

Microbes as Energy Transducers

- The Metabolic Menu
- Metabolic Strategies
- Respiration & Fermentation
- Chemolithotrophy
- Photoautotrophy
- Biogeochemical Cycles
- Metabolism in Early Microbes

All major types of nutrition and metabolism evolved among microbes: they are the ultimate biochemists

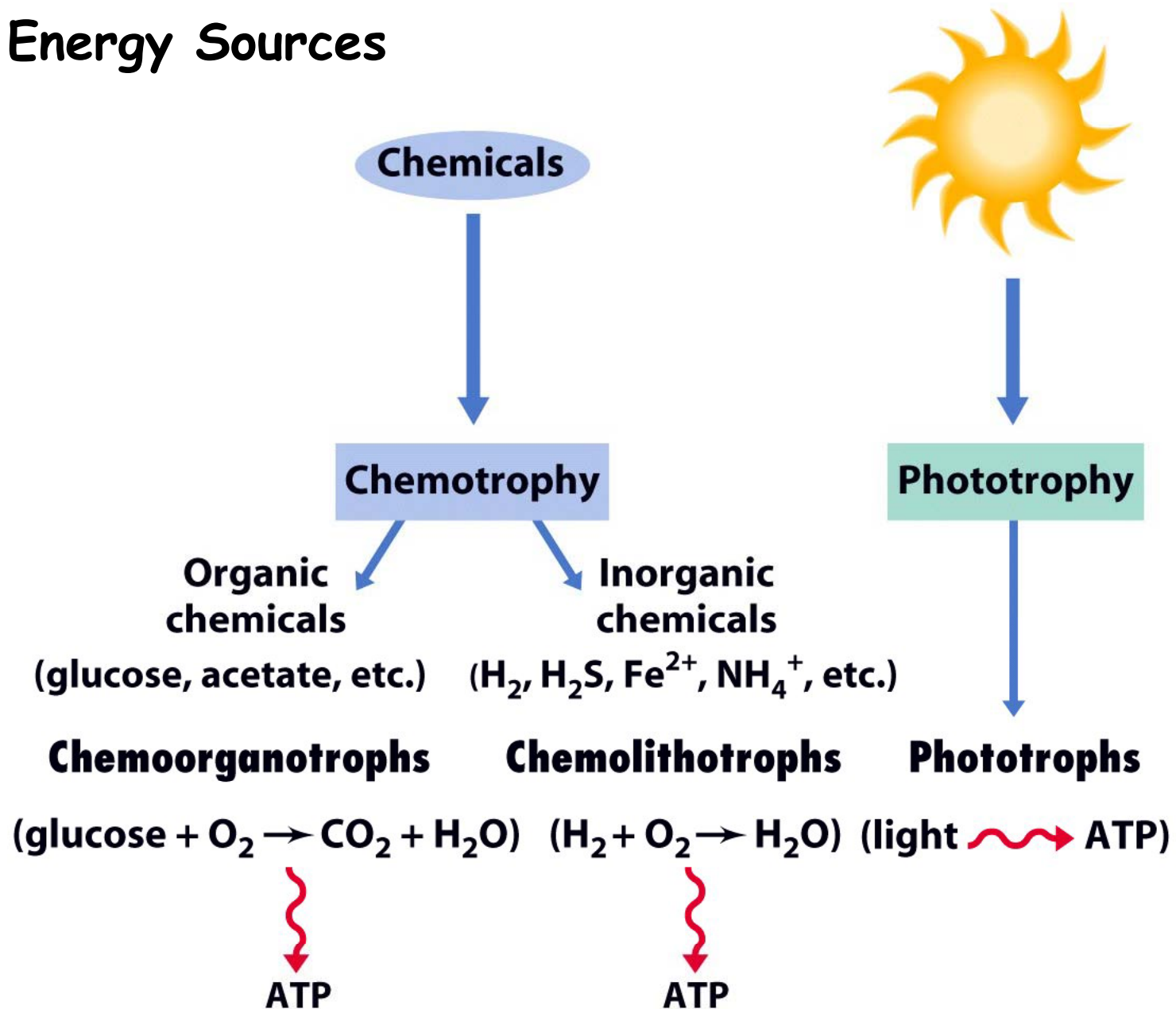
The microbes exhibit some unique modes of nutrition as well as **every type** of nutrition found in eukaryotes.

Major Modes of Nutrition:

Microbes exhibit a great diversity in how they obtain the necessary resources (**energy and carbon**) to synthesize organic compounds.

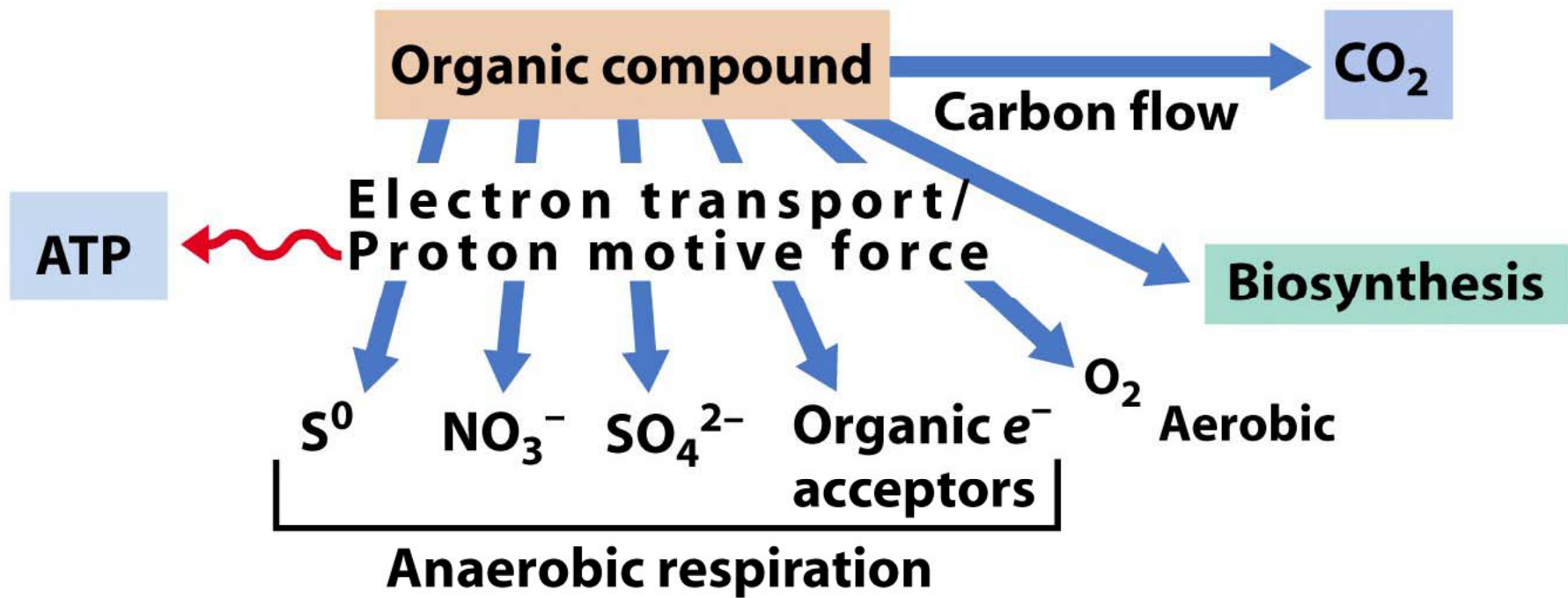
- Some obtain energy from light (**phototrophs**), while others use chemicals taken from the environment (**chemotrophs**).
- Many can utilize CO_2 as a carbon source (**autotrophs**) and others require at least one organic nutrient as a carbon source (**heterotrophs**).

Energy Sources

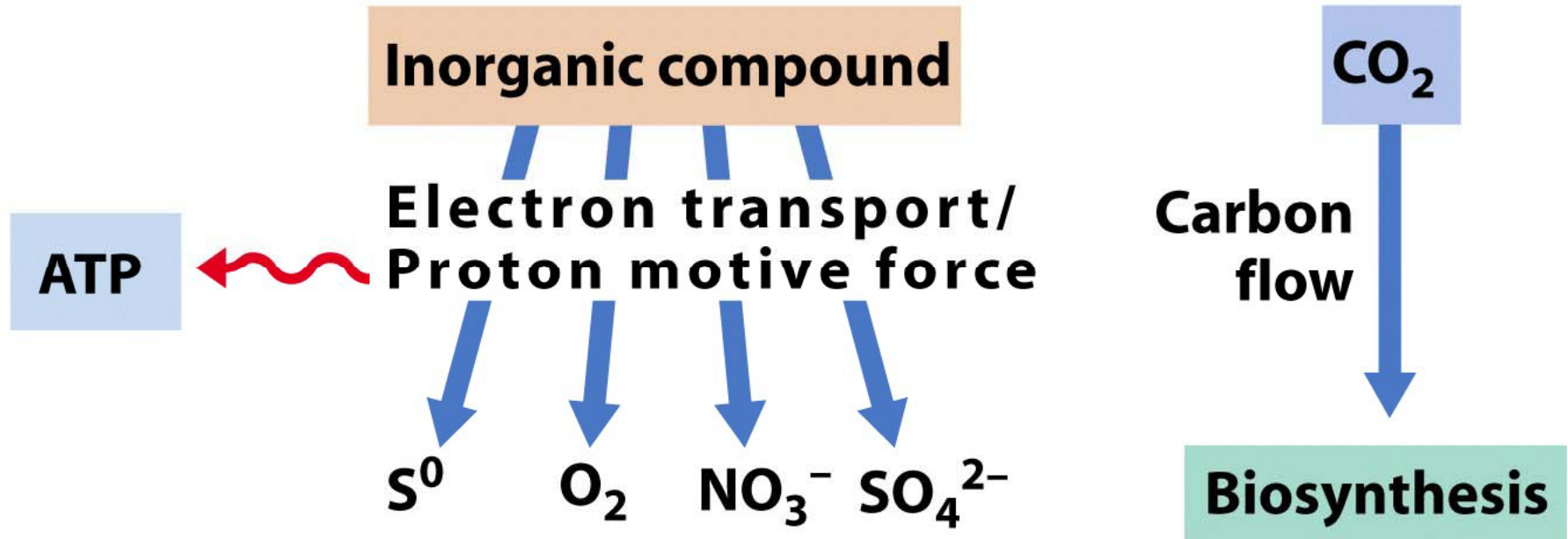


Depending upon the energy source **AND** the carbon source, microbes have **four** possible nutritional modes:

1. **Photoautotrophs**: Use light energy to synthesize organic compounds from CO_2 - Includes the cyanobacteria. (Actually all photosynthetic eukaryotes fit in this category.)
2. **Chemoautotrophs**: Require only CO_2 as a carbon source and obtain energy by oxidizing inorganic compounds. This mode of nutrition is unique only to certain microbes.
3. **Photoheterotrophs**: Use light to generate ATP from an organic carbon source. This mode of nutrition is unique only to certain microbes.
4. **Chemoheterotrophs**: Must obtain organic molecules for energy and as a source of carbon. Found in many bacteria as well as most eukaryotes.

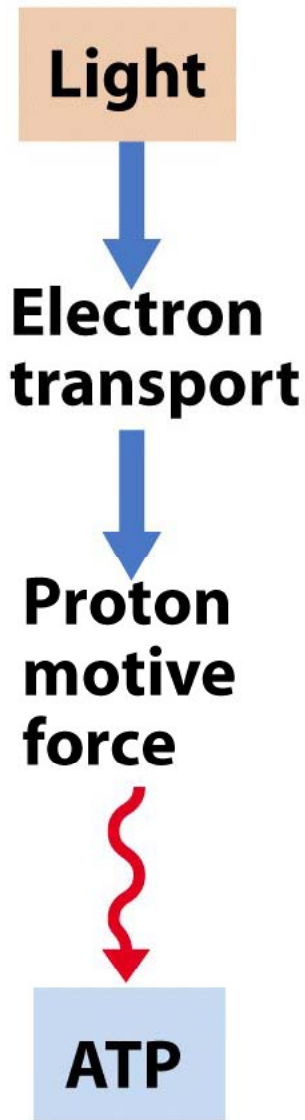
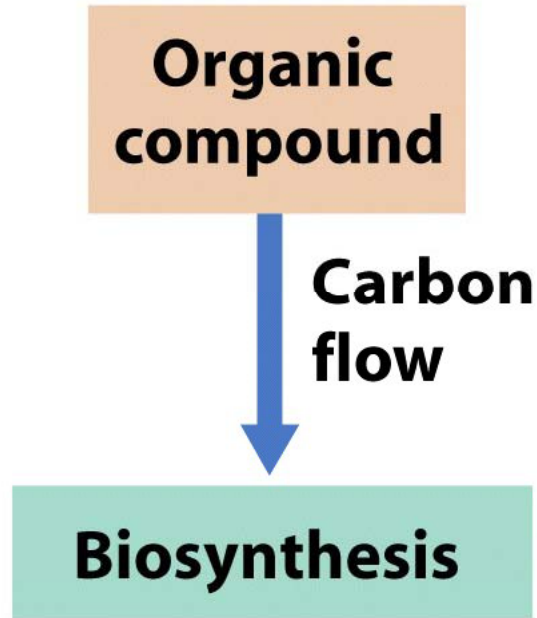


Chemoorganotrophic metabolism

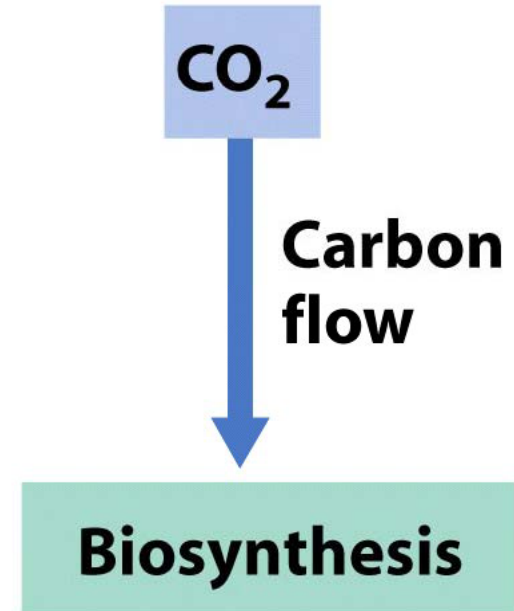


Chemolithotrophic metabolism

Photoheterotrophy



Photoautotrophy



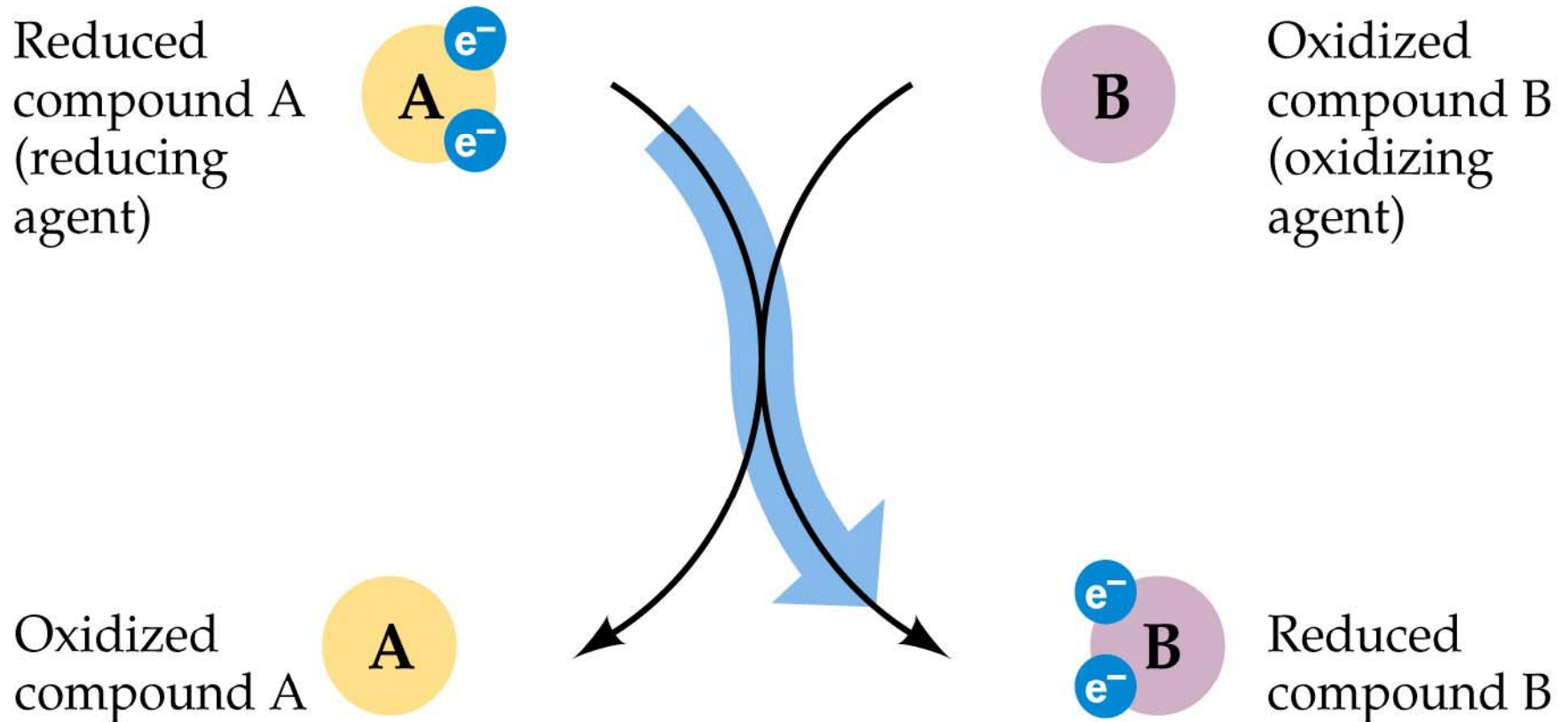
Phototrophic metabolism

Metabolic Menu For Chemotrophs

Potential Microbial Metabolic Processes:

e- donor	e- acceptor	C source	Organisms
Autolithotrophy			
H ₂	O ₂	CO ₂	Hydrogen oxidizers
HS ⁻ , S ⁰ , S ₂ O ₃ ⁻²	O ₂	CO ₂	Sulfur oxidizers
Fe ⁺²	O ₂	CO ₂	Iron oxidizers
Mn ⁺²	O ₂	CO ₂	Manganese oxidizers
NH ₄ ⁺ , NO ₂ ⁻	O ₂	CO ₂	Nitrifiers
HS ⁻ , S ⁰ , S ₂ O ₃ ⁻²	NO ₃ ⁻	CO ₂	Denitrifying/S-oxidizers
H ₂	NO ₃ ⁻	CO ₂	Hydrogen oxidizers
H ₂	S ⁰ , SO ₄ ⁻²	CO ₂	Sulfate Reducers (SRBs)
H ₂	CO ₂	CO ₂	Methanogens & Acetogens
Heteroorganotrophy			
Org.C	O ₂	Org.C	Aerobic Heterotrophy
Org.C	NO ₃ ⁻	Org.C	Denitrifiers
Org.C	S ⁰ , SO ₄ ⁻²	Org.C	Sulfate Reducers (SRBs)
Org.C	Org.C	Org.C	Fermenters
Methylotrophy			
CH ₄ , (C-1's)	O ₂ , SO ₄ ⁻²	CH ₄ , CO ₂ , CO	Methane (C-1) oxidizers

