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# Identification of A Coprinellus Strain and Its Application in Eucommia ulmoides Gum Extraction by Fermenting Leaves

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#### **Research Article**

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# Abstract

White rot fungi are a kind of filamentous fungi which can degrade lignin, hemicellulose and cellulose effectively. In this study, a wild macrofungi collected from Pingba Town, Bijie City of China was identified as *Coprinellus disseminatus* (fruiting body) based on morphological and molecular identification. The hyphae of *C. disseminatus* were pure-cultured to form *Coprinus disseminatus* (mycelium). The mycelium cultured in the medium with glucose as carbon source represented round in shape with gray color and the mycelia in the center were densely with loose margin, while the mycelium grew in the medium with xylan as carbon source appeared nearly round shape with white color and the mycelia were relatively dense from the center to the margin during all growth stages. The results of *C. disseminatus* mycelium culture under condition of xylan as sole carbon showed that the xylanase (XLE) activity and cellulase (CLE) activity were significantly higher than that of the control group (carbon-free), indicating that xylan could induce the high expression of XLE and CLE. Meanwhile, combined the mycelium culture with the determination of enzyme activity, the medium contained xylan as sole carbon was selected as the initial nutrient slution for fermentation of Eucommia ulmoides leaves in the following experiments. Further, the activities of tissue degradation-related enzymes including XLE, CLE, acetyl xylanesterase (AXE) and α-Larabinofuran glycosidase ( $\alpha$ -L-AF) were determined after fermenting Eucommia ulmoides leaves by inoculating C. disseminatus mycelium. The results showed that the activities of XLE, CLE, AXE and α-L-AF reached the maximum at 5 d after inoculation, which were 777.606  $\pm$  4.248 U·mL<sup>-1</sup>, 9.594  $\pm$  0.008 U·mL<sup>-1</sup>, 4.567 ± 0.026 U·mL<sup>-1</sup> and 3.497 ± 0.10 U·mL<sup>-1</sup> respectively. The results showed that xylan could be used as a potential carbon source for E. ulmoides leaf fermentation. At this moment, the activities of XLE and CLE in mycelium cultured in Glu-contained medium were 815.074 ± 7.102 U·mL<sup>-1</sup> and 9.704 ± 0.030 U·mL<sup>-</sup> <sup>1</sup> respectively, and the former was significantly higher than that of mycelium grew in Xyl-contained medium while the latter was equivalent to CLE activity of mycelium in xylan medium. Also, the activities of AXE and α-L-AF both reached the maximum in *C. disseminatus* mycelium cultured in glucose medium, which demonstrated the glucose could be optimal carbon source for the fermentation of E. ulmoides leaves with C. disseminatus. By comparing the yield of gutta-percha under different fermentation treatments, the extraction yield of gutta-percha were 2.156 ± 0.031% and 2.142 ± 0.044% at 7 d and 14 d after fermentation with mycelium supplemented xylan as carbon source, which were significantly higher than other groups. This study provides a theoretical reference for the preparation of gutta-percha by largescale fermentation of E. ulmoides leaves with C. disseminatus.

# Introduction

Macrofungi are eukaryotes with fruiting body and widely distributed in nature, and part of them are favored by people because of their high nutritional and economic value (Sridhar et al. 2019). However, their growth is highly influenced by environmental conditions, e.g., temperature, humidity and light, etc, resulting in morphological diversification (Song et al. 2018). Even macrofungi of the same species have great morphological differences under different conditions. More recently, Tuo et al. (2022) and Undan et al. (2016) reported the molecular identification based on amplification and sequencing of conserved

regions is a stable and reliable technique for classifying the macrofungi with same morphological characteristics. And, the most commonly used regions for macrofungal identification includes the internal transcribed spacer (ITS), ribosomal large subunit rDNA (LSU) and simple sequence repeats (SSR) (Appiah et al. 2017), and the first two have been frequently used for classification and identification among different fungal species (Mešić et al. 2020). Krishna et al. (2015) identified 10 samples as *Agaricus campestris* from collected 50 macrofungi by a combination of morphological and molecular identification. Zhang et al. (2015) investigated the relationship between *Tricholoma mongolicum* and its related species based on ITS analysis, and these closely related species were successfully distinguished. Accurate identification of macrofungal resources. Besides its important value in agriculture, the vital function of macrofungi in industry and medicine has been extensively explored in recent years (Mckelvey et al. 2017; Andlar et al. 2018). Soccol et al. (2017) reported the macrofungal fermentation had been involved in many fields including pharmacy, textile, food industry and other fields, and the straw of many crops (e.g., oats, maize, wheat, etc) could be used as substrate for macrofungal fermentation (Camelini et al. 2013), which effectively realized the higher value application of waste.

