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1	Modification of wheat straw lignin by solid state fermentation with white-rot fungi
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# 20 Abstract

21	The potential of crude enzyme extracts, obtained from solid-state cultivation of four
22	white-rot fungi (Trametes versicolor, Bjerkandera adusta, Ganoderma applanatum and
23	Phlebia rufa), was exploited to modify wheat straw cell wall. At different fermentation
24	times, manganese-dependent peroxidase (MnP), lignin peroxidase (LiP), laccase,
25	carboxymethylcellulase (CMCase), avicelase, xylanase and feruloyl esterase activities
26	were screened and the content of lignin as well as hydroxycinnamic acids in fermented
27	straw were determined. All fungi secreted feruloyl esterase while LiP was only detected
28	in crude extracts from <i>B. adusta</i> . Since no significant differences (P>0.05) were
29	observed in remaining lignin content of fermented straw, LiP activity was not a limiting
30	factor of enzymatic lignin removal process. The levels of esterified hydroxycinnamic
31	acids degradation were considerably higher than previous reports with lignocellulosic
32	biomass. The data show that P. rufa, may be considered for more specific studies as
33	higher ferulic and <i>p</i> -coumaric acids degradation was observed for earlier incubation
34	times.
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36	Keywords: Wheat straw, White-rot fungi, Biodegradation
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# **1. Introduction**

46	Wheat straw is one of the most abundant crop residues in the world, representing
47	around 149 million tons per year on Europe according to FAO (2004). This huge
48	amount of residues may constitute a promising raw material that could potentially be
49	transformed into a more edible feed for ruminants (Rodrigues et al., 2008) or
50	alternatively it could also be used for the production of ethanol (Fang et al., 2002). In
51	either of these possibilities the main constraint to improve hydrolysis of this
52	lignocellulosic material is the complexity of the cell wall structure.
53	The degradation of the plant cell wall is often inefficient because most polymers
54	of cellulose and hemicellulose are either insoluble or too closely associated with the
55	insoluble matrix (Panagiotou et al., 2007). Furthermore, hydroxycinnamic acids,
56	particularly ferulic and <i>p</i> -coumaric acids, are covalently bound to cell wall pectins and
57	polysaccharides (arabynoxylans, xyloglucans) through ester linkages and to lignin,
58	mainly by ether bonds, thus influencing cell wall properties and its biodegradability.
59	The utilization of white-rot fungi enzyme complexes may be considered an
60	alternative research field to increase the accessibility of cell wall structure. Research has
61	shown that lignin is oxidised and degraded by a ligninase system (Elisashvili et al.,
62	2008; Rodrigues et al., 2008) composed by lignin peroxidase (LiP), manganese
63	peroxidase (MnP) and laccase. In addition, cellulases, hemicellulases and esterases are
64	also considered to be extremely important in the degradation process of lignocellulosic
65	biomass (Tabka et al., 2006; Panagiotou et al., 2007). In this way it is our opinion that
66	these enzymes should act in synergy to facilitate the complete degradation of cell walls.
67	The aim of the present work was to (i) study the production of enzyme complexes
68	by four different fungi - Trametes versicolor (TV), Bjerkandera adusta (BA),

69	Ganoderma applanatum (GA) and Phlebia rufa (PR) - at different times of incubation
70	under solid state fermentation (SSF) of wheat straw; (ii) to evaluate its influence in the
71	degradation of esterified hydroxycinnamic acids and (iii) removal of lignin, the most
72	recalcitrant biopolymer of plant cell wall.
73	
74	2. Methods
75	2.1. Fungal strains
76	Four fungal strains, Trametes versicolor, Bjerkandera adusta, Ganoderma
77	applanatum and Phlebia rufa, were used to obtain the enzymatic extracts. Fungi were
78	collected on the north of Portugal and were maintained on potato dextrose agar (PDA)
79	plates at 4°C and periodically subcultured.
80	
81	2.2. Enzyme production
82	Enzymatic extracts were obtained from a solid culture medium containing 15 g of
83	wheat straw with 0.5 g of glucose in 45ml of deionized water. Incubations were in 250
84	ml Erlenmeyer flasks containing the culture media and two 10 mm agar plugs removed
85	from each isolated fungus. Flasks were incubated at 27°C and fermented straw from
86	four flasks of each fungus was harvested every 7 days until 28 days after inoculation.
87	After harvesting, contents of the culture flasks were suspended in 150 ml of deionized
88	water and incubated on a rotary shaker (100 rpm) for 3 h. Extracts were filtered,

89 centrifuged and aliquots were used to determine enzyme activities.