Oxidation and Reduction are Coupled Reactions



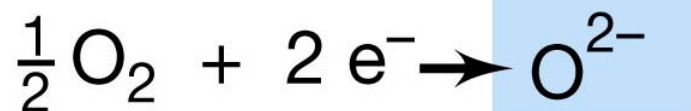
**A is oxidized,
losing electrons**

**B is reduced,
gaining electrons**

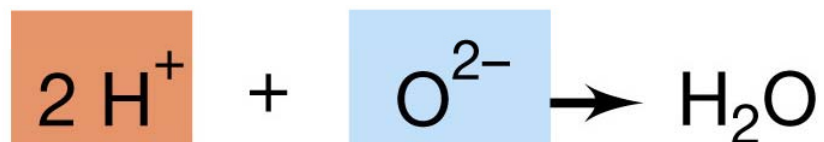
Redox Rxns:



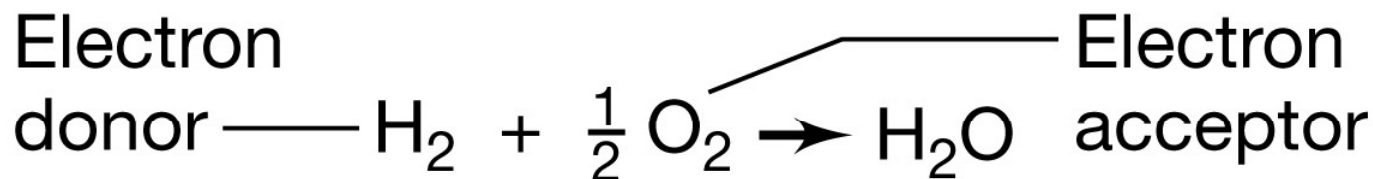
Electron-donating half reaction



Electron-accepting half reaction

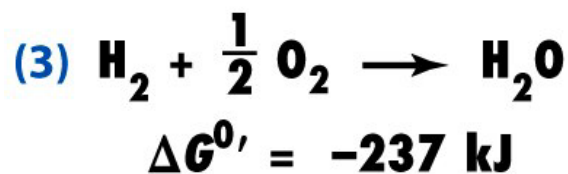
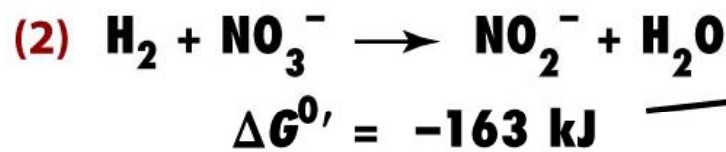
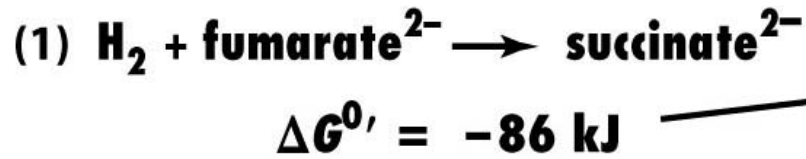


Formation of water



Net reaction

Examples of reactions with H₂ as e⁻ donor



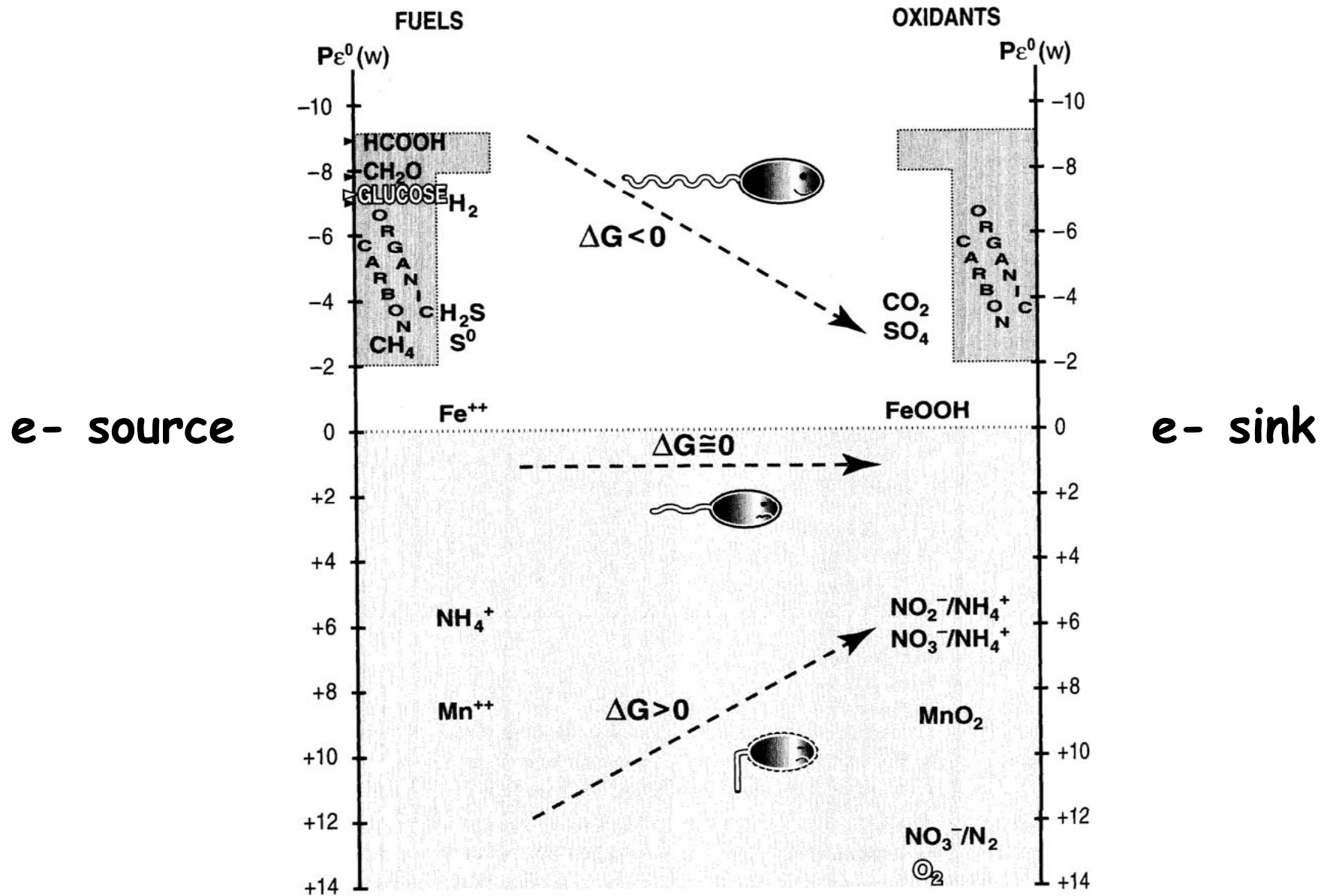
Redox couple

E₀' (V)

CO ₂ /glucose (-0.43) 24 e ⁻	-0.50
2H ⁺ /H ₂ (-0.42) 2 e ⁻	-0.40
CO ₂ /methanol (-0.38) 6 e ⁻	-0.30
NAD ⁺ /NADH (-0.32) 2 e ⁻	-0.20
CO ₂ /acetate (-0.28) 8 e ⁻	-0.10
S ⁰ /H ₂ S (-0.28) 2 e ⁻	0.0
SO ₄ ²⁻ /H ₂ S (-0.22) 8 e ⁻	+0.10
Pyruvate/lactate (-0.19) 2 e ⁻	+0.20
S ₄ O ₆ ²⁻ /S ₂ O ₃ ²⁻ (+0.024) 2 e ⁻	+0.30
Fumarate/succinate (+0.03) 2 e ⁻	+0.40
Cytochrome b _{ox/red} (+0.035) 1 e ⁻	+0.50
Fe ³⁺ /Fe ²⁺ (+0.2) 1 e ⁻ , (pH 7)	+0.60
Ubiquinone _{ox/red} (+0.11) 2 e ⁻	+0.70
Cytochrome c _{ox/red} (+0.25) 1 e ⁻	+0.80
Cytochrome a _{ox/red} (+0.39) 1 e ⁻	+0.90
NO ₃ ⁻ /NO ₂ ⁻ (+0.42) 2 e ⁻	+0.70
NO ₃ ⁻ /½N ₂ (+0.74) 5 e ⁻	+0.80
Fe ³⁺ /Fe ²⁺ (+0.76) 1 e ⁻ , (pH 2)	+0.80
½O ₂ /H ₂ O (+0.82) 2 e ⁻	+0.82

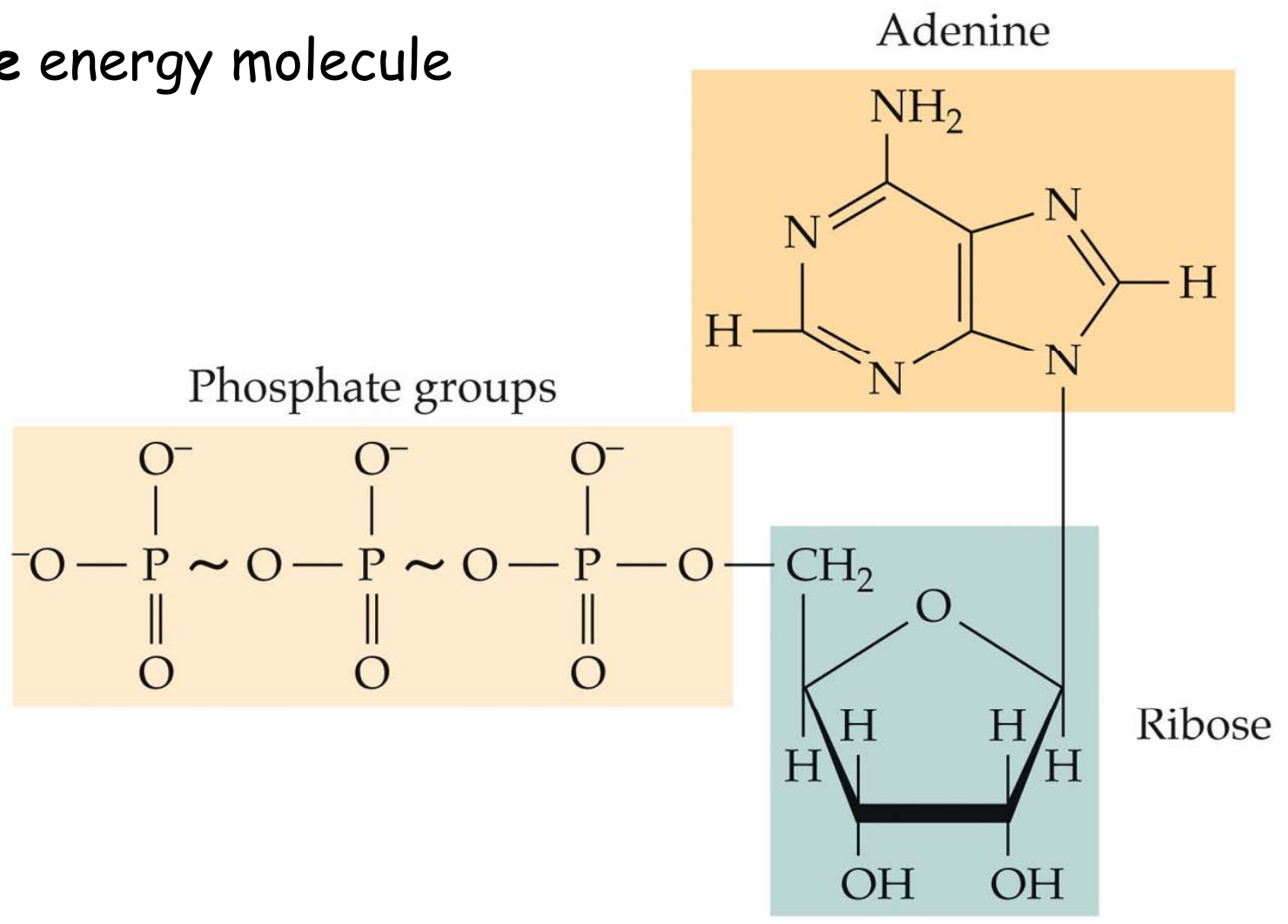


Thermodynamics: The Chemical Fuels and Oxidants of Life



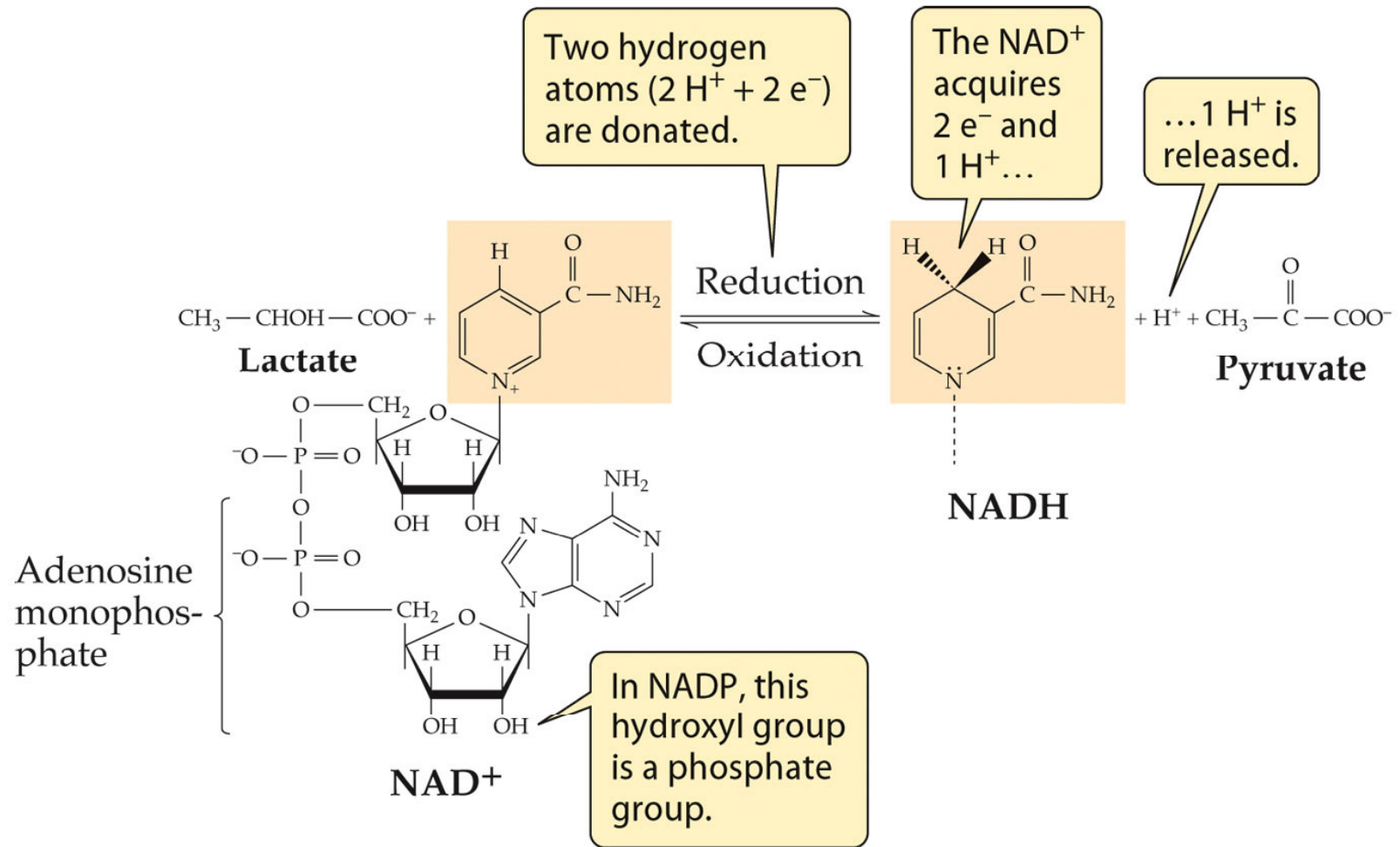
Adenosine-5'-triphosphate (ATP)

The energy molecule



Adenosine triphosphate

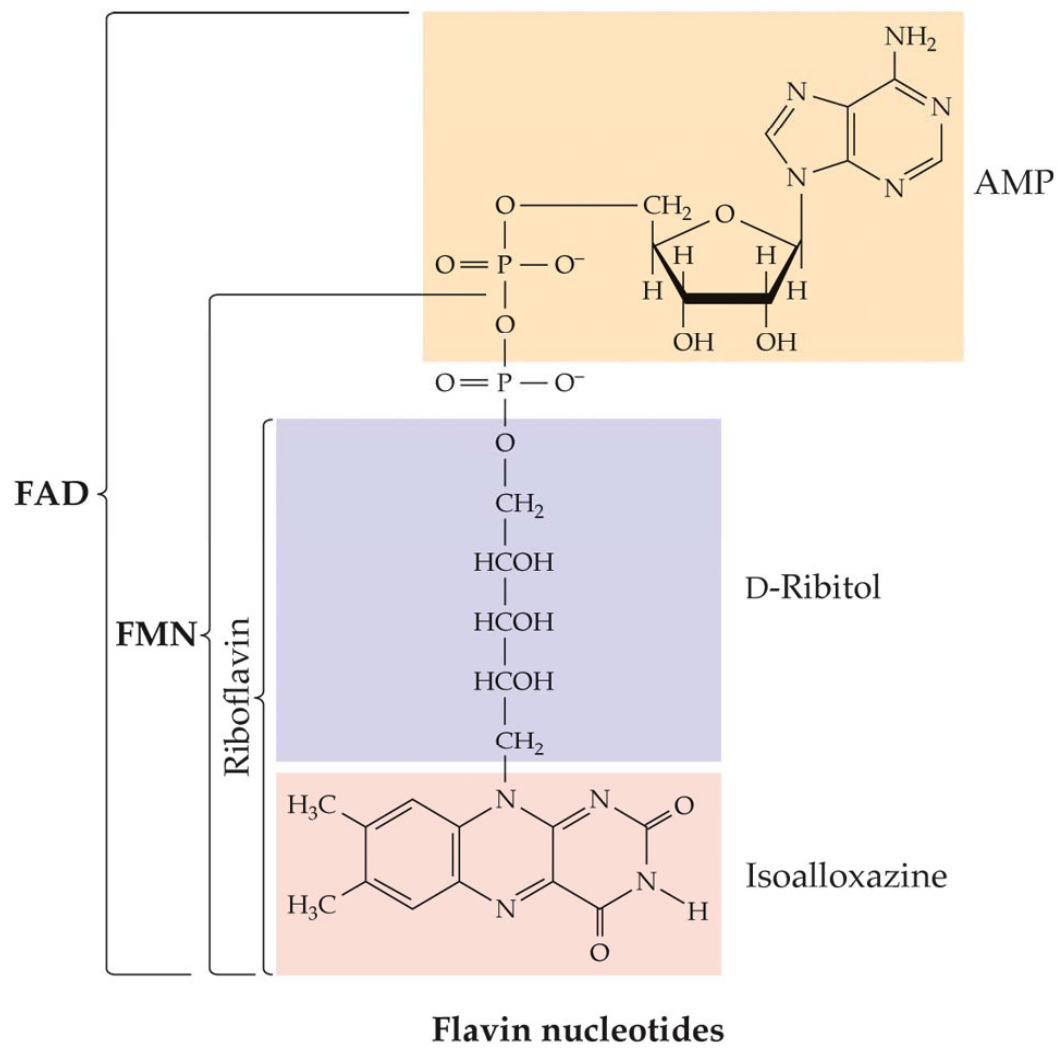
Nicotinamide adenine dinucleotide (NAD)



