

Extremophiles: An Overview of Microorganism from Extreme Environment

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Abstract

Extremophilic organisms are primarily prokaryotic (archaea and bacteria), with few eukaryotic examples. Extremophiles are defined by the environmental conditions in which they grow optimally. The organisms may be described as acidophilic (optimal growth between pH 1 and pH 5); alkaliphilic (optimal growth above pH 9); halophilic (optimal growth in environments with high concentrations of salt); thermophilic (optimal growth between 60 and 80 °C); hyperthermophilic (optimal growth above 80 °C); psychrophilic (optimal growth at 15 °C or lower, with a maximum tolerant temperature of 20 °C and minimal growth at or below 0 °C); piezophilic, or barophilic (optimal growth at high hydrostatic pressure); oligotrophic (growth in nutritionally limited environments); endolithic (growth within rock or within pores of mineral grains); and xerophilic (growth in dry conditions, with low water availability). Some extremophiles are adapted simultaneously to multiple stresses (polyextremophile); common examples include thermoacidophiles and haloalkaliphiles. Extremophiles are of biotechnological interest, as they produce extremozymes, defined as enzymes that are functional under extreme conditions. Extremozymes are useful in industrial production procedures and research applications because of their ability to remain active under the severe conditions typically employed in these processes. The study of extremophiles provides an understanding of the physicochemical parameters defining life on Earth and may provide insight into how life on Earth originated. The postulations that extreme environmental conditions existed on primitive Earth and that life arose in hot environments have led to the theory that extremophiles are vestiges of primordial organisms and thus are models of ancient life.

Highlights

Extremophiles are micro-organisms that inhabit some of earth's most hostile environments which produce extremozymes useful in industrial production procedures and research applications because of their ability to remain active under the severe conditions typically employed in these processes.

Keywords: Extremophiles, extremozymes, psychrophiles, thermophiles, mesophiles, halophiles, acidophiles

An extremophile (from Latin *extremus* meaning “extreme” and Greek *philia* (φιλία) meaning “love”) is an organism that thrives in and may even require physically or geochemically extreme conditions that are detrimental to the majority of life on Earth. (In contrast, organisms that

live in more moderate environments may be termed mesophiles or neutrophiles.) In the 1980s and 1990s, biologists found that microbial life has an amazing flexibility for surviving in extreme environments - niches that are extraordinarily hot, or acidic, for example - that would be



completely inhospitable to complex organisms. Some scientists even concluded that life may have begun on Earth in hydrothermal vents far under the ocean's surface (NASA, 2003).

Most known extremophiles are microbes. The domain Archaea contains renowned examples, but extremophiles are present in numerous and diverse genetic lineages of both bacteria and archaeans. Furthermore, it is erroneous to use the term extremophile to encompass all archaeans, as some are mesophilic. Neither are all extremophiles unicellular; protostome animals found in similar environments include the Pompeii worm, the psychrophilic *Grylloblattodea* (insects), Antarctic krill (a crustacean), and the "water bear".

The history of the human race has been intimately entwined with the discovery and utilization of new enzymes and their sources. Compared with organic synthesis, biocatalysis is considered better as it can lead to more efficient production of specific products, fewer side reactions and lower environmental burden (Rozzell, 1999). Hence, research is going on to modify existing chemical processes and make them more biological by using enzymes as biocatalysts. Natural diversity is being increasingly exploited to access enzymes with greater industrial utility. Despite the fact that more than 3000 different enzymes have been identified to date, the present enzyme tool is not sufficient to meet all biotechnological and industrial demands. One major reason for this is the fact that many of these enzymes, attuned to work in their native cellular environment, are not well suited for the harsh reaction conditions encountered in industrial processes. Thus, since their discovery, enzymes are being modified/ engineered and screened from various sources to have desired properties, required for industrial and biotechnological applications (Demirijian *et al.*, 2001).

