoc gelidum* ssp. *gelidum*, *Carnobacterium* spp., *Serratia liquefaciens*, *Hafnia alvei*, *Pseudomonas* spp., and *Brochothrix thermosphacta* (Hilgarth et al., 2018a; Hilgarth et al., 2018d; Höll et al., 2016; Nieminen et al., 2016). All common spoilers produced desired negative results in our LAMP assay.

Other accessory meat spoilers include: *S. proteamaculans*,

Lactobacillus sakei, *Yersinia enterocolitica*, *Rothia nasimurium*, *Rahnella* spp., *Pantoea agglomerans*, *Enterococcus faecalis*, *E. faecium* and *Buttiauxella* spp. (Höll et al., 2016; Remenant et al., 2015). These species also occurred on samples within our LAMP trial and were identified by MALDI-TOF (total of 55 species). The samples with no photobacteria present again yielded a desired negative LAMP result. These combined results confirm that the presence of other species of meat microbiota does not produce false positive results in our LAMP assay, demonstrating its high stringency for presence of photobacteria.

Some of the species tested or detected on naturally contaminated meat can additionally be found on fish and seafood, involved in their spoilage (e.g. *Pseudomonas* spp., *B. thermosphacta*, *Carnobacterium* spp.) (Mace et al., 2013; Remenant et al., 2015). The stringency of the specificity of the method emphasizes its transferability to fish and seafood in addition to raw meat.

4.4. Detection limit of the LAMP assay

The developed LAMP methodology is able to detect 10–11 copies (50 ft.) of the *Photobacterium* genome per reaction. Translated to the isolation protocol from meat, the LAMP assay would have a theoretical detection limit of ~1.62–1.74 log CFU/g of meat similar to the theoretical detection limit of a culture dependent approach (Hilgarth et al., 2018b). Therefore, the sensitivity of the LAMP assay allows the detection of photobacteria long before onset of spoilage or the end of the shelf-life, in 2 h, and offers a rapid and direct knowledge over presence of photobacteria. Even though it has a high sensitivity, the numbers of photobacteria on meat required to produce a positive reaction are high enough to ensure that non-significant numbers of dead cells do not result in a positive reaction. In addition, it is possible to enable semi-quantitative predication of the assay modifying the detection limit of the methodology/positive threshold value by simple dilution of the sample.

4.5. First LAMP trial on naturally contaminated samples

Photobacteria, although common on meat, and ubiquitous in terms of type of meat, type of packaging, and country of origin of the meat, are not present in all packages of meat. Previous studies have already reported differences in the abundance of photobacteria between different packages of the same meat and brand (Fuertes-Perez et al., 2019; Hilgarth et al., 2018b), and presence of photobacteria in about 50% of the packages checked (14/28 packages). The lot-to-lot variations, which has been demonstrated also for other meat spoilers (Sade et al., 2017), emphasizes the need for a non-time consuming methodology, allowing the screening of high amounts of samples with low requirements of time, equipment, reagents and personnel. Screening of high sample numbers allows producers to check each production and distribution plant to determine in which sectors photobacteria are of major concern and need more stringent measurements.

Therefore, we conducted a trial with our developed LAMP assay on several random samples of different types on meat (beef, poultry and pork). Out of 11 total samples tested, only one sample of poultry meat was consistently contaminated with over 3 log CFU/g numbers of photobacteria. The reduced presence in comparison to Hilgarth et al. (2018b) was probably a result of the small sample size in this study, confirming also that the presence of photobacteria on meat is up to date unpredictable and may be periodically fluctuating. Screening the same amount of samples with conventional culture-dependent approach would heavily increase work-load and time with no guarantee of detection. Photobacteria were also sporadically detected on a beef sample with both methods at different time-points. Results proved that presence of photobacteria was lower than the theoretical detection method for the culture-dependent approach, and therefore positive results by both methods were most likely a consequence of pure chance, explaining also the difference in the time point of detection. Vice-versa,

the fact that no isolates could be recovered in the sample with a weak positive result in the LAMP reaction suggests that the LAMP approach appears to be able to indicate the presence of photobacteria even below the detection limit of culture dependent approaches. However, this assumption should be confirmed in future applications.

Taken together, this study presents a novel rapid LAMP assay that would offer a reduction of workload, cost and an improvement of early detection of photobacteria on meat (and potentially also seafood and fish) in comparison to available culture-dependent and independent approaches. At the same time, it appears unlikely that routine control would be able to adopt an additional photobacteria-specific laborious cultural method to control these besides other meat spoilers. Hence, both culture-dependent and culture-independent methodologies e.g. PCR approach (Mace et al., 2013) represent valuable tools that should be used in a combined approach on those samples positive by LAMP assay to either recovery of isolates (the former) or quantification of photobacteria (both).

The developed LAMP reaction is rapid, highly specific as well as sensitive, and requires no dedicated equipment or training. The methodology has proven to be applicable on different types of meat, and demonstrated a good correlation compared to the tested selective cultivation-dependent approach. The simplicity of this method provides a possibility for easy transference of this assay to the on-site detection in the industry and its successful implementation would enable early qualitative confirmation of presence of photobacteria within the shelf-life of the meat, even prior to its distribution.

Since shelf life of fish and seafood products are directly linked to presence of photobacteria (Dalgaard et al., 1998) and given the fact that photobacteria produce the relevant spoilage compounds also on meat (Höll et al., 2019), photobacteria are suggested to have the similar impact on shelf life of meats. Giving their acknowledged status as potent spoilage bacteria and demonstrated lot-to-lot variations that can lead to shelf life fluctuations, improved detection is desirable to establish if further quantitative routine control of presence of photobacteria is needed within the industry.

Furthermore, the LAMP approach combined with surface sampling could enable producers to track their entry routes into the processing environment in order to establish preventive measures against this group.

Declaration of competing interest

The authors declare no conflict of interest.

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Author contributions

Fuertes-Perez, Sandra: term, conceptualization, methodology, validation, formal analysis, investigation, resources, data curation, writing the original draft, writing (review and editing), visualization.

Hilgarth, Maik: definition, conceptualization, writing (review and editing), visualization, supervision, project administration.

Vogel, Rudi F.: writing (review and editing), project administration, funding acquisition.

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Appendix A. Supplementary data

Supplementary data to this article can be found online at <https://doi.org/10.1016/j.ijfoodmicro.2020.108805>.

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Corrigendum

Corrigendum to “Development of a rapid detection method for *Photobacterium* spp. using Loop-mediated isothermal amplification (LAMP)” [Int. J. Food Microbiol. 334 (2020), 108805]



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The authors regret (to inform that an involuntary error was made in Material and methods Section 2.2 regarding the concentration of the primers used in the LAMP reaction mix. The concentration was erroneously stated as mM, whereas μM is correct. Therefore, we would like to correct as follows:

“[...] primer mix (15.38 μM of both FIP_torA and BIP_torA, 7.69 μM of both LF_torA and LB_torA, and 1.92 μM of both F3_torA and B3_torA in the premixed primer mix, respectively, for a final concentration in the LAMP reaction mix of 1.6 μM both FIP_torA and BIP_torA, 0.8 μM both

LF_torA and LB_torA, and 0.2 μM both F3_torA and B3_torA, respectively.) [...]”).

The authors would like to apologise for any inconvenience caused.

Declaration of competing interest

The authors declare that they have no known competing financial interests or personal relationships that could have appeared to influence the work reported in this paper.

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6.2 Characterization, diversity and comparative genomics of photobacteria isolated from marine and terrestrial sources

This chapter comprises two different publications that are to be discussed together.

6.2.1 Biodiversity of *Photobacterium* spp. isolated from meat

This study was performed in order to provide a comprehensive overview on the distribution of the relevant species on meat, and determine inter- and intra-species physiological characteristics. Multiple food samples from both industrial producers and local butcheries were purchased and screened for the presence of photobacteria by means of a culture-dependent approach. Their presence was common on poultry, beef and pork products, from all types of tested packed atmospheres and regardless of the use of marinades. Additionally, the species *P. carnosum* was for the first time reported on fish. Isolates found were identified as strains of *P. phosphoreum*, *P. carnosum* or *P. iliopiscarium*, and further characterized by study of their genomic fingerprinting, growth dynamics, metabolic activities and resistance to antibiotics. Both species and strains showed distinct characteristics that were, however, not linked to the type of meat from where the isolates were obtained. Results show that the diversity of the initial contamination on meat is already high by the time photobacteria reach it. The species *P. phosphoreum* showed improved growth parameters compared to the other two species, stronger alkalization of the media that could be linked to production of amines and wider and stronger resistance to antibiotics, although *P. carnosum* showed the widest carbohydrate utilization and acid production, suggesting a stronger capability to adapt to more than one niche. In addition, we observed that both *P. phosphoreum* and *P. iliopiscarium* meat-borne strains showed distinct characteristics that separate them from their fish-borne type strains, suggesting both species may have diverged into subpopulations as an adaptive response to different niche colonization. On the other hand, *P. carnosum* remains a homogeneous species whose presence on fish may have been due to cross-contamination rather than a common niche.

Author contributions: Sandra Fuertes-Perez performed the experimental design, the laboratory work with *P. carnosum* strains, data evaluation and figures and tables creation. She contributed to writing the original draft of the manuscript and further revisions.

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Biodiversity of *Photobacterium* spp. Isolated From Meats

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Photobacteria are common psychrophilic bacteria found in marine environments. Recently, several studies revealed high numbers of *Photobacterium* (*P.*) spp. on packaged fresh meat. Their occurrence appears relevant for the spoilage of meat, since species of the genus are already known as potent fish spoilage organisms. Here we report on distribution, biodiversity, and specific traits of *P. carnosum* ($n = 31$), *P. phosphoreum* ($n = 24$), and *P. iliopiscarium* ($n = 3$) strains from different foods. Biodiversity was assessed by genomic fingerprinting, diversity index analysis, growth dynamics, comparison of metabolic activities, and antibiotic resistance. We observed a ubiquitous occurrence of the species on all common meats independent of packaging conditions and producer, suggesting contamination during an established processing or packaging step. Regarding biodiversity, the three species differed clearly in their growth properties and metabolic characteristics, with *P. phosphoreum* growing the fastest and showing the strongest alkalization of the media. On strain level we also recorded variations in enzymatic reactions, acid production, and antibiotic resistances not restricted to specific meat types. This depicts high biodiversity on species and strain level on each contaminated meat sample. Our analysis showed that meat-borne strains of *P. phosphoreum* and *P. iliopiscarium* clearly differ from their type strains from a marine habitat. Additionally, we report for the first time isolation of *P. carnosum* strains from packaged fish, which in contrast showed comparable phenotypic properties to meat-borne strains. This hints at different initial origins of *P. phosphoreum*/*P. iliopiscarium* (marine background) and *P. carnosum* (no demonstrated marine background) contaminations on fish and meat, respectively.

Keywords: *Photobacterium carnosum*, *Photobacterium phosphoreum*, *Photobacterium iliopiscarium*, meat spoilage, psychrophilic spoilers, modified atmosphere packaging

INTRODUCTION

Photobacteria are Gram-negative, facultatively aerobic members of the Vibrionaceae family and well known as marine-related species (Lo et al., 2014; Li et al., 2017; Wang et al., 2017). First described in 1889 (Beijerinck, 1889), the genus currently comprises 30 valid species, and 2 subspecies (Parte, 2018). Photobacteria occur free-living in seawater and sediments or in interaction with marine animals (Urbanczyk et al., 2011; Labella et al., 2017), e.g., the symbiosis of bioluminescent strains within the light organs of deep sea fish (Hendrie et al., 1970). However, photobacteria are also known as effective saprotrophs in marine habitats (Urbanczyk et al., 2011). In this context, certain species, i.e., *Photobacterium* (*P.*) *phosphoreum* and *P. iliopiscarium* constitute a

considerable problem in the food industry, representing potent spoilers of chilled fish and seafood products (Okuzumi et al., 1994; Dalgaard et al., 1997). The spoilage processes involve production of biogenic amines such as histamine (Okuzumi et al., 1994; Jorgensen et al., 2000; Emborg et al., 2002; Torido et al., 2012; Takahashi et al., 2015; Bjornsdottir-Butler et al., 2018) that can lead to scombroid fish poisoning (Lehane and Olley, 2000).

Previous studies based on culture-independent approaches have revealed presence of photobacteria gene sequences on pork (Nieminen et al., 2016), pork sausages (Bouju-Albert et al., 2018), beef (Pennacchia et al., 2011), and minced meat (Stoops et al., 2015; Nieminen et al., 2016). In only one of these studies very few isolates of *P. phosphoreum* were recovered (Nieminen et al., 2016) since common control methods rely on standard agars and cultivation at temperatures between 25 and 30°C, which do not allow isolation of fastidious and psychrophilic photobacteria. Highly frequent isolation was recently demonstrated by Hilgarth et al. (2018a) employing a novel, targeted selective isolation procedure for recovery of photobacteria from foods. *P. phosphoreum* and *P. iliopiscarium* were isolated from modified atmosphere packaged (MAP) poultry, pork, and beef (only *P. phosphoreum*) (Hilgarth et al., 2018a). *P. phosphoreum* was firstly described in 1878 (Cohn, 1878) and re-evaluated in 1889 (Beijerinck, 1889) as a luminous isolate from the sea. It is adapted to high-pressure (Labella et al., 2017), grows optimally at 15–20°C, and occurs frequently as predominant spoiler on fish products (Gram and Huss, 1996; Reynisson et al., 2009). *P. iliopiscarium* was described by Onarheim et al. (1994) as *Vibrio iliopiscarium* and later reassigned to *Photobacterium* by Urakawa et al. (1999). There are several studies reporting *P. iliopiscarium* isolates from marine fish (Dunlap and Ast, 2005; Olofsson et al., 2007; Thyssen and Ollevier, 2015; Hilgarth et al., 2018a) but only few that describe them as predominant (Olofsson et al., 2007). Just as *P. phosphoreum*, it prefers 15–20°C for growth (Onarheim et al., 1994; Hilgarth et al., 2018b). In addition, a new psychrophilic species, *P. carnosum*, was recently discovered on meat. It also prefers 10–15°C and was described as the first species of the genus that is unrelated to marine habitats (Hilgarth et al., 2018b). This new species was reported as the major representative of the *Photobacterium* genus on poultry and beef, while it was less abundant on pork.

Not only do these psychrophilic bacteria occur in high numbers on meat, but they also exhibit spoilage potential. A recent metatranscriptomic study has predicted its potential for production of several biogenic amines, such as putrescine, cadaverine, agmatine, tyramine, and gamma-amino-butyric acid as well as various other spoilage compounds that are known for other potent meat spoilers (Höll et al., 2019).

Until now, knowledge on the origin and biodiversity of *P. carnosum*, *P. phosphoreum*, and *P. iliopiscarium* on food products and especially meats is very limited. This study aimed at elucidation of their distribution and diversity in order to identify specific traits of the species and possible correlations between the source of isolation, genotypes, or phenotypes. For this, we surveyed and reviewed the occurrence of photobacteria on meat samples from local butchers and supermarkets. Selected

isolates from different samples were then used to thoroughly study biodiversity.

MATERIALS AND METHODS

Isolation and Identification of Photobacteria

Isolation was carried out as described in the isolation protocol from Hilgarth et al. (2018a). Samples purchased and kept at 4°C were cut and homogenized in marine broth (DIFCO). Samples were plated on marine agar [marine broth, 1.6% agar-agar (w/v)] supplemented with 3 g/L meat extract and 7 mg/L vancomycin, and incubated at 15°C for 72 h. Composition of the base marine broth media includes: peptone 5 g/L, yeast extract 1 g/L, sodium chloride 19.45 g/L, ferric citrate 0.1 g/L, magnesium chloride 5.9 g/L, magnesium sulfate 3.24 g/L, calcium chloride 1.8 g/L, potassium chloride 0.55 g/L, sodium bicarbonate 0.16 g/L, potassium bromide 0.08 g/L, strontium chloride 34 mg/L, boric acid 22 mg/L, sodium silicate 4 mg/L, sodium fluoride 2.4 mg/L, ammonium nitrate 1.6 mg/L, and disodium phosphate 8 mg/L. Isolates were identified based on their low-molecular subproteome with MALDI-TOF MS on a Microflex LT Spectrometer (Bruker Corporation, Billerica, MA, United States) by direct transfer method and on-target extraction (Usbeck et al., 2013; Hilgarth et al., 2018a). An in-house database containing mass spectrometry profiles of various photobacteria species was established by sequencing of housekeeping genes in order to guarantee reliable identification. In total at least three packages per meat type were analyzed for abundance of photobacteria. Type strains *P. phosphoreum* DSM15556^T and *P. iliopiscarium* DSM9896^T, obtained from the German Strain Collection (DSMZ), were also part of the selected strains. Additionally, the type strain *P. carnosum* TMW2.2021^T and some already described strains of the species (TMW2.2022, TMW2.2029, and TMW2.2030) were included (Hilgarth et al., 2018b).

Genomic Fingerprinting

Randomly amplified polymorphic DNA (RAPD)-PCR fingerprinting was used to assess the number of different strains within all isolates and select them for subsequent characterization. RAPD-PCR was performed with the primer M13V (5'-GTT TTC CCA GTC ACG AC-3') (Ehrmann et al., 2003). Bands were separated by electrophoresis in agarose gel (1.4% w/v, 150 V, 2.5 h). Lambda DNA/*EcoRI* plus *HindIII* Marker (Thermo Scientific, Hampshire, United Kingdom) was used as molecular weight marker and for normalization/standardization of the gel pattern for comparison. Similarities in fingerprint pattern were analyzed with Bionumerics V7.6.2 (Applied Maths, Sint-Martens-Latem, Belgium). Hierarchical clustering analysis was carried out by unweighted pair group method with arithmetic mean (UPGMA) method and Dice similarity coefficient with 1% tolerance. After the initial strain delineation by RAPD-PCR for all isolates, the RAPD approach was again performed twice for all strains of the three species to assess the reproducibility of the observed

patterns and ensure the fidelity of the clustering. Furthermore, the similarity of triplicates of all strains was compared to the triplicates of the closest related strain in order to further validate the strain delineation and distinctness.

Randomly amplified polymorphic DNA PCR protocol was additionally carried out with primer M14V (5'-CTG TCC AGT CAC GTC-3') with all selected strains in order to confirm their distinctness and diversity within the species. Protocol and standardization was performed as described for M13V primer.

Diversity Index Analysis

Individual rarefaction analysis and calculation of diversity indices for evenness (Simpson, 1949), entropy (Shannon and Weaver, 1949), and richness (Chao, 1984) was performed using PAST software 3.25 (Hammer et al., 2001) with operational taxonomic units [OTUs (Schloss and Handelsman, 2005)] defined as distinct/unique RAPD genomic fingerprinting representing distinct genotypes on strain level. A *p*-value < 0.05 was defined as significantly different. Coverage (%) of genotypes was calculated using Good's coverage estimator as described by Good (1953) with the equation:

$$C = \left(1 - \frac{N_1}{n}\right) * 100, \quad (1)$$

with N_1 representing OTUs only found once (singletons) and n as the total number of individuals (strains).

Growth Analysis in Meat Simulation Medium

Growth curves were performed with all isolated strains of the three species of photobacteria used in this study, a total of 31 strains of *P. carnosum*, 24 strains of *P. phosphoreum*, and 3 strains of *P. iliopiscarium*, in addition to the marine type strains of *P. phosphoreum* (DSM15556^T) and *P. iliopiscarium* (DSM9896^T). Inoculum was prepared from an overnight culture in marine broth at 15°C, by centrifuging the cells (4000 × *g*, 10 min), washing them with NaCl 2% (w/v), and resuspending on meat-simulation media. Growth curves were started by inoculating meat-simulation media (20 g/L meat extract, 20 g/L NaCl, pH 5.8) in 50 mL Erlenmeyer flasks at an initial OD₆₀₀ of 0.05. Cultures were incubated at 4°C with constant agitation, and samples were taken regularly for OD₆₀₀ measurement. The pH of the culture was measured at maximum OD₆₀₀. Growth curves were adjusted to parametric models with RStudio v1.1.463 and grofit package v.1.1.1-1 (Kahm et al., 2010) to determine lag phase (lag), maximum growth rate (U), and maximum OD₆₀₀. Growth curves were performed in triplicates and data were further analyzed in IBM SPSS Statistics v23.0.0.0. Tests for normality (Shapiro–Wilk) and homogeneity of variances (Levene test) were carried out for each set of data. One-way ANOVA followed by HSD Tukey *post hoc* test determined significant differences between the strains of each species. Welch-ANOVA and Games-Howell *post hoc* tests were used in case of heterogeneity of variances. Significance level was determined by *p* < 0.05.

Motility Test

Motility for all strains was determined by the soft agar stab method. Meat-simulation media supplemented with 3 g/L agar was poured into tubes. Motility was measured based on the turbidity of the soft agar around the stabbing zone.

Bioluminescence of *P. phosphoreum* Strains

Bioluminescence in darkness was scored by visual comparison of the intensity on marine agar plates for all *P. phosphoreum* strains. Suspensions with the same OD₆₀₀ were prepared for all strains, plated on marine agar plates, and incubated at 15°C for 72 h.

Antibiotic Resistance Test

Antibiotic resistance of all strains of the three species of photobacteria was assessed by disc diffusion assay. All discs were purchased from Oxoid (Thermo Scientific, Hampshire, United Kingdom).

Metabolic Characterization

Metabolic characterization was assessed for a representative group of all the strains of the three species of photobacteria. A total of 14 strains of *P. phosphoreum*, 16 strains of *P. carnosum*, and 3 strains of *P. iliopiscarium* were assessed for carbohydrate acid production and enzymatic activities. Production of acid from different carbon sources was assessed by the API 50CH test (bioMérieux, Marcy-l'Étoile, France). Several enzymatic activities were tested with the API ZYM test (bioMérieux, Marcy-l'Étoile, France) according to the instructions from the manufacturer. Both procedures were performed according to the methodology followed by Hilgarth et al. (2018b) and data for *P. carnosum* TMW2.2021/2.2022/2.2029/2.2030, *P. phosphoreum* DSM15556^T, and *P. iliopiscarium* DSM9896^T were taken from this study.

Hierarchical Cluster Analysis

Hierarchical cluster based on the results for physiological tests of selected strains was carried out by a Heatmapper tool¹ with average linkage criteria and Euclidean distance.

RESULTS

Occurrence of Photobacteria on Selected Food Products

Various food samples were obtained from local retailers and butchers and screened on the presence of photobacteria. We detected them on several meat types and on marine fish (Table 1), on MAP packaged, vacuum packaged, and air stored samples and also on marinated meats. The contaminated samples originated thereby from large supermarket chains as well as from small local shops. However, not all samples contained photobacteria, even if they originated from the same producer. We also found different species compositions that were dependent on the meat type. In

¹www2.heatmapper.ca/expression/

TABLE 1 | Detection of *Photobacterium* spp. on different meats.

Packaging atmosphere	Meat type	Origin	Detected <i>Photobacterium</i> spp.	Relative abundance of <i>Photobacterium</i> spp. (%)	CFU photobacteria [\log_{10} (CFU/g)]	CFU bacteria [\log_{10} (CFU/g)]
Air	Chicken	Local butchery	<i>P. carnosum</i>	100	6.29	7.67
Air	Beef	Local butchery	<i>P. carnosum</i>	100	7.54	9.22
Air	Pork	Local butchery	<i>P. phosphoreum</i>	100	8.57	9.34
Air	Codfish	Local fish shop	<i>P. phosphoreum</i>	100	NA	NA
Air	Marinated turkey	Supermarket	<i>P. carnosum</i> <i>P. phosphoreum</i>	25 75	7.17	8.28
MAP	Marinated chicken	Supermarket	<i>P. carnosum</i> <i>P. phosphoreum</i>	96 4	4.54	4.63
MAP	Marinated beef	Supermarket	<i>P. phosphoreum</i>	100	8.76	9.66
MAP	Chicken*	Supermarket	<i>P. carnosum</i> <i>P. phosphoreum</i> <i>P. iliopiscarium</i>	71 27 2	6.56	6.57
MAP	Beef*	Supermarket	<i>P. carnosum</i> <i>P. phosphoreum</i>	90 9	3.55	4.19
MAP	Pork*	Supermarket	<i>P. carnosum</i> <i>P. phosphoreum</i> <i>P. iliopiscarium</i>	5 26 69	7.07	7.13
MAP	Salmon	Supermarket	<i>P. carnosum</i> <i>P. phosphoreum</i> <i>P. iliopiscarium</i> <i>Photobacterium</i> sp.	7 58 22 13	6.77	6.8
Vacuum	Beef	Supermarket	<i>P. carnosum</i> <i>Photobacterium</i> sp.	96 4	6.72	6.72
Vacuum	Pork	Supermarket	<i>P. carnosum</i> <i>Photobacterium</i> sp.	99 1	7.15	7.15

Representative types of spoiled meat samples where photobacteria were detected, and the common distribution of photobacteria found on them. The meat samples were bought in different supermarkets and shops and then incubated at 4°C until they were expired. Its spoilage community on selective medium was then analyzed with MALDI-TOF MS. CFU was determined on the base of the selective media consisting on marine broth supplemented with 3 g/L meat extract and 7 mg/L vancomycin. *Information obtained from Hilgarth et al. (2018a) and appended for comparison. NA, quantification was not possible due to overgrowth of bacteria on plates, but photobacteria were recovered by observing bioluminescent colonies.

addition to our previously published data, we identified only two species – *P. carnosum* and *P. phosphoreum* – on beef and turkey. On chicken and pork, and additionally on salmon, we detected *P. carnosum*, *P. phosphoreum*, and *P. iliopiscarium* (Table 1). Besides different meats, we analyzed a variety of additional food products to determine the distribution of photobacteria in the food industry. We did not detect photobacteria in algae (dried and salad), ready-to-eat salad (MAP, 2 samples), and sprouts (MAP); raw milk (12 samples), mozzarella cheese (3 samples), and eggs (3 samples); scallops (defrosted), trout, shrimps (cooked, defrosted) and sea salt; and minced meat (beef and mixed, 5 samples), bacon (2 samples), cooked ham, raw ham, and dried meat (pork).

Genetic Differentiation

In total, we recovered 163 *P. carnosum*, 113 *P. phosphoreum*, and 3 *P. iliopiscarium* isolates from chicken, turkey, pork beef, and salmon (total $n = 279$). Based on differences in their RAPD pattern obtained with primer M13V, we were able to discriminate 31 strains of *P. carnosum*, 24 of *P. phosphoreum*, and 3 strains of *P. iliopiscarium* within all isolates for further investigations on biodiversity. Genotypic distinctness of the strains were further validated with a RAPD approach using primer M14V. Isolates of *P. phosphoreum* from MAP farmed salmon showed no distinct

or unique genotypes and were therefore considered as redundant strains. However, we recovered two strains of *P. carnosum* from salmon that were not abundant on other meats. Additional detailed information regarding the sample of origin of every strain used in this study can be found in Supplementary Table S1.

Calculation of diversity indices (Table 2) and an individual rarefaction analysis (Supplementary Figure S1) were carried out for all strains of each species with OTUs based on distinct genomic fingerprinting patterns. The analysis demonstrated that biodiversity of *P. phosphoreum* and *P. carnosum* was completely or almost completely covered by the strains isolated in this study, respectively. This was indicated by saturated rarefaction curves, a high calculated coverage value (>99%, >96%) and an identical or very similar richness of the expressed Chao-1 value to the actual number of genotypes. Additionally, both species were not significantly different regarding their ecological evenness and entropy ($p > 0.05$). Regarding *P. iliopiscarium*, calculation of diversity indices and comparison to the other two species were not expedient since only three isolates with three different genotypes could be recovered.

Chromosomal RAPD fingerprints of the strains of the three species were subjected to hierarchical cluster analysis and could be affiliated to several separate groups (Figure 1). In rare cases, RAPD pattern was highly similar and had a 100% dice similarity

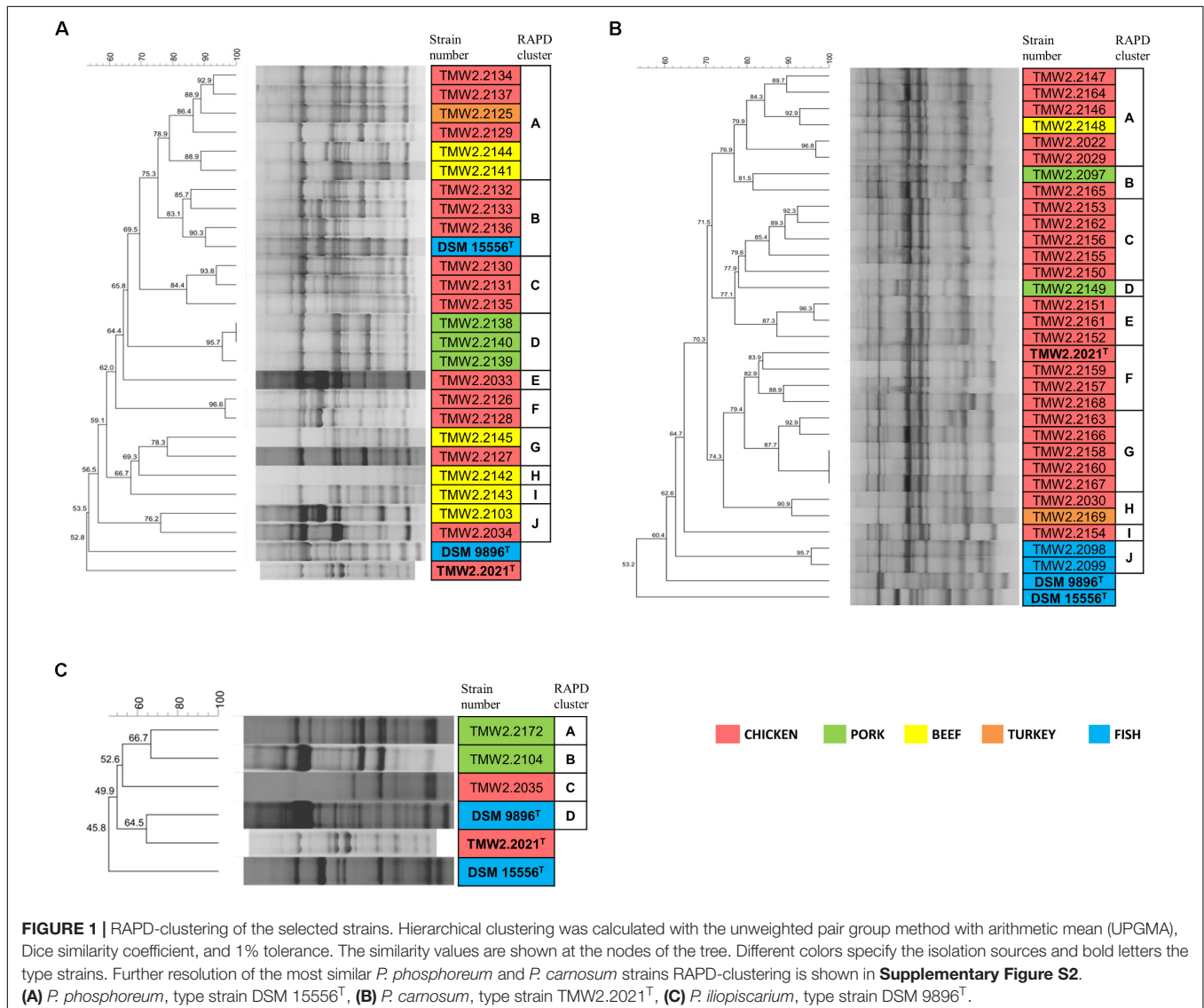
TABLE 2 | Diversity indices of photobacteria species using genotyping OTUs.

Species	<i>P. phosphoreum</i>	<i>P. carnosum</i>	<i>P. iliopiscarium</i>
Individuals (isolates)	113	163	3
OTUs (strains)	24	31	3
Simpson (evenness)	0.9526	0.9406	–
Shannon (entropy)	3.106	3.081	–
Chao-1 (richness)	24	34.75	–
Good's coverage estimator (%)	99.12	96.32	0

in one RAPD approach using primer M13V with selected isolates. However, in the other two RAPD-PCR approaches with primer M13V, they exhibited different patterns indicating highly similar, but different strains (**Supplementary Figure S2**). Furthermore, patterns obtained with additional primer M14V validated their distinctness (**Supplementary Figure S3**).

Additional analysis of triplicates of all strains confirmed that they cluster together and apart from triplicates of the closest related strains in each case, indicating that respective replicates of one strain were more similar to each other than to other strains. The cluster similarity (dice coefficient) of the triplicates of each strain was at least 3.7% (*P. phosphoreum*), 3.9% (*P. carnosum*), and 22.7% (*P. iliopiscarium*) different from the cluster similarity of triplicates of the respective closest related strain.

Both *P. phosphoreum* and *P. carnosum* strains separated in 10 groups with a threshold of 76 and 79.5% similarity, respectively. Compared to this, the three strains of *P. iliopiscarium* clustered with lower similarity ($\leq 66.7\%$). Strains from the same meat type did not form coherent cluster, except of *P. phosphoreum* strains from pork and the *P. carnosum* strains from fish. We additionally performed a cluster analysis of all strains of the three species with both primers M13V and M14V (**Supplementary Figures S4, S5**). All strains from one species cluster together and apart from strains of the other two species thus validating our approach.



Physiological Differentiation

We furthermore performed physiotyping experiments to correlate the identified genome-based diversity in relation to phenotypic traits. For that, we monitored the maximum OD₆₀₀, maximum growth rate (U), and lag phase (lag) at 4°C in meat simulation medium at pH 5.8 to mimic cold storage of meats (Table 3). For both – lag phase and maximum growth rate – we could classify the strains in three statistically ($p < 0.05$) different groups within each of the species, and scores were assigned to each of them: short (3), medium (2), and long (0) lag phase and fast (3), medium (2), and slow (0) maximum growth rate. In the case of the pH, since its change is closely related to the production of spoilage substances like biogenic amines, the strains were classified in four groups as they decrease the pH (≤ 5.7 , score 0), leave it unchanged (5.7–5.9, score 1), increase it up to 1 unit (5.9–6.8, score 2), or highly increase it (≥ 6.8 , score 3). The behavior in the medium indicates highly diverse physiotypes that were independent of the isolation source (Figure 2).

Photobacterium phosphoreum strains reached the highest maximum OD₆₀₀ (up to 4.99), had significantly higher growth rates than *P. carnosum* and *P. iliopiscarium* (p -values < 0.05), and tended to increase the pH to a considerable extent (up to pH 7.47). In contrast, *P. carnosum* strains grew up to comparatively low maximum OD₆₀₀ (up to 1.7), had 10 times lower growth rates, and tended to decrease or keep the initial pH value. The only exception was strain TMW2.2169 that alkalinized the medium to 7.08. The different influence of the species on the pH was statistically confirmed (p -values < 0.05); however, both species included strains that alkalinized or acidified the medium at maximum OD₆₀₀. Regarding the lag phase, *P. carnosum* strains adapted to the media approximately half as fast as *P. phosphoreum* strains. Its average lag phase of 47–101 h was significantly longer than the one of both *P. phosphoreum* (21–55 h) and *P. iliopiscarium* (33–42 h, p -values < 0.05). The average lag phase of *P. iliopiscarium* was comparable to *P. phosphoreum* (p -value 0.767) whereas its maximum growth rate was comparable to *P. carnosum* (p -value 0.189). However, the tendency of *P. iliopiscarium* strains to increase the pH only slightly at its maximum OD₆₀₀ (pH 6.32–6.56) was significantly different from the other two species (p -values < 0.05).

We observed no general correlation of the growth parameters with the RAPD fingerprint and the isolation source (Figure 2). Nevertheless, *P. phosphoreum* and *P. iliopiscarium* type strains

from marine habitats were one of the slowest growing strains of each species, respectively.

Furthermore, *P. iliopiscarium* type strain and additional four *P. phosphoreum* strains from chicken (TMW2.2127, TMW2.2129, TMW2.2130, and TMW2.2134) showed motility after 3 days incubation. The rest of the strains, together with all strains from *P. carnosum*, were non-motile after 3 days. Bioluminescence was a frequent trait of the selected *P. phosphoreum* strains and several meat-borne strains exhibited much higher luminescence than the type strain. Only three *P. phosphoreum* strains from chicken (TMW2.2137, TMW2.2129, and TMW2.2134) did not show bioluminescence at all.

Resistance to Antibiotics

We recorded the tolerance of the strains for 15 antibiotics by measuring their inhibition zones (Table 4 and Figure 3) to evaluate possible correlations between genotypes, isolation sources, and antibiotic resistances. In general, we observed high resistance in almost all strains to clindamycin, apramycin, penicillin G, and sulfonamides but sensitivity to chloramphenicol and norfloxacin. However, a few strains of *P. phosphoreum* exhibited resistance against chloramphenicol and norfloxacin (Figure 3A and Supplementary Table S2). In case of antibiotics with various extent of inhibition, the strains tended to be distributed to either low/high (*P. phosphoreum*) or low/medium/high resistance (*P. carnosum* and *P. iliopiscarium*). *P. carnosum* appeared to be the most sensitive species comprising the highest number of sensitive strains, especially regarding rifampicin, ampicillin, and tetracycline (Supplementary Table S3 and Figure 3B). *P. iliopiscarium* strains appeared to be more similar to the *P. phosphoreum* group than to the *P. carnosum* group regarding resistance to antibiotics (Figure 3C and Supplementary Table S4). Within the species, we did not observe an explicit correlation of antibiotic resistance and isolation source or RAPD clustering. The same applied to the remarkable resistance of some *P. phosphoreum* strains for chloramphenicol and norfloxacin. Furthermore, the type strains revealed no clear differentiation compared to the other strains of the species.

Metabolic Properties of Representative Strains

Biochemical API 50CH and API ZYM tests were conducted with 20 strains of *P. carnosum*, 15 strains of *P. phosphoreum*, and 3 strains of *P. iliopiscarium* in order to study metabolic versatility (Figure 4). All three species produced acid from glucose, mannose, fructose, ribose, and *n*-acetylglucosamine. Additionally, they all responded positively in the tests for alkaline phosphatase, acid phosphatase, and leucine arylamidase. None of the strains produced acid from erythritol, D-arabinose, L-arabinose, D-xylose, L-xylose, D-adonitol, methyl-β-D-xylopyranoside, L-sorbose, L-rhamnose, dulcitol, inositol, D-mannitol, D-sorbitol, methyl-α-D-mannopyranoside, amygdalin, arbutin, salicin, D-trehalose, inulin, D-melezitose, D-raffinose, xylitol, D-lyxose, D-tagatose, D-fucose, D-arabitol, and L-arabitol. None of the strains responded positively in the tests

TABLE 3 | Growth parameters of *Photobacterium* spp. in meat-simulation media at 4°C.

Species	Maximum OD ₆₀₀	Maximum growth rate	Lag phase (h)	pH
<i>P. phosphoreum</i>	3.10–4.99	0.168–0.468	21.17–55.08	5.62–7.47
<i>P. iliopiscarium</i>	1.38–2.05	0.033–0.144	32.76–41.83	6.32–6.56
<i>P. carnosum</i>	1.36–1.71	0.019–0.061	46.97–101.14	5.43–7.08

Summary of values obtained for the maximum OD₆₀₀, maximum growth rate (U), lag phase, and pH at maximum OD₆₀₀ during growth of the three species of photobacteria in meat-simulation media at 4°C.

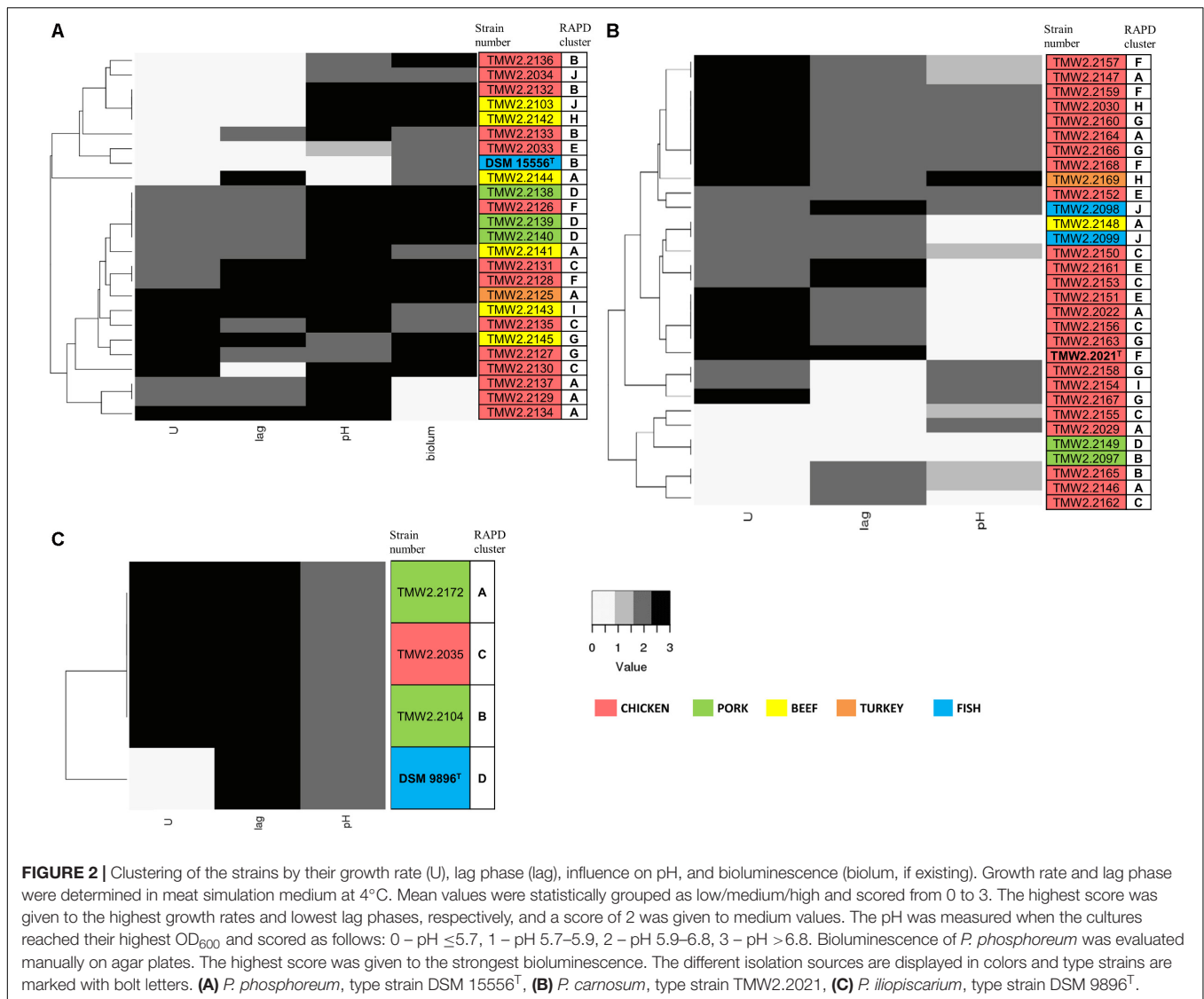


FIGURE 2 | Clustering of the strains by their growth rate (U), lag phase (lag), influence on pH, and bioluminescence (biolum, if existing). Growth rate and lag phase were determined in meat simulation medium at 4°C. Mean values were statistically grouped as low/medium/high and scored from 0 to 3. The highest score was given to the highest growth rates and lowest lag phases, respectively, and a score of 2 was given to medium values. The pH was measured when the cultures reached their highest OD₆₀₀ and scored as follows: 0 – pH ≤5.7, 1 – pH 5.7–5.9, 2 – pH 5.9–6.8, 3 – pH >6.8. Bioluminescence of *P. phosphoreum* was evaluated manually on agar plates. The highest score was given to the strongest bioluminescence. The different isolation sources are displayed in colors and type strains are marked with bolt letters. **(A)** *P. phosphoreum*, type strain DSM 15556^T, **(B)** *P. carnosum*, type strain TMW2.2021, **(C)** *P. iliopiscarium*, type strain DSM 9896^T.

TABLE 4 | Range diameter of the inhibition zones (mm) as summary of all isolates per species.

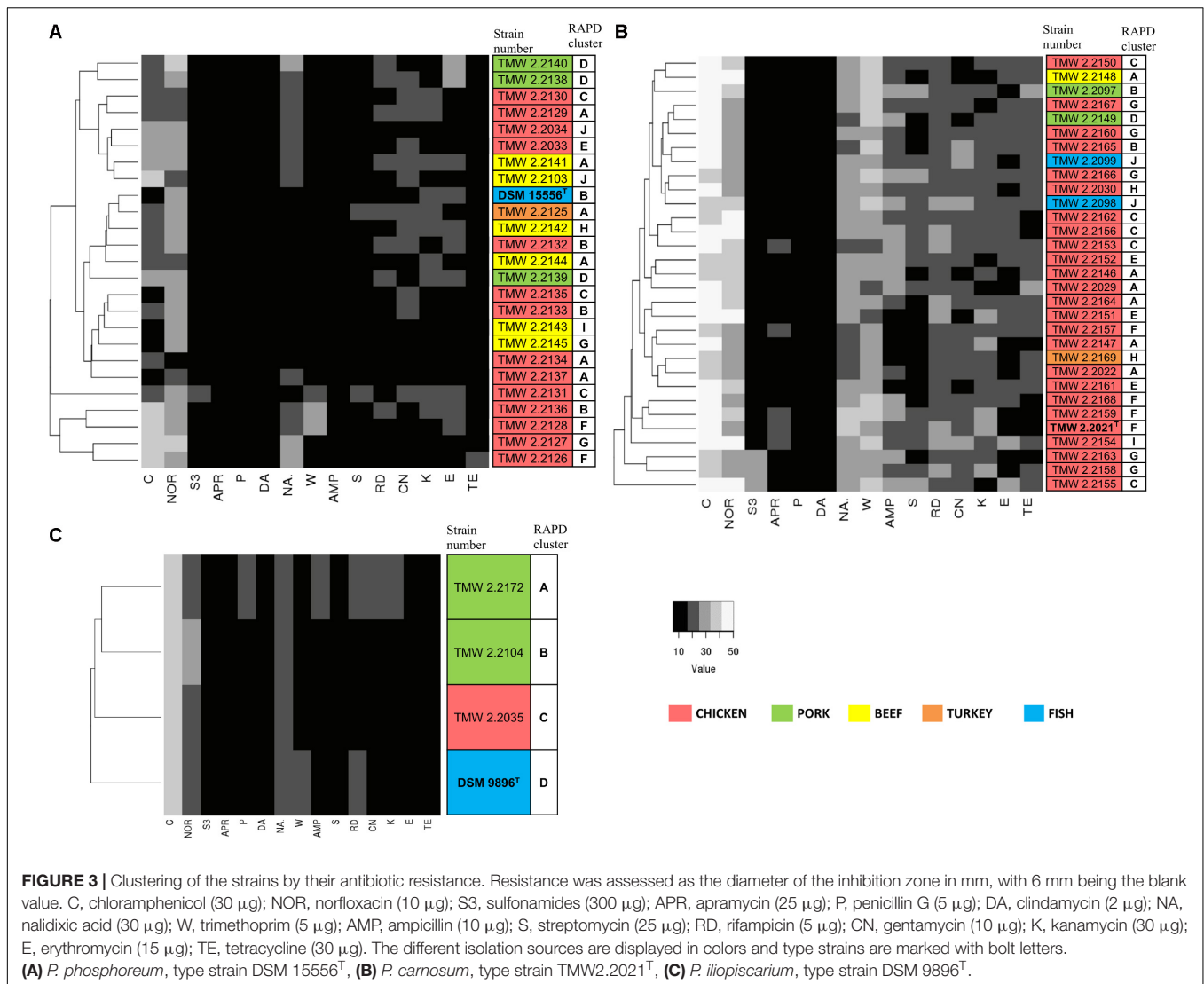
Species	DA	NOR	NA	AMP	S3	W	P	S	APR	RD	CN	K	C	E	TE
<i>P. carnosum</i>	6	24–46	18–40	6–32	6–32	16–38	6–10	6–28	6–18	16–32	12–30	10–30	36–50	6–26	6–26
<i>P. iliopiscarium</i>	6	20–24	18–19	6–15	6	6–20	6–15	9–13	6–10	11–18	11–16	10–16	33–35	6–10	6–10
<i>P. phosphoreum</i>	6	14–34	8–25	6–12	6–22	6–26	6–12	6–18	6–11	9–22	7–23	6–22	6–38	7–25	6–21

A diameter of 6 mm was regarded as no inhibition at all. C, chloramphenicol 30 µg; NOR, norfloxacin 10 µg; S3, sulfonamides 300 µg; APR, apramycin 25 µg; P, penicillin G 5 µg; DA, clindamycin 2 µg; NA, nalidixic acid 30 µg; W, trimethoprim 5 µg; AMP, ampicillin 10 µg; S, streptomycin 25 µg; RD, rifampicin 5 µg; CN, gentamycin 10 µg; K, kanamycin 30 µg; E, erythromycin 15 µg; TE, tetracycline 30 µg.

for lipase C14, chymotrypsin, α-galactosidase, β-glucosidase, α-mannosidase, and α-fucosidase.

Still, we identified some traits that differed between the species (**Supplementary Table S5**). Several *P. carnosum* strains produced acid from methyl-α-D-glucopyranoside, cellobiose, saccharose, glycogen, gentiobiose, turanose, and L-fucose in contrast to *P. phosphoreum* and *P. iliopiscarium* strains. *P. carnosum* was additionally the only species with positive or weak positive reactions in the test for α-glucosidase but

without acid production from potassium 5-ketogluconate. Strains of *P. phosphoreum* were the only ones being positive for cystine arylamidase and β-glucuronidase and also the only ones that did not produce acid from starch. In contrast, *P. iliopiscarium* strains did not show any unique spectrum of acid production from carbohydrates or enzymatic reactions within the tests. Overall, *P. carnosum* strains covered the broadest carbohydrate utilization spectrum and *P. phosphoreum* strains the most positive enzymatic reactions of all three species.



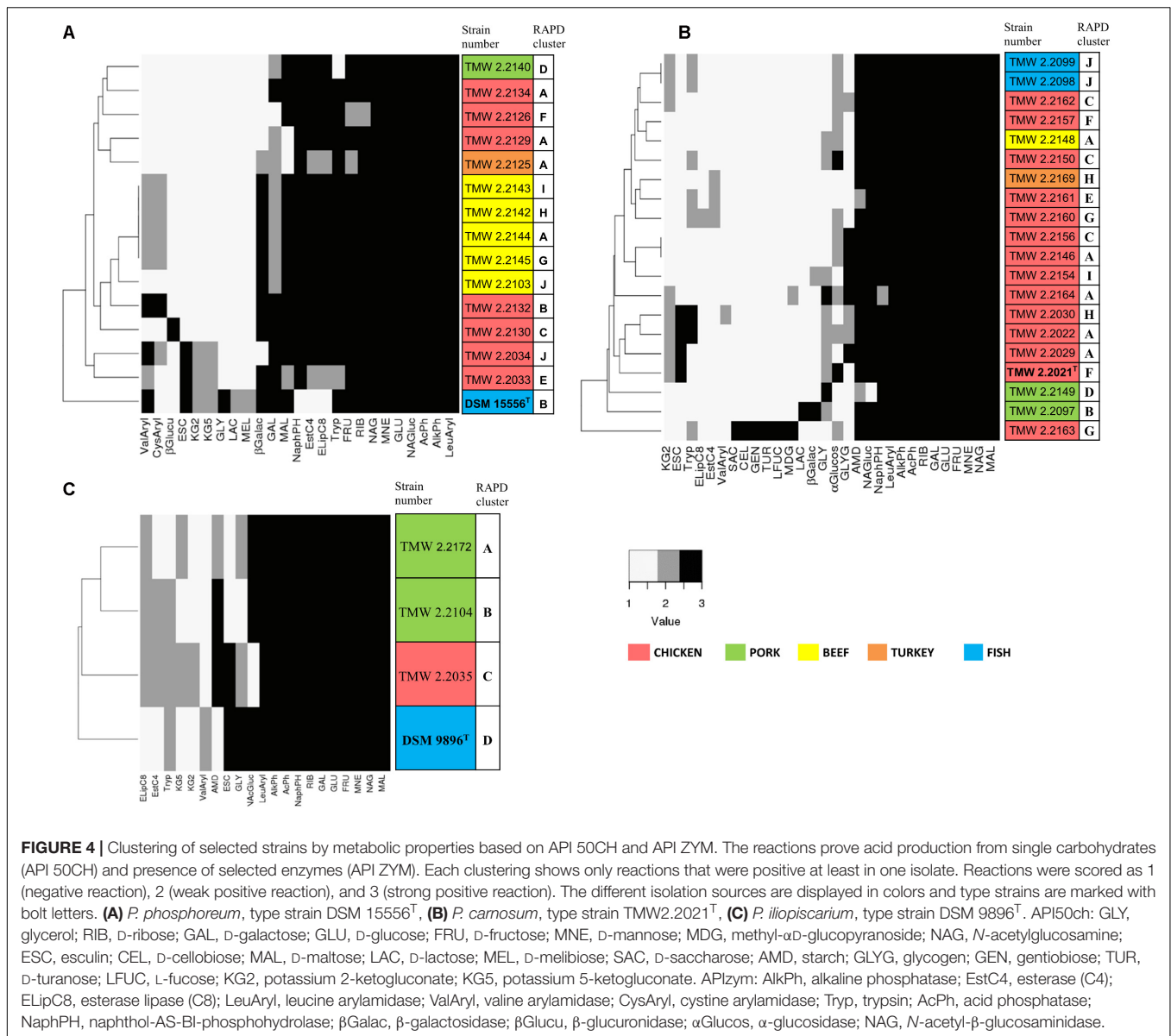
Within the species, the differences of the marine type strains *P. phosphoreum* DSM15556^T and *P. iliopiscarium* DSM9896^T to the meat-borne strains were particularly notable. We observed three enzymatic tests that were negative in *P. phosphoreum* DSM15556^T but at least weakly positive in all the other *P. phosphoreum* strains (C4 esterase, C8 esterase-lipase, naphthol-AS-BI-phosphohydrolase; **Supplementary Table S5**). On the other hand, three carbohydrates were exclusively used by the type strain for acid production (glycerol, D-lactose, and D-melibiose). We saw also three reactions that were different for *P. iliopiscarium* DSM9896^T compared to meat-borne *P. iliopiscarium* strains (C8 esterase-lipase, valine arylamidase, and starch metabolism).

Furthermore, we identified a correlation of isolation source and metabolic properties that was depicted by the clustering of almost all *P. phosphoreum* strains from beef (**Figure 4A**). However, we could not identify clear differences of *P. carnosum* strains from meat and *P. carnosum* strains from fish (**Supplementary Table S5**). The test results of the

P. carnosum type strain TMW2.2021^T were also not clearly different when compared to the other meat-borne strains. Nevertheless, both *P. carnosum* strains from salmon cluster together and both strains from pork cluster apart from the rest (**Figure 4B**). In each species we observed some reactions that were solely positive in single strains. *P. carnosum* TMW2.2163 was the only strain producing acid from saccharose, cellobiose, gentiobiose, turanose, and L-fucose (**Figure 4B**). *P. phosphoreum* TMW2.2130 was conspicuous by β-glucuronidase activity and *P. iliopiscarium* TMW2.2035 by acid production from potassium 2-ketogluconate (**Figures 4A,C**).

DISCUSSION

This is the first study that investigated biodiversity of meat-borne isolates of *Photobacterium* spp., isolated a wide variety of strains and explored strain- as well as species-specific traits. The data obtained from our study give further evidence that photobacteria,



specifically *P. phosphoreum*, *P. carnosum*, and *P. iliopiscarium*, are widespread contaminants of different meats, as previously stated in Hilgarth et al. (2018a).

Distribution of *Photobacterium* spp. Contaminants

Recently, reports on the presence of photobacteria have emerged, mostly in culture-independent studies without actual isolation. All these reports were widespread over different countries, i.e., Germany (Hilgarth et al., 2018a), Belgium (Stoops et al., 2015), Italy (Pennacchia et al., 2011), Denmark (Nieminen et al., 2016), France (Bouju-Albert et al., 2018), and China (Li et al., 2019), demonstrating the global relevance of photobacteria to meat spoilage. Together with this, the data of our study confirm that contamination of meat with *Photobacterium* spp.

is not sporadic, but rather a general issue associated with the meat industry. They also suggest that the contamination source might be similar in all types of meat, and therefore should be located in a common part of the slaughtering, processing, or packaging of the meat. This would also allow speculation on the presence of photobacteria associated with livestock, prior to the slaughtering process. However, given the psychrophilic nature of these organisms, and the inability of *P. carnosum* to grow at temperatures >20°C, or *P. phosphoreum* and *P. iliopiscarium* >25°C (Hilgarth et al., 2018b), it appears unlikely that these bacteria are autochthonous members of the animal gut-microbiome. Furthermore, we did not recover any photobacteria from other animal-derived products besides meat, nor from MAP packed-, protein- rich-, or sea-related vegetables. This suggests that, in relationship to food contamination and spoilage, photobacteria seem to only be able to reach detectable

numbers on meat (and fish). We also did not detect photobacteria on two types of seafood (scallops and shrimps). However, these products had been deep-frozen before sampling and it has been reported that deep-freezing reduces photobacteria below detection limits for culture-dependent methods (Emborg et al., 2002; Dalgaard et al., 2006).

Occurrence and Diversity of *Photobacterium* spp. on Packaged Meats

Calculated rarefaction and diversity indices revealed that the large quantity of isolates analyzed in this study reflects expected abundances. It therefore allows representative assessment of diversity within and between the species *P. carnosum* (31 strains from 163 isolates) and *P. phosphoreum* (24 strains from 113 isolates). The high evenness of *P. phosphoreum* and *P. carnosum* strains demonstrate the absence of dominant genotypes and suggest a rather general adaptation of the strains. However, even strains from the same meat sample showed clear genotypic and phenotypic variability, which suggests an initial contamination that is already considerably diverse. Furthermore, ecological entropy of both species was not significantly different meaning the same degree of overall biodiversity also on species level. Regarding *P. iliopiscarium*, the low number of recovered isolates (three isolates with three genotypes) suggests that there may be more diversity within the meat-borne strains than the ones recovered in this study.

We did not isolate any photobacteria from either minced beef- or mixed minced meat in this study. However, culture-independent reports of *Photobacterium* spp. (Pennacchia et al., 2011; Stoops et al., 2015) indicate that the genus can be present on minced meat, even if they do not grow to detectable numbers. It may be speculated that other meat spoilers dominate on minced meat and simply overgrow photobacteria due to shorter doubling time. Recently, presence of *Pseudomonas* spp. has been reported on MAP minced meat (Hilgarth et al., 2019) that might act as possible fast growing competitor of *Photobacterium* spp.

We also observed that not all samples of meat cuts are contaminated with photobacteria, even if they come from the same producer. This could indicate a low level of initial contamination and distribution by chance (Höll et al., 2019). A low initial contamination may also explain the different distribution of the three *Photobacterium* species on different meat types (Hilgarth et al., 2018a).

The growth of photobacteria appears also be independent of the packaging method since photobacteria occur independently of the employment of modified atmosphere, vacuum, or air packaging (Hilgarth et al., 2018a). This is supported by Höll et al. (2019) who predicted that there is little to no effect of the choice of atmosphere on the growth of photobacteria, based on similar gene expression under different MAP conditions. This suggests that the current modified atmosphere composition and vacuum packages, commonly used to extend the shelf-life and optimum qualities of meat and fish (McKee, 2007; McMillin, 2008; Bingol and Ergun,

2011; Lorenzo and Gomez, 2012; Rossaint et al., 2014), are insufficient to reduce spoilage-associated photobacteria on meat. Furthermore, the detection of photobacteria on marinated meats demonstrated that marinating – a process to introduce antimicrobials (Björkroth, 2005; Kargiotou et al., 2011) – will also not prevent photobacterial spoilage.

Adaptation to Food as an Ecological Niche

Results from the carbon metabolism and enzymatic activities, together with distribution of growth rates and lag phase, suggest that *P. carnosum* strains are more homogeneous with lower variability than *P. phosphoreum* and *P. iliopiscarium* strains. While it was possible to clearly differentiate the marine type strain of the two latter from the meat-borne strains, *P. carnosum* seems to share common traits for all the strains, independently of the source of isolation. Additionally, our results for the growth and metabolic traits indicate adaptation of *P. carnosum* to meat or other nutrient rich environments, as stated before by Hilgarth et al. (2018b). *P. carnosum* also lacks bioluminescence and motility, two common traits of symbiotic or free-living marine photobacteria. This supports missing adaptation of the species to sea-related environments. Still, for the first time, *P. carnosum*, a species described as terrestrial and unrelated to sea environments, was detected on MAP salmon. However, our data on missing subpopulations referring to respective environments support the hypothesis that the isolates from (freshwater) farmed salmon do not originate from a marine environment, but rather from a contamination later in the processing and packaging. The fact that *P. phosphoreum* isolates originating from the same MAP farmed salmon showed no distinct genotypes, i.e., were also found on meats, further supports that hypothesis. In contrast, *P. phosphoreum* and *P. iliopiscarium* appear to have different marine as well as meat-borne subpopulations with specific adaptations to the respective environment as demonstrated by the differences of the meat borne strains to their marine type strains.

Reactions for lipase C14, esterase C4, and esterase–lipase C8 were negative or at most weakly positive for almost all strains of the three species. Additionally, all of the *P. phosphoreum* meat-borne strains and some from *P. iliopiscarium* and *P. carnosum* were negative for glycerol. However, Höll et al. (2019) confirmed the expression of lipase and genes encoding for enzymes involved in lipid and glycerol utilization in photobacteria. This suggests that the lipase was not expressed in API medium or that this type of lipase do not lead to a positive reaction within the API ZYM test and that utilization of glycerol does not result in acidification of the medium. However, almost all strains of the three species showed positive reactions for the main monomeric carbohydrates found in meat, i.e., glucose, fructose, mannose, ribose (Aliani and Farmer, 2005a,b; Koutsidis et al., 2008a,b; Meinert et al., 2009a,b). Furthermore, the species *P. carnosum* shows a wider metabolic capability in terms of carbohydrate utilization than the other two species. Many of the carbohydrates used exclusively by *P. carnosum* are plant (e.g., starch, cellobiose, gentiobiose, turanose) or meat related (e.g., glycogen). Regarding growth on

meat-simulation media, we observed that the species has the lowest maximum growth rates and longer adaptation times in the meat-simulation media used in this study. However, it is found in some meat types in larger amounts and cell counts than any of the other two species. This suggests that *P. carnosum* is adapted to more complex media and has specific growth requirements that the other two species do not have.

Safety Concerning Aspects of *Photobacterium* Species

The observed variable alkalization or acidification of the growth medium with up to two pH values difference demonstrates the great variety of strain phenotypes. This might also be of relevance for the respective potential as meat spoiler since alkalization indicates production of biogenic amines and ammonia from amino acid metabolism. The ability of *P. phosphoreum* to produce histamine and other biogenic amines in fish has been previously reported (Jorgensen et al., 2000; Stoops et al., 2015; Nieminen et al., 2016). The increase of pH in the media up to 7.5 might be an indicator for the potential of some of our isolates, i.e., certain strains of *P. phosphoreum* to produce higher amounts of biogenic amines, which is also predicted in the transcriptomic analysis of Höll et al. (2019).

Another important safety aspect deals with bacterial resistance to antibiotics. Administration of antibiotics to poultry, swine, and calves in the agricultural industry is known as disease treatment and control (Nisha, 2008; Muaz et al., 2018) and therefore possibly linked to resistance of meat spoiling bacteria. However, we did not observe a clear pattern that would allow to link the source of isolation to the antibiotic resistances determined in this study. Our results suggest that the species have intrinsic resistance to clindamycin, apramycin, penicillin G, and sulfonamides. However, resistance to the other antibiotics occurs differentially on strain level. The fact that closely related strains with similar chromosomal fingerprints did not exhibit similar antibiotic resistances suggests that these resistances may be located on mobile genetic elements and therefore possibly be transferable. This transferability might also occur for chloramphenicol and norfloxacin resistance in *P. phosphoreum*, as only few of its strains show complete resistance to them in contrast to the common tendency of the three species. The suggested transferability of the resistance to chloramphenicol, being one of the drugs of last resort [DoLR (World-Health-Organization, 2001)], harbors potential health concerns.

CONCLUSION

This study demonstrates that, even though the initial contamination is likely to be low, photobacteria strains from

meat display a great diversity with specific genotypic, phenotypic, and physiotypic traits. Due to previous association with solely marine environments and lack of optimized detection methods, biodiversity of meat-borne *P. phosphoreum*, *P. iliopiscarium*, and *P. carnosum* was hitherto unexplored. On the basis of our results, we can assume that their entry route as meat contaminants might occur during slaughtering, derived from the exterior of the animal or environment, but not from the gut – following colonization of general processing and packaging facilities. Divergence of the meat-borne and the marine type strains of *P. phosphoreum* and *P. iliopiscarium* on the one hand and homogeneity of *P. carnosum* strains on the other hand suggests different environmental adaptation and possibly also separate origin of contamination. Additionally, diversity of metabolic capabilities and antibiotic resistances appear to be widespread and mostly not linked to a specific isolation source. This reveals the presence of a highly variable and rich community of photobacteria on each meat that combines multiple physiological and genotypes with potential relevance to food safety worldwide.

DATA AVAILABILITY STATEMENT

All datasets generated for this study are included in the manuscript/**Supplementary Files**.

AUTHOR CONTRIBUTIONS

SF-P and PH performed the laboratory work and data evaluation, wrote the first draft of the manuscript, and designed the study. MH performed the diversity index analysis, helped to draft the study, and supervised the work of SF-P and PH. RV initiated the project and supervised the work of SF-P and PH. All authors read and approved the final manuscript.

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SUPPLEMENTARY MATERIAL

The Supplementary Material for this article can be found online at: <https://www.frontiersin.org/articles/10.3389/fmicb.2019.02399/full#supplementary-material>

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6.2.2 Comparative genomics of *Photobacterium* species from terrestrial and marine habitats

The biodiversity study performed on the three species of photobacteria relevant to meat spoilage revealed multiple differences between strains of the same species isolated from meat, and suggested a source-related divergence of strains of *P. phosphoreum* and *P. iliopiscarium*. The present work utilized a comparative genomics study to analyze in depth those differences on a larger set of marine-borne strains of the three species, and in order to establish differences between species that could explain their isolation frequency and distribution. Genomes of both marine-borne and meat-borne strains of each species were acquired and probed for distinct features. At the moment of this publication, new strains of *P. carnosum* had been isolated from MAP packed salmon, supposedly as a cross contamination from the processing environment, and were included in the analysis. All of them appear to be prone to the exchange of genetic material that might be used as a strategy to increase advantageous characteristics and increase survivability, and is also translated to the accumulation of secondary metabolites gene clusters. While similar in the scope of the whole genus, the three species harbor fundamental differences that might shape their interaction with the environment and concomitant microbiota. *P. carnosum* appears a cohesive species focused on diversification of carbon utilization, while its counterpart *P. phosphoreum*, represented by two subspecies, is suggested to utilize antimicrobial properties and stress adaptation to outgrow possible competitors and dominate in the microbial consortia. The third species *P. iliopiscarium*, the least abundant of the three, does show a significant divergence between those strains isolated from different sources, also represented by distribution of features such as the flagellar cluster, suggesting an environmentally driven adaptation of the species.

Author contribution: Sandra Fuertes-Perez performed the experimental design and laboratory work concerning DNA extraction prior to sequencing. In addition, she performed the phylogenetic and genome analysis, including use of online tools and gene search (main experiments and methodology). She performed the data evaluation, wrote the first draft of the manuscript, created figures and tables, and participated in the reviewing process of the final text.

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Comparative genomics of *Photobacterium* species from terrestrial and marine habitats

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ABSTRACT

Photobacterium (*P.*) is a genus widely studied in regards to its association with and ubiquitous presence in marine environments. However, certain species (*P. phosphoreum*, *P. carnosum*, *P. iliopiscarium*) have been recently described to colonize and spoil raw meats without a marine link. We have studied 27 strains from meat as well as 26 strains from marine environments in order to probe for intraspecies marine/terrestrial subpopulations and identify distinct genomic features acquired by environmental adaptation. We have conducted phylogenetic analysis (MLSA, ANI, *fur*, codon usage), search of plasmids (plasmidSPADES), phages (PHASTER), CRISPR-cas operons (CRISPR-finder) and secondary metabolites gene clusters (antiSMASH, BAGEL), in addition to a targeted gene search for specific pathways (e.g. TCA cycle, pentose phosphate, respiratory chain) and elements relevant for growth, adaptation and competition (substrate utilization, motility, bioluminescence, sodium and iron transport). *P. carnosum* appears as a conserved single clade, with one isolate from MAP fish clustering apart that doesn't, however, show distinct features that could indicate different adaptation. The species harbors genes for a wide carbon source utilization (glycogen/starch, maltose, pullulan, fucose) for colonization of diverse niches in its genome. *P. phosphoreum* is represented by two different clades on the phylogenetic analyses not correlating to their origin or distribution of other features analyzed that can be divided into two novel subspecies based on genome-wide values. A more diverse antimicrobial activity (sactipeptides, microcins), production of secondary metabolites (siderophores and arylpolyenes), stress response and adaptation (bioluminescence, sodium transporters, catalase, high affinity for oxygen cytochrome *cbb3* oxidase, DMSO reductase and proton translocating NADH dehydrogenase) is predicted compared to the other species. *P. iliopiscarium* was divided into two clades based on source of isolation correlating with phylogeny and distribution of several traits. The species shows traits common to the other two species, similar carbon utilization/transport gene conservation as *P. carnosum* for the meat-isolated strains, and predicted utilization of marine-common DMSO and flagellar cluster for the sea-isolated strains. Results additionally suggest that photobacteria are highly prone to horizontal acquisition/loss of genetic material and genetic transduction, and that it might be a strategy for increasing the frequency of strain- or species-specific features that offers a growth/competition advantage.

Introduction

Photobacterium has originally been a genus closely related to marine environments, with members ranging from fish and seafood spoilers (e.g. *P. phosphoreum* and *P. iliopiscarium*) (Ast and Dunlap, 2005; Dalgaard et al., 1997; Takahashi et al., 2015), pathogens (e.g. *P. damsela*), symbionts (e.g. *P. kishitanii*) and free-living bacteria (e.g. *P. angustum*) (Labella et al., 2017; Urbanczyk et al., 2010). Members of the genus are gram-negative, facultatively aerobic and mostly psychro- and halophilic, and motile (Urbanczyk et al., 2010).

In the food industry, the species *P. phosphoreum* and *P. iliopiscarium* are closely monitored on fish and seafood as they represent potent spoilers and a health risk. Both are reported as common and abundant fish spoilers (Dalgaard et al., 1998) responsible for the production of foul odors and biogenic amines, such as histamine (Bjornsdottir-Butler et al., 2018; Bjornsdottir et al., 2009; Emborg et al., 2002; Torido et al., 2012), whose presence leads to scombroid fish poisoning upon consumption (Lehane and Olley, 2000).

However, their presence is not exclusive of aquatic areas, as they have also been reported on raw meat. *P. phosphoreum*, *P. carnosum*,

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originally isolated from poultry meat (Hilgarth et al., 2018b), and to a lesser extent *P. iliopiscarium*, are considered as common meat spoilers due to their ubiquitous presence on meat, their ability to grow to relevant numbers, and their predicted potential to spoil it (Fuertes-Perez et al., 2019; Höll et al., 2019). These species have been reported on culture independent studies on air and vacuum packaged beef (Pennacchia et al., 2011), modified atmosphere packaged (MAP) minced beef (Stoops et al., 2015), pork sausages (Bouju-Albert et al., 2018) and dry-fermented sausages (Pini et al., 2020). Complementary to these studies, culture dependent studies have also reported on both detection and isolation of *Photobacterium* species on poultry, beef, turkey and pork, independently of type of packaging atmosphere and marinate (Fuertes-Perez et al., 2019; Hilgarth et al., 2018a, 2018b; Nieminen et al., 2016). Further studies have established that despite their widespread presence on raw meat, in several countries and in high numbers, they are not in all packages of the same batch, and might even follow some seasonal pattern (Fuertes-Perez et al., 2019), making their detection and recovery a fastidious task, even with targeted isolation methods (Fuertes-Perez et al., 2020; Hilgarth et al., 2018a).

A previous study has revealed high diversity within these *Photobacterium* species, and suggested a correlation between the source of isolation and phenotypic characteristics (Fuertes-Perez et al., 2019). High diversity within the genus was also reported by a previous study on comparative genomics of marine photobacteria where 16 of the 28 available *Photobacterium* species were included, and the authors report the presence of traits that appear linked to the lifestyle of the species (Machado and Gram, 2017).

The metabolism of *P. phosphoreum* as a model species for photobacteria has been previously described by Höll et al. (2019) in a meta-transcriptomics analysis from meat. Photobacteria on meat are predicted to have little regard for the atmosphere used for packaging. The study also reported versatility for these bacteria, predicted to use a variety of carbon sources such as common sugars (e.g. glucose, ribose), amino acids and lipids (e.g. glycerol) and produce spoilage products such as biogenic amines. However, differences on species and strain level could not be resolved in that study.

Studies have been published previously on the genomics of photobacteria, either on a limited number of strains of several species of the genus (Machado and Gram, 2017; Urbanczyk et al., 2010), focused on strains of a specific species (Roslan et al., 2020; Yu et al., 2019) or certain relevant traits such as piezophilic adaptation (Allen and Bartlett, 2000; Campanaro et al., 2005; Hauschild et al., 2020), salt adaptation (Wu et al., 2006), lux-rib operon (Urbanczyk et al., 2008, 2012) and motility (Eloe et al., 2008). Since *P. phosphoreum*, *P. iliopiscarium* and *P. carnosum* are the first species widely found in a completely aquatic-unrelated environment, this study aimed to explore the genomic diversity based on terrestrial versus aquatic isolates and between the species.

Materials and methods

DNA extraction and sequencing

In total, 27 strains of the species *Photobacterium phosphoreum* (10 strains), *P. iliopiscarium* (2 strains) and *P. carnosum* (13 strains) were inoculated in marine broth (MB) supplemented with 3 g/L meat extract, and grown overnight at 15 °C. From each of the grown cultures, 5 ml were used to perform a DNA extraction with the E.Z.N.A. Bacterial DNA kit (OMEGA, Bio-Rad) with modifications in the protocol according to Fuertes-Perez et al. (2020).

Whole genome sequencing was performed on the obtained high quality DNA with Illumina HiSeq technology by Eurofins (Germany). Assembly of the genomes was performed by SPAdes (Bankevich et al., 2012). The DNA sequences were annotated by NCBI under Bioproject ID PRJNA590348.

Additionally, all the available genomes (as of August 2021) in NCBI

database of the three species were retrieved and added to this study. Table S1 shows the strain denomination, source and country of isolation, origin of the genome sequence and the WGS accession number of all isolates of *P. carnosum* (15 strains), *P. phosphoreum* (26 strains) and *P. iliopiscarium* (6 strains) used in this study.

Annotation and gene search

The annotation was performed by the NCBI Prokaryotic Genome Annotation Pipeline (PGAP) (Angiuoli et al., 2008) under the aforementioned Bioproject ID for those not yet uploaded. In order to increase the accuracy of the annotation, the genomes were additionally annotated with Rapid Annotation Subsystem Technology (RAST) server (Aziz et al., 2008), TIGR annotation (Ouyang et al., 2007) and the NCBI subcellular localization. The data obtained from different annotations was connected using PERSEUS (Tyanova et al., 2016), and used for the search of specific genes and metabolic pathways. Identities of the genes of interest were additionally manually curated using BLAST (<https://blast.ncbi.nlm.nih.gov>) (Altschul et al., 1990). Accession numbers for the genes searched in this study can be found in the table S2.

Extraction of the pan-, core- and accessory genome of each species was achieved with the BLAST Diagnostic Gene findEr (BADGE) (Behr et al., 2016), with default settings, but adjusting the “megablast percent identity cut” and “megablast within group qscov” to 95/0.95 for analysis within a species, and 85/0.85 for the analysis between species. Its output was used to obtain the graphic representation by species with Blast Ring Image Generator (BRIG) (Alikhan et al., 2011), using the annotated ORFs of the pan-genome of each species as reference.

General genome statistics

The shotgun whole genome sequences of the strains used in this study were analyzed with CMG biotools (Vesth et al., 2013). General statistics such as genome size, GC content and codon usage were obtained using the aforementioned tools. They were additionally used for the generation of pan- and core-genome graphs included in this study.

Phylogenetic analysis

Based on the annotation performed as detailed in the previous section, several housekeeping gene sequences were extracted to construct an MLSA based tree. Used genes include the DNA gyrase subunit B (*gyrB*), RNA polymerase sigma factor (*rpoD*), protein recombinase A (*recA*), DNA-directed RNA polymerase subunit alpha (*rpoA*), cell division protein (*ftsZ*) and cell-shape determining protein (*mreB*). The accession number of the housekeeping genes used are displayed in table S3. Alignments were performed by ClustalW (Thompson et al., 1994) and dendrograms constructed using the maximum likelihood algorithm (Felsenstein, 1981) and Tamura-Nei model (Tamura and Nei, 1993), using MEGA v7 software (Kumar et al., 2016) and tested with 1000 bootstrap replications. Additionally, we also constructed a phylogenetic tree based on the *fur* gene, with the maximum likelihood and Tamura-Nei model, and tested with 1000 bootstrap replications.

The software JSpecies (Richter and Rossello-Mora, 2009) was used to calculate the average nucleotide identity (ANI) of all the strains of each species, with pairwise genome comparison of the whole genome shotgun sequences by means of the ANIb algorithm (Goris et al., 2007).

The Genome-to-Genome Distance Calculator by DSMZ (Meier-Kolthoff et al., 2013, 2014) was used to determine and evaluate presence of possible subspecies within each of the three species of photobacteria included in this study.

Plasmid search

Plasmid presence was predicted for genomes of self-isolated strains with the plasmidSPAdes algorithm (Antipov et al., 2016). The sequences

were compared and annotation was extracted to determine if specific additional functions were granted by presence of said plasmids.

In addition, previously described *Photobacterium* plasmids were blasted against all the contigs of the strains included in this study using CLC Main Workbench (QIAGEN). Compared plasmids include: pPHDD1 (FN597600.2), pAQU1 (AB571865.1), pP99-018 (AB277723.1), pP91278 (AB277724.1), pPHDP60 (KC344732.1), pPHDP10 (DQ069059.1), pPHDP70 (KP100338.1), pP9014 (AB453229.1), pPH1 (AY789019.1), pPBPR1 (CR377818.1), and Gung47 (KC687076.1) from *P. gaetbulicola*, as previously performed for several species by Machado and Gram (2017).

Additional online tools

Secondary metabolites were identified by submitting the entire genomes to the online tool antiSMASH 5.0 (Blin et al., 2019; Medema et al., 2011), and the resulting sequences and clusters were compared to each other with BLAST.

In addition to antiSMASH, that also allows the detection of bacteriocin related gene clusters, the genomes were submitted to BAGEL4 (de Jong et al., 2006) in order to identify bacteriocins-related gene clusters and ribosomally synthesized and post-translationally modified peptides (RiPPs).

PHASTER (Arndt et al., 2016; Zhou et al., 2011) was utilized to search and identify prophages in all the genomes included in this study. The resulting sequences were also compared using BLAST and grouped by similarity with a cutoff of 70/70 identity/coverage percentage.

The contigs of each of the strains of the three species of photobacteria were analyzed with CRISPRFinder (Grissa et al., 2007). The direct repeats (DR) and protospacers of each of the CRISPR-Cas systems identified were compared using BLAST to each other and to the sequences of

identified prophages. Identical spacers were grouped together in order to establish phylogenetic relationships between strains.

Results

Phylogenetic and taxonomic analyses

We have used an MLSA based analysis of six housekeeping genes up to 4952 bp of total concatenated length (Fig. 1A) and the average nucleotide identity (ANI) (Fig. 1B), for comparison of the phylogenetic relationships.

One available genome of *P. iliopiscarium* (NCIMB 13355) and six of *P. phosphoreum* (JCM 21184, FS-2.3, FS-6.2, FS-6.3, GCSL-P60, GCSL-P64) were found to be clones of other available genomes in the database (>99.9% ANI similarity) and therefore removed from the analysis. Accession numbers for those genomes are also included in table S1.

Results for the MLSA and ANI values appear to be similar (pairwise ANI values comparison can be found in table S4). Both approaches show a clear differentiation of the three species. Within the *P. phosphoreum* and *P. iliopiscarium* species, there is a separation in two main cluster that remain constant through the analyses. Although not by source of isolation, strains AK-4, AK-5, AK-8, FS-6.1 and FS-3.2, all isolated from marine environment, from *P. phosphoreum* are consistently separated from the rest of the strains of the species with ANI values of ~95–96% to the rest of the strains, close to the species demarcation values. *In silico* DDH values obtained from the DMSZ genome-to-genome distance calculator lie between 68 and 76%, below the proposed threshold for delineation of a subspecies (<79%). Therefore, the five strains of *P. phosphoreum* forming an external cluster appear to constitute a new subspecies within the species of photobacteria.

In the case of *P. iliopiscarium*, however, the separation of strains TMW

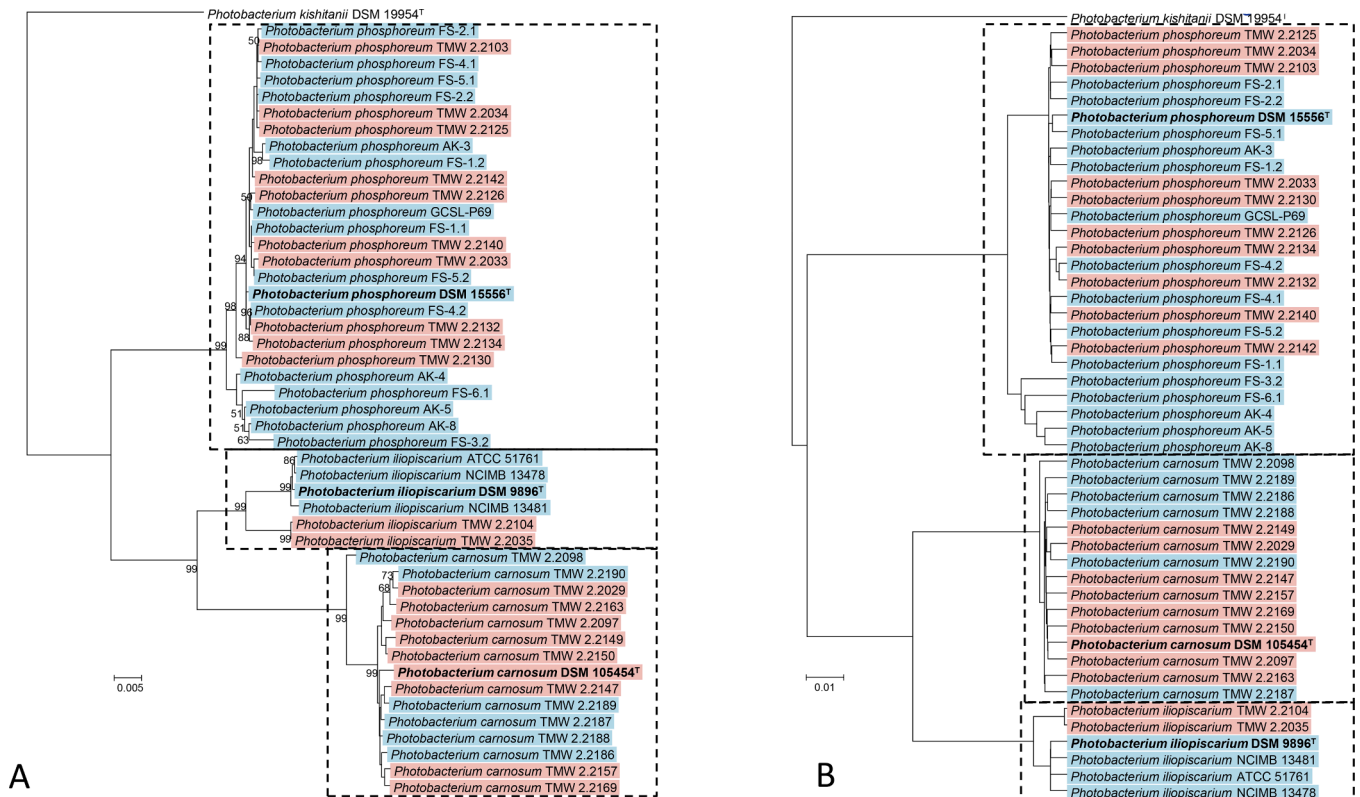


Fig. 1. A. MLSA phylogenetic tree (=4952 bp) based on the Maximum likelihood algorithm and Tamura-Nei model tested with 1000 bootstrap replications. Bootstrap values equal to or above 50 are shown. Concatenated genes include *gyrB* (=1209 bp), *rpoD* (=855 bp), *recA* (=585 bp), *rpoA* (=927 bp), *fisZ* (=619 bp), *mreB* (=757 bp) in that order. B. ANI pairwise values based dendrogram. Both clusterings show differentiation by species marked by discontinuous line, and distinction between meat-isolated (red) and fish-isolated (blue) strains of each species. Type strains of each species are shown in bold letters and marked with a †.

2.2104 and TMW 2.2035 does correlate to the distinct source of isolation based on meat or fish/aquatic origin. Although no separation of isolates is observed in *P. carnosum*, one single salmon-isolated strain (TMW 2.2098) does cluster apart from the rest in both analysis.

We additionally tested the validity of the *fur* gene as identification marker for the three species of photobacteria (Figure S1), proposed by Machado and Gram (2015). The resulting phylogenetic tree is consistent with the clustering obtained from the MLSA and ANI values, supporting the subpopulations observed for *P. phosphoreum* and *P. iliopiscarium*, but not *P. carnosum* outlier strain.

Finally, we clustered the isolates based on codon usage (Figure S2). Differences in codon usage are low, and although delineation of species is conserved, clustering of strains is not supported by any of the other analysis. *P. phosphoreum* and *P. carnosum* show each two distinct clusters containing strains of mixed sources of isolation, while *P. iliopiscarium* shows one single strain isolated from meat (TMW 2.2035) as outlier.

Genome characteristics

We calculated an average genome size and GC content of 4.24 Mbp and 38.65%, 4.33 Mbp and 39.01%, 4.66 Mbp and 39.46% for *P. carnosum*, *P. iliopiscarium* and *P. phosphoreum* species, respectively. The representation of GC% content and genome size for all isolates is displayed in Figure S3.

Statistical analysis ($p < 0.05$) revealed significant variability between the GC content of the three species, and between the genome size of *P. phosphoreum* to the other two species. Additionally, we found significant differences between *P. phosphoreum* strains isolated from fish (4.58 Mbp and 39.53% GC), and those isolated from meat (4.79 Mbp and 39.35% GC), but not for the other two species.

The resulting pan-genome of the species varies between 12,699 annotated genes and 11.6 Mbp for *P. phosphoreum*, 6158 annotated genes and 5.7 Mbp from *P. iliopiscarium* and 8410 annotated genes and 7.7 Mbp from *P. carnosum*. The statistics for each of the genomes analyzed can be found in table S5.

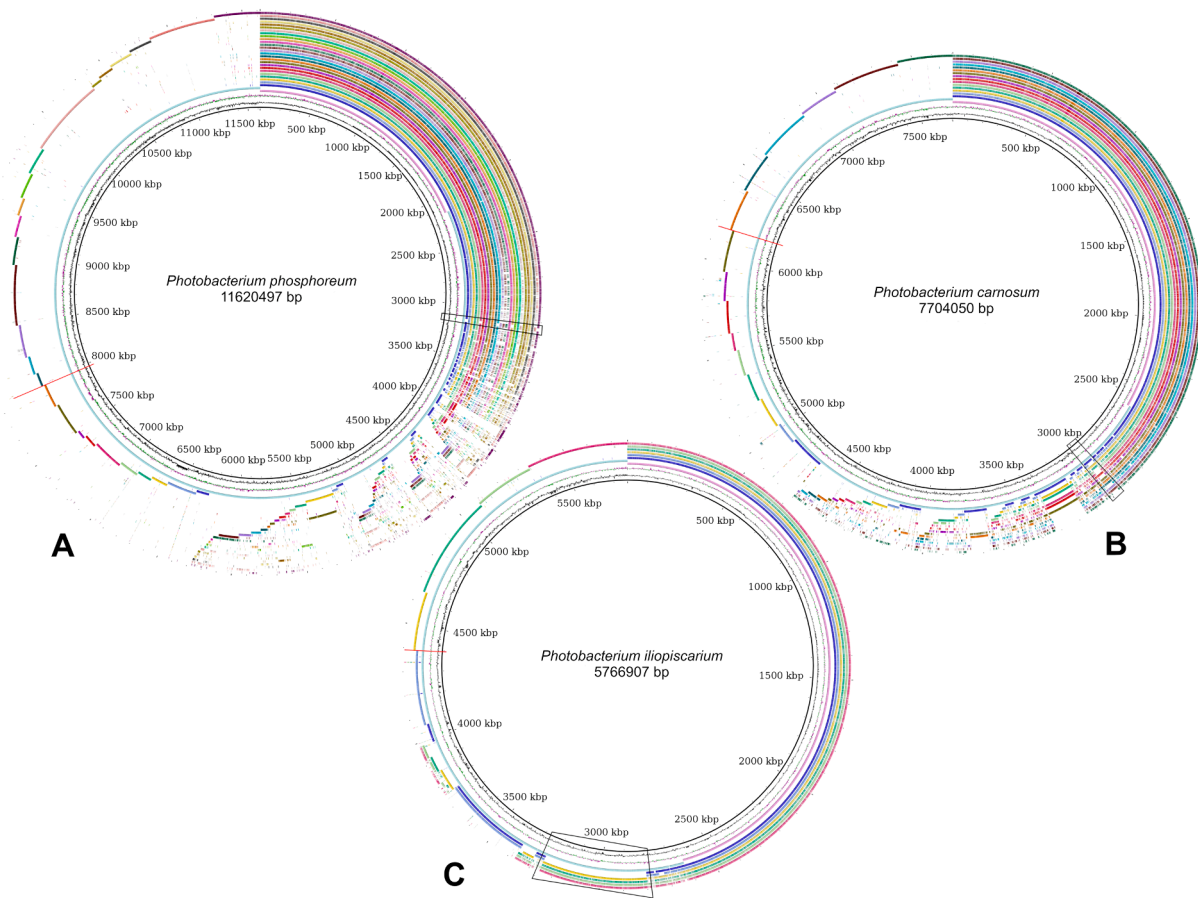


Fig. 2. Representation of the genomes of all strains of each species using the pan-genome of the species as reference, created with BRIG and using a cutoff of 90/90 identity/coverage. Inner pink line represents the core genome of the species, while the following blue line represents the accessory genome of each species. The genome of each strain is represented by a differently colored ring following the former two. **A** *P. phosphoreum*: core genome, accessory genome; and strains: TMW 2.2033; TMW 2.2034; TMW 2.2103; TMW 2.2125; TMW 2.2126; TMW 2.2130; TMW 2.2132; TMW 2.2134; TMW 2.2140; TMW 2.2142; DSM 15556^T; AK-3; AK-4; AK-5; AK-8; FS-1.1; FS-1.2; FS-2.1; FS-2.2; FS-3.2; FS-4.1; FS-4.2; FS-5.1; FS-5.2; FS-6.1; GCSL-P69. **B** *P. carnosum*: core genome, accessory genome; and strains: DSM 105454^T; TMW 2.2029; TMW 2.2097; TMW 2.2147; TMW 2.2149; TMW 2.2150; TMW 2.2157; TMW 2.2163; TMW 2.2169; TMW 2.2098; TMW 2.2186; TMW 2.2187; TMW 2.2188; TMW 2.2189; TMW 2.2190. **C** *P. iliopiscarium*: core genome, accessory genome; and strains: TMW 2.2035; TMW 2.2104; DSM 9896^T; ATCC 51761; NCIMB 13478; NCIMB 13481. The red line divides for each species the strain-specific genome of the meat-isolated (before the line) strains and the fish-isolated strains (after the line). The black box represents the cluster of genes extracted with known function.

• Carbohydrate metabolism

All strains share the required set of genes for the glycolysis/gluconeogenesis, pentose phosphate pathway, and homolactic fermentation, but not the heterolactic due to missing xylulose-5-phosphate phosphoketolase gene (*xpkA*). The Entner-Doudoroff route is only complete in one *P. carnosum* strain (TMW 2.2186) and two *P. phosphoreum* strains (FS-5.1, FS-6.1), all marine, with only the phosphogluconate dehydratase gene (*edD*) missing from the rest.

In addition to glucose and fructose, all strains are predicted to use ribose and mannose, although we could not find presence of specific transporters for the uptake of ribose, and the PTS mannose specific transporter (subunit A) is absent in some *P. carnosum* strains and meat-isolated *P. iliopiscarium* strains.

We found the ribonucleotide reductase subunits genes in all strains (*nrdAB*), needed for the conversion of nucleosides to deoxy-nucleosides. Its assembly subunit was found in all strains of *P. phosphoreum*, but only two fish-isolated strains of *P. carnosum* (TMW 2.2098, TMW 2.2186) and no *P. iliopiscarium*.

The degradation of glycogen and starch (glycogen phosphorylase *glgP* and glycogen debranching enzyme *glgX*), together with maltose/maltodextrin transport (*malF*, *malG*, *malK*) is only predicted for *P. carnosum* and *P. iliopiscarium*. However, we found no enzymes for the synthesis of glycogen/starch. Subunit *malE* of the maltose/maltodextrin transport and α -amylase coding gene were only found in *P. carnosum* and meat-isolated strains of *P. iliopiscarium*.

The α -galactosidase was ubiquitous in both species, but only randomly present in some strains of *P. phosphoreum*. The α -mannosidase was found also in all strains of *P. iliopiscarium*, random strains of *P. carnosum* and one single fish-borne strain of *P. phosphoreum*. We found a galactose/methyl-galactoside transporter randomly distributed in two of the species, but only meat-borne strains for *P. iliopiscarium*.

• Pyruvate metabolism

All screened strains are predicted producers of acetate, ethanol, lactate, formate, acetolactate (and ultimately acetoin). The enzyme pyruvate oxidase (*poxB*), responsible for the formation of acetate, carbon dioxide and hydrogen peroxide from pyruvate) was found in all strains of *P. carnosum* but none of the strains of the other two species, while the enzyme acylphosphatase (*acylP*, acetyl-P to acetate) was only present in *P. phosphoreum* and *P. iliopiscarium*.

• Tricarboxylic acid cycle (TCA)

The complete set of genes for the TCA and the glyoxylate cycle are present in the genomes of all strains and species analyzed. Anaplerotic routes related genes initiated from amino acids are mostly present in the genomes of all strains, with the exception of the glutamate dehydrogenase (*gdhA*) to incorporate glutamate in the form of α -ketoglutarate into the TCA cycle, only present in all strains of *P. phosphoreum*.

• Triacylglyceride metabolism

Genes required for the cleavage of lipids, transport and degradation of glycerol and fatty acids (β -oxidation, both aerobic and anaerobic) are also equally present in all strains.

• Amino acids

Amino acid degrading genes are present in all strains, including the complete ADI pathway with production of ammonia and carbon dioxide (arginine deiminase *arcA*, ornithine transcarbamoylase *arcB*, carbamate kinase *arcC*), degradation of aspartate to iminosuccinate via aspartate oxidase (*nadB*) releasing hydrogen peroxide, conversion of serine to pyruvate via serine dehydratase (*sdaAB*), conversion of aspartate and

oxoglutarate to glutamate and pyruvate via aspartate aminotransferase (*aspB*) and oxaloacetate-decarboxylating malate dehydrogenase (*mdh*).

All strains of the three species contain a minimum of 2 and up to 7 loci of the arginine decarboxylase (*speA*) coding gene, producing carbon dioxide and agmatine from arginine, and one loci of the glutamate decarboxylase (*gadB*), responsible for the production of gamma-aminobutyric acid (GABA). Further degradation of agmatine into putrescine and urea via agmatinase (*speB*) is predicted in all strains except the one divergent fish-isolated *P. carnosum* strain TMW 2.2098. Conversion of arginine into ornithine and urea via arginase gene (*arg*) was predicted in all strains, but further conversion of ornithine into putrescine and carbon dioxide via ornithine decarboxylase (*speF*) was exclusively predicted for two strains of *P. carnosum* (meat-isolated TMW 2.2029 and fish-isolated TMW 2.2189).

Decarboxylation of lysine to cadaverine (and carbon dioxide) via lysine decarboxylase (*lcdC*) was only predicted for *P. phosphoreum* strains, and fish-isolated *P. iliopiscarium* strains. Production of tyramine from tyrosine by the tyrosine decarboxylase (*tdcA*) was predicted for all *P. phosphoreum* strains and two meat-isolated *P. carnosum* strains (TMW 2.2147 and TMW 2.2157). We did not find the histidine decarboxylase gene (*hdc*) in any of the screened genomes. However, we detected a histidine-histamine antiporter and a proposed alternative histidine decarboxylase (*hdc2*) in one fish-isolated *P. carnosum* strain (TMW 2.2187), and 11 *P. phosphoreum* strains (random distribution).

• Respiration

All strains are predicted to have a functional respiratory chain (Figure S6) and synthesize heme. All strains have two NADH dehydrogenase loci (*ndh*) and one copy of the sodium transporting NADH:ubiquinone reductase complex (*nqrA-F*). Only subunit *nuoB* from the proton transporting NADH:quinone oxidoreductase is present in all strains, and additionally all *P. phosphoreum* strains (except AK-8, FS-3.2, FS-6.1) contain an entire set of all its subunits (*nuoA-N*). All strains contained complete cytochrome c and bd oxidases (*coxABC*, *cydABX*). Additionally, the cytochrome cbb3-type oxidase (*ccoNOP*), was present in *P. phosphoreum* and *P. iliopiscarium* but missing in all strains of *P. carnosum*.

All strains are predicted to use fumarate (fumarate reductase, *frdABCD*), trimethylamine-N-oxide (TMAO reductase, *torA*, producing trimethyl-amine TMA), nitrate (nitrate reductase, *napAB*), nitrite (nitrite reductase, producing ammonia, *nirBD*) and sulfate (sulfate denyltransferase *cysDN*, adenylyl-sulfate kinase *cysC*, phosphoadenylyl-sulfate reductase *cysH*, assimilatory sulfite reductase *cysJI*, releasing H₂S) as alternative electron acceptors. Only marine-strains of *P. iliopiscarium* and randomly distributed strains of *P. phosphoreum* contain the DMSO reductase (*dmsABC*, producing dimethyl sulfide).

• Environmental adaptation and stress response

As previously studied by Hauschild et al. (2020), we have investigated the genomes of all strains for the presence of genes facilitating salt, pressure and oxidative stress response as well as life-style related traits such as motility, bioluminescence, sodium intake and iron accumulation.

Pressure response related genes are all present in all strains and species with the exception of porin-like protein *ompL*, randomly distributed in *P. carnosum* and *P. phosphoreum*, and only present in meat-isolated *P. iliopiscarium* strains. Salt response relevant genes were found in all strains with the exception of outer membrane proteins *ompW/ompV* and porin *ompC/ompF*, absent in all genomes. All strains have the superoxide dismutase (2 copies, also hydrogen peroxide producing) and catalase/peroxidase enzymes genes against oxidative stress. Additionally, all *P. phosphoreum* strains and *P. iliopiscarium* NCIMB 13481 contain an additional copy of the superoxide dismutase and catalase in their genome.

The flagellar gene cluster is complete only in randomly distributed strains of *P. carnosum* and *P. phosphoreum*, and only in marine-isolated strains of *P. iliopiscarium*. *P. phosphoreum* is the only species containing the entire lux-rib operon (all strains).

We searched for all sodium and sodium-dependent transporters' genes available. Their abundance only differed at the species level, with *P. phosphoreum* having 4–5 more loci on average. No differences were observed based on source of isolation/clades. The same applies to iron transports and unspecific stress proteins (cold-, heat-, phage-shock proteins and universal stress proteins).

Reintjes et al. (2019) utilize in their work laminarin, xylan, chondroitin sulfate, arabinogalactan, fucoidan and pullulan as common substrates in marine habitats and/or substrates whose hydrolyzing enzymes are widely distributed on marine bacteria. We found genes for the hydrolysis of arabinogalactan (beta-galactosidase) in all strains. Additionally we found xylose transporters exclusive for *P. phosphoreum* strains, and an endoxylanase ubiquitous for said species, randomly distributed in *P. carnosum*, and tied to marine-isolated *P. iliopiscarium* strains. The hydrolysis of pullulan, on the other hand, is exclusive and common in *P. iliopiscarium* and *P. carnosum*, but absent in *P. phosphoreum*. Although all strains checked contained an L-fucose symporter, only *P. carnosum* meat-borne strain TMW 2.2163 has the rest of the enzymes needed to utilize fucose, and therefore fucoidan.

• Plasmids and Virulence Genes

We found no match in any of the strains for the virulence genes identified in *P. damselae* phospholipase-D damselysin gene (*dly*) and the pore-forming toxin gene (*hlyA*), or the common plasmids identified in the genus *Photobacterium*.

PlasmidSPAdes identified 35 contigs that conform circular DNA segments in 15 of the 27 screened strains, distributed in the three species of photobacteria. Many of the predicted plasmids had a low coding density. Associated functions refer to conjugation proteins, mobile elements, secretion systems and toxin/antitoxin systems, and do not appear to offer any evolutionary or physiological advantage to their respective strains.

Secondary metabolism and additional features

Results for the identified features of each strain are summarized in Fig. 4.

• Prophages and CRISPR

PHASTER identified 32 intact phages in 26 strains of the three species. Two of them, in the genome of *P. carnosum* TMW 2.2098 and

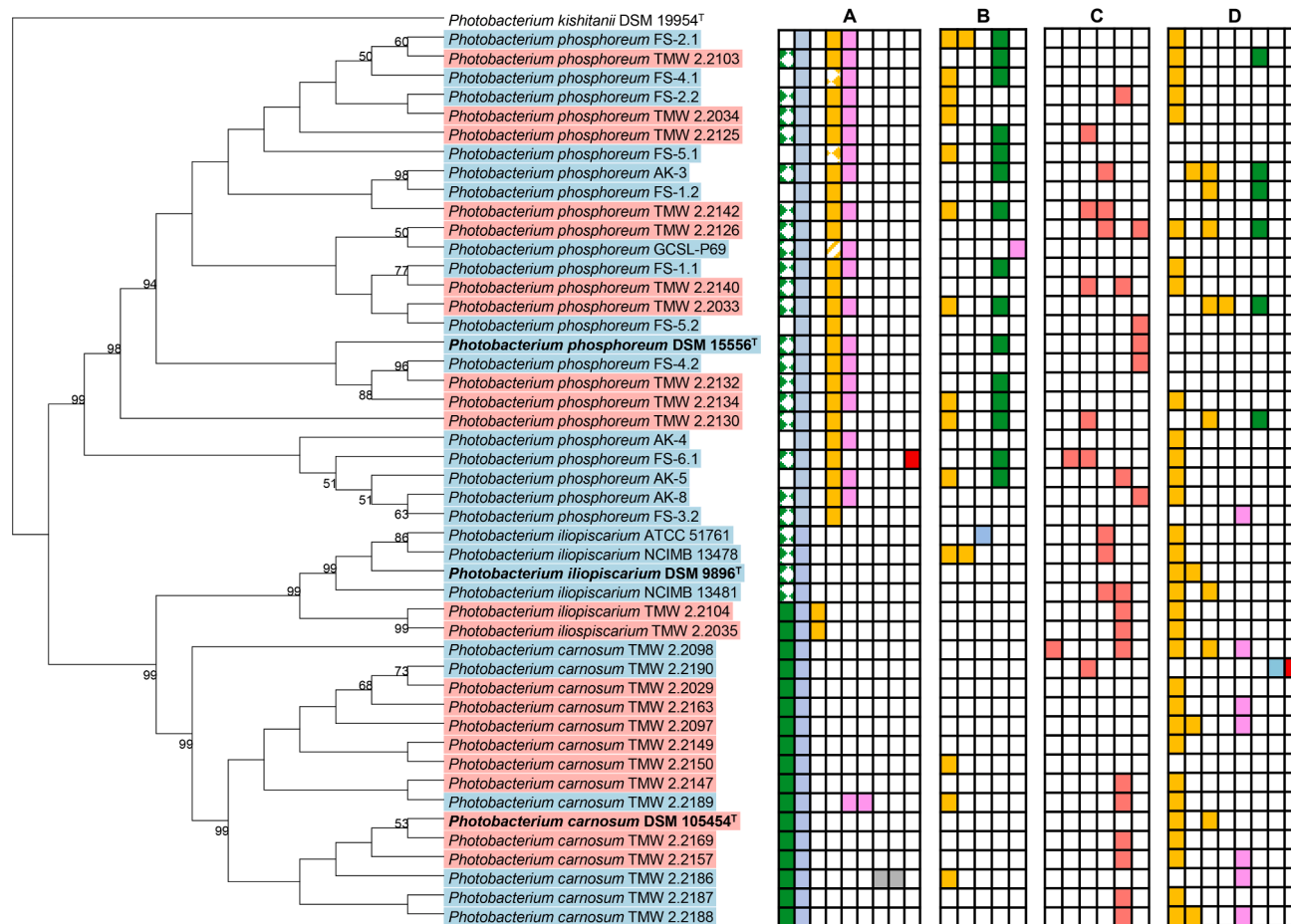


Fig. 4. Summary figure of results from online tools search. The tree is based on the MLSA phylogenetic tree. Type strains of each species are marked in bold and with a T. Source of isolation of each strain is marked by a color code: red for meat, blue for fish. Results for each online tool is displayed in a different grid, marked with different colors for the different types of metabolites, and separated in different colors for a different identity for the same type of metabolite. Additionally, different patterns in the same column indicate that, despite being the same cluster, they differ in the organization of the genes. **A** Identified secondary metabolites with antiSMASH: betalactones (green), bacteriocins (blue), arylpolyenes (yellow), siderophores (pink), butyrolactones (grey), type III polyketide synthase (red). **B** Identified bacteriocins with BAGEL: sactipeptides (orange), colicin (blue), microcin (green), penicillin II (pink). **C** Intact bacteriophages are displayed in different colors for different sequences (red). **D** CRISPR-cas clusters are displayed in different colors for different types of cas genes, and grouped in columns by gene architecture and direct repeat sequence: type I-F (orange), type I-C (pink), type I-D (green), type I-E (blue), type III-D (red).