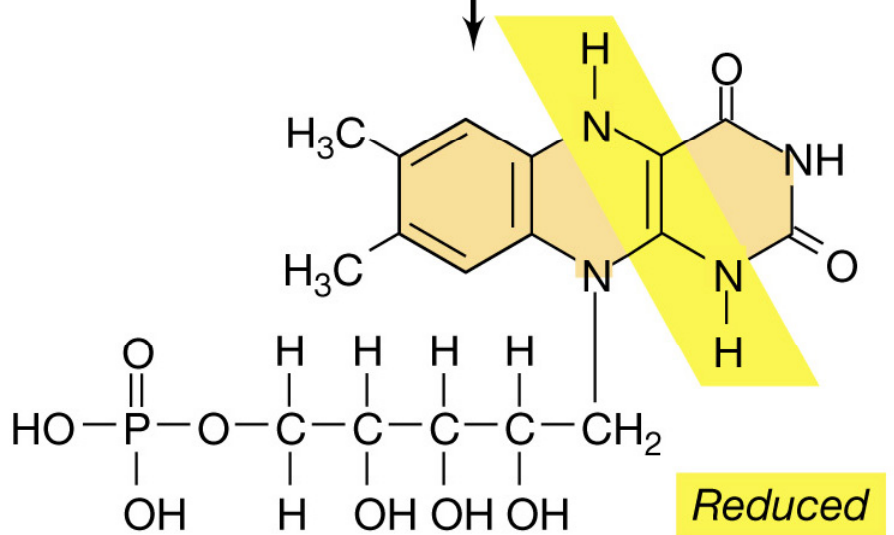
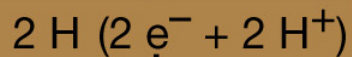
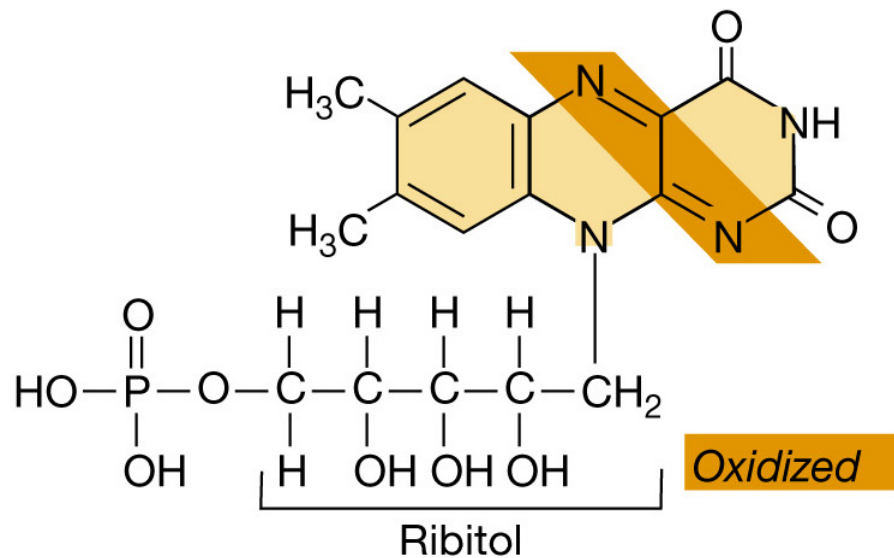
The redox molecule

Flavin nucleotides, components of flavoproteins

Specialty redox molecule

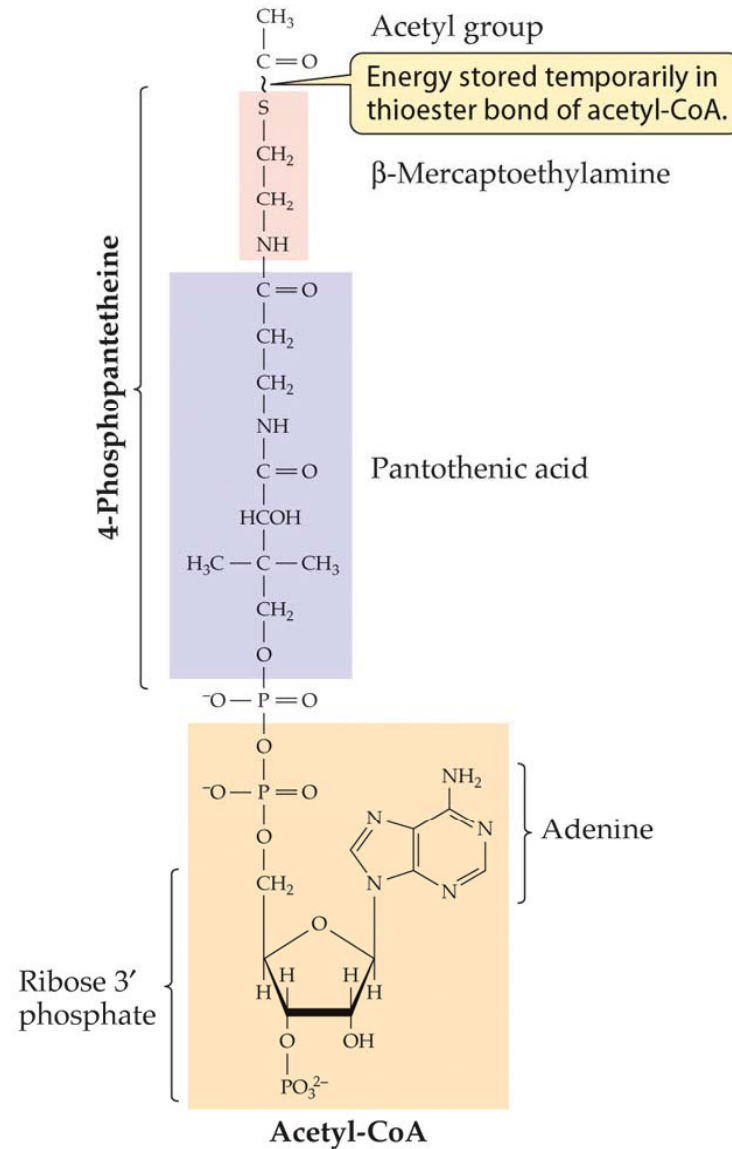


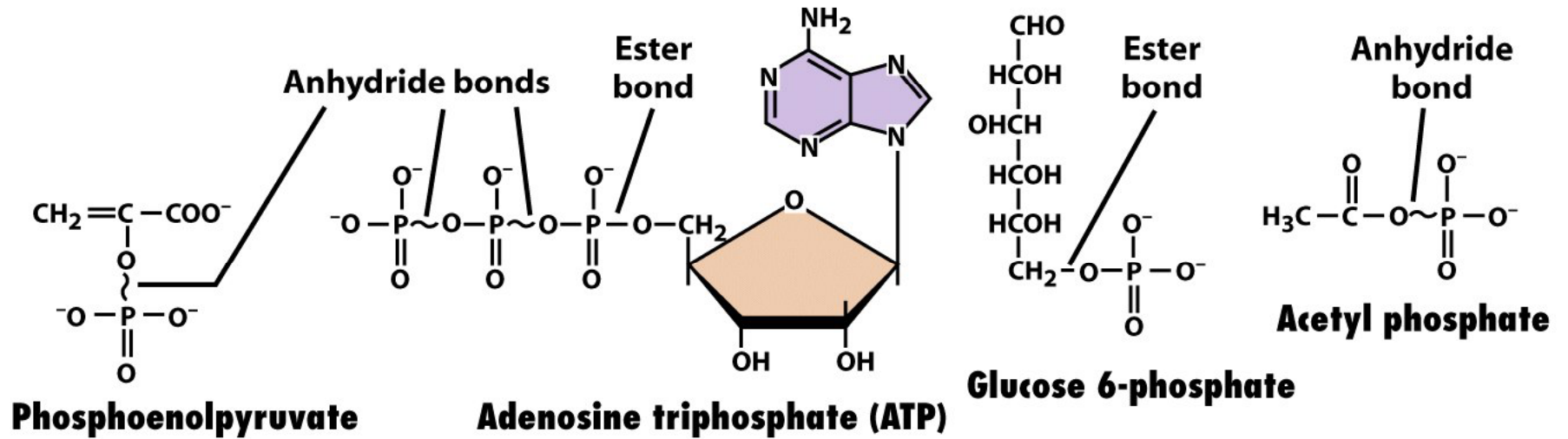
Isoalloxazine ring



Acetyl-coenzyme A (acetyl-CoA)

Specialty energy molecule

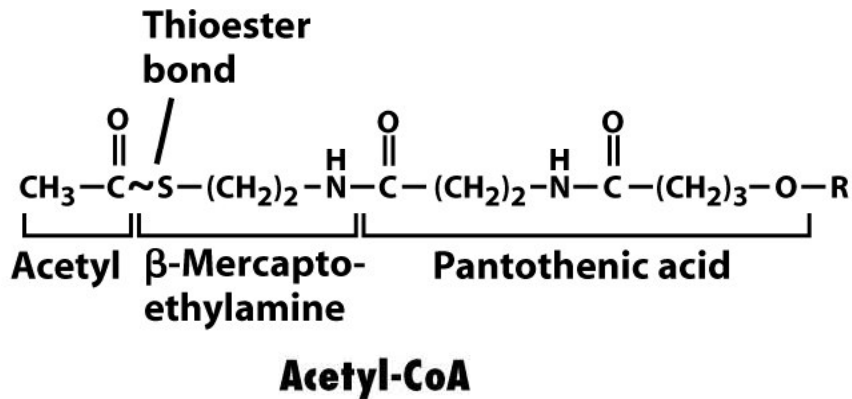




Phosphoenolpyruvate

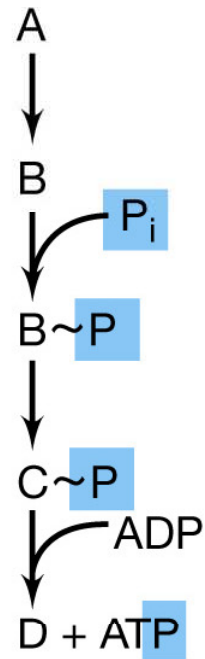
Adenosine triphosphate (ATP)

Glucose 6-phosphate

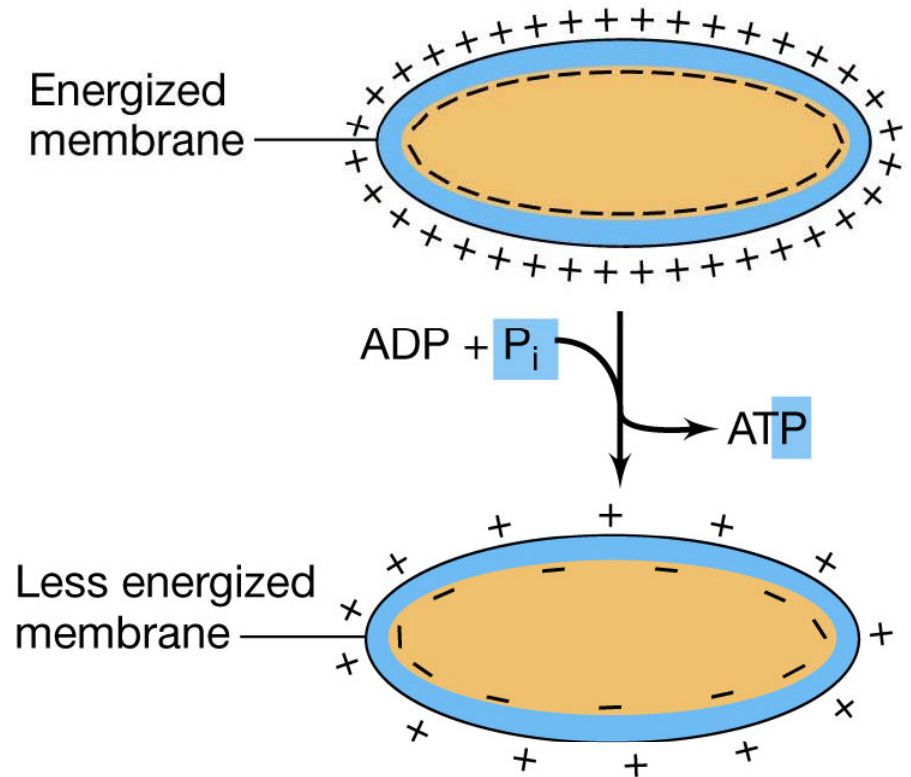


Compound	G° kJ/mol
$\Delta G^{\circ} > 30\text{kJ}$	
Phosphoenolpyruvate	-51.6
1,3-Bisphosphoglycerate	-52.0
Acetyl phosphate	-44.8
ATP	-31.8
ADP	-31.8
Acetyl CoA	-31
$\Delta G^{\circ} < 30\text{kJ}$	
AMP	-14.2
Glucose 6-phosphate	-13.8

