### **ORIGINAL ARTICLE**

### **Open Access**



# Optimization of an economical medium composition for the coculture of *Clostridium butyricum* and *Bacillus coagulans*

Yonghong Li<sup>1,2</sup>, Yun Wang<sup>1</sup>, Yingying Liu<sup>1</sup>, Xuan Li<sup>1</sup>, Lifei Feng<sup>3</sup> and Keke Li<sup>3\*</sup>

### Abstract

*Clostridium butyricum* is a spore-forming probiotic which can promote the enhancement of beneficial bacteria and maintain intestinal microecological balance. However, it is difficult to improve the production level of *C. butyricum* by conventional fermentation process. In this study, a co-fermentation process of *C. butyricum* DL-1 and *Bacillus coagulars* ZC2-1 was established to improve the viable counts and spore yield of *C. butyricum*, and the formula of coculture medium was optimized by flask fermentation. The results showed that the optimum medium composition is 10 g/L bran, 15 g/L corn steep powder, 15 g/L peptone, 1 g/L K<sub>2</sub>HPO<sub>4</sub> and 0.5 g/L MnSO<sub>4</sub>.Cultured stationarily in the optimal medium for 36 h, the number of viable bacteria of *C. butyricum* DL-1 reached 1.5 × 10<sup>8</sup> cfu/mL, Which was 375 times higher than that incubated in the initial medium. The sporulation rate reach 92.6%. The results revealed an economical and effective medium composition for the coculture of *C. butyricum* and *B. coagulans*, which achieved a 64.6% cost reduction. The co-fermentation process established in this study provides a new fermentation mode for the industrial production of other absolute anerobic bacteria.

### **Key points**

- A novel co-culture system was established.
- Medium composition for the coculture of C. butyricum and B. coagulans was optimized.
- The optimal medium cost is lower than what was reported.

Keywords: Optimization, Medium composition, Co-culture, Clostridium butyricum, Bacillus coagulans

### Introduction

Probiotics can improve human health (Li et al. 2020a). They are effective in enhancing intestinal immunity (La Fata et al. 2018) and treating diseases such as dyslipidemia (Matey-Hernandez 2017), non-alcoholic high-fat diet-induced liver disease (Liu et al. 2017) and cancers (Jones et al. 2013). Increasing numbers of probiotics have been used as medicines and feed additives recently.

<sup>3</sup> HeNanJinBaiHe Biotechnology Co., LTD, Anyang 450000, Henan, China

Full list of author information is available at the end of the article



© The Author(s) 2022. **Open Access** This article is licensed under a Creative Commons Attribution 4.0 International License, which permits use, sharing, adaptation, distribution and reproduction in any medium or format, as long as you give appropriate credit to the original author(s) and the source, provide a link to the Creative Commons licence, and indicate if changes were made. The images or other third party material in this article are included in the article's Creative Commons licence, unless indicated otherwise in a credit line to the material. If material is not included in the article's Creative Commons licence and your intended use is not permitted by statutory regulation or exceeds the permitted use, you will need to obtain permission directly from the copyright holder. To view a copy of this licence, visit http://creativecommons.gr/licenses/by/4.0/.

Commonly used probiotics species include yeast (Nelson et al. 2020), *Bacillus* (Mingmongkolchai and Panbangred 2018), *lactobacillus* (Das et al. 2020) and *Bifidobacterium* (Tian et al. 2020). *C. butyricum* (Poolsawat et al. 2019) is a promising emerging member.

*C. butyricum*, a strictly anaerobic spore-forming probiotic (Li et al. 2020b), can regulate the imbalance of host intestinal flora and maintain microecological balance (Cassir et al. 2016; Kanai et al. 2015; Pan et al. 2019). It

<sup>\*</sup>Correspondence: likeke202201@163.com

antagonizes pathogenic bacteria and promotes the proliferation of intestinal beneficial bacteria (Li et al. 2016, 2019b). Therefore, it is widely used to improve human immunity and treat intestinal flora imbalance (Hai-dong Lia 2018). It is also used in animal husbandry to improve animal production performance (Khajeh Bami et al. 2020). With the complete ban of antibiotics as feed additives, *C. butyricum* has a promising market prospect as an antibiotic substitute because of its marked animal health protection performance (Yi et al. 2020). Additionally, *C. butyricum* and *B. coagulans* can effectively inhibit *Helicobacter pylori* with few adverse events (Zhang et al. 2020), and could be used as alternative anti-Helicobacter pylori drug. They were also used in clinical treatment for acute Enteritidis and Intestinal microbiologic disorder.

As an obligate anaerobe, *C. butyricum* need strict anaerobic condition. Even provided with absolute anaerobic condition, the viable counts and spore yield of *C. butyricum* was not as high as that of other probiotics. The spore yield of *C. butyricum* is usually less than  $1 \times 10^9$  cfu/mL in industrial production.

While the spore yield of *B. subtilis* reached  $8.78 \times 10^9$  cfu/mL after the optimization of medium components and culture conditions (Posada-Uribe et al. 2015). And the viable counts of *L. plantarum* and *L. paracasei* reached  $2.77 \times 10^9$  and  $2.78 \times 10^9$  cfu/g in anaerobic solid-state co-fermentation, respectively (Chen et al. 2020).

Solid-state co-fermentation of C. butyricum and other probiotics can effectively enhance C. butyricum growth and sporulation (Su et al. 2018), suggesting that co-fermentation may be an effective alternative for obligate anaerobes. Mixed fermentation creates a biological hybrid system (Englezos et al. 2019), in which microorganisms synergistically metabolize and establish mutually beneficial symbiosis, providing better fermentation condition than their purebred counterpart (Hamid et al. 2019). Co-fermentation are widely used in food and feed industry. Dromedary yogurt was fermented with L. bulgaricus and Streptococcus thermophiles to improve its nutrition, texture and syneresis (Jrad et al. 2020). Rhizopus oligosporus and L. plantarum co-fermentation is an effective method to increase the antioxidant potential of Grass pea and flaxseed oil-cake (Stodolak et al. 2020).

