DOI 10.1007/s12275-012-1284-5

The Journal of Microbiology (2012) Vol. 50, No. 1, pp. 63–71 Copyright C 2012, The Microbiological Society of Korea

Phenotypic and Phylogenetic Analysis of Lactic Acid Bacteria Isolated from Forage Crops and Grasses in the Tibetan Plateau

Huili Pang¹, Zhongfang Tan^{1*}, Guangyong Qin¹, Yanping Wang¹, Zongwei Li¹, Qingsheng Jin², and Yimin Cai^{3*}

¹Henan Provincial Key Laboratory of Ion Beam Bio-engineering, Zhengzhou University, 450052 Zhengzhou, Henan, P. R. China ²Institute of Crops and Utilization of Nuclear Technology, Zhejiang Academy of Agricultural Sciences, 310021 Hangzhou, Zhejiang, P. R. China ³Japan International Research Center for Agricultural Sciences, 305-8686 Tsukuba, Ibaraki, Japan

(Received Jun 7, 2011 / Accepted October 31, 2011)

A total of 140 lactic acid bacteria (LAB) strains were isolated from corn, alfalfa, clover, sainfoin, and Indian goosegrass in the Tibetan Plateau. According to phenotypic and chemotaxonomic characteristics, 16S rDNA sequence, and recA gene PCR amplification, these LAB isolates were identified as belonging to five genera and nine species. Corn contained more LAB species than other forage crops. Leuconostoc pseudomesenteroides, Lactococcus lactis subsp. lactis, Lactobacillus brevis, and Weissella paramesenteroides were dominant members of the LAB population on alfalfa, clover, sainfoin, and Indian goosegrass, respectively. The comprehensive 16S rDNA and recA-based approach effectively described the LAB community structure of the relatively abundant LAB species distributed on different forage crops. This is the first report describing the diversity and natural populations of LAB associated with Tibetan forage crops, and most isolates grow well at or below 10°C. The results will be valuable for the future design of appropriate inoculants for silage fermentation in this very cold area.

Keywords: forage, epiphytic microflora, lactic acid bacteria, 16S rDNA, *rec*A gene

Introduction

Silage making has become a major method of forage conservation throughout the world. Of the many factors that could influence this process, the number and type of microorganisms that dominate the fermentation process often dictate the final quality of the silage (Lin *et al.*, 1992; Cai, 1999). Usually, the epiphytic lactic acid bacteria (LAB) present on forage crops and grasses convert water-soluble carbohydrates (WSC) into lactic acid during the ensiling process, thereby reducing the final pH and enhancing the nutritional value of the silage (McDonald *et al.*, 1991).

The Tibetan Plateau is an area in northwestern China and adjoining countries with an average altitude of over 4,000 m (Duan *et al.*, 2008). Specific geographic and climatic conditions have led to the development of unique species on the Tibetan Plateau. In this distinct ecological region, high biodiversity impacts the formation of the specific microflora found in fermented milk, vegetables, forage crops, and grasses.

Corn (*Zea mays* L.), alfalfa (*Medicago sativa* L.), clover (*Trifolium scabrum* L.), sainfoin (*Onobrychis viciifolia* L.), and Indian goosegrass (*Eleusine indica* L.) are major forage crops and grasses that are widely used to make silage for ruminant feed in the Tibetan Plateau area. However, limited information is available on the characteristics of natural LAB on forage crops and grasses of this region. This study was conducted to identify and detail the predominant LAB on five forage crops and grasses in the Tibetan Plateau using phenotypic and phylogenetic methods. Isolates were identified biochemically, and selected representative strains were identified at the molecular level using the 16S rDNA sequence and *recA* gene amplification.

Materials and Methods

Samples and bacterial isolates

Corn at milk stage and alfalfa, clover, sainfoin, and Indian goosegrass at flowering stage were obtained from dairy farms in the Tibetan Plateau, northwestern China. Areas of collection and strains used in this study are shown in Table 1. Samples (10 g) were chopped into 1-cm lengths and shaken

well for 60 sec with 90 ml sterile distilled water, then serially diluted from 10⁻¹ to 10⁻⁵ with sterile water. The number of LAB was measured in plates on lactobacilli MRS agar (Difco Laboratories, USA) incubated at 30°C for 48 h in an anaerobic box (TE-HER Hard Anaerobox, ANX-1; Hirosawa Ltd., Japan). About 15-20 strains on MRS agar were selected randomly from each sample; a total of 215 isolates were collected, of which 140 isolates were determined to be LAB by Gram-staining, catalase tests, and lactic acid production. Their physiological properties were then determined using the methods of Kozaki et al. (1992). Coliform bacteria were counted on blue light broth agar (Nissui Ltd., Japan) incubated at 30°C for 48 h. Molds and yeasts were counted on potato dextrose agar (Nissui Ltd.) incubated at 30°C for 24 h, and yeasts were distinguished from molds and other bacteria by colony appearance and the observation of cell morphology. Bacilli and aerobic bacteria were counted on