P. phosphoreum FS-6.1 respectively are unique, while the rest of them are repetitions of 4 unknown phages, only one of them species specific (*P. phosphoreum*). Three of the common phages appear to code for endolysins, required for the lytic cycle.

We additionally queried the genomes for presence of CRISPR-Cas systems, that appeared frequent among the species of photobacteria. Type I-F appears to be the most common but we also found evidence of type I-C and type I-D in some of the strains from both *P. carnosum* and *P. phosphoreum*, and genes identified as type III-D or type I-E in *P. carnosum* TMW 2.2190.

Protospacers and direct repeats were specific for each type of cas-operon and ranging from 4 to 64 in numbers. Some sequences are duplicated in the same strain or are present in more than one strain with random distribution, but most are unique.

The unique prophage of *P. carnosum* strain TMW 2.2098 was identical to unique protospacers of *P. phosphoreum* strains TMW 2.2034, TMW 2.2103, TMW 2.2140 and *P. carnosum* TMW 2.2163. The unique prophage from *P. phosphoreum* FS-6.1 strain, was identical to two unique protospacers of *P. phosphoreum* AK-4 strain. Since protospacers can offer an overview on previous phage attacks, and considering these events were only observed for two unique phages, it is possible they represent tools for competition even against other species/strains of photobacteria.

• Secondary metabolites

We identified with antiSMASH the presence of beta-lactone producing gene clusters, ubiquitous for *P. carnosum* and *P. iliopiscarium*, and random in *P. phosphoreum*, with two different architectures.

One bacteriocin production gene cluster detected via antiSMASH was identical in all screened strains. However, BAGEL predicted bacteriocin production only in random strains of the three species. *P. phosphoreum* (10), *P. carnosum* (3) and *P. iliopiscarium* (1) strains are predicted to produce sactipeptides (one or two types). *P. phosphoreum* is also predicted to produce microcin (15 strains). Additionally, one *P. phosphoreum* strain (GCSL-P69) and one *P. iliopiscarium* strain (ATCC 51761) are predicted to be penicillin II and colicin producers, respectively.

Production of arylpolyenes was predicted on all strains of *P. phosphoreum*. In addition, the two meat-isolated strains of *P. iliopiscarium* have been predicted to also produce one type of arylpolyene, different from that present on *P. phosphoreum* strains. The distribution of a siderophore-production cluster was observed in most strains of *P. phosphoreum* with a random distribution and one single salmon-isolated strain of *P. carnosum*, TMW 2.2189, also predicted to produce a second type of siderophore. Production of butyrolactones was only predicted in a different fish-isolated strain of *P. carnosum* (TMW 2.2186), and production of type III polyketide synthase (T3PKS) was reserved to a single marine-related *P. phosphoreum* strain (FS-6.1). These last traits appear as only specific for unique strains.

Discussion

Phylogeny and taxonomy

16S rRNA gene sequences have limited discriminatory power, and the group comprising *P. phosphoreum*, *P. iliopiscarium*, *P. carnosum* and *P. kishitanii* share identical 16S rRNA gene sequences (Hilgarth et al., 2018b; Sawabe et al., 2007). A previous study on the *Vibrionaceae* family proposes the use of the ferric uptake regulator (*fur*) as identification marker (Machado and Gram, 2015). We found that *fur* could be effectively used for clustering of the three species we analyzed, and results were consistent with other analysis. However, it appears to lose discriminatory power between strains of a single species and we conclude for that purpose that the use of several concatenated sequences (MLSA) or alternative genes would still offer a more realistic representation of phylogenetic relationships.

Phylogeny based on ANIb values and MLSA suggest that *P. carnosum* species constitutes one single clade whose strains, with the exception of strain TMW 2.2098 from MAP salmon, which appears to be a cross contamination from processing, are closely related to each other. On the other hand, *P. phosphoreum* and *P. iliopiscarium* both appear to split into two clades, environmentally-driven based on the source of isolation in the case of the latter. This distribution of the three species in either one or two conserved clades/subgroups is in agreement with previous work by (Fuertes-Perez et al., 2019) on their phenotypic characterization. Based on ANIb values (95–6%) and in silico DDH values (<79%), the two different clades within *P. phosphoreum* constitute two subspecies, which should be proposed in a future taxonomic publication.

Genome variability

Machado and Gram (2017) reported a genome size and GC content of 4.2 - 6.4 Mbp and 38.7 - 50.9% respectively for 16 of the 35 species of photobacteria used in their work, including *P. phosphoreum* and *P. iliopiscarium*. This findings are in accordance to the results of our analysis for the three species. According to (Musto et al., 2004, 2005, 2006), the GC content of the genome has a direct correlation to the optimum growth temperature of the species. The significant differences on the GC content of the genomes of all three of the species are in accordance with the higher optimum temperatures at which *P. phosphoreum* and *P. iliopiscarium* are able to grow (15 - 25 °C, ~39% GC) in comparison to *P. carnosum* (10 - 15 °C, ~38% GC) (Hilgarth et al., 2018b).

The pan-genome of the three species includes a large repertoire of accessory genes, many of which occur in only a single isolate, suggesting that these organisms are prone to horizontal gene transfer. The low variability in codon usage between strains and species suggests that acquired genes might come from bacteria with similar GC% content, maybe even other photobacteria. Despite an enrichment of these regions in elements devoid of known function, the high genome variability and exchange observed in photobacteria might be an advantageous strategy to acquisition of new capabilities for adaptation, stress response, competition and new niche colonization.

Distribution of multiple features on photobacteria appear not linked to isolation source or phylogenetic grouping (e.g. flagellar cluster for *P. carnosum* and *P. phosphoreum*, KDPG pathway, amino acid decarboxylases, bacteriophages, CRISPR-cas systems, bacteriocins and siderophores), as pointed out before by Machado and Gram (2017) in an analysis of 16 *Photobacterium* species (35 strains, including 2 marine-strains of both *P. iliopiscarium* and *P. phosphoreum*, but none of *P. carnosum*, and no terrestrial strains of any species).

The number of transposases suggests that these species might be prone to transposon-mediated exchange of genes, although less than their high-pressure adapted counterpart *P. profundum* (Aziz et al., 2010; Machado and Gram, 2017). Additionally, the high amount of protospacers per strain found in each CRISPR-cas locus, described as the prokaryotic defense mechanism against external attacks (Pourcel et al., 2005) and the common presence of bacteriophages in their genome suggests that these species of photobacteria are also prone to phage infections.

Adaptation and competitiveness

The results suggest different levels of environmental adaptation not only at the species level, as is the case of *P. carnosum*, but also based on observed phylogenetic clades in the case of *P. iliopiscarium*.

• Substrate utilization

Utilization of a variety of carbohydrates appears to be the most diversified section of the genome of the photobacteria. Predicted utilization of common sugars (e.g. ribose, glucose, fructose and mannose) is

consistent with results of acid production from different substrates reported by Fuertes-Perez et al. (2019). These four substrates constitute the main components of the carbohydrates present on meat (Eskin and Shahidi, 2012; Koutsidis et al., 2008; Lawrie and Ledward, 2006; Nychas et al., 2007). However, glucose, fructose and mannose are also highly abundant in fish (Tarr, 1966) and therefore their utilization does not necessarily represent an environmental adaptation, but rather a statement of their ability to grow on both meat and fish.

Both *P. carnosum* and *P. iliopiscarium* have the glycogen phosphorylase (glgP) and glycogen debranching enzyme genes, and only *P. carnosum* and meat-borne strains of *P. iliopiscarium* have the α -amylase gene, that breaks down alpha-linked polyssacharides such as glycogen and starch. Glycogen can be found both on meat and fish, but while it can be highly abundant in muscle meat, up to 1.8% (Immonen and Puolanne, 2000; Immonen et al., 2000; Ninios et al., 2014; Pethick et al., 1995; Trowbridge and Francis, 1910) even after 3 weeks (Koutsidis et al., 2008), it is reported to fluctuate in the 40 – 200 mg/100 g range in fish (Guillaume et al., 2001; Tarr, 1966). Since this gene is also present in other marine photobacteria such as *P. kishitanii* (PSV18756.1), *P. damsela* (TMX76883.1), *P. lutimaris* (PSU35927.1), *P. proteolyticum* (OLQ70040.1) it is unlikely that this is an acquired environmental advantage, but rather loss of the genes on *P. phosphoreum* in adaptation to more parasitic/symbiotic behavior as established by Henrissat et al. (2002). On the other hand, availability of additional substrates would allow *P. carnosum* and *P. iliopiscarium*, slower growers (Fuertes-Perez et al., 2019), to be more competitive in the meat environment.

We found in addition that photobacteria are able to degrade other polyssacharides that were previously reported as common in marine environments (Reintjes et al., 2019). While predicted degradation of pullulan and maltose import appears *P. carnosum* and *P. iliopiscarium* specific (and more so the meat-born strains of the latter), xylose degradation and transport is predicted as more common for *P. phosphoreum* and fish-strains of *P. iliopiscarium*. Additionally, one single strain of *P. carnosum* (TMW 2.2163) has the genes required for the degradation of L-fucose and fucoidan, and is able to express them according to results of acid production from carbohydrates reported by Fuertes-Perez et al., 2019. The strain-specificity to these genes suggests that they were acquired horizontally, although all strains appear to contain one L-fucose:proton symporter. Fucose is mostly present in plants and algae, and also in mammals as part of different types of glycans (Becker and Lowe, 2003), but there are no reports of its significant presence on either raw fish or meat. The three cases might represent an advantage in other niches not meat or fish related, but rather plant based (marine or terrestrial), supporting the idea that photobacteria might be more widespread than known. Yet, *P. iliopiscarium* strains display substrate preferences based on strain origin and clade distribution, with meat-borne strains closer to *P. carnosum* (sugar transports, α -amylase), while fish-borne strains are closer to *P. phosphoreum* (xylose utilization). Xylanases also appear to have quite a relevance in the industry (e.g. paper industry) (Qeshmi et al., 2020).

In addition to the glycolysis and pentose phosphate pathway, we could also find one fish-borne strain of *P. carnosum* and two fish-borne strains of *P. phosphoreum* with both key enzymes for the alternative Entner-Doudoroff pathway. Flamholz et al. (2013) suggests advantage in using this alternative pathway by utilizing far fewer enzymes as a trade-off with the lower energy yield, and it additionally allows the utilization of gluconate as energy source (Vegge et al., 2016).

• Respiration

All isolates are predicted to carry out aerobic and anaerobic respiration. The sodium-translocating NADH:quinone oxidoreductase found in all strains, an analog to Complex I of the respiratory chain that pumps Na^+ instead of H^+ (Verkhovskiy and Bogachev, 2010), is consistent with the sodium requirement of the three photobacterium species (Fuertes-Perez et al., 2019; Hauschild et al., 2020; Hilgarth et al., 2018a, 2018b).

However, presence of high-oxygen affinity cytochrome cbb3-type oxidase (Pitcher and Watmough, 2004) in *P. phosphoreum* and *P. iliopiscarium*, and the full copy of the proton-translocating Complex I (nuoA-N) only present in *P. phosphoreum* strains might offer advantages in low anoxic/microaerobic and low sodium environments, respectively. The three *P. phosphoreum* strains missing the proton-transporting complex might indicate that the sodium-translocating analog is still the commonly used by these species of photobacteria.

The three species have a variety of reductases aimed at utilization of several alternative electron acceptors during anaerobic respiration. Nitrate and trimethylamine-N-oxide (TMAO) are examples of compounds they can use, but while abundant on marine environments and fish (Koike and Hattori, 1978; Yancey et al., 1982), are scarce on meat (Cho et al., 2017; Iammarino and Di Taranto, 2012). DMSO reductase is another example only prevalent in *P. phosphoreum* and fish-borne *P. iliopiscarium* strains, and an additional link of said isolates to a marine environment (Lee et al., 1999).

Siderophores are iron-chelating molecules that allow their producers an efficient way of recovering iron for respiration and redox reactions from environments with low availability (Comi, 2017; Gram et al., 2002). We observed an enrichment of siderophore producing gene clusters in *P. phosphoreum* that might suggest an advantage in low-iron availability, or high competitive microbiota environments such as meat.

• Antimicrobial activity

P. phosphoreum shows more predicted diversity of bacteriocin production than the other two species, although all isolates are predicted to produce at least one type of bacteriocin. Out of the four different types of bacteriocins predicted on photobacteria, microcin (only in *P. phosphoreum*) appears to be commonly produced by *Enterobacteriaceae* against other bacteria including those belonging to the same family, such as *E. coli* (Baquero et al., 2019). Colicins, one of the most studied group of bacteriocins, are usually produced by gram-negative bacteria and thoroughly studied in strains of *E. coli* (Micenikova et al., 2019) as effective agent against other strains of the same species. Finally, penicillin was described first as a novel antibiotic, product of *Paenibacillus ehimensis*, able to kill methicillin-resistant *Staphylococcus aureus* (Baindara et al., 2016). Both colicin and penicillin II synthesis clusters are unique to one strain, most likely acquired by horizontal exchange. Results suggest that *P. phosphoreum* might compensate for the narrower carbon utilization of the species by producing bacteriocins against a wider selection of competitors in the same niche.

Some predicted bacteriocins might have additional external value. Sactipeptides, microcins and penicillin appear valuable in the pharmaceutical industry as starting point for development of new antibiotics (Baindara et al., 2016; Himes, 2017; Severinov and Nair, 2012).

The type IV secretion system appears only on the marine-isolated strains of *P. iliopiscarium*. This type of secretion systems are mainly known for their involvement in bacterial conjugation, and their presence would contribute to the horizontal gene transfer higher frequency (Wallden et al., 2010), but they also provide means for manipulation and removal of competing bacteria by secretion of macromolecules into other cells (Sgro et al., 2019).

• Marine habitat-specific features

Gene loci involved in bioluminescence, high pressure, osmotolerance have directly been linked to marine-adapted bacteria in other works (Brodl et al., 2018; Campanaro et al., 2005; Hauschild et al., 2020), although Moran et al. (2007) proposed that cultured marine bacteria and non-marine related bacteria mainly differed only in their sodium-based transport systems. These features appear as either species-specific features (bioluminescence) or as loci duplications with a higher copy frequency in *P. phosphoreum* (sodium-dependent transporters, stress and oxidative stress response) not linked to the source of

isolation. *P. phosphoreum* appears, therefore, better adapted to marine environments, and better suited for stress-responding, giving it advantage despite a narrower carbon source utilization.

The flagellar cluster has a random distribution except for *P. iliopiscarium*, correlating to source of isolation and phylogeny. Its expression, however, might require specific circumstances, as previous studies did not detect motility on strains with the complete set of genes (Fuertes-Perez et al., 2019). Motility has been defined as critical in the survival as free-living bacteria in marine-environments (Eloe et al., 2008) and therefore the absence of the flagellar cluster is likely due to loss of the genes in adaptation to the meat/fish environment where motility is not required.

• Food safety and spoilage

All strains of photobacteria have spoilage potential on meat and are predicted producers of H₂O₂ from pyruvate (*pox*, *P. carnosum*), aspartate and arginine (both highly abundant on meat (Holló et al., 2001) resulting in greening of the meat. All strains are predicted producers of acetate and lactate from pyruvate and/or acetyl-CoA contributing to a lowering of the pH and sour odors (Gram et al., 2002). In addition, all strains are predicted producers of putrescine from arginine (except one *P. carnosum* strain), with cases in some strains of tyramine (from tyrosine), cadaverine (from lysine) and putrescine (from ornithine) producers. Finally, more relevant on fish spoilage, all of them are predicted to produce trimethylamine from TMAO, more relevant in fish and responsible for foul-odors (Gram and Dalgaard, 2002).

Although *P. phosphoreum* and *P. iliopiscarium* have been largely described as histamine producers on fish (Bjornsdottir-Butler et al., 2018; Bjornsdottir et al., 2009; Kanki et al., 2004), and the histamine production of several fish-isolated strains previously measured (López Caballero et al., 2002; Morii and Kasama, 2004; Torido et al., 2012; Wang et al., 2020), we did not detect presence of the *hdc* gene in any of the screened isolates, also reported by Machado and Gram, 2017. Measured production of histamine in some of the isolates included in this study (AK-3, AK-8, FS-1.1, FS-1.2, FS-2.1, FS-4.2), reported by Bjornsdottir-Butler et al., 2018, might be due to the presence of an alternative histidine decarboxylase gene (*hdc2*) recently identified by Bjornsdottir-Butler et al., 2020. Detection of the *hdc2* gene in one *P. carnosum* and 11 *P. phosphoreum* strains suggests production of histamine and therefore health risk by their presence on meat. Regarding available *P. phosphoreum* sequences of the *hdc* gene, identification of the respective isolates was mostly performed by physiological tests (e.g. bioluminescence) and 16S rRNA sequences (BAE94284.1, BAE94283.1, BAC45246.1, AAO65983.1) (Kanki et al., 2004), insufficient criteria to differentiate close *Photobacterium* species (e.g. *P. kishitanii* and *P. phosphoreum*) (Ast and Dunlap, 2005; Machado and Gram, 2015; Sawabe et al., 2007). Results suggest that previous reports on presence of the *hdc* locus on *P. phosphoreum* were either due to misidentification of the isolates, or to its strain-specific nature (i.e. not common to the entire species, only to some strains).

Conclusion

This study reports high genomic diversity present within the three species of photobacteria known to be relevant in meat and seafood spoilage. Central pathways involving the most common carbon sources e.g. glycolysis, gluconeogenesis, pentose phosphate pathway, beta-oxidation of lipids, TCA and glyoxylate cycle, the majority of anaerobic routes and amino acid metabolism, are generally conserved in all strains and species. However, there are differences in multiple metabolic routes between or within the species (e.g. pyruvate oxidase, KDPG pathway, respiration), utilization of less common carbon sources (e.g. maltose, glycogen), production of metabolites (e.g. biogenic amines), adaptive features (e.g. stress response) and antimicrobial activity (e.g. bacteriocins). The proposed high frequency of genetic exchange in

photobacteria suggests itself as an advantageous strategy, despite accumulation of elements devoid of function, aimed at diversification and acquisition of beneficial characteristics.

P. carnosum strains form a single clade species with one divergent strain from MAP salmon that does not, however, show distinct traits or predicted adaptation to a different niche indicating cross-contamination within processing/packaging. The species appears mostly focused on diversification of carbon sources available for energy production and adapted to nutrient rich environments from meat, fish or even plant origin. On the other hand, *P. phosphoreum*, as results suggest, is represented by two clades, which appear to represent two novel subspecies within. However, this differentiation is not clearly reflected by predicted metabolic divergence or isolation origin. In contrast to *P. carnosum*, this species has a wider diversity of antimicrobial activity, predicted stronger response to stress and low availability of resources (e.g. iron, oxygen and sodium) and adaptation to more than one life-style (e.g. symbiotic), better fit to eliminate or outgrow possible competitors. Finally, *P. iliopiscarium* is divided into two clades, fish- and meat-borne, which show several examples of an evolutionary adaptive response. Meat-borne strains appear more similar to *P. carnosum* and retain similar carbon utilization and transport oriented genes, while fish-isolated strains retain the utilization of marine-common compounds (e.g. DMSO) and motility directed to a free-lifestyle.

CRedit authorship contribution statement

Sandra Fuertes-Perez: Conceptualization, Data curation, Formal analysis, Investigation, Methodology, Validation, Visualization, Writing – original draft. **Rudi F. Vogel:** Project administration, Funding acquisition, Conceptualization, Supervision, Writing – review & editing. **Maik Hilgarth:** Project administration, Funding acquisition, Conceptualization, Supervision, Resources, Writing – review & editing.

Declaration of Competing Interest

The authors declare that they have no known competing financial interests or personal relationships that could have appeared to influence the work reported in this paper.

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Supplementary materials

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6.3 Impact of modified atmospheres on growth and metabolism of meat-spoilage relevant *Photobacterium* spp. as predicted by comparative proteomics

Submitted manuscript

Previous studies had reported the presence of photobacteria on raw meat packaged under modified atmosphere, and the prediction of invariable metabolism of the bacteria when subjected to different gas mixtures. The study of the impact of the different gases on the proteome of the most relevant species of photobacteria on meat spoilage was intended to confirm the effectiveness of the packaging strategies in reducing their number. By studying the growth and proteome of photobacteria under different gas mixtures, we could confirm that the presence/absence of oxygen and carbon dioxide do impact the ability to grow on meat. We have observed the growth reduction effects of increased oxygen concentration, most likely due to oxidative stress, and carbon dioxide, that appears to enhance the effects of oxygen when present, or otherwise is likely induce osmotic stress. And what is more, we have observed an inhibitory effect of the combination of carbon dioxide and oxygen in high concentrations due to saturation of the stress response that challenges the distribution so far observed on packages of raw meat packed under said atmosphere. Therefore, the study proves that photobacteria should be inhibited by modified atmospheres using high oxygen concentration. However, the presence of concomitant bacteria and the meat surface conditions appear to have a protective effect and explain their persistence in high cell numbers on food ultimately leading to its spoilage.

Author contribution: Sandra Fuertes-Perez performed the experimental design, main experiments and methodology, preparation of the samples and analysis of the elsewhere generated proteomics raw data. In addition, she performed the data evaluation, wrote the first draft of the manuscript, created figures and tables, and participated in the reviewing process of the final text.

1 Impact of modified atmospheres on growth and metabolism of
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3 comparative proteomics

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19 1. Abstract

20 Modified atmosphere packaging (MAP) is a common strategy to selectively prevent the
21 growth of certain species of meat spoiling bacteria. While studies on the effectiveness of
22 MAP are still scarce on a putative control over the population of photobacteria detected as
23 meat spoilers, they could develop means to enhance safety and quality of raw meat. This
24 study aimed to determine the impact on photobacteria of two modified atmospheres: high
25 oxygen MAP (70% O₂, 30% CO₂, red and white meats), and oxygen-free MAP (70% N₂, 30%
26 CO₂, also white meats and seafood). We have conducted growth experiments of the two
27 main species found on meat, *Photobacterium carnosum* (*P.*) and *P. phosphoreum*, on a meat
28 simulation media under different gas mixtures of nitrogen, oxygen and carbon dioxide
29 representing air-, high oxygen- and vacuum-like conditions with and without carbon dioxide
30 present. Growth was monitored based on optical density, and samples were taken during
31 exponential growth for a comparative proteomic analysis that allowed the determination of
32 the effects of the different gases and their synergy. Growth under air atmosphere appears
33 optimal particularly for *P. carnosum*. Observed enhancement affected energy metabolism,
34 respiration, oxygen consuming reactions, and a predicted preference for lipids as carbon
35 source. However, all the other atmospheres show some degree of growth reduction. An
36 increase in oxygen concentration leads to an increase in enzymes counteracting oxidative
37 stress for both species, and enhancement of heme utilization and iron-sulfur cluster
38 assembly proteins for *P. phosphoreum*. Absence of oxygen appears to switch the
39 metabolism towards fermentative pathways, where either ribose (*P. phosphoreum*), or
40 glycogen (*P. carnosum*) appear to be the preferred substrates. Additionally, it promotes the
41 use of alternative electron donors/acceptors, mainly formate and nitrate/nitrite. Stress
42 response is manifested as enhanced expression of enzymes able to produce ammonia (e.g.
43 carbonic anhydrase, hydroxylamine reductase) and regulate osmotic stress. Our results
44 suggest that photobacteria do not sense the environmental levels of carbon dioxide but
45 rather adapt to their own anaerobic metabolism. The regulation in presence of carbon dioxide
46 is limited and strain-specific under anaerobic conditions. However, when oxygen at air-like
47 concentration is present together with carbon dioxide the oxidative stress appears enhanced
48 compared to air conditions (very low carbon dioxide), explained if both gases have a
49 synergistic effect. This is further supported by the increase in oxygen concentration in
50 presence of carbon dioxide. The atmosphere is able to fully inhibit *P. carnosum*, heavily
51 reduce *P. phosphoreum* growth *in vitro* and trigger diversification of energy production with
52 higher energetic cost, highlighting the importance of concomitant bacteria for their growth on
53 raw meat under said atmosphere.

54 2. Introduction

55 Modified atmosphere packaging (MAP) employs an exchange of the natural atmospheric gas
56 mixture that surrounds a product for a different composition of gases, aimed at prolongation
57 of the shelf life a product (McMillin et al., 1999). This method has been used to control the
58 growth of the initial microbiota of raw meat for several years, and consequently their
59 deteriorating effects (McMillin, 2008; Yam et al., 2005). The meat industry commonly uses
60 oxygen (O₂), nitrogen (N₂) and carbon dioxide (CO₂) on modified atmospheres (Singh et al.,
61 2011), to inhibit bacterial growth on red meat (O₂ (70%) / CO₂ (30%)), and white meat (O₂ or
62 N₂ (70%) / CO₂ (30%)) while maintaining the organoleptic characteristics of raw meat and
63 avoid consumer rejection (Eilert, 2005; McKee, 2007; Rossaint et al., 2015; Sante et al.,
64 1994). Inhibition or reduction of growth of diverse spoilage microorganisms benefits the
65 extension of the shelf-life of raw meat and therefore reduces the production of waste derived
66 from the industry.

67 High oxygen concentration is used to maintain the bright red color of fresh meat (Luño et al.,
68 1998; Taylor et al., 1990), retard the formation of brown and undesirable metmyoglobin
69 (Mancini and Hunt, 2005) and inhibit strictly anaerobic and microaerobic bacteria (Farber,
70 1991). It favors formation of superoxide radicals that induce oxidative stress on bacteria (Pan
71 and Imlay, 2001). However, it also promotes oxidation of lipids on meat and generation of off-
72 odors (Jakobsen and Bertelsen, 2000; Jayasingh et al., 2002). Additional carbon dioxide is
73 used to directly inhibit the growth of aerobic bacteria on fresh meat (Zhao et al., 1994). It is
74 suggested to act by displacing available oxygen, influence on the pH, inducing structural
75 alteration of the cell membrane, or interfere with the metabolism of the bacteria (Daniels et
76 al., 1985).

77 Photobacteria are typically marine-related bacteria found as symbionts and pathogens of sea
78 animals, in seawater suspension, and spoilers of seafood and fish (Ast and Dunlap, 2005;
79 Dalgaard et al., 1997; Labella et al., 2017; Takahashi et al., 2015; Urbanczyk et al., 2010).
80 Some species of the genus *Photobacterium* (*P.*), however, have been found to also colonize
81 and spoil raw meat. Species *P. phosphoreum* and *P. carnosum*, have been reported as
82 relevant microbiota on raw chicken and turkey (Fuertes-Perez et al., 2019), pork (Nieminen
83 et al., 2016), beef (Pennacchia et al., 2011), sausages (Bouju-Albert et al., 2018; Pini et al.,
84 2020) and minced meat (Stoops et al., 2015) (including marinated meat), under multiple gas
85 atmospheres such as air, vacuum and MAP (high oxygen and oxygen-absent) (Fuertes-
86 Perez et al., 2019; Hilgarth et al., 2018a; Hilgarth et al., 2018b).

87 Previous research based on metatranscriptomic data of naturally contaminated meat
88 reported little regulation in response to carbon dioxide and, therefore, predicted that the

89 metabolism of photobacteria was not differentially affected by the use of modified
90 atmospheres with or without oxygen in combination with carbon dioxide (Höll et al., 2019).
91 Other reports, however, which quantified photobacteria directly on artificially contaminated
92 meat revealed that combination of high oxygen and carbon dioxide is, indeed, able to reduce
93 and almost inhibit their growth (Hauschild et al., 2021).

94 Cell enumeration provides an overall idea of the response of bacteria to a specific
95 environmental condition, but the underlying mechanisms of adaptation that these bacteria
96 utilize remain unknown. It is, therefore, necessary to target the qualitative and quantitative
97 measurement of expressed genes, proteins and consumed or produced metabolites for said
98 purpose. “Omic” technologies have already been used to unveil the regulation behind the
99 behavior and metabolism of other meat spoiling bacteria (Kolbeck et al., 2020; Orihuel et al.,
100 2018; Quintieri et al., 2018; Wang et al., 2018), leaving still a gap of knowledge for
101 *Photobacterium* spp., and the response of specific strains, on meat.

102 We have monitored the growth of photobacteria *in vitro* under different gas mixtures and
103 followed a comparative proteomics approach in order to determine the direct influence of
104 oxygen and carbon dioxide and their concentration. This study aimed to elucidate the
105 molecular regulations that allow photobacteria to grow and adapt to the packaging conditions
106 using modified atmospheres, as well as determining the overall metabolic mechanisms these
107 bacteria use to grow on raw meat. The use of proteomics, able to depict the enzymatic
108 machinery of the cell, the predictions should allow a closer understanding of their metabolism
109 than previous transcriptomic studies, and therefore provide novel insights.

110 **3. Materials and methods**

111 **Bacterial strains and pre-culture**

112 Strains of both species were selected as representative isolates from raw meat. Two strains
113 per species were chosen in order to cover their previously reported high intra-species
114 variability (Fuertes-Perez et al., 2019; Fuertes-Perez et al., 2021). *P. carnosum* TMW
115 2.2021^T (DSM 105454^T) is the described type strain of the species (Hilgarth et al., 2018b),
116 isolated from MAP raw chicken meat. Strain TMW 2.2149 was previously isolated from MAP
117 pork (Fuertes-Perez et al., 2019). *P. phosphoreum* strains TMW 2.2103 and TMW 2.2134
118 were isolated from MAP beef and poultry meat, respectively (Fuertes-Perez et al., 2019).

119 Strains were inoculated in a pre-culture of meat-extract media according to Fuertes-Perez et
120 al. (2019), prepared with 20 g/L meat extract, 20 g/L NaCl, pH 5.8) from the same glycerol
121 stock every time. Pre-cultures were incubated at 15 °C overnight in Erlenmeyer flasks for
122 aerobic growth conditions, or in gas tight Schott bottles for anaerobic conditions. Cells from

123 the pre-culture were harvested, washed once with 0.85 % NaCl (w/v) solution and re-
124 resuspended again in the same solution for further inoculation of the cultures.

125 **Growth under different gas atmospheres**

126 Growth of the selected strains was tested on gas tight locked glass bottles, filled with 0.4 L of
127 Meat-Simulation-Media (MSM) media prepared according to Kolbeck et al. (2019). MSM
128 contains 6 % meat extract (w/v) (Merck, Darmstadt, Germany) as the minimum amount at
129 which growth was observed, 0.5 % glycerol (w/v) (Gerbu Biotechnik GmbH, Heidelberg,
130 Germany) and 0.05 mM Tween80 (Gerbu Biotechnik GmbH, Heidelberg, Germany).
131 Additionally, the media contains 2 µg/ml heminchloride (Roth, Karlsruhe, Germany) dissolved
132 in dimethylsulfoxide (99.8 %) (Roth, Karlsruhe, Germany) added after autoclaving the media.
133 The pH of the media was adjusted to 5.8 with 100 % lactic acid.

134 Bacteria were inoculated at a start optical density of 0.1 at 600 nm. The growth was
135 monitored by optical density measurement for 48 h or until the stationary phase was
136 reached, with constant gas flow, stirring at 120 rpm and at 15 °C. Gas mixtures utilized and
137 pumped into the bottles during growth were: (a) air, (b) N₂ (100%), (c) O₂/N₂ (70/30 %) (d)
138 N₂/CO₂ (70/30 %), (e) O₂/CO₂/N₂ (21/30/49 %), (f) O₂/CO₂ (70/30 %). Samples for proteomic
139 analysis were collected by centrifugation (4000 xg, 5 min, 4 °C) of 100 ml of culture during
140 exponential growth, when calculated amount of cells was above log 7 CFU ml⁻¹. Cells were
141 washed twice with 0.85 % NaCl solution, snap-frozen with liquid nitrogen, and stored at -80
142 °C. During the whole sampling process, samples were kept on ice. All experiments were
143 performed in triplicate for each gas atmosphere and each strain.

144 **Growth parameters and statistical analysis**

145 Optical density measurements obtained for the triplicates of each experiment were used as
146 input for the open source software RStudio (v. 3.3.0) together with the CRAN package grofit
147 (v. 1.1.1-1) to obtain lag-phase (λ), maximum optical density (OD_{max}) and maximum growth
148 rate (μ_{max}) of the bacteria. Parameters for the analysis were kept as default. Differences
149 between the mean values of each parameter were analyzed with IBM SPSS Statistics v. 28.0
150 software (IBM Corp., Armonk, NY) by performing one-way analysis of variance (ANOVA)
151 between the gas atmospheres used for each strain, followed by a post-hoc Tukey test with a
152 confidence interval set at 95 % ($p < 0.05$).

153 **Preparation of samples for proteomic analysis**

154 Preparation of samples for proteomics analysis was performed with an in-solution sample
155 processing protocol. Shortly, cells were resuspended in 8M urea lysis buffer and
156 mechanically disrupted with glass beads on a vortex for 10 min at 4 °C. The protein
157 concentration was determined by the BCA method according to manufacturer's instructions.

158 A total of 20 µg of protein per sample were reduced (10 mM DTT for 30 mins at 30 °C) and
159 carbamidomethylated (55 mM CAA for 30 mins at room temperature in darkness). Digestion
160 of the proteins was carried out by adding trypsin at a 1/100 enzyme/protein ratio (w/w) for 1 h
161 and afterwards by adding another 1/100 enzyme/protein ratio overnight at 37 °C.

162 After digest, stage tip purification was performed. Therefore, the pH of the samples was
163 measured (pH<3) with pH strips (MColorpHast, Merck, GER). The in-house build C18 tips
164 using 3 disks (3M) were equilibrated consecutively with 250 µl 100% ACN, 250 ul elution
165 solution (40% ACN, 0.1% FA) and 250 µl washing solution (2% ACN, 0.1% FA) at 1500 g.
166 Every sample was loaded on the column (5 min at 500 g) and the sample was three times
167 desalted with washing buffer (2% ACN, 0.1% FA) for 2 min at 1500 g. Finally, peptides were
168 eluted with two times 50 µl elution solution (40% ACN, 0.1% FA) for 2 min at 500g. The
169 solvent of all samples was completely subtracted in a centrifugal evaporator (Centrivap Cold
170 Trap -50, Labconco, US), freshly suspended before MS measurement in washing solution
171 (2% ACN, 0.1% FA) and ~0,1 µg of digest were injected into the mass spectrometer per
172 measurement.

173 **LC-MS/MS analysis and data generation**

174 LC-MS/MS measurements were carried out on an Ultimate 3000 RSLCnano system coupled
175 to a Q-Exactive HF-X mass spectrometer (Thermo Fisher Scientific). Full proteome analyses
176 were performed by delivering 0.1 µg of peptides to a trap column (self-packed, ReproSil-pur
177 C18-AQ, 5 mm, Dr. Maisch, 20 mm x 75 mm) at a flow rate of 5 µL/min (HPLC grade water
178 with 0.1% formic acid). Peptides were transferred to an analytical column (ReproSil Gold
179 C18- AQ, 3 mm, Dr. Maisch, 450 mm 75 mm, self-packed) after 10 min of loading, and
180 separated with a 50 min linear gradient that ranged from 4 to 32% of solvent B (0.1% formic
181 acid in acetonitrile and 5% (v/v) DMSO) at 300 nL/min flow rate. Both nanoLC solvents
182 contained 5% DMSO to boost MS intensity (solvent A = 0.1% formic acid in HPLC grade
183 water and 5% (v/v) DMSO) (Hahne et al., 2013). The Q-Exactive HF-X mass spectrometer
184 was set in data dependent acquisition (DDA) and positive ionization mode during operation.
185 MS1 spectra (360–1300 m/z) were recorded at a resolution of 60,000 using a maximum
186 injection time (maxIT) of 45 ms and an automatic gain control (AGC) target value of 3e6. In
187 case of the full proteome analyses, up to 18 peptide precursors were selected for
188 fragmentation. Precursors with charge state 2 to 6 were the only ones selected and dynamic
189 exclusion of 25 sec was enabled. Higher energy collision induced dissociation (HCD) and
190 normalized collision energy (NCE) of 26% were used for peptide fragmentation. The
191 precursor isolation window width was set to 1.3 m/z. MS2 Resolution was 15.000 with an
192 AGC target value of 1e5 and maximum injection time (maxIT) of 25 ms (full proteome).

193 **Identification and quantification of proteins using MaxQuant**

194 The software MaxQuant (version 1.6.3.4) with its built-in search engine Andromeda (Cox et
195 al., 2011; Tyanova et al., 2016a) was used to perform peptide identification and
196 quantification. MS2 spectra were searched against the NCBI proteome database of *P.*
197 *carosum* TMW 2.2021^T (NPIB01), TMW 2.2149 (WMDL01), and *P. phosphoreum* TMW
198 2.2103 (WMCZ01), TMW 2.2134 (WMCU01), supplemented with common contaminants
199 (built-in option in MaxQuant). Trypsin/P was specified as proteolytic enzyme. Precursor
200 tolerance was set to 4.5 ppm, and fragment ion tolerance to 20 ppm. Results were adjusted
201 to 1% false discovery rate (FDR) on peptide spectrum match (PSM) level and protein level by
202 a target-decoy approach that uses reversed protein sequences. It was established a minimal
203 peptide length of seven amino acids and the “match-between-run” function was disabled.
204 Carbamidomethylated cysteine was set as fixed modification and oxidation of methionine and
205 N-terminal protein acetylation as variable modifications. The proteins differentially regulated
206 between two growth conditions were evaluated using the label-free quantification algorithm
207 provided by MaxQuant (LFQ)(Cox et al., 2014). Intensity based absolute quantification
208 (iBAQ) (Schwanhäusser et al., 2011) was carried out to evaluate the expression of proteins
209 within the same sample.

210 **Statistical analysis of proteomic data and interpretation of results**

211 Data processing was performed using the Perseus software (Tyanova et al., 2016b). The
212 workflow included filtering out proteins only identified by site, reverse or from potential
213 contaminants and performing a log₂ transformation of the values. We considered only
214 proteins that were detected in at least two out of three replicates in each gas condition. For
215 differential protein analysis we performed Welch t-tests between each pair of gas conditions.
216 Proteins that met the requirements of q-value < 0.05 and log₂ fold change > 2 were
217 considered differentially expressed. Functional annotation of the proteins was obtained from
218 the databases NCBI, Rapid Annotation Subsystem Technology (RAST) server (Aziz et al.,
219 2008), TIGR annotation (Ouyang et al., 2007) and the Kyoto Encyclopedia of Genes and
220 Genomes (KEGG); and manually curated using BLAST.

221 We performed six different comparisons between conditions to identify the effects of: oxygen
222 (21 %) (**I.** air_vs_N₂); high oxygen (70 %) (**II.** O₂/N₂_vs_N₂, **III.** Air_vs_O₂/N₂); carbon dioxide
223 (30 %) under anoxic conditions (**IV.** N₂_vs_N₂/CO₂); carbon dioxide under oxic conditions (**V.**
224 N₂/CO₂_vs_O₂/CO₂/N₂, **VI.** O₂/CO₂/N₂_vs_O₂/CO₂).

225 4. Results and discussion

226 Overview

227 Growth experiments were performed under different gas mixtures in order to determine the
228 direct effects on the growth behaviour of the four strains of photobacteria, and on each of the
229 growth parameters (μ_{\max} , OD_{\max} , lag-phase). All strains were able to grow under five of the
230 six atmospheres tested in this study (air, N_2 , N_2/CO_2 , O_2/N_2 , $O_2/CO_2/N_2$). No growth was
231 observed for *P. carnosum* strains under high oxygen MAP (O_2/CO_2) and therefore only the
232 effects of carbon dioxide under anaerobic or air-like oxygen-concentration conditions were
233 analyzed. Table S1 and figure 1 contain a summary and representation of growth parameters
234 (μ_{\max} , OD_{\max} , lag-phase) for each strain and gas atmosphere. Additionally, figure S1 includes
235 the growth curves for all strains and conditions.

236 Growth parameters observed were mostly consistent with results reported by Fuertes-Perez
237 et al. (2019) under air-like conditions: *P. phosphoreum* strains represent the fast grower with
238 shorter lag-phase and higher maximum growth rates and optical density reached. The lag-
239 phase observed under air conditions ranged from 14 to 21h, and 2 to 6h for *P. carnosum* and
240 *P. phosphoreum* strains, respectively. This is considerably faster than previously observed
241 adaption times by Fuertes-Perez et al. (2019) that reached even 101h lag-phase. This could
242 be due to the lower inoculation optical density of said study and the lower incubation
243 temperatures that slow down the metabolism of bacteria. We observed a gradual pattern of
244 reduction for both maximum growth rate and maximum optical density when deviating from
245 air-like conditions in the order: Increased oxygen concentration (mildest reduction), removal
246 oxygen, introduction of carbon dioxide, and combination high oxygen concentration and
247 carbon dioxide (strongest reduction).

248 Previous works reported on their distribution as meat contaminants in all types of packaging
249 (vacuum, MAP, air) (Fuertes-Perez et al., 2019), and previous work by (Höll et al., 2019)
250 reported similar transcript expression and metabolism when comparing MAP conditions with
251 and without oxygen. However, the results from growth experiments and the amount of
252 differentially expressed proteins between conditions suggest significant effects of both
253 oxygen and carbon dioxide (and their concentration) on the behavior of the two species of
254 photobacteria. Our results are also supported by a growth competition experiment by
255 Hauschild et al. (2021), where MAP atmosphere also showed inhibitory effects on the growth
256 of *P. phosphoreum* and *P. carnosum*. The same study also reported improvement in growth
257 of *P. carnosum* in presence of other meat spoilers, suggesting observed growth of the
258 species under modified atmospheres with high oxygen might be dependent on concomitant
259 bacteria.

260 Proteomics analysis were carried out for each strain and growth condition in order to
261 establish a correlation between observed growth dynamics and adaptive proteome
262 regulation. To visualize the high quality of the proteomics data set, and the excellent
263 reproducibility of the different gas atmosphere experiments, we performed an unsupervised
264 hierarchical clustering analysis of all samples (Figures S2 and S3). All replicates of one gas
265 experiment clustered tightly together. Samples from oxic and anoxic conditions separated
266 maximally in the clustering analysis, demonstrating that the highest impact on the cellular
267 proteome of both species arose from the change of aerobic to anaerobic metabolism.

268 The number of total detected and quantified proteins out of those coded in the genome of
269 each strain was 2222 (54.7 %), 2164 (61.8 %) for *P. carnosum* strains TMW 2.2021^T and
270 TMW 2.2149, respectively, and 2303 (54.3 %), 2418 (60.8 %) for *P. phosphoreum* strains
271 TMW 2.2103 and TMW 2.2134 respectively.

272 The effect of each gas on the proteome was determined by comparing differentially
273 expressed proteins between conditions, shown on Table 1 for clarification. All proteins
274 differentially expressed between conditions for each of the strains of photobacteria are
275 displayed in Table S2. We found that between 17 and 119 protein groups for *P. carnosum*,
276 and 9 and 126 protein groups for *P. phosphoreum* were differentially expressed, including
277 up- as well as downregulated proteins as indicated in Table 1.

278 In Table 2 we summarized the overall impact of each gas atmosphere used for meat
279 packaging on growth and proteomic regulation. A summary of the affected
280 pathways/reactions observed as a response to each gas is displayed in Table 3.

281 **Expression of the respiratory chain**

282 According to a comparative genomics study on photobacteria reported by Fuertes-Perez et
283 al. (2021), all strains analyzed encode a complete respiratory chain in their genomes. Figure
284 2 contains an entire summary of genes present in the genomes of each strain, as well as a
285 summary of expression. Complexes shared by all four strains include two NADH
286 dehydrogenase (*ndh*), one sodium transporting NADH:ubiquinone reductase complex (*nqrA-*
287 *F*), succinate dehydrogenase complex, cytochrome c oxidase (*coxABC*), cytochrome bc
288 complex (*qcrABC*), cytochrome bd oxidase (*cydABX*), and at least two copies of the ATP-
289 synthase proton pump. Photobacteria were also predicted to use multiple alternative electron
290 acceptors such as fumarate, trimethylamine-N-oxide, nitrate, nitrite and sulphate.
291 Additionally, only *P. phosphoreum* strains contained a proton translocating NADH:quinone
292 oxidoreductase complex (*nuoA-N*) and a cytochrome cbb3-type oxidase (*ccoNOP*).

293 Some of the respiratory enzymes were not detected in the proteomic data of this study.
294 Cytochrome c oxidase (*coxABC*, *cyoA-E*, *ccoNOP*), cytochrome bc complex (*qcrABC*) and

295 cytochrome b were absent in all strains under all conditions. Specific subunits of some other
296 complexes were also missing, including *nqrD*, *nuoHJKLMN*, *cydBX*, F₀F₁ ATP synthase
297 subunit AC and succinate dehydrogenase subunit CD. We found constitutive expression of
298 non-electrogenic NADH dehydrogenase (*ndh*), proton-translocating NADH-dehydrogenase
299 complex subunits *nuoEFG*, Na⁺ translocating NADH-dehydrogenase complex subunits
300 *nqrACF*, cytochrome bd oxidase subunit *cydA*, succinate dehydrogenase complex subunits
301 AB and ATP synthase subunits B and α - ϵ . The expression of an additional NADH
302 dehydrogenase complex by *P. phosphoreum*, which is known to be proton dependent rather
303 than sodium dependent, might influence the efficiency of the respiratory chain and explain to
304 some extent the faster growth of the species aerobically in comparison to *P. carnosum*,
305 previously also reported by Fuertes-Perez et al. (2019).

306 Many of the enzymes that were not detected by proteomics in this study were integral
307 membrane proteins (IMPs). IMPs are notoriously challenging proteins for proteomics
308 analyses due to their low solubility when they contain amphipathic structures as well as their
309 low expression levels (Jeffery, 2016; Vit and Petrak, 2017; Whitelegge, 2013). Difficulties in
310 membrane-bound protein extraction is supported by the fact that expressed complex
311 subunits are in most cases peripheral, such as ATP synthase subunits α - ϵ (Jonckheere et al.,
312 2012) and NADH-dehydrogenase sub-units *nuoEFG* (Falk-Krzesinski and Wolfe, 1998).

313 A transcriptomics based study on photobacteria reported identified transcripts of genes
314 belonging to the respiratory chain that we could not detect in the proteomics data of this
315 study, which further strengthens the hypothesis that those proteins are expressed but that
316 the proteomic analysis was unable to detect them (Hauschild et al., 2022).

317 In summary, our data suggest that photobacteria constitutively express a complete functional
318 respiratory chain. As predicted before by Fuertes-Perez et al. (2021), they use both the non-
319 electrogenic and sodium-translocating version of Complex I, which is in agreement with the
320 sodium requirement of these bacteria (Hilgarth et al., 2018a; Hilgarth et al., 2018b), while *P.*
321 *phosphoreum* additionally also expressed the proton-translocating version. We only have
322 evidence of expression of cytochrome bd oxidase complex. However, it is able to catalyze by
323 itself the complete reduction of oxygen to water and bypass both complex II and III of the
324 respiratory chain (not detected but present in the genome), coupling the generated proton
325 motive force to the ATP synthesis by the ATP synthase complex (Giuffre et al., 2014),
326 therefore still functioning as a complete respiratory chain.

327 **Regulation towards presence of oxygen in air-like condition**

328 The effect of the presence of oxygen (air-like conditions) was determined by growth
329 experiments and the comparison of air_vs_N₂ conditions (Table 1). The growth of three of

330 the four strains of photobacteria was positively influenced by the presence of oxygen (21%),
331 with statistically significant (p-value < 0.05) increase of μ_{\max} and OD_{\max} up to 3 (TMW
332 2.2021^T) and 4 times (TMW 2.2103) respectively. Strain TMW 2.2149 showed low growth
333 values in all conditions and displayed improvement of only the OD_{\max} . *P. carnosum* shows a
334 stronger regulatory response to presence/absence of oxygen than *P. phosphoreum*.

335 Direct adaptation to aerobic conditions are observed in *P. carnosum* by upregulation of
336 respiratory chain enzymes succinate dehydrogenase (TMW 2.2021^T), cytochrome bd
337 oxidase (TMW 2.2149), and one copy of the ATP-synthase proton pump. Additionally, we
338 detected a slight increase of expression of enzymes with oxidoreductase activity in presence
339 of oxygen for both species to maintain the redox balance of the metabolic machinery with
340 enhanced activity. *P. carnosum* increased expression of enzymes of the pyruvate oxidation
341 (TMW 2.2021^T), TCA cycle and production of lipoic acid under oxic conditions (Figure 3),
342 essential as a cofactor for mitochondrial metabolism (including pyruvate dehydrogenase
343 reaction) (Solomonson and DeBerardinis, 2018), and serves as an antioxidant reacting with
344 reactive oxygen species (Packer et al., 1995). The upregulation of these pathways
345 represents the higher energetic yield under this atmosphere and observed enhanced growth
346 of all strains.

347 The increased expression of oxygen consuming acetolactate synthase enzyme in *P.*
348 *carnosum* strains under oxic conditions is also interpreted as an adaptive mechanism of the
349 bacteria to the environmental gas atmosphere. In addition, the biosynthesis of valine, leucine
350 and isoleucine is upregulated under oxic conditions for *P. carnosum* (Figure 3). These three
351 amino acids also represent three of the five most common amino acids in the proteome of
352 the species (Fuertes-Perez et al., 2021), and the synthesis of their enhancement can be
353 interpreted as a sign of increase of metabolic activity derived by the optimum growth
354 conditions.

355 Despite constitutive expression of enzymes superoxide dismutase and catalase/peroxidase
356 in all strains, *P. carnosum* TMW 2.2021^T expressed anti-oxidative stress enzymes already
357 with 21 % oxygen. Concomitantly, alkyl hydroperoxide reductase, primary scavenger of
358 hydrogen peroxide in *Escherichia coli* (Seaver and Imlay, 2001) had a higher expression
359 than in anaerobic conditions for the same strain. The lack of enhancement in the expression
360 of the same enzymes on the other strain of *P. carnosum*, TMW 2.2149, might explain the
361 lack of improved growth (μ_{\max}) under air-like conditions observed the strain. Unlike *P.*
362 *phosphoreum*, showing no differential regulation, results suggest a higher sensitivity, and
363 therefore earlier response, of *P. carnosum* to stress. This was also supported by previously
364 predicted higher sensitivity to oxidative stress (Fuertes-Perez et al., 2021), and the

365 demonstrated sensitivity to other types of stress such as high pressure, temperature and salt
366 concentration (Hauschild et al., 2020; Hilgarth et al., 2018b).

367 Fatty acid oxidation complex subunits had an enhanced expression under aerobic conditions:
368 *fadJ*, *fadB* for *P. carnosum* TMW 2.2149 and *fadI* for *P. phosphoreum* TMW 2.2103 and
369 TMW 2.2134). This suggests enhanced utilization of lipids as preferential carbon sources
370 under oxic conditions. Under conditions of “unlimited” oxygen, photobacteria might
371 preferentially perform β -oxidation of lipids, since the ATP yield is higher, and the
372 consumption of oxygen is unhindered (Leverve et al., 2007). As a consequence,
373 photobacteria will contribute to the rancidity during meat spoilage (Mozuraityte et al., 2016)
374 and provide free fatty acids by lipase activity also for other bacteria leading to accelerated
375 spoilage.

376 **Regulation towards increased oxygen concentration**

377 The effects of high oxygen concentration (70%) could be observed by comparison of growth
378 experiments and the differentially expressed proteins between conditions: I. O₂/N₂_vs_N₂
379 and air_vs_O₂/N₂ (Table 1). *P. carnosum* strains show significantly lower μ_{\max} and OD_{max}
380 values with a higher oxygen availability compared to low oxygen or anoxic conditions. *P.*
381 *phosphoreum* displays preference for low oxygen concentrations in all three parameters, but
382 the parameters μ_{\max} and OD_{max} show significantly higher values under high oxygen
383 conditions compared to anaerobic growth, of more than 2 times the value. This might be a
384 result of already suggested higher sensitivity of *P. carnosum* to oxidative stress (Fuertes-
385 Perez et al., 2021) and *P. phosphoreum* being able to cope better with it.

386 Proteins affected by high levels of oxygen were similar to those observed in air-like
387 conditions, and in many cases even more enhanced by the increase in oxygen
388 concentration. The effect of the presence of oxygen is comparable regardless of
389 concentration of oxygen on the respiratory chain and pyruvate oxidation for *P. carnosum*,
390 and on the oxidoreductase activity and fatty acid oxidation for both species. Additionally, *P.*
391 *carnosum* strain TMW 2.2149 showed enhanced glycerol utilization (glycerol kinase *glpK*)
392 with increased oxygen concentration (Figure 3).

393 Iron uptake was upregulated for *P. carnosum* strains under high oxygen conditions for its
394 utilization in heme- and iron-sulfur biosynthesis, required for aerobic respiration (Paul et al.,
395 2017). On the other hand, heme utilization protein *hutZ* and heme carrier protein *hutX* had a
396 higher expression for *P. phosphoreum* strains, both part of an operon that binds heme and
397 was suggested to act either as storage for said molecule, or to facilitate its traffic from the
398 membrane to proteins (Wyckoff et al., 2004). Finally, we found an increase of expression in
399 iron-sulfur cluster assembly proteins for *P. phosphoreum* strains, cofactors required for

400 several essential pathways such as respiration, carbon metabolism, and protection from
401 oxidizing agents (Mendel et al., 2020).

402 Additionally we detected an increase in the response to oxidative stress in both species as
403 an upregulation of several preventive enzymes such as: alkyl hydroperoxide reductase, DNA
404 starvation/stationary phase protection protein (linked to protection against multiple types of
405 stress including oxidative (Karas et al., 2015)), thiol peroxidase (prevents membrane lipid
406 oxidation (Cha et al., 2004), superoxide dismutase, catalase, peroxidase and thioredoxin
407 (antioxidant activity (Koharyova and Kolarova, 2008)). *P. phosphoreum* strain TMW 2.2103
408 also showed upregulation of the histidine biosynthesis pathway (Figure 3), with reported
409 antioxidant and reactive oxygen species scavenger activities (Wade and Tucker, 1998).

410 Despite the higher availability of oxygen, growth appears hindered in all cases, proving that
411 the increase in oxygen concentration does have an inhibitory effect to some extent in
412 photobacteria, most likely derived from the increase in oxidative stress. However, growth was
413 still observed. We conclude that high oxygen alone is not able to inhibit photobacteria or
414 prevent their growth to spoilage relevant levels.

415 **Regulation towards anaerobic conditions**

416 Comparisons previously analyzed in order to reveal effect of oxic conditions (air_vs_N₂ and
417 O₂/N₂_vs_N₂) were also the base to determine the effects of growth in absence of oxygen.
418 The lack of oxygen appears to have a general detrimental impact on the growth of
419 photobacteria compared to air-like conditions particularly on the maximum OD₆₀₀ reached,
420 with the aforementioned exception of *P. carnosum* strain TMW 2.2149 and its μ_{\max} . We found
421 that *P. phosphoreum* does enhance the expression of proteins of the respiratory chain under
422 anoxic conditions, which could suggest a compensatory adaptation of the species to the
423 absence of oxygen and therefore deviation from the higher energetic yield of aerobic
424 respiration. However, it is important to note that the media (as the meat system) used does
425 not contain alternative electron acceptors such as TMAO, nitrate or sulfate, predicted to be
426 used by photobacteria (Fuertes-Perez et al., 2021). Therefore, their absence is likely to
427 contribute to the observed growth reduction due to lacking respiratory activity. This idea is
428 supported by Hilgarth et al. (2018b), which reported similar growth of photobacteria under
429 anaerobic and air conditions on marine agar containing nitrate (Hilgarth et al., 2018b).

430 There is an upregulation of one gene copy of the ATP-synthase proton pump for *P.*
431 *phosphoreum* strains (also observed for *P. carnosum* TMW 2.2021T), while the other copy
432 was upregulated only for *P. carnosum* under oxic conditions. Gene duplication in this case
433 appears to respond to an environmental adaptive strategy, with one copy serving as the main

434 proton pump in optimal oxic conditions, and the other as a compensatory copy under anoxic
435 atmospheres.

436 There is an enhanced expression of enzymes involved in the use of alternative electron
437 acceptors/donors in both species, but stronger in *P. carnosum* strains, many of which also
438 show constitutive expression on all conditions. We detected upregulation in some of the
439 strains of trimethylamine-N oxide reductase, fumarate reductase and nitrite reductase, in
440 addition to formate dehydrogenase (Figure 4). In particular nitrite reductase, formate
441 dehydrogenase and hydroxylamine reductase had a higher expression than the rest on the
442 four strains analyzed. Formate is used by bacteria as alternative electron donor and coupled
443 to the reduction of electron acceptors such as fumarate or nitrate (Ferry, 1990). In addition,
444 cytochrome c (*napC/nirT*) family protein was also only expressed under anoxic conditions for
445 strain TMW 2.2021^T, previously reported as mediator during anaerobic respiration with nitrate
446 or nitrite using formate as electron donor (Simon et al., 2000). Results suggest that despite
447 using more than one type of electron acceptor, which could also lower the energy output of
448 the anaerobic respiration, nitrate/nitrite and formate might be the preferred redox couple.
449 Nitrite and nitrate are both compounds commonly used in meat preservation even in the
450 European Union, but mostly on cured meats rather than raw unprocessed, and its natural
451 availability on meat is low (Ferysiuk and Wójciak, 2020). However, they are common in
452 water, and their use might be a remaining conserved feature from the common lifestyle of
453 photobacteria as marine bacteria.

454 Both species show higher expression of enzymes involved in the use of carbohydrates under
455 anoxic conditions, resulting from the lack of oxygen and alternative electron acceptors (no
456 respiration), and the switch to fermentative/sugars utilization pathways. Still, both species
457 also appear to have different preferences for the carbohydrate itself. *P. carnosum* strains
458 heavily increase expression of glycogen and maltose degradation/transport pathways (Figure
459 4). *P. phosphoreum* strains, on the other hand, due to lack of glycogen and maltose
460 utilization enzymes, regulated mainly the ribose metabolism. Glycogen, ribose and even
461 maltose can be found commonly on raw meat with average values of 1.87 g/kg, 0.5-1
462 mmol/kg and 0.02-0.2 mmol/kg respectively (Koutsidis et al., 2008a, b). The ability of *P.*
463 *carnosum* to metabolize the three sugars, in contrast to *P. phosphoreum*, only able to utilize
464 ribose, had already been reported (Fuertes-Perez et al., 2021), together with the production
465 of acid from their utilization (Fuertes-Perez et al., 2019).

466 In addition to the utilization of carbohydrates we also observed an increase in activity of
467 unspecific peptidases/proteases on both species. The lack of alternative electron acceptors
468 present in the media hinders the anaerobic respiration, reducing the energetic yield, and in

469 turn it might enhance the diversification of carbon sources in order to increase the total
470 energy output.

471 We observed enhanced expression of a battery of enzymes involved in pH balance and
472 alkalization, that might represent a response to acidification of the media during carbohydrate
473 fermentation as previously reported by (Fuertes-Perez et al., 2019). The carbonic anhydrase
474 (only *P. carnosum* strains) helps maintaining pH homeostasis by interconverting CO₂ and
475 acid (Occhipinti and Boron, 2019). Both the nitrite reductase and hydroxylamine reductase
476 from nitrogen metabolism have increased expression on both species, able to produce
477 ammonia from nitrite or hydroxylamine to increase the pH (Figure 4). To a lesser extent we
478 observed increase in expression of choline trimethylamine-lyase (*cutC*) in one strain (TMW
479 2.2021^T) of *P. carnosum* able to deaminate choline into trimethylamine (TMA). Choline can
480 be found on raw meat at average levels of 0.7 mg/g (Lewis et al., 2015), and TMA is one of
481 the main spoilage products generated by photobacteria on fish (Dalgaard, 1995). We also
482 observed enhanced expression of anaerobic glycerol-3-phosphate dehydrogenase on *P.*
483 *phosphoreum* strains and *P. carnosum* strain TMW 2.2021^T that catalyzes the production
484 and accumulation of glycerol and helps maintain osmoregulation during osmotic stress
485 conditions (Albertyn et al., 1994).

486 **Impact of carbon dioxide under anaerobic conditions**

487 The comparison of anoxic conditions with and without addition of carbon dioxide
488 (N₂_vs_N₂/CO₂) allows the determination of the direct effect of carbon dioxide alone on
489 analyzed photobacteria. In terms of growth it appears to negatively impact the growth of
490 photobacteria by significantly decreasing the μ_{\max} and the OD_{max} of all strains in comparison
491 to the rest of conditions (except O₂/CO₂).

492 Most pathways appear unaffected under anoxic conditions when comparing presence and
493 absence of carbon dioxide. No common strategy to the strains of each species was identified
494 to counteract the presence of carbon dioxide that was specific to high environmental levels of
495 carbon dioxide rather than a response to anaerobic metabolism. We only observed strain-
496 specific regulations of single enzymes, such as an increase of trimethylamine-N-oxide
497 reductase (*torA*) enzyme in *P. carnosum* TMW 2.2149, producing trimethylamine and
498 contributing to alkalization. *P. carnosum* TMW 2.2021^T strain showed higher regulation of
499 cellular stress proteins. In addition, *P. phosphoreum* strains TMW 2.2103 and TMW 2.2134
500 also showed higher expression of the glutathione-S-transferase and bifunctional
501 glutathionylspermidine amidase/synthase enzymes (involved in redox sensing and protein S-
502 thiolation (Pai et al., 2011)), respectively, in presence of carbon dioxide.

503 In conclusion, photobacteria do not show a common adaptation to environmental presence of
504 carbon dioxide alone, but the the adaptation to CO₂ is rather strain-specific. This might be
505 due to already present mechanisms against changes of pH or disruption of the membrane
506 due to carbon dioxide/acidification under anoxic conditions, when their metabolism switches
507 to fermentative pathways. We suggest that photobacteria do adapt to carbon
508 dioxide/acidification as a response to their own metabolism and presence/absence of
509 oxygen, rather than sensing the environmental levels of carbon dioxide. Consequently, the
510 higher concentration of the gas might increase the adverse effect on the bacteria and, since
511 no adaptation to increased stress is performed to counteract the detrimental effect of CO₂,
512 the growth is negatively affected.

513 **Proposed synergistic effect of oxygen and carbon dioxide**

514 The effects of combined carbon dioxide and oxygen at air-like conditions were determined by
515 the comparison N₂/CO₂_vs_O₂/CO₂/N₂, and considering the effects of aerobic vs. anaerobic
516 conditions without presence of carbon dioxide. Presence of air-like oxygen concentration
517 when carbon dioxide is present appears to benefit growth (μ_{\max} and OD_{max}) of all strains
518 when compared to the sole presence of carbon dioxide anaerobically. However, it is only
519 statistically significant for *P. carnosum* strains: μ_{\max} of TMW 2.2149 and OD_{max} for both
520 strains.

521 When oxygen is introduced again the gas mixture in presence of carbon dioxide, similar
522 regulations are observed as when carbon dioxide was absent (air vs N₂). There is an
523 enhanced expression of oxidoreductase activity, transport of iron and other metals that might
524 be required for the synthesis of cofactors, pyruvate oxidation, synthesis of lipoic acid, TCA
525 cycle and fatty acid degradation for *P. carnosum* strains, and enhanced expression of heme
526 utilization proteins, oxidoreductase activity, iron transport, assembly of iron-sulfur clusters for
527 *P. phosphoreum*. Additionally, we observed an increase in oxidative stress and cellular
528 stress proteins on *P. phosphoreum* strains and *P. carnosum* TMW 2.2149 strain. The
529 induction of oxidative stress response was absent from most strains when the oxygen
530 concentration was still 21%, but it appears enhanced when the comparison is made in
531 presence of carbon dioxide. These results might suggest a synergistic effect between carbon
532 dioxide and oxygen that emulates the effects of high oxygen concentrations even at low
533 oxygen percentages (21%) when carbon dioxide is present. The enhanced effect of the lower
534 oxygen concentration might be tied to the suggested disruptive mechanism of action of
535 carbon dioxide over the cell membrane (Daniels et al., 1985), allowing a faster diffusion of
536 oxygen into the cell, thereby emulating the effects of the higher oxygen concentration.

537 We also observed a reduction of expression of acid-counteracting reactions as a response to
538 aerobic growth, even in presence of carbon dioxide, supporting the idea that photobacteria

539 do not sense the environmental levels of carbon dioxide. The enzyme hydroxylamine
540 reductase had a lower expression in presence of oxygen for *P. carnosum* strains, and so did
541 the enzyme carbonic anhydrase for *P. carnosum* strain TMW 2.2021^T. The lysine
542 decarboxylase, with lower expression levels for *P. phosphoreum* strains in presence of
543 oxygen, catalyzes the proton-dependent decarboxylation of L-lysine to produce the
544 polyamine cadaverine. It also plays a role in pH homeostasis by consuming protons and
545 neutralizing the acidic by-products of carbohydrate fermentation (Moreau, 2007). The
546 enzyme glutamate decarboxylase, also with a lower expression for *P. phosphoreum* strains,
547 is reported as one of the most efficient methods for growth under acidic conditions via
548 production of γ -aminobutyrate (GABA) for *Listeria monocytogenes* (Cotter et al., 2005).

549 Regarding other decarboxylase, we observed constitutive expression of the amino acid
550 decarboxylases present in the genome of the four strains, whose activity leads to the
551 production of biogenic amines. Enzymes arginine decarboxylase (L-arginine to agmatine and
552 CO₂), agmatinase (agmatine to putrescine and urea) and glutamate decarboxylase (L-
553 glutamate to GABA and CO₂) were expressed constitutively for all four strains. Additionally,
554 both *P. phosphoreum* strains constitutively expressed tyrosine decarboxylase (L-tyrosine to
555 tyramine and CO₂) and lysine decarboxylase (L-lysine to cadaverine and CO₂). Results
556 revealed that regardless of the atmosphere used, photobacteria are able to produce a wide
557 range of biogenic amines and contaminate the raw meat upon growth, as previously
558 predicted by transcriptomics analysis before (Höll et al., 2019).

559 **Impact of high oxygen and carbon dioxide**

560 The effects of the increase in oxygen concentration (up to 70%) compared to air-like
561 conditions in presence of carbon dioxide were studied by the comparison
562 O₂/CO₂/N₂_vs_O₂CO₂, and considering the effects of increased oxygen concentration alone.
563 The increase in oxygen concentration when carbon dioxide is present significantly impacts
564 the growth of photobacteria by fully inhibiting *P. carnosum* and decreasing the growth rate
565 and maximum OD of both *P. phosphoreum* strains.

566 Response to oxidative stress between high and low oxygen in presence of carbon dioxide
567 was the same, contrary to observed results between the same conditions in absence of
568 carbon dioxide. These results again support the idea of a synergistic effect of carbon dioxide
569 and oxygen, and that the response of photobacteria to said stress already reaches its peak
570 with low oxygen concentrations rather than with 70%.

571 The increase of oxygen concentration in the gas mixture induces higher expression of
572 multiple proteins on both strains of *P. phosphoreum* when compared to the low oxygen
573 mixture. The response of both strains appears to be the enhancement of expression of most

574 pathways and reactions in the cells, including the respiratory chain, oxidoreductase activity,
575 alternative electron acceptors and donors, pyruvate metabolism, TCA cycle, glyoxylate cycle,
576 fatty acid degradation, and amino acids metabolism. The response observed in both strains
577 suggests that the combination of high oxygen and carbon dioxide in the gas mixture is
578 enough to override the stress response of the bacteria. While it is not possible to determine
579 the specific response of *P. carnosum* due to its lack of growth, we suggest that *P.*
580 *phosphoreum* enters a state where survival is prioritized, expressing the entire metabolic
581 machinery as a “panic” reaction and trading off the energy required to maintain such a large
582 enzymatic range for the diversification of energy production. The observed growth
583 parameters also suggest that this trade-off might allow the photobacteria to survive under
584 high stress conditions, but growth is severely hindered due to an energetic yield being either
585 very low or null.

586 We observed, however, that proteins related to the heme utilization and iron-sulfur cluster
587 assembly were significantly less expressed in conditions with high oxygen and carbon
588 dioxide compared to low oxygen and carbon dioxide, contrary to observed between the two
589 conditions in absence of carbon dioxide, which might be an indication that photobacteria are
590 not able to efficiently use oxygen in this gas mixture despite its higher percentage, and
591 therefore do not fully benefit from the higher yield of aerobic metabolism.

592 Despite previous reports supporting the reduced growth of photobacteria under modified
593 atmosphere packaged raw meat (Hauschild et al., 2021), it is still a common niche from
594 which these species are isolated (Fuentes-Perez et al., 2019) in high cell numbers of $>10^8$ log
595 CFU/g. While we deliberately chose to study specific strains alone *in vitro* in this study
596 without any interference or bias by a consortium or variations of substrates, differences in
597 observed growth might be due to presence of other species of meat spoilers or differences in
598 the model used for growth compared to naturally-contaminated raw meat. Spoilage species
599 can have an influence by consumption of oxygen and reduction of part of the stress induced
600 as it is the case of *B. thermosphacta* (Kolbeck et al., 2019), or commensal relationships with
601 photobacteria (Hauschild et al., 2021; Hauschild et al., 2022). Additionally, the model used in
602 this study, due to the limitations in proteomic sample collection, requires planktonic growth
603 with constant shaking reducing the formation of protective strategies such as biofilms that
604 modify diffusion of gases to the cells (Flemming, 1993).

605

606 **5. Author Contributions**

607 SF-P: conceptualization, data curation, formal analysis, investigation, methodology,
608 validation, visualization, visualization, writing- original draft.

609 MA: mass spectrometric analysis, quality control, validation, writing-editing and review

610 CL: proteomic conceptualization, quality control, supervision, writing-editing and review

611 MH: project administration, funding acquisition, conceptualization, supervision, writing-
612 editing and review

613 RFV: project administration, funding acquisition, conceptualization, supervision, resources,
614 writing- editing and review

615 **6. Conflict of Interest**

616 No conflict of interest is declared by the authors.

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622 Horizon 2020 program of the European Union.

623 **8. Data availability**

624 Proteomics raw data, MaxQuant search results and the used protein sequence databases
625 have been deposited with the ProteomeXchange Consortium via the PRIDE partner
626 repository (<https://www.ebi.ac.uk/pride/>) and can be accessed using the data set identifier
627 PXD031343 (reviewer account username: reviewer_pxd031343@ebi.ac.uk, password:
628 yfqFhUM0).

629 **9. Tables**

630 **Table 1.** Effects studied and direct comparisons between conditions performed to study them. The
 631 total number of proteins differentially regulated between conditions with the requirements of q-value <
 632 0.05 and log2 fold change > 2 are stated for each comparison and each strain. For each value, in
 633 green the number of proteins with a higher expression under the first condition, while in red the
 634 number of proteins with a higher expression under the second condition. N.A. = lack of proteomic data
 635 due to complete growth inhibition of the strain.

Effect to study	Comparison of conditions	<i>P. carnosum</i>		<i>P. phosphoreum</i>	
		TMW 2.2021 ^T	TMW 2.2149	TMW 2.2103	TMW 2.2134
Effect of atmospheric O2 concentration (20%/0%)	air_vs_N2	78 (27/51)	86 (49/37)	37 (16/21)	56 (28/28)
Effect of high oxygen concentration (70%/0%)	O2/N2_vs_N2	119 (59/60)	111 (73/38)	94 (45/49)	91 (40/51)
Effect of high oxygen concentration (70%/20%)	air_vs_O2/N2	28 (11/17)	43 (19/24)	9 (2/7)	22 (8/14)
Effect of carbon dioxide under anoxic conditions	N2_vs_N2/CO2	28 (20/8)	17 (4/13)	48 (32/16)	43 (30/13)
Effect of oxygen concomitant of CO2 presence (20%/0% O2; high O2 MAP)	N2/CO2_vs_O2/CO2/N2	83 (36/47)	68 (47/21)	126 (76/50)	104 (50/54)
Effect of elevated oxygen concomitant of CO2 presence (70%/20%; high O2 MAP)	O2/CO2/N2_vs_O2/CO2	N.A.	N.A.	126 (21/105)	114 (15/99)

636

637 **Table 2.** Summary of the predicted effect of the packaging atmosphere on the growth of
 638 photobacteria. Impact of each gas atmosphere on the growth and proteome of each strain is displayed
 639 (- no effect, + moderate effect, ++ strong effect, +++ very strong effect, N.A. no data available.
 640 Expected inhibition of growth of photobacteria on meat packages under each atmosphere is included.

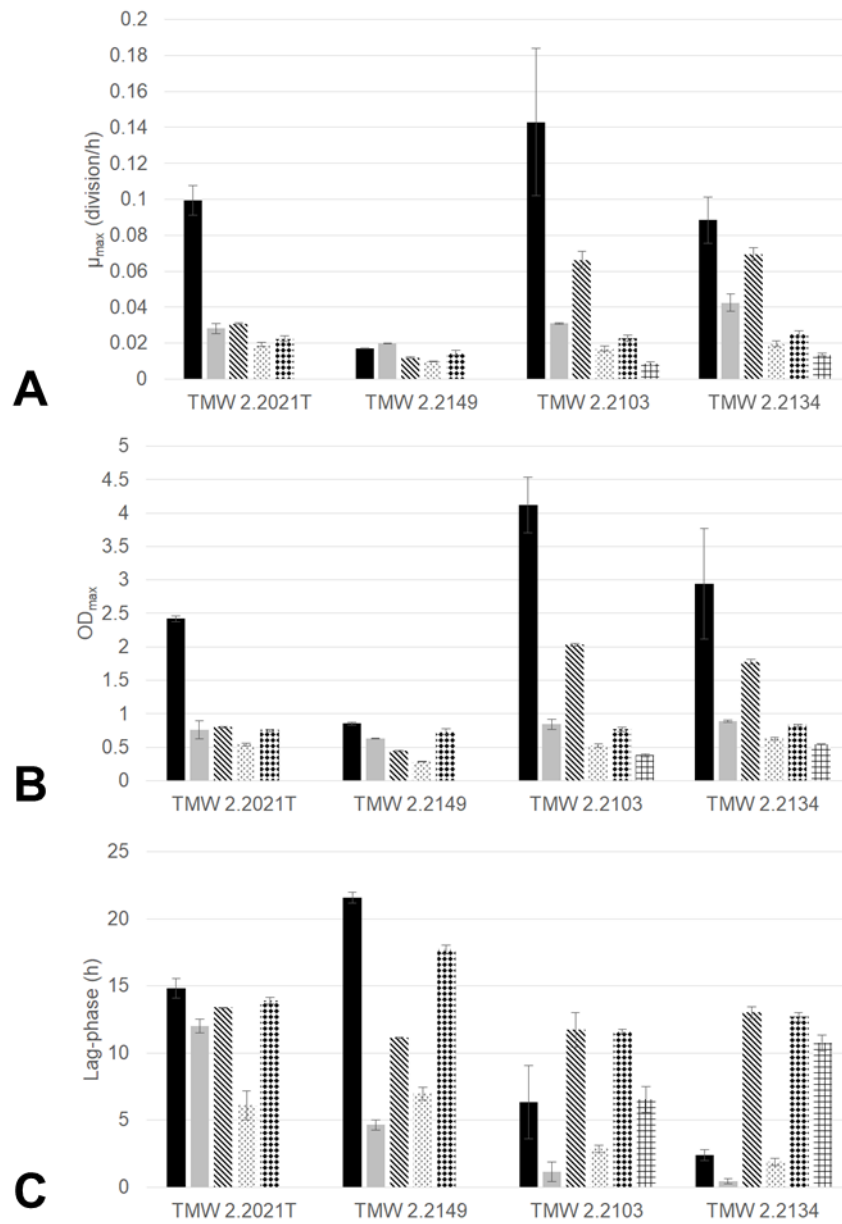
		Vacuum			MAP (no oxygen): white meat			MAP (high oxygen, 70%): red meat		
		Growth	Proteome	Expected inhibition	Growth	Proteome	Expected inhibition	Growth	Proteome	Expected inhibition
<i>P. carnosum</i>	TMW 2.2021 ^T	+	++	No	+	+	No	N.A.	N.A.	Yes
	TMW 2.2149	+	++	No	+	+	No	N.A.	N.A.	Yes
<i>P. phosphoreum</i>	TMW 2.2103	+	+	No	+	+	No	++	++	Yes
	TMW 2.2134	+	+	No	+	+	No	++	++	Yes

641 Growth on air (21% oxygen) is used as the optimum and baseline for the growth comparison with
 642 other growth conditions. Effect on the growth is evaluated based on observed reduction: “no effect”
 643 indicates no significant difference to optimum conditions, “moderate effect” indicates reduction on the
 644 growth parameters but still observed growth, “strong effect” indicates great reduction of growth
 645 parameters. Effect on the proteome was evaluated based on the amount of differentially regulated
 646 proteins.

647 **Table 3.** Summary of observed pathways/reactions affected as a consequence of the different gases
648 and concentrations for both species of photobacteria. Strain-specific regulations are marked with an
649 asterisk and the strain that showed the regulation specified between brackets. Pathway assignation
650 was performed manually.

	<i>P. carnosum</i>	<i>P. phosphoreum</i>
Oxygen (21%)	Respiratory chain Oxidoreductase activity Pyruvate metabolism *(TMW 2.2021 ^T) TCA cycle Synthesis lipoic acid Oxygen consuming reactions Synthesis of valine, leucine, isoleucine Oxidative stress *(TMW 2.2021 ^T) Degradation of fatty acids *(TMW 2.2149)	Oxidoreductase activity Degradation of fatty acids
Oxygen (70%)	Oxidative stress Iron uptake	Oxidative stress Heme utilization/transport Iron-sulfur cluster assembly Histidine biosynthesis *(TMW 2.2103)
Vacuum (N ₂)	Respiratory chain *(TMW 2.2021 ^T) Alternative electron acceptors/donors Carbohydrate utilization Peptidases/proteases pH homeostasis Osmoregulation *(TMW 2.2021 ^T)	Respiratory chain Alternative electron acceptors/donors Carbohydrate utilization Peptidases/proteases pH homeostasis Osmoregulation
Carbon dioxide	pH homeostasis *(TMW 2.2149) Cellular stress *(TMW 2.2021 ^T)	Redox sensing *(TMW 2.2103) Protein S-thiolation *(TMW 2.2134)
Carbon dioxide + Oxygen (21%)	Oxidative stress *(TMW 2.2149) Cellular stress *(TMW 2.2149) pH homeostasis	Oxidative stress Cellular stress pH homeostasis
Carbon dioxide + Oxygen (70%)		Respiratory chain Oxidoreductase activity Alternative electron acceptors/donors Pyruvate metabolism TCA cycle Glyoxylate cycle Fatty acid degradation Amino acids metabolism Heme utilization/transport Iron-sulfur cluster assembly

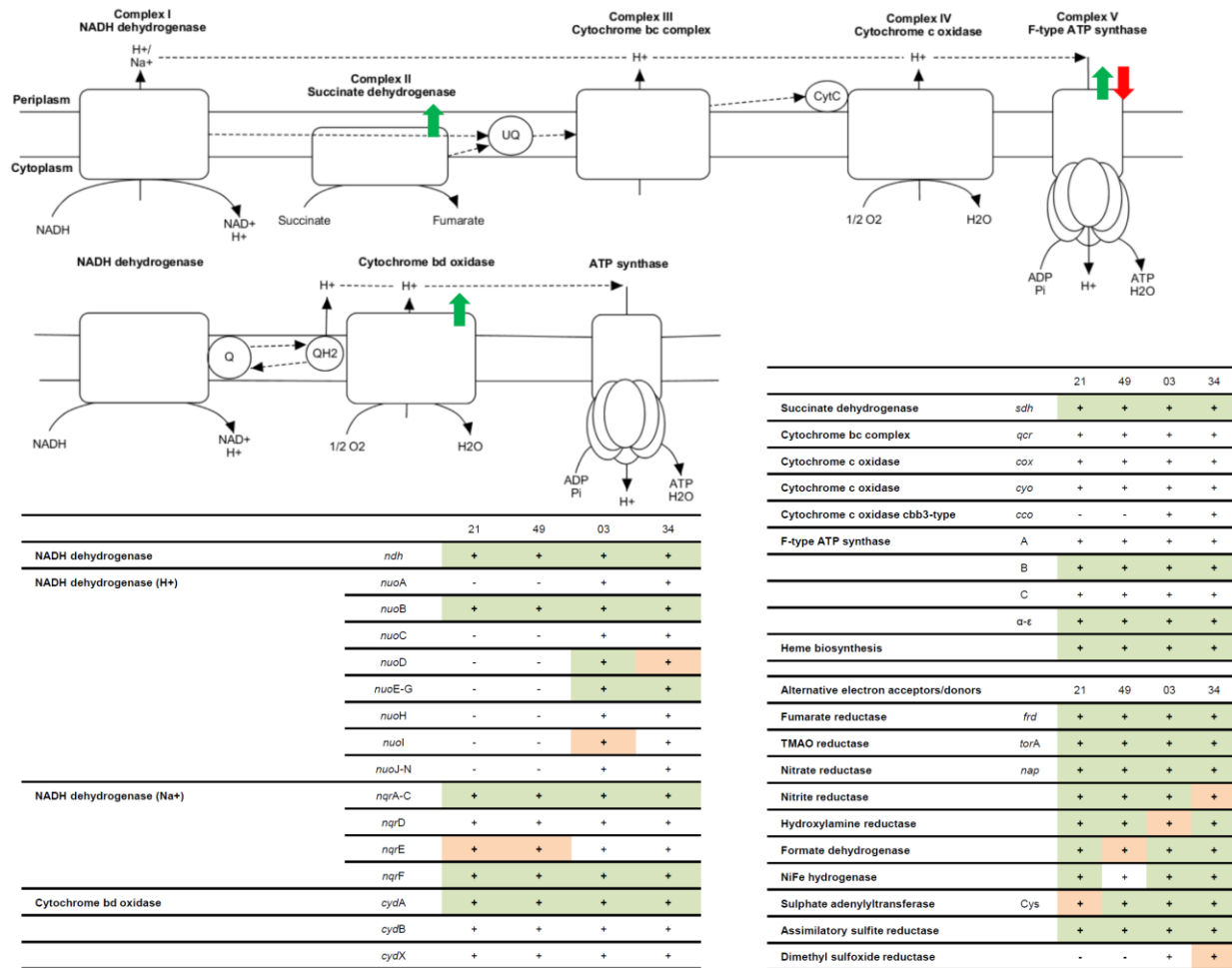
652 **10. Figures**



653

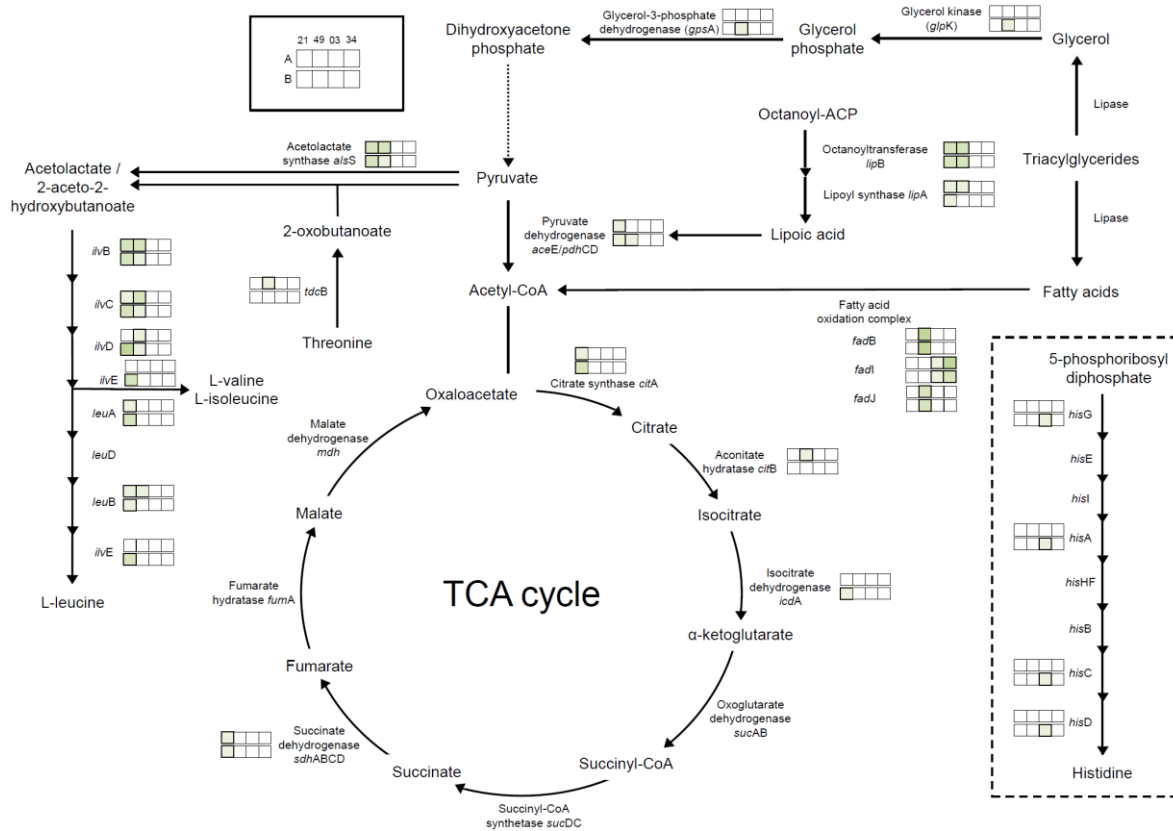
654 **Figure 1.** Growth parameters **A.** maximum growth rate (μ_{\max} , division/h), **B.** OD_{\max} , **C.** lag-
 655 phase (h) of *P. carnosum* TMW 2.2021^T, TMW 2.2149 and *P. phosphoreum* TMW 2.2103,
 656 TMW 2.2134 under different gas mixtures: ■ air, ◻ N₂, ▨ O₂/N₂, ◻ N₂/CO₂, ◻ O₂/CO₂/N₂,
 657 ◻ O₂/CO₂.

658



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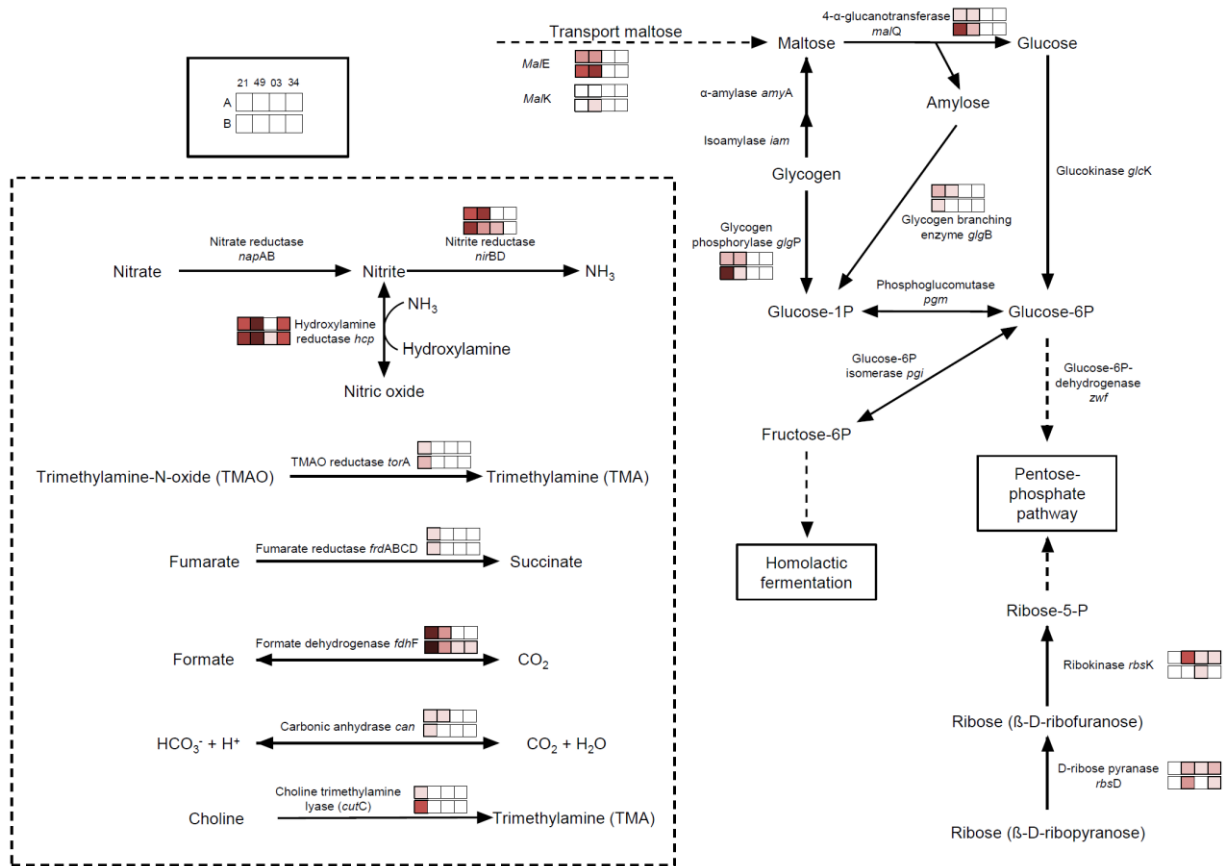
660 **Figure 2.** Representation of the functional respiratory chain according to enzymes coded in
 661 the genome of photobacteria. Colored arrows represent the regulation points when
 662 comparing oxic and anoxic conditions observed: green= higher expression under aerobic
 663 conditions, compared to anaerobic, red= higher expression under anaerobic conditions. The
 664 tables include a summary of proteins involved in the respiratory chain for each strain: 21= *P.*
 665 *carnosum* TMW 2.2021^T, 49= *P. carnosum* TMW 2.2149, 03= *P. phosphoreum* TMW 2.2103,
 666 34= *P. phosphoreum* TMW 2.2134. - = the gene is not present in the genome of the strain, +
 667 (blank) = the gene is present in the genome of the strain but no data for its expression was
 668 found in the proteome, + (orange) = the gene is present in the genome of the strain and
 669 expression data was found in some of the conditions analyzed, + (green) = the gene is
 670 present in the genome of the strain and expression data was found in all conditions
 671 analyzed.



672

673 **Figure 3.** Regulation of enzymes observed under aerobic conditions. The colored boxes
 674 display the observed regulation for each strain. Each row of the colored boxes corresponds
 675 to one comparison: A. air_vs_N₂, B. O₂N₂_vs_N₂. Each column of the colored boxes
 676 corresponds to one strain: *P. carnosum* 21=TMW 2.2021^T, 49=TMW 2.2149, *P.*
 677 *phosphoreum* 03=TMW 2.2103, 34=TMW 2.2134. Color code is represented by \square 2 log₂
 678 (diff.), \square 3 log₂ (diff.), \square 4 log₂ (diff.), \square 5 log₂ (diff.), \square 6 log₂ (diff.), \square 7 log₂ (diff.), \square 8 log₂
 679 (diff.).

680



681

682 **Figure 4.** Regulation of enzymes observed under anaerobic conditions. The colored boxes
 683 display the observed regulation for each strain. Each row of the colored boxes corresponds
 684 to one comparison: A. air_vs_N₂, B. O₂N₂_vs_N₂. Each column of the colored boxes
 685 corresponds to one strain: *P. carnosum* 21=TMW 2.2021^T, 49=TMW 2.2149, *P.*
 686 *phosphoreum* 03=TMW 2.2103, 34=TMW 2.2134. Color code is represented by \square -2 log₂
 687 (diff.), \square -3 log₂ (diff.), \square -4 log₂ (diff.), \square -5 log₂ (diff.), \square -6 log₂ (diff.), \square -7 log₂ (diff.), \square -8
 688 log₂ (diff.).

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7 Discussion

This thesis was dedicated to the study of meat spoilage relevant species of photobacteria. Techniques were developed and/or improved for their control and detection, and a comprehensive overview is provided upon the study of the genomic and physiological diversity of the species. Also, the influence of gas atmospheres used in food packaging is demonstrated on their proteome, which predicts their adaptive mechanisms and metabolism. The following theses, which are derived from this work and initial working hypotheses, are discussed in this section:

- (1) Detection of photobacteria and their entry route as contaminants benefits from culture-independent approaches
- (2) Photobacteria are abundant and widespread on cold-stored raw meat but heavily suffer from lot-to-lot variations
- (3) The diversity on meat samples within the species is high both at the physiological and genomic level
- (4) *Photobacterium* spp. show some but limited signs of environmentally driven adaptations
- (5) The species have fundamental differences that might mark their behavior, growth and interactions on a niche
- (6) Modified atmospheres are able to affect the growth and proteomic expression of photobacteria

7.1 Detection of photobacteria and their entry route as contaminants benefits from culture-independent approaches

As common marine microbiota, fish spoilers and pathogens, photobacteria have been previously studied and multiple species have been isolated from marine or sea-related sources. Detection and isolation methods often rely on their dominant presence of photobacteria on marine habitats, or their bioluminescent properties to identify their colonies on agar plates, therefore not requiring targeted isolation procedures, but rather media that cover the nutritional requirements such as marine broth (MB) (Thyssen and Ollevier, 2015). On meat, however, photobacteria are not commonly reported as dominant, although still abundant (Hilgarth et al., 2018a; Höll et al., 2019). Hilgarth et al. (2018a) already reported that failing to increase the selectivity of the media used by the addition of vancomycin greatly reduced the chances of detecting photobacteria on chicken. The reason behind it being that photobacteria are overgrown by other concomitant bacteria such as *B. thermosphacta*, even when media specifically reported for the isolation of *Photobacterium* species were used (e.g.

marine broth, TCBS). Selectivity plays a much more important role in detection and isolation of photobacteria from additional sources other than those tied to the marine environment.

The selective procedure for isolation of photobacteria described by Hilgarth et al. (2018a) is effective and allows their detection even when meat spoilage is still not advanced. However, despite the reduction of the microbial load able to grow and the increase in sensitivity in regards to photobacteria, other species and genera are still simultaneously isolated. Vancomycin is a glycopeptide antibiotic particularly effective against staphylococci, streptococci and the vast majority of gram-positive bacteria (Wilhelm, 1991), that inhibits growth of major spoilers *B. thermosphacta*, *Carnobacterium* spp. and *Lactococcus piscium* strains among others, but not of *Pseudomonas* spp. (Hilgarth et al., 2018a). The genus *Pseudomonas* has proven in culture-dependent studies to be the other major type of bacteria isolated together with *Photobacterium* spp. on the selective media, and specially under air conditions even in higher numbers, followed in some samples by *Serratia* spp. that are also not inhibited by the selective media (Hilgarth et al., 2018a). An optimization of the media by reduction of additional concomitant bacteria that are not inhibited by the primary antibiotic in the media would allow an increase in the sensitivity when species of the *Pseudomonas* or *Serratia* genus, among other, might outgrow photobacteria.

However, performed tests that aimed at the optimization of the selectivity of the media yielded unsatisfactory results. Strategies tested during the extension of this project (unpublished results) included the use of additional antibiotics or inhibitory substances on the media, enrichment of the samples in liquid culture and at 15 °C for the optimum growth of relevant species of photobacteria (Hilgarth et al., 2018a; Hilgarth et al., 2018b), and the evaluation of growth conditions between relevant species of photobacteria and *Pseudomonas* spp. such as increase in salt concentration of the media. However, tests proved that either *Pseudomonas* spp. growth was not inhibited, or when some reduction was achieved, it simultaneously affected the recovery of *Photobacterium* isolates, therefore reducing the sensitivity of the methodology, and possibly leading to an underestimation of the population of photobacteria on the sample. The described methodology already reaches a compromise between sensitivity and selectivity, and therefore improvements in the detection were focused on alternative or complementary methodology.

The value of the culture-dependent method is unquestionable, as it provides both detection and isolation of photobacteria from meat. However, the workload can easily become too heavy depending on the number of samples for processing, the minimum amount of time required to determine the presence/absence of photobacteria is 48-72h, and the fast identification of *Photobacterium* species requires specialized equipment (MALDI-TOF MS)

and a constructed in-house database of bacteria. Additionally, the lot-to-lot variation of their presence does not guarantee their detection/isolation.

During the period of time in which this thesis was developed a chicken slaughter plant and a pork and beef meat processing plant were visited and screened by the culture-dependent selective approach for the presence of *Photobacterium* spp. Results (unpublished) from samples did reveal the presence of photobacteria on packed meat obtained at the end, but not along the processing chain, questioning if the application of culture-dependent methods to sample large areas such as industrial production buildings is suboptimal due to the large area to cover and workload. Although other studies employing 16S sequencing analysis managed to report presence of *Photobacterium* spp. on samples where photobacteria have not been detected with culture-dependent methods, such as processed meats (Bouju-Albert et al., 2018; Pennacchia et al., 2011; Pini et al., 2020; Stoops et al., 2015) or from knives and cutting board from a butchery (Stellato et al., 2016), the technique is rather expensive to be used as a routine control or screening method, and often relies on third parties that will not provide results before 24h.

The development of a targeted detection method that does not rely on cultivation removes the requirement for cells to be in a cultivable state, reduces heavy workload and production of waste derived from dilutions, plating and identification and reduces the time before results by eliminating cell growth periods. Additionally, by choosing as base methodology the loop-mediated isothermal amplification (LAMP) we guarantee the improved specificity and sensitivity by the increase of the number of primers, in addition to a decrease in the reaction time, proven to be reduced to 1h for our LAMP assay and a total of 2h including preparation of the meat or surface sample, before a positive or negative result can be achieved (Fuertes-Perez et al., 2020). By comparison, available methodologies for the detection of photobacteria on food samples, not relying on cultivation, take 12 to 50h in the case of a conductance method developed by Dalgaard et al. (1996), and 6h in the case of an already existing real-time PCR-based procedure for detection of photobacteria on fish developed by Macé et al. (2013). While these methods are still optimal for quantification of photobacteria on fish samples, they have not been tested on meat where other spoilers might be a concern, and might not be optimal as a screening method in the industry due to the lower sensitivity, 3 log CFU/g vs. 1.62-1.74 log CFU/g of the LAMP assay, and the requirement for specialized equipment (e.g. real-time PCR thermocycler, Malthus 2000 microbiological analyzer, DNA extraction kits), in contrast to the utilization of a simple water bath with temperature control in the case of the LAMP assay.

Both the conductance-based method and our LAMP assay focus on the presence of the trimethylamine-N-oxide reductase (*torA*) gene on all strains/species of photobacteria, which was additionally confirmed for the relevant species *P. phosphoreum*, *P. carnosum* and *P. iliopiscarium*, and meat-borne strains (Fuertes-Perez et al., 2021). However, the measurement in change of conductance of the cells requires the media to contain TMAO, and the cells to actively reduce it for them to be detected (Dalgaard et al., 1996). In addition to photobacteria not generally being the dominant genus/species, TMAO is not an abundant substance on meat (Gram and Dalgaard, 2002), and its reduction might not be an accurate representation of the photobacteria population. In contrast, the LAMP assay only requires the cells to be present to detect their genetic material.

Regarding the evaluation of results, the aim of the method was to provide an easy to implement, fast, reliable and sensitive way of detecting photobacteria, not only for laboratory studies, but also as a routine control in the meat industry that would not heavily increase the workload when performed in parallel with existing quality/safety controls. Therefore we favored a visual evaluation method based on a pH indicator previously tested by Tanner et al. (2015) rather than other tested methods such as turbidity, difficult to see or evaluate visually or requiring a turbidity measuring instrument (Mori et al., 2004; Mori et al., 2001), or intercalating dyes that require UV illumination (Goto et al., 2009). Evaluation of a positive reaction of the developed LAMP assay does not require prior training and, although it does not offer a quantification of the concentration of photobacteria on the sample, it can be approximated by means of serial dilutions and the detection limit of the assay.

Trials on both artificially and naturally contaminated samples with the developed methodology prove the efficacy of the method in detecting photobacteria on chicken, pork and beef before the advancement of spoilage, at the same time point that culture-dependent methods would be able to detect them, but obtaining a positive result in 2h rather than three days. The trials also demonstrate that the methodology can be carried out to sample contaminated surfaces, and its characteristics make it easy to implement within the industry and for basic research. The simplicity and quick reaction of the method is a valuable tool for the following cases:

- Identification of the source of contamination or entrance route of photobacteria in butcheries, slaughters and production plants that require coverage of large areas.
- Routine screening and safety control of the batches of meat in slaughters and production plants.
- Preliminary screening of meat and meat products prior to carrying out other approaches with heavier workload, more expensive, or with a high expense of

consumables and production of waste, given the lot-to-lot variation in the presence of photobacteria on meat.

- Screening hitherto unknown sources that might contain photobacteria for basic research.

7.2 Photobacteria are abundant and widespread on cold-stored raw meat but heavily suffer from lot-to-lot variations

The reports prior to this present work expose the presence of photobacteria from several meat related sources. The distribution is widespread on multiple sectors of the meat industry including raw meat, processed meat and even cooked meat and various types of packaging. The contribution of photobacteria to meat spoilage represents an issue not only in Germany, but in great part of Europe and China, highlighting their global relevance. Table 4 contains a collection of the reports on photobacteria from meat-related sources and data that help to understand the ubiquity of photobacteria. The results from this work do not only confirm the presence and isolation of species *P. phosphoreum*, *P. carnosum* and *P. iliopiscarium* by culture-dependent methods from chicken, pork and beef in high numbers and from modified atmosphere packages, but additionally report their isolation from turkey meat, from air and vacuum packages, from a local butchery, and for the first time from products with marinades, often used for control of spoilage of raw meat (Kargiotou et al., 2011; Lytou et al., 2017).

The majority of contaminated products were reportedly stored at low temperatures between 0 and 10 °C, with exceptions raising them up to 19 °C (Greppi et al., 2015), but still falling within the range of temperatures at which the three main relevant species, *P. phosphoreum*, *P. carnosum* and *P. iliopiscarium*, are able to grow (Hilgarth et al., 2018b). We could not find signs of presence of photobacteria in any of the screened cooked or processed meat products or minced meat, despite culture-independent reports providing evidence of the contrary (Cauchie et al., 2020; Duthoo et al., 2021; Koo et al., 2016; Stoops et al., 2015). However, contamination of minced meat, processed and cooked products were all reported by means of culture-independent studies based on amplicon sequencing that is unable to differentiate between death cells, viable cells, or even cells in a non-cultivable state (Cangelosi and Meschke, 2014; Li et al., 2017).