Several physical and chemical methods have been employed for the stabilization of enzymes suiting to harsh environment viz. protein engineering (Martinez and Arnold, 1991; Gerike *et al.*, 2001), chemical modification (Tyagi and Gupta, 1998; Gaur and Khare, 2009; Gupta and Khare, 2009), directed evolution (Arnold and Moore, 1998) and immobilization (Gaur *et al.*, 2008; Datta *et al.*, 2013). Some of these are also promising but loss in enzyme activity and cost of stabilization are major drawbacks. However, if enzymes are naturally stable and exhibit high activities under extreme conditions, such drawbacks can be rejected. Screening the enzymes from extremophiles, the organisms growing under extreme environments, in recent years, has

become a subject of considerable interest. The unique properties of these biocatalysts have resulted in several novel applications of enzymes in industrial processes.

The term, extremophile was first introduced by McElroy in 1974 (Macelroy, 1974). Most extremophiles belong to the domains of archaea, bacteria and eukarya (Rothschild and Mancinelli, 2001). Although ten years ago, extremophiles were exotic organisms, explored by only a few research groups throughout the world. Now, it has emerged as a prospective area for enzymologists to exploit these microbes for various industries (Van den Burg, 2003). In the last decade, studies on extremophiles have progressed to the extent that the First International Congress on Extremophiles was convened in Portugal (1996) and the scientific journal, "Extremophiles" was established in 1997. An international society, "The International Society for Extremophiles (ISE)" was also founded in 2002 for the exchange of information and experience in the rapidly growing field of research on extremophiles.

The discovery of new extremophilic microorganisms and their enzymes have a great impact on the field of biocatalysis. An extremophile is an organism, which thrives in or requires "extreme" conditions i.e. adapted to survive in diverse ecological niches. These (extreme) conditions can refer to physical as well as geochemical extremes such as temperature, pressure, radiation, salinity, pH, presence of toxic compounds and water availability. Accordingly, there are many different classes of extremophiles, each corresponding to different environments (conditions) to which microorganisms have adapted (Table-1) [<http://en.wikipedia.org/wiki/extremophile>].

Usefulness of extremophiles in various industrial and other applications is due to their wide spectrum of unique properties. A major impetus driving research on extremophiles is the biotechnological potential associated with the microorganisms and their cellular products. Metabolic processes and specific biological functions of these microorganisms are mediated by enzymes and proteins that are responsible for the organisms' unusual properties. With the notion that extremophiles are capable of surviving in extreme environments, it is assumed that their enzymes are adapted to function optimally under such conditions. Indeed, data collected for the enzymes that have been isolated recently from these exotic microorganisms support this assumption. These enzymes show unique features as extreme thermal stability, resistance against chemical denaturants such as detergents, chaotropic agents, organic



solvents and extremes of pH (Gaur *et al.*, 2010; Karan *et al.*, 2011). Dubbed as 'extremozymes' these hold tremendous potential as industrial biocatalysts to work under harsh and rugged operational conditions, wherein normal enzymes get denatured and lose their activity (Hough and Danson, 1999; Niehaus *et al.*, 1999; Van den Burg, 2003). They are and being also used as a model for designing and constructing proteins with new properties that are of interest for various industrial applications. Researchers are surveying the natural world with renewed vigor and finding rapid new ways to identify and produce extremozymes relevant for industrial biocatalysis (Table 1).

Much work is going on into developing methods by which extremophiles can be effectively cultivated for increased production of extremophilic biomasses, enzymes and biomolecules. To improve biomass production, different research groups have adopted different techniques such as: optimization of the medium composition (Gomes *et al.*, 2000, Patel *et al.*, 2006), use of different modes of fermentation (e.g. fed-batch, cell-recycling or continuous cultivation) (Schiraldi and Rosa, 2002). Due to the difficulties associated with large-scale culture of extremophiles and downstream processing of extremozymes, attempts have been underway to express corresponding genes from extremophiles into mesophilic hosts (Eichler, 2001).

Thermophiles

Thermophilic microorganisms (optimum growth temperature of 50°C or above) have attracted great attention among extremophiles because they are sources of thermostable enzymes (Singh *et al.*, 2011). They can be generally classified into moderate thermophiles (growth optimum; 50–60°C), extreme thermophiles (growth optimum; 60–80°C) and hyperthermophiles (growth optimum; 80–110°C). Thermophiles have been isolated from the different ecological zones (e.g. hot springs, deep sea) of the earth. The organisms with the highest growth temperatures (103–110°C) are members of the genera *Pyrobaculum*, *Pyrodictium*, *Pyrococcus* and *Melanopyrus* belonging to archaea, within fungi the *Ascomycete* and *Zygomycete* family have high growth temperature (Busk and Lange, 2013) while in case of bacteria, *Thermotoga maritime* and *Aquifex pyrophilus* exhibit the highest growth temperatures of 90 and 95°C respectively (Haki and Rakshit, 2003; Kumar *et al.*, 2011). These properties imply extremely important implications because enzymes that have been isolated from such microorganisms show unique

features are extremely thermostable and usually resistant against some chemical denaturants.