Two Ways to Make ATP: Quick & Dirty or Turbo-Charged



(a) Substrate-level phosphorylation



(b) Oxidative phosphorylation

7.1 Cellular Locations for Energy Pathways in Eukaryotes and Prokaryotes

EUKARYOTES

External to mitochondrion

Glycolysis

Fermentation

Inside mitochondrion

Inner membrane

Pyruvate oxidation

Respiratory chain

Matrix

Citric acid cycle

PROKARYOTES

In cytoplasm

Glycolysis

Fermentation

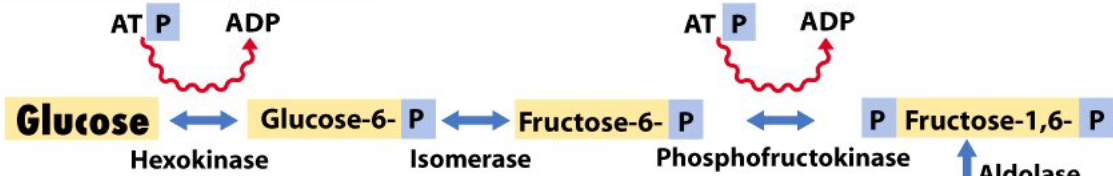
Citric acid cycle

On inner face of plasma membrane

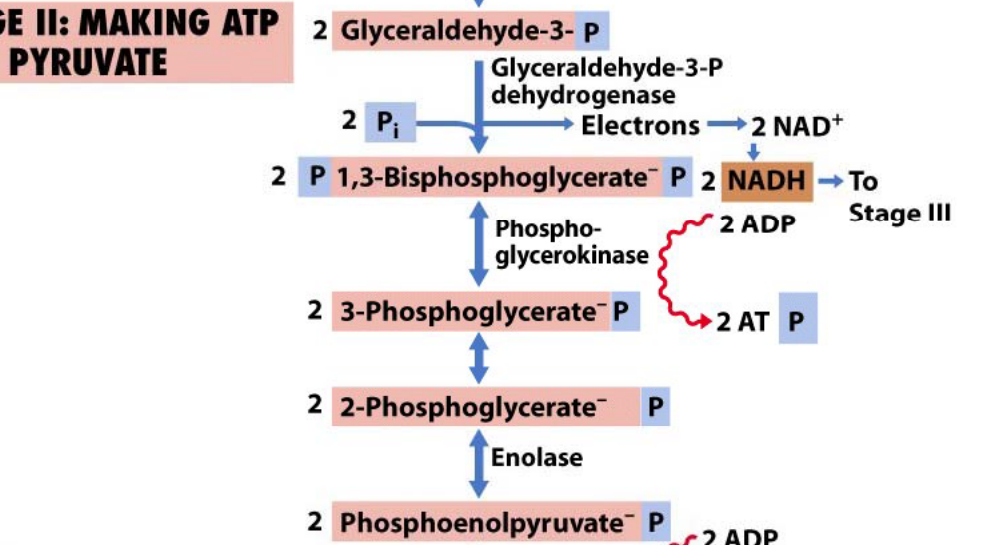
Pyruvate oxidation

Respiratory chain

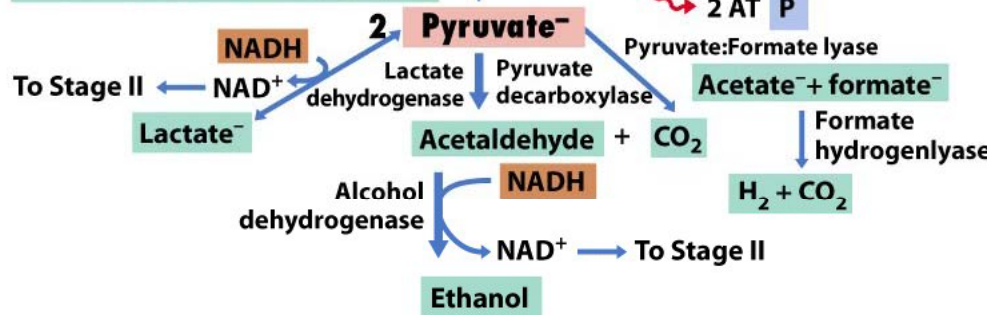
STAGE I: PREPARATORY REACTIONS

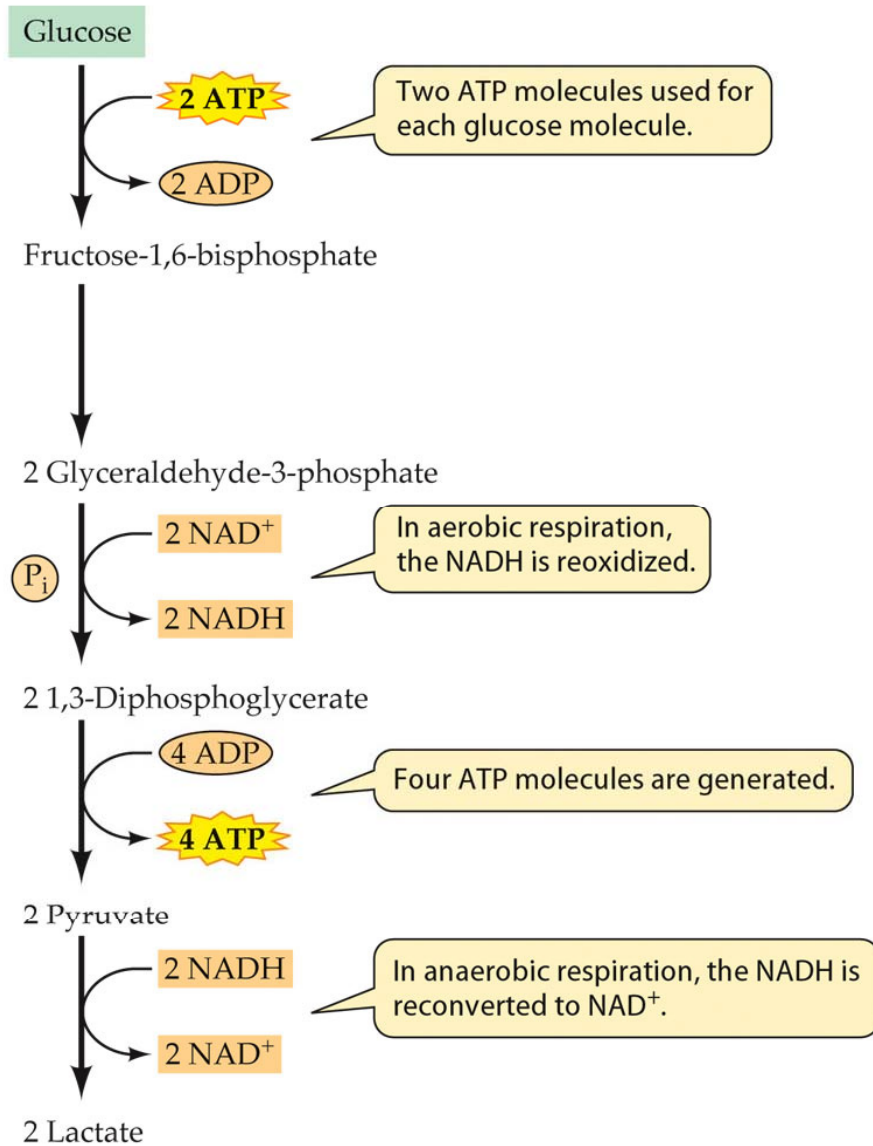


STAGE II: MAKING ATP AND PYRUVATE

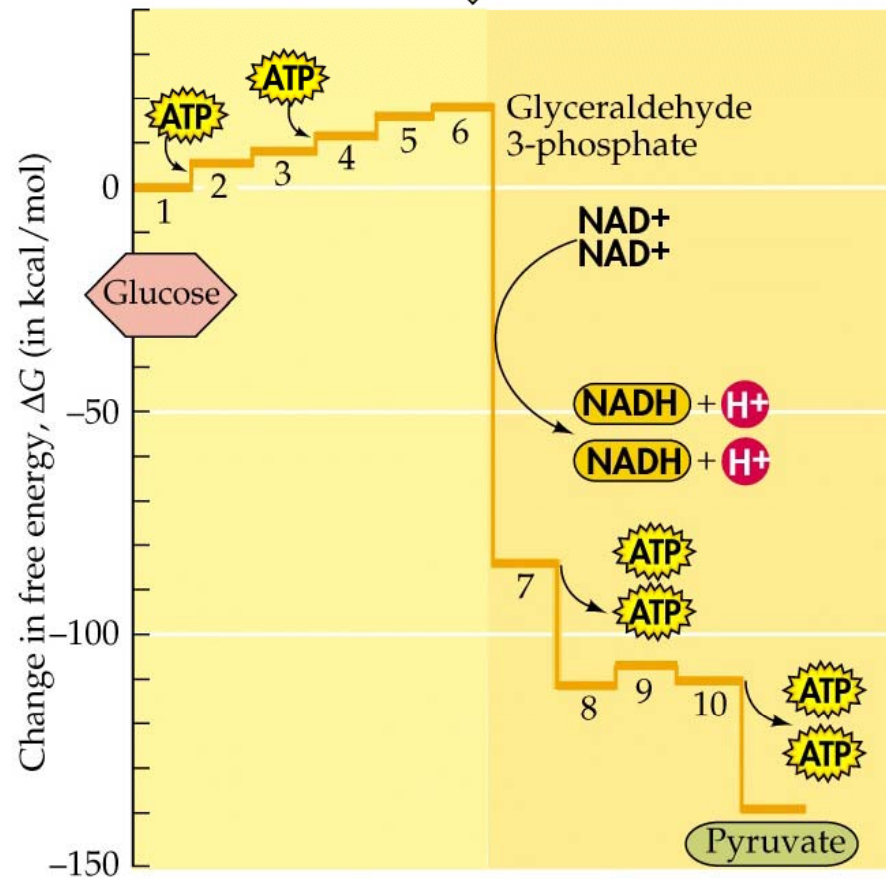
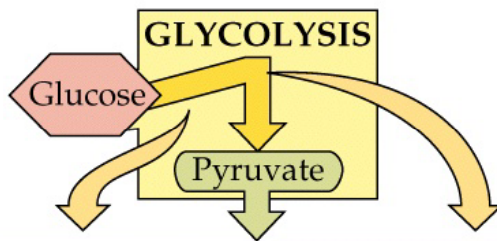


STAGE III: MAKING FERMENTATION PRODUCTS

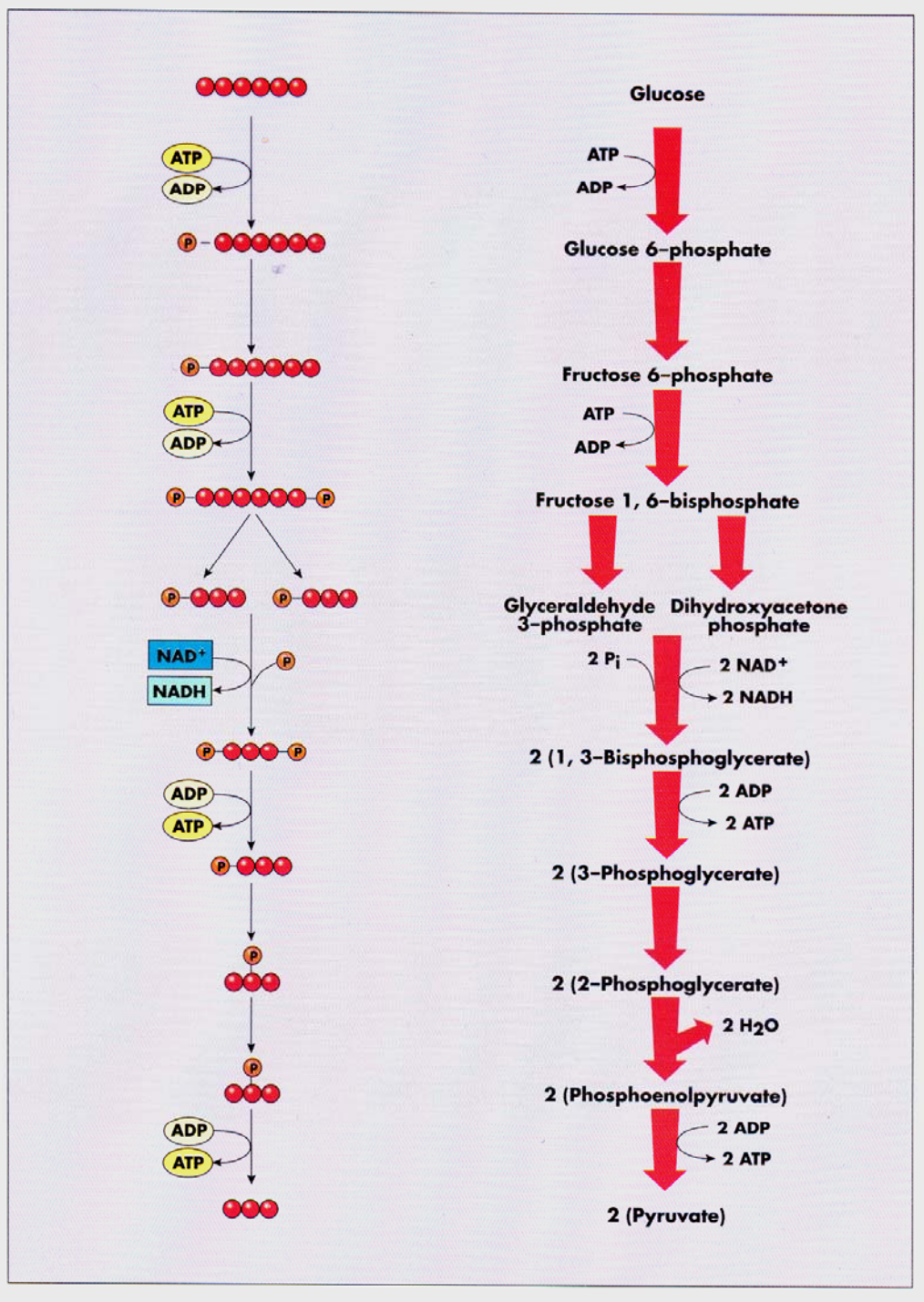




Glycolysis: Short Form



For each glucose:
 2 Pyruvate
 2 $\text{NADH} + 2 \text{H}^+$
 2 ATP are produced.



Glycolysis aka Embden-Meyerhof

The short form!

4 ATP / 2 Net
2 NADH+H

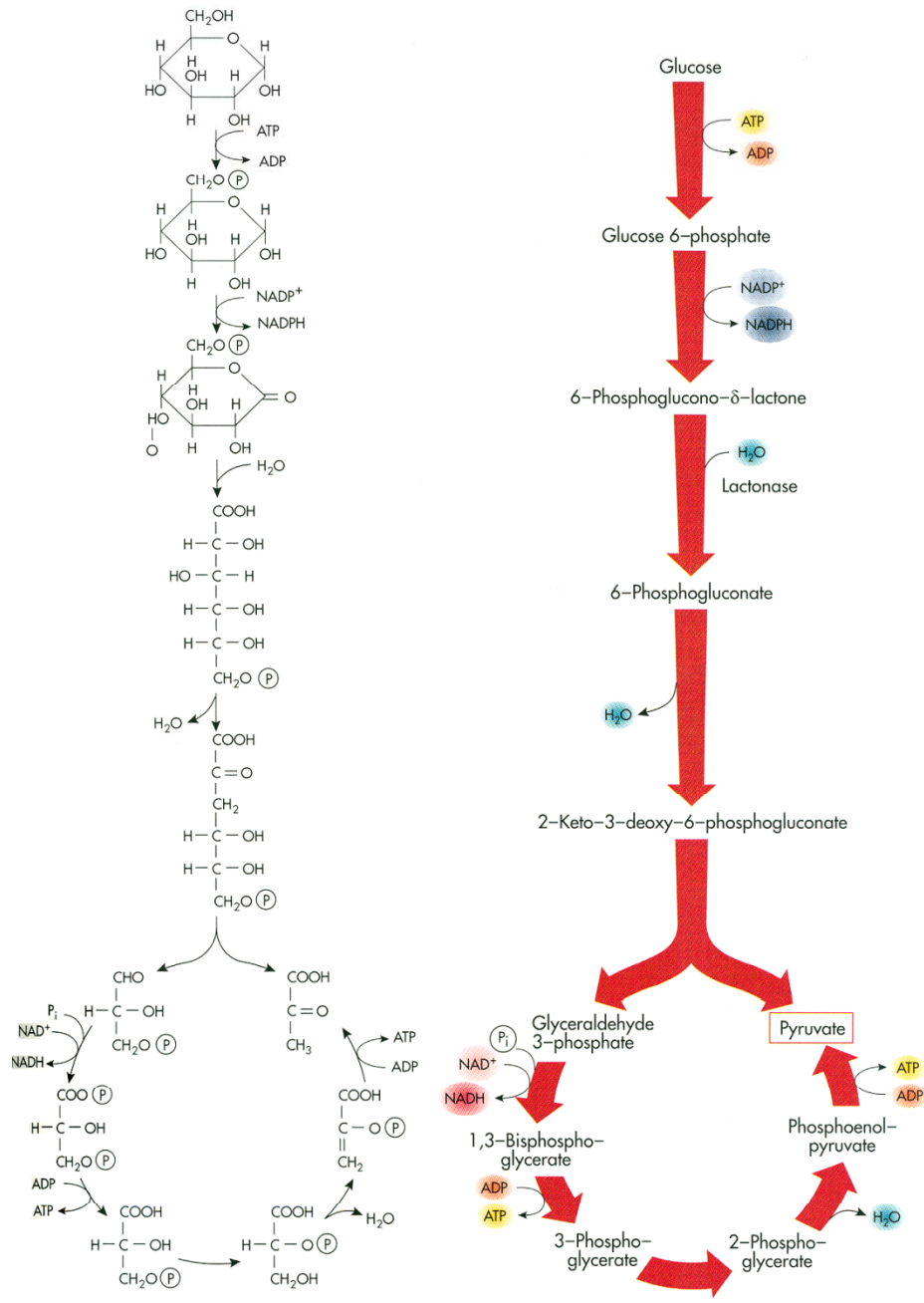


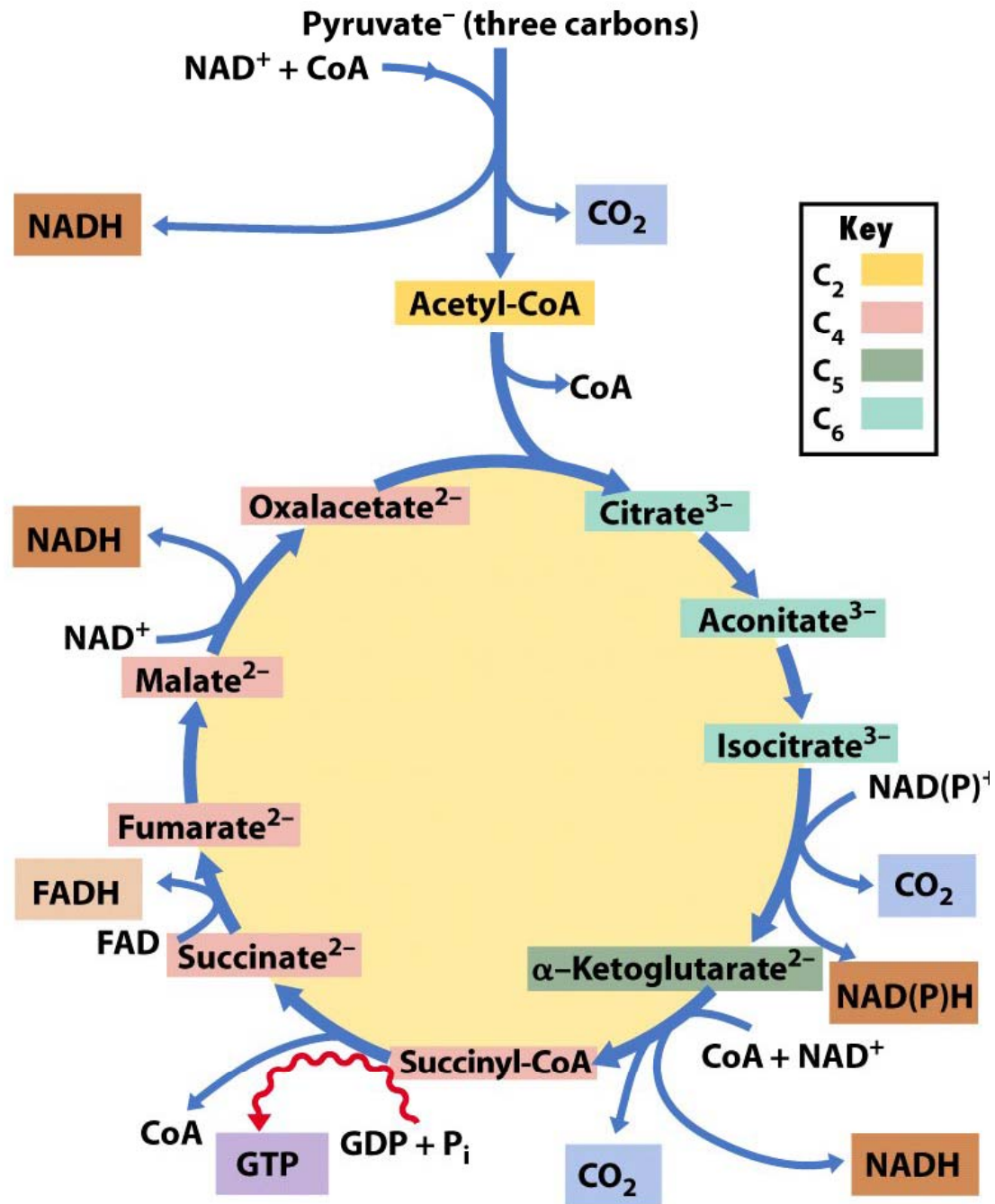
Fig. 4-5 Entner-Doudoroff Pathway of Glycolysis. The Entner-Doudoroff pathway is one of several types of glycolysis. Compared to the Embden-Myerhof pathway, less ATP is generated when this metabolic pathway is used.

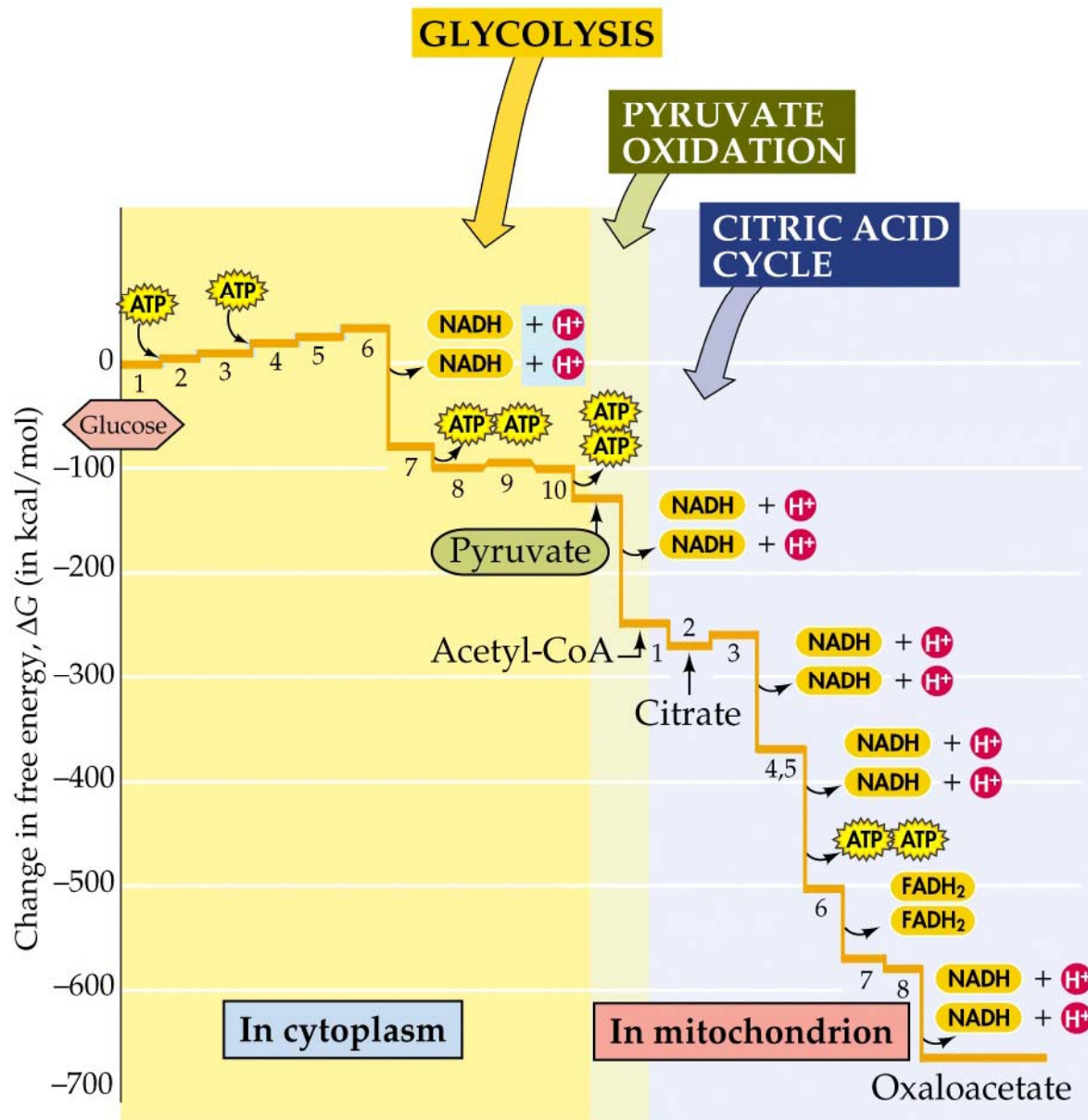
Entner-Doudoroff

2 ATP / only 1 Net
2 NADH+H

No PFK!!!