The multiple reports of the detection of photobacteria (Table 4) and their detection on already cooked or processed products suggest that the origin or the contamination is environmental. In addition, Stellato et al. (2016) reported on the detection of photobacteria on knives, surfaces and the hands of an operator from butcheries. The main source of the contamination might be, therefore, tied to a common issue or bacterial reservoir on the processing/slaughtering plants, also suggested before by Rouger et al. (2017) for the general

spoilage community. This reservoir would be derived from a common resource (such as water baths or the cooling system) that would be responsible for fluctuating contamination on meat, and re-contamination of cooked products, considering that the species of photobacteria found on meat are unable to withstand temperatures above 25-30 °C (Hilgarth et al., 2018b).

Another phenomenon that appears to affect the distribution of photobacteria on meat is the lot-to-lot variation. Figure 5 (unpublished results) shows the distribution of bacteria isolated from raw meat where photobacteria were detected, either modified atmosphere packaged or from a local butchery (unpackaged) using the selective approach described by Hilgarth et al. (2018a). While the TVC and total photobacteria counts are much higher in the unpackaged samples, photobacteria appear overgrown by concomitant bacteria such as *Pseudomonas* spp. In contrast, modified atmospheres appear to have a selective effect and allow photobacteria to be dominant on the isolation media. The samples from pork are the only ones where *P. iliopiscarium* is reported in high numbers, although samples shown on the figure represent the only instances of detection of the species on meat samples during the length of this work. *P. carnosum* is mainly reported on chicken and beef, and *P. phosphoreum* present on pork and to a lesser extent on chicken and beef.

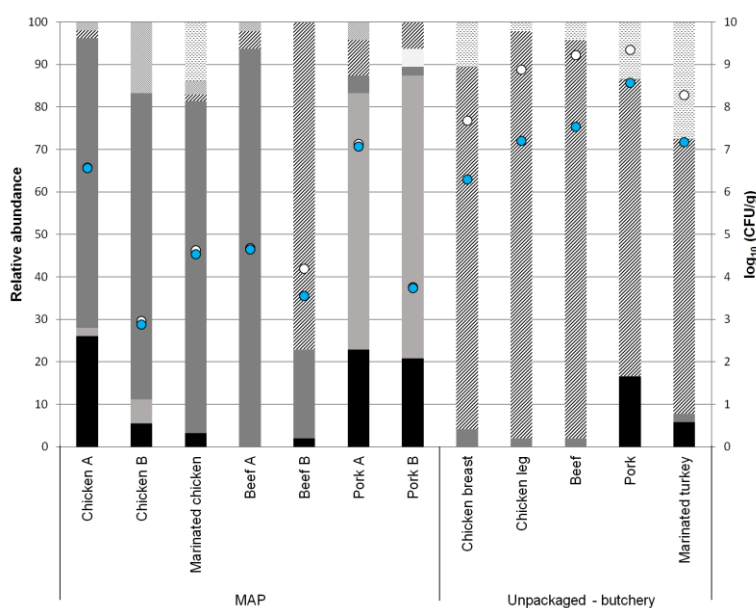


Figure 5. Distribution of detected microbiota on different meat samples, purchased in local supermarkets or butcheries using the selective isolation procedure described by Hilgarth et al. (2018a). The type of sample is described in the x-axis together with the type of atmosphere the sample was packaged in. The y-axis includes on the left the relative abundance of the different species (bars), and the right y-axis contains the log₁₀ (CFU/g) of total bacteria on the sample (○) and the log₁₀ (CFU/g) of total photobacteria (●). *P. phosphoreum* (■), *P. iliopiscarium* (▤), *P. carnosum* (▣), *Photobacterium* sp. (□), *Pseudomonas* spp. (▨), others (▩), non-reliable identification (▧).

Figure 6 (unpublished results) shows the distribution of the microbiota on samples of beef, chicken and pork packaged under modified atmospheres from the same distribution brand and supermarket over a year. The figure shows a higher prevalence of photobacteria on chicken and beef, especially of *P. carnosum* (followed by *P. phosphoreum*) and absence of *P. iliopiscarium*. In addition, the distribution of contaminated samples fluctuates over the months too. The variations between batches of meat is a known occurrence reported for other meat spoilers (Säde et al., 2017), but also for photobacteria by both culture-dependent and culture-independent studies (Cauchie et al., 2020; Duthoo et al., 2021; Fuertes-Perez et al., 2019; Hilgarth et al., 2018a; Stoops et al., 2015). As a consequence, detection might fluctuate and the isolation or sequencing procedures might not reveal the presence of photobacteria on certain batches of meat. The presence of photobacteria experiences heavy variations in numbers and species present based on type of meat, packaging conditions, and even over the length of the year, hindering the task of delineating accurately their distribution.

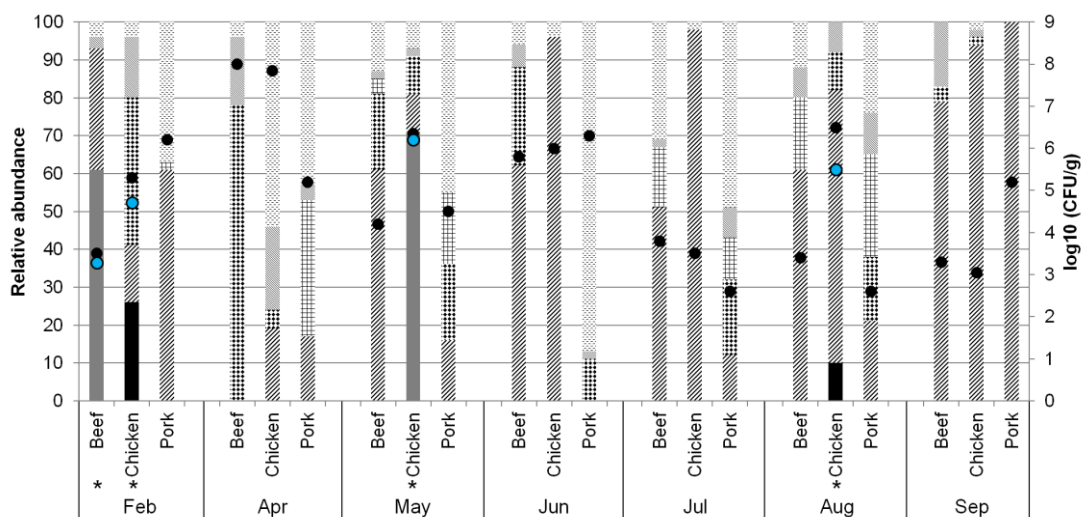


Figure 6. Distribution of detected microbiota with selective isolation procedure described by Hilgarth et al. (2018a) on beef, chicken and pork pieces of meat MAP packed from the same distribution brand along several months of the year (x-axis). The left y-axis shows the relative abundance of each species (bars), while the right y-axis shows the \log_{10} (CFU/g) of bacteria detected: black dots (●) TVC, blue dots (●) total *Photobacterium* spp. viable counts. *P. phosphoreum* (■), *P. carnosum* (■), *Pseudomonas* spp. (■), *Serratia* spp. (■), *Candida sake* (■), others (■), non-reliable identification (■). The asterisk (*) on the x-axis marks the samples contaminated with photobacteria for clarity.

According to description by Thyssen and Ollevier (2015), *Photobacterium* species are facultative anaerobic, chemoorganotrophic and with a requirement for sodium ions (optimum 160-280 mM Na^+). It is reported that most species do not have specific organic requirements and are able to grow on minimal medium based on seawater inorganic content, D-glucose and NH_4Cl . Strains of *P. phosphoreum* are reported to require L-methionine alone or combined with other amino acids (Reichelt and Baumann, 1973; Ruby et al., 1980). The

methionine content is higher in proteins of animal origin when compared to those of other origins such as plants (Elango, 2020). Additionally, the sodium concentration on meat appears not enough to cover the growth requirements of photobacteria (<1 mg/g meat). However, it has already been reported that the requirement for sodium might be unspecific and mostly osmotic, and that replacement of part of the sodium requirement can be achieved by other salts such as potassium, much more abundant (Pratt, 1963).

Reports of photobacteria outside the marine and meat processing environments are so far missing, and screening of alternative niches such as dairy and dairy-related products or vegetables yielded negative results (Fuertes-Perez et al., 2019), suggesting that presence of photobacteria is limited to marine niches, fish and seafood, and cold-stored meat and meat products.

Table 4. Summary of detected reports of photobacteria on meat and meat products, indicating when available the source of isolation and temperature of storage, the country where the product was produced, atmosphere in which photobacteria were found, and the methodology (culture-dependent or independent) that revealed their presence.

Source	Atmosphere	Country	Detection	Publication
Beef (1 °C)	Vacuum	Italy	16S sequencing	(Ercolini et al., 2010)
Beef (chilled)	Air, vacuum	Italy	16S sequencing	(Pennacchia et al., 2011)
Commercial pork (4 °C)	N.A. (air)	China	Cultured	(Kuang et al., 2012)
Salami (14-19 °C)	Air	Italy	16S sequencing	(Greppi et al., 2015)
Minced beef (4 °C)	MAP (O ₂ /CO ₂)	Belgium	16S sequencing	(Stoops et al., 2015)
Beef (6 °C)	Vacuum, MAP (O ₂ /CO ₂)	Finland	16S sequencing	(Jaaskelainen et al., 2016)
Minced pork (4 °C)	N.A. (air)	Korea	16S sequencing	(Koo et al., 2016)
Beef Pork Knife butchery Chopping board butchery Operators hand butchery	N.A. (air)	Italy	16S sequencing	(Stellato et al., 2016)
Steak tartare (4-8 °C)	N.A. (food wrap)	Belgium	16S sequencing	(Delhalle et al., 2016)
Pork (4 °C)	MAP (O ₂ /CO ₂)	Denmark	Cultured 16S sequencing	(Nieminen et al., 2016)
Pork sausages (4-8 °C)	MAP (O ₂ /CO ₂)	France	16S sequencing	(Bouju-Albert et al., 2018)
Pork, beef, chicken (4 °C)	MAP (O ₂ /CO ₂)	Germany	Cultured	(Hilgarth et al., 2018a)
Pork dry-cured sausage	N.A.	China	16S sequencing	(Wang et al., 2018)
Chicken breast (4 °C)	MAP (O ₂ /CO ₂)(N ₂ /CO ₂)	Germany	16S sequencing	(Höll et al., 2019)
Chicken carcass	Air	Belgium	16S sequencing	(Yu et al., 2019)
Pork (4 °C)	N.A.	China	16S sequencing	(Li et al., 2019)
Chicken Beef Pork Marinated turkey Marinated chicken Marinated beef (4 °C)	Air, MAP (O ₂ /CO ₂), Vacuum	Germany	Cultured	(Fuertes-Perez et al., 2019)
Minced pork	Film wrap, MAP	Belgium	16S sequencing	(Cauchie et al., 2020)

(O ₂ /CO ₂)				
Roasted duck (4 °C)	MAP (N ₂ /CO ₂)	China	16S sequencing	(Chen et al., 2020)
Dry-fermented sausages	N.A. (air)	Italy	16S sequencing	(Pini et al., 2020)
Poultry sausages				
Pork sausages (4-8 °C)	Air, MAP	France	16S sequencing	(Poirier et al., 2020)
Horse salami				
Beef salami	N.A. (air)	Italy	16S sequencing	(Settanni et al., 2020)
Pork salami (13 °C)				
Chicken	Air, MAP (O ₂ /CO ₂)	Germany	Cultured LAMP	(Fuertes-Perez et al., 2020)
Beef (4 °C)				
Pork loins (-2 °C)	MAP (N ₂ /CO ₂)	China	16S sequencing	(Basse et al., 2021)
Chicken (0 – 10 °C)	Film wrap	Greece	16S sequencing	(Dourou et al., 2021)
Smoked pork sausage (4 °C)	MAP (N ₂ /CO ₂)	Poland	16S sequencing	(Efenberger-Szmechtyk et al., 2021)
Ostrich meat (4 °C)	Vacuum	Poland	16S sequencing	(Juszczuk-Kubiak et al., 2021)
Donkey meat (4 °C)	Film wrap	China	16S sequencing	(Wei et al., 2021)
Cooked ham				
Cooked chicken products (7-8 °C)	MAP (N ₂ /CO ₂)	Belgium	16S sequencing	(Duthoo et al., 2021)

7.3 The diversity on meat samples within the species is high both at the physiological and genomic level

The three species of photobacteria whose study is the focus of this thesis display a high level of diversity at multiple levels, highlighting that maybe their relatively recently discovered involvement on meat spoilage should not have been a surprise at all. These bacteria show variations not only in their distribution on samples, but also on their physiological and genotypic characteristics, both at inter- and intra-species levels, that suggests a constant drive for adaptation and persistence.

The use of amplicon sequencing and other culture-independent studies allows the detection of photobacteria, but in most cases it is reported as detection of the genus rather than the individual species (Pennacchia et al., 2011; Stoops et al., 2015) due to the low discriminatory power of the 16S gene in closely related species (Sawabe et al., 2007). Therefore the species distribution and diversity on a batch of samples is hard to elucidate. Studies that report the direct isolation of photobacteria from meat-related sources represent a much more accurate source to determine how diverse the population of photobacteria is. Their presence on multiple types of meat is unquestionable, but not equivalent. Photobacteria appear to have a certain preference for the type of meat they colonize, with uneven distributions based on animal and type of package. On culture-dependent based studies, *P. carnosum* and *P. phosphoreum* appear the most common species, with *P. carnosum* being the most abundant

on chicken and beef, and *P. phosphoreum* on pork, and in particular those pieces MAP packed (Fuertes-Perez et al., 2019; Hilgarth et al., 2018a)(Figure 5). On the other hand, *P. iliopiscarium* detection has been much lower and mostly correlated to the sampling of pork pieces (Fuertes-Perez et al., 2019). However, instances of *P. phosphoreum* present in high numbers on chicken also exist (Figures 5 and 6), weakening the tendency. Although *P. carnosum* tends to be overall the most abundant species found on meat, both species can be found either alone or together, increasing the diversity of the population of bacteria on the same sample. Despite the slight differences in e.g. fatty acid composition between the three types of meat (Bohrer, 2017; Pereira and Vicente, 2013), it appears that both species are able to reach high relevant numbers on the three types of meat. Therefore, it could also be speculated that species distribution is dependent on the concomitant bacteria on the meat, the in-house population of photobacteria at the slaughter, and the specific strains involved that might be more or less competitive.

The uneven distribution is not only observed in regards to the species present on one type of meat or sample, but also to the diversity within each of the species. The diversity of the contaminant bacterial community on a piece of meat is dependent on the animal, the slaughtering procedure, the post-slaughtering processing, storage temperature, packaging atmosphere, the use of marinades and other additives and the sanitizing treatments applied (Rouger et al., 2017), establishing diversity differences between the types of meat screened. Once the initial contamination is established, the diversity is reduced with the increase of the total bacterial load (Chaillou et al., 2015; Höll et al., 2016). The study of the distribution of strains at advanced storage times suggested that at the moment of contamination of the meat during the production chain, the initial contamination can already be quite diverse, with more than 15 different strains on one single piece of meat remaining at the moment of sampling (Fuertes-Perez et al., 2019).

Although the species might display preferences for the meat of specific animals they colonize, the strains isolated are not exclusive of said types. As mentioned before, it is speculated that the origin of the contamination on meat can be found along the processing/slaughtering chain. The bacterial reservoir might promote the differentiation into new strains rather than an origin in the gut of the animal. The absence of a strain/type of meat specificity was additionally proven by the lack of correlation between the source of isolation of a strain and the results of the physiological tests or similarity clusters applied to them, except when considering differences between marine-borne and meat-borne isolates (Fuertes-Perez et al., 2019; Fuertes-Perez et al., 2021).

The strains of the three species, however, do accumulate a certain degree of variability and diverse features that differentiate them from each other and enrich the adaptability of the three species. The comparative genomics study on the three species of photobacteria shows signs of frequent events of genomic acquisition/loss of genes via horizontal exchange that result in large segments of their genome being strictly strain-specific (Fuertes-Perez et al., 2021). The genomes of the three species tend to accumulate transposases and other mobile elements. In addition, the presence of bacteriophage and plasmid sequences integrated in the genome together with the analysis of CRISPR-cas clusters, regarded as the bacterial immune system (Makarova et al., 2015), suggest frequency of infections from external DNA (Attar, 2015; Makarova et al., 2015). The transposable, bacteriophage and conjugative elements have been previously suggested as main mechanisms behind the evolutionary path within the family *Vibrionaceae* (Gu et al., 2009; Lilburn et al., 2010; Reen et al., 2006; Urbanczyk et al., 2010; Vitulo et al., 2007).

The low variability in characteristics such as the GC% content or the usage of codons in their genome would suggest that the acquired segments must come from bacteria with similar characteristics, and maybe even other concomitant members of the genus. There was also a much higher abundance of elements devoid of annotated function in those predicted horizontally transferred segments, than those that truly offered an adaptive advantage. In said scenario, the higher the diversity of species and strains of bacteria (and photobacteria) on the same sample the more likely the occurrence of horizontal gene transfer and the more likely to acquire advantageous and adaptive characteristics.

Events of horizontal transfer have already been discussed in the context of photobacteria for several of their features such as the *lux-rib* operon, chitin pathway or the deoxyribodipyrimidine photolyase (Hunt et al., 2008; Lauro et al., 2014; Urbanczyk et al., 2008). Machado and Gram (2017) also did a study on the *Photobacterium* genus reporting high incidence of acquired features, and the randomness of their distribution. Said random distribution was also present when studying several strains of the same species (*P. phosphoreum*, *P. carnosum* and *P. iliopiscarium*). Physiological tests and genomic analysis provided evidence of this phenomenon for the utilization of uncommon carbohydrates (e.g. L-fucose, *P. carnosum*), resistance to antibiotics (e.g. chloramphenicol, *P. phosphoreum*), acidification of the media, predicted biogenic amine production (e.g. histamine, putrescine, cadaverine), flagellar cluster and motility, distribution of pathways (e.g. KDPG pathway), and predicted production of bacteriocins and siderophores (Fuertes-Perez et al., 2019; Fuertes-Perez et al., 2021).

Finally, the apparently frequent acquisition of new features by the three species of photobacteria raises not only concern, but also possibilities. On one hand, it means that strains of the species could continuously adapt and become harder to control or raise their spoilage potential. On the other, it opens up possibilities for the pharmaceutical and similar industries, already explored for the genus in the discovery of new drugs (Machado et al., 2015; Machado et al., 2014; Nielsen et al., 2014; Wietz et al., 2010), since the biosynthetic clusters tied to the production of secondary metabolites are, according to Khaldi et al. (2008), mostly acquired by HGT. Photobacteria already show signs of acquired production of secondary metabolites, some of which might be interesting for the pharmaceutical and similar industries (e.g. sactipeptides, microcins, penisin) to develop new antibiotics (Baindara et al., 2016; Himes, 2017; Severinov and Nair, 2012).

7.4 *Photobacterium* spp. show some but limited signs of environmentally driven adaptations

Meat-borne strains of the three species of photobacteria do not show signs of divergence from each other based on their respective source of isolation, and it appears that the structural and composition differences of the animals are not enough to stimulate an adaptive response to each of them. However, photobacteria were originally described as marine bacteria, with different types of lifestyle, and it is possible that the colonization of a new niche such as meat has been accompanied by adaptations driven by the change in environment.

A variable degree of adaption to different niches was observed for the three species. Features such as bioluminescence, osmotolerance and resistance to osmotic stress, or the tolerance and adaptation to high pressure are some of the features commonly attributed to marine bacteria (Brodl et al., 2018; Campanaro et al., 2005; Hauschild et al., 2020). Bioluminescence is a feature mainly observed in the ocean, either for the self-gain of the organism to attract animals that serve as niche, or as the result of a symbiotic relationship between a bioluminescent bacteria and animals (Widder, 2010). *P. phosphoreum* is the only of the three species studied that has retained the entire *lux-rib* operon in their genome, and that is able to display bioluminescence when in culture. However, it has also shown that the feature is strain-dependent, as the species contains at least three strains (meat-borne) with no visible bioluminescence (Fuertes-Perez et al., 2019; Fuertes-Perez et al., 2021). Moran et al. (2007) differentiates marine and non-marine bacteria by the amount of sodium transports and sodium-based transport systems, of which *P. phosphoreum* strains have a higher number encoded in their genome (Fuertes-Perez et al., 2021). The three species appear capable of osmoregulation and to withstand the effects of high pressure, common in the deep sea, based on predictions derived from their genetic machinery. However, a study by

Hauschild et al. (2020) tested the resistance of species *P. carnosum* and *P. phosphoreum* and reported on a higher general resistance of the latter to both types of stress. This is not the first instance of photobacteria not expressing their genetic machinery, as it was also observed for the motility in all strains of *P. carnosum* despite an approximate half of the strains containing the full flagellar cluster in their genome (Fuertes-Perez et al., 2019; Fuertes-Perez et al., 2021). Finally, the three species retain their ability to utilize trimethylamine-N-oxide (TMAO) and nitrate/nitrite as alternative electron acceptors in the respiratory chain, both compounds abundant on fish or marine environments but rather scarce on meat (Cho et al., 2017; Iammarino and Di Taranto, 2012; Koike and Hattori, 1978; Yancey et al., 1982). The data suggest that *P. phosphoreum* retains the most adaptations to marine-environments, which define its primary niche.

On the other hand, the loss of several of the mentioned features by *P. carnosum* such as bioluminescence, reduction of sodium transporters, reduced high pressure and osmotolerance could be signs of the contrary. This species does not show clear signs of divergence on strains isolated from different sources, therefore indicating that the isolates from MAP salmon are cross contaminants and that this species appears as homogeneous for terrestrial environments. The entire species has also lost the ability to utilize DMSO, an abundant compound in the marine-environment (Lee et al., 1999), as alternative electron acceptor in the respiratory chain. However, the species contains a wider variety of genes dedicated to the utilization of several different carbohydrates as carbon sources, also confirmed by acid production (Fuertes-Perez et al., 2019; Fuertes-Perez et al., 2021), as a suggested adaptation to nutrient rich (terrestrial) environments such as meat, previously proposed by Hilgarth et al. (2018b) or plant-based. Carbohydrates usage by *P. carnosum* includes the use of glycogen, a primary carbon source on raw meat (Immonen and Puolanne, 2000; Immonen et al., 2000; Koutsidis et al., 2008b; Ninios et al., 2014; Pethick et al., 1995; Trowbridge and Francis, 1910), but rather scarce on fish (Guillaume et al., 2001; Tarr, 1966). In contrast, *P. phosphoreum* appears to have lost the ability to use glycogen. Henrissat et al. (2002) proposes that the loss of the ability to synthesize and degrade glycogen on bacteria might be associated to favoring a life-style rather parasitic or symbiotic, such as the one observed between the latter species and marine animals (Beijerinck, 1889; Hendrie et al., 1970).

The existence of subpopulations within photobacteria has been suggested. The species *P. carnosum* and *P. phosphoreum* show certain signs of environmentally driven adaption of the whole species, but do not offer evidences of clear differentiation between those strains isolated from a marine or meat-related environment from a genetic point of view, although

the latter does provide evidence of a different undescribed sub-species by genome-sequence identity. However, *P. iliopiscarium* exhibits clear delineation of strains correlated to the source of isolation that was both tested by physiological and genomic features, and corroborated by phylogenetic clustering (Fuertes-Perez et al., 2019; Fuertes-Perez et al., 2021). Said adaptations are similar to those observed for the other two species, but they appear to have driven the strains of a single species in opposite evolutionary directions. Fish-borne strains of the species retain the flagellar cluster and the ability to utilize DMSO as alternative electron acceptor. Meat-borne strains, on the other hand, display a similar pattern of carbohydrate utilization and transport as *P. carnosum* (Fuertes-Perez et al., 2019; Fuertes-Perez et al., 2021).

7.5 The species have fundamental differences that might mark their behavior, growth and interactions on a niche

Due to the phylogenetic proximity of the three species of photobacteria, a great part of their metabolic properties are shared and common. A surface-level overview of their metabolism might suggest that overall all of them behave similarly when growing on meat, with complete pathways in all three species for glycolysis/gluconeogenesis, pentose phosphate pathway, homolactic fermentation, TCA and glyoxylate cycle, pyruvate oxidation, and amino acid, fatty acid and glycerol degradation (Fuertes-Perez et al., 2021; Höll et al., 2019). However, the predictions based on their genome, observed proteome expression and growth experiments reveal differences on the species that suggest different strategies when dealing with their environment.

Despite the similar detection and isolation rates of both *P. carnosum* and *P. phosphoreum* on meat, the results show great differences in growth on a meat-model system. *P. carnosum* displayed much lower growth rates, maximum optical densities and longer adaptation times before growth was observed than *P. phosphoreum* (Fuertes-Perez et al., 2022; Fuertes-Perez et al., 2019), while *P. iliopiscarium*, with much lower incidence on meat, showed comparable adaptation times to *P. phosphoreum*, but growth rates comparable to *P. carnosum*.

The three species are predicted to be able to respire both aerobically and anaerobically via the use of multiple different electron acceptors, and be able to ferment in the absence of a better alternative (Fuertes-Perez et al., 2021). The ability to grow under multiple atmospheres was also previously reported and can be derived from their presence in multiple types of modified atmosphere packed meat (Table 4). However, it is still clear that air-like conditions remain the optimum for their growth when compared to other atmospheres (Fuertes-Perez et al., 2022; Hauschild et al., 2021).

Under air-like conditions it appears that *P. carnosum* tends to differentially regulate several mechanisms for the efficient use of oxygen in the media, including an enhancement of the respiratory chain and energy metabolism. This is in contrast to the much lower regulation observed on *P. phosphoreum* under the same conditions that relies on the base-line expression of the same proteins rather than an enhancement (Fuertes-Perez et al., 2022). The difference in response might also mark the adaption times observed for the two species, with *P. carnosum* requiring longer times to modify the expression of the enzymes and adapt them to the environmental conditions.

They all contain a common sodium-translocating NADH dehydrogenase as the first complex in the respiratory chain that reflects their sodium requirement in the media (Thyssen and Ollevier, 2015), predicted to be the preferential type of NADH dehydrogenase during respiration based on the proteome profile detected (Fuertes-Perez et al., 2022), rather than the more common proton-translocating NADH-dehydrogenase only present in the genomes of most *P. phosphoreum* strains, but absent from the proteomic data (Fuertes-Perez et al., 2021). Still, the existence of an alternative complex and an additional cytochrome cbb3-type oxidase with high oxygen affinity (Pitcher and Watmough, 2004) in both *P. phosphoreum* and *P. iliopiscarium* might confer them advantage and increase the efficiency of oxygen utilization. The study by Hauschild et al. (2022) did confirm the presence of transcripts of those complexes, and therefore they could act as a complementary working complex for the respiratory chain. The predicted higher potential of *P. phosphoreum* to produce siderophores to capture environmental iron, used in redox reactions and respiration (Comi, 2017; Gram et al., 2002), might increase the competitive potential of the species above the other two.

All three species were predicted to utilize glucose, fructose, glucose and mannose (Fuertes-Perez et al., 2021), the main carbohydrates present on meat (Aliani and Farmer, 2005a, b; Koutsidis et al., 2008a, b; Meinert et al., 2009a; Meinert et al., 2009b), and the prediction was confirmed by acid production (Fuertes-Perez et al., 2019). Therefore, based on carbon utilization, the three species are equipped to grow both on the meat and on the fish, where glucose, fructose and mannose are highly abundant (Tarr, 1966). While the use of glucose appears to be constitutive, the species show preferences on carbohydrate utilization during anaerobic fermentation. *P. carnosum*, is predicted to preferentially use glycogen (although still predicted to use ribose) as compared to *P. phosphoreum*, which is unable to use it, and is predicted to preferentially use ribose (Fuertes-Perez et al., 2022). *P. carnosum* might gain an advantage given the abundance of the glycogen on meat, of up to 1.8% of the meat weight (Immonen and Puolanne, 2000; Immonen et al., 2000; Ninios et al., 2014; Pethick et al., 1995; Trowbridge and Francis, 1910). Additionally, the wider diversification of carbon

sources observed for *P. carnosum* and *P. iliopiscarium*, even from sources other than meat (e.g. plant-based carbohydrates), would help counterbalance their slower growth rates, being able to still switch and consume other energy sources as other faster bacteria deplete them. While carbohydrates tend to be a major carbon source for many bacteria, observations also revealed that, under optimum air-like conditions, photobacteria might utilize fatty acids as primary source of energy (Fuertes-Perez et al., 2022) given the higher total ATP yield (Leverve et al., 2007). Finally, as mentioned before, the three species are predicted to degrade amino acids as energy source. All strains are predicted to be able to carry out most of the anaplerotic routes involved in the incorporation of amino acids into the TCA cycle, with the exception of glutamate dehydrogenase (*gdhA*), only present in *P. phosphoreum* strains (glutamate to α -ketoglutarate) (Fuertes-Perez et al., 2021). However, an enhancement of the utilization of proteins as carbon sources was not observed, except for a slight increase in expression of unspecific peptidases/proteases under anaerobic conditions (Fuertes-Perez et al., 2022). Hauschild et al. (2022) reported on a preferred use of fatty acids and proteins as energy source when photobacteria are growing on meat with concomitant bacteria. Moreover, given the reported requirement of *P. phosphoreum* for L-methionine, it is likely that photobacteria constitutively utilize amino acids as energy source, but might not be under all circumstances the preferred substrate.

All strains considered in the study from the three species shared the capability to modify the surrounding environment to a certain extent. Several of the derived products from the metabolism of proteins and the β -oxidation of lipids translate into foul-odors that the consumer can perceive and correlate to spoilage (Flores, 2017; Jakobsen and Bertelsen, 2000; Jayasingh et al., 2002). The production of greening on meat derived from the release of hydrogen peroxide from different sources (pyruvate or amino acids), production of sour odors and modification of the pH by production of compounds such as acetate, lactate, ammonia or trimethylamine are predicted for all strains (Fuertes-Perez et al., 2021; Gram and Dalgaard, 2002; Gram et al., 2002). However, *in vitro* measurements of pH variations on a meat model show that *P. phosphoreum* has a higher tendency to alkalize the media than the other two species, while the tendency of *P. carnosum* is to decrease or maintain it (Fuertes-Perez et al., 2019). It has been suggested that the influence over the pH might also have a correlation to the production of biogenic amines by photobacteria, although to a different extent for the species. In that context, *P. phosphoreum* might be the main producer of biogenic amines, given also previous reports of the high release of histamine to the media by the species (López Caballero et al., 2002; Morii and Kasama, 2004; Torido et al., 2012; Wang and LaPointe, 2020). The production of biogenic amines, such as putrescine from arginine (all strains) and ornithine (strain-specific), gamma-aminobutyric acid (GABA) from

glutamate (all strains), cadaverine from lysine (strain-specific), and tyramine from tyrosine (strain-specific), was predicted for the species from their genome (Fuertes-Perez et al., 2021; Höll et al., 2019). Furthermore, the expression of present amino acid decarboxylases in the proteome of strains TMW 2.2021^T, TMW 2.2149 (*P. carnosum*) and TMW 2.2103 and TMW 2.2134 (*P. phosphoreum*) appeared constitutive, confirming that use of amino acids is independent on the growing conditions and constant for photobacteria, and predicted constitutive production of at least agmatine, putrescine, GABA, tyramine and cadaverine (Fuertes-Perez et al., 2022). Finally, although Höll et al. (2019) and Machado and Gram (2017) reported on the absence of known homologs to the histidine decarboxylase gene on *P. phosphoreum*, an alternative histidine decarboxylase (*hdc2*) described by Bjornsdottir-Butler et al. (2020) was found as strain-specific in *P. phosphoreum* and *P. carnosum* strains. Said version of the enzyme might be responsible for the multiple reports on the production of histamine by *P. phosphoreum* (López Caballero et al., 2002; Morii and Kasama, 2004; Torido et al., 2012; Wang et al., 2020), although its distribution is strain-specific rather than a common trait for the whole species.

In regards to the relationships established with other concomitant bacteria in the media, the wider predicted bacteriocin production observed for *P. phosphoreum* against other bacteria (e.g. microcin (Baquero et al., 2019)) suggests that the strategy followed by the species is focused on elimination of possible competitors in the environment rather than diversification of energy sources. This might also be the case for those *P. iliopiscarium* marine-borne strains containing type IV secretion system, involved in conjugation events but also on secretion of macromolecules into other cells and removal of competitors (Sgro et al., 2019; Wallden et al., 2010).

Predictions derived from the genome of the species revealed a general similar capacity to respond to sources of stress such as high pressure or osmotic unbalance. However, an study by Hauschild et al. (2020) proved that *P. carnosum* had a higher sensitivity to both. Response to oxidative stress was predicted to be slightly enhanced for *P. phosphoreum* and *P. iliopiscarium* species via the duplication of genes superoxide dismutase and catalase (Fuertes-Perez et al., 2021). The difference in sensitivity between *P. phosphoreum* and *P. carnosum* was confirmed later by the response to oxidative stress displayed by the species when growing under oxic conditions. *P. carnosum* already displayed signs of oxidative stress even under air-like conditions, whereas *P. phosphoreum* required high-oxygen concentrations to show any response to it (Fuertes-Perez et al., 2022), and proving that gene duplication might have an adaptive function behind on photobacteria.

Differences in stress-response were additionally observed in regards to antibiotic resistance and growth requirements. *P. carnosum* showed the greatest and widest sensitivity to tested antibiotics (Fuertes-Perez et al., 2019), and the narrowest growth conditions of temperature, salt concentration and pH of the three species, reported by Hilgarth et al. (2018b). Overall, *P. carnosum* displays the strongest sensitivity to external stress of the three species. Still, the species is able to adapt and, as the proteomics results reveal, accordingly modify the expression of its proteome in response to most stress-sources (Fuertes-Perez et al., 2022). Additionally, a study by Hauschild et al. (2021) revealed that *P. carnosum* might benefit from the presence of other concomitant bacteria under certain atmosphere-induced sub-optimal conditions and improve its survivability.

Overall, the data obtained sustain the perception of *P. carnosum* as bacteria with slower growth due to lower stress-resistance capabilities, lower respiratory efficiency, and longer adaptation times derived from more extensive proteomic regulation under optimum growth conditions. The species, however, is suggested to focus its strategy on diversification on the use of energy sources and optimization of their utilization depending on the colonized niche. On the other hand, *P. phosphoreum*, better at resisting to environmental stress, limits its regulatory response under optimum conditions due to higher base-line efficiency in order to grow faster, and focuses its strategy on removal of possible competitors. *P. iliopiscarium* appears to share strategies of both previously mentioned species, but be able to master none, and remain relegated to a minor presence than the other two both in the meat system and in the marine environment.

7.6 Modified atmospheres are able to affect the growth and proteome of photobacteria

Modified atmospheres are a common method used for extending the shelf-life of meat and meat products and limit the growth of spoilage microbiota (Church and Parsons, 1995; Farber, 1991; McMillin, 2008; McMillin et al., 1999). The technology relies on the negative effects that carbon dioxide, high concentrations of oxygen, or the lack of oxygen might have on the growth of bacteria. Their effects have been tested on multiple species of spoilers with different outcomes, since the tolerance or development of adaptive strategies varies greatly, from complete inhibition of the bacteria, to the total lack of effect on them (Erichsen and Molin, 1981; Kolbeck et al., 2020; Rossaint et al., 2015).

Table 4 displayed in section 7.2 presents the multiple studies where the presence of photobacteria has been reported on meat and meat products, and it includes packaging under all types of modified atmospheres (N₂ 70% / CO₂ 30%, O₂ 70% / CO₂ 30 % and vacuum packaging) (Bassey et al., 2021; Chen et al., 2020; Fuertes-Perez et al., 2019).

Evidences point towards the absence of an inhibitory effect of the modified atmospheres on photobacteria and their ability to grow regardless of the packaging conditions (modified atmospheres with and without oxygen) as it was previously suggested by Höll et al. (2019), which constitutes itself a problem due to the spoilage potential of the three species reported on meat (Fuertes-Perez et al., 2019; Fuertes-Perez et al., 2021; Hilgarth et al., 2018a) and fish (Dalgaard et al., 1997; Emborg et al., 2002; Jørgensen et al., 2000a).

However, evidences from this work point towards the existence of an influence of each of the gases and their concentrations on the metabolism of the two dominant spoiling species: *P. phosphoreum* and *P. carnosum* (Fuertes-Perez et al., 2022). While the overall effect of the gases on the proteome regulation is similar for both species, the extent to which each of them affects their growth diverges, as a consequence of the different adapting capabilities of the two species to a surrounding gas atmosphere that deviates from optimum air-like conditions. Despite both species possessing and constitutively expressing the proper genetic machinery to counteract most types of stress that could be induced by the gases, such as oxidative stress, changes in the pH, or disruption of the osmotic balance, *P. phosphoreum* appears in all cases better suited to withstand negative environmental conditions (Fuertes-Perez et al., 2022; Fuertes-Perez et al., 2021; Hauschild et al., 2020; Hilgarth et al., 2018b).

The use of vacuum, carbon dioxide alone or the use of high oxygen concentrations would pose a problem for the meat industry, since they do not appear enough to truly hinder the growth of photobacteria, but rather only limit it, as it was also reported by Hauschild et al. (2021). Photobacteria do show signs of adaptation to those atmospheres that allow them to, although not optimally, reach high cell numbers (Fuertes-Perez et al., 2022).

We have observed that the use of atmospheres without oxygen, regardless of the presence of carbon dioxide, is predicted to enhance the metabolic machinery dedicated to fermentative pathways and anaerobic respiration (Fuertes-Perez et al., 2022). Despite the demonstrated growth of photobacteria in the absence of oxygen (Hilgarth et al., 2018b), they are present but scarce on vacuum packages, and the growth experiments proved some degree of reduction compared to optimum conditions (Fuertes-Perez et al., 2022). The lack of alternative electron acceptors in the meat environment that causes hindering of the anaerobic respiration might be the cause for the growth reduction observed under anoxic conditions, supported by the enhancement of the use of nitrite as alternative electron acceptor under anoxic conditions. In addition, as a response to the acidification of the media predicted by the utilization of carbohydrates, the bacteria appear to activate alkalization routes tied to the production of ammonia and amines such as trimethylamine (TMA), a spoilage product (Dalgaard, 1995), from choline, present on meat (Lewis et al., 2015).

Despite the constitutive expression of several decarboxylases responsible for the production of biogenic amines, it appears that their expression is reduced in conditions where oxygen is present despite the presence of carbon dioxide in the gas mixture (Fuertes-Perez et al., 2022). In this sense, the use of the modified atmosphere that contains 70% N₂ and 30% CO₂, mostly used in the European Union for the packaging of chicken (the most common source of isolation of photobacteria) (Fuertes-Perez et al., 2019; Hilgarth et al., 2018a; Hilgarth et al., 2018b), would be ineffective and even possibly counterproductive to some extent. It is predicted that photobacteria are unable to properly sense the environmental levels of carbon dioxide, rather adapting to their own anaerobic metabolism when in absence of oxygen. Despite some predicted negative effects of the gas among those attributed to it, such as disruption of the membrane or alteration of the pH (Daniels et al., 1985), it is not, by itself, an effective measure against the growth of photobacteria. These findings were similarly reported by Hauschild et al. (2021), that observed some, but insufficient, growth reduction on both species by the presence of carbon dioxide with, however, similar capabilities to adapt and tolerate its presence with and without other bacteria present.

A similar situation can be described for the use alone of high oxygen concentrations, reported to have negative effects on the growth of some species of photobacteria, such as *P. phosphoreum*, when used in concentrations either too high or too low (Nealson, 1978). Despite evident signs of oxidative stress induced on both species (Fuertes-Perez et al., 2022), it appears to be the least severe of the negative effects induced on the growth of *Photobacterium* spp. The bacteria benefit from the large battery of oxygen radicals' counteracting enzymes (Fuertes-Perez et al., 2021), and the enhanced expression of several of them (Fuertes-Perez et al., 2022), to limit the growth reduction suffered.

However, the combined use of carbon dioxide and high concentration of oxygen tell a different story. While there are several evidences of photobacteria present on meat packed under said atmosphere (Table 4), photobacteria appear unable to cope with the combined and synergistic effect of both gases (Fuertes-Perez et al., 2022), also reported by Hansen et al. (2021) on cod fillets and Hauschild et al. (2021) on raw meat. As it was mentioned before, the use of carbon dioxide alone is insufficient to hinder enough the growth of photobacteria, but effective enough in combination with 70% oxygen.

Previously reported effects of the gases include the presence of oxygen enhancing the sensitivity to other types of stress on bacteria (Amanatidou, 2001), such as the one exerted by carbon dioxide, or even the reduction of the activity of the respiratory chain in presence of carbon dioxide previously reported for *Pseudomonas* spp. (Gill and Tan, 1980). However, the bacteria show signs of suffering a stronger oxidative stress when carbon dioxide and oxygen

are present together (Fuertes-Perez et al., 2022) also reported by Hauschild et al. (2022). The effect could be attributed to the cell membrane disruptive mechanism attributed to carbon dioxide allowing a faster diffusion of oxygen inside the cell and emulating the effects of a higher concentration of the gas.

In summary, both species of photobacteria do suffer the effects of the variation on the surrounding atmosphere, and experience some reduction on their ability to grow when compared to optimum air-like conditions. In most cases, those effects are limited and insufficient to inhibit or control the population of photobacteria on meat, and therefore slow down their spoilage process. The use of combined carbon dioxide and high oxygen concentration, on the other hand, appears effective against growth of the species. However, the reports of photobacteria on raw meat packaged under modified atmospheres using high oxygen concentrations are multiple (Table 4) and provide evidence of growth over the storage period of the sample (Bassey et al., 2021; Fuertes-Perez et al., 2020). It has been reported that the presence of concomitant bacteria such as *B. thermosphacta* or *Pseudomonas* spp. can play an enhancing effect on the growth of *Photobacterium* spp. under high stress conditions (Hauschild et al., 2021; Hauschild et al., 2022), or alleviate part of the stress by consumption of oxygen (Kolbeck et al., 2019). In addition, the lack of constant agitation and existence of a solid surface within the real meat system (rather than the liquid model used in this work) allows the possibility to form protective structures such as biofilms that confer resistance to environmental conditions (Møretrø and Langsrud, 2017). Said reasons might represent the difference between effects observed *in vitro*, and their persistence in high, relevant cell numbers on the meat packages regardless of the atmosphere used.

8 Conclusion

The present work offers insight into a comparative analysis of meat-spoilage relevant species of photobacteria: *P. carnosum*, *P. phosphoreum* and *P. iliopiscarium*. The development of a new simple and fast detection method enables new measures of control over the source of contamination, but also allows the further understanding of the full extent of the distribution of photobacteria on the food industry. The study of their physiological and genetic characteristics, and the intrinsic diversity displayed within each species represents a step forward in broadening the knowledge of these bacteria. Said knowledge allows the answering of questions regarding the origin of the contamination on meat, the adaption to each niche, or the fundamental differences between them that shape their persistence, dominance and influence on the meat system. Furthermore, comparative analyses allow us to understand that current methodologies for the control of bacteria on meat might not be sufficient when applied to the real meat system i.e. dissection and re-assembly of the system/consortium remains an ongoing challenge.

9 Acknowledgements

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10 Publications, presentations, collaborations and funding

10.1 Publications

Fuertes, S., Laca, A., Oulego, P., Paredes, B., Rendueles, M. and Díaz, M. (2017). Development and characterization of egg yolk and egg yolk fractions edible films. *Food Hydrocolloids*, 70, pp.229-239.

<https://doi.org/10.1016/j.foodhyd.2017.04.007>

Hilgarth, M., **Fuertes, S.**, Ehrmann, M., Vogel, R.F., 2018. *Photobacterium carnosum* sp. nov., isolated from spoiled modified atmosphere packaged poultry meat. *Syst Appl Microbiol* 41, 44-50

<https://doi.org/10.1016/j.syapm.2017.11.002>

Hilgarth, M., **Fuertes Perez, S.**, Ehrmann, M. and Vogel, R. (2018). An adapted isolation procedure reveals *Photobacterium* spp. as common spoilers on modified atmosphere packaged meats. *Letters in Applied Microbiology*, 66(4), pp.262-267.

<https://doi.org/10.1111/lam.12860>

Fuertes-Perez, S., Hauschild, P., Hilgarth, M., Vogel, R.F., 2019. Biodiversity of *Photobacterium* spp. isolated from meats. *Front Microbiol* 10, 2399.

<https://doi.org/10.3389/fmicb.2019.02399>

Fuertes-Perez, S., Hilgarth, M., Vogel, R.F., 2020. Development of a rapid detection method for *Photobacterium* spp. using Loop-mediated isothermal amplification (LAMP). *Int J Food Microbiol* 334.

<https://doi.org/10.1016/j.ijfoodmicro.2020.108805>

Erratum in: [10.1016/j.ijfoodmicro.2021.109176](https://doi.org/10.1016/j.ijfoodmicro.2021.109176)

Fuertes-Perez, S., Vogel, R.F., Hilgarth, M., 2021. Comparative genomics of *Photobacterium* species from terrestrial and marine habitats. *Curr Res Microb Sci* 2.

<https://doi.org/10.1016/j.crmicr.2021.100087>

Fuertes-Perez, S., Abele, M., Ludwig, C., Vogel, R.F., Hilgarth, M., 2022. Impact of modified atmospheres on growth and metabolism of meat-spoilage relevant *Photobacterium* spp. as predicted by comparative proteomics. Submitted manuscript.

10.2 Presentations at academic symposia

Fuertes-Perez, S., 2019. *Photobacterium carnosum*: a novel underestimated psychrophilic meat spoiler. Poster presentation. Microbial Diversity Conference, Italian Society of Food, Agricultural and Environmental Microbiology (SIMTREA). Presented the 25.09.2019 in Catania, Italy.

Fuertes-Perez, S., 2019. Biodiversity of *Photobacterium* spp. isolated from meats. Poster presentation. Innovations in Food Packaging, Shelf Life and Food Safety Conference, Fraunhofer Institute for Process Engineering and Packaing IVV. Presented the 08.10.2019 in Erding, Germany.

10.3 Oral presentations at meetings of the steering committee (AiF 20113N)

Fuertes-Perez, S., Hilgarth, M., Vogel, R.F. 2018. Origin and control of photobacteria in meat spoilage. Oral presentation as an annual project update meeting of the AiF steering committee. Dated 29.11.2018, Freising, Germany.

Fuertes-Perez, S., Hilgarth, M., Vogel, R.F. 2019. Biodiversity and detection of photobacteria on meat. Oral presentation as an annual project update meeting of the AiF steering committee. Dated 28.11.2019, Freising, Germany.

Fuertes-Perez, S., Hilgarth, M., Vogel, R.F. 2020. Comparative genomics of *Photobacterium* spp. relevant on meat spoilage. Oral presentation as an annual project update meeting of the AiF steering committee. Dated 26.11.2020, Freising, Germany.

Fuertes-Perez, S., Hilgarth, M., Vogel, R.F. 2021. Growth and comparative proteomics of photobacteria under modified atmospheres. Oral presentation as an annual project update meeting of the AiF steering committee. Dated 20.07.2021, Freising, Germany.

10.4 Collaboration

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12 List of abbreviations

°C	Celsius degree
ANI	Average Nucleotide Identity
B.	Brochothrix
BHI	Brain-Heart Infusion
CFU	Colony Forming Unit
DMSO	Dimethylsulfoxid
DMSZ	Deutsche Sammlung von Mikroorganismen und Zellkulturen
E/SSO	Ephemeral or Specific Spoilage Organisms
FAO	Food and Agriculture Organization of the United Nations
g	Gram
GABA	γ-aminobutyric acid
h	Hour
HGT	Horizontal Gene Transfer
KDPG pathway	2-dehydro-3-deoxy-phosphogluconate Pathway or Entner-Doudoroff route
L	Litre
LAMP	Loop-Mediated Isothermal Amplification
LC-MS/MS	Liquid Chromatography with Tandem Mass Spectrometry
MA	Marine Agar
MALDI-TOF MS	Matrix-assisted Laser Desorption/ionization Time-of-flight Mass Spectrometry
MAP	Modified Atmosphere Packaging
MB	Marine Broth
mg	Miligram
ml	Mililitre
MLSA	Multilocus Sequence Alignment
mM	Milimolar
P.	Photobacterium
PCR	Polymerase Chain Reaction
ppm	Parts Per Million
RAPD	Random Amplified Polymorphic DNA
spp./sp.	Species (several/one)
TCA cycle	Tricarboxylic acid cycle
TCBS	Thiosulfate Citrate Bile Sucrose
TMA	Trimethylamine
TMAO	Trimethylamine-N-Oxide
TMW	Lehrstuhl für Technische Mikrobiologie
TSA	Tryptic Soy Agar
TVC	Total Viable Count
UV	Ultraviolet
w/v	Weight per Volume
µg	Microgram

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15 Appendix

15.1 Supplementary files to publication 1

Table S1. Species and strains of *Photobacterium* spp. tested with LAMP reaction, with purified DNA (50 ng/reaction). (+) positive reaction, (-) negative reaction.

Species	Source of isolation	Packaging	Strain	LAMP reaction
<i>Photobacterium carnosum</i>	Chicken	MAP ^a	TMW2.2021 ^{T, b} DSM 105454 ^{T, c}	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2022	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2029	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2030	+
<i>Photobacterium carnosum</i>	Pork	MAP	TMW2.2097	+
<i>Photobacterium carnosum</i>	Salmon	MAP	TMW2.2098	+
<i>Photobacterium carnosum</i>	Salmon	MAP	TMW2.2099	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2146	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2147	+
<i>Photobacterium carnosum</i>	Beef	Air	TMW2.2148	+
<i>Photobacterium carnosum</i>	Pork	MAP	TMW2.2149	+
<i>Photobacterium carnosum</i>	Chicken	Air	TMW2.2150	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2151	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2152	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2153	+

Species	Source of isolation	Packaging	Strain	LAMP reaction
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2154	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2155	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2156	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2157	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2158	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2159	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2160	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2161	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2162	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2163	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2164	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2165	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2166	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2167	+
<i>Photobacterium carnosum</i>	Chicken	MAP	TMW2.2168	+
<i>Photobacterium carnosum</i>	Turkey	Air	TMW2.2169	+
<i>Photobacterium carnosum</i>	Fish	MAP	TMW2.2186	+
<i>Photobacterium carnosum</i>	Fish	MAP	TMW2.2187	+
<i>Photobacterium carnosum</i>	Fish	MAP	TMW2.2188	+

Species	Source of isolation	Packaging	Strain	LAMP reaction
<i>Photobacterium carnosum</i>	Fish	MAP	TMW2.2189	+
<i>Photobacterium carnosum</i>	Fish	MAP	TMW2.2190	+
<i>Photobacterium phosphoreum</i>	Fish	-	DSM 15556 ^T	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2033	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2034	+
<i>Photobacterium phosphoreum</i>	Beef	MAP	TMW2.2103	+
<i>Photobacterium phosphoreum</i>	Turkey	Air	TMW2.2125	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2126	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2127	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2128	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2129	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2130	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2131	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2132	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2133	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2134	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2135	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2136	+
<i>Photobacterium phosphoreum</i>	Chicken	MAP	TMW2.2137	+

Species	Source of isolation	Packaging	Strain	LAMP reaction
<i>Photobacterium phosphoreum</i>	Pork	Air	TMW2.2138	+
<i>Photobacterium phosphoreum</i>	Pork	Air	TMW2.2139	+
<i>Photobacterium phosphoreum</i>	Pork	Air	TMW2.2140	+
<i>Photobacterium phosphoreum</i>	Beef	MAP	TMW2.2141	+
<i>Photobacterium phosphoreum</i>	Beef	MAP	TMW2.2142	+
<i>Photobacterium phosphoreum</i>	Beef	MAP	TMW2.2143	+
<i>Photobacterium phosphoreum</i>	Beef	MAP	TMW2.2144	+
<i>Photobacterium phosphoreum</i>	Beef	MAP	TMW2.2145	+
<i>Photobacterium iliopiscarium</i>	Fish	-	DSM 9896 ^T	+
<i>Photobacterium iliopiscarium</i>	Chicken	MAP	TMW2.2035	+
<i>Photobacterium iliopiscarium</i>	Pork	MAP	TMW2.2104	+
<i>Photobacterium iliopiscarium</i>	Pork	MAP	TMW2.2172	+
<i>Photobacterium angustum</i>	Seawater	-	DSM 19184 ^T	-
<i>Photobacterium kishitanii</i>	Fish	-	DSM 19954 ^T	+
<i>Photobacterium profundum</i>	Deep-sea sediment	-	DSM 21095 ^T	-
<i>Photobacterium leiognathi</i>	Fish	-	DSM 21260 ^T	+

^T marks the type strain of each species.

^a MAP = Modified Atmosphere Packaged

^b TMW = Lehrstuhl für Technische Mikrobiologie Weihenstephan, Technical University of Munich, Freising, GER.

^c DSM = Deutsche Sammlung von Mikroorganismen und Zellkulturen (DMSZ), Darmstadt, GER.

Table S2. Species and strains of common meat spoilers tested with LAMP reaction, with purified DNA (50 ng/reaction). (+) positive reaction, (-) negative reaction.

Species	Source of isolation	Packaging	Strain	LAMP reaction
<i>Brochothrix thermosphacta</i>	Beef	MAP ^a	TMW2.2101 ^b	-
<i>Brochothrix thermosphacta</i>	Pork	MAP	TMW2.1872	-
<i>Brochothrix thermosphacta</i>	Turkey	MAP	TMW2.1873	-
<i>Brochothrix thermosphacta</i>	Chicken	MAP	TMW2.1874	-
<i>Carnobacterium divergens</i>	Beef	MAP	TMW2.1907	-
<i>Carnobacterium divergens</i>	Chicken	MAP	TMW2.1577	-
<i>Carnobacterium divergens</i>	Chicken	MAP	TMW2.1868	-
<i>Carnobacterium divergens</i>	Turkey	MAP	TMW2.1869	-
<i>Carnobacterium divergens</i>	Chicken	MAP	TMW2.1870	-
<i>Carnobacterium divergens</i>	Beef	MAP	TMW2.1871	-
<i>Carnobacterium maltaromaticum</i>	Chicken	MAP	TMW2.1581	-
<i>Carnobacterium maltaromaticum</i>	Chicken	MAP	TMW2.1867	-
<i>Carnobacterium maltaromaticum</i>	Raw milk	-	TMW2.1624 DSM 20342 ^{T, c}	-
<i>Carnobacterium maltaromaticum</i>	Chicken	MAP	TMW2.1582	-
<i>Carnobacterium maltaromaticum</i>	Chicken	MAP	TMW2.1583	-
<i>Serratia liquefaciens</i>	Milk	-	TMW2.1625 DSM 4487 ^T	-

Species	Source of isolation	Packaging	Strain	LAMP reaction
<i>Serratia liquefaciens</i>	Beef	MAP	TMW2.1905	-
<i>Serratia proteamaculans</i>	-	-	TMW2.491	-
<i>Lactococcus carnosus</i>	Beef	MAP	TMW2.1612 ^T	-
<i>Lactococcus carnosus</i>	Beef	MAP	TMW2.1613	-
<i>Lactococcus paracarnosus</i>	Beef	MAP	TMW2.1615 ^T	-
<i>Lactococcus paracarnosus</i>	Beef	MAP	TMW2.1614	-
<i>Lactotoccus piscium</i>	Pork	MAP	TMW2.2178	-
<i>Lactococcus piscium</i>	Beef	MAP	TMW2.1902	-
<i>Lactococcus piscium</i>	Beef	MAP	TMW2.1903	-
<i>Lactococcus piscium</i>	Beef	MAP	TMW2.1894	-
<i>Lactococcus piscium</i>	Beef	MAP	TMW2.1895	-
<i>Lactococcus piscium</i>	Beef	MAP	TMW2.1896	-
<i>Lactococcus piscium</i>	Beef	MAP	TMW2.1897	-
<i>Lactococcus piscium</i>	Beef	MAP	TMW2.1898	-
<i>Lactococcus piscium</i>	Beef	MAP	TMW2.1899	-
<i>Lactococcus piscium</i>	Beef	MAP	TMW2.1893	-
<i>Lactococcus piscium</i>	Beef	MAP	TMW2.1900	-
<i>Lactococcus piscium</i>	Chicken	MAP	TMW2.2176	-
<i>Lactococcus piscium</i>	Pork	MAP	TMW2.2177	-

Species	Source of isolation	Packaging	Strain	LAMP reaction
<i>Leuconostoc gelidum</i> subsp. <i>gelidum</i>	Beef	MAP	TMW2.1618	-
<i>Leuconostoc gelidum</i> subsp. <i>gelidum</i>	Beef	MAP	TMW2.1620	-
<i>Leuconostoc gelidum</i> subsp. <i>gelidum</i>	Chicken	MAP	TMW2.2191	-
<i>Leuconostoc gasicomitatum</i> subsp. <i>gelidum</i>	Beef	MAP	TMW2.1616	-
<i>Leuconostoc gasicomitatum</i> subsp. <i>gelidum</i>	Beef	MAP	TMW2.1617	-
<i>Leuconostoc gasicomitatum</i> subsp. <i>gelidum</i>	Beef	MAP	TMW2.1619	-
<i>Leuconostoc gasicomitatum</i> subsp. <i>gelidum</i>	Chicken	MAP	TMW2.1507	-
<i>Hafnia alvei</i>	-	-	TMW2.1622 DSM 30163 ^T	-
<i>Hafnia alvei</i>	Chicken	MAP	TMW2.1857	-
<i>Hafnia alvei</i>	Chicken	MAP	TMW2.1858	-
<i>Hafnia alvei</i>	Chicken	MAP	TMW2.1859	-
<i>Hafnia alvei</i>	Chicken	MAP	TMW2.1860	-
<i>Hafnia alvei</i>	Beef	MAP	TMW2.1904	-
<i>Pseudomonas weihenstephanensis</i>	Beef	MAP	TMW2.1728	-
<i>Pseudomonas weihenstephanensis</i>	Beef	MAP	TMW2.2077	-
<i>Pseudomonas weihenstephanensis</i>	Beef	MAP	TMW2.2078	-

Species	Source of isolation	Packaging	Strain	LAMP reaction
<i>Pseudomonas lundensis</i>	Beef	MAP	TMW2.2076	-
<i>Pseudomonas lundensis</i>	Beef	-	TMW2.1623 DSM 6252 ^T	-
<i>Pseudomonas versuta</i>	Beef	MAP	TMW2.2083	-
<i>Pseudomonas meridiana</i>	Beef	MAP	TMW2.2086	-
<i>Pseudomonas fragi</i>	Beef	MAP	TMW2.2082	-
<i>Pseudomonas fragi</i>	Beef	MAP	TMW2.2080	-
<i>Pseudomonas fragi</i>	Chicken	MAP	TMW2.1634	-
<i>Pseudomonas simiae</i>	Beef	MAP	TMW2.2085	-
<i>Pseudomonas</i> sp.	Beef	MAP	TMW2.2087	-
<i>Pseudomonas</i> sp.	Beef	MAP	TMW2.2089	-
<i>Pseudomonas</i> sp.	Beef	MAP	TMW2.2090	-
<i>Pseudomonas</i> sp.	Beef	MAP	TMW2.2091	-

^T marks the type strain of each species.

^a MAP = Modified Atmosphere Packaged

^b TMW = Lehrstuhl für Technische Mikrobiologie Weihenstephan, Technical University of Munich, Freising, GER.

^c DSM = Deutsche Sammlung von Mikroorganismen und Zellkulturen (DMSZ), Darmstadt, GER.

Table S3. Reaction mixture of secondary amplification performed with the product of the LAMP assay with primers F2/B2.

Reagent	Volume per 50 μ l reaction (μ l)
DEPC dH ₂ O	42.25
10x buffer w/ MgCl ₂	5
dNTPs (10 mM each)	1
Forward primer (100 μ M)	0.25
Reverse primer (100 μ M)	0.25
Taq polymerase (5 U/ μ l)	0.25
Template	1

Table S4. Thermoprotocol of secondary PCR amplification of the product from the LAMP assay with primers F2/B2.

Step	Conditions
Initial denaturation	94 °C / 5'
Denaturation	95 °C / 45"
Annealing	52 °C / 90"
Extension	72 °C / 2'
Cycles	X34
Final extension	72 °C / 5'

Table S5. Species identified on meat by culture-dependent MALDI-TOF MS. Species occurred in samples that resulted in a negative LAMP reaction, thus not being amplified by designed primers. The species were identified by picking colonies on the selective media and analyzing them with MALDI-TOF MS as detailed in the materials and methods (2.6).

Detected species on meat
<i>Acinetobacter guillouiae</i>
<i>Acinetobacter johnsonii</i>
<i>Acinetobacter</i> sp.
<i>Arthrobacter psychrolactophilus</i>
<i>Arthrobacter</i> spp.
<i>Brenneria alni</i>
<i>Brochothrix thermosphacta</i>
<i>Buttiauxella gaviniae</i>
<i>Candida</i> spp.
<i>Candida zeylanoides</i>
<i>Carnobacterium divergens</i>
<i>Carnobacterium maltaromaticum</i>
<i>Chryseobacterium scophthalmum</i>
<i>Enterococcus durans</i>
<i>Enterococcus faecalis</i>
<i>Enterococcus faecium</i>
<i>Enterococcus hirae</i>
<i>Escherichia coli</i>

Detected species on meat

Ewingella Americana

Hafnia alvei

Kocuria carniphila

Lactobacillus sakei

Lactobacillus spp.

Lactococcus garvieae

Lactococcus piscium

Leuconostoc gelidum ssp. *gasicomitatum*

Leuconostoc gelidum ssp. *gelidum*

Leuconostoc mesenteroides

Macrococcus caseolyticus

Microbacterium foliorum

Microbacterium liquefaciens

Microbacterium maritpicum

Pantoea agglomerans

Proteus vulgaris

Pseudoclavibacter helvolus

Pseudomonas spp.

Rahnella aquatilis

Detected species on meat

Rothia nasimurium

Serratia fonticola

Serratia liquefaciens

Serratia plymuthica

Serratia proteamaculans

Serratia spp.

Shewanella baltica

Shewanella sp.

Staphylococcus aureus

Staphylococcus condiment

Staphylococcus equorum

Staphylococcus saprophyticus

Staphylococcus spp.

Staphylococcus warneri

Stenotrophomonas maltophilia

Yarrowia lipolytica

Yersinia enterocolitica ssp *enterocolitica*

Yersinia spp.

15.2 Supplementary files to publication 2

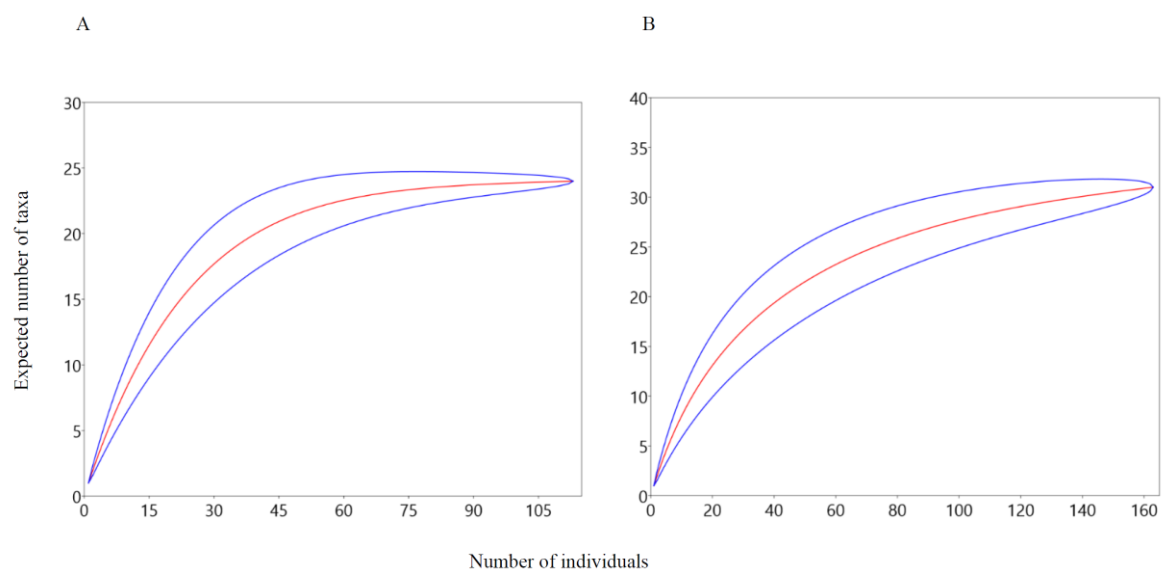


Figure S1. Rarefaction analysis visualization of A *P. phosphoreum* and B *P. carnosum*. Blue line shows 95 confidence interval.

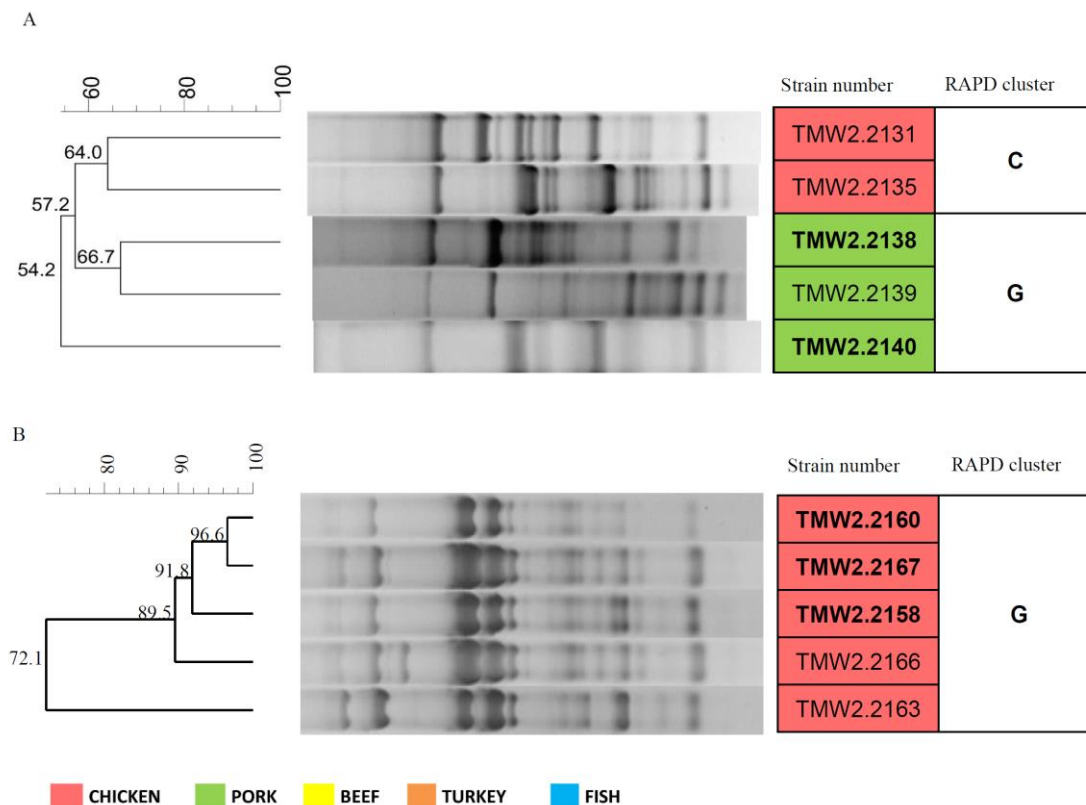


Figure S2. RAPD-clustering of the most similar strains of *P. phosphoreum* and *P. carnosum* used for the preliminary strain selection. Hierarchical clustering was calculated with the unweighted pair group method with arithmetic mean (UPGMA), Dice similarity coefficient and 1% tolerance. The RAPD-clustering of all selected isolates in the manuscript (see Fig. 1) shows high similarity of strains TMW 2.2138 TMW 2.2140 from *P. phosphoreum* and strains TMW 2.2160, TMW 2.2167, TMW 2.2158 from *P. carnosum* respectively. However, initial comparison of all recovered isolates showed clear differences of the mentioned strains from **A** *P. phosphoreum* and **B** *P. carnosum*. Therefore, isolates were kept for the further study.

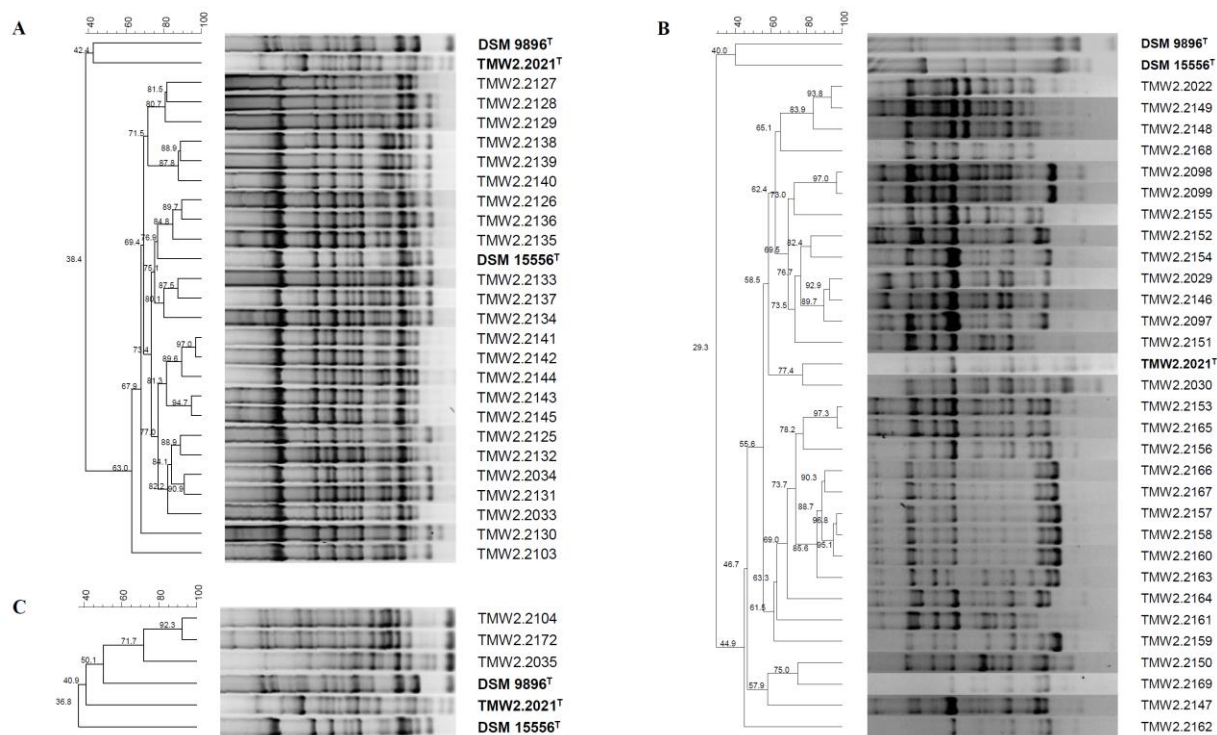


Figure S3. RAPD-clustering of the selected strains with additional primer M14V. Strain differentiation based on primer M13V was confirmed with additional primer M14V. Hierarchical clustering was calculated with the unweighted pair group method with arithmetic mean (UPGMA), Dice similarity coefficient and 1% tolerance. The similarity values are shown at the nodes of the tree. **A** *P. phosphoreum* type strain DSM 15556^T **B** *P. carnosum* type strain TMW 2.2021^T **C** *P. iliopiscarium* type strain DSM 9896^T.

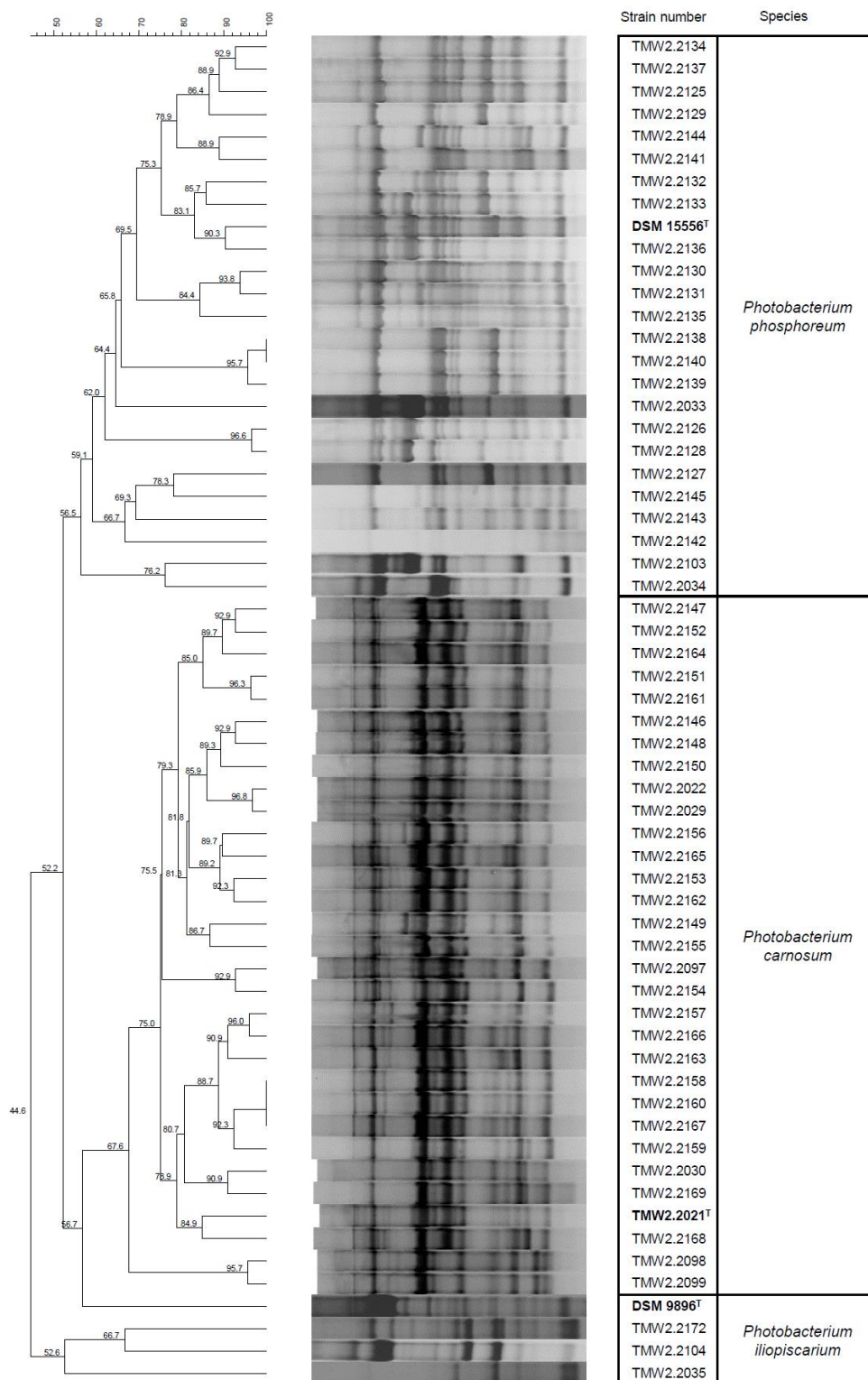


Figure S4. RAPD-clustering of all the selected strains of the three species of photobacteria together. Hierarchical clustering was calculated with the unweighted pair group method with arithmetic mean (UPGMA), Dice similarity coefficient and 1% tolerance. Similarity values are shown at the nodes of the tree. All strains of one species cluster together and apart from the strains belonging to another species.

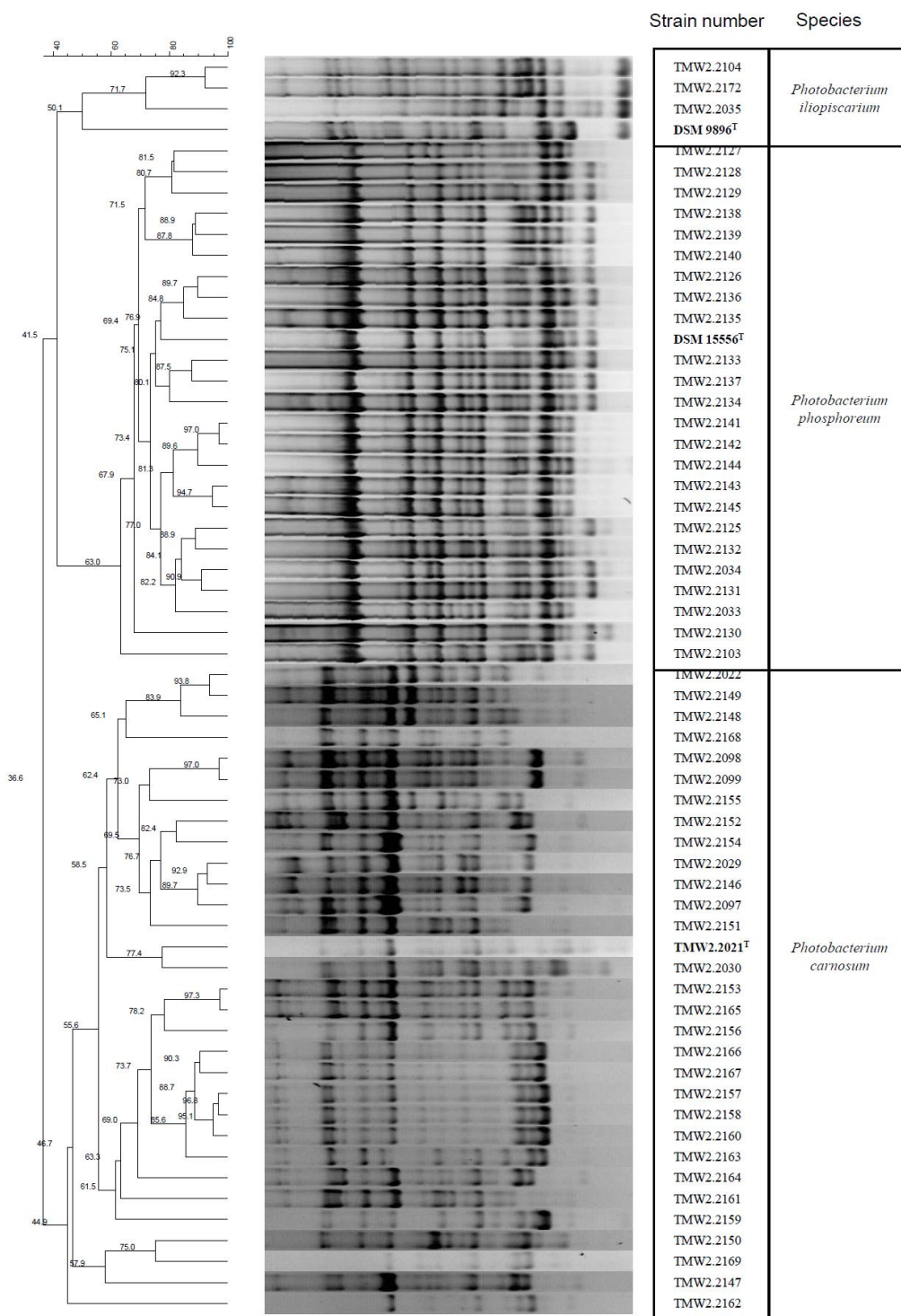


Figure S5. RAPD-clustering of the selected strains of all three species with additional primer M14V. Species differentiation based on primer M13V was confirmed with additional primer M14V. Hierarchical clustering was calculated with the unweighted pair group method with arithmetic mean (UPGMA), Dice similarity coefficient and 1% tolerance. The similarity values are shown at the nodes of the tree. Selected strains of all three species were included *P. phosphoreum* type strain DSM 15556^T, *P. carnosum* type strain TMW 2.2021^T, *P. iliopiscarium* type strain DSM 9896^T.

Table S1. Strains origin. Origin by type of packaging, type of meat, and sample, of the strains included in the study. The number of isolates screened refers to the number of isolates from that species that were recovered from the sample, and compared by RAPD PCR approach. The number of strains refers to the amount of strains obtained from the recovered isolates.

Package	Meat type	Contaminated/ Sampled	Sample	<i>P. carnosum</i> isolates screened	<i>P. carnosum</i> strains	TMW	<i>P. phosphoreum</i> isolates screened	<i>P. phosphoreum</i> strains	TMW	<i>P. iliopiscarium</i> isolates screened	<i>P. iliopiscarium</i> strains	TMW
MAP	Chicken*	5/15	1	-	-	-	4	2	TMW2.2033 TMW2.2034	1	1	TMW2.2035
			2	21	2	TMW2.2021** TMW2.2022** TMW2.2030** TMW2.2146 TMW2.2147	-	-	-	-	-	-
			3	-	-	TMW2.2029**	-	-	-	-	-	-
MAP	Beef*	2/2	1	-	-	-	2	1	TMW2.2103	-	-	-
MAP	Pork*	2/9	1	7	2	TMW2.2097 TMW2.2149	-	-	-	1	1	TMW2.2104
			2	-	-	-	-	-	-	1	1	TMW2.2172
MAP	Marinated chicken	2/3	1	99	15	TMW2.2151 TMW2.2152 TMW2.2153 TMW2.2155 TMW2.2156 TMW2.2157 TMW2.2158 TMW2.2159 TMW2.2160 TMW2.2161 TMW2.2162 TMW2.2163 TMW2.2164 TMW2.2165 TMW2.2166	26	12	TMW2.2134 TMW2.2137 TMW2.2129 TMW2.2132 TMW2.2133 TMW2.2136 TMW2.2130 TMW2.2131 TMW2.2135 TMW2.2127 TMW2.2126 TMW2.2128	-	-	-
			2	27	3	TMW2.2167 TMW2.2168 TMW2.2154	-	-	-	-	-	-
MAP	Marinated beef	1/3	1	-	-	-	35	5	TMW2.2144 TMW2.2141 TMW2.2145 TMW2.2142 TMW2.2143	-	-	-
MAP	Salmon	6/6	1	3	1	TMW2.2099	27	-	-	-	-	-
			2	1	1	TMW2.2098	10	-	-	-	-	-
Air	Chicken	1/4	1	3	1	TMW2.2150	-	-	-	-	-	-
Air	Beef	1/3	1	1	1	TMW2.2148	-	-	-	-	-	-
Air	Pork	1/3	1	-	-	-	7	3	TMW2.2138 TMW2.2139 TMW2.2140	-	-	-
Air	Marinated turkey	1/3	1	1	1	TMW2.2169	2	1	TMW2.2125	-	-	-

*Samples marked belong to the previous study by Hilgarth *et al.*, 2018a.

**Marked strains were obtained from the previous work by Hilgarth *et al.*, 2018b, from the *P. carnosum* sp. nov. species description.

Table S2. Antibiotic inhibition zone of *P. phosphoreum*. Diameter values in mm of the inhibition zone observed for every antibiotic and each of the selected isolates of *P. phosphoreum*. The diameter of the antibiotic discs was measured as 6 mm, and therefore values of 6 in the table represent no inhibition zone observed.

Strain	Clindamycin	Norfloxacin	Nalidixic acid	Ampicillin	Sulphonamides	Trimetoprim	Penicillin G	Streptomycin	Apramycin	Rifampicin	Gentamycin	Kanamycin	Chloramphenicol	Erythromycin	Tetracyclin
	DA 2 µg	NOR 10 µg	NA 30 µg	AMP 10 µg	S3 300 µg	W 5 µg	P 5 µg	S 25 µg	APR 15 µg	RD 5 µg	CN 10 µg	K 30 µg	C 30 µg	E 15 µg	TE 30 µg
TMW 2.2103	6	22	19	6	6	6	6	10	6	13	15	14	35	13	6
TMW 2.2033	6	25	20	6	6	6	6	11	8	12	15	14	31	10	7
TMW 2.2034	6	25	20	6	6	6	6	10	6	11	14	13	27	8	6
TMW 2.2126	6	32	25	8	6	6	6	7	6	14	7	6	36	11	21
TMW 2.2127	6	34	25	6	6	6	6	10	6	13	8	6	38	11	6
TMW 2.2128	6	25	22	6	6	25	6	8	6	12	10	7	36	17	6
TMW 2.2138	6	25	20	11	6	6	6	13	11	18	16	14	20	24	6
TMW 2.2139	6	32	9	12	6	6	12	12	9	15	14	16	25	21	6
TMW 2.2140	6	33	25	11	6	6	10	11	10	17	10	12	20	25	6
TMW 2.2125	6	30	10	6	6	6	6	16	11	15	17	20	16	14	6
DSM 15556 ^T	6	29	9	6	6	6	6	12	10	13	13	20	13	15	6
TMW 2.2141	6	26	20	6	6	6	6	12	6	16	18	16	30	15	6
TMW 2.2142	6	25	10	6	6	6	6	12	10	12	23	20	15	17	6
TMW 2.2143	6	24	8	6	6	6	6	13	6	11	11	9	12	8	6
TMW 2.2144	6	21	9	6	6	6	6	10	10	14	14	22	18	11	6
TMW 2.2145	6	28	8	6	6	6	6	9	11	12	10	6	6	9	6
TMW 2.2129	6	21	20	6	6	6	6	14	8	15	18	15	23	12	6
TMW 2.2130	6	22	20	10	6	6	6	12	6	13	15	15	17	8	6
TMW 2.2131	6	31	8	6	22	23	6	18	11	10	19	20	16	15	6
TMW 2.2132	6	25	9	6	6	6	6	9	10	16	16	14	17	17	6
TMW 2.2133	6	26	8	6	6	6	6	8	6	13	15	11	15	10	6
TMW 2.2134	6	14	11	8	6	6	6	12	9	9	12	6	16	8	6
TMW 2.2135	6	26	8	9	6	6	6	6	10	11	17	13	13	7	6
TMW 2.2136	6	28	18	6	9	26	6	14	10	22	14	18	37	22	6
TMW 2.2137	6	21	18	6	6	6	6	6	9	12	12	11	6	8	6

Table S3. Antibiotic inhibition zone of *P. carnosum*. Diameter values in mm of the inhibition zone observed for every antibiotic and each of the selected isolates of *P. carnosum*. The diameter of the antibiotic discs was measured as 6 mm, and therefore values of 6 in the table represent no inhibition zone observed.

Strain	Clindamycin	Norfloracin	Nalidixic acid	Ampicillin	Sulphonamides	Trimetoprim	Penicillin G	Streptomycin	Apramycin	Rifampicin	Gentamycin	Kanamycin	Chloramphenicol	Erythromycin	Tetracyclin
	DA 2 µg	NOR 10 µg	NA 30 µg	AMP 10 µg	S3 300 µg	W 5 µg	P 5 µg	S 25 µg	APR 15 µg	RD 5 µg	CN 10 µg	K 30 µg	C 30 µg	E 15 µg	TE 30 µg
TMW 2.2021 ^T	6	26	40	20	6	28	6	20	16	26	20	30	46	12	12
TMW 2.2022	6	32	18	18	6	28	6	14	6	16	20	18	38	14	18
TMW 2.2029	6	36	28	32	6	16	10	20	6	22	22	14	46	8	26
TMW 2.2030	6	32	24	20	6	32	6	22	12	20	20	20	44	10	18
TMW 2.2098	6	36	26	24	6	36	6	22	6	24	24	16	40	16	22
TMW 2.2099	6	32	28	18	6	30	6	16	10	22	26	20	42	14	20
TMW 2.2097	6	38	28	24	6	36	6	28	6	20	20	18	50	12	24
TMW 2.2146	6	36	26	28	6	26	10	14	6	20	12	18	40	6	20
TMW 2.2147	6	28	22	10	6	24	6	14	10	20	16	28	42	6	14
TMW 2.2148	6	44	24	20	6	38	6	14	6	20	12	12	44	20	20
TMW 2.2149	6	32	22	26	6	36	6	12	6	18	14	16	44	18	20
TMW 2.2150	6	40	30	18	6	34	6	18	6	16	14	18	48	16	22
TMW 2.2151	6	44	26	6	6	20	6	12	6	24	12	24	44	18	16
TMW 2.2152	6	36	26	30	6	24	6	16	6	22	16	10	40	20	16
TMW 2.2153	6	40	22	24	6	22	6	22	16	26	18	22	44	16	18
TMW 2.2154	6	44	28	22	6	34	6	18	16	30	30	20	50	26	22
TMW 2.2155	6	46	30	24	32	38	6	24	6	18	18	14	48	24	20
TMW 2.2156	6	42	24	26	6	30	6	20	6	24	18	16	42	16	6
TMW 2.2157	6	24	20	6	6	28	6	14	16	22	18	20	36	16	18
TMW 2.2158	6	26	24	22	30	24	6	16	14	24	18	24	40	14	20
TMW 2.2159	6	40	38	26	6	38	6	22	18	18	22	24	50	14	6
TMW 2.2160	6	24	26	20	6	32	6	12	10	22	20	16	42	16	20
TMW 2.2161	6	38	24	6	6	32	6	12	6	20	12	16	42	22	18
TMW 2.2162	6	44	24	22	6	32	6	20	12	22	18	20	40	16	12
TMW 2.2163	6	26	26	24	26	32	6	14	6	16	18	16	38	14	6
TMW 2.2164	6	36	26	16	6	24	6	6	6	32	16	16	42	22	18
TMW 2.2165	6	32	22	20	6	36	6	12	12	18	26	20	42	16	18
TMW 2.2166	6	32	26	24	6	34	6	24	12	20	16	18	38	18	18
TMW 2.2167	6	30	26	22	6	34	6	16	6	22	18	14	44	20	20
TMW 2.2168	6	28	28	28	6	36	6	14	12	20	18	16	48	16	6
TMW 2.2169	6	32	22	6	6	26	6	14	6	18	18	16	40	14	18

Table S4. Antibiotic inhibition zone of *P. iliopiscarium*. Diameter values in mm of the inhibition zone observed for every antibiotic and each of the selected isolates of *P. iliopiscarium*. The diameter of the antibiotic discs was measured as 6 mm, and therefore values of 6 in the table represent no inhibition zone observed.

Strain	Clindamycin	Norfloxacin	Nalidixic acid	Ampicillin	Sulphonamides	Trimetoprim	Penicillin G	Streptomycin	Apramycin	Rifampicin	Gentamycin	Kanamycin	Chloramphenicol	Erythromycin	Tetracyclin
	DA 2 µg	NOR 10 µg	NA 30 µg	AMP 10 µg	S3 300 µg	W 5 µg	P 5 µg	S 25 µg	APR 15 µg	RD 5 µg	CN 10 µg	K 30 µg	C 30 µg	E 15 µg	TE 30 µg
DSM 9896 ^T	6	20	18	9	6	20	6	10	6	15	12	13	34	6	10
TMW 2.2035	6	20	18	6	6	6	6	9	6	11	12	10	33	10	6
TMW 2.2104	6	24	19	14	6	6	6	9	10	14	11	11	35	6	8
TMW 2.2172	6	20	19	15	6	6	15	13	9	18	16	16	33	10	6

Table S5. Comparison of positive metabolic reactions in API50ch and APIzym between type strain and the rest of isolates of the species. Summary of the positive reactions found in the selected *Photobacterium* strains. For each species, the table shows the results recorded for the type strain, and the results observed in at least one of the other strains of the species. Marked in light red are the differences observed between each of the type strains and the rest of the strains. In the case of *P. phosphoreum* and *P. iliopiscarium*, it additionally represents the differences between the sea-related type strain and the meat-related strains. Positive reactions are marked with a “+” sign, negative reactions are marked with a “-” sign, while weakly positive reactions are marked with a “w”.

Reaction	<i>P. phosphoreum</i>		<i>P. carnosum</i>		<i>P. iliopiscarium</i>	
	DSM 15556 ^T	Species	TMW 2.2021 ^T	Species	DSM 9896 ^T	Species
Alkaline phosphatase	+	+	+	+	+	+
Esterase (C 4)	-	+/w	-	w/-	-	w/-
Esterase Lipase (C 8)	-	+/w	-	w/-	-	w
Leucine arylamidase	+	+	+	+	+	+
Valine arylamidase	+	+/w/-	-	w/-	w	-
Cystine arylamidase	-	+/w/-	-	-	-	-
Trypsin	+	+/w/-	-	+/w/-	w	w/-
Acid phosphatase	+	+	+	+	+	+
Naphthol-AS-BI-phosphohydrolase	-	+	+	+/w	+	+
β-galactosidase	+	+/w/-	-	+/w/-	-	-
β-glucuronidase	-	+/-	-	-	-	-
α-glucosidase	-	-	+	+/w/-	-	-
N-acetyl-β-glucosaminidase	+	+	+	+/-	+	+/-
Glycerol	+	-	w	+/w/-	+	w/-
D-ribose	+	+/w	+	+	+	+
D-galactose	+	+/w/-	+	+	+	+
D-glucose	+	+	+	+	+	+
D-fructose	+	+/w	+	+	+	+
D-mannose	+	+	+	+	+	+
Methyl-αD-glucopyranoside	-	-	-	+/w/-	-	-
N-acetylglucosamine	+	+	+	+	+	+
Esculin	+	+/-	+	+/-	+	+/-
D-cellobiose	-	-	-	+/-	-	-
D-maltose	+	+/w/-	+	+	+	+
D-lactose	w	-	-	+/-	-	-
D-melibiose	w	-	-	-	-	-
D-saccharose	-	-	-	+/-	-	-
Starch	-	-	+	+/w	-	+/w
Glycogen	-	-	-	+/w/-	-	-
Gentiobiose	-	-	-	+/-	-	-
D-turanose	-	-	-	+/-	-	-
L-fucose	-	-	-	+/-	-	-
Potassium 2-ketogluconate	w	w/-	w	w/-	-	w/-
Potassium 5-ketogluconate	w	w/-	-	-	-	w/-

15.3 Supplementary files to publication 3

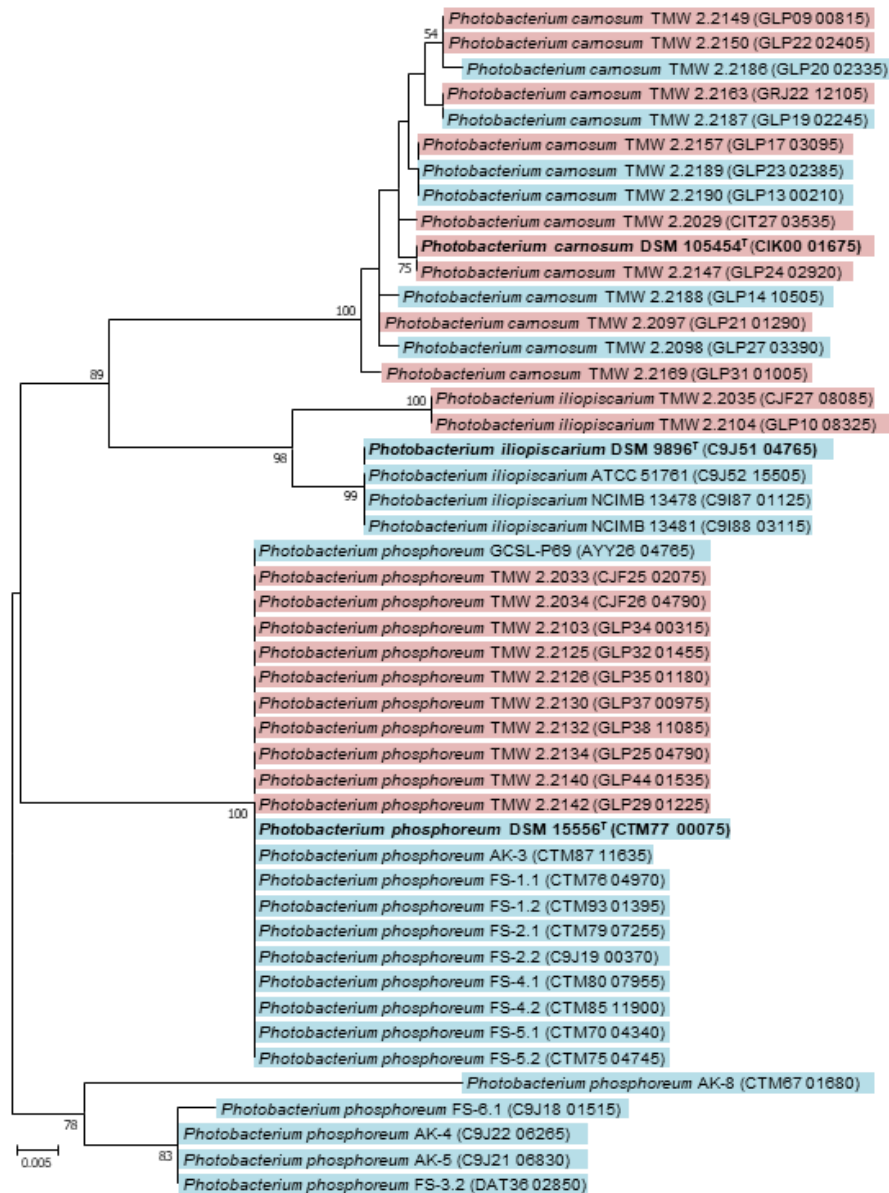


Figure S1. Phylogenetic tree based on the *fur* gene, created with the maximum likelihood algorithm, Tamura-Nei model and tested with 1000 bootstrap replications. Bootstrap values equal to or above 50 are shown. Clustering shows differentiation by species marked by discontinuous line, and distinction between meat-isolated (red) and fish-isolated (blue) strains of each species. Type strains of each species are shown in bold letters.

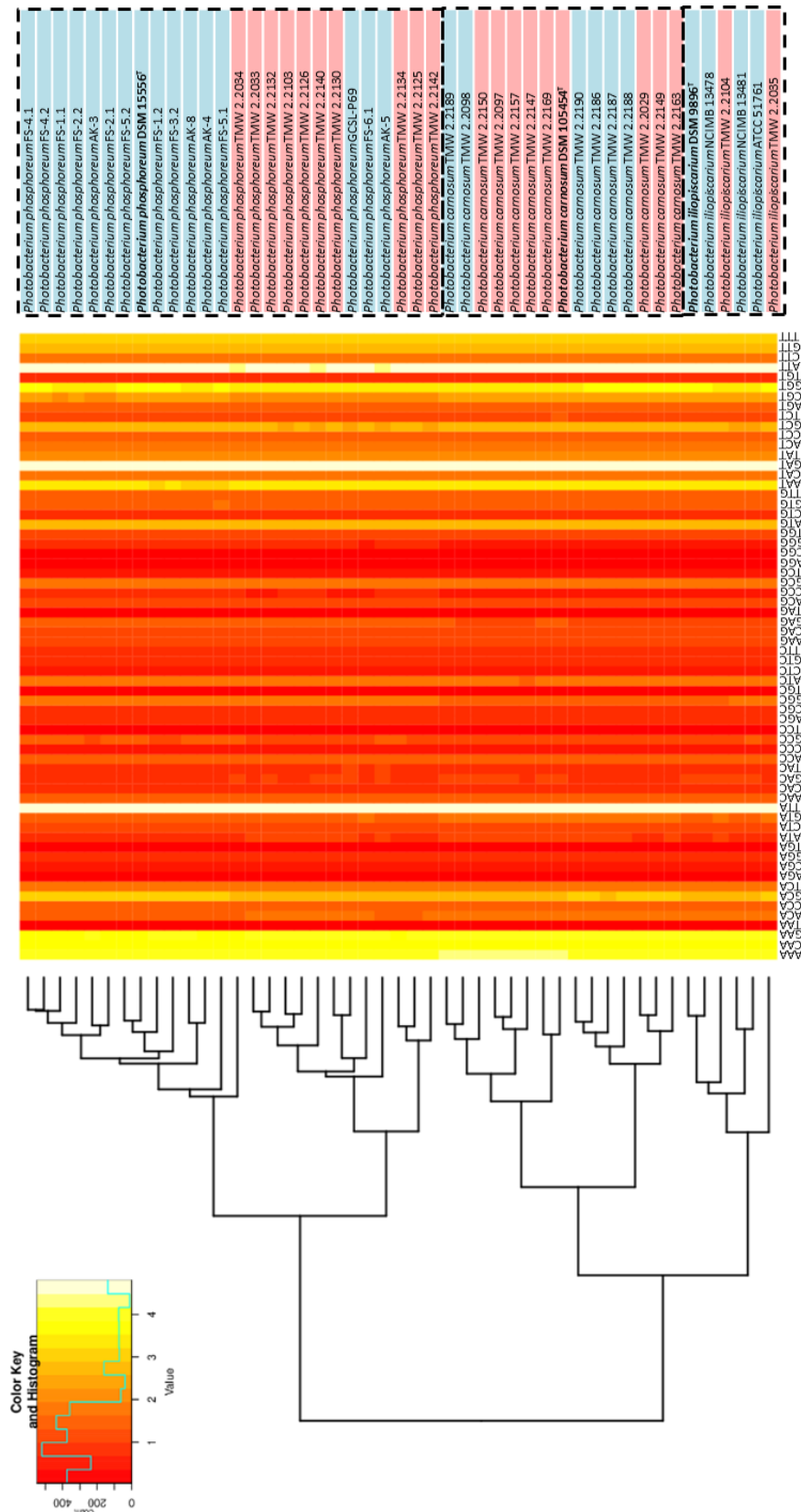


Figure S2. Codon usage-based dendrogram, showing abundance of each codon (red to white) in the genome of each strain of the three species. Discontinuous line separates strains of each species. Type strains of each species are marked in bold letters and with a T. Source of isolation of each strain is signaled with background color: red for meat, and blue for fish.

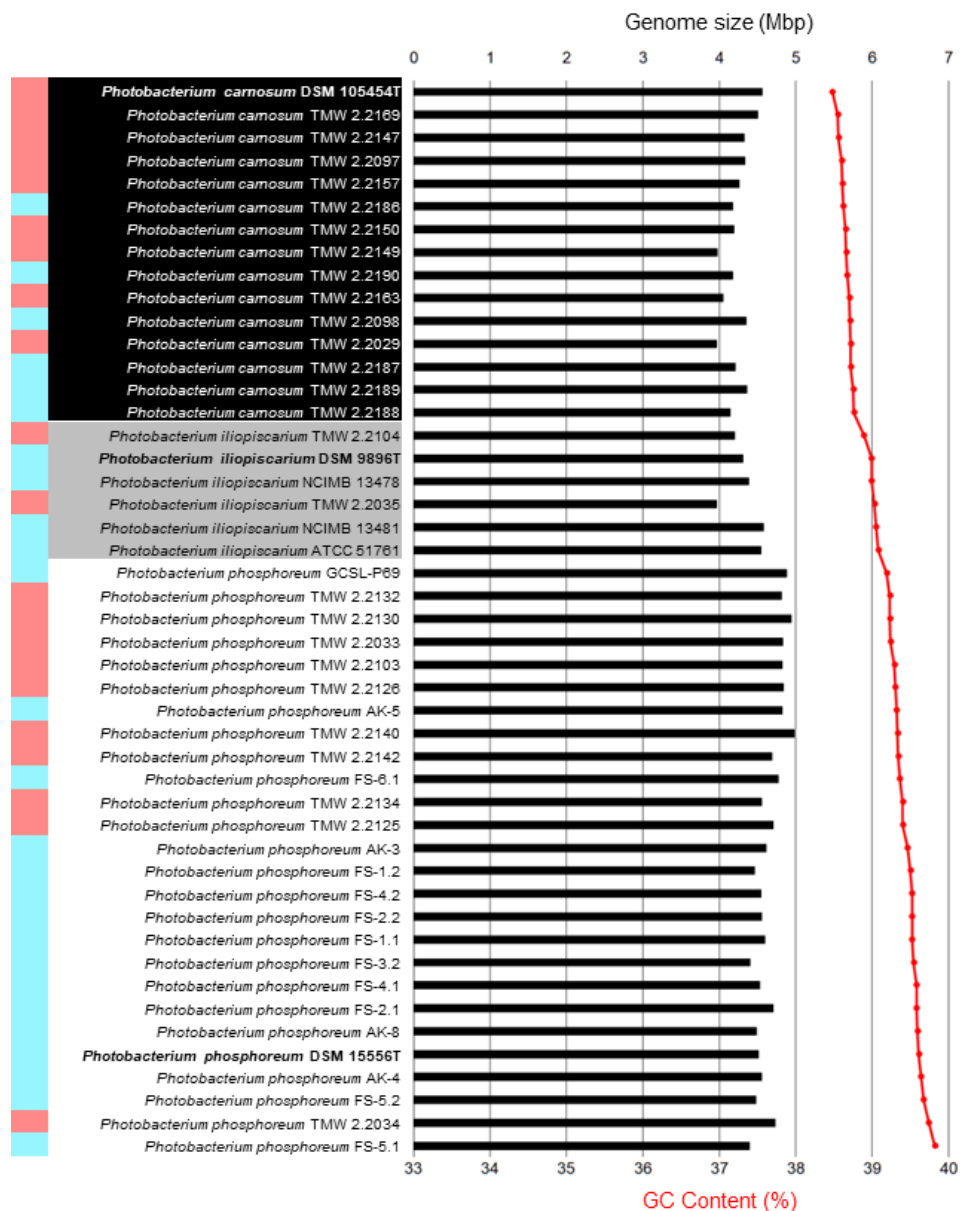


Figure S3. Genome size and GC % content of the genomes studied. Species are differentiated by grey-scale background: *P. carnosum* in black, *P. iliopiscarium* in grey and *P. phosphoreum* in white. Source of isolation (meat in red, fish in blue) is specified with a colored bar on the left of the strain designation. Genome size is displayed as horizontal bars in Mbp, while the GC content is displayed by red dots as percentage.

