

## **First isolation of *Brevibacterium* sp. pigments in the rind of an industrial red-smear-ripened soft cheese**

Patrick Galaup, Nuthathai Sutthiwong, Marie-Noëlle Leclercq-Perlat, Alain Valla, Yanis Caro, Mireille Fouillaud, Fabienne Guérard, Laurent Dufossé

► **To cite this version:**

Patrick Galaup, Nuthathai Sutthiwong, Marie-Noëlle Leclercq-Perlat, Alain Valla, Yanis Caro, et al.. First isolation of *Brevibacterium* sp. pigments in the rind of an industrial red-smear-ripened soft cheese. *International Journal of Dairy Technology*, Wiley, 2015, 68 (1), pp.144-147. <10.1111/1471-0307.12211>. <hal-01113700>

**HAL Id: hal-01113700**

**<http://hal.univ-brest.fr/hal-01113700>**

Submitted on 3 Mar 2016

**HAL** is a multi-disciplinary open access archive for the deposit and dissemination of scientific research documents, whether they are published or not. The documents may come from teaching and research institutions in France or abroad, or from public or private research centers.

L'archive ouverte pluridisciplinaire **HAL**, est destinée au dépôt et à la diffusion de documents scientifiques de niveau recherche, publiés ou non, émanant des établissements d'enseignement et de recherche français ou étrangers, des laboratoires publics ou privés.

1 **First isolation of *Brevibacterium* sp. pigments in the rind of an industrial**  
2 **red-smear ripened soft cheese**

3

4 PATRICK GALAUP,<sup>1</sup> NUTHATHAI SUTTHIWONG,<sup>2,3</sup> MARIE-NOËLLE LECLERCQ-  
5 PERLAT,<sup>4</sup> ALAIN VALLA,<sup>5</sup> YANIS CARO,<sup>3</sup> MIREILLE FOUILLAUD,<sup>3</sup> FABIENNE  
6 GUÉRARD,<sup>1,6</sup> and LAURENT DUFOSSÉ<sup>1,3\*</sup>

7

8 <sup>1</sup> Laboratoire ANTiOX, Université de Bretagne Occidentale, Pôle Universitaire Pierre-Jakez  
9 Hélias, Créac'h Gwen, Quimper, France

10

11 <sup>2</sup> Agricultural Technology Department, Thailand Institute of Scientific and Technological  
12 Research, Klong Luang, Pathum Thani, Thailand

13

14 <sup>3</sup> Laboratoire de Chimie des Substances Naturelles et des Sciences des Aliments, Université  
15 de La Réunion, ESIROI Agroalimentaire, Parc Technologique, Sainte-Clotilde, Ile de La  
16 Réunion, France

17

18 <sup>4</sup> INRA 782 Génie et Microbiologie des Procédés Alimentaires, Thiverval- Grignon, France

19

20 <sup>5</sup> CNRS FRE 2125, Chimie et Biologie des Substances Naturelles, 29000 Quimper, France

21

22 <sup>6</sup> Université Européenne de Bretagne, Institut Universitaire Européen de la Mer, Technopôle  
23 Brest-Iroise, Plouzané, France

24

25 \* Author for correspondence. E-mail: laurent.dufosse@univ-reunion.fr

26

1

2 **Abstract**

3

4 The smear ripened soft cheeses are characterized by a surface orange-red-brown color which  
5 has a microbial origin. For a long time this coloration was mainly imputed to *Brevibacterium*  
6 *linens*. However the latest published works, based on molecular biology, have shown a minor  
7 role for this bacterium. The present study shows the results obtained with an industrial cheese  
8 named Vieux-Pané which is characteristic due to the presence of carotenoids from  
9 *Brevibacterium linens* group at its surface. This demonstrates that, under certain conditions,  
10 *Brevibacterium linens* group (*Brevibacterium linens* and *Brevibacterium aurantiacum* sp.  
11 nov.) is able to produce pigments and to colour effectively cheeses.

12

13 **Keywords** *Brevibacterium linens*, Carotenoid, Isorenieratene, Cheese rind, Color.

14

15

16

17

## 1 INTRODUCTION

2

3 A previous study from our laboratory presented an extraction method for the analysis of  
4 pigments in the cheese rinds (Galaup *et al.* 2005). This method was then applied to high  
5 quality red-smear soft cheeses such as those under the “Protected Designation of Origin  
6 (PDO)” legislation and the first pigment fingerprints of such cheeses were obtained (Galaup  
7 *et al.* 2005). It has also shown that the origin of pigments seems essentially related to the  
8 presence of yellow bacteria such as *Arthrobacter* or *Microbacterium* species (Galaup *et al.*  
9 2007), the pigments of *Brevibacterium linens* group being only present at trace amounts on  
10 Maroilles (Guyomarc’h *et al.* 2000a) [**Supplementary materials 1&2**]. All these studies  
11 seem to confirm the minor role of *Brevibacterium linens* group in cheese colouring.

12 We have recently applied this method to different industrial cheeses, and this paper shows the  
13 pigment fingerprint of the rind of Vieux-Pané produced in France, which is characterized by  
14 the predominant presence of pigments from *Brevibacterim linens* group.

15

## 16 MATERIALS AND METHODS

17 Bacterial strains, culture media, cheeses, extraction of pigments and HPLC conditions were  
18 described in previous publications (Guyomarc’h *et al.* 2000b; Galaup *et al.* 2005).  
19 [**Supplementary material 3**].

20

## 21 RESULTS AND DISCUSSION

22

### 23 **HPLC profiles of the *Brevibacterium linens* extracts**

24 For all strains investigated (*Brevibacterium linens* and *Brevibacterium aurantiacum* sp. nov.),  
25 the color reaction of biomass or methanol extracts in the presence of alkali is positive. It is

1 due to the ionization of phenols into phenolates in both mono- and di-hydroxylated  
2 isorenieratene derivatives (Britton *et al.* 1995). This reaction is characteristic of the pigments  
3 of *Brevibacterium linens* group. Moreover, all strains (over one hundred strains tested up to  
4 now in all of our experiments –including the 30 strains of the present work) have shown the  
5 same typical chromatogram, even if some of these strains (e.g. ATCC 9175) are reclassified  
6 as *Brevibacterium aurantiacum* (Gavrish *et al.* 2004). Even if it is possible to differentiate  
7 these two species by molecular biology methods, they show the same pigment fingerprint and  
8 develop a carmine-red color in contact with strong alkali.