Many Gram negatives
use this pathway





Citric Acid Cycle aka TCA cycle

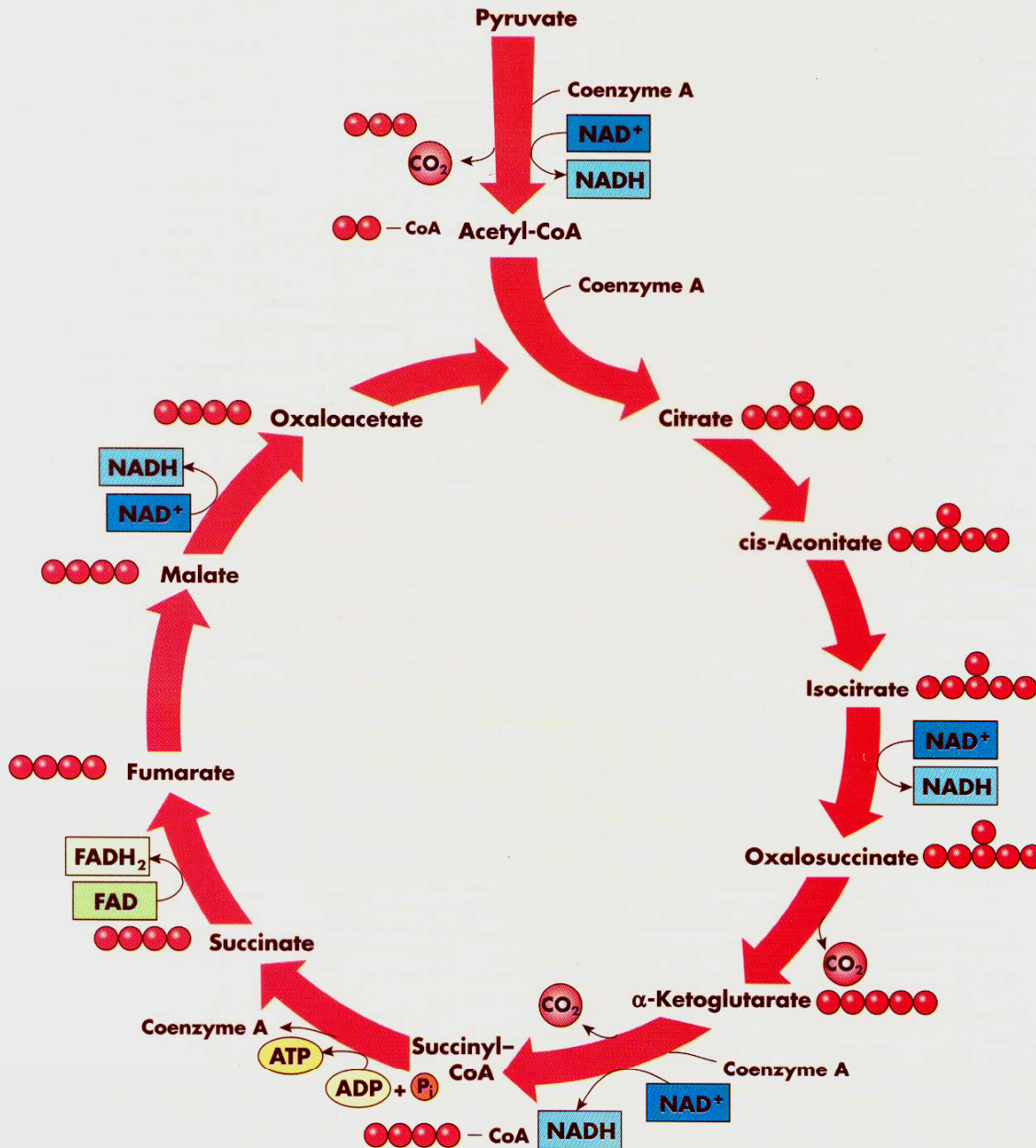
The short form!

2 ATP (via GTP)

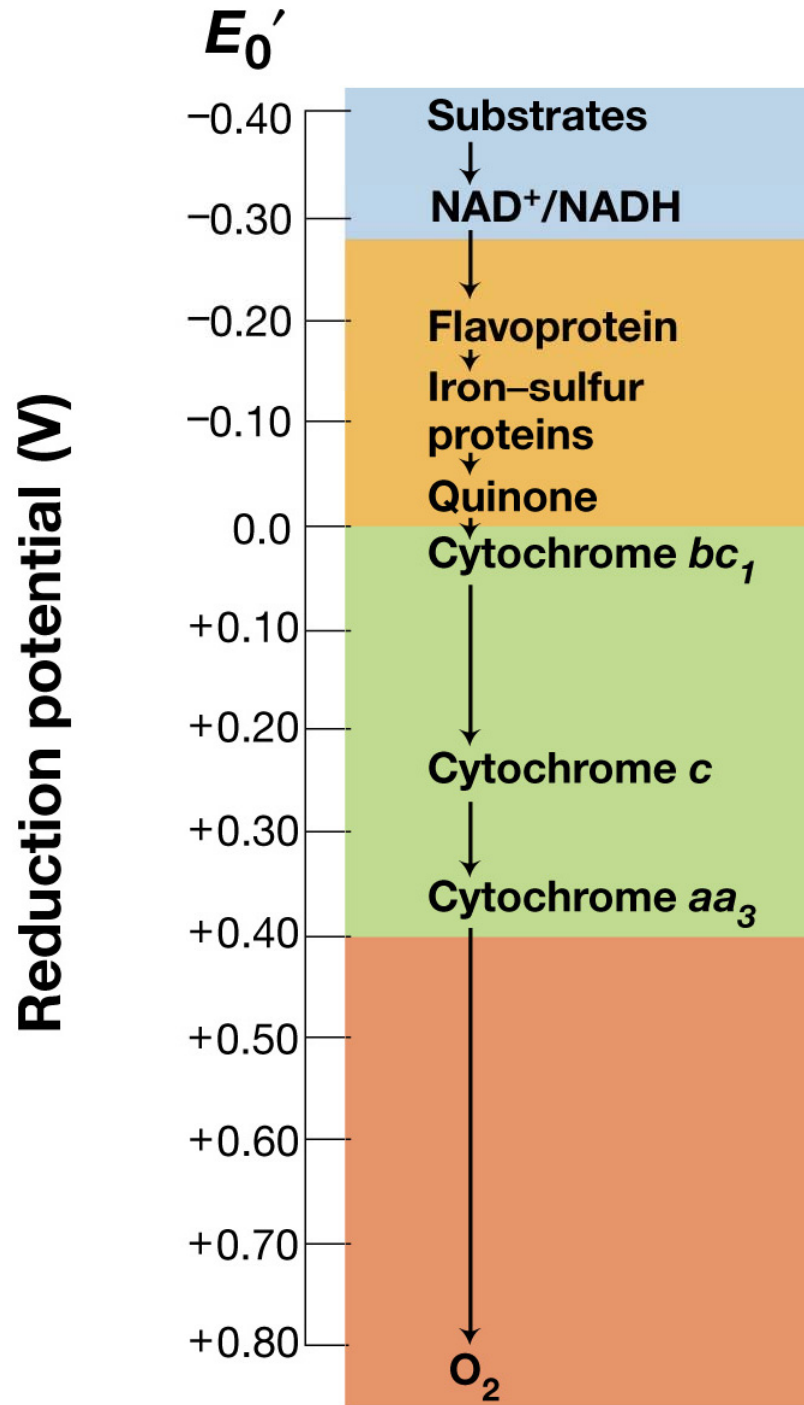
8 NADH+H

2 FADH₂

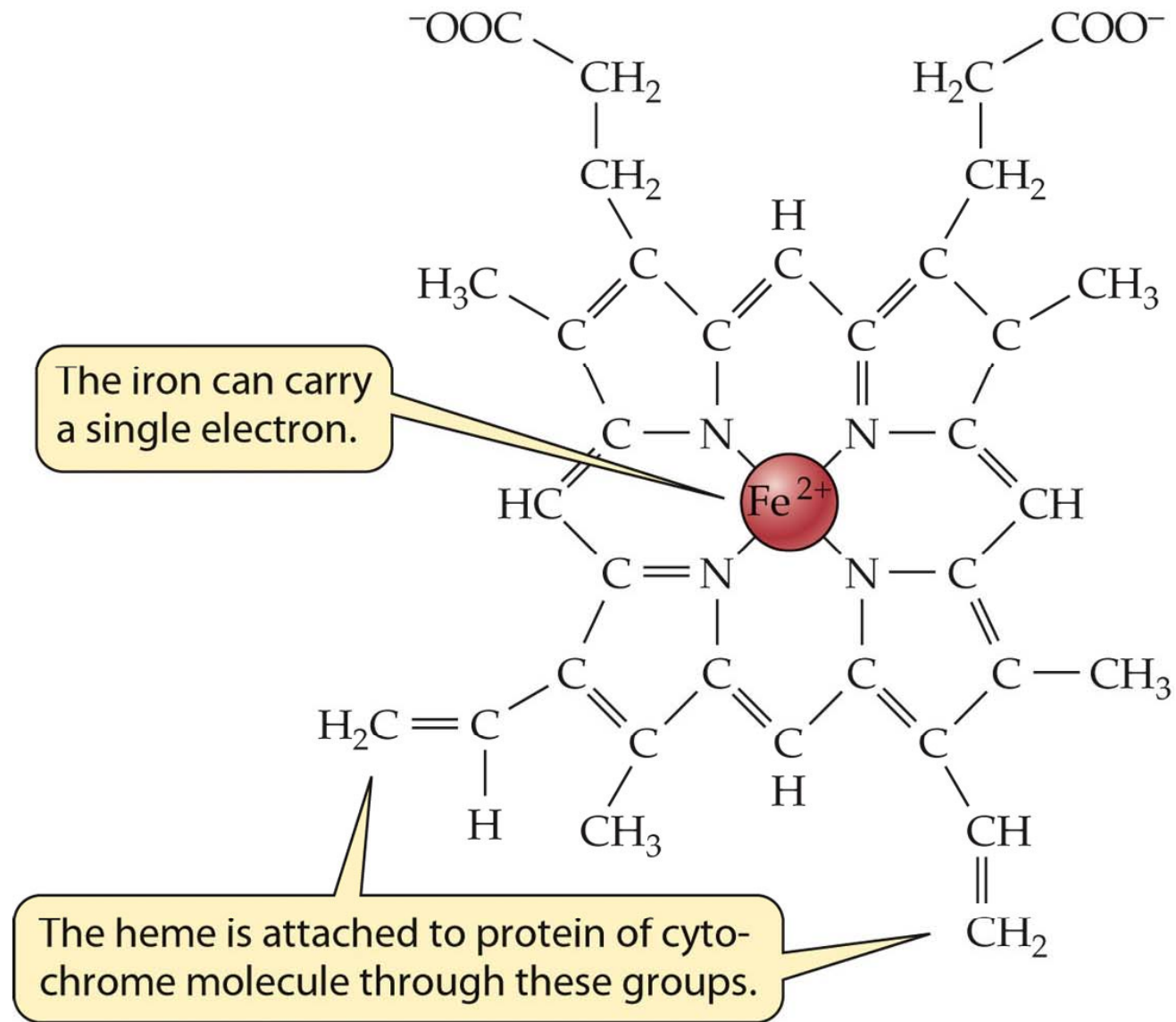
All Carbon to CO₂



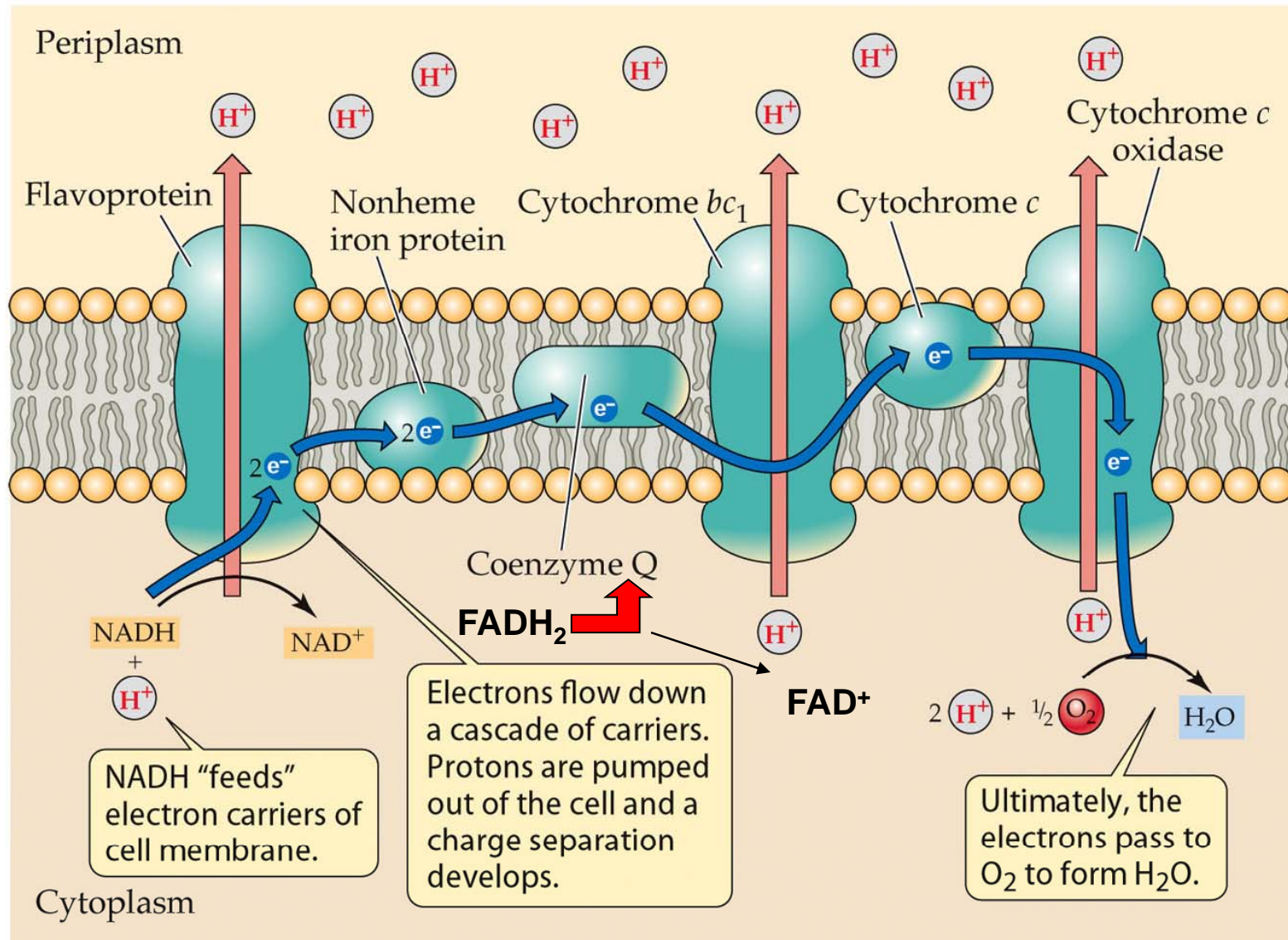
Electron Transport Chains and their Relative Potential



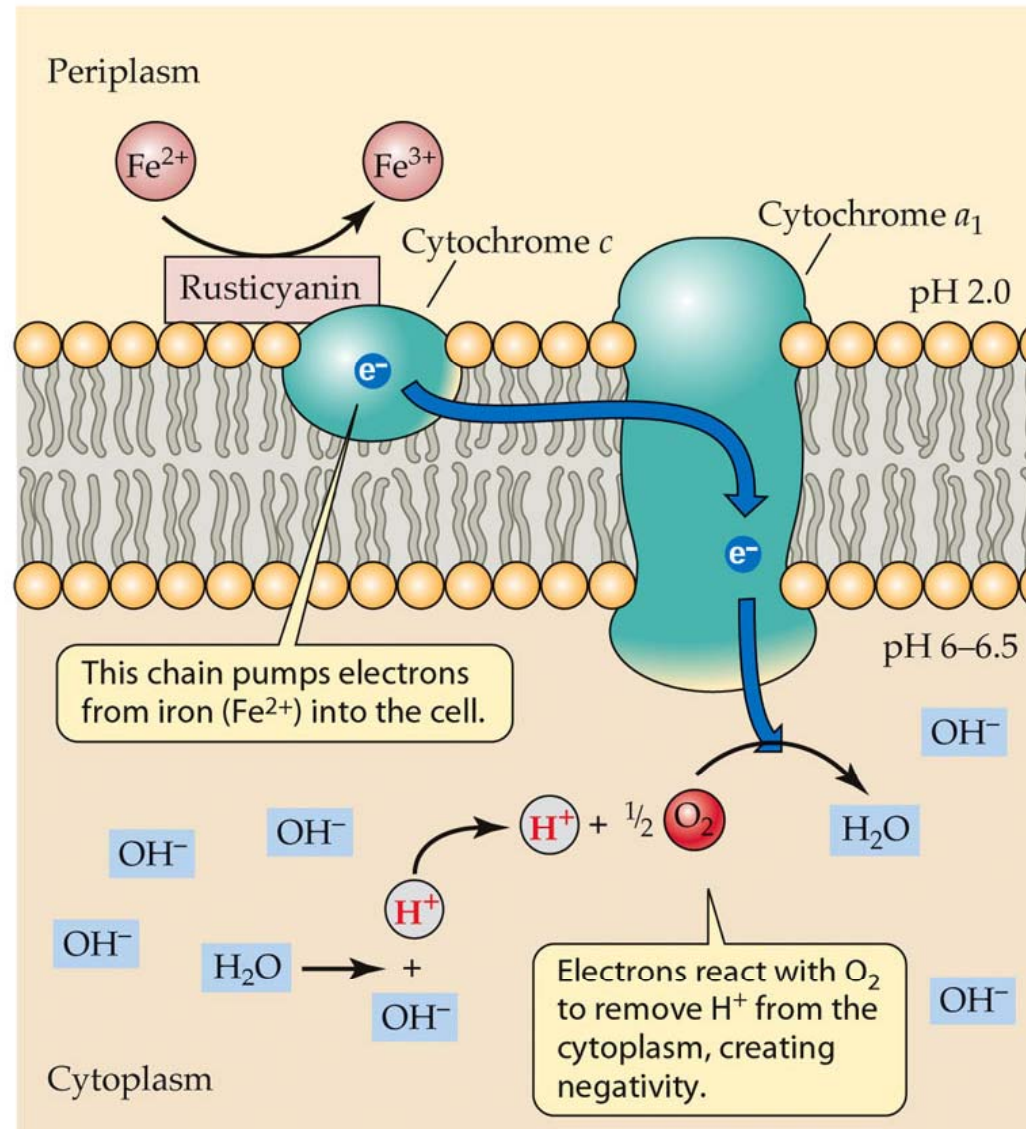
The heme part of a cytochrome, the elegant porphyrin ring!