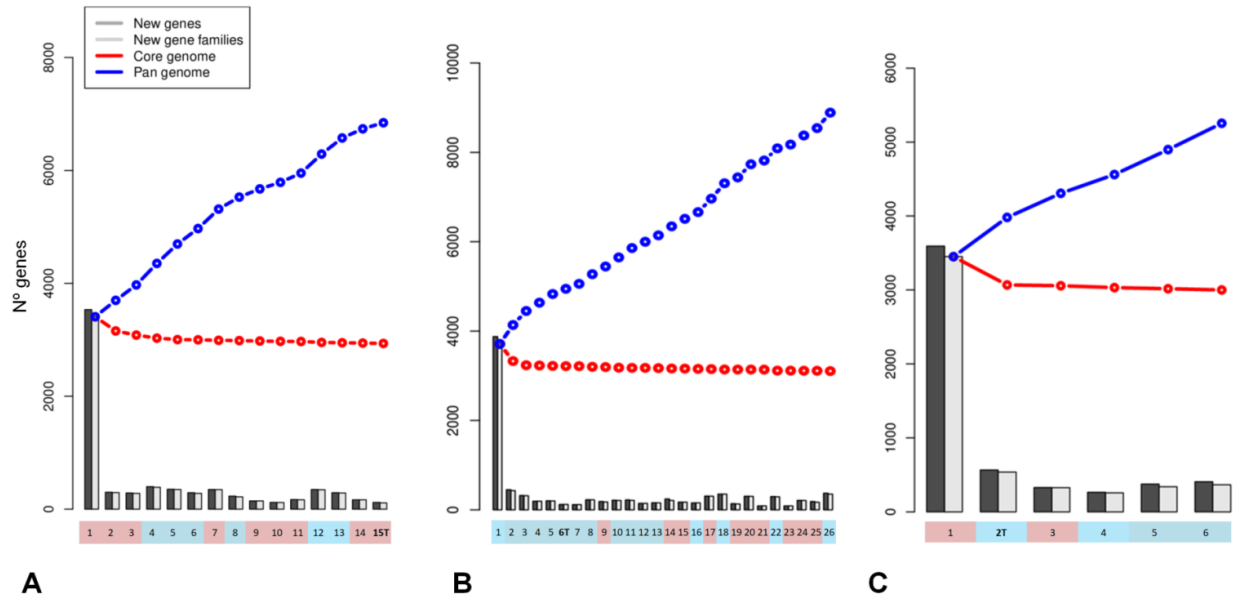


Figure S4. Pan- (blue line) and core- (red line) genome representation of each species. Calculation was performed by protein sequence BLAST, and the parameters set at 50/50 identity/coverage cutoff. Proteins matching were grouped as the same family, and those present in all genomes were considered part of the core-genome of the species. **A** *P. carnosum*, strains: 1. TMW 2.2029, 2. TMW 2.2149, 3. TMW 2.2163, 4. TMW 2.2188, 5. TMW 2.2190, 6. TMW 2.2186, 7. TMW 2.2150, 8. TMW 2.2187, 9. TMW 2.2157, 10. TMW 2.2147, 11. TMW 2 2097, 12. TMW 2.2098, 13. TMW 2.2189, 14. TMW 2.2169, 15. DSM 105454T. **B** *P. phosphoreum*, strains: 1. FS-3.2, 2. FS-5.1, 3. FS-1.2, 4. FS-4.1, 5. FS-5.2, 6. DSM 15556T, 7. FS-4.2, 8. AK-4, 9. TMW 2.2134, 10. AK-8, 11. FS-2.2, 12. FS-1.1, 13. AK-3, 14. TMW 2.2125, 15. TMW 2.2142, 16. FS-2.1, 17. TMW 2.2034, 18. FS-6.1, 19. TMW 2.2033, 20. TMW 2.2103, 21. TMW 2.2132, 22. GCSL-P69, 23. TMW 2.2126, 24. TMW 2.2130, 25. TMW 2.2140, 26. AK-5. **C** *P. iliopiscarium*, strains: 1. TMW 2.2035, 2. DSM 9896T, 3. TMW 2.2104, 4. NCIMB 13478, 5. NCIMB 13481, 6. ATCC 51761. The source of isolation is marked below the bars with color-code (meat in red, fish in blue).

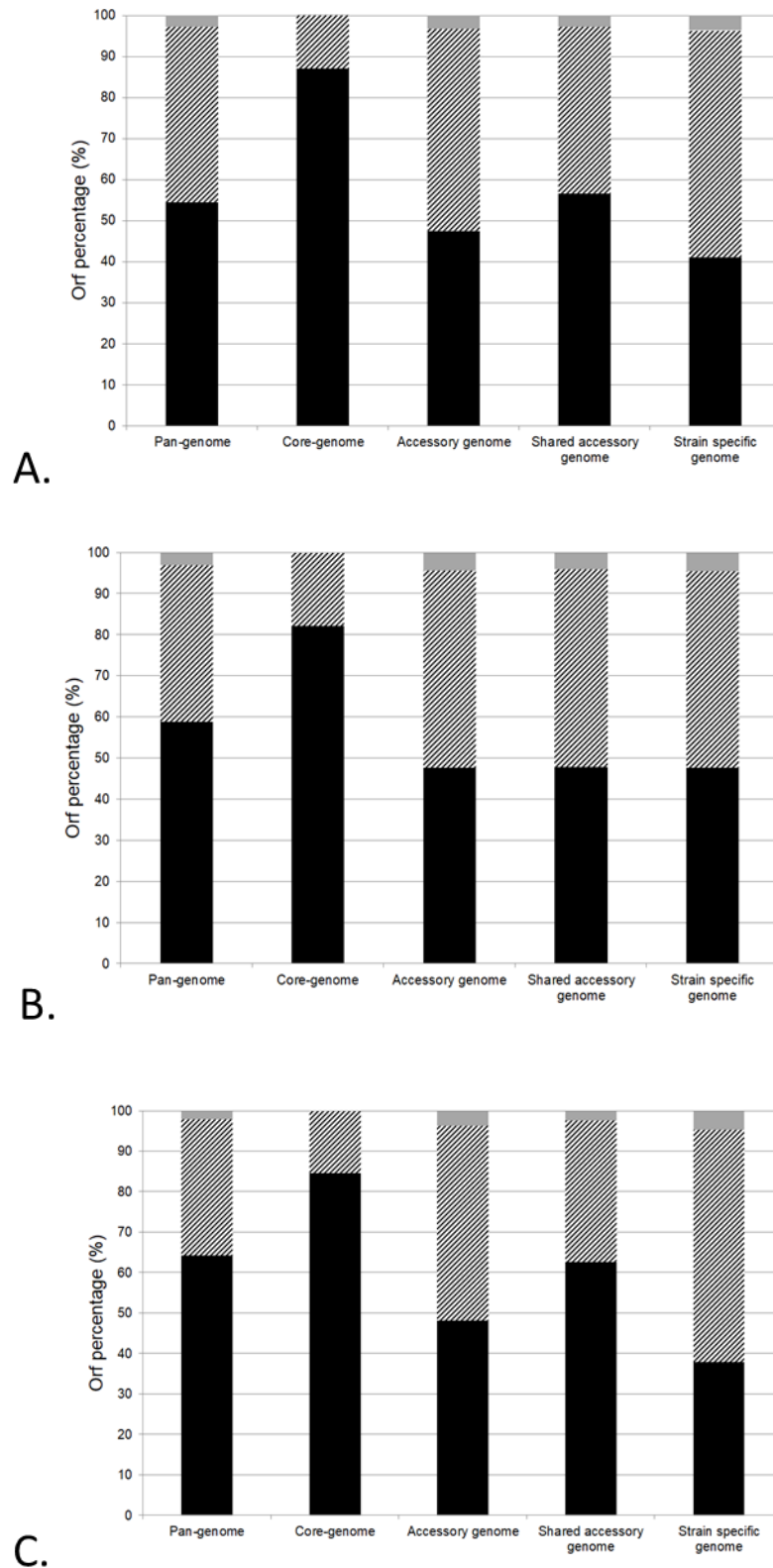


Figure S5. Distribution of ■ annotated genes/proteins, ■ hypothetical proteins, ■ transposases/mobile elements in the entire genome of each of the species, and within the core-, accessory- and strain-specific part of the genome. A *P. phosphoreum*, B *P. carnosum*, C *P. iliopiscarium*.

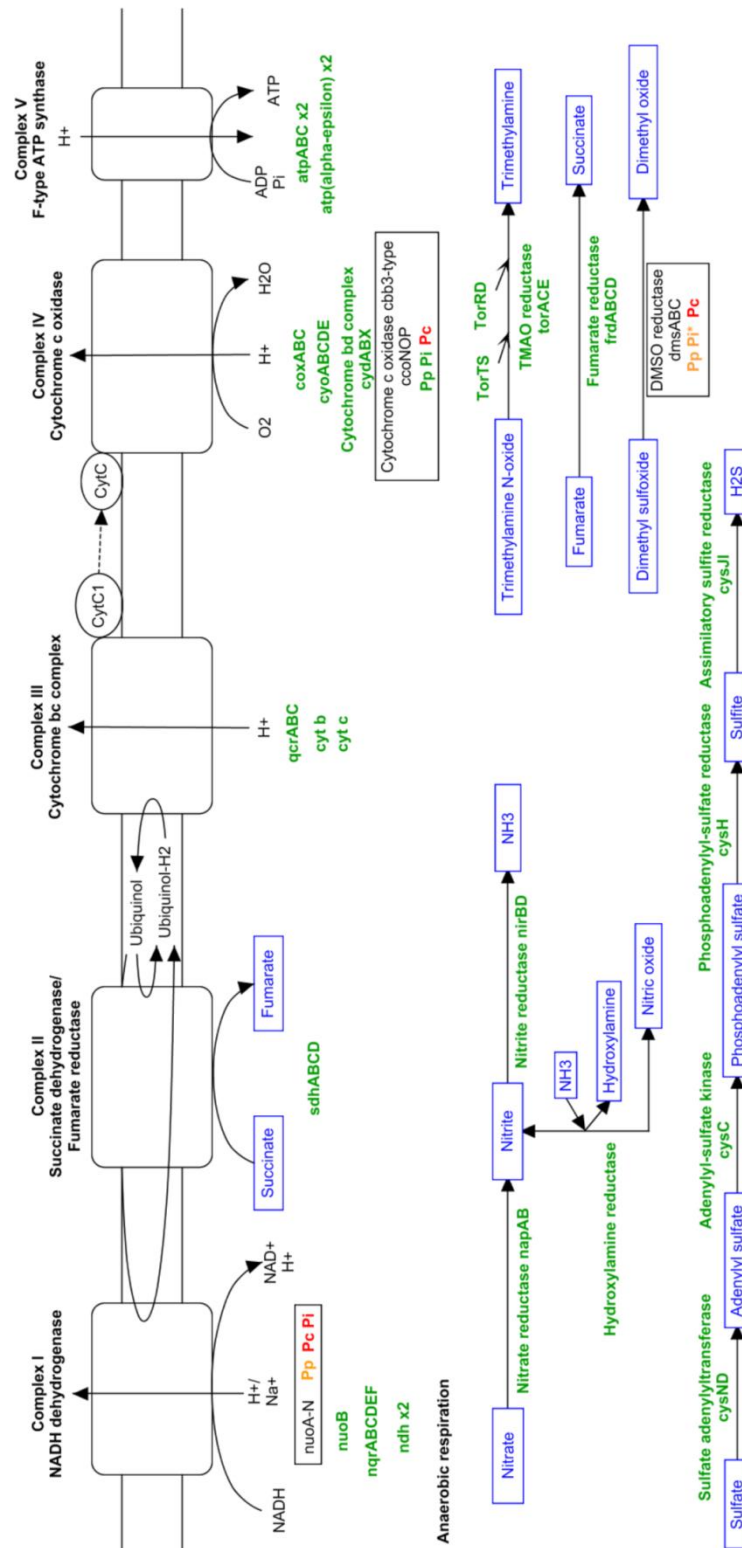


Figure S6. Respiratory chain of photobacteria. Genes in green were found in all strains screened. Genes in black were found in only some of the isolates and have a color code below for each species where: Pp = *P. phosphoreum*, Pi = *P. iliopiscarium*, Pc = *P. carnosum*; green=present in all strains of a species, red=absent in all strains of the species, orange=present in some strains of the species. An asterisk indicates that there is a source-of-isolation based distribution of the gene.

Table S1. All strains of photobacteria used in this study together with the source and country of isolation, source of the genome sequence and accession numbers. Additionally, the table includes at the end other strains that were available at the NCBI database but were identified as clones of other strains already included in the study. Type strains of each species are marked in bold letters and with a ^T.

Strain	Source of isolation	Geographic isolation	Source	WGS	
<i>Photobacterium carnosum</i> DSM 105454^T	MAP chicken	Germany	Self-isolated	NPIB01	
<i>Photobacterium carnosum</i> TMW2.2029	MAP chicken	Germany	Self-isolated	NPMQ01	
<i>Photobacterium carnosum</i> TMW2.2097	MAP pork	Germany	Self-isolated	WMDP01	
<i>Photobacterium carnosum</i> TMW2.2098	MAP salmon	Germany	Self-isolated	WMDO01	
<i>Photobacterium carnosum</i> TMW2.2147	MAP chicken	Germany	Self-isolated	WMDN01	
<i>Photobacterium carnosum</i> TMW2.2149	MAP pork	Germany	Self-isolated	WMDL01	
<i>Photobacterium carnosum</i> TMW2.2150	Air chicken	Germany	Self-isolated	WMDK01	
<i>Photobacterium carnosum</i> TMW2.2157	MAP marinated chicken	Germany	Self-isolated	WMDI01	
<i>Photobacterium carnosum</i> TMW2.2163	MAP marinated chicken	Germany	Self-isolated	WUAU01	
<i>Photobacterium carnosum</i> TMW2.2169	Air marinated turkey	Germany	Self-isolated	WMDF01	
<i>Photobacterium carnosum</i> TMW2.2186	MAP salmon	Germany	Self-isolated	WMDE01	
<i>Photobacterium carnosum</i> TMW2.2187	MAP salmon	Germany	Self-isolated	WMDD01	
<i>Photobacterium carnosum</i> TMW2.2188	MAP salmon	Germany	Self-isolated	WMDC01	
<i>Photobacterium carnosum</i> TMW2.2189	MAP salmon	Germany	Self-isolated	WMDB01	
<i>Photobacterium carnosum</i> TMW2.2190	MAP salmon	Germany	Self-isolated	WMDA01	
<i>Photobacterium iliopiscarium</i> DSM 9896^T	Herring pyloric ceca	Norway	NCBI database	PYOO01	
<i>Photobacterium iliopiscarium</i> ATCC 51761	Salmon (<i>Salmo salar</i>) pyloric ceca	Norway	NCBI database	PYOP01	
<i>Photobacterium iliopiscarium</i> NCIMB 13478	Spoiled cod fillet	Denmark	NCBI database	PYLX01	
<i>Photobacterium iliopiscarium</i> NCIMB 13481	Spoiled cod fillet	Denmark	NCBI database	PYLW01	
<i>Photobacterium iliopiscarium</i> TMW2.2104	MAP pork	Germany	Self-isolated	WMCN01	
<i>Photobacterium iliopiscarium</i> TMW2.2035	MAP chicken	Germany	Self-isolated	NQLV01	
<i>Photobacterium phosphoreum</i> DSM 15556^T	Marine fish skin	Netherlands	NCBI database	PYOH01	
<i>Photobacterium phosphoreum</i> AK-3	Skin king salmon	USA:AK	NCBI database	PYND01	
<i>Photobacterium phosphoreum</i> AK-4	Skin Halibut	USA:AK	NCBI database	PYNC01	
<i>Photobacterium phosphoreum</i> AK-5	Intestine, <i>Oncorhynchus kisutch</i> (silver salmon)	USA:AK	NCBI database	PYNB01	
<i>Photobacterium phosphoreum</i> AK-8	Partially smoked flesh, <i>Oncorhynchus kisutch</i>	USA:AK	NCBI database	PYNA01	
<i>Photobacterium phosphoreum</i> FS-1.1	Skin milkfish	USA:MA	NCBI database	PYMZ01	
<i>Photobacterium phosphoreum</i> FS-1.2	Skin milkfish	USA:MA	NCBI database	PYMY01	
<i>Photobacterium phosphoreum</i> FS-2.1	Salmon	USA:CA	NCBI database	PYMX01	
<i>Photobacterium phosphoreum</i> FS-2.2	Salmon	USA:CA	NCBI database	PYMW01	
<i>Photobacterium phosphoreum</i> FS-3.2	Skin cod	USA:AK	NCBI database	PYMU01	
<i>Photobacterium phosphoreum</i> FS-4.1	Skin salmon	USA:CA	NCBI database	PYMT01	

Strain	Source of isolation	Geographic isolation	Source	WGS	
<i>Photobacterium phosphoreum</i> FS-4.2	Skin salmon	USA:CA	NCBI database	PYMS01	
<i>Photobacterium phosphoreum</i> FS-5.1	Skin haddock	N.A.	NCBI database	PYMR01	
<i>Photobacterium phosphoreum</i> FS-5.2	Skin haddock	N.A.	NCBI database	PYMQ01	
<i>Photobacterium phosphoreum</i> FS-6.1	Skin salmon	N.A.	NCBI database	PYMP01	
<i>Photobacterium phosphoreum</i> GCSL-P69	Skin cod	USA:AK	NCBI database	LZFG01	
<i>Photobacterium phosphoreum</i> TMW2.2033	MAP chicken	Germany	Self-isolated	NQLT01	
<i>Photobacterium phosphoreum</i> TMW2.2034	MAP chicken	Germany	Self-isolated	NQLU01	
<i>Photobacterium phosphoreum</i> TMW2.2103	MAP beef	Germany	Self-isolated	WMCZ01	
<i>Photobacterium phosphoreum</i> TMW2.2125	Air turkey	Germany	Self-isolated	WMCY01	
<i>Photobacterium phosphoreum</i> TMW2.2126	MAP marinated chicken	Germany	Self-isolated	WMCX01	
<i>Photobacterium phosphoreum</i> TMW2.2130	MAP marinated chicken	Germany	Self-isolated	WMCW01	
<i>Photobacterium phosphoreum</i> TMW2.2132	MAP marinated chicken	Germany	Self-isolated	WMCV01	
<i>Photobacterium phosphoreum</i> TMW2.2134	MAP marinated chicken	Germany	Self-isolated	WMCU01	
<i>Photobacterium phosphoreum</i> TMW2.2140	Air pork	Germany	Self-isolated	WMCS01	
<i>Photobacterium phosphoreum</i> TMW2.2142	MAP marinated beef	Germany	Self-isolated	WMCR01	
Photobacterium kishitanii DSM 19954[†]	Light organi <i>Physiculus japonicus</i>	Japan	NCBI database	PYON01	
Clones	Source of isolation	Geographic isolation	Source	WGS	Clone to
<i>Photobacterium iliopiscarium</i> NCIMB 13355	Intestine, Herring	Norway	NCBI database	PYLU01	<i>Photobacterium iliopiscarium</i> DSM 9896[†]
<i>Photobacterium phosphoreum</i> JCM 21184	Marine fish skin	N.A.	NCBI database	MSCQ01	<i>Photobacterium phosphoreum</i> DSM 15556[†]
<i>Photobacterium phosphoreum</i> FS-2.3	Salmon	USA:CA	NCBI database	PYMV01	<i>Photobacterium phosphoreum</i> FS-2.1
<i>Photobacterium phosphoreum</i> FS-6.2	Skin salmon	N.A.	NCBI database	PYMO01	<i>Photobacterium phosphoreum</i> FS-6.1
<i>Photobacterium phosphoreum</i> FS-6.3	Skin salmon	N.A.	NCBI database	PYMN01	<i>Photobacterium phosphoreum</i> FS-6.1
<i>Photobacterium phosphoreum</i> GCSL-P60	King salmon	USA:AK	NCBI database	LZFE01	<i>Photobacterium phosphoreum</i> AK-3
<i>Photobacterium phosphoreum</i> GCSL-P64	Skin milkfish	USA:MA	NCBI database	LZFF01	<i>Photobacterium phosphoreum</i> FS-1.1

Figure S2. Accession numbers for all genes searched during the targeted gene search of the strains analyzed in this study from *P. phosphoreum*, *P. carnosum* and *P. iliopiscarium* species.

	<i>P. carnosum</i>														
	TMW 2.2021T	TMW 2.2029	TMW 2.2097	TMW 2.2147	TMW 2.2149	TMW 2.2150	TMW 2.2157	TMW 2.2163	TMW 2.2169	TMW 2.2098	TMW 2.2186	TMW 2.2187	TMW 2.2188	TMW 2.2189	TMW 2.2190
Pentose phosphate pathway															
6-phosphogluconolactonase (dev B)	CIK00_16850	CIT27_15305	GLP21_13380	GLP24_16320	GLP09_14870	GLP22_15710	GLP17_12540	GRJ22_13730	GLP31_05535	GLP27_18185	GLP20_16520	GLP19_07365	GLP14_14275	GLP23_13950	GLP13_18170
Phosphogluconate dehydrogenase (gnt Z)	CIK00_16855	CIT27_15300	GLP21_13385	GLP24_16325	GLP09_14875	GLP22_15715	GLP17_12535	GRJ22_13725	GLP31_05540	GLP27_18180	GLP20_16515	GLP19_07370	GLP14_14270	GLP23_13955	GLP13_18175
ribulose-5-phosphate 3-epimerase (RibuloseP<->XyluloseP) (rp e)	CIK00_06320	CIT27_11125	GLP21_07770	GLP24_09460	GLP09_04395	GLP22_09300	GLP17_08600	GRJ22_11350	GLP31_08695	GLP27_07855	GLP20_07425	GLP19_13485	GLP14_05455	GLP23_06615	GLP13_08000
Ribose 5-phosphate isomerase (RiboseP <-> RibuloseP) (rpi A)	CIK00_17885	CIT27_14275	GLP21_05965	GLP24_15280	GLP09_11030	GLP22_13340	GLP17_11485	GRJ22_15080	GLP31_14490	GLP27_11230	GLP20_13685	GLP19_16135	GLP14_11290	GLP23_14320	GLP13_12285
Transketolase (tkf A)	CIK00_16330	CIT27_06105	GLP21_05570	GLP24_18930	GLP09_16680	GLP22_00140	GLP17_05415	GRJ22_00820	GLP31_08040	GLP27_01960	GLP20_05265	GLP19_01645	GLP14_02830	GLP23_07510	GLP13_16875
Transaldolase (ta I)	CIK00_16325	CIT27_06110	GLP21_05575	GLP24_18925	GLP09_16685	GLP22_00135	GLP17_05420	GRJ22_00815	GLP31_08045	GLP27_01965	GLP20_05260	GLP19_01640	GLP14_02835	GLP23_07515	GLP13_16870
Gluconeogenesis															
Phosphoenolpyruvate carboxylase (pyc) / PEPcase (ppc)	CIK00_06410	CIT27_11035	GLP21_07680	GLP24_09550	GLP09_04305	GLP22_09210	GLP17_08690	GRJ22_11260	GLP31_08785	GLP27_07865	GLP20_07335	GLP19_13395	GLP14_05365	GLP23_06705	GLP13_07910
Pyruvate carboxylase (pyc)															
phosphoenolpyruvate carboxykinase (pckA)	CIK00_14600	CIT27_13705	GLP21_15015	GLP24_14245	GLP09_11795	GLP22_12850	GLP17_16635	GRJ22_14505	GLP31_14980	GLP27_12165	GLP20_13125	GLP19_14880	GLP14_10810	GLP23_12570	GLP13_13670
PEP synthase (pps A)	CIK00_00060	CIT27_01905	GLP21_15440	GLP24_07465	GLP09_02445	GLP22_04020	GLP17_13155	GRJ22_05755	GLP31_02625	GLP27_05055	GLP20_02930	GLP19_09745	GLP14_15605	GLP23_18700	GLP13_02025
phosphoenolpyruvate utilizing protein	CIK00_00060	CIT27_01905	GLP21_15440	GLP24_07465	GLP09_02445	GLP22_04020	GLP17_13155	GRJ22_05755	GLP31_02625	GLP27_05055	GLP20_02930	GLP19_09745	GLP14_15605	GLP23_18700	GLP13_02025
malate dehydrogenase (oxaloacetate-decarboxylating)	CIK00_12535	CIT27_13035	GLP21_13105	GLP24_13125	GLP09_08665	GLP22_11080	GLP17_11065	GRJ22_13050	GLP31_12135	GLP27_10630	GLP20_12590	GLP19_14325	GLP14_08490	GLP23_09730	GLP13_13335
Aspartate/tyrosine/aromatic aminotransferase	CIK00_04000	CIT27_15900	GLP21_14465	GLP24_17005	GLP09_11945	GLP22_07795	GLP17_17565	GRJ22_16730	GLP31_16115	GLP27_16805	GLP20_05070	GLP19_10925	GLP14_02095	GLP23_16175	GLP13_05285
	CIK00_00510	CIT27_02360	GLP21_02460	GLP24_07025	GLP09_01985	GLP22_03575	GLP17_06610	GRJ22_08245	GLP31_02175	GLP27_04610	GLP20_03395	GLP19_03415	GLP14_00960	GLP23_10825	GLP13_01380
Aspartate oxidase	CIK00_17805	CIT27_14195	GLP21_05885	GLP24_15360	GLP09_10950	GLP22_13420	GLP17_11405	GRJ22_15000	GLP31_14410	GLP27_11310	GLP20_13605	GLP19_16055	GLP14_11370	GLP23_14400	GLP13_12205
Fructose-1,6-bisphosphatase (fdp)	CIK00_06480	CIT27_10965	GLP21_07610	GLP24_09620	GLP09_04235	GLP22_09140	GLP17_08760	GRJ22_11190	GLP31_08855	GLP27_07795	GLP20_07265	GLP19_13325	GLP14_05295	GLP23_06775	GLP13_07840
	CIK00_12515	CIT27_13055	GLP21_13125	GLP24_13145	GLP09_08645	GLP22_11100	GLP17_11085	GRJ22_13030	GLP31_12115	GLP27_10610	GLP20_12610	GLP19_14305	GLP14_08470	GLP23_09710	GLP13_13355
glucose-6-phosphatase (phosphatase PAP2 family) (g6pc)															
phosphatase PAP2 family	CIK00_09970	CIT27_01385	GLP21_09430	GLP24_12345	GLP09_10290	GLP22_05675	GLP17_09465	GRJ22_05235	GLP31_06060	GLP27_09755	GLP20_10140	GLP19_09225	GLP14_07105	GLP23_09355	GLP13_09255
Glycolysis															
glucokinase (glcK) putative / sugar kinase / ROK family sugar kinase	CIK00_04150	CIT27_08040	GLP21_14625	GLP24_08475	GLP09_12085	GLP22_07645	GLP17_07665	GRJ22_17945	GLP31_16280	GLP27_18840	GLP20_04925	GLP19_10750	GLP14_01940	GLP23_18085	GLP13_05130
					GLP09_08530	GLP22_01070									
								GRJ22_01735							
								GRJ22_18320							GLP13_03390
phosphoglucomutase (pgm)	CIK00_01655	CIT27_03515	GLP21_01310	GLP24_02940	GLP09_00835	GLP22_02425	GLP17_03075	GRJ22_12085	GLP31_01025	GLP27_03410	GLP20_02355	GLP19_02265	GLP14_10485	GLP23_02405	GLP13_00230
	CIK00_05715	CIT27_07695	GLP21_14265	GLP24_10440	GLP09_06480	GLP22_01935	GLP17_02320	GRJ22_02615	GLP31_11080	GLP27_00305	GLP20_10650	GLP19_05800	GLP14_03380	GLP23_11185	GLP13_03070
Glucose-6-phosphate isomerase (pgi)	CIK00_18350	CIT27_16090	GLP21_17110	GLP24_17510	GLP09_15540	GLP22_16695	GLP17_15135	GRJ22_17255	GLP31_16975	GLP27_15870	GLP20_15205	GLP19_16865	GLP14_16275	GLP23_15515	GLP13_16465
mannose-6-P isomerase (man A)	CIK00_13205	CIT27_04110	GLP21_03850	GLP24_19715 + GLP24_19720	GLP09_02860	GLP22_19005 + GLP22_19010	GLP17_00395	GRJ22_14010	GLP31_13840	GLP27_19405	GLP20_01290	GLP19_04190	GLP14_08065	GLP23_00230	GLP13_06215
glyceraldehyde phosphate dehydrogenase	CIK00_09410	CIT27_04585	GLP21_03405	GLP24_06025	GLP09_03370	GLP22_06185	GLP17_00395	GRJ22_06175	GLP31_12635	GLP27_09190	GLP20_00870	GLP19_04670	GLP14_09570	GLP23_00700	GLP13_05715
phosphoglycerate kinase	CIK00_17910	CIT27_14300	GLP21_05990	GLP24_15255	GLP09_11055	GLP22_13315	GLP17_11510	GRJ22_15105	GLP31_14415	GLP27_11205	GLP20_13710	GLP19_16160	GLP14_11265	GLP23_14295	GLP13_12310
phosphoglycerate mutase / phosphoglycerate mutase (2,3-diphosphoglycerate-independent)	CIK00_06545	CIT27_10900	GLP21_07540	GLP24_09685	GLP09_04170	GLP22_09075	GLP17_08825	GRJ22_11125	GLP31_08925	GLP27_07730	GLP20_07200	GLP19_13260	GLP14_05230	GLP23_06840	GLP13_07770
2,3-diphosphoglycerate-dependent phosphoglycerate mutase															
enolase	CIK00_17720	CIT27_14110	GLP21_05800	GLP24_15445	GLP09_10865	GLP22_13505	GLP17_11320	GRJ22_14915	GLP31_14325	GLP27_11395	GLP20_13520	GLP19_15970	GLP14_11455	GLP23_14485	GLP13_12120
pyruvate kinase	CIK00_00860	CIT27_02710	GLP21_02110	GLP24_06680	GLP09_01640	GLP22_03225	GLP17_06265	GRJ22_08590	GLP31_01825	GLP27_04265	GLP20_03740	GLP19_03065	GLP14_00615	GLP23_10190	GLP13_01035
	CIK00_12700	CIT27_12870	GLP21_12945	GLP24_12965	GLP09_08825	GLP22_10920	GLP17_10905	GRJ22_13210	GLP31_12295	GLP27_10790	GLP20_12430	GLP19_14485	GLP14_08650	GLP23_09890	GLP13_13175
glucose -> pyruvate Homolactic fermentation															
6-phosphofructokinase (pfk A)	CIK00_06500	CIT27_10945	GLP21_07585	GLP24_09640	GLP09_04215	GLP22_09120	GLP17_08780	GRJ22_11170	GLP31_08880	GLP27_07775	GLP20_07245	GLP19_13305	GLP14_05275	GLP23_06795	GLP13_07815
fructose-1,6-bisphosphate aldolase (fba A)	CIK00_17905	CIT27_14295	GLP21_05985	GLP24_15260	GLP09_11050	GLP22_13320	GLP17_11505	GRJ22_15100	GLP31_14510	GLP27_11210	GLP20_13705	GLP19_16155	GLP14_11270	GLP23_14300	GLP13_12305
glucose -> pyruvate Heterolactic fermentation															
phosphoketolase (xpk A)															
glucose-6-phosphate dehydrogenase (zwf)	CIK00_16845	CIT27_15310	GLP21_13375	GLP24_16315	GLP09_14865	GLP22_15705	GLP17_12545	GRJ22_13735	GLP31_05530	GLP27_18190	GLP20_16525	GLP19_07360	GLP14_14280	GLP23_13945	GLP13_18165
KDPG wng															
phosphogluconate dehydratase (ed d)											GLP20_17760				
KDPG aldolase (ed a)	CIK00_13585	CIT27_06895	GLP21_04735	GLP24_11030	GLP09_08535	GLP22_01075	GLP17_01470	GRJ22_01740	GLP31_07000	GLP27_01075	GLP20_08530	GLP19_06655	GLP14_14680	GLP23_17800	GLP13_02270
glucose-6-phosphate dehydrogenase (1.1.1.49/1.1.1.363)	CIK00_16845	CIT27_15310	GLP21_13375	GLP24_16315	GLP09_14865	GLP22_15705	GLP17_12545	GRJ22_13735	GLP31_05530	GLP27_18190	GLP20_16525	GLP19_07360	GLP14_14280	GLP23_13945	GLP13_18165
6-phosphogluconolactonase 3.1.1.31	CIK00_16850	CIT27_15305	GLP21_13380	GLP24_16320	GLP09_14870	GLP22_15710	GLP17_12540	GRJ22_13730	GLP31_05535	GLP27_18185	GLP20_16520	GLP19_07365	GLP14_14275	GLP23_13950	GLP13_18170
											GLP20_17765			GLP23_14590	GLP13_03395
Ribose															
D-ribose pyranase / Ribopyranase (rbs D) (ribopyranose -> ribofuranose)	CIK00_13550	CIT27_06860	GLP21_04770	GLP24_10995	GLP09_08475	GLP22_01015	GLP17_01435	GRJ22_01680	GLP31_07030	GLP27_01110	GLP20_08495	GLP19_06715	GLP14_14645	GLP23_19150	GLP13_02235
Ribokinase (rbs K)	CIK00_13570	CIT27_06880	GLP21_04750	GLP24_11015	GLP09_08495	GLP22_01035	GLP17_01455	GRJ22_01700	GLP31_07015	GLP27_01090	GLP20_08515	GLP19_06695	GLP14_14665	GLP23_19130	GLP13_02255
	CIK00_13555	CIT27_06865	GLP21_04765	GLP24_11000	GLP09_08480	GLP22_01020	GLP17_01440	GRJ22_01685		GLP27_01105	GLP20_08500	GLP19_06710	GLP14_14650	GLP23_19145	GLP13_02240
Ribose Transporter (ribose uptake protein) rbs U															
Putative deoxyribose-specific ABC transporter (nup A oder yng F)															
Ribose-5-phosphate isomerase (RpiA)	CIK00_17885	CIT27_14275	GLP21_05965	GLP24_15280	GLP09_11030	GLP22_13340	GLP17_11485	GRJ22_15080	GLP31_14490	GLP27_11230	GLP20_13685	GLP19_16135	GLP14_11290	GLP23_14320	GLP13_12285
Ribulose-phosphate 3-epimerase (Rpe)	CIK00_06320	CIT27_11125	GLP21_07770	GLP24_09460	GLP09_04395	GLP22_09300	GLP17_08600	GRJ22_11350	GLP31_08695	GLP27_07855	GLP20_07425	GLP19_13485	GLP14_05455	GLP23_06615	GLP13_08000
Xylulose-5-phosphate phosphoketolase (Xpk)															
ribose-5-phosphate pyrophosphokinase	CIK00_20390	CIT27_03750	GLP21_04225	GLP24_18650	GLP09_										

		<i>P. carnosum</i>														
		TMW 2.2021T	TMW 2.2029	TMW 2.2097	TMW 2.2147	TMW 2.2149	TMW 2.2150	TMW 2.2157	TMW 2.2163	TMW 2.2169	TMW 2.2098	TMW 2.2186	TMW 2.2187	TMW 2.2188	TMW 2.2189	TMW 2.2190
pyrimidine (deoxy)nucleoside phosphorylase (RibP/Pur) (deoA)	CIK00_07200	CIT27_10265	GLP21_11185	GLP24_09085	GLP09_05565	GLP22_15185	GLP17_07940	GRJ22_10165	GLP31_07725	GLP27_07060	GLP20_06505	GLP19_12525	GLP14_04575	GLP23_04615	GLP13_08245	
purine/pyrimidine nucleosidase (Rib/Pur)																
ribose 1,5-phosphopentomutase (deoB)	CIK00_07195	CIT27_10270	GLP21_11190	GLP24_09090	GLP09_05560	GLP22_15180	GLP17_07935	GRJ22_10160	GLP31_07730	GLP27_07065	GLP20_06510	GLP19_12530	GLP14_04580	GLP23_04620	GLP13_08240	
Nucleoside to Deoxynucleoside																
Ribonucleotide reductase alpha/assembly/beta																
<i>nrda</i>	CIK00_01015	CIT27_02865	GLP21_01955	GLP24_18905	GLP09_01485	GLP22_03070	GLP17_06110	GRJ22_08745	GLP31_01670	GLP27_04110	GLP20_03895	GLP19_02910	GLP14_00460	GLP23_10345	GLP13_00880	
<i>nrdb</i>	CIK00_01020	CIT27_02870	GLP21_01950	GLP24_18900	GLP09_01480	GLP22_03065	GLP17_06105	GRJ22_08750	GLP31_01665	GLP27_04105	GLP20_03900	GLP19_02905	GLP14_00455	GLP23_10350	GLP13_00875	
<i>nrld</i>										GLP27_17505	GLP20_16165					
DeoxyRibose from DNA																
Deoxyribose-phosphate aldolase (deoC)	CIK00_07205	CIT27_10260	GLP21_11180	GLP24_09080	GLP09_05570	GLP22_15190	GLP17_07945	GRJ22_10170	GLP31_07720	GLP27_07055	GLP20_06500	GLP19_12520	GLP14_04570	GLP23_04610	GLP13_08250	
Ribose from free NTP/RNA																
to PP Pathway / Hetero																
Sugar transporters																
galactose/methyl galactoside ABC transporter ATP-binding protein MglA	CIK00_04630		GLP21_10240	GLP24_08100	GLP09_13535			GRJ22_03275			GLP20_04525		GLP14_01560		GLP13_04765	
galactoside ABC transporter permease MglC	CIK00_04635		GLP21_10235	GLP24_08095	GLP09_13540			GRJ22_03280			GLP20_04520		GLP14_01555		GLP13_04760	
methyl-galactoside ABC transporter substrate-binding protein MglB	CIK00_04625		GLP21_10245	GLP24_08105	GLP09_13530			GRJ22_03270			GLP20_04530		GLP14_01565		GLP13_04770	
maltose/maltodextrin ABC transporter substrate-binding protein MalE	CIK00_11945	CIT27_09180	GLP21_11915	GLP24_00555	GLP09_07545	GLP22_08515	GLP17_04550	GRJ22_04255	GLP31_03195	GLP27_05225	GLP20_09185	GLP19_00290	GLP14_05900	GLP23_08710	GLP13_03735	
		CIT27_09165		GLP24_00570			GLP17_04565		GLP31_03210				GLP14_05915		GLP13_03720	
maltose ABC transporter permease MalF	CIK00_11950	CIT27_09185	GLP21_11910	GLP24_00550	GLP09_07540	GLP22_08520	GLP17_04545	GRJ22_04250	GLP31_03190	GLP27_05230	GLP20_09190	GLP19_00285	GLP14_05895	GLP23_08715	GLP13_03740	
maltose ABC transporter permease MalG	CIK00_11955	CIT27_09190	GLP21_11905	GLP24_00545	GLP09_07535	GLP22_08525	GLP17_04540	GRJ22_04245	GLP31_03185	GLP27_05235	GLP20_09195	GLP19_00280	GLP14_05890	GLP23_08720	GLP13_03745	
maltose/maltodextrin ABC transporter ATP-binding protein MalK	CIK00_18225	CIT27_09175	GLP21_11920	GLP24_00560	GLP09_07550	GLP22_08510	GLP17_04555	GRJ22_04260	GLP31_03200	GLP27_05220	GLP20_09180	GLP19_00295	GLP14_05905	GLP23_08705	GLP13_03730	
PTS lactose/cellobiose transporter subunit IIA		CIT27_05825				GLP22_00510		GRJ22_01170	GLP31_18895	GLP27_01660	GLP20_05575	GLP19_01935	GLP14_02515		GLP13_15160	
PTS cellobiose transporter subunit IIC		CIT27_05830				GLP22_00505		GRJ22_01165	GLP31_18890	GLP27_01665	GLP20_05570	GLP19_01930	GLP14_02520		GLP13_15165	
PTS_system_cellobiose-specific_IIB_component_(EC_2.7.1.205)		CIT27_05835				GLP22_00500		GRJ22_01160	GLP31_18885	GLP27_01670	GLP20_05565	GLP19_01925	GLP14_02525		GLP13_15170	
PTS mannose transporter subunit IIA					GLP09_14195	GLP22_00320		GRJ22_01035				GLP19_01795		GLP23_17870		
PTS mannose transporter subunit IIB	CIK00_11620	CIT27_05140	GLP21_02855	GLP24_05465	GLP09_09450	GLP22_06745	GLP17_00955	GRJ22_06715	GLP31_04990	GLP27_10270	GLP20_00330	GLP19_05225	GLP14_07595	GLP23_01240	GLP13_12660	
Sugars																
6-phospho-beta-glucosidase		CIT27_05820				GLP22_00515		GRJ22_01175	GLP31_18900	GLP27_01655	GLP20_05580	GLP19_01940	GLP14_02510		GLP13_15155	
alpha-galactosidase	CIK00_18170	CIT27_09115	GLP21_11975	GLP24_00620	GLP09_07605	GLP22_08455	GLP17_04615	GRJ22_04315	GLP31_03260	GLP27_05165	GLP20_09125	GLP19_00350	GLP14_05965	GLP23_08650	GLP13_03670	
beta-galactosidase			GLP21_08200													
beta-galactosidase subunit beta	CIK00_11185	CIT27_00170	GLP21_08860	GLP24_03890	GLP09_15085	GLP22_04400	GLP17_10240	GRJ22_09720	GLP31_04625	GLP27_11785	GLP20_11140	GLP19_07785	GLP14_11805	GLP23_05820	GLP13_10255	
beta-galactosidase subunit alpha	CIK00_11190	CIT27_00175	GLP21_08855	GLP24_03895	GLP09_15090	GLP22_04405	GLP17_10245	GRJ22_09715	GLP31_04620	GLP27_11790	GLP20_11145	GLP19_07790	GLP14_11800	GLP23_05825	GLP13_10260	
alpha-glucosidase	CIK00_12020	CIT27_09255	GLP21_11840	GLP24_00480	GLP09_07470	GLP22_08590	GLP17_04475	GRJ22_04180	GLP31_03120	GLP27_05300	GLP20_09260	GLP19_00215	GLP14_05825	GLP23_08785	GLP13_03810	
	CIK00_16490					GLP22_00390		GRJ22_01105				GLP19_01870		GLP13_17040		
beta-mannosidase	CIK00_12895	CIT27_12680	GLP21_12750	GLP24_12770	GLP09_09020	GLP22_10725	GLP17_10710	GRJ22_13405	GLP31_12490	GLP27_10985	GLP20_12235	GLP19_14685	GLP14_08845	GLP23_10085	GLP13_12985	
	CIK00_19605	CIT27_05655	GLP21_05095	GLP24_13590	GLP09_08155	GLP22_00690	GLP17_14395	GRJ22_01345	GLP31_14070	GLP27_01475	GLP20_05790	GLP19_07025	GLP14_02345	GLP23_11645	GLP13_15000	
alpha-mannosidase	CIK00_19460		GLP21_05015							GLP27_01355				GLP23_11520		
	CIK00_19465		GLP21_05010							GLP27_01350				GLP23_11515		
		CIT27_03045						GRJ22_08925		GLP27_03860			GLP14_00285		GLP13_00700	
									GLP31_14105							
									GLP31_14110							
Glycogen																
Glycogen phosphorylase (<i>glg P</i>)	CIK00_18180	CIT27_09125	GLP21_11965	GLP24_00610	GLP09_07595	GLP22_08465	GLP17_04605	GRJ22_04305	GLP31_03250	GLP27_05175	GLP20_09135	GLP19_00340	GLP14_05955	GLP23_08660	GLP13_03680	
UTP-glucose-1-phosphate uridylyltransferase (<i>glg B</i>)	CIK00_08525	CIT27_11330	GLP21_06840	GLP24_11555	GLP09_07335	GLP22_10050	GLP17_13700	GRJ22_12385	GLP31_10770	GLP27_08290	GLP20_07760	GLP19_13680	GLP14_06305	GLP23_08005	GLP13_09500	
	CIK00_13355	CIT27_04290	GLP21_03700	GLP24_06330 + GLP24_18135	GLP09_02995		GLP17_16925		GLP31_13690	GLP27_18400	GLP20_01160	GLP19_04370	GLP14_07940	GLP23_00385	GLP13_06010	
Glycogen synthase (<i>glg A</i>)																
starch synthase (GT5)																
glucoamylase (GH15)																
Glycogen biosynthesis protein (Glg D)																
1,4-alpha-glucan branching enzyme	CIK00_18190	CIT27_09135	GLP21_11955	GLP24_00600	GLP09_07585	GLP22_08475	GLP17_04595	GRJ22_04295	GLP31_03240	GLP27_05185	GLP20_09145	GLP19_00330	GLP14_05945	GLP23_08670	GLP13_03690	
glycogen debranching enzyme (GH13)	CIK00_18200	CIT27_09145	GLP21_11945	GLP24_00590	GLP09_07575	GLP22_08485	GLP17_04585	GRJ22_04285	GLP31_03230	GLP27_05195	GLP20_09155	GLP19_00320	GLP14_05935	GLP23_08680	GLP13_03700	
	CIK00_18220	CIT27_09170	GLP21_11925	GLP24_00585	GLP09_07565	GLP22_08505	GLP17_04560	GRJ22_04265	GLP31_03205	GLP27_05215	GLP20_09175	GLP19_00300	GLP14_05910	GLP23_08700	GLP13_03725	
alpha-amylase (GH13)	CIK00_18165	CIT27_09110	GLP21_11980	GLP24_00625	GLP09_07610	GLP22_08450	GLP17_04620	GRJ22_04320	GLP31_03265	GLP27_05160	GLP20_09120	GLP19_00355	GLP14_05920	GLP23_08645	GLP13_03665	
	CIK00_18215	CIT27_09160	GLP21_11930	GLP24_00575	GLP09_07560	GLP22_08500	GLP17_04570	GRJ22_04270	GLP31_03215	GLP27_05210	GLP20_09170	GLP19_00305	GLP14_05920	GLP23_08695	GLP13_03715	
		CIT27_09330			GLP09_05470		GLP17_07845							GLP13_03880		
4-alpha-glucanotransferase (GH13)	CIK00_18185	CIT27_09130	GLP21_11960	GLP24_00605	GLP09_07590	GLP22_08470	GLP17_04600	GRJ22_04300	GLP31_03245	GLP27_05180	GLP20_09140	GLP19_00335	GLP14_05950	GLP23_08665	GLP13_03685	
alpha-glucosidase (GH13)	CIK00_12020	CIT27_09255	GLP21_11840	GLP24_00480	GLP09_07470	GLP22_08590	GLP17_04475	GRJ22_04180	GLP31_03120	GLP27_05300	GLP20_09260	GLP19_00215	GLP14_05825	GLP23_08785	GLP13_03810	
	CIK00_16490					GLP22_00390		GRJ22_01105				GLP19_01870		GLP13_17040		
Pullulanase - type alpha-1,6-glucosidase	CIK00_18160	CIT27_09105	GLP21_11985	GLP24_00630	GLP09_07615	GLP22_08445	GLP17_04625	GRJ22_04325	GLP31_03270	GLP27_05155	GLP20_09115	GLP19_00360	GLP14_05975	GLP23_08640	GLP13_03660	
Pyruvate fates																
Pyruvate dehydrogenase complex (cluster)																
Pyruvate dehydrogenase alpha E1 (aceto-oxidoreductase) <i>pdhA</i> / <i>aceE</i> (homodimeric)	CIK00_08990	CIT27_11795	GLP21_06370	GLP24_12015	GLP09_06870	GLP22_09580	GLP17_12970	GRJ22_12845	GLP31_10265	GLP27_08785	GLP20_08255	GLP19_14150	GLP14_06775	GLP23_08475	GLP13_09965	

	<i>P. carnosum</i>														
	TMW 2.2021T	TMW 2.2029	TMW 2.2097	TMW 2.2147	TMW 2.2149	TMW 2.2150	TMW 2.2157	TMW 2.2163	TMW 2.2169	TMW 2.2098	TMW 2.2186	TMW 2.2187	TMW 2.2188	TMW 2.2189	TMW 2.2190
Pyruvate dehydrogenase beta E1 (oxo-isovalerate dehydrogenase) pdhB															
Dihydrolipoamide acetyltransferase E2 pdhC	CIK00_08955	CIT27_11800	GLP21_06365	GLP24_12020	GLP09_06865	GLP22_09575	GLP17_12975	GRJ22_12850	GLP31_10260	GLP27_08790	GLP20_08260	GLP19_14155	GLP14_06780	GLP23_08480	GLP13_09970
Dihydrolipoamide acetyltransferase E3 pdhD	CIK00_09000	CIT27_11805	GLP21_06360	GLP24_12025	GLP09_06860	GLP22_09570	GLP17_12980	GRJ22_12855	GLP31_10255	GLP27_08795	GLP20_08265	GLP19_14160	GLP14_06785	GLP23_08485	GLP13_09975
Lactate++															
L-lactate dehydrogenase (ldh)															
D-lactate dehydrogenase (ldh)															
D-lactate dehydrogenase / 2-hydroxyacid dehydrogenase lactate dehydrogenase	CIK00_11665	CIT27_05185	GLP21_02810	GLP24_05420	GLP09_09405	GLP22_06790	GLP17_01000	GRJ22_06760	GLP31_05035	GLP27_10315	GLP20_00285	GLP19_05270	GLP14_07640	GLP23_01285	GLP13_12705
2-hydroxyacid dehydrogenase	CIK00_10805	CIT27_06150	GLP21_05590	GLP24_01880	GLP09_16705	GLP22_00115	GLP17_05440	GRJ22_00800	GLP31_08070	GLP27_01995	GLP20_05240	GLP19_01620	GLP14_02860	GLP23_07535	GLP13_17065
	CIK00_11665	CIT27_05185	GLP21_02810	GLP24_05420	GLP09_09405	GLP22_06790	GLP17_01000	GRJ22_06760	GLP31_05035	GLP27_10315	GLP20_00285	GLP19_05270	GLP14_07640	GLP23_01285	GLP13_12705
Acetate															
Phosphotransacetylase pta	CIK00_13060	CIT27_03970	GLP21_04000	GLP24_17720	GLP09_02730	GLP22_14705	GLP17_14675	GRJ22_16565	GLP31_17660	GLP27_15095	GLP20_15910	GLP19_04055	GLP14_08210	GLP23_00095	GLP13_15340
Pyruvate oxidase poxB	CIK00_07965	CIT27_00970	GLP21_09010	GLP24_04940	GLP09_15210	GLP22_05260	GLP17_15470	GRJ22_04820	GLP31_05645	GLP27_15535	GLP20_15055	GLP19_08815	GLP14_12790	GLP23_15375	GLP13_10880
Acetatekinase ackA	CIK00_13065	CIT27_03975	GLP21_03995	GLP24_17715	GLP09_02735	GLP22_14700	GLP17_14670	GRJ22_16570	GLP31_17655	GLP27_15100	GLP20_15915	GLP19_04060	GLP14_08205	GLP23_00100	GLP13_15335
Acylphosphatase (acyP)															
Ethanol															
Acetaldehyde dehydrogenase / Alcohol dehydrogenase adhE	CIK00_01380	CIT27_03240	GLP21_01585	GLP24_03215	GLP09_01110	GLP22_02700	GLP17_02800	GRJ22_11810	GLP31_01300	GLP27_03685	GLP20_02630	GLP19_02540	GLP14_00090	GLP23_02680	GLP13_00505
Ethanol/Acetate															
Pyruvate formate lyase (allerdings O2 sensitive) pflB	CIK00_13125	CIT27_04035	GLP21_03930	GLP24_17645	GLP09_02795	GLP22_14630	GLP17_14605	GRJ22_16630	GLP31_17600	GLP27_19705	GLP20_15985	GLP19_04120	GLP14_08140	GLP23_00160	GLP13_15275
Formate efflux transporter / formate-nitrite transporter focA	CIK00_13130	CIT27_04040	GLP21_03925	GLP24_17640	GLP09_02800	GLP22_14625	GLP17_14600	GRJ22_16635	GLP31_17595	GLP27_19710	GLP20_15990	GLP19_04125	GLP14_08135	GLP23_00165	GLP13_15270
acetaldehyde dehydrogenase	CIK00_04230					GLP22_07585									
alcohol dehydrogenase	CIK00_04240					GLP22_07575									
iron containing alcohol dehydrogenase	CIK00_10390	CIT27_06580	GLP21_13645	GLP24_01465	GLP09_11195	GLP22_12430	GLP17_05870	GRJ22_00360	GLP31_08490	GLP27_02425	GLP20_12690	GLP19_01165	GLP14_15050	GLP23_02855	GLP13_07105
	CIK00_19440	CIT27_05550	GLP21_05035	GLP24_18255	GLP09_08220	GLP22_00755	GLP17_14455	GRJ22_01420	GLP31_14140	GLP27_01375	GLP20_05850	GLP19_06965	GLP14_02290	GLP23_11540 + GLP23_12280	GLP13_18125
alcohol dehydrogenase AdhP															
Formate															
Formate acetyltransferase (PFL)	CIK00_13125	CIT27_04035	GLP21_03930	GLP24_17645	GLP09_02795	GLP22_14630	GLP17_14605	GRJ22_16630	GLP31_17600	GLP27_19705	GLP20_15985	GLP19_04120	GLP14_08140	GLP23_00160	GLP13_15275
formate dehydrogenase (fdh)															
fdhABCE															
A	CIK00_19980	CIT27_17415	GLP21_18405	GLP24_15880	GLP09_12300	GLP22_13930	GLP17_17670	GRJ22_07080	GLP31_15395	GLP27_18770	GLP20_17435	GLP19_11975	GLP14_13955	GLP23_12725	GLP13_18015
B	CIK00_19985	CIT27_17410	GLP21_18410	GLP24_15875	GLP09_12295	GLP22_13935	GLP17_17665	GRJ22_07075	GLP31_15400	GLP27_18775	GLP20_17430	GLP19_11980	GLP14_13950	GLP23_12720	GLP13_18020
C	CIK00_19990	CIT27_17405	GLP21_18415	GLP24_15870	GLP09_12290	GLP22_13940	GLP17_17680	GRJ22_07070	GLP31_15405	GLP27_18780	GLP20_17425	GLP19_11985	GLP14_13945	GLP23_12715	GLP13_18025
E	CIK00_19995	CIT27_17400	GLP21_18420	GLP24_15865	GLP09_12285	GLP22_13945	GLP17_17655	GRJ22_07065	GLP31_15410	GLP27_18785	GLP20_17420	GLP19_11990	GLP14_13940	GLP23_12710	GLP13_18030
Acetolactate															
Acetolactate synthase (alsS)	CIK00_10875	CIT27_17260	GLP21_13470	GLP24_03570	GLP09_17545	GLP22_17270	GLP17_18455	GRJ22_13635	GLP31_18570	GLP27_17700	GLP20_16680	GLP19_07455	GLP14_17365	GLP23_16895	GLP13_17730
Diacetyl															
spontaneous from acetolactate															
Acetoin															
Acetolactate decarboxylase aldC	CIK00_10870	CIT27_17255	GLP21_13465	GLP24_03565	GLP09_17550	GLP22_17265	GLP17_18450	GRJ22_13640	GLP31_18575	GLP27_17695	GLP20_16675	GLP19_07450	GLP14_17360	GLP23_16890	GLP13_17725
Butane-2,3-diol															
Diacetyl reductase (Acetoin reductase) budC / butA / bdhA															
Reoxidizing NADH (O₂)															
NADH oxidase putative!	CIK00_00715	CIT27_02565	GLP21_02255	GLP24_06825	GLP09_01785	GLP22_03370	GLP17_06410	GRJ22_08445	GLP31_01970	GLP27_04405	GLP20_03595	GLP19_03210	GLP14_00760	GLP23_10620	GLP13_01180
	CIK00_17990	CIT27_08950	GLP21_18250	GLP24_00785	GLP09_07780	GLP22_08290	GLP17_04800	GRJ22_04490	GLP31_03425	GLP27_13355	GLP20_11700	GLP19_00505	GLP14_06130	GLP23_03660	GLP13_06455
Na ⁺ transporting NADH:ubiquinone oxidoreductase															
nqrF: NADH:ubiquinone oxidoreductase, Na(+)-translocating, F subunit	CIK00_02500	CIT27_12440	GLP21_00405	GLP24_02085	GLP09_00180	GLP22_11930	GLP17_03925	GRJ22_07585	GLP31_00180	GLP27_02550	GLP20_01510	GLP19_11485	GLP14_12505	GLP23_01560	GLP13_11715
NADH:ubiquinone reductase (Na(+)-transporting) subunit E	CIK00_02505	CIT27_12445	GLP21_00400	GLP24_02080	GLP09_00175	GLP22_11925	GLP17_03930	GRJ22_07580	GLP31_00175	GLP27_02545	GLP20_01505	GLP19_11490	GLP14_12500	GLP23_01555	GLP13_11720
NADH:ubiquinone reductase (Na(+)-transporting) subunit D	CIK00_02510	CIT27_12450	GLP21_00395	GLP24_02055	GLP09_00170	GLP22_11920	GLP17_03935	GRJ22_07575	GLP31_00170	GLP27_02540	GLP20_01500	GLP19_11495	GLP14_12495	GLP23_01550	GLP13_11725
Na(+)-translocating NADH-quinone reductase subunit C	CIK00_02515	CIT27_12455	GLP21_00390	GLP24_02050	GLP09_00165	GLP22_11915	GLP17_03940	GRJ22_07570	GLP31_00165	GLP27_02535	GLP20_01495	GLP19_11500	GLP14_12490	GLP23_01545	GLP13_11730
Na(+)-translocating NADH-quinone reductase subunit A + nqrB: NADH:ubiquinone oxidoreductase, Na(+)-translocating, B subunit	CIK00_02520	CIT27_12460					GLP17_03945					GLP19_11505			GLP13_11735
Na(+)-translocating NADH-quinone reductase subunit A			GLP21_00380	GLP24_02040	GLP09_00155	GLP22_11905		GRJ22_07560	GLP31_00155	GLP27_02525	GLP20_01485		GLP14_12480	GLP23_01535	
NADH:ubiquinone reductase (Na(+)-transporting) subunit B			GLP21_00385	GLP24_02045	GLP09_00160	GLP22_11910		GRJ22_07565	GLP31_00160	GLP27_02530	GLP20_01490		GLP14_12485	GLP23_01540	
NDH1_M: proton-translocating NADH-quinone oxidoreductase, chain M	CIK00_10540	CIT27_06425	GLP21_13800	GLP24_01615	GLP09_11350	GLP22_12580	GLP17_05715	GRJ22_00515	GLP31_08340	GLP27_02270	GLP20_12840	GLP19_01335	GLP14_14900	GLP23_07815	GLP13_07255
(Na ⁺)-NQR maturation NqrM	CIK00_02490	CIT27_12430	GLP21_00415	GLP24_02075	GLP09_00190	GLP22_11940	GLP17_03915	GRJ22_07595	GLP31_00190	GLP27_02560	GLP20_01520	GLP19_11475	GLP14_12515	GLP23_01570	GLP13_11705
Glycerol															
lipase	CIK00_08405	CIT27_00495	GLP21_08550	GLP24_04220	GLP09_04965	GLP22_04720	GLP17_10555	GRJ22_09410	GLP31_04295	GLP27_17350	GLP20_11450	GLP19_08105	GLP14_12050	GLP23_06130	GLP13_10580
putative esterase/lipase	CIK00_08405	CIT27_00495	GLP21_08550	GLP24_04220	TMW22148_GLP11_07495	GLP22_04720	GLP17_10555	GRJ22_09410	GLP31_04295	GLP27_17350	GLP20_11450	GLP19_08105	GLP14_12050	GLP23_06130	GLP13_10580
Glycerol uptake facilitator protein (glpF) putative	CIK00_06470	CIT27_10975	GLP21_07620	GLP24_09610	GLP09_04245	GLP22_09150	GLP17_08750	GRJ22_11200	GLP31_08845	GLP27_07805	GLP20_07275	GLP19_13335	GLP14_05305	GLP23_06765	GLP13_07850
Dehydrogenation pathway															

	<i>P. carnosum</i>														
	TMW 2.2021T	TMW 2.2029	TMW 2.2097	TMW 2.2147	TMW 2.2149	TMW 2.2150	TMW 2.2157	TMW 2.2163	TMW 2.2169	TMW 2.2098	TMW 2.2186	TMW 2.2187	TMW 2.2188	TMW 2.2189	TMW 2.2190
glycerol dehydrogenase	CIK00_07235	CIT27_10230	GLP21_11150	GLP24_09050	GLP09_05600	GLP22_10585	GLP17_07975	GRJ22_10200	GLP31_07690	GLP27_07025	GLP20_06470	GLP19_12490	GLP14_04540	GLP23_04580	GLP13_08280
phosphoenolpyruvate-protein phosphotransferase (E/Pts)	CIK00_02355	CIT27_12295	GLP21_00550	GLP24_02210	GLP09_00325	GLP22_12075	GLP17_03780	GRJ22_07730	GLP31_00325	GLP27_02695	GLP20_01655	GLP19_11340	GLP14_12650	GLP23_01705	GLP13_11570
phosphocarrier protein (HPr)	CIK00_02350	CIT27_12290	GLP21_00555	GLP24_02215	GLP09_00330	GLP22_12080	GLP17_03775	GRJ22_07735	GLP31_00330	GLP27_02700	GLP20_01660	GLP19_11335	GLP14_12655	GLP23_01710	GLP13_11565
	CIK00_08680	CIT27_11485	GLP21_06680	GLP24_11705	GLP09_07180	GLP22_09890	GLP17_13540	GRJ22_12535	GLP31_10605	GLP27_08445	GLP20_07915	GLP19_13840	GLP14_06465	GLP23_08160	GLP13_09655
Phosphorylation pathway															
glycerol kinase (gIpK)	CIK00_06475	CIT27_10970	GLP21_07615	GLP24_09615	GLP09_04240	GLP22_09145	GLP17_08755	GRJ22_11195	GLP31_08850	GLP27_07800	GLP20_07270	GLP19_13330	GLP14_05300	GLP23_06770	GLP13_07845
	CIK00_16590	CIT27_05840	GLP21_05275	GLP24_13415	GLP09_14025	GLP22_00495	GLP17_05120	GRJ22_01155	GLP31_18880	GLP27_01675	GLP20_05560	GLP19_01920	GLP14_02530	GLP23_19385	GLP13_15175
alpha-glycerophosphate oxidase (gIpO) / glycerol-3-phosphate oxidase (aerobic)															
Glycerol-3-phosphate dehydrogenase (gpsA / gIpD)	CIK00_06850	CIT27_10595	GLP21_07235	GLP24_09990	GLP09_03865	GLP22_08770	GLP17_09130	GRJ22_10820	GLP31_09215	GLP27_07420	GLP20_06895	GLP19_12955	GLP14_04925	GLP23_07145	GLP13_07465
NAD(P)H-dependent glycerol-3-phosphate dehydrogenase (gpsA / gIpD)	CIK00_06530	CIT27_10915	GLP21_07555	GLP24_09670	GLP09_04185	GLP22_09090	GLP17_08810	GRJ22_11140	GLP31_08910	GLP27_07745	GLP20_07215	GLP19_13275	GLP14_05245	GLP23_06825	GLP13_07785
anaerobic glycerol-3-phosphate dehydrogenase subunit B	CIK00_16720	CIT27_15435	GLP21_13250	GLP24_16185	GLP09_14740	GLP22_15575	GLP17_12670	GRJ22_13865	GLP31_05400	GLP27_18035	GLP20_17385	GLP19_07230	GLP14_14405	GLP23_13820	GLP13_17910
anaerobic glycerol-3-phosphate dehydrogenase subunit C	CIK00_16715	CIT27_15440	GLP21_13245	GLP24_16180	GLP09_14735	GLP22_15570	GLP17_12675	GRJ22_13870	GLP31_05395	GLP27_18040	GLP20_17380	GLP19_07225	GLP14_14410	GLP23_13815	GLP13_17905
anaerobic glycerol-3-phosphate dehydrogenase subunit A	CIK00_16725	CIT27_15430	GLP21_13255	GLP24_16190	GLP09_14745	GLP22_15580	GLP17_12665	GRJ22_13860	GLP31_05405	GLP27_18030	GLP20_17390	GLP19_07235	GLP14_14400	GLP23_13825	GLP13_17915
Fatty acid beta-oxidation															
Aerobic															
long-chain fatty acid transporter fadL	CIK00_08400	CIT27_00500	GLP21_08545	GLP24_04225	GLP09_04970	GLP22_04725	GLP17_10560	GRJ22_09405	GLP31_04290	GLP27_17355	GLP20_11455	GLP19_08110	GLP14_12055	GLP23_06135	GLP13_10585
long-chain fatty acid CoA ligase fadD	CIK00_01510	CIT27_03370	GLP21_01455	GLP24_03085	GLP09_00980	GLP22_02570	GLP17_02930	GRJ22_11940	GLP31_01170	GLP27_03555	GLP20_02500	GLP19_02410	GLP14_10340	GLP23_02550	GLP13_00375
acyl-CoA dehydrogenase fadE	CIK00_00840	CIT27_02690	GLP21_02130	GLP24_06700	GLP09_01660	GLP22_03245	GLP17_06285	GRJ22_08570	GLP31_01845	GLP27_04285	GLP20_03720	GLP19_03085	GLP14_00635	GLP23_10170	GLP13_01055
	CIK00_18565	CIT27_16275	GLP21_17455	GLP24_17170	GLP09_15705	GLP22_16530	GLP17_14805	GRJ22_16880	GLP31_17305	GLP27_16035	GLP20_15540	GLP19_17290	GLP14_16865	GLP23_15680	GLP13_16630
3-hydroxyacyl-CoA dehydrogenase fadB	CIK00_16295	CIT27_15225	GLP21_16965	GLP24_16915	GLP09_12960	GLP22_16020	GLP17_14300	GRJ22_15640	GLP31_16840	GLP27_14855	GLP20_14245	GLP19_15845	GLP14_13900	GLP23_13730	GLP13_14550
acetyl-CoA acyltransferase fadA	CIK00_16290	CIT27_15220	GLP21_16960	GLP24_16910	GLP09_12965	GLP22_16015	GLP17_14295	GRJ22_15645	GLP31_16835	GLP27_14850	GLP20_14240	GLP19_15840	GLP14_13895	GLP23_13725	GLP13_14555
Anaerobic															
long-chain fatty acid CoA ligase put. fadK	CIK00_12880	CIT27_12890	GLP21_12965	GLP24_12985	GLP09_08805	GLP22_10940	GLP17_10925	GRJ22_13190	GLP31_12275	GLP27_10770	GLP20_12450	GLP19_14465	GLP14_08630	GLP23_09870	GLP13_13195
3-hydroxyacyl-CoA dehydrogenase fadJ	CIK00_01935	CIT27_12090	GLP21_00970	GLP24_02860	GLP09_00555	GLP22_12305	GLP17_03355	GRJ22_07920	GLP31_00745	GLP27_03115	GLP20_02075	GLP19_11150	GLP14_10165	GLP23_02125	GLP13_11380
acetyl-CoA acyltransferase fadI	CIK00_01940	CIT27_12095	GLP21_00965	GLP24_02855	GLP09_00550	GLP22_12300	GLP17_03360	GRJ22_07915	GLP31_00740	GLP27_03110	GLP20_02070	GLP19_11155	GLP14_10160	GLP23_02120	GLP13_11385
Complete Tricarboxylic acid cycle (TCA cycle)															
Citrate Synthase (cItA)	CIK00_01635	CIT27_03495	GLP21_01330	GLP24_02960	GLP09_00855	GLP22_02445	GLP17_03055	GRJ22_12065	GLP31_01045	GLP27_03430	GLP20_02375	GLP19_02285	GLP14_10465	GLP23_02425	GLP13_00250
Aconitate hydratase (cIt B)	CIK00_09010	CIT27_11815	GLP21_06350	GLP24_12035	GLP09_06850	GLP22_09560	GLP17_12990	GRJ22_12865	GLP31_10245	GLP27_08805	GLP20_08275	GLP19_14165	GLP14_11655	GLP23_08495	GLP13_09980
Isocitrate Dehydrogenase (icd A)	CIK00_09880	CIT27_04850	GLP21_03135	GLP24_05755	GLP09_03640	GLP22_06455	GLP17_00665	GRJ22_06445	GLP31_12905	GLP27_09470	GLP20_00600	GLP19_04940	GLP14_16040	GLP23_00970	GLP13_05445
Oxoglutarate dehydrogenase (suc AB)	CIK00_01605	CIT27_03465	GLP21_01360	GLP24_02990	GLP09_00885	GLP22_02475	GLP17_03025	GRJ22_12035	GLP31_01075	GLP27_03460	GLP20_02405	GLP19_02315	GLP14_10435	GLP23_02455	GLP13_00280
	CIK00_01610	CIT27_03470	GLP21_01355	GLP24_02985	GLP09_00880	GLP22_02470	GLP17_03030	GRJ22_12040	GLP31_01070	GLP27_03455	GLP20_02400	GLP19_02310	GLP14_10440	GLP23_02450	GLP13_00275
Succinyl-CoA-Synthetase (suc CD)	CIK00_01595	CIT27_03455	GLP21_01370	GLP24_03000	GLP09_00895	GLP22_02485	GLP17_03015	GRJ22_12025	GLP31_01085	GLP27_03470	GLP20_02415	GLP19_02325	GLP14_10425	GLP23_02465	GLP13_00290
	CIK00_01600	CIT27_03460	GLP21_01365	GLP24_02995	GLP09_00890	GLP22_02480	GLP17_03020	GRJ22_12030	GLP31_01080	GLP27_03465	GLP20_02410	GLP19_02320	GLP14_10430	GLP23_02460	GLP13_00285
Succinate dehydrogenase (complex II) (sdh ABCD)	CIK00_01615	CIT27_03475	GLP21_01350	GLP24_02980	GLP09_00875	GLP22_02465	GLP17_03035	GRJ22_12045	GLP31_01065	GLP27_03450	GLP20_02395	GLP19_02305	GLP14_10445	GLP23_02445	GLP13_00270
	CIK00_01620	CIT27_03480	GLP21_01345	GLP24_02975	GLP09_00870	GLP22_02460	GLP17_03040	GRJ22_12050	GLP31_01060	GLP27_03445	GLP20_02390	GLP19_02300	GLP14_10450	GLP23_02440	GLP13_00265
	CIK00_01625	CIT27_03485	GLP21_01340	GLP24_02970	GLP09_00865	GLP22_02455	GLP17_03045	GRJ22_12055	GLP31_01055	GLP27_03440	GLP20_02385	GLP19_02295	GLP14_10455	GLP23_02435	GLP13_00260
	CIK00_01630	CIT27_03490	GLP21_01335	GLP24_02965	GLP09_00860	GLP22_02450	GLP17_03050	GRJ22_12060	GLP31_01050	GLP27_03435	GLP20_02380	GLP19_02290	GLP14_10460	GLP23_02430	GLP13_00255
Fumarate hydratase (Fumarase) (fum A)	CIK00_00770	CIT27_02620	GLP21_02200	GLP24_06770	GLP09_01730	GLP22_03315	GLP17_06355	GRJ22_08500	GLP31_01915	GLP27_04350	GLP20_03650	GLP19_03155	GLP14_00705	GLP23_10565	GLP13_01125
Malate dehydrogenase (md h)	CIK00_12535	CIT27_13035	GLP21_13105	GLP24_13125	GLP09_08665	GLP22_11080	GLP17_11065	GRJ22_13050	GLP31_12135	GLP27_10630	GLP20_12590	GLP19_14325	GLP14_08490	GLP23_09730	GLP13_13335
Phosphoenolpyruvate carboxylase	CIK00_06410	CIT27_11035	GLP21_07880	GLP24_09550	GLP09_04305	GLP22_09210	GLP17_08690	GRJ22_11260	GLP31_08785	GLP27_07865	GLP20_07335	GLP19_13395	GLP14_05365	GLP23_06705	GLP13_07910
Glyoxylate cycle															
isocitrate lyase	CIK00_18845	CIT27_16705	GLP21_00050	GLP24_16015	GLP09_12440	GLP22_13790	GLP17_15660	GRJ22_07225	GLP31_15270	GLP27_16315	GLP20_15765	GLP19_11835	GLP14_14085	GLP23_12850	GLP13_16300
malate synthase	CIK00_18840	CIT27_16710	GLP21_00045	GLP24_16010	GLP09_12435	GLP22_13795	GLP17_15665	GRJ22_07220	GLP31_15275	GLP27_16310	GLP20_15770	GLP19_11840	GLP14_14080	GLP23_12845	GLP13_16305
AMINO ACIDS															
Arginine deiminase (arcA)	CIK00_12880	CIT27_12690	GLP21_12765	GLP24_12785	GLP09_09005	GLP22_10740	GLP17_10725	GRJ22_13390	GLP31_12475	GLP27_10970	GLP20_12250	GLP19_14670	GLP14_08830	GLP23_10070	GLP13_12995
ornithine carbamoyl transferase Ornithine transcarbamoylase (arcB)	CIK00_12870	CIT27_12700	GLP21_12775	GLP24_12795	GLP09_08995	GLP22_10750	GLP17_10735	GRJ22_13380	GLP31_12465	GLP27_10960	GLP20_12260	GLP19_14660	GLP14_08820	GLP23_10060	GLP13_13005
carbamate kinase (arcC)	CIK00_12875	CIT27_12695	GLP21_12770	GLP24_12790	GLP09_09000	GLP22_10745	GLP17_10730	GRJ22_13385	GLP31_12470	GLP27_10965	GLP20_12255	GLP19_14665	GLP14_08825	GLP23_10065	GLP13_13000
Arginase (arg)	CIK00_13605	CIT27_06915	GLP21_04715	GLP24_11050	GLP09_08560	GLP22_01100	GLP17_01490	GRJ22_01765	GLP31_10305	GLP27_07160	GLP20_08215	GLP19_06630	GLP14_14700	GLP23_14610	GLP13_02290
Malate dehydrogenase (md h)	CIK00_12535	CIT27_13035	GLP21_13105	GLP24_13125	GLP09_08665	GLP22_11080	GLP17_11065	GRJ22_13050	GLP31_12135	GLP27_10630	GLP20_12590	GLP19_14325	GLP14_08490	GLP23_09730	GLP13_13335
Aminotransferases															
Aspartate Aminotransferase (Glu/OA) aspB	CIK00_06300	CIT27_11145	GLP21_07790	GLP24_09440	GL										

		<i>P. carnosum</i>															
		TMW 2.2021T	TMW 2.2029	TMW 2.2097	TMW 2.2147	TMW 2.2149	TMW 2.2150	TMW 2.2157	TMW 2.2163	TMW 2.2169	TMW 2.2098	TMW 2.2186	TMW 2.2187	TMW 2.2188	TMW 2.2189	TMW 2.2190	
histidine-histamine antiporter (aminoacid permease)																	
histidine decarboxylase hdcA													GLP19_11895				
histidine decarboxylase 2 hdc2 Bjornsdottir-Butler et al.													GLP19_02895	GLP14_00445	GLP23_10360	GLP13_00865	
arginine decarboxylase speA		CIK00_01030	CIT27_02880	GLP21_01940	GLP24_18890	GLP09_01470	GLP22_03055	GLP17_06095	GRJ22_08760	GLP31_01655	GLP27_04095	GLP20_03910	GLP19_02895	GLP14_00445	GLP23_10360	GLP13_00865	
		CIK00_16465	CIT27_05970	GLP21_05400	GLP24_13290	GLP09_14150	GLP22_00365	GLP17_05245	GRJ22_01080	GLP31_07905	GLP27_20080	GLP20_05435	GLP19_01845	GLP14_02660	GLP23_07375	GLP13_17015	
		CIK00_19235	CIT27_17225 + CIT27_18220		GLP24_19660	GLP09_17845		GLP17_19310	GRJ22_18395	GLP31_20580	GLP27_20000	GLP20_18960		GLP14_18745		GLP13_19245	
		CIK00_20945	CIT27_18200	GLP21_07090					GRJ22_18425								
		CIK00_21050	CIT27_18215														
tyrosine decarboxylase tdcA					GLP24_17045			GLP17_17600									
ornithine decarboxylase speF			CIT27_17635													GLP13_19070	
lysine decarboxylase ldcC																	
agmatinase speB		CIK00_16470	CIT27_05965	GLP21_05395	GLP24_13295	GLP09_14145	GLP22_00370	GLP17_05240	GRJ22_01085	GLP31_07900		GLP20_05440	GLP19_01850	GLP14_02655	GLP23_07370	GLP13_17020	
bifunctional glutathionylspermidine amidase/synthase		CIK00_08335	CIT27_00565	GLP21_08480	GLP24_04290	GLP09_05035	GLP22_04790	GLP17_10625	GRJ22_09340	GLP31_04225	GLP27_17420	GLP20_11520	GLP19_08175	GLP14_12120	GLP23_06200	GLP13_10650	
glutamate decarboxylase gadB		CIK00_15595	CIT27_14510	GLP21_15500	GLP24_14865	GLP09_12625	GLP22_14295	GLP17_12170	GRJ22_15300	GLP31_15440	GLP27_14180	GLP20_17695	GLP19_15470	GLP14_13530	GLP23_13050	GLP13_14520	
Electron donors																	
NiFe hydrogenase																	
<i>hyd</i> ABCDE		CIK00_11405	CIT27_00405	GLP21_08640	GLP24_04110	GLP09_04815	GLP22_04630	GLP17_10465	GRJ22_09500	GLP31_04395	GLP27_12005	GLP20_11360	GLP19_08015	GLP14_11580	GLP23_06040	GLP13_10490	
		CIK00_11410	CIT27_00410	GLP21_08635	GLP24_04115	GLP09_04820	GLP22_04635	GLP17_10470	GRJ22_09495	GLP31_04390	GLP27_12010	GLP20_11365	GLP19_08020	GLP14_11575	GLP23_06045	GLP13_10495	
		CIK00_11415	CIT27_00415	GLP21_08630	GLP24_04120	GLP09_04825	GLP22_04640	GLP17_10475	GRJ22_09490	GLP31_04385	GLP27_12015	GLP20_11370	GLP19_08025	GLP14_11570	GLP23_06050	GLP13_10500	
		CIK00_11420	CIT27_00420	GLP21_08625	GLP24_04125	GLP09_04830	GLP22_04645	GLP17_10480	GRJ22_09485	GLP31_04380	GLP27_12020	GLP20_11375	GLP19_08030	GLP14_11565	GLP23_06055	GLP13_10505	
		CIK00_11425	CIT27_00425	GLP21_08620	GLP24_04130	GLP09_04835	GLP22_04650	GLP17_10485	GRJ22_09480	GLP31_04375	GLP27_12025	GLP20_11380	GLP19_08035	GLP14_11560	GLP23_06060	GLP13_10510	
Alternative electron receptors																	
Fumarate reductase																	
<i>frd</i> ABCD		CIK00_17205	CIT27_15755	GLP21_16110	GLP24_15575	GLP09_14375	GLP22_18125	GLP17_18755	GRJ22_16305	GLP31_16560	GLP27_16695	GLP20_14600	GLP19_16505	GLP14_15910	GLP23_14030	GLP13_15865	
		CIK00_17200	CIT27_15750	GLP21_16105	GLP24_15580	GLP09_14380	GLP22_18120	GLP17_18750	GRJ22_16300	GLP31_16555	GLP27_16690	GLP20_14605	GLP19_16510	GLP14_15905	GLP23_14035	GLP13_15870	
		CIK00_17195	CIT27_15745	GLP21_16100	GLP24_15585	GLP09_14385	GLP22_18115	GLP17_18745	GRJ22_16295	GLP31_16550	GLP27_16685	GLP20_14610	GLP19_16515	GLP14_15900	GLP23_14040	GLP13_15875	
		CIK00_17190	CIT27_15740	GLP21_16095	GLP24_15590	GLP09_14390	GLP22_18110	GLP17_18740	GRJ22_16290	GLP31_16545	GLP27_16680	GLP20_14615	GLP19_16520	GLP14_15895	GLP23_14045	GLP13_15880	
		CIK00_08435	CIT27_00465	GLP21_08580	GLP24_04190	GLP09_04935	GLP22_04690	GLP17_10525	GRJ22_09440	GLP31_04325	GLP27_17320	GLP20_11420	GLP19_08075	GLP14_12020	GLP23_06100	GLP13_10550	
TMAO reductase																	
<i>tor</i> A																	
Nitrate reductase																	
		CIK00_02395	CIT27_12335	GLP21_00510	GLP24_02170	GLP09_00285	GLP22_12035	GLP17_03820	GRJ22_07690	GLP31_00285	TMW22099_HPQ 32_02470	GLP20_01615	GLP19_11380	GLP14_12610	GLP23_01665	GLP13_11610	
<i>nap</i> AB																	
		CIK00_02400	CIT27_12340	GLP21_00505	GLP24_02165	GLP09_00280	GLP22_12030	GLP17_03825	GRJ22_07685	GLP31_00280	TMW22099_HPQ 32_02475	GLP20_01610	GLP19_11385	GLP14_12605	GLP23_01660	GLP13_11615	
		CIK00_02405	CIT27_12345	GLP21_00500	GLP24_02160	GLP09_00275	GLP22_12025	GLP17_03830	GRJ22_07680	GLP31_00275	TMW22099_HPQ 32_02480	GLP20_01605	GLP19_11390	GLP14_12600	GLP23_01655	GLP13_11620	
		CIK00_02410	CIT27_12350	GLP21_00495	GLP24_02155	GLP09_00270	GLP22_12020	GLP17_03835	GRJ22_07675	GLP31_00270	TMW22099_HPQ 32_02485	GLP20_01600	GLP19_11395	GLP14_12595	GLP23_01650	GLP13_11625	
hydroxylamine reductase																	
		CIK00_10740	CIT27_06220	GLP21_05660	GLP24_01820	GLP09_16775	GLP22_00045	GLP17_05510	GRJ22_00730	GLP31_08135	GLP27_02065	GLP20_05175	GLP19_01550	GLP14_02925	GLP23_07605	GLP13_17135	
Mannose-6-P isomerase																	
<i>man</i> A		CIK00_13205	CIT27_04110	GLP21_03850		GLP09_02860			GRJ22_14010	GLP31_13840	TMW22099_HPQ 32_20090	GLP20_01290	GLP19_04190	GLP14_08065	GLP23_00230	GLP13_06215	
					GLP24_19715/GL P24_19720												
							GLP22_19005/GL P22_19010										
nitrite reductase small subunit																	
		CIK00_10975	CIT27_17360	GLP21_13570	GLP24_03670	GLP09_17360	GLP22_17370	GLP17_10015	GRJ22_13535	GLP31_18470	GLP27_17800	GLP20_16780	GLP19_07555	GLP14_17465	GLP23_16995	GLP13_17830	
nitrite reductase large subunit																	
		CIK00_10980	CIT27_17365	GLP21_13575	GLP24_03675	GLP09_17365	GLP22_17375	GLP17_10020	GRJ22_13530	GLP31_18465	GLP27_17805	GLP20_16785	GLP19_07560	GLP14_17470	GLP23_17000	GLP13_17835	
sulphate adenylyltransferase <i>cys</i> D																	
		CIK00_18255	CIT27_16185	GLP21_17205	GLP24_17415	GLP09_15635	GLP22_16600	GLP17_15230	GRJ22_17350	GLP31_17070	GLP27_15965	GLP20_15300	GLP19_16960	GLP14_16180	GLP23_15610	GLP13_16370	
sulphate adenylyltransferase <i>cys</i> N																	
		CIK00_18250	CIT27_16190	GLP21_17210	GLP24_17410	GLP09_15640	GLP22_16595	GLP17_15235	GRJ22_17355	GLP31_17075	GLP27_15970	GLP20_15305	GLP19_16965	GLP14_16175	GLP23_15615	GLP13_16365	
assimilatory sulfite reductase																	
		CIK00_18305	CIT27_16135	GLP21_17155	GLP24_17465	GLP09_15585	GLP22_16650	GLP17_15180	GRJ22_17300	GLP31_17020	GLP27_15915	GLP20_15250	GLP19_16910	GLP14_16230	GLP23_15560	GLP13_16420	
dimethyl sulfoxide reductase subunit A																	
dimethylsulfoxide reductase, chain B																	
dimethyl sulfoxide reductase anchor subunit																	
Respiration																	
NADH dehydrogenase (non-electrogenic)																	
<i>ndh</i>																	
		CIK00_10855	CIT27_17240	GLP21_13450	GLP24_03550	GLP09_17565	GLP22_17250	GLP17_18435	GRJ22_13655	GLP31_18590	GLP27_17680	GLP20_16660	GLP19_07435	GLP14_17345	GLP23_16875	GLP13_17710	
		CIK00_00715	CIT27_02565	GLP21_02255	GLP24_06825	GLP09_01785	GLP22_03370	GLP17_06410	GRJ22_08445	GLP31_01970	GLP27_04405	GLP20_03595	GLP19_03210	GLP14_00760	GLP23_10620	GLP13_01180	
NADH-quinone oxidoreductase subunit A																	
NADH-quinone oxidoreductase subunit B																	

		<i>P. carnosum</i>													
	TMW 2.2021T	TMW 2.2029	TMW 2.2097	TMW 2.2147	TMW 2.2149	TMW 2.2150	TMW 2.2157	TMW 2.2163	TMW 2.2169	TMW 2.2098	TMW 2.2186	TMW 2.2187	TMW 2.2188	TMW 2.2189	TMW 2.2190
NADH dehydrogenase (quinone) subunit D															
NADH-quinone oxidoreductase subunit NuoE															
NADH-quinone oxidoreductase subunit NuoF															
NADH dehydrogenase (quinone) subunit G															
NADH-quinone oxidoreductase subunit NuoH															
NADH-quinone oxidoreductase subunit NuoI															
NADH-quinone oxidoreductase subunit J															
NADH-quinone oxidoreductase subunit NuoK															
NADH-quinone oxidoreductase subunit L															
NADH-quinone oxidoreductase subunit M															
NADH-quinone oxidoreductase subunit N															
NADH-quinone oxidoreductase subunit NuoB	CIK00_10520	CIT27_06445	GLP21_13780	GLP24_01595	GLP09_11330	GLP22_12560	GLP17_05735	GRJ22_00495	GLP31_08360	GLP27_02290	GLP20_12820	GLP19_01315	GLP14_14920	GLP23_07835	GLP13_07235
(Na ⁺)-NQR maturation NqrM	CIK00_02490	CIT27_12430	GLP21_00415	GLP24_02075	GLP09_00190	GLP22_11940	GLP17_03915	GRJ22_07595	GLP31_00190	GLP27_02560	GLP20_01520	GLP19_11475	GLP14_12515	GLP23_01570	GLP13_11705
nqrF: NADH:ubiquinone oxidoreductase, Na(+)-translocating, F subunit	CIK00_02500	CIT27_12440	GLP21_00405	GLP24_02065	GLP09_00180	GLP22_11930	GLP17_03925	GRJ22_07585	GLP31_00180	GLP27_02550	GLP20_01510	GLP19_11485	GLP14_12505	GLP23_01560	GLP13_11715
NADH:ubiquinone reductase (Na(+)-transporting) subunit E	CIK00_02505	CIT27_12445	GLP21_00400	GLP24_02080	GLP09_00175	GLP22_11925	GLP17_03930	GRJ22_07580	GLP31_00175	GLP27_02545	GLP20_01505	GLP19_11490	GLP14_12500	GLP23_01555	GLP13_11720
NADH:ubiquinone reductase (Na(+)-transporting) subunit D	CIK00_02510	CIT27_12450	GLP21_00395	GLP24_02055	GLP09_00170	GLP22_11920	GLP17_03935	GRJ22_07575	GLP31_00170	GLP27_02540	GLP20_01500	GLP19_11495	GLP14_12495	GLP23_01550	GLP13_11725
CIK00_02515	CIT27_12455	GLP21_00390	GLP24_02050	GLP09_00165	GLP22_11915		GLP17_03940	GRJ22_07570	GLP31_00165	GLP27_02535	GLP20_01495	GLP19_11500	GLP14_12490	GLP23_01545	GLP13_11730
Na(+)-translocating NADH-quinone reductase subunit C															
Na(+)-translocating NADH-quinone reductase subunit A + nqrB:															
NADH:ubiquinone oxidoreductase, Na(+)-translocating, B subunit	CIK00_02520	CIT27_12460		GLP24_02040	GLP09_00155	GLP22_11905	GLP17_03945	GRJ22_07560	GLP31_00155	GLP27_02525	GLP20_01485		GLP19_11505		GLP13_11735
Na(+)-translocating NADH-quinone reductase subunit A			GLP21_00380	GLP24_02040	GLP09_00160	GLP22_11910		GRJ22_07565	GLP31_00160	GLP27_02530	GLP20_01490		GLP14_12480	GLP23_01535	
NADH:ubiquinone reductase (Na(+)-transporting) subunit B			GLP21_00385	GLP24_02045	GLP09_00160								GLP14_12485	GLP23_01540	
NDH_1_M: proton-translocating NADH-quinone oxidoreductase, chain M	CIK00_10540	CIT27_06425	GLP21_13800	GLP24_01615	GLP09_11350	GLP22_12580	GLP17_05715	GRJ22_00515	GLP31_08340	GLP27_02270	GLP20_12840	GLP19_01335	GLP14_14900	GLP23_07815	GLP13_07255
Menaquinone synthase (8 steps) (Vitamin K)															
1,4-dihydroxy-2-naphthoate prenyltransferase (menA)	CIK00_06460	CIT27_10985	GLP21_07630	GLP24_09600	GLP09_04255	GLP22_09160	GLP17_08740	GRJ22_11210	GLP31_08835	GLP27_07815	GLP20_07285	GLP19_13345	GLP14_05315	GLP23_06755	GLP13_07860
Isochorismate synthase (menF)	CIK00_09290	CIT27_04465	GLP21_03525	GLP24_06150	GLP09_03245	GLP22_06065	GLP17_00270	GRJ22_06055	GLP31_13515	GLP27_09070	GLP20_00990	GLP19_04545	GLP14_09690	GLP23_00580	GLP13_05835
								GRJ22_06055					GLP14_09690		
2-succinyl-5-enolpyruvyl-6-hydroxy-3-cyclohexene-1-carboxylic-acid synthase (menD)	CIK00_09295	CIT27_04470	GLP21_03520	GLP24_06145	GLP09_03250	GLP22_06070	GLP17_00275	GRJ22_06060	GLP31_13510	GLP27_09075	GLP20_00985	GLP19_04550	GLP14_09685	GLP23_00585	GLP13_05830
2-succinyl-6-hydroxy-2, 4-cyclohexadiene-1-carboxylate synthase (menH)	CIK00_09300	CIT27_04475	GLP21_03515	GLP24_06140	GLP09_03255	GLP22_06075	GLP17_00280	GRJ22_06065	GLP31_13505	GLP27_09080	GLP20_00980	GLP19_04555	GLP14_09680	GLP23_00590	GLP13_05825
o-succinylbenzoate synthase (menC)	CIK00_09305	CIT27_04480	GLP21_03510	GLP24_06135	GLP09_03260	GLP22_06080	GLP17_00285	GRJ22_06070	GLP31_13500	GLP27_09085	GLP20_00975	GLP19_04560	GLP14_09675	GLP23_00595	GLP13_05820
2-methoxy-6-polyprenyl-1,4-benzoquinone methylase (ubiE)	CIK00_14350	CIT27_13960	GLP21_14765	GLP24_14495	GLP09_11545	GLP22_13100	GLP17_16285	GRJ22_14755	GLP31_14730	GLP27_12415	GLP20_13375	GLP19_15110	GLP14_11060	GLP23_12320	GLP13_13420
O-succinylbenzoate-CoA ligase (menE)	CIK00_09310	CIT27_04485	GLP21_03505	GLP24_06130	GLP09_03265	GLP22_06085	GLP17_00290	GRJ22_06075	GLP31_13495	GLP27_09090	GLP20_00970	GLP19_04565	GLP14_09670	GLP23_00600	GLP13_05815
1,4-dihydroxy-2-naphthoyl-CoA synthase (menB)	CIK00_10080	CIT27_01500	GLP21_09540	GLP24_12460	GLP09_10405	GLP22_05785	GLP17_09580	GRJ22_05350	GLP31_06170	GLP27_09865	GLP20_10030	GLP19_09340	GLP14_07215	GLP23_09465	GLP13_09140
cytochrome c oxidase															
Subunit I CoxA	CIK00_06815	CIT27_10630	GLP21_07270	GLP24_09955	GLP09_03900	GLP22_08805	GLP17_09095	GRJ22_10855	GLP31_09180	GLP27_07455	GLP20_06930	GLP19_12990	GLP14_04960	GLP23_07110	GLP13_07500
Subunit II CoxB	CIK00_06820	CIT27_10625	GLP21_07265	GLP24_09960	GLP09_03895	GLP22_08800	GLP17_09100	GRJ22_10850	GLP31_09185	GLP27_07450	GLP20_06925	GLP19_12985	GLP14_04955	GLP23_07115	GLP13_07495
Subunit III CoxC	CIK00_06805	CIT27_10640	GLP21_07280	GLP24_09945	GLP09_03910	GLP22_08815	GLP17_09085	GRJ22_10865	GLP31_09175	GLP27_07465	GLP20_06940	GLP19_13000	GLP14_04970	GLP23_07100	GLP13_07510
cytochrome c oxidase assembly protein Cox1	CIK00_06810	CIT27_10635	GLP21_07275	GLP24_09950	GLP09_03905	GLP22_08810	GLP17_09090	GRJ22_10860	GLP31_09175	GLP27_07460	GLP20_06935	GLP19_12995	GLP14_04965	GLP23_07105	GLP13_07505
cytochrome oxidase	CIK00_06790	CIT27_10655	GLP21_07295	GLP24_09930	GLP09_03925	GLP22_08830	GLP17_09070	GRJ22_10880	GLP31_09155	GLP27_07480	GLP20_06955	GLP19_13015	GLP14_04985	GLP23_07085	GLP13_07525
cytochrome o ubiquinol oxidase subunit IV cyoD	CIK00_11985	CIT27_09220	GLP21_11875	GLP24_00515	GLP09_07505	GLP22_08555	GLP17_04510	GRJ22_04215	GLP31_03155	GLP27_05265	GLP20_09225	GLP19_00250	GLP14_05860	GLP23_08750	GLP13_03775
cytochrome o ubiquinol oxidase subunit III cyoC	CIK00_11990	CIT27_09225	GLP21_11870	GLP24_00510	GLP09_07500	GLP22_08560	GLP17_04505	GRJ22_04210	GLP31_03150	GLP27_05270	GLP20_09230	GLP19_00245	GLP14_05855	GLP23_08755	GLP13_03780
cytochrome o ubiquinol oxidase subunit I cyoB	CIK00_11995	CIT27_09230	GLP21_11865	GLP24_00505	GLP09_07495	GLP22_08565	GLP17_04500	GRJ22_04205	GLP31_03145	GLP27_05275	GLP20_09235	GLP19_00240	GLP14_05850	GLP23_08760	GLP13_03785
CyoA: ubiquinol oxidase, subunit II	CIK00_12000	CIT27_09235	GLP21_11860	GLP24_00500	GLP09_07490	GLP22_08570	GLP17_04495	GRJ22_04200	GLP31_03140	GLP27_05280	GLP20_09240	GLP19_00235	GLP14_05845	GLP23_08765	GLP13_03790
cyoE_citaB: protoheme IX farnesyltransferase	CIK00_11980	CIT27_09215	GLP21_11880	GLP24_00520	GLP09_07510	GLP22_08550	GLP17_04515	GRJ22_04220	GLP31_03160	GLP27_05260	GLP20_09220	GLP19_00255	GLP14_05865	GLP23_08745	GLP13_03770
CIK00_06780	CIT27_10665	GLP21_07305	GLP24_09920	GLP09_03935	GLP22_08840		GLP17_09060	GRJ22_10890	GLP31_09145	GLP27_07490	GLP20_06965	GLP19_13025	GLP14_04995	GLP23_07075	GLP13_07535
cytochrome-c oxidase, cbb3-type subunit I ccoN															
cytochrome-c oxidase, cbb3-type subunit II ccoO															
cytochrome-c oxidase, cbb3-type subunit III ccoP															
cbb3-type cytochrome oxidase assembly protein CcoS															
CcoQ															
cytochrome bd oxidase															
Subunit I cydA	CIK00_01320	CIT27_03180	GLP21_01645	GLP24_03275	GLP09_01170	GLP22_02760	GLP17_02740	GRJ22_11750	GLP31_01360	GLP27_03745	GLP20_02690	GLP19_02600	GLP14_00150	GLP23_02740	GLP13_00565
Subunit II cydB	CIK00_01315	CIT27_03175	GLP21_01650	GLP24_03280	GLP09_01175	GLP22_02765	GLP17_02735	GRJ22_11745	GLP31_01365	GLP27_03750	GLP20_02695	GLP19_02605	GLP14_00155	GLP23_02745	GLP13_00570
subunit cydX	CIK00_01310	CIT27_03170	GLP21_01655	GLP24_03285	GLP09_01180	GLP22_02770	GLP17_02730	GRJ22_11740	GLP31_01370	GLP27_03755	GLP20_02700	GLP19_02610	GLP14_00160	GLP23_02750	GLP13_00575
NADH:ubiquinone oxidoreductase (ndh)															
Succinate dehydrogenase (complex II)	CIK00_00715	CIT27_02565	GLP21_02255	GLP24_06825	GLP09_01785	GLP22_03370	GLP17_06410	GRJ22_08445	GLP31_01970	GLP27_04405	GLP20_03595	GLP19_03210	GLP14_00760	GLP23_10620	GLP13_01180
sdhABCD	CIK00_01615	CIT27_03475	GLP21_01350	GLP24_02980	GLP09_00875	GLP22_02465	GLP17_03035	GRJ22_12045	GLP31_01065	GLP27_03450	GLP20_02395	GLP19_02305	GLP14_10445	GLP23_02445	GLP13_00270
CIK00_01620	CIT27_03480	GLP21_01345	GLP24_02975	GLP09_00870	GLP22_02460	GLP17_03040	GLP17_03040	GRJ22_12050	GLP31_01060	GLP27_03445	GLP20_02390	GLP19_02300	GLP14_10450	GLP23_02440	GLP13_00265
CIK00_01625	CIT27_03485	GLP21_01340	GLP24_02970	GLP09_00865	GLP22_02455	GLP17_03045	GLP17_03045	GRJ22_12055	GLP31_01055	GLP27_03440	GLP20_02385	GLP19_02295	GLP14_10455	GLP23_02435	GLP13_00260
CIK00_01630	CIT27_03490	GLP21_01335	GLP24_02965	GLP09_00860	GLP22_02450	GLP17_03050	GLP17_03050	GRJ22_12060	GLP31_01050	GLP27_03435	GLP20_02380	GLP19_02290	GLP14_10460	GLP23_02430	GLP13_00255
cytochrome C															