Eucommia ulmoides (also called 'Duzhong') is an important medicinal and colloidal plant in China (Zeng et al. 2018; Healey et al. 2015). Duzhong has the functions of strengthening muscles and bones and curing lumbar spine pain according to ancient book 'Shennong's Herbal Classic of Materia Medica'. Besides phamaceutical purposes, the E. ulmoides gum (known as gutta-percha) is also an important raw material for the development of a variety of new materials in medical, communicational and military field (Wei et al. 2021) due to unique rubber and plastic duality. Although gutta-percha has very important application value, gutta-percha extraction is costly and difficult due to the limitation of its synthesis site (She et al. 2019). At present, physical and chemical methods are mainly adopted for gutta-percha extraction (Wang et al. 2021; Zhou et al. 2018), and these methods not only destroy the structure of guttapercha to a certain extent but caused seriously environmental pollution during the extraction process (Liu et al. 2022). Recently, solid fermentation mediated by microorganism is effective to destroy the cell wall structure of plant tissues, so as to ensure the integrity and yield of secondary metabolites (Healey et al. 2015). Considering the important value of *E. ulmoides*, fungal fermentation using *E. ulmoides* tissue as substrate has been extensively studied. Xu et al. (2018) conducted fermentation of E. ulmoides leaves with *Cordyceps militaris*, which significantly increased the yield of cordycepin by 60.44%, Wu et al. (2021) improved the extraction rate of total flavonoids and gutta-percha by pretreating E. ulmoides leaves with combination of ultrasonic microwave and fungi. Qian et al. (2020) reported a white rot fungus, Inonotus obliguus, had preferably degraded effect on E. ulmoides leaves with higher lignocellulase activity, while Zhu et al. (2018) improved significantly the gutta-percha yield by fermenting pericarp of *E. ulmoides* samara with Aspergillus D-5, and the removal rate of cellulose substances reached 86.43%. In this study, another saprophytic fungi called BJ-1 collected in the field were used to ferment E. ulmoides leaves. After identification by molecular method, the activities of these enzymes (e.g., CLE, XLE, AXE and  $\alpha$ -L-AF) involved in degradation of plant tissue were determined, and the fermented extracts were further

identified by FTIR, which provided a theoretical basis for the large-scale preparation of gutta-percha by the fermentation of *E. ulmoides* leaves with *Coprinellus* strain.

# **Materials And Methods**

### Materials

The wild macrofungi grew in decaying leaves and wood in evergreen deciduous broadleaved forest dominated by *Quercus linna* were collected. The leaves used for fermentation from *E. ulmoides* 'Huazhong 6', which were collected from the '**Eucommia Resource Nursery of Institute**' of Agro-Bioengineering of Guizhou University. Cellulase Test Kit (Code No. A138-1-1) was purchased from Nanjing Jiancheng Bioengineering Institute (China), and  $\alpha$ -L-arabinofuran glycosidase Test Kit (Code No. BC4765) were purchased from Beijing Solarbio Science & Technology Co., Ltd (China). The 2-hydroxy-3, 5-dinitrobenzoic acid (DNS, Cas No. 609-99-4), D-(+)-Xylose (Cas No. 58-86-6), xylan (poly- $\beta$ -D-xylopyranose (1 $\rightarrow$ 4) Cas No. 9014-63-5), D-(+)-glucose (Cas No. 50-99-7), dimethyl sulfoxide (DMSO, Cas No. 67-68-5) and p-nitrophenol acetate (Cas No. 830-03-5) were purchased from Sigma-Aldrich (Merck, USA). The petroleum ether (AR) and absolute ethanol (AR) were purchased from Tianjin Kemiou Chemical Reagent Co., Ltd (China).

