

## Review Article

# The Microbiology of Olive Mill Wastes

Spyridon Ntougias,<sup>1</sup> Kostas Bourtzis,<sup>2</sup> and George Tsiamis<sup>2</sup>

<sup>1</sup> Department of Environmental Engineering, Democritus University of Thrace, Vas. Sofias 12, 67100 Xanthi, Greece

<sup>2</sup> Department of Environmental and Natural Resources Management, University of Patras, 2 Seferi Street, 30100 Agrinio, Greece

Correspondence should be addressed to George Tsiamis; [gtsiamis@upatras.gr](mailto:gtsiamis@upatras.gr)

Received 30 March 2013; Revised 18 July 2013; Accepted 22 July 2013

Academic Editor: Ameer Cherif

Copyright © 2013 Spyridon Ntougias et al. This is an open access article distributed under the Creative Commons Attribution License, which permits unrestricted use, distribution, and reproduction in any medium, provided the original work is properly cited.

Olive mill wastes (OMWs) are high-strength organic effluents, which upon disposal can degrade soil and water quality, negatively affecting aquatic and terrestrial ecosystems. The main purpose of this review paper is to provide an up-to-date knowledge concerning the microbial communities identified over the past 20 years in olive mill wastes using both culture-dependent and independent approaches. A database survey of 16S rRNA gene sequences (585 records in total) obtained from olive mill waste environments revealed the dominance of members of *Alphaproteobacteria*, *Betaproteobacteria*, *Gammaproteobacteria*, *Firmicutes*, and *Actinobacteria*. Independent studies confirmed that OMW microbial communities' structure is cultivar dependant. On the other hand, the detection of fecal bacteria and other potential human pathogens in OMWs is of major concern and deserves further examination. Despite the fact that the degradation and detoxification of the olive mill wastes have been mostly investigated through the application of known bacterial and fungal species originated from other environmental sources, the biotechnological potential of indigenous microbiota should be further exploited in respect to olive mill waste bioremediation and inactivation of plant and human pathogens. The implementation of omic and metagenomic approaches will further elucidate disposal issues of olive mill wastes.

## 1. Introduction

Disposal of olive mill wastes is an important environmental problem in olive-oil producing countries since they are generated in huge quantities in a short period of time. Olive oil is mainly produced in the Mediterranean countries, although other producers, such as Argentina, Australia and Chile, are facing the toxic effects of olive mill wastes [1]. The major olive oil producing countries are Spain, Italy, and Greece, with a production of 1150, 560, and 370 thousand tons annually, respectively, followed by Tunisia and Turkey, with an annual production of 160 thousand tons each [2]. Two and three-phase centrifugal decanters are commonly used in the extraction of the olive oil, with two-phase extraction systems gaining ground due to the lower amount of water consumed for the malaxation of the olive paste [3].

Three-phase extraction systems result in the production of olive oil, olive press cake, and a liquid waste, commonly known as olive mill wastewater (OMW), while two-phase decanters produce olive oil and a viscous sludge-like waste,

named as alpeorujo in Spanish [4] and abbreviated herein as TPOMW (two-phase olive mill waste). Both types of wastes are characterized by undesirable color and odor, acidic pH, high salt concentration, and total polyphenolics content. In addition, OMWs are characterized by high chemical oxygen demand (COD) values, whereas TPOMW possesses high organic matter and low water activity ( $a_w$ ). The physico-chemical properties of OMW and TPOMW are presented in Table 1. Due to the high organic load and the elevated salt and polyphenols content, olive mill wastes are significant sources of environmental pollution. Their effective management is negatively affected by the seasonal operation and the high territorial scattering of the olive mill sites [5].

Olive mill wastes inhibit seed germination and early plant growth [16], alter soil characteristics [17], and create reducing conditions, affecting microbial diversity in soil [18]. In contrast, olive mill waste phenolics may be used in food and chemical industries as natural antioxidants and disinfectants [19, 20]. Olive mill wastes may be used for biopolymer and biogas production as well as being fertilizer/compost and

TABLE 1: Basic OMW and TPOMW physicochemical characteristics.

Characteristic (values range)	OMW <sup>1</sup>	Characteristic (values range)	TPOMW <sup>2</sup>
pH	4.01–5.93	pH	4.86–6.45
BOD (g L <sup>-1</sup> )	8.0–38.7	OM (%)	49.5–98.5
COD (g L <sup>-1</sup> )	28.6–186	Total phenolics (%)	0.5–2.4
TOC (g L <sup>-1</sup> )	1.89–38.0	Total N (g kg <sup>-1</sup> )	7.0–18.5
TS (g L <sup>-1</sup> )	3.13–78.2	Total P (g kg <sup>-1</sup> )	0.5–2.2
Total phenolics (g L <sup>-1</sup> )	0.03–18.9	Total K (g kg <sup>-1</sup> )	6.3–29.7
Total N (g L <sup>-1</sup> )	0.02–2.10		
Total P (g L <sup>-1</sup> )	0.01–1.00		
Total K (g L <sup>-1</sup> )	0.17–7.81		

<sup>1</sup>Based on data reported in Aktas et al. [6], Ammary [7], Zenjari et al. [8], Amaral et al. [9], Eroglu et al. [10], Aviani et al. [11], and Ntougias et al. [12].

<sup>2</sup>Based on data reported in Alburquerque et al. [13], Vlyssides et al. [14], and Baeta-Hall et al. [15].

substrate for growing edible fungi [21–24]. Indeed, these wastes consist of a wide range of valuable resources, such as a high proportion of organic and inorganic nutrients, that can be recycled [20, 25].

Several physicochemical and biological treatment approaches have been applied for the degradation and detoxification of olive mill wastes, for example, implementation of advanced oxidation systems, aerobic biotreatment, and anaerobic digestion [21, 26–28], although the review of treatment technologies for both OMW and TPOMW is beyond the scope of this paper.

In this review, the microbiology of olive mill wastes is examined in depth, and special focus is given to: (a) the microbial ecology of olive mill wastes, (b) OMW-induced toxicity, (c) the effects of olive mill wastes on soil microbial communities, (d) the microbial ecology in bioreactors treating olive mill effluents, and (e) the potential biotechnological application of olive mill waste microbiota.

## 2. Microbial Ecology of Olive Mill Wastes

**2.1. Bacterial Diversity in Olive Mill Wastes.** The majority of OMW microbiota are originated from soil and freshwater environments, while fecal bacteria have been also identified [29, 30]. Bacterial community structure is greatly influenced by the specific cultivar from which OMWs are generated [30]. Bacterial communities in OMW generated from various olive-fruit varieties had only 15% of the OTUs identified in common, indicating a cultivar-dependent microbial profile [30]. In all OMW samples examined by Tsiamis et al. [30], the cultured bacterial diversity consisted of members of *Firmicutes*, *Actinobacteria*, *Alphaproteobacteria*, *Betaproteobacteria*, *Gammaproteobacteria* and *Bacteroidetes*, while the implementation of a high density DNA microarray (PhyloChip) revealed a broader diversity, which was dominated by members of all classes of *Proteobacteria*, *Firmicutes*, *Bacteroidetes*, *Chloroflexi*, *Cyanobacteria* and *Actinobacteria*.

Members of the phyla *Acidobacteria*, *Planctomycetes*, *Gemmatimonadetes*, *Verrucomicrobia* and the candidate divisions OP3, TM7, AD3, marine group A, and SPAM were minor constituents of the bacterial biota. DNA microarray development enabled researchers to detect microbial sequences from any sample in a parallel and very fast high throughput manner. The studies of Tsiamis et al. [30] and Goberna et al. [31] pioneered the use of such approaches in studying in depth bacterial (PhyloChip) and archaeal (methanogenic) communities (ANAEROCHIP) in OMW and anaerobically digested TPOMW, respectively.

Cultivation and harvesting practice highly affect bacterial community structure in OMW. Bacterial diversity in OMW from “Mastoidis” variety was dominated by fermentative members of *Bacteria*, such as lactic acid (*Lactobacillus* and *Oenococcus* spp.) and acetic acid (*Acetobacter* and *Gluconacetobacter* spp.) bacteria as well as fecal bacteria related to the family *Prevotellaceae* and the *Ruminococcus-Eubacterium-Clostridium* (REC) cluster [29]. The proliferation of such community structure is attributed to the accumulation of olives in the harvest net which can lead to the establishment of anaerobic/microaerophilic niches, while their processing in olive mills can increase the oxygen level, favoring the growth of acetic acid bacteria [29]. Members of *Betaproteobacteria* (families *Comamonadaceae*, *Gallionellaceae*, *Hydrogenophilaceae*, *Methylophilaceae*, *Oxalobacteraceae* and *Rhodocyclaceae*), *Gammaproteobacteria* (families *Pasteurellaceae* and *Xanthomonadaceae*) and *Firmicutes* (families *Bacillaceae*, *Paenibacillaceae*, *Peptococcaceae* and *Sporolactobacillaceae*) were identified in *O. europaea* var. *koroneiki*-generated OMW [29]. As a result of the early collection and harvesting practice (collection by hand), fermentative bacteria in *O. europaea* var. *koroneiki*-generated OMW were restricted to a few representatives of the families *Peptococcaceae* and *Sporolactobacillaceae*. The identification of fecal bacteria in *Olea europaea* var. *mastoidis*-generated OMW, due to the prolonged harvesting period, is of concern [29].