		<i>P. carnosum</i>														
		TMW 2.2021T	TMW 2.2029	TMW 2.2097	TMW 2.2147	TMW 2.2149	TMW 2.2150	TMW 2.2157	TMW 2.2163	TMW 2.2169	TMW 2.2098	TMW 2.2186	TMW 2.2187	TMW 2.2188	TMW 2.2189	TMW 2.2190
cytochrome b	CIK00_08800	CIT27_11605	GLP21_06560	GLP24_11825	GLP09_07060	GLP22_09770	GLP17_12780	GRJ22_12655	GLP31_10485	GLP27_08655	GLP20_08035	GLP19_13960	GLP14_06585	GLP23_08280	GLP13_09775	
cytochrome c	CIK00_02390	CIT27_12330	GLP21_00515	GLP24_02175	GLP09_00290	GLP22_12040	GLP17_03815	GRJ22_07695	GLP31_00290	GLP27_02660	GLP20_01620	GLP19_11375	GLP14_12615	GLP23_01670	GLP13_11605	
Cytochrome c																
cytochrome c4																
cytochrome C54	CIK00_14520	CIT27_13790	GLP21_14935	GLP24_14325	GLP09_11715	GLP22_12930	GLP17_16715	GRJ22_14585	GLP31_14900	GLP27_12245	GLP20_13205	GLP19_14940	GLP14_10890	GLP23_12490	GLP13_13590	
cytochrome C54	CIK00_04100	CIT27_07985	GLP21_14575	GLP24_08530	GLP09_12030	GLP22_07700	GLP17_07720	GRJ22_17890	GLP31_16225	GLP27_18890	GLP20_04975	GLP19_10805	GLP14_01995	GLP23_18135	GLP13_05185	
cytochrome bc complex bzw. cytochrom-c-reductase(Fe-S, b, c1) qcrA/qcrB/qcrC																
	CIK00_08795	CIT27_11600	GLP21_06565	GLP24_11820	GLP09_07065	GLP22_09775	GLP17_12775	GRJ22_12650	GLP31_10490	GLP27_08560	GLP20_08030	GLP19_13955	GLP14_06580	GLP23_08275	GLP13_09770	
	CIK00_08800	CIT27_11605	GLP21_06560	GLP24_11825	GLP09_07060	GLP22_09770	GLP17_12780	GRJ22_12655	GLP31_10485	GLP27_08565	GLP20_08035	GLP19_13960	GLP14_06585	GLP23_08280	GLP13_09775	
	CIK00_08805	CIT27_11610	GLP21_06555	GLP24_11830	GLP09_07055	GLP22_09765	GLP17_12785	GRJ22_12660	GLP31_10480	GLP27_08570	GLP20_08040	GLP19_13965	GLP14_06590	GLP23_08285	GLP13_09780	
Fumarate reductase																
frdABCD	CIK00_17205	CIT27_15755	GLP21_16110	GLP24_15575	GLP09_14375	GLP22_18125	GLP17_18755	GRJ22_16305	GLP31_16550	GLP27_16695	GLP20_14600	GLP19_16505	GLP14_15910	GLP23_14030	GLP13_15865	
	CIK00_17200	CIT27_15750	GLP21_16105	GLP24_15580	GLP09_14380	GLP22_18120	GLP17_18750	GRJ22_16300	GLP31_16555	GLP27_16690	GLP20_14605	GLP19_16510	GLP14_15905	GLP23_14035	GLP13_15870	
	CIK00_17195	CIT27_15745	GLP21_16100	GLP24_15585	GLP09_14385	GLP22_18115	GLP17_18745	GRJ22_16295	GLP31_16545	GLP27_16685	GLP20_14610	GLP19_16515	GLP14_15900	GLP23_14040	GLP13_15875	
	CIK00_17190	CIT27_15740	GLP21_16095	GLP24_15590	GLP09_14390	GLP22_18110	GLP17_18740	GRJ22_16290	GLP31_16540	GLP27_16680	GLP20_14615	GLP19_16520	GLP14_15895	GLP23_14045	GLP13_15880	
Formate dehydrogenase																
fdhABCE																
A	CIK00_19980	CIT27_17415	GLP21_18405	GLP24_15880	GLP09_12300	GLP22_13930	GLP17_17670	GRJ22_07080	GLP31_15395	GLP27_18770	GLP20_17435	GLP19_11975	GLP14_13955	GLP23_12725	GLP13_18015	
B	CIK00_19985	CIT27_17410	GLP21_18410	GLP24_15875	GLP09_12295	GLP22_13935	GLP17_17665	GRJ22_07075	GLP31_15400	GLP27_18775	GLP20_17430	GLP19_11980	GLP14_13950	GLP23_12720	GLP13_18020	
C	CIK00_19990	CIT27_17405	GLP21_18415	GLP24_15870	GLP09_12290	GLP22_13940	GLP17_17660	GRJ22_07070	GLP31_15405	GLP27_18780	GLP20_17425	GLP19_11985	GLP14_13945	GLP23_12715	GLP13_18025	
E	CIK00_19995	CIT27_17400	GLP21_18420	GLP24_15865	GLP09_12285	GLP22_13945	GLP17_17655	GRJ22_07065	GLP31_15410	GLP27_18785	GLP20_17420	GLP19_11990	GLP14_13940	GLP23_12710	GLP13_18030	
Quinone Q-Q biosynthesis																
Chorismate pyruvate lyase (ubiC)	CIK00_06840	CIT27_10605	GLP21_07245	GLP24_09980	GLP09_03875	GLP22_08780	GLP17_09120	GRJ22_10830	GLP31_09205	GLP27_07430	GLP20_06905	GLP19_12965	GLP14_04935	GLP23_07135	GLP13_07475	
4-hydroxybenzoate octaprenyltransferase (ubiA)	CIK00_06835	CIT27_10610	GLP21_07250	GLP24_09975	GLP09_03880	GLP22_08785	GLP17_09115	GRJ22_10835	GLP31_09200	GLP27_07435	GLP20_06910	GLP19_12970	GLP14_04940	GLP23_07130	GLP13_07480	
3-octaprenyl-4-hydroxybenzoate carboxy-lyase (ubiD)	CIK00_19170	CIT27_17160	GLP21_07025	GLP24_17950	GLP09_15965	GLP22_17170	GLP17_16480	GRJ22_17790	GLP31_17915	GLP27_16940	GLP20_16325	GLP19_17570	GLP14_16970	GLP23_16040	GLP13_17345	
2-octaprenylphenol 6-hydroxylase (ubiB)	CIK00_14360	CIT27_13950	GLP21_14775	GLP24_14485	GLP09_11555	GLP22_13090	GLP17_16275	GRJ22_14745	GLP31_14740	GLP27_12405	GLP20_13365	GLP19_15100	GLP14_11050	GLP23_12330	GLP13_13430	
3-demethylubiquinol 3-O-methyltransferase (ubiG)	CIK00_01010	CIT27_02860	GLP21_01960	GLP24_18910	GLP09_01490	GLP22_03075	GLP17_06115	GRJ22_08740	GLP31_01675	GLP27_04115	GLP20_03890	GLP19_02915	GLP14_00465	GLP23_10340	GLP13_00885	
2-octaprenyl-6-methoxyphenyl hydroxylase (ubiH)	CIK00_17860	CIT27_14250	GLP21_05940	GLP24_15305	GLP09_11005	GLP22_13365	GLP17_11460	GRJ22_15055	GLP31_14465	GLP27_11255	GLP20_13660	GLP19_16110	GLP14_11315	GLP23_14345	GLP13_12260	
2-methoxy-6-octaprenyl-1,4-benzoquinol methylase (ubiE)	CIK00_14350	CIT27_13960	GLP21_14765	GLP24_14495	GLP09_11545	GLP22_13100	GLP17_16285	GRJ22_14755	GLP31_14730	GLP27_12415	GLP20_13375	GLP19_15110	GLP14_11060	GLP23_12320	GLP13_13420	
2-octaprenyl-3-methyl-6-methoxy-1,4-benzoquinol hydroxylase (ubiF)	CIK00_14525	CIT27_13785	GLP21_14940	GLP24_14320	GLP09_11720	GLP22_12925	GLP17_16710	GRJ22_14580	GLP31_14905	GLP27_12240	GLP20_13200	GLP19_14935	GLP14_10885	GLP23_12495	GLP13_13595	
ubiCADBGEHF																
FOF1-ATP synthase																
FOF1 ATP synthase subunit A	CIK00_13470	CIT27_06780	GLP21_04850	GLP24_10915	GLP09_08395	GLP22_00935	GLP17_01355	GRJ22_01600	GLP31_07110	GLP27_01190	GLP20_08415	GLP19_06795	GLP14_14565	GLP23_17675	GLP13_02155	
ATP synthase FO subunit B	CIK00_13480	CIT27_06790	GLP21_04840	GLP24_10925	GLP09_08405	GLP22_00945	GLP17_01365	GRJ22_01610	GLP31_07100	GLP27_01180	GLP20_08425	GLP19_06785	GLP14_14575	GLP23_17665	GLP13_02165	
FOF1 ATP synthase subunit C	CIK00_13475	CIT27_06785	GLP21_04845	GLP24_10920	GLP09_08400	GLP22_00940	GLP17_01360	GRJ22_01605	GLP31_07105	GLP27_01185	GLP20_08420	GLP19_06790	GLP14_14570	GLP23_17670	GLP13_02160	
FOF1 ATP synthase subunit alpha	CIK00_13490	CIT27_06800	GLP21_04830	GLP24_10935	GLP09_08415	GLP22_00955	GLP17_01375	GRJ22_01620	GLP31_07090	GLP27_01170	GLP20_08435	GLP19_06775	GLP14_14585	GLP23_17655	GLP13_02175	
FOF1 ATP synthase subunit beta	CIK00_13500	CIT27_06810	GLP21_04820	GLP24_10945	GLP09_08425	GLP22_00965	GLP17_01385	GRJ22_01630	GLP31_07080	GLP27_01160	GLP20_08445	GLP19_06765	GLP14_14595	GLP23_17645	GLP13_02185	
FOF1 ATP synthase subunit gamma	CIK00_13495	CIT27_06805	GLP21_04825	GLP24_10940	GLP09_08420	GLP22_00960	GLP17_01380	GRJ22_01625	GLP31_07085	GLP27_01165	GLP20_08440	GLP19_06770	GLP14_14590	GLP23_17650	GLP13_02180	
FOF1 ATP synthase subunit delta	CIK00_13485	CIT27_06795	GLP21_04835	GLP24_10930	GLP09_08410	GLP22_00950	GLP17_01370	GRJ22_01615	GLP31_07095	GLP27_01175	GLP20_08430	GLP19_06780	GLP14_14580	GLP23_17660	GLP13_02170	
FOF1 ATP synthase subunit epsilon	CIK00_13505	CIT27_06815	GLP21_04815	GLP24_10950	GLP09_08430	GLP22_00970	GLP17_01390	GRJ22_01635	GLP31_07075	GLP27_01155	GLP20_08450	GLP19_06760	GLP14_14600	GLP23_17640	GLP13_02190	
FOF1 ATP synthase subunit beta	CIK00_16130	CIT27_15060	GLP21_16800	GLP24_16750	GLP09_13125	GLP22_15855	GLP17_14135	GRJ22_15805	GLP31_16675	GLP27_14695	GLP20_14080	GLP19_15680	GLP14_13735	GLP23_13565	GLP13_14715	
ATP synthase FO subunit B	CIK00_16120	CIT27_15050	GLP21_16790	GLP24_16740	GLP09_13135	GLP22_15845	GLP17_14125	GRJ22_15815	GLP31_16665	GLP27_14685	GLP20_14070	GLP19_15670	GLP14_13725	GLP23_13555	GLP13_14725	
FOF1 ATP synthase subunit C	CIK00_16125	CIT27_15055	GLP21_16795	GLP24_16745	GLP09_13130	GLP22_15850	GLP17_14130	GRJ22_15810	GLP31_16670	GLP27_14690	GLP20_14075	GLP19_15675	GLP14_13730	GLP23_13560	GLP13_14720	
FOF1 ATP synthase subunit alpha	CIK00_16110	CIT27_15040	GLP21_16780	GLP24_16730	GLP09_13145	GLP22_15835	GLP17_14115	GRJ22_15825	GLP31_16655	GLP27_14675	GLP20_14060	GLP19_15660	GLP14_13715	GLP23_13545	GLP13_14735	
FOF1 ATP synthase subunit beta	CIK00_16100	CIT27_15030	GLP21_16770	GLP24_16720	GLP09_13155	GLP22_15825	GLP17_14105	GRJ22_15835	GLP31_16645	GLP27_14665	GLP20_14050	GLP19_15650	GLP14_13705	GLP23_13535	GLP13_14745	
FOF1 ATP synthase subunit gamma	CIK00_16105	CIT27_15035	GLP21_16775	GLP24_16725	GLP09_13150	GLP22_15830	GLP17_14110	GRJ22_15830	GLP31_16650	GLP27_14670	GLP20_14055	GLP19_15655	GLP14_13710	GLP23_13540	GLP13_14740	
FOF1 ATP synthase subunit delta	CIK00_16115	CIT27_15045	GLP21_16785	GLP24_16735	GLP09_13140	GLP22_15840	GLP17_14120	GRJ22_15820	GLP31_16660	GLP27_14680	GLP20_14065	GLP19_15665	GLP14_13720	GLP23_13550	GLP13_14730	
FOF1 ATP synthase subunit epsilon	CIK00_16095	CIT27_15025	GLP21_16765	GLP24_16715	GLP09_13160	GLP22_15820	GLP17_14100	GRJ22_15840	GLP31_16640	GLP27_14660	GLP20_14045	GLP19_15645	GLP14_13700	GLP23_13530	GLP13_14750	
ATP FOF1 synthase subunit I	CIK00_16135	CIT27_15065	GLP21_16805	GLP24_16755	GLP09_13120	GLP22_15860	GLP17_14140	GRJ22_15800	GLP31_16680	GLP27_14700	GLP20_14085	GLP19_15685	GLP14_13740	GLP23_13570	GLP13_14710	
Heme biosynthesis																
Glutaryl-tRNA reductase (hemA)	CIK00_20405	CIT27_03765	GLP21_04210	GLP24_18665	GLP09_17220	GLP22_14905	GLP17_18195	GRJ22_16375	GLP31_19805	GLP27_14905	GLP20_17875	GLP19_18445	GLP14_08415	GLP23_18330	GLP13_15545	
glutamate-1-semialdehyde-2,1-aminomutase (hemL)	CIK00_07840	CIT27_09825	GLP21_10740	GLP24_08640	GLP09_06010	GLP22_10175	GLP17_08380	GRJ22_10610	GLP31_07285							

	<i>P. carnosum</i>														
	TMW 2.2021T	TMW 2.2029	TMW 2.2097	TMW 2.2147	TMW 2.2149	TMW 2.2150	TMW 2.2157	TMW 2.2163	TMW 2.2169	TMW 2.2098	TMW 2.2186	TMW 2.2187	TMW 2.2188	TMW 2.2189	TMW 2.2190
H2O2 scavenging enzymes															
catalase															
catalase/peroxidase	CIK00_10715	CIT27_06245	GLP21_05685	GLP24_01795	GLP09_16800	GLP22_00020	GLP17_05535	GRJ22_00705	GLP31_08160	GLP27_02100	GLP20_05150	GLP19_01525	GLP14_02950	GLP23_07630	GLP13_17160
Pressure response															
TMAO reductase system sensor histidine kinase/response regulator TorS	CIK00_11775	CIT27_05305	GLP21_02705	GLP24_05315	GLP09_09300	GLP22_06895	GLP17_01105	GRJ22_06865	GLP31_05140	GLP27_10420	GLP20_00180	GLP19_05375	GLP14_07760	GLP23_17015	GLP13_12825
Molecular chaperone Dnak	CIK00_05940	CIT27_07920	GLP21_14040	GLP24_10215	GLP09_06705	GLP22_02165	GLP17_02550	GRJ22_02840	GLP31_11310	GLP27_00080	GLP20_10880	GLP19_05570	GLP14_03150	GLP23_11415	GLP13_03300
	CIK00_07030	CIT27_10415	GLP21_11335	GLP24_09280	GLP09_16360	GLP22_14965	GLP17_07780	GRJ22_09950	GLP31_20150	GLP27_07250	GLP20_06725	GLP19_12785	GLP14_04755	GLP23_04845	GLP13_18595
Molecular chaperone DnaJ	CIK00_05935	CIT27_07915	GLP21_14045	GLP24_10220	GLP09_06700	GLP22_02160	GLP17_02545	GRJ22_02835	GLP31_11305	GLP27_00085	GLP20_10875	GLP19_05575	GLP14_03155	GLP23_11410	GLP13_03295
	CIK00_07025	CIT27_10420	GLP21_11340	GLP24_09285	GLP09_16355	GLP22_14960	GLP17_07775	GRJ22_09945	GLP31_20145	GLP27_07255	GLP20_06730	GLP19_12790	GLP14_04760	GLP23_04850	GLP13_18600
Molecular chaperone GroEL	CIK00_17160	CIT27_15710	GLP21_16070	GLP24_15645	GLP09_14420	GLP22_17010	GLP17_15710	GRJ22_16260	GLP31_16520	GLP27_16650	GLP20_14640	GLP19_16550	GLP14_15865	GLP23_14075	GLP13_15910
	CIK00_17165	CIT27_15715	GLP21_16075	GLP24_15615	GLP09_14415	GLP22_18090	GLP17_18715	GRJ22_16265	GLP31_16525	GLP27_16655	GLP20_14635	GLP19_16545	GLP14_15870	GLP23_14070	GLP13_15905
	CIK00_17155	CIT27_15705	GLP21_16065	GLP24_15660	GLP09_14425	GLP22_17005	GLP17_15715	GRJ22_16255	GLP31_16515	GLP27_16645	GLP20_14645	GLP19_16555	GLP14_15860	GLP23_14080	GLP13_15915
Co-chaperone GroES															
Outer membrane protein OmpH	CIK00_15835	CIT27_14765	GLP21_15730	GLP24_15095	GLP09_12855	GLP22_14525	GLP17_12400	GRJ22_15530	GLP31_15670	GLP27_14410	GLP20_16880	GLP19_15240	GLP14_13300	GLP23_13280	GLP13_14290
Porin-like protein OmpL	CIK00_07350									GLP27_06910	GLP20_06355		GLP14_04425		
Transcription activator system ToxR	CIK00_01735	CIT27_03595	GLP21_01230	GLP24_02860	GLP09_00755	GLP22_02345	GLP17_03155	GRJ22_12165	GLP31_00945	GLP27_03330	GLP20_02275	GLP19_02185	GLP14_10565	GLP23_02325	GLP13_00150
ToxS	CIK00_01740	CIT27_03600	GLP21_01225	GLP24_02855	GLP09_00750	GLP22_02340	GLP17_03160	GRJ22_12170	GLP31_00940	GLP27_03325	GLP20_02270	GLP19_02180	GLP14_10570	GLP23_02320	GLP13_00145
RNA polymerase sigma factor RpoE	CIK00_17800	CIT27_14190	GLP21_05880	GLP24_15365	GLP09_10945	GLP22_13425	GLP17_11400	GRJ22_14995	GLP31_14405	GLP27_11315	GLP20_13600	GLP19_16050	GLP14_11375	GLP23_14405	GLP13_12200
Anti-sigma E factor RseA	CIK00_17795	CIT27_14185	GLP21_05875	GLP24_15370	GLP09_10940	GLP22_13430	GLP17_11395	GRJ22_14990	GLP31_14400	GLP27_11320	GLP20_13595	GLP19_16045	GLP14_11380	GLP23_14410	GLP13_12195
Sigma-E factor regulatory protein RseB	CIK00_17790	CIT27_14180	GLP21_05870	GLP24_15375	GLP09_10935	GLP22_13435	GLP17_11390	GRJ22_14985	GLP31_14395	GLP27_11325	GLP20_13590	GLP19_16040	GLP14_11385	GLP23_14415	GLP13_12190
Transcriptional regulator RseC	CIK00_17785	CIT27_14175	GLP21_05865	GLP24_15380	GLP09_10930	GLP22_13440	GLP17_11385	GRJ22_14980	GLP31_14390	GLP27_11330	GLP20_13585	GLP19_16035	GLP14_11390	GLP23_14420	GLP13_12185
Exodeoxyribonuclease V subunit alpha, RecD	CIK00_15650	CIT27_14580	GLP21_15555	GLP24_14920	GLP09_12680	GLP22_14350	GLP17_12225	GRJ22_15355	GLP31_15495	GLP27_14235	GLP20_17640	GLP19_15415	GLP14_13475	GLP23_13105	GLP13_14465
Salt Response															
Outer membrane protein OmpW															
Major outer membrane protein OmpV															
RNA polymerase sigma factor RpoS	CIK00_05230	CIT27_07195	GLP21_04340	GLP24_11390	GLP09_13910	GLP22_01440	GLP17_01830	GRJ22_02115	GLP31_06600	GLP27_00775	GLP20_08925	GLP19_06290	GLP14_03855	GLP23_14900	GLP13_02570
	CIK00_17680	CIT27_14070	GLP21_05760	GLP24_15485	GLP09_10825	GLP22_13545	GLP17_11280	GRJ22_14875	GLP31_14285	GLP27_11435	GLP20_13480	GLP19_15930	GLP14_11495	GLP23_14525	GLP13_12080
Two-component system response regulator OmpR	CIK00_06735	CIT27_10710	GLP21_07350	GLP24_09875	GLP09_03980	GLP22_08885	GLP17_09015	GRJ22_10935	GLP31_09100	GLP27_07535	GLP20_07010	GLP19_13070	GLP14_05040	GLP23_07030	GLP13_07580
Two-component system sensor histidine kinase EnvZ	CIK00_06730	CIT27_10715	GLP21_07355	GLP24_09870	GLP09_03985	GLP22_08890	GLP17_09010	GRJ22_10940	GLP31_09095	GLP27_07540	GLP20_07015	GLP19_13075	GLP14_05045	GLP23_07025	GLP13_07585
Porin OmpC/OmpF															
Sodium transporters															
sodium:alanine symporter family protein	CIK00_00135	CIT27_01980	GLP21_15365	GLP24_07390	GLP09_02370	GLP22_03945	GLP17_13230	GRJ22_05830	GLP31_02550	GLP27_04980	GLP20_03005	GLP19_09820	GLP14_17135	GLP23_14960	GLP13_01950
	CIK00_07515	CIT27_09550	GLP21_10870	GLP24_08770	GLP09_05880	GLP22_10305	GLP17_08255	GRJ22_10480	GLP31_07410	GLP27_06745	GLP20_06190	GLP19_12210	GLP14_04260	GLP23_04300	GLP13_08560
sodium:alanine (sodium:glycine) symporter family protein	CIK00_00185	CIT27_02030	GLP21_15315	GLP24_07340	GLP09_02320	GLP22_03895	GLP17_13240	GRJ22_05880	GLP31_02500	GLP27_04930	GLP20_03055	GLP19_09395	GLP14_17185	GLP23_15010	GLP13_01900
sodium:proton antiporter	CIK00_16570	CIT27_05860	GLP21_05295	GLP24_13395	GLP09_14045	GLP22_00475	GLP17_05180	GRJ22_01135	GLP31_18860	GLP27_01695	GLP20_05540	GLP19_01900	GLP14_02550	GLP23_19405	GLP13_15195
	CIK00_08495	CIT27_11300	GLP21_06870	GLP24_11525	GLP09_07365	GLP22_10080	GLP17_13730	GRJ22_12355	GLP31_10800	GLP27_08260	GLP20_07730	GLP19_13650	GLP14_06275	GLP23_07975	GLP13_09470
	CIK00_09375	CIT27_04550	GLP21_03440	GLP24_06060	GLP09_03335	GLP22_06150	GLP17_00360	GRJ22_06140	GLP31_12600	GLP27_09155	GLP20_00905	GLP19_04635	GLP14_09605	GLP23_00665	GLP13_05750
	CIK00_09530	CIT27_04705	GLP21_03285	GLP24_05905	GLP09_03490	GLP22_06305	GLP17_00515	GRJ22_06295	GLP31_12755	GLP27_09320	GLP20_00750	GLP19_04790	GLP14_09450	GLP23_00820	GLP13_05595
	CIK00_13950	CIT27_13170	GLP21_16375	GLP24_00940	GLP09_07900	GLP22_08155	GLP17_04935	GRJ22_04620	GLP31_03550	GLP27_13245	GLP20_11835	GLP19_06335	GLP14_06250	GLP23_03535	GLP13_06585
Na ⁺ /H ⁺ antiporter	CIK00_11270	CIT27_00270	GLP21_08775	GLP24_03975	GLP09_15180	GLP22_04495	GLP17_10330	GRJ22_09635	GLP31_04530	GLP27_11870	GLP20_11225	GLP19_07880	GLP14_11715	GLP23_05905	GLP13_10355
Na ⁺ /H ⁺ antiporter NhaA	CIK00_07425	CIT27_10040	GLP21_10960	GLP24_08860	GLP09_05790	GLP22_10395	GLP17_08165	GRJ22_10390	GLP31_07500	GLP27_06835	GLP20_06280	GLP19_12300	GLP14_04350	GLP23_08470	GLP13_08470
Na ⁺ /H ⁺ antiporter NhaC	CIK00_09510	CIT27_04685	GLP21_03305	GLP24_05925	GLP09_03470	GLP22_06285	GLP17_00495	GRJ22_06275	GLP31_12735	GLP27_09300	GLP20_00770	GLP19_04770	GLP14_09470	GLP23_00800	GLP13_05615
		CIT27_05255											GLP14_02710	GLP23_12775	GLP13_12775
	CIK00_01200	CIT27_03060	GLP21_01765	GLP24_03400	GLP09_01295	GLP22_02880	GLP17_05925	GRJ22_08940	GLP31_01480		GLP20_02815	GLP19_02720	GLP14_00270	GLP23_10530	GLP13_00685
Na ⁺ /H ⁺ antiporter	CIK00_01470	CIT27_03330	GLP21_01495	GLP24_03125	GLP09_01020	GLP22_02610	GLP17_02890	GRJ22_11900	GLP31_01210	GLP27_03595	GLP20_02540	GLP19_02450	GLP14_10300	GLP23_02590	GLP13_00415
sodium:proton exchanger															
Na ⁺ /H ⁺ antiporter NhaC family protein	CIK00_20445	CIT27_03805	GLP21_04170	GLP24_18705	GLP09_17260	GLP22_14865	GLP17_18235	GRJ22_16410	GLP31_19765	GLP27_14945	GLP20_17915	GLP19_18405	GLP14_08375	GLP23_18290	GLP13_15505
DASS family sodium-coupled anion symporter / 2-oxoglutarate translocator	CIK00_04620	CIT27_08455	GLP21_10250	GLP24_08110	GLP09_13525	GLP22_07185	GLP17_07260	GRJ22_03265	GLP31_09795	GLP27_06195	GLP20_04535	GLP19_10375	GLP14_01570	GLP23_05305	GLP13_04775
sodium:phosphate symporter	CIK00_07430	CIT27_10035	GLP21_10955	GLP24_08855	GLP09_05795	GLP22_10390	GLP17_08170	GRJ22_10395	GLP31_07495	GLP27_06830	GLP20_06275	GLP19_12295	GLP14_04345	GLP23_04385	GLP13_08475
calcium/sodium antiporter	CIK00_08725	CIT27_11530	GLP21_06835	GLP24_11750	GLP09_07135	GLP22_09845	GLP17_13495	GRJ22_12580	GLP31_10580	GLP27_08490	GLP20_07960	GLP19_13885	GLP14_06510	GLP23_08205	GLP13_09700
DASS family sodium-coupled anion symporter	CIK00_10095	CIT27_01515	GLP21_09555	GLP24_12475	GLP09_10435	GLP22_05800	GLP17_08595	GRJ22_05365	GLP31_06185	GLP27_09880	GLP20_10015	GLP19_09355	GLP14_07230	GLP23_09480	GLP13_09125
sodium/glutamate symporter	CIK00_11165	CIT27_00150	GLP21_08880	GLP24_03875	GLP09_15065	GLP22_04380	GLP17_10220	GRJ22_09740	GLP31_04645	GLP27_11765	GLP20_11120	GLP19_07765	GLP14_11820	GLP23_05800	GLP13_08235
dicarboxylate/amino acid:cation symporter	CIK00_11450	CIT27_04965	GLP21_03030	GLP24_05650	GLP09_09625	GLP22_06565	GLP17_00770	GRJ22_06550	GLP31_04810	GLP27_10095	GLP20_00490	GLP19_05045	GLP14_07435	GLP23_01075	GLP13_12495
Na ⁺ /H ⁺ dicarboxylate symporter	CIK00_16900	CIT27_15255	GLP21_13430	GLP24_16370	GLP09_14920	GLP22_15760	GLP17_12490	GRJ22_13675	GLP31_05585	GLP27_18135	GLP20_16470	GLP19_07415	GLP14_14225	GLP23_14000	GLP13_18220
cation:dicarboxylate symporter family transporter	CIK00_11460	CIT27_04975	GLP21_03020	GLP24_05640	GLP09_09615	GLP22_06575	GLP17_00780	GRJ22_06560	GLP31_04820	GLP27_10105	GLP20_00480	GLP19_0505			

	<i>P. carnosum</i>														
	TMW 2.2021T	TMW 2.2029	TMW 2.2097	TMW 2.2147	TMW 2.2149	TMW 2.2150	TMW 2.2157	TMW 2.2163	TMW 2.2169	TMW 2.2098	TMW 2.2186	TMW 2.2187	TMW 2.2188	TMW 2.2189	TMW 2.2190
galactanase															
beta-galactosidase			GLP21_08195												
beta-galactosidase subunit beta	CIK00_11185	CIT27_00170	GLP21_08860	GLP24_03890	GLP09_15085	GLP22_04400	GLP17_10240	GRJ22_09720	GLP31_04625	GLP27_11785	GLP20_11140	GLP19_07785	GLP14_11805	GLP23_05820	GLP13_10255
beta-galactosidase subunit alpha	CIK00_11190	CIT27_00175	GLP21_08855	GLP24_03895	GLP09_15090	GLP22_04405	GLP17_10245	GRJ22_09715	GLP31_04620	GLP27_11790	GLP20_11145	GLP19_07790	GLP14_11800	GLP23_05825	GLP13_10260
arabinofuranosidase															
arabinopyranosidase															
Pullulan															
pullulanase	CIK00_18160	CIT27_09105	GLP21_11985	GLP24_00630	GLP09_07615	GLP22_08445	GLP17_04625	GRJ22_04325	GLP31_03270	GLP27_05155	GLP20_09115	GLP19_00360	GLP14_05975	GLP23_08640	GLP13_03660
Fucoidan															
fucoidase															
L-fucose:H+ symporter permease	CIK00_13560	CIT27_06870	GLP21_04760	GLP24_11005	GLP09_08485	GLP22_01025	GLP17_01445	GRJ22_01690	GLP31_07025	GLP27_01100	GLP20_08505	GLP19_06705	GLP14_14655	GLP23_19140	GLP13_02245
L-fucose:H+ symporter permease								GRJ22_18105							
L-fucose isomerase								GRJ22_18110							
L-fuculokinase								GRJ22_18115							
L-fucose mutarotase								GRJ22_18120							
L-fuculose-phosphate aldolase								GRJ22_18125							
Chitin															
chitinase	CIK00_00180	CIT27_02025	GLP21_15320	GLP24_07345	GLP09_02325	GLP22_03900	GLP17_13275	GRJ22_05875	GLP31_02505	GLP27_04935	GLP20_03050	GLP19_03940	GLP14_17180	GLP23_15005	GLP13_01905

	<i>P. lilipiscarium</i>						<i>P. phosphoreum</i>									
	ATCC 51760T	ATCC 51761	NCIMB 13478	NCIMB 13481	TMW 2.2104	TMW 2.2035	TMW 2.2033	TMW 2.2034	TMW 2.2103	TMW 2.2125	TMW 2.2126	TMW 2.2130	TMW 2.2132	TMW 2.2134	TMW 2.2140	TMW 2.2142
Pentose phosphate pathway																
6-phosphogluconolactonase (dev B)	C9J51_17545	C9J52_15425	C9I87_12560	C9I88_16650	GLP10_18105	CJF27_17470	CJF25_07790	CJF26_06045	GLP34_17345	GLP32_11235	GLP35_04095	GLP37_17645	GLP38_16585	GLP25_18460	GLP44_14585	GLP29_18070
Phosphogluconate dehydrogenase (gnt Z)	C9J51_17540	C9J52_15430	C9I87_12555	C9I88_16645	GLP10_18100	CJF27_17475	CJF25_07785	CJF26_06050	GLP34_17340	GLP32_11240	GLP35_04090	GLP37_17650	GLP38_16590	GLP25_18465	GLP44_14590	GLP29_18065
ribulose 5-phosphate 3-epimerase (RibuloseP<->XyluloseP) (rp e)	C9J51_13825	C9J52_06400	C9I87_11800	C9I88_08990	GLP10_01520	CJF27_03395	CJF25_10730	CJF26_12855	GLP34_10535	GLP32_09685	GLP35_11425	GLP37_11155	GLP38_12255	GLP25_11495	GLP44_15110	GLP29_06815
Ribose 5-phosphate isomerase (RiboseP<-> RibuloseP) (rpi A)	C9J51_16280	C9J52_15045	C9I87_15925	C9I88_14330	GLP10_11865	CJF27_09685	CJF25_18915	CJF26_18660	GLP34_18095	GLP32_16175	GLP35_18990	GLP37_18620	GLP38_18355	GLP25_15750	GLP44_19050	GLP29_17975
Transketolase (tktA)	C9J51_02820	C9J52_00405	C9I87_04750	C9I88_10595	GLP10_12365	CJF27_13115	CJF25_03420	CJF26_01985	GLP34_07185	GLP32_03975	GLP35_08410	GLP37_12020	GLP38_15495	GLP25_13105	GLP44_11805	GLP29_10380
Transaldolase (tkt l)	C9J51_02825	C9J52_00410	C9I87_04755	C9I88_10590	GLP10_12360	CJF27_13110	CJF25_03415	CJF26_01990	GLP34_07190	GLP32_03980	GLP35_08415	GLP37_12015	GLP38_15490	GLP25_13100	GLP44_11800	GLP29_10385
Gluconeogenesis																
Phosphoenolpyruvate carboxylase (pyc) / PEPcase (ppc)	C9J51_13735	C9J52_06310	C9I87_11710	C9I88_08900	GLP10_01430	CJF27_03305	CJF25_10820	CJF26_12765	GLP34_10625	GLP32_09595	GLP35_11335	GLP37_11065	GLP38_12165	GLP25_11585	GLP44_15020	GLP29_06905
Pyruvate carboxylase (pyc)																
phosphoenolpyruvate carboxykinase (pckA)	C9J51_15520	C9J52_10655	C9I87_14720	C9I88_19245	GLP10_10940	CJF27_08850	CJF25_17545	CJF26_15745	GLP34_14880	GLP32_15205	GLP35_16265	GLP37_15175	GLP38_14450	GLP25_15580	GLP44_15380	GLP29_14230
PEP synthase (pps A)	C9J51_09105	C9J52_09935	C9I87_02835	C9I88_07285	GLP10_10500	CJF27_06700	CJF25_00060	CJF26_13875	GLP34_02300	GLP32_12705	GLP35_03225	GLP37_04825	GLP38_09110	GLP25_08550	GLP44_03530	GLP29_06540
phosphoenolpyruvate utilizing protein	C9J51_09105	C9J52_09935	C9I87_02835	C9I88_07285	GLP10_10500	CJF27_06700	CJF25_00235	CJF26_02940	GLP34_02145	GLP32_12685	GLP35_03035	GLP37_02820	GLP38_14610	GLP25_08315	GLP44_03360	GLP29_03040
malate dehydrogenase (oxaloacetate-decarboxylating)	C9J51_15130	C9J52_18480	C9I87_13875	C9I88_12840	GLP10_17005	CJF27_16435	CJF25_16255	CJF26_14650	GLP34_19390	GLP32_13705	GLP35_13585	GLP37_14315	GLP38_13125	GLP25_14285	GLP44_12635	GLP29_16125
Aspartate/tyrosine/aromatic aminotransferase	C9J51_12550	C9J52_13345	C9I87_18030	C9I88_18460	GLP10_10085	CJF27_00175	CJF25_04775	CJF26_20575	GLP34_05350	GLP32_07175	GLP35_06245	GLP37_19375	GLP38_05125	GLP25_09420	GLP44_17245	GLP29_17005
Aspartate oxidase	C9J51_03560	C9J52_01780	C9I87_02320	C9I88_11280	GLP10_16075	CJF27_16195	CJF25_00870	CJF26_03570	GLP34_01515	GLP32_00255	GLP35_02410	GLP37_02190	GLP38_06155	GLP25_10495	GLP44_02735	GLP29_02420
Fructose-1,6-bisphosphatase (f6p)	C9J51_16200	C9J52_15125	C9I87_15845	C9I88_14410	GLP10_11785	CJF27_09605	CJF25_19000	CJF26_18575	GLP34_18010	GLP32_16260	GLP35_18905	GLP37_18705	GLP38_18440	GLP25_15835	GLP44_19135	GLP29_17890
glucose-6-phosphatase (phosphatase PAP2 family) (g6pc)	C9J51_13660	C9J52_06235	C9I87_11635	C9I88_08825	GLP10_01355	CJF27_03230	CJF25_10895	CJF26_12690	GLP34_10700	GLP32_09520	GLP35_11260	GLP37_10990	GLP38_12090	GLP25_11660	GLP44_14945	GLP29_06980
phosphatase PAP2 family	C9J51_15150	C9J52_18460	C9I87_13895	C9I88_12860	GLP10_16985	CJF27_16455							GLP38_13105			GLP29_16145
phosphatase PAP2 family	C9J51_08505	C9J52_07585	C9I87_03445	C9I88_16965	GLP10_06500	CJF27_01390	CJF25_14495	CJF26_14340	GLP34_02770	GLP32_11730	GLP35_03700	GLP37_04295	GLP38_08675	GLP25_08985	GLP44_10305	GLP29_06090
Glycolysis																
glucokinase (glc K) putative / sugar kinase / ROK family sugar kinase	C9J51_12710	C9J52_13510	C9I87_08555	C9I88_13680	GLP10_00245	CJF27_00325	CJF25_04610	CJF26_18835	GLP34_05515	GLP32_07375	GLP35_06425	GLP37_19205	GLP38_05325	GLP25_09620	GLP44_11490	GLP29_20070
	C9J51_01710	C9J52_16220	C9I87_07065	C9I88_15595			CJF25_06395	CJF26_00845	GLP34_03785	GLP32_04970	GLP35_09960	GLP37_09675	GLP38_01350	GLP25_02245	GLP44_05160	GLP29_08665
							CJF25_19505		GLP34_21350	GLP32_20775	GLP35_21005	GLP37_21980	GLP38_18875		GLP44_18105	GLP29_20945
phosphoglucosyltransferase (pgm)	C9J51_04745	C9J52_15485	C9I87_01145	C9I88_03135	GLP10_08305	CJF27_08105	CJF25_02050	CJF26_04765	GLP34_00340	GLP32_01430	GLP35_01205	GLP37_01000	GLP38_11110	GLP25_04815	GLP44_01560	GLP29_01250
Glucose-6-phosphate isomerase (pgi)	C9J51_00725	C9J52_02615	C9I87_09265	C9I88_00845	GLP10_05100	CJF27_02570			GLP34_19235	GLP32_17990	GLP35_19435	GLP37_19780	GLP38_19865	GLP25_18885	GLP44_19700	GLP29_18630
mannose-6-P isomerase (man A)	C9J51_18395	C9J52_17640	C9I87_18725	C9I88_17540	GLP10_13605	CJF27_13935	CJF25_17300	CJF26_19890	GLP34_19235	GLP32_17990	GLP35_19435	GLP37_19780	GLP38_19865	GLP25_18885	GLP44_19700	GLP29_18630
glyceraldehyde phosphate dehydrogenase	C9J51_07380	C9J52_16345	C9I87_17820	C9I88_03820	GLP10_05520	CJF27_11630	CJF25_13915	CJF26_16435	GLP34_17205 + GLP34_18720	GLP32_17870	GLP35_14285	GLP37_16375	GLP38_16010	GLP25_17205	GLP44_12895 + GLP44_20055	GLP29_07825
phosphoglycerate kinase	C9J51_06880	C9J52_08740	C9I87_14140	C9I88_04330	GLP10_16670	CJF27_16265	CJF25_16240	CJF26_09850	GLP34_05895	GLP32_14640	GLP35_15030	GLP37_13560	GLP38_02665	GLP25_06275	GLP44_17820	GLP29_09395
phosphoglycerate mutase / phosphoglycerate mutase (2,3-diphosphoglycerate-independent)	C9J51_16305	C9J52_15020	C9I87_15150	C9I88_14305	GLP10_11890	CJF27_09710	CJF25_18890	CJF26_18685	GLP34_18120	GLP32_16150	GLP35_19015	GLP37_18595	GLP38_18330	GLP25_15725	GLP44_19025	GLP29_18000
2,3-diphosphoglycerate-dependent phosphoglycerate mutase	C9J51_13590	C9J52_06165	C9I87_11565	C9I88_08755	GLP10_01285	CJF27_03160	CJF25_10970	CJF26_12615	GLP34_10770	GLP32_09450	GLP35_11190	GLP37_10920	GLP38_12020	GLP25_11730	GLP44_14875	GLP29_07050
2,3-diphosphoglycerate-dependent phosphoglycerate mutase							CJF25_14745	CJF26_14130	GLP34_02570	GLP32_11470	GLP35_03490	GLP37_04555	GLP38_08815	GLP25_08775	GLP44_10100	GLP29_06300
enolase	C9J51_16115	C9J52_18780	C9I87_15745	C9I88_14510	GLP10_11700	CJF27_09520	CJF25_19095	CJF26_18490	GLP34_17925	GLP32_16345	GLP35_18820	GLP37_18790	GLP38_18525	GLP25_15920	GLP44_19220	GLP29_17805
pyruvate kinase	C9J51_03925	C9J52_01415	C9I87_01955	C9I88_11645	GLP10_04765	CJF27_05915	CJF25_01235	CJF26_03935	GLP34_01150	GLP32_00625	GLP35_02035	GLP37_01825	GLP38_06515	GLP25_10855	GLP44_02370	GLP29_02060
	C9J51_14960	C9J52_10415	C9I87_13710	C9I88_12670	GLP10_08425	CJF27_09970	CJF25_15825	CJF26_14820	GLP34_15265	GLP32_13535	GLP35_13755	GLP37_14145	GLP38_13295	GLP25_14455	GLP44_12465	GLP29_15955
glucose -> pyruvate Homolactic fermentation																
6-phosphofructokinase (pfk A)	C9J51_13635	C9J52_06210	C9I87_11610	C9I88_08800	GLP10_01330	CJF27_03205	CJF25_10925	CJF26_12660	GLP34_10725	GLP32_09495	GLP35_11235	GLP37_10965	GLP38_12065	GLP25_11685	GLP44_14920	GLP29_07005
fructose-1,6-bisphosphate aldolase (fba A)	C9J51_16300	C9J52_15025	C9I87_15945	C9I88_14310	GLP10_11885	CJF27_09705	CJF25_18895	CJF26_18680	GLP34_18115	GLP32_16155	GLP35_19010	GLP37_18600	GLP38_18335	GLP25_15730	GLP44_19030	GLP29_17995
glucose -> pyruvate Heterolactic fermentation																
phosphoketolase (xpk A)																
glucose-6-phosphate dehydrogenase (zwf)	C9J51_17550	C9J52_15420	C9I87_12565	C9I88_16655	GLP10_18110	CJF27_17465	CJF25_07795	CJF26_06040	GLP34_17350	GLP32_11230	GLP35_04100	GLP37_17640	GLP38_16580	GLP25_18455	GLP44_14580	GLP29_18075
KDPG wdg																
phosphodiolactonase dehydratase (ed d)																
KDPG aldolase (ed a)	C9J51_01705	C9J52_16215	C9I87_07060	C9I88_15600	GLP10_03835	CJF27_16955	CJF25_06390	CJF26_00840	GLP34_03790	GLP32_04975	GLP35_09965	GLP37_09670	GLP38_01345	GLP25_02250	GLP44_05155	GLP29_08660
glucose-6-phosphate dehydrogenase (1.1.1.49/1.1.1.363)	C9J51_17550	C9J52_15420	C9I87_12565	C9I88_16655	GLP10_18110	CJF27_17465	CJF25_07795	CJF26_06040	GLP34_17350	GLP32_11230	GLP35_04100	GLP37_17640	GLP38_16580	GLP25_18455	GLP44_14580	GLP29_18075
6-phosphogluconolactonase 3.1.1.31	C9J51_17545	C9J52_15425	C9I87_12560	C9I88_16650	GLP10_18105	CJF27_17470	CJF25_07790	CJF26_06045	GLP34_17345	GLP32_11235	GLP35_04095	GLP37_17645	GLP38_16585	GLP25_18460	GLP44_14585	GLP29_18070
Ribose																
D-ribose pyranase / Ribopyranase (rbs D) (ribopyranose -> ribofuranose)	C9J51_01765	C9J52_16280	C9I87_07125	C9I88_15535	GLP10_03870	CJF27_16990	CJF25_06460	CJF26_00905	GLP34_03720	GLP32_04910	GLP35_09900	GLP37_09735	GLP38_01410	GLP25_02185	GLP44_05220	GLP29_08725
Ribokinase (rbs K)	C9J51_01750	C9J52_16265	C9I87_07110	C9I88_15550	GLP10_03855	CJF27_16975	CJF25_06440	CJF26_00890	GLP34_03740	GLP32_04925	GLP35_09915	GLP37_09720	GLP38_01395	GLP25_02200	GLP44_05205	GLP29_08710
Ribose Transporter (ribose uptake protein) rbs U																
Putative deoxyribose-specific ABC transporter (nup A oder ynf F)																
Ribose-5-phosphate isomerase (RpiA)	C9J51_16280	C9J52_15045	C9I87_15925	C9I88_14330	GLP10_11865	CJF27_09685	CJF25_18915	CJF26_18660	GLP34_18095	GLP32_16175	GLP35_18990	GLP37_18620	GLP38_18355	GLP25_15750	GLP44_19050	GLP29_17975
Ribulose-phosphate 3-epimerase (Rpe)	C9J51_13825	C9J52_06400	C9I87_11800	C9I88_08990	GLP10_01520	CJF27_03395	CJF25_10730	CJF26_12855	GLP34_10535	GLP32_09685	GLP35_11425	GLP37_11155	GLP38_12255	GLP25_11495	GLP44_15110	

	<i>P. iliopiscarium</i>						<i>P. phosphoreum</i>									
	ATCC 51760T	ATCC 51761	NCIMB 13478	NCIMB 13481	TMW 2.2104	TMW 2.2035	TMW 2.2033	TMW 2.2034	TMW 2.2103	TMW 2.2125	TMW 2.2126	TMW 2.2130	TMW 2.2132	TMW 2.2134	TMW 2.2140	TMW 2.2142
nrdb	C9J51_04090	C9J52_01250	C9I87_01795	C9I88_11805	GLP10_04605	CJF27_05755	CJF25_01400	CJF26_04100	GLP34_00985	GLP32_00790	GLP35_01870	GLP37_01660	GLP38_06680	GLP25_11020	GLP44_02205	GLP29_01895
nrld							CJF25_18260	CJF26_10570	GLP34_12980	GLP32_16055	GLP35_12655	GLP37_03775	GLP38_15260	GLP25_07675	GLP44_17605	GLP29_03220
DeoxyRibose from DNA																
Deoxyribose-phosphate aldolase (deoC)	C9J51_11075	C9J52_06620	C9I87_10135	C9I88_07765	GLP10_06335	CJF27_07260	CJF25_13410	CJF26_11925	GLP34_08940	GLP32_10520	GLP35_07375	GLP37_07440	GLP38_10290	GLP25_12385	GLP44_09605	GLP29_04765
Ribose from free NTP/RNA																
to PP Pathway / Hetero																
Sugar transporters																
galactose/methyl galactoside ABC transporter ATP-binding protein MglA					GLP10_16575	CJF27_05535	CJF25_08995	CJF26_07645		GLP32_02880	GLP35_13360	GLP37_06660	GLP38_09465	GLP25_01675		
galactoside ABC transporter permease MglC					GLP10_16580	CJF27_05540	CJF25_09000	CJF26_07650		GLP32_02885	GLP35_13355	GLP37_06655	GLP38_09470	GLP25_01680		
methyl-galactoside ABC transporter substrate-binding protein MglB					GLP10_16570	CJF27_05530	CJF25_08990	CJF26_07640		GLP32_02875	GLP35_13365	GLP37_06665	GLP38_09460	GLP25_01670		
maltose/maltodextrin ABC transporter substrate-binding protein MalE	C9J51_10505	C9J52_17885	C9I87_05770	C9I88_01960	GLP10_07140	CJF27_05205										
maltose ABC transporter permease MalF	C9J51_10500	C9J52_17890	C9I87_05775	C9I88_10095	GLP10_07135	CJF27_05210										
maltose ABC transporter permease MalG	C9J51_10495	C9J52_17880	C9I87_05780	C9I88_10090	GLP10_07130	CJF27_05215										
maltose/maltodextrin ABC transporter ATP-binding protein MalK	C9J51_10510	C9J52_17880	C9I87_05765	C9I88_01955	GLP10_07145	CJF27_05200										
PTS lactose/cellobiose transporter subunit IIA	C9J51_02460	C9J52_00045	C9I87_04390	C9I88_13255	GLP10_14400	CJF27_14535										
PTS cellobiose transporter subunit IIC	C9J51_02465	C9J52_00050	C9I87_04395	C9I88_13250	GLP10_14395	CJF27_14530										
PTS_system_cellobiose-specific_IIb_component_(EC_2.7.1.205)	C9J51_02470	C9J52_00055	C9I87_04400	C9I88_13245	GLP10_14390	CJF27_14525										
PTS mannose transporter subunit IIA	C9J51_02670	C9J52_00255	C9I87_04600	C9I88_13050			CJF25_03605	CJF26_01830	GLP34_07025	GLP32_03810	GLP35_08250	GLP37_12180	GLP38_15655	GLP25_13265	GLP44_11995	GLP29_10220
PTS mannose transporter subunit IIB	C9J51_06210	C9J52_03595	C9I87_10720	C9I88_04930	GLP10_07685	CJF27_07795	CJF25_08355	CJF26_05400	GLP34_06555	GLP32_10660	GLP35_04670	GLP37_10105	GLP38_03260	GLP25_05655	GLP44_07760	GLP29_05490
Sugars																
6-phospho-beta-glucosidase	C9J51_02455	C9J52_00040	C9I87_04385	C9I88_13260	GLP10_14405	CJF27_14540										
alpha-galactosidase	C9J51_10560	C9J52_17830	C9I87_05715	C9I88_01905	GLP10_07195	CJF27_05150							GLP38_07745		GLP44_08925	
beta-galactosidase							CJF25_06620		GLP34_12725	GLP32_06255	GLP35_12435	GLP37_03545	GLP38_07750		GLP44_08930	GLP29_03445
beta-galactosidase subunit beta	C9J51_12050	C9J52_04035	C9I87_12145	C9I88_05475	GLP10_17155	CJF27_16575	CJF25_07370	CJF26_06470	GLP34_13215	GLP32_06970	GLP35_10500	GLP37_18950	GLP38_07040	GLP25_06740	GLP44_20405	GLP29_13870
beta-galactosidase subunit alpha	C9J51_12045	C9J52_04040	C9I87_12140	C9I88_05480	GLP10_17160	CJF27_16580	CJF25_07365	CJF26_06475	GLP34_13220	GLP32_06965	GLP35_10495	GLP37_18945	GLP38_07045	GLP25_06745	GLP44_20410	GLP29_13875
alpha-glucosidase	C9J51_12930	C9J52_07890	C9I87_08155	C9I88_11895	GLP10_00350	CJF27_00440	CJF25_12315	CJF26_13245	GLP34_12310	GLP32_07650	GLP35_06560	GLP37_11855	GLP38_05490	GLP25_09785	GLP44_11390	GLP29_12835
beta-mannosidase	C9J51_02595	C9J52_00180	C9I87_04525	C9I88_13125	GLP10_14335	CJF27_14475	CJF25_03675	CJF26_01755	GLP34_06955	GLP32_03735	GLP35_08175	GLP37_12255	GLP38_15730	GLP25_13340	GLP44_12065	GLP29_10145
	C9J51_14765	C9J52_10220	C9I87_13515	C9I88_12475	GLP10_08620	CJF27_10165	CJF25_16020	CJF26_15015	GLP34_15460	GLP32_13340	GLP35_13950	GLP37_13950	GLP38_13495	GLP25_14650	GLP44_12270	GLP29_19370
	C9J51_02280	C9J52_18125	C9I87_07565	C9I88_15110	GLP10_04285	CJF27_06270	CJF25_03875	CJF26_01450	GLP34_03145	GLP32_03535	GLP35_08015	GLP37_12435	GLP38_13485	GLP25_13485	GLP44_15755	GLP29_09900
alpha-mannosidase	C9J51_02060	C9J52_12120	C9I87_07440	C9I88_15235			CJF25_04035		GLP34_03300	GLP32_19005	GLP35_09430	GLP37_20930	GLP38_01810	GLP25_01785	GLP44_15910	GLP29_09125
	C9J51_02055	C9J52_12115	C9I87_07435	C9I88_15240			CJF25_04030		GLP34_03295	GLP32_19000	GLP35_09425	GLP37_20935	GLP38_01815	GLP25_01780	GLP44_15910	GLP29_09130
	C9J51_04280	C9J52_01060	C9I87_01605	C9I88_03595			CJF25_01580	CJF26_04280	GLP34_00805				GLP38_06860	GLP25_11200	GLP44_02025	GLP29_01715
	C9J51_02115	C9J52_12175	C9I87_07495	C9I88_15170	GLP10_04250	CJF27_06305	CJF25_03915	CJF26_01410	GLP34_03185	GLP32_03495	GLP35_07975	GLP37_12530	GLP38_01925	GLP25_13525	GLP44_15795	GLP29_09950
	C9J51_02110	C9J52_12170	C9I87_07490	C9I88_15175	GLP10_04245	CJF27_06310	CJF25_03955	CJF26_01370	GLP34_03225	GLP32_03455	GLP35_07935	GLP37_12570			GLP44_15835	GLP29_09910
Glycogen																
Glycogen phosphorylase (g/g P)	C9J51_10550	C9J52_17840	C9I87_05725	C9I88_01915	GLP10_07185	CJF27_05160										
UTP-glucose-1-phosphate uridylyltransferase (gta B)	C9J51_14030	C9J52_13935	C9I87_12830	C9I88_10655	GLP10_02460	CJF27_03600	CJF25_15530	CJF26_18320	GLP34_11810	GLP32_12020	GLP35_11520	GLP37_12650	GLP38_13010	GLP25_13630	GLP44_13750	GLP29_16540
								CJF26_09515	GLP34_18875	GLP32_19995					GLP44_20210	
Glycogen synthase (g/g A)																
starch synthase (GT5)																
glucoamylase (GH15)																
Glycogen biosynthesis protein (Glg D)																
1,4-alpha-glucan branching enzyme	C9J51_10540	C9J52_17850	C9I87_05735	C9I88_01925	GLP10_07175	CJF27_05170										
glycogen debranching enzyme (GH13)	C9J51_10530	C9J52_17860	C9I87_05745	C9I88_01935	GLP10_07165	CJF27_05180										
	C9J51_10515	C9J52_17875	C9I87_05760	C9I88_01950	GLP10_07150	CJF27_05195										
alpha-amylase (GH13)					GLP10_07200	CJF27_05145										
4-alpha-glucanotransferase (GH13)	C9J51_10545	C9J52_17845	C9I87_05730	C9I88_01920	GLP10_07180	CJF27_05165										
alpha-glucosidase (GH13)	C9J51_12930	C9J52_07890	C9I87_08155	C9I88_11895	GLP10_00350	CJF27_00440	CJF25_12315	CJF26_13245	GLP34_12310	GLP32_07650	GLP35_06560	GLP37_11855	GLP38_05490	GLP25_09785	GLP44_11390	GLP29_12835
	C9J51_02595	C9J52_00180	C9I87_04525	C9I88_13125	GLP10_14335	CJF27_14475	CJF25_03675	CJF26_01755	GLP34_06955	GLP32_03735	GLP35_08175	GLP37_12255	GLP38_15730	GLP25_13340	GLP44_12065	GLP29_10145
Pullulanase -type alpha-1,6-qlucosidase	C9J51_10565	C9J52_17825	C9I87_05710	C9I88_01900	GLP10_07205	CJF27_05140										
Pyruvate fates																
Pyruvate dehydrogenase complex (cluster)																
Pyruvate dehydrogenase alpha E1 (acetoin-oxidoreductase) pdhA / aceE (homodimeric)	C9J51_14535	C9J52_13110	C9I87_13290	C9I88_11115	GLP10_02960	CJF27_04100	CJF25_15060	CJF26_17070	GLP34_11345	GLP32_12485	GLP35_11985	GLP37_13115	GLP38_12540	GLP25_14095	GLP44_21045	GLP29_16295
Pyruvate dehydrogenase beta E1 (oxo-isovalerate dehydrogenase) pdhB																
Dihydrolipoamide acetyltransferase E2 pdhC	C9J51_14540	C9J52_13115	C9I87_13295	C9I88_11120	GLP10_02965	CJF27_04105	CJF25_15055	CJF26_17065	GLP34_11340	GLP32_12490	GLP35_11990	GLP37_13120	GLP38_12535	GLP25_14100	GLP44_21050	GLP29_16290
Dihydrolipoyl-Dehydrogenase E3 pdhD	C9J51_14545	C9J52_13120	C9I87_13300	C9I88_11125	GLP10_02970	CJF27_04110	CJF25_15050	CJF26_17060	GLP34_11335	GLP32_12495	GLP35_11995	GLP37_13125	GLP38_12530	GLP25_14105	GLP44_21055	GLP29_16285
Lactate++																
L-lactate dehydrogenase (ldh)																
D-lactate dehydrogenase (ldh)																
D-lactate dehydrogenase / 2-hydroxyacid dehydrogenase	C9J51_06165	C9J52_03550	C9I87_10675	C9I88_04975	GLP10_07640	CJF27_07840	CJF25_08320	CJF26_05435	GLP34_06590	GLP32_10695	GLP35_04635	GLP37_10140	GLP38_03295	GLP25_05620	GLP44_07725	GLP29_05525
lactate dehydrogenase	C9J51_02845	C9J52_00430	C9I87_04785	C9I88_10570	GLP10_12330	CJF27_13075	CJF25_03405	CJF26_02000	GLP34_07200	GLP32_03995	GLP35_08430	GLP37_12000	GLP38_15460	GLP25_13090	GLP44_11785	GLP29_10395
2-hydroxyacid dehydrogenase	C9J51_06165	C9J52_03550	C9I87_10675	C9I88_04975	GLP10_07640	CJF27_07840	CJF25_08320	CJF26_05435	GLP34_06590	GLP32_10695	GLP35_04635	GLP37_10140	GLP38_03295	GLP25_05620	GLP44_07725	GLP29_05525

	<i>P. iliopiscarium</i>						<i>P. phosphoreum</i>									
	ATCC 51760T	ATCC 51761	NCIMB 13478	NCIMB 13481	TMW 2.2104	TMW 2.2035	TMW 2.2033	TMW 2.2034	TMW 2.2103	TMW 2.2125	TMW 2.2126	TMW 2.2130	TMW 2.2132	TMW 2.2134	TMW 2.2140	TMW 2.2142
Acetate																
Phosphotransacetylase pta	C9J51_07545	C9J52_17150	C9I87_18940	C9I88_17985	GLP10_15095	CJF27_11790	CJF25_13760	CJF26_16585	GLP34_17055	GLP32_17720	GLP35_14135	GLP37_16220	GLP38_15860	GLP25_17055	GLP44_13040	GLP29_07975
Pyruvate oxidase poxB																
Acetatekinase ackA	C9J51_07540	C9J52_17155	C9I87_18935	C9I88_17990	GLP10_15100	CJF27_11785	CJF25_13765	CJF26_16580	GLP34_17060	GLP32_17725	GLP35_14140	GLP37_16225	GLP38_15865	GLP25_17060	GLP44_13035	GLP29_07970
Acylphosphatase (acyP)	C9J51_12105	C9J52_14490	C9I87_12200	C9I88_05420	GLP10_17100	CJF27_16520	CJF25_07430	CJF26_06410	GLP34_13155	GLP32_07030	GLP35_10560	GLP37_19010	GLP38_06980	GLP25_06680	GLP44_20345	GLP29_13810
Ethanol																
Acetaldehyde dehydrogenase / Alcohol dehydrogenase adhE	C9J51_04465	C9J52_11595	C9I87_01420	C9I88_03410	GLP10_08300	CJF27_08380	CJF25_01770	CJF26_04485	GLP34_00615	GLP32_01155	GLP35_01480	GLP37_01275	GLP38_11385	GLP25_05090	GLP44_01835	GLP29_01525
Ethanol/Acetate																
Pyruvate formate lyase (allerdings O2 sensitive) pflB	C9J51_07465	C9J52_17235	C9I87_18860	C9I88_18065	GLP10_15180	CJF27_11710	CJF25_13835	CJF26_16515	GLP34_17125	GLP32_17790	GLP35_14205	GLP37_16290	GLP38_15930	GLP25_17125	GLP44_12970	GLP29_07905
Formate efflux transporter / formate-nitrite transporter focA	C9J51_07460	C9J52_17240	C9I87_18855	C9I88_18070	GLP10_15185	CJF27_11705	CJF25_13840	CJF26_16510	GLP34_17130	GLP32_17795	GLP35_14210	GLP37_16295	GLP38_15935	GLP25_17130	GLP44_12965	GLP29_07900
acetaldehyde dehydrogenase																
alcohol dehydrogenase																
iron containing alcohol dehydrogenase	C9J51_03265	C9J52_00865	C9I87_05215	C9I88_10145	GLP10_10020	CJF27_12905	CJF25_02900	CJF26_02545	GLP34_07740	GLP32_04510	GLP35_05890	GLP37_05415	GLP38_08365	GLP25_00360	GLP44_10875	GLP29_20165
	C9J51_02080	C9J52_12140	C9I87_07460	C9I88_15215 + C9I88_19945	GLP10_04220	CJF27_06335	CJF25_03990	CJF26_01340 + CJF26_18705 + CJF26_20350	GLP34_03255		GLP35_20925 + GLP35_19035		GLP38_01860		GLP44_15865	
alcohol dehydrogenase AdhP																
Formate																
Formate acetyltransferase (PFL)	C9J51_07465	C9J52_17235	C9I87_18860	C9I88_18065	GLP10_15180	CJF27_11710	CJF25_13835	CJF26_16515	GLP34_17125	GLP32_17790	GLP35_14205	GLP37_16290	GLP38_15930	GLP25_17125	GLP44_12970	GLP29_07905
formate dehydrogenase (fdh)																
fdhABCE																
A	C9J51_16800	C9J52_12225	C9I87_15300	C9I88_19205	GLP10_17405	CJF27_10545	CJF25_18165	CJF26_09215	GLP34_15600	GLP32_16610	GLP35_17340	GLP37_15600	GLP38_04895	GLP25_16445	GLP44_00040	GLP29_15435
B	C9J51_16805	C9J52_12220	C9I87_15295	C9I88_19210	GLP10_17410	CJF27_10550	CJF25_18170	CJF26_09220	GLP34_15595	GLP32_16605	GLP35_17345	GLP37_15605	GLP38_04900	GLP25_16450	GLP44_00035	GLP29_15440
C	C9J51_16810	C9J52_12215	C9I87_15290	C9I88_19215	GLP10_17415	CJF27_10555	CJF25_18175	CJF26_09225	GLP34_15590	GLP32_16600	GLP35_17350	GLP37_15610	GLP38_04905	GLP25_16455	GLP44_00030	GLP29_15445
E	C9J51_16815	C9J52_12210	C9I87_15285	C9I88_19220	GLP10_17420	CJF27_10560	CJF25_18180	CJF26_09230	GLP34_15585	GLP32_16595	GLP35_17355	GLP37_15615	GLP38_04910	GLP25_16460	GLP44_00025	GLP29_15450
Acetolactate																
Acetolactate synthase (alsS)	C9J51_12365	C9J52_14235	C9I87_12485	C9I88_18780	GLP10_16120	CJF27_13490	CJF25_07690	CJF26_06140	GLP34_19890	GLP32_19505	GLP35_20420	GLP37_21090	GLP38_16710	GLP25_19400	GLP44_14675	GLP29_13540
Diacetyl																
spontaneous from acetolactate																
Acetoin																
Acetolactate decarboxylase aldC	C9J51_12370	C9J52_14230	C9I87_12490	C9I88_18775	GLP10_16115	CJF27_13495	CJF25_07695	CJF26_06135	GLP34_19885	GLP32_19500	GLP35_20415	GLP37_21095	GLP38_16705	GLP25_19395	GLP44_14670	GLP29_13535
Butane-2,3-diol																
Diacetyl reductase (Acetoin reductase) budC / butA / bdhA																
Reoxidizing NADH (O₂)																
NADH oxidase putative!	C9J51_03775	C9J52_01565	C9I87_02105	C9I88_11495	GLP10_04915	CJF27_06065	CJF25_01105	CJF26_03800	GLP34_01285	GLP32_00490	GLP35_02165	GLP37_01955	GLP38_06385	GLP25_10725	GLP44_02505	GLP29_02190
	C9J51_10740	C9J52_17405	C9I87_05570	C9I88_01740	GLP10_07360	CJF27_04990	CJF25_11575	CJF26_07070	GLP34_08135	GLP32_02300	GLP35_15980	GLP37_21355	GLP38_17810	GLP25_01070	GLP44_06910	GLP29_11360
Na ⁺ transporting NADH:ubiquinone oxidoreductase																
nqrF: NADH:ubiquinone oxidoreductase, Na ⁺ -translocating, F subunit	C9J51_05670	C9J52_05540	C9I87_00175	C9I88_02150	GLP10_14875	CJF27_15125	CJF25_18730	CJF26_08740	GLP34_10215	GLP32_08245	GLP35_00180	GLP37_00180	GLP38_04425	GLP25_03755	GLP44_00515	GLP29_00180
NADH:ubiquinone reductase (Na ⁺ -transporting) subunit E	C9J51_05675	C9J52_05545	C9I87_00170	C9I88_02145	GLP10_14870	CJF27_15120	CJF25_18725	CJF26_08745	GLP34_10220	GLP32_08240	GLP35_00175	GLP37_00175	GLP38_04430	GLP25_03750	GLP44_00510	GLP29_00175
NADH:ubiquinone reductase (Na ⁺ -transporting) subunit D	C9J51_05680	C9J52_05550	C9I87_00165	C9I88_02140	GLP10_14865	CJF27_15115	CJF25_18720	CJF26_08750	GLP34_10225	GLP32_08235	GLP35_00170	GLP37_00170	GLP38_04435	GLP25_03745	GLP44_00505	GLP29_00170
Na ⁺ -translocating NADH-quinone reductase subunit C	C9J51_05685	C9J52_05555	C9I87_00160	C9I88_02135	GLP10_14860	CJF27_15110	CJF25_18715	CJF26_08755	GLP34_10230	GLP32_08230	GLP35_00165	GLP37_00165	GLP38_04440	GLP25_03740	GLP44_00500	GLP29_00165
Na ⁺ -translocating NADH-quinone reductase subunit A + nqrB:																
NADH:ubiquinone oxidoreductase, Na ⁺ -translocating, B subunit	C9J51_05690	C9J52_05560						CJF26_08760	GLP34_10235				GLP38_04445			
Na ⁺ -translocating NADH-quinone reductase subunit A			C9I87_00150	C9I88_02125	GLP10_14850	CJF27_15100	CJF25_18705			GLP32_08220	GLP35_00155	GLP37_00155		GLP25_03730	GLP44_00490	GLP29_00155
NADH:ubiquinone reductase (Na ⁺ -transporting) subunit B			C9I87_00155	C9I88_02130	GLP10_14855	CJF27_15105	CJF25_18710			GLP32_08225	GLP35_00160	GLP37_00160		GLP25_03735	GLP44_00495	GLP29_00160
NDH_1_M: proton-translocating NADH-quinone oxidoreductase, chain M	C9J51_03090	C9J52_00690	C9I87_05040	C9I88_10320	GLP10_10165	CJF27_12760	CJF25_03080	CJF26_02345	GLP34_07555	GLP32_04335	GLP35_06090	GLP37_05235	GLP38_08190	GLP25_00185	GLP44_10695	GLP29_08360
(Na ⁺)-NQR maturation NqrM	C9J51_05660	C9J52_05530	C9I87_00185	C9I88_02160	GLP10_14885	CJF27_15135	CJF25_18740	CJF26_08730	GLP34_10205	GLP32_08255	GLP35_00190	GLP37_00190	GLP38_04415	GLP25_03765	GLP44_00525	GLP29_00190
Glycerol																
lipase																
putative esterase/lipase	C9J51_11685	C9J52_04375	C9I87_15130	C9I88_05805	GLP10_03375	CJF27_04665	CJF25_16540	CJF26_09995	GLP34_06100	GLP32_14845	GLP35_05130	GLP37_13780	GLP38_02805	GLP25_06135	GLP44_08210	GLP29_09190
	C9J51_11685	C9J52_04375	C9I87_15130	C9I88_05805	GLP10_03375	CJF27_04665	CJF25_16540	CJF26_09995	GLP34_06100	GLP32_14845	GLP35_05130	GLP37_13780	GLP38_02805	GLP25_06135	GLP44_08210	GLP29_09190
Glycerol uptake facilitator protein (gpF) putative	C9J51_13670	C9J52_06245	C9I87_11645	C9I88_08835	GLP10_01365	CJF27_03240	CJF25_07010	CJF26_12700	GLP34_10690	GLP32_09530	GLP35_11270	GLP37_11000	GLP38_12100	GLP25_11650	GLP44_14955	GLP29_06970
Dehydrogenation pathway																
glycerol dehydrogenase	C9J51_11105	C9J52_06650	C9I87_10105	C9I88_07795	GLP10_06305	CJF27_07290	CJF25_13365	CJF26_11880	GLP34_08985	GLP32_10475	GLP35_07405	GLP37_07470	GLP38_10320	GLP25_12415	GLP44_09575	GLP29_04720
phosphoenolpyruvate-protein phosphotransferase (E/Ptsi)	C9J51_05525	C9J52_05390	C9I87_00320	C9I88_02295	GLP10_17320	CJF27_16780	CJF25_02785	CJF26_08595	GLP34_10065	GLP32_08390	GLP35_00325	GLP37_00325	GLP38_04280	GLP25_03905	GLP44_00660	GLP29_00325
phosphocarrier protein (HPr)	C9J51_05520	C9J52_05385	C9I87_00325	C9I88_02300	GLP10_17325	CJF27_16775	CJF25_02780	CJF26_08590	GLP34_10060	GLP32_08395	GLP35_00330	GLP37_00330	GLP38_04275	GLP25_03910	GLP44_00665	GLP29_00330
	C9J51_14225	C9J52_14085	C9I87_12980	C9I88_10805	GLP10_02620	CJF27_03670	CJF25_01605	CJF26_18165		GLP32_12175			GLP38_12855	GLP25_13785		GLP29_16695
Phosphorylation pathway																
glycerol kinase (glpK)	C9J51_13665	C9J52_06240	C9I87_11640	C9I88_08830	GLP10_01360	CJF27_03235	CJF25_10890	CJF26_12695	GLP34_10695	GLP32_09525	GLP35_11265	GLP37_10995	GLP38_12095	GLP25_11655	GLP44_14950	GLP29_06975
alpha-glycerophosphate oxidase (glpO) / glycerol-3-phosphate oxidase (aerobic)	C9J51_02475	C9J52_00060	C9I87_04405	C9I88_13240	GLP10_14385	CJF27_14520	CJF25_03700	CJF26_01730	GLP34_06930		GLP35_08150	GLP37_12280	GLP38_15755	GLP25_13365		GLP29_10120
Glycerol-3-phosphate dehydrogenase (gpsA / glpD)	C9J51_13285	C9J52_05860	C9I87_11260	C9I88_08455	GLP10_00985	CJF27_02855	CJF25_11280	CJF26_12305</								

	<i>P. iliopiscarium</i>						<i>P. phosphoreum</i>									
	ATCC 51760T	ATCC 51761	NCIMB 13478	NCIMB 13481	TMW 2.2104	TMW 2.2035	TMW 2.2033	TMW 2.2034	TMW 2.2103	TMW 2.2125	TMW 2.2126	TMW 2.2130	TMW 2.2132	TMW 2.2134	TMW 2.2140	TMW 2.2142
glutamate decarboxylase gadB	C9J51_15660	C9J52_19595	C9I87_16110	C9I88_14155	GLP10_09150	CJF27_10595	CJF25_20690	CJF26_16415	GLP34_15935	GLP32_19465	GLP35_18150	GLP37_15645	GLP38_16150	GLP25_16490	GLP44_15995	GLP29_14790
Electron donors																
NiFe hydrogenase																
hydABCDE	C9J51_11805	C9J52_04275	C9I87_15040	C9I88_05715	GLP10_03280	CJF27_04760	CJF25_07125	CJF26_11260	GLP34_13465	GLP32_06725	GLP35_10245	GLP37_03050	GLP38_07290	GLP25_06985	GLP44_08450	GLP29_04035
	C9J51_11800	C9J52_04280	C9I87_15045	C9I88_05720	GLP10_03285	CJF27_04755	CJF25_07120	CJF26_11255	GLP34_13470	GLP32_06720	GLP35_10240	GLP37_03055	GLP38_07295	GLP25_06990	GLP44_08455	GLP29_04030
	C9J51_11795	C9J52_04285	C9I87_15050	C9I88_05725	GLP10_03290	CJF27_04750	CJF25_07115	CJF26_11250	GLP34_13475	GLP32_06715	GLP35_10235	GLP37_03060	GLP38_07300	GLP25_06995	GLP44_08460	GLP29_04025
	C9J51_11790	C9J52_04290	C9I87_15055	C9I88_05730	GLP10_03295	CJF27_04745	CJF25_07110	CJF26_11245	GLP34_13480	GLP32_06710	GLP35_10230	GLP37_03065	GLP38_07305	GLP25_07000	GLP44_08465	GLP29_04020
	C9J51_11785	C9J52_04295	C9I87_15060	C9I88_05735	GLP10_03300	CJF27_04740	CJF25_07105	CJF26_11240	GLP34_13485	GLP32_06705	GLP35_10225	GLP37_03070	GLP38_07310	GLP25_07005	GLP44_08470	GLP29_04015
Alternative electron receptors																
Fumarate reductase																
frdABCD	C9J51_17245	C9J52_14775	C9I87_17525	C9I88_15675	GLP10_12205	CJF27_15900	CJF25_17115	CJF26_17755	GLP34_19715	GLP32_17605	GLP35_18460	GLP37_18050	GLP38_18050	GLP25_17910	GLP44_18745	GLP29_17125
	C9J51_17250	C9J52_14770	C9I87_17520	C9I88_15680	GLP10_12200	CJF27_15905	CJF25_17110	CJF26_17760	GLP34_19710	GLP32_17600	GLP35_18465	GLP37_18055	GLP38_18055	GLP25_17905	GLP44_18750	GLP29_17130
	C9J51_17255	C9J52_14765	C9I87_17515	C9I88_15685	GLP10_12195	CJF27_15910	CJF25_17105	CJF26_17765	GLP34_19705	GLP32_17595	GLP35_18470	GLP37_18060	GLP38_18060	GLP25_17900	GLP44_18755	GLP29_17135
	C9J51_17260	C9J52_14760	C9I87_17510	C9I88_15690	GLP10_12190	CJF27_15915	CJF25_17100	CJF26_17770	GLP34_19700	GLP32_17590	GLP35_18475	GLP37_18065	GLP38_18065	GLP25_17895	GLP44_18760	GLP29_17140
	C9J51_11715	C9J52_04345	C9I87_15100	C9I88_05775	GLP10_03345	CJF27_04695	CJF25_07040	CJF26_11195	GLP34_13530	GLP32_06665	GLP35_10170	GLP37_03125	GLP38_07350	GLP25_07050	GLP44_08525	GLP29_03965
TMAO reductase																
torA																
Nitrate reductase																
napAB	C9J51_05570	C9J52_05440	C9I87_00275	C9I88_02250	GLP10_17275	CJF27_16825	CJF25_18830	CJF26_08640	GLP34_10115	GLP32_08345	GLP35_00280	GLP37_00280	GLP38_04325	GLP25_03855	GLP44_00615	GLP29_00280
	C9J51_05575	C9J52_05445	C9I87_00280	C9I88_02245	GLP10_17270	CJF27_16830	CJF25_18825	CJF26_08645	GLP34_10120	GLP32_08340	GLP35_00275	GLP37_00275	GLP38_04330	GLP25_03850	GLP44_00610	GLP29_00275
	C9J51_05580	C9J52_05450	C9I87_00265	C9I88_02240	GLP10_17265	CJF27_16835										
hydroxylamine reductase																
	C9J51_02910	C9J52_00495	C9I87_04850	C9I88_10505	GLP10_12270	CJF27_13015	CJF25_03280	CJF26_02125	GLP34_07325	GLP32_04120	GLP35_08550	GLP37_05030	GLP38_07940	GLP25_12970	GLP44_11660	GLP29_08575
Mannose-6-P isomerase																
manA	C9J51_07380	C9J52_16345	C9I87_17820	C9I88_03820	GLP10_05520	CJF27_11630	CJF25_13915	CJF26_16435	GLP34_17205/G LP34_18720	GLP32_17870	GLP35_14285	GLP37_16375	GLP38_16010	GLP25_17205	GLP44_20055/G LP44_12895	GLP29_07825
nitrite reductase small subunit	C9J51_12260	C9J52_14340	C9I87_12380	C9I88_18885	GLP10_16225	CJF27_13385	CJF25_07585	CJF26_06245	GLP34_21230	GLP32_19610	GLP35_20525	GLP37_20985	GLP38_16815	GLP25_19505	GLP44_14780	GLP29_13645
nitrite reductase large subunit	C9J51_12255	C9J52_14345	C9I87_12375	C9I88_18890	GLP10_16230	CJF27_13380	CJF25_07580	CJF26_06250	GLP34_21235	GLP32_19615	GLP35_20530	GLP37_20980	GLP38_16820	GLP25_19510	GLP44_14785	GLP29_13650
sulphate adenylyltransferase cysD	C9J51_18305	C9J52_19940	C9I87_18815	C9I88_17450	GLP10_13695	CJF27_14025	CJF25_17395	CJF26_19985	GLP34_21150	GLP32_17895	GLP35_19340	GLP37_19875	GLP38_19770	GLP25_18790	GLP44_19795	GLP29_18535
sulphate adenylyltransferase cysN	C9J51_18300	C9J52_19945	C9I87_18820	C9I88_17445	GLP10_13700	CJF27_14030	CJF25_17400	CJF26_19990	GLP34_21145	GLP32_17890	GLP35_19335	GLP37_19880	GLP38_19765	GLP25_18785	GLP44_19800	GLP29_18530
assimilatory sulfite reductase	C9J51_18355	C9J52_17680	C9I87_18765	C9I88_17500	GLP10_13645	CJF27_13975	CJF25_17345	CJF26_19935	GLP34_19280	GLP32_17945	GLP35_19390	GLP37_19825	GLP38_19820	GLP25_18840	GLP44_19745	GLP29_18585
dimethyl sulfoxide reductase subunit A	C9J51_10445	C9J52_09205	C9I87_05830	C9I88_10045		CJF25_00710	CJF26_03410		GLP34_01675	GLP32_00095	GLP35_02565	GLP37_02345	GLP38_06000	GLP25_10335	GLP44_02890	
dimethylsulfoxide reductase, chain B	C9J51_10450	C9J52_09200	C9I87_05825	C9I88_10050		CJF25_00715	CJF26_03415		GLP34_01670	GLP32_00100	GLP35_02560	GLP37_02340	GLP38_06005	GLP25_10340	GLP44_02885	
dimethyl sulfoxide reductase anchor subunit	C9J51_10455	C9J52_09195	C9I87_05820	C9I88_10055		CJF25_00720	CJF26_03420		GLP34_01665	GLP32_00105	GLP35_02555	GLP37_02335	GLP38_06010	GLP25_10345	GLP44_02880	GLP29_02565
Respiration																
NADH dehydrogenase (non-electrogenic)																
ndh	C9J51_12385	C9J52_14215	C9I87_12505	C9I88_18760	GLP10_16100	CJF27_13510	CJF25_07710	CJF26_06120	GLP34_19870	GLP32_19485	GLP35_20400	GLP37_21110	GLP38_16690	GLP25_19380	GLP44_14655	GLP29_13520
	C9J51_03775	C9J52_01565	C9I87_02105	C9I88_11495	GLP10_04915	CJF27_06065	CJF25_01105	CJF26_03800	GLP34_01285	GLP32_00490	GLP35_02165	GLP37_01955	GLP38_06385	GLP25_10725	GLP44_02505	GLP29_02190
NADH-quinone oxidoreductase subunit A							CJF25_05140	CJF26_15315	GLP34_04985	GLP32_13960	GLP35_15315	GLP37_14670	GLP38_00190	GLP25_03390	GLP44_03820	GLP29_12230
NADH-quinone oxidoreductase subunit B							CJF25_05135	CJF26_15310	GLP34_04990	GLP32_13955	GLP35_15310	GLP37_14675	GLP38_00185	GLP25_03395	GLP44_03815	GLP29_12235
NADH dehydrogenase (quinone) subunit D							CJF25_05130	CJF26_15305	GLP34_04995	GLP32_13950	GLP35_15305	GLP37_14680	GLP38_00180	GLP25_03400	GLP44_03810	GLP29_12240
NADH-quinone oxidoreductase subunit NuO E							CJF25_05125	CJF26_15300	GLP34_05000	GLP32_13945	GLP35_15300	GLP37_14685	GLP38_00175	GLP25_03405	GLP44_03805	GLP29_12245
NADH-quinone oxidoreductase subunit NuO F							CJF25_05120	CJF26_15295	GLP34_05005	GLP32_13940	GLP35_15295	GLP37_14690	GLP38_00170	GLP25_03410	GLP44_03800	GLP29_12250
NADH dehydrogenase (quinone) subunit G							CJF25_05115	CJF26_15290	GLP34_05010	GLP32_13935	GLP35_15290	GLP37_14695	GLP38_00165	GLP25_03415	GLP44_03795	GLP29_12255
NADH-quinone oxidoreductase subunit NuO H							CJF25_05110	CJF26_15285	GLP34_05015	GLP32_13930	GLP35_15285	GLP37_14700	GLP38_00160	GLP25_03420	GLP44_03790	GLP29_12260
NADH-quinone oxidoreductase subunit NuO I							CJF25_05105	CJF26_15280	GLP34_05020	GLP32_13925	GLP35_15280	GLP37_14705	GLP38_00155	GLP25_03425	GLP44_03785	GLP29_12265
NADH-quinone oxidoreductase subunit J							CJF25_05100	CJF26_15275	GLP34_05025	GLP32_13920	GLP35_15275	GLP37_14710	GLP38_00150	GLP25_03430	GLP44_03780	GLP29_12270
NADH-quinone oxidoreductase subunit NuO K							CJF25_05095	CJF26_15270	GLP34_05030	GLP32_13915	GLP35_15270	GLP37_14715	GLP38_00145	GLP25_03435	GLP44_03775	GLP29_12275
NADH-quinone oxidoreductase subunit L							CJF25_05090	CJF26_15265	GLP34_05035	GLP32_13910	GLP35_15265	GLP37_14720	GLP38_00140	GLP25_03440	GLP44_03770	GLP29_12280
NADH-quinone oxidoreductase subunit M							CJF25_05085	CJF26_15260	GLP34_05040	GLP32_13905	GLP35_15260	GLP37_14725	GLP38_00135	GLP25_03445	GLP44_03765	GLP29_12285
NADH-quinone oxidoreductase subunit N							CJF25_05080	CJF26_15255	GLP34_05045	GLP32_13900	GLP35_15255	GLP37_14730	GLP38_00130	GLP25_03450	GLP44_03760	GLP29_12290
NADH-quinone oxidoreductase subunit NuO B	C9J51_03110	C9J52_00710	C9I87_05060	C9I88_10300	GLP10_10145	CJF27_12780	CJF25_03060	CJF26_02365	GLP34_07575	GLP32_04355	GLP35_06070	GLP37_05255	GLP38_08210	GLP25_00205	GLP44_10715	GLP29_08340
(Na ⁺)-NQR maturation NqrM	C9J51_05660	C9J52_05530	C9I87_00185	C9I88_02160	GLP10_14885	CJF27_15135	CJF25_18740	CJF26_08730	GLP34_10205	GLP32_08255	GLP35_00190	GLP37_00190	GLP38_04415	GLP25_03765	GLP44_00525	GLP29_00190
nqrF: NADH:ubiquinone oxidoreductase, Na(+)-translocating, F subunit	C9J51_05670	C9J52_05540	C9I87_00175	C9I88_02150	GLP10_14875	CJF27_15125	CJF25_18730	CJF26_08740	GLP34_10215	GLP32_08245	GLP35_00180	GLP37_00180	GLP38_04425	GLP25_03755	GLP44_00515	GLP29_00180
NADH:ubiquinone reductase (Na(+)-transporting) subunit E	C9J51_05675	C9J52_05545	C9I87_00170	C9I88_02145	GLP10_14870	CJF27_15120	CJF25_18725	CJF26_08745	GLP34_10220	GLP32_08240	GLP35_00175	GLP37_00175	GLP38_04430	GLP25_03750	GLP44_00510	GLP29_00175
NADH:ubiquinone reductase (Na(+)-transporting) subunit D	C9J51_05680	C														

	<i>P. iliopiscarium</i>						<i>P. phosphoreum</i>									
	ATCC 51760T	ATCC 51761	NCIMB 13478	NCIMB 13481	TMW 2.2104	TMW 2.2035	TMW 2.2033	TMW 2.2034	TMW 2.2103	TMW 2.2125	TMW 2.2126	TMW 2.2130	TMW 2.2132	TMW 2.2134	TMW 2.2140	TMW 2.2142
NDH_1_M: proton-translocating NADH-quinone oxidoreductase, chain M	C9J51_03090	C9J52_00690	C9I87_05040	C9I88_10320	GLP10_10165	CJF27_12760	CJF25_03080	CJF26_02345	GLP34_07555	GLP32_04335	GLP35_06090	GLP37_05235	GLP38_08190	GLP25_00185	GLP44_10695	GLP29_08360
Menaquinone synthase (8 steps) (Vitamin K)																
1,4-dihydroxy-2-naphthoate prenyltransferase (menA)	C9J51_13685	C9J52_06260	C9I87_11660	C9I88_08850	GLP10_01380	CJF27_03255	CJF25_10875	CJF26_12710	GLP34_10680	GLP32_09540	GLP35_11280	GLP37_11010	GLP38_12110	GLP25_11640	GLP44_14965	GLP29_06960
isochorismate synthase (menF)	C9J51_07000	C9J52_09045	C9I87_14260	C9I88_04210	GLP10_05930	CJF27_10960	CJF25_20235	CJF26_09715	GLP34_05770	GLP32_14510	GLP35_14685	GLP37_13430	GLP38_02535	GLP25_06405	GLP44_17690	GLP29_09745
2-succinyl-5-enolpyruvyl-6-hydroxy-3-cyclohexene-1-carboxylic-acid synthase (menD)	C9J51_06995	C9J52_09040	C9I87_14255	C9I88_04215	GLP10_05935	CJF27_10955										
2-succinyl-6-hydroxy-2, 4-cyclohexadiene-1-carboxylate synthase (menH)	C9J51_06990	C9J52_09035	C9I87_14250	C9I88_04220	GLP10_05940	CJF27_10950	CJF25_20245	CJF26_09725	GLP34_05780	GLP32_14515	GLP35_14695	GLP37_13435	GLP38_02540	GLP25_06400	GLP44_17695	GLP29_09740
o-succinylbenzoate synthase (menC)	C9J51_06985	C9J52_09030	C9I87_14245	C9I88_04225	GLP10_05945	CJF27_10945	CJF25_11725	CJF26_09680	GLP34_08250	GLP32_02150	GLP35_16090	GLP37_05975	GLP38_17920	GLP25_00960	GLP44_07020	GLP29_11470
2-methoxy-6-polyvinyl-1,4-benzoquinol methylase (ubiE)	C9J51_15265	C9J52_10910	C9I87_14470	C9I88_16055	GLP10_11190	CJF27_08600	CJF25_20250	CJF26_09730	GLP34_05785	GLP32_14525	GLP35_14700	GLP37_13445	GLP38_02550	GLP25_06390	GLP44_17705	GLP29_09730
O-succinylbenzoate-CoA ligase (menE)	C9J51_06980	C9J52_09025	C9I87_14240	C9I88_04230	GLP10_05950	CJF27_10940	CJF25_20255	CJF26_09735	GLP34_05790	GLP32_14530	GLP35_14705	GLP37_13450	GLP38_02555	GLP25_06385	GLP44_17710	GLP29_09725
1,4-dihydroxy-2-naphthoyl-CoA synthase (menB)	C9J51_08655	C9J52_07695	C9I87_03335	C9I88_06840	GLP10_09090	CJF27_01280	CJF25_14650	CJF26_14230	GLP34_02665	GLP32_11570	GLP35_03590	GLP37_04450	GLP38_08785	GLP25_08875	GLP44_10200	GLP29_06200
cytochrome c oxidase																
Subunit I CoxA	C9J51_13320	C9J52_05895	C9I87_11295	C9I88_08490	GLP10_01020	CJF27_02890	CJF25_11245	CJF26_12340	GLP34_11045	GLP32_09170	GLP35_10915	GLP37_10645	GLP38_11745	GLP25_12005	GLP44_18530	GLP29_07330
Subunit II CoxB	C9J51_13315	C9J52_05890	C9I87_11290	C9I88_08485	GLP10_01015	CJF27_02885	CJF25_11250	CJF26_12335	GLP34_11050	GLP32_09165	GLP35_10910	GLP37_10640	GLP38_11740	GLP25_12010	GLP44_18525	GLP29_07335
Subunit III CoxC	C9J51_13330	C9J52_05905	C9I87_11305	C9I88_08500	GLP10_01030	CJF27_02900	CJF25_11235	CJF26_12350	GLP34_11035	GLP32_09180	GLP35_10925	GLP37_10655	GLP38_11755	GLP25_11995	GLP44_18540	GLP29_07320
cytochrome c oxidase assembly protein CoxI	C9J51_13325	C9J52_05900	C9I87_11300	C9I88_08495	GLP10_01025	CJF27_02895	CJF25_11240	CJF26_12345	GLP34_11040	GLP32_09175	GLP35_10920	GLP37_10650	GLP38_11750	GLP25_12000	GLP44_18535	GLP29_07325
cytochrome oxidase	C9J51_13345	C9J52_05920	C9I87_11320	C9I88_08515	GLP10_01045	CJF27_02915	CJF25_11220	CJF26_12365	GLP34_11020	GLP32_09195	GLP35_10940	GLP37_10670	GLP38_11770	GLP25_11980	GLP44_18555	GLP29_07305
cytochrome o ubiquinol oxidase subunit IV cyoD	C9J51_12895	C9J52_07855	C9I87_08190	C9I88_11860	GLP10_00315	CJF27_00405	CJF25_12280	CJF26_13210	GLP34_12345	GLP32_07615	GLP35_06525	GLP37_11890	GLP38_05455	GLP25_09750	GLP44_11425	GLP29_12870
cytochrome o ubiquinol oxidase subunit III cyoC	C9J51_12900	C9J52_07860	C9I87_08185	C9I88_11865	GLP10_00320	CJF27_00410	CJF25_12285	CJF26_13215	GLP34_12340	GLP32_07620	TMW22130_GL P37_11895	GLP37_11885	GLP38_05460	GLP25_09755	GLP44_11420	GLP29_12865
cytochrome o ubiquinol oxidase subunit I cyoB	C9J51_12905	C9J52_07865	C9I87_08180	C9I88_11870	GLP10_00325	CJF27_00415	CJF25_12290	CJF26_13220	GLP34_12335	GLP32_07625	GLP35_06535	GLP37_11890	GLP38_05465	GLP25_09760	GLP44_11415	GLP29_12860
CyoA: ubiquinol oxidase, subunit II	C9J51_12910	C9J52_07870	C9I87_08175	C9I88_11875	GLP10_00330	CJF27_00420	CJF25_12295	CJF26_13225	GLP34_12330	GLP32_07630	GLP35_06540	GLP37_11875	GLP38_05470	GLP25_09765	GLP44_11410	GLP29_12855
cyoE ctaB: protoheme IX farnesyltransferase	C9J51_12890	C9J52_07850	C9I87_08195	C9I88_11855	GLP10_00310	CJF27_00400	CJF25_11210	CJF26_12375	GLP34_11010	GLP32_09205	GLP35_10950	GLP37_10680	GLP38_11780	GLP25_11970	GLP44_18565	GLP29_07295
	C9J51_13355	C9J52_05930	C9I87_11330		GLP10_01055	CJF27_02925	CJF25_12275	CJF26_13205	GLP34_12350	GLP32_07610	GLP35_06520	GLP37_11895	GLP38_05450	GLP25_09745	GLP44_11430	GLP29_12875
cytochrome-c oxidase, cbb3-type subunit I ccoN	C9J51_11945	C9J52_04135	C9I87_14900	C9I88_05575	GLP10_03140	CJF27_04900	CJF25_07270	CJF26_06570	GLP34_13320	GLP32_06870	GLP35_10395	GLP37_02905	GLP38_07145	GLP25_06840	GLP44_08305	GLP29_04175
cytochrome-c oxidase, cbb3-type subunit II ccoO	C9J51_11950	C9J52_04130	C9I87_14895	C9I88_05570	GLP10_03135	CJF27_04905	CJF25_07275	CJF26_06565	GLP34_13315	GLP32_06875	GLP35_10400	GLP37_02900	GLP38_07140	GLP25_06835	GLP44_08300	GLP29_04180
cytochrome-c oxidase, cbb3-type subunit III ccoP	C9J51_11955	C9J52_04125	C9I87_14890	C9I88_05565	GLP10_03130	CJF27_04910	CJF25_07280	CJF26_06560	GLP34_13310	GLP32_06880	GLP35_10405	GLP37_02895	GLP38_07135	GLP25_06830	GLP44_08295	GLP29_04185
cbb3-type cytochrome oxidase assembly protein CcoS							CJF25_14285	CJF26_14550	GLP34_02980	GLP32_20230	GLP35_03915	GLP37_04085	GLP38_08465	GLP25_09195	GLP44_10515	GLP29_05880
CcoQ																
cytochrome bd oxidase																
Subunit I cydA	C9J51_04400	C9J52_11530	C9I87_01485	C9I88_03475	GLP10_07965	CJF27_08445	CJF25_01705	CJF26_04420	GLP34_00680	GLP32_01090	GLP35_01545	GLP37_01340	GLP38_11450	GLP25_05155	GLP44_01900	GLP29_01590
							CJF25_02455	CJF26_05125	GLP34_09530	GLP32_08925	GLP35_00860	GLP37_00665	GLP38_03745	GLP25_04440	GLP44_01195	GLP29_00865
Subunit II cydB	C9J51_04395	C9J52_11525	C9I87_01490	C9I88_03480	GLP10_07960	CJF27_08450	CJF25_02460 + CJF25_01700	CJF26_04415 + CJF26_05130	GLP34_09535 + GLP34_09535	GLP32_01085 + GLP32_08920	GLP35_01550 + GLP35_00855	GLP37_00660 + GLP37_01345	GLP38_11455 + GLP38_03750	GLP25_04435 + GLP25_05160	GLP44_01190 + GLP44_01905	GLP29_00860 + GLP29_01595
subunit cydX	C9J51_04390	C9J52_11520	C9I87_01495	C9I88_03485	GLP10_07955	CJF27_08455	CJF25_01695	CJF26_05135	GLP34_00690	GLP32_01080	GLP35_01555	GLP37_01350	GLP38_11460	GLP25_05165	GLP44_01910	GLP29_01600
							CJF25_02465	CJF26_05135	GLP34_09540	GLP32_08915	GLP35_00850	GLP37_00655	GLP38_03755	GLP25_04430	GLP44_01185	GLP29_00855
NADH:ubiquinone oxidoreductase (ndh)																
Succinate dehydrogenase (complex II)	C9J51_03775	C9J52_01565	C9I87_02105	C9I88_11495	GLP10_04915	CJF27_06065	CJF25_01105	CJF26_03800	GLP34_01285	GLP32_00490	GLP35_02165	GLP37_01955	GLP38_06385	GLP25_10725	GLP44_02505	GLP29_02190
sdhABCD	C9J51_04700	C9J52_11830	C9I87_01185	C9I88_03175	GLP10_08265	CJF27_08145	CJF25_02005	CJF26_04720	GLP34_00380	GLP32_01390	GLP35_01245	GLP37_01040	GLP38_11150	GLP25_04855	GLP44_01600	GLP29_01290
	C9J51_04705	C9J52_11835	C9I87_01180	C9I88_03170	GLP10_08270	CJF27_08140	CJF25_02010	CJF26_04725	GLP34_00375	GLP32_01395	GLP35_01240	GLP37_01035	GLP38_11145	GLP25_04850	GLP44_01595	GLP29_01285
	C9J51_04710	C9J52_11840	C9I87_01175	C9I88_03165	GLP10_08275	CJF27_08135	CJF25_02015	CJF26_04730	GLP34_00370	GLP32_01400	GLP35_01235	GLP37_01030	GLP38_11140	GLP25_04845	GLP44_01590	GLP29_01280
	C9J51_04715	C9J52_11845	C9I87_01170	C9I88_03160	GLP10_08280	CJF27_08130	CJF25_02020	CJF26_04735	GLP34_00365	GLP32_01405	GLP35_01230	GLP37_01025	GLP38_11135	GLP25_04840	GLP44_01585	GLP29_01275
cytochrome C																
cytochrome b	C9J51_14345	C9J52_12920	C9I87_13100	C9I88_10925	GLP10_02740	CJF27_03880	CJF25_15255	CJF26_17260	GLP34_11535	GLP32_12295	GLP35_11795	GLP37_12925	GLP38_12735	GLP25_13905	GLP44_13440	GLP29_16485
cytochrome c	C9J51_05560	C9J52_05430	C9I87_00285	C9I88_02260	GLP10_17285	CJF27_16815	CJF25_18840	CJF26_08630	GLP34_10105	GLP32_08355	GLP35_00290	GLP37_00290	GLP38_04315	GLP25_03865	GLP44_00625	GLP29_00290
cytochrome c4	C9J51_11940	C9J52_04140	C9I87_14905	C9I88_05580	GLP10_03145	CJF27_04895	CJF25_07265	CJF26_06575	GLP34_13325	GLP32_06865	GLP35_10390	GLP37_02910	GLP38_07150	GLP25_06845	GLP44_08310	GLP29_04170
cytochrome C554	C9J51_15435	C9J52_10740	C9I87_14640	C9I88_16225	GLP10_11020	CJF27_08770	CJF25_17625	CJF26_15825	GLP34_14965	GLP32_15125	GLP35_16345	GLP37_15090	GLP38_14370	GLP25_15500	GLP44_15460	GLP29_14145
	C9J51_12655	C9J52_13455	C9I87_08610	C9I88_13625	GLP10_00190	CJF27_00270	CJF25_04665	CJF26_18780	GLP34_05460	GLP32_07320	GLP35_06370	GLP37_19260	GLP38_05270	GLP25_09565	GLP44_11545	GLP29_20015
cytochrome bc complex bzw. cytochrom-c-reductase(Fe-S, b, c1) qcrA/qcrB/qcrC	C9J51_14340	C9J52_12915	C9I87_13095	C9I88_10920	GLP10_02735	CJF27_03875	CJF25_15260	CJF26_17265	GLP34_11540	GLP32_12290	GLP35_11790	GLP37_12920	GLP38_12740	GLP25_13900	GLP44_13445	GLP29_16490
	C9J51_14345	C9J52_12920	C9I87_13100	C9I88_10925	GLP10_02740	CJF27_03880	CJF25_15255	CJF26_17260	GLP34_11535	GLP32_12295	GLP35_11795	GLP37_12925	GLP38_12735	GLP25_13905	GLP44_13440	GLP29_16485
	C9J51_14350	C9J52_12925	C9I87_13105	C9I88_10930	GLP10_02745	CJF27_										

	<i>P. iliopiscarium</i>								<i>P. phosphoreum</i>							
	ATCC 51760T	ATCC 51761	NCIMB 13478	NCIMB 13481	TMW 2.2104	TMW 2.2035	TMW 2.2033	TMW 2.2034	TMW 2.2103	TMW 2.2125	TMW 2.2126	TMW 2.2130	TMW 2.2132	TMW 2.2134	TMW 2.2140	TMW 2.2142
4-hydroxybenzoate octaprenyltransferase (ubiA)	C9J51_13300	C9J52_05875	C9I87_11275	C9I88_08470	GLP10_01000	CJF27_02870	CJF25_11265	CJF26_12320	GLP34_11065	GLP32_09150	GLP35_10895	GLP37_10625	GLP38_11725	GLP25_12025	GLP44_18510	GLP29_07350
3-oxopentyl-4-hydroxybenzoate carboxylase (ubiD)	C9J51_18215	C9J52_16995	C9I87_14900	C9I88_17845	GLP10_14535	CJF27_14670	CJF25_20465	CJF26_20155	GLP34_20635	GLP32_18615	GLP35_19900	GLP37_19970	GLP38_20275	GLP25_19085	GLP44_19965	GLP29_19615
2-oxopentylphenol 6-hydroxylase (ubiB)	C9J51_15275	C9J52_10900	C9I87_14480	C9I88_16065	GLP10_11180	CJF27_08610	CJF25_17785	CJF26_15985	GLP34_15125	GLP32_14965	GLP35_16505	GLP37_14930	GLP38_14210	GLP25_15340	GLP44_15620	GLP29_13985
3-demethylubiquinol 3-O-methyltransferase (ubiG)	C9J51_04080	C9J52_01260	C9I87_01805	C9I88_11795	GLP10_04615	CJF27_05765	CJF25_01390	CJF26_04090	GLP34_00995	GLP32_00780	GLP35_01880	GLP37_01670	GLP38_06670	GLP25_11010	GLP44_02215	GLP29_01905
2-oxopentyl-6-methoxyphenyl hydroxylase (ubiH)	C9J51_16255	C9J52_15075	C9I87_15900	C9I88_14355	GLP10_11840	CJF27_09660	CJF25_18430	CJF26_18635	GLP34_18070	GLP32_16200	GLP35_18965	GLP37_18645	GLP38_18380	GLP25_15775	GLP44_19075	GLP29_17950
2-methoxy-6-oxopentyl-1,4-benzoquinol methylase (ubiE)	C9J51_15265	C9J52_10910	C9I87_14470	C9I88_16055	GLP10_11190	CJF27_08600	CJF25_17795	CJF26_15995	GLP34_15135	GLP32_14955	GLP35_16515	GLP37_14920	GLP38_14200	GLP25_15330	GLP44_15630	GLP29_13975
2-oxopentyl-3-methyl-6-methoxy-1,4-benzoquinol hydroxylase (ubiF)	C9J51_15440	C9J52_10735	C9I87_14645	C9I88_16230	GLP10_11015	CJF27_08775	CJF25_17620	CJF26_15820	GLP34_14960	GLP32_15130	GLP35_16340	GLP37_15095	GLP38_14375	GLP25_15505	GLP44_15455	GLP29_14150
ubiCABGHEF																
F0F1-ATP synthase																
F0F1 ATP synthase subunit A	C9J51_01895	C9J52_11955	C9I87_07275	C9I88_15400	GLP10_03950	CJF27_06600	CJF25_04335	CJF26_01000	GLP34_03605	GLP32_04805	GLP35_09735	GLP37_16500	GLP38_01505	GLP25_02090	GLP44_05385	GLP29_08820
ATP synthase F0 subunit B	C9J51_01885	C9J52_11945	C9I87_07265	C9I88_15410	GLP10_03940	CJF27_06610	CJF25_04345	CJF26_00990	GLP34_03615	GLP32_04815	GLP35_09745	GLP37_16490	GLP38_01495	GLP25_02100	GLP44_05375	GLP29_08810
F0F1 ATP synthase subunit C	C9J51_01890	C9J52_11950	C9I87_07270	C9I88_15405	GLP10_03945	CJF27_06605	CJF25_04340	CJF26_00995	GLP34_03610	GLP32_04810	GLP35_09740	GLP37_16495	GLP38_01500	GLP25_02095	GLP44_05380	GLP29_08815
F0F1 ATP synthase subunit alpha	C9J51_01875	C9J52_11935	C9I87_07255	C9I88_15420	GLP10_03930	CJF27_06620	CJF25_04355	CJF26_00980	GLP34_03625	GLP32_04825	GLP35_09755	GLP37_16480	GLP38_01485	GLP25_02110	GLP44_05365	GLP29_08800
F0F1 ATP synthase subunit beta	C9J51_01865	C9J52_11925	C9I87_07245	C9I88_15430	GLP10_03920	CJF27_06630	CJF25_04365	CJF26_00970	GLP34_03635	GLP32_04835	GLP35_09765	GLP37_16470	GLP38_01475	GLP25_02120	GLP44_05355	GLP29_08790
F0F1 ATP synthase subunit gamma	C9J51_01870	C9J52_11930	C9I87_07250	C9I88_15425	GLP10_03925	CJF27_06625	CJF25_04350	CJF26_00975	GLP34_03630	GLP32_04830	GLP35_09760	GLP37_16475	GLP38_01480	GLP25_02115	GLP44_05360	GLP29_08795
F0F1 ATP synthase subunit delta	C9J51_01880	C9J52_11940	C9I87_07260	C9I88_15415	GLP10_03935	CJF27_06615	CJF25_04360	CJF26_00985	GLP34_03620	GLP32_04820	GLP35_09750	GLP37_16485	GLP38_01490	GLP25_02105	GLP44_05370	GLP29_08805
F0F1 ATP synthase subunit epsilon	C9J51_01860	C9J52_11920	C9I87_07240	C9I88_15435	GLP10_03915	CJF27_06635	CJF25_04370	CJF26_00965	GLP34_03640	GLP32_04840	GLP35_09770	GLP37_16465	GLP38_01470	GLP25_02125	GLP44_05350	GLP29_08785
F0F1 ATP synthase subunit A	C9J51_17015	C9J52_12715	C9I87_17030	C9I88_14820	GLP10_09650	CJF27_11440	CJF25_19410	CJF26_17505	GLP34_16770	GLP32_17090	GLP35_17960	GLP37_16910	GLP38_17450	GLP25_17395	GLP44_16835	GLP29_15670
ATP synthase F0 subunit B	C9J51_17025	C9J52_12725	C9I87_17020	C9I88_14810	GLP10_09660	CJF27_11430	CJF25_19900	CJF26_17495	GLP34_16780	GLP32_17100	GLP35_17950	GLP37_16920	GLP38_17460	GLP25_17405	GLP44_16825	GLP29_15660
F0F1 ATP synthase subunit C	C9J51_17020	C9J52_12720	C9I87_17025	C9I88_14815	GLP10_09655	CJF27_11435	CJF25_19905	CJF26_17500	GLP34_16775	GLP32_17095	GLP35_17955	GLP37_16915	GLP38_17455	GLP25_17400	GLP44_16830	GLP29_15665
F0F1 ATP synthase subunit alpha	C9J51_17035	C9J52_12735	C9I87_17010	C9I88_14800	GLP10_09670	CJF27_11420	CJF25_19890	CJF26_17485	GLP34_16790	GLP32_17110	GLP35_17940	GLP37_16930	GLP38_17470	GLP25_17415	GLP44_16815	GLP29_15650
F0F1 ATP synthase subunit beta	C9J51_17045	C9J52_12745	C9I87_17000	C9I88_14790	GLP10_09680	CJF27_11410	CJF25_19880	CJF26_17475	GLP34_16800	GLP32_17120	GLP35_17930	GLP37_16940	GLP38_17480	GLP25_17425	GLP44_16805	GLP29_15640
F0F1 ATP synthase subunit gamma	C9J51_17040	C9J52_12740	C9I87_17005	C9I88_14795	GLP10_09675	CJF27_11415	CJF25_19885	CJF26_17480	GLP34_16795	GLP32_17115	GLP35_17935	GLP37_16935	GLP38_17475	GLP25_17420	GLP44_16810	GLP29_15645
F0F1 ATP synthase subunit delta	C9J51_17030	C9J52_12730	C9I87_17015	C9I88_14805	GLP10_09685	CJF27_11425	CJF25_19895	CJF26_17490	GLP34_16785	GLP32_17105	GLP35_17945	GLP37_16925	GLP38_17465	GLP25_17410	GLP44_16820	GLP29_15655
F0F1 ATP synthase subunit epsilon	C9J51_17050	C9J52_12750	C9I87_17055	C9I88_14785	GLP10_09665	CJF27_11405	CJF25_19875	CJF26_17470	GLP34_16805	GLP32_17125	GLP35_17925	GLP37_16945	GLP38_17485	GLP25_17430	GLP44_16800	GLP29_15635
ATP F0F1 synthase subunit I	C9J51_17010	C9J52_12710	C9I87_17035	C9I88_14825	GLP10_09645	CJF27_11445	CJF25_19915	CJF26_17510	GLP34_17665	GLP32_17085	GLP35_17965	GLP37_16905	GLP38_17445	GLP25_17390	GLP44_16840	GLP29_15675
Heme biosynthesis																
Glutaryl-RNA reductase (hemA)	C9J51_18815	C9J52_18685	C9I87_19340	C9I88_19690	GLP10_17985	CJF27_11960	CJF25_13575	CJF26_16785	GLP34_20365	GLP32_20405	GLP35_20785	GLP37_16020	GLP38_20580	GLP25_16860	GLP44_13240	GLP29_08175
glutamate-1-semialdehyde-2,1-aminomutase (hemL)	C9J51_11520	C9J52_07065	C9I87_09690	C9I88_08210	GLP10_14230	CJF27_14370	CJF25_12950	CJF26_11465	GLP34_09400	GLP32_10060	GLP35_07820	GLP37_07885	GLP38_10735	GLP25_12830	GLP44_09160	GLP29_04305
aminolevulinic acid dehydratase (hemB)					GLP10_05185	CJF27_02485	CJF25_05400	CJF26_15575	GLP34_04725	GLP32_14220	GLP35_15575	GLP37_14410	GLP38_00450	GLP25_03130	GLP44_04080	GLP29_11970
Hydroxymethylbilane synthase (hemC)	C9J51_15300	C9J52_10875	C9I87_14505	C9I88_16090	GLP10_11155	CJF27_08635	CJF25_17760	CJF26_15960	GLP34_15100	GLP32_14990	GLP35_16480	GLP37_14955	GLP38_14235	GLP25_15365	GLP44_15595	GLP29_14010
Uroporphyrinogen-III synthase (hemD)	C9J51_15335	C9J52_10840	C9I87_14540	C9I88_16125	GLP10_11120	CJF27_08670	CJF25_17725	CJF26_15925	GLP34_15065	GLP32_15025	GLP35_16445	GLP37_14990	GLP38_14270	GLP25_15400	GLP44_15600	GLP29_14045
Uroporphyrinogen decarboxylase (hemE)	C9J51_15330	C9J52_10845	C9I87_14535	C9I88_16120	GLP10_11125	CJF27_08665	CJF25_17730	CJF26_15930	GLP34_15070	GLP32_15020	GLP35_16450	GLP37_14985	GLP38_14265	GLP25_15395	GLP44_15585	GLP29_14040
Coproporphyrinogen III oxidase (oxygen independent) (hemN)	C9J51_17445	C9J52_14575	C9I87_17325	C9I88_15875	GLP10_12000	CJF27_16885	CJF25_16910	CJF26_17960	GLP34_19555	GLP32_17400	GLP35_18665	GLP37_18255	GLP38_18255	GLP25_17705	GLP44_18950	GLP29_17330
Coproporphyrinogen III oxidase (oxygen dependent) (hemN)	C9J51_15450	C9J52_10725	C9I87_14655	C9I88_16240	GLP10_11005	CJF27_08785	CJF25_17610	CJF26_15810	GLP34_14950	GLP32_15140	GLP35_16330	GLP37_15105	GLP38_14385	GLP25_15515	GLP44_15445	GLP29_14160
Coproporphyrinogen III oxidase (oxygen dependent)	C9J51_15455	C9J52_10720	C9I87_14660	C9I88_16245	GLP10_11000	CJF27_08790	CJF25_17605	CJF26_15805	GLP34_14945	GLP32_15145	GLP35_16325	GLP37_15110	GLP38_14390	GLP25_15520	GLP44_15440	GLP29_14165
menaquinone-dependent protoporphyrinogen IX dehydrogenase	C9J51_17195	C9J52_12895	C9I87_16850	C9I88_14640	GLP10_09830	CJF27_11280	CJF25_20910	CJF26_17325	GLP34_16850	GLP32_17270	GLP35_17780	GLP37_17090	GLP38_17630	GLP25_17575	GLP44_16655	GLP29_15490
Ferrochelatase (hemH)	C9J51_16835	C9J52_12535	C9I87_17210	C9I88_15000	GLP10_09470	CJF27_11620	CJF25_20090	CJF26_17685	GLP34_16590	GLP32_16910	GLP35_18140	GLP37_16730	GLP38_17270	GLP25_17215	GLP44_17015	GLP29_15850
	C9J51_04810	C9J52_15550	C9I87_01080	C9I88_03070	GLP10_15605	CJF27_15555	CJF25_02125	CJF26_04840	GLP34_00265	GLP32_01505	GLP35_01130	GLP37_00925	GLP38_11035	GLP25_04740	GLP44_01485	GLP29_01175
Virulence																
VOC family virulence protein	C9J51_04945	C9J52_15685	C9I87_00910	C9I88_02895	GLP10_15470	CJF27_15425	CJF25_02305	CJF26_07515	GLP34_13665	GLP32_01685	GLP35_13495	GLP37_06790	GLP38_09330	GLP25_01535	GLP44_06420	GLP29_14445
virulence factor BrkB family protein	C9J51_15500	C9J52_10675	C9I87_14700	C9I88_16285	GLP10_10960	CJF27_08830		CJF26_05060	GLP34_00045		GLP35_00950	GLP37_00745	GLP38_10855	GLP25_04520	GLP44_01305	GLP29_00995
virulence protein	C9J51_02155 + C9J51_02160												GLP38_14430		GLP44_15400	
virulence associated protein																
H2O2 related enzymes																
Production																
pyruvate oxidase (Pox)	C9J51_06695	C9J52_08620	C9I87_13995	C9I88_04450	GLP10_18645	CJF27_12650	CJF25_16525	CJF26_09980	GLP34_06085	GLP32_14830	GLP35_05145	GLP37_13765	GLP38_02790	GLP25_06150	GLP44_08225	GLP29_09205
superoxide dismutase (Sod)	C9J51_10200	C9J52_11030	C9I87_06080	C9I88_09800	GLP10_16510	CJF27_05470	CJF25_08585	CJF26_07230	GLP34_07960	GLP32_02470	GLP35_15785	GLP37_07075	GLP38_19205	GLP25_01250	GLP44_06720	GLP29_14755