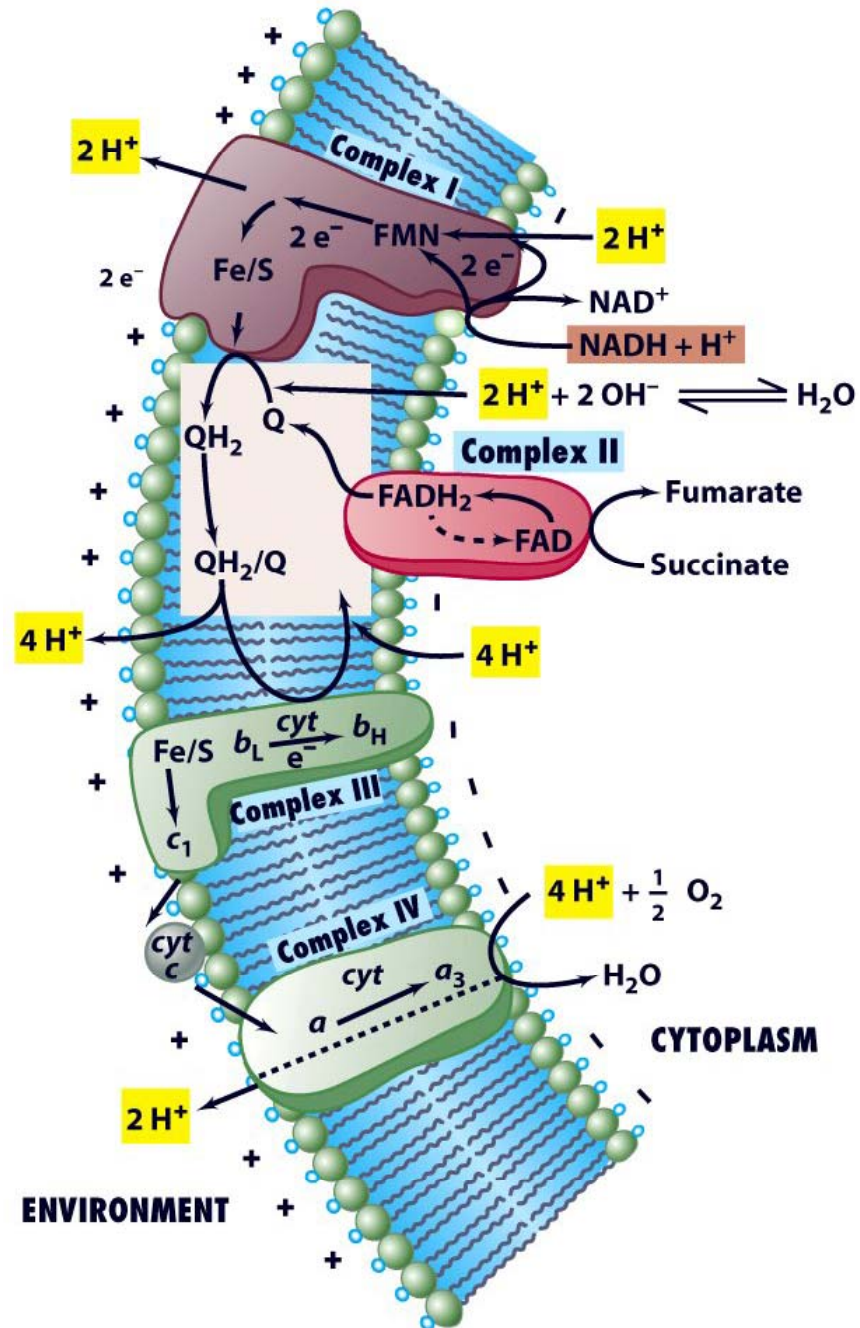
Electron transport chain in aerobic bacterium



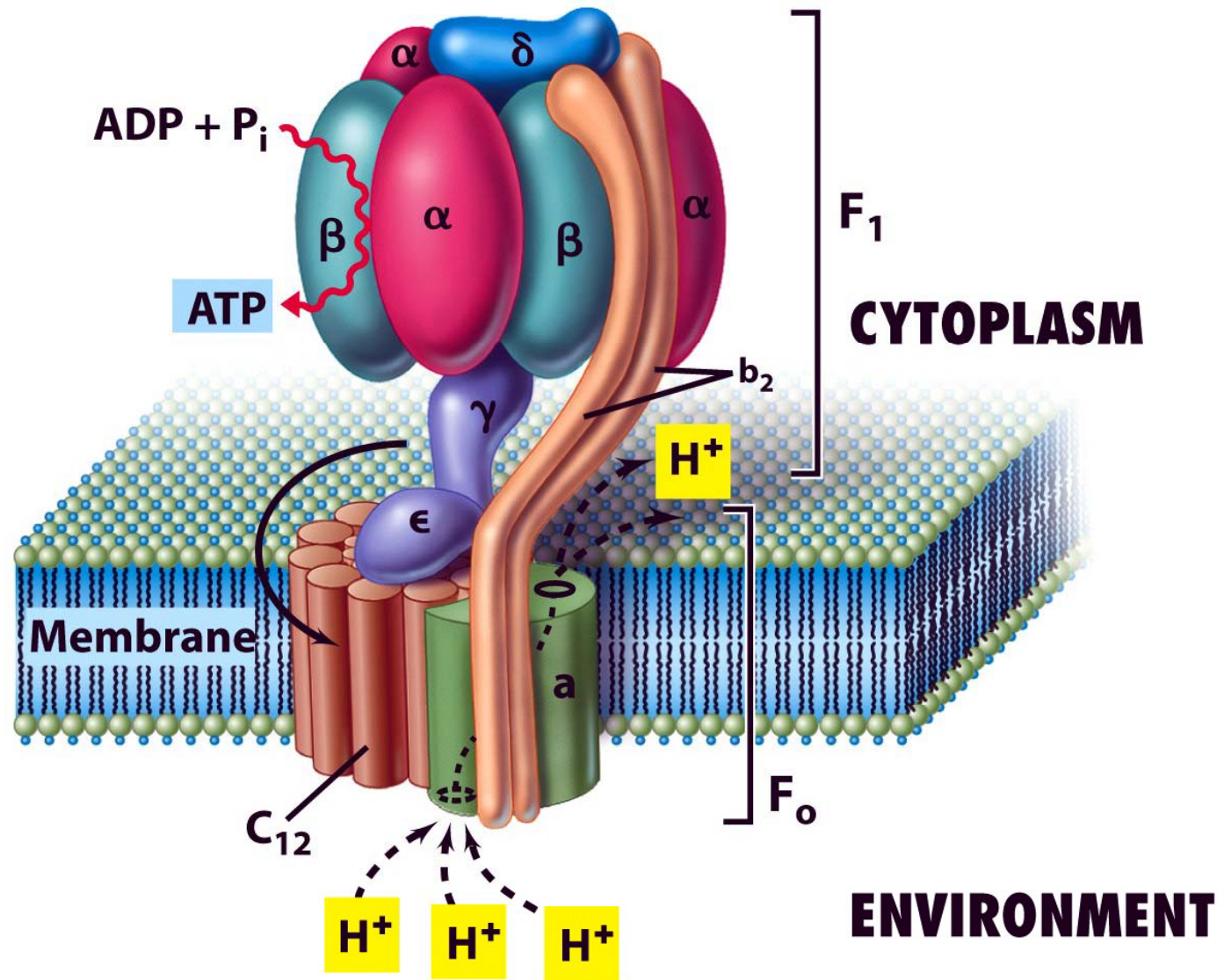
Abbreviated electron transport chain of an iron-oxidizing bacterium

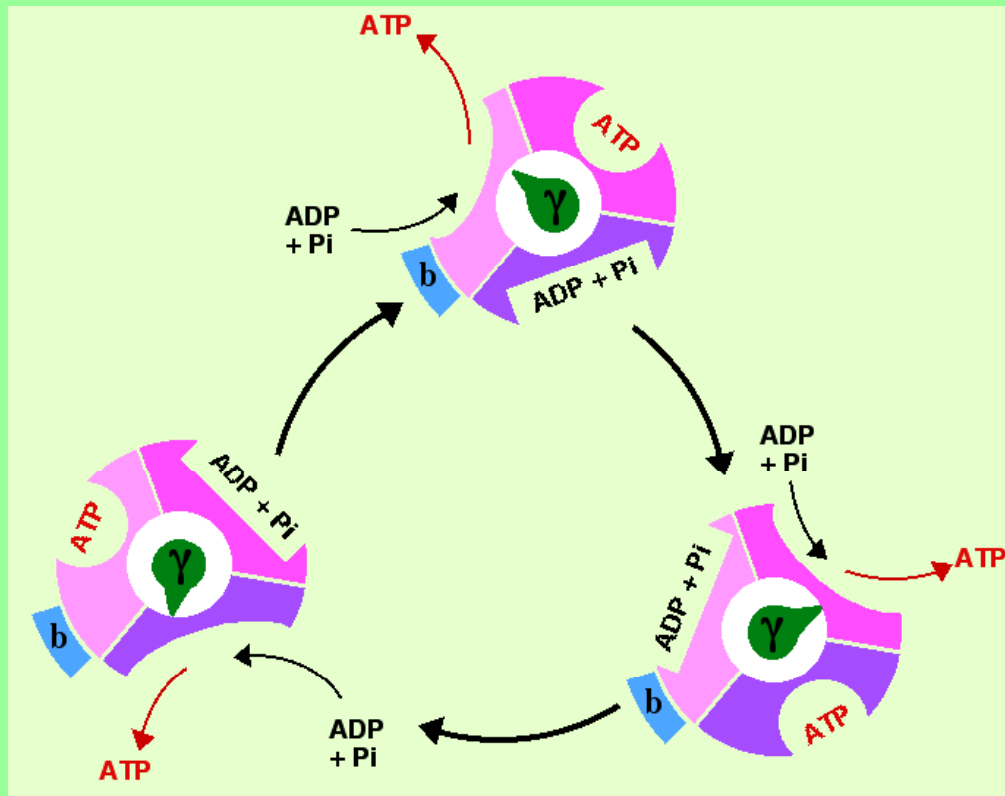


Generation of PMF



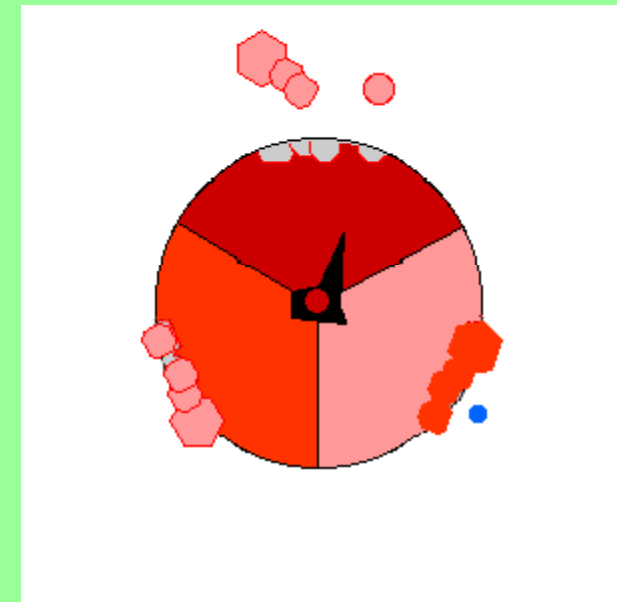
ATP Synthase Structure & Function



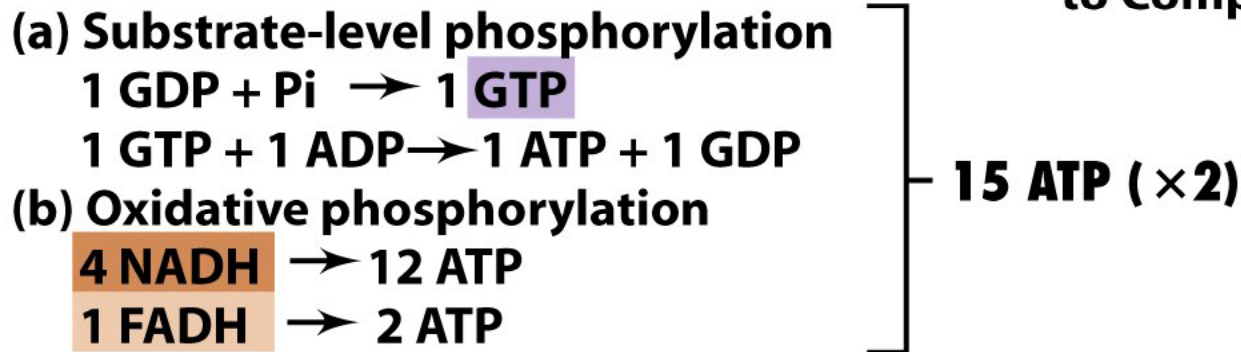
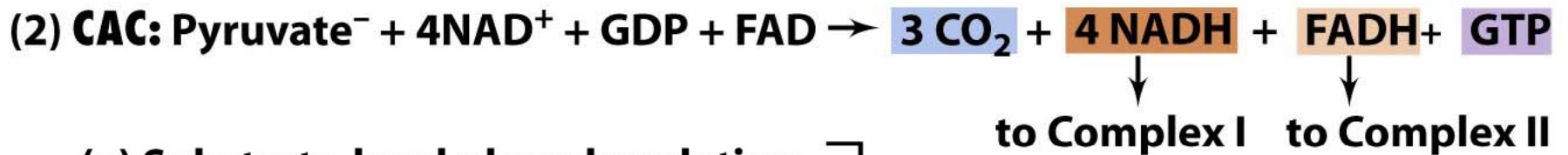
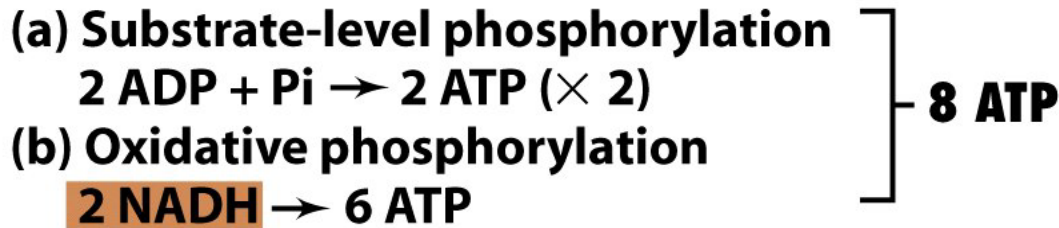
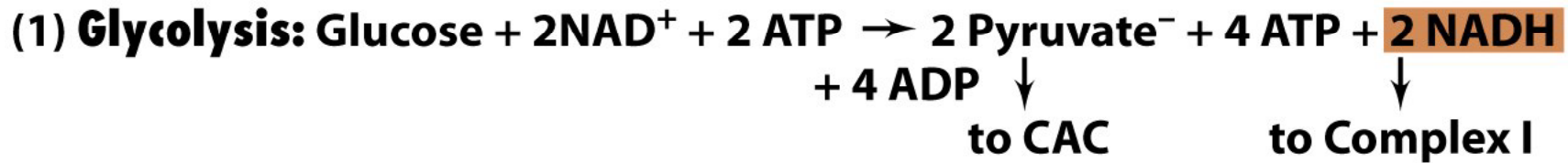


F1 Subunit Topview

ATP Synthase acts as a rotary motor turning in 120 degree steps.



Energetics Balance Sheet for Aerobic Respiration



(3) **Sum: Glycolysis plus CAC \rightarrow 38 ATP per glucose**

Fermentation - Key Features

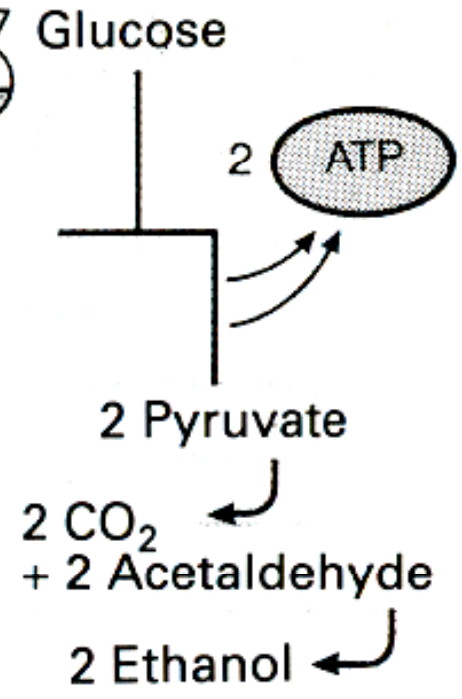
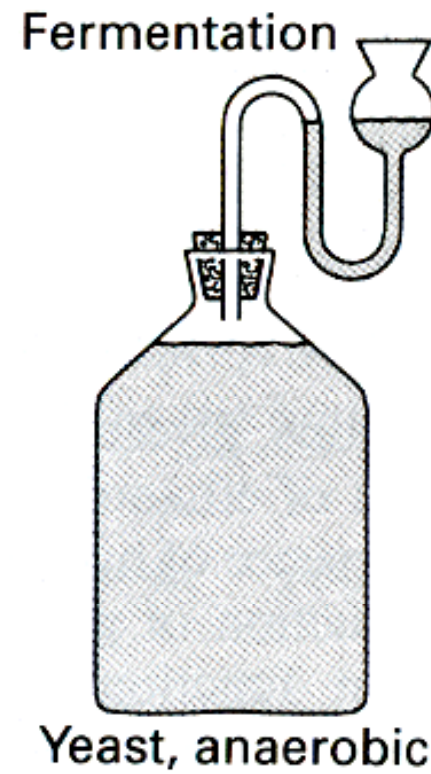
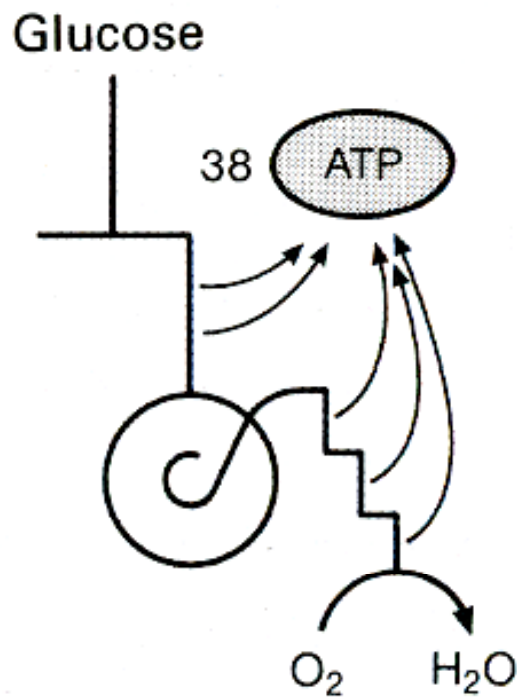
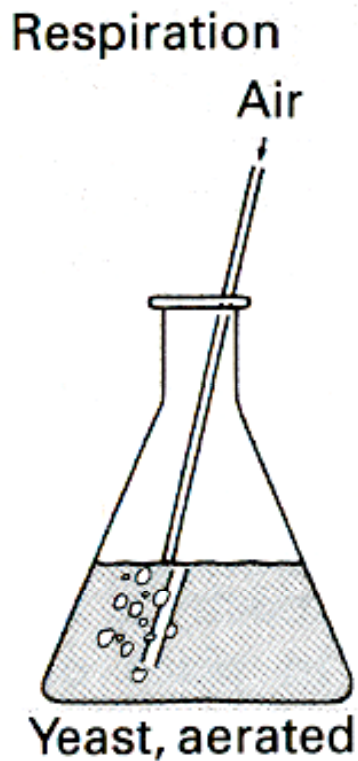
- (1) Substrate-level phosphorylation is the rule*.
- (2) Always anaerobic (even when some O_2 might be around).
- (3) No externally supplied terminal electron acceptor.

Many types.... 2 major themes

- (1) $NADH+H^+$ gets oxidized to NAD^+
- (2) Electron acceptor is usually **Pyruvate** or its derivative.

*Rules are always meant to be broken!