The reasons to exploit enzymes stable/active at higher temperatures are mainly due to the fact that they are better suited for running biotechnological processes at elevated temperatures that have many advantages. The increase of temperature has a significant influence on the bioavailability and solubility of many polymeric compounds, resulting in faster reaction rates, efficient bioremediation and decreased risk of microbial contamination and undesired complications (Van den Burg, 2003, Sinha *et al.*, 2012). To date, a large number of polymer degrading enzymes (e.g. amylases, cellulases, chitinases, pectinases, pullulanases and xylanases), proteases, isomerases, esterases, lipases, phytases, dehydrogenases and DNA-modifying enzymes have been characterized from extremely thermophilic and hyperthermophilic microorganisms (Bertoldo and Antranikian, 2002; Haki and Rakshit, 2003; Roy *et al.*, 2003). Thermostable DNA polymerases, isolated from hyperthermophiles, have led to a tremendous advance in molecular biology due to their capacity to amplify DNA, in the polymerase chain reaction (PCR), *Taq* polymerase from the bacterium *Thermus aquaticus*, being the well-known success story (Chien *et al.*, 1976; Kaledin *et al.*, 1980).

The enzymes from thermophiles show high potential in detergent, food, feed, starch, textile, leather, pulp and paper and pharmaceutical industries (Fujiwara, 2002). They have also been used as models for understanding the reasons imparting thermostability and thermoactivity, to provide useful leads for protein engineering (Kumar and Nussinov, 2001; Sterner and Liebel, 2001). Several three-dimensional structures have been solved and compared with those of mesophilic counterparts, with the ultimate goal of elucidating the mechanisms underlying thermostability (Vieille and Zeikus, 2001; Van den Burg and Eijsink, 2002). In a comprehensive study, it was found that increased ionic interaction and hydrogen bonds (surface charge), increased protein core hydrophobicity, and less exposed thermolabile amino acids confer stability on the thermophilic proteins (Scandurra *et al.*, 1998; Gomes and Steiner, 2004).

Psychrophiles

Psychrophilic (growth temperature of 15°C or lower) or psychrotolerant (able to grow at temperature close to the freezing point of water but fastest growth rate at above 20°C) microorganisms are found inhabiting the low temperature environments of the Earth, including polar

Table 1: Enzymes from various types of extremophiles and their applications.

