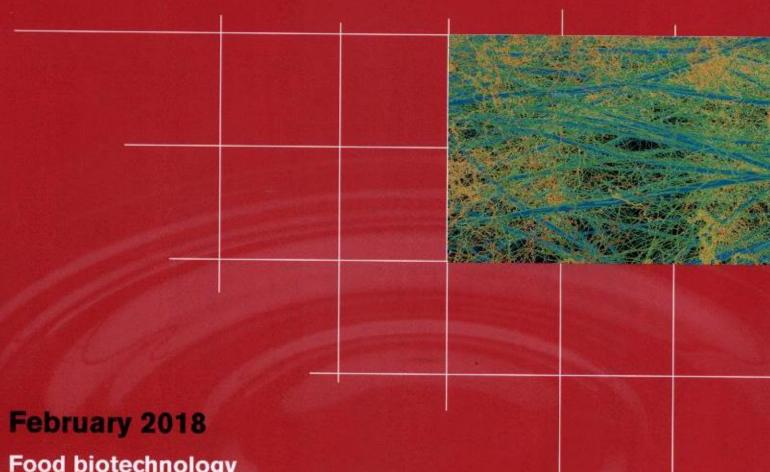


# **Current Opinion in**

Volume 49

# Biotechnology

Jan van der Meer & Greg N Stephanopoulos, Editors



## Food biotechnology

Edited by Maria Marco and Eddy Smid

### Plant Biotechnology

Edited by Joachim Kopka and Alisdair Fernie

1

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#### CONTENTS

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viii	Maria L Marco and Eddy J Smid  Editorial overview: Food biotechnology: Exploration and exploitation of microbial resources to address the need for sustainable production of safe, healthy and nutritious food
	Joachim Kopka and Alisdair R Fernie Editorial overview: Plant synthetic and systems biology

#### Food biotechnology

Edited by Maria Marco and Eddy Smid

- 23 Michael L Chikindas, Richard Weeks, Djamel Drider, Vladimir A Chistyakov and Leon MT Dicks Functions and emerging applications of bacteriocins
- 64 Pasquale Filannino, Raffaella Di Cagno and Marco Gobbetti Metabolic and functional paths of lactic acid bacteria in plant foods; get out of the labyrinth
- 88 Zhen-Ming Lu, Zong-Min Wang, Xiao-Juan Zhang, Jian Mao, Jin-Song Shi and Zheng-Hong Xu Microbial ecology of cereal vinegar fermentation: insights for driving the ecosystem function
- 108 Richard A Notebaart, Bálint Kintses, Adam M Feist and Balázs Papp Underground metabolism: network-level perspective and biotechnological potential
- 115 Jonas De Roos and Luc De Vuyst
  Acetic acid bacteria in fermented foods and beverages
- 120 Mette Thorsing, Patricia Teixeira dos Santos and Birgitte Haahr Kallipolitis
  Small RNAs in major foodborne pathogens: from novel regulatory activities to future applications
- 129 Jens Walter, Maria X Maldonado-Gómez and Inés Martínez To engraft or not to engraft: an ecological framework for gut microbiome modulation with live microbes
- 140 Dustin D Heeney, Mélanie G Gareau and Maria L Marco Intestinal Lactobacillus in health and disease, a driver or just along for the ride?
- 148 Brigida Gallone, Stijn Mertens, Jonathan L Gordon, Steven Maere, Kevin J Verstrepen and Jan Steensels Origins, evolution, domestication and diversity of Saccharomyces beer yeasts
- 172 Guerrino Macori and Paul D Cotter Novel insights into the microbiology of fermented dairy foods
- 179 Yue Liu, Svetlana Alexeeva, Kyra AY Defourny, Eddy J Smid and Tjakko Abee Tiny but mighty: bacterial membrane vesicles in food biotechnological applications

- 185 Alessandra Gonçaives de Melo, Sébastien Levesque and Sylvain Moineau Phages as friends and enemies in food processing
- 199 Chris Todd Hittinger, James L Steele and David S Ryder Diverse yeasts for diverse fermented beverages and foods
- 207 Mary Ellen Sanders, Andrew Benson, Sarah Lebeer, Daniel J Merenstein and Todd R Klaenhammer Shared mechanisms among probiotic taxa: implications for general probiotic claims
- 217 Sarah Lebeer, Peter A Bron, Maria L Marco, Jan-Peter Van Pijkeren, Mary O'Connell Motherway, Colin Hill, Bruno Pot, Stefan Roos and Todd Klaenhammer Identification of probiotic effector molecules: present state and future perspectives
- 224 Marc W Allard, Rebecca Bell, Christina M Ferreira, Narjol Gonzalez-Escalona, Maria Hoffmann, Tim Muruvanda, Andrea Ottesen, Padmini Ramachandran, Elizabeth Reed, Shashi Sharma, Eric Stevens, Ruth Timme, Jie Zheng and Eric W Brown Genomics of foodborne pathogens for microbial food safety

#### Plant biotechnology

Edited by Alisdair Fernie and Joachim Kopka

- Byung-Kook Ham, Jieyu Chen, Yan Yan and William J Lucas Insights into plant phosphate sensing and signaling
- 10 Paulina Fuentes, Tegan Armarego-Marriott and Ralph Bock Plastid transformation and its application in metabolic engineering
- 16 Orlando de Lange, Eric Klavins and Jennifer Nemhauser Synthetic genetic circuits in crop plants
- 29 Travis A Lee and Julia Bailey-Serres Lighting the shadows: methods that expose nuclear and cytoplasmic gene regulatory control
- 35 Joyce Van Eck Genome editing and plant transformation of solanaceous food crops
- 42 Cristiana Gomes de Oliveira Dal'Molin and Lars Keld Nielsen Plant genome-scale reconstruction: from single cell to multitissue modelling and omics analyses
- 49 Charles AR Cotton, Christian Edlich-Muth and Arren Bar-Even Reinforcing carbon fixation: CO<sub>2</sub> reduction replacing and supporting carboxylation
- 57 Alastair W Skeffington and André Scheffel Exploiting algal mineralization for nanotechnology; bringing coccoliths to the fore

- 73 Alain Tissier Plant secretory structures: more than just reaction bags
- 80 Marilise Nogueira, Eugenia MA Enfissi, Juliana Almeida and Paul D Fraser Creating plant molecular factories for industrial and nutritional isoprenoid production
- 94 Martin Hagemann and Wolfgang R Hess Systems and synthetic biology for the biotechnological application of cyanobacteria
- 100 Tobias J Erb and Jan Zarzycki A short history of RubisCO: the rise and fall (?) of Nature's predominant CO<sub>2</sub> fixing enzyme
- 156 Ji-Yul Jung, Martina K Ried, Michael Hothorn and Yves Poirier Control of plant phosphate homeostasis by inositol pyrophosphates and the SPX domain

163 Kim L Johnson, Michael J Gidley, Antony Bacic and Monika S Doblin

Cell wall biomechanics: a tractable challenge in manipulating plant cell walls 'fit for purpose'!

191 Yang Yang and Christoph Benning

Functions of triacylglycerols during plant development and stress

#### The cover

Schematic illustration of a 'snapshot' of a primary cell wall of plants. The wall, as a mechanical construct, comprises a fibrillar layer (cellulose microfibrils; blue) embedded in a gel-like matrix of non-cellulosic polysaccharides (hemicelluloses; green) and pectins (yellow/brown). These polysaccharides (and some proteins; not shown) are embedded in an aqueous phase (~60-70%). Illustration by Drew Berry, The Walter and Eliza Hall Institute of Medical Research, Melbourne, Vic, Australia.