In this study, a co-culture system of *C. butyricum* DL-1 and *B. coagulans* ZC2-1 were established. In the co-fermentation system, the facultative anaerobic *B. coagulans* strain consumes oxygen in the culture medium and provides anaerobic environment for the absolute anaerobic *C. butyricum* strain. The culture medium composition of co-fermentation process was optimized so as to obtain high viable counts and spore yield of *C. butyricum* at low medium cost. The co-fermentation process provided a new energy-saving fermentation mode for other absolute anaerobic microbes.

### Materials and methods

### Inoculum

*C. butyricum* DL-1 strain was provided by Jinbaihe biotechnology Co, Ltd in Tangyin Country, Anyang City, Henan Province, China. Its 16S rRNA gene sequences have been deposited in GenBank with the accession numbers of MW218001.

#### Medias

The broth media contained 10 g/L peptone, 3 g/L beef extract, and 5 g/L NaCl, with a pH value of  $7.0\pm0.1$ . Solid nutrient agar media composed of 10 g/L peptone, 3 g/L beef extract, 5 g/L NaCl, and 10 g/L agar with a pH value of  $7.0 \pm 0.1$ . Solid acid-producing bacteria selection media contained 5 g/L glucose, 5 g/L peptone, 1 g/L yeast extract powder, 0.3 g/L CaCO<sub>3</sub>, and 10 g/L agar with a pH value of 7.0. Proliferation medium of C. butyricum DL-1 was composed of 5 g/L glucose, 5 g/L sodium chloride, 3 g/L sodium acetate trihydrate, 10 g/L tryptone, 3 g/L yeast extract, 10 g/L beef extract, 1 g/L soluble starch, 0.5 g/L L-cysteine hydrochloride, pH 7.2. Proliferation medium of B. coagulans was composed of 10 g/L glucose, 5 g/L yeast extract, 10 g/L peptone, pH 6.8-7.0. Initial coculture media of C. butyricum DL-1 and the four B. coagulans strains was composed of 10 g/L glucose, 10 g/L tryptone, 5 g/L yeast extract, pH 6.8-7.0, all the mediums were sterilized at 121 °C for 20 min.

### B. coagulans acclimation and screening

Inoculum samples were taken from the gut of health chicken and commercial kimchi. The samples diluted by 10 times with sterile water were shaken for 30 min, and then let stand for 10 min. The supernatants obtained were water bathed at 80 °C for 20 min and then inoculated to the broth medium. Then, the mixture was cultured at 200 rpm and 37 °C for 24 h. Culture broth of appropriate concentration was spread on the solid acid-producing bacteria selection media and cultured at 37 °C stationarily for 48 h. The colonies with obvious calcium-dissolving circles were streaked on solid nutrient agar plates for further purification. The pure colonies were preserved on nutrient agar slants at 4 °C for further study.

The screened strains were identified by morphological characterization combined with phylogenetic analysis. Microbial phenotypic characteristics were determined by observing colonial and mycelia morphology by naked eyes and an optical microscope, respectively.

Phylogenetic analysis was based on their 16S ribosomal DNA sequences. The 16S rRNA gene sequence fragments were amplified with the primer pair of 27F (5'-AGAGTT TGATCCTGGCTCAG-3') and 1492R (5'-GGTTACCTT GTTACGAC T T-3'). The PCR protocol consisted of the following steps: 5 min at 94 °C for the first denaturation step, followed by 30 cycles of denaturation at 94 °C for 30 s, annealing at 55 °C for 30 s, and extension at 72 °C for 2 min, and ended with a final extension step at 72 °C for 7 min. The PCR reaction mixture (20 µL) consisted of an appropriate amount of DNA template (10–100 ng), 1.0 µL of Taq DNA polymerase (Beijing Com Win Biotech Co. Ltd., China), 0.5 µL of 10.0 µM each primer, and  $8.5 \ \mu L$  of ddH<sub>2</sub>O. The reaction mixture without template DNA was used as a negative control. The PCR product was verified using agarose gel electrophoresis and purified using the QIA Quick purification kit. Pure PCR products were sequenced by TsingKe Biological Technology Co. Ltd., Zhengzhou, China.

Multiple sequence alignments were performed with ClustalW in MEGA 6, and phylogenetic trees were constructed from the evolutionary distance data calculated from Kimura's two-parameter model using the neighborjoining method by MEGA 6. Bootstrap analyses were performed based on 1000 random resampling. Reference sequences were retrieved from GenBank with the accession numbers indicated in the trees.

### Selection of coculture system

*B. coagulans* inoculum was cultured in proliferation medium at 37 °C and 180 rpm for 16 h. *C. butyricum* DL-1 inoculum was cultured at 37 °C stationarily for 16 h, with the shake flasks sealed with 8 layers of gauze and 2 layers of kraft paper. The co-fermentation condition was as follows: loading liquid ratio was 40%, inoculation ratio of *C. butyricum*DL-1 and *B. coagulans* strains was 6% and 4%, respectively. The shake flask was sealed with 8 layers of gauze and 2 layers of kraft paper were cultured stationarily at 37 °C. After a 24 h culture, the viable counts and spore concentration were analyzed.

# Determination of total viable counts and spore yield of C. *butyricum* DL-1

After sequential tenfold dilution of cell suspensions of *C. butyricum*, 100  $\mu$ L of samples were spread on agar plates. The colonies formed after incubation at 37 °C for 16 h were counted and statistically analyzed. Viable counts were expressed as colony-forming units per milliliter (cfu/mL). Spore concentration was measured by the same method as that of viable counts except that the cell suspension was heated at 80 °C for 10 min in advance. Spore yield was calculated as the percentage of spore count to

total viable cells of *C. butyrium* DL-1. Three replicates were set for each dilution.

### Growth curve of strain C. *butyricum* DL-1 and *B. coagulans* ZC2-1

Specific *C. butyricum* DL-1 proliferation medium inoculated at a 4% inoculum size was cultured stationarily at 37 °C, with a 60% filling volume.  $OD_{600}$  and pH of the culture broth were assayed every 4 h. Growth process of *B. coagulans* ZC2-1 was monitored by the same protocol as that of *C. butyricum*DL-1, except that the inoculated proliferation medium was cultured at 180 rpm, with a filling volume of 20%.

