



## A Systematic Review (Before 31 August 2024) on the Applications of *Yarrowia lipolytica*

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**DOI:** 10.31080/ASMI.2025.08.1497

**Received:** February 06, 2025

**Published:** February 22, 2025

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### Abstract

*Yarrowia lipolytica* in both traditional and industrial processes due to its break down materials that are commonly found in the waste, and as a bio-factory for the production of target products such as biofuels. To date, no systematic review on the applications of *Y. lipolytica* has been published. Hence, we present a systematic review on the applications of *Y. lipolytica* using studies indexed in PubMed up to 31 August 2024. 40 out of original 59 articles were included. Three main themes were identified; namely, (i) Improving efficiency in industrial processes, (ii) Strain survey and (iii) Target products.

**Keywords:** Valorization; Biofactory; Waste Management; Lipids; Proteins; Fatty acids

### Introduction

*Yarrowia lipolytica* is a yeast that has been widely studied for its ability to grow efficiently in a variety of environments and break down materials that are commonly found in the waste settings [1]. *Y. lipolytica* is also of interest due to its ability to use oils and fats as its sole carbon source [2,3]. They have also been found to be involved in certain traditional processes such as sausage making [4] and food fermentation [5]. *Y. lipolytica* has been found to be capable of producing target products of interest, and also in the breaking down of waste material. This has extended to the exploration of applying *Y. lipolytica* to different stages of waste management and the potential it has to produce biofuel from different phases of waste materials [1,6-20].

Systematic review is a good method for researchers to keep up with the various research effort [21]. In 2024, a systematic map

[22] on the applications of *Y. lipolytica* [23] has been presented as poster in SynBioSG Conference 2024 by theming of articles in PubMed prior to 31 July 2023. No systematic review on applications of *Y. lipolytica* has been found in PubMed to date.

The purpose of this study aims to present a systematic review on the applications of *Y. lipolytica* using studies indexed in PubMed up to 31 August 2024. Of the 59 articles found through search, 40 were included, and three main themes were identified; namely, (i) Improving efficiency in industrial processes, (ii) Strain survey and (iii) Target products.

### Methods

A PubMed search using the search term, "Yarrowia lipolytica" AND (valor\* OR biofactory OR "bio-factory" OR "microbial factory"), was conducted. The date limit was set to 01 January 1000 (default start date) to 31 August 2024. The search URL was https://

pubmed.ncbi.nlm.nih.gov/?term="Yarrowia+lipolytica"+AND+(val or\*+OR+biofactory+OR+"bio-factory"+OR+"microbial+factory")& filter=dates.1000/1/1-2024/8/31. Three exclusion criteria were used: (i) No full text availability, (ii) Article not written in English, and (iii) Non-primary literature.

### Results and Discussion

59 articles were initially obtained from the search, and 40 articles were included in this review (Figure 1). From these 40 articles, three main themes were identified (Table 1); namely, (i) Improving efficiency in industrial processes, (ii) Strain survey and (iii) Target products.