9 The chromatographic profile of *Brevibacterium linens* or *Brevibacterium aurantiacum*  
10 (Figure 1A) consisted of a series of three groups of peaks (Guyomarc'h *et al.* 2000b). The  
11 first group (I) was eluted between 15 and 22 minutes. A main peak elutes between (15-17  
12 min) followed at 1.5 min by a smaller one. Between 17 and 18 minutes, 2 other peaks were  
13 eluted. The second group (II) consisted of a series of small peaks eluted between 30 and 45  
14 minutes. The last group of peaks (III), slightly detected was eluted between 70 and 80 min.  
15 The three groups of peaks were identified as respectively related to 3,3'-dihydroxy-  
16 isorenieratene (group I), 3-hydroxy-isorenieratene (group II) and isorenieratene (group III).  
17 On synthetic medium, *Brevibacterium linens* produced mainly the 3,3'-dihydroxy-  
18 isorenieratene. The groups representing the 3-monohydroxy and isorenieratene were present  
19 only as traces.

20

21 (insert Figure 1)

22

23 By the study of UV/visible spectrum, more information could be obtained such as *cis/trans*  
24 isomerisation (Schieber and Carle 2005) or hydroxylation. The identification of the *cis*  
25 compounds was possible due to their characteristic 'cis-peak' (320-380 nm, see

1 **Supplementary material 4**). Moreover, when a compound is hydroxylated, it becomes more  
2 polar and presents a more rounded UV/visible spectrum.

3 The compounds which are eluted in each group seem to be isomers of the same molecule.  
4 Indeed, like in the case of lycopene (Chasse *et al.* 2001; Ishida *et al.* 2001), a quite high  
5 number of *cis/trans* isomers of isorenieratene, mono-hydroxy-isorenieratene and di-hydroxy-  
6 isorenieratene could be obtained, based on the position of the isomerisation (Figure 2, *cis*  
7 isomers of 3-3'-dihydroxy-isorenieratene).

8

9 (insert Figure 2)

10

#### 11 **HPLC profiles of the cheese extracts**

12 The profile presents the three distinct groups of pigments very characteristic of  
13 *Brevibacterium linens* group (Figure 1B). A first group of pigments was eluted between 12  
14 and 18 minutes (group I); including dihydroxy-isorenieratene and its isomers (*all-trans*  
15 molecule and various *cis* isomers). A second group (II) was characterized by a very important  
16 set of compounds eluted between 30 and 45 minutes and corresponded to 3-mono-hydroxy-  
17 isorenieratene and its isomers. The third group consisted of some isorenieratene isomers. Due  
18 to this molecule which is not commercially available, the identification was made with  
19 isorenieratene chemically synthesized in our laboratory (Valla *et al.* 2007).

20

#### 21 **Comparison between the two profiles**

22 The profiles obtained in the present study on cheeses showed a strong similarity with pigment  
23 profiles of *Brevibacterium linens* extracts (Figure 1), with three groups of pigments (groups I,  
24 II and III), of variable polarity (Guyomarc'h *et al.* 2000a). That was confirmed by the analysis  
25 of the absorption spectra in UV/visible and of times of retention. The similarity between the

1 group of 3,3'-dihydroxy-isorenieratene (RT from 12 to 18 min) present in synthetic medium  
2 and cheese matrix was clear. Even if the concentrations in pigments of groups II and III were  
3 very different among the 2 profiles, the molecules were identical. The pigments extracted  
4 from the cheese rind represented all isomers of isorenieratene and hydroxyl derivatives  
5 described in *Brevibacterium linens* by Kohl *et al.* (Kohl *et al.* 1983).

6 Pigments of the groups II and group III are not generally detected at this high level of  
7 concentration in the extracts of pigments resulting from *Brevibacterium linens* cultivated in  
8 synthetic media. It was thus the first time that the three groups of pigment with as much of  
9 intensity and resolution are detected.

10 The presence of these molecules on the rind of cheeses raises some questions about their  
11 production. Was the production of these molecules induced by factors (e.g biotic, physico-  
12 chemical...) which are not present or effective on synthetic culture medium? Was an  
13 interaction with other microorganisms (e.g yeasts, bacteria) necessary for the production of  
14 substantial amounts of mono-hydroxy-isorenieratene and isorenieratene? In the literature the  
15 study of the production of pigments from this bacterium was primarily and mainly conducted  
16 with synthetic culture media. In the future, it would be judicious to use complex and/or dairy  
17 media reflecting more the composition of a cheese, such as curd models or “cheese models”  
18 used by Leclercq-Perlat *et al.* (Leclercq-Perlat *et al.* 2004).

19 Latest studies concerning the microflora of red-smear ripened soft cheeses showed a weak  
20 presence of *Brevibacterium linens* group. Bockelmann (Bockelmann 2002) reported that  
21 *Arthrobacter nicotianae*, pigmented in yellow, accounts for 5 to 10% of the bacteria isolated  
22 from Tilsit whereas *Brevibacterium linens* accounts for 0.1 to 10% (Bockelmann *et al.* 2005).  
23 In Comté, less than 1% of the total flora consists of *Brevibacterium linens* (Bockelmann *et al.*  
24 2005). The 16S DNA sequences coding for *Brevibacterium linens* are almost not detected at  
25 the end of the ripening of red-smear ripened soft cheeses, the bacteria present being especially

1 species of *Arthrobacter* (Feurer *et al.* 2004). In French PDO red smear cheeses, the  
2 *Brevibacterium linens* pigment fingerprint was only slightly detected on the Maroilles cheese  
3 (Galaup *et al.* 2007). With all these various works and results, the tendency was to minimize  
4 the role of *Brevibacterium linens* to the profit of other microorganisms (Goerges *et al.* 2008;  
5 Mounier *et al.* 2006).

6 Since 1997, Bockelmann and his team have studied which bacterium could lead to the  
7 complete formation of cheese models close to Tilsit from a point of view of odor and color.  
8 When the sole presence of *Brevibacterium linens* produced imperfect cheeses, the  
9 combination of *Brevibacterium linens* with *Arthrobacter* sp. led to acceptable cheeses. More  
10 complex combinations between *Debaryomyces hansenii*, *Arthrobacter* sp. (yellow strain) and  
11 *Staphylococcus* sp. (pigmented and not pigmented strain) could give color and odor similar to  
12 those of Tilsit (Bockelmann 2002; Bockelmann *et al.* 2005). The whole of this work led to an  
13 effective cocktail of microorganisms for the ripening of Tilsit containing 5 species:  
14 *Debaryomyces hansenii*, *Brevibacterium linens*, *Staphylococcus equorum* (*S. sciuri*),  
15 *Corynebacterium ammoniagenes*, and *Arthrobacter nicotianae* (Bockelmann 2002;  
16 Bockelmann *et al.* 2005).

17 Our study, in the case of this French industrial cheese Vieux-Pané, demonstrated that a strain  
18 from *Brevibacterium linens* group was able to produce pigments and impart color to a cheese  
19 with efficacy. The biodiversity of the bacterial flora on the surface of cheese is important  
20 (Brennan *et al.* 2002; Bokulich and Mills 2013). In this case of industrial cheeses (Gori *et al.*  
21 2013; Feligini *et al.* 2012), the composition of the various microorganisms seeded during the  
22 process is not known and is confidential. It may occur that *Brevibacterium linens* did not have  
23 to undergo competition with other microorganisms and that its development at the cheese  
24 surface could happen in an optimal way.