# Optimization of co-fermentation medium formula of strain *C. butyricum*DL-1 and *B. coagulans* ZC2-1

Single-factor tests were used to study the effect of carbon source, nitrogen source, and inorganic salts on the viable counts and spore yield of C. butyricumDL-1. The factors were studied successively, and the optimization results were used in subsequent experiment step. Bran, corn starch, soluble starch, sucrose, lactose, maltose and glucose were used as alternative carbon source. Corn steep powder, soybean meal powder, peptone, beef extract, fishmeal, tryptone, yeast extract and yeast were used as alternative nitrogen source. NaCl, KCl, K<sub>2</sub>HPO<sub>4</sub>, CaCO<sub>3</sub>, MnSO<sub>4</sub>, MgSO<sub>4</sub>, and Sodium acetate trihydrate  $[C_2H_3NaO_2(H_2O)]$  were used as candidate inorganic salts. Viable counts and spore yield of C. butyricum DL-1 were analyzed at regular intervals with the methods described above. Three parallel experiments were conducted for each experimental group.

Based on the results of single-factor tests, a  $L_9(3^3)$  orthogonal experiment was designed to optimize the concentration of carbon source and nitrogen source, and a  $L_9(3^2)$  orthogonal experiment was designed to study the effect of inorganic salts concentration on the viable counts and spore yield of *C. butyricum* DL-1. The orthogonal experiment was designed by SPSS 20.0 software.

### Results

### Isolation and identification of B. coagulans strains

Polyphasic taxonomic analyses of the strains were conducted based on their phenotypic characteristics and phylogenetic analysis (Fig. 1). Strain ZC2-1 form white opaque circular colonies with a white dot in the center (Fig. 1a), and its cells are short rod shape of 0.4–0.8  $\mu$ m wide by 2.5–4.0 long (Fig. 1e). Strain ZA-1 and ZC-9 both from light milky white small round colonies with moist surface and viscous texture (Fig. 1b, d), except that there is a light white transparent circle around the single colony of ZC-9. Their cells have rod shape of 0.5–1.5  $\mu$ m wide by 5.0–8.3  $\mu$ m long (Fig. 1f) and 0.4–0.8  $\mu$ m wide



by 1.8–3.2  $\mu$ m long (Fig. 1h), respectively. The colony of ZB-1 is dark white colony with irregular edge, rough surface, and viscous texture (Fig. 1c), and its cells show slender rod shape with the size of 0.4–0.8  $\mu$ m wide by 1.8–3.2  $\mu$ m long (Fig. 1g).

16S rRNA sequences of the four *B. coagulans* ZC2-1, ZA-1, ZB-1, ZC-9 (shown in Additional file 1) were deposited in GenBank with the accession numbers MW195020, MW504830, MW504831, MW504832, respectively. Among them, strain *B. coagulans* ZC2-1 has been stored in China General Microbiological Culture



Collection Center with the preservation numbers of CGMCC No. 22951.

The 16S rRNA sequence of ZC2-1 exhibited 99.93% identity with a *B. coagulans* strain (MT604689.1). The 16S rRNA sequence of ZA-1 and ZB-1 revealed 100% identity with the *B. coagulans* strain MT611810.1 and MT611733.1, respectively. And the 16S rRNA sequence of ZC-9 has a 99.93% identity with the *B. coagulans* strain MT626077.1. ZC2-1, ZA-1, ZB-1, ZC-9 was located in the same *B. coagulans* clade (Fig. 2), and their closest relative were *B. coagulans* strain KCCM203098.

### Establishment of coculture system

The four *B. coagulans* strains ZC2-1, ZA-1, ZB-1, ZC-9 were co-fermented with *C. butyricum* DL-1 under the condition described before. After a 24 h culture, the *C. butyricum* spore concentration of four co-culture system were  $5.5 \times 10^5$ ,  $4.5 \times 10^5$ ,  $4.8 \times 10^5$ ,  $5.1 \times 10^5$  cfu/mL, respectively. The highest *C. butyricum* spore concentration was obtained in coculture system composed of *B. coagulans* ZC2-1 and *C. butyricum* DL-1. Therefore, this co-culture system was studied further.

# The growth curve and pH curve of C. *butyricum* DL-1 and B. *coagulans* ZC2-1

The lag period of *C. butyricum* DL-1 lasted only 4 h in the proliferation medium (Additional file 1: Fig. S1). Then the logarithmic phase began with the cell multiplying rapidly and pH dropping sharply. The stable period began at 12 h, and fermentation process entered the decay period at 20 h with pH value increasing continuously.

*B. coagulans* ZC2-1 grew slowly in the proliferation medium in the lag period with pH decreasing slowly (Additional file 1: Fig. S2). From the 8th hour, the bacteria rapidly propagated into the logarithmic phase and reached the plateau at 16 h.

There is a markedly negative correlation between the changing trend of cell concentration and pH value. In the stable and decay period, bacterial growth was inhibited by low pH, low nutrients concentration and high harmful metabolites concentration caused by bacterial growth. The increasing pH value in the decay period may be related to the autolysis of the bacteria cells. At late logarithmic phase, the bacterial cell concentration reached the highest, and the cells exhibited the highest viability and fertility in the same time. Therefore, the culture broth of *C. butyricum* DL-1 harvested after cultured for 16 h, 12 h for *B. coagulans* ZC2-1, was used as inoculum for co-fermentation process.

### Optimization of mixed fermentation medium composition

It was found that the concentration of *B. coagulans* cells in co-fermentation broth is far inferior to the culture result in its purebred fermentation. Additionally, *B. coagulans* spore yield in co-fermentation process is almost negligible. Therefore, the viable bacteria concentration and spore yield of *C. butyricum* viable were used as medium optimization criterion in this study.