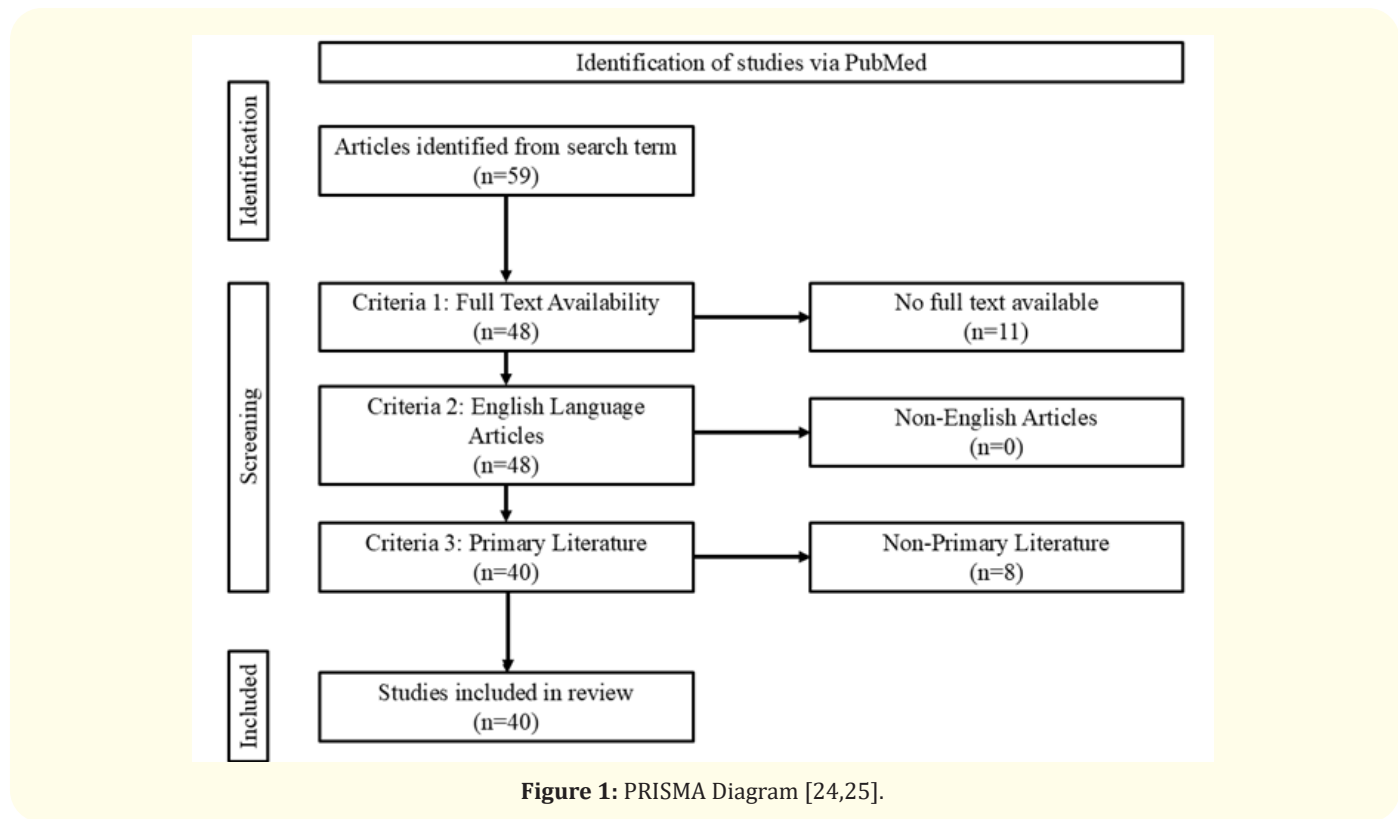


Figure 1: PRISMA Diagram [24,25].

Table 1: Theming of Included Studies.

Main Theme	Sub-Theme	Number of Articles
Improving efficiency in industrial processes	Genetic engineering	14 [3,12,17,19,26-35]
	Feedstock modifications	3 [3,36,37]
	Environmental parameters modifications	2 [38,39]
Strain survey	Viability for industrial processes	17 [2,6,8,12,18,19,27,32,36,40-47]
	Uses in traditional processes	2 [4,33]
	Food spoilage	4 [2,5,39,48]
Target Products	Lipids	9 [2,3,12,18,19,29,34,40,45]
	Proteins	2 [17,35]
	Fatty acids	3 [3,4,38]
	Other	30 [1,3,5,6,8,14,17,19,26-33,35-37,39,41-43,46,47,49-53]

### Theme 1: Improving efficiency in industrial processes

Genetic engineering is generally conducted to either improve the product yield or to be able to survive in industrial environments. In some cases, *Y. lipolytica* was transformed in order to produce substances it is usually unable to [17,27,32]. In this situation, *Y. lipolytica* was picked as the organism for transformation because of its well-studied genetic lines and its adaptability to environmental stressors. Due to the increasing usage of *Y. lipolytica* as a bio-factory, there is also interest to enhance its production of target products, such as protein [35]. In relation to tolerance, *Y. lipolytica* was found to have inherent tolerance mechanisms to aromatic aldehydes [28]. This means that these mechanisms can be exploited and also enhanced to achieve tolerances as needed in any industrial setting. The development of higher tolerances to substances in the industrial setting is also an important field for research; they allow for better application of *Y. lipolytica* [26,29]; acetate is usually a toxic substrate for most microorganism, while adaptive tolerance to ferulic acid allows *Y. lipolytica* proves that mutated strains can be used for industrial applications. Other studies focused on the tolerance of *Y. lipolytica* to higher concentrations of feedstocks while maintaining or even improving its productivity under such conditions [12,30,34].