### Methods

### Field Survey and Macrofungi Collection

According to the method of Senanayake et al. (2020), field investigation of macrofungi were carried out in Pingba Town, Jinsha County, Bijie City, Guizhou Province of China (105°47′−106°44′ E, 27°07′−27°46′ N) from May to September, 2021. The altitude sampling site is 739-1460 m and the average annual temperature is about 15°C, and the forest coverage rate is 56.2% and the average annual rainfall is 1030-1100 mm. According to difference of vegetation types and terrain, the wild macrofungi grew in decaying branches and leaves on the ground and in live tree trunks on different slopes were investigated. The collected wild macrofungi were photographed, recorded and stored, and the fruiting bodies were brought back to the laboratory for subsequent research.

### Fungal Identification and Pure Culture of Mycelium

Based on the method reported by Zhou (2009), the morphological characteristics (e.g. pileus, stipitipellis, lamella and teleblem, etc) of the collected wild macrofungi (fruiting body) were observed and identified. According to the method of Passari et al. (2016), the base of the fruiting body stalk was removed and placed in the inoculating chamber. After surface sterilization with 75% alcohol, a flame-sterilized scalpel was used to make a longitudinal cut in the middle of fruiting body stalk and then the fruiting body were broken off by hand and five small squares were cut at the junction of the pileus and stipitipellis of macrofungi with an inoculating shovel. Then, a small piece of tissue was selected and quickly transferred to the beveled PDA medium (20 g·L<sup>-1</sup> glucose, 2 g·L<sup>-1</sup> peptone, 2 g·L<sup>-1</sup> yeast extract, 0.5 g·L<sup>-1</sup>

 $MgSO_4 \cdot 7H_2O$  0.46 g·L<sup>-1</sup> KH<sub>2</sub>PO<sub>4</sub> 20 g·L<sup>-1</sup> agar powder, natural pH) for culture at 28 ± 2°C, and the mycelium formed from unpolluted tissue block. After 3 to 5 secondary cultures, the pure mycelium were acquired for subsequent studies. Total genomic DNA of pure mycelium was extracted according to the method of Huang et al. (2018) and Wu (2015) (with minor modifications), and the primer ITS1/ITS4 and LROR/LR5 were used to amplify conserved regions including internal transcribed spacer (ITS) and ribosome large subunit DNA (LSU) according to the method reported by Febriansyah et al. (2018) respectively. The primer sequence for ITS and LUS amplification were shown in Table **1**. Finally, the amplified products were sequenced by Shengong Bioengineering (Shanghai) Co., LTD. Blast alignment was performed according to the method of Roy et al. (2018) and the phylogenetic tree was constructed by MEGA 7.

### Table **1**

### Effects of Different Carbon Sources on Mycelium Growth

According to the method of Liu et al. (2021), the purified mycelium was inoculated on the medium (2 g·L<sup>-1</sup> peptone, 2 g·L<sup>-1</sup> yeast extract, 0.5 g·L<sup>-1</sup> MgSO<sub>4</sub>·7H<sub>2</sub>O, 0.46 g·L<sup>-1</sup> KH<sub>2</sub>PO<sub>4</sub>, 20 g·L<sup>-1</sup> agar powder, natural pH) supplemented with glucose or xylan as sole carbon source respectively, with the medium without carbon source as control. Each group was independently repeated for 3 times, and the morphology of hypha and mycelium of macrofungi was observed and photographed. Meanwhile, mycelium growth amount was calculated according to the following Formula **1**.

Hypha growth amount (HGA) = (mycelium diameter - inoculum diameter) /2 Formula 1

### Effects of Xylan Carbon Source on Cellulase and Xylanase Activities

To investigated the effects of xylan carbon source on CLE and XLE activities, the depurative mycelium block (d=1 cm) was taken out from solid medium with aseptic puncher and transferred the mycelium to liquid medium (2 g·L<sup>-1</sup> peptone, 2 g·L<sup>-1</sup> yeast extract, 0.5 g·L<sup>-1</sup> MgSO<sub>4</sub>·7H<sub>2</sub>O 0.46 g·L<sup>-1</sup> KH<sub>2</sub>PO<sub>4</sub>, natural pH) contained xylan, with no-carbon source medium as control. At different days after shaking culture with 180 r·min<sup>-1</sup> under 28°C, an equivalent amount of pure culture was taken out to measure XLE activity according to the method reported by Meng et al. (2021) and CLE activity was measured according to the instruction of Cellulase Test Kit (Nanjing Jiancheng Bioengineering Institute). Each treatment was repeated 3 times.