90

## 91 **2.3. Experimental design and statistical analysis**

All treatment combinations were completed in quadruplicate. The main and interaction effects of time of incubation and fungal species factors (4 x 4 factorial design), enzyme kinetics, hydroxycinnamic acids and lignin amount were evaluated using PROC GLM in SAS 9.1 software (SAS<sup>®</sup> Inc., Cary, NC) for analysis of variance and significance tests. When significant (i.e., P<0.05) differences were obtained using least square means procedures of SAS to compare means at the 5% level of confidence using a multiple comparison *t*-test.

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#### 100 **2.4. Enzyme assays**

Enzymatic activities were determined at 25°C using a Helios UV-Vis 101 102 spectrophotometer (Thermo Fischer Scientific, Waltham, MA, USA). Manganese 103 peroxidase (MnP) activity was determined according to the modified method of Heinfling et al. (1998) by the formation of  $Mn^{3+}$ -tartrate ( $\varepsilon_{238} = 6.5 \text{ mM}^{-1}\text{cm}^{-1}$ ) from 1.5 104 105 mM MnSO<sub>4</sub> using 100 mM tartrate buffer (pH 5) and 10 mM H<sub>2</sub>O<sub>2</sub>. Lignin peroxidase 106 activity was monitored at pH 3.0 according to Tien & Kirk (1988), and the formation of veratraldehyde was monitored at 310 nm ( $\varepsilon_{310} = 9.3 \text{ mM}^{-1} \text{cm}^{-1}$ ). Laccase activity was 107 108 determined according to Dias et al. (2003) by measuring the oxidation of 2mM 2,2'-109 azino-bis-3-ethylbenzothiazoline-6-sulfonate (ABTS) buffered with 100 mM citrate-110 phosphate (pH 4.0) and formation of ABTS cation radical was monitored at 420nm ( $\varepsilon_{420}$ ) 111 =  $36.0 \text{ mM}^{-1}\text{cm}^{-1}$ ). Assay of feruloyl esterases was performed as reported by Mastihuba 112 et al. (2002) through a spectrophotometric method by measuring the production of 4-113 nitrophenol (4NP) from 4-nitrophenyl ferulate (4NPF), which was obtained from the 114 Institute of Chemistry of the Slovak Academy of Sciences (Slovakia). After 30 min 115 incubation at 50°C, 4NP released from 1 mM substrate (final concentration) buffered 116 with 100 mM phosphate pH 6.5 was determined by absorbance readings at 410 nm.

Absorbance was converted into concentration through a standard curve prepared with4NP (0.05-0.5 mM).

119	For cellulolytic enzyme assays, activities of carboxymethylcellulase (CMCase)
120	and Avicell digesting cellulase (avicelase) were measured according to the IUPAC
121	(Wood and Bhat, 1988). The reducing sugars released were determined by the
122	dinitrosalicylic acid (DNS), using glucose as a standard (Bezerra and Dias, 2004).
123	Xylanase activity was determined under similar conditions as described above, except
124	that 1 % xylan solution was used as the substrate (Mandels et al., 1974; Tabka et al.,
125	2006).
126	2.5. Determination of Lignin and of esterified hydroxycinnamic acids in wheat
127	straw samples
128	The acetyl bromide soluble lignin (ABSL) was used to determine lignin content of
129	samples as described by Fukushima and Hatfield (2001).
130	For the determination of hydroxycinnamic acids an adaptation of the procedures
131	described by Chien (1992) was used. Samples were milled to a particle size of 1mm and
132	further dried at 55°C for 48h and dewaxed with toluene/80% ethanol (2:1, v/v) in a
133	Soxtec apparatus for 3 h. After this, samples were incubated with 30 ml of ethanol
134	(80%) at 85°C for 1h with continuous agitation. Following centrifugation (14000 rpm)
135	at 5°C for 15 min, the residue was dried at 60°C overnight. A 25 mg portion of the
136	dewaxed samples was saponified with 5ml of 1M NaOH for 18h under $N_2$ at 25°C. An
137	internal standard solution (100 $\mu$ l) of $\beta$ -resorcylic acid in a solution (1:1, v/v) of
138	methanol and water was added. The samples were neutralized to pH 2.0 with 6M HCl.
139	The acidified solution was extracted with $3 \times 2$ ml of ethyl ether. The extract was dried
140	under nitrogen at 25°C. The final residue was redissolved in 1 ml of water:methanol and