Vivas et al. [32] found that TPOMW was dominated by members of the phylum *Proteobacteria*, followed by *Actinobacteria* (*Streptomyces*), *Firmicutes* (*Staphylococcus*) and uncultured *Acidobacteria* strains as minor constituents of olive waste microbiota. Members of *Hydrocarboniphaga*, *Pseudoxanthomonas* and *Stenotrophomonas* (*Gammaproteobacteria*) were identified, while *Comamonas* (*Betaproteobacteria*) was the main microbial group detected. Moreover, a *Brevundimonas* sp. was the only representative within *Alphaproteobacteria* [32].

In order to face disposal problems related to acidic pH and undesirable odor, addition of Ca(OH)<sub>2</sub> to TPOMW results in the formation of an alkaline secondary waste (alkaline TPOMW) [4]. This pH change favors alkali-tolerant and alkaliphilic bacteria with some degree of halophilicity [4]. Halotolerant alkaliphiles related to the genera *Bacillus*, *Idiomarina*, *Halomonas*, and *Nesterenkonia* as well as alkali-tolerant and/or halotolerant bacteria associated phylogenetically with the genera *Corynebacterium*, *Novosphingobium*, *Ochrobactrum*, *Pseudomonas*, *Rhodobacter*, and *Serratia* have been identified in alkaline TPOMW [4]. The majority of those isolates could effectively utilize phenolic compounds as the

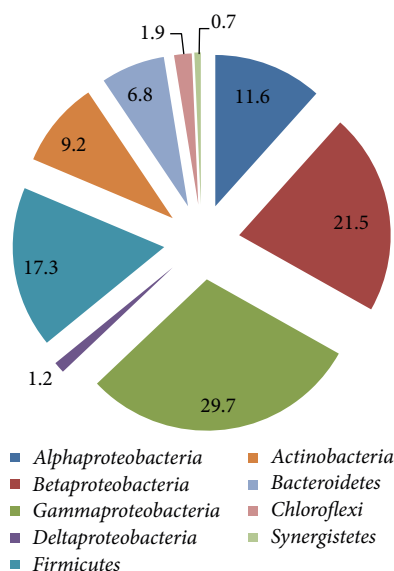


FIGURE 1: Distribution of bacterial phylotypes identified in olive mill waste environments.

sole carbon source [4]. Olive pomace microbiota appear to alter their membrane lipids in an atypical manner in order to be adapted to stressful conditions, such as the lowered water activity ( $a_w$ ), the low acidity, and the high polyphenolic content of olive mill wastes [33].

*Staphylococcus* spp. in olive mill waste should be considered as potential infectious agents. Based on microbial counts and API identification, *Enterobacter cloacae* strains were frequently detected in the raw effluent, followed by members of the species *Aeromonas hydrophila*, *Pseudomonas aeruginosa*, and *Serratia odorifera* [34], while *Citrobacter braakii* was predominant during acidogenesis. Representatives of the species *Burkholderia cepacia*, *Enterobacter cloacae*, and *Photobacterium damsela* were also detected. Moreover, high counts of *Acinetobacter*, *Pseudomonas*, and *Enterobacter* spp. have been determined in OMW [34]. Interestingly, *Enterobacter* spp. are potential human pathogens.

It is concluded that members of *Alphaproteobacteria*, *Betaproteobacteria* and *Gammaproteobacteria* as well as *Firmicutes* and *Actinobacteria* are the main bacterial representatives in olive mill wastes (both OMW and TPOMW). Despite the fact that the distribution analysis of the 16S rRNA gene sequences deposited in international databases may be subjected to bias due to PCR amplification and/or the specific focus of each research work, for example, examination of tannase-expressing communities [35], survey of 16S rRNA gene databases revealed the presence of 585 deposited sequences of bacteria identified in olive mill waste environments. Analysis of these phylotypes confirms the placement of the majority of olive mill waste microbiota in *Alphaproteobacteria*, *Betaproteobacteria*, *Gammaproteobacteria*, *Firmicutes* and *Actinobacteria* (Figure 1).

The representatives of *Betaproteobacteria* and *Gammaproteobacteria* exceed 50% of the respective 16S rRNA gene sequences deposited in GenBank, while *Firmicutes*,

*Alphaproteobacteria*, *Actinobacteria* and *Bacteroidetes* account for approximately 17, 12, 9 and 7% of the bacterial phylotypes identified in olive mill wastes, respectively (Figure 1). Phylotypes' distribution in *Alphaproteobacteria*, *Betaproteobacteria*, *Gammaproteobacteria*, *Firmicutes*, *Actinobacteria*, and *Bacteroidetes* is presented in Figure 2.

Based on the above analysis (Figure 2), *Enterobacteriaceae*, *Moraxellaceae*, *Xanthomonadaceae* and *Pseudomonadaceae* spp. are the main representatives of *Gammaproteobacteria*. In addition, *Oxalobacteraceae* and *Comamonadaceae* strains are the predominant *Betaproteobacteria* in olive mill wastes, while *Acetobacteraceae* is the dominant taxon within *Alphaproteobacteria*. In olive mill wastes, *Bacillaceae*, *Clostridiaceae*, *Lactobacillaceae* and *Paenibacillaceae* are the most abundant taxa within the phylum *Firmicutes*, while actinobacterial phylotypes were mainly placed in the families *Micrococcaceae*, *Microbacteriaceae* and *Propionibacteriaceae*. *Bacteroidetes* phylotypes identified in olive mill wastes were associated with the families *Prevotellaceae*, *Porphyromonadaceae* and *Sphingobacteriaceae*. Indeed, olive mill waste environments are dominated by bacterial taxa that are specialized in degrading the recalcitrant components of olive mill wastes [29, 30].

Approximately 20% of the bacterial phylotypes identified in olive mill wastes and olive mill waste-related environments are associated with coliforms (e.g., *Citrobacter*, *Escherichia*, *Klebsiella*, and *Serratia* spp.) and other enteric bacteria [36], like *Porphyromonadaceae*, *Prevotellaceae*, *Lachnospiraceae*, *Eubacteriaceae*, *Peptococcaceae*, *Peptostreptococcaceae*, and *Ruminococcaceae* spp. The above findings necessitate the need for safe disposal of OMWs.

**2.2. Fungal Diversity in Olive Mill Wastes.** Yeast population appears to be high in olive mill wastes [17]. Yeasts related to *Geotrichum* (*G. candidum*), *Candida* (*C. membranifaciens*, *C. michaelii*, *C. inconspicua*, and *C. tropicalis*), *Pichia* (*P. fermentans* and *P. holstii*), *Rhodotorula* (*R. mucilaginosa*), and *Saccharomyces* (*S. cerevisiae*) have been recently isolated from OMW [37]. In accordance, *Candida boidinii*, *Pichia holstii* (syn. *Nakazawaea holstii*), *P. membranifaciens*, and *Saccharomyces cerevisiae* were the predominant yeasts in OMW from Apulia (Italy), exhibiting high pectolytic and xylanolytic activities. These yeast isolates could effectively reduce total phenolics, resulting in the reduction of several phenolic compounds, in particular *p*-coumaric, vanillic and caffeic acids [38]. *Pichia* (*P. guilliermondii*-syn. *Meyerozyma guilliermondii*) and *Candida* (*C. diddensiae* and *C. ernobii*) spp. were also the main yeast biota in OMW from Moroccan olive mills [39].

*Pichia caribbica* (syn. *Meyerozyma caribbica*), *P. holstii* (syn. *Nakazawaea holstii*), and *Zygosaccharomyces fermentati* (syn. *Lachancea fermentati*) were the predominant yeast taxa in TPOMW, while *Z. florentinus* (syn. *Zygorhizula florentina*), *Lachancea thermotolerans* (syn. *Khuyveromyces thermotolerans*), *Saccharomyces cerevisiae*, and *S. rosinii* (syn. *Kazachstania rosinii*) were minor constituents of the yeast community [40]. Some of the yeast isolates from TPOMW exhibited cellulase,  $\beta$ -glucanase,  $\beta$ -glucosidase, peroxidase, and polygalacturonase activities which could