25



1 CONCLUSIONS

2 The weak occurrence of *Brevibacterium linens* and *Brevibacterium aurantiacum* sp. nov. at  
3 the surface of red-smear ripened soft cheeses has been shown in previous studies and the role  
4 of these bacteria on the development of cheese color has been minimized. In fact, cheese rind  
5 coloration is a complex process and our results showed that this group of bacteria, under  
6 certain conditions, was quite able to give color to cheese surface. So, the role of  
7 *Brevibacterium linens* group is not negligible.

8 Future research would explain why this group of bacteria (always present at the earliest stage  
9 of ripening) produced pigments on certain cheeses and not on others.

10

11 ACKNOWLEDGEMENTS

12

13 This work was supported by ACTIA (Association de coordination technique pour l'industrie  
14 agro-alimentaire) research programmes, the French Minister of National Education, Research  
15 and Technology, Degussa France and four Protected Designation of Origin cheese-makers.  
16 Patrick Galaup is grateful to Dr. Régis Moreau (Linus Pauling Institute, Corvallis, USA) for  
17 helpful discussion. Laurent Dufossé thanks the so-called 'Carotenoid *triumvirate*', Synnøve  
18 Liaaen-Jensen, Hanspeter Pfander and George Britton for nice discussions about carotenoids,  
19 these fascinating chemical compounds.

20 Laurent Dufossé, Yanis Caro and Mireille Fouillaud would like to thank to the Conseil  
21 Régional de La Réunion, Reunion Island, France, for financial support of research activities  
22 dedicated to microbial pigments.

23

24

1 REFERENCES

- 2 Bockelmann W (2002) Development of defined surface starter cultures for the ripening of  
3 smear cheeses. *International Dairy Journal* **12** 123-131.
- 4 Bockelmann W, Willems K P, Neve H and Heller K J (2005) Cultures for the ripening of  
5 smear cheeses. *International Dairy Journal* **15** 719-732.
- 6 Bokulich N A and Mills D A (2013) Facility-specific "house" microbiome drives microbial  
7 landscapes of artisan cheesemaking plants. *Applied and Environmental Microbiology* **79**  
8 5214-5223.
- 9 Brennan N M, Ward A C, Beresford T P, Fox P F, Goodfellow M and Cogan T M (2002)  
10 Biodiversity of the bacterial flora on the surface of a smear cheese. *Applied and*  
11 *Environmental Microbiology* **68** 820-830.
- 12 Britton G, Liaaen-Jensen S, Pfander H (1995) Carotenoids today and challenges for the  
13 future. pp 13-26. In Carotenoids, volume 1A : Isolation and analysis, Britton G, Liaaen-  
14 Jensen S, Pfander H. (Eds.) Birkhäuser Publ.
- 15 Chasse G A, Mak M L, Deretey E, Farkas I, Torday L L, Papp J G, Sarma D S R, Agarwal A,  
16 Chakravarthi S, Agarwal S and Rao A V (2001) An ab initio computational study on  
17 selected lycopene isomers. *Journal of Molecular Structure* **571** 27-37.
- 18 Feligini M, Panelli S, Buffoni J N, Bonacina C, Andrighetto C and Lombardi A (2012)  
19 Identification of microbiota present on the surface of Taleggio cheese using PCR-DGGE  
20 and RAPD-PCR. *Journal of Food Science* **77** M609-M615.
- 21 Feurer C, Vallaeyts T, Corrieu G and Irlinger F (2004) Does smearing inoculum reflect the  
22 bacterial composition of the smear at the end of the ripening of a French soft, red-smear  
23 cheese? *Journal of Dairy Science* **87** 3189-3197.

- 1 Galaup P, Flamin C, Carlet E and Dufossé L (2005) HPLC analysis of the pigments produced  
2 by the microflora isolated from the 'Protected Designation of Origin' French red-smear  
3 soft cheeses Munster, Epoisses, Reblochon and Livarot. *Food Research International* **38**  
4 855-860.
- 5 Galaup P, Gautier A, Piriou J, de Villeblanche A, Valla A and Dufossé L (2007) The first  
6 pigment fingerprints obtained from the rind of French red-smear ripened soft cheeses.  
7 *Innovative Food Science and Emerging Technologies* **8** 373-378.
- 8 Gavrish E Y, Krauzova V I, Potekhina N V, Karasev S G, Plotnikova E G, Altyntseva O V,  
9 Korosteleva L A and Evtushenko L I (2004) Three new species of brevibacteria,  
10 *Brevibacterium antiquum* sp. nov., *Brevibacterium aurantiacum* sp. nov., and  
11 *Brevibacterium permense* sp. nov. *Microbiology* **73** 176-183.
- 12 Goerges S, Mounier J, Rea M C, Gelsomino R, Heise V, Beduhn R, Cogan T M, Vancanneyt  
13 M and Scherer S (2008) Commercial ripening starter microorganisms inoculated into  
14 cheese milk do not successfully establish themselves in the resident microbial ripening  
15 consortia of a south German red smear cheese. *Applied and Environmental Microbiology*  
16 **74** 2210-2217.
- 17 Gori K, Ryssel M, Arneborg N and Jespersen L (2013) Isolation and identification of the  
18 microbiota of Danish farmhouse and industrially produced surface-ripened cheeses.  
19 *Microbial Ecology* **65** 602-615.
- 20 Guyomarc'h F, Binet A and Dufossé L (2000a) Characterization of *Brevibacterium linens*  
21 pigmentation using spectrophotometry. *International Journal of Food Microbiology* **57**  
22 201-210.
- 23 Guyomarc'h F, Binet A and Dufossé L (2000b) Production of carotenoids by *Brevibacterium*  
24 *linens* : variation among strains, kinetic aspects and HPLC profiles. *Journal of Industrial*  
25 *Microbiology and Biotechnology* **24** 64-70.

- 1 Ishida B K, Ma J and Chan B (2001) A simple, rapid method for HPLC analysis of lycopene  
2 isomers. *Phytochemical Analysis* **12** 194-198.
- 3 Kohl W, Achenbach H and Reichenbach H (1983) The pigments of *Brevibacterium linens*:  
4 aromatic carotenoids. *Phytochemistry* **22** 207-210.
- 5 Leclercq-Perlat M N, Corrieu G and Spinnler H E (2004) The color of *Brevibacterium linens*  
6 depends on the yeast used for cheese deacidification. *Journal of Dairy Science* **87** 1536-  
7 1544.
- 8 Mounier J, Fitzgerald G F and Cogan T M (2006) Survival of surface ripening cultures during  
9 storage and monitoring their development on cheese. *Letters in Applied Microbiology* **42**  
10 425-431.
- 11 Schieber A and Carle R (2005) Occurrence of carotenoid cis-isomers in food: Technological,  
12 analytical, and nutritional implications. *Trends in Food Science and Technology* **16** 416-  
13 422.
- 14 Valla A, Andriamialisoa Z, Valla B, Labia R, Le Guillou R, Dufossé L and Cartier D (2007)  
15 A new biomimetic-like aromatization of the cyclic end groups of terpenoids with  
16 stereospecific migration of one of the methyl groups: A convenient route to isorenieratene  
17 ( $\phi,\phi$ -carotene). *European Journal of Organic Chemistry* **4** 711-715.