# Effect of carbon source types on the viable counts and spore yield of *C. butyricum* DL-1

When bran is used as carbon source, the concentration of viable bacteria and spores in the culture broth reached the highest (Fig. 3). The viable counts reached  $0.83 \times 10^7$  cfu/mL, compared with the result of glucose  $(0.04 \times 10^7$  cfu/mL), there is a 20.75 time improvement (Fig. 3). Besides provision carbon source, bran contains microcomponents such as iron, magnesium, sulfur, phursphorus, vitamin A, vitamins C, various amino acids and other grow factors which facilitate bacterial growth (Ritthibut et al. 2020). Therefore, bran showed much better fermentation performance than other carbon sources. It was used as the only carbon source in further study.

# Effect of nitrogen source sorts on the viable counts and spore yield of *C. butyricum*

When corn steep powder was used as nitrogen source, the number of both viable counts and spores were the highest (Additional file 1: Fig. S3), reaching  $5.6 \times 10^7$  cfu/mL and  $3.5 \times 10^7$  cfu/mL respectively. Viable counts increased by 140 times and the spore yield increased by 87.5 times. The reason of the remarkable improvement was that the carbon and nitrogen source in the initial medium was unsuitable for *C. butyricum* DL-1. In order to further increase the viable counts and spore yield of *C. butyricum* DL-1, composite nitrogen source with more comprehensive nutrition was studied.

The concentration of viable bacteria and spores of Group 2 was the highest (Table 1), reaching  $7.1 \times 10^7$  cfu/mL and  $5.8 \times 10^7$  cfu/mL respectively, the viable bacteria increased by 177.5 times. The spore rate of Group 1 was the highest, but the number of viable counts and spore was lower than that of Group 2.With rich protein, amino acids, vitamins, minerals and trace grow factors, corn steep powder can provide comprehensive nutrient for the growth of microbes (Zeng et al. 2018).Peptone contains vitamins and other growth factors (Setiari et al. 2016). They are both good choices for bacterial nitrogen source.

# Effect of the carbon and nitrogen source concentration on the viable counts and spore yield of *C. butyricum* DL-1

A  $L_9$  (3<sup>3</sup>) orthogonal table (Table 2) was designed to optimize the concentration of carbon source and nitrogen source. Bran, peptone and corn steep powder concentration were set as factors in this orthogonal test.



TUNIC I THE OPTIMIZED IESUITS OF COMPOUND HILLOGEN SOURCE
---

Nitrogen source	$ \begin{array}{llllllllllllllllllllllllllllllllllll$		Spore rate (%)	
Group1	4.8	4.1	85.4	
Group2	7.1	5.8	81.7	
Group3	3.1	2.4	77.4	
Group4	4.0	2.2	55.0	
Group5	5.0	1.7	34.0	
Group6	1.8	0.9	50.0	
Group7	4.5	2.1	46.7	
Group8	4.2	2.7	64.3	
Group9	2.3	1.3	56.5	
Contrast	5.6	3.5	62.5	

Group1 to 9 indicate the combination of corn steep powder with soybean meal powder, peptone, beef paste, fishmeal, tryptone, yeast extract, yeast, NH<sub>4</sub>Cl and (NH<sub>4</sub>)<sub>2</sub>SO<sub>4</sub> respectively. The ratio of corn steep powder to other nitrogen sources is 1:1, and the total nitrogen source content is 15 g/L. 15 g/L corn steep powder was used as control

According to the range analysis results (Table 2), the three factors had the similar influence on the viable counts and spore yield of *C. butyricum* DL-1. The order of importance was corn steep powder concentration > peptone concentration > bran concentration.

The optimum contents of carbon source and nitrogen source were determined as 10 g/L bran, 15 g/L peptone, and 15 g/L corn steep powder. The verification results conducted under the optimal condition combination were as follows: the viable counts and spore yield of *C. butyricum* reached  $8.8 \times 10^7$  and  $7.6 \times 10^7$  cfu/mL, respectively. The number of viable bacteria increased 220 times. The results were better than all those shown in the orthogonal table, which further verified the conclusion drawn by the orthogonal experiment.

# Effect of inorganic salts on the viable counts and spore yield of *C. butyricum* DL-1

Inorganic salts play an important role in the growth of microorganisms. Phosphorus and sulfur element are important component of DNA, RNA and protein. Many metal ions serve as cofactors of metabolic enzymes.

 $K_2$ HPO<sub>4</sub> was proved to be the top factor in promoting *C. butyricum*'s growth and sporulation (Fig. 4). Sodium acetate trihydrate, MnSO<sub>4</sub>, and MgSO<sub>4</sub> also exhibited marked enhancement effect, so the combination of  $K_2$ HPO<sub>4</sub> and the three inorganic salts was further studied. The results showed that the optimal inorganic salts

Level	Bran (g/L)	Peptone (g/L)	Corn steep powder (g/L)	<i>C. butyricum</i> viable counts (× 10 <sup>7</sup> cfu/mL)	C. <i>butyricum</i> spores (× 10 <sup>7</sup> cfu/mL)
1	20	15	5	5.8	4.4
2	10	10	15	8.5	7.4
3	20	5	15	6.1	5.2
4	10	15	10	7.4	5.7
5	15	15	15	8.2	6.1
6	20	10	10	5.6	3.9
7	15	10	5	6.5	3.5
8	15	5	10	3.1	2.7
9	10	5	5	5.8	3.5
-K <sub>1a</sub>	7.23	5.00	6.03		
-K <sub>2a</sub>	5.93	6.87	5.37		
-K <sub>3a</sub>	5.83	7.13	7.60		
R <sub>A</sub>	1.40	2.13	2.23		
-K <sub>1b</sub>	5.53	3.80	3.80		
-K <sub>2b</sub>	4.10	493	4.10		
-K <sub>3b</sub>	4.50	5.40	6.23		
R <sub>B</sub>	1.43	1.60	2.43		

**Table 2** The orthogonal experiment design table ( $L_{\alpha}$  (3<sup>3</sup>) for carbon source and nitrogen source concentration and results analysis

combination for the of coculture of *C. butyricum*DL-1 and *B. coagulans* ZC2-1 was K<sub>2</sub>HPO<sub>4</sub> and MnSO<sub>4</sub> (Additional file 1: Table S1), with the viable counts and spores rate reaching  $1.04 \times 10^8$  cfu/mL and 91.3%, respectively. The concentration of K<sub>2</sub>HPO<sub>4</sub> and MnSO<sub>4</sub> was optimized by a L<sub>9</sub>(3<sup>2</sup>) orthogonal experiment (Additional file 1: Tables S2, S3), with K<sub>2</sub>HPO<sub>4</sub> (A) and MnSO<sub>4</sub> (B) content as factors.