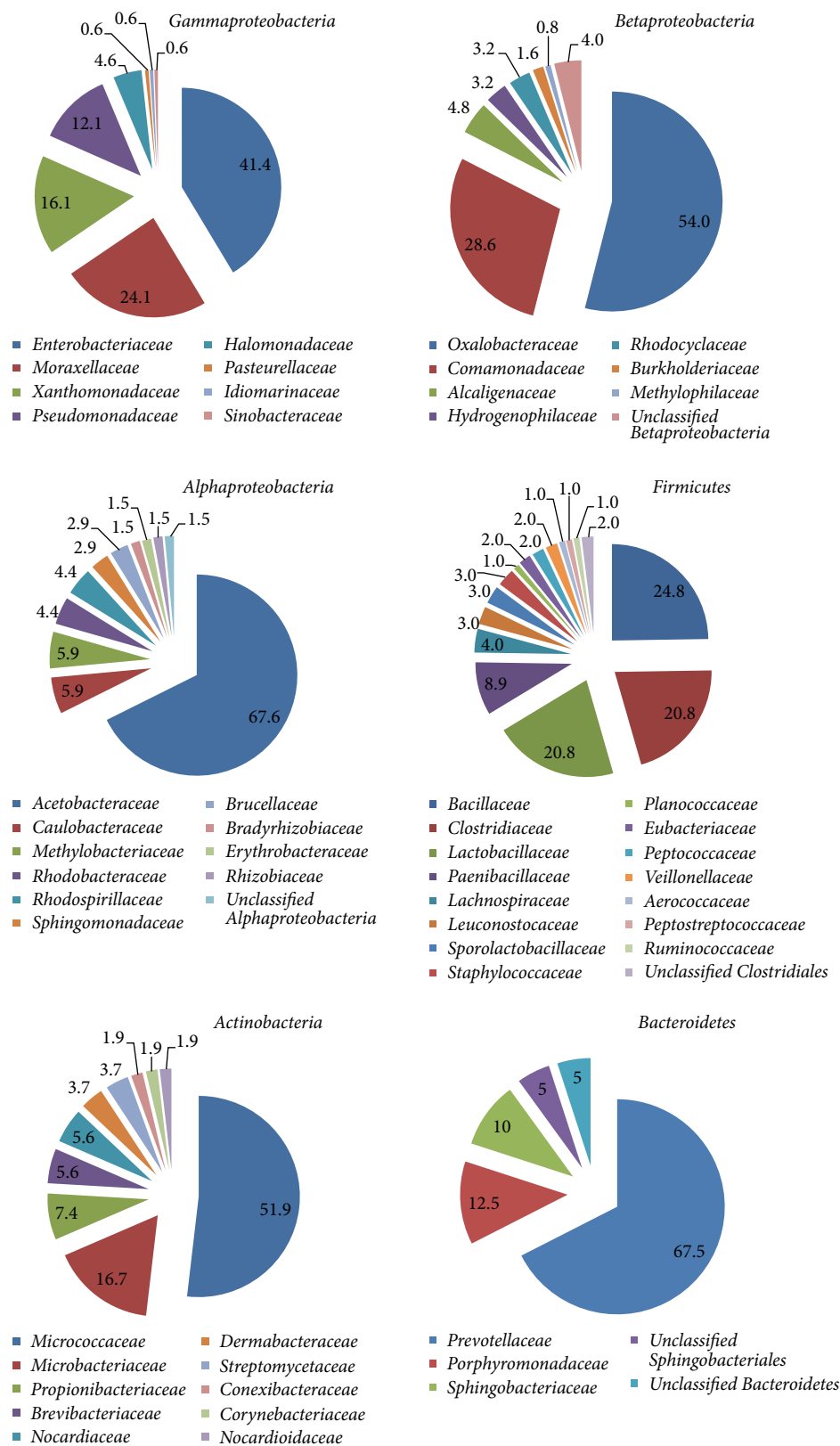


FIGURE 2: Distribution within Alphaproteobacteria, Betaproteobacteria, Gammaproteobacteria, Firmicutes, Actinobacteria and Bacteroidetes of bacterial phylotypes identified in olive mill waste environments.



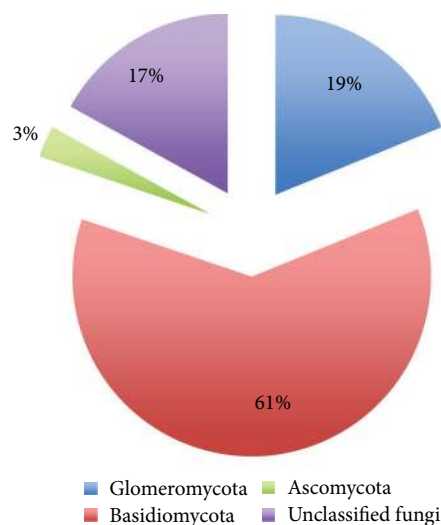


FIGURE 3: Distribution of fungal phylotypes identified in olive mill waste environments.

contribute to the degradation of complex compounds, including olive pomace phenolics [40]. Based on the data provided by Romo-Sánchez et al. [40], yeast diversity in olive pomace appears to be variety dependent.

Survey of the National Center for Biotechnology Information (NCBI) revealed the presence of 106 deposited sequences of fungi identified in olive mill waste environments. Analysis of these sequences confirms the placement of the majority of fungal phylotypes from olive mill wastes in Glomeromycota, Basidiomycota, Ascomycota, and fungi that have not been assigned (Figure 3). The representatives within the Basidiomycota occupy more than 60% of the fungal phylotypes deposited in GenBank. Members of Glomeromycota and unclassified fungi correspond to 19 and 17% of the respective records, while members of Ascomycota comprise only 3% of the total representatives. However, Ascomycota population is underestimated since Basidiomycota and Glomeromycota specific primers were applied for the majority of the phylotypes identified [41, 42].

Members of the fungal genera *Acremonium*, *Alternaria*, *Aspergillus*, *Chalara*, *Fusarium*, *Lecythophora*, *Paecilomyces*, *Penicillium*, *Phoma*, *Phycomyces*, *Rhinochlaena*, and *Scopulariopsis* have been identified in OMW disposal ponds, possessing the ability to detoxify olive mill effluents [43]. However, the identification of these fungi was based on their morphology and not on molecular techniques. Members of the fungal genera *Cerrena*, *Byssoschlamys* (syn. *Paecilomyces*), *Lasiodiplodia*, and *Bionectria* are indigenous microbiota (identified by molecular techniques) which have the ability to degrade OMW phenolics [44].

Based on the above-mentioned studies, *Pichia*, *Candida*, and *Saccharomyces*-like species are the predominant yeasts in olive mill wastes. Reduction of both phenolics and sugars is the main metabolic function of yeasts in olive mill wastes, while they appear to contribute less in OMW decolorization in comparison to white-rot fungi [39]. Moreover, the acidic

pH of olive mill wastes may be advantageous for this microbial group to outcompete bacteria. Filamentous fungi, such as *Aspergillus* and *Penicillium* spp., are common habitants of olive mill wastes [43, 45], while white-rot fungi have been isolated to a lesser extent. It appears that the high salt and sugars concentrations of olive mill wastes as well as the acidic pH favor the growth of osmotolerant yeasts in olive mill wastes [46].

### 3. OMW-Induced Toxicity

Olive mill wastes are toxic to both microorganisms and aquatic organisms. OMWs from traditional mills appear more toxic since their effluents are more concentrated than those from continuous extraction systems [17, 39]. Olive mill effluents negatively affect the aquatic fauna of fluvial ecosystems as a consequence of both high organic load and fecal contamination [47]. Based on Thamnotox kit and zebrafish embryo tests, raw OMW can be characterized as “extremely toxic” and they can retain a significant part of their toxicity even after biotreatment [34]. Moreover, OMW toxicity can reach maximum levels in *Aliivibrio fischeri* bioluminescence assays [48]. The phenolic fraction of olive mill wastes has been reported to exhibit antimicrobial activity against nonindigenous *Bacillus subtilis*, *Escherichia coli*, *Pseudomonas aeruginosa*, and *Staphylococcus aureus* strains, which is even greater than the respective activities induced by the individual phenolic compounds, indicating the synergistic action of olive mill waste phenolics [49]. Experimental data indicate that individual phenolic compounds at low concentrations cannot inhibit the growth of the human pathogens *Escherichia coli*, *Klebsiella pneumoniae*, *Staphylococcus aureus*, and *Streptococcus pyogenes*, while OMWs exhibit strong inhibitory effects against both Gram-positive and Gram-negative bacteria [50]. OMW extracts in combination with gallic acid could effectively inhibit the growth of the above human pathogens at concentrations lower than  $100 \mu\text{g mL}^{-1}$  [50].

In earlier studies, OMW toxicity was attributed to low molecular weight phenolics, in particular monomeric phenolic compounds [51]. However, recent findings have showed that other factors also contribute to OMW acute toxicity, since reduction of monomeric phenolics cannot necessarily lead to mitigation of toxicity [52]. Despite the fact that the mechanism of OMW-induced toxicity remains unclear, several OMW compounds, including phenolics, may cause a narcotic action to seeds and early plants, as the result of a noncovalent membrane interaction [52]. Bioactive intermediate compounds derived from the transformation of phenolics may also be toxic [52]. OMW has been also reported to decrease the phosphorylation efficiency of mitochondria, probably as the result of structural changes induced in the inner mitochondrial membrane by OMW organic compounds (e.g., fatty acids) [53]. Phenolic compounds, such as *p*-coumaric acid and ferulic acid, can also affect the physiology of both prokaryotic and eukaryotic organisms [54]. Moreover, other OMW components, for example, lipids, cannot be excluded. In addition, the low pH and the osmotic

stress caused by the presence of high  $\text{Na}^+$  and  $\text{Cl}^-$  concentrations may play a role in OMW acute toxicity [54].