18  
19  
20  
21  
22  
23

1 **List of captions**

2

3 **Figure 1** Chromatographic profile of pigments from *Brevibacterium aurantiacum* ATCC  
4 9175 methanolic extract (A) and chromatographic profile of pigments extracted from the rind  
5 of Vieux-Pané red-smear soft cheese (B).

6

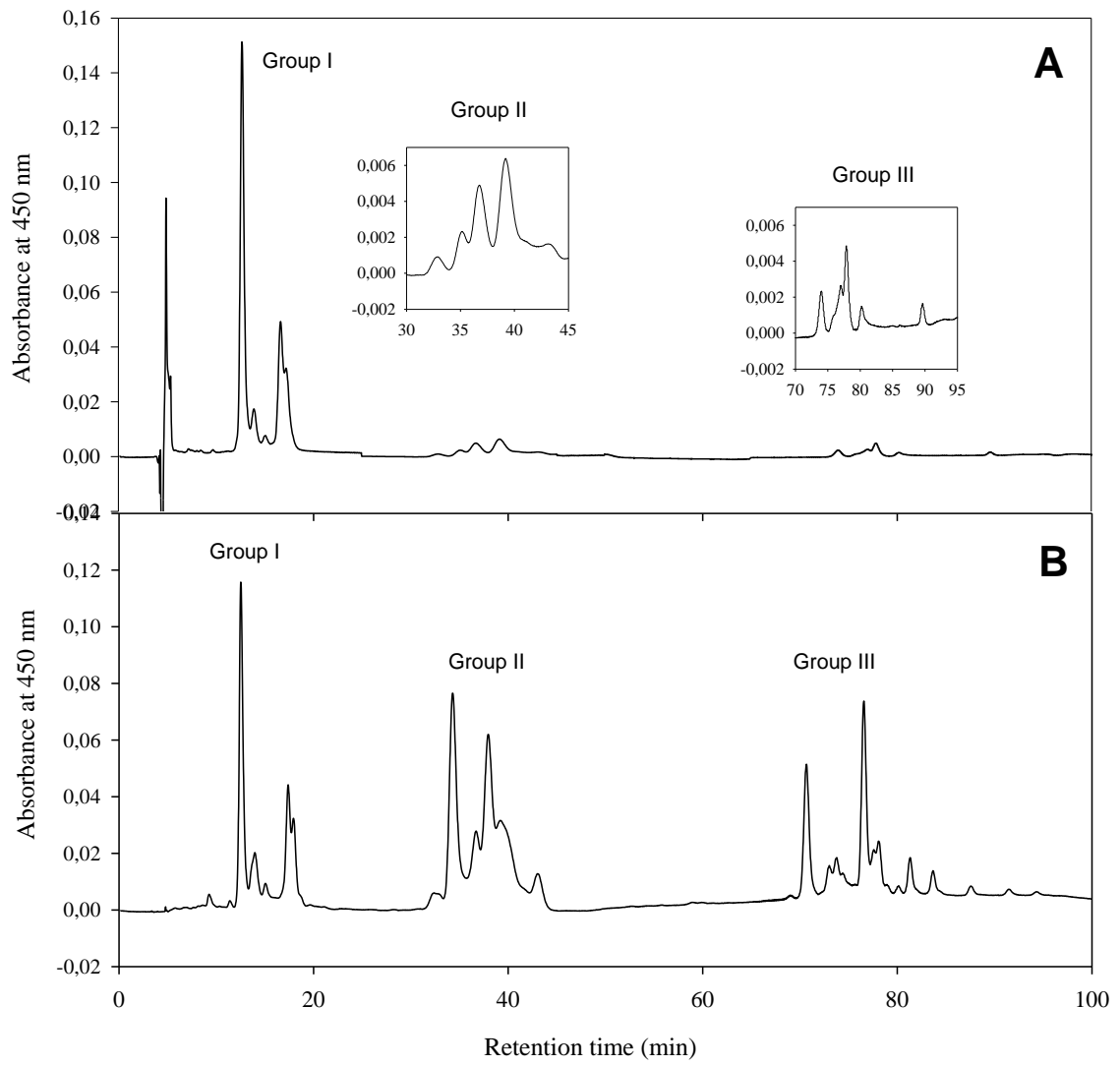
7

8 **Figure 2** Isomers of 3,3'-dihydroxy-isorenieratene, concerning only one isomerisation of the  
9 ethylenic linkage (the most probable), i.e. the *all* trans isomer and the five *cis* isomers that  
10 could occur. *Cis* isomers are named from A to E, starting from the middle of the molecule. \*  
11 indicates a steric hindrance. Similar isomers could be described for non hydroxylated  
12 isorenieratene and 3-hydroxy-isorenieratene.