^{*}For correspondence. (Z. Tan) E-mail: tzhongfang@sina.com; Tel.: +86-371-776-1947; Fax: +86-371-6776-1947 / (Y. Cai) E-mail: cai@affrc.go.jp; Tel.: +81-29-838-6365; Fax: +81-29-838-6316

64 Pang et al.

campie concere		
Samples	Collection place	Representative strains
Corn	Linzhi cattle farm, Linzhi, Tibet	CW 40, CW 41, CW 43, CW 44, CW 45, CW 46
Alfalfa	Qinchuan dairy farm, Lanzhou, Gansu	CW 13, CW 14, CW 15, CW 16
Clover	Linzhi cattle farm, Linzhi, Tibet	CW 53, CW 54, CW 55
Sainfoin	Qinchuan dairy farm, Lanzhou, Gansu	CW 11, CW 12
Goosegrass	Linzhi cattle farm, Linzhi, Tibet	CW 47, CW 48, CW 49, CW 51

Table 1. Sample collected places and representative lactic acid bacteria stains

nutrient agar (Nissui Ltd.) incubated at 30°C for 24 h under aerobic conditions. Colonies were counted as viable numbers of microorganisms in colony-forming units (CFU) per g of fresh matter (FM). Each LAB colony was isolated and purified twice by streaking on MRS agar plates. Pure cultures were grown on MRS agar at 30°C for 24 h, then resuspended in a solution of nutrient broth (Difco Laboratories) and dimethyl sulfoxide at a ratio of 9:1, and stored as stock cultures in a freezer (Sanyo, Japan) at -80°C for further examination.

Morphological, physiological, and biochemical tests

LAB morphology and Gram-staining response were examined after 24 h of incubation on MRS agar. Catalase activity and gas production from glucose were determined using the methods of Kozaki *et al.* (1992). Growth at different temperatures was observed in MRS broth after incubation at 10°C and 15°C for 14 days and at 20, 25, 30, 35, 40, 45, and 50°C for 7 days. Salt tolerance was determined in MRS broth containing 3.0% and 6.5% NaCl. Growth of LAB at pH 3.0, 3.5, 4.0, 4.5, 5.0, 5.5, 6.0, 7.0, and 8.0 was determined in MRS broth after incubation at 30°C for 7 days. Carbohydrate fermentation tests were carried out using analytical profile index [API; 50 carbohydrates (CH)] strips (bioMérieux, Japan) for 49 different compounds and one control according to the manufacturer's instructions; reactions were determined after incubation at 30°C for 48 h.

16S rRNA gene sequencing and recA gene PCR amplification

Cells grown at 30°C for 8 h in MRS broth were used for DNA extraction and purification, as described in Saito and Miura (1963). The 16S rRNA gene sequence coding region was amplified by PCR in a PCR thermal cycler (TaKaRa Shuzo Co. Ltd., Japan). The sequences of the PCR products were determined directly with a sequencing kit (ALFexpress AutoCycle; Pharmacia Biotech, USA) using the prokaryotic 16S ribosomal DNA universal primers 27F (5'-AGAGTTT GATCCTGGCTCAG-3') and 1492R (5'-GGTTACCTTGTT ACGACTT-3') (Cai et al., 1999a). Sequence similarity searches were performed using the DNA Database of Japan (DDBJ) and the Basic Local Alignment Search Tool (BLAST). The sequence information was then imported into the CLUSTAL X software program (Hitachi Software Engineering Co., Japan) for assembly and alignment. The 16S rDNA sequences of China west (CW) strains were compared with sequences from type LAB strains held in the DDBJ (Figs. 1 and 2). Nucleotide substitution rates (Knuc values) were calculated (Kimura and Ohta, 1972) and phylogenetic trees were constructed using the neighbor-joining method (Saitou and Nei, 1987). Bacillus subtilis NCDO 1769^T was used as an outgroup organism. The topologies of trees were evaluated using bootstrap analysis of the sequence data with Molecular Evolutionary Genetics Analysis (MEGA) 4 software (Tamura *et al.*, 2007), based on 1,000 random resamplings (Eitan *et al.*, 2006). The sequences were aligned with published sequences of the type strains from the DDBJ, GenBank, and the European Molecular Biology Laboratory (EMBL).

The strains in groups A and C, and type strains, *Lactobacillus plantarum*, *L. pentosus*, and *L. paraplantarum*, were distinguished through partial amplification product comparison of the *recA* gene according to Torriani *et al.* (2001).