Microbial communities in OMW may be directly involved in acute toxicity mainly against aquatic biota. Venieri et al. [34] reported that specific indigenous microbial taxa, that is, *Aeromonas hydrophila* and *Enterobacter cloacae*, negatively affected the aquatic crustacean *Thamnocephalus platyurus*, linking the microbial activity of certain OMW indigenous microbiota with the toxicity on aquatic organisms. This emphasizes the necessity of assessing microbial communities in OMW, not only for bioremediation purposes but also for safe disposal.

On the other hand, olive mill waste total phenolics content can be used to control and inactivate plant and human pathogens. Yangui et al. [55] revealed the fungicidal action of hydroxytyrosol-rich OMW extract on the soil-borne plant pathogen *Verticillium dahliae*. Moreover, OMW- and TPOMW-phenolic compounds can be used in the inactivation of pathogenic bacteria and their toxins. Administration of the phenolic substrate 4-hydroxytyrosol can inactivate *Staphylococcus aureus* without being cytotoxic to spleen cells, reducing in parallel the biological activity of the staphylococcal enterotoxin A [56]. In addition, the molluscicidal activity of olive mill waste phenolics has been reported [49], while TPOMW extracts have been shown to exhibit suppressive properties against common weeds and nematodes [57].

Several studies have proven the negative effects of these wastes on soil microbial populations, on aquatic ecosystems, and even in air quality [58]. This realization enforces the need for microbial risk assessment during disposal of olive mill wastes. There is, therefore, a necessity for guidelines to manage these wastes through technologies that minimize the environmental impact and lead to a sustainable use of resources.

#### 4. Effects of Olive Mill Wastes and Olive Mill Wastes-Derived Composts on Soil Microbiota

**4.1. Effects of Olive Mill Waste Spreading on Soil Microbiota.** Soil microbial activity appears to be enhanced during olive mill waste land application. Controlled OMW spreading can increase the total soil microbial population, which can be accompanied by respective increase in the population abundance of spore-forming bacteria, *Actinobacteria*, and yeasts [59–63]. OMW applications in loamy soils can affect bacterial community structure, due to the high availability of OMW phenolics in this type of soil [64]. By using fatty acids methyl esters (FAME) analysis, Mechri et al. [65, 66] examined the relative abundance of *Actinobacteria* and fungi under successive OMW dose applications. OMW application influences the actinobacterial community structure only in loamy sand soils, indicating soil-dependent effects [18]. Lowered oxidative conditions, availability of phenolics, and N immobilization are the main environmental factors responsible for shifts in microbial communities during OMW spreading [18]. In contrast to the increase

of spore-forming bacteria reported in the above studies, lower Gram-positive:Gram-negative FAME quotients were observed during consecutive OMW application [66]. This may indicate a metabolically active Gram-negative bacterial population in comparison to a dormant spore-forming population. The rise in total soil microbial population is also evidenced by the increased soil respiratory activity determined, which is linked to organic substrates degradation and assimilation [60, 67]. Besides, the relative abundance of fungi over bacteria in soils receiving long-term olive mill waste applications can be attributed to the early decomposition of the labile organic matter [68]. In addition, *Actinobacteria* and yeasts as well as several Gram-negative taxa, for example, *Pseudomonas* spp., are considered as effective degraders of recalcitrant compounds [69, 70]. Similarly, prolonged storage of OMW in evaporation ponds increases fungi-to-bacteria ratio [71]. However, apart from the increase in mesophilic population, elevated total coliforms counts are observed during successive OMW applications onto soils [59].

Application of TPOMW onto soils results in an increase in fungal diversity and in a consequent decrease in bacterial diversity [72]. Moreover, phospholipid fatty acid (PLFA) analysis in TPOMW-amended soils revealed a gradual decrease of Gram-positive to Gram-negative bacteria, while microbial activity, as determined by dehydrogenase and fluorescein diacetate hydrolase assays, is stimulated in olive mill waste amendments [72].

Extended OMW dose applications can increase the abundance of the soil denitrifying communities, although the nitrifying population is suppressed as a result of the reducing power of OMW phenolics [60]. In particular, ammonia-oxidizing bacteria (AOB) are highly suppressed in the presence of OMW [59]. At the same time, members of cluster 3 of *Nitrosospira* are proliferated [18]. Consequently, inhibition of nitrification process due to OMW applications on soils affects the soil nitrogen cycle [59].

OMW applications highly influence soil basidiomycete communities, although N fertilization alleviates these effects [41]. Changes in basidiomycete community structure are attributed to organic matter addition and N immobilization occurring during OMW spreading [41].

OMW application to soils can lead to transient changes in the arbuscular mycorrhizal colonization of *Vicia faba* plants by *Glomus* spp. [42]. However, their population is restored after long-term plant growth. At dose application greater than  $30 \text{ m}^3 \text{ ha}^{-1}$ , OMW spreading on olive tree rhizosphere soils has been reported to decrease soil and root 16:1w5 FAME biomarker as well as olive tree photosynthetic rates, indicating that arbuscular mycorrhizal population may be suppressed under high OMW dose applications [65]. This decrease in the relative proportion of 16:1w5 biomarker was attributed to the increased C/N ratio, total P, and phenolics concentrations determined after long-term spread of olive mill effluents [65]. Sampedro et al. [73] stated that the input of arbuscular mycorrhizas to the plants growing in olive mill dry residue amendments depended on the type of the plant and the arbuscular mycorrhizal species.

**4.2. Microbial Diversity in Olive Mill Wastes-Based Composts and the Effects of Their Amendments on Soil Microbiota.** Functional diversity in olive mill wastes has been reported to be relatively low, although increasing during aerobic treatment [32]. In comparison with untreated olive wastes, composting or vermicomposting showed higher dehydrogenase,  $\beta$ -glucosidase, and urease activities [32] as a result of the transformation of phenolics. Composted olive mill wastes and byproducts commonly exhibit high extracellular enzyme activities, although lower activities have been determined for enzymes, which function is linked directly to metabolically active microbial cells. Indeed, activities of enzymes that can be extracellularly secreted, such as esterases and ureases, are relatively high [22, 32, 74, 75]. Carbon and nitrogen content in olive mill waste-based composts appears to influence the functional and catabolic diversity of indigenous microbiota [75]. Moreover, Fernández-Gómez et al. [75] showed that TPOMW microbiota possess the ability to oxidize plethora of C substrates.

Composting or vermicomposting can shift bacterial diversity, resulting in the abundance of *Alphaproteobacteria* and *Actinobacteria* in relation to *Betaproteobacteria* [32]. Fernández-Gómez et al. [76] reported that olive-mill waste and biosolids-based vermicomposts were dominated by *Microbacterium*, *Pseudomonas*, *Streptomyces* and *Sphingobacterium* spp. Both *Actinobacteria* and *Sphingobacteria* are involved in the biostabilization of complex compounds.

A significant part of indigenous microbiota with degrading ability is involved in the initial attack of recalcitrant components of olive mill wastes [35]. Olive mill waste-based composts appear to favor growth of bacterial communities, which are specialized in organic matter decomposition, in particular of phenolics, tannins and lipids. For instance, tannase-expressing bacterial communities, which consisted of members of the phyla *Actinobacteria* (*Kocuria*, *Microbacterium*, *Micrococcus* and *Rhodococcus* spp.), *Firmicutes* (*Bacillus*, *Lysinibacillus*, and *Staphylococcus* spp.), and *Proteobacteria* (*Acinetobacter*, *Advenella*, *Pseudomonas* and *Pusillimonas* spp.), were identified in TPOMW-based composts [35]. Moreover, various *Bacillus* spp. isolated from OMW exhibit strong lipolytic activities [77].

Olive mill waste-based composts have been proposed to be beneficial in the bioremediation of contaminated soils due to the presence of microbial consortia with degradation ability. Olive mill waste-based vermicompost has been used for the bioremediation of trichloroethylene-contaminated soils through the dominance of bacterial communities related to the phyla *Proteobacteria* and *Acidobacteria*, followed by members of *Bacteroidetes*, *Actinobacteria* and *Gemmatimonadetes* [78]. TPOMW-based vermicompost has been also applied as organic amendment for the bioremediation of PAH (polycyclic aromatic hydrocarbons)-contaminated soils, resulting in changes in bacterial communities which led to enhanced naphthalene dioxygenase activity [79].