13

14

1



2

3

4

5

Figure 1

1

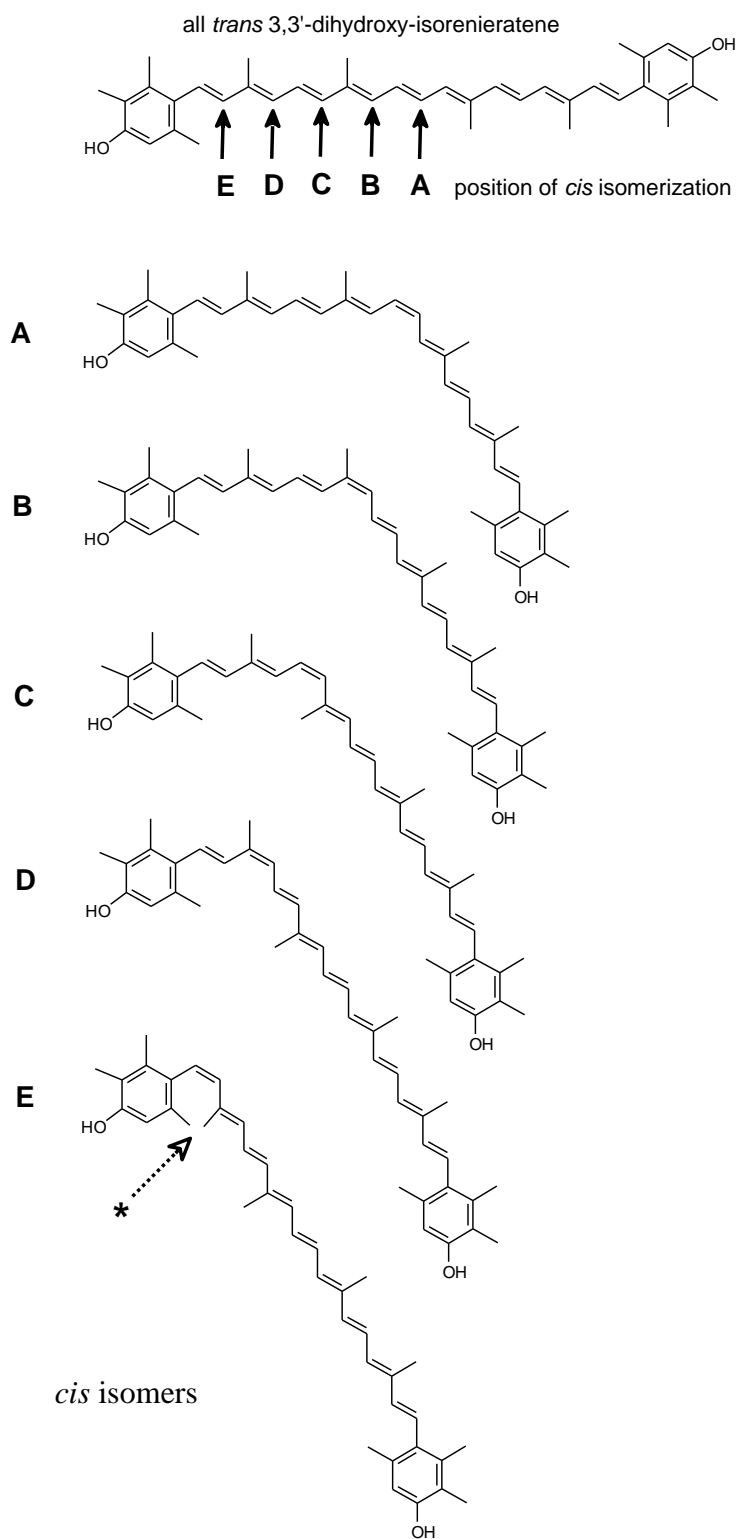


Figure 2

2

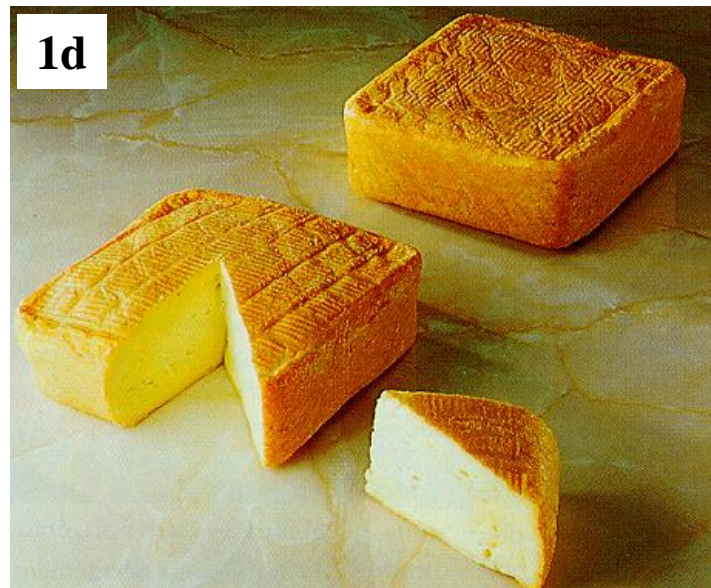
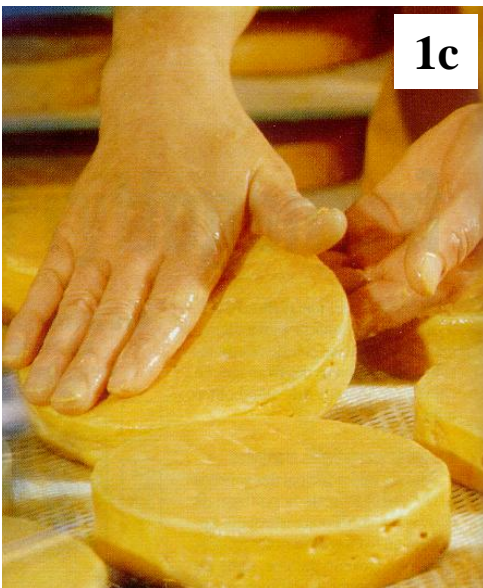
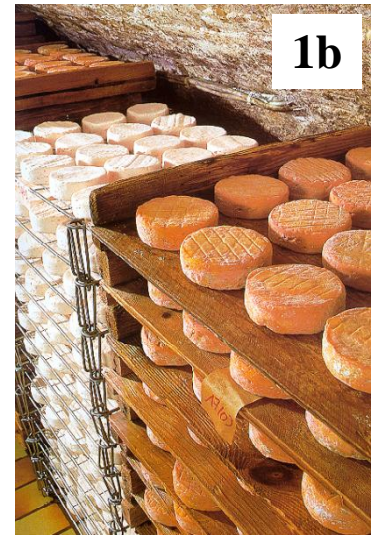
3

4

5

1 **Supplementary material 1**

2  
3 **Smear-cheeses with rinds colored by a bacterial microflora. 1a. Livarot, 1b. Rollot in the**  
4 **ripening cellar, 1c. Hand-made washing of Munster, 1d. Maroilles.**



22 The appearance of foodstuffs, of cheeses is one of the only permitted ways to appreciate on-  
23 sell food products (Aydemir and Dervisoglu 2010; Fresno and Alvarez 2012). For so-called  
24 red-smear cheeses like Maroilles, Munster, Livarot, Epoisses, Limburger, Herve, Gubbeen,  
25 Taleggio or Tilsit, a good aspect is mostly characterized by the occurrence of an  
26 homogeneous orange-red-brown, sticky surface (above pictures).