The nucleotide sequences for 16S rDNA described in this report were deposited with the DDBJ/ GenBank/ EMBL under accession nos. AB602799–AB602817 for the strains CW 11, CW 12, CW 14, CW 49, CW 13, CW 15, CW 16, CW 40, CW 41, CW 43, CW 44, CW 45, CW 46, CW 47, CW 48, CW 51, CW 53, CW 54, and CW 55, respectively.

Results

Counts of microorganisms

The counts of microorganisms are shown in Table 2. Overall, 10^3-10^4 CFU/g FM LAB, 10^4-10^6 CFU/g FM coliform bacteria, 10^4-10^6 CFU/g FM aerobic bacteria, and 10^3-10^5 CFU/g FM yeasts were found in all samples. Bacilli were found at 10^5 CFU/g FM in Indian goosegrass and at 10^4 CFU/g FM in corn, but few were counted on other forage crops and grasses. Molds were present at 10^4 CFU/g FM in alfalfa and at 10^2 CFU/g FM in corn.

Morphological, physiological, and biochemical properties

Cell forms, characteristics, and API 50 CH fermentation patterns of representative strains isolated from forage crops and grasses are shown in Tables 3 and 4. A total of 215 strains were isolated from these forage crops and grasses, of which 140 isolated strains (44 strains from corn, 29 strains from alfalfa, 22 strains from clover, 15 strains from sainfoin, and 30 strains from Indian goosegrass) were considered as LAB, based on the Gram-positive reaction, negative catalase reaction, and production of lactic acid as the main fermentation product. No LAB isolate grew at pH 3.0, but all grew at 15-40°C, in 3.0% NaCl, and at pH 4.0-8.0. According to the morphological, physiological, and biochemical properties, these strains were divided into nine groups (A-I). Strains in all groups produced acid from glucose, fructose, N-acetyl-glucosamine, and maltose, but failed to produce acid from erythritol, D-arabinose, L-xylose, inositol, glycogen, D-lyxose, D-fucose, and L-fucose. Strains in groups A (*n*=7), B (*n*=6), D (*n*=8), F (*n*=7), and G (*n*=9) had the same growth temperature, salt tolerance, growth



Fig. 1. Phylogenetic tree showing the relative position of *Leuconostoc*, *Weissella*, *Lactococcus* and *Enterococcus* species as inferred by the neighbor-joining method with 16S rRNA gene sequences. *B. subtilis* is used as an outgroup. The bar indicates 1% sequence divergence. *Ln., Leuconostocs; W., Weissella, L., Lactococcus; E., Enterococcus.*





Fig. 2. Phylogenetic tree showing the relative position of *L. plantarum*, *L. brevis*, and *L. paraplantarum* species as inferred by the neighbor-joining method with 16S rRNA gene sequences. Bootdstrap values for a total of 100 replicates are shown at the nodes of the tree. *B. subtilis* is used as an outgroup. The bar indicates 1% sequence divergence. Knuc, nucleotide substitution rates.

pH, and carbohydrate fermentation patterns. On the other hand, strains in groups C (n=15), E (n=44), H (n=22), and I (n=22) were separated into two, six, three, and three subgroups, respectively, with different properties. Each representative strain from these groups is listed in Table 3 and was used for phylogenetic analysis. Strains in groups A (representative strain: CW 11), B (CW 12), and C (CW 14 and CW 49) were homofermentative rod-shaped bacteria that produced lactic acid as the D (-) isomer and did not produce gas from glucose. Strains in group A grew in 6.5% NaCl, but those in groups B and C did not. Unlike strains in groups A and C, strains in group B did not produce acid from mannose, mannitol, sorbitol, amygdalin, arbutin, esculin, salicin, cellobiose, lactose, saccharose, trehalose, raffinose, or gentiobiose. Groups D (representative strain: CW 41) and I (CW 16, CW 44, and CW 55) were homofermentative cocci that produced lactic acid as L (+) isomers. The other members of groups E (CW 40, CW 43, CW 45, CW

Table 2. Microbiologi	cal analysis of forge crop an	d grasses used i	n this study			
Comulas		(Counts (CFU g of FM ⁻¹) of	of viable microorganis	ms	
Samples	Lactica acid bacteria	Bacilli	Coliform bacteria	Aerobic bacteria	Mold	Yeast
Corn	3.5×10^4	1.0×10^{4}	5.0×10^{6}	5.1×10^{6}	5.0×10^{2}	1.2×10^{5}
Alfalfa	7.5×10^{3}	ND	4.5×10^{4}	1.9×10^{6}	ND	1.6×10^{5}
Clover	1.1×10^{3}	ND	2.4×10^{6}	3.4×10^{6}	3.0×10^4	1.1×10^{5}
Sainfoin	1.0×10^{3}	ND	3.0×10^{6}	3.5×10^{4}	ND	2.5×10^{3}
Goosegrass	4.1×10^{3}	1.5×10^{5}	7.5×10 ⁵	5.0×10 ⁶	ND	5.5×10^4

CFU, colony forming unit; FM, fresh matter. ND, not detected.



