

Erratum to: Improved xylose fermentation of *Kluyveromyces marxianus* at elevated temperature through construction of a xylose isomerase pathway

Rongliang Wang · Lulu Li · Biao Zhang ·
Xiaolian Gao · Dongmei Wang · Jiong Hong

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In the original publication of the article, some errors were identified in Table 6. The corrected text and table are given below

1. In Table 6: For the strain YRL005 at 42 °C with 50 g/l xylose, in the column of Xylose consumption (g/l), the number should be 30.15 ± 0.38 . And for the same strain at 45 °C, the number in the column of Xylose consumption (g/l) should be 16.6 ± 0.11 , and in the column of Ethanol (g/l), the number should be 5.21 ± 0.07 . For the *S. cerevisiae* H131-A3-AL^{CS},

the Xylose consumption (g/l) should be 40, and the temperature (°C) should be 30. The corrected table is given here.

2. In the Introduction: In the second page, right column, line 12 “Because *K. marxianus* 1777 could ferment with glucose rather well (0.49 g/g) at 45 °C, the experiments at 45 °C were used to determine if the strain RYL005 can also ferment xylose well.” should be “Because *K. marxianus* NBRC 1777 could ferment with glucose rather well (0.49 g/g) at 45 °C, the experiments at 45 °C were used to determine if the strain YRL005 can also ferment xylose well.”

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R. Wang · L. Li · B. Zhang · X. Gao · D. Wang · J. Hong
School of Life Sciences, University of Science and Technology
of China, Hefei, People’s Republic of China

R. Wang · L. Li · B. Zhang · X. Gao ·
D. Wang (✉) · J. Hong (✉)
Hefei National Laboratory for Physical Science at the
Microscale, Hefei 230026, Anhui, People’s Republic of China
e-mail: dmwang09@ustc.edu.cn

J. Hong
e-mail: hjiong@ustc.edu.cn

Table 6 Comparison of xylose consumption and ethanol formation among recombinant yeast strains with the XI pathway

Xylose (g/l)	Xylose consumption (g/l)	Temperature (°C)	Ethanol yield (g/g)	Ethanol (g/l)	Ethanol productivity (g/l/h)	Time (h)	Yeast	Reference
20	16	30	0.31	4.9	0.02	240	<i>S. cerevisiae</i> LBSXI	[11]
50	27.9 ± 0.7	30	0.43 ± 0.07	11.9	0.119	100	<i>S. cerevisiae</i> TMB23362	[31]
30	28.91	30	0.347	9.36	0.078	72	<i>S. cerevisiae</i> MT8-1ΔGRE3/XKδXI	[43]
25	18	30	0.42	7.6	0.045	170	<i>S. cerevisiae</i> BWY10Xyl	[5]
20	14.84	30	0.43	6.32	0.07	90	<i>S. cerevisiae</i> ADAP8	[25]
50	15.05	30	0.39	6.05	0.043	140	<i>S. cerevisiae</i> ADAP8	[25]
20	20	30	0.43	8.68	0.18	48	<i>S. cerevisiae</i> RWB 217	[21]
30	10.4	38	0.12	1.3	0.012	110	<i>S. cerevisiae</i> H158(pBXI)	[47]
40	40	30	0.41	16.4	0.68	24	<i>S. cerevisiae</i> H131-A3-AL ^{CS}	[51]
80	NA	37	NA	1.03	0.011	96	<i>H. polymorpha</i> Δ _{xy11} Δ _{xy12} -A(Ecxy1A) #4L/3	[9]
80	NA	48	NA	0.6	0.006	96	<i>H. polymorpha</i> Δ _{xy11} Δ _{xy12} -A(Ecxy1A) #4L/3	[9]
50	30.15 ± 0.38	42	0.38 ± 0.003	11.52 ± 0.019	0.069	168	<i>K. marxianus</i> YRL 005	This study
50	16.6 ± 0.11	45	0.31 ± 0.014	5.21 ± 0.07	0.054	96	<i>K. marxianus</i> YRL 005	This study

Values are presented as mean and standard deviation of three independent experiments

If a reference contained several strains, only the best one is shown here. The data without the standard deviation were due to no standard deviation provided in the original paper