1 Except for artificially colored cheeses, the color is due to pigments produced by the cheese  
2 microflora during ripening. For a long time the coloration of red-smear ripened soft cheeses  
3 was only imputed to *Brevibacterium linens*. The pigments produced by *Brevibacterium linens*  
4 were first identified as aromatic carotenoids (Supplementary material 2) (Kohl *et al.* 1983),  
5 and later characterized within the L\*a\*b\* color system (Guyomarc'h *et al.* 2000; Dufossé *et*  
6 *al.* 2001). In fact, cheese rind coloration is a complex process involving physical and  
7 chemical parameters, such as temperature, dissolved oxygen, pH, culture medium, lightness,  
8 and/or biotic interactions, all important for bacterial development and pigment production  
9 (Irlinger and Mounier 2009). Studies have shown that the ripening of red-smear ripened soft  
10 cheeses progresses through the succession of microbial communities on the cheese surface  
11 (Mounier *et al.* 2009). This surface microflora, named the smear, is mainly composed of yeasts  
12 and surface bacteria. First, from the earliest hours of cheese-making and during the first six  
13 days of ripening, the yeasts make up the main species and *Debaryomyces hansenii* grow by  
14 consuming lactose and lactate at the same time but with different specific consumption rates  
15 (Leclercq-Perlat *et al.* 2000). Moreover, they produce a lot of compounds such as aroma  
16 compounds and growth factors essential for bacterial development as supported by Corsetti *et*  
17 *al.* (Corsetti *et al.* 2001). Through this ripening period (day 0 – day 6), yeasts deacidify the  
18 surface and when pH increases to a value higher than 6, surface bacteria begin to grow and  
19 eventually cover the entire cheese surface, forming the main population at the end of ripening.  
20 However, some bacterial strains such as *Arthrobacter* sp. can grow at a lower pH (5.4). The  
21 surface bacterial composition depends on the smear cheeses under study. These bacteria  
22 belong to *Arthrobacter* sp., *Brevibacterium* sp., *Corynebacterium* sp., *Microbacterium* sp.,  
23 *Micrococcus* sp., and *Rhodococcus* sp. (Bockelmann 2002). Even if *Brevibacterium linens* is  
24 considered as the main pigmentation and flavouring bacterium for this type of cheeses, it does  
25 not form the main bacterial species of the smear throughout the ripening. Bockelmann *et al.*

1 (Bockelmann *et al.* 2005) have also shown that the pigmentation of the smear is due to some  
2 interactions between surface bacteria and the matrix. Interactions between the yeast  
3 *Debaryomyces hansenii* and coryneform bacteria were shown to influence cheese surface  
4 pigmentation (Masoud and Jakobsen 2003; Leclercq-Perlat *et al.* 2004). Among these  
5 bacteria, the well-known bacterium species on the smear are belonging to the *Brevibacterium*  
6 *linens* group (Gavrish *et al.* 2004), and the species essentially isolated from the smear cheeses  
7 are *Brevibacterium linens* and *Brevibacterium aurantiacum*.

8 Considering the small content of *Brevibacterium linens* group in the smear, Bockelmann  
9 (Bockelmann 2002) expressed reserves that *Brevibacterium linens* alone would contribute to  
10 the rind coloration. Using cheese model system, they first reported about the importance of  
11 *Brevibacterium linens* interactions with other bacteria, such as *Arthrobacter* sp. in the  
12 development of cheese coloration (Bockelmann *et al.* 2005). More recently, it was shown by  
13 molecular biology methods that in some types of red-smear ripened soft cheeses,  
14 *Brevibacterium linens* was not even found at the end of the ripening process (Feurer *et al.*  
15 2004).

16  
17 Aydemir O and Dervisoglu M (2010) The effect of heat treatment and starter culture on  
18 colour intensity and sensory properties of Kulek cheese. *International Journal of Dairy*  
19 *Technology* **63** 569-574.

20 Bockelmann W (2002) Development of defined surface starter cultures for the ripening of  
21 smear cheeses. *International Dairy Journal* **12** 123-131.

22 Bockelmann W, Willems K P, Neve H and Heller K J (2005) Cultures for the ripening of  
23 smear cheeses. *International Dairy Journal* **15** 719-732.

24 Corsetti A, Rossi J and Gobbetti M (2001) Interactions between yeasts and bacteria in the  
25 smear surface-ripened cheeses. *International Journal of Food Microbiology* **69** 1-10.

- 1 Dufossé L, Mabon P and Binet A (2001) Assessment of the coloring strength of  
2 *Brevibacterium linens* strains: spectrophotometry versus total carotenoid extraction /  
3 quantification. *Journal of Dairy Science* **84** 354-360.
- 4 Feurer C, Vallaëys T, Corrieu G and Irlinger F (2004) Does smearing inoculum reflect the  
5 bacterial composition of the smear at the end of the ripening of a French soft, red-smear  
6 cheese? *Journal of Dairy Science* **87** 3189-3197.
- 7 Fresno M and Alvarez S (2012) Chemical, textural and sensorial changes during the ripening  
8 of Majorero goat cheese. *International Journal of Dairy Technology* **65** 393-400.
- 9 Gavrish E Y, Krauzova V I, Potekhina N V, Karasev S G, Plotnikova E G, Altyntseva O V,  
10 Korosteleva L A and Evtushenko L I (2004) Three new species of brevibacteria,  
11 *Brevibacterium antiquum* sp. nov., *Brevibacterium aurantiacum* sp. nov., and  
12 *Brevibacterium permense* sp. nov. *Microbiology* **73** 176-183.
- 13 Guyomarc'h F, Binet A and Dufossé L (2000) Characterization of *Brevibacterium linens*  
14 pigmentation using spectrophotometry. *International Journal of Food Microbiology* **57**  
15 201-210.
- 16 Irlinger F and Mounier J (2009) Microbial interactions in cheese: implications for cheese  
17 quality and safety. *Current Opinion in Biotechnology* **20** 142-148.
- 18 Kohl W, Achenbach H and Reichenbach H (1983) The pigments of *Brevibacterium linens*:  
19 aromatic carotenoids. *Phytochemistry* **22** 207-210.
- 20 Leclercq-Perlat M N, Corrieu G and Spinnler H E (2004) The color of *Brevibacterium linens*  
21 depends on the yeast used for cheese deacidification. *Journal of Dairy Science* **87** 1536-  
22 1544.
- 23 Leclercq-Perlat M N, Oumer A, Bergere J L, Spinnler H E and Corrieu G (2000) Behavior of  
24 *Brevibacterium linens* and *Debaryomyces hansenii* as ripening flora in controlled

1 production of smear soft cheese from reconstituted milk: Growth and substrate  
2 consumption. *Journal of Dairy Science* **83** 1665-1673.

3 Masoud W and Jakobsen M (2003) Surface ripened cheese: the effect of *Debaryomyces*  
4 *hansenii*, NaCl and pH on the intensity of pigmentation produced by *Brevibacterium linens*  
5 and *Corynebacterium flavescens*. *International Dairy Journal* **13** 231-237.

6 Mounier J, Monnet C, Jacques N, Antoinette A and Irlinger F (2009) Assessment of the  
7 microbial diversity at the surface of Livarot cheese using culture-dependent and  
8 independent approaches. *International Journal of Food Microbiology* **133** 31-37.