# Effects of Xylan Carbon Sources on Activities of Tissue Degradation-correlated Enzymes during Fermentation

To further survey the decomposability of *C. disseminatus* mycelium to leaf tissue, the purified mycelium was inoculated into a triangular flask containing sterilized *Eucommia* leaves for solid fermentation according to the method of Qian et al. (2020). The freshly picked *E. ulmoides* leaves were dried at 60°C to a constant weight, then were gently rubbed and crushed for fermentation. Meanwhile, an equivalent

amount of liquid medium was added to the leaves solid matrix as the nutrient for mycelial fermentation at initial stage. The supplemental liquid medium included carbon-free medium (CFM) 2 g·L<sup>-1</sup> peptone, 2 g·L<sup>-1</sup> yeast extract, 0.5 g·L<sup>-1</sup> MgSO<sub>4</sub>·7H<sub>2</sub>O, 0.46 g·L<sup>-1</sup> KH<sub>2</sub>PO<sub>4</sub>, natural pH), xylan-carbon medium (XCM) (20 g·L<sup>-1</sup> xylan, 2 g·L<sup>-1</sup> peptone, 2 g·L<sup>-1</sup> yeast extract, 0.5 g·L<sup>-1</sup> MgSO<sub>4</sub>·7H<sub>2</sub>O, 0.46 g·L<sup>-1</sup> KH<sub>2</sub>PO<sub>4</sub>20 g·L<sup>-1</sup> agar powder, natural pH), with supplemental sterile water as control. Weighed exactly 5.0 g crushed *E. ulmoides* leaves to clean culture flask and mixed with supplemental liquid medium according to a ratio of 1 leaves : 1 liquid medium, and an equivalent amount (~1 cm<sup>2</sup> mycelium block) was inoculated into leaves matrix above for continuous fermentation at 28°C under dark conditions. At different days (3, 5 and 7 d) after fermentation, the activities of XLE and CLE were determined according to description above, and the activities of AXE and α-L-AF were determined according to the method of Krastanova et al. (2005) and the operation of α-L-arabinofuran glycosidase Test Kit (Beijing Solarbio Science & Technology Co., Ltd) respectively.

### Effects of Different Conditions on Extraction Rate of Gutta-percha

At 7 d and 14 d after fermentation, the fermented *E. ulmoides* leaves were dried at 60°C to constant weight, and gutta-percha extraction was conducted according to the method reported by Wei et al. (2021) and Yuan et al. (2021) (with minor modifications). The dried *E. ulmoides* leaves and petroleum ether were mixed according to a solid-liquid ratio of 1 : 20, and the gutta-percha was extracted on a Soxhlet extractor at 90°C for 24 h. After that, the extract was placed at a low temperature of -20°C for 3 h to precipitate the gutta-percha. After natural drying of precipitation, the dried precipitates was refined *E. ulmoides* gum, and the yield of refined gum was calculated according to Formula **2**.

Refined gum yield (RGY) = (Dry mass of refined gutta-percha from extraction/total dry mass of sample) × 100% Formula **2** 

### Determination of Gutta-percha Based on Fourier Transform Infrared Spectroscopy

Accurately weighed 10 mg of gutta-percha dried to constant weight for weighed for tablet pressing according to the method of Cui et al. (2022). The processed tablet samples were placed into a Fourier Transform Infrared Spectroscopy (FTIR) (spotlight 200) for scanning identification, comparison and analysis. The spectral region ranged from 4000-400 cm<sup>-1</sup>, and the maximum resolution was 2.0 cm<sup>-1</sup>. Addtionally, the detector was a DTGS detector and the light source is air cooled ceramic light source.

### Data Analysis and Data Processing

IBM SPSS Statistics 18.0 were used for data analysis and GraphPad Prism 9.0 were used for mapping respectively.

## **Results**

Description of Habitat and Fruiting Body morphology of Collected Macrofungus

Based on the results of field survey, the collected macrofungus principally grew in scattered on dead branches and rotten leaves on ground in evergreen deciduous coniferous/broad-leaved mixed forests (Fig. **1A**). Further, identification based on morphological characteristcs of the vegetation in habitat, the plants in the mixed forest mainly included *Quercus mongolica* belonged to family Fagaceae, *Maclura pubescens* belonged to family Moraceae and *Pinus massoniana* belonged to family Pinaceae, etc. In addition, morphological observation of fruiting body showed it was a kind of macrofungus with medium size, and the fruiting body as a whole was white to off-white. The pileus manifested as an inverted bell-shape with several small black spots on it, and the center of the pileus bulged upward with a diameter of about 1.5-2 cm. The mediotrastum was thin and sparse and the stipitipellis was slender and hollow with an average length of 5 cm. According to the collection number, the macrofungus was labeled as 20210527JSYY-06 (Fig. **1B–E**). To facilitate the description on subsequent research, it was named BJ-1.