	<i>P. iliopiscarium</i>						<i>P. phosphoreum</i>									
	ATCC 51760T	ATCC 51761	NCIMB 13478	NCIMB 13481	TMW 2.2104	TMW 2.2035	TMW 2.2033	TMW 2.2034	TMW 2.2103	TMW 2.2125	TMW 2.2126	TMW 2.2130	TMW 2.2132	TMW 2.2134	TMW 2.2140	TMW 2.2142
Salt Response																
Outer membrane protein OmpW																
Major outer membrane protein OmpV																
RNA polymerase sigma factor RpoS	C9J51_01390	C9J52_15820	C9I87_06665	C9I88_00275	GLP10_11355	CJF27_02080	CJF25_05980	CJF26_00430	GLP34_04250	GLP32_05620	GLP35_08945	GLP37_09005	GLP38_00925	GLP25_02670	GLP44_04550	GLP29_10615
	C9J51_16075	C9J52_18820	C9I87_15705	C9I88_14550	GLP10_11660	CJF27_09480	CJF25_19125	CJF26_18430	GLP34_17885	GLP32_16385	GLP35_18780	GLP37_18830	GLP38_18565	GLP25_15960	GLP44_19260	GLP29_17765
	C9J51_09815	C9J52_08560	C9I87_06455	C9I88_09415	GLP10_10640	CJF27_12100	CJF25_09360	CJF26_08010	GLP34_14160	GLP32_03245	GLP35_12995	GLP37_06295	GLP38_09830	GLP25_14910	GLP44_05925	GLP29_13105
Two-component system response regulator OmpR	C9J51_13405	C9J52_05980	C9I87_11380	C9I88_08575	GLP10_11100	CJF27_22100	CJF25_11160	CJF26_12425	GLP34_10960	GLP32_09255	GLP35_11000	GLP37_10730	GLP38_11830	GLP25_11920	GLP44_18615	GLP29_07245
Two-component system sensor histidine kinase EnvZ	C9J51_13410	C9J52_05985	C9I87_11385	C9I88_08580	GLP10_01105	CJF27_02975	CJF25_11155	CJF26_12430	GLP34_10955	GLP32_09265	GLP35_11005	GLP37_10735	GLP38_11835	GLP25_11915	GLP44_18620	GLP29_07240
Porin OmpC/OmpF																
Sodium transporters																
sodium:alanine symporter family protein	C9J51_09185	C9J52_09855	C9I87_02755	C9I88_07360	GLP10_10425	CJF27_06775	CJF25_00395	CJF26_03100	GLP34_01985	GLP32_13025	GLP35_02875	GLP37_02660	GLP38_14770	GLP25_08155	GLP44_03200	GLP29_02880
	C9J51_11390	C9J52_06935	C9I87_09820	C9I88_08080	GLP10_06025	CJF27_07570	CJF25_13080	CJF26_11595	GLP34_09270	GLP32_10190	GLP35_07690	GLP37_07755	GLP38_10605	GLP25_12700	GLP44_09290	GLP29_04435
sodium:alanine (sodium:glycine) symporter family protein	C9J51_09240	C9J52_09800	C9I87_02700	C9I88_07415	GLP10_10370	CJF27_06830	CJF25_00450	CJF26_03155	GLP34_01930	GLP32_13080	GLP35_02820	GLP37_02605	GLP38_14825	GLP25_08100	GLP44_03145	GLP29_02825
sodium:proton antiporter	C9J51_02495	C9J52_00080	C9I87_04425	C9I88_13220	GLP10_14365	CJF27_14500	CJF25_03680	CJF26_01750	GLP34_06950	GLP32_03730	GLP35_08170	GLP37_12260	GLP38_15735	GLP25_13345	GLP44_12070	GLP29_10140
	C9J51_14000	C9J52_13905	C9I87_12800	C9I88_10625	GLP10_02430	CJF27_03570	CJF25_15560	CJF26_18350	GLP34_11840	GLP32_11990	GLP35_11490	GLP37_12620	GLP38_13040	GLP25_13600	GLP44_13780	GLP29_16510
	C9J51_06915	C9J52_08775	C9I87_14175	C9I88_04295	GLP10_16705	CJF27_16300	CJF25_16205	CJF26_09815	GLP34_05860	GLP32_14605	GLP35_14995	GLP37_13525	GLP38_02630	GLP25_06310	GLP44_17785	GLP29_09430
	C9J51_06685	C9J52_08610	C9I87_13985	C9I88_04460	GLP10_18635	CJF27_12640	CJF25_16535	CJF26_09990	GLP34_06095	GLP32_14840	GLP35_05135	GLP37_13775	GLP38_02800	GLP25_06140	GLP44_08215	GLP29_09195
	C9J51_00095	C9J52_18615	C9I87_16740	C9I88_01490	GLP10_16835	CJF27_09325	CJF25_11750	CJF26_06935	GLP34_08275	GLP32_02125	GLP35_16115	GLP37_05950	GLP38_17945	GLP25_00935	GLP44_07045	GLP29_11495
Na ⁺ /H ⁺ antiporter	C9J51_11960	C9J52_04120	C9I87_14885	C9I88_05560	GLP10_03125	CJF27_04915	CJF25_07285	CJF26_06555	GLP34_13305	GLP32_06885	GLP35_10410	GLP37_02890	GLP38_07130	GLP25_06825	GLP44_08290	GLP29_04190
Na ⁺ /H ⁺ antiporter NhaA	C9J51_11300	C9J52_06845	C9I87_09910	C9I88_07990	GLP10_06115	CJF27_07480	CJF25_13170	CJF26_11685	GLP34_09180	GLP32_10280	GLP35_07600	GLP37_07665	GLP38_10510	GLP25_12610	GLP44_09380	GLP29_04525
Na ⁺ /H ⁺ antiporter NhaC	C9J51_06705	C9J52_08630	C9I87_14005	C9I88_04440	GLP10_18655	CJF27_12660	CJF25_16005	CJF26_09970	GLP34_06075	GLP32_14820	GLP35_05155	GLP37_13745	GLP38_02780	GLP25_06160	GLP44_08245	GLP29_09215
Na ⁺ /H ⁺ antiporter NhaC		C9J52_01045														
Na ⁺ /H ⁺ antiporter	C9J51_04555	C9J52_11685	C9I87_01330	C9I88_03320	GLP10_08120	CJF27_08290	CJF25_05840	CJF26_00290	GLP34_04395	GLP32_05760	GLP35_09085	GLP37_17140	GLP38_00785	GLP25_02810	GLP44_04410	GLP29_18295
sodium:proton exchanger							CJF25_01860		GLP34_05255	GLP32_01245			GLP38_11295	GLP25_05000		
Na ⁺ /H ⁺ antiporter NhaC family protein	C9J51_18855	C9J52_18725	C9I87_19380	C9I88_19650	GLP10_18025	CJF27_11920	CJF25_13615	CJF26_16750	GLP34_20325	GLP32_20445	GLP35_20825	GLP37_16055	GLP38_20620	GLP25_16900	GLP44_13200	GLP29_08135
DASS family sodium-coupled anion symporter / 2-oxoglutarate translocator	C9J51_01145	C9J52_11085	C9I87_06135	C9I88_09740	GLP10_16565	CJF27_05525	CJF25_08985	CJF26_07635	GLP34_13790	GLP32_02870	GLP35_13370	GLP37_06670	GLP38_09455	GLP25_01665	GLP44_06295	GLP29_13475
sodium:phosphate symporter	C9J51_11305	C9J52_06850	C9I87_09905	C9I88_07995	GLP10_06110	CJF27_05825	CJF25_13165	CJF26_11680	GLP34_09185	GLP32_10275	GLP35_07605	GLP37_07670	GLP38_10520	GLP25_12615	GLP44_09375	GLP29_04520
calcium/sodium antiporter	C9J51_14270	C9J52_14130	C9I87_13025	C9I88_10850	GLP10_02665	CJF27_03805	CJF25_15330	CJF26_18120	GLP34_11610	GLP32_12220	GLP35_11720	GLP37_12850	GLP38_12810	GLP25_13830	GLP44_13515	GLP29_16740
DASS family sodium-coupled anion symporter	C9J51_08670	C9J52_07710	C9I87_03200	C9I88_06855	GLP10_09650	CJF27_01245	CJF25_14665	CJF26_12415	GLP34_02650	GLP32_11555	GLP35_03575	GLP37_04465	GLP38_08800	GLP25_08860	GLP44_10185	GLP29_06215
sodium:glutamate symporter	C9J51_12070	C9J52_04015	C9I87_12165	C9I88_05455	GLP10_17135	CJF27_16555	CJF25_07390	CJF26_06450	GLP34_13195	GLP32_06990	GLP35_10520	GLP37_18970	GLP38_07020	GLP25_06720	GLP44_20385	GLP29_13850
dicarboxylate/amino acid:cation symporter	C9J51_06395	C9J52_03780	C9I87_10880	C9I88_04735	GLP10_07850	CJF27_07630	CJF25_08515	CJF26_05230	GLP34_06395	GLP32_15565	GLP35_04835	GLP37_09945	GLP38_03100	GLP25_05845	GLP44_07930	GLP29_05320
Na ⁺ /H ⁺ dicarboxylate symporter	C9J51_17510	C9J52_15460	C9I87_12525	C9I88_16615	GLP10_18070	CJF27_17505	CJF25_07735	CJF26_06100	GLP34_17295	GLP32_11285	GLP35_04045	GLP37_17695	GLP38_16670	GLP25_18510	GLP44_14635	GLP29_18020
cation:dicarboxylate symporter family transporter	C9J51_06385	C9J52_03770	C9I87_10870	C9I88_04745	GLP10_07840	CJF27_07640	CJF25_08505	CJF26_05240	GLP34_06405	GLP32_15575	GLP35_04825	GLP37_09955	GLP38_03110	GLP25_05835	GLP44_07920	GLP29_05330
DASS family sodium-coupled anion symporter	C9J51_08145	C9J52_03530	C9I87_10955	C9I88_04995	GLP10_07620	CJF27_07890	CJF25_08300	CJF26_05455	GLP34_06610	GLP32_10715	GLP35_04615	GLP37_10160	GLP38_03315	GLP25_05600	GLP44_07705	GLP29_05545
sodium:solute symporter	C9J51_02730	C9J52_00315	C9I87_04860	C9I88_12990	GLP10_12455	CJF27_13205	CJF25_03515	CJF26_01890	GLP34_07085	GLP32_03870	GLP35_08310	GLP37_12120	GLP38_15395	GLP25_13205	GLP44_11905	GLP29_10380
sodium:solute symporter	C9J51_02035	C9J52_12095	C9I87_07415	C9I88_15260	GLP10_04180	CJF27_06370	CJF25_04060	CJF26_01280	GLP34_03330	GLP32_19035	GLP35_09460	GLP37_20900	GLP38_01780	GLP25_01815	GLP44_15945	GLP29_09095
sodium:solute symporter									GLP34_03645							
sodium-dependent transporter							CJF25_02840	CJF26_02605	GLP34_07800	GLP32_04570	GLP35_05830	GLP37_05475	GLP38_08425	GLP25_00420	GLP44_10940	GLP29_20225
sodium:panthothenate symporter	C9J51_17360	C9J52_14660	C9I87_17410	C9I88_15790	GLP10_12090	CJF27_16015	CJF25_17000	CJF26_17490	GLP34_19465	GLP32_17490	GLP35_18575	GLP37_18165	GLP38_18165	GLP25_17795	GLP44_18860	GLP29_17240
sodium:glucose cotransporter	C9J51_00460	C9J52_02880	C9I87_09535	C9I88_01115								GLP37_14835				
melibiose:sodium transporter MelB							CJF25_06615		GLP34_12730	GLP32_06250	GLP35_12440	GLP37_03550	GLP38_07755	GLP25_13025	GLP44_08935	GLP29_03440
sodium:proline symporter PutP							CJF25_03335	CJF26_02065	GLP34_07265	GLP32_04060	GLP35_08495	GLP37_04975	GLP38_07885	GLP25_13025	GLP44_11720	GLP29_10460
sodium:proline symporter PutP							CJF25_04215	CJF26_01120	GLP34_03485	GLP32_04685	GLP35_09615	GLP37_16620	GLP38_01625	GLP25_01970	GLP44_05505	GLP29_08940
sodium:proline symporter											GLP35_09920					
sodium:proline symporter																
sodium:proline symporter																
bile acid:sodium symporter family protein							CJF25_18210	CJF26_10620	GLP34_12930	GLP32_16005	GLP35_12605	GLP37_03725	GLP38_15310	GLP25_07625	GLP44_17655	GLP29_03270
Motility																
chemotaxis-specific protein-glutamate methyltransferase CheB	C9J51_05150	C9J52_05015	C9I87_00695	C9I88_02670				CJF26_08220	GLP34_09685	GLP32_08770	GLP35_07075		GLP38_03900	GLP25_04285	GLP44_01040	GLP29_00710
chemotaxis protein CheA	C9J51_05155	C9J52_05020	C9I87_00690	C9I88_02665				CJF26_08225	GLP34_09690	GLP32_08765	GLP35_07070		GLP38_03905	GLP25_04280	GLP44_01035	GLP29_00705
protein phosphatase CheZ	C9J51_05160	C9J52_05025	C9I87_00685	C9I88_02660				CJF26_08230	GLP34_09695	GLP32_08760	GLP35_06995		GLP38_03910	GLP25_04275	GLP44_01030	GLP29_00700
chemotaxis protein CheY	C9J51_05165	C9J52_05030	C9I87_00680	C9I88_02655				CJF26_08235	GLP34_09700	GLP32_08755	GLP35_06990		GLP38_03915	GLP25_04270	GLP44_01025	GLP29_00695
RNA polymerase sigma factor FlhA	C9J51_05170	C9J52_05035	C9I87_00675	C9I88_02650				CJF26_08240	GLP34_09705	GLP32_08750	GLP35_06885		GLP38_03920	GLP25_04265	GLP44_01020	GLP29_00690
flagellar biosynthesis protein FlhF	C9J51_05180	C9J52_05045	C9I87_00665	C9I88_02640				CJF26_08250	GLP34_09715	GLP32_08740	GLP35_06675		GLP38_03930	GLP25_04255	GLP44_01010	GLP29_00680
flagellar biosynthesis protein FlhA	C9J51_05185	C9J52_05050	C9I87_00660	C9I88_02635				CJF26_08255	GLP34_09720	GLP32_08735	GLP35_06670		GLP38_03935	GLP25_04250	GLP44_01005	GLP29_00675
flagellar biosynthesis protein FlhB	C9J51_0519															

	<i>P. iliopiscarium</i>						<i>P. phosphoreum</i>										
	ATCC 51760T	ATCC 51761	NCIMB 13478	NCIMB 13481	TMW 2.2104	TMW 2.2035	TMW 2.2033	TMW 2.2034	TMW 2.2103	TMW 2.2125	TMW 2.2126	TMW 2.2130	TMW 2.2132	TMW 2.2134	TMW 2.2140	TMW 2.2142	
flagellar basal-body rod protein FlgG	C9J51_05335	C9J52_05200	C9I87_00510	C9I88_02485			CJF26_08405	GLP34_09870	GLP32_08585	GLP35_00520		GLP38_04085	GLP25_04100	GLP44_00855	GLP29_00520		
flagellar basal-body rod protein FlgF	C9J51_05340	C9J52_05205	C9I87_00505	C9I88_02480			CJF26_08410	GLP34_09875	GLP32_08580	GLP35_00515		GLP38_04090	GLP25_04095	GLP44_00850	GLP29_00515		
flagellar hook protein FlgE	C9J51_05345	C9J52_05210	C9I87_00500	C9I88_02475			CJF26_08415	GLP34_09880	GLP32_08575	GLP35_00510		GLP38_04095	GLP25_04090	GLP44_00845	GLP29_00510		
flagellar biosynthesis protein FlgD	C9J51_05350	C9J52_05215	C9I87_00495	C9I88_02470			CJF26_08420	GLP34_09885	GLP32_08570	GLP35_00505		GLP38_04100	GLP25_04085	GLP44_00840	GLP29_00505		
flagellar basal body rod protein FlgC	C9J51_05355	C9J52_05220	C9I87_00490	C9I88_02465			CJF26_08425	GLP34_09890	GLP32_08565	GLP35_00500		GLP38_04105	GLP25_04080	GLP44_00835	GLP29_00500		
flagellar basal body rod protein FlgB	C9J51_05360	C9J52_05225	C9I87_00485	C9I88_02460			CJF26_08430	GLP34_09895	GLP32_08560	GLP35_00495		GLP38_04110	GLP25_04075	GLP44_00830	GLP29_00495		
chemotaxis protein CheR	C9J51_05365	C9J52_05230	C9I87_00480	C9I88_02455			CJF26_08435	GLP34_09900	GLP32_08555	GLP35_00490		GLP38_04115	GLP25_04070	GLP44_00825	GLP29_00490		
chemotaxis protein CheV	C9J51_05370	C9J52_05235	C9I87_00475	C9I88_02450			CJF26_08440	GLP34_09905	GLP32_08550	GLP35_00485		GLP38_04120	GLP25_04065	GLP44_00820	GLP29_00485		
flagellar biosynthesis protein FlhB	C9J51_05125	C9J52_04990	C9I87_00720	C9I88_02695	GLP10_15350	CJF27_15250	CJF26_08195	GLP34_09660	GLP32_08795	GLP35_00730	GLP37_00535	GLP38_03875	GLP25_04310	GLP44_01065	GLP29_00735		
chemotaxis protein CheW	C9J51_05135	C9J52_05000	C9I87_00710	C9I88_02685	GLP10_15360	CJF27_15240	CJF26_08205	GLP34_09670	GLP32_08785	GLP35_00720	GLP37_00525	GLP38_03885	GLP25_04300	GLP44_01055	GLP29_00725		
chemotaxis protein CheW/hypothetical protein	C9J51_05140	C9J52_05005	C9I87_00705	C9I88_02680	GLP10_15365		CJF26_08210	GLP34_09675	GLP32_08780	GLP35_00715	GLP37_00520	GLP38_03890	GLP25_04295	GLP44_01050	GLP29_00720		
flagellar biosynthesis anti-sigma factor FlgM	C9J51_05380	C9J52_05245	C9I87_00465	C9I88_02440	GLP10_15390	CJF27_15210	CJF26_08235	GLP34_09850	GLP32_08540	GLP35_00475	GLP37_00480	GLP38_04130	GLP25_04055	GLP44_00810	GLP29_00475		
flagellar protein FlgN	C9J51_05385	C9J52_05250	C9I87_00460	C9I88_02435	GLP10_15395	CJF27_15205	CJF26_08240	GLP34_09920	GLP32_08535	GLP35_00470	GLP37_00475	GLP38_04135	GLP25_04050	GLP44_00805	GLP29_00470		
flagellar biosynthesis protein FlgP	C9J51_05390	C9J52_05255	C9I87_00455	C9I88_02430	GLP10_15400	CJF27_15200	CJF26_08245	GLP34_09925	GLP32_08530	GLP35_00465	GLP37_00470	GLP38_04140	GLP25_04045	GLP44_00800	GLP29_00465		
flagellar basal-body protein	C9J51_05400	C9J52_05265	C9I87_00445	C9I88_02420	GLP10_15410	CJF27_15190	CJF26_08255	GLP34_09935	GLP32_08520	GLP35_00455	GLP37_00460	GLP38_04150	GLP25_04035	GLP44_00790	GLP29_00455		
flagellar export chaperone FlhS	C9J51_05280	C9J52_05145	C9I87_00565	C9I88_02540			CJF26_08350	GLP34_09815	GLP32_08640	GLP35_00575	GLP37_00490	GLP38_04030	GLP25_04155	GLP44_00910	GLP29_00580		
flagella basal body P-ring formation protein FlgA	C9J51_05375	C9J52_05240	C9I87_00470	C9I88_02445	GLP10_15385	CJF27_15215	CJF26_08230	GLP34_09910	GLP32_08545	GLP35_00480	GLP37_00485	GLP38_04125	GLP25_04060	GLP44_00815	GLP29_00480		
Bioluminescence																	
Phosphorelay protein LuxU	C9J51_06615	C9J52_03975	C9I87_11085	C9I88_04535	GLP10_14125	CJF27_12575	CJF25_16620	GLP34_06185	GLP32_15360	GLP35_05045	GLP37_21900	GLP38_02890	GLP25_06055	GLP44_08130	GLP29_05105		
transcriptional regulator quorum sensing regulator LuxR	C9J51_14595	C9J52_13170	C9I87_13360	C9I88_11175	GLP10_03020	CJF27_04160	CJF26_17015	GLP34_11290	GLP32_12540	GLP35_12050	GLP37_13170	GLP38_12475	GLP25_14150	GLP44_21100	GLP29_16240		
lux-rib operon																	
ribB	C9J51_05790	C9J52_05660	C9I87_00050	C9I88_02025	GLP10_14750	CJF27_15000	CJF25_03290 + CJF25_18605	CJF26_02110 + CJF26_08860	GLP34_07310 + GLP34_10335	GLP32_04105 + GLP32_08120	GLP35_00055 + GLP35_08540	GLP37_00055 + GLP37_05020	GLP38_04545 + GLP38_07930	GLP25_03630 + GLP25_12980	GLP44_00390 + GLP44_11675	GLP29_00055 + GLP29_10505	
luxC							CJF25_03295 + CJF25_18605	CJF26_02075 + CJF26_08870	GLP34_07275 + GLP34_10335	GLP32_04070 + GLP32_08120	GLP35_08505 + GLP35_08510	GLP37_04985 + GLP37_04990	GLP38_07895 + GLP38_07900	GLP25_13015 + GLP25_13010	GLP44_11710 + GLP44_11705	GLP29_10470 + GLP29_10475	
Activated long-chain acyl hydrolase luxD							CJF25_03300 + CJF25_18610	CJF26_02100 + CJF26_08870	GLP34_07280 + GLP34_10340	GLP32_04075 + GLP32_08125	GLP35_08510 + GLP35_08520	GLP37_05010 + GLP37_05005	GLP38_07920 + GLP38_07915	GLP25_12990 + GLP25_12995	GLP44_11685 + GLP44_11690	GLP29_10495 + GLP29_10490	
luxE							CJF25_03305 + CJF25_18615	CJF26_02105 + CJF26_08875	GLP34_07295 + GLP34_10345	GLP32_04090 + GLP32_08130	GLP35_08525 + GLP35_08535	GLP37_05015 + GLP37_05010	GLP38_07925 + GLP38_07915	GLP25_12985 + GLP25_13000	GLP44_11680 + GLP44_11695	GLP29_10500 + GLP29_10485	
luxF							CJF25_03310 + CJF25_18620	CJF26_02090 + CJF26_08880	GLP34_07290 + GLP34_10345	GLP32_04085 + GLP32_08135	GLP35_08520 + GLP35_08515	GLP37_05000 + GLP37_04995	GLP38_07910 + GLP38_07905	GLP25_13000 + GLP25_13005	GLP44_11695 + GLP44_11700	GLP29_10485 + GLP29_10480	
luxG							CJF25_03315 + CJF25_18625	CJF26_02085 + CJF26_08885	GLP34_07285 + GLP34_10345	GLP32_04080 + GLP32_08135	GLP35_08515 + GLP35_08520	GLP37_04995 + GLP37_04990	GLP38_07905 + GLP38_07900	GLP25_13005 + GLP25_13000	GLP44_11700 + GLP44_11710	GLP29_10480 + GLP29_20050	
Beta subunit luciferase luxB							CJF25_03315 + CJF25_18625	CJF26_02085 + CJF26_08885	GLP34_07285 + GLP34_10345	GLP32_04080 + GLP32_08135	GLP35_08515 + GLP35_08520	GLP37_04995 + GLP37_04990	GLP38_07905 + GLP38_07900	GLP25_13005 + GLP25_13000	GLP44_11700 + GLP44_11710	GLP29_10480 + GLP29_20050	
Alpha subunit luciferase luxA							CJF25_03315 + CJF25_18625	CJF26_02085 + CJF26_08885	GLP34_07285 + GLP34_10345	GLP32_04080 + GLP32_08135	GLP35_08515 + GLP35_08520	GLP37_04995 + GLP37_04990	GLP38_07905 + GLP38_07900	GLP25_13005 + GLP25_13000	GLP44_11700 + GLP44_11710	GLP29_10480 + GLP29_20050	
quorum sensing regulator LuxR	C9J51_12690	C9J52_13490	C9I87_08575	C9I88_13660	GLP10_00225	CJF27_03005	CJF25_04630	GLP34_05495	GLP32_07355	GLP35_06405	GLP37_19225	GLP38_05305	GLP25_09600	GLP44_11510	GLP29_20050		
hot-dog/esterase							CJF25_18765	GLP34_10180	GLP32_08280	GLP35_00215	GLP37_00215	GLP38_04390	GLP25_03790	GLP44_00550	GLP29_00215		
esterase FrsA	C9J51_05635	C9J52_05505	C9I87_00210	C9I88_02185	GLP10_17210	CJF27_16890	CJF26_08705	GLP34_10180	GLP32_08280	GLP35_00215	GLP37_00215	GLP38_04390	GLP25_03790	GLP44_00550	GLP29_00215		
esterase YqjA	C9J51_14835	C9J52_10290	C9I87_13585	C9I88_12545	GLP10_08550	CJF27_10095	CJF26_17015	GLP34_15390	GLP32_13410	GLP35_13880	GLP37_14020	GLP38_13420	GLP25_14580	GLP44_12340	GLP29_19440		
Shock /stress																	
cold-shock protein																	
C9J51_01415 + C9J51_02830 + C9J51_02895 + C9J51_09100	C9J52_00415 + C9J52_00480 + C9J52_09940 + C9J52_15845	C9I87_02840 + C9I87_04760 + C9I87_04835 + C9I87_06685	C9I88_00250 + C9I87_07255 + C9I88_10520 + C9I88_10585	GLP10_10505 + GLP10_11380 + GLP10_12285 + GLP10_12355	CJF27_02060 + CJF27_06995 + CJF27_13030 + CJF27_13105	CJF25_03350 + CJF25_18655 + CJF26_02010 + CJF26_08890	CJF26_04555 + CJF26_01995 + CJF26_02055 + CJF26_06320 + CJF26_10430 + CJF26_10850 + CJF26_12020 + CJF26_20250 + CJF26_20210	GLP34_04220 + GLP34_07195 + GLP34_07255 + GLP34_08845 + GLP34_13065 + GLP34_20690	GLP32_03985 + GLP32_04050 + GLP32_05590 + GLP32_06330 + GLP32_07115 + GLP32_18560	GLP35_07280 + GLP35_08420 + GLP35_08485 + GLP35_08915 + GLP35_10645	GLP37_07345 + GLP37_09035 + GLP37_11945 + GLP37_12010 + GLP37_19100 + GLP37_19915	GLP38_00955 + GLP38_06890 + GLP38_10195 + GLP38_15405 + GLP38_15485 + GLP38_20220	GLP25_02640 + GLP25_06590 + GLP25_12285 + GLP25_13035 + GLP25_13095 + GLP25_19030	GLP44_04580 + GLP44_09700 + GLP44_11730 + GLP44_11795 + GLP44_20020 + GLP44_20260	GLP29_00460 + GLP29_10390 + GLP29_10450 + GLP29_10645 + GLP29_13720 + GLP29_19660 + GLP29_19955		
C9J51_01415 + C9J51_02830 + C9J51_02895 + C9J51_03000 + C9J51_08130 + C9J51_16260 + C9J51_18270	C9J52_00415 + C9J52_00480 + C9J52_00600 + C9J52_07215 + C9J52_15845 + C9J52_17040 + C9J52_17050	C9I87_03820 + C9I87_04760 + C9I87_04835 + C9I87_04945 + C9I87_06685 + C9I87_19135 + C9I87_19145	C9I88_00250 + C9I88_06645 + C9I88_10415 + C9I88_10520 + C9I88_10585 + C9I88_17890 + C9I88_17900	GLP10_11380 + GLP10_12285 + GLP10_12355 + GLP10_14480 + GLP10_14490 + GLP10_14970	CJF27_02060 + CJF27_13030 + CJF27_13105 + CJF27_14615 + CJF27_14880	CJF25_03350 + CJF25_18655 + CJF26_02010 + CJF26_08890	CJF26_04555 + CJF26_01995 + CJF26_02055 + CJF26_06320 + CJF26_10430 + CJF26_10850 + CJF26_12020 + CJF26_20250 + CJF26_20210	GLP34_04220 + GLP34_07195 + GLP34_07255 + GLP34_08845 + GLP34_13065 + GLP34_20690	GLP32_03985 + GLP32_04050 + GLP32_05590 + GLP32_06330 + GLP32_07115 + GLP32_18560	GLP35_07280 + GLP35_08420 + GLP35_08485 + GLP35_08915 + GLP35_10645	GLP37_03470 + GLP37_03910 + GLP37_07345 + GLP37_09035 + GLP37_11945 + GLP37_12010 + GLP37_19100 + GLP37_19915	GLP38_00955 + GLP38_06890 + GLP38_10195 + GLP38_15405 + GLP38_15485 + GLP38_20220	GLP25_02640 + GLP25_06590 + GLP25_07385 + GLP25_07805 + GLP25_12285 + GLP25_13035 + GLP25_13095 + GLP25_19030	GLP44_20010 + GLP44_08870 + GLP44_04580 + GLP44_11730 + GLP44_20020 + GLP44_20260 + GLP44_11795 + GLP44_11995 + GLP44_20020 + GLP44_20260 + GLP44_17475 + GLP44_09700	GLP29_00460 + GLP29_04860 + GLP29_10390 + GLP29_10450 + GLP29_10645 + GLP29_13720 + GLP29_19660 + GLP29_19955		
C9J51_18390 C9J51_08135 C9J51_16315 C9J51_12205 + C9J51_19115	C9J52_17645 C9J52_07220 C9J52_15010 C9J52_18185	C9I87_18730 C9I87_03815 C9I87_15960 C9I87_12295	C9I88_17535 C9I88_06650 C9I88_14295 C9I88_19900	GLP10_13610 GLP10_08665 GLP10_11900	CJF27_13940 CJF27_01755 CJF27_09720	CJF25_18730 CJF26_10425 CJF26_18700											

	<i>P. iliopiscarium</i>						<i>P. phosphoreum</i>									
	ATCC 51760T	ATCC 51761	NCIMB 13478	NCIMB 13481	TMW 2.2104	TMW 2.2035	TMW 2.2033	TMW 2.2034	TMW 2.2103	TMW 2.2125	TMW 2.2126	TMW 2.2130	TMW 2.2132	TMW 2.2134	TMW 2.2140	TMW 2.2142
universal stress global response regulator UspA	C9J51_18235	C9J52_17015	C9I87_19110	C9I88_17865	GLP10_14515	CJF27_14650	CJF25_20485	CJF26_20175	GLP34_20655	GLP32_18595	GLP35_19920	GLP37_19950	GLP38_20255	GLP25_19065	GLP44_19985	GLP29_19635
envelope stress sensor histidine kinase CpxA / two-component system sensor histidine kinase	C9J51_13620	C9J52_06195	C9I87_11595	C9I88_08785	GLP10_01315	CJF27_03190	CJF25_10940	CJF26_12645	GLP34_10740	GLP32_09480	GLP35_11220	GLP37_10950	GLP38_12050	GLP25_11700	GLP44_14905	GLP29_07020
NirD/YgiW/YdeI family stress tolerance protein / hypothetical protein	C9J51_01025	C9J52_02310	C9I87_08900	C9I88_00540	GLP10_05375	CJF27_02290	CJF25_00690	CJF26_03390	GLP34_01695	GLP32_00075	GLP35_02585	GLP37_02365	GLP38_05980	GLP25_10315	GLP44_02910	GLP29_02585
	C9J51_16325	C9J52_15000	C9I87_15970	C9I88_14285	GLP10_11905	CJF27_09725	CJF25_05710	CJF26_00160	GLP34_04525	GLP32_05890	GLP35_09215	GLP37_17270	GLP38_00655	GLP25_02940	GLP44_04280	GLP29_18425
Iron																
ferrous iron transport protein C	C9J51_04645	C9J52_11775	C9I87_01240	C9I88_03230	GLP10_08210	CJF27_08200	CJF25_01950	CJF26_04665	GLP34_00435	GLP32_01335	GLP35_01300	GLP37_01095	GLP38_11205	GLP25_04910	GLP44_01655	GLP29_01345
ferrous iron transport protein A	C9J51_04655	C9J52_11785	C9I87_01230	C9I88_03220	GLP10_08220	CJF27_08190	CJF25_01960	CJF26_04675	GLP34_00425	GLP32_01345	GLP35_01290	GLP37_01085	GLP38_11195	GLP25_04900	GLP44_01645	GLP29_01335
ferrous iron transport protein B	C9J51_04650	C9J52_11780	C9I87_01235	C9I88_03225	GLP10_08215	CJF27_08195	CJF25_01955	CJF26_04670	GLP34_00430	GLP32_01340	GLP35_01295	GLP37_01090	GLP38_11200	GLP25_04905	GLP44_01650	GLP29_01340
	C9J51_01945	C9J52_12005	C9I87_07325	C9I88_15350	GLP10_04090	CJF27_06480	CJF25_04160	CJF26_01175	GLP34_03430	GLP32_04630	GLP35_09560	GLP37_16675	GLP38_01680	GLP25_01915	GLP44_05560	GLP29_08995
ferric iron uptake transcriptional regulator	C9J51_04765	C9J52_15505	C9I87_09455	C9I88_01035	GLP10_18820	CJF27_17830	CJF25_02075	CJF26_04790	GLP34_00315	GLP32_01455	GLP35_01180	GLP37_00975	GLP38_11085	GLP25_04790	GLP44_01535	GLP29_01225
iron chelate uptake ABC transporter family permease subunit	C9J51_00535	C9J52_02805	C9I87_13345	C9I88_11160	GLP10_03005	CJF27_04145	CJF25_05050	CJF26_15225	GLP34_05075	GLP32_13870	GLP35_15225	GLP37_14760	GLP38_00100	GLP25_03480	GLP44_03730	GLP29_12320
iron ABC transporter substrate-binding protein	C9J51_14580	C9J52_13155	C9I87_13350	C9I88_11165	GLP10_03010	CJF27_04150	CJF25_15020	CJF26_17030	GLP34_11305	GLP32_12525	GLP35_12035	GLP37_13155	GLP38_12490	GLP25_14135	GLP44_21085	GLP29_16255
iron chelate uptake ABC transporter family permease subunit	C9J51_11855	C9J52_04225	C9I87_07810	C9I88_12240	GLP10_00655	CJF27_00745	CJF25_07175	CJF26_11310	GLP34_11935	GLP32_07985	GLP35_10295	GLP37_03000	GLP38_05830	GLP25_10175	GLP44_11020	
	C9J51_09525	C9J52_08240	C9I87_07325	C9I88_15350	GLP10_04090	CJF27_06460	CJF25_12655	CJF26_13620			GLP35_06925	GLP37_11480				
iron ABC transporter	C9J51_16980	C9J52_12680	C9I87_17070	C9I88_14860	GLP10_09610	CJF27_11480	CJF25_05055	CJF26_15230	GLP34_16730	GLP32_13875	GLP35_15230	GLP37_14755	GLP38_00105	GLP25_03475	GLP44_03735	GLP29_12315
	C9J51_16975	C9J52_12675					CJF25_19945	CJF26_17540	GLP34_05070	GLP32_17055	GLP35_17995	GLP37_16875	GLP38_17415	GLP25_17360	GLP44_16870	GLP29_15705
iron ABC transporter permease	C9J51_14585	C9J52_13160	C9I87_14990	C9I88_05665	GLP10_03230	CJF27_04810	CJF25_15015	CJF26_17025	GLP34_16735	GLP32_12530	GLP35_12040	GLP37_13160	GLP38_12485	GLP25_14140	GLP44_21090	GLP29_16250
							CJF25_07175	CJF26_11310	GLP34_13415	GLP32_06775	GLP35_10295	GLP37_03000	GLP38_07240	GLP25_06935	GLP44_08400	GLP29_04085
							CJF25_13390	CJF26_11905	GLP34_08960	GLP32_10500						GLP29_04745
manganese/iron ABC transporter ATP-binding protein				C9I88_19870												
iron-siderophore ABC transporter substrate-binding protein							CJF25_11820	CJF26_06865	GLP34_08340	GLP32_02060			GLP38_18010	GLP25_00870		GLP29_11560
Marine polysaccharides																
Xylose																
endoxylanase	C9J51_02695	C9J52_00280	C9I87_04625	C9I88_13025			CJF25_03580	CJF26_01855	GLP34_07050	GLP32_03835	GLP35_08275	GLP37_12155	GLP38_15630	GLP25_13240	GLP44_11970	GLP29_10245
xylosidase																
xyG: D-xylose ABC transporter, ATP-binding protein							CJF25_09390	CJF26_08040	GLP34_17565	GLP32_03270	GLP35_12970	GLP37_06270	GLP38_09855	GLP25_14885	GLP44_05900	GLP29_13080
ABC_transporter_permease_protein_(cluster_2_ribose/xylose/arabinose/galactose)							CJF25_09385	CJF26_08035	GLP34_17560	GLP32_03265	GLP35_12975	GLP37_06275	GLP38_09850	GLP25_14890	GLP44_05905	GLP29_13085
Laminarin																
laminarinase																
Chondroitin sulphate																
chondroitinase			C9I87_07090	C9I88_15570			CJF25_03555		GLP34_03010						GLP44_11945	
chondroitin sulphate lyase																
Arabinogalactan																
galactanase																
beta-galactosidase																
beta-galactosidase subunit beta	C9J51_12050	C9J52_04035	C9I87_12145	C9I88_05475	GLP10_17155	CJF27_16575	CJF25_06620		GLP34_12725	GLP32_06255	GLP35_12435	GLP37_03545	GLP38_07750	GLP25_06740	GLP44_08930	GLP29_03445
beta-galactosidase subunit alpha	C9J51_12045	C9J52_04040	C9I87_12140	C9I88_05480	GLP10_17160	CJF27_16580	CJF25_07370	CJF26_06470	GLP34_13215	GLP32_06970	GLP35_10500	GLP37_18950	GLP38_07045	GLP25_06745	GLP44_20405	GLP29_13870
arabinofuranosidase							CJF25_07365	CJF26_06475	GLP34_13220	GLP32_06965	GLP35_10495	GLP37_18945	GLP38_07045	GLP25_06745	GLP44_20410	GLP29_13875
arabinopyranosidase																
Pullulan																
pullulanase	C9J51_10565	C9J52_17825	C9I87_05710	C9I88_01900	GLP10_07205	CJF27_05140										
Fucoidan																
fucoidase																
L-fucose:H+ symporter permease	C9J51_01760	C9J52_16275	C9I87_07120	C9I88_15540	GLP10_03865	CJF27_16985	CJF25_06450	CJF26_00900	GLP34_03730	GLP32_04915	GLP35_09905	GLP37_09730	GLP38_01405	GLP25_02190	GLP44_05215	GLP29_08720
L-fucose:H+ symporter permease																
L-fucose isomerase																
L-fuculokinase																
L-fucose mutarotase																
L-fucose-phosphate aldolase																
Chitin																
chitinase	C9J51_09235	C9J52_09805	C9I87_02705	C9I88_07410	GLP10_10375	CJF27_06825	CJF25_05285	CJF26_15460	GLP34_04840	GLP32_14105	GLP35_15460	GLP37_14525	GLP38_00335	GLP25_03245	GLP44_03965	GLP29_12085
	C9J51_00695	C9J52_02645	C9I87_09295	C9I88_00875												

	P. phosphoreum															
	AK-3	AK-4	AK-5	AK-8	ATCC 11040	FS-1.1	FS-1.2	FS-2.1	FS-2.2	FS-3.2	FS-4.1	FS-4.2	FS-5.1	FS-5.2	FS-6.1	GCSL-P69
Pentose phosphate pathway																
6-phosphogluconolactonase (dev B)	CTM87_16905	C9J22_09375	C9J21_05905	CTM67_08650	CTM77_08515	CTM76_02885	CTM93_00750	CTM79_01790	C9J19_17290	DAT36_10770	CTM80_12300	CTM85_12755	CTM70_05645	CTM75_11255	C9J18_07865	AYY26_16395
Phosphogluconate dehydrogenase (gnt Z)	CTM87_16910	C9J22_09380	C9J21_05910	CTM67_08645	CTM77_08520	CTM76_02880	CTM93_00755	CTM79_01795	C9J19_17785	DAT36_10765	CTM80_12305	CTM85_12760	CTM70_05640	CTM75_11250	C9J18_07870	AYY26_16390
ribulose-5-phosphate 3-epimerase (RibuloseP<->XyluloseP) (rp e)	CTM87_08465	C9J22_11475	C9J21_09795	CTM67_03660	CTM77_11565	CTM76_12305	CTM93_04960	CTM79_02350	C9J19_07335	DAT36_07300	CTM80_01695	CTM85_05795	CTM70_01370	CTM75_05275	C9J18_10955	AYY26_12060
Ribose 5-phosphate isomerase (RiboseP <-> RibuloseP) (rpi A)	CTM87_17185	C9J22_17765	C9J21_14570	CTM67_06330	CTM77_16420	CTM76_15995	CTM93_14800	CTM79_00940	C9J19_17095	DAT36_14420	CTM80_13165	CTM85_17295	CTM70_04695	CTM75_11330	C9J18_05505	AYY26_17170
Transketolase (tkA)	CTM87_02635	C9J22_00195	C9J21_04840	CTM67_17215	CTM77_02140	CTM76_07655	CTM93_18525	CTM79_08165	C9J19_09470	DAT36_04185	CTM80_03465	CTM85_11235	CTM70_15510	CTM75_17200	C9J18_04940	AYY26_13305
	CTM87_19675	C9J22_19755	C9J21_14675	CTM67_06395	CTM77_08525	CTM76_15915	CTM93_17835	CTM79_08845	C9J19_19935	DAT36_18355	CTM80_18295	CTM85_19280	CTM70_11535	CTM75_15940	C9J18_05590	AYY26_11080
Transaldolase (ta I)	CTM87_02640	C9J22_00190	C9J21_04835	CTM67_17210	CTM77_02145	CTM76_07660	CTM93_18520	CTM79_08160	C9J19_09475	DAT36_04190	CTM80_03460	CTM85_11240	CTM70_15505	CTM75_17195	C9J18_04945	AYY26_13310
Gluconeogenesis																
Phosphoenolpyruvate carboxylase (pvc) / PEPcase (ppc)	CTM87_08555	C9J22_11565	C9J21_09705	CTM67_03750	CTM77_11475	CTM76_12395	CTM93_04870	CTM79_02440	C9J19_07245	DAT36_07210	CTM80_01605	CTM85_05705	CTM70_01280	CTM75_05185	C9J18_11045	AYY26_12150
Pyruvate carboxylase (pvc)																
phosphoenolpyruvate carboxykinase (pckA)	CTM87_15970	C9J22_15280	C9J21_10210	CTM67_04740	CTM77_14560	CTM76_15475	CTM93_08985	CTM79_08765	C9J19_14755	DAT36_09325	CTM80_08185	CTM85_12985	CTM70_05340	CTM75_14275	C9J18_16470	AYY26_14640
PEP synthase (pps A)	CTM87_06155	C9J22_10480	C9J21_17260	CTM67_14580	CTM77_03255	CTM76_00595	CTM93_10310	CTM79_19770	C9J19_11200	DAT36_17650	CTM80_14145	CTM85_17785	CTM70_16650	CTM75_15380	C9J18_12820	AYY26_08655
phosphoenolpyruvate utilizing protein	CTM87_15610	C9J22_15115	C9J21_17070	CTM67_12140	CTM77_03445	CTM76_00390	CTM93_10485	CTM79_05400	C9J19_11375	DAT36_17760	CTM80_16620	CTM85_00040	CTM70_15805	CTM75_15160	C9J18_12655	AYY26_03030
malate dehydrogenase (oxaloacetate-decarboxylating)	CTM87_14265	C9J22_19445	C9J21_18950	CTM67_15665	CTM77_09565	CTM76_15275	CTM93_16225	CTM79_16590	C9J19_13395	DAT36_04465	CTM80_14775	CTM85_10195	CTM70_07835	CTM75_14610	C9J18_15155	AYY26_13970
Aspartate/tyrosine/aromatic aminotransferase	CTM87_05415	C9J22_02860	C9J21_15925	CTM67_14720	CTM77_07870	CTM76_12015	CTM93_19060	CTM79_17350	C9J19_19415	DAT36_09530	CTM80_08700	CTM85_06670	CTM70_13995	CTM75_16420	C9J18_19050	AYY26_07695
	CTM87_10110	C9J22_05045	C9J21_09150	CTM67_06950	CTM77_01275	CTM76_20415	CTM93_16715	CTM79_04800	C9J19_05255	DAT36_16610	CTM80_19355	CTM85_00670	CTM70_17125	CTM75_15125	C9J18_02720	AYY26_03645
Aspartate oxidase	CTM87_17270	C9J22_17850	C9J21_14485	CTM67_06245	CTM77_16505	CTM76_16080	CTM93_14715	CTM79_01025	C9J19_17180	DAT36_14505	CTM80_13250	CTM85_17380	CTM70_04610	CTM75_11415	C9J18_05420	AYY26_17085
Fructose-1,6-bisphosphatase (fdp)	CTM87_08630	C9J22_11640	C9J21_09630	CTM67_03825	CTM77_11400	CTM76_12470	CTM93_04795	CTM79_02515	C9J19_07170	DAT36_07135	CTM80_01530	CTM85_05630	CTM70_01205	CTM75_05110	C9J18_11120	AYY26_12225
	CTM87_14245									DAT36_04445		CTM85_10175		CTM75_14590		
glucose-6-phosphatase (phosphatase PAP2 family) (α6pc)																
phosphatase PAP2 family	CTM87_06630	C9J22_10945	C9J21_04085	CTM67_05000	CTM77_02825	CTM76_01045	CTM93_13715	CTM79_18700	C9J19_04660	DAT36_14115	CTM80_12890	CTM85_03655	CTM70_07665	CTM75_04270	C9J18_12035	AYY26_08135
Glycolysis																
glucokinase (glc K) putative / sugar kinase / ROK family sugar kinase	CTM87_05790	C9J22_03035	C9J21_19570	CTM67_17780	CTM77_15600	CTM76_16920	CTM93_18365	CTM79_18325	C9J19_19150	DAT36_11820	CTM80_08875	CTM85_19870	CTM70_12370	CTM75_16700	C9J18_18865	AYY26_07525
	CTM87_15150	C9J22_01335	C9J21_20195	CTM67_14180	CTM77_12715	CTM76_06590	CTM93_02505	CTM79_19240	C9J19_14045	DAT36_14990	CTM80_15800	CTM85_02115	CTM70_10800	CTM75_10915	C9J18_03800	AYY26_09310
phosphoglucosyltransferase (pgm)	CTM87_11660	C9J22_06240	C9J21_06805	CTM67_01655	CTM77_00100	CTM76_04945	CTM93_01420	CTM79_07280	C9J19_00345	DAT36_02875	CTM80_07930	CTM85_11875	CTM70_04315	CTM75_04720	C9J18_01540	AYY26_04740
Glucose-6-phosphate isomerase (pdi)	CTM87_18145	C9J22_18695	C9J21_19145	CTM67_14325	CTM77_10640	CTM76_18690	CTM93_15810	CTM79_15495	C9J19_18360	DAT36_15455	CTM80_06540	CTM85_18275	CTM70_05820	CTM75_13150	C9J18_19200	AYY26_18155
mannose-6-P isomerase (man A)	CTM87_17485	C9J22_18110	C9J21_16805	CTM67_11470	CTM77_13845	CTM76_18485	CTM93_14865	CTM79_13045	C9J19_03625	DAT36_19405	CTM80_11405	CTM85_19995	CTM70_05030	CTM75_11630	C9J18_18255	AYY26_15130
glyceraldehyde phosphate dehydrogenase	CTM87_03625	C9J22_07185	C9J21_03320	CTM67_02605	CTM77_04050	CTM76_04130	CTM93_06440	CTM79_09045	C9J19_15475	DAT36_02085	CTM80_09045	CTM85_09830	CTM70_02575	CTM75_06915	C9J18_06950	AYY26_02605
phosphoglycerate kinase	CTM87_17160	C9J22_17740	C9J21_14595	CTM67_06355	CTM77_16395	CTM76_15970	CTM93_14825	CTM79_00915	C9J19_17070	DAT36_14395	CTM80_13140	CTM85_17270	CTM70_18205	CTM75_11305	C9J18_05530	AYY26_17195
phosphoglycerate mutase / phosphoglycerate mutase (2,3-diphosphoglycerate-independent)	CTM87_08705	C9J22_11710	C9J21_09555	CTM67_03895	CTM77_11325	CTM76_12545	CTM93_04720	CTM79_02585	C9J19_07095	DAT36_07065	CTM80_01455	CTM85_05555	CTM70_01130	CTM75_05035	C9J18_11190	AYY26_12295
2,3-diphosphoglycerate-dependent phosphoglycerate mutase	CTM87_06385	C9J22_10730	C9J21_03875	CTM67_16620	CTM77_03025	CTM76_00835	CTM93_14375	CTM79_12060	C9J19_04865	DAT36_18245	CTM80_18605	CTM85_03450	CTM70_13410	CTM75_04065	C9J18_11825	AYY26_08390
enolase	CTM87_17355	C9J22_17935	C9J21_14400	CTM67_08160	CTM77_16590	CTM76_16165	CTM93_14630	CTM79_01110	C9J19_17265	DAT36_14590	CTM80_13335	CTM85_17465	CTM70_04525	CTM75_11500	C9J18_05335	AYY26_17000
pyruvate kinase	CTM87_09765	C9J22_05410	C9J21_15170	CTM67_08025	CTM77_00915	CTM76_14765	CTM93_02235	CTM79_05160	C9J19_05625	DAT36_03375	CTM80_02295	CTM85_01025	CTM70_09640	CTM75_00140	C9J18_02360	AYY26_04005
	CTM87_14435	C9J22_16370	C9J21_21260	CTM67_03070	CTM77_09395	CTM76_15105	CTM93_09450	CTM79_09610	C9J19_13225	DAT36_04635	CTM80_09340	CTM85_10365	CTM70_06835	CTM75_07870	C9J18_14985	AYY26_14140
glucose -> pyruvate Homolactic fermentation																
6-phosphofructokinase (pfk A)	CTM87_08660	C9J22_11665	C9J21_09600	CTM67_03850	CTM77_11370	CTM76_12500	CTM93_04765	CTM79_02540	C9J19_07140	DAT36_07110	CTM80_01500	CTM85_05600	CTM70_01175	CTM75_05080	C9J18_11145	AYY26_12250
fructose-1,6-bisphosphate aldolase (fba A)	CTM87_17165	C9J22_17745	C9J21_14590	CTM67_06350	CTM77_16400	CTM76_15975	CTM93_14820	CTM79_00920	C9J19_17075	DAT36_14400	CTM80_13145	CTM85_17275	CTM70_18210	CTM75_11310	C9J18_05525	AYY26_17190
glucose -> pyruvate Heterolactic fermentation																
phosphoketolase (xpk A)																
glucose-6-phosphate dehydrogenase (zwf)	CTM87_16900	C9J22_09370	C9J21_05900	CTM67_08655	CTM77_08510	CTM76_02890	CTM93_00745	CTM79_01785	C9J19_17795	DAT36_10775	CTM80_12295	CTM85_12750	CTM70_05650	CTM75_11260	C9J18_07860	AYY26_16400
KDPG weg																
phosphodiolucanate dehydratase (ed d)						CTM76_16730		CTM79_19505					CTM70_11205		C9J18_20805	
KDPG aldolase (ed a)	CTM87_15155	C9J22_01340	C9J21_20200	CTM67_14185	CTM77_12720	CTM76_06585	CTM93_02500	CTM79_19245	C9J19_14040	DAT36_14995	CTM80_15805	CTM85_02120	CTM70_10805	CTM75_10910	C9J18_03795	AYY26_09305
glucose-6-phosphate dehydrogenase (1.1.1.49/1.1.1.363)	CTM87_16900	C9J22_09370	C9J21_05900	CTM67_08655	CTM77_08510	CTM76_02890	CTM93_00745	CTM79_01785	C9J19_17795	DAT36_10775	CTM80_12295	CTM85_12750	CTM70_05650	CTM75_11260	C9J18_07860	AYY26_16400
6-phosphogluconolactonase 3.1.1.31	CTM87_16905	C9J22_09375	C9J21_05905	CTM67_08650	CTM77_08515	CTM76_02885	CTM93_00750	CTM79_01790	C9J19_17790	DAT36_10770	CTM80_12300	CTM85_12755	CTM70_05645	CTM75_11255	C9J18_07865	AYY26_16395
Ribose																
D-ribose pyranase / Ribopyranase (rbs D) (ribopyranose -> ribofuranose)	CTM87_15090	C9J22_01275	C9J21_20135	CTM67_14120	CTM77_12655	CTM76_06650	CTM93_02570	CTM79_19175	C9J19_14110	DAT36_14930	CTM80_15735	CTM85_02055	CTM70_10740	CTM75_10975	C9J18_03860	AYY26_09370
Ribokinase (rbs K)	CTM87_15105	C9J22_01290	C9J21_20150	CTM67_14135	CTM77_12670	CTM76_06635	CTM93_02550	CTM79_19195	C9J19_14090	DAT36_14945	CTM80_15755	CTM85_02070	CTM70_10755	CTM75_10960	C9J18_03845	AYY26_09355
							CTM93_02565	CTM79_19180	C9J19_14105		CTM80_15740					
Ribose Transporter (ribose uptake protein) rbs U																
Putative deoxyribose-specific ABC transporter (nup A oder ynf F)																
Ribose-5-phosphate isomerase (RpiA)	CTM87_17185	C9J22_17765	C9J21_14570	CTM67_06330	CTM77_16420	CTM76_15995	CTM93_14800	CTM79_00940	C9J19_17095	DAT36_14420	CTM80_13165	CTM85_17295	CTM70_04695	CTM75_11330	C9J18_05505	AYY26_17170
Ribulose-phosphate 3-epimerase (Rpe)	CTM87_08465	C9J22_11475	C9J21_09795	CTM67_03660	CTM77_11565	CTM76_12305	CTM93_04960	CTM79_02350	C9J19_07335	DAT36_07300	CTM80_01695					

	<i>P. phosphoreum</i>														GCSSL-P69	
	AK-3	AK-4	AK-5	AK-8	ATCC 11040	FS-1.1	FS-1.2	FS-2.1	FS-2.2	FS-3.2	FS-4.1	FS-4.2	FS-5.1	FS-5.2		FS-6.1
nrld	CTM87_07155	C9J22_12900	C9J21_04605	CTM67_17280	CTM77_12910	CTM76_01575	CTM93_03975	CTM79_20215	C9J19_04140	DAT36_13975	CTM80_11500	CTM85_04180	CTM70_13135	CTM75_17840	C9J18_13300	AYY26_05990
DeoxyRibose from DNA																
Deoxyribose-phosphate aldolase (deoC)	CTM87_12245	C9J22_10135	C9J21_07555	CTM67_00880	CTM77_06210	CTM76_11465	CTM93_05805	CTM79_04360	C9J19_06085	DAT36_01565	CTM80_09695	CTM85_04845	CTM70_00060	CTM75_00830	C9J18_10590	AYY26_10250
Ribose from free NTP/RNA																
to PP Pathway / Hetero																
Sugar transporters																
galactose/methyl galactoside ABC transporter ATP-binding protein MglA	CTM87_00550		C9J21_16190				CTM93_18110	CTM79_13180	C9J19_18730		CTM80_14545	CTM85_12385		CTM75_19010		AYY26_00505
galactoside ABC transporter permease MglC	CTM87_00545		C9J21_16195				CTM93_18115	CTM79_13175	C9J19_18735		CTM80_14540	CTM85_12390		CTM75_19005		AYY26_00500
methyl-galactoside ABC transporter substrate-binding protein MglB	CTM87_00555		C9J21_16185				CTM93_18105	CTM79_13185	C9J19_18725		CTM80_14550	CTM85_12380		CTM75_19015		AYY26_00510
maltose/maltodextrin ABC transporter substrate-binding protein MalE																
maltose ABC transporter permease MalF																
maltose ABC transporter permease MalG																
maltose/maltodextrin ABC transporter ATP-binding protein MalK																
PTS lactose/cellobiose transporter subunit IIA																
PTS cellobiose transporter subunit IIC																
PTS_system_cellobiose-specific_IB_component_(EC_2.7.1.205)																
PTS mannose transporter subunit IIA	CTM87_02480	C9J22_00350	C9J21_04995	CTM67_10805	CTM77_01985	CTM76_07500	CTM93_15240	CTM79_08320	C9J19_09315	DAT36_03995	CTM80_03650	CTM85_11050	CTM70_03635	CTM75_03420	C9J18_04785	AYY26_13150
PTS mannose transporter subunit IIB	CTM87_04305	C9J22_08800	C9J21_19870	CTM67_10310	CTM77_04695	CTM76_03450	CTM93_00185	CTM79_01225	C9J19_11925	DAT36_06320	CTM80_05630	CTM85_15995	CTM70_10825	CTM75_03035	C9J18_07290	AYY26_01935
Sugars																
6-phospho-beta-glucosidase																
alpha-galactosidase																
beta-galactosidase	CTM87_08150				CTM77_08970			CTM79_09700			CTM80_00880					
beta-galactosidase subunit beta	CTM87_07405	C9J22_19570	C9J21_11355	CTM67_05515	CTM77_08975	CTM76_02500	CTM93_07835	CTM79_09695	C9J19_07975	DAT36_05730	CTM80_00885	CTM85_02435	CTM70_08165	CTM75_16855	C9J18_16780	AYY26_06220
beta-galactosidase subunit alpha	CTM87_07410	C9J22_19565	C9J21_11360	CTM67_05510	CTM77_15215	CTM76_02495	CTM93_07840	CTM79_16305	C9J19_12580	DAT36_05735	CTM80_00170	CTM85_03150	CTM70_08160	CTM75_11880	C9J18_16785	AYY26_17975
alpha-glucosidase	CTM87_18745	C9J22_03155	C9J21_08175	CTM67_15010	CTM77_15450	CTM76_13860	CTM93_10705	CTM79_16735	C9J19_13630	DAT36_11935	CTM80_16885	CTM85_15090	CTM70_16110	CTM75_16810	C9J18_14595	AYY26_07370
beta-mannosidase	CTM87_02405	C9J22_00450	C9J21_05070	CTM67_10705	CTM77_01910	CTM76_07425	CTM93_15165	CTM79_08395	C9J19_09240	DAT36_03920	CTM80_03720	CTM85_10980	CTM70_03710	CTM75_03490	C9J18_04710	AYY26_13075
alpha-mannosidase	CTM87_14630	C9J22_16565	C9J21_16335	CTM67_03265	CTM77_09200	CTM76_19835	CTM93_09255	CTM79_09415	C9J19_13030	DAT36_04930	CTM80_09535	CTM85_10560	CTM70_12920	CTM75_07675	C9J18_14785	AYY26_19385
	CTM87_02230		C9J21_05215	CTM67_13235	CTM77_01745	CTM76_07270		CTM79_16945	C9J19_09085	DAT36_09910	CTM80_03890		CTM70_07305			AYY26_12885
	CTM87_02080	C9J22_00875	C9J21_05380	CTM67_11730	CTM77_01585	CTM76_07115	CTM93_02970		C9J19_18565	DAT36_08965	CTM80_15490	CTM85_01660	CTM70_18155	CTM75_16055	C9J18_04260	AYY26_18835
	CTM87_02085	C9J22_00870	C9J21_05375	CTM67_11735	CTM77_01590	CTM76_07120	CTM93_02975		C9J19_18570	DAT36_08970	CTM80_15495	CTM85_01655	CTM70_18150	CTM75_16060	C9J18_04265	AYY26_18840
	CTM87_09415	C9J22_05755	C9J21_06340	CTM67_05680	CTM77_00570	CTM76_04475	CTM93_01890		C9J19_19655	DAT36_03720	CTM80_02640	CTM85_01370		CTM75_00485	C9J18_02015	AYY26_04350
	CTM87_02155	C9J22_00780	C9J21_05255	CTM67_13275	CTM77_01705	CTM76_07230	CTM93_03085			DAT36_09870	CTM80_03930		CTM70_07265	CTM75_03675	C9J18_04390	AYY26_12845
		C9J22_00820	C9J21_05295	CTM67_13315	CTM77_01665					DAT36_09830	CTM80_03970		CTM70_07225	CTM75_03715	C9J18_04350	AYY26_12805
Glycogen																
Glycogen phosphorylase (g/g P)																
UTP-glucose-1-phosphate uridylyltransferase (gta B)	CTM87_19850	C9J22_14035	C9J21_15790	CTM67_18695	CTM77_07265	CTM76_13090	CTM93_13595	CTM79_00055	C9J19_11050	DAT36_07645	CTM80_04595	CTM85_08855	CTM70_09310	CTM75_02110	C9J18_06330	AYY26_11855
Glycogen synthase (g/g A)	CTM87_19290						CTM93_19030					CTM85_19970			C9J18_18445	AYY26_02940
starch synthase (GT5)																
glucoamylase (GH15)																
Glycogen biosynthesis protein (Glg D)																
1,4-alpha-glucan branching enzyme																
glycogen debranching enzyme (GH13)																
alpha-amylase (GH13)																
4-alpha-glucanotransferase (GH13)	CTM87_18745	C9J22_03155	C9J21_08175	CTM67_15010	CTM77_15450	CTM76_13860	CTM93_10705	CTM79_16735	C9J19_13630	DAT36_11935	CTM80_16885	CTM85_15090	CTM70_16110	CTM75_16810	C9J18_14595	AYY26_07370
alpha-glucosidase (GH13)	CTM87_02405	C9J22_00450	C9J21_05070	CTM67_10705	CTM77_01910	CTM76_07425	CTM93_15165	CTM79_08395	C9J19_09240	DAT36_03920	CTM80_03720	CTM85_10980	CTM70_03710	CTM75_03490	C9J18_04710	AYY26_13075
Pullulanase -type alpha-1,6-glucosidase																
Pyruvate fates																
Pyruvate dehydrogenase complex (cluster)																
Pyruvate dehydrogenase alpha E1 (acetoin-oxidoreductase) pdhA / aceE (homodimeric)	CTM87_14050	C9J22_13565	C9J21_14950	CTM67_02070	CTM77_06795	CTM76_13555	CTM93_17025	CTM79_00525	C9J19_10585	DAT36_17265	CTM80_04125	CTM85_08390	CTM70_03980	CTM75_02575	C9J18_05865	AYY26_11350
Pyruvate dehydrogenase beta E1 (oxo-isovalerate dehydrogenase) pdhB																
Dihydroliipoamide acetyltransferase E2 pdhC	CTM87_14055	C9J22_13560	C9J21_14945	CTM67_02065	CTM77_06790	CTM76_13560	CTM93_17020	CTM79_00530	C9J19_10580	DAT36_17260	CTM80_04120	CTM85_08385	CTM70_03985	CTM75_02580	C9J18_05860	AYY26_11345
Dihydroliipooyl-Dehydrogenase E3 pdhD	CTM87_14060	C9J22_13555	C9J21_14940	CTM67_02060	CTM77_06785	CTM76_13565	CTM93_17015	CTM79_00535	C9J19_10575	DAT36_17255	CTM80_04115	CTM85_08380	CTM70_03990	CTM75_02585	C9J18_05855	AYY26_11340
Lactate++																
L-lactate dehydrogenase (ldh)																
D-lactate dehydrogenase (ldh)																
D-lactate dehydrogenase / 2-hydroxyacid dehydrogenase	CTM87_04340	C9J22_08835	C9J21_19705	CTM67_10275	CTM77_04730	CTM76_03415	CTM93_00220	CTM79_01260	C9J19_11960	DAT36_06285	CTM80_05665	CTM85_15960	CTM70_10860	CTM75_03070	C9J18_07325	AYY26_01900
lactate dehydrogenase	CTM87_02655	C9J22_00180	C9J21_04825	CTM67_17200	CTM77_02160	CTM76_07670	CTM93_18510	CTM79_08150	C9J19_09490	DAT36_04200	CTM80_03450	CTM85_11255	CTM70_15490	CTM75_17185	C9J18_04955	AYY26_13320
2-hydroxyacid dehydrogenase	CTM87_04340	C9J22_08835	C9J21_19705	CTM67_10275	CTM77_04730	CTM76_03415	CTM93_00220	CTM79_01260	C9J19_11960	DAT36_06285	CTM80_05665	CTM85_15960	CTM70_10860	CTM75_03070	C9J18_07325	AYY26_01900
Acetate																

		<i>P. phosphoreum</i>													GCSL-P69		
		AK-3	AK-4	AK-5	AK-8	ATCC 11040	FS-1.1	FS-1.2	FS-2.1	FS-2.2	FS-3.2	FS-4.1	FS-4.2	FS-5.1	FS-5.2	FS-6.1	
Phosphotransacylase pta		CTM87_17635	C9J22_14625	C9J21_16960	CTM67_11615	CTM77_13695	CTM76_18335	CTM93_15010	CTM79_12895	C9J19_03470	DAT36_15205	CTM80_11250	CTM85_18515	CTM70_05180	CTM75_11780	C9J18_20415	AYY26_15265
Pyruvate oxidase poxB		CTM87_17630	C9J22_14630	C9J21_16955	CTM67_11610	CTM77_13700	CTM76_18340	CTM93_15005	CTM79_12900	C9J19_03475	DAT36_15210	CTM80_11255	CTM85_18520	CTM70_05175	CTM75_11775	C9J18_20420	AYY26_15260
Acetatekinase ackA		CTM87_07345	C9J22_19630	C9J21_11295	CTM67_05575	CTM77_15150	CTM76_02560	CTM93_07775	CTM79_16245	C9J19_12640	DAT36_05670	CTM80_00105	CTM85_03210	CTM70_15765	CTM75_18875	C9J18_16720	AYY26_17900
Acylphosphatase (acyP)																	
Ethanol																	
Acetaldehyde dehydrogenase / Alcohol dehydrogenase adhE		CTM87_11940	C9J22_05955	C9J21_06525	CTM67_01375	CTM77_00380	CTM76_04665	CTM93_01700	CTM79_20320	C9J19_00065	DAT36_03155	CTM80_07650	CTM85_11595	CTM70_09145	CTM75_00675	C9J18_01815	AYY26_04460
Ethanol/Acetate																	
Pyruvate formate lyase (allerdinos O2 sensitive) pflB		CTM87_17565	C9J22_14695	C9J21_16890	CTM67_11545	CTM77_13770	CTM76_18405	CTM93_14940	CTM79_12970	C9J19_03545	DAT36_15275	CTM80_11325	CTM85_18585	CTM70_05110	CTM75_11710	C9J18_20490	AYY26_15190
Formate efflux transporter / formate-nitrite transporter focA		CTM87_17560	C9J22_14700	C9J21_16885	CTM67_11540	CTM77_13775	CTM76_18410	CTM93_14935	CTM79_12975	C9J19_03550	DAT36_15280	CTM80_11330	CTM85_18590	CTM70_05105	CTM75_11705	C9J18_20495	AYY26_15185
acetaldehyde dehydrogenase		CTM87_05840															
alcohol dehydrogenase		CTM87_05850															
iron containing alcohol dehydrogenase		CTM87_03190	C9J22_12240	C9J21_19375	CTM67_18255	CTM77_18690	CTM76_19315	CTM93_17120	CTM79_06625	C9J19_08855	DAT36_18050	CTM80_16135	CTM85_18845	CTM70_12400	CTM75_15495	C9J18_16075	AYY26_10545
		CTM87_02125 +	C9J22_00850 +	C9J21_05325 +	CTM67_11785 +	CTM77_01635 +	CTM76_15950 +	CTM93_03020 +	CTM79_00865 +	C9J19_18610 +	DAT36_14375	CTM80_19615 +	CTM85_01610 +	CTM70_11555	CTM75_03745 +	C9J18_04320 +	AYY26_21340 +
		CTM87_17140 +	C9J22_17720 +	C9J21_14615 +	CTM67_06375	CTM77_06505 +	CTM76_07165 +	CTM93_14845 +	CTM79_00895 +	C9J19_17050	DAT36_14375	CTM80_13120	CTM85_19280	CTM70_11555	CTM75_15960	C9J18_05550	AYY26_11060
		CTM87_19655	C9J22_19775	C9J21_14655	CTM67_16375	CTM77_16375	CTM76_15935	CTM93_17815	CTM79_17715								
		CTM87_09825	C9J22_05350	C9J21_09450	CTM67_07245	CTM77_00975	CTM76_14710	CTM93_02290	CTM79_05100	C9J19_05565	DAT36_03315	CTM80_02240	CTM85_00970	CTM70_18535	CTM75_00085	C9J18_02420	AYY26_03945
alcohol dehydrogenase AdhP																	
Formate																	
Formate acetyltransferase (PFL)		CTM87_17565	C9J22_14695	C9J21_16890	CTM67_11545	CTM77_13770	CTM76_18405	CTM93_14940	CTM79_12970	C9J19_03545	DAT36_15275	CTM80_11325	CTM85_18585	CTM70_05110	CTM75_11710	C9J18_20490	AYY26_15190
formate dehydrogenase (fdh)																	
fdhABCE																	
A		CTM87_19605	C9J22_20095	C9J21_01435	CTM67_19425	CTM77_19140	CTM76_06460	CTM93_09810	CTM79_20675	C9J19_15190	DAT36_16685	CTM80_19530	CTM85_19620	CTM70_17170	CTM75_19190	C9J18_00050	AYY26_15085
B		CTM87_19610	C9J22_20100	C9J21_01430	CTM67_19430	CTM77_19135	CTM76_06465	CTM93_09815	CTM79_20680	C9J19_15195	DAT36_16690	CTM80_19535	CTM85_19615	CTM70_17175	CTM75_19185	C9J18_00045	AYY26_15090
C		CTM87_19615	C9J22_20105	C9J21_01425	CTM67_19435	CTM77_19130	CTM76_06470	CTM93_09820	CTM79_20685	C9J19_15200	DAT36_16675	CTM80_19540	CTM85_19610	CTM70_17180	CTM75_19180	C9J18_00040	AYY26_15095
E		CTM87_19620	C9J22_20110	C9J21_01420	CTM67_19440	CTM77_19125	CTM76_06475	CTM93_09825	CTM79_20690	C9J19_15205	DAT36_16670	CTM80_19545	CTM85_19605	CTM70_17185	CTM75_19175	C9J18_00035	AYY26_15100
Acetolactate																	
Acetolactate synthase (alsS)		CTM87_17000	C9J22_09465	C9J21_05995	CTM67_08560	CTM77_17875	CTM76_02795	CTM93_07540	CTM79_01885	C9J19_12880	DAT36_10680	CTM80_12395	CTM85_12850	CTM70_05550	CTM75_11160	C9J18_07955	AYY26_19010
Diacyl																	
spontaneous from acetolactate																	
Acetoin																	
Acetolactate decarboxylase aldC		CTM87_16995	C9J22_09460	C9J21_05990	CTM67_08565	CTM77_17880	CTM76_02800	CTM93_07535	CTM79_01880	C9J19_12885	DAT36_10685	CTM80_12390	CTM85_12845	CTM70_05555	CTM75_11165	C9J18_07950	AYY26_19015
Butane-2,3-diol																	
Diacyl reductase (Acetoin reductase) budC / butA / bdhA																	
Reoxidizing NADH (O₂)																	
NADH oxidase putative!		CTM87_09900	C9J22_05275	C9J21_09375	CTM67_07170	CTM77_01050	CTM76_14635	CTM93_17730	CTM79_05025	C9J19_05490	DAT36_03240	CTM80_02165	CTM85_00895	CTM70_11970	CTM75_00010	C9J18_02495	AYY26_03870
		CTM87_01560	C9J22_04785	C9J21_13460	CTM67_07415	CTM77_13475	CTM76_16670	CTM93_12335	CTM79_07810	C9J19_10185	DAT36_08325	CTM80_04860	CTM85_13565	CTM70_09720	CTM75_12590	C9J18_17185	AYY26_01075
Na⁺ transporting NADH:ubiquinone oxidoreductase																	
nqrF: NADH:ubiquinone oxidoreductase, Na(+)-translocating, F subunit		CTM87_10785	C9J22_08390	C9J21_01950	CTM67_00210	CTM77_17700	CTM76_05970	CTM93_00985	CTM79_06310	C9J19_01335	DAT36_00415	CTM80_06065	CTM85_09345	CTM70_00945	CTM75_01560	C9J18_00545	AYY26_05535
NADH:ubiquinone reductase (Na(+)-transporting) subunit E		CTM87_10780	C9J22_08395	C9J21_01945	CTM67_00215	CTM77_17695	CTM76_05975	CTM93_00980	CTM79_06305	C9J19_01340	DAT36_00410	CTM80_06070	CTM85_09340	CTM70_00940	CTM75_01565	C9J18_00540	AYY26_05540
NADH:ubiquinone reductase (Na(+)-transporting) subunit D		CTM87_10775	C9J22_08400	C9J21_01940	CTM67_00220	CTM77_17690	CTM76_05980	CTM93_00975	CTM79_06300	C9J19_01345	DAT36_00405	CTM80_06075	CTM85_09335	CTM70_00935	CTM75_01570	C9J18_00535	AYY26_05545
Na(+)-translocating NADH:quinone reductase subunit C		CTM87_10770	C9J22_08405	C9J21_01935	CTM67_00225	CTM77_17685	CTM76_05985	CTM93_00970	CTM79_06295	C9J19_01350	DAT36_00400	CTM80_06080	CTM85_09330	CTM70_00930	CTM75_01575	C9J18_00530	AYY26_05550
Na(+)-translocating NADH:quinone reductase subunit A + nqrB: NADH:ubiquinone oxidoreductase, Na(+)-translocating, B subunit			C9J22_08410		CTM67_00230		CTM76_05990			C9J19_01355		CTM80_06085		CTM75_01580			
Na(+)-translocating NADH:quinone reductase subunit A		CTM87_10760		C9J21_01925		CTM77_17675		CTM93_00960	CTM79_06285		DAT36_00390		CTM85_09320	CTM70_00920	CTM75_01585	C9J18_00520	AYY26_05560
NADH:ubiquinone reductase (Na(+)-transporting) subunit B		CTM87_10765		C9J21_01930		CTM77_17680		CTM93_00965	CTM79_06290		DAT36_00395		CTM85_09325	CTM70_00925	CTM75_01590	C9J18_00525	AYY26_05555
NDH ₁ M: proton-translocating NADH:quinone oxidoreductase, chain M		CTM87_02990	C9J22_12430	C9J21_17665	CTM67_13385	CTM77_02500	CTM76_07995	CTM93_06850	CTM79_04660	C9J19_08675	DAT36_14785	CTM80_15940	CTM85_10855	CTM70_06495	CTM75_03850	C9J18_15915	AYY26_10730
(Na ⁺)-NQR maturation NqrM		CTM87_10795	C9J22_08380	C9J21_01960	CTM67_00200	CTM77_17710	CTM76_05960	CTM93_00995	CTM79_06320	C9J19_01325	DAT36_00425	CTM80_06055	CTM85_09355	CTM70_00955	CTM75_01550	C9J18_00555	AYY26_05525
Glycerol																	
lipase																	
putative esterase/lipase		CTM87_03845	C9J22_06965	C9J21_03125	CTM67_13005	CTM77_04260	CTM76_03920	CTM93_06220	CTM79_09255	C9J19_15290	DAT36_20035	CTM80_08900	CTM85_09975	CTM70_10995	CTM75_12310	C9J18_06805	AYY26_02395
		CTM87_03845	C9J22_06965	C9J21_03125	CTM67_13005	CTM77_04260	CTM76_03920	CTM93_06220	CTM79_09255	C9J19_15290	DAT36_20035	CTM80_08900	CTM85_09975	CTM70_10995	CTM75_12310	C9J18_06805	AYY26_02395
		CTM87_03845	C9J22_06965	C9J21_03125	CTM67_13005	CTM77_04260	CTM76_03920	CTM93_06220	CTM79_09255	C9J19_15290	DAT36_20035	CTM80_08900	CTM85_09975	CTM70_10995	CTM75_12310	C9J18_06805	AYY26_02395
Glycerol uptake facilitator protein (glpF) putative		CTM87_08620	C9J22_15890	C9J21_08350	CTM67_03005	CTM77_08610	CTM76_02145	CTM93_03455				CTM80_05015	CTM85_02810				
		CTM87_12105	C9J22_05790	C9J21_09640	CTM67_03815	CTM77_11410	CTM76_12460	CTM93_04805	CTM79_02505	C9J19_07180	DAT36_03760	CTM80_01540	CTM85_05640	CTM70_01215	CTM75_05120	C9J18_01980	AYY26_12215
					CTM67_10545	CTM77_05450	CTM76_04500	CTM93_01865	CTM79_13465	C9J19_20100	DAT36_03760	CTM80_18595	CTM85_11430	CTM70_10425	CTM75_00510	C9J18_01980	AYY26_20745
Dehydrogenation pathway																	
glycerol dehydrogenase		CTM87_12290	C9J22_10105	C9J21_07525	CTM67_00910	CTM77_06180	CTM76_11510	CTM93_05760	CTM79_04315	C9J19_06130	DAT36_01535	CTM80_09725	CTM85_04815	CTM70_00090	CTM75_00860	C9J18_10560	AYY26_10205
phosphoenolpyruvate-protein phosphotransferase (E/PtsI)		CTM87_10930	C9J22_08245	C9J21_02095	CTM67_00060	CTM77_05555	CTM76_05825</										

<i>P. phosphoreum</i>																
	AK-3	AK-4	AK-5	AK-8	ATCC 11040	FS-1.1	FS-1.2	FS-2.1	FS-2.2	FS-3.2	FS-4.1	FS-4.2	FS-5.1	FS-5.2	FS-6.1	GCSL-P69
Fatty acid beta-oxidation																
Aerobic																
long-chain fatty acid transporter fadL	CTM87_07760	C9J22_15895	C9J21_08355	CTM67_12325	CTM77_08615	CTM76_02140	CTM93_03460	CTM79_15675	C9J19_08385	DAT36_05010	CTM80_00520	CTM85_02805	CTM70_08190	CTM75_10630	C9J18_13650	AYY26_06600
long-chain fatty acid CoA ligase fadD	CTM87_11810	C9J22_06090	C9J21_06655	CTM67_01505	CTM77_00250	CTM76_04795	CTM93_01570	CTM79_07430	C9J19_00195	DAT36_03025	CTM80_07780	CTM85_11725	CTM70_04165	CTM75_04570	C9J18_01685	AYY26_04590
acyl-CoA dehydrogenase fadE	CTM87_09785	C9J22_05390	C9J21_15190	CTM67_07280	CTM77_00935	CTM76_14745	CTM93_02255	CTM79_05140	C9J19_05605	DAT36_03355	CTM80_02275	CTM85_01005	CTM70_17210	CTM75_00120	C9J18_02380	AYY26_03985
	CTM87_17795	C9J22_14145	C9J21_12830	CTM67_09795	CTM77_18020	CTM76_17500	CTM93_12615	CTM79_11105	C9J19_02995	DAT36_12950	CTM80_10830	CTM85_15305	CTM70_06145	CTM75_08290	C9J18_19395	AYY26_18490
3-hydroxyacyl-CoA dehydrogenase fadB	CTM87_16120	C9J22_16685	C9J21_12400	CTM67_08400	CTM77_13975	CTM76_17420	CTM93_10995	CTM79_10375	C9J19_16345	DAT36_12540	CTM80_09980	CTM85_14470	CTM70_02490	CTM75_07210	C9J18_17840	AYY26_16310
acetyl-CoA acyltransferase fadA	CTM87_16125	C9J22_16690	C9J21_12395	CTM67_08395	CTM77_13980	CTM76_17420	CTM93_11000	CTM79_10380	C9J19_16350	DAT36_12545	CTM80_09985	CTM85_14465	CTM70_02485	CTM75_07215	C9J18_17845	AYY26_16305
Anaerobic																
long-chain fatty acid CoA ligase put. fadK	CTM87_14415	C9J22_16350	C9J21_21240	CTM67_03050	CTM77_09415	CTM76_15125	CTM93_09470	CTM79_09630	C9J19_13245	DAT36_04615	CTM80_09320	CTM85_10345	CTM70_06815	CTM75_07890	C9J18_15005	AYY26_14120
3-hydroxyacyl-CoA dehydrogenase fadJ	CTM87_11215	C9J22_07755	C9J21_02580	CTM67_04325	CTM77_05070	CTM76_05340	CTM93_13130	CTM79_19365	C9J19_00705	DAT36_19090	CTM80_03055	CTM85_07940	CTM70_01750	CTM75_09515	C9J18_01180	AYY26_05110
acetyl-CoA acyltransferase fadI	CTM87_11210	C9J22_07760	C9J21_02575	CTM67_04320	CTM77_05075	CTM76_05345	CTM93_13135	CTM79_19370	C9J19_00710	DAT36_19085	CTM80_03050	CTM85_07935	CTM70_01755	CTM75_09520	C9J18_01175	AYY26_05115
Complete Tricarboxylic acid cycle (TCA cycle)																
Citrate Synthase (citA)																
aconitate hydratase (cit B)	CTM87_11680	C9J22_06220	C9J21_06785	CTM67_01635	CTM77_00120	CTM76_04925	CTM93_01440	CTM79_07300	C9J19_00325	DAT36_02895	CTM80_07910	CTM85_11855	CTM70_04295	CTM75_04700	C9J18_01580	AYY26_04720
isocitrate dehydrogenase (icd A)	CTM87_14075	C9J22_13550	C9J21_14935	CTM67_02055	CTM77_06780	CTM76_13570	CTM93_17000	CTM79_00540	C9J19_10570	DAT36_17250	CTM80_04110	CTM85_08375	CTM70_03995	CTM75_02590	C9J18_05850	AYY26_11335
oxoglutarate dehydrogenase (suc AB)	CTM87_04025	C9J22_06780	C9J21_02940	CTM67_09705	CTM77_04435	CTM76_03735	CTM93_06040	CTM79_10775	C9J19_18085	DAT36_02470	CTM80_05365	CTM85_16615	CTM70_10140	CTM75_02750	C9J18_06625	AYY26_02220
	CTM87_11715	C9J22_06185	C9J21_06750	CTM67_01600	CTM77_00155	CTM76_04890	CTM93_01475	CTM79_07335	C9J19_00290	DAT36_02930	CTM80_07875	CTM85_11820	CTM70_04260	CTM75_04665	C9J18_01590	AYY26_04685
	CTM87_11710	C9J22_06190	C9J21_06755	CTM67_01605	CTM77_00150	CTM76_04895	CTM93_01470	CTM79_07330	C9J19_00295	DAT36_02925	CTM80_07880	CTM85_11825	CTM70_04265	CTM75_04670	C9J18_01585	AYY26_04690
Succinyl-CoA-Synthetase (suc CD)	CTM87_11720	C9J22_06175	C9J21_06740	CTM67_01590	CTM77_00165	CTM76_04880	CTM93_01485	CTM79_07345	C9J19_00280	DAT36_02940	CTM80_07865	CTM85_11810	CTM70_04250	CTM75_04655	C9J18_01600	AYY26_04675
	CTM87_09460	C9J22_06180	C9J21_06745	CTM67_01595	CTM77_00160	CTM76_04885	CTM93_01480	CTM79_07340	C9J19_00285	DAT36_02935	CTM80_07870	CTM85_11815	CTM70_04255	CTM75_04660	C9J18_01595	AYY26_04680
Succinate dehydrogenase (complex II) (sdh ABCD)																
	CTM87_11705	C9J22_06195	C9J21_06760	CTM67_01610	CTM77_00145	CTM76_04900	CTM93_01465	CTM79_07325	C9J19_00300	DAT36_02920	CTM80_07885	CTM85_11830	CTM70_04270	CTM75_04675	C9J18_01580	AYY26_04695
	CTM87_11700	C9J22_06200	C9J21_06765	CTM67_01615	CTM77_00140	CTM76_04905	CTM93_01460	CTM79_07320	C9J19_00305	DAT36_02915	CTM80_07890	CTM85_11835	CTM70_04275	CTM75_04680	C9J18_01575	AYY26_04700
	CTM87_11695	C9J22_06205	C9J21_06770	CTM67_01620	CTM77_00135	CTM76_04910	CTM93_01455	CTM79_07315	C9J19_00310	DAT36_02910	CTM80_07895	CTM85_11840	CTM70_04280	CTM75_04685	C9J18_01570	AYY26_04705
	CTM87_11690	C9J22_06210	C9J21_06775	CTM67_01625	CTM77_00130	CTM76_04915	CTM93_01450	CTM79_07310	C9J19_00315	DAT36_02905	CTM80_07900	CTM85_11845	CTM70_04285	CTM75_04690	C9J18_01565	AYY26_04710
Fumarate hydratase (Fumarase) (fum A)	CTM87_09860	C9J22_05315	C9J21_09415	CTM67_07210	CTM77_01010	CTM76_14675	CTM93_17770	CTM79_05065	C9J19_05530	DAT36_03280	CTM80_02205	CTM85_00935	CTM70_12010	CTM75_00050	C9J18_02455	AYY26_03910
Malate dehydrogenase (md h)	CTM87_14265	C9J22_19445	C9J21_18950	CTM67_15665	CTM77_09565	CTM76_15275	CTM93_16225	CTM79_16590	C9J19_13395	DAT36_04465	CTM80_14775	CTM85_10195	CTM70_07835	CTM75_14610	C9J18_15155	AYY26_13970
Phosphoenolpyruvate carboxylase	CTM87_08555	C9J22_11665	C9J21_09705	CTM67_03750	CTM77_11475	CTM76_12395	CTM93_04870	CTM79_02440	C9J19_07245	DAT36_07210	CTM80_01605	CTM85_05705	CTM70_01280	CTM75_05185	C9J18_11045	AYY26_12150
Glyoxylate cycle																
isocitrate lyase	CTM87_10430	C9J22_08740	C9J21_01595	CTM67_00560	CTM77_17430	CTM76_06320	CTM93_09655	CTM79_19845	C9J19_15065	DAT36_00060	CTM80_06415	CTM85_08970	CTM70_00590	CTM75_01910	C9J18_00190	AYY26_14950
malate synthase	CTM87_10425	C9J22_08745	C9J21_01590	CTM67_00565	CTM77_17435	CTM76_06325	CTM93_09660	CTM79_19840	C9J19_15070	DAT36_00055	CTM80_06420	CTM85_08965	CTM70_00585	CTM75_01915	C9J18_00185	AYY26_14955
AMINO ACIDS																
Arginine deiminase (arcA)																
	CTM87_14615	C9J22_16550	C9J21_16350	CTM67_03250	CTM77_09215	CTM76_14920	CTM93_09270	CTM79_09430	C9J19_13045	DAT36_04815	CTM80_09520	CTM85_10545	CTM70_18710	CTM75_07690	C9J18_14805	AYY26_14325
ornithine carbamoyl transferase Ornithine transcarbamoylase (arcB)																
	CTM87_14605	C9J22_16540	C9J21_16360	CTM67_03240	CTM77_09225	CTM76_14930	CTM93_09280	CTM79_09440	C9J19_13055	DAT36_04805	CTM80_09510	CTM85_10535	CTM70_18720	CTM75_07700	C9J18_14815	AYY26_14315
carbamate kinase (arcC)																
	CTM87_14610	C9J22_16545	C9J21_16355	CTM67_03245	CTM77_09220	CTM76_14925	CTM93_09275	CTM79_09435	C9J19_13050	DAT36_04810	CTM80_09515	CTM85_10540	CTM70_18715	CTM75_07695	C9J18_14810	AYY26_14320
Arginase (arg)																
	CTM87_15185	C9J22_01370	C9J21_21655	CTM67_14215	CTM77_12750	CTM76_00550	CTM93_02470	CTM79_19725	C9J19_14010	DAT36_15025	CTM80_15835	CTM85_02150	CTM70_16480	CTM75_10880	C9J18_03770	AYY26_09275
	CTM87_06110	C9J22_05335	C9J21_09435	CTM67_07230	CTM77_00990	CTM76_14695	CTM93_17790	CTM79_05085	C9J19_05550	DAT36_03300	CTM80_02225	CTM85_00955	CTM70_12030	CTM75_00070	C9J18_02435	AYY26_03930
Malate dehydrogenase (md h)																
	CTM87_14265	C9J22_19445	C9J21_18950	CTM67_15665	CTM77_09565	CTM76_15275	CTM93_16225	CTM79_16590	C9J19_13395	DAT36_04465	CTM80_14775	CTM85_10195	CTM70_07835	CTM75_14610	C9J18_15155	AYY26_13970
Aminotransferasen																
Aspartate Aminotransferase (Glu/OA) aspB																
Glutamate Dehydrogenase (akG/NADH2) gdhA	CTM87_08445	C9J22_11455	C9J21_09815	CTM67_03640	CTM77_11585	CTM76_12285	CTM93_04980	CTM79_02330	C9J19_07355	DAT36_07320	CTM80_01715	CTM85_05815	CTM70_01390	CTM75_05295	C9J18_10935	AYY26_12040
Serine dehydrogenase (rev.) (Pyr/NH3) sdaAB	CTM87_06945	C9J22_12700	C9J21_04400	CTM67_13570	CTM77_13120	CTM76_01360	CTM93_04190	CTM79_15910	C9J19_04350	DAT36_13775	CTM80_11710	CTM85_03965	CTM70_11315	CTM75_13545	C9J18_13500	AYY26_05790
Aromatic amino acid aminotransferase (Tyr,Phe,His) (Glu) tyrB	CTM87_09840	C9J22_05335	C9J21_09435	CTM67_07230	CTM77_00990	CTM76_14695	CTM93_17790	CTM79_05085	C9J19_05550	DAT36_03300	CTM80_02225	CTM85_00955	CTM70_12030	CTM75_00070	C9J18_02435	AYY26_03930
	CTM87_10110	C9J22_05045	C9J21_09150	CTM67_06950	CTM77_01275	CTM76_14405	CTM93_16710	CTM79_04800	C9J19_05255	DAT36_16610	CTM80_19355	CTM85_00670	CTM70_17125	CTM75_15125	C9J18_02720	AYY26_03645
Branched-chain amino acid aminotransferase (Leu,Ile,Val) (Glu) ivE																
	CTM87_16355	C9J22_16920	C9J21_12165	CTM67_08165	CTM77_14210	CTM76_17190	CTM93_11230	CTM79_10610	C9J19_16580	DAT36_12770	CTM80_10215	CTM85_14235	CTM70_02255	CTM75_07445	C9J18_18075	AYY26_16080
Alanine dehydrogenase (ald)																
Alanine aminotransferase	CTM87_11435	C9J22_06475	C9J21_20710	CTM67_01880	CTM77_04925	CTM76_05170	CTM93_18235	CTM79_20645	C9J19_00570	DAT36_02645	CTM80_03220	CTM85_08090	CTM70_16065	CTM75_04950	C9J18_01315	AYY26_04960
aspartate ammonia-lyase (aspA)	CTM87_18550	C9J22_17145	C9J21_13670	CTM67_09005	CTM77_10400	CTM76_18155	CTM93_12010	CTM79_12755	C9J19_19770	DAT36_13605	CTM80_06785	CTM85_16100	CTM70_03215	CTM75_09200	C9J18_18705	AYY26_16790
aspartate oxidase (nadB)	CTM87_17270	C9J22_17850	C9J21_14485	CTM67_06245	CTM77_16505	CTM76_16080	CTM93_14715	CTM79_01025	C9J19_17180	DAT36_14505	CTM80_13250	CTM85_17380	CTM70_04610	CTM75_11415	C9J18_05420	AYY26_17085
Biogenic amines production																
histidine-histamine antiporter (aminoacid permease)																
histidine decarboxylase hdcA	CTM87_02365			CTM67_11660		CTM76_07390	CTM93_15130	CTM79_08435				CTM85_10945				AYY26_20330
histidine decarboxylase 2 hdc2 Biornsdotir-Butler et al.	CTM87_02360			CTM67_19985		CTM76_07385	CTM93_19920	CTM79_08440				CTM85_01380				AYY26_20325
arginine decarboxylase speA	CTM87_09590	C9J22_05585	C9J21_14995	CTM67_05850	CTM77_00740	CTM76_04305	CTM93_02060	CTM79_05335	C9J19_05800	DAT36_03550	CTM80_02470	CTM85_01200	CTM70_15135	CTM75_00315	C9J18_02185	AYY26_04180
	CTM87_02430	C9J22_00400	C9J21_05045	CTM67_10755	CTM77_01935	CTM76_07450	CTM93_15190	CTM79_08370	C9J19_09265	DAT36_03945	CTM80_03695					

