Molecular identification and phylogenetic analysis of GABA-producing lactic acid bacteria isolated from indigenous dadih of West Sumatera, Indonesia [version 2; peer review: 1 approved, 1 approved with reservations, 1 not approved]

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Abstract

Background: Dadih (fermented buffalo milk) is a traditional Indonesian food originating from West Sumatra province. The fermentation process is carried out by lactic acid bacteria (LAB), which are naturally present in buffalo milk. Lactic acid bacteria have been reported as one of potential producers of γ-aminobutyric acid (GABA). GABA acts as a neurotransmitter inhibitor of the central nervous system.

Methods: In this study, molecular identification and phylogenetic analysis of GABA producing LAB isolated from indigenous dadih of West Sumatera were determined. Identification of the GABA-producing LAB DS15 was based on conventional polymerase chain reaction. 16S rRNA gene sequence analysis was used to identify LAB DS15.

Results: PCR of the 16S rRNA gene sequence of LAB DS15 gave an approximately 1400 bp amplicon. Phylogenetic analysis showed that LAB DS15 was *Pediococcus acidilactici*, with high similarity of 99% at 100% query coverage to *Pediococcus acidilactici* strain DSM 20284.

Conclusions: It can be concluded that GABA producing LAB isolated from indigenous dadih was *Pediococcus acidilactici*.

Keywords

indigenous dadih, GABA, LAB, 16S rRNA gene, phylogenetic analysis
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Author roles: Anggraini L: Investigation; Marlida Y: Supervision; Wizna W: Conceptualization; Jamsari J: Conceptualization; Mirzah M: Conceptualization; Adzitey F: Writing – Review & Editing; Huda N: Writing – Review & Editing

Competing interests: No competing interests were disclosed.

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The funders had no role in study design, data collection and analysis, decision to publish, or preparation of the manuscript.

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Introduction
The non-proteinogenic amino acid γ-aminobutyric acid (GABA) is widely found in bacteria, animals, plants, and fungi (Dhakal et al., 2012; Nonaka et al., 2017). GABA acts as a neurotransmitter inhibitor of the central nervous system (Olsen & Li, 2012). It is formed by decarboxylation of L-glutamate, a reaction catalyzed by an enzyme that depends on the peridoxal phosphate of decarboxylated L-glutamate (Murray et al., 2003). Lactic acid bacteria (LAB) have been reported as a potential producer of GABA (Zhao et al., 2017). LAB are generally regarded as safe and non-pathogenic microbes, and has been referred to as ‘generally recognized as safe’. Therefore, GABA-producing LAB can be used directly in functional foods (Zhao et al., 2017). Some LAB can be found in the dairy industry for the production of cheese, yogurt, and other fermented milk products (Yamada et al., 2018).

Dadih (fermented buffalo milk) is an Indonesian traditional food originating from West Sumatra Province; it is an extremely popular dairy product in Bukittinggi, Padangpanjang, Solok, Lima Puluh Kota, and Tanah Datar, Indonesia (Surono, 2015). Dadih is made from buffalo milk which is fermented in bamboo for 24–48 hours. The fermentation process is carried out by LAB which are naturally present in buffalo milk (Rizqiati et al., 2015) and the environment (Wirawati et al., 2017). Studies have found that the LAB strains present in dadih are generally Lactobacillus, Streptococcus, Leuconostoc and Lactococcus (Collado et al., 2007; Surono, 2003).

Extraction of DNA is a basic principle in molecular analysis and it is one of the success factors in DNA amplification that is used in the analysis of genetic characters (Mustafa et al., 2016). Polymerase chain reaction (PCR) and phylogenetic analysis based on 16S rRNA gene sequences have been used for successful identification of isolates from various fermented food products (Malik et al., 2015). These molecular approaches have allowed Lactobacillus species to be reliably identified (Henry et al., 2015). This research was conducted to identify and to characterize GABA producing LAB isolated from indigenous dadih of West Sumatera based on 16 S rRNA gene sequence analysis.

Methods
Sample
This study used lactic acid bacteria (LAB) DS15, a GABA-producing LAB isolated from dadih of West Sumatera origin. This bacterium was isolated previously according to the method described by Ali et al. (2009). The experiment was carried out at the Feed Technology Industry Laboratory, Faculty of Animal Science, Andalas University, West Sumatra, Indonesia. LAB DS15 was grown anaerobically in MRS medium (Merck, Darmstadt, Germany) at 30°C and stored for further analysis.