Fig. **1** 

### Molecular Identification and Phylogenetic Analysis of BJ-1

Total DNA of pure mycelium of BJ-1 was extracted, and two conserved regions (ITS and LSU) were amplified with specific primers ITS1/ITS4 for ITS and LROR/LR5 for LSU, and a clear single band between 500 to 750 bp and 750 to 1000 bp (Figure **S1**) were obtained respectively. The amplified products were sequenced by Shengong Bioengineering Co., LTD, and the sequence of conserved regions was obtained. Alignment result based on ITS sequence showed that the conserved region (accession No. OP735466) of BJ-1 was highly homologous (99.69%) with the sequence (accession No. KY243924.1) of *Coprinellus disseminatus* (isolated by Prabhu, India), while LSU-conserved region (accession No. OP735472) of BJ-1 was also highly similar to conserved region of *C. disseminatus* A2S6-11 (accession No. KJ780770.1). Based on the alignment results of the two conserved regions above, it cloud speculate the BJ-1 belonged to a specie of *C. disseminatus* (accession No. KJ832042.1) (Fig. **2**). Meanwhile, the BJ-1 had been sent to Guangdong Microbial Culture Collection Center (GDMCC) (http://www.gdmcc.net) for preservation and the number of culture preservation was 5.797.

Figure S1

Fig. **2** 

### Morphological Comparison of Mycelium Grew in Medium with Different Carbon Sources

Generally, the mycelium of BJ-1 grew on the medium appeared gray or grayish white in color, and the edges of mycelium were regular or irregular in appearance. The amount of mycelium increased with the increase of culture time. The mycelium on the medium with xylan as carbon source was regularly round in shape, and mycelium was white and dense. On the contrary, the mycelium cultured on medium with glucose as carbon source showed a nearly circular shape with a dense center and loose edge, and the

mycelium was grayish white in color. Additionally, the mycelium on the carbon-free medium was irregular in shape and the mycelium were loose and gray from center to the edge (Fig. **3**). Microscopic observation showed that the hypha of BJ-1 cultured on carbon-free medium was slender and septate, with few or no branches. However, the hypha grew on glucose or xylan-contained medium was almost nonseptate with some branches in the former and without branches (Fig. **4**). The results above indicated that there was a significant effect of carbon source on morphology of BJ-1 hyphae and xylan as carbon source could increase mycelium density, which was similar to the culturing results of *Piptoporus soloniensis* conducted by Kanwal et al. (2012). Additionally, it could be seen from Figure **S2**, the mycelium of BJ-1 showed a slow upward trend on the carbon-free, glucose- and xylan-contained medium with the increase of culture time.

Fig. **3** 

Fig. **4** 

Figure S2

### Analysis of CLE and XLE Activities of BJ-1 Mycelium on Medium with Xylan Carbon Sources

Based on the early reports conducted by Singh et al. (2009), *C. disseminatus* possessed high XLE and low CLE activity during growth and metabolism, which had been used to bleach pulp in consideration of strong lignin degradation ability mediated by XLE (Singh et al. 2011). Yan et al. (2022) believed that the activity level of these physiological metabolism-related enzymes reflected the growth state of mycelium to a certain extent. Synchronously, the degradation of cellulose and lignin in plant cell wall depended on the interaction of these enzymes (Andlar et al. 2018). The determination of XLE and CLE activity in mycelium showed the activities of both enzymes increased firstly and then decreased to be stable with the culture times. At 6 d, the XLE activity of mycelium reached the maximum ( $49.434 \pm 0.933 \text{ U}\cdot\text{mL}^{-1}$ ), which was significantly higher than that of carbon-free group ( $45.360 \pm 0.614 \text{ U}\cdot\text{mL}^{-1}$ ) (Fig. 5A).) Howeever, the CLE activity of mycelium achieved the maximum ( $8.101 \pm 0.048 \text{ U}\cdot\text{mL}^{-1}$ ) at 5 d, which was significantly higher than that of carbon-free group ( $7.156 \pm 0.086 \text{ U}\cdot\text{mL}^{-1}$ ) (Fig. 5B). These studies above showed that the additional supplement with xylan as carbon sources could dramatically improve the activities of XLE and CLE in mycelium of BJ-1.