9  
10  
11  
12  
13  
14  
15  
16

1

2 **Supplementary material 2**

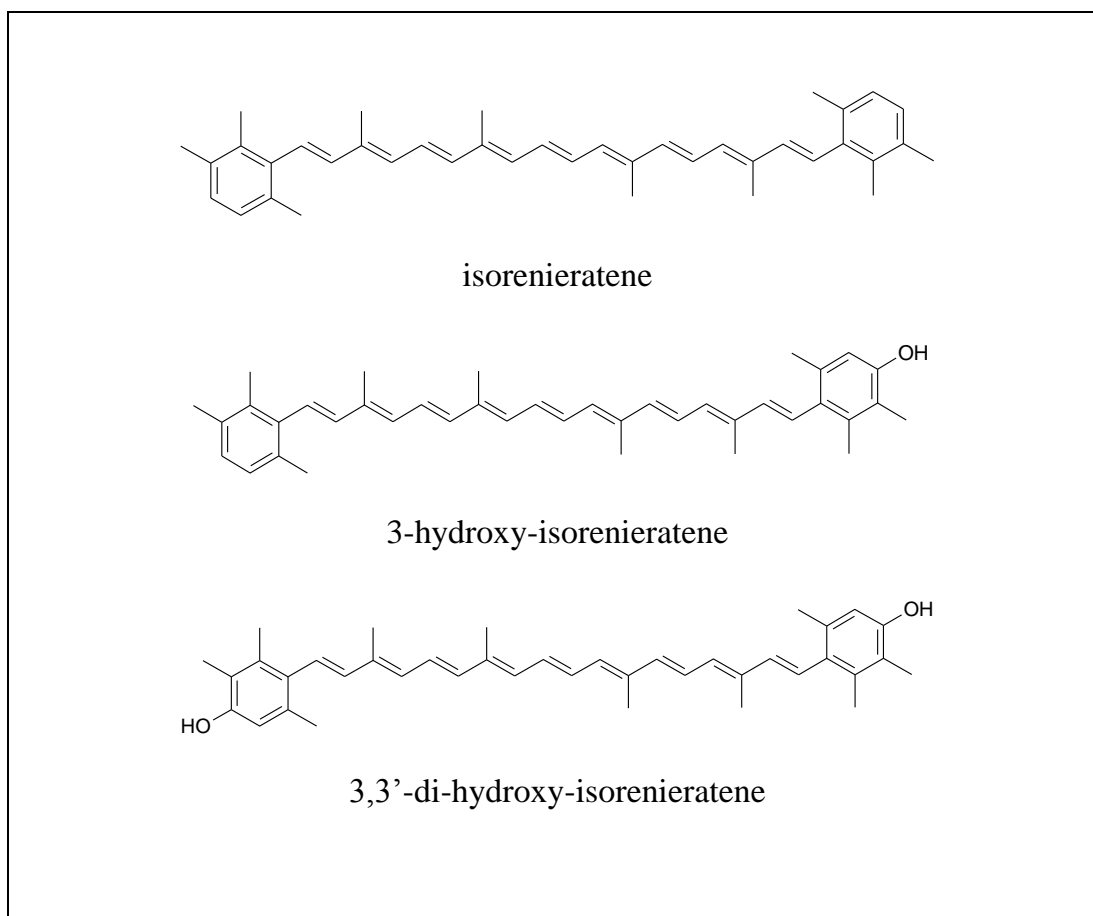
3

4

5 **Aromatic carotenoids described in *Brevibacterium linens* according to Kohl *et al.* (1983).**

6

7



8

9

10 Kohl W, Achenbach H and Reichenbach H (1983) The pigments of *Brevibacterium linens*:

11 aromatic carotenoids. *Phytochemistry* **22** 207-210.

12

13

14

1

## 2 **Supplementary material 3**

3

### 4 **Material and Methods**

#### 5 ***Brevibacterium linens* analysis**

##### 6 *Bacterial strains and culture medium*

7 A collection of 30 strains of *Brevibacterium linens* group was used, consisting of references  
8 strains, industrial strains and strains isolated from the French red-smear cheeses' rinds.  
9 Strains ATCC 9172 (*B. linens* reference strain), ATCC 9175 (*B. aurantiacum* reference  
10 strain) and ATCC 19391 were obtained from the American Type Culture Collection  
11 (Manassas, VA, USA) and NRRL B-4210 was obtained from the Northern Regional Research  
12 Laboratory (Peoria, IL, USA).

13 Cultures were grown in 250 mL Erlenmeyer flasks containing 50 mL of a medium composed  
14 of 20 g/L D-glucose (Carlo Erba), 5 g/L casamino acids (Difco), 1 g/L yeast extract (Biokar),  
15 5 g/L NaCl and 1 g/L KH<sub>2</sub>PO<sub>4</sub>. The pH was adjusted to 6.9 and the medium was heat-  
16 sterilized at 121°C, 15 min. Flasks were inoculated with 1% of 72 hour-old preculture (v/v)  
17 (25°C; 150 rpm), and incubated at 25°C for 4 days with stirring (150 rpm) to oxygenate the  
18 medium.

19

##### 20 *Extraction of pigments from bacteria*

21 Extracts were obtained from 20 mL of culture. Cells were first centrifuged at 6,000 g for 15  
22 min. The supernatant was discarded and the cell aggregate was rinsed with 5 mL deionized  
23 water, vortexed and centrifuged at 6,000 g for 15 min. The cell aggregate was then mixed  
24 with 8 mL methanol, blended to prevent clotting, and extracted with constant agitation (50  
25 rpm), protected from direct light with aluminium foil, until cells were bleached (within 2  
26 hours). The sample was then centrifuged (6,000 g, 15 min), the cell aggregate was discarded

1 and the supernatant further centrifuged (10,000 g for 15 min). The resulting supernatant, i.e.  
2 methanol extract, was then injected in the HPLC system.

3

#### 4 *Biomass reaction with strong alkali*

5 The pigment of *Brevibacterium linens*, located in the cell membrane, reacted with strong  
6 alkali, leading to a deep pink-red color. This is explained by the ionization of phenolic rings at  
7 high pH, giving a subsequent bathochromic shift and seems to be specific to the diol  
8 molecule. Extracted biomass was laid out on an inert white surface (i.e. Whatman paper), and  
9 a few drops of 5 M NaOH were added. The test was positive if a characteristic carmine-red  
10 color appeared.

11

#### 12 *HPLC analysis of the pigments extracted from the microbial biomass*

13 Methanol extracts were evaporated to dry under reduced pressure at 75°C in a Büchi  
14 rotavapor, within 5 minutes. Dry pigment extracts were dissolved in 1 mL methanol, filtered  
15 through Millex-GV 0.2-µm hydrophilic membrane (Millipore), and injected (20 µL) onto a  
16 LichroCART 250-4 RP-18 (250 x 4 mm, 5-µm particle size) column (Merck). The HPLC  
17 apparatus consisted of Waters 600 constant flow pump and controller, and Waters 996  
18 photodiode array detector (detection between 300 and 600 nm). Separation was achieved  
19 using reverse phase HPLC at a flow rate of 0.5 mL/min. Solvents and conditions used for  
20 separation were as follows: 0 to 45 min, 100% methanol; 45 to 80 min, 100% methanol to  
21 80% methanol/20% chloroform; 80 to 130 min, 80% methanol/20% chloroform.