Isolation of bacterial genomic DNA
Isolation of the total genome of LAB DS15 was done using Genomic DNA Mini Kit purchased from Invitrogen (PureLinkTM, USA) by following the manufacturer’s instructions. We used Lysozyme (PureLinkTM, USA) at a concentration of 20 mg/ml to break down the bacterial cell wall to improve protein or nucleic acid extraction efficiency.

16S rRNA gene amplification
Genomic DNA of LAB DS15 was used for amplification of 16S rRNA gene. Amplification was done using forward primer 63F (5’-CAG GCC TAA CAC ATG CAA GTC-3’) and reverse primer 138R (5’-GGG GGG GGT GGA GTA CAA GGC-3’). The reaction was carried out in a volume of 50 μl. The PCR mixture contained 22 μl of MQ, 25 μl DreamTaq Green DNA Polymerase (Thermo Fisher Scientific, USA), 1 μl of each forward and reverse primer (10 μM each, IDT synthesized) and 1 μl template. Amplification conditions were 5 minutes of preheating at 95°C, 30 seconds denaturation at 95°C, 30 seconds of primer annealing at 58°C, 1 minute extension step at 72°C and post cycling extension of 5 minutes at 72°C for 35 cycles. The reactions were carried out in a thermal cycler (Biometra’s T-Personal Thermal Cycler, USA).

Electrophoresis
PCR products were stored at 4°C for further examination using 1% agarose electrophoresis in 1X, 100 V TAE for 30 minutes. The DNA bands formed from electrophoresis process was visualized using UV transilluminator.

Sequence alignment of the 16S rRNA gene
Sequencing of the 16S rRNA gene was performed at the Laboratory of Medical Molecular Biology and Diagnostic, Indonesian Institute of Sciences, Jakarta. Sequencing results were edited (contig and peak chromatogram verification) using the SeqMan™ II program. Analysis of 16S rRNA sequences of LAB DS15 was performed using NCBI BLAST. Multiple alignment was done using the ClustalX 2.1 program. BioEdit version 7.2.5 in edit mode to see the absence of an inverted sequence and align the sequence length. Kinship visualization was done using the combined phylogenetic tree of the MEGA 7.0.20 program with the Neighbor-Joining hood method (Saitou & Nei, 1987).

Results and discussion
The identification of LAB DS15 to determine the strain was done based on 16S rRNA gene. The first step was amplification using PCR method, with the electrophoresis image shown in Supplementary File 1. The amplification process was carried out to obtain more copies of the 16S rRNA gene for the sequencing process. Analysis of sequencing results begun by aligning the base sequence of the 63F forward sequence and reverse 138R using the SegMan program. PCR of the 16S rRNA gene of LAB DS15 gave an approximately 1400 bp amplicon (Figure 1).
Saitou & Nei (1987) indicated that the evolutionary history of organisms can be known using the neighbour-joining method. Organisms within the same taxa are normally clustered together in the phylogenetic tree and have better bootstrap values (Felsenstein, 1985). In this study, we drew a phylogenetic tree to scale and determined the evolutionary distances using the p-distance method. A total of 26 nucleotide sequences and codon positions 1st + 2nd + and 3rd + noncoding were considered, using MEGA 7.0 as reported by Kumar et al. (2016) for evolutionary analyses.

DNA sequencing results were analyzed using NCBI BLAST. According to Willey et al. (2009), 16S rRNA sequencing looks at the similarity of isolates to those already available in GenBank; this is one molecular detection method that is ideal enough to know the kinship relationship between bacteria because the 16S rRNA sequence is a gene found in all microbes and is indispensable in maintain life. The 16S rRNA gene sequencing identified the LAB DS15 to belong to the genus Pediococcus, forming a well-defined cluster with Pediococcus acidilactici. This cluster was recovered in 100% of bootstrap analysis. Pediococcus spp. are widely described as probiotics (Porto et al., 2017). Abbasiliasi et al. (2012) also found Pediococcus acidilactici in fermented milk products. Pediococcus acidilactici are important LAB which have been used as starter cultures in meat, vegetable and dairy fermentation causing characteristic flavor changes, improving hygiene and extending the shelf life of these products (Mora et al., 1997; Porto et al., 2017).

A phylogenetic tree (Figure 2) was constructed to determine the kinship relationship of LAB DS15. The phylogenetic tree is known to show a high consistency of the relationships between organisms. In this study, the isolate showed similarity of 99% at 100% query coverage to Pediococcus acidilactici strain DSM 20284. A value of 99% indicates that the isolate can be considered as the same species with Pediococcus.
Figure 3. Graphic summary of DS18 and *Pediococcus acidilactici* strain DSM 20284.