#### Fig. **5**

### Activities Comparison of Tissue Degradation-correlated Enzymes in Mycelium during Fermentation

Further, the activities of tissue degradation-correlated enzymes (e.g. AXE and  $\alpha$ -L-AF) besides XLE and CLE were also determined. At 7 d after inoculation with BJ-1, the mycelium of BJ-1 overgrew the entire surface of *Eucommia* leaves no matter what kind of the fermentation conditions (Fig. **6**), which suggested the BJ-1 could grow well in *E. ulmoides* leaves-based matrix. At 3 d after inoculation with BJ-1, the activities of XLE, CLE, AXE and  $\alpha$ -L-AF were relatively low, which it was speculated that the mycelium

might be in the growth adaptation period with low growth rate. However, the XLE activity reached the maximum with 756.754  $\pm$  4.783 U·mL<sup>-1</sup> U·mL<sup>-1</sup> in xylan-contained group, followed by carbon-free group (708.319  $\pm$  2.758 U·mL<sup>-1</sup>), and the minimum XLE activity was found in medium-free group (667.489  $\pm$  10.202 U·mL<sup>-1</sup>). And, the CLE activity of mycelium decreased in sequence in the following groups including xylan-contained group, carbon-free group and medium-free. Additionally, at 5 d after inoculation, the maximum activity of AXE and α-L-AF were found in xylan-contained group, which were 4.657  $\pm$  0.036 U·mL-1 and 3.497  $\pm$  0.140 U·mL-1 respectively, followed by carbon-free group (Fig. 7). The variation trend of CLE and XLE activity during fermentation were consistent with that in mycelium culture with different culture conditions. The above studies showed that xylan had a significantly promoting effect on the the activities of the CLE, XLE, AXE and α-L-AF, and the supplement of xylan had a certain difference in the improvement of the activities of the four enzymes.

Fig. **6** 

Fig. **7** 

### Effects of Initial Supply of Carbon Sources on Gutta-percha Yield during Fermentation

All E. ulmoides leaves after fermentation by inoculating BJ-1 manifested as slightly dark brown in color while the unfermented leaves appeared brown (Fig. 8), and the organization structure of fermented leaves was loose and fluffy compared with these unfermented *E. ulmoides* leaves, which implied the metabolic activity of BJ-1 mycelium degraded the tissue structure of *E. ulmoides* leaves and the tissue-decomposed ability was supposed to be a joint action of multiple enzymes. Wu et al. (2021) reported the pretreatment of *E. ulmoides* leaves with the combination of ultrasonic, microwave and fungus could improve the yield of total flavonoids and gutta-percha by decomposing structure of plant tissue. And, the determined results of gutta-percha yield showed that extraction rate of crude and refined gutta-percha in the mediumfree group (only sterile water without BJ-1) were the lowest at 7 d, being 23.82% and 1.62% respectively, followed by the water-substitute group (carbon-free medium replaced by sterile water with BJ-1), being 26.51% and 1.68% respectively. The above results indicated that not only BJ-1 was necessary to improve the extraction yield of gutta-percha, but the carbon-free nutrient components were also important to enhance the activity of BJ-1 and improve the gutta-percha yield, which the result was similar to the study of Qian et al. (2020). In addition, the selection of different carbon sources will indirectly affect the XLE and hemicellulase activities of BJ-1 mycelium, resulting in different degrees of degradation of E. ulmoides leaves, which was ultimately reflected in the difference in the extraction rate of gutta-percha (Jordan et al. 2012; Sipos et al. 2010).