Fig. 3. Distribution of LAB on fresh forage crop and grasses.

48, CW 51, and CW 53), F (CW 54), G (CW 46), and H (CW 13, CW 15, and CW 47) were heterofermentative cocci that produced lactic acid as D (-) isomers. Unlike strains in group D, those in Group I did not grow at 45°C and did not produce acid from sorbitol or D-tagatose. Most strains in group E did not produce acid from esculin, unlike those in group I, and strains in both groups produced acid from D-xylose, which distinguished them from strains in groups F and G. Unlike strains in groups E, G, and H, group F strains grew at 10°C and produced acid from sorbose, rhamnose, α-methyl-D-mannoside, D-tagatose, D-arabitol, and L-arabitol, but not from L-arabinose or D-turanose. Group G strains did not produce acid from ribose, galactose, mannose, or melibiose, unlike the other heterofermentative cocci groups.

16S rRNA gene sequencing

Phylogenetic trees of representative strains constructed from evolutionary distances using the neighbor-joining method are shown in Figs. 2 and 3. The strains in all groups were placed in a cluster consisting of the genera Lactobacillus, Enterococcus, Weissella, Leuconostoc, and Lactococcus. Strains in groups A, B, and C were placed in the cluster of genus Lactobacillus in the phylogenetic tree (Fig. 2); groups A and C formed a very well-defined cluster with three type strains (L. plantarum, L. pentosus, and L. paraplantarum) and 100% bootstrap values confirmed monophyly. Group B strains were well clustered as Lactobacillus brevis with 100% bootstrap support. Strains in group D were placed in the Enterococcus cluster, with E. mundtii being the most closely I: Lactococcus lactis subsp. lactis

related species (99% bootstrap support; Fig. 1). Representative strains of groups E and F were placed in the Weissella cluster; both formed a distinct cluster with W. paramesenteroides and W. confusa, with bootstrap values of 99% and 100%, respectively. Strains in groups G and I were placed in the Leuconostoc cluster, and distinctly clustered with L. citreum and L. pseudomesenteroides with high bootstrap values of 98% and 100%, respectively. The representative strain of



Fig. 4. Amplification products obtained from the recA multiplex assay. Lane 1 contained a 2-kb PLUS DNA ladder (Wako Pure Chemical Industries, Ltd., Japan). Lanes 2, 3, 4 and 5, PCR amplification products from L. casei JCM 16167^{T} (negative control), L. paraplantarum JCM 12533^T, L. pentosus JCM 1558^T and L. plantarum JCM 1149^T, respectively; Lanes 6, 7 and 8, PCR amplification products from CW 11, CW14, and CW 49, respectively.

68 Pang et al.

group I was placed in a cluster of *Lactococcus* and was ascribed to the subspecies *lactis* on the phylogenetic tree, with a 99% bootstrap value supporting its monophyly.

Amplification products obtained from the *rec*A gene multiplex assay

Amplification products obtained from the *rec*A gene are shown in Fig. 4. Group C strains and type strain *Lactobacillus paraplantarum* JCM 12533^T produced 107 bp *rec*A gene amplification products, and representative strains in group A and type strain *Lactobacillus plantarum* JCM 1149^T produced 318 bp products, whereas the negative control *Lactobacillus casei* produced no amplicon. Thus, strains in group A were clearly identified as *L. paraplantarum* and those in group C as *L. plantarum*.

Discussion

The preservation of forage crops and grasses as silage depends on the production of sufficient acid to inhibit the activity of undesirable microorganisms, such as clostridia and molds, under anaerobic conditions. LAB are responsible for the fermentation of silage in the process of forage conversion, in which epiphytic LAB lower the pH of forage crops and grasses to about pH 4.0 (Stiles, 1996); in contrast, unwanted bacteria, such as clostridia, increase the pH through production of acetic acid and *n*-butyric acid, thereby decreasing the nutritional value (McDonald et al., 1991). Cai et al. (1998, 1999a, 1999b) found that the predominant LAB were lactic acid-producing cocci and that few were lactobacilli, which play an important role in promoting longer lacticacid fermentation during silage production. Epiphytic lactobacilli counts in silage crops are usually low and variable, but must reach a level of at least 10⁵ CFU/g FM to ensure successful silage storage. Some LAB (<10⁴ CFU/g FM) were present in the forage crops and grasses examined (Table 2), but further studies and ensiling experiments are required to isolate and identify LAB from laboratory and farm silage in Tibet. This research would provide insight into whether the Tibetan highlands are unique with regard to the species present.