According to the range analysis results (Additional file 1: Table S3),  $K_2HPO_4$  is the most important influence factor for the viable bacteria and spore rate of *C. butyricum* DL-1. The optimum inorganic salt combination was 1 g/L  $K_2HPO_4$  and 0.5 g/L MnSO<sub>4</sub>. Under this condition, the viable counts and spore rate of *C. butyricum* DL-1 reached  $1.3 \times 10^8$  cfu/mL and 92.3%, respectively. The number of viable bacteria increased 325 times.

### Fermentation result in the optimal medium

Different from their growth curves in pure culture, *B. coagulans* ZC2-1 started growth earlier than *C. butyricum* DL-1 in the coculture system. At lag phase, the cells of *B. coagulans* strain ZC2-1 grow gradually from 1 to 2 h (Fig. 5), while Dissolved oxygen (DO) decreased slowly. Then, *B. coagulans* strain ZC2-1 growth enter logarithmic phase, DO decreased rapidly to zero at 10 h,

accompanied by the rapid cell proliferation of *B. coagulans* strain ZC2-1. *C. butyricum* DL-1 began to grow at 12 h under the absolute anaerobic condition provided by *B. coagulans* strain, and enter logarithmic phase at 16 h. After a temporary rest, *B. coagulans* strain grew fast at a much bigger speed, which may be caused by the supplement of nutrition. The stable phase of *B. coagulans* strain ZC2-1 and *C. butyricum* DL-1 began at 28 h and 36 h, respectively. At 36 h, the viable counts and spores yield of *C. butyricum* DL-1 both reached the peak value of  $1.5 \times 10^8$  cfu/mL and  $1.4 \times 10^8$  cfu/mL respectively. The number of viable bacteria increased 375 times.

### Discussion

Although antibiotic has made significant contribution in protecting human and animal health. Its abuse may lead to environmental antibiotic residues (Silvia Munoz-Price et al. 2016). Residual antibiotics could interfere natural beneficial gut flora and improve pathogenic bacterial antibiotic tolerance (Chen et al. 2019). It could also lead to the spread of antibiotic resistance genes (ARGs) in environment and cause serious health problems by changing human and animals' gut microbiota structure (Ben et al. 2019; Duan et al. 2020).Therefore, The development of ecofriendly disease preventative approaches

K value stands for the mean value, for example, K1a, K2a and K3a correspond to A are the mean values of factor A, at level 1, level 2, and level 3, respectively, and so on. R stand for range value, correspond to the different between the highest k value and the lowest k value. English letter A and B in rang analysis results stand for the results of *C. butyricum* DL-1 viable counts and spore yields, respectively



will be beneficial to the health management in animals farming (Alagawany et al. 2018). Probiotic preparations will not cause drug-resistance. Therefore, they are considered to be the most promising antibiotic substitutes (Ouwehand et al. 2016). Besides feed supplement, probiotics are also used in medicines and healthcare products. Probiotic preparation on the market includes bacteria, fungus and yeast. The commonly used probiotics are the strains of *B. subtilis, Lactobacillus* sp., *Bifidobacterium* sp., and *Streptococcus* sp. As an emerging spore forming probiotic, *C. butyricum* does not have big market share yet. So it is of great interest to research simple and costeffective fermentation process so as to increase its production and application.

Scientists have made great effort to improve the viable counts and spore yield of *C. butyricum* strains. Kong et al. (2004) increased *C. butyricum's* viable counts by optimizing the medium composition. Li et al. (2020b) reported that pH value was a crucial factor for the spore formation

of *C. butyricum*. Down-regulation pH value from 6.5 to 5.5 during the fermentation process promoted *C. butyricum*'s sporulation rate to 90%. For most *C. butyricum*, it is obligatory to provide anaerobic agents or nitrogen gas protection to create an anaerobic fermentation environment, which increase the fermentation equipment investment and operation cost greatly. As an alternative, we established a coculture process of *C. butyricum* DL-1 and *B. coagulans* ZC2-1. In the co-fermentation system, the facultative anaerobic *B. coagulans* strain consumes oxygen in the culture medium and provides anaerobic environment for the strict anaerobic *C. butyricum* DL-1.

Fermentation medium component such as carbon sources, nitrogen sources, inorganic salts and growth factors are important factors affecting microbial growth. Therefore, we optimized the culture medium composition of the co-fermentation process so as to obtain high viable counts and spore yield of *C. butyricum* at low medium cost. Despite the differences among the



 Table 3
 Cost comparison of our medium and reported medium

Input	Price (USD/Kg <sup>a</sup> )	Reported Medium <sup>Q</sup>		Newly designed medium	
		(g/L <sup>b</sup> )	(USD/L <sup>c</sup> )	(g/L)	(USD/L)
Glucose	249	2.44	0.608	-	_
Yeast extract	224	2.08	0.466	-	-
Tryptone	448	1	0.045	-	-
(NH <sub>4</sub> ) <sub>2</sub> SO <sub>4</sub>	175	0.1	0.018	-	-
NaHCO <sub>3</sub>	142	0.1	0.014	-	-
MnSO <sub>4</sub> ·H <sub>2</sub> O	151	0.02	0.003	0.5	0.0755
MgSO <sub>4</sub> ·7H <sub>2</sub> O	75	0.02	0.0015	-	-
CaCl <sub>2</sub>	161	0.002	0.0003	-	-
Bran	0.255	_		10	0.00255
Corn steep powder	0.413	_		15	0.006195
Peptone	0.295	_		15	0.004425
K <sub>2</sub> HPO <sub>4</sub>	320	_		1	0.32
Total (USD/L)		1.1558		0.40867	

Q: Formula reported by Qing Kong et al

<sup>a</sup> Cost of each component was calculated based on Sigma-Aldrich prices (accessed on December 2020)

<sup>b</sup> Amount of component (g) per liter of medium

<sup>c</sup> Cost of component per liter of medium

medium compositions and their concentrations, the cost of reported media for *C. butyricum* cultivation was quite high (He et al. 2017; Li et al. 2019a). In this study, a low-cost medium formula for the co-fermentation of *C. butyricum* DL-1and *B. coagulans* ZC2-1was designed. Readily available and inexpensive food industry byproducts were used as the main raw material so as to further decrease the cost. And a 64.6% reduction in culture medium cost is achieved compared with Qing Kong' medium (Table 3).