141	stored in the dark prior to analysis by high-performance liquid chromatography
142	(HPLC). For the HPLC analysis a Dionex Ultimate 3000 with a PDA detector was used.
143	The reverse phase column (Kromasil, 250x4 mm, particle size 5 $\Box$ m, Teknokroma,
144	Spain) was maintained at 30°C during the runs. The samples (50 $\mu$ l) were analysed by
145	gradient elution of 5% formic acid (Solvent A) and methanol (Solvent B) (0 min, $B =$
146	5%; 2min, $B = 5\%$ ; 65 min, $B = 65\%$ ) at a flow rate of 1 ml/min and monitored between
147	200 and 400 nm. Phenolic acids were identified by comparison of retention time and
148	UV-Spectrum of pure standards. Calibration curves were established with appropriate
149	mixtures of ferulic, caffeic, syringic and coumaric acids. Results for lignin (g) and
150	hydroxycinnamic acids (mg) are expressed in relation to wheat straw initial weight (15
151	g).
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153	3. Results and discussion
155	
154	3.1. Enzyme activities
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<ol> <li>153</li> <li>154</li> <li>155</li> <li>156</li> <li>157</li> <li>158</li> <li>159</li> <li>160</li> <li>161</li> </ol>	<ul> <li>3.1. Enzyme activities</li> <li>Enzyme production during incubation of four different fungi is presented in</li> <li>Figure 1. MnP activity developed gradually over the incubation period showing</li> <li>maximum values for <i>P. rufa</i> and <i>B. adusta</i> (2.95 U/ml and 1.95 U/ml, respectively) on</li> <li>day 28, but no significant differences were observed between 21 and 28 days of</li> <li>incubation (Table 1).</li> <li>On the contrary, MnP production was lower for <i>G. applanatum</i> and <i>T. versicolor</i></li> <li>for all incubation times (Table 1). With the exception of B. <i>adusta</i> that showed residual</li> </ul>
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<ol> <li>153</li> <li>154</li> <li>155</li> <li>156</li> <li>157</li> <li>158</li> <li>159</li> <li>160</li> <li>161</li> <li>162</li> <li>163</li> </ol>	<ul> <li>3.1. Enzyme activities</li> <li>Enzyme production during incubation of four different fungi is presented in</li> <li>Figure 1. MnP activity developed gradually over the incubation period showing</li> <li>maximum values for <i>P. rufa</i> and <i>B. adusta</i> (2.95 U/ml and 1.95 U/ml, respectively) on</li> <li>day 28, but no significant differences were observed between 21 and 28 days of</li> <li>incubation (Table 1).</li> <li>On the contrary, MnP production was lower for <i>G. applanatum</i> and <i>T. versicolor</i></li> <li>for all incubation times (Table 1). With the exception of B. <i>adusta</i> that showed residual</li> <li>enzyme activity, laccase showed maximum activity at day 7 (Figure 1) for all the</li> <li>remaining fungi without any differences between the other incubation periods (Table 1).</li> </ul>

165 Regarding LiP, enzyme activity was only detected for *B. adusta*, showing the same
166 tendency (Figure 1) already observed for MnP with increasing values until the end of
167 the experiment.

