

Supplementary Materials

Advances and prospects of phenolic acids production, biorefinery and analysis

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Table S1. Phenolic acid production in genetically engineered bacteria, yeasts and fungi

Phenolic acid (product)	Microorganism	Genes			Carbon source (concentrati on)	Precursor	Fermentation conditions	Titre	Yield	Reference ^b
		Inserted	Overexpressed	Deleted						
<i>p</i> - Hydroxybenzoi c acid (1)	<i>S. cerevisiae</i>	<i>aro3, aro4</i>	<i>aro4</i> ^{K229L} , <i>aroL, ubiC</i>	<i>aro7, trp3</i>	Glucose (20 g/L)	Not added	Fed batch 5 mmol/(g _{CDW} × h)	2.9 g/L	3.1 mg/g glucose	[234]
	<i>C. glutamicum</i>		<i>tal, tkt, aroG,</i> <i>aroB, aroD,</i> <i>aroE, aroK,</i> <i>aroC, aroA,</i> <i>ubiC</i>	<i>ldhA, qsuB,</i> <i>qsuD, pyk,</i> <i>hdpA, ldhA</i>	Glucose (consumed 638.5 mmol)	Not added	batch	36.6 g/l	41 mol/mol glucose	[199]
	<i>C. glutamicum</i> APS809	<i>aroA</i>	<i>aroG</i> ^{fbr} , <i>aroF</i> ^{fbr} , <i>aroB,</i> <i>qsuB, aroK,</i> <i>aroC, ubiC</i>	<i>qsuB, qsuD,</i> <i>trpE, pobA,</i> <i>csm</i>	Glucose (80 g/l)	Not added	Fed batch, 7×100 mL solution (498 g glucose)	137.6 mM (19 g/l)	9.65 %	[235]
	<i>P. taiwanensis</i>		<i>tktA, pgi,</i> <i>ppsA, aroG</i> ^{fbr} , <i>tyrA</i> ^{fbr} , <i>pal/tal,</i> <i>fcs, ech, vdh</i>	<i>quiC, quiC1,</i> <i>quiC2, hpd,</i> <i>trpE, pobA</i>	Glycerol (40 mM)	Not added	Shake flask	5.1 mM	29.6 % (mol/mol)	[236]
<i>m</i> - Hydroxybenzoi c acid (3)	<i>C. glutamicum</i>	<i>iolT1, aroF,</i> <i>qsuB, hyg5</i>	<i>tkt</i>	<i>phdBCDE</i> <i>qsuB, pobA,</i> <i>pcaFDOCBGH</i> <i>I</i> <i>catCBA,</i> <i>benABCD,</i>	Glucose (4%, 222 mM)	Not added	Shake flasks	0.30 g/L (2.2 mM)	NR ^a	[218]

				<i>nagLKIRT,</i> <i>genH</i>						
Salicylic acid (2)	<i>C. glutamicum</i>	<i>iolT1-</i> , <i>aroF</i> , <i>qsuB</i> , <i>irp9</i>	<i>tkt</i>	<i>phdB,C,D,E</i> <i>qsuB, pobA,</i> <i>pcaF,D,O,C,B,</i> <i>G,H,I</i> <i>catC,B,A,</i> <i>benA,B,C,D,</i> <i>nagL,K,I,R,T,</i> <i>genH</i>	Glucose (4%; 222 mM)	Not added	Shake fasks	10 mg/L (0.07 mM)	NR	[218]
	<i>E. coli</i>	<i>galP/glk,</i> <i>ppsA, ppc,</i> <i>menF, pchB</i>		<i>pykF, pykA,</i> <i>pheA, tyrA</i>	Glucose (20 g/l)	Not added	Batch	11.5 g/L	40 % (mol/mol)	[237]
Vanillic (4)	<i>P. fluorescens</i> BF13-97	-	-	<i>vanAB</i>	<i>p</i> -Coumaric acid (0.1% wt/vol)	<i>p</i> -Coumaric acid	Shake flask	~0.29 mg/ml	NR	[205]
	<i>P. putida</i> KT2440	<i>vanAB (AD⁻)</i>	-	-	Ferulic acid	Ferulic acid (~1.7 g/l)	Shake flasks	~1.6 g/l	95 % (mol/mol)	[224]
					Ferulic acid	Ferulic acid extract of corn bran (~1.5 g/l)		~1.15 g/l	87 % (mol/mol)	
Protocatechuic acid (10)	<i>C. glutamicum</i>	<i>iolT1-</i> , <i>aroH</i> , <i>qsuB, qsuB</i>	<i>tkt</i>	<i>phdB,C,D,E</i> <i>qsuB, pobA,</i>	Glucose (222 mM)	Not added	Shake flasks	2.0 g/L (13.0 mM)	NR	[218]