## 5. Microbial Community Structure in Bioreactor Systems Treating Olive Mill Wastes

Bacterial diversity has been investigated during acidogenesis of OMW in anaerobic packed-bed biofilm reactors supported with either granular activated carbon or ceramic cubes. Development of acidogenic biofilm in granular activated carbon resulted in a bacterial community structure, which consisted mainly of *Betaproteobacteria* and *Gammaproteobacteria* (*Acinetobacter*, *Comamonas* and *Massilia* spp.), followed by representatives of *Clostridiales*, *Alphaproteobacteria* and *Chloroflexi*. On the other hand, ceramic cubes favored the biofilm formation from *Bacillus*, *Clostridium*, *Paenibacillus* and *Pasteuriaceae* strains [80]. The dominance of *Lactobacillus* and *Acetobacter* spp. in the OMW used [80] indicated that olive mill effluent was naturally fermented during storage. Removal of OMW phenolics through a resin and acidogenesis of permeate in mesophilic anaerobic packed-bed biofilm reactor resulted in the proliferation of bacterial communities consisting almost exclusively of members of *Firmicutes*, that is, *Clostridium*, *Anaerotruncus colihominis*, *Ethanoligenens harbinense*, and *Syntrophobotulus glycolicus* strains [81]. *Actinomyces suimastitidis* and *Staphylococcus felis* were minor constituents of the biofilm formed [81]. Investigation of microbial dynamics in a granular activated carbon packed-bed anaerobic bioreactor fed with OMW resulted in the identification of members of *Gammaproteobacteria*, *Deltaproteobacteria*, and *Bacteroidetes* as well as fermentative bacteria of the genera *Clostridium* (*Firmicutes*) and *Anaerobaculum* (*Synergistetes*) [82]. *Syntrophus* spp., which were in syntrophic relationship with methanogenic *Archaea*, were detected, while sulphate-reducing bacteria were identified as the result of the high sulphate concentration in the OMW digested. Next to *Clostridia*, which are predominant during acidogenesis, *Syntrophus* and *Chloroflexi*-like bacteria appear to be also common inhabitants of phenolic wastewaters [83]. In fact, fermentative *Clostridia* convert phenolic derivatives to benzoate, which is subsequently transformed by *Syntrophus*-like strains to acetate and  $H_2/CO_2$  [84]. In syntrophic association, methanogens then form methane from acetate and  $H_2/CO_2$ . Despite the fact that acetate was the main volatile fatty acid identified, Bertin et al. [82] reported that the hydrogenotrophic *Methanobacterium formicicum* was the predominant archaeon detected. Moreover, Rizzi et al. [85] reported a relative increase/decrease in *Methanomicrobiaceae*/*Methanobacterium* population by increasing the organic loading rate in an upflow anaerobic filter treating OMW, while no effect on *Methanosaeta*-like population was observed. This indicates that hydrogenotrophic methanogenic population is highly affected by the organic loading rate applied during anaerobic digestion of olive mill wastes, while acetoclastic methanogens remain almost unaffected.

The microbial diversity during treatment of TPOMW-based mixtures in aerated and nonaerated bioreactors has been also investigated [1], with the microbial community structure being studied in a limited number of aerobic



treatment systems. Nutrients (N and P) addition could decrease the phenolic content in the aerated bioreactors [1]. The increase in the relative fungal/bacterial ratio was accompanied by high polyphenolic and organic matter reduction [1], indicating that the stimulation of indigenous fungi can effectively detoxify olive mill wastes. This microbial shift permits direct use of the OMW without the need for inclusion of external degraders. Predominant fungi during aerobic treatment of TPOMW-based mixtures were *Penicillium roqueforti*, *Candida norvegica* and *Geotrichum* sp. Nonaerated olive mill waste-derived mixtures were dominated by fungi, which were related to the species *Pichia membranifaciens* and *Cladosporium herbarum* as well as the genera *Ascochyta* and *Geotrichum* [1]. Aerated olive mill waste amendments are commonly dominated by members of *Gammaproteobacteria*, such as *Stenotrophomonas maltophilia* and *Luteibacter* sp., whereas anaerobic *Clostridia* can be also identified [1]. Bacterial diversity in nonaerated olive mill waste-based mixtures consisted mainly of fermentative bacteria belonging to the phylum *Firmicutes*, for example, *Clostridium tyrobutyricum*, *Lactobacillus vacci-nostercus*, *Leuconostoc mesenteroides*, and *Sporolactobacillus inulinus*, followed by *Actinobacteria* (*Rhodococcus fascians*, *Clavibacter michiganensis*, *Curtobacterium albidum* and *Frigoribacterium* sp.) and *Gammaproteobacteria* (*Erwinia persicina*, *Stenotrophomonas maltophilia* and *Luteibacter* sp.) [1].

The microbial diversity in an anaerobic continuous stirred tank reactor (CSTR) treating TPOMW was examined under low and high organic loading conditions [86, 87]. At low organic loading rate (OLR), bacterial diversity was dominated by representatives of low G + C Gram-positive bacteria, in particular *Clostridium* spp., although bacterial community structure consisted of members of *Actinobacteria*, *Gammaproteobacteria*, *Bacteroidetes* and *Deferribacteres* under high OLR operational conditions [87]. Moreover, *Chloroflexi* spp. were involved in the anaerobic digestion process of TPOMW [87].

Methanogenic diversity in TPOMW-fed bioreactors under mesophilic conditions appears to be composed by acetoclastic *Methanosaeta* and *Methanosarcina* species. Investigation of methanogenic communities during codigestion of TPOMW and cattle excreta at 37°C and 55°C was carried out by Goberna et al. [31]. Acetoclastic *Methanosarcina* spp. were predominant under mesophilic conditions, although a shift in methanogenic diversity was observed at thermophilic conditions as the result of increased H<sub>2</sub> pressure, which favored members of the hydrogenotrophic genera *Methanoculleus*, *Methanobacterium*, and *Methanothermobacter*, together with the acetoclastic thermophile *Methanosarcina thermophila*. *Methanoculleus thermophilicus* and *Methanosarcina thermophila* dominated the anaerobic sludge under thermophilic conditions. Moreover, methane production was exclusively carried out by *Methanosaeta* spp. during anaerobic digestion of TPOMW in CSTRs [86, 87].

## 6. Features of Biotechnological Importance in Olive Mill Wastes Microbiota

**6.1. Biodegradation of Olive Mill Wastes Using Indigenous and Selected Microbial Strains.** Basidiomycetous and ascomycetous yeasts, white-rot fungi, and *Aspergillus* and *Penicillium* spp. are commonly used for the *in vitro* dephenolization and/or decolorization of olive mill wastes, whereas bacterial inocula have been also applied. Most of the microorganisms, which are used in the degradation and detoxification of OMW and TPOMW, have been isolated from other environmental sources, although only a few degraders belong to the indigenous microbiota of olive mill wastes.

OMW indigenous bacteria are capable of degrading various single-ring aromatic components of olive mill effluents. Members of *Alphaproteobacteria*, *Betaproteobacteria* and *Gammaproteobacteria*, such as *Comamonas*, *Ralstonia* and *Sphingomonas* spp., have been reported to degrade OMW phenolics. Ring-cleavage and *o*-demethylation are among the mechanisms involved in the reduction of olive mill waste phenolics [88]. Bacterial strains isolated from other industrial wastewaters or contaminated sites have been also applied for the detoxification of olive mill waste phenolic compounds. Di Gioia et al. [89] exploited the degradation potential of *Ralstonia* sp. LD35 and *Pseudomonas putida* DSM 1868 in the detoxification of OMW phenolics. Furthermore, *Pseudomonas putida* and *Pediococcus pentosaceus* strains which were previously isolated from activated sludge and forest litter could effectively decolorize OMW and remove total phenolics from TPOMW, respectively [90, 91]. *Azotobacter vinelandii* with nitrogen-fixing capacity has been widely used in the bioremediation of OMW [92, 93]. Moreover, indigenous *Klebsiella oxytoca* strains can effectively alleviate the phytotoxic effects of OMW [94].

*Candida cylindracea*, *C. rugosa*, *C. tropicalis*, *Geotrichum candidum*, *Rhodotorula glutinis*, *R. mucilaginosa*, *Trichosporon cutaneum*, and *Yarrowia lipolytica* are yeasts which have been used widely in the bioremediation of olive mill wastes [95–102]. For instance, a *Geotrichum candidum* strain, which was isolated from an aerated pilot-scale bubble column fed with OMW, could dephenolize and decolorize olive mill effluents [103]. Moreover, *Rhodotorula mucilaginosa*, which was isolated from an OMW evaporation pond, could effectively reduce phenolics and COD [97].

The white-rot fungi *Coriolopsis polyzona* (syn. *Funalia polyzona*), *Coriolopsis rigida* (syn. *Coriolopsis floccosa*), *Ganoderma australe*, *G. carnosum*, *Lentinula edodes*, *Panus tigrinus* (syn. *Lentinus tigrinus*), *Phanerochaete chrysosporium* (syn. *Phanerodontia chrysosporium*), *Phanerochaete flavid-alba* (syn. *Phlebiopsis flavidopalba*), *Phlebia radiata*, *Pleurotus ostreatus*, *P. eryngii*, *P. pulmonarius*, *P. sajor-caju* (syn. *Lentinus sajor-caju*), *Poria subvermispora* (syn. *Ceriporiopsis subvermispora*), *Pycnoporus cinnabarinus*, *P. coccineus*, *Rigidoporus lignosus* (syn. *Rigidoporus microporus*), and *Trametes versicolor* have been widely used in the detoxification of olive mill wastes [104–113]. In white-rot fungi, laccases and peroxidases as well as radical oxygen species are involved in the significant decrease of olive mill waste phenolics [114, 115]. The ascomycetes *Aspergillus ibericus*, *A.*



*oryzae* (syn. *Aspergillus flavus* var. *oryzae*), *A. niger*, *A. terreus*, *Fusarium graminearum* (syn. *Gibberellazeae*), *F. lateritium* (syn. *Gibberella baccata*), *F. oxysporum*, *Paecilomyces farinosus* (syn. *Isaria farinosa*), *Penicillium chrysogenum* and *P. citrinum* as well as the zygomycetes *Mucor racemosus* and *Rhizopus arrhizus* have been also reported to bioremediate olive mill wastes [102, 116–120].