168 The production of ligninolytic enzymes during wheat straw degradation by fungi 169 has already been reported by several authors (Arora et al., 2002; Rodrigues et al., 2008; 170 Zhang et al., 2008). However, the data regarding *P. rufa* and *G. applanatum* is being 171 presented for the first time using a culture medium containing wheat straw. Laccase and 172 MnP are considered to be the most common ligninolytic enzymes within white-rot fungi 173 (Nerud et al., 1996). In several studies with different white-rot fungi strains activities of 174 MnP and laccase are predominant (Vyas et al. 1994; Hofrichter et al. 1999; Tekere et al. 175 2001; Arora et al. 2002) and our results also show a general predominance on the 176 activity of these two enzymes. Our data also show that MnP activity is much higher 177 than that of laccase. This is in accordance to what was reported by Vyas et al. (1994) 178 and Hofrichter et al. (1999) who refer to maximum levels of MnP 10 times higher than 179 the maximum level of laccase activity. Production of LiP was only observed for B. 180 *adusta* with a general increase along the incubation time. While LiP is not always 181 detected (Tekere et al., 2001), Arora et al. (2002) and Vyas et al. (1994) detected LiP 182 for P. chrysosporium and T. versicolor in SSF wheat straw mediums. One possible 183 explanation for this may reside on the deficiency of identification of LiP activity when 184 using the veratryl alcohol oxidation assay (Arora et al. 2002) due to the presence of 185 inhibitors or colour interference by aromatic compounds (Hofrichter et al. 1999). 186 While all fungi tested produced avicelase (Figure 2) its activity was very low, 187 comparatively with CMCase. There were no significant differences for days 7, 14 and 188 21 (Table 1) and the maximum value observed (Figure 2.1) was on T. versicolor on day

189 28 (0.03 U/ml). In CMCase activity the most active producer appeared to be G.

190 applanatum, with a maximum value (0.13 U/ml) on day14, while in T. versicolor (0.07)191 U/ml), P. rufa (0.06 U/ml) and B. adusta (0.02 U/ml) the peak was observed on day 7 192 (Figure 2). The xylanase activity (Table 1) was quite different for the four fungi 193 (P<0.05). G. applanatum shows a first phase up to the second harvest (day 14) where it 194 had a maximum value (0.22 U/ml), then declined, but it still existed with a lower value 195 on day 28 (Figure 2). The activity of *P. rufa* between day 7 and 14 showed values fairly 196 stable (Figure 2). Finally, B. adusta and T. versicolor showed a variable production for 197 xylanase with no appreciable change over the 28 days of the trial. In line with our 198 findings, CMCase activity usually presents values greater than avicelase independently 199 of culture medium and fungi strains (Valášková and Baldrian, 2006; Rodrigues et al., 200 2008). Xylanase and Cellulolytic activities presented in this study are not within a high 201 range of values. However, these relatively low values must be interpreted in relation to 202 the overall objectives. In fact, if the utilization of these enzyme complexes is to be 203 directed to the improvement of fibrous feed nutritive value, than we want to achieve 204 maximum lignin degradation but not an extensive utilization of cellulose and 205 hemicelluloses that must remain as energy sources for ruminant animals.

Feruloyl esterase activity was quite similar (Table 1) for all fungi (P<0.05) with the exception of *G. applanatum*. There were no differences between day 7 and 28 (Table 1). Feruloyl esterase peak activity was detected on day 7 in all fungi with the exception of *T. versicolor* with a higher activity on day 14 and *P. rufa* which presented a second peak at 21 days of incubation (Figure 2).

Data on feruloyl esterase activity for these fungi grown on wheat straw is scarce or at least it is not available. Generally the main fungi involved on feruloyl esterase production are *Aspergillus* and *Penicillium* and its activity is dependent on the substrate used, more specifically with the carbon source (Panagiotou et al., 2007). Nevertheless, our data seem to fall within the range of values reported by these authors who studied
the production of feruloyl esterase by *P. brasilianum* grown on several substrates.
Furthermore, *G. applanatum* showed the highest (P<0.05) xylanase and feruloyl</li>
esterase activities (Table 1) indicating that the production of these two enzymes may be
strongly related. This possible synergy among these enzymes, directly interrelated to the
structural configuration of plant cell wall, has been evidenced by other authors (Ferreira
et al., 2007; Panagiotou et al., 2007) and it will be discussed further on.

From the data we have obtained, and similarly to what was already reported for some of these fungi (Rodrigues et al., 2008), the differences between enzyme activities are quite high and must be interpreted by the different strains of fungi cultivated during different periods of incubation and different medium base substrates.