				<i>pcaFDOC,B,G, H,I</i>						
				<i>catC,B,A, benA,B,C,D, nagL,K,I,R,T, genH</i>						
	<i>S. cerevisiae</i>	-	<i>aroZ, aroB, aroD</i>	<i>pheA, aroE</i>	Glucose (20g/l)	Not added	Shake flasks	0.15 g/l	NR	[238]
	<i>E. coli</i>	<i>aroB, aroZ,</i>	<i>tktA, DAHP^{fdi}</i>	<i>serA</i>	Glucose (30 g/l)	<i>p</i> - Hydroxyben zoic acid (0.01 g)	Shake flasks	41 g/l	26 % (mol/mol)	[239]
Gallic acid (8)	<i>E. coli</i>	<i>pobA*, ubiC</i>	<i>aroL, ppsA, tkt A, aroG^{fbr}</i>	-	Glycerol (10 g), glucose (2.5 g)	<i>p</i> - Hydroxyben zoic acid (1 g/l)	Shake flasks	1266.39 mg /L	NR	[240]
Gallic acid (as by product) (8)	<i>E. coli</i>	<i>aroB, ppsA aroF^{fbr} aroB,D</i>	<i>tktA</i>	<i>aroE</i>	Glucose (30 g/L)	3- Dehydroshik imic acid	Fed-batch, (10-30 % of glucose maintained)	13 g/l	NR	[206]
Hypogallic acid (9)	<i>E. coli</i>	<i>aroL, ppsA, tktA, aroG^{fbr}</i>	<i>entCBA</i>	<i>EntE</i>	Glycerol (10 g/l), glucose (2.5 g/l)	Not added	Shake flask	900.03 mg/l	NR	[221]
Gentisic acid (12)	<i>E. coli</i>	<i>galP, glp, hyg5, aroF, aroG, cgl3026</i>	-	<i>pykF, pykA, pheA, tyrA, ptsH, ptsI</i>	Glucose (5.7 g/l)	Not added	Test-tube cultivation	1050 mg/L	NR	[241]

Syringic acid (11)	<i>E. coli</i>	<i>desV, ligV</i>	-	-	Syringaldehyde (5mM)	Syringaldehyde	Batch	NR	NR	[225]	
α -Resorcylic acid (13)	<i>A. oryzae</i>	-	<i>csyA</i>	-	Maltose	Not added	Batch	5 mg/l	NR	[226]	
6-Methylsalicylic acid (21)	<i>P. pastoris</i>	<i>npgA, atx</i>	-	-	Glycerol, methanol	Not added	Fed batch glycero medium (50%): 2h x 8 mL/L/h; methanol: 4 mL/h/L for 2 hours and encreased to 12 mL/h/L untill the end	2.2 g/l	NR	[227]	
	<i>E. coli</i>	<i>Pg6MSAS-sfp, anti-pabA, sfp</i>	<i>accBCD1, serA</i>	-	Glycerol (100 g/l)	Not added	Fed-batch with 800g/l glycerol (when ph>6.86)	440.3 mg/l	NR	[231]	
	<i>K. phaffii</i>	-	<i>HRK1, ScACS1*</i>	-	Glucose (1%)	Acetate (20 mM)	Fed batch, acetate (2x20 mM), glucose (2x 0.5 %)	113.6 mg/L	NR	[228]	
Olivetolic acid (23)	<i>E. coli</i>	-	<i>ACC, fadD, OLS, OAC, BktB, FadB, egTER</i>	<i>ldhA, adhE, poxB</i>	<i>frdA, pta,</i>	Glycerol (8.5 g/l)	Hexanoate (80 mg/l)	Batch	80 mg/l	NR	[233]

<i>p</i> -Coumaric acid (26)	<i>E. coli</i>	<i>TAL, C3H, CYP199A2, Pdr, Pux, 4CL1, DCS, CURS1</i>	-	-	Glucose (40g/l)	L-Tyrosine (3 mM)	Shake flask	2.5 mM; (421.69 mg/L)	NR	[204]
	<i>S. cerevisiae</i>	<i>EcaroLZmtyr C, GmPDH1, MtPDH1, AtPAL, AtC4, AtATR, CYB, FjTAL</i>	<i>aro3, aro4^{K229L}, aro1, aro2, aro7^{G141S}, pha2, aro8</i>	<i>aro10, pdc5, gal80</i>	Glucose (20g/l)	Not added	Fed-batch (continuous, glucose 200g/l)	12.5 g/l	154.9 mg/ g glucose	[208]
	<i>E. coli</i>	<i>TAL tyrA^{fbr}, ppsA, tktA, aroG^{fbr}</i>	-	<i>pheA, tyrA</i>	Glucose (1g/l)	Yeast extract (1 g/l)	Shake flask	475.4 mg/l	NR	[242]
	<i>S. cerevisiae</i>	<i>pha2, aro3, aroH</i>	<i>aro4^{fbr}, aroF^{fbr}, aroG^{fbr}, aroB, aroD, aroE, ydiB, aroL, aroK, aroA, aroC, Aro2, aro7^{fbr}, tyr1, tyrA^{fbr}, TAL</i>	<i>aro10, pdc5</i>	Glucose (2%)	Not added	Single -fed-batch	1.93 g/l	NR	[243]
Caffeic acid (31)	<i>E. coli</i>	<i>tyrA^{fbr}, ppsA, tktA, aroG^{fbr}, hpaBC 4HPA3H</i>	-	<i>pheLA-tyrA</i>	Glycerol, 20g/l	<i>p</i> -Coumaric acid 3 g/l	Fed-Batch (2x05g/l)	3.82 g/l	NR	[244]

	<i>S. cerevisiae</i>	<i>hpaB, hpaC, PAL, TAL, C4H</i>	-	-	Glucose, 2g/l	Not added	Shake flask	289.4 ± 4.6 mg/l	NR	[214]
	<i>E. coli</i> F185L	<i>pux, pdr, CYP199A2</i>	-	-	Glycerol (10 % vol/vol)	<i>p</i> -Coumaric acid (20mmol)	Shake flask	2.8 g/l	NR	[210]
Ferulic acid (27)	<i>E. coli</i> B-FA1	<i>TAL, aroG, tyrA, Sam5, PAL</i>	-	<i>tyrR</i>	Glucose, 2%	Tyrosine (80 mg/L) from yeast extract	Shake flask	64 mg/L	NR	[209]
Sinapic acid (30)	<i>E. coli</i>	<i>ref1</i>	-	-	Glycerol (10% v/v)	Sinapaldehyde	Test-tube culture	NR	NR	[217]

^a - not reported (NR);

^b – all references are listed in the article.