The regional characteristics, low temperatures, and geography of the Tibetan Plateau may allow almost all strains to grow well at 10°C, apart from strains CW 54 and CW 55. The isolates obtained belonged to five different LAB genera: Lactobacillus, Enterococcus, Weissella, Leuconostoc, and Lactococcus. Lactobacilli were common on sainfoin, alfalfa, and Indian goosegrass; enterococci were found only on corn; Weissella spp. appeared on Indian goosegrass, clover, and corn; and Leuconostoc spp. and lactococci were mainly on alfalfa, Indian goosegrass, and corn. This study showed that corn contained the most LAB genera and species. In addition, different species of Lactobacillus, Enterococcus, Weissella, Leuconostoc, and Lactococcus were distributed on different forage crops and grasses. This report is the first to describe most of these LAB species on forage crops and grasses in the Tibetan Plateau area.

Based on phylogenetic analysis, strains in groups B, D, E, F, G, and H were unambiguously identified as *Lactobacillus*

brevis, Enterococcus mundtii, Weissella paramesenteroides, W. confusa, Leuconostoc citreum, and Leuconostoc pseudomesenteroides, respectively (Figs. 2 and 3).

Group A (representative strain: CW 11) and group C (CW 14 and 49) strains were placed on the phylogenetic tree together with L. pentosus, L. plantarum, and L. paraplantarum in a 100% bootstrap cluster (Fig. 2). Strain CW 11 had 16S rRNA sequence similarities of 99.8% and 99.7% to type strains L. plantarum and L. pentosus, respectively; strain CW 14 showed 99.5% and 99.4% similarity, and CW 49 had 99.8% and 99.7% similarity to these two type strains, respectively. According to Hammes and Vogel (1995), Curk et al. (1996), Ennahar et al. (2003), and Pang et al. (2011), members of the L. plantarum group, including L. pentosus, L. plantarum, and L. paraplantarum, have very similar 16S rRNA gene sequences that differ only by 2 bp. We further defined their carbohydrate fermentation patterns, but found ambiguity between our strains and these three type strains that prevented identification to the species level based on the 16S rRNA gene sequence and API 50 CH analysis. Therefore, other phylogenetic analytical methods were required to accurately distinguish these strains (Eisen, 1995). PCR amplification analysis of partial recA gene products permitted a clear distinction among these three type strains and representative strains in groups A and C (Fig. 4). Group A had the same recA gene amplification product (107 bp) as L. paraplantarum, and group C had the same product (318 bp) as L. plantarum; therefore, strains in groups A and C were identified as L. paraplantarum and L. plantarum, respectively. This is the first report of L. paraplantarum on forage crops and grasses.

The representative strains of group I were clearly identified as a *Lactococcus lactis* cluster containing three subspecies: *L. lactis* subsp. *cremoris*, *L. lactis* subsp. *lactis*, and *L. lactis* subsp. *hordniae* (Fig. 3). However, 16S rDNA sequence analysis could not distinguish strains at the subspecies level or efficiently classify interspecies relationships (Stackebrandt and Goebel, 1994). In this study, all of these strains had carbohydrate fermentation patterns nearly identical to that of the type strain *L. lactis* subsp. *lactis* 5805^T, excepting *L*-arabinose, but their ribose, mannitol, amygdaline, and D-turanose fermentation patterns differed from those of the other two subspecies (Table 4); therefore, group I strains could be identified as *L. lactis* subsp. *lactis*.

The different species and characteristics of epiphytic LAB can change and influence fermentation losses and silage quality (Lin *et al.*, 1992), and the populations of epiphytic LAB are not always sufficiently large or of suitable composition to promote efficient fermentation under farm conditions (Fenlon *et al.*, 1995). Thus, future studies should seek to obtain good-quality grass silage through the development of additives that stimulate and direct the fermentation process.

Based on biochemical and phylogenetic analyses, the LAB species classified in this study are common inhabitants of several forage crops and silages. Homofermentative species accounted for 42% of the total microflora, and nine LAB species were identified: *L. paraplantarum* (5.3%), *L. brevis* (5.2%), *L. plantarum* (10.5%), *Enterococcus mundtii* (5.5%), *W. paramesenteroides* (31.5%), *W. confusa* (5.4%), *L. citreum*