Despite the fact that several selected microbial strains have been used for the degradation of olive mill waste recalcitrant compounds, the examination of those bioremediation agents in sterile OMW- and TPOMW-based media does not necessarily mean that they can be effective degraders under ambient conditions. In fact, white-rot fungi are slow growers, and their ability to *in vivo* dominate over other microbial groups is doubted [121]. Indigenous microorganisms, which have been adapted to the adverse conditions of olive mill wastes, are more likely to effectively colonize the effluent. Indeed, *in vivo* experimentation of indigenous microbiota and other selected microorganisms is needed to guarantee their effectiveness in degrading olive mill wastes [93]. Besides, genetic engineering of extracellular oxidases [122], for example, laccases, manganese peroxidases, versatile peroxidases and lignin peroxidases, and/or implementation of enzyme technology approaches, for example, application of enzyme immobilization techniques, can overcome the limitation for effective colonization of olive mill wastes.

**6.2. Bioconversion Aspects of Olive Mill Waste Microbiota.** A biotechnological application of OMW microbiota is the conversion of tyrosol to phenolic compounds of high antioxidant activity. The biotransformation of tyrosol to hydroxytyrosol and 3,4-dihydroxyphenylacetate by a *Halomonas* strain has been stated by Liebgott et al. [123]. Oleuropein present in olive mill wastes can be also transformed into hydroxytyrosol [124, 125]. Furthermore, phenol-tolerant *Enterobacteriaceae* strains isolated from OMW possess the ability to bioconvert xylose to ethanol [126]. In addition, *Clostridium bifermentans* TYR6 is an anaerobic bacterium which was isolated from OMW and can convert cinnamic acid to 3-phenylpropionic acid [127]. Enhanced  $\beta$ -glucan synthase activities have been exhibited by mushroom species growing in OMW [128]. Moreover, *Paracoccus thiocyanatus* and *Halothiobacillus neapolitanus* strains are sulfur-oxidizing bacteria which have been isolated from alkaline TPOMW-based compost and can be used in compost acidification [129].

**6.3. Plant Disease-Suppressive Properties of Olive Mill Wastes.** OMWs exert antifungal activity against plant pathogens. OMW can suppress the soil-borne pathogens *Rhizoctonia solani* and *Fusarium solani* at low dose applications [130] as the result of the antimicrobial action of OMW phenolics. In addition, control of *Botrytis* fruit rot on strawberries and peppers by raw OMW has been also reported [131]. Moreover, OMW application on fruits and vegetables can inhibit the sporulation of *Penicillium* and *Botrytis* spp. and suppress the phytopathogenic effects of *Fusarium oxysporum* f.sp. *lycopersici* on tomato plants [132]. OMW can also inhibit the growth of the seed-borne pathogens of tomato plants,

*Clavibacter michiganensis* subsp. *michiganensis*, and *Pseudomonas syringae* pv. *tomato* [133]. Extract from TPOMW-derived composts can suppress the plant pathogen *Pythium aphanidermatum* [134].

Some bacteria isolated from OMW have been reported to exhibit antagonistic effects against soil-borne pathogens. Bacterial strains related to the genus *Bacillus* and the species *Burkholderia caryophylli* and *Pseudomonas fluorescens* induced *in planta* disease suppressiveness against *Fusarium* and/or *Rhizoctonia* damping-off of tomato [130]. Moreover, bacterial strains, which were isolated from OMW and related to the species *Bacillus subtilis*, *B. pumilis*, *Pseudomonas putida*, and *Stenotrophomonas maltophilia*, exerted *in planta* antimicrobial activity against *Agrobacterium tumefaciens* [135]. *Serratia marcescens* strain BR2.1 is a biocontrol agent with *in planta* antimicrobial activity against *Fusarium oxysporum* f.sp. *radicis-lycopersici* which was isolated from the rhizosphere of tomato plants growing in OMW-derived compost amendments [136]. TPOMW and TPOMW-derived compost extracts appear to exert a general suppression against soil-borne oomycete *Phytophthora capsici* [137]. However, TPOMW-induced suppression against *Pythium ultimum* and *Botrytis cinerea* was weak and depended on the specific olive mill waste tested, while only mature compost elicited protection against the above-mentioned plant pathogens [137]. TPOMW and TPOMW-based compost extracts could not suppress *Rhizoctonia solani* [137]. In contrast, Bonanomi et al. [138] reported that the radial growth and the hyphal density of the plant pathogens *Fusarium oxysporum* f.sp. *lycopersici*, *Sclerotinia minor*, and *Botrytis cinerea* were increased in olive mill dry residue-amended soils.

Actinobacterial strains, which were related to the genera *Streptomyces* and *Lechevalieria* and isolated from TPOMW-derived compost, exerted suppressive action against fungal and oomycete pathogens, that is, *Fusarium oxysporum* f.sp. *melonis*, *Phytophthora cinnamomi*, *Pythium debaryanum*, *Sclerotinia sclerotiorum*, and *Thanatephorus cucumeris*, and the bacterial strain *Agrobacterium tumefaciens* CECT 4119 [139].

Competition for nutrients and ecological niches, antibiosis (e.g., secretion of volatile metabolites or other antimicrobial agents), spore germination, germ tube elongation inhibition, and lysis via hydrolytic enzymes can be involved in the suppression of soil-borne pathogens by olive mill waste-derived compost amendments [130, 140, 141]. Indeed, a microbe-induced suppression associated with the dominance of copiotrophs and/or the proliferation of certain microbial groups appears to contribute significantly to OMW and TPOMW suppressive effects [28, 67].

## 7. Conclusions

Monitoring of microbial communities is one of the most fundamental tasks to understand any bioremediation process. Although the importance of monitoring microbial diversity has been extensively stated, only a few studies focusing on the identification of microbial communities in olive mill wastes have been performed. Indeed, such research studies enable an in-depth analysis of olive mill waste biotransformations.

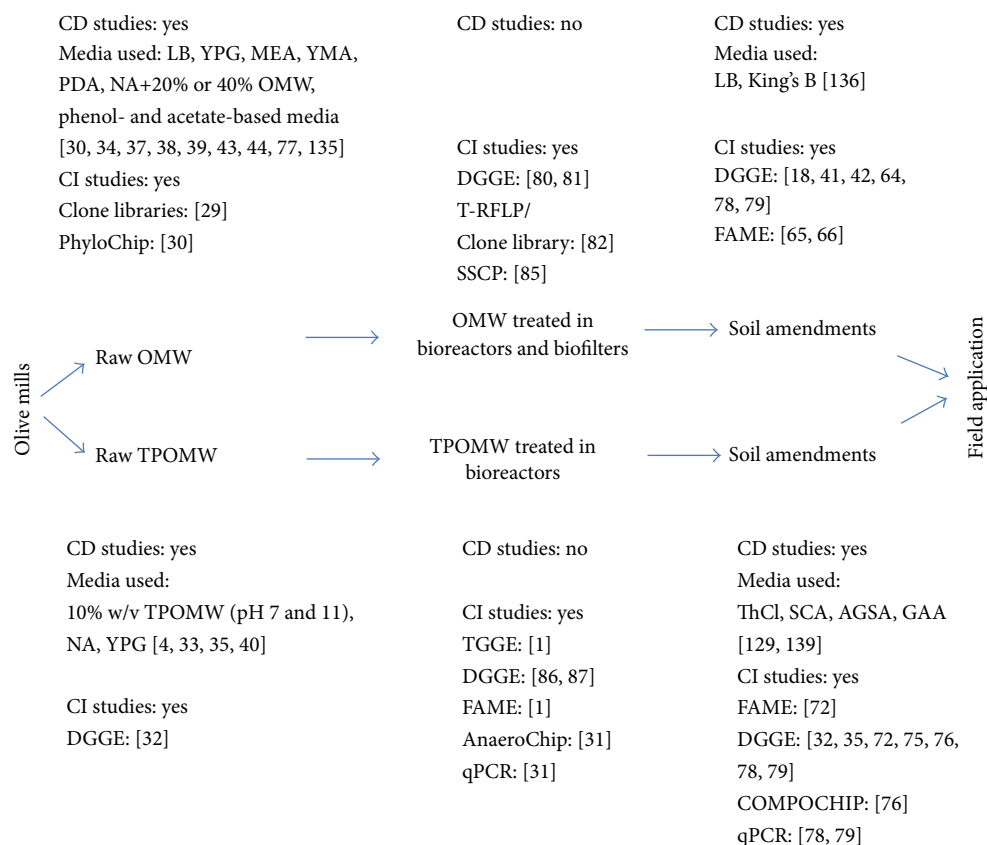


FIGURE 4: Schematic representation of the olive mill waste route in relation to the studies completed and the level of analysis provided. LB: Luria Bertani medium; YPG: yeast extract-peptone-glucose medium; MEA: malt extract agar; YMA: yeast-malt agar; PDA: potato dextrose agar; NA: nutrient agar; ThCl: medium 152 for *Thiobacillus* (ATCC); SCA: starch casein agar; AGSA: arginine glycerol salts agar; GAA: glycerol asparagine agar. Research studies, considering less than 5 isolates, are not included; CD: culture-dependent, CI: culture-independent.