*Pediococcus acidilactici* strain DSM 20284. The sequence of homology levels was high, as shown by the red color with a score of ≥200 (Figure 3). From the results of this homology it can be concluded that the two sequences are the same and have an evolutionary relationship.

The next closest species for which a sequence alignment of at least 100% query coverage was observed were *Pediococcus pentosaceus* strain DSM 20336, *Pediococcus acidilactici* strain NGRI 0510Q and *Pediococcus argentini* strain CRL 776 at 98% similarity to the DS15 isolate. *Pediococcus stilesi* strain FAIR-E 180 showed 98% similarity with 99% query coverage. An alignment query result of 100% indicates a significant alignment, which means the search sequence in this study was identical with the identified genus, even at the species level.

**Conclusion**

The PCR of 16S rRNA gene sequence gave an approximately 1400 bp amplicon for LAB DS15, isolated from indigenous dadih of West Sumatera. Phylogenetic analysis showed that LAB DS15 was *Pediococcus acidilactici*, with 99% similarity to *Pediococcus acidilactici* strain DSM 20284.

**Data availability**


**Grant information**

This research was supported by Ministry of Research, Technology and Higher Education Republic of Indonesia through Master of Education Towards Doctoral Scholarship Program for Excellence Undergraduate and the support through World Class Professor Program Scheme-B No. 123.57/D2.3/KP/2018.

The funders had no role in study design, data collection and analysis, decision to publish, or preparation of the manuscript.

**Supplementary material**

Supplementary File 1. Electrophoresis image of the PCR amplification product.

Click here to access the data.
References


Open Peer Review

Current Peer Review Status:  ✖️  ❔  ✔️

Version 2

Reviewer Report 11 June 2019

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Sahilah Abd Mutalib
Faculty of Science and Technology, School of Bioscience and Biotechnology, National University of Malaysia UKM, Bangi, Malaysia

1. Introduction - fairly good and can be improved
   i. Dadih from Indonesia has Lactobacillus, Streptococcus, Leuconostoc and Lactococcus - How did they identify the bacteria? Biochemical tests or using molecular approaches?
   ii. Is there any data on dadih from Malaysia as well for comparison.

2. Methods - can be improved

2.1 Sample - Subtopic sample suggested to change - Bacterial strain
   The month and year of the bacterium should be mentioned for ex: in June 2009. Why too long to continue the partial sequence 16s rRNA analysis?

2.2 Isolation of bacterial genomic DNA
   We used lysozyme-change to “Twenty(20) mg/ml of lysozyme was used to break down ...."
   Please state where did you keep the genomic DNA. Example in -20°C freezer or 4°C refrigerator prior analysis

2.3 16S rRNA gene amplification
   Please state the reference after forward and reverse primers is mentioned.

2.4 Electrophoresis
   1% change to 1% (w/v)
   in 1x change to1x TAE, 100 V
   The marker should be mentioned in this section, 1 Kb ladder? What kind of dye did you used? Red dye, syber green, ethidium bromide? State their brand as well

Results and discussion
Good - due to a single strain/isolate was studied, thus, the explanation is straight forward.
Authors wanted to identify and characterize GABA producing LAB isolated from “Dadih”.
1. However, authors have taken a strain already isolated and identified in 2009. Authors have not mentioned anything about the gap in the previous research that necessitated undertaking the present exercise. Authors may clarify the issue.
2. Authors have done elaborate molecular testing and phylogenetic analysis of the bacteria taken from the stock. Authors should elaborate the achievement of this exercise.
3. As emphasized by the authors, they should elaborate, about characterization and GABA production potential of the strain
4. Authors should elaborate on the novelty of the study.

Is the work clearly and accurately presented and does it cite the current literature? 
Yes
Is the study design appropriate and is the work technically sound?
No

Are sufficient details of methods and analysis provided to allow replication by others?
Yes

If applicable, is the statistical analysis and its interpretation appropriate?
Not applicable

Are all the source data underlying the results available to ensure full reproducibility?
Partly

Are the conclusions drawn adequately supported by the results?
Yes

**Competing Interests:** No competing interests were disclosed.

I have read this submission. I believe that I have an appropriate level of expertise to confirm that it is of an acceptable scientific standard, however I have significant reservations, as outlined above.

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**Author Response 10 Apr 2019**

**Nurul Huda**, Universiti Malaysia Sabah, Kota Kinabalu, Malaysia

Authors wanted to identify and characterize GABA producing LAB isolated from “Dadih”.

1. However, authors have taken a strain already isolated and identified in 2009. Authors have not mentioned anything about the gap in the previous research that necessitated undertaking the present exercise. Authors may clarify the issue.