$\begin{array}{cccccccccccccccccccccccccccccccccccc$	++++++ + + > > + + + + + + + + + + + +	+ + + + + + + + + + + + + + + + + + + +	- + + + + + + , , \$ + + -	+ + + + + > + + > > + + +	+ + + + + + + > + + + + + + + + + + + +		$ \begin{array}{cccccccccccccccccccccccccccccccccccc$		(-) D D = (-) D D + (-) + + + + + + + + + + + + + + + + + + +		$T_{1}^{(-)}$	cocci LL(-) + + + + + + + + + + + + + + + + +
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	+ + + + +	+ + + +	+ + + +	+ + + + •	+ + + + •	+ + + +	+ + + +	+ + + + •	+ + + + •	+ + + + +	+ + + + +	+ + + + •

Table 4. API 50 CH fe	ermenta	ion patte	ers of lac	ctic acid	bacteria	strains is	olated f	rom forg	e crop ai	nd grasse	s used in	this study	e,										
Characteristics _	Froup A	Group B	Grou		Broup D			Group E			Group F	Group G	0	roup H		Gro	up I	ğ	JCM	[JCM	JCM	JCM_J	CM
CIIdidetelisues	CW 11	CW12	CW 14	CW 49	CW 41	CW 40 C	W 43 CV	V 45 CW	48 CW 5	1 CW 53	CW 54	CW 46	CW 13 (CW 15 C	W 47 C	N 16 CW	44 CW	55 580	5^{T} 16167	$7^{T} 1180^{T}$	1558^{T}	1149^{T} 12	533^{T}
Glycerol	ı	I		1	ı	Ţ	1	1	1	1	1	1	1	1				1	1		+	1	м
L-Arabinose	,	M	+	I	+	+	+	++	+	+	ı	+	+	+	+		+	1	ı	ı	+	+	+
Ribose	+	+	+	+	+	+	M	w w	M	+	+		+	+	+	+	+	+	1	•	+	+	Μ
D-Xylose		+		ı	+	+	+	+	+	+	ŀ	ŀ	+	+	+	+		+	1		+		
Adonitol	,	,		,	,	,		'	'		W		ŀ	,					1	•	ı		,
β -Methyl-Xyloside	ı	+		ı	ı	,		1	ľ	ı	,	,	ı	ı					1	•			
Galactose	+	+	+	+	+	+	+	+	+	+	+	ŀ	W	W	+	+	+	+	+	•	+	+	+
Mannose	+	ı	+	+	+	+	+	++	+	+	+		W	+	+	+	+	+	+	+	+	+	+
Sorbose	ı	ı	,	ı	ı	ı	ı	I	I	ı	+	,	ı	ı				'	1	,		,	
Rhamnose	ı	I	M	ı	W	ı		I	I	ı	+	ı	ı	I	1			1	1	ï	М	+	Μ
Dulcitol	+	I		1	ı	ı	ı	I	I	ı	i.	ı	I	ı	1			1	I.	,	ī	,	
Mannitol	+	I	+	I	+	1		I	1	+	+		ı	1	,	+	+	+	ı	ı	+	+	+
Sorbitol	+	I	+	1	+	1	1	1	1	+	+	ŀ	I	I				1	1			+	+
α -Methyl-D Mannoside	ı	ı	+	ı	t	1		I I	1	1	+		t	1			+	1	1	1		+	+
α-Methyl-D-Glucoside	ı	I		1	ı	+	+	+	+	+	M	Ŵ	+	+	+		M	1	1	,	ı.	+	+
Amygdalin	+	ı	+	ı	+	,			ı	+	+	м	ı	ı	M	+	+	+	1		+	+	+
Arbutin	+	ı	+	ŀ	+	ŀ		'	1	+	+	+	ľ	,		+	+	+	'	+	+	+	+
Esculin	+	ı	+	+	+	,		1	1	+	+	+	+	+	+	+	+	+	1	+	+	+	+
Salicin	+	ı	+	ı	+	ı	1	1	I	+	+	+	ı	ı	M	+	+	+	1	+	+	+	+
Cellobiose	+	ı	+	ī	+	M		1	ł	+	+	W	ı	ı	+	+	+	+	1	+	+	+	+
Lactose	+	ı	+	+	+	+		- W	1	+	W		+	+	м	+	+	+	+	•	+	+	+
Melibiose	+	M	+	+	+	+	+	++	+	+	+	ŀ	+	+	+		+	+	+		+	+	+
Saccharose	+	I	+	+	+	+	+	++	+	+	+	+	+	+	+	+	+	1	T	+	+	+	+
Trehalose	+	I	+	+	+	+	+	++	+	+	+	+	+	+	+	+	+	+	1	+	+	+	+
Inulin	ı	I		I	I	I	1	1	I	M	ı	ı	I	I	1			1	T	ı	ī	ī	
Melezitose		ı	+	I.		,		1	1	+	+		ı				+	1	1	ı	ı	+	+
Raffinose	+	ı	+	+	+	+	1	+	+	+		ı	+	+	+	1	+	I	ı	ı	ı	+	+
Starch		1		ı.				1	1	M	i.		Ņ	W		M	'	'	1	•			
Xylitol	,	ı	·	ŀ	ı	ı	ı	1	ľ	ŀ	W	·	ł	ı	,			'	1				
Gentiobiose	+	,	+	,	+			- W	Μ	M	+	W	i.		Μ	+	Μ.	Μ	1	•	W	+	+
D-Turanose	ı	ı		ı	ı	+	M	++	+	+	ŀ	+	+	+	+		+	Μ	1	1	,	+	+
D-Tagatose		,	'	,	+	,		'	'	•	+	•	•				'	'	'	•			
D-Arabitol	M	ı	W	,	,	,		1	1	1	+		i.				•		1	•			
L-Arabitol	ı	ı	ı	ı	ı	ı	ı	1	I	ı	+	ı	ı	ı	,			'	1	'	·	,	
Gluconate	Μ	Μ	+	M	ı	Μ	+	W W	M	M	+	M	ı	I	Μ	1 M	v v	Μ	Μ	Μ	М	+	+
2-Ceto-Gluconate	ı	1	,	I	ı	1		W W	1	м	i.	M	W	W				1	1	1	,	,	,
5-Ceto-Gluconate	1	W	1	,	ı.	1	1	- W	1	1	1	1	,	I.	м	1		'	1				3
+, 90% or more of the stra JCM, Japan collection of n JCM 1149 ^T , <i>Lactobacillus f</i>	nins posit nicroorga alantarun	ive; -, 90% nisms; ^T = 1 JCM 125	Type sti 33 ¹ , Lact	of the str rains; JCM obacillus	ains nega A 5805 [†] , <i>paraplan</i>	tive; w, we Lactococci tarum.	akly posi 4s lactis s	tive; Hon ubsp. <i>lact</i> .	is JCM 16	ermentati 167 [°] , Lac	ve; Hetero, tococcus la	heterofern ctis subsp.	cremoris	JCM 118) ^T , Lacto	coccus lac	<i>tis</i> subsp.	hordnia	e JCM	1558 [°] ', L	actobaci	llus pent	osus
- All strains produced actu	I Irom gu	Icose, Il'uc	tose, Iv-a	cety1-gun	20Samine	and mailo	se, DUI 1a.	ilea to pro	oduce actu	I from ery.	Thrutol, L-a	radinose, 1	L-XVIOSE,	Inositol, E	Ivcogen,	U-IVXOSE,	D-Iucose	and L-1	ucose.				