Pasteur Effect: ~20X more biomass when aerated



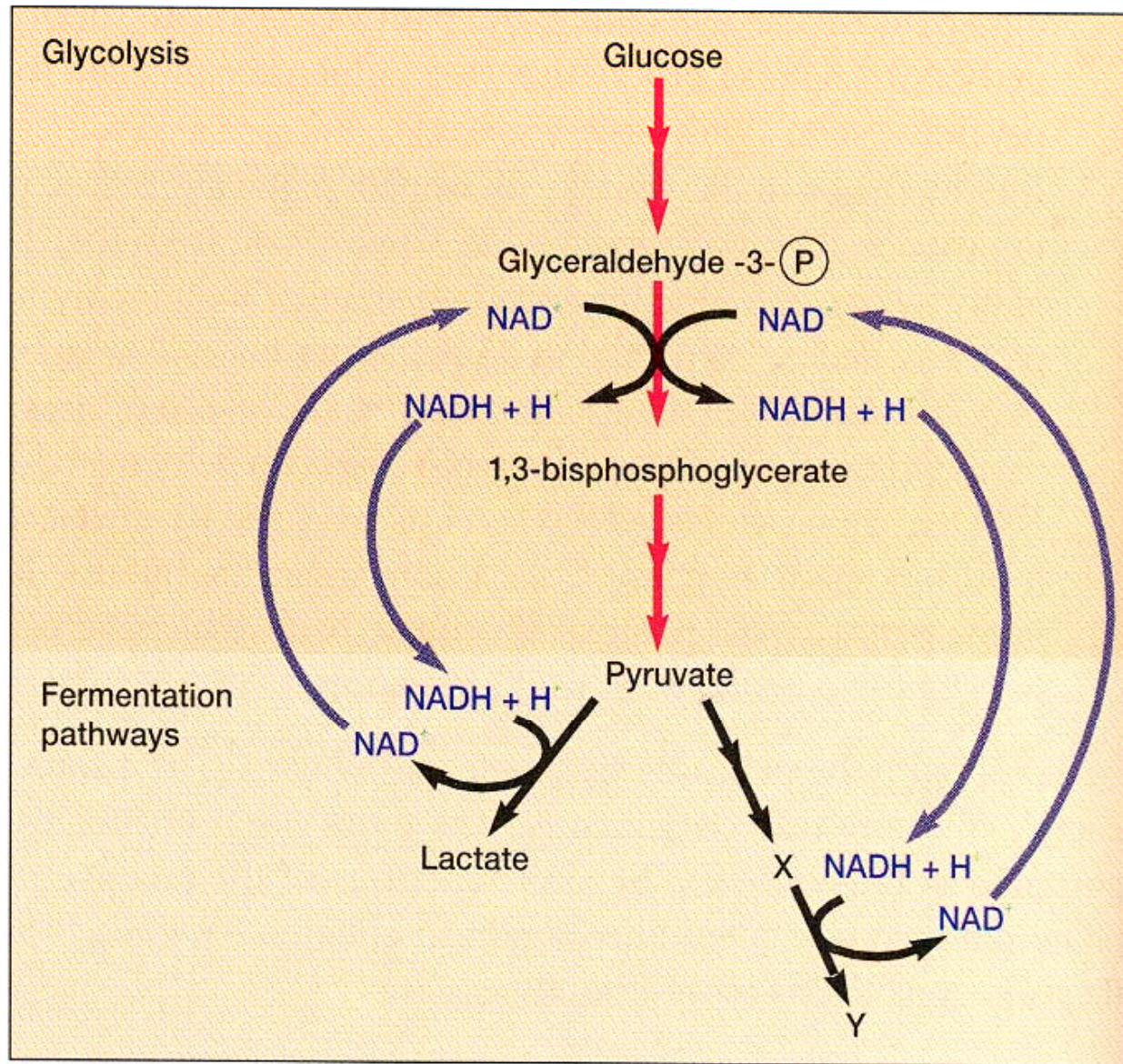
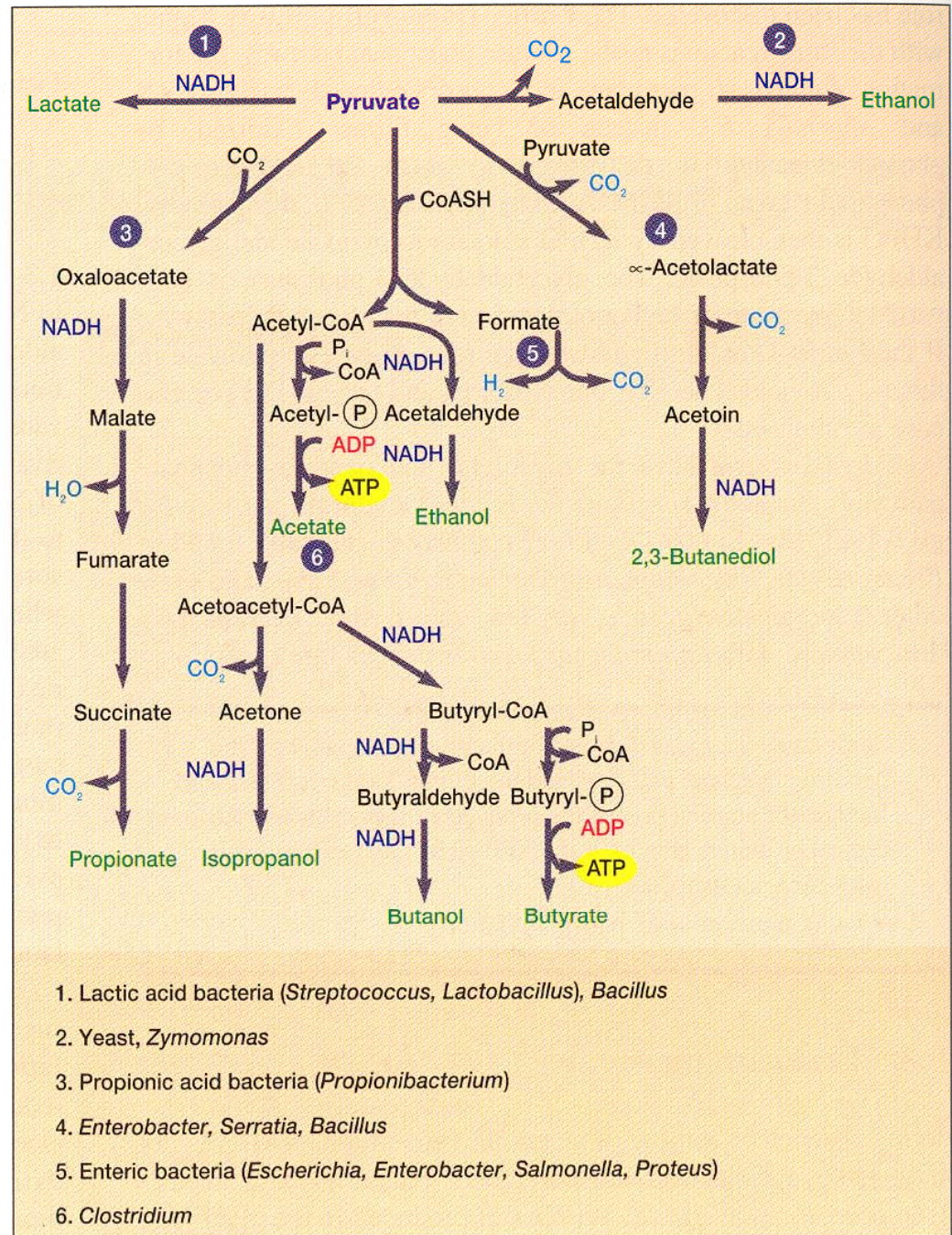
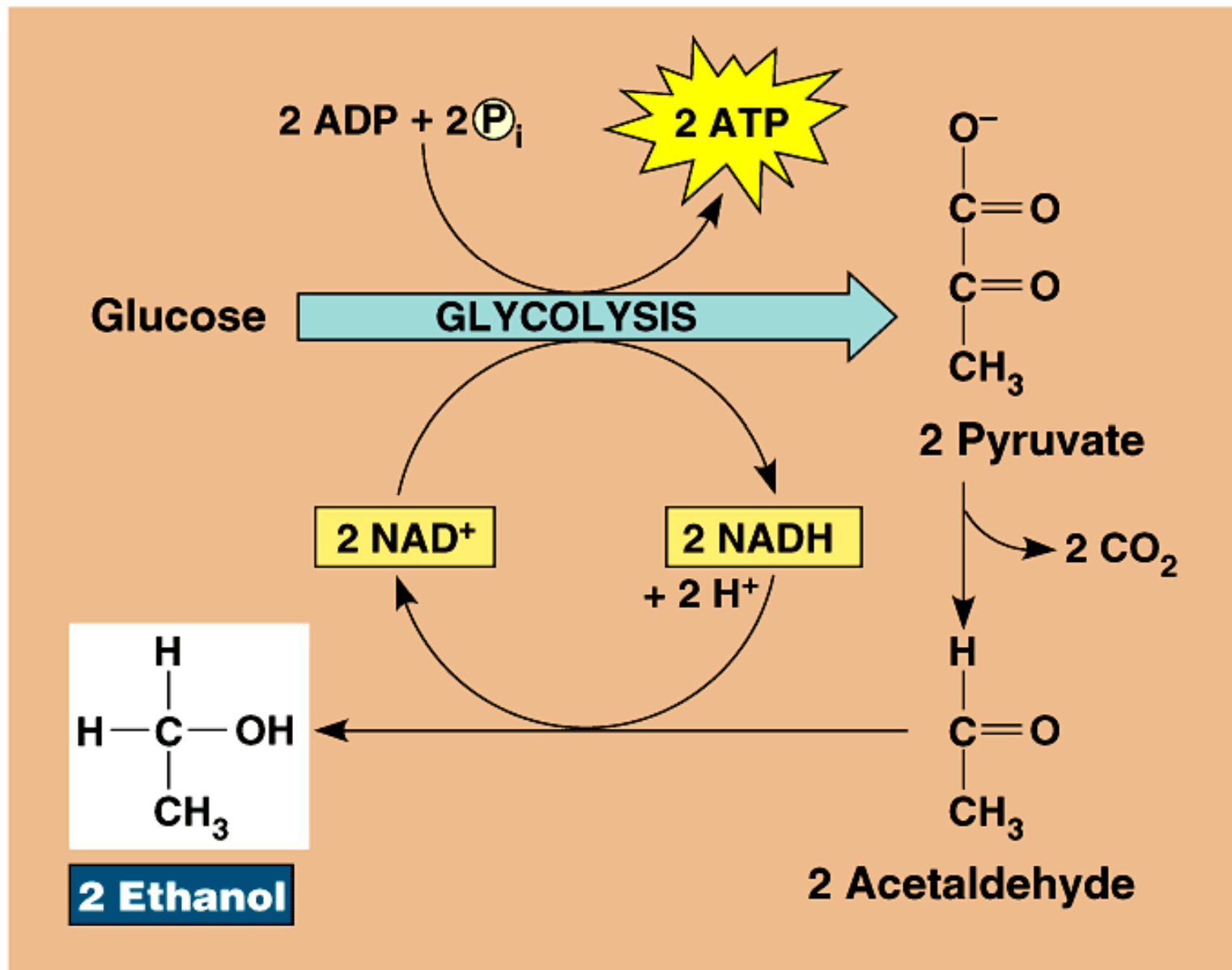


Figure 9.9 Reoxidation of NADH During Fermentation. NADH from glycolysis is reoxidized by being used to reduce pyruvate or a pyruvate derivative (X). Either lactate or reduced product Y result.

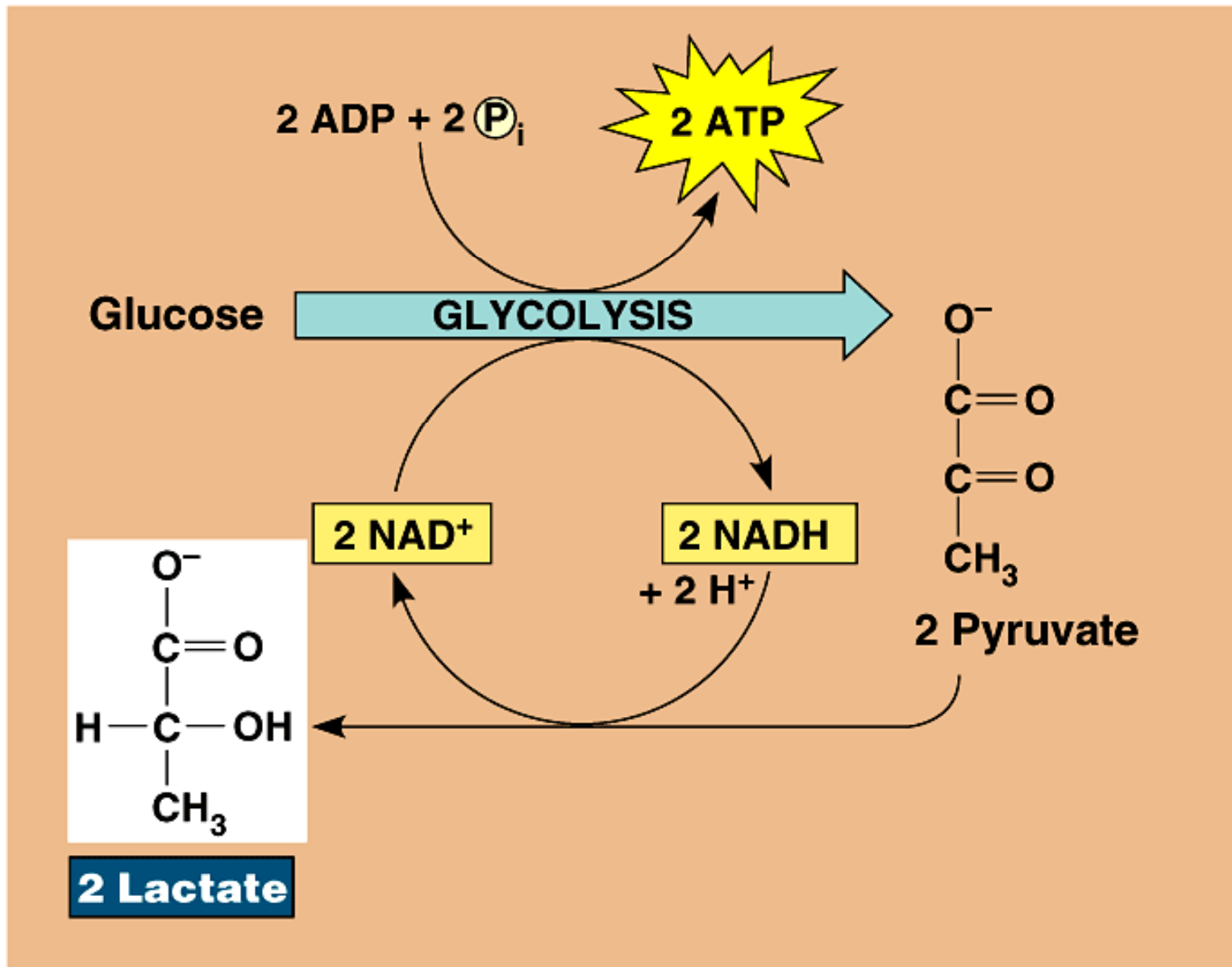
Figure 9.10 Some Common Microbial Fermentations.

Only pyruvate fermentations are shown for the sake of simplicity; many other organic molecules can be fermented. Most of these pathways have been simplified by deletion of one or more steps and intermediates. Pyruvate and major end products are shown in color.





(a) Alcohol fermentation



(b) Lactic acid fermentation

Propionic Acid Fermentation

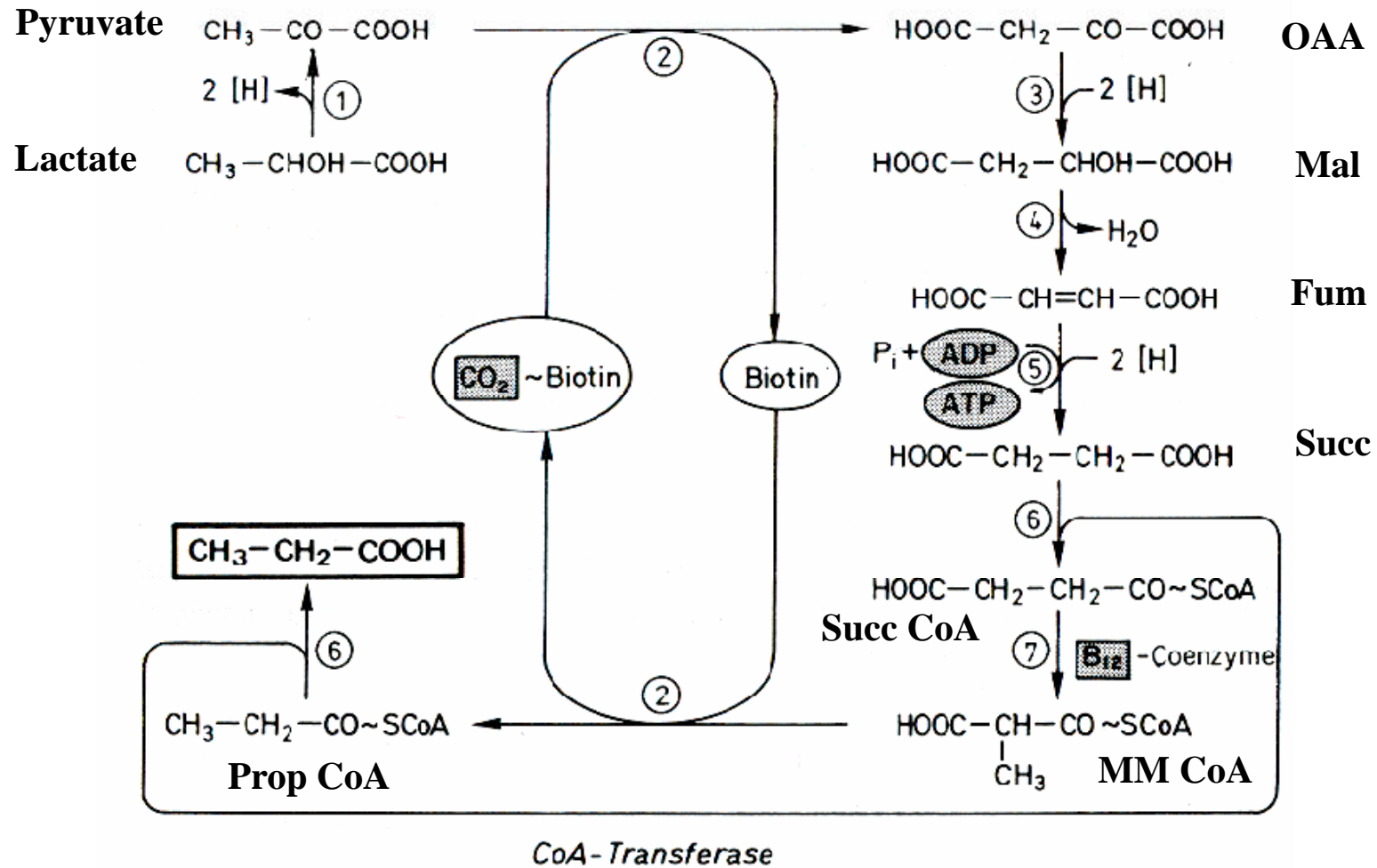
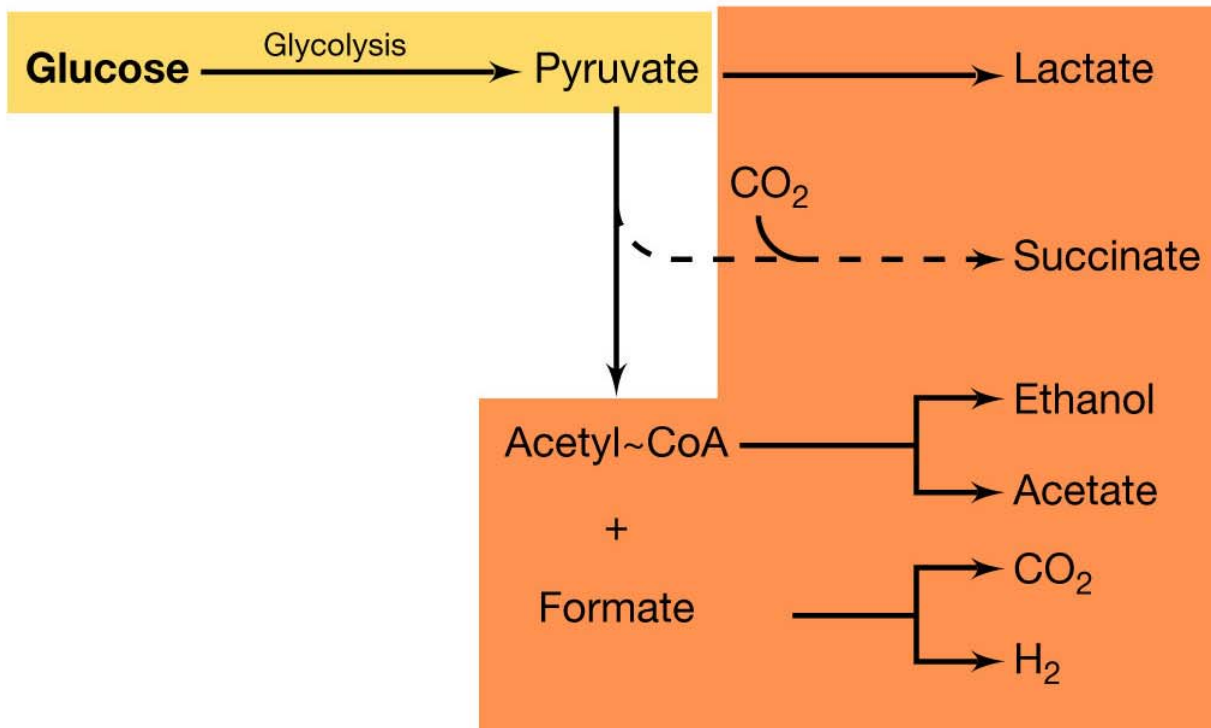


Fig. 8.3. Methylmalonyl-CoA pathway of propionate formation.