Extremophile	Habitat	Enzymes	Representative applications
Thermophile	High temperature Moderate thermophiles (50–60°C) Thermophiles (60–80°C) Hyper-thermophiles (>80°C)	Amylases Xylanases Proteases Lipases, esterases Alkaline phosphatase Glycosyl hydrolases (amylases, pullulanase, glucoamylases, gluco-sidases, cellulases, xylanases) Dehydrogenases DNA polymerases	Glucose, fructose for sweeteners Paper bleaching Baking, brewing, detergents, hydrolysis in food and feed Detergents, stereo-specific reactions, dairy products Diagnostics Starch, cellulose, chitin, pectin processing, textiles Hydrolysis of starch, Cellulose and related poly- and oligosaccharides Oxidation reactions Genetic engineering
Psychrophile	Low temperature (<15 °C)	Proteases Dehydrogenases	Cheese maturation, dairy production, detergents Biotransformations, biosensors Detergents, Detergents, feed, textiles Detergents, food, cosmetics
Acidophile	Low pH (pH <2–3)	Amylases Cellulases Lipases Alkaline phosphatase β-galactosidase Methanogens	Molecular biology Lactose hydrolysis Methane production Starch processing Feed component Desulfurization of coal Valuable metals recovery
Alkaliphile	High pH (pH >9)	Amylases, glucoamylases Proteases, cellulases Sulfur oxidation Chalcopyrite concentrate	Polymer degradation in detergents, food and feed Gelatin removal on X-ray film Hide dehairing Foodstuffs, chemicals and pharmaceuticals Pulp bleaching Fine papers and degumming
Halophile	High salt concentration (e.g. 2–5 M NaCl)	Cellulases, proteases Proteases Elastases, keratinases Cyclodextrins Xylanases Pectinases	Peptide synthesis Biocatalysis in organic media Optical switches Medical plastics Oil recovery Protein and cell protectants in a variety of industrial uses, e.g. freezing, heating Hypersaline waste transformation and degradation. Ion exchange resin regenerant disposal, producing poly (β -glutamic acid; PGA) & poly (β-hydroxy butyric acid; PHB)
Piezophile	High pressure (up to 130 Mpa)	Whole microorganism	Formation of gels and starch granules. Food processing and antibiotic production
Metalophile	High metal concentration	Whole microorganism	Ore-bioleaching, bioremediation, biomineralization
Radiophile	High radiation levels	Whole microorganism	Bioremediation of radio-nuclide contaminated sites
Toxitolerant	High levels of toxic reagents/ organic solvents	Proteases Lipases Cyclodextrin glucanotransferase	Peptide synthesis, enzymatic catalysis in non-aqueous solvents Esterification/ transesterification Synthesis of non-reducing cyclodextrins from starch, utilized in food, pharmaceutical, and chemical industries
Micro-aerophile	Growth in <21% O ₂	Whole microorganism Catalase, Superoxide Dismutase	Solvent bioremediation and biotransformation Produce toxic substances like superoxide free radicals and peroxides



regions, glaciers, ocean deeps, shallow subterranean regions, upper atmosphere, refrigerated appliances and on and in plants and animals inhabiting cold regions (Cavicchioli *et al.*, 2002). These microorganisms mainly belong to the family of bacteria (e.g. *Pseudoalteromonas*, *Vibrio*, *Pseudomonas*, *Arthrobacter* and *Bacillus*) (Collins *et al.*, 2002; Zeng *et al.*, 2004; Okuda *et al.*, 2004), archaea (e.g. *Methanogenium* and *Halorubrum*), fungi (such as *Penicillium* and *Cladosporium*) (Sakamoto *et al.*, 2003) and yeast (such as *Candida* and *Cryptococcus*) (Nakagawa *et al.*, 2004).

Psychrophilic enzymes produced by such cold-adapted microorganisms display a high catalytic efficiency at low temperature that offers considerable potential in detergent, textile, food, pharmaceutical, leather, brewing and wine, paper and pulp industries (Kumar *et al.*, 2011). The use of psychrophiles and their enzymes have also been proposed in the bioremediation of soils and waste waters, as an alternative to physiochemical methods (Singh *et al.*, 2011). This adaptation of the enzymes to low temperature is related to the flexible structures of cold-active enzymes, which is achieved by a combination of structural features including reduction in core hydrophobicity, decreased ionic interactions, increased surface charge and longer surface loops. Due to these modifications, psychrophilic proteins lose their rigidity and gain increased structural flexibility (Gerday *et al.*, 2000).

Alkaliphiles/ Acidophiles

Alkaliphiles are the class of extremophiles that thrive in alkaline environments at a pH of 8 or more such in soda lakes and carbonate-rich soils. Acidophiles on the other hand, tend towards acidic conditions with a pH optimum for growth at, or below, pH 3 (Rothschild and Mancinelli, 2001; Gomes and Steiner, 2004). One of the most striking properties of such organisms is their use of proton pumps to maintain a neutral pH internally. Thus, intracellular enzymes from these microorganisms do not need to be adapted to extreme growth conditions, while their extracellular enzymes need to function at low or high pH environments depending upon their source (Kumar *et al.*, 2011). For pH adaptation, alkaliphiles and acidophiles utilize several strategies. Active mechanisms to achieve this may involve secondary proton uptake by membrane-associated antiporters. Passive mechanisms include negatively charged cell-wall polymers in alkaliphiles and unusual bioenergetics, unusual permeability properties, positive surface charges, high internal buffer capacity, overexpression of H⁺ export

enzymes and unique transporters in acidophiles (Horikoshi, 1999).