70 Pang et al.

(5.1%), *L. pseudomesenteroides* (15.8%), and *L. lactis* subsp. *lactis* (15.7%). These results are in agreement with those of previous studies (Lin *et al.*, 1992; Cai *et al.*, 1998, 1999a, 1999b; Pang *et al.*, 2011), which have reported similar LAB species composition in areas of China, Japan, and the USA. The dominant species were the heterofermentative *Weissella* spp., which may influence silage quality; the relationship between LAB and silage fermentation quality is an interesting research topic now being studied. As shown in Fig. 3, corn contained the most species (*Weissella, Leuconostoc, Lactococcus*, and *Enterococcus* spp.), but few epiphytic LAB were detected on the other forage crops and grasses examined. Further investigation of the relationship between LAB species and silage fermentation quality is vital.

The special conditions on the Tibetan Plateau have led to unique microorganism communities. In comparison with other regions, forage crops and grasses that survive in this area are adapted to an environment with thin air, low air pressure, and cold weather. Most strains identified in this study can tolerate relatively low temperatures (10°C), and could be used to enhance silage fermentation in other very cold areas and in winter. Trials are underway in our laboratory to screen and apply these isolates to the production of good-quality silage under low temperature conditions.

Acknowledgements

This work was supported by the National Natural Science Foundation of China (Grant No. 41101244), a Super Wheat Breeding and Demonstration grant (081100110500) from Henan Province, a State Scholarship (2009704013) from the China Scholarship Council, an Exploration, Torch-plan Project grant (112102310069) from Henan Province, a grant from the Special Fund for Agro-Scientific Research in the Public Interest of China (201103007), the Henan Education Committee (2011A180030), and a grant from the Introduction of Microbial Genetic Resources in Foreign Countries from the National Institute of Agrobiological Science of Japan.