Research has been conducted into modifying the feedstock that *Y. lipolytica* has access to in order to manipulate the output of different target products. In some cases, this can result in an increase in the productivity in a bio-factory setting. Changing the base of the feedstock from glucose to oil increases its biomass yields and cell sizes; this however causes its protein content and enzyme abundance for product synthesis to decrease significantly [3]. When comparing different strains of *Y. lipolytica*, it was also evident that different strains performed differently in its utilisation of glucose when the feedstock was modified [37]. A study also focused on getting the optimal ratio of feedstock composition to get the highest yield of erythritol [36].

By changing the temperature, pH and other variables in the bio-factory, the productivity of productivity of *Y. lipolytica* can be manipulated. Changes in the lipolytic activity of *Y. lipolytica* can be observed when these environmental parameters are tweaked [38]. This study also observed that *Y. lipolytica* strains coming from dif-

ferent environmental origins reacted differently to changes in their environment in the bio-factory setting [38]. Another study focused on the effect of the thermal history on the tolerance of *Y. lipolytica* to high pressure environments [39].

### Theme 2: Strain survey

Research in this field focuses on the ability of different strains *Y. lipolytica* to produce target products and their adaptability to an industrial setting. While these strains can be engineered to survive better in an industrial setting as discussed in a previous point, it is important to survey if their native strains can be applied as they are [2,12,36,41,43,44]. These indicate that *Y. lipolytica* is a highly desirable microorganism as a bio-factory. In addition to this, proving that *Y. lipolytica* was able to not just break down, but also produce added-value products from waste (from food production and other applications) and industrial by-products opens many new avenues for the application of *Y. lipolytica* [6,8,12,18,42,44-46]. This also means that *Y. lipolytica* can be used in multiple phases of a bio-factory; production, followed by waste management, allowing for lesser wastage and higher yields for by products. It was also important to survey the ability of *Y. lipolytica* to grow on glycerol, which is the main by-product in the production of bio-diesel [41,43,47]; of particular interest was whether waste water could be used as feedstock in combination with crude glycerol [45].

Finding the ways that *Y. lipolytica* might have been used in traditional processes, typically in the culinary field, can help to shine light on their capabilities. Processes involved with fermentation are also of particular interest as their environments can be potentially replicated in the industrial setting as a base point. *Y. lipolytica* was isolated from different sausages produced in Italy, and characterised for the lipolytic activity on pork fat [4]. These different yeasts were found to enhance the industrial process for the production of sausages. However, in another study, the usage of yeasts and its proteolytic activity on cheese ripening was characterised using Fourier transform infrared spectroscopy [33].

This research focuses on the presence of *Y. lipolytica* in various natural environments. This includes their presence and survivability in different urban environments, such as in a cold environment (the refrigerator). Surveying the characteristics of different strains

of *Y. lipolytica* is an interest in the research field [2,48]. These environments included commercial chilled foods, lagoons, light butter and even irradiated poultry meat. The results from one study indicated that the strains were well adapted and featured characteristics that attributed to their success in their native habitats [2]. When compared with other yeasts, *Y. lipolytica* also exhibited the strongest proteolytic and lipolytic activities; both traits are desirable for the purpose of microbial factory [48]. Studies on strains of *Y. lipolytica* in comparison with other food spoilage yeast species helped to form a good survey into the growth conditions necessary for optimal growth [39]. Fermentation of okara (soybean residue) by *Y. lipolytica* was also studied and proved that it boosted the health benefit of the food [5].