226

### 227 **3.2. Lignin and esterified hydroxycinnamic acids**

228 Phenolic composition of wheat straw cell wall is presented in Table 2. As 229 expected results showed that ferulic and *p*-coumaric acids were the dominant esterified 230 hydroxycinnamic acids and lignin concentrations are within the range of values 231 normally reported for wheat straw. In spite of using different extraction methods, 232 similar results have been reported by Yosef et al. (2000) and Sun et al. (2001). 233 The effect of SSF in phenolic composition of wheat straw is presented in Table 3. 234 While no significant effect (P>0.05) was observed in esterified *p*-coumaric acid content 235 among the four fungi treatments, B. adusta gave the lowest decrease (P<0.05) in 236 esterified ferulic acid concentration. For both esterified syringic and caffeic acids P. 237 rufa treatment resulted in the highest values (P<0.05) in wheat cell wall after 28 days 238 incubation. However, along the time of incubation there was a significant decrease

(P<0.001) on the content of esterified hydroxycinnamic acids with no significant</li>
differences between 21 and 28 days of incubation (P>0.05) for esterified *p*-coumaric
and ferulic acids concentrations. Already at 7 days of incubation (Figure 3) *T. versicolor*and *P. rufa* treated straw showed lower concentrations of esterified *p*-coumaric and
ferulic acid, indicating that degradation was more effective with these two fungi in the
beginning of incubation.

245 The level of decrease in esterified *p*-coumaric and ferulic acid on grass lignocellulose

from Bermuda grass treated with two white-rot fungi (Ceriporiopsis subvermispora and

247 *Cyathus stercoreus*) reported by Akin et al. (1995) was around 50 and 65%,

248 respectively. More recently, Topakas et al. (2007) in a review on microbial production,

249 characterization and applications of feruloyl esterases (FAE) reported the release of

250 ferulic acid in several agroindustrial by-products and only one paper is referred for

251 wheat straw data. In it, Benoit et al. (2006) refer to quite lower levels of release pointing

values of 16% and 58% of *p*-coumaric and ferulic acids respectively in steam exploded

253 wheat straw. Nevertheless, these authors considered these results good due to the highly

resistant cell wall structure of wheat straw. Tapin et al. (2006) studied the potential of

255 wheat straw as raw material for papermaking and recovery of some phenolic

256 compounds with FAE from A. niger and xylanase and referred that treatment with FAE

released 7.5% and 12% of ferulic and *p*-coumaric acid respectively. However if this

treatment was associated with a light alkaline extraction the recovery increased to 20

and 25%, respectively.

Taking in account the measurements we performed during the experimental period our results show that a decrease of around 80% for both esterified *p*-coumaric and ferulic acids was obtained until 28 days of incubation (Table 3). However, in relation to the initial concentrations of these hydroxycinnamic acids in wheat straw, a decrease of 72% and 77% was measured at 21 days of incubation for *p*-coumaric and ferulic acids, respectively, while for the period between 21 and 28 days of incubation the decrease was only around 20% for both esterified hydroxycinnamic acids. In this way it seems that there is a first phase up to the 14-21 days of growth on which there is a rapid decrease of esterified *p*-coumaric and ferulic acids, and a second phase in which values remain fairly stable indicating that probably fungi produced all the necessary enzymes to release these compounds in the first 21 days of incubation (Figure 3).

These results indicate that all the fungi treatments were able to reduce the content of esterified *p*-coumaric and ferulic acids in higher extent than the application of commercial enzymes, probably due to the synergism between the enzyme complexes produced by the fungi as we have mentioned in a previous work (Rodrigues et al., 2008). This is also valid to explain why *T. versicolor* and *P. rufa* treatments showed a more pronounced degradation of these hydroxycinnamic acids in the first 7 days of incubation (Figure 3).

278 The lignin content decrease did not differ widely between the different fungi 279 treatments (Table 3). However there was a significant decrease (P<0.001) in the total 280 amount of lignin from day 7 until the end of the incubation period (Table 3) reaching a 281 value of 33%. When analysing the content of wheat straw lignin without any fungal 282 treatment (Table 2) it is possible to see that this decrease is around 43%, indicating that 283 lignin loss was quite low within the first 7 days of incubation (13%). Differences were 284 observed among the fungi treatments during the incubation period (Figure 3) with T. 285 versicolor and P. rufa treatments leading to a higher decrease in lignin content between 286 14 and 21 days of incubation.