The mixed fermentation of microorganisms with different growing characteristics may solve some intractable problems faced by purebred fermentation. Co-fermentation together with facultative anaerobic strains provides an effective solution for absolute anaerobic bacteria culture. Microbial co-fermentation is widely used in the production of animal feed (da Silva Brito et al. 2020), protein (Jia et al. 2018), drugs (Pettit 2009), foods (Capece et al. 2018), biological control (Ma et al. 2020), and environmental management (Chen et al. 2019). B<sub>12</sub> was produced by mixed fermentation of Propionibacterium freudenreichii and L. brevis (Xie et al. 2019); Dairy products (Kongo et al. 2006) and lactic acid (Zhang and Vadlani 2015) was produced by co-fermentation of B. animalis and L. acidophilus. Cong et al. (2019) used the mixed fermentation broth of R. nigricans and Trichoderma pseudokoningii to control cucumber wilt, and found that the combined fermentation has a synergistic effect on the control of Fusarium oxysporum. Based on the characteristics of C. butyricum and B. coagulans, a green and energy-saving co-fermentation process was established in this study. Without the need of anaerobic environment, C. butyricum co-fermentation process was simplified, and the production cost was reduced greatly.

In the mixed culture of multiple strains, the interaction among the strains should be explored based on their growth characteristics. Viable counts, spore transformation rate, fermentation period and other factors should be considered so as to obtain the maximum benefits. Furthermore, it is necessary to further optimize the co-fermentation process of *C. butyricum* and *B. coagulans* so as to provide theoretical basis and technical guidance for the production of *C. butyricum*.

In this study, the effect of carbon source, nitrogen source and inorganic salts were studied. The co-fermentation medium formula of *C. butyricum* DL-1 and *B. coagulans* ZC2-1was optimized as 10 g/L bran, 15 g/L corn steep powder, 15 g/L peptone, 1 g/L  $K_2$ HPO<sub>4</sub>, and 0.5 g/L MnSO<sub>4</sub> at pH 7.0. Cultured in the optimized medium formula, the concentration of viable bacteria and spores of *C. butyricum* DL-1 reached 1.5 × 10<sup>8</sup> cfu/mL and 92.6% after a 36 h static culture at 37 °C. The number of viable bacteria increased 375 times. Besides,

the economic assessment revealed the great potential of the medium for *C. butyricum* large-scale production. The co-fermentation process established in this study also provides an effective alternative for the industrial production of other absolute anerobic bacteria.

### Supplementary Information

The online version contains supplementary material available at https://doi. org/10.1186/s13568-022-01354-5.

Additional file 1. Sequencing results of 165 rRNA of four *B. coagulans;* Table S1 The optimized results of composite inorganic salts; Table S2 Factors and levels of orthogonal experiment design of composite inorganic salts; Table S3 The orthogonal experiment design table (L9 (32)) and results analysis of composite; Fig. S1 Growth characteristics and pH change trend of strains *C. butyricum* DL-1; Fig. S2 Growth characteristics and pH change trend of strains *B. coagulans* ZC2-1; Fig. S3 The effect of nitrogen source sorts on the viable counts and spore yield of *C. butyricum*.

#### Acknowledgements

We would like to thank for the support of the Key R&D and Promotion Project of Henan Province (212102310246) and TopEdit (www. topeditsci.com) for its linguistic assistance during the preparation of this manuscript.

#### Authors' contributions

YL: Investigation, Validation, Methodology, Resources, Supervision. YW: Project administration, Writing-Original draft, Data curation. YL: Prepared experiments and isolated strain, Project administration, Data curation, Writing-Reviewing and Editing. XL: Data curation, Writing-Reviewing and Editing. LF: Writing-Reviewing and Editing. KL: Methodology, Supervision, Funding and new ideas. All authors read and approved the final manuscript.

#### Funding

This work was supported by the Key R&D and Promotion Project of Henan Province (No. 212102310246) of China.

#### Availability of data and materials

All data generated or analyzed during this study are included in this published article and its Additional files.

### Declarations

**Ethics approval and consent to participate** Not applicable.

#### **Consent for publication**

Written informed consent for publication was obtained from all participants.

#### **Competing interests**

To the best of our knowledge, the named authors have no conflict of interest, financial or otherwise.

#### Author details

<sup>1</sup>Key Laboratory of Advanced Drug Preparation Technologies, Ministry of Education, School of Pharmaceutical Sciences, Zhengzhou University, Zhengzhou 450001, Henan, China. <sup>2</sup>Henan Province Collaborative Innovation Center of New Drug Research and Safety Evaluation, Zhengzhou 456150, Henan, China. <sup>3</sup>HeNanJinBaiHe Biotechnology Co., LTD, Anyang 450000, Henan, China.