### Theme 3: Target products

Due to the ability of *Y. lipolytica* to accumulate lipids, these cellular products are often used for the measurement of different parameters [2,12,18,29,34,45]. In another case, the presence of lipids within the culture indicated that *Y. lipolytica* was capable of valorising the intended feedstock of interest [19]. A study conducted to investigate the capability of *Y. lipolytica* to valorise volatile fatty acids and glycerol to produce microbial lipids revealed that its usage to process these two industrial by-products was feasible [40]. Interestingly, the lipids found to have been produced by *Y. lipolytica* was found to be similar to that of vegetable oils, which is also of interest to the bio-industrial field.

*Y. lipolytica* also has the ability to produce proteins and recombinant protein products using carbon substrates. To that end, there has been interest in the usage of papaya fruit waste as a low-cost feedstock for the production of such target proteins and protein products [17]. Their ability to valorise the waste, including the juice and seeds of the papaya makes it an interesting subject for industrial usage. Further research to induce more optimal protein production in *Y. lipolytica* has also been conducted [35]; in this particular article, they focused on transformation to enhance protein expression.

In traditional processes such as food making, the lipolytic ability of *Y. lipolytica* is favoured for its major products: free fatty acids. This was apparent in the study conducted into the yeasts found in traditional sausage making processes [4]. There is also interest in the production of terpenoids and other fatty acids due to *Y. lipolytica*'s ability to produce these substances naturally and organi-

cally, in particular while growing on lipid-based waste products [3]. Fatty acids produced naturally by *Y. lipolytica* also served as a great method for measuring its activity when exposed to different environmental conditions and comparing their activity from different sources [38].

Biofuels and biomass as target products are of primary interest to researchers. Biomass can be loosely defined as just accumulated cell mass comprising of lipids and proteins; both of which *Y. lipolytica* accumulates well naturally [8]. These target products also serves as great indicators for their activity during research into the production of genetically engineered strains of *Y. lipolytica* [31]. Biomass was also used to measure the relative ability of *Y. lipolytica* to grow on media commonly found in the industry [26,41].

Sugars formed as a byproduct during the growth of *Y. lipolytica* was also used to measure their activity in different forms of media [28]. In the case of the fermentation of okara, sugars detected proved that *Y. lipolytica* was able to improve the digestibility and potential health benefits of okara [5]. Erythritol is another sugar that is of interest for production; this is due to its popularity as a noncariogenic sweetener [36].

Citric acid, which is another organic product of industrial interest, is a target product focused on by researchers. Global demand for citric acid has been on the rise [50] and the search for a method of production that is renewable places *Y. lipolytica* in a unique position. Their presence in a bio-factory setting proves that *Y. lipolytica* was able to produce citric acid in different environments [1]. Certain strains of *Y. lipolytica* have been shown to be able to produce citric acid in satisfiable amounts [50]. Curiously, it was also found that when *Y. lipolytica* was grown on glycerol, they produced citric acid instead of accumulating reserve lipids [42,47]; this opens up the avenue for the usage of *Y. lipolytica* to make use for crude glycerol formed as industrial by-product to produce even more citric acid, reducing further wastage.

The rest of the target products includes magnesium oxide [6], lanthanides [46] and mannitol [42,51]. Magnesium oxide nanoparticles was targeted to show that *Y. lipolytica* was capable of efficient dual valorisation of olive mill wastewater. The recovery of lanthanides from spent catalysts presents a renewable and sustainable method to optimise production. Mannitol is of interest in the medical community for its properties as a diuretic.

## Conclusion

There is plenty of interest in *Y. lipolytica* as both a solution to waste management and also as bio-factories for the production of different natural products, including biofuel. At times, these interests also overlap and proves that *Y. lipolytica* is an excellent organism that is capable of doing both. Its ability to be easily enhanced to target specific products or increase production, and its tolerance to most extreme environments allows it to be quite viable for industrial processes. With time, there might be more research that goes into other interests for *Y. lipolytica*, such as using them in conjunction with other microorganisms for waste management, or comparing them to other yeasts as a bio-factory. Genetic engineering could also advance in that time, allowing *Y. lipolytica* to produce multiple target products at the same time.

## Supplementary Materials

Supplementary materials for this study can be download from [https://bit.ly/Ylipolytica\\_SR](https://bit.ly/Ylipolytica_SR).

## Conflict of Interest

The authors declare no conflict of interest.

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