		<i>P. phosphoreum</i>															
		AK-3	AK-4	AK-5	AK-8	ATCC 11040	FS-1.1	FS-1.2	FS-2.1	FS-2.2	FS-3.2	FS-4.1	FS-4.2	FS-5.1	FS-5.2	FS-6.1	GCSL-P69
isochorismate synthase (menF)	CTM87_03490	C9J22_07320	C9J21_03455	CTM67_02740	CTM77_03915	CTM76_04265	CTM93_06575	CTM79_08910	C9J19_15605	DAT36_01950	CTM80_09180	CTM85_09695	CTM70_02710	CTM75_07050	C9J18_07085	CTM76_02740	AYY26_02740
2-succinyl-5-enolpyruvyl-6-hydroxy-3- cyclohexene-1-carboxylic-acid synthase (menD)	CTM87_03490	C9J22_07320	C9J21_03455	CTM67_02740	CTM77_03915	CTM76_04265	CTM93_06575	CTM79_08910	C9J19_15605	DAT36_01950	CTM80_09180	CTM85_09695	CTM70_02710	CTM75_07050	C9J18_07085	AYY26_02740	
2-succinyl-6-hydroxy-2, 4-cyclohexadiene-1-carboxylate synthase (menH)	CTM87_03495	C9J22_07315	C9J21_03450	CTM67_02735	CTM77_03920	CTM76_04260	CTM93_06570	CTM79_08915	C9J19_15600	DAT36_01955	CTM80_09175	CTM85_09700	CTM70_02705	CTM75_07045	C9J18_07080	AYY26_02735	
o-succinylbenzoate synthase (menC)	CTM87_01665	C9J22_04890	C9J21_13345	CTM67_07530	CTM77_13365	CTM76_08565	CTM93_12230	CTM79_07915	C9J19_10295	DAT36_08215	CTM80_04965	CTM85_13460	CTM70_08595	CTM75_12695	C9J18_17295	AYY26_01220	
2-methoxy-6-polypropenyl-1,4-benzoquinol methylase (ubiE)	CTM87_03505	C9J22_07305	C9J21_03440	CTM67_02725	CTM77_03930	CTM76_04255	CTM93_06560	CTM79_08925	C9J19_15590	DAT36_01965	CTM80_09185	CTM85_09710	CTM70_02700	CTM75_07040	C9J18_07085	AYY26_02730	
O-succinylbenzoate-CoA ligase (menE)	CTM87_15720	C9J22_15630	C9J21_10460	CTM67_04485	CTM77_19970	CTM76_15725	CTM93_08735	CTM79_08515	C9J19_14505	DAT36_09075	CTM80_08435	CTM85_13235	CTM70_08395	CTM75_13780	C9J18_16215	AYY26_14395	
1,4-dihydroxy-2-naphthoyl-CoA synthase (menB)	CTM87_03510	C9J22_07300	C9J21_03435	CTM67_02720	CTM77_03935	CTM76_04245	CTM93_06555	CTM79_08930	C9J19_15585	DAT36_01970	CTM80_09160	CTM85_09715	CTM70_02690	CTM75_07030	C9J18_07065	AYY26_02720	
1,4-dihydroxy-2-naphthoyl-CoA synthase (menB)	CTM87_06480	C9J22_10830	C9J21_03975	CTM67_04890	CTM77_02930	CTM76_00935	CTM93_14470	CTM79_18810	C9J19_04765	DAT36_17375	CTM80_18135	CTM85_03545	CTM70_07770	CTM75_04160	C9J18_11925	AYY26_08295	
cytochrome c oxidase																	
Subunit I CoxA	CTM87_08980	C9J22_11990	C9J21_14115	CTM67_06770	CTM77_12275	CTM76_12820	CTM93_04445	CTM79_02870	C9J19_06820	DAT36_12325	CTM80_01180	CTM85_05280	CTM70_04805	CTM75_06580	C9J18_11470	AYY26_12590	
Subunit II CoxB	CTM87_08985	C9J22_11995	C9J21_14120	CTM67_06775	CTM77_12270	CTM76_12825	CTM93_04440	CTM79_02875	C9J19_06815	DAT36_12330	CTM80_01175	CTM85_05275	CTM70_04800	CTM75_06575	C9J18_11475	AYY26_12595	
Subunit III CoxC	CTM87_08970	C9J22_11980	C9J21_14105	CTM67_06760	CTM77_12285	CTM76_12810	CTM93_04455	CTM79_02860	C9J19_06830	DAT36_12315	CTM80_01190	CTM85_05290	CTM70_04815	CTM75_06590	C9J18_11460	AYY26_12580	
cytochrome c oxidase assembly protein CoxI	CTM87_08975	C9J22_11985	C9J21_14110	CTM67_06765	CTM77_12280	CTM76_12815	CTM93_04450	CTM79_02865	C9J19_06825	DAT36_12320	CTM80_01185	CTM85_05285	CTM70_04810	CTM75_06585	C9J18_11465	AYY26_12585	
cytochrome oxidase	CTM87_08955	C9J22_11965	C9J21_14090	CTM67_06745	CTM77_12300	CTM76_12795	CTM93_04470	CTM79_02845	C9J19_06845	DAT36_12300	CTM80_01205	CTM85_05305	CTM70_04830	CTM75_06605	C9J18_11445	AYY26_12565	
cytochrome o ubiquinol oxidase subunit IV cyoD	CTM87_18710	C9J22_03120	C9J21_08210	CTM67_14975	CTM77_15485	CTM76_13820	CTM93_10670	CTM79_16770	C9J19_13595	DAT36_11900	CTM80_16850	CTM85_15125	CTM70_14505	CTM75_19525	C9J18_14625	AYY26_07405	
cytochrome o ubiquinol oxidase subunit III cyoC	CTM87_18715	C9J22_03125	C9J21_08205	CTM67_14980	CTM77_15480	CTM76_13825	CTM93_10675	CTM79_16765	C9J19_13600	DAT36_11905	CTM80_16855	CTM85_15120	CTM70_14510	CTM75_19520	C9J18_14620	AYY26_07400	
cytochrome o ubiquinol oxidase subunit I cyoB	CTM87_18720	C9J22_03130	C9J21_08200	CTM67_14985	CTM77_15475	CTM76_13835	CTM93_10680	CTM79_16760	C9J19_13605	DAT36_11910	CTM80_16860	CTM85_15115	CTM70_14515	CTM75_19515	C9J18_14615	AYY26_07395	
CyoA: ubiquinol oxidase, subunit II	CTM87_18725	C9J22_03135	C9J21_08195	CTM67_14990	CTM77_15470	CTM76_13840	CTM93_10685	CTM79_16755	C9J19_13610	DAT36_11915	CTM80_16865	CTM85_15110	CTM70_14520	CTM75_19510	C9J18_14610	AYY26_07390	
cyoE_ctaB: protoherme IX farnesyltransferase	CTM87_08945	C9J22_11995	C9J21_14080	CTM67_06735	CTM77_12310	CTM76_12785	CTM93_04480	CTM79_02835	C9J19_06855	DAT36_12290	CTM80_01215	CTM85_05315	CTM70_04840	CTM75_06615	C9J18_11435	AYY26_12555	
	CTM87_18705	C9J22_03115	C9J21_08215	CTM67_14970	CTM77_15490	CTM76_13825	CTM93_10665	CTM79_16775	C9J19_13590	DAT36_11895	CTM80_16845	CTM85_15130	CTM70_14500	CTM75_19530	C9J18_14630	AYY26_07410	
cytochrome-c oxidase, cbb3-type subunit I ccoN	CTM87_07520	C9J22_15655	C9J21_11455	CTM67_05415	CTM77_15310	CTM76_02390	CTM93_07935	CTM79_16410	C9J19_12480	DAT36_05825	CTM80_00270	CTM85_03045	CTM70_08660	CTM75_11980	C9J18_16875	AYY26_06865	
cytochrome-c oxidase, cbb3-type subunit II ccoO	CTM87_07515	C9J22_15650	C9J21_11450	CTM67_05420	CTM77_15305	CTM76_02395	CTM93_07930	CTM79_16405	C9J19_12485	DAT36_05820	CTM80_00265	CTM85_03050	CTM70_08665	CTM75_11975	C9J18_16870	AYY26_06870	
cytochrome-c oxidase, cbb3-type subunit III ccoP	CTM87_07510	C9J22_15645	C9J21_11445	CTM67_05425	CTM77_15300	CTM76_02400	CTM93_07925	CTM79_16400	C9J19_12490	DAT36_05815	CTM80_00260	CTM85_03055	CTM70_08670	CTM75_11970	C9J18_16865	AYY26_06875	
cbb3-type cytochrome oxidase assembly protein CcoS	CTM87_06840	C9J22_11155	C9J21_04295	CTM67_05210	CTM77_02615	CTM76_01255	CTM93_13925	CTM79_20040	C9J19_04450	DAT36_14325	CTM80_13105	CTM85_03865	CTM70_08705	CTM75_04480	C9J18_12245	AYY26_07925	
CcoQ																	
cytochrome bd oxidase																	
Subunit I cydA	CTM87_12005	C9J22_05890	C9J21_06460	CTM67_17480	CTM77_00445	CTM76_02600	CTM93_01765	CTM79_13365	C9J19_20200	DAT36_03860	CTM80_18495	CTM85_11530	CTM70_15530	CTM75_00610	C9J18_01880	AYY26_04395	
	CTM87_11255	C9J22_07710	C9J21_02620	CTM67_04365	CTM77_05030	CTM76_05295	CTM93_13090	CTM79_19320	C9J19_00660	DAT36_19135	CTM80_03100	CTM85_07980	CTM70_01705	CTM75_09470	C9J18_01225	AYY26_05065	
Subunit II cydB	CTM87_11250 +	C9J22_05885 +	C9J21_02615 +	CTM67_04360 +	CTM77_05035 +	CTM76_04595 +	CTM93_13095 +	CTM79_13370 +	C9J19_20195 +	DAT36_19130 +	CTM80_03095 +	CTM85_11525 +	CTM70_01710 +	CTM75_09475 +	C9J18_01885	AYY26_05070 +	
	CTM87_12010	C9J22_07715	C9J21_02615	CTM67_17485	CTM77_00450	CTM76_05300	CTM93_01770	CTM79_19325	C9J19_00665	DAT36_03855	CTM80_18500	CTM85_07975	CTM70_15535	CTM75_00605	C9J18_01885	AYY26_04390	
subunit cydX	CTM87_12015	C9J22_05880	C9J21_06450	CTM67_17490	CTM77_00455	CTM76_04590	CTM93_01775	CTM79_13375	C9J19_20190	DAT36_03850	CTM80_18505	CTM85_11520	CTM70_15540	CTM75_00600	C9J18_01890	AYY26_04385	
	CTM87_11245	C9J22_07720	C9J21_02610	CTM67_04355	CTM77_05040	CTM76_05305	CTM93_13100	CTM79_19330	C9J19_00670	DAT36_19125	CTM80_03090	CTM85_07970	CTM70_01715	CTM75_09480	C9J18_01215	AYY26_05075	
NADH:ubiquinone oxidoreductase (ndh)																	
Succinate dehydrogenase (complex II)	CTM87_09900	C9J22_05275	C9J21_09375	CTM67_07170	CTM77_01050	CTM76_14635	CTM93_17730	CTM79_05025	C9J19_05490	DAT36_03240	CTM80_02165	CTM85_00895	CTM70_11970	CTM75_00010	C9J18_02495	AYY26_03870	
sdhABCD																	
	CTM87_11705	C9J22_06195	C9J21_06760	CTM67_01610	CTM77_01145	CTM76_04900	CTM93_01465	CTM79_07325	C9J19_00300	DAT36_02920	CTM80_07895	CTM85_11830	CTM70_04270	CTM75_04675	C9J18_01580	AYY26_04695	
	CTM87_11700	C9J22_06200	C9J21_06765	CTM67_01615	CTM77_01140	CTM76_04905	CTM93_01460	CTM79_07320	C9J19_00305	DAT36_02915	CTM80_07890	CTM85_11835	CTM70_04275	CTM75_04680	C9J18_01575	AYY26_04700	
	CTM87_11695	C9J22_06205	C9J21_06770	CTM67_01620	CTM77_01135	CTM76_04910	CTM93_01455	CTM79_07315	C9J19_00310	DAT36_02910	CTM80_07895	CTM85_11840	CTM70_04280	CTM75_04685	C9J18_01570	AYY26_04705	
	CTM87_11690	C9J22_06210	C9J21_06775	CTM67_01625	CTM77_01130	CTM76_04915	CTM93_01450	CTM79_07310	C9J19_00315	DAT36_02905	CTM80_07900	CTM85_11845	CTM70_04285	CTM75_04690	C9J18_01565	AYY26_04710	
cytochrome C																	
cytochrome b	CTM87_13855	C9J22_13760	C9J21_18140	CTM67_02260	CTM77_06985	CTM76_13365	CTM93_17230	CTM79_00330	C9J19_10775	DAT36_07920	CTM80_04320	CTM85_08580	CTM70_03785	CTM75_02385	C9J18_06055	AYY26_11540	
cytochrome c	CTM87_10895	C9J22_08280	C9J21_02060	CTM67_00100	CTM77_05590	CTM76_05860	CTM93_01095	CTM79_06420	C9J19_01225	DAT36_00525	CTM80_05955	CTM85_09455	CTM70_01055	CTM75_01450	C9J18_00655	AYY26_05430	
Cytochrome c	CTM87_07525	C9J22_15660	C9J21_11460	CTM67_05410	CTM77_15315	CTM76_02385	CTM93_07940	CTM79_16415	C9J19_12475	DAT36_05830	CTM80_00275	CTM85_03040	CTM70_08655	CTM75_11985	C9J18_16880	AYY26_06860	
cytochrome c4	CTM87_15890	C9J22_15360	C9J21_10290	CTM67_04655	CTM77_14480	CTM76_15555	CTM93_08905	CTM79_08685	C9J19_14675	DAT36_09245	CTM80_08265	CTM85_13065	CTM70_05260	CTM75_14355	C9J18_16390	AYY26_14560	
cytochrome C554	CTM87_05735	C9J22_02980	C9J21_19625	CTM67_17835	CTM77_15655	CTM76_16975	CTM93_18420	CTM79_18270	C9J19_19095	DAT36_11765	CTM80_08820	CTM85_19815	CTM70_12315	CTM75_16645	C9J18_18920	AYY26_07580	
cytochrome bc complex bzw. cytochrom-c-reductase(Fe-S, b, c1)																	
qcrA/qcrb/qcrC	CTM87_13850	C9J22_13765	C9J21_18145	CTM67_02265	CTM77_06990	CTM76_13360	CTM93_17225	CTM79_00325	C9J19_10780	DAT36_07915	CTM80_04325	CTM85_08585	CTM70_03780	CTM75_02380	C9J18_06060	AYY26_11545	</

	<i>P. phosphoreum</i>													GCSL-P69		
	AK-3	AK-4	AK-5	AK-8	ATCC 11040	FS-1.1	FS-1.2	FS-2.1	FS-2.2	FS-3.2	FS-4.1	FS-4.2	FS-5.1		FS-5.2	FS-6.1
2-octaprenyl-3-methyl-6-methoxy-1,4-benzoquinol hydroxylase (ubiF)	CTM87_15895	C9J22_15355	C9J21_10285	CTM67_04660	CTM77_14485	CTM76_15550	CTM93_08910	CTM79_08690	C9J19_14680	DAT36_09250	CTM80_08260	CTM85_13060	CTM70_05265	CTM75_14350	C9J18_16395	AYY26_14565
ubiC/D/B/G/H/E/F																
FOF1-ATP synthase																
FOF1 ATP synthase subunit A	CTM87_14975	C9J22_01180	C9J21_10655	CTM67_12810	CTM77_12560	CTM76_06810	CTM93_02665	CTM79_14255	C9J19_14205	DAT36_08665	CTM80_16345	CTM85_01960	CTM70_17280	CTM75_14530	C9J18_03955	AYY26_09475
ATP synthase F0 subunit B	CTM87_14985	C9J22_01190	C9J21_10645	CTM67_12820	CTM77_12570	CTM76_06800	CTM93_02655	CTM79_14265	C9J19_14195	DAT36_08655	CTM80_16355	CTM85_01970	CTM70_17270	CTM75_14540	C9J18_03945	AYY26_09465
FOF1 ATP synthase subunit C	CTM87_14980	C9J22_01185	C9J21_10650	CTM67_12815	CTM77_12565	CTM76_06805	CTM93_02660	CTM79_14260	C9J19_14200	DAT36_08660	CTM80_16350	CTM85_01965	CTM70_17275	CTM75_14535	C9J18_03950	AYY26_09470
FOF1 ATP synthase subunit alpha	CTM87_14995	C9J22_01200	C9J21_10635	CTM67_12830	CTM77_12590	CTM76_06790	CTM93_02645	CTM79_14275	C9J19_14185	DAT36_08645	CTM80_16365	CTM85_01980	CTM70_17260	CTM75_14550	C9J18_03955	AYY26_09475
FOF1 ATP synthase subunit beta	CTM87_15005	C9J22_01210	C9J21_10625	CTM67_12840	CTM77_12590	CTM76_06780	CTM93_02635	CTM79_14285	C9J19_14175	DAT36_08635	CTM80_16375	CTM85_01990	CTM70_17250	CTM75_14560	C9J18_03925	AYY26_09445
FOF1 ATP synthase subunit gamma	CTM87_15000	C9J22_01205	C9J21_10630	CTM67_12835	CTM77_12585	CTM76_06795	CTM93_02640	CTM79_14280	C9J19_14180	DAT36_08640	CTM80_16370	CTM85_01985	CTM70_17255	CTM75_14555	C9J18_03930	AYY26_09450
FOF1 ATP synthase subunit delta	CTM87_14990	C9J22_01195	C9J21_10640	CTM67_12825	CTM77_12575	CTM76_06795	CTM93_02650	CTM79_14270	C9J19_14190	DAT36_08650	CTM80_16360	CTM85_01975	CTM70_17265	CTM75_14545	C9J18_03940	AYY26_09460
FOF1 ATP synthase subunit epsilon	CTM87_15010	C9J22_01215	C9J21_10620	CTM67_12845	CTM77_12595	CTM76_06775	CTM93_02630	CTM79_14290	C9J19_14170	DAT36_08630	CTM80_16380	CTM85_01995	CTM70_17245	CTM75_14565	C9J18_03920	AYY26_09440
FOF1 ATP synthase subunit A	CTM87_16285	C9J22_16850	C9J21_12235	CTM67_08235	CTM77_14140	CTM76_12760	CTM93_11160	CTM79_10540	C9J19_16510	DAT36_12700	CTM80_10145	CTM85_14305	CTM70_02325	CTM75_07375	C9J18_18005	AYY26_16150
ATP synthase F0 subunit B	CTM87_16295	C9J22_16860	C9J21_12225	CTM67_08225	CTM77_14150	CTM76_12750	CTM93_11170	CTM79_10550	C9J19_16520	DAT36_12710	CTM80_10155	CTM85_14295	CTM70_02315	CTM75_07385	C9J18_18015	AYY26_16140
FOF1 ATP synthase subunit C	CTM87_16290	C9J22_16855	C9J21_12230	CTM67_08230	CTM77_14145	CTM76_12755	CTM93_11165	CTM79_10545	C9J19_16515	DAT36_12705	CTM80_10150	CTM85_14300	CTM70_02320	CTM75_07380	C9J18_18010	AYY26_16145
FOF1 ATP synthase subunit alpha	CTM87_16305	C9J22_16870	C9J21_12215	CTM67_08215	CTM77_14160	CTM76_12740	CTM93_11180	CTM79_10560	C9J19_16530	DAT36_12720	CTM80_10165	CTM85_14285	CTM70_02305	CTM75_07395	C9J18_18025	AYY26_16130
FOF1 ATP synthase subunit beta	CTM87_16315	C9J22_16880	C9J21_12205	CTM67_08205	CTM77_14170	CTM76_12730	CTM93_11190	CTM79_10570	C9J19_16540	DAT36_12730	CTM80_10175	CTM85_14275	CTM70_02295	CTM75_07405	C9J18_18035	AYY26_16120
FOF1 ATP synthase subunit gamma	CTM87_16310	C9J22_16875	C9J21_12210	CTM67_08210	CTM77_14165	CTM76_12735	CTM93_11185	CTM79_10565	C9J19_16535	DAT36_12725	CTM80_10170	CTM85_14280	CTM70_02300	CTM75_07400	C9J18_18030	AYY26_16125
FOF1 ATP synthase subunit delta	CTM87_16300	C9J22_16865	C9J21_12220	CTM67_08220	CTM77_14155	CTM76_12745	CTM93_11175	CTM79_10555	C9J19_16525	DAT36_12715	CTM80_10160	CTM85_14290	CTM70_02310	CTM75_07390	C9J18_18020	AYY26_16135
FOF1 ATP synthase subunit epsilon	CTM87_16320	C9J22_16885	C9J21_12200	CTM67_08200	CTM77_14175	CTM76_12725	CTM93_11195	CTM79_10575	C9J19_16545	DAT36_12735	CTM80_10180	CTM85_14270	CTM70_02290	CTM75_07410	C9J18_18040	AYY26_16115
ATP FOF1 synthase subunit I	CTM87_16280	C9J22_16845	C9J21_12240	CTM67_08240	CTM77_14135	CTM76_12765	CTM93_11185	CTM79_10535	C9J19_16505	DAT36_12695	CTM80_10140	CTM85_14310	CTM70_02330	CTM75_07370	C9J18_18000	AYY26_16155
Heme biosynthesis																
Glutamyl-tRNA reductase (hemA)	CTM87_20285	C9J22_14430	C9J21_13110	CTM67_10050	CTM77_19835	CTM76_17790	CTM93_12895	CTM79_11370	C9J19_03275	DAT36_13230	CTM80_10535	CTM85_15600	CTM70_12120	CTM75_08585	C9J18_21130	AYY26_15450
glutamate-1-semialdehyde-2,1-aminomutase (hemL)	CTM87_12705	C9J22_09690	C9J21_07110	CTM67_15965	CTM77_05765	CTM76_11925	CTM93_05345	CTM79_03900	C9J19_06545	DAT36_01120	CTM80_11075	CTM85_04400	CTM70_00505	CTM75_01275	C9J18_10145	AYY26_09790
aminolevulinic acid dehydratase (hemB)	CTM87_04765	C9J22_02240	C9J21_00895	CTM67_12455	CTM77_19735	CTM76_10475	CTM93_17520	CTM79_18650	C9J19_02125	DAT36_06795	CTM80_13490	CTM85_07470	CTM70_15435	CTM75_05655	C9J18_15810	AYY26_13835
Hydroxymethylbilane synthase (hemC)	CTM87_15755	C9J22_15495	C9J21_10425	CTM67_04520	CTM77_14345	CTM76_15690	CTM93_08770	CTM79_08550	C9J19_14540	DAT36_09110	CTM80_08400	CTM85_13200	CTM70_08430	CTM75_13815	C9J18_16250	AYY26_14430
Uroporphyrinogen-III synthase (hemD)	CTM87_15790	C9J22_15460	C9J21_10390	CTM67_04555	CTM77_14380	CTM76_15650	CTM93_08805	CTM79_08585	C9J19_14575	DAT36_09145	CTM80_08365	CTM85_13165	CTM70_08465	CTM75_13850	C9J18_16285	AYY26_14465
Uroporphyrinogen-III decarboxylase (hemE)	CTM87_15785	C9J22_15465	C9J21_10395	CTM67_04560	CTM77_14375	CTM76_15660	CTM93_08800	CTM79_08580	C9J19_14570	DAT36_09140	CTM80_08370	CTM85_13170	CTM70_08460	CTM75_13845	C9J18_16280	AYY26_14460
Coproporphyrinogen III oxidase (oxygen independent) (hemN)	CTM87_19450	C9J22_17290	C9J21_13815	CTM67_08860	CTM77_19415	CTM76_11810	CTM93_11865	CTM79_12610	C9J19_18960	DAT36_13460	CTM80_06930	CTM85_16245	CTM70_03360	CTM75_09345	C9J18_18560	AYY26_16645
Coproporphyrinogen III oxidase (oxygen dependent) (hemN)	CTM87_15905	C9J22_15345	C9J21_10275	CTM67_04670	CTM77_14495	CTM76_15540	CTM93_08920	CTM79_08700	C9J19_14690	DAT36_09260	CTM80_08250	CTM85_13050	CTM70_05275	CTM75_14340	C9J18_16405	AYY26_14575
Coproporphyrinogen III oxidase (oxygen dependent) (hemN)	CTM87_15910	C9J22_15340	C9J21_10270	CTM67_04675	CTM77_14500	CTM76_15535	CTM93_08925	CTM79_08705	C9J19_14695	DAT36_09265	CTM80_08245	CTM85_13045	CTM70_05280	CTM75_14335	C9J18_16410	AYY26_14580
Coproporphyrinogen III oxidase (oxygen dependent)	CTM87_16495	C9J22_17030	C9J21_12055	CTM67_08055	CTM77_14320	CTM76_17080	CTM93_11340	CTM79_10720	C9J19_16690	DAT36_12885	CTM80_10325	CTM85_14125	CTM70_02145	CTM75_07555	C9J18_18185	AYY26_15970
menaquinone-dependent protoporphyrinogen IX dehydrogenase	CTM87_16105	C9J22_16870	C9J21_12415	CTM67_08415	CTM77_13920	CTM76_17440	CTM93_10980	CTM79_10360	C9J19_16330	DAT36_12525	CTM80_09965	CTM85_14485	CTM70_02505	CTM75_07195	C9J18_17825	AYY26_16325
Ferrochelatase (hemH)	CTM87_11585	C9J22_06320	C9J21_06885	CTM67_01730	CTM77_00025	CTM76_05020	CTM93_01345	CTM79_07205	C9J19_00420	DAT36_02800	CTM80_08005	CTM85_11950	CTM70_04390	CTM75_04795	C9J18_01465	AYY26_04815
Virulence																
VOC family virulence protein	CTM87_00760	C9J22_06500	C9J21_20735	CTM67_01905	CTM77_17030	CTM76_09175	CTM93_18705	CTM79_13310	C9J19_09745	DAT36_02615	CTM80_14675	CTM85_12255	CTM70_12755	CTM75_14830	C9J18_08420	AYY26_04990
CTM87_11405					CTM77_04955	CTM76_05200	CTM93_18265	CTM79_20615	C9J19_00600		CTM80_03190	CTM85_08060	CTM70_18035	CTM75_04980	C9J18_01230	
CTM87_15950											CTM80_08205	CTM85_13005				
virulence factor Brk/B family protein																
virulence protein													CTM70_19700			
virulence associated protein																
H2O2 related enzymes																
Production																
pyruvate oxidase (Pox)																
superoxide dismutase (Sod)	CTM87_03830	C9J22_06980	C9J21_03140	CTM67_12990	CTM77_04245	CTM76_03935	CTM93_06235	CTM79_09240	C9J19_15305	DAT36_02280	CTM80_08915	CTM85_09960	CTM70_11010	CTM75_12325	C9J18_06820	AYY26_02410
CTM87_01045		C9J22_04610	C9J21_20945	CTM67_15765	CTM77_16740	CTM76_08875	CTM93_15625	CTM79_15095	C9J19_10020	DAT36_13870	CTM80_04690	CTM85_20135	CTM70_19075	CTM75_20085	C9J18_08190 / C9J18_20760	AYY26_00895
CTM87_07040		C9J22_12795	C9J21_04500	CTM67_13475	CTM77_13025	CTM76_01460	CTM93_04090	CTM79_16010	C9J19_04255		CTM80_11615	CTM85_04065	CTM70_11410	CTM75_13645	C9J18_13405	AYY26_05880
H2O2 scavenging enzymes																
catalase	CTM87_01055	C9J22_04620	C9J21_20935	CTM67_15755	CTM77_16730	CTM76_08865	CTM93_15635	CTM79_15105	C9J19_10030		CTM80_04700	CTM85_20145	CTM70_19720	CTM75_19745	C9J18_08180	AYY26_00905
catalase/peroxidase	CTM87_02810	C9J22_00020	C9J21_04670	CTM67_20140	CTM77_02315	CTM76_07830	CTM93_06675	CTM79_04475	C9J19_09645	DAT36_04365	CTM80_19455	CTM85_11405	CTM70_13925	CTM75_05570	C9J18_05115	AYY26_10915
Pressure response																
TMAO reductase system sensor histidine kinase/response regulator	CTM87_04445	C9J22_08960	C9J21_05490	CTM67_10160	CTM77_08085	CTM76_03310	CTM93_00325	CTM79_01365	C9J19_12065	DAT36_06180	CTM80_05770	CTM85_15840	CTM70_11860	CTM75_03175	C9J18_07445	AYY26_01795
TorS																
Molecular chaperone Dnak	CTM87_05180	C9J22_02660	C9J21_01310	CTM67_07735	CTM77_07655	CTM76_10060	CTM93_07140	CTM79_17200	C9J19_							

		<i>P. phosphoreum</i>																
		AK-3	AK-4	AK-5	AK-8	ATCC 11040	FS-1.1	FS-1.2	FS-2.1	FS-2.2	FS-3.2	FS-4.1	FS-4.2	FS-5.1	FS-5.2	FS-6.1	GCSL-P69	
Two-component system response regulator OmpR	CTM87_08895	C9J22_11905	C9J21_14030	CTM67_06685	CTM77_18465	CTM76_12735	CTM93_04530	CTM79_02785	C9J19_06905	DAT36_12240	CTM80_01265	CTM85_05365	CTM70_04890	CTM75_06665	C9J18_11385	AYY26_12505		
Two-component system sensor histidine kinase EnvZ	CTM87_08890	C9J22_11900	C9J21_14025	CTM67_06680	CTM77_18470	CTM76_12730	CTM93_04535	CTM79_02780	C9J19_06910	DAT36_12235	CTM80_01270	CTM85_05370	CTM70_04895	CTM75_06670	C9J18_11380	AYY26_12500		
Porin OmpC/OmpF																		
Sodium transporters																		
sodium:alanine symporter family protein	CTM87_15450	C9J22_14950	C9J21_17275	CTM67_12225	CTM77_03605	CTM76_00230	CTM93_19215	CTM79_05560	C9J19_11535	DAT36_19015	CTM80_07130	CTM85_00200	CTM70_13335	CTM75_10315	C9J18_12490	AYY26_03190		
sodium:alanine (sodium:glycine) symporter family protein	CTM87_12575	C9J22_09820	C9J21_07240	CTM67_01195	CTM77_05895	CTM76_11795	CTM93_05475	CTM79_04030	C9J19_06415	DAT36_01250	CTM80_10945	CTM85_04530	CTM70_00375	CTM75_01145	C9J18_10275	AYY26_09920		
sodium:proton antiporter	CTM87_15395	C9J22_14895	C9J21_17330	CTM67_19060	CTM77_03660	CTM76_00175	CTM93_14270	CTM79_05615	C9J19_11590	DAT36_02115	CTM80_07185	CTM85_00255	CTM70_13280	CTM75_10260	C9J18_12435	AYY26_03250		
sodium:proton antiporter	CTM87_02400	C9J22_14455	C9J21_05075	CTM67_15085	CTM77_01905	CTM76_07420	CTM93_15160	CTM79_08400	C9J19_09235	DAT36_10315	CTM80_03725	CTM85_10975	CTM70_03715	CTM75_03495	C9J18_04705	AYY26_13070		
	CTM87_19820	C9J22_14065	C9J21_21420	CTM67_18665	CTM77_07295	CTM76_13560	CTM93_00025	CTM79_00025	C9J19_11080	DAT36_07615	CTM80_06625	CTM85_08885	CTM70_09340	CTM75_02980	C9J18_06360	AYY26_11885		
	CTM87_03590	C9J22_07220	C9J21_03355	CTM67_02640	CTM77_04015	CTM76_04165	CTM93_06475	CTM79_09010	C9J19_15510	DAT36_02050	CTM80_09080	CTM85_09795	CTM70_02610	CTM75_06950	C9J18_06985	AYY26_02640		
	CTM87_03840	C9J22_06970	C9J21_03130	CTM67_13000	CTM77_04255	CTM76_03925	CTM93_06225	CTM79_09250	C9J19_15295	DAT36_02290	CTM80_08905	CTM85_09970	CTM70_11000	CTM75_12315	C9J18_06810	AYY26_02400		
	CTM87_01690	C9J22_04915	C9J21_13320	CTM67_07555	CTM77_13340	CTM76_08540	CTM93_12205	CTM79_07940	C9J19_10320	DAT36_08190	CTM80_04990	CTM85_13435	CTM70_08620	CTM75_12720	C9J18_17320	AYY26_01245		
Na ⁺ /H ⁺ antiporter	CTM87_07505	C9J22_15640	C9J21_11440	CTM67_05430	CTM77_15295	CTM76_02405	CTM93_07920	CTM79_16395	C9J19_12495	DAT36_05810	CTM80_02555	CTM85_03060	CTM70_08075	CTM75_11965	C9J18_16860	AYY26_06880		
Na ⁺ /H ⁺ antiporter NhaA	CTM87_12485	C9J22_09910	C9J21_07330	CTM67_01105	CTM77_05985	CTM76_11705	CTM93_05565	CTM79_04120	C9J19_06325	DAT36_01340	CTM80_09920	CTM85_04620	CTM70_00285	CTM75_10555	C9J18_10685	AYY26_10010		
Na ⁺ /H ⁺ antiporter NhaC	CTM87_03810	C9J22_07000	C9J21_03150	CTM67_12980	CTM77_04235	CTM76_03945	CTM93_06255	CTM79_09230	C9J19_15315	DAT36_02270	CTM80_08925	CTM85_09950	CTM70_11020	CTM75_12335	C9J18_10360	AYY26_02420		
Na ⁺ /H ⁺ antiporter NhaC		C9J22_08910			CTM77_08035							CTM85_15890						
	CTM87_13265	C9J22_01890	C9J21_00505	CTM67_11415	CTM77_11175	CTM76_10845	CTM93_08455	CTM79_03585	C9J19_02465	DAT36_15890	CTM80_16745	CTM85_07140	CTM70_13005	CTM75_08115	C9J18_03260	AYY26_17255		
Na ⁺ /H ⁺ antiporter	CTM87_11850	C9J22_06050	C9J21_06615	CTM67_01465	CTM77_00290		CTM93_01610		C9J19_00155	DAT36_03065	CTM80_07470	CTM85_11685		CTM75_00765	C9J18_01725	AYY26_04550		
sodium:proton exchanger		C9J22_01850	C9J21_00465	CTM67_11455														
Na ⁺ /H ⁺ antiporter NhaC family protein	CTM87_20320	C9J22_14470	C9J21_13150	CTM67_10090	CTM77_19875	CTM76_17820	CTM93_12930	CTM79_11410	C9J19_03315	DAT36_13270	CTM80_10495	CTM85_15640	CTM70_12080	CTM75_08625	C9J18_21170	AYY26_15415		
DASS family sodium-coupled anion symporter / 2-oxoglutarate translocator	CTM87_00560	C9J22_04230	C9J21_16180	CTM67_17985	CTM77_17155	CTM76_09295	CTM93_19380	CTM79_13190	C9J19_18720	DAT36_16910	CTM80_14555	CTM85_12375	CTM70_14920	CTM75_14950	C9J18_08545	AYY26_00515		
sodium:phosphate symporter	CTM87_12490	C9J22_09905	C9J21_07325	CTM67_01110	CTM77_05980	CTM76_11710	CTM93_05560	CTM79_04115	C9J19_06330	DAT36_01335	CTM80_09925	CTM85_04615	CTM70_02090	CTM75_01060	C9J18_10360	AYY26_10005		
calcium/sodium antiporter	CTM87_13780	C9J22_13835	C9J21_15590	CTM67_02335	CTM77_07060	CTM76_13290	CTM93_13395	CTM79_00255	C9J19_10850	DAT36_07845	CTM80_04395	CTM85_08655	CTM70_08935	CTM75_02310	C9J18_06130	AYY26_11615		
DASS family sodium-coupled anion symporter	CTM87_06465	C9J22_10815	C9J21_03960	CTM67_04875	CTM77_12945	CTM76_02040	CTM93_14455	CTM79_18825	C9J19_04780	DAT36_17360	CTM80_18120	CTM85_03530	CTM70_07785	CTM75_01445	C9J18_11910	AYY26_08310		
sodium:glutamate symporter	CTM87_07385	C9J22_19590	C9J21_11335	CTM67_05535	CTM77_15190	CTM76_02520	CTM93_07815	CTM79_16285	C9J19_12600	DAT36_05710	CTM80_01445	CTM85_03170	CTM70_15725	CTM75_18915	C9J18_16760	AYY26_17940		
dicarboxylate/amino acid:cation symporter	CTM87_04140	C9J22_06685	C9J21_02820	CTM67_09585		CTM76_03610	CTM93_00025	CTM79_10885	C9J19_11765	DAT36_06505	CTM80_05470	CTM85_16510	CTM70_13980	CTM75_02865	C9J18_06530	AYY26_02095		
Na ⁺ /H ⁺ dicarboxylate symporter	CTM87_16960	C9J22_09425	C9J21_05955	CTM67_08600	CTM77_17915	CTM76_02305	CTM93_00800	CTM79_01845	C9J19_17735	DAT36_10720	CTM80_12355	CTM85_12810	CTM70_05590	CTM75_11200	C9J18_07915	AYY26_16340		
cation:dicarboxylate symporter family protein	CTM87_04150	C9J22_06675	C9J21_02810	CTM67_09575	CTM77_04550	CTM76_03835	CTM93_00035	CTM79_10895	C9J19_11775	DAT36_06495	CTM80_05480	CTM85_16500	CTM70_13970	CTM75_02875	C9J18_06520	AYY26_02085		
DASS family sodium-coupled anion symporter	CTM87_04360	C9J22_08855	C9J21_19725	CTM67_10255	CTM77_07985	CTM76_03395	CTM93_00240	CTM79_01280	C9J19_11980	DAT36_06265	CTM80_05685	CTM85_15940	CTM70_10880	CTM75_03090	C9J18_07345	AYY26_01880		
sodium:solute symporter	CTM87_02540	C9J22_00290	C9J21_04935	CTM67_10865	CTM77_02045	CTM76_07560	CTM93_15300	CTM79_08260	C9J19_09375	DAT36_04055	CTM80_03560	CTM85_11140	CTM70_03575	CTM75_03330	C9J18_04845	AYY26_13210		
sodium:solute symporter	CTM87_02055			CTM67_11705	CTM77_19260	CTM76_07090	CTM93_02945	CTM79_17655	C9J19_18530		CTM80_15465	CTM85_01685	CTM70_14300	CTM75_16030	C9J18_04235	AYY26_18810		
sodium:solute symporter																		
sodium-dependent transporter	CTM87_03250	C9J22_12180	C9J21_21825	CTM67_18320	CTM77_20325	CTM76_19255	CTM93_17055	CTM79_06685	C9J19_08915	DAT36_17990	CTM80_16195	CTM85_18785	CTM70_06385	CTM75_15555	C9J18_16140	AYY26_10485		
sodium:panthothenate symporter	CTM87_18605	C9J22_17200	C9J21_13725	CTM67_08960	CTM77_10345	CTM76_18100	CTM93_11955	CTM79_12700	C9J19_19050	DAT36_13550	CTM80_06840	CTM85_16155	CTM70_03270	CTM75_09255	C9J18_18650	AYY26_16735		
sodium:glucose cotransporter				CTM67_07725														
melibiose:sodium transporter MelB	CTM87_08155			CTM77_08980				CTM79_09690	C9J19_07970		CTM80_08090	CTM85_02430		CTM75_16860		AYY26_06215		
sodium:proline symporter PutP	CTM87_02725	C9J22_00110	C9J21_04760	CTM67_17135	CTM77_02225	CTM76_07740	CTM93_18445	CTM79_14135	C9J19_09555	DAT36_04265	CTM80_03385	CTM85_11320	CTM70_16600	CTM75_17115	C9J18_05025	AYY26_11005		
sodium:proline symporter PutP	CTM87_14855	C9J22_01060	C9J21_10775	CTM67_12690	CTM77_12440	CTM76_09330	CTM93_02785	CTM79_14135	C9J19_14325	DAT36_08785	CTM80_16225	CTM85_01840	CTM70_11080	CTM75_14410	C9J18_04075	AYY26_09595		
sodium:proline symporter		C9J22_07615					CTM93_18295											
sodium:proline symporter								CTM79_08080										
sodium:proline symporter								CTM79_21310										
ble acid:sodium symporter family protein	CTM87_07205		C9J21_08885		CTM77_12860	CTM76_01625	CTM93_03925	CTM79_20165	C9J19_04090		CTM80_19940	CTM85_04230	CTM70_13085	CTM75_17790	C9J18_13245	AYY26_06040		
Motility																		
chemotaxis-specific protein-glutamate methyltransferase CheB	C9J22_07875	C9J21_02460	CTM67_04205	CTM77_05180	CTM76_05450			CTM79_13935	C9J19_08815	DAT36_00935	CTM80_02945	CTM85_07830	CTM70_01860	CTM75_09625	C9J18_01070			
chemotaxis protein CheA	C9J22_07870	C9J21_02465	CTM67_04210	CTM77_05185	CTM76_05455			CTM79_13930	C9J19_08820	DAT36_00930	CTM80_02940	CTM85_07825	CTM70_01865	CTM75_09630	C9J18_01065			
protein phosphatase CheZ	C9J22_07875	C9J21_02460	CTM67_04205	CTM77_05190	CTM76_05460			CTM79_13925	C9J19_08825	DAT36_00925	CTM80_02935	CTM85_07820	CTM70_01870	CTM75_09635	C9J18_01060			
chemotaxis protein CheY	C9J22_07880	C9J21_02455	CTM67_04200	CTM77_05195	CTM76_05465			CTM79_13920	C9J19_08830	DAT36_00920	CTM80_02930	CTM85_07815	CTM70_01875	CTM75_09640	C9J18_01055			
RNA polymerase sigma factor FlIA	C9J22_07885	C9J21_02450	CTM67_04195	CTM77_05200	CTM76_05470			CTM79_13915	C9J19_08835	DAT36_00915	CTM80_02925	CTM85_07810	CTM70_01880	CTM75_09645	C9J18_01050			
flagellar biosynthesis protein FlhF	C9J22_07895	C9J21_02440	CTM67_04185	CTM77_05210	CTM76_05480			CTM79_13905	C9J19_08845	DAT36_00905	CTM80_02915	CTM85_07800	CTM70_01890	CTM75_09655	C9J18_01040			
flagellar biosynthesis protein FlhA	C9J22_07900	C9J21_02435	CTM67_04180	CTM77_05215	CTM76_05485			CTM79_13900	C9J19_08850	DAT36_00900	CTM80_02910	CTM85_07795	CTM70_01895	CTM75_09660	C9J18_01035			
flagellar biosynthesis protein FlhB	C9J22_07905	C9J21_02430	CTM67_04175	CTM77_05220	CTM76_05490			CTM79_13895	C9J19_08855	DAT36_00895	CTM80_02905	CTM85_07790	CTM70_01900	CTM75_09665	C9J18_01030			

		<i>P. phosphoreum</i>															
		AK-3	AK-4	AK-5	AK-8	ATCC 11040	FS-1.1	FS-1.2	FS-2.1	FS-2.2	FS-3.2	FS-4.1	FS-4.2	FS-5.1	FS-5.2	FS-6.1	GCSL-P69
chemotaxis protein CheR		C9J22_08085	C9J21_02255	CTM67_04000	CTM77_05395	CTM76_05665	CTM79_13715	C9J19_01030	DAT36_00720	CTM80_02730	CTM85_07615	CTM70_02075	CTM75_18165	C9J18_00855			
chemotaxis protein CheV		C9J22_08090	C9J21_02250	CTM67_03995	CTM77_05400	CTM76_05670	CTM79_13710	C9J19_01035	DAT36_00715	CTM80_02725	CTM85_07610	CTM70_02080	CTM75_18170	C9J18_00850			
flagellar biosynthesis protein FlhB	CTM87_11130	C9J22_07840	C9J21_02495	CTM67_04240	CTM77_05155	CTM76_05420	CTM79_13960	C9J19_00790	DAT36_00960	CTM80_02970	CTM85_07855	CTM70_01835	CTM75_09600	C9J18_01095	AYY26_05195		
chemotaxis protein CheW	CTM87_11120	C9J22_07850	C9J21_02485	CTM67_04230	CTM77_05165	CTM76_05435	CTM79_13950	C9J19_00800	DAT36_00950	CTM80_02960	CTM85_07845	CTM70_01845	CTM75_09610	C9J18_01085	AYY26_05205		
chemotaxis protein CheW/hypothetical protein	CTM87_11115	C9J22_07855	C9J21_02480	CTM67_04225	CTM77_05170	CTM76_05440	CTM79_13945	C9J19_00805	DAT36_00945	CTM80_02955	CTM85_07840	CTM70_01850	CTM75_09615	C9J18_01080	AYY26_05210		
flagellar biosynthesis anti-sigma factor FlgM	CTM87_11080	C9J22_08100	C9J21_02240	CTM67_03985	CTM77_05410	CTM76_05680	CTM79_13270	C9J19_01045	DAT36_00705	CTM80_02715	CTM85_07600	CTM70_02090	CTM75_18180	C9J18_00840	AYY26_05245		
flagellar protein FlgN	CTM87_11075	C9J22_08105	C9J21_02235	CTM67_03980	CTM77_05415	CTM76_05685	CTM79_13275	C9J19_01050	DAT36_00700	CTM80_02710	CTM85_07595	CTM70_02095	CTM75_18185	C9J18_00835	AYY26_05250		
flagellar biosynthesis protein FlgP	CTM87_11070	C9J22_08110	C9J21_02230	CTM67_03975	CTM77_05420	CTM76_05690	CTM79_13280	C9J19_01055	DAT36_00695	CTM80_02705	CTM85_07590	CTM70_02100	CTM75_18190	C9J18_00830	AYY26_05255		
flagellar basal-body protein	CTM87_11065	C9J22_08120	C9J21_02220	CTM67_03965	CTM77_05430	CTM76_05700	CTM79_13290	C9J19_01065	DAT36_00685	CTM80_02700	CTM85_07580	CTM70_02110	CTM75_18200	C9J18_00820	AYY26_05260		
flagellar export chaperone FlhS	CTM87_11090	C9J22_07995	C9J21_02340	CTM67_04085	CTM77_05310	CTM76_05580	CTM79_13805	C9J19_00945	DAT36_00805	CTM80_02815	CTM85_07700	CTM70_01990	CTM75_09755	C9J18_00940	AYY26_05235		
flagella basal body P-ring formation protein FlgA	CTM87_11085	C9J22_08095	C9J21_02245	CTM67_03990	CTM77_05405	CTM76_05675	CTM79_13705	C9J19_01040	DAT36_00710	CTM80_02720	CTM85_07605	CTM70_02085	CTM75_18175	C9J18_00845	AYY26_05240		
Bioluminescence																	
Phosphorelay protein LuxJ	CTM87_03925	C9J22_06880	C9J21_03040	CTM67_13090	CTM77_04340	CTM76_03835	CTM79_19910	C9J19_18180	DAT36_02370	CTM80_17025	CTM85_10055	CTM70_16895	CTM75_12230	C9J18_06725	AYY26_02315		
transcriptional regulator quorum sensing regulator LuxR	CTM87_14115	C9J22_13510	C9J21_14885	CTM67_10205	CTM77_06400	CTM76_13610	CTM79_06630	C9J19_10520	DAT36_17200	CTM80_04070	CTM85_08325	CTM70_04035	CTM75_02630	C9J18_05800	AYY26_11295		
lux-rib operon																	
ribB	CTM87_02770 +	C9J22_00065 +	C9J21_01825 +	CTM67_00330 +	CTM77_02270 +	CTM76_06090 +	CTM93_00860 +	CTM79_04430 +	C9J19_01455 +	DAT36_00290 +	CTM80_06185 +	CTM85_09220 +	CTM70_00820 +	CTM75_01680 +	C9J18_00420 +	AYY26_05660 +	
luxC	CTM87_10660	C9J22_08510	C9J21_04715	CTM67_18700	CTM77_17575	CTM76_07785	CTM93_06630	CTM79_06185	C9J19_09600	DAT36_04315	CTM80_18345	CTM85_11365	CTM70_13880	CTM75_18380	C9J18_05070	AYY26_10960	
Activated long-chain acyl hydrolase luxD	CTM87_02735	C9J22_00100	C9J21_04750	CTM67_19575	CTM77_02235	CTM76_07750	CTM93_06595	CTM79_21090	C9J19_09565	DAT36_04280	CTM80_18310	CTM85_11330	CTM70_17380	CTM75_19355	C9J18_05035	AYY26_10955	
luxE	CTM87_02740	C9J22_00095	C9J21_04745	CTM67_19580	CTM77_02240	CTM76_07755	CTM93_06600	CTM79_21095	C9J19_09570	DAT36_04285	CTM80_18315	CTM85_11335	CTM70_17385	CTM75_19360	C9J18_05040	AYY26_10960	
luxF	CTM87_02760	C9J22_00075	C9J21_04725	CTM67_19600	CTM77_02280	CTM76_07775	CTM93_06620	CTM79_21100	C9J19_09590	DAT36_04305	CTM80_18335	CTM85_11355	CTM70_17405	CTM75_19380	C9J18_05060	AYY26_10970	
luxG	CTM87_02755	C9J22_00080	C9J21_04730	CTM67_19595	CTM77_02255	CTM76_07770	CTM93_06615	CTM79_21110	C9J19_09585	DAT36_04300	CTM80_18330	CTM85_11350	CTM70_17400	CTM75_19375	C9J18_05055	AYY26_10975	
Beta subunit luciferase luxB	CTM87_02765	C9J22_00070	C9J21_04720	CTM67_19605	CTM77_02285	CTM76_07780	CTM93_06625	CTM79_21120	C9J19_09595	DAT36_04310	CTM80_18340	CTM85_11360	CTM70_17410- partial	CTM75_19385	C9J18_05065	AYY26_10985	
Alpha subunit luciferase luxA	CTM87_02750	C9J22_00085	C9J21_04735	CTM67_19585	CTM77_02250	CTM76_07765	CTM93_06610	CTM79_21105	C9J19_09580	DAT36_04295	CTM80_18325	CTM85_11345	CTM70_17395	CTM75_19370	C9J18_05050	AYY26_10980	
quorum sensing regulator LuxR	CTM87_02745	C9J22_00090	C9J21_04740	CTM67_19590	CTM77_02245	CTM76_07760	CTM93_06605	CTM79_21100	C9J19_09575	DAT36_04290	CTM80_18320	CTM85_11340	CTM70_17390	CTM75_19365	C9J18_05045	AYY26_10985	
hot-dog/esterase	CTM87_05770	C9J22_03015	C9J21_19590	CTM67_17800	CTM77_15620	CTM76_16940	CTM93_18385	CTM79_18305	C9J19_19130	DAT36_11800	CTM80_08855	CTM85_19850	CTM70_12350	CTM75_16680	C9J18_18885	AYY26_07545	
esterase FrsA	CTM87_10820	C9J22_08355	C9J21_01985	CTM67_00175	CTM77_17735	CTM76_05935	CTM93_01020	CTM79_06345	C9J19_01300	DAT36_00450	CTM80_06030	CTM85_09380	CTM70_00980	CTM75_01525	C9J18_00580	AYY26_05500	
esterase YqiA	CTM87_14560	C9J22_16495	C9J21_16405	CTM67_03195	CTM77_09270	CTM76_14975	CTM93_09325	CTM79_09485	C9J19_13100	DAT36_04760	CTM80_09465	CTM85_10490	CTM70_06960	CTM75_07745	C9J18_14860	AYY26_14270	
Shock/stress																	
cold-shock protein	CTM87_02645 +	C9J22_00125 +	C9J21_00340 +	CTM67_00780 +	CTM77_02150 +	CTM76_02650 +	CTM93_07685 +	CTM79_03420 +	C9J19_02650 +	DAT36_01660 +	CTM80_00015 +	CTM85_03300 +	CTM70_13680 +	CTM75_17130 +	C9J18_03420 +	AYY26_08925 +	
	CTM87_02710 +	C9J22_00185 +	C9J21_04770 +	CTM67_05665 +	CTM77_02215 +	CTM76_07855 +	CTM93_08290 +	CTM79_08095 +	C9J19_02850 +	DAT36_04195 +	CTM80_03395 +	CTM85_04940 +	CTM70_15500 +	CTM75_17190 +	C9J18_04950 +	AYY26_10345 +	
	CTM87_07250 +	C9J22_01725 +	C9J21_04830 +	CTM67_17145 +	CTM77_06310 +	CTM76_07725 +	CTM93_16155 +	CTM79_08155 +	C9J19_09480 +	DAT36_04255 +	CTM80_03455 +	CTM85_06975 +	CTM70_16610 +	CTM75_18285 +	C9J18_05010 +	AYY26_13315 +	
	CTM87_09185 +	C9J22_10230 +	C9J21_04830 +	CTM67_17205 +	CTM77_11010 +	CTM76_11015 +	CTM93_16160 +	CTM79_15140 +	C9J19_09545 +	DAT36_05590 +	CTM80_15175 +	CTM85_11245 +	CTM70_17785 +	CTM75_19440 +	C9J18_10685 +	AYY26_13375 +	
	CTM87_12150 +	C9J22_18860 +	C9J21_16540 +	CTM67_18420 +	CTM77_12080 +	CTM76_13030 +	CTM93_18455 +	CTM79_18005 +	C9J19_12730 +	DAT36_11655 +	CTM80_18995 +	CTM85_11310 +	CTM70_17790 +	CTM75_19445 +	C9J18_16625 +	AYY26_17810 +	
	CTM87_13100	C9J22_20155	C9J21_21515	CTM67_20455	CTM77_15080	CTM76_13035	CTM93_18515	CTM79_20410	C9J19_19265	DAT36_16390	CTM80_19930	CTM85_17940	CTM70_18605	CTM75_19955	C9J18_20100	AYY26_18545	
	CTM87_02645 +	C9J22_00125 +	C9J21_00340 +	CTM67_00780 +	CTM77_02150 +	CTM76_01435 +	CTM93_03770 +	CTM79_03420 +	C9J19_02650 +	DAT36_01660 +	CTM80_00015 +	CTM85_02510 +	CTM70_11385 +	CTM75_13620 +	C9J18_03420 +	AYY26_05860 +	
	CTM87_02710 +	C9J22_00185 +	C9J21_04770 +	CTM67_05665 +	CTM77_02215 +	CTM76_01435 +	CTM93_04115 +	CTM79_08095 +	C9J19_04280 +	DAT36_04195 +	CTM80_03395 +	CTM85_04940 +	CTM70_15500 +	CTM75_17190 +	C9J18_04950 +	AYY26_06285 +	
	CTM87_07250 +	C9J22_01725 +	C9J21_04770 +	CTM67_17145 +	CTM77_06310 +	CTM76_02650 +	CTM93_04115 +	CTM79_08095 +	C9J19_04280 +	DAT36_04255 +	CTM80_03455 +	CTM85_06975 +	CTM70_16610 +	CTM75_18285 +	C9J18_05010 +	AYY26_06285 +	
	CTM87_07250 +	C9J22_10230 +	C9J21_04830 +	CTM67_17185 +	CTM77_08915 +	CTM76_07665 +	CTM93_04290 +	CTM79_09760 +	C9J19_08155 +	DAT36_05310 +	CTM80_03455 +	CTM85_06975 +	CTM70_16610 +	CTM75_18285 +	C9J18_05010 +	AYY26_06285 +	
	CTM87_08075 +	C9J22_12770 +	C9J21_06160 +	CTM67_13500 +	CTM77_11010 +	CTM76_07725 +	CTM93_16145 +	CTM79_15140 +	C9J19_09480 +	DAT36_05590 +	CTM80_11640 +	CTM85_06975 +	CTM70_17785 +	CTM75_19440 +	C9J18_13430 +	AYY26_13315 +	
	CTM87_09185 +	C9J22_18860 +	C9J21_16540 +	CTM67_17145 +	CTM77_12065 +	CTM76_11015 +	CTM93_16155 +	CTM79_15140 +	C9J19_09480 +	DAT36_11655 +	CTM80_14920 +	CTM85_11245 +	CTM70_17785 +	CTM75_19440 +	C9J18_13960 +	AYY26_13375 +	
	CTM87_09195 +	C9J22_18865 +	C9J21_16540 +	CTM67_17205 +	CTM77_12075 +	CTM76_11365 +	CTM93_16160 +	CTM79_15985 +	C9J19_12730 +	DAT36_13845 +	CTM80_15175 +	CTM85_11310 +	CTM70_17790 +	CTM75_19445 +	C9J18_16625 +	AYY26_17810 +	
	CTM87_12150 +	C9J22_18875 +	C9J21_16545 +	CTM67_17205 +	CTM77_12080 +	CTM76_13030 +	CTM93_18455 +	CTM79_18005 +	C9J19_12730 +	DAT36_16375 +	CTM80_18995 +	CTM85_11310 +	CTM70_18245 +	CTM75_19955 +	C9J18_20085 +	AYY26_18545 +	
	CTM87_13100	C9J22_19300 +	C9J21_16555 +	CTM67_20455 +	CTM77_13050 +	CTM76_13035 +	CTM93_18515 +	CTM79_20410 +	C9J19_19275 +	DAT36_16395 +	CTM80_19930 +	CTM85_17950 +	CTM70_18605 +	CTM75_19955 +	C9J18_20095 +	AYY26_18555 +	
	CTM87_18140	C9J22_18690	C9J21_21515	CTM67_14360	CTM77_15080	CTM76_18820	CTM93_18515	CTM79_20410	C9J19_19275	DAT36_16390	CTM80_19930	CTM85_17950	CTM70_18605	CTM75_19955	C9J18_20100	AYY26_18555	
	CTM87_07010	C9J22_12765	C9J21_04465	CTM67_13505	CTM77_13055	CTM76_01430	CTM93_04120	CTM79_15980	C9J19_04285	DAT36_13840	CTM80_11645	CTM85_04035	CTM70_11380	CTM75_13615	C9J18_13435	AYY26_05855	
	CTM87_17145	C9J22_17725	C9J21_14610	CTM67_06370	CTM77_16380	CTM76_11955	CTM93_14840	CTM79_09000	C9J19_17055	DAT36_14380	CTM80_13125	CTM85_17255	CTM70_18190	CTM75_11290	C9J18_05545	AYY26_17210	
			C9J21_03230			CTM76_18810											

	<i>P. phosphoreum</i>														GCSL-P69	
	AK-3	AK-4	AK-5	AK-8	ATCC 11040	FS-1.1	FS-1.2	FS-2.1	FS-2.2	FS-3.2	FS-4.1	FS-4.2	FS-5.1	FS-5.2		FS-6.1
envelope stress sensor histidine kinase CpxA / two-component system sensor histidine kinase	CTM87_08675	C9J22_11680	C9J21_09585	CTM67_03865	CTM77_11355	CTM76_12515	CTM93_04750	CTM79_02555	C9J19_07125	DAT36_07095	CTM80_01485	CTM85_05585	CTM70_01160	CTM75_05065	C9J18_11160	AYY26_12265
NirD/YglW/Ydel family stress tolerance protein / hypothetical protein	CTM87_10290	C9J22_18495	C9J21_08975	CTM67_17390	CTM77_01440	CTM76_19920	CTM93_14030	CTM79_05860	C9J19_05080	DAT36_10450	CTM80_07430	CTM85_00495	CTM70_15930	CTM75_18090	C9J18_02885	AYY26_03470
	CTM87_13395	C9J22_02020	C9J21_00635	CTM67_11285	CTM77_18280	CTM76_10715	CTM93_08585	CTM79_03715	C9J19_02335	DAT36_15760	CTM80_13705	CTM85_07270	CTM70_15300	CTM75_07985	C9J18_03130	AYY26_17410
Iron																
ferrous iron transport protein C	CTM87_11760	C9J22_06140	C9J21_06705	CTM67_01555	CTM77_00200	CTM76_04845	CTM93_01520	CTM79_07380	C9J19_00245	DAT36_02975	CTM80_07830	CTM85_11775	CTM70_04215	CTM75_04620	C9J18_01635	AYY26_04640
ferrous iron transport protein A	CTM87_11750	C9J22_06150	C9J21_06715	CTM67_01565	CTM77_00190	CTM76_04855	CTM93_01510	CTM79_07370	C9J19_00255	DAT36_02965	CTM80_07840	CTM85_11785	CTM70_04225	CTM75_04630	C9J18_01625	AYY26_04650
ferrous iron transport protein B	CTM87_11755	C9J22_06145	C9J21_06710	CTM67_01560	CTM77_00195	CTM76_04850	CTM93_01515	CTM79_07375	C9J19_00250	DAT36_02970	CTM80_07835	CTM85_11780	CTM70_04220	CTM75_04625	C9J18_01630	AYY26_04645
	CTM87_14800	C9J22_01000	C9J21_10835	CTM67_19275	CTM77_12385	CTM76_06985	CTM93_02840	CTM79_14080	C9J19_14380	DAT36_08840	CTM80_15360	CTM85_01785	CTM70_17720	CTM75_19600	C9J18_04135	AYY26_09650
ferric iron uptake transcriptional regulator	CTM87_05115	C9J22_02590	C9J21_01245	CTM67_07800	CTM77_07590	CTM76_10125	CTM93_07205	CTM79_18195	C9J19_01775	DAT36_09780	CTM80_15590	CTM85_06385	CTM70_07515	CTM75_06005	C9J18_15325	AYY26_04765
iron chelate uptake ABC transporter family permease subunit	CTM87_14100	C9J22_13525	C9J21_14900	CTM67_02030	CTM77_06755	CTM76_13595	CTM93_16975	CTM79_00575	C9J19_10535	DAT36_17215	CTM80_04085	CTM85_08340	CTM70_04020	CTM75_02615	C9J18_05815	AYY26_13485
iron ABC transporter substrate-binding protein	CTM87_14105	C9J22_13520	C9J21_14895	CTM67_02025	CTM77_06750	CTM76_13600	CTM93_16970	CTM79_00580	C9J19_10530	DAT36_17210	CTM80_04080	CTM85_08335	CTM70_04025	CTM75_02620	C9J18_05810	AYY26_11310
iron chelate uptake ABC transporter family permease subunit	CTM87_16705	C9J22_04985	C9J21_13250	CTM67_18980	CTM77_15740	CTM76_14235	CTM93_19280	CTM79_20915	C9J19_15900	DAT36_17210	CTM80_19500	CTM85_19075	CTM70_16575	CTM75_15625	C9J18_14220	AYY26_06990
	CTM87_01760			CTM67_07625	CTM77_13270	CTM76_08470		CTM79_08010	C9J19_10390		CTM80_05060	CTM85_13365	CTM70_08690			
iron ABC transporter	CTM87_07615	C9J22_16810	C9J21_12275	CTM67_05320	CTM77_20075	CTM76_02295	CTM93_08030	CTM79_15820	C9J19_12385	DAT36_12660	CTM80_00365	CTM85_02950	CTM70_08335	CTM75_12075	C9J18_16970	AYY26_13490
		C9J22_15750	C9J21_11550						FS21_CTM79_17515	DAT36_05925						AYY26_16185
iron ABC transporter permease	CTM87_11760	C9J22_13000	C9J21_06705	CTM67_01555	CTM77_00200	CTM76_04845	CTM93_08030	CTM79_07380	C9J19_00245	DAT36_02975	CTM80_07830	CTM85_11775	CTM70_04215	CTM75_12075	C9J18_16970	AYY26_11305
	CTM87_14800	C9J22_01000	C9J21_10835	CTM67_19275	CTM77_12385	CTM76_06985	CTM93_01520	CTM79_14080	C9J19_14380	DAT36_08840	CTM80_15360	CTM85_01785	CTM70_17720	CTM75_04620	C9J18_01635	AYY26_06770
							CTM93_02840							CTM75_19600	C9J18_04135	AYY26_10230
manganese/iron ABC transporter ATP-binding protein																
iron-siderophore ABC transporter substrate-binding protein	CTM87_05110	C9J22_02585	C9J21_01240	CTM67_07805	CTM77_07585	CTM76_10130	CTM93_07210	CTM79_18190	C9J19_01780	DAT36_09785	CTM80_15585	CTM85_06380	CTM70_07510	CTM75_06000	C9J18_15330	AYY26_01315
Marine polysaccharides																
Xylose																
endoxyylanase	CTM87_02505	C9J22_00325	C9J21_04970	CTM67_10830	CTM77_02010	CTM76_07525	CTM93_15265	CTM79_08295	C9J19_09340	DAT36_04020	CTM80_03625	CTM85_11075	CTM70_03610	CTM75_03395	C9J18_04810	AYY26_13175
xylosidase																
xyG: D-xylose ABC transporter, ATP-binding protein	CTM87_00155	C9J22_03830	C9J21_11750	CTM67_18630	CTM77_09930	CTM76_09695	CTM93_11460	CTM79_12400	C9J19_17680	DAT36_16155	CTM80_12560	CTM85_14600	CTM70_19030	CTM75_08970	C9J18_08940	AYY26_00115
ABC_transporter_permease_protein_(cluster_2_ribose/xylose/arabinose/galactose)	CTM87_00160	C9J22_03835	C9J21_11755	CTM67_18635	CTM77_09925	CTM76_09690	CTM93_11465	CTM79_12395	C9J19_17675	DAT36_16150	CTM80_12555	CTM85_14605	CTM70_19025	CTM75_08965	C9J18_08935	AYY26_00120
Laminarin																
laminarinase																
Chondroitin sulphate																
chondroitinase	CTM87_15125					CTM76_06615	CTM93_02530				CTM80_03600	CTM85_11100		CTM75_03370		
chondroitin sulphate lyase																
Arabinogalactan																
galactanase																
beta-galactosidase	CTM87_08150				CTM77_08975			CTM79_09695	C9J19_07975		CTM80_00885	CTM85_02435		CTM75_16855		AYY26_06220
beta-galactosidase subunit beta	CTM87_07405	C9J22_19570	C9J21_11355	CTM67_05515	CTM77_15210	CTM76_02500	CTM93_07835	CTM79_16305	C9J19_12580	DAT36_05730	CTM80_00165	CTM85_03150	CTM70_08165	CTM75_11875	C9J18_16780	AYY26_17970
beta-galactosidase subunit alpha	CTM87_07410	C9J22_19565	C9J21_11360	CTM67_05510	CTM77_15215	CTM76_02495	CTM93_07840	CTM79_16310	C9J19_12575	DAT36_05735	CTM80_00170	CTM85_03145	CTM70_08160	CTM75_11880	C9J18_16785	AYY26_17975
arabinofuranosidase																
arabinopyranosidase																
Pullulan																
pullulanase																
Fucoidan																
fucoidase																
L-fucose:H ⁺ symporter permease	CTM87_15095	C9J22_01280	C9J21_20140	CTM67_14125	CTM77_12660	CTM76_06645	CTM93_02560	CTM79_19185	C9J19_14100	DAT36_14935	CTM80_15745	CTM85_02060	CTM70_10745	CTM75_10970	C9J18_03855	AYY26_09365
L-fucose:H ⁺ symporter permease																
L-fucose isomerase																
L-fuculokinase																
L-fucose mutarotase																
L-fuculose-phosphate aldolase																
Chitin																
chitinase	CTM87_04880	C9J22_02355	C9J21_01010	CTM67_07970	CTM77_07355	CTM76_10360	CTM93_07440	CTM79_11730	C9J19_02010	DAT36_06680	CTM80_14410	CTM85_06150	CTM70_17665	CTM75_05770	C9J18_15490	AYY26_13720

Table S3. Strains used in the study and the accession numbers of all housekeeping genes used to perform the MLSA-based phylogenetic tree, and the *fur* gene-based phylogenetic tree. Type strains of each species are marked in bold letters and with a †.

	<i>gyrB</i>	<i>rpoD</i>	<i>rpoA</i>	<i>recA</i>	<i>mreB</i>	<i>ftsZ</i>	<i>fur</i>
<i>P. carnosum</i> DSM 105454T	CIK00 16240	CIK00 12710	CIK00 06040	CIK00 17665	CIK00 08625	CIK00 08915	CIK00 01675
<i>P. carnosum</i> TMW 2.2029	CIT27 15170	CIT27 12860	CIT27 17980	CIT27 14055	CIT27 11430	CIT27 11720	CIT27 03535
<i>P. carnosum</i> TMW 2.2097	GLP21 16910	GLP21 12935	GLP21 08050	GLP21 05745	GLP21 06735	GLP21 06445	GLP21 01290
<i>P. carnosum</i> TMW 2.2098	GLP27 14805	GLP27 10800	GLP27 08235	GLP27 11450	GLP27 08390	GLP27 08680	GLP27 03390
<i>P. carnosum</i> TMW 2.2147	GLP24 16860	GLP24 12955	GLP24 19300	GLP24 15500	GLP24 11650	GLP24 11940	GLP24 02920
<i>P. carnosum</i> TMW 2.2149	GLP09 13015	GLP09 08835	GLP09 04675	GLP09 10810	GLP09 07235	GLP09 06945	GLP09 00815
<i>P. carnosum</i> TMW 2.2150	GLP22 15965	GLP22 10910	GLP22 18430	GLP22 13560	GLP22 09945	GLP22 09655	GLP22 02405
<i>P. carnosum</i> TMW 2.2157	GLP17 14245	GLP17 10895	GLP17 18705	GLP17 11265	GLP17 13595	GLP17 12895	GLP17 03095
<i>P. carnosum</i> TMW 2.2163	GRJ22 15695	GRJ22 13220	GRJ22 11630	GRJ22 14860	GRJ22 12480	GRJ22 12770	GRJ22 12105
<i>P. carnosum</i> TMW 2.2169	GLP31 16785	GLP31 12305	GLP31 20330	GLP31 14270	GLP31 10660	GLP31 10370	GLP31 01005
<i>P. carnosum</i> TMW 2.2186	GLP20 14190	GLP20 12420	GLP20 07705	GLP20 13465	GLP20 07860	GLP20 08150	GLP20 02335
<i>P. carnosum</i> TMW 2.2187	GLP19 15790	GLP19 14495	GLP19 18745	GLP19 15915	GLP19 13785	GLP19 14075	GLP19 02245
<i>P. carnosum</i> TMW 2.2188	GLP14 13845	GLP14 08660	GLP14 18180	GLP14 11510	GLP14 06410	GLP14 06700	GLP14 10505
<i>P. carnosum</i> TMW 2.2189	GLP23 13675	GLP23 09900	GLP23 18965	GLP23 14540	GLP23 08105	GLP23 08395	GLP23 02385
<i>P. carnosum</i> TMW 2.2190	GLP13 14605	GLP13 13165	GLP13 18760	GLP13 12065	GLP13 09600	GLP13 09890	GLP13 00210
<i>P. iliopiscarium</i> DSM 9896T	C9J51 16905	C9J51 14950	C9J51 19040	C9J51 16060	C9J51 14170	C9J51 14460	C9J51 04765
<i>P. iliopiscarium</i> ATCC 51761	C9J52 12605	C9J52 10405	C9J52 19320	C9J52 18835	C9J52 14030	C9J52 13035	C9J52 15505
<i>P. iliopiscarium</i> NCIMB 13478	C9I87 17140	C9I87 13700	C9I87 12080	C9I87 15690	C9I87 12925	C9I87 13215	C9I87 01125
<i>P. iliopiscarium</i> NCIMB 13481	C9I88 14930	C9I88 12660	C9I88 09270	C9I88 14565	C9I88 10750	C9I88 11040	C9I88 03115
<i>P. iliopiscarium</i> TMW 2.2035	CJF27 11550	CJF27 09980	CJF27 17650	CJF27 09465	CJF27 03705	CJF27 03995	CJF27 08085
<i>P. iliopiscarium</i> TMW 2.2104	GLP10 09540	GLP10 08435	GLP10 18595	GLP10 11645	GLP10 02565	GLP10 02855	GLP10 08325
<i>P. phosphoreum</i> DSM 15556T	CTM77 14030	CTM77 09385	CTM77 11845	CTM77 16645	CTM77 07160	CTM77 06870	CTM77 00075
<i>P. phosphoreum</i> AK-3	CTM87 16175	CTM87 14445	CTM87 20545	CTM87 17410	CTM87 13680	CTM87 13970	CTM87 11635
<i>P. phosphoreum</i> AK-4	C9J22 16740	C9J22 16380	C9J22 11195	C9J22 17990	C9J22 13935	C9J22 13645	C9J22 06265
<i>P. phosphoreum</i> AK-5	C9J21 12345	C9J21 16520	C9J21 10075	C9J21 14345	C9J21 15690	C9J21 18025	C9J21 06830
<i>P. phosphoreum</i> AK-8	CTM67 08345	CTM67 03080	CTM67 03380	CTM67 06105	CTM67 02435	CTM67 02145	CTM67 01680
<i>P. phosphoreum</i> FS-1.1	CTM76 17370	CTM76 15090	CTM76 12025	CTM76 16220	CTM76 13190	CTM76 13480	CTM76 04970
<i>P. phosphoreum</i> FS-1.2	CTM93 11050	CTM93 09440	CTM93 05240	CTM93 14575	CTM93 13495	CTM93 17345	CTM93 01395
<i>P. phosphoreum</i> FS-2.1	CTM79 10430	CTM79 09600	CTM79 02070	CTM79 01165	CTM79 00155	CTM79 00445	CTM79 07255
<i>P. phosphoreum</i> FS-2.2	C9J19 16400	C9J19 13215	C9J19 07615	C9J19 17320	C9J19 10950	C9J19 10660	C9J19 00370
<i>P. phosphoreum</i> FS-3.2	DAT36 12590	DAT36 04645	DAT36 07580	DAT36 14645	DAT36 07745	DAT36 08035	DAT36 02850
<i>P. phosphoreum</i> FS-4.1	CTM80 10035	CTM80 09350	CTM80 01975	CTM80 13390	CTM80 04495	CTM80 04205	CTM80 07955
<i>P. phosphoreum</i> FS-4.2	CTM85 14415	CTM85 10375	CTM85 06075	CTM85 17520	CTM85 08755	CTM85 08465	CTM85 11900

	gyrB	rpoD	rpoA	recA	mreB	ftsZ	fur
<i>P. phosphoreum</i> FS-5.1	CTM70 02435	CTM70 06845	CTM70 01650	CTM70 04470	CTM70 09035	CTM70 03900	CTM70 04340
<i>P. phosphoreum</i> FS-5.2	CTM75 07265	CTM75 07860	CTM75 05555	CTM75 11555	CTM75 02210	CTM75 02500	CTM75 04745
<i>P. phosphoreum</i> FS-6.1	C9J18 17895	C9J18 14975	C9J18 21360	C9J18 05280	C9J18 06230	C9J18 05940	C9J18 01515
<i>P. phosphoreum</i> GCSL-P69	AYY26 16255	AYY26 14150	AYY26 20665	AYY26 16945	AYY26 11715	AYY26 11425	AYY26 04765
<i>P. phosphoreum</i> TMW 2.2033	CJF25 20020	CJF25 15835	CJF25 10450	CJF25 19140	CJF25 15430	CJF25 15140	CJF25 02075
<i>P. phosphoreum</i> TMW 2.2034	CJF26 17615	CJF26 14830	CJF26 13135	CJF26 18435	CJF26 18220	CJF26 17145	CJF26 04790
<i>P. phosphoreum</i> TMW 2.2103	GLP34 16660	GLP34 15275	GLP34 20895	GLP34 17870	GLP34 11710	GLP34 11420	GLP34 00315
<i>P. phosphoreum</i> TMW 2.2125	GLP32 16980	GLP32 13525	GLP32 09970	GLP32 16400	GLP32 12120	GLP32 12410	GLP32 01455
<i>P. phosphoreum</i> TMW 2.2126	GLP35 18070	GLP35 13765	GLP35 21235	GLP35 18765	GLP35 11620	GLP35 11910	GLP35 01180
<i>P. phosphoreum</i> TMW 2.2130	GLP37 16800	GLP37 14135	GLP37 21715	GLP37 18845	GLP37 12750	GLP37 13040	GLP37 00975
<i>P. phosphoreum</i> TMW 2.2132	GLP38 17340	GLP38 13305	GLP38 21155	GLP38 18580	GLP38 12910	GLP38 12620	GLP38 11085
<i>P. phosphoreum</i> TMW 2.2134	GLP25 17285	GLP25 14465	GLP25 11215	GLP25 15975	GLP25 13730	GLP25 14020	GLP25 04790
<i>P. phosphoreum</i> TMW 2.2140	GLP44 16945	GLP44 12455	GLP44 21865	GLP44 19275	GLP44 13615	GLP44 13325	GLP44 01535
<i>P. phosphoreum</i> TMW 2.2142	GLP29 15780	GLP29 15945	GLP29 20780	GLP29 17750	GLP29 16640	GLP29 16370	GLP29 01225
<i>P. kishitanii</i> ATCC BAA- 1194T	AY455877.1	EF415606.1	EF415588.1	EF415552.2	AB453696.1	AB453688.1	>JZSP01000001.1:183520- 183966_ Photobacterium_kishitanii_ strain_ATCC_BAA-1194_ CFSAN029432_ contig0000_ whole_genome_shotgun_ sequence

Table S4. ANI values of all strains included in the study from species *P. carnosum*, *P. phosphoreum* and *P. iliopiscarium*, and the type strain of *P. kishitanii*. The colors over the strain designation mark the source of isolation: red for meat, blue for fish/sea-related source. Colors on the ANI values mark in green those above the species delineation threshold (<95% identity), in yellow those values between 90 and 95% identity, and in red those values below the 85% identity.

		<i>Photobacterium carnosum</i>														
		DSM 105454T / TMW 2.2021T	TMW 2.2029	TMW 2.2097	TMW 2.2147	TMW 2.2149	TMW 2.2150	TMW 2.2157	TMW 2.2163	TMW 2.2169	TMW 2.2098	TMW 2.2186	TMW 2.2187	TMW 2.2188	TMW 2.2189	TMW 2.2190
<i>Photobacterium carnosum</i>	DSM 105454T / TMW 2.2021T	---	98.78	98.76	98.75	98.75	98.9	98.74	98.57	98.83	98.53	98.73	98.57	98.76	98.63	98.71
<i>Photobacterium carnosum</i>	TMW 2.2029	98.69	---	98.71	98.56	98.76	98.82	98.64	98.66	98.69	98.47	98.72	98.66	98.67	98.71	99
<i>Photobacterium carnosum</i>	TMW 2.2097	98.79	98.78	---	98.5	98.71	98.85	98.67	98.54	98.8	98.42	98.73	98.53	98.62	98.67	98.73
<i>Photobacterium carnosum</i>	TMW 2.2147	98.73	98.65	98.52	---	98.66	98.82	98.77	98.68	98.72	98.27	98.57	98.63	98.62	98.49	98.67
<i>Photobacterium carnosum</i>	TMW 2.2149	98.78	98.81	98.7	98.69	---	98.87	98.71	98.66	98.67	98.44	98.68	98.62	98.68	98.65	98.77
<i>Photobacterium carnosum</i>	TMW 2.215	98.85	98.87	98.84	98.8	98.83	---	98.84	98.7	98.85	98.5	98.74	98.7	98.72	98.77	98.83
<i>Photobacterium carnosum</i>	TMW 2.2157	98.76	98.71	98.73	98.79	98.67	98.9	---	98.62	98.75	98.35	98.66	98.57	98.68	98.65	98.71
<i>Photobacterium carnosum</i>	TMW 2.2163	98.65	98.69	98.54	98.61	98.61	98.72	98.53	---	98.62	98.35	98.55	98.67	98.6	98.57	98.7
<i>Photobacterium carnosum</i>	TMW 2.2169	98.83	98.74	98.77	98.69	98.69	98.83	98.71	98.62	98.7	98.43	98.7	98.52	98.68	98.71	98.7
<i>Photobacterium carnosum</i>	TMW 2.2098	98.51	98.5	98.42	98.21	98.41	98.46	98.27	98.32	98.43	---	98.48	98.29	98.37	98.31	98.24
<i>Photobacterium carnosum</i>	TMW 2.2186	98.7	98.69	98.64	98.49	98.63	98.68	98.6	98.56	98.64	98.4	---	98.52	98.72	98.66	98.62
<i>Photobacterium carnosum</i>	TMW 2.2187	98.53	98.7	98.49	98.61	98.62	98.68	98.5	98.68	98.5	98.32	98.55	---	98.51	98.47	98.61
<i>Photobacterium carnosum</i>	TMW 2.2188	98.85	98.78	98.65	98.66	98.74	98.8	98.69	98.66	98.77	98.44	98.9	98.61	---	98.65	98.79
<i>Photobacterium carnosum</i>	TMW 2.2189	98.59	98.69	98.64	98.42	98.58	98.7	98.64	98.46	98.62	98.29	98.72	98.45	98.49	---	98.52
<i>Photobacterium carnosum</i>	TMW 2.219	98.65	99.04	98.66	98.57	98.75	98.75	98.63	98.68	98.7	98.19	98.71	98.59	98.67	98.52	---
<i>Photobacterium iliopiscarium</i>	DSM 9896T	91.4	91.59	91.47	91.54	91.58	91.54	91.34	91.68	91.35	91.52	91.45	91.73	91.38	91.51	91.55
<i>Photobacterium iliopiscarium</i>	ATCC 51761	91.31	91.54	91.52	91.35	91.56	91.37	91.28	91.6	91.25	91.42	91.45	91.25	91.42	91.25	91.43
<i>Photobacterium iliopiscarium</i>	NCIMB 13478	91.34	91.51	91.51	91.43	91.54	91.42	91.29	91.6	91.31	91.52	91.44	91.62	91.32	91.47	91.51
<i>Photobacterium iliopiscarium</i>	NCIMB 13481	91.5	91.55	91.47	91.51	91.59	91.64	91.4	91.66	91.53	91.63	91.52	91.77	91.58	91.62	91.61
<i>Photobacterium iliopiscarium</i>	TMW 2.2035	91.84	91.85	91.87	91.91	91.88	91.8	91.84	91.97	91.92	91.91	91.92	91.97	91.79	91.85	91.84
<i>Photobacterium iliopiscarium</i>	TMW 2.2104	92.37	91.9	92.4	92.49	91.98	92.4	92.44	92	92.43	91.9	91.93	91.95	91.84	91.84	91.87
<i>Photobacterium phosphoreum</i>	DSM 15556T	85.82	85.88	85.81	85.74	86	85.88	85.8	85.81	85.87	85.87	85.87	85.91	85.84	86	85.94
<i>Photobacterium phosphoreum</i>	AK-3	85.91	85.95	85.97	85.78	85.99	85.94	85.8	85.91	85.87	85.69	85.82	85.89	85.83	85.86	86.06
<i>Photobacterium phosphoreum</i>	AK-4	85.83	85.87	85.86	85.77	85.89	85.85	85.76	85.88	85.77	85.69	85.72	85.91	85.74	85.85	86.02
<i>Photobacterium phosphoreum</i>	AK-5	85.66	85.98	85.94	85.93	86	85.79	85.87	85.96	85.69	85.71	85.76	86.04	85.84	86.09	85.85
<i>Photobacterium phosphoreum</i>	AK-8	85.84	85.88	85.79	85.88	85.95	85.83	85.8	85.98	85.79	85.81	85.95	85.77	85.96	85.8	85.8
<i>Photobacterium phosphoreum</i>	FS-1.1	85.83	85.86	85.76	85.71	85.95	85.85	85.74	85.76	85.86	85.8	85.74	85.79	85.82	85.97	85.93
<i>Photobacterium phosphoreum</i>	FS-1.2	85.87	85.92	85.9	85.71	85.99	85.86	85.77	85.81	85.9	85.79	85.78	85.85	85.82	85.88	85.97
<i>Photobacterium phosphoreum</i>	FS-2.1	85.82	85.91	85.84	85.67	86.02	85.84	85.77	85.78	85.85	85.63	85.78	85.81	85.82	85.76	86.18
<i>Photobacterium phosphoreum</i>	FS-2.2	85.87	85.93	85.95	85.82	86.01	85.9	85.85	85.92	85.93	85.94	85.79	85.96	85.95	86.01	85.97
<i>Photobacterium phosphoreum</i>	FS-3.2	85.69	85.76	85.78	85.46	85.81	85.68	85.54	85.58	85.65	85.64	85.7	85.58	85.65	85.72	85.8
<i>Photobacterium phosphoreum</i>	FS-4.1	85.73	85.82	85.65	85.63	85.88	85.82	85.67	85.79	85.65	85.71	85.64	85.8	85.73	85.84	85.86
<i>Photobacterium phosphoreum</i>	FS-4.2	85.89	85.97	85.84	85.8	86.04	85.98	85.8	85.93	85.93	85.9	85.76	85.89	85.94	85.93	86.02
<i>Photobacterium phosphoreum</i>	FS-5.1	85.84	85.93	85.81	85.72	85.99	85.91	85.71	85.82	85.87	85.8	85.76	85.9	85.85	85.99	85.93
<i>Photobacterium phosphoreum</i>	FS-5.2	85.81	85.91	85.82	85.71	85.95	85.89	85.77	85.89	85.85	85.83	85.83	85.88	85.85	85.88	85.98
<i>Photobacterium phosphoreum</i>	FS-6.1	86.11	85.86	85.76	85.66	85.85	85.77	85.64	85.78	86.1	85.89	85.7	85.79	85.72	85.66	85.97
<i>Photobacterium phosphoreum</i>	GCSL-P69	86.79	86.12	85.97	86.02	86.17	85.92	85.89	86.04	86.49	86.78	85.84	85.89	85.94	85.91	85.98
<i>Photobacterium phosphoreum</i>	TMW 2.2033	86.82	86.08	85.88	85.99	86.1	86	85.85	86.21	86.39	86.68	85.85	85.92	85.91	85.99	85.96
<i>Photobacterium phosphoreum</i>	TMW 2.2034	85.89	85.95	85.84	85.89	86.01	85.9	85.73	86.08	85.98	85.85	85.75	85.86	85.8	85.92	85.96
<i>Photobacterium phosphoreum</i>	TMW 2.2103	86.84	86.01	86.79	86.93	86.12	86.86	86.81	86.1	86.88	85.86	85.85	85.87	85.89	85.92	85.93
<i>Photobacterium phosphoreum</i>	TMW 2.2125	85.88	85.98	85.76	85.9	86.05	85.91	85.79	86.06	85.87	85.71	85.77	85.86	85.9	85.82	86.1
<i>Photobacterium phosphoreum</i>	TMW 2.2126	86.76	86.12	85.93	85.95	86.18	86	85.8	86.06	86.57	86.75	85.82	85.95	85.86	85.89	85.96
<i>Photobacterium phosphoreum</i>	TMW 2.213	86.58	86.03	85.9	86.03	86.08	85.98	85.79	86.12	86.44	86.55	85.89	86.01	85.95	85.92	85.85
<i>Photobacterium phosphoreum</i>	TMW 2.2132	86.66	86.13	85.92	85.94	86.17	85.93	85.81	86.15	86.55	86.67	85.79	85.88	85.87	85.97	85.95
<i>Photobacterium phosphoreum</i>	TMW 2.2134	85.98	86.04	85.86	85.94	86.11	85.89	85.8	85.99	85.95	85.93	85.81	85.81	85.79	85.95	85.9
<i>Photobacterium phosphoreum</i>	TMW 2.214	86.8	85.96	86.76	86.82	86.05	86.97	86.85	86.04	86.84	85.94	85.79	85.95	85.97	85.98	86
<i>Photobacterium phosphoreum</i>	TMW 2.2142	85.99	85.97	85.87	85.98	86.04	85.99	85.9	86.12	85.92	85.88	85.76	85.95	85.82	85.95	86.01
<i>Photobacterium kishitanii</i>	DSM 19954T	84.47	84.42	84.47	84.37	84.49	84.46	84.48	84.33	84.5	84.54	84.38	84.4	84.49	84.54	84.49

		Photobacterium iliopiscarium					
		DSM 9896T	ATCC 51761	NCIMB 13478	NCIMB 13481	TMW 2.2035	TMW 2.2104
Photobacterium carnosum	DSM 105454T / TMW 2.2021T	91.46	91.38	91.37	91.54	91.79	92.28
Photobacterium carnosum	TMW 2.2029	91.6	91.6	91.57	91.61	91.76	91.72
Photobacterium carnosum	TMW 2.2097	91.47	91.52	91.49	91.57	91.91	92.39
Photobacterium carnosum	TMW 2.2147	91.62	91.49	91.53	91.64	91.9	92.39
Photobacterium carnosum	TMW 2.2149	91.66	91.62	91.62	91.65	91.88	91.92
Photobacterium carnosum	TMW 2.215	91.59	91.48	91.53	91.71	91.8	92.35
Photobacterium carnosum	TMW 2.2157	91.42	91.38	91.39	91.52	91.82	92.37
Photobacterium carnosum	TMW 2.2163	91.78	91.69	91.68	91.79	92.01	91.97
Photobacterium carnosum	TMW 2.2169	91.46	91.36	91.41	91.57	91.85	92.34
Photobacterium carnosum	TMW 2.2098	91.53	91.49	91.53	91.72	91.86	91.85
Photobacterium carnosum	TMW 2.2186	91.44	91.42	91.45	91.56	91.84	91.81
Photobacterium carnosum	TMW 2.2187	91.67	91.55	91.59	91.83	91.91	91.87
Photobacterium carnosum	TMW 2.2188	91.46	91.41	91.4	91.67	91.75	91.74
Photobacterium carnosum	TMW 2.2189	91.48	91.45	91.49	91.66	91.74	91.73
Photobacterium carnosum	TMW 2.219	91.55	91.47	91.55	91.63	91.78	91.74
Photobacterium iliopiscarium	DSM 9896T	---	98.99	98.98	98.96	97.83	97.78
Photobacterium iliopiscarium	ATCC 51761	98.91	---	98.96	98.7	97.56	97.57
Photobacterium iliopiscarium	NCIMB 13478	98.96	98.99	---	98.99	97.66	97.61
Photobacterium iliopiscarium	NCIMB 13481	98.91	98.76	98.92	---	97.69	97.67
Photobacterium iliopiscarium	TMW 2.2035	97.91	97.84	97.82	97.88	---	99.81
Photobacterium iliopiscarium	TMW 2.2104	97.94	97.82	97.83	97.93	99.82	---
Photobacterium phosphoreum	DSM 15556T	85.55	85.43	85.49	85.58	85.64	85.54
Photobacterium phosphoreum	AK-3	85.58	85.51	85.68	85.7	85.63	85.56
Photobacterium phosphoreum	AK-4	85.57	85.5	85.53	85.64	85.53	85.49
Photobacterium phosphoreum	AK-5	85.75	85.64	85.76	85.8	85.72	85.66
Photobacterium phosphoreum	AK-8	85.67	85.59	85.68	85.68	85.68	85.64
Photobacterium phosphoreum	FS-1.1	85.58	85.41	85.49	85.57	85.59	85.55
Photobacterium phosphoreum	FS-1.2	85.57	85.46	85.53	85.59	85.58	85.54
Photobacterium phosphoreum	FS-2.1	85.58	85.46	85.56	85.61	85.71	85.64
Photobacterium phosphoreum	FS-2.2	85.63	85.51	85.58	85.68	85.72	85.66
Photobacterium phosphoreum	FS-3.2	85.32	85.28	85.33	85.38	85.45	85.39
Photobacterium phosphoreum	FS-4.1	85.47	85.41	85.42	85.47	85.62	85.55
Photobacterium phosphoreum	FS-4.2	85.51	85.47	85.47	85.5	85.66	85.62
Photobacterium phosphoreum	FS-5.1	85.54	85.49	85.51	85.61	85.68	85.62
Photobacterium phosphoreum	FS-5.2	85.62	85.48	85.53	85.59	85.66	85.61
Photobacterium phosphoreum	FS-6.1	85.44	85.42	85.47	85.49	85.49	85.44
Photobacterium phosphoreum	GCSL-P69	85.56	85.38	85.46	85.57	85.61	85.57
Photobacterium phosphoreum	TMW 2.2033	85.64	85.49	85.65	85.61	85.6	85.58
Photobacterium phosphoreum	TMW 2.2034	85.49	85.4	85.48	85.49	85.62	85.57
Photobacterium phosphoreum	TMW 2.2103	85.4	85.37	85.47	85.44	85.63	86.52
Photobacterium phosphoreum	TMW 2.2125	85.46	85.28	85.48	85.43	85.55	85.54
Photobacterium phosphoreum	TMW 2.2126	85.56	85.43	85.46	85.57	85.71	85.69
Photobacterium phosphoreum	TMW 2.213	85.6	85.4	85.54	85.62	85.65	85.64
Photobacterium phosphoreum	TMW 2.2132	85.45	85.33	85.44	85.52	85.58	85.53
Photobacterium phosphoreum	TMW 2.2134	85.49	85.39	85.5	85.54	85.61	85.58
Photobacterium phosphoreum	TMW 2.214	85.47	85.34	85.44	85.73	85.65	86.61
Photobacterium phosphoreum	TMW 2.2142	85.5	85.39	85.43	85.53	85.58	85.58
Photobacterium kishitanii	DSM 19954T	84.06	83.99	84.02	84.15	84.11	84.11

		Photobacterium phosphoreum															
		DSM 15556T	AK-3	AK-4	AK-5	AK-8	FS-1.1	FS-1.2	FS-2.1	FS-2.2	FS-3.2	FS-4.1	FS-4.2	FS-5.1	FS-5.2	FS-6.1	GCSL-P69
<i>Photobacterium carnosum</i>	DSM 105454T / TMW 2.2021T	86.04	86.15	85.99	85.84	86.06	86.03	86.12	86.06	86.02	85.9	86.07	86.06	86.2	86.05	86.23	87.04
<i>Photobacterium carnosum</i>	TMW 2.2029	86.11	86.12	86.02	86.09	86.12	86.06	86.14	86.09	86.13	85.92	86.13	86.1	86.24	86.13	85.96	86.37
<i>Photobacterium carnosum</i>	TMW 2.2097	85.99	86.13	86	86.08	86.02	85.93	86.1	86.03	86.18	85.94	85.98	85.96	86.15	86.01	85.89	86.24
<i>Photobacterium carnosum</i>	TMW 2.2147	85.93	86.04	85.96	86.13	86.14	85.96	86.04	85.97	86.06	85.74	85.97	85.97	86.04	85.98	85.84	86.26
<i>Photobacterium carnosum</i>	TMW 2.2149	86.15	86.22	86.08	86.17	86.21	86.12	86.22	86.21	86.2	86	86.18	86.16	86.31	86.19	86.03	86.41
<i>Photobacterium carnosum</i>	TMW 2.215	86.04	86.14	86.01	85.94	86.04	86.01	86.1	86.03	86.09	85.88	86.07	86.06	86.18	86.12	85.91	86.15
<i>Photobacterium carnosum</i>	TMW 2.2157	86.08	86.12	86.01	86.1	86.12	86.02	86.12	86.09	86.08	85.81	86.06	86.06	86.09	86.07	85.88	86.19
<i>Photobacterium carnosum</i>	TMW 2.2163	86.02	86.1	86.11	86.24	86.25	85.98	86.11	86	86.07	85.85	86.07	86.08	86.12	86.11	85.97	86.28
<i>Photobacterium carnosum</i>	TMW 2.2169	86.06	86.18	85.98	85.83	86.04	86.05	86.2	86.09	86.11	85.92	86.06	86.07	86.2	86.09	86.28	86.79
<i>Photobacterium carnosum</i>	TMW 2.2098	86.02	85.92	85.83	85.82	86.01	85.9	86.07	85.84	86.1	85.91	85.99	85.97	86.08	86.01	86.15	86.97
<i>Photobacterium carnosum</i>	TMW 2.2186	85.87	86	85.83	85.85	85.97	85.89	85.99	85.88	85.95	85.79	85.87	85.89	85.99	85.95	85.77	86.01
<i>Photobacterium carnosum</i>	TMW 2.2187	86.03	86.1	86.04	86.06	86.15	85.96	86.1	86	86.12	85.82	86.06	86.06	86.21	86.07	85.97	86.18
<i>Photobacterium carnosum</i>	TMW 2.2188	85.99	86.09	85.94	86.01	86.02	86	86.13	86.04	86.11	85.84	86.04	86.04	86.14	86.08	85.88	86.13
<i>Photobacterium carnosum</i>	TMW 2.2189	86.1	86.09	85.98	86.16	86.15	86.08	86.07	85.99	86.19	85.88	86.1	86.09	86.27	86.08	85.85	86.2
<i>Photobacterium carnosum</i>	TMW 2.219	86.07	86.26	86.12	85.9	86.02	86.09	86.13	86.27	86.08	85.96	86.13	86.13	86.22	86.14	86.06	86.18
<i>Photobacterium iliopiscarium</i>	DSM 9896T	85.69	85.72	85.7	85.85	85.84	85.69	85.72	85.72	85.71	85.5	85.71	85.63	85.79	85.77	85.57	85.73
<i>Photobacterium iliopiscarium</i>	ATCC 51761	85.62	85.61	85.63	85.68	85.74	85.53	85.61	85.56	85.64	85.42	85.67	85.65	85.77	85.59	85.57	85.61
<i>Photobacterium iliopiscarium</i>	NCIMB 13478	85.59	85.76	85.68	85.79	85.78	85.6	85.62	85.69	85.65	85.47	85.66	85.57	85.75	85.63	85.57	85.63
<i>Photobacterium iliopiscarium</i>	NCIMB 13481	85.65	85.83	85.71	85.81	85.85	85.65	85.72	85.63	85.74	85.5	85.7	85.62	85.83	85.73	85.61	85.69
<i>Photobacterium iliopiscarium</i>	TMW 2.2035	85.87	85.88	85.81	85.96	85.95	85.82	85.85	85.83	85.91	85.73	85.86	85.8	85.96	85.86	85.68	85.84
<i>Photobacterium iliopiscarium</i>	TMW 2.2104	85.81	85.83	85.74	85.9	85.94	85.76	85.83	85.83	85.88	85.67	85.8	85.79	85.94	85.83	85.67	85.84
<i>Photobacterium phosphoreum</i>	DSM 15556T	---	98.64	96.73	96.47	96.56	98.83	98.81	98.79	98.73	95.87	98.93	98.79	99.06	98.83	96.53	98.76
<i>Photobacterium phosphoreum</i>	AK-3	98.69	---	96.8	96.5	96.6	98.73	99.05	98.76	98.82	95.89	98.83	98.69	98.74	98.7	96.47	98.88
<i>Photobacterium phosphoreum</i>	AK-4	96.74	96.83	---	97.96	97.8	96.74	96.85	96.65	96.74	97.16	96.73	96.83	96.73	96.82	97.56	96.76
<i>Photobacterium phosphoreum</i>	AK-5	96.52	96.54	97.95	---	98.62	96.52	96.59	96.56	96.5	97.1	96.6	96.57	96.59	96.61	97.14	96.36
<i>Photobacterium phosphoreum</i>	AK-8	96.51	96.53	97.76	98.6	---	96.42	96.6	96.52	96.53	96.89	96.5	96.56	96.58	96.58	97.28	96.58
<i>Photobacterium phosphoreum</i>	FS-1.1	98.85	98.75	96.75	96.46	96.5	---	98.89	98.79	98.75	95.85	98.94	98.92	98.84	99.01	96.47	98.89
<i>Photobacterium phosphoreum</i>	FS-1.2	98.85	99	96.84	96.56	96.65	98.88	---	98.83	98.83	95.93	98.86	98.82	98.86	98.84	96.55	98.88
<i>Photobacterium phosphoreum</i>	FS-2.1	98.86	98.76	96.67	96.55	96.6	98.81	98.9	---	98.99	95.98	98.87	98.78	98.87	98.85	96.37	98.9
<i>Photobacterium phosphoreum</i>	FS-2.2	98.75	98.87	96.69	96.47	96.56	98.78	98.88	98.94	---	95.83	98.75	98.65	98.77	98.77	96.49	98.83
<i>Photobacterium phosphoreum</i>	FS-3.2	95.88	95.9	97.18	97.07	96.92	95.82	95.99	95.91	95.85	---	95.83	95.86	95.87	95.87	96.98	95.89
<i>Photobacterium phosphoreum</i>	FS-4.1	98.93	98.8	96.75	96.54	96.55	98.94	98.86	98.84	98.71	95.85	---	99.01	98.86	98.98	96.48	98.97
<i>Photobacterium phosphoreum</i>	FS-4.2	98.82	98.67	96.84	96.56	96.59	98.95	98.84	98.77	98.69	95.95	99.02	---	98.78	98.9	96.54	98.91
<i>Photobacterium phosphoreum</i>	FS-5.1	99.09	98.69	96.73	96.47	96.55	98.88	98.86	98.83	98.74	95.87	98.93	98.78	---	98.9	96.46	98.83
<i>Photobacterium phosphoreum</i>	FS-5.2	98.85	98.74	96.77	96.56	96.62	99.03	98.86	98.82	98.78	95.95	99.01	98.9	98.85	---	96.58	98.92
<i>Photobacterium phosphoreum</i>	FS-6.1	96.56	96.41	97.48	97.06	97.27	96.5	96.55	96.36	96.48	96.86	96.51	96.52	96.53	96.56	---	96.49
<i>Photobacterium phosphoreum</i>	GCSL-P69	98.71	98.82	96.65	96.2	96.58	98.81	98.82	98.76	98.69	95.83	98.89	98.81	98.71	98.82	96.41	---
<i>Photobacterium phosphoreum</i>	TMW 2.2033	98.72	98.89	96.75	96.31	96.6	98.92	98.9	98.79	98.79	95.87	98.88	98.84	98.74	98.87	96.43	98.99
<i>Photobacterium phosphoreum</i>	TMW 2.2034	98.71	98.73	96.56	96.29	96.47	98.75	98.72	98.85	98.87	95.79	98.75	98.72	98.7	98.79	96.43	98.87
<i>Photobacterium phosphoreum</i>	TMW 2.2103	98.75	98.68	96.61	96.41	96.5	98.76	98.77	98.89	98.84	95.86	98.8	98.77	98.79	98.81	96.42	98.9
<i>Photobacterium phosphoreum</i>	TMW 2.2125	98.82	98.78	96.61	96.5	96.57	98.89	98.88	98.82	98.94	95.92	98.97	98.86	98.88	98.88	96.36	99.03
<i>Photobacterium phosphoreum</i>	TMW 2.2126	98.75	98.65	96.79	96.27	96.48	98.92	98.79	98.79	98.75	95.86	98.9	98.81	98.8	98.91	96.43	99.01
<i>Photobacterium phosphoreum</i>	TMW 2.213	98.79	98.68	96.61	96.27	96.6	98.84	98.86	98.46	98.74	95.85	98.91	98.87	98.83	98.89	96.31	99.06
<i>Photobacterium phosphoreum</i>	TMW 2.2132	98.89	98.79	96.81	96.27	96.6	99.04	98.88	98.76	98.77	95.87	99.13	99.52	98.86	99	96.53	99.01
<i>Photobacterium phosphoreum</i>	TMW 2.2134	98.84	98.79	96.83	96.54	96.65	98.95	98.88	98.68	98.71	95.95	99.09	99.34	98.85	98.95	96.55	98.97
<i>Photobacterium phosphoreum</i>	TMW 2.214	98.68	98.75	96.62	96.26	96.38	98.83	98.72	98.54	98.62	95.64	98.85	98.79	98.71	98.86	96.43	98.8
<i>Photobacterium phosphoreum</i>	TMW 2.2142	98.8	98.74	96.82	96.56	96.57	99.04	98.89	98.72	98.73	95.87	99.01	98.92	98.85	98.96	96.55	98.93
<i>Photobacterium kishitani</i>	DSM 19954T	85.6	85.6	85.68	85.68	85.67	85.59	85.63	85.64	85.74	85.7	85.64	85.54	85.71	85.68	85.76	85.58

<i>Photobacterium phosphoreum</i>										
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		TMW 2.2033	TMW 2.2034	TMW 2.2103	TMW 2.2125	TMW 2.2126	TMW 2.2130	TMW 2.2132	TMW 2.2134	TMW 2.2140	TMW 2.2142
<i>Photobacterium carnosum</i>	DSM 105454T / TMW 2.2021T	86.97	86.15	87.02	86.07	86.99	86.79	86.85	86.22	87.19	86.12
<i>Photobacterium carnosum</i>	TMW 2.2029	86.23	86.25	86.17	86.09	86.32	86.23	86.3	86.25	86.19	86.14
<i>Photobacterium carnosum</i>	TMW 2.2097	85.99	86.01	86.94	85.9	86.11	86.03	86.09	86.05	87.04	86.01
<i>Photobacterium carnosum</i>	TMW 2.2147	86.22	86.24	87.2	86.15	86.16	86.27	86.2	86.2	87.16	86.18
<i>Photobacterium carnosum</i>	TMW 2.2149	86.27	86.29	86.32	86.24	86.41	86.24	86.35	86.32	86.37	86.16
<i>Photobacterium carnosum</i>	TMW 2.215	86.2	86.13	87.04	86.06	86.14	86.14	86.07	86.07	87.3	86.07
<i>Photobacterium carnosum</i>	TMW 2.2157	86.11	86.1	87.12	86.03	86.1	86.11	86.12	86.13	87.18	86.12
<i>Photobacterium carnosum</i>	TMW 2.2163	86.4	86.33	86.26	86.23	86.28	86.27	86.34	86.19	86.27	86.3
<i>Photobacterium carnosum</i>	TMW 2.2169	86.62	86.23	87.07	86.08	86.77	86.72	86.76	86.22	87.23	86.13
<i>Photobacterium carnosum</i>	TMW 2.2098	86.85	86.1	85.98	85.89	86.94	86.76	86.77	86.11	86.33	85.99
<i>Photobacterium carnosum</i>	TMW 2.2186	85.95	85.95	85.94	85.88	85.93	86.01	85.89	85.89	86.06	85.87
<i>Photobacterium carnosum</i>	TMW 2.2187	86.11	86.1	86.03	86.08	86.12	86.2	86.06	85.98	86.33	86.12
<i>Photobacterium carnosum</i>	TMW 2.2188	86.12	86.09	86.08	86.06	86.1	86.17	86.02	86.01	86.33	86.02
<i>Photobacterium carnosum</i>	TMW 2.2189	86.2	86.09	86.1	85.9	86.03	86.1	86.11	86.05	86.31	86.07
<i>Photobacterium carnosum</i>	TMW 2.219	86.09	86.13	86.09	86.29	86.11	86.06	86.09	86.12	86.3	86.17
<i>Photobacterium iliopiscarium</i>	DSM 9896T	85.72	85.69	85.61	85.59	85.6	85.7	85.64	85.64	85.68	85.67
<i>Photobacterium iliopiscarium</i>	ATCC 51761	85.55	85.6	85.48	85.42	85.55	85.47	85.55	85.56	85.58	85.6
<i>Photobacterium iliopiscarium</i>	NCIMB 13478	85.77	85.68	85.61	85.59	85.55	85.59	85.58	85.57	85.58	85.62
<i>Photobacterium iliopiscarium</i>	NCIMB 13481	85.71	85.64	85.51	85.45	85.63	85.62	85.6	85.55	85.96	85.62
<i>Photobacterium iliopiscarium</i>	TMW 2.2035	85.82	85.85	85.81	85.7	85.81	85.82	85.74	85.74	85.86	85.78
<i>Photobacterium iliopiscarium</i>	TMW 2.2104	85.83	85.86	86.8	85.74	85.8	85.82	85.76	85.77	86.87	85.82
<i>Photobacterium phosphoreum</i>	DSM 15556T	98.75	98.78	98.76	98.78	98.74	98.76	98.87	98.78	98.75	98.77
<i>Photobacterium phosphoreum</i>	AK-3	98.92	98.77	98.78	98.72	98.67	98.73	98.78	98.76	98.84	98.71
<i>Photobacterium phosphoreum</i>	AK-4	96.83	96.61	96.67	96.56	96.71	96.67	96.79	96.77	96.78	96.83
<i>Photobacterium phosphoreum</i>	AK-5	96.37	96.41	96.46	96.45	96.27	96.31	96.34	96.49	96.44	96.59
<i>Photobacterium phosphoreum</i>	AK-8	96.58	96.49	96.49	96.43	96.38	96.49	96.53	96.52	96.5	96.55
<i>Photobacterium phosphoreum</i>	FS-1.1	98.9	98.83	98.81	98.8	98.88	98.87	99	98.89	98.91	99.04
<i>Photobacterium phosphoreum</i>	FS-1.2	98.88	98.8	98.73	98.83	98.75	98.88	98.87	98.82	98.83	98.88
<i>Photobacterium phosphoreum</i>	FS-2.1	98.89	98.96	98.98	98.85	98.82	98.38	98.79	98.72	98.73	98.72
<i>Photobacterium phosphoreum</i>	FS-2.2	98.82	98.96	98.93	98.92	98.73	98.82	98.75	98.68	98.74	98.73
<i>Photobacterium phosphoreum</i>	FS-3.2	95.89	95.83	95.9	95.85	95.78	95.81	95.88	95.86	95.74	95.87
<i>Photobacterium phosphoreum</i>	FS-4.1	98.94	98.84	98.89	98.87	98.86	98.89	99.11	99	98.95	99.02
<i>Photobacterium phosphoreum</i>	FS-4.2	98.89	98.82	98.85	98.8	98.83	98.88	99.49	99.32	98.87	98.92
<i>Photobacterium phosphoreum</i>	FS-5.1	98.77	98.77	98.8	98.76	98.78	98.79	98.85	98.8	98.78	98.83
<i>Photobacterium phosphoreum</i>	FS-5.2	98.94	98.92	98.85	98.82	98.92	98.91	98.98	98.91	99.01	98.96
<i>Photobacterium phosphoreum</i>	FS-6.1	96.48	96.52	96.43	96.31	96.41	96.25	96.53	96.5	96.56	96.51
<i>Photobacterium phosphoreum</i>	GCSSL-P69	99.02	98.87	98.84	98.92	98.98	99.01	98.92	98.87	98.85	98.86
<i>Photobacterium phosphoreum</i>	TMW 2.2033	---	98.94	98.88	98.9	98.99	99.04	98.95	98.83	98.99	98.87
<i>Photobacterium phosphoreum</i>	TMW 2.2034	98.96	---	98.94	98.91	98.88	98.94	98.84	98.76	98.81	98.84
<i>Photobacterium phosphoreum</i>	TMW 2.2103	98.92	99	---	98.99	98.78	98.88	98.88	98.79	98.93	98.89
<i>Photobacterium phosphoreum</i>	TMW 2.2125	99.02	99.07	99.06	---	98.89	98.69	98.96	98.94	98.81	98.87
<i>Photobacterium phosphoreum</i>	TMW 2.2126	99.05	98.97	98.8	98.86	---	99.01	99	98.9	98.99	98.85
<i>Photobacterium phosphoreum</i>	TMW 2.213	99.07	98.99	98.88	98.67	98.97	---	98.95	98.87	99.02	98.91
<i>Photobacterium phosphoreum</i>	TMW 2.2132	98.95	98.93	98.93	98.9	98.96	98.97	---	99.4	98.93	99.05
<i>Photobacterium phosphoreum</i>	TMW 2.2134	98.9	98.87	98.86	98.89	98.94	98.94	99.42	---	98.89	98.99
<i>Photobacterium phosphoreum</i>	TMW 2.214	98.91	98.76	98.85	98.69	98.84	98.87	98.83	98.72	---	98.83
<i>Photobacterium phosphoreum</i>	TMW 2.2142	98.92	98.95	98.88	98.86	98.89	98.92	99.06	98.97	98.93	---
<i>Photobacterium kishitanii</i>	DSM 19954T	85.59	85.57	85.61	85.55	85.53	85.57	85.54	85.51	85.64	85.54

Table S5. Table including all the genome statistics for each genome included in the study. Marked in red, strains isolated from meat and meat products, while in blue strains isolated from fish or sea-related environment. The type strain of each species is marked in bold letters and with a ^T.