Enzymes: (1) lactate dehydrogenase;
 (2) methylmalonyl-CoA carboxy-
 transferase; (3) malate dehydrogenase;
 (4) fumarase;

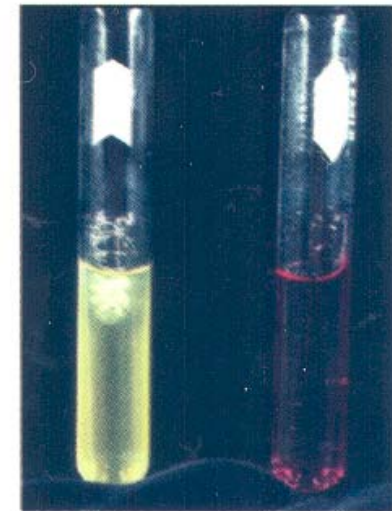
(5) fumarate reductase (leading to
 regeneration of ATP by proton
 translocation); (6) CoA transferase;
 (7) methylmalonyl-CoA mutase.

(a) **Mixed acid fermentation** (for example, *Escherichia coli*)



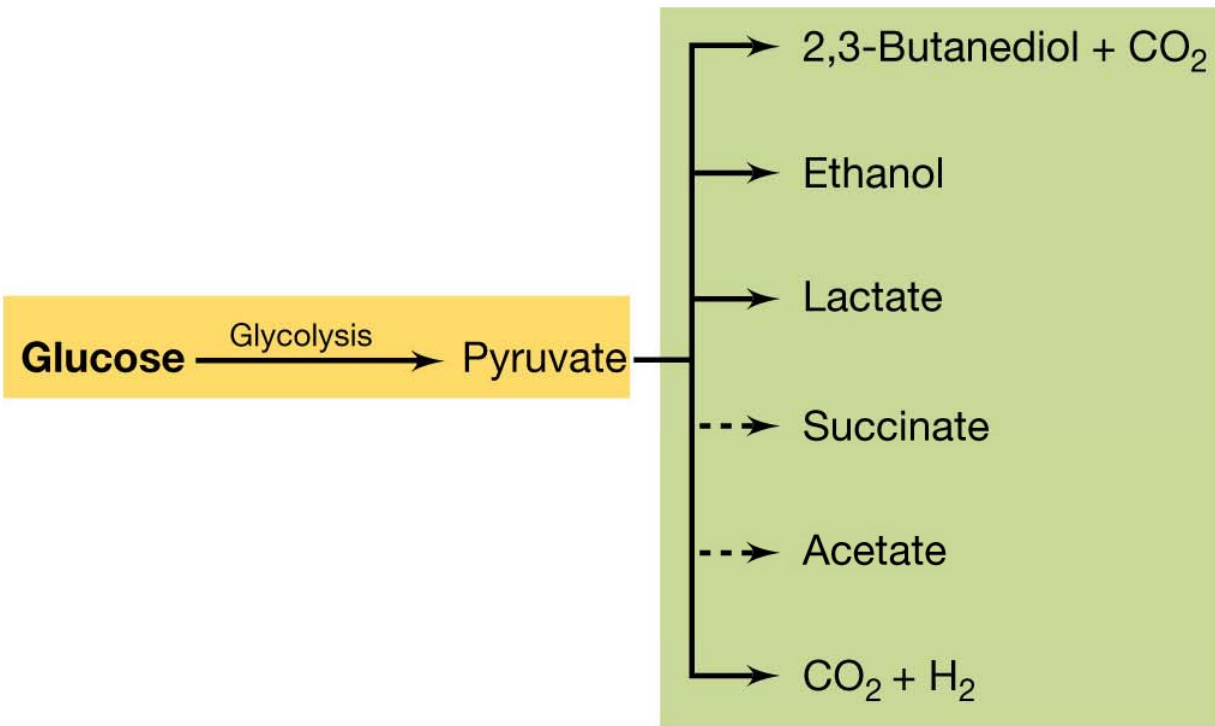
Typical products (molar amounts)

Acidic : neutral
4 : 1
CO₂ : H₂
1 : 1



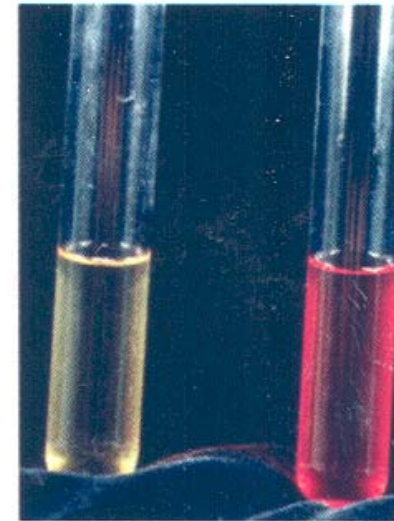
Methyl Red Test

(b) **Butanediol fermentation** (for example, *Enterobacter*)



Typical products (molar amounts)

Acidic : neutral
1 : 6
CO₂ : H₂
5 : 1



Voges-Proskauer Test

Clostridial Fermentations

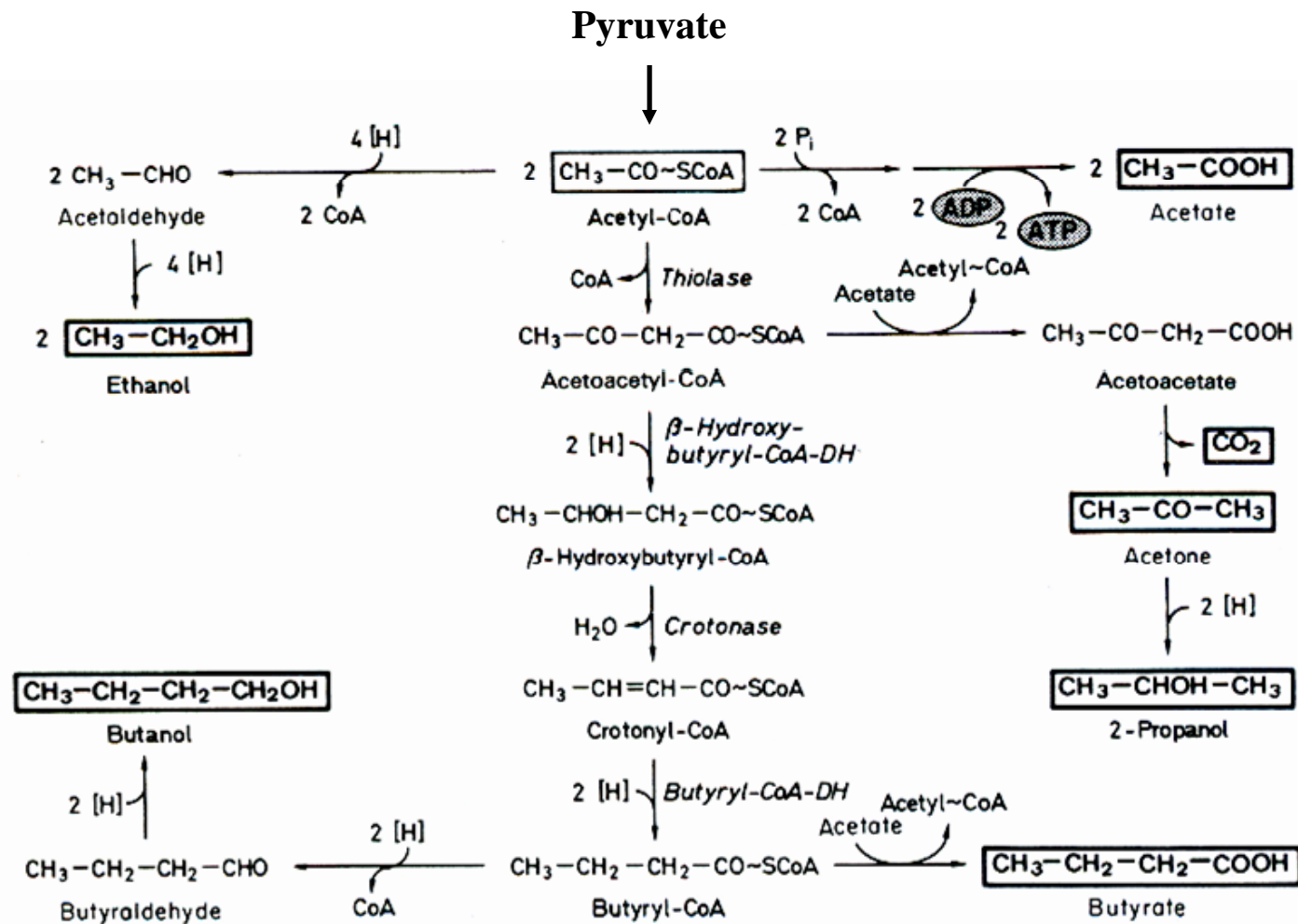


Fig. 8.4. The formation of acetate, ethanol, n-butanol, butyrate, acetone, and 2-propanol during clostridial fermentations.

Table 17.7 Examples of common bacterial fermentations and some of the organisms carrying them out

Type	Overall reaction ^a	Organisms
Alcoholic	Hexose → 2 Ethanol + 2 CO ₂	Yeast <i>Zymomonas</i>
Homolactic	Hexose → 2 Lactate ⁻ + 2 H ⁺	<i>Streptococcus</i> Some <i>Lactobacillus</i>
Heterolactic	Hexose → Lactate ⁻ + Ethanol + CO ₂ + H ⁺	<i>Leuconostoc</i> Some <i>Lactobacillus</i>
Propionic acid	Lactate ⁻ → Propionate ⁻ + Acetate ⁻ + CO ₂	<i>Propionibacterium</i> <i>Clostridium propionicum</i>
Mixed acid	Hexose → Ethanol + 2, 3-Butanediol + Succinate ²⁻ + Lactate ⁻ + Acetate ⁻ + Formate ⁻ + H ₂ + CO ₂	Enteric bacteria ^b <i>Escherichia</i> <i>Salmonella</i> <i>Shigella</i> <i>Klebsiella</i> <i>Enterobacter</i>
Butyric acid	Hexose → Butyrate ⁻ + Acetate ⁻ + H ₂ + CO ₂	<i>Clostridium butyricum</i>
Butanol	Hexose → Butanol + Acetate ⁻ + Acetone + Ethanol + H ₂ + CO ₂	<i>Clostridium acetobutylicum</i>
Caproate	Ethanol + Acetate ⁻ + CO ₂ → Caproate ⁻ + Butyrate ⁻ + H ₂	<i>Clostridium kluyveri</i>
Homoacetogenic	Fructose → 3 Acetate ⁻ + 3 H ⁺ + 2 H ₂ O	<i>Clostridium aceticum</i>
→ Methanogenic	4 H ₂ + 2 CO ₂ + H ⁺ → Acetate ⁻ + Acetate ⁻ + H ₂ O → CH ₄ + HCO ₃ ⁻	<i>Acetobacterium</i> <i>Methanosaeta</i> <i>Methanosarcina</i>

^a Reactions are intended as an overview of the process and are not necessarily balanced.

^b Not all organisms produce all products. In particular, butanediol production is limited to only certain enteric bacteria.

Table 8.2**Examples of products generated during fermentation of glucose and the microorganism involved**

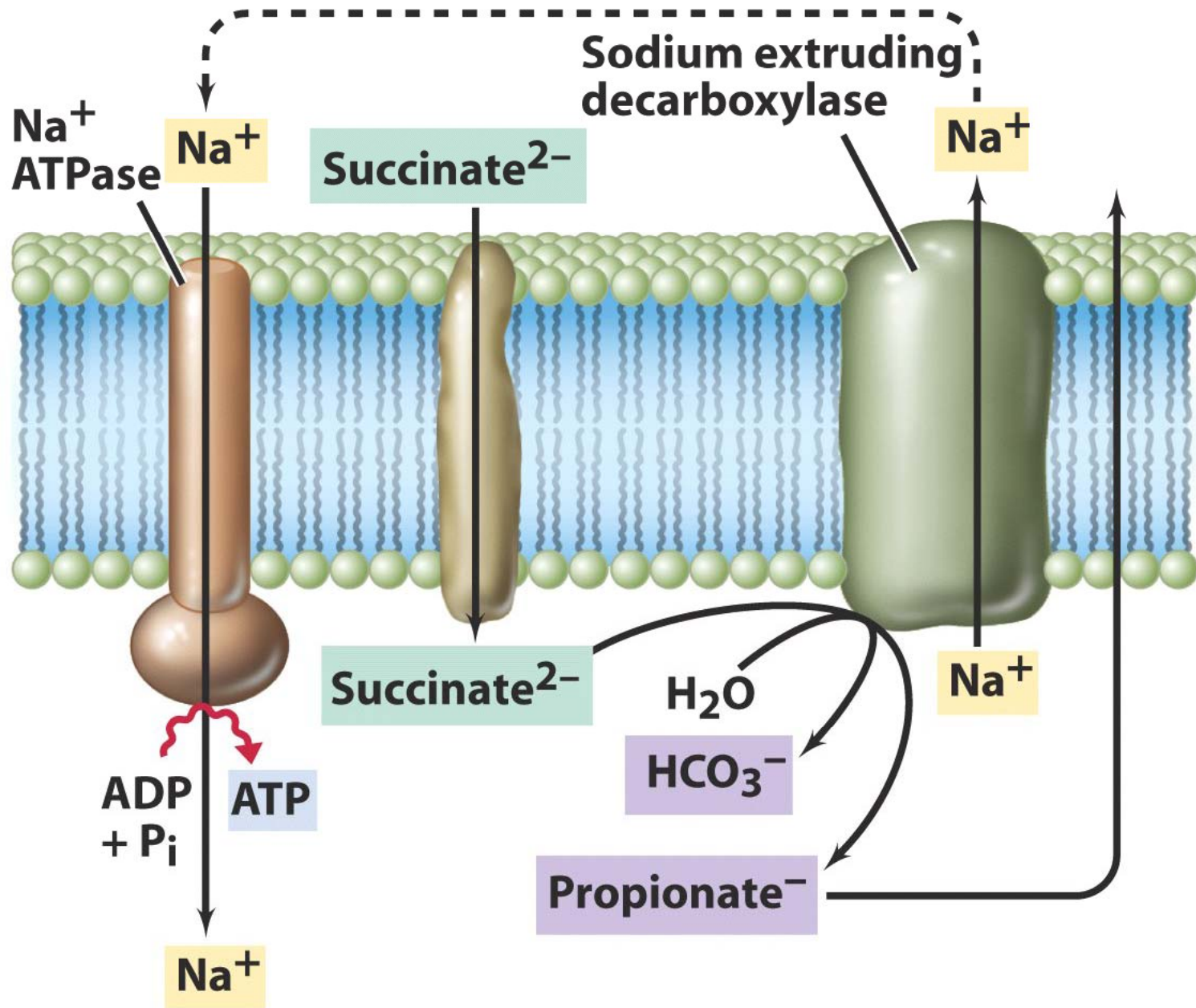
Type	Nongaseous Product	Micro-organism
Mixed acid	ethanol + acetate + lactate	<i>Escherichia coli</i>
Butanediol (neutral)	2,3-butanediol + ethanol	<i>Enterobacter aerogenes</i>
Alcoholic	ethanol	<i>Zymomonas mobilis</i>
Homolactic	lactate	<i>Lactobacillus acidophilus</i>
Heterolactic	lactate + ethanol	<i>Lactobacillus brevis</i>
Butanol/acetone	acetone + butanol	<i>Clostridium butyricum</i>

The short list

Table 17.8 Some unusual bacterial fermentations

Type	Overall balanced reaction	Organisms
Acetylene	$2 \text{C}_2\text{H}_2 + 3 \text{H}_2\text{O} \rightarrow \text{Ethanol} + \text{Acetate}^- + \text{H}^+$	<i>Pelobacter acetylenicus</i>
Glycerol	$4 \text{Glycerol} + 2 \text{HCO}_3^- \rightarrow 7 \text{Acetate}^- + 5 \text{H}^+ + 4 \text{H}_2\text{O}$	<i>Acetobacterium</i> sp.
Resorcinol (an aromatic compound)	$2 \text{C}_6\text{H}_4(\text{OH})_2 + 6 \text{H}_2\text{O} \rightarrow 4 \text{Acetate}^- + \text{Butyrate}^- + 5 \text{H}^+$	<i>Clostridium</i> sp.
Phloroglucinol (an aromatic compound)	$\text{C}_6\text{H}_6\text{O}_3 + 3 \text{H}_2\text{O} \rightarrow 3 \text{Acetate}^- + 3 \text{H}^+$	<i>Pelobacter massiliensis</i> <i>Pelobacter acidigallici</i>
Putrescine	$10 \text{C}_4\text{H}_{12}\text{N}_2 + 26 \text{H}_2\text{O} \rightarrow 6 \text{Acetate}^- + 7 \text{Butyrate}^- + 20 \text{NH}_4^+ + 16 \text{H}_2 + 13 \text{H}^+$	Unclassified gram-positive nonsporing anaerobes
Citrate	$\text{Citrate}^{3-} + 2 \text{H}_2\text{O} \rightarrow \text{Formate}^- + 2 \text{Acetate}^- + \text{HCO}_3^- + \text{H}^+$	<i>Bacteroides</i> sp.
Aconitate	$\text{Aconitate}^{3-} + \text{H}^+ + 2 \text{H}_2\text{O} \rightarrow 2 \text{CO}_2 + 2 \text{Acetate}^- + \text{H}_2$	<i>Acidaminococcus fermentans</i>
Glyoxylate	$4 \text{Glyoxylate}^- + 3 \text{H}^+ + 3 \text{H}_2\text{O} \rightarrow 6 \text{CO}_2 + 5 \text{H}_2 + \text{Glycolate}^-$	Unclassified gram-negative bacterium
→ Succinate	$\text{Succinate}^{2-} + \text{H}_2\text{O} \rightarrow \text{Propionate}^- + \text{HCO}_3^-$	<i>Propionigenium modestum</i>
Oxalate	$\text{Oxalate}^{2-} + \text{H}_2\text{O} \rightarrow \text{Formate}^- + \text{HCO}_3^-$	<i>Oxalobacter formigenes</i>
Malonate	$\text{Malonate}^{2-} + \text{H}_2\text{O} \rightarrow \text{Acetate}^- + \text{HCO}_3^-$	<i>Malonomonas rubra</i> <i>Sporomusa malonica</i>
Benzoate	$2 \text{Benzoate}^- \rightarrow \text{Cyclohexane carboxylate}^- + 3 \text{Acetate}^- + \text{HCO}_3^- + 3 \text{H}^+$	<i>Syntrophus aciditrophicus</i>

The unusual fermentations of succinate and oxalate



The unusual fermentations of succinate and oxalate