### Gutta-percha Identification Based on FTIR Analysis

To further confirm whether the extracted product being gutta-percha or not, the FTIR analysis was executed. The results showed that the absorption peaks of extract obtained by fermentation were all in the range of  $400 \sim 4000 \text{ cm}^{-1}$ . Among them, the absorption peak at 972-1660 cm<sup>-1</sup> was the unsaturated hydrocarbon absorption peak formed after stretching vibration of C=C double bond, while the absorption

peak at 2700-3000 cm<sup>-1</sup> was the saturated hydrocarbon peak of C-H single bond. And, the strong absorption peak at 3400 cm<sup>-1</sup> showed the presence of hydroxyl group (-OH) (Figure **S3** and Figure **S4**). This result was consistent with the identification results of gutta-percha by infrared spectroscopy reported by Yu et al. (2019) and Cui et al. (2022), which demonstrated the extract from *Eucommia* leaves by fermenting was exactly gutta-percha (*E. ulmoides* gum), and the structure of gutta-percha was intact.

Table **2** 

Fig. **8** 

Figure **S3** 

Figure **S4** 

# Discussion

Macrofungus is a kind of saprophytic microorganism which takes plant dead leaves as nutrient substrate, and it plays an important role in degrading plant residues and promoting ecological cycle (AlessiaBani et al. 2018). In this paper, a strain of *Coprinellus* was collected during the investigation of macrofungi in Bijie city of Guizhou province, China. The survey results showed that the strain grew in decaying plant remains consisting of dead leaves and branches, and the latter provided rich nutrients for growth of strain (Alanbagi et al. 2021). The results based on morphological comparison and molecular identification (ITS and LSU) indicated that the strain was eventually identified as C. disseminatus of Pseudocoprinus in Psathyrellaceae family, and it was designated as BJ-1. The mycelium culture of BJ-1 showed that the xylan induced a denser mycelium compared with glucose, which inferred xylan as an unfavourable selection pressure promoted the increase of mycelium. Xylan is a kind of heterologous polysaccharide in plant cell wall, accounting for about 15%~35% of the dry weight of plant cells, which is the main component of plant hemicellulose and a kind of complex five-carbon-based polysaccharide (Terrett et al. 2019). Therefore, it is reliable and effective reagent for screening the microorganisms that could utilize xylan as the sole carbon source for growth. Well growing status of BJ on xylan-contained medium implied the strain could effectively utilize xylan for growth, which it was similar to the culture results of *Cordyceps militaris* mycelia (Dang et al. 2018). The results of enzyme activity showed that there was significant difference in activities of CLE and XLE of BJ-1 on medium supplemented with different carbon source. As a whole, the XLE activity of mycelium on glucose-contained medium was significantly higher than that on xylan-contained one, but both were significantly higher than that on carbon-free medium, which suggested that 1) the supplement of carbon source could improve the XLE activity; 2) the glucose and xylan promoted and inhibited the XLE activity respectively. Conversely, the CLE activity of mycelium on xylan-contained medium was significantly higher than that on glucosecontained one, which suggested the xylan promoted the CLE activity while the glucose suppressed the CLE activity. Both CLE and XLE activity showed strong dependence on carbon source, which is similar to Lentinula edodes mycelia cultured on different carbon sources, which displayed significant difference in

activities of CLE, XLE and endoglucanase on medium supplemented with different carbon sources (Cai et al. 2017). Xylan is the main component of plant hemicellulose, accounting for ~ 32.5% of the dry weight of plant cells, and XLE can effectively degrade xylan into xylose (Basit et al. 2019), while AXE is another important enzyme for hemicellulose degradation, which mainly hydrolyzes the 2' and 3' position O-acetyl groups on xylose residues in xylan (Sista et al. 2018). Besides, α-L-AF is a glycosidase capable of hydrolyzing non-reducing furanoarabinose residues of neutral sugars (e.g., arabingalactan and arabinmannan) in plant cell walls. As a result, it can promote the solubilization and degradation of pectin (Diarte et al. 2021). The activities of these enzymes including α-L-AF, XLE, CLE and XLE were determined during fermentation of E. ulmoides leaves showed the variation trend of CLE and XLE activity was consistent with the results of mycelium culture without E. ulmoides leaves. However, the activities of AXE and  $\alpha$ -L-AF reached the maximum at 5 d after fermentation with adding xylan-contained medium to leaves. Although the glucose was the optimal carbon source for improving the XLE activity in culture of BJ-1 mycelium, xylan could increase the activities of the enzymes involved in degrading plant cell wall simultaneously during fermentation, which implied xylan could be used as the optimal carbon source for the large-scale preparation of gutta-percha by fermented E. ulmoides leaves with BJ-1. Meanwhile, the crude and refined gutta-percha from fermented products was calculated. The results showed that yield of crude gutta-percha extracted from mycelium-fermented E. ulmoides leaves supplemented xylan were 51.623 ± 9.861% and 49.728 ± 3.912% at 7 d and 14 d respectively, which were significantly higher than other groups. In addition, the yield of refined gutta-percha was significantly higher than those extracted by alkaline method (1.687 ± 0.009%), enzymatic hydrolysis method (1.160 ± 0.014%) and ultrasonic method (1.697 ± 0.015%) reported by Xie et al. (2023). The results above showed that BJ-1 could be used as the dominant strain for preparing gutta-percha on large-scale by fermentation, and the supplementation of xylan as carbon source nutrients at the initial stage of fermentation could significantly improve the ability of BJ-1 to degrade leaf tissue.