287 Several authors have reported the potential for white-rot fungi to degrade lignin 288 and presented values that are quite variable depending on the strain, type of fermentation as well as on the incubation period. For instance, Jalč (2002) on a review
paper analysing the results of several authors presented values of wheat straw lignin
degradation that varied between 2-65%. Arora et al. (2002) showed percentage loss of
wheat straw lignin for *P. radiata* and *T. versicolor* of 18.5 and 12.5%, while other *Phlebia spp.* showed lignin losses that reached 25%. More recently, Zhang et al. (2008)
when studying the effect of steam explosion pre-treatment on lignin biodegradation of
wheat straw by *T. versicolor* reported a decrease around 30%.

296 As stated before lignin losses on the first 7 days of incubation were quite low with 297 a more pronounced decrease afterwards. The same has been observed by Arora et al. 298 (2002) who suggested a synergistic role in ligninolysis due to the fact that various 299 enzyme maxima occurred prior to maximum lignin loss. This sequential action of 300 enzymes in lignin degradation was also pointed out by Zhang et al. (2008). According 301 to these authors though the maximum of MnP and laccase activities were detected 302 during the first 10 days of wheat straw incubation with T. versicolor, lignin degradation 303 started later and tended to increase until the maximum degradation rate was reached on day 30. Our data also show a similar pattern in which significant lignin degradation 304 305 seems to occur after an increase in the enzyme activities of laccase. However, the same 306 was not observed for MnP activities as there was a general increase along the incubation 307 period.

308 Synergistic effects are also attributed to the interaction between esterases and 309 hemicellulases. Fungal feruloyl and *p*-coumaroyl esterases are capable of releasing 310 feruloyl and *p*-coumaroyl units and play an important role in biodegradation of 311 recalcitrant cell walls in grasses (Kuhad et al., 1997). These enzymes act synergistically 312 with xylanases to disrupt the hemicellulose-lignin association, without mineralization of 313 lignin *per se* (Borneman et al., 1990). Therefore, hemicellulose degradation seems to be 314 required before efficient lignin removal can commence, at least for some substrates.

315 This synergistic effect was also underlined by Panagiotou et al (2007) pointing out that

316 the production of feruloyl esterase and arabinofuranosidase is co-regulated.

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### 318 **4. Conclusions**

319 Our data show that the enzyme complexes produced by fungi seem to exert their 320 effect in the cell wall structure due to the synergism between the different types of 321 enzymes. In fact, the higher degradation of esterified hydroxycinnamic acids in the first 322 7-14days of incubation, directly related to the xylanase and feruloyl esterase activities 323 during this period, precede a more intensive degradation of the lignin structures. The 324 present study also indicated that the fungi treatments were able to reduce to a 325 considerable extent the content of esterified *p*-coumaric and ferulic acids. Considering 326 that wheat straw is quite recalcitrant and that results from the application of commercial 327 esterases do not normally approach such high values these results are of substantial 328 interest. 329 Nevertheless, more studies on the specificity of enzyme activities of fungi are still 330 necessary to improve our knowledge on the mechanisms that regulate its production and

- 331 specific interaction with the different substrates.
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453	Figure Captions
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455	Figure 1 – Ligninolytic enzyme activities of white-rot fungi during the incubation period.
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457	Figure 2 - Cellulolytic, hemicellulolytic and feruloyl esterase enzyme activities of
458	white-rot fungi during the incubation period.
459	
460	Figure 3 - Time course of hydroxycinnamic acids and lignin degradation during the
461	incubation period.
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Source	Enzyme activities (U/ml)							
	MnP	LiP	Laccase	Avicelase	CMCase	Xylanase	Feruloyl	
Fungi <sup>A</sup>								
BA	1.363 <sup>b</sup>	$0.259^{b}$	$0.004^{a}$	$0.006^{a}$	$0.006^{a}$	0.041ª	$0.018^{ab}$	
GA	$0.271^{a}$	$0.000^{a}$	$0.216^{c}$	0.003ª	$0.067^{c}$	$0.132^{d}$	$0.032^{\circ}$	
PR	1.928 <sup>c</sup>	$0.000^{a}$	$0.049^{b}$	$0.010^{b}$	$0.028^{b}$	$0.063^{b}$	0.016 <sup>a</sup>	
TV	0.144 <sup>a</sup>	$0.000^{a}$	$0.062^{b}$	0.014 <sup>c</sup>	0.054 <sup>c</sup>	0.112 <sup>c</sup>	0.021 <sup>b</sup>	
Time (days)								
7	0.307ª	$0.000^{a}$	$0.157^{b}$	$0.008^{a}$	$0.020^{a}$	0.025ª	$0.027^{c}$	
14	0.831 <sup>b</sup>	0.058 <sup>b</sup>	$0.049^{a}$	$0.008^{a}$	0.016 <sup>a</sup>	0.106 <sup>b</sup>	0.022 <sup>b</sup>	
21	1.242 <sup>c</sup>	$0.094^{\circ}$	0.061ª	$0.007^{a}$	$0.054^{b}$	$0.109^{b}$	$0.022^{b}$	
28	1.326 <sup>c</sup>	0.108 <sup>c</sup>	$0.062^{a}$	0.011 <sup>b</sup>	0.065 <sup>a</sup>	$0.107^{b}$	0.016 <sup>a</sup>	
Effects <sup>B</sup>								
Fungi	***	***	***	***	***	***	***	
Time	***	***	***	***	***	***	***	
Time*Fungi	***	***	***	***	***	***	***	