References

- **Cai, Y.** 1999. Identification and characterization of *Enterococcus* species isolated from forage crops and their influence on silage fermentation. *J. Dairy Sci.* **82**, 2466–2471.
- Cai, Y., Benno, Y., Ogawa, M., Ohmomo, S., Kumai, S., and Nakase, K. 1998. Influence of *Lactobacillus* spp. from an inoculants and of *Weissella* and *Leuconostoc* spp. from forage crops on silage fermentation. *Appl. Environ. Microbiol.* 64, 2982–2987.
- Cai, Y., Kumai, S., Ogawa, M., Benno, Y., and Nakase, T. 1999a. Characterization and identification of *Pediococcus* species isolated from forage crops and their application for silage preparation. *Appl. Environ. Microbiol.* 65, 2901–2906.
- Cai, Y., Ohmomo, S., Ogawa, M., and Kumai, S. 1999b. Effect of applying lactic acid bacteria isolated from forage crops on fermentation characteristics and aerobic deterioration of silage. J.

Dairy Sci. 82, 520-526.

- Curk, M.C., Hubert, J.C., and Bringel, F.C. 1996. Lactobacillus paraplantarum sp. nov., a new species related to Lactobacillus plantarum. Int. J. Syst. Bacteriol. 46, 595–598.
- Duan, A., Wu, G., and Liang, X. 2008. Influence of the Tibetan Plateau on the summer climate patterns over East Asia in the IAP/LASG SAMIL model. *Adv. Atmos. Sci.* **25**, 518–528.
- Eisen, J.A. 1995. The *recA* protein as a model molecule for the molecular systematic studies of bacteria: comparison of trees of *recAs* and 16S RNA from the same species. *J. Mol. Evol.* 41, 1105–1123.
- Eitan, B.D., Shapiro, O.H., Siboni, N., and Kushmaro, A. 2006. Advantage of using inosine at the 3' termini of 16S rRNA gene universal primers for the study of microbial diversity. *Appl. Environ. Microbiol.* 72, 6902–6906.
- Ennahar, S., Cai, Y., and Fujita, Y. 2003. Phylogenetic diversity of lactic acid bacteria associated with paddy rice silage as determined by 16S ribosomal DNA analysis. *Appl. Environ. Microbiol.* 69, 444–451.
- Fenlon, D.R., Logue, D.N., Gunn, J., and Wilson, J. 1995. A study of mastitis bacteria and herd management practices to identify their relationship to high somatic cell counts in bulk tank milk. *Brit. Vet. J.* 151, 17.
- Hammes, W.P. and Vogel, R.F. 1995. The genus Lactobacillus. pp. 19–54 in the Lactic Acid Bacteria. The Genera of Lactic Acid Bacteria. Vol. 2. *In* Wood, B.J.B. and Holzapfel, W.H. (eds.), Blackie Academic and Professional, London, UK.
- Kimura, M. and Ohta, T. 1972. On the stochastic model for estimation of mutation distance between homologous proteins. *J. Mol. Evol.* 2, 87–90.
- Kozaki, M., Uchimura, T., and Okada, S. 1992. Experimental manual for lactic acid bacteria. Asakurasyoten, Tokyo, Japan.
- Lin, C., Bolsen, K.K., Brent, B.E., and Fung, D.Y.C. 1992. Epiphytic lactic acid bacteria succession during the pre-ensiling and ensiling periods of alfalfa and maize. J. Appl. Bacteriol. 73, 375–387.
- McDonald, P., Henderson, N., and Heron, S. 1991. The biochemistry of Silage. 2nd ed. Chalcombe Publ., Marlow, UK.
- Pang, H., Qin, G., Tan, Z., Li, Z., Wang, Y., and Cai, Y. 2011. Natural populations of lactic acid bacteria associated with silage fermentation as determined by phenotype, 16S ribosomal RNA and recA gene analysis. Syst. Appl. Microbiol. 34, 235–241.
- Saito, H. and Miura, K.I. 1963. Preparation of transforming deoxyribonucleic acid by phenol treatment. *Biochim. Biophys. Acta* 72, 619–629.
- Saitou, N. and Nei, M. 1987. The neighbor-joining method: a new method for reconstructing phylgenetic trees. *Mol. Biol. Evol.* 4, 406–425.
- Stackebrandt, E. and Goebel, B.M. 1994. A place for DNA-DNA reassociation and 16S rRNA sequence analysis in the present species definition in bacteriology. *Int. J. Syst. Bacteriol.* 44, 846–849.
- Stiles, M.E. 1996. Biopreservation by lactic acid bacteria. Antonie van Leeuwenhoek 70, 331–345.
- Tamura, K., Dudley, J., Nei, M., and Kumar, S. 2007. MEGA4: Molecular Evolutionary Genetics Analysis (MEGA) software version 4.0. *Mol. Biol. Evol.* 24, 1596–1599.
- **Torriani, S., Felis, G.E., and Dellaglio, F.** 2001. Differentiation of *Lactobacillus plantarum, L. pentosus*, and *L. paraplantarum* by *recA* gene sequence analysis and multiplex PCR assay with *recA* gene-derived primers. *Appl. Environ. Microbiol.* **67**, 3450–3454.