Received: 27 September 2021 Accepted: 26 January 2022 Published online: 15 February 2022 Alagawany M, Abd El-Hack ME, Farag MR, Sachan S, Karthik K, Dhama K (2018) The use of probiotics as eco-friendly alternatives for antibiotics in poultry nutrition. Environ Sci Pollut Res 25:10611–10618

Ben Y, Fu C, Hu M, Liu L, Wong MH, Zheng C (2019) Human health risk assessment of antibiotic resistance associated with antibiotic residues in the environment: A review. Environ Res 169:483–493

Capece A, Romaniello R, Pietrafesa A, Siesto G, Pietrafesa R, Zambuto M, Romano P (2018) Use of *Saccharomyces cerevisiae var. boulardii* in cofermentations with *S. cerevisiae* for the production of craft beers with potential healthy value-added. Int J Food Microbiol 284:22–30

Cassir N, Benamar S, La Scola B (2016) *Clostridium butyricum*: from beneficial to a new emerging pathogen. Clin Microbiol Infect 22:37–45

Chen J, Ying G-G, Deng W-J (2019) Antibiotic residues in food: extraction, analysis, and human health concerns. J Agric Food Chem 67:7569–7586

Chen K, Gao C, Han X, Li D, Wang H, Lu F (2020) Co-fermentation of lentils using lactic acid bacteria and *Bacillus subtilis natto* increases functional and antioxidant components. J Food Sci 86:475

Cong Y, Fan H, Ma Q, Lu Y, Xu L, Zhang P, Chen K (2019) Mixed culture fermentation between *Rhizopus nigricans* and *Trichoderma pseudokoningii* to control cucumber Fusarium wilt. Crop Prot 124:104857

da Silva Brito GSM, Santos EM, de Araújo GGL, de Oliveira JS, Zanine AdM, Perazzo AF, Campos FS, de Oliveira Lima AGV, Cavalcanti HS (2020) Mixed silages of cactus pear and gliricidia: chemical composition, fermentation characteristics, microbial population and aerobic stability. Sci Rep. https:// doi.org/10.1038/s41598-020-63905-9

Das S, Mishra BK, Hati S (2020) Techno-functional characterization of indigenous *Lactobacillus isolates* from the traditional fermented foods of Meghalaya, India. Curr Res Food Sci 3:9–18

Duan Y, Chen Z, Tan L, Wang X, Xue Y, Wang S, Wang Q, Das R, Lin H, Hou J, Li L, Mao D, Luo Y (2020) Gut resistomes, microbiota and antibiotic residues in Chinese patients undergoing antibiotic administration and healthy individuals. Sci Total Environ 705:135674

Englezos V, Cachon DC, Rantsiou K, Blanco P, Petrozziello M, Pollon M, Giacosa S, Rio Segade S, Rolle L, Cocolin L (2019) Effect of mixed species alcoholic fermentation on growth and malolactic activity of lactic acid bacteria. Appl Microbiol Biotechnol 103:7687–7702

Hamid A, Mallick SA, Moni G, Sachin G, Haq MRU (2019) Amelioration in gliadin antigenicity and maintenance of viscoelastic properties of wheat (Triticum aestivum L) cultivars with mixed probiotic fermentation. J Food Sci Technol 56:4282–4295

He R-P, Feng J, Tian X-L, Dong S-L, Wen B (2017) Effects of dietary supplementation of probiotics on the growth, activities of digestive and non-specific immune enzymes in hybrid grouper (Epinephelus lanceolatus 3 × Epinephelus fuscoguttatus 9). Aquacult Res 48:5782–5790

Jia J, Chen H, Wu B, Cui F, Fang H, Wang H, Ni Z (2018) Protein production through microbial conversion of rice straw by multi-strain fermentation. Appl Biochem Biotechnol 187:253–265

Jones ML, Tomaro-Duchesneau C, Martoni CJ, Prakash S (2013) Cholesterol lowering with bile salt hydrolase-active probiotic bacteria, mechanism of action, clinical evidence, and future direction for heart health applications. Expert Opin Biol Ther 13:631–642

Jrad Z, Oussaief O, Zaidi S, Khorchani T, El-Hatmi H (2020) Co-fermentation process strongly affect the nutritional, texture, syneresis, fatty acids and aromatic compounds of dromedary UF-yogurt. J Food Sci Technol 58:1727

Kanai T, Mikami Y, Hayashi A (2015) A breakthrough in probiotics: *Clostridium butyricum* regulates gut homeostasis and anti-inflammatory response in inflammatory bowel disease. J Gastroenterol 50:928–939

Khajeh Bami M, Afsharmanesh M, Ebrahimnejad H (2020) Effect of Dietary Bacillus coagulans and different forms of zinc on performance, intestinal microbiota, carcass and meat quality of broiler chickens. Probiot Antimicrob Proteins 12:461–472

Kongo JM, Gomes AM, Malcata FX (2006) Manufacturing of fermented goat milk with a mixed starter culture of *Bifidobacterium* animalis and Lactobacillus acidophilus in a controlled bioreactor. Lett Appl Microbiol 42:595–599

La Fata G, Weber P, Mohajeri MH (2018) Probiotics and the gut immune system: indirect regulation. Probiot Antimicrob Proteins 10:11–21

- Li C, Wang Y, Xie G, Peng B, Zhang B, Chen W, Huang X, Wu H, Zhang B (2016) Complete genome sequence of *Clostridium butyricum* JKY6D1 isolated from the pit mud of a Chinese flavor liquor-making factory. J Biotechnol 220:23–24
- Li H, Tian X, Zhao K, Jiang W, Dong S (2019a) Effect of *Clostridium butyricum* in different forms on growth performance, disease resistance, expression of genes involved in immune responses and mTOR signaling pathway of Litopenaeus vannamai. Fish Shellfish Immunol 87:13–21

Li H, Zhou Y, Ling H, Luo L, Qi D, Feng L (2019b) The effect of dietary supplementation with *Clostridium butyricum* on the growth performance, immunity, intestinal microbiota and disease resistance of tilapia (Oreochromis niloticus). PLoS ONE 14:e0223428

Li C, Niu Z, Zou M, Liu S, Wang M, Gu X, Lu H, Tian H, Jha R (2020a) Probiotics, prebiotics, and synbiotics regulate the intestinal microbiota differentially and restore the relative abundance of specific gut microorganisms. J Dairy Sci 103:5816–5829

Li S, Zhang X, Li Y, Tao L, Li T (2020b) Optimization of pH conditions to improve the spore production of *Clostridium butyricum* NN-2 during fermentation process. Arch Microbiol 202:1251–1256