The alkaliphiles/acidophiles have great potential for biotechnological exploitation (Van den Burg, 2003; Wiegel and Kevbrin, 2004). Alkaliphiles are good source of pH stable enzymes like proteases, amylases, cellulases, lipases, xylanases, pullulanases, pectinases and chitinases (Kumar, 2002). The main industrial applications of these enzymes are in processes that are performed at high pH such as in the detergent industry, hide-dehairing, pulp and paper industry, starch-hydrolysis and food processing (Horikoshi, 1999; Hasan *et al.*, 2010). Acidophiles have found a niche in the bioprocessing of minerals as mineral-sulfide oxidizing acidophiles find applications in the development of industrial mineral processing bioreactor (Norris *et al.*, 2000). Polymer-hydrolysis related processes have also initiated the search for biocatalysts from acidophiles.

Piezophiles

Microorganisms that prefer high-pressure conditions are termed piezophiles (barophiles). Oceans or deep-sea are home to these microorganisms and they are mainly distributed among the genera *Shewanella*, *Methanococcus*, *Pyrococcus* and *Moritella* (Kato *et al.*, 1998; Kato and Nogi, 2001). It is believed that enzymes isolated from piezophiles are stable at high pressure and do not need specific pressure-related adaptations. Piezophilic microorganisms and their enzymes have considerable potential for use in biotechnology, in particular for food industries, where high pressure is applied for processing and the sterilization of food materials.

Protein stabilization by high pressure during processing and sterilization of food materials, high pressures of a few hundred MPa can be used to induce the formation of gels or starch granules, the denaturation/coagulation of proteins or the transition of lipid phases. The use of high pressure leads to better flavor and color preservation than the use of high temperature to achieve the same ends. Moreover, enzymes that can operate at increased pressure and temperature like chymotrypsin have great advantages in biotechnological applications (Kumar *et al.*, 2011). The molecular basis of piezophily is now being investigated extensively. The focus has mainly been on the identification of pressure-regulated operons showing the relationship between pressure and microbial growth and function of certain proteins (Abe and Horikoshi, 2001; Yano and Poulos, 2003).



Radiophiles

Microorganisms that are highly resistant to high levels of ionizing and ultraviolet radiation are called radiophiles. These radiation-resistant microorganisms show high potential in the treatment of radioactive environmental wastes. Numerous radiation-resistant bacteria have been isolated by incubating the culture in the presence of high gamma radiation. Radiophiles are receiving lot of attention recently, because of their ability to survive under conditions of starvation, oxidative stress and high amounts of DNA damage (Daly, 2000). *Deinococcus radiodurans*, the most radiation resistant organism known and the only one for which a system of genetic transformation and manipulation has been developed, is currently being engineered for remediation of radioactive wastes (Brim *et al.*, 2000).

Xerophiles

The organisms, which have the ability to grow in extremely dry conditions or in the presence of very low water activity, are considered to be xerophiles. However, only some specialized genera among bacteria, yeasts, fungi, lichens, algae are able to survive under such environment (Rothschild and Mancinelli, 2001). Xerophiles are considered to be responsible for spoiling of dry foods and stored grains, spices, nuts and oilseeds.

Metallophilic

Microorganisms that can grow in the presence of high metal concentrations (otherwise essential as trace elements) are called metallophilic. Since pollution by heavy metals (Cu, Cr, Zn, Cd, Co, Pb, Ag, Hg) poses a threat to public health, fishery and wild-life, there has been an increasing interest in metallophilic for removal of the toxic heavy metals from soils, sediments and wastewaters (Valls and de Lorenzo, 2002). Metallophilic also show high potential in bio-mining of expensive metals from effluents of industrial processes (Nies, 1999). To this end, a vast diversity of microbe-metal interactions is being exploited, ranging from reduction for anaerobic respiration to reduction for detoxification, as well as biosorption, bioleaching, bioaccumulation and biomineralization (Pieper and Reineke, 2000; Gadd, 2010). Heavy metals generally exert an inhibitory action on microorganisms by blocking essential functional groups, displacing essential metal ions or modifying the active conformation of biological molecules (Wood and Wang, 1983; Giller *et al.*, 1998; Rawlings, 2002). However, certain microorganisms are able to undo these effects and show resistance either by accumulating

the metals in the form of particular protein-metal association, or heavy metal efflux systems (Wehrheim and Wettern, 1994; Nies and Silver, 1995; Naz *et al.*, 2005).

