Contents lists available at ScienceDirect

## **Polar Science**

journal homepage: www.elsevier.com/locate/polar

# Arrhenian growth thermodynamics in a marine-derived tropical *Fusarium* equiseti and polar *Pseudogymnoascus* spp. in a liquid culture system

Natasha Tajuddin<sup>a,b</sup>, Mohammed Rizman-Idid<sup>a</sup>, Peter Convey<sup>c,d</sup>, Siti Aisyah Alias<sup>a,d,\*</sup>

<sup>a</sup> Institute of Ocean & Earth Sciences, University of Malaya, Lembah Pantai, Federal Territory of Kuala Lumpur, Malaysia

<sup>b</sup> Institute of Graduate Studies, University of Malaya, Lembah Pantai, Federal Territory of Kuala Lumpur, Malaysia

<sup>c</sup> British Antarctic Survey, Natural Environment Research Council, High Cross, Madingley Road, Cambridge, CB3 0ET, United Kingdom

<sup>d</sup> National Antarctic Research Centre, University of Malaya, Lembah Pantai, Federal Territory of Kuala Lumpur, Malaysia

#### ARTICLE INFO

Keywords: Polar fungi Thermal adaptation Growth rate Seawater Temperature

#### ABSTRACT

We hypothesised that the activation energy ( $E_a$ ) of growth in a marine-derived tropical strain of *Fusarium equiseti* and polar strains of *Pseudogymnoascus* spp. grown for 10 days in a liquid culture system comprised of seawater Mueller-Hinton Broth would differ across the same experimental culture temperature range. The specific growth rates (SGRs) obtained from these experiments were fitted into third-degree polynomial and Brière-2 temperature-dependent models to estimate optimum temperatures for growth ( $T_{opt}$ ) and maximum SGR ( $SGR_{max}$ ) of the selected strains. Estimates of SGR values from the Brière-2 model were used to calculate the temperature coefficient ( $Q_{10}$ ) and  $E_a$  for growth in all three fungal strains across the experimental culture temperature range. Our findings indicated that *F. equiseti* is better adapted to utilising higher levels of thermal energy for growth than either *Pseudogymnoascus* strain, consistent with general definitions that classify the former as a mesophile and the latter as psychrophiles. A progressive increase in pH was recorded in the liquid culture system during the growth of *F. equiseti* and *Pseudogymnoascus* spp., suggesting that these strains could tolerate more alkaline conditions for growth until nutrient resources were exhausted, as has been noted in some other fungal studies.

### 1. Introduction

Fungi adapt to the availability of thermal energy in the environment. A majority of studied species can be given a thermal classification based on their thermal optima and range for growth, which often reflects their distribution across the globe. The four conventional thermal classes of microorganisms in relation to their growth temperature optima are: (i) psychrophily ( $\leq$ 15 °C), (ii) mesophily (25–40 °C), (iii) thermophily (45–80 °C), and (iv) hyperthermophily (> 80 °C). Microorganisms that exhibit optima between 20 and 40 °C but are able to grow (although very slowly) at 0 °C are psychrotolerant, while those that exhibit growth optima  $\leq 40$  °C but have maximum (lethal) temperatures  $\leq$  50 °C are thermotolerant (Madigan et al., 2014). As a kingdom, fungi are ubiquitous, occurring across marine and terrestrial habitats, and species of terrestrial origin also occur in the marine environment. Fungi that occupy terrestrial habitats but are also found in/ on marine substrates are termed as 'marine-derived fungi' (Pang and Jones, 2017).

Fungal adaptation to temperature has long been studied in the context of understanding their responses to thermal stress, which affects

proliferation processes in natural and artificial environments. Some of these responses have been quantified through molecular approaches, including measuring the expression of heat shock proteins (Hsp; most commonly Hsp90) and antifreeze proteins (AFPs) (Robinson, 2001). Physiological responses have also been measured by measuring fluidity of the plasma membrane and the production of principal fungal metabolites, such as polyols (glycerol, mannitol, etc.), the sugar alcohol ergosterol, and trehalose (Niemenmaa et al., 2008; Xiao et al., 2010; Cowen, 2013).

Growth rates, being a physical property of growth, can also be used as an indicator of response towards varying environmental conditions and, hence, be instrumental in understanding microbial adaptation to temperature. For bioenergeticists, this concept is used to investigate the flow and conversion of thermal energy into and out of cells (von Stockar et al., 2006). The limited available literature on microbial growth thermodynamics have focussed on yeast, bacterial, and microalgal populations grown under controlled experimental conditions (Sandler and Orbey, 1991), and information on growth thermodynamics in filamentous fungi remains lacking. Filamentous fungi are multicellular organisms growing in a network of hyphae known as mycelia, forming

https://doi.org/10.1016/j.polar.2018.10.005

Received 11 May 2018; Received in revised form 30 August 2018; Accepted 15 October 2018 Available online 19 October 2018 1873-9652/ © 2018 Elsevier B.V. and NIPR. All rights reserved.





<sup>\*</sup> Corresponding author. Institute of Ocean & Earth Sciences, University of Malaya, Lembah Pantai, Federal Territory of Kuala Lumpur, Malaysia. *E-mail address:* saa@um.edu.my (S.A. Alias).