Liu J, Fu Y, Zhang H, Wang J, Zhu J, Wang Y, Guo Y, Wang G, Xu T, Chu M, Wang F (2017) The hepatoprotective effect of the probiotic *Clostridium butyricum* against carbon tetrachloride-induced acute liver damage in mice. Food Funct 8:4042–4052

Ma Q, Cong Y, Wang J, Liu C, Feng L, Chen K (2020) Pre-harvest treatment of kiwifruit trees with mixed culture fermentation broth of Trichoderma pseudokoningii and *Rhizopus nigricans* prolonged the shelf life and improved the quality of fruit. Postharvest Biol Technol 162:111099

Matey-Hernandez MLWF, Potter T, Valdes AM, Spector TD, Menni C (2017) Genetic and microbiome influence on lipid metabolism and dyslipidemia. Physiol Genomics 50:117–126

Mingmongkolchai S, Panbangred W (2018) *Bacillus* probiotics: an alternative to antibiotics for livestock production. J Appl Microbiol 124:1334–1346

Nelson JR, Ibrahim MMA, Sobotik EB, Athrey G, Archer GS (2020) Effects of yeast fermentate supplementation on cecal microbiome, plasma biochemistry and ileal histomorphology in stressed broiler chickens. Livest Sci 240:104149

Ouwehand AC, Forssten S, Hibberd AA, Stahl ALB (2016) Probiotic approach to prevent antibiotic resistance. Ann Med 48:246–255

Pan LL, Niu W, Fang X, Liang W, Li H, Chen W, Zhang H, Bhatia M, Sun J (2019) *Clostridium butyricum* Strains suppress experimental acute pancreatitis by maintaining intestinal homeostasis. Mol Nutr Food Res 23:e1801419

Pettit RK (2009) Mixed fermentation for natural product drug discovery. Appl Microbiol Biotechnol 83:19–25

Poolsawat L, Li X, He M, Ji D, Leng X (2019) *Clostridium butyricum* as probiotic for promoting growth performance, feed utilization, gut health and microbiota community of tilapia (Oreochromis niloticus × O. aureus). Aquac Nutr 26:657–670

Posada-Uribe LF, Romero-Tabarez M, Villegas-Escobar V (2015) Effect of medium components and culture conditions in *Bacillus subtilis* EA-CB0575 spore production. Bioprocess Biosystems Eng 38:1879–1888

Qing Kong GH, Chen Q, Chen F (2004) Optimization of Medium Composition for Cultivating *Clostridium butyrium* with Response Surface Methodology. Food Microbiol Safty. 39:2

Ritthibut N, Oh S, Lim S (2020) Enhancement of bioactivity of rice bran by solid-state fermentation with *Aspergillus strains*. LWT Food Sci Technol 135:110273

Setiari N, Purwantoro A, Moeljopawiro S, Semiarti E (2016) Peptone and tomato extract induced early stage of embryo development of Dendrobium phalaenopsis Orchid. J Trop Biodiver Biotechnol 1:77

Silvia Munoz-Price L, Frencken JF, Tarima S, Bonten AM (2016) Handling timedependent variables: antibiotics and antibiotic resistance. Clin Infect Dis 62:12

Stodolak B, Starzyńska-Janiszewska A, Mika M, Wikiera A (2020) *Rhizopus oligosporus* and *Lactobacillus plantarum* Co-Fermentation as a Tool for Increasing the Antioxidant Potential of Grass Pea and Flaxseed Oil-Cake Tempe. Molecules 25:4759

Su L-W, Cheng Y-H, Hsiao FS-H, Han J-C, Yu Y-H (2018) Optimization of Mixed Solid-state Fermentation of Soybean Meal by *Lactobacillus Species* and *Clostridium butyricum*. Polish J Microbiol 67:297–305

- Tian X, Li R, Jiang Y, Zhao F, Yu Z, Wang Y, Dong Z, Liu P, Li X (2020) *Bifidobacterium breve* ATCC15700 pretreatment prevents alcoholic liver disease through modulating gut microbiota in mice exposed to chronic alcohol intake. Journal of Functional Foods 72:104045
- Xie C, Coda R, Chamlagain B, Varmanen P, Piironen V, Katina K (2019) Cofermentation of *Propionibacterium freudenreichii* and *Lactobacillus brevis* in Wheat Bran for in situ Production of Vitamin B12. Front Microbiol 10:1541
- X-IT H-D, Dong S-L (2018) Growth performance, non-specific immunity, intestinal histology and disease resistance of Litopenaeus vannamei fed on a diet supplemented with live cells of *Clostridium butyricum*. Aquaculture 498:470–481
- Yi Z, Sadiq FA, Wang H, Zhao J, Zhang H, Lu W, Chen W (2020) Establishment and evaluation of a method for efficient screening of *Clostridium butyricum*. Folia Microbiol 65:917–924
- Zeng W, Chen G, Wu Y, Dong M, Zhang B, Liang Z (2018) Nonsterilized fermentative production of poly-y-glutamic acid from cassava starch and corn steep powder by a thermophilic *Bacillus subtilis*. J Chem Technol Biotechnol 93:2917–2924
- Zhang Y, Vadlani PV (2015) Lactic acid production from biomass-derived sugars via co-fermentation of *Lactobacillus brevis* and *Lactobacillus plantarum*. J Biosci Bioeng 119:694–699
- Zhang J, Guo J, Li D, Chen M, Liu J, Feng C, He Q, Zhao J, Zhang L, Chen J, Shi Y (2020) The efficacy and safety of *Clostridium butyricum* and *Bacillus coagulans* in Helicobacter pylori eradication treatment. Medicine 99:e22976

### **Publisher's Note**

Springer Nature remains neutral with regard to jurisdictional claims in published maps and institutional affiliations.

# Submit your manuscript to a SpringerOpen<sup>™</sup> journal and benefit from:

- Convenient online submission
- ► Rigorous peer review
- Open access: articles freely available online
- ► High visibility within the field
- ▶ Retaining the copyright to your article

Submit your next manuscript at > springeropen.com