For instance, the implementation of 16S rRNA gene clone libraries and high density DNA microarray (PhyloChip) not only enhanced our knowledge on OMW indigenous microbiota but also established the presence of a cultivar-specific effect [29, 30]. As shown in Figure 4, a limited number of molecular studies, which permit the identification of both cultured and uncultured microbial communities, have been carried out, and no studies have been performed by applying high-throughput techniques, such as pyrotag sequencing and metagenomic approaches. Indeed, implementation of omic approaches, such as high density 16S rRNA microarray (PhyloChip) and 16S rRNA pyrotags, in the fruits of the most important olive-tree varieties and their olive mill-generated wastes, in combination with the examination of the complex nature of olive mill waste phenolics and other physicochemical and environmental features, will elucidate through canonical correspondence analysis the parameters affecting microbial ecology in olive mill effluents.

The biotechnological potential of olive mill wastes has not been fully exploited since novel bacterial taxa are still being identified in olive mill wastes [142, 143], indicating that there are still unexploited sources for biotechnology. Genome sequence analyses of indigenous microbiota will reveal the biodegradation pathways of recalcitrant compounds present

in olive mill wastes and their adaptive mechanisms to olive mill waste phenolics. Interestingly, the genome sequence analyses of *Olivibacter sitiensis* and *Clostridium methoxybenzovorans* are ongoing, and novel fundamental results are expected. Isolation of novel biocontrol agents with suppressive properties against the major plant pathogens is another experimental task. Indeed, experimentation on new approaches for the cultivation of novel microorganisms and new biocontrol agents deserve further examination.

We propose that the focus of the research should shift from the simple characterization of the microbial communities that are present in OMWs to their functional role, starting with the genome sequencing of important isolates that have been identified in OMWs and/or they have been characterized as degraders. This effort should not only be restricted to strains that have been isolated, but also to uncultured ones that can be characterized through the use of single cell genomic (SCG) approach. Genomes obtained through a SCG approach have been reported for marine bacterial strains and for insect endosymbionts [144–147], and this presents a unique opportunity to identify the metabolic features, the timeline of species evolution, and the inter-organismal interactions of the uncultured microbial groups that dominate the olive mill wastes. Once this is achieved,

in-depth metagenomic approaches could be used to characterize the gene repertoire present in OMW, while the genomes sequenced would provide the backbone for mapping the majority of these genes. Metatranscriptomic approaches will further reveal the active microbial communities and the genes that characterize these environments.

## Acknowledgments

This study received support from the European Community's Seventh Framework Programme PEOPLE-2012-IAPP under Grant agreement 324349. The present address of Kostas Bourtzis is: Insect Pest Control Laboratory, Joint FAO/IAEA Programme of Nuclear Techniques in Food and Agriculture, 1220 Vienna, Austria.

## References

- [1] J. A. Morillo, M. Aguilera, B. Antizar-Ladislao et al., "Molecular microbial and chemical investigation of the bioremediation of two-phase olive mill waste using laboratory-scale bioreactors," *Applied Microbiology and Biotechnology*, vol. 79, no. 2, pp. 309–317, 2008.
- [2] International Olive Oil Council, 2008, <http://www.internationaloliveoil.org/>.
- [3] M. Uceda, A. Jiménez, and G. Beltrán, "Olive oil extraction and quality," *Grasas y Aceites*, vol. 57, no. 1, pp. 25–31, 2006.
- [4] S. Ntougias, G. I. Zervakis, C. Ehaliotis, N. Kavroulakis, and K. K. Papadopoulou, "Ecophysiology and molecular phylogeny of bacteria isolated from alkaline two-phase olive mill wastes," *Research in Microbiology*, vol. 157, no. 4, pp. 376–385, 2006.
- [5] M. Hafidi, S. Amir, and J.-C. Revel, "Structural characterization of olive mill wastewater after aerobic digestion using elemental analysis, FTIR and <sup>13</sup>C NMR," *Process Biochemistry*, vol. 40, no. 8, pp. 2615–2622, 2005.
- [6] E. S. Aktas, S. Imre, and L. Ersoy, "Characterization and lime treatment of olive mill wastewater," *Water Research*, vol. 35, no. 9, pp. 2336–2340, 2001.
- [7] B. Y. Ammary, "Treatment of olive mill wastewater using an anaerobic sequencing batch reactor," *Desalination*, vol. 177, no. 1–3, pp. 157–165, 2005.
- [8] B. Zenjari, H. El Hajjouji, G. Ait Baddi et al., "Eliminating toxic compounds by composting olive mill wastewater-straw mixtures," *Journal of Hazardous Materials*, vol. 138, no. 3, pp. 433–437, 2006.
- [9] C. Amaral, M. S. Lucas, J. Coutinho, A. L. Crespi, M. do Rosário Anjos, and C. Pais, "Microbiological and physicochemical characterization of olive mill wastewaters from a continuous olive mill in Northeastern Portugal," *Bioresource Technology*, vol. 99, no. 15, pp. 7215–7223, 2008.
- [10] E. Eroğlu, I. Eroğlu, U. Gündüz, and M. Yücel, "Comparison of physicochemical characteristics and photofermentative hydrogen production potential of wastewaters produced from different olive oil mills in Western-Anatolia, Turkey," *Biomass and Bioenergy*, vol. 33, no. 4, pp. 706–711, 2009.
- [11] I. Aviani, M. Raviv, Y. Hadar et al., "Effects of harvest date, irrigation level, cultivar type and fruit water content on olive mill wastewater generated by a laboratory scale 'Abencor' milling system," *Bioresource Technology*, vol. 107, pp. 87–96, 2012.
- [12] S. Ntougias, F. Gaitis, P. Katsaris, S. Skoulika, N. Iliopoulos, and G. I. Zervakis, "The effects of olives harvest period and production year on olive mill wastewater properties—evaluation of *Pleurotus* strains as bioindicators of the effluent's toxicity," *Chemosphere*, vol. 92, no. 4, pp. 399–405, 2013.
- [13] J. A. Alburquerque, J. González, D. García, and J. Cegarra, "Agrochemical characterisation of 'alperujo', a solid by-product of the two-phase centrifugation method for olive oil extraction," *Bioresource Technology*, vol. 92, no. 2, pp. 195–200, 2004.
- [14] A. G. Vlyssides, M. Loizides, and P. K. Karlis, "Integrated strategic approach for reusing olive oil extraction by-products," *Journal of Cleaner Production*, vol. 12, no. 6, pp. 603–611, 2004.
- [15] L. Baeta-Hall, M. Céu Sáaqua, M. Lourdes Bartolomeu, A. M. Anselmo, and M. Fernanda Rosa, "Bio-degradation of olive oil husks in composting aerated piles," *Bioresource Technology*, vol. 96, no. 1, pp. 69–78, 2005.
- [16] L. Saez, J. Perez, and J. Martinez, "Low molecular weight phenolics attenuation during simulated treatment of wastewaters from olive oil mills in evaporation ponds," *Water Research*, vol. 26, no. 9, pp. 1261–1266, 1992.
- [17] A. Ben Sassi, A. Boularbah, A. Jaouad, G. Walker, and A. Bous-said, "A comparison of Olive oil Mill Wastewaters (OMW) from three different processes in Morocco," *Process Biochemistry*, vol. 41, no. 1, pp. 74–78, 2006.
- [18] D. G. Karpouzias, S. Ntougias, E. Iskidou et al., "Olive mill wastewater affects the structure of soil bacterial communities," *Applied Soil Ecology*, vol. 45, no. 2, pp. 101–111, 2010.
- [19] T. Yangui, A. Dhoub, A. Rhouma, and S. Sayadi, "Potential of hydroxytyrosol-rich composition from olive mill wastewater as a natural disinfectant and its effect on seeds vigour response," *Food Chemistry*, vol. 117, no. 1, pp. 1–8, 2009.
- [20] S. Ntougias and N. Kavroulakis, *Natural Antioxidants from Olive Mill Wastes*, Nova Publishers, New York, NY, USA, 2010.
- [21] I. Ntaikou, C. Kourmentza, E. C. Koutrouli et al., "Exploitation of olive oil mill wastewater for combined biohydrogen and biopolymers production," *Bioresource Technology*, vol. 100, no. 15, pp. 3724–3730, 2009.
- [22] S. Ntougias, C. Ehaliotis, K. K. Papadopoulou, and G. Zervakis, "Application of respiration and FDA hydrolysis measurements for estimating microbial activity during composting processes," *Biology and Fertility of Soils*, vol. 42, no. 4, pp. 330–337, 2006.
- [23] G. Zervakis, P. Yiatras, and C. Balis, "Edible mushrooms from olive oil mill wastes," *International Biodeterioration and Biodegradation*, vol. 38, no. 3–4, pp. 237–243, 1996.
- [24] G. Ouzounidou, G. I. Zervakis, and F. Gaitis, "Raw and microbiologically detoxified olive mill waste and their impact on plant growth," *Terrestrial and Aquatic Environmental Toxicology*, vol. 4, no. 1, pp. 21–38, 2010.
- [25] R. Capasso, A. Evidente, L. Schivo, G. Orru, M. A. Marcialis, and G. Cristinzio, "Antibacterial polyphenols from olive oil mill waste waters," *Journal of Applied Bacteriology*, vol. 79, no. 4, pp. 393–398, 1995.
- [26] E. Athanasoulia, P. Melidis, and A. Aivasidis, "Optimization of biogas production from waste activated sludge through serial digestion," *Renewable Energy*, vol. 47, pp. 147–151, 2012.
- [27] P. Baldrian, G. I. Zervakis, V. Merhautová, S. Ntougias, C. Ehaliotis, and F. Nerud, "The use of hydroxyl-radical-generating systems for the treatment of olive mill wastewaters," *Folia Microbiologica*, vol. 51, no. 4, pp. 337–341, 2006.
- [28] S. Ntougias, K. K. Papadopoulou, G. I. Zervakis, N. Kavroulakis, and C. Ehaliotis, "Suppression of soil-borne pathogens of