Table 1 - Enzyme activities from four white-rot fungi incubated with wheat straw during 28 days in solid state fermentation. \_\_\_\_\_

Values within a column bearing the same superscript are not significantly different (P>0.05) according to Tukey's test. <sup>A</sup> BA, *Bjerkandera adusta*; GA, *Ganoderma applanatum*; PR, *Phlebia rufa*; TV, *Trametes versicolor*. <sup>B</sup> \*\* P<0.01; \*\*\*P<0.001. 

479 Table 2 - Phenolic composition of wheat straw before incubation.

		Phenolic composi	tion <sup>A</sup>	
Es	Lignin (g)			
SyrA	CafA	p-CoumA	FerA	
15.4	3.6	136.3	101.2	1.76

Source	Phenolic composition <sup>A</sup>						
	Es	Lignin (g)					
	SyrA	CafA	p-CoumA	FerA			
Fungi <sup>B</sup>							
BA	11.0 <sup>a</sup>	1.5 <sup>a</sup>	59.2ª	41.0 <sup>b</sup>	$1.3^{a}$		
GA	13.5 <sup>b</sup>	1.7ª	54.8 <sup>a</sup>	35.9 <sup>ba</sup>	$1.4^{a}$		
PR	$17.8^{\circ}$	$2.2^{b}$	50.7ª	32.34 <sup>a</sup>	1.2ª		
TV	12.3 <sup>ab</sup>	1.4ª	50.2ª	31.0ª	1.2 <sup>a</sup>		
Time (days)							
7	15.6 <sup>b</sup>	$2.6^{\circ}$	95.1 <sup>c</sup>	66.4 <sup>c</sup>	$1.5^{\circ}$		
14	14.2 <sup>b</sup>	$1.6^{b}$	51.4 <sup>b</sup>	32.7 <sup>b</sup>	1.3 <sup>b</sup>		
21	13.9 <sup>b</sup>	1.5b	38.1ª	23.1ª	1.0 <sup>a</sup>		
28	10.9 <sup>a</sup>	$1.0^{\mathrm{a}}$	30.2 <sup>a</sup>	18.0ª	1.0 <sup>a</sup>		
Effects <sup>C</sup>							
Fungi	***	**	-	*	-		
Time	**	***	***	***	***		
Time*Fungi	-	*	-	***	-		

Table 3 - Phenolic composition of wheat straw incubated with four white-rot fungi in solid state fermentation. 

Values within a column bearing the same superscript are not significantly different (P>0.05) according to Tukey's test. <sup>A</sup> SyrA, Syringic acid; CafA, Caffeic acid; p-CoumA, *p*-coumaric acid; FerA, Ferulic acid; G, Guaiacyl, S, Syringyl; H, p-hydroxyphenyl. <sup>B</sup> BA, *Bjerkandera adusta*; GA, *Ganoderma applanatum*; PR, *Phlebia rufa*; TV, *Trametes versicolor*. 

<sup>C</sup> \* P<0.05; \*\* P<0.01; \*\*\*P<0.001. 







510 Figure 3

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