   Exploration of isolates from dadih has been carried out, but no studies have used these isolates as GABA producers. In this study we obtained DS15 isolate from the isolation of various fermented foods which had the highest GABA production. We did this isolation based on the method of Ali *et al.*, (2019), not isolates from the author.

2. Authors have done elaborate molecular testing and phylogenetic analysis of the bacteria taken from the stock. Authors should elaborate the achievement of this exercise.

   The result of BLAST at the NCBI GenBank site from the sequences showed that DS15 isolate were *Pediococcus acidilactici*. Based on the phylogenetic tree, DS15 has a 99% similarity or homology with *P. acidilactici* DSM 20284, with the difference of one base pair. The next closest species were *P. acidilactici* NGRI 0510Q, *P. pentosaceus* DSM 20336 and *P. argentinicus* CRL 776 with 98% similarity. *P. stilesi* FAIR-E 180 shows 98% similarity with 99% query coverage.

3. As emphasized by the authors, they should elaborate, about characterization and GABA production potential of the strain.

   We have carried out quantitative screening on some of the isolates we obtained from dadih, and
we found that DS15 isolates produced the highest amount of GABA. Data and discussion are used in another publications.

4. Authors should elaborate on the novelty of the study.

The novelty of this study was the use of bacterial isolates from dadih as a GABA producer.

**Competing Interests:** No competing interests were disclosed.

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**Reviewer Report 01 April 2019**

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**Qinglong Wu**

Texas Children's Microbiome Center, Baylor College of Medicine, Houston, TX, USA

The authors detailed the 16S rRNA gene-based to be a good lab protocol without demonstrating any scientific value. There is no experimental data to support the GABA production from isolate DS15. They have to present the GABA data in terms of GABA yield under defined fermentation conditions. Meanwhile, they have to demonstrate the pathway in isolate DS15 that is responsible for GABA biosynthesis and GABA export in this strain.

Secondly, the authors just use one isolate to achieve the claim "GABA producing LAB isolated from indigenous dadih was *Pediococcus acidilactici*. This is not a rigorous way.

Here are my questions:

1. What is the level of GABA in dadih?
2. How is GABA production capacity of DS15?
3. There is no massive bacterial isolation from dadih; neither no microbial community profiling for dadih, nor pathway identification of GABA production for microbial community of dadih; so one isolate from dadih does not mean anything.

**Is the work clearly and accurately presented and does it cite the current literature?**

Partly

**Is the study design appropriate and is the work technically sound?**

No

**Are sufficient details of methods and analysis provided to allow replication by others?**

Yes

**If applicable, is the statistical analysis and its interpretation appropriate?**
Not applicable

**Are all the source data underlying the results available to ensure full reproducibility?**
Partly

**Are the conclusions drawn adequately supported by the results?**
No

**Competing Interests:** No competing interests were disclosed.

**Reviewer Expertise:** Food microbiology, microbiome science, microbial genomics, functional genomics, microbial GABA biosynthesis, biochemistry

I have read this submission. I believe that I have an appropriate level of expertise to state that I do not consider it to be of an acceptable scientific standard, for reasons outlined above.

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Author Response 10 Apr 2019

**Nurul Huda,** Universiti Malaysia Sabah, Kota Kinabalu, Malaysia

1. What is the level of GABA in dadih?
We don't count the amount of GABA on dadih. We did not count the amount of GABA produced in dadih. GABA is produced by lactic acid bacteria of dadih origin but not the dadih, so we don't count or determine GABA level of dadih

1. How is GABA production capacity of DS15?
GABA production capacity of DS15 was 49.365 mg/L

1. There is no massive bacterial isolation from dadih; neither no microbial community profiling for dadih, nor pathway identification of GABA production for microbial community of dadih; so, one isolate from dadih does not mean anything.

In this study, we isolated bacteria from various fermented food products (dadih, ikan budu, asam durian and tape singkong), determined their GABA producing ability and selected the isolate with the highest GABA production for further identification. The results of isolation and characterization are explained in other articles. The distribution of LAB isolates from the indigenous West Sumatera fermented food (dadih only) is:

1. Origin from Aiadingin area. Number of isolate 131; Number of LAB isolate 125; Number of GABA producing LAB isolate 23.
2. Origin from Sijunjung area. Number of isolate 166; Number of LAB isolate 93; Number of GABA producing LAB isolate 19.
3. Origin from Solok area. Number of isolate 100; Number of LAB isolate 96; Number of GABA producing LAB isolate 19.

In total, from 3 areas, number of isolate 397; number of LAB isolate 314; number of GABA producing LAB isolate 62.

**Competing Interests:** No competing interests were disclosed.
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