Strain	Genome Size (Mbp):	Per. GC	Contig Count:	Per.LargestSeq	N25	N50	N75	Total genes	Transposases
<i>Photobacterium carnosum</i> DSM 105454^T	4.559543	38.48	75	12.678	203718	124814	78723	4059	34
<i>Photobacterium carnosum</i> TMW2.2029	3.968401	38.72	47	21.233	403986	191817	93646	3483	22
<i>Photobacterium carnosum</i> TMW2.2097	4.332675	38.6	65	12.804	339080	186153	87362	3860	33
<i>Photobacterium carnosum</i> TMW2.2098	4.351095	38.71	82	12.91	561191	119868	59621	3943	45
<i>Photobacterium carnosum</i> TMW2.2147	4.322931	38.56	65	9.867	333569	162753	77486	3836	29
<i>Photobacterium carnosum</i> TMW2.2149	3.971074	38.66	57	14.359	177429	124125	76609	3501	21
<i>Photobacterium carnosum</i> TMW2.2150	4.188414	38.65	59	11.852	376361	160689	77516	3721	30
<i>Photobacterium carnosum</i> TMW2.2157	4.257654	38.61	72	7.021	225737	152244	56371	3792	29
<i>Photobacterium carnosum</i> TMW2.2163	4.044991	38.7	44	16.763	383311	200408	109897	3549	37
<i>Photobacterium carnosum</i> TMW2.2169	4.503077	38.55	66	12.78	186849	152827	78709	4050	37
<i>Photobacterium carnosum</i> TMW2.2186	4.178468	38.62	101	7.493	234795	144569	77041	3724	46
<i>Photobacterium carnosum</i> TMW2.2187	4.205183	38.72	55	11.068	371225	278022	142903	3738	46
<i>Photobacterium carnosum</i> TMW2.2188	4.14065	38.76	70	6.215	182526	111843	70104	3678	29
<i>Photobacterium carnosum</i> TMW2.2189	4.362186	38.75	94	7.631	180787	106191	58974	3938	28
<i>Photobacterium carnosum</i> TMW2.2190	4.177036	38.67	68	10.985	224484	143292	77830	3755	51
<i>Photobacterium iliopiscarium</i> DSM 9896^T	4.308695	38.99	43	19.036	541550	388872	156611	3713	34
<i>Photobacterium iliopiscarium</i> ATCC 51761	4.543322	39.08	151	5.792	180026	99138	62614	4053	52
<i>Photobacterium iliopiscarium</i> NCIMB 13478	4.387987	38.99	57	12.628	287370	182293	93823	3794	32
<i>Photobacterium iliopiscarium</i> NCIMB 13481	4.574576	39.05	122	9.688	363347	160820	76922	4003	51
<i>Photobacterium iliopiscarium</i> TMW2.2104	4.199153	38.89	86	4.304	125601	78174	48035	3755	34
<i>Photobacterium iliopiscarium</i> TMW2.2035	3.961514	39.03	77	5.096	148933	88352	52267	3526	34
<i>Photobacterium phosphoreum</i> DSM 15556^T	4.50825	39.61	81	7.747	220960	124777	73751	3956	46
<i>Photobacterium phosphoreum</i> AK-3	4.612148	39.46	60	8.821	280147	222168	94157	4030	33
<i>Photobacterium phosphoreum</i> AK-4	4.54851	39.64	58	24.793	337909	183923	93716	3970	24
<i>Photobacterium phosphoreum</i> AK-5	4.823203	39.32	180	6.159	194909	85146	53498	4366	83
<i>Photobacterium phosphoreum</i> AK-8	4.483978	39.59	190	3.476	89425	68620	32806	3996	68
<i>Photobacterium phosphoreum</i> FS-1.1	4.596818	39.52	49	20.955	490361	296712	98282	4001	32
<i>Photobacterium phosphoreum</i> FS-1.2	4.458778	39.5	124	6.555	181270	84183	61494	3928	30
<i>Photobacterium phosphoreum</i> FS-2.1	4.701582	39.58	117	5.05	140254	77411	49339	4134	33
<i>Photobacterium phosphoreum</i> FS-2.2	4.553203	39.52	76	7.174	193306	154715	84032	3998	24
<i>Photobacterium phosphoreum</i> FS-3.2	4.397289	39.54	117	4.834	125935	89017	53990	3845	40
<i>Photobacterium phosphoreum</i> FS-4.1	4.526515	39.58	138	4.886	141973	77617	45713	3941	29
<i>Photobacterium phosphoreum</i> FS-4.2	4.545936	39.52	83	6.958	193948	128030	75820	3963	27

Strain	Genome Size (Mbp):	Per. GC	Contig Count:	Per.LargestSeq	N25	N50	N75	Total genes	Transposases
<i>Photobacterium phosphoreum</i> FS-5.1	4.392675	39.82	329	3.464	54440	31728	14632	3892	43
<i>Photobacterium phosphoreum</i> FS-5.2	4.475701	39.67	176	3.892	113459	72622	39918	3953	39
<i>Photobacterium phosphoreum</i> FS-6.1	4.771574	39.36	71	13.513	234987	182801	95507	4224	28
<i>Photobacterium phosphoreum</i> GCSL-P69	4.882271	39.19	121	7.029	289750	188701	77574	4254	57
<i>Photobacterium phosphoreum</i> TMW2.2033	4.832374	39.24	61	12.743	438986	180599	140819	4230	38
<i>Photobacterium phosphoreum</i> TMW2.2034	4.724905	39.74	147	14.338	542159	233926	94158	4179	26
<i>Photobacterium phosphoreum</i> TMW2.2103	4.82342	39.29	66	14.326	607310	164949	81515	4235	38
<i>Photobacterium phosphoreum</i> TMW2.2125	4.705559	39.4	56	8.249	293320	172370	92749	4115	28
<i>Photobacterium phosphoreum</i> TMW2.2126	4.839609	39.3	61	18.591	261751	156540	98491	4271	30
<i>Photobacterium phosphoreum</i> TMW2.2130	4.939823	39.23	64	12.634	295499	163788	78188	4356	29
<i>Photobacterium phosphoreum</i> TMW2.2132	4.810084	39.23	64	9.727	229379	174799	83029	4241	27
<i>Photobacterium phosphoreum</i> TMW2.2134	4.55596	39.4	51	9.215	361444	243247	101350	3977	26
<i>Photobacterium phosphoreum</i> TMW2.2140	4.980977	39.33	63	16.208	380631	152456	78113	4358	39
<i>Photobacterium phosphoreum</i> TMW2.2142	4.689415	39.34	62	14.487	196386	141291	77013	4120	26

Table S6. Summary of presence/absence of several metabolic pathways and gene loci by species (Pc = *P. carnosum*; Pi = *P. iliopiscarium*; Pp = *P. phosphoreum*). Symbols refer to specified gene/metabolic pathway as follows: + = all strains of a species have it; - = no strain of the species have it; (+) = all strains except one of a species have it; +/- = some (undefined number) of strains of a species have it; (-) = only one strain of the species has it. The color of the symbol indicates if the strains that have that feature are all isolated from meat (red), from fish/marine environment (blue), or mixed (black). An asterisk (*) next to the symbol indicates that the feature is present in only one of the distinct phylogenetic clades of the species.

		Pc	Pi	Pp	
Carbohydrate metabolism	Gluconeogenesis/glycolysis	+	+	+	
		2,3-diphosphoglycerate-dependent phosphoglycerate mutase (<i>gpmA</i>)	-	-	+
	Pentose phosphate pathway	+	+	+	
	Homolactic fermentation	+	+	+	
	Heterolactic fermentation	xylulose-5-phosphate phosphoketolase <i>xpkA</i>	-	-	-
	Entner-Doudoroff	KDPG aldolase (<i>edA</i>)	+	+	+
		phosphogluconate dehydratase (<i>edD</i>)	(-)	-	+/-
	Fructose		+	+	+
	Ribose		+	+	+
		Ribose Transporter (ribose uptake protein) <i>rbsU</i>	-	-	-
		Putative deoxyribose-specific ABC transporter (<i>nupA</i>)	-	-	-
	Nucleosides and deoxynucleosides		+	+	+
		Ribonucleotide reductase <i>nrdAB</i>	+	+	+
		Ribonucleotide reductase <i>nrdI</i> (assembly)	+/-	-	+
	Sugar transporters	galactose/methyl galactoside ABC transporter ATP-binding protein <i>mgIABC</i>	+/-	+/-*	+/-
		maltose/maltodextrin ABC transporter <i>malFGK</i>	+	+	-
		maltose/maltodextrin ABC transporter <i>malE</i>	+	+/-*	-
		PTS lactose/cellobiose transporter subunit ABC	+/-	+	-
		PTS mannose transporter	+/-	+/-*	+
	Other sugars	alpha-galactosidase	+	+	+/-
		alpha-mannosidase	+/-	+	(+)
		6-phospho-beta-glucosidase	+/-	+	-
	Glycogen/starch degradation		+	+	-
		alpha-amylase	+	+/-*	-
		glycogen/starch synthase	-	-	-
	Xylose	endoxylanase	+/-	+/-*	+
		xyIG: D-xylose ABC transporter, ATP-binding protein	-	-	+
		ABC transporter ribose/xylose/arabinose/galactose	-	-	+
	Chondroitin sulphate	chondroitinase	+/-	+/-	+/-
	Arabinogalactan	beta-galactosidase	+	+	+
Pullulan	Pullulanase	+	+	-	
Fucoidan	L-fucose:H ⁺ symporter permease	+	+	+	
	L-fucose isomerase	(-)	-	-	
	L-fuculokinase	(-)	-	-	
	L-fucose mutarotase	(-)	-	-	

		Pc	Pi	Pp	
	L-fucose-phosphate aldolase	(-)	-	-	
Pyruvate metabolism	Pyruvate dehydrogenase complex	+	+	+	
	Pyruvate to lactate	+	+	+	
	Pyruvate to acetate	Pyruvate oxidase (<i>poxB</i>)	+	-	-
		Acylphosphatase (<i>acyP</i>)	-	+	+
	Pyruvate to ethanol	acetaldehyde dehydrogenase/alcohol dehydrogenase (<i>adhE</i>)	+	+	+
	Pyruvate to formate		+	+	+
	Pyruvate to acetolactate (diacetyl)		+	+	+
	Pyruvate to acetoin		+	+	+
	Pyruvate to butane-2,3-diol	-	-	-	
Citrate	TCA cycle	+	+	+	
	Glyoxylate cycle	+	+	+	
Triacylglyceride metabolism	Glycerol utilization	+	+	+	
	Fatty acid beta-oxidation aerobic	+	+	+	
	Fatty acid beta-oxidation anaerobic	+	+	+	
			+	+	+
Amino acids	histidine-histamine antiporter (aminoacid permease)	(-)	-	+/-	
	histidine decarboxylase 2 (<i>hdc2</i>)	(-)	-	+/-	
	histidine decarboxylase (<i>hdc</i>)	-	-	-	
	arginine decarboxylase (<i>speA</i>)	+	+	+	
	tyrosine decarboxylase (<i>tdcA</i>)	+/-	-	+	
	ornithine decarboxylase (<i>speF</i>)	+/-	-	-	
	lysine decarboxylase (<i>lcdC</i>)	-	+/-*	+	
	agmatinase (<i>speB</i>)	(+)*	+	+	
	glutamate decarboxylase (<i>gadB</i>)	+	+	+	
	Aminotransferases				
	Aspartate Aminotransferase	+	+	-	
	Alanine aminotransferase	-	-	-	
	Glutamate Dehydrogenase (aKG/NADH2) <i>gdhA</i>	-	-	+	
Respiration	Menaquinone syntheses	+	+	+	
	Quinone Q-8 biosynthesis	+	+	+	
	Heme biosynthesis	+	+	+	
	NADH dehydrogenase	+	+	+	
	Complex I: proton transporting NADH dehydrogenase (<i>nuo</i>)	-	-	+/-	
		subunit <i>nuoB</i>	+	+	+
	Na ⁺ transporting NADH:ubiquinone reductase complex (<i>nqr</i>)	+	+	+	
	Complex II: Succinate dehydrogenase	+	+	+	
	Complex III: cytochrome bc complex	+	+	+	
	Complex IV: cytochrome c oxidase	+	+	+	
	cytochrome bd oxidase	+	+	+	
	cytochrome o ubiquinol oxidase	+	+	+	
	cytochrome-c oxidase, <i>cbb3</i> -type	-	+	+	
	Electron donors	NiFe hydrogenase	+	+	+

		Pc	Pi	Pp	
Environmental adaptation and stress response	Alternative electron acceptors	Fumarate reductase	+	+	+
		TMAO reductase	+	+	+
		Nitrate reductase	+	+	+
		Nitrite reductase	+	+	+
		sulfate adenylyltransferase + assimilatory sulfite reductase	+	+	+
		DMSO reductase	-	+/-*	+/-
	H2O2 production	pyruvate oxidase (<i>Pox</i>)	+	-	-
		superoxide dismutase (<i>Sod</i>)	+	+	+
	H2O2 scavenging enzymes	catalase	-	(-)	(+)
		catalase/peroxidase	+	+	+
	Pressure response		+	+	+
		Porin-like protein OmpL	+/-	+/-*	+/-
	Salt Response		+	+	+
		Outer membrane protein OmpW	-	-	-
		Major outer membrane protein OmpV	-	-	-
		Porin OmpC/OmpF	-	-	-
	Unspecific stress response		+	+	+
	Sodium transporters		26.6	25.8	30.7
	Motility	Flagellar cluster	+/-	+/-*	+/-
	Bioluminescence		-	-	+
Iron uptake		+	+	+	

15.4 Supplementary files to publication 4

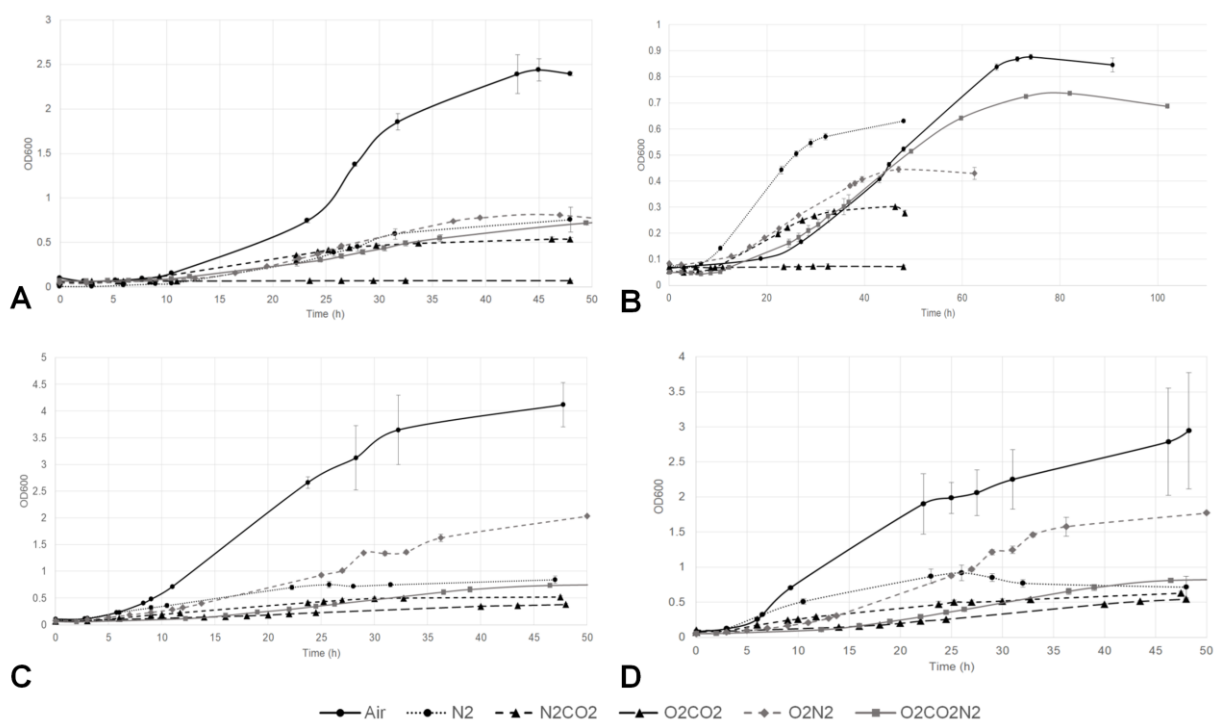


Figure S1. Growth curves of *P. carnosum* A. TMW 2.2021T, B. TMW 2.2149 and *P. phosphoreum* C. TMW 2.2103, D. TMW 2.2134 under different gas mixtures: air, N₂ (100 %), N₂/CO₂ (70/30 %), O₂/CO₂ (70/30 %), O₂/N₂ (70/30 %), O₂/CO₂/N₂ (21/30/49 %) measured as increase in OD₆₀₀ over time (h).

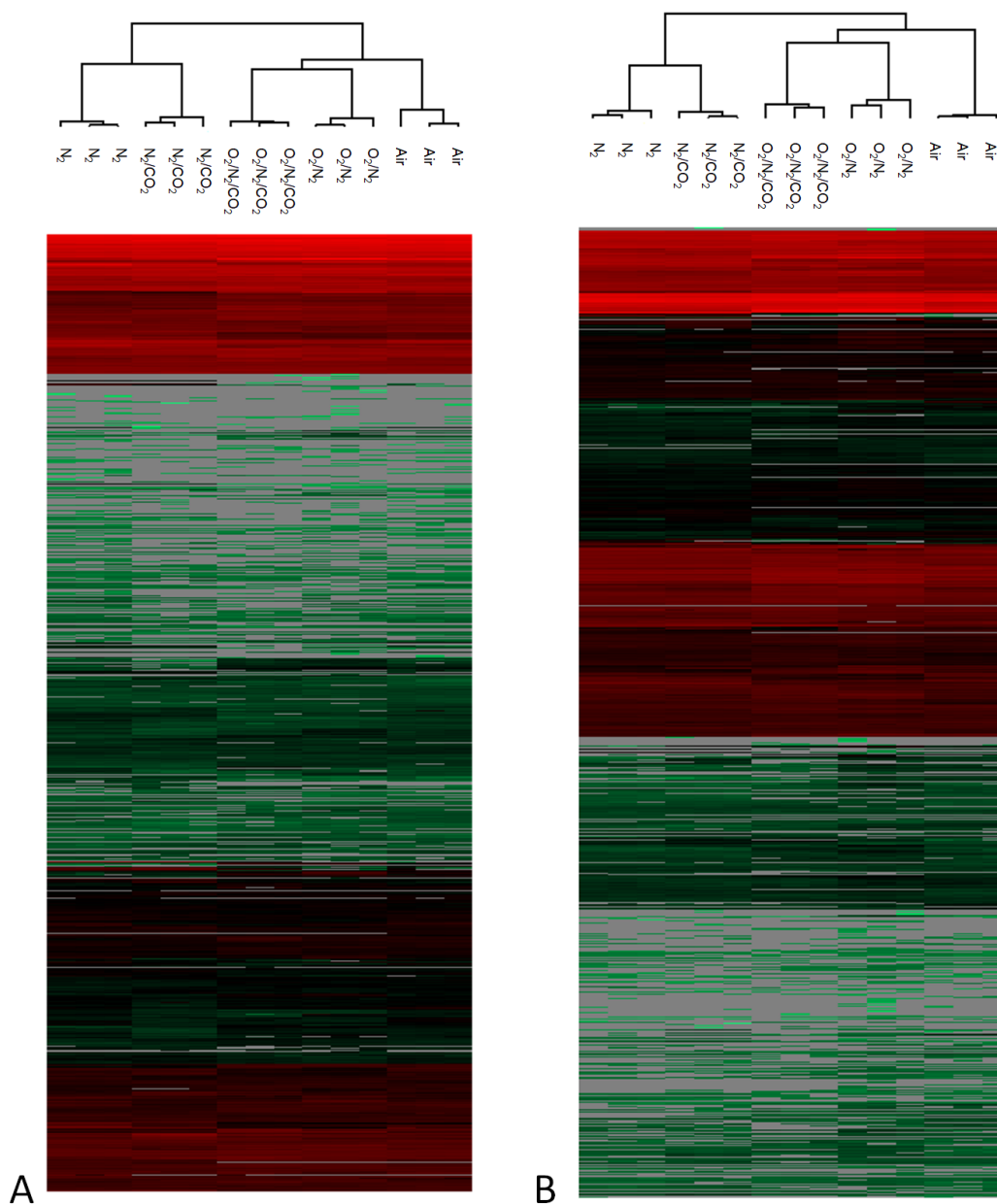


Figure S2. Unsupervised hierarchical clustering analysis of proteomics samples (LFQ data) from *P. carnosum* strains A. TMW 2.2021^T, B. TMW 2.2149.

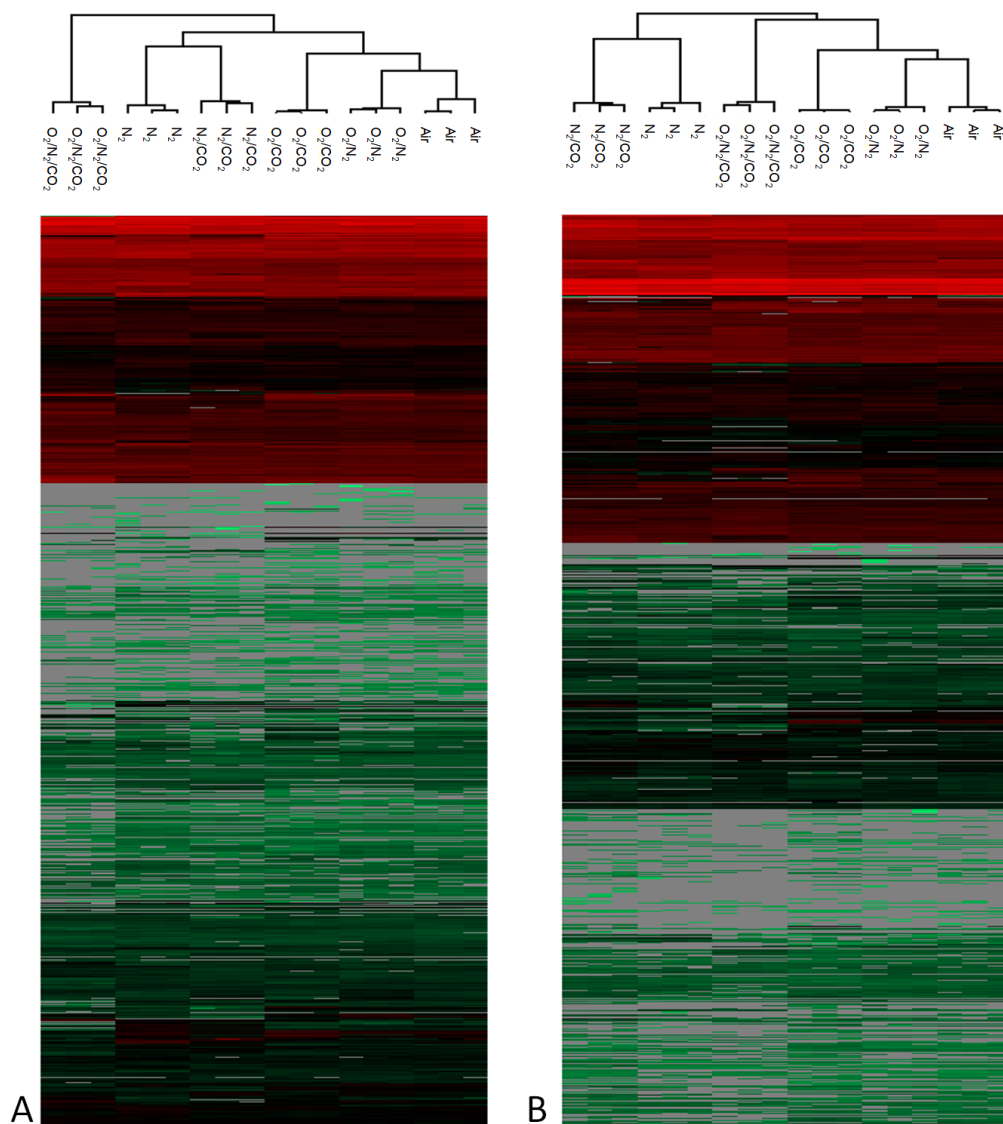


Figure S3. Unsupervised hierarchical clustering analysis of proteomics samples (LFQ data) from *P. phosphoreum* strains A. TMW 2.2103, B. TMW 2.2134.

Table S1. Growth parameters of all strains under different gas atmospheres on meat simulation media.

	Lag-phase (h)	SE (h)	OD _{max}	SE	μ _{max} (division/h)	SE (division/h)
<i>P. carnosum</i> TMW 2.2021 ^T						
Air	14.83 ^{b,c,d}	0.74	2.42 ^{b,c,d,e}	0.05	0.0994 ^{b,c,d,e}	0.0084
N ₂	12.02 ^{a,d,e}	0.51	0.76 ^{a,d}	0.14	0.0281 ^{a,d}	0.0029
O ₂ /N ₂	13.36 ^{a,d,e}	0.03	0.8 ^{a,d}	0.01	0.0308 ^{a,d,e}	0.0003
N ₂ /CO ₂	6.08 ^{a,b,c,e}	1.09	0.54 ^{a,b,c,e}	0.02	0.0191 ^{a,b,c}	0.0012
O ₂ /CO ₂ /N ₂	13.9 ^{b,c,d}	0.25	0.75 ^{a,d}	0.01	0.0225 ^{a,c}	0.0016
O ₂ /CO ₂	N.A.	N.A.	N.A.	N.A.	N.A.	N.A.
<i>P. carnosum</i> TMW 2.2149						
Air	21.57 ^{b,c,d,e}	0.38	0.85 ^{b,c,d,e}	0.02	0.0171 ^{b,c,d,e}	0.0002
N ₂	4.64 ^{a,c,d,e}	0.39	0.63 ^{a,c,d,e}	0.01	0.0198 ^{a,c,d,e}	0.0002
O ₂ /N ₂	11.12 ^{a,b,d,e}	0.05	0.44 ^{a,b,d,e}	0.01	0.0121 ^{a,b,d,e}	0.0004
N ₂ /CO ₂	6.96 ^{a,b,c,e}	0.50	0.29 ^{a,b,c,e}	0.01	0.0098 ^{a,b,c,e}	0.0001
O ₂ /CO ₂ /N ₂	17.73 ^{a,b,c,d}	0.33	0.74 ^{a,b,c,d}	0.04	0.0147 ^{a,b,c,d}	0.0013
O ₂ /CO ₂	N.A.	N.A.	N.A.	N.A.	N.A.	N.A.
<i>P. phosphoreum</i> TMW 2.2103						
Air	6.35 ^{b,c,d,e}	2.73	4.12 ^{b,c,d,e}	0.42	0.143 ^{b,c,d,e,f}	0.0408
N ₂	1.17 ^{a,c,e,f}	0.73	0.84 ^{a,c,d,f}	0.07	0.0309 ^{a,c,f}	0.0005
O ₂ /N ₂	11.71 ^{a,b,d,f}	1.30	2.03 ^{a,b,d,e,f}	0.02	0.0662 ^{a,b,d,e,f}	0.0048
N ₂ /CO ₂	2.87 ^{a,c,e,f}	0.27	0.52 ^{a,b,c,f}	0.03	0.0169 ^{a,c,f}	0.0014
O ₂ /CO ₂ /N ₂	11.62 ^{a,b,d,f}	0.17	0.76 ^{a,c,f}	0.03	0.0226 ^{a,c,f}	0.0018
O ₂ /CO ₂	6.54 ^{b,c,d,e}	0.98	0.38 ^{b,c,d,e}	0.02	0.0086 ^{a,b,c,d,e}	0.0009
<i>P. phosphoreum</i> TMW 2.2134						
Air	2.41 ^{b,c,d,e,f}	0.39	2.94 ^{b,c,d,e,f}	0.83	0.0884 ^{b,c,d,e,f}	0.0130
N ₂	0.45 ^{a,c,d,e,f}	0.21	0.89 ^{a,c,f}	0.01	0.0424 ^{a,f}	0.0048
O ₂ /N ₂	13.02 ^{a,b,d,f}	0.44	1.77 ^{a,b,d,e,f}	0.04	0.0694 ^{a,f}	0.0037
N ₂ /CO ₂	1.89 ^{a,b,c,e,f}	0.25	0.63 ^{a,c,f}	0.02	0.0194 ^{a,f}	0.0016
O ₂ /CO ₂ /N ₂	12.67 ^{a,b,d,f}	0.35	0.83 ^{a,c,f}	0.02	0.0253 ^{a,f}	0.0015
O ₂ /CO ₂	10.74 ^{a,b,c,d,e}	0.60	0.54 ^{a,b,c,d,e}	0.00	0.0134 ^{a,b,c,d,e}	0.0008

Displayed numbers represent average values and standard errors obtained from the three independent replicates. The superscript letters indicate significant differences between conditions according to a confidence interval of 95% (p-value 0.05): **a.** Air; **b.** N₂; **c.** O₂/N₂; **d.** N₂/CO₂; **e.** O₂/CO₂/N₂; **f.** O₂/CO₂.

Table S2_A. Differentially expressed proteins for every pair of conditions analyzed for *P. carnosum* TMW 2.2021^T, and the log₂ values representing the difference in expression intensity between the two conditions.

Annotation	Air_vs_N ₂	O ₂ /N ₂ _vs_N ₂	Air_vs_O ₂ /N ₂	N ₂ _vs_N ₂ /CO ₂	N ₂ /CO ₂ _vs_O ₂ /CO ₂ /N ₂
Respiratory chain					
succinate dehydrogenase flavoprotein subunit	2.03675245	2.95422808			
F ₀ F ₁ ATP synthase subunit gamma	-2.12672958				
F ₀ F ₁ ATP synthase subunit delta		-2.06955274			
F ₀ F ₁ ATP synthase subunit B		2.15079371			
ferredoxin-NAD(P) ⁺ reductase		2.01862335			
cytochrome C napC/nrT	-3.31696236	-3.36516744			
NADH-quinone oxidoreductase subunit B family protein	-4.47828089	-4.99625015			4.85541153
ubiquinone-binding protein					-2.36826833
Oxidoreductases					
FAD-dependent oxidoreductase	2.82208138	3.23345439			-3.90547244
NADPH-dependent FMN reductase	2.56902199	4.56747818			-3.71414884
FAD-dependent oxidoreductase	2.22273674	3.11725426			-2.23666827
Riboflavin metabolism					
NAD(P) ⁺ -H-flavin reductase	2.25124957	2.40128454			-2.13847415
acid phosphatase AphA					2.90841103
Heme transport					
heme ABC transporter ATP-binding protein		-3.14669164			
Alternative electron acceptors					
succinate dehydrogenase/fumarate reductase iron-sulfur subunit	-2.02690188	-2.02392832			
trimethylamine-N-oxide reductase TorA	-2.42258148	-3.06104724			
nitrite reductase (NAD(P)H) small subunit	-3.07083929				
nitrite reductase (NAD(P)H)	-5.49958593	-6.45068932			
hydroxylamine reductase	-5.59822006	-6.46073914			2.98407364
trimethylamine-N-oxide reductase TorA			-2.86401736		
assimilatory sulfite reductase (NADPH) flavoprotein subunit					-3.73450279
Alternative electron donors					
formate dehydrogenase subunit beta	-3.69546356	-5.41568947			2.91572444
formate dehydrogenase-N subunit alpha	-4.20034638	-3.60467084			2.63794772
formate dehydrogenase subunit alpha	-7.98754234	-8.42516009			4.00570297
formate dehydrogenase accessory sulfurtransferase FdhD		-2.14332581			
hydrogenase 3 large subunit	-6.55800298	-6.45906766			5.70970917
Peroxisome/oxidative stress					
alkyl hydroperoxide reductase subunit F	2.45765851	3.00489108			
peroxidase		2.44456482			
peroxiredoxin		2.36879857			
Cellular stress					
carbonic anhydrase	-2.28527044	-2.62579028			3.7512811
DNA starvation/stationary phase protection protein		4.36663618			
DNA starvation/stationary phase protection protein				-2.28397242	
carbon storage regulator				-2.68703206	2.9934775
aerotolerance protein BatD				-2.17352486	
Glutathione metabolism					
bifunctional glutathionylspermidine amidase/synthase		-5.02694384			3.63384883
S-(hydroxymethyl)glutathione synthase		2.25283686			
S-(hydroxymethyl)glutathione synthase					-3.52431679
Metal/ion transport					
cobalamin ABC transporter substrate-binding protein	3.45549583	4.88201332			-4.0879186
cobalamin ABC transporter substrate-binding protein	3.45549583	4.88201332			-4.0879186
iron ABC transporter substrate-binding protein	2.97795855	5.45831808	-2.15743586		-4.48572477
iron ABC transporter		2.87248166			-2.02904383
ferrous iron transport protein A		3.10910352			-2.24730937
ferrous iron transport protein B		3.18835068			
zinc transporter ZntB			3.73171298		
copper-translocating P-type ATPase		2.15643756	-2.19367167		
tungsten ABC transporter substrate-binding protein				2.41277568	
sulfate ABC transporter substrate-binding protein	-3.78207754	-3.26552391			2.28418541
Amino acids transport					
methionine ABC transporter substrate-binding protein MetQ		3.37468338			
Unspecific transporters					
ABC transporter ATP-binding protein	-2.31052144	-2.12972132			
hydrophobe/amphiphile efflux-1 family RND transporter		3.23577309	-2.43548317		
ABC transporter substrate-binding protein				2.53551038	
C4-dicarboxylic acid transporter DauA				-2.71136093	
Fe-S cluster					
4Fe-4S ferredoxin		-2.74708557			
iron-sulfur cluster assembly protein IscA		2.22010295			
co-chaperone HscB		2.19984309			
Pyruvate metabolism					
pyruvate dehydrogenase (acetyl-transferring), homodimeric type	2.33110835	2.65776952			-2.19974391
pyruvate dehydrogenase complex dihydrolypolysine-residue acetyltransferase	2.04436391	2.47860091			
dihydrolypolysine dehydrogenase		2.14010366			
acetaldehyde dehydrogenase (acetylating)				2.04137103	
Fermentation					
2-hydroxyacid dehydrogenase		2.17403094			
Lipoic acid					
octanoyltransferase	3.1474116	3.69477209			
lipoyl synthase	2.81906929	2.72124163			-2.88401731
TCA cycle					
citrate (S)-synthase	2.22530022	3.97172229			-4.40748215
succinate dehydrogenase flavoprotein subunit	2.03675245	2.95422808			
isocitrate dehydrogenase (NADP ⁺)		2.23494848			
succinate dehydrogenase/fumarate reductase iron-sulfur subunit	-2.02690188	-2.02392832			
Sugar metabolism					
phosphoglucomutase	2.12935346	2.98178291			-3.11365128
phosphonotriphosphatase	4.58050118		6.04030062		
Starch/glycogen and maltose metabolism					
4-alpha-glucanotransferase	-2.47666969	-6.69684537	4.22017568		
glucohydrolase	-2.84724744	-4.73424657			3.93209521
1,4-alpha-glucan branching enzyme	-3.22029597	-2.41024208			
maltose ABC transporter substrate-binding protein MalE	-4.82829043	-5.87985929			5.40335337
maltoporin		-4.77688281			
amidase		-3.92935435	3.85077972		
glycogen phosphorylase		-7.40986697	5.51473134		4.21661313
glucohydrolase		-2.1075395			2.41777484
Fatty acid degradation					
acyl-CoA dehydrogenase	-2.17652639		-4.06368332		-3.08644994
acyl-CoA dehydrogenase	-2.17652639		-4.06368332		-3.08644994
acyl-CoA acetyltransferase		3.34254901			
Glycerophospholipid metabolism					
anaerobic glycerol-3-phosphate dehydrogenase subunit B	-2.36210391				-3.4567407
glycerol-3-phosphate dehydrogenase					-2.79728381
anaerobic glycerol-3-phosphate dehydrogenase subunit A					-2.60456785
glycerol kinase					-2.08439128
Motility and chemotaxis					
chemotaxis response regulator protein-glutamate methyltransferase	-2.19360695				
flagellin		2.4062856	-2.09180552	-2.91569583	
Choline degradation (anaerobic)					
choline trimethylamine-lyase	-2.92621028	-5.57253076	2.64632047	2.78990428	
Production of H₂					
formate hydrogenlyase maturation protein HycH	-3.60402896				
formate hydrogenlyase complex iron-sulfur subunit	-4.31250598	-4.89668274			3.58283615
Nucleosides and Nucleotides					
anaerobic ribonucleoside-triphosphate reductase		-2.50713666			2.84955279
anaerobic ribonucleotide reductase-activating protein	-2.04688911				-4.33699938
bifunctional phosphoribosylaminoimidazolecarboxamide formyltransferase/IMP cyclohydrolase		2.09840202			-2.68480492
5-(carboxyamino)imidazole ribonucleotide mutase		2.58708064			-2.37224833
phosphoribosylformylglycinamide synthase					
bifunctional UDP-sugar hydrolase/S'-nucleotidase					

Annotation	Alt_vs_N2	O2/N2_vs_N2	Air_vs_O2/N2	N2_vs_N2/CO2	N2/CO2_vs_O2/CO2/N2
Cell envelope/membrane					
plus (MSHA type) biogenesis protein MshL		-2.506347	2.2108982		
LPS assembly protein LpID			2.18866768		
LPS biosynthesis protein WavE				2.56176122	-2.10939153
Sulfur metabolism					
arylsulfatase		5.44567363	-2.6147123		-2.38480123
assimilatory sulfite reductase (NADPH) flavoprotein subunit					-3.73450279
Nitrogen metabolism					
glutamate synthase large subunit					-2.13734309
Peptidases/proteases					
U32 family peptidase	2.39090106	2.30774117			-2.21570079
dipeptidase	-2.3079732				
ATP-dependent protease	-2.3809116		-2.5824622		
U32 family peptidase	-3.449476				
protease	-4.0933149	-4.1917483			3.51857122
peptidase T	-4.375333	-4.4446411			4.19722366
peptidase M20	-5.0866314	-6.6018155			4.64240837
peptidase M23		-3.4089788	2.42296461	2.81875038	
peptidase					-2.90222677
peptidase M16				2.71534284	
signal peptide peptidase SppA	2.58117549				
collagenase-like protease	3.77277056				-4.42655436
protease SohB			-2.3148974		
Amino acids metabolism					
acetyl-CoA acetyltransferase	3.34254901				
bifunctional aspartate kinase/homoserine dehydrogenase I	3.71010971				
D-3-phosphoglycerate dehydrogenase				2.98532041	-2.99926885
Valine, leucine and isoleucine biosynthesis					
branched chain amino acid aminotransferase ilvE		3.4017175			
acetylacetyl synthase 3 large subunit ilvB	3.06371829	3.34875488			-3.00204976
2-isopropylmalate synthase leuA	2.89523977	3.35174878			
3-isopropylmalate dehydrogenase leuB	2.42012914	2.34142695			
ketol-acid reductoisomerase ilvC	2.52752304	3.57726542			-3.41165733
dihydroxy-acid dehydratase ilvD		4.61912791			
Valine, leucine and isoleucine degradation					
acetylacetyl synthase 3 large subunit	3.06371829	3.34875488			-3.00204976
acyl-CoA dehydrogenase	-2.1765264		-4.0636833		-3.08644994
acyl-CoA dehydrogenase	-2.1765264		-4.0636833		-3.08644994
Methionine degradation					
S-ribosylhomocysteine lyase				2.43812752	
Aspartate metabolism					
aspartate carbamoyltransferase					-5.01541901
L-aspartate oxidase					-3.37252871
aspartate carbamoyltransferase regulatory subunit					-2.74953588
Glycine metabolism					
glycine dehydrogenase (aminomethyl-transferring)					-2.46964773
Methionine biosynthesis					
Met repressor		2.0567131			
Arginine degradation, urea cycle					
aspartate aminotransferase family protein		2.09666506			
Alanine, aspartate and glutamate metabolism					
L-asparaginase 2	-2.1784382		-2.9584405		
aspartate ammonia-lyase	-2.429347	-2.5556895			
Glycine, serine and threonine metabolism					
L-threonine dehydrogenase	-4.6353053	-6.7256012			4.14291763
Selenocysteine metabolism					
L-seryl-tRNA(Sec) selenium transferase	-5.3052256	-6.1447824			
selenocysteine-specific translation elongation factor	-2.8756255	-4.5255343			2.86610349
Ribosomal proteins					
30S ribosomal protein S6-L-glutamate ligase					6.2583771
30S ribosomal protein S17	2.00688795				
RNA/DNA					
RNA polymerase factor sigma-54		-2.2497444	3.58484586		
recombinase RecQ		6.53371493			
DNA repair protein RecN				2.00343514	
exodeoxyribonuclease III					-2.07860565
exodeoxyribonuclease III					2.33213361
DEAD/DEAH box helicase					2.40653356
DNA topoisomerase				-2.2436835	
exodeoxyribonuclease V subunit beta		-3.3588123		3.70138168	
Resistance					
fluoroquinolone resistance protein			-2.4776471		
Proteins not assigned to pathway					
hypothetical protein	2.12160556				
STAS/SEC14 domain-containing protein	2.04861094			-3.4259237	
hypothetical protein					2.11871592
hypothetical protein					2.13992945
hypothetical protein					-2.22685115
hypothetical protein				5.23647245	
hypothetical protein				5.23647245	
IS3 family transposase				5.23647245	
transposase				5.23647245	
hypothetical protein				-2.2171714	
YecA family protein					-4.19887606
type I-F CRISPR-associated endoribonuclease Cas6/Csy4					4.35440509
hypothetical protein			-2.0571829		
SpoVR family protein	3.81497065	-3.3326389			
transcriptional regulator	3.39097595	-2.0896875			-2.53638331
hypothetical protein	2.94845899				-2.60835457
hypothetical protein	2.60816892				-2.21567599
hypothetical protein	2.76498731	-2.9166372			-2.65417862
hypothetical protein	-2.6125043				
transcriptional regulator	-2.5807234			2.02975273	
hypothetical protein	-2.5569935				
effector protein	-7.1027246	-6.242513			6.09148789
TIGR02099 family protein	-6.185583	-6.4877116			6.36753337
hypothetical protein	-5.0219289	-5.8931936			5.98380852
hypothetical protein	-2.0346694				
SCP2 domain-containing protein	-2.3164413	-4.6300831			
BMC domain-containing protein	-2.8812205			3.05797831	
BMC domain-containing protein	-3.130699	-2.5058244			
BMC domain-containing protein	-3.2103549	-3.0480029			2.09477488
BMC domain-containing protein	-3.3114765	-2.8540688			
transcriptional regulator	-3.5589453	-2.4893939			2.68600019
hypothetical protein	-3.6518981	-4.0430794			3.74488195
conjugal transfer protein TraR	-3.8293634	-4.557888			3.7572422
hypothetical protein	2.88315862	2.1088829			
phasin family protein	2.70352821	2.44306564			
YjiI family glycine radical enzyme	-2.0578028	-2.6803335			
Accessory colonization factor ActD		-5.8520629	4.55494537	2.50613912	2.81653404
AraC family transcriptional regulator		-3.031388			
molybdenum-dependent transcriptional regulator		-2.8246606			
hypothetical protein			-2.8662123		
PrkA family serine protein kinase		3.40198771			
hcalcium-binding protein		3.71296438			-3.6910038
sigma factor-binding protein Crl			-2.000415		
BoA family transcriptional regulator				4.80360603	-4.02987607
DNA-binding transcriptional regulator FruR					3.5953687
4Fe-4S dicluster domain-containing protein	-4.851151	-3.8885021			
(Fe-S)-binding protein		-3.2221578			

Table S2_B. Differentially expressed proteins for every pair of conditions analyzed for *P. carnosum* TMW 2.2149, and the log₂ values representing the difference in expression intensity between the two conditions.

Annotation	Alt_vs_N2	O ₂ /N ₂ _vs_N2	Alt_vs_O ₂ /N ₂	N ₂ /CO ₂ _vs_N ₂ /CO ₂	N ₂ /CO ₂ _vs_O ₂ /CO ₂
Respiratory chain					
F ₀ F ₁ ATP synthase subunit epsilon	3.34724859				
F ₀ F ₁ ATP synthase subunit gamma		2.15599569			
F ₀ F ₁ ATP synthase subunit B		2.15640767			
F ₀ F ₁ ATP synthase subunit delta		2.02696673			
cytochrome ubiquinol oxidase subunit I	2.68765895	2.37731361			
succinate dehydrogenase assembly factor 2 family protein					2.223127365
ubiquinone biosynthesis regulatory protein kinase UbiB		2.7792956			
(2E,6E)-farnesyl diphosphate synthase	2.94506302	2.79394213			
ferredoxin-NAD(P) ⁺ reductase		2.1728967			
Oxidoreductases					
FAD-dependent oxidoreductase					-2.01143201
SDR family NAD(P)-dependent oxidoreductase			-3.18992386		
molybdopterin-dependent oxidoreductase	-2.2561381				
Re/Si-specific NAD(P) ⁺ transhydrogenase subunit beta	2.50628154	2.4785288			
NAD(P)/FAD-dependent oxidoreductase		2.5950908			-2.03422991
NADPH-dependent FMN reductase		4.17739741	-3.82647146		
Riboflavin metabolism					
flavodoxin FldB					-2.0895515
Alternative electron acceptors					
hydroxylamine reductase	-7.61107038	-7.45142937		2.14481545	4.963281631
nitrite reductase large subunit	-6.16297228	-4.97351583			7.59624448
nitrite reductase small subunit NirD	-4.392143	-4.34418424			4.394297282
assimilatory sulfite reductase (NADPH) flavoprotein subunit	3.77490629	3.013141			
trimethylamine-N-oxide reductase TorA				-2.04828135	3.253094355
trimethylamine-N-oxide reductase TorA		2.88620567	-2.74085147		
sulfate adenylyltransferase subunit CysN		2.77225558			
Alternative electron donors					
formate dehydrogenase subunit alpha	-4.32056872	-4.75888888			4.052124023
Re/Si-specific NAD(P) ⁺ transhydrogenase subunit alpha	3.68050029				
Peroxisome/oxidative stress					
carbonic anhydrase	-2.61093458				
alkyl hydroperoxide reductase subunit C		2.1767362			-2.19544983
alkyl hydroperoxide reductase subunit F		2.3837293			-2.95615578
Cellular stress					
DNA starvation/stationary phase protection protein	-2.38231138		-2.65730527		
DNA starvation/stationary phase protection protein		3.24323209	-2.31146278		-3.61266009
phage shock protein PspA	2.54193827		3.53120181		
cold-shock protein		-5.30160869			
carbon storage regulator CsrA		-4.42728297	3.19437574		
envelope stress response membrane protein PspB	2.32817663		2.96402779		
periplasmic heavy metal sensor	3.93718948		3.06068776		
co-chaperone GroES	4.05085297				
molecular chaperone TorD		-3.60070547			
ribosome-associated heat shock protein Hsp15		2.31063616			
molecular chaperone					2.490166982
N-ethylmaleimide reductase					-2.61444346
Glutathione metabolism					
glutathione S-transferase					2.806126277
Metal ion transport					
magnesium/cobalt transporter CorA					2.423933665
ferrous iron transport protein A		2.61386744			-3.23895963
Fe(3+) ABC transporter substrate-binding protein		5.31332016			-4.28248596
Amino acids transport					
preprotein translocase subunit SecY			2.02726301		
Unspecific transporters					
ABC transporter substrate-binding protein	3.74504547	5.03389359	-2.20236511		-3.32872963
ABC transporter substrate-binding protein		2.54903666	-2.55228996		
porin	2.06875445				
transporter		2.30893707	-2.34483299		
efflux RND transporter periplasmic adaptor subunit		2.67434184			
multidrug DMT transporter permease					-4.5312074
secretion protein			3.07306824		
porin			-3.14606997		
Pyruvate metabolism					
pyruvate dehydrogenase (acetyl-transferring), homodimeric type			2.42471314		-2.25130844
pyruvate dehydrogenase complex dihydrolipo/lysine-residue acetyltransferase			2.01430512		
acetoacetyl-CoA reductase	2.84837036				
efflux RND transporter permease subunit		2.02282016			
iron-containing alcohol dehydrogenase			-2.25904617		
Lipoic acid					
lipoyl synthase	2.37488594				-2.69402377
lipoyl(octanoyl) transferase LipB	3.726946	3.70363553			
TCA cycle					
bifunctional aconitate hydratase 2/2-methylisocitrate dehydratase	2.08131091				
bifunctional isocitrate dehydrogenase kinase/phosphatase					3.528494517
Sugar metabolism					
ribokinase	-5.35759583				
D-ribose pyranase	-3.84528643	-4.21536636			
glucosyltransferase	-3.098823	-4.44436836			2.647504171
phospho-sugar mutase	2.19214986	2.44861221			
glycosyl hydrolase		-2.27716255			
Starch/glycogen and maltose metabolism					
maltose/maltodextrin ABC transporter substrate-binding protein MalE	-4.67056325	-6.18965694			5.102377574
maltoporin	-2.00043297	-2.16551145		2.38735708	
glycogen/starch/alpha-glucan family phosphorylase	-3.11019516	-2.97234408			2.406649907
maltose/maltodextrin ABC transporter ATP-binding protein MalK		-2.607481			
1,4-alpha-glucan branching protein GlgB	-2.31158587				
4-alpha-glucanotransferase	-2.48286624	-3.01181857			2.455808004
alpha-alpha-phosphotrehalase					2.420810699
Amino sugar and nucleotide sugar metabolism					
N-acetylneuraminase lyase		-3.02736219	2.86899961		
N-acetylmannosamine kinase			2.01400464		
putative N-acetylmannosamine-6-phosphate 2-epimerase			2.95721486		
1,6-anhydro-N-acetylmuramyl-L-alanine amidase AmpD			2.42178154		
Fatty acid degradation					
fatty acid oxidation complex subunit alpha FadJ	3.62185071	3.84629377		-2.07175891	
acetyl-CoA C-acyltransferase	4.06277123	3.18461673		-4.3524971	
fatty acid oxidation complex subunit alpha FadB	4.25915718	4.96462631			
acyl-CoA dehydrogenase					5.86356163
Glycerophospholipid metabolism					
glycerol kinase GpK		2.51066335			
glycerol-3-phosphate dehydrogenase subunit GpB		2.4348081	-2.48860118		
anaerobic glycerol-3-phosphate dehydrogenase subunit A		4.67093531			
glycerol-3-phosphate dehydrogenase		2.76016253			
glycerol-3-phosphate transporter		2.70016925			
Motility and chemotaxis					
flagellar biosynthesis anti-sigma factor FlgM			2.0455176		
Nucleosides and nucleotides					
adenylosuccinate synthase	-2.1750178		-2.00095952		
anaerobic ribonucleoside-triphosphate reductase	-2.14036102	-2.38017082			2.49396197
phosphoribosylformylglycinamide synthase	2.25449041	3.46268972		-2.74996885	3.12652715
bifunctional metallophosphatase/5'-nucleotidase			-2.44139175		
phosphoribulokinase		2.45971108			
Cell envelope/membrane					
LPS biosynthesis protein WavE		3.12413915			
LysM peptidoglycan-binding domain-containing protein			-2.36013018		-4.11533356
1,6-anhydro-N-acetylmuramyl-L-alanine amidase AmpD			2.42178154		
D-alanyl-D-alanine endopeptidase		2.45797984			-2.44648234
Sulfur metabolism					
sulfatase-like hydrolase/transferase	3.27295405		2.54180056		
Nitrogen metabolism					
bifunctional uridylyltransferase/uridylyl-removing protein GlnD	3.17422562	2.5609417			
glutamate synthase small subunit	3.29310519	2.23435084			
Peptidase/protease					
U32 family peptidase	-5.13213755	-4.47962952			4.909673691
U32 family peptidase	-4.19312566	-4.55903244			4.373228709
peptidase T	-3.84822324	-4.18742625			3.760497411

Annotation	Al ₂ vs. N ₂	O ₂ /N ₂ vs. N ₂	Al ₂ vs. O ₂ /N ₂	N ₂ vs. N ₂ /CO ₂	N ₂ /CO ₂ vs. O ₂ /N ₂
C69 family dipeptidase					4.0890197
U32 family peptidase		2.28168233			
signal peptidase I	3.01391284				
signal peptide peptidase SppA	3.35789757				
Amino acid metabolism					
bifunctional aspartate kinase/homoserine dehydrogenase I	2.1606178				
fatty acid oxidation complex subunit alpha FadJ	3.62185071	3.84629377		-2.07175891	
fatty acid oxidation complex subunit alpha FadB	4.25915718	4.96462631			
Valine, leucine and isoleucine biosynthesis					
threonine ammonia-lyase, biosynthetic tdcB	2.06836319				
3-isopropylmalate dehydratase small subunit leuB	2.14458631				
3-isopropylmalate dehydratase large subunit leuB	2.16004199				
acetylacetyl synthase small subunit ivB	2.70243543				
acetylacetyl synthase 3 large subunit ivB	3.8732933	2.65504392		-2.61400731	
dihydroxy-acid dehydratase ivD	2.82596842	2.4071312			
keto-acid reductoisomerase ivC	3.20931676	2.28923162			-2.03999837
acetyl-CoA C-acyltransferase	4.06277123	3.18461673		-4.3524971	
Valine, leucine and isoleucine degradation					
acyl-CoA dehydrogenase					5.86356163
Cysteine and methionine metabolism					
phosphoglycerate dehydrogenase	2.15708885				
methionine synthase	3.29150035				
Arginine biosynthesis					
argininosuccinate synthase	2.81959559	2.98683929		-3.15801748	
Arginine degradation and urea cycle					
acetylornithine/succinylornithine family transaminase	2.00833893				
Alanine, aspartate and glutamate metabolism					
adenylosuccinate synthase	-2.1750178		-2.00095952		
glutamate synthase small subunit	3.29310519	2.23435084			
aspartate carbamoyltransferase regulatory subunit		2.43513235		-2.81840642	2.77749125
aspartate carbamoyltransferase		2.58528582		-2.69677289	2.61531131
Glycine, serine and threonine metabolism					
L-threonine dehydrogenase	-5.68856697	-5.0455176			5.68676694
aminomethyl-transferring glycine dehydrogenase	3.95917384	4.19964409		-3.73149173	
threonine ammonia-lyase, biosynthetic	2.06836319				
phosphoglycerate dehydrogenase	2.15708885				
Phenylalanine, tyrosine and tryptophan biosynthesis					
tryptophan synthase subunit beta	2.5950798	2.1363074			
Lysine biosynthesis					
lysine-sensitive aspartokinase 3	3.62416623				
lysine-sensitive aspartokinase 3	3.62416623				
Tyrosine metabolism					
5-carboxymethyl-2-hydroxymuconate isomerase					2.05195872
Selenocysteine metabolism					
L-seryl-tRNA(Sec) selenium transferase	-5.39461568	-5.53185972			4.16072337
selenocysteine-specific translation elongation factor	-2.72338104	-3.33370972			
Biosynthesis of cofactors					
GTP 3,β-cyclase MoeA		3.23566183	-2.2251592		-2.90855789
alkaline phosphatase family protein			-2.66494255	-4.40109825	3.08941205
bifunctional phosphoribosylaminoimidazolecarboxamide formyltransferase/IMP cyclohydrolase		2.2974542			
2-C-methyl-D-erythritol 2,4-cyclodiphosphate synthase		-3.19133504			
Ribosomal proteins					
ribosome assembly RNA-binding protein YhbY	-4.6339934	-5.09939591			
30S ribosomal protein S15					2.10591761
30S ribosomal protein S20		2.00472895			
50S ribosomal protein L34		2.28455099			
30S ribosomal protein S14		2.40648842			
ribosome maturation factor RimP		-4.66926257	3.57125855		
ribosome hibernation promoting factor					2.16011683
50S ribosomal protein L2		2.71610006			
rRNA maturation RNase YbeY		-2.33028221			
RNA/DNA					
exodeoxyribonuclease III					-2.46035576
DNA (cytosine-5)-methyltransferase					-2.11010742
DNA topoisomerase		3.27204323			
30S ribosomal protein S17		-3.34147453	6.59942919		7.70869891
site-specific tyrosine recombinase XerD		2.0046285			
ExeM/NucH family extracellular endonuclease		3.54380969	-4.70415662		
ribonuclease P protein component			-2.01065144		
Proteins not assigned to pathways					
SCP2 domain-containing protein	-3.55905448				3.30504354
hypothetical protein	-2.68112297				3.79906273
hypothetical protein					4.53510157
transcriptional regulator	-3.18674342	-2.1305968			3.63897959
hypothetical protein					2.21698189
hypothetical protein				2.20873324	
hypothetical protein				4.85265872	
DUF 1338 family protein				-2.87778791	
DUF444 family protein		2.82463137			
DTW domain-containing protein			-2.46717885		
DUF305 domain-containing protein			-2.39326808		
hypothetical protein		2.628884			
hypothetical protein		2.33219592	-2.66216011		
hypothetical protein		-4.95920881	3.85147247		
HTH domain-containing protein		2.01170095			
DUF3389 family protein		2.24612236			
hypothetical protein	2.26380552	2.79483859			
helix-turn-helix domain-containing protein	-2.49898186				
YegN family cysteine cluster protein	-2.62252795				
hypothetical protein	-2.00260951				
DUF2492 family protein	-2.27174085				
hypothetical protein	4.46401113	6.88740667			
hypothetical protein		-2.12127813			
TIGR02099 family protein		-7.04233042			
SpoVR family protein					3.36059634
hypothetical protein				3.05725136	
AAA domain-containing protein				-2.01318347	
M20/M25/M40 family metallo-hydrolase	-8.54538714	-9.01444329			7.06272887
CipXP protease specificity-enhancing factor	-4.19926389	-4.28243001			4.43055916
conjugal transfer protein TraR	-3.95753644	-4.41797002			3.25753593
TetR family transcriptional regulator	-2.83598379				
patatin family protein	-2.65171	-2.04678218			3.56281535
YciI family protein	-2.22823703				
GNAT family N-acetyltransferase	2.35461871				
co-chaperone Dja	2.38692042				
response regulator	2.97754784		3.39854736		
ATP-binding cassette domain-containing protein	3.04934794	3.07939339			
YdcF family protein		-2.63311068			3.39257368
XdcC family protein		2.34827932			
phasin family protein	3.5366923				
metallorepressor ArsR/SmtB family transcription factor		-3.34635862			
phosphotransferase					3.1894563
4Fe-4S dicitrate domain-containing protein					5.44373703
PrkA family serine protein kinase					2.44966443
sigma D regulator					2.11290868
sigma D regulator					2.04525439
tRNA 5-hydroxyuridine modification protein YegQ					-2.0588239
ABC_F family ATPase					4.35143089
GNAT family N-acetyltransferase				-3.03220876	5.37283067
YhcH/YcgK/Yal family protein			2.03876343		
PHP domain-containing protein			-2.47349052		
sigma factor-binding protein Crl		3.04647001			
AAA family ATPase		3.79974111			-2.69925893
helix-turn-helix domain-containing protein			2.08401642		
Sip/YeaY family lipoprotein			2.29109179		
alpha-hydroxy-acid oxidizing protein	2.19479599				

Table S2_C. Differentially expressed proteins for every pair of conditions analyzed for *P. phosphoreum* TMW 2.2103, and the log₂ values representing the difference in expression intensity between the two conditions.

Annotation	Air ₂ vs. N ₂	O ₂ /N ₂ vs. N ₂	Air vs. O ₂ /N ₂	N ₂ vs. N ₂ /CO ₂	N ₂ /CO ₂ vs. O ₂ /CO ₂ /N ₂	O ₂ /CO ₂ /N ₂ vs. O ₂ /CO ₂
Respiratory chain						
FOF1 ATP synthase subunit alpha	-2.08319473	-2.23509216				
FOF1 ATP synthase subunit gamma	-2.0248305					
FOF1 ATP synthase subunit delta		-2.12591616				
FOF1 ATP synthase subunit beta		-2.03980128				
NADH:quinone oxidoreductase subunit NuoB		-2.03028552			5.69806671	-3.23965645
succinate dehydrogenase iron-sulfur subunit						-2.3334351
succinate dehydrogenase/fumarate reductase iron-sulfur subunit					2.93652789	-2.39979808
pentaheme c-type cytochrome TorC					3.29258792	
pentaheme c-type cytochrome TorC					3.37563705	
c-type cytochrome						-3.89786593
Oxidoreductases						
SDR family NAD(P)-dependent oxidoreductase	3.77101453				-3.27436066	
SDR family NAD(P)-dependent oxidoreductase			-2.85622533		3.17419815	2.33835093
SDR family NAD(P)-dependent oxidoreductase						-2.11684736
SDR family oxidoreductase	6.51982053	-6.99385732			-6.15447892	-3.31096904
LLM class flavin-dependent oxidoreductase						-3.26119487
LLM class flavin-dependent oxidoreductase						-2.81307348
FAD-binding protein				4.60256767		
NAD(P)H-flavin reductase						-4.10164706
NADH:flavin oxidoreductase		-2.41773669				
NAD(P)H nitroreductase		2.47125244				
molybdopterin-dependent oxidoreductase	2.12507757	2.20033773				
FAD-dependent oxidoreductase				3.45142937	-2.6721096	
ferredoxin-NAD(P) ⁺ reductase		2.25251261			-2.06568845	
Riboflavin metabolism						
bifunctional 3,4-dihydroxy-2-butanone-4-phosphate synthase/GTP cyclohydrolase II	2.19326146	2.2029953				-4.24214681
6,7-dimethyl-8-ribitylumazine synthase						-3.96848933
Nicotinate and nicotinamide metabolism						
Si-specific NAD(P) ⁺ transhydrogenase						-2.24534289
Heme transport and utilization						
heme utilization cytosolic carrier protein HutX		2.33462588				
heme utilization protein HutZ		2.82012685			-3.3206323	3.79895401
TonB-dependent hemoglobin/transferrin/lactoferrin family receptor					-4.26095772	4.18651327
Alternative electron acceptors						
sulfate adenylyltransferase subunit CysD						-2.31216812
sulfate adenylyltransferase subunit CysN					4.77531242	-2.80108325
assimilatory sulfite reductase (NADPH) flavoprotein subunit					4.20982588	-2.76438141
assimilatory sulfite reductase (NADPH) hemoprotein subunit					3.01705424	
phosphoadenylyl-sulfate reductase					3.08625094	
nitrite reductase large subunit						-2.3305378
nitrite reductase small subunit NirD						
periplasmic nitrate reductase electron transfer subunit					6.43651072	
periplasmic nitrate reductase subunit alpha					4.04755656	
hydroxylamine reductase					2.60718791	
fumarate reductase (quinol) flavoprotein subunit					4.83764839	-4.29280663
trimethylamine-N-oxide reductase TorA						
Alternative electron donors						
hydrogenase 2 large subunit						2.28412883
hydrogenase large subunit						6.15276753
hydrogenase maturation peptidase Hycl						2.67110062
hydrogenase small subunit	-3.33758354	-2.63052432				
hydrogenase nickel incorporation protein HypB		-2.33911769				
formate C-acetyltransferase		-2.10133489				3.75152524
formate dehydrogenase accessory sulfurtransferase FdhD		3.09673055	2.54584122			-2.12788709
formate dehydrogenase		-2.14383761				
formate dehydrogenase subunit alpha						8.7217528
formate dehydrogenase subunit beta						-6.67812284
formate hydrogenlyase maturation protein Hych					2.37545967	
					3.28448677	
Peroxisome/oxidative stress						
superoxide dismutase		2.58945274				
catalase		2.23608017				
alkyl hydroperoxide reductase subunit C		2.52395376				-3.08191299
alkyl hydroperoxide reductase subunit F						-2.48656337
thiol peroxidase		2.04965274				-2.57913335
thioredoxin TrxC		2.06217384				
Cellular stress						
cold shock domain-containing protein CspD		3.87947973				
cold-shock protein;cold-shock protein	6.78553454	8.22868919				
cold-shock protein;cold-shock protein					2.29658699	-2.2118206
copper resistance protein NipE					2.0498956	-2.06959407
universal stress global response regulator UspA						-2.04279455
universal stress protein						-2.35285123
DNA starvation/stationary phase protection protein						
DNA starvation/stationary phase protection protein						
periplasmic heavy metal sensor						
Glutathione metabolism						
S-(hydroxymethyl)glutathione synthase						-2.55487696
glutathione S-transferase						-2.0469265
Metal ion transport						
ferrous iron transport protein A						-2.31436602
zinc chelation protein SecC						
tungsten ABC transporter substrate-binding protein	3.46779823	2.8892231			4.85417811	-3.37003136
Amino acids transport						
urea ABC transporter substrate-binding protein		4.73918343	-2.24792735			
preprotein translocase subunit SecG						2.68295352
Unspecific transports						
ABC transporter substrate-binding protein	3.20328649	5.56452179				-6.05404027
ABC transporter substrate-binding protein					5.24497604	-5.65473366
ABC transporter substrate-binding protein						4.98778661
ABC transporter substrate-binding protein						-5.26341566
ABC transporter substrate-binding protein						-3.79263496
Fe-S clusters						
Fe-S cluster assembly ATPase SuFC		3.24732463				-3.87929599
Fe-S cluster assembly protein SuFB		2.95068804				3.60097313
Fe-S cluster assembly transcriptional regulator IscR		3.47437859				-2.48807526
iron-sulfur cluster assembly accessory protein		2.39023145				-4.85633024
Pyruvate metabolism						
pyruvate dehydrogenase complex transcriptional repressor PdhR						-2.60612551
phosphoenolpyruvate carboxylase (ATP)						2.01284663
phosphoenolpyruvate synthase						
phosphoenolpyruvate-utilizing protein						-3.60361735
oxaloacetate-decarboxylating malate dehydrogenase						-2.0939194
bifunctional acetaldehyde-CoA/alcohol dehydrogenase						5.44424502
aldehyde dehydrogenase family protein						-8.02987059
aldehyde dehydrogenase family protein						
acetyl-CoA ligase						-4.2853686
						-5.07323265
						-2.83768018
TCA cycle						
succinate dehydrogenase iron-sulfur subunit						-2.3334351
succinate dehydrogenase/fumarate reductase iron-sulfur subunit						-2.39979808
citrate synthase						2.93652789
bifunctional asconitate hydratase 2/2-methylisocitrate dehydratase						-3.10043399
ADP-forming succinate-CoA ligase subunit beta						-2.98870359
						-2.06746229
Glyoxylate cycle						
malate synthase A						-4.82547951
isocitrate lyase						-5.5401001
bifunctional 4-hydroxy-2-oxoglutarate aldolase/2-dehydro-3-deoxy-phosphogluconate aldolase						-5.13958804
						-3.71741994

Annotation	Alt_vs_Nt	O2/Nt_vs_Nt	Alt_vs_O2/Nt	Nt_vs_Nt/CO2	Nt/CO2_vs_O2/CO2/Nt	O2/CO2/Nt_vs_O2/CO2
Glycolysis/gluconeogenesis						
class 1 fructose-bisphosphatase						-2.1069836
2,3-diphosphoglycerate-dependent phosphoglycerate mutase					-2.53103383	
Sugar metabolism						
1-phosphofructokinase				-2.07249196		
ribokinase	-2.62524414	-2.31178157			2.93273481	
PTS fructose transporter subunit IIBC				-2.03504117		
phospho-sugar mutase	2.41197904	3.84199079			-3.69937197	-5.85773913
phosphoglucomutase/phosphomannomutase family protein						
D-ribose pyranase	-2.50285975				3.71969668	
bifunctional 4-hydroxy-2-oxoglutarate aldolase/2-dehydro-3-deoxy-phosphogluconate aldolase		-3.71741994				-5.13958804
Starch/glycogen and maltose metabolism						
amidohydrolase family protein						-3.94403331
Amino sugar and nucleotide sugar metabolism						
N-acetylmannosamine kinase		-3.62301763				
putative N-acetylmannosamine-6-phosphate 2-epimerase	-2.36644681				2.06928444	
Fatty acid biosynthesis						
long-chain fatty acid--CoA ligase						-3.3040301
cyclopropane fatty acyl phospholipid synthase					2.06164878	
acyl-CoA thioester hydrolase YcaA					2.06568273	
Fatty acid degradation						
fatty acid oxidation complex subunit alpha FadB						-3.66452853
fatty acid oxidation complex subunit alpha FadJ				2.99911881		-5.38925273
acetyl-CoA C-acyltransferase FadI	2.29364077	2.16452471		2.01083247		-5.3185571
long-chain fatty acid--CoA ligase						-3.3040301
Glycerophospholipid metabolism						
anaerobic glycerol-3-phosphate dehydrogenase subunit A					2.78455353	
anaerobic glycerol-3-phosphate dehydrogenase subunit C		-2.27379863			5.18243027	-3.48082161
NAD(P)H-dependent glycerol-3-phosphate dehydrogenase					-2.31626214	
glycerol-3-phosphate dehydrogenase subunit GlpB					2.38243866	
glycerophosphodiester phosphodiesterase						-2.0082976
Choline degradation (anaerobic)						
choline trimethylamine-lyase						-3.96252823
Nucleosides and nucleotides						
phosphoribosylformylglycinamide synthase						-3.06486003
nucleotide sugar dehydrogenase					2.01304944	
nucleotide sugar dehydrogenase					2.01304944	
IMP dehydrogenase					-2.27607091	
glutamine-hydrolyzing GMP synthase					-2.36316045	
bifunctional UDP-sugar hydrolase/5'-nucleotidase						-2.72797457
bifunctional phosphoribosylaminoimidazolecarboxamide formyltransferase/IMP cyclohydrolase						-2.07329241
Cell envelope/membrane						
outer membrane protein assembly factor BamE						3.5360438
MetC/NtpA family lipoprotein	-2.09064229	-2.21936735				
Sulfur metabolism						
sulfate adenylyltransferase subunit CysD						-2.31216812
sulfate adenylyltransferase subunit CysN					4.77531242	-2.80108325
assimilatory sulfite reductase (NADPH) flavoprotein subunit					4.20892588	-2.76438141
assimilatory sulfite reductase (NADPH) hemoprotein subunit					3.01705424	
rhodanese-related sulfurtransferase	5.71616364	6.52637037				-6.22744433
phosphoadenylyl-sulfate reductase					3.08625094	-2.3305378
Nitrogen metabolism						
P-II family nitrogen regulator		3.48181152				
periplasmic nitrate reductase electron transfer subunit					2.60718791	
periplasmic nitrate reductase subunit alpha					4.83764839	-4.29280663
Peptidases/proteases						
U32 family peptidase	-2.27299945	-2.77338537				
U32 family peptidase	2.36005783	2.10645739				-2.8000056
U32 family peptidase						3.58213234
C69 family dipeptidase						2.00269318
peptidase C45					-2.45214017	
peptidoglycan DD-metalloendopeptidase family protein						-3.55716705
Valine, leucine and isoleucine biosynthesis						
acetolactate synthase 2 catalytic subunit						-2.03017044
acetolactate synthase 3 large subunit						-2.10780271
Glycine metabolism						
glycine cleavage system aminomethyltransferase GcvT						-2.86357307
glycine cleavage system transcriptional repressor					2.08299891	
Cysteine and methionine metabolism						
S-ribosylhomocysteine lyase						-2.31953812
methionine synthase						-4.1491197
Arginine and proline metabolism						
bifunctional proline dehydrogenase/L-glutamate gamma-semialdehyde dehydrogenase PutA	2.25946871	2.19946098				-4.0231603
Alanine, aspartate and glutamate metabolism						
glutamate decarboxylase					2.14340591	
glutamate synthase large subunit					5.41088931	-5.87466431
glutamate synthase large subunit						-2.50090154
glutamine--fructose-6-phosphate transaminase (isomerizing)					-2.22562536	
bifunctional proline dehydrogenase/L-glutamate gamma-semialdehyde dehydrogenase PutA	2.25946871	2.19946098				-4.0231603
aspartate carbamoyltransferase					2.17536036	-2.25336995
aspartate carbamoyltransferase regulatory subunit					2.53518422	-2.73797808
aspartate-semialdehyde dehydrogenase						-2.85338974
asparagine synthase B						-2.56058757
adenylosuccinate synthase						2.39288457
Glycine, serine and threonine metabolism						
threonine ammonia-lyase, biosynthetic						-3.87432226
threonine synthase						-2.33558337
phosphoserine phosphatase						-2.63784917
L-threonine dehydrogenase	-2.23951467	-3.25997098				5.20816167
homoserine kinase						-2.09475581
2,3-diphosphoglycerate-dependent phosphoglycerate mutase						-2.53103383
aminomethyl-transferring glycine dehydrogenase						-2.31962458
Arginine biosynthesis						
N-acetyl-gamma-glutamyl-phosphate reductase		-3.28381729		2.23290634		2.57813517
arginine deiminase						-3.76805687
argininosuccinate lyase						-2.70723407
argininosuccinate synthase		-2.03036753		2.46232414		
arginine ABC transporter ATP-binding protein ArtP	-2.43139585					
acetylglutamate kinase		-2.22606214		2.02692286		-3.62618637
Arginine degradation and urea cycle						
arginine decarboxylase						-2.18598747
Histidine metabolism						
1-(5-phosphoribosyl)-5-[(5-phosphoribosylamino)methylideneamino]imidazole-4-carboxamide isomerase hisA					2.00946299	
histidinol dehydrogenase hisD					2.05845769	
histidinol-phosphate transaminase hisC					2.18375327	
ATP phosphoribosyltransferase hisG					2.56162008	
Phenylalanine, tyrosine and tryptophan biosynthesis						
tryptophan synthase subunit alpha						-2.25039101
tryptophan synthase subunit beta						-2.91418966
3-deoxy-7-phosphoheptulonate synthase AroG						-2.05150159
Selenocysteine metabolism						
selenocysteine-specific translation elongation factor						3.80344391
L-seryl-tRNA(Sec) selenium transferase	-2.37912623					4.25695165
Lysine biosynthesis						
lysine--tRNA ligase	-2.35516739	-3.05378596				2.58203252
Lysine degradation						
lysine decarboxylase						3.0500857

Annotation	Alr_vs_N2	O2/N2_vs_N2	Alr_vs_O2/N2	N2_vs_N2/CO2	N2/CO2_vs_O2/CO2/N2	O2/CO2/N2_vs_O2/CO2
Biosynthesis of cofactors						
dihydroorotase				2.26678022	-2.28344091	
bifunctional phosphopantothenoylecysteine decarboxylase/phosphopantothene-cysteine ligase CoaCB		-2.43288549				
bifunctional 3,4-dihydroxy-2-butanone-4-phosphate synthase/GTP cyclohydrolase II	2.19326146	2.2029953				-4.24214681
4-hydroxy-3-polypropylbenzoate decarboxylase					-2.16005198	
6,7-dimethyl-8-ribityllumazine synthase						-3.96848933
7-cyano-7-deazaguanine synthase QueC					-2.07725143	
Quorum sensing/two-component system						
activated long-chain acyl hydrolase LuxD						-3.93044853
acyl-CoA reductase						-3.46412023
Ribosomal proteins						
30S ribosomal protein S12		-2.84197362		2.68806839		
30S ribosomal protein S19				-2.01831118		
30S ribosomal protein S3		-2.01286316				
50S ribosomal protein L2	-2.1367391	-2.19356918				
50S ribosomal protein L35		-2.86078835		2.13208834		
ribosome hibernation promoting factor						-2.42566363
ribosome maturation factor RmpP	3.44008573	3.37516085		-2.56484985		
ribosome modulation factor			-2.28894297			
RNA/DNA						
excinuclease ABC subunit UvrB					2.46057193	
excinuclease ABC subunit UvrB					4.30967013	
exodeoxyribonuclease V subunit beta				2.48182297		
deoxyribodipyrimidine photo-lyase						2.33321571
deoxyribonuclease IV					2.19240061	
DNA mismatch repair endonuclease MutL					3.64022891	-2.30568568
Resistance						
penicillin-binding protein activator LpoB	2.80068461			-3.16745186		
penicillin-insensitive murein endopeptidase						-3.19545428
Proteins not assigned to pathway						
DUF1045 domain-containing protein					2.90640195	-2.2579511
DUF1255 family protein		2.13296191				
DUF1311 domain-containing protein	-4.16236115	-3.92288399		3.82911809		
DUF1501 domain-containing protein					3.00780296	
DUF1904 family protein						-4.28218651
DUF1971 domain-containing protein	-2.06693776			2.61061223		
DUF2999 family protein				-3.49533971		
DUF3412 domain-containing protein						-2.19108772
DUF4432 family protein	-2.51153437	-2.08129184			2.0443395	
DUF465 domain-containing protein					2.0899264	-2.77071826
DUF494 family protein					-2.26145172	
hypothetical protein	-2.21530914				3.71120262	
hypothetical protein	2.0657959				-5.00461133	
hypothetical protein	2.59151395		-2.37844785	-2.31298637		
hypothetical protein				2.11548551		
hypothetical protein				3.73217646		
hypothetical protein				-3.85941569		
hypothetical protein					-3.60983276	
hypothetical protein					-2.44600232	2.630071
hypothetical protein					-2.18495687	2.09479205
hypothetical protein					-2.09215037	
hypothetical protein					2.07480621	-3.41582235
hypothetical protein					2.19326909	
hypothetical protein					3.06579463	
hypothetical protein					4.9301637	
hypothetical protein						-4.59579976
hypothetical protein						-4.08927464
hypothetical protein						-3.63194911
hypothetical protein						-2.91288895
hypothetical protein						-2.6208388
hypothetical protein						2.70621618
hypothetical protein						4.11558088
hypothetical protein;hypothetical protein					-2.05270513	
XdhC family protein					2.65930303	
YcgN family cysteine cluster protein		-2.87740644			2.31596184	
Yfcl family protein		-2.51684443				
Yfcl family protein		-2.51684443				
YjhT family mutarotase						2.84799767
YjiI family glycine radical enzyme					4.25953865	-2.88779831
YwvE family protein;YwvE family protein						-2.83656629
(Fe-S)-binding protein	3.75286484	3.44053523				
(Fe-S)-binding protein					2.18654569	
4Fe-4S dicluster domain-containing protein	-2.31574249	-3.41993586			5.63698451	
4Fe-4S dicluster domain-containing protein	-2.25576909	-2.84962082			5.79762205	
4Fe-4S dicluster domain-containing protein	2.01524289	2.05965742				
4Fe-4S dicluster domain-containing protein		-2.9477857			7.36498578	-3.356287
BMC domain-containing protein	2.0983181		2.67585627			-4.6451935
BMC domain-containing protein						-3.15398661
BON domain-containing protein						2.53664843
Trm112 family protein				4.47245344	-4.58289464	
ATP-binding cassette domain-containing protein	3.02024651	-3.31958962			-4.171573	4.72199376
ATP-binding cassette domain-containing protein					-2.25033987	
CBS domain-containing protein	-2.49952189				4.48603249	-4.70961316
GGGIRT protein					3.1767671	
HTH domain-containing protein	2.1425012				-3.08386803	
Ig-like domain-containing protein					2.85936546	
SCP2 domain-containing protein		-4.53419304			2.35866674	2.60170428
SsrA-binding protein SmpB	-4.43332291	-3.859876				
Tat pathway signal protein				2.2391688	-2.87890371	
TetR family transcriptional regulator			-2.70679792			
Rsd/AlgQ family anti-sigma factor						-4.4308637
RNA-binding protein					2.61259524	-2.09511185
PrkA family serine protein kinase					5.43331464	-5.91794459
phosphotransferase					4.14520645	-3.81308428
phasin family protein				-2.43938446		
nuclear transport factor 2 family protein						-2.52032089
NAD-dependent protein deacylase	2.74927902			-3.55078252		
NAD(P)H-binding protein		4.58601189			5.01866531	
methylated-DNA-[protein]-cysteine S-methyltransferase						-3.09141922
metallosphoesterase					2.04913839	
LysM peptidoglycan-binding domain-containing protein	-2.01508077					
M20/M25/M40 family metallo-hydrolase	-2.23078092				4.68929354	
insulinase family protein						-2.67399534
iron-sulfur cluster-binding protein					2.06193097	
L,D-transpeptidase family protein					2.39710363	
glycosyltransferase					-2.55578105	3.73211479
CNAT family N-acetyltransferase					-2.13382912	
extracellular solute-binding protein						-5.38888931
DeoR family transcriptional regulator					-2.14832497	2.36779849
cystatin						-3.55505498
DEAD/DEAH box helicase	-2.99255053			2.54315313		
agglutination protein						-5.08083026
AAA family ATPase					2.98665746	-3.8256073
ABC-F family ATPase				2.34038607		
AAA domain-containing protein	-2.26902072	-2.23633067				
ATP-dependent Clp protease adapter ClpS		2.90989304			4.05828158	
autonomous glycol radical cofactor GrcA		-2.03403854				
ArsC family reductase						-2.65590922
alpha-L-glutamate ligase-like protein				-2.13419342		2.68394089

Table S2_D. Differentially expressed proteins for every pair of conditions analyzed for *P. phosphoreum* TMW 2.2134, and the log₂ values representing the difference in expression intensity between the two conditions.

Annotation	Air ₂ _vs_N ₂	O ₂ /N ₂ _vs_N ₂	Air ₂ _vs_O ₂ /N ₂	N ₂ _vs_N ₂ /CO ₂	N ₂ /CO ₂ _vs_O ₂ /CO ₂ /N ₂	O ₂ /CO ₂ /N ₂ _vs_O ₂ /CO ₂
Respiratory chain						
NADH dehydrogenase (quinone) subunit D				3.00530752		-2.81188011
NADH-quinone oxidoreductase subunit NuoB		-2.03372256			4.44463221	-3.29691887
NADH-quinone oxidoreductase subunit NuoF						-3.14215279
F ₀ F ₁ ATP synthase subunit B	-2.27527618	-2.35512352				
F ₀ F ₁ ATP synthase subunit delta		-2.01103083				
c-type cytochrome						-2.90026347
c-type cytochrome biogenesis protein CcmI						-2.33098602
pentaheme c-type cytochrome TorC	-2.52044169	-3.6161925			3.11641185	-2.2632122
pentaheme c-type cytochrome TorC		-2.27692159				
Oxidoreductases						
LLM class flavin-dependent oxidoreductase	2.97928429	2.43629265				-3.56124814
LLM class flavin-dependent oxidoreductase	4.14828364	4.4147892				-2.86301422
LLM class flavin-dependent oxidoreductase						-3.52987099
NAD(P)H nitroreductase		2.12389755				-2.82487742
NAD(P)H-flavin reductase					-2.00518545	
NADPH-dependent FMN reductase						-2.40341695
nitroreductase family protein				4.27601242		
oxidoreductase				-2.37573369		
SDR family NAD(P)-dependent oxidoreductase	2.67813047					-4.13266627
SDR family oxidoreductase	5.55595525	-5.06352615				-4.60091972
FAD-dependent oxidoreductase						-2.80114428
ferredoxin-NADP(+) reductase	2.26033783					
Riboflavin metabolism						
acid phosphatase AphA						-2.30307897
FAD:protein FMN transferase		-2.40305265				
Heme transport						
radical SAM family heme chaperone HemW						4.47312228
heme utilization protein HutZ	2.99826177					
Alternative electron acceptors						
assimilatory sulfite reductase (NADPH) flavoprotein subunit				3.06688663	-2.660326	
assimilatory sulfite reductase (NADPH) hemoprotein subunit						-7.30181313
sulfate adenylyltransferase subunit CysD				2.90417099		-2.14726575
sulfate adenylyltransferase subunit CysN				3.46194013	-2.80455589	
sulfurtransferase TusE						-6.11870893
hydroxylamine reductase	-5.63805262	-5.00228818		4.78441938		7.06656392
nitrite reductase large subunit					5.7868913	-3.09844971
nitrite reductase small subunit NirD				-2.75282033		
periplasmic nitrate reductase electron transfer subunit					3.82890701	-2.2323157
periplasmic nitrate reductase subunit alpha					3.28150749	
TMAO reductase system periplasmic protein TorT	-2.1555445					
Alternative electron donors						
formate C-acetyltransferase	-2.2133344	-2.12271627				
formate dehydrogenase accessory sulfurtransferase FdhD						-2.8438104
formate dehydrogenase subunit alpha					5.6266791	-3.77162361
formate dehydrogenase subunit beta	-2.34466744				2.07757505	
formate dehydrogenase-N subunit alpha					2.04255168	
formate hydrogenlyase maturation protein HychI	-2.04013379					
hydrogenase 2 large subunit					2.08428574	
hydrogenase large subunit					5.75547791	-3.67615891
hydrogenase maturation peptidase Hycl	-2.21994336				3.77541987	
hydrogenase nickel incorporation protein HypB					4.29761759	-3.70449003
hydrogenase small subunit	-2.71962484					
Peroxisome/oxidative stress						
alkyl hydroperoxide reductase subunit C						-2.59933599
alkyl hydroperoxide reductase subunit F						-2.5770944
thiol peroxidase		2.48910968				-3.7325484
NO-inducible flavohemoprotein	-3.39711889		-2.26275126	2.28876813		
Cellular stress						
DNA starvation/stationary phase protection protein		2.2898744	-2.31846555			-3.13388189
DNA starvation/stationary phase protection protein			-2.30972099			
cold shock domain-containing protein CspD		2.98970795				
cold-shock protein	2.49586614					
copper resistance protein NlpE	-2.90257708			3.49679311	-3.37104861	
carbonic anhydrase					-4.52829107	
periplasmic heavy metal sensor					-2.82769521	2.42746989
TerB family tellurite resistance protein						-2.13925107
Glutathione metabolism						
bifunctional glutathionylspermidine amidase/synthase	4.01257769	3.79239082		-5.83550771		
Metalion transport						
tungsten ABC transporter substrate-binding protein	4.06262779	2.99828148		2.67017365	-5.31238874	
zinc chelation protein SecC						-4.74890328
Amino acids transport						
dipeptide ABC transporter ATP-binding protein	2.0820605					
Unspecific transports						
ABC transporter substrate-binding protein	4.95333799	5.16379674			-5.54311307	
ABC transporter substrate-binding protein						-3.5105203
ABC transporter substrate-binding protein;ABC transporter substrate-binding protein	3.64969826	3.56771151		2.84186999	-3.10126686	-3.80639585
translocation/assembly module TamB					2.12320873	-2.52645747
transporter substrate-binding domain-containing protein						-2.026076
extracellular solute-binding protein	6.49063937	6.1261851			-5.84259463	
extracellular solute-binding protein				-2.37703069		
extracellular solute-binding protein						-2.11381785
sodium/solute symporter				2.60740407		
Fe-S clusters						
Fe-S cluster assembly ATPase SufC			-2.25135295		-2.91129303	
Fe-S cluster assembly protein SufB			-2.16244062		-2.85338656	2.31692569
Fe-S cluster assembly transcriptional regulator IscR	2.06149864	3.23438962			-2.3619353	
iron-sulfur cluster assembly accessory protein			-3.08689435		-3.02657191	
Pyruvate metabolism						
iron-containing alcohol dehydrogenase			-3.58984884			
iron-containing alcohol dehydrogenase					3.26744461	
alcohol dehydrogenase AdhP	-2.89766185		-3.00646782		-3.02296193	2.71423022
aldehyde dehydrogenase family protein	3.38860385	2.43734741				-2.29199664
phosphoenolpyruvate synthase						-2.2200915
oxaloacetate-decarboxylating malate dehydrogenase						-4.70036062
bifunctional acetaldehyde-CoA/alcohol dehydrogenase					2.17153549	
alpha-keto acid decarboxylase family protein					-2.06290881	
Fermentation						
2-hydroxyacid dehydrogenase		2.1765627				
Lipoic acid						
lipoy(octanoyl) transferase LipB			-2.31133652			
TCA cycle						
citrate synthase						-2.31410408
bifunctional isocitrate dehydrogenase kinase/phosphatase						-2.3429877
bifunctional aconitate hydratase 2/2-methylisocitrate dehydratase						-2.17567062
Glyoxylate cycle						
isocitrate lyase	2.37484423					-3.16015943
malate synthase A		3.12301127				-3.86571439
bifunctional 4-hydroxy-2-oxoglutarate aldolase/2-dehydro-3-deoxy-phosphogluconate aldolase				3.49019369		-5.39676429
Glycolysis/gluconeogenesis						
2,3-diphosphoglycerate-dependent phosphoglycerate mutase	2.089866	2.77771632				-2.45532608

Annotation	Alt_vs_N ₂	O ₂ /N ₂ _vs_N ₂	Alt_vs_O ₂ /N ₂	N ₂ _vs_N ₂ /CO ₂	N ₂ /CO ₂ _vs_O ₂ /CO ₂ /N ₂	O ₂ /CO ₂ /N ₂ _vs_O ₂ /CO ₂
Sugar metabolism						
D-ribose pyranase	-3.6799984	-2.87565994				
ribokinase	-2.00558154					
phospho-sugar mutase	2.26237996	3.38349025				-3.13121605
sugar transferase	-2.13669459	-2.68079376				
beta-galactosidase subunit alpha						-2.97454198
galactose/glucose ABC transporter substrate-binding protein MglB	3.0654335	4.59089597				
phosphoglucosyltransferase family protein				5.27805646	-5.34194311	
Starch/glycogen and maltose metabolism						
amidohydrolase family protein		-3.895497		4.28980382		
amidohydrolase family protein		2.23826472				-3.31011772
amidohydrolase family protein						-2.51803716
Fatty acid biosynthesis						
acetyl-CoA carboxylase biotin carboxyl carrier protein	-2.90961838		-2.45213763			
Fatty acid degradation						
fatty acid oxidation complex subunit alpha FadJ						-5.65536817
acetyl-CoA C-acyltransferase FadI	4.64217567	3.93946521				-5.9207414
Glycerophospholipid metabolism						
glycerol kinase						-2.0678552
glycerol-3-phosphate dehydrogenase					-2.45607821	
glycerol-3-phosphate transporter		-2.93019613				
glycerophosphoryl diester phosphodiesterase					-2.06980197	
anaerobic glycerol-3-phosphate dehydrogenase subunit C		-2.21263377				-2.91416931
1-acylglycerol-3-phosphate O-acyltransferase	-2.12186305	-2.56438573				
Amino sugar and nucleotide sugar metabolism						
N-acetylmannosamine kinase	-4.65641403	-4.50657145				
putative N-acetylmannosamine-6-phosphate 2-epimerase	-2.23550161	-2.0089824				2.47615178
Nucleosides and nucleotides						
phosphoribosylformylglycinamide synthase						-2.72574361
bifunctional UDP-sugar hydrolase/5'-nucleotidase						-2.23131816
anaerobic ribonucleoside-triphosphate reductase					3.03405571	
Cell envelope/membrane						
LPS assembly protein LptD					2.02705638	
ToIC family outer membrane protein		-2.86331876				
peptidoglycan DD-metalloendopeptidase family protein					-2.25444285	
peptidoglycan-binding protein LysM						-2.32078997
polysaccharide biosynthesis protein	-2.30233002					
lipopolysaccharide assembly protein LapB	-3.36136055			3.78420321		
Sulfur metabolism						
assimilatory sulfite reductase (NADPH) flavoprotein subunit				3.06668663	-2.660326	
assimilatory sulfite reductase (NADPH) hemoprotein subunit						-7.30181313
sulfate adenylyltransferase subunit CysD	2.90417099					-2.14726575
sulfate adenylyltransferase subunit CysN				3.46194013	-2.80455589	
sulfurtransferase TusE					-5.11870833	7.06656392
rhodanese-related sulfurtransferase	6.12106959	5.60321999				-4.70757103
Nitrogen metabolism						
nitrite reductase large subunit					5.7868913	-3.09844971
nitrite reductase small subunit NirD				-2.75282033		
periplasmic nitrate reductase electron transfer subunit					3.82890701	-2.2323157
periplasmic nitrate reductase subunit alpha					3.28150749	
P-II family nitrogen regulator	2.50547091	4.39530691				
Peptidases/proteases						
U32 family peptidase	-3.44338036				3.12743123	
U32 family peptidase		-4.25580533	2.22984759		3.27456029	
U32 family peptidase		-4.07471911			4.19678688	
Valine, leucine and isoleucine biosynthesis						
acetolactate synthase 2 catalytic subunit						-2.64706167
Valine, leucine and isoleucine degradation						
acetyl-CoA C-acyltransferase FadI	4.64217567	3.93946521				-5.9207414
Glycine metabolism						
glycine cleavage system aminomethyltransferase GcvT						-2.19274585
glycine cleavage system protein GcvH						-2.32016627
Methionine biosynthesis						
methionine synthase						-2.39579392
Cysteine and methionine metabolism						
S-ribosylhomocysteine lyase						-2.14671453
Arginine biosynthesis						
N-acetyl-gamma-glutamyl-phosphate reductase	2.54437192		2.70053736			-4.09193675
acetylglutamate kinase			2.02417692			-3.04711978
argininosuccinate lyase						-2.58819453
argininosuccinate synthase						-2.67800395
Arginine degradation and urea cycle						
biosynthetic arginine decarboxylase					2.9439621	
Arginine and proline metabolism						
bifunctional proline dehydrogenase/L-glutamate gamma-semialdehyde dehydrogenase PutA						-3.11439769
arginine N-succinyltransferase		-2.57068571				
Alanine, aspartate and glutamate metabolism						
aspartate carbamoyltransferase						-2.15622711
aspartate carbamoyltransferase regulatory subunit						-2.48662694
aspartate-semialdehyde dehydrogenase						-2.51120758
glutamate synthase large subunit	3.35646947	3.173268		2.15169271		
bifunctional proline dehydrogenase/L-glutamate gamma-semialdehyde dehydrogenase PutA						-3.11439769
Glycine, serine and threonine metabolism						
2,3-diphosphoglycerate-dependent phosphoglycerate mutase	2.089866	2.77771632				-2.45532608
threonine ammonia-lyase, biosynthetic						-2.34613673
threonine synthase						-2.0454464
phosphoserine phosphatase						-3.20234553
L-threonine dehydrogenase		-2.28712908			4.04479154	
aminomethyl-transferring glycine dehydrogenase						-3.21518389
Tyrosine metabolism						
5-carboxymethyl-2-hydroxy-muconate isomerase	2.58991941					-2.08790271
Lysine degradation						
lysine decarboxylase					2.51223882	
Selenocysteine metabolism						
L-seryl-tRNA(Sec) selenium transferase					4.57089869	-3.42035294
Phenylalanine, tyrosine and tryptophan biosynthesis						
tryptophan synthase subunit alpha						-2.6862812
tryptophan synthase subunit beta						-2.34469795
bifunctional indole-3-glycerol-phosphate synthase TrpC/phosphoribosylanthranilate isomerase TrpF						-2.57642746
Biosynthesis of cofactors						
thiazole synthase				2.29305712		-3.23656464
chorismate lyase					-2.69232559	
molybdenum cofactor guanylyltransferase MobA					-3.04327647	
4-hydroxy-3-polyphenylbenzoate decarboxylase		2.10871697				2.00277901
Quorum sensing/two-component systems						
preprotein translocase subunit SecE				2.76443799		
bifunctional uridylyltransferase/uridylyl-removing protein GlnD					2.21914482	-2.73911031
activated long-chain acyl hydrolase LuxD	3.80729993	2.35922241				
acyl-CoA reductase	3.26184336	3.65377045				-2.52342669

Annotation	Alt_vs_N1	O1/N1_vs_N1	Alt_vs_O1/N1	N1_vs_N1/CO2	N1/CO2_vs_O1/CO2/N1	O1/CO2/N1_vs_O1/CO2
Ribosomal proteins						
50S ribosomal protein L32		5.08826319	-3.21724002			
50S ribosomal protein L35		-2.63550949	2.0149854			
ribosome hibernation promoting factor						-2.32194901
30S ribosomal protein S12		-2.65927506		2.23828507		
HPPF/RsaA family ribosome-associated protein						-2.12707583
RNA/DNA						
DNA mismatch repair endonuclease MutL					3.19527499	-2.26773961
DNA topoisomerase III				2.2561156	-4.59221776	3.66175397
DNA topoisomerase III					2.41354497	
DNA-binding transcriptional regulator Fis					-2.24865341	
excinuclease ABC subunit UvrB						-2.02909215
exodeoxyribonuclease III		-2.18678347				
restriction endonuclease						-2.42709414
restriction endonuclease subunit S						2.2476902
molecular chaperone GroEL		-3.49189186		3.33799744		
Proteins not assigned to pathway						
(Fe-S)-binding protein	2.12769445			2.91298612	-3.7822628	
4Fe-4S dicluster domain-containing protein	-2.99902471	-4.10898654			4.46191597	
4Fe-4S dicluster domain-containing protein	-2.4651432	-3.42670631			7.85388556	-3.27224859
4Fe-4S dicluster domain-containing protein	-2.34927623	-2.97816594			4.82776833	
4Fe-4S dicluster domain-containing protein				4.31453451	-2.5546697	
ATP-binding cassette domain-containing protein	2.19959323				-2.76954206	
ATP-binding cassette domain-containing protein		3.86703173				
ATP-binding cassette domain-containing protein					-2.29976273	
DUF1043 family protein	-2.37690989	-2.26560338			2.22266642	
DUF1045 domain-containing protein						-2.75492986
DUF1800 family protein					2.96071307	
DUF2999 family protein			-2.0419337	-2.65967051		
DUF3108 domain-containing protein				2.0890789		
DUF4209 domain-containing protein					2.51071421	
DUF4432 family protein						
DUF465 domain-containing protein	-3.65424856	-3.40576108				-2.49592908
hypothetical protein	-4.82890765				2.68200556	
hypothetical protein	-2.24587504					
hypothetical protein	-2.11201159					
hypothetical protein	2.09121768					-2.3441728
hypothetical protein		-3.32045682				
hypothetical protein		-2.21820068				3.09414291
hypothetical protein		-2.09754944				
hypothetical protein		2.1099987			-3.15828578	
hypothetical protein		2.57682037			-2.16230138	
hypothetical protein		3.15635554				
hypothetical protein				-2.76550102		
hypothetical protein				3.60439491		
hypothetical protein					-2.28391139	
hypothetical protein				2.45089785		-4.67233022
hypothetical protein				2.5282383		
hypothetical protein					-8.79315758	7.52396774
hypothetical protein					-5.05518786	3.58577156
hypothetical protein					3.46222623	
hypothetical protein						-3.12555122
hypothetical protein						-2.59651756
hypothetical protein						-2.57091077
hypothetical protein						-2.52173233
hypothetical protein						-2.41174189
hypothetical protein						-2.34365654
hypothetical protein						-2.14717929
hypothetical protein						2.15179253
type I-F CRISPR-associated endoribonuclease Cas6/Csy4	2.14087741					
YcgN family cysteine cluster protein		-2.6938928				
YhcH/YjgK/YiaL family protein	-2.02603404					
YjbQ family protein		2.24040922				
Yjht family mutarotase					2.10477257	4.0680968
Yjil family glycine radical enzyme						-3.37941488
YoaH family protein		2.47508049			-2.45588684	-2.55502701
YwbE family protein; YwbE family protein		-2.79865583	4.06522115			
GGG1GRT protein						2.56997299
helix-turn-helix domain-containing protein	-2.05077553					
helix-turn-helix domain-containing protein		-2.81092835				
helix-turn-helix domain-containing protein						3.34016037
DEAD/DEAH box helicase		-2.31459491				
DeoR family transcriptional regulator						-3.03142738
NUOIX domain-containing protein						-2.63534037
DJ-1 family protein						-2.61779277
M20/M25/M40 family metallo-hydrolase						6.14095179
MarR family transcriptional regulator		-3.4354159				-4.11764526
NAD(P)-binding protein		-2.82105255	2.00564321			
NAD(P)-binding protein						-5.40911738
NAD(P)-H-binding protein					3.57882245	
SsrA-binding protein SmpB		-4.40138435				
StbB					-2.37132327	3.56131744
AsmA family protein						-2.71481387
PHP domain-containing protein					-3.52548281	
autotransporter domain-containing protein						2.16309929
AMP-binding protein						2.42116801
agglutination protein						-2.34819857
addiction module toxin RelE		-2.37756411				-4.63818105
co-chaperone DJA		-2.21481641				
FAD-binding protein		-4.40526151	5.19114558	3.11316109		-4.01780637
family 20 glycosylhydrolase		2.08706474		-2.76718839		
catabolite repressor/activator						
DUF1722 domain-containing protein	2.52229691					2.52521261
CBS domain-containing protein						-2.20685069
thioredoxin domain-containing protein		-2.06453451				
thermolabile hemolysin		3.62878164				
Rsd/AlgQ family anti-sigma factor						-2.81943003
response regulator						
rRNA maturation RNase YbeY		2.85145187				
tRNA (pseudouridine(54)-N(1))-methyltransferase TrmY						-3.50644302
PilT/PilU family type 4a pilus ATPase						4.13601812
PrkA family serine protein kinase						-3.35135078
phosphotransferase						2.49175835
nucleotidyltransferase						2.09868558
nucleotidyltransferase						-2.73994319
NAD-dependent protein deacylase						2.24987666
conjugal transfer protein TraR						-3.01217079
GNAT family N-acetyltransferase						2.21814219
insulinase family protein						-3.14910571
elongation factor P						2.65312322
FKBP-type peptidyl-prolyl cis-trans isomerase						-4.11226018
2Fe-2S iron-sulfur cluster binding domain-containing protein						-2.72758548
haloacid dehalogenase type II						2.00633621
lysine-tRNA ligase						
alpha-L-glutamate ligase-like protein		-2.09604009				3.49946658
autonomous glycy radical cofactor GrcA						-3.22422981
						2.87367566
						-2.23567518
						2.25164414
						2.55081177