Halophiles

Halophiles are extremophilic microorganisms that can grow optimally in saline environment (media containing 0.5–5.2 M NaCl). In this system, non-halophiles are those that grow best in media containing <0.2 M NaCl, slight halophiles grow best with 0.2 to 0.5 M NaCl, moderate halophiles grow best with 0.2 to 0.5 M NaCl and extreme halophiles show optimal growth in media containing 1.5 to 5.2 M NaCl (Kumar and Khare, 2012). Such microorganisms are found in all three domains of life: Archea, Bacteria and Eukarya and have received considerable attention because of their potential use in biotechnology (Margesin and Schinner, 2001). There is an increasing interest in enzymes produced by these halophiles because they are expected to show optimal activities in the presence of salts and surfactants.

Halophiles employ different adaptation mechanisms to survive in hyper saline habitats. Halophilic archea accumulate salts (NaCl or KCl) up to the concentrations, isotonic with the environment, to maintain an osmotic balance. In order to cope with such high salt concentration, their enzymes acquire a relatively large number of negatively charged amino acid residues on their surface to prevent precipitation. Whereas in case of halophilic eubacteria, intracellular salt concentration is low and they maintain an osmotic balance between their cytoplasm and external medium by accumulating high concentrations of various organic osmotic solutes namely ectines and hydroxyectines (Margesin and Schinner, 2001). Operating via this mechanism, their intracellular enzymes have no special features for salt tolerance (Madern *et al.*, 2000; Margesin and Schinner, 2001; Kumar *et al.*, 2011).

Microaerophiles

Microaerophiles are microorganisms which are unable to grow when oxygen concentrations reach those found in air (20%) but nevertheless whose growth requires the presence of some oxygen (e.g., 2 to 10%). “Microaerophiles appear to grow best in the presence of a small amount of free oxygen. They grow below the surface of the medium in a culture tube at the level where oxygen availability matches their needs.

The respiratory chain enzymes of microaerophilic bacteria



should play a major role in their adaptation to growth at low oxygen tensions. The genes encoding the putative NADH:quinone reductases (NDH-1), the ubiquinol:cytochrome c oxidoreductases (bc1 complex) and the terminal oxidases of the microaerophiles *Campylobacter jejuni* and *Helicobacter pylori* were analysed to identify structural elements that may be required for their unique energy metabolism. The gene clusters encoding NDH-1 in both *C. jejuni* and *H. pylori* lacked *nuoE* and *nuoF*, and in their place were genes encoding two unknown proteins. The *NuoG* subunit in these microaerophilic bacteria appeared to have an additional Fe-S cluster that is not present in NDH-1 from other organisms; but *C. jejuni* and *H. pylori* differed from each other in a cysteine-rich segment in this subunit, which is present in some but not all NDH-1. Both organisms lacked genes orthologous to those encoding NDH-2. The subunits of the bc1 complex of both bacteria were similar, and the Rieske Fe-S and cytochrome b subunits had significant similarity to those of *Paracoccus denitrificans* and *Rhodobacter capsulatus*, well-studied bacterial bc1 complexes. The composition of the terminal oxidases of *C. jejuni* and *H. pylori* was different; both bacteria had cytochrome *cbb3* oxidases, but *C. jejuni* also contained a *bd*-type quinol oxidase (Smith *et al.*, 2000)

Conclusion

Extremozymes obtained from extremophiles have a great economic potential in many industrial processes, including agricultural, chemical and pharmaceutical applications. Many consumer products will increasingly benefit from the addition or exploitation of extremozymes. It has been suggested that less than 10% of the organism in a defined environment will be cultivatable and so further improvement of gene expression technologies (e.g., by the development of novel and improved heterologous host systems) will accelerate the exploration of microbial diversity. These extremozymes will be used in novel biocatalytic processes that are faster, more accurate specific and environmentally friendly. Concurrent developments of protein engineering and directed evolution technologies will result in further tailoring and improving biocatalytic traits which will increase the application of enzymes from extremophiles in industry.

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