# Declarations

### AUTHOR CONTRIBUTIONS

YY: Data analysis, writing - original draft Supervision and project administration.

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#### DECLARATIONS

**Confifict of interest** The authors have declared no confifict of interests.

#### Ethical approval

This article does not contain any studies with animals performed by any of the authors.

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# Tables

Table 1 Primer sequences	s for PCR amplification
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Conserved sequences	Primer	Sequences[]5'→3'[]	
ITS	ITS1	TCCGTAGGTGAACCTGCGG	
	ITS4	TCCTCCGCTTATTGATATGC	
LSU	LROR	ACCCGCTGAACTTAAGC	
	LR5	TCCTGAGGGAAACTTCG	

Table 2. Yields of cEUG/rEUG from fermented leaves with BJ-1 cultured with different conditions (mean±SE)

		7 d		14 d	
	Culture conditions	cEUG yield/%	rEUG yield/%	cEUG yield/%	rEUG yield/%
1	Medium - free	23.816±0.308e	1.624±0.022c	24.955±0.342c	1.606±0.049d
2	Medium - free + BJ-1	26.508±1.033d	1.679±0.029c	28.508±0.730bc	1.714±0.011c
3	Carbon -free + BJ-1	29.563±1.539c	1.830±0.036b	25.041±1.069c	1.609±0.009d
4	Xyl-carbon medium + BJ-1	51.623±9.861a	2.156±0.031a	49.728±3.912a	2.142±0.044a

**Note:** n=3. Lowercase letters represent for significant differences at P <0.05, cEUG represented for crude *E. ulmoides* gum, while rEUG represented for refined *E. ulmoides* gum.

## Figures



Figure 1

Investigation of ecological environment and observation of fruiting body in genus Coprinellus

A, Ecological environment; B, Fruiting body (macro Lens); C, Fruiting body (lateral plan); D, Fruiting body (top view); E, Numbering



#### Figure 2

#### Phylogenetic tree construction of BJ-1 strain and related species based on ITS sequence

Note: Red star represented for collecting macrofungi



#### Effects of medium with different carbon sources on mycelium morphology in BJ-1

Note: A represented for growth situation of BJ-1 on carbon-free medium at different days; B represented for growth situation of BJ-1 on Glc-contained medium at different days; C represented for growth situation of BJ-1 on xylan-contained medium at different days



### Effects of medium with different carbon sources on BJ-1 hypha

Note: A, B and C represented for the same meaning above



#### Effects of different culture conditions on cellulose and xylanase activity of BJ-1

Note: A represented for the changes in xylanase activity; B represented for the changes in cellulose activity



### Effects of E. ulmoides leaves supplemented with different medium on BJ-1 mycelium growth

Note: A represented for sterile water only; B represented for sterile water with BJ-1; C represented for liquid carbon-free medium with BJ-1; D represented for liquid xylan-contained medium with BJ-1



# Effects of different with different culture conditions on cellulose degradation-related enzyme activities of BJ-1

Note: A represented for the changes in xylanase activity; B represented for the changes in cellulose activity; C represented for the changes in acetyl xylan esterase activity; D represented for the changes in  $\alpha$ -L-arabinofuranosidase activity



# Morphological comparison of *E. ulmoides* leaves under different fermentation conditions and extraction of refined *E. ulmoides* gum

Note: Aa represented for the leaf fermentation added xylan-contained medium with BJ-1.Ab represented for the leaf fermentation added sterile water only; Ac represented for the leaf fermentation added sterile water with BJ-1; Ad represented for the leaf fermentation added carbon-free medium with BJ-1;

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