22

### 23 **Cheese analyses**

#### 24 *Cheeses*

25 Vieux-Pané cheeses were purchased in retail outlets (at least 3 cheeses from the same batch).

26 At reception, cheeses were placed into polyethylene bags and stored at -20°C.

1

2 *Alkaline hydrolysis and extraction of pigments from the cheese rind*

3 The carotenoid extraction of milk and its derivatives is very difficult because this matrix has a  
4 high lipidic content (Oliver and Palou 2000). Alkaline hydrolysis of the dairy material and  
5 pigment extraction were adapted from Ollilainen *et al.* (Ollilainen *et al.* 1989). Prior to  
6 pigment extraction, cheeses were thawed in the dark at 4°C. The smear was collected by  
7 scraping the surface of the cheese, weighed, and hydrolysed in 40 mL of concentrated KOH  
8 solution (100 g KOH dissolved in 100 mL water), 40 mL water supplemented with 1 g  
9 ascorbic acid, and 100 mL ethanol for 16 hours in the dark at 4°C. No adverse effect of  
10 alkaline hydrolysis on pigment contents and quality was observed. The hydrolysate was  
11 transferred into a 500 mL separatory funnel. The flask used for hydrolysis was rinsed with  
12 100 mL of 10% NaCl. One hundred mL of hexane:diethyl ether (70:30) were added and the  
13 funnel was hand shaken for 5 min. The aqueous phase was re-extracted two times with 100  
14 mL hexane-diethyl ether. The emulsion was carefully broken with few drops of ethanol. The  
15 pooled organic phases were evaporated to dry with a Büchi rotavapor on a water bath, set at  
16 40°C. The residue was reconstituted in 1.5 mL methanol:chloroform (80:20) for pigment  
17 quantification and HPLC analysis.

18

19 *HPLC analysis of pigments extracted from the cheese rind*

20 The pigment extracts resulting from cheeses are analyzed under the same conditions as the  
21 pigment extracts resulting from the bacterial cultures.

22

23 Oliver J and Palou A (2000) Chromatographic determination of carotenoids in foods. *Journal*  
24 *of Chromatography A* **881** 543-555.

25 Ollilainen V, Heinonen M, Linkola E, Varo P, and Koivistoinen P (1989) Carotenoids and  
26 retinoids in finish foods: dairy products and eggs. *Journal of Dairy Science* **72** 2257-2265.

27



1

2 **Supplementary material 4**

3

4

5 UV-visible spectra of 3,3'-dihydroxy-isorenieratene (a: all-*trans* isomer, a': *cis* isomer),

6 3-hydroxyisorenieratene (b: all-*trans* isomer, b': *cis* isomer), and isorenieratene (c: all-

7 *trans* isomer, c': *cis* isomer). Arrows indicate the peak in the 320-380 nm range, specific

8 for *cis* rearrangement.

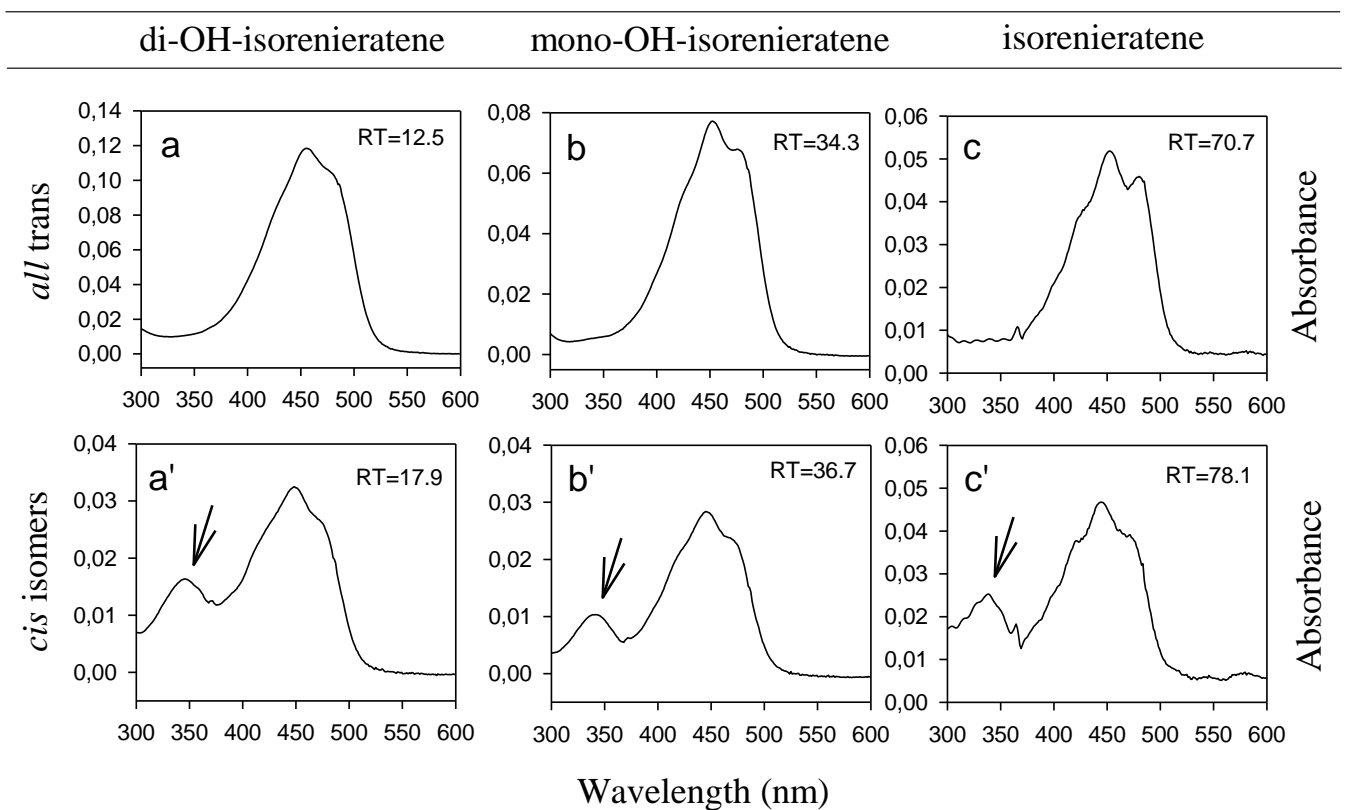
9 In neutral conditions, the phenolic hydroxyl groups in dihydroxy-isorenieratene have little

10 effect on the spectrum (isorenieratene  $\lambda_{max}$  426; 448; 475 – 3,3'-dihydroxy-isorenieratene

11  $\lambda_{max}$  427; 449; 476). In basic conditions, ionization causes a substantial bathochromic shift,

12 from orange to carmine-red.

13



14

15