- tomato by composts derived from agro-industrial wastes abundant in Mediterranean regions," *Biology and Fertility of Soils*, vol. 44, no. 8, pp. 1081–1090, 2008.
- [29] N. Kavroulakis and S. Ntougias, "Bacterial and  $\beta$ -proteobacterial diversity in *Olea europaea* var. *mastoidis*- and *O. europaea* var. *koroneiki*-generated olive mill wastewaters: influence of cultivation and harvesting practice on bacterial community structure," *World Journal of Microbiology and Biotechnology*, vol. 27, no. 1, pp. 57–66, 2011.
- [30] G. Tsiamis, G. Tzagkaraki, A. Chamalaki et al., "Olive-mill wastewater bacterial communities display a cultivar specific profile," *Current Microbiology*, vol. 64, no. 2, pp. 197–203, 2012.
- [31] M. Goberna, M. Gadermaier, C. García, B. Wett, and H. Insam, "Adaptation of methanogenic communities to the cofermentation of cattle excreta and olive mill wastes at 37°C and 55°C," *Applied and Environmental Microbiology*, vol. 76, no. 19, pp. 6564–6571, 2010.
- [32] A. Vivas, B. Moreno, S. Garcia-Rodriguez, and E. Benitez, "Assessing the impact of composting and vermicomposting on bacterial community size and structure, and microbial functional diversity of an olive-mill waste," *Bioresource Technology*, vol. 100, no. 3, pp. 1319–1326, 2009.
- [33] C. E. Jones, P. J. Murphy, and N. J. Russell, "Diversity and osmoregulatory responses of bacteria isolated from two-phase olive oil extraction waste products," *World Journal of Microbiology and Biotechnology*, vol. 16, no. 6, pp. 555–561, 2000.
- [34] D. Venieri, A. Rouvalis, and J. Iliopoulou-Georgoudaki, "Microbial and toxic evaluation of raw and treated olive oil mill wastewaters," *Journal of Chemical Technology and Biotechnology*, vol. 85, no. 10, pp. 1380–1388, 2010.
- [35] E. Federici, M. Pepi, A. Esposito et al., "Two-phase olive mill waste composting: community dynamics and functional role of the resident microbiota," *Bioresource Technology*, vol. 102, no. 23, pp. 10965–10972, 2011.
- [36] J.-F. Brugère, A. Mihajlovski, M. Missaoui, and P. Peyret, "Tools for stools: the challenge of assessing human intestinal microbiota using molecular diagnostics," *Expert Review of Molecular Diagnostics*, vol. 9, no. 4, pp. 353–365, 2009.
- [37] G. Bleve, C. Lezzi, M. A. Chiriatti et al., "Selection of non-conventional yeasts and their use in immobilized form for the bioremediation of olive oil mill wastewaters," *Bioresource Technology*, vol. 102, no. 2, pp. 982–989, 2011.
- [38] M. Sinigaglia, N. Di Benedetto, A. Bevilacqua, M. R. Corbo, A. Capece, and P. Romano, "Yeasts isolated from olive mill wastewaters from southern Italy: technological characterization and potential use for phenol removal," *Applied Microbiology and Biotechnology*, vol. 87, no. 6, pp. 2345–2354, 2010.
- [39] A. Ben Sassi, N. Ouazzani, G. M. Walker, S. Ibsouda, M. El Mzibri, and A. Boussaid, "Detoxification of olive mill wastewaters by Moroccan yeast isolates," *Biodegradation*, vol. 19, no. 3, pp. 337–346, 2008.
- [40] S. Romo-Sánchez, M. Alves-Baffi, M. Arévalo-Villena, J. Úbeda-Iranzo, and A. Briones-Pérez, "Yeast biodiversity from oleic ecosystems: study of their biotechnological properties," *Food Microbiology*, vol. 27, no. 4, pp. 487–492, 2010.
- [41] D. G. Karpouzas, C. Rousidou, K. K. Papadopoulou et al., "Effect of continuous olive mill wastewater applications, in the presence and absence of nitrogen fertilization, on the structure of rhizosphere-soil fungal communities," *FEMS Microbiology Ecology*, vol. 70, no. 3, pp. 388–401, 2009.
- [42] I. Ipsilantis, D. G. Karpouzas, K. K. Papadopoulou, and C. Ehaliotis, "Effects of soil application of olive mill wastewaters on the structure and function of the community of arbuscular mycorrhizal fungi," *Soil Biology and Biochemistry*, vol. 41, no. 12, pp. 2466–2476, 2009.
- [43] B. Millán, R. Lucas, A. Robles, T. García, G. A. de Cienfuegos, and A. Gálvez, "A study on the microbiota from olive-mill wastewater (OMW) disposal lagoons, with emphasis on filamentous fungi and their biodegradative potential," *Microbiological Research*, vol. 155, no. 3, pp. 143–147, 2000.
- [44] J. Mann, J. L. Markham, P. Peiris, N. Nair, R. N. Spooner-Hart, and P. Holford, "Screening and selection of fungi for bioremediation of olive mill wastewater," *World Journal of Microbiology and Biotechnology*, vol. 26, no. 3, pp. 567–571, 2010.
- [45] H. Aissam, M. J. Penninckx, and M. Benlemlih, "Reduction of phenolics content and COD in olive oil mill wastewaters by indigenous yeasts and fungi," *World Journal of Microbiology and Biotechnology*, vol. 23, no. 9, pp. 1203–1208, 2007.
- [46] E. P. Giannoutsou, C. Meintanis, and A. D. Karagouni, "Identification of yeast strains isolated from a two-phase decanter system olive oil waste and investigation of their ability for its fermentation," *Bioresource Technology*, vol. 93, no. 3, pp. 301–306, 2004.
- [47] I. Karaouzas, N. T. Skoulikidis, U. Giannakou, and T. A. Albanis, "Spatial and temporal effects of olive mill wastewaters to stream macroinvertebrates and aquatic ecosystems status," *Water Research*, vol. 45, no. 19, pp. 6334–6346, 2011.
- [48] A. Mekki, A. Dhoub, F. Feki, and S. Sayadi, "Assessment of toxicity of the untreated and treated olive mill wastewaters and soil irrigated by using microbioassays," *Ecotoxicology and Environmental Safety*, vol. 69, no. 3, pp. 488–495, 2008.
- [49] H. K. Obied, D. R. Bedgood Jr., P. D. Prenzler, and K. Robards, "Bioscreening of Australian olive mill waste extracts: biophenol content, antioxidant, antimicrobial and molluscicidal activities," *Food and Chemical Toxicology*, vol. 45, no. 7, pp. 1238–1248, 2007.
- [50] A. Tafesh, N. Najami, J. Jadoun, F. Halahli, H. Riepl, and H. Azaizeh, "Synergistic antibacterial effects of polyphenolic compounds from olive mill wastewater," *Evidence-Based Complementary and Alternative Medicine*, vol. 2011, Article ID 431021, 9 pages, 2011.
- [51] A. Fiorentino, A. Gentili, M. Isidori et al., "Environmental effects caused by olive mill wastewaters: toxicity comparison of low-molecular-weight phenol components," *Journal of Agricultural and Food Chemistry*, vol. 51, no. 4, pp. 1005–1009, 2003.
- [52] G. Greco Jr., M. L. Colarieti, G. Toscano, G. Iamarino, M. A. Rao, and L. Gianfreda, "Mitigation of olive mill wastewater toxicity," *Journal of Agricultural and Food Chemistry*, vol. 54, no. 18, pp. 6776–6782, 2006.
- [53] F. Peixoto, F. Martins, C. Amaral, J. Gomes-Laranjo, J. Almeida, and C. M. Palmeira, "Evaluation of olive oil mill wastewater toxicity on the mitochondrial bioenergetics after treatment with *Candida oleophila*," *Ecotoxicology and Environmental Safety*, vol. 70, no. 2, pp. 266–275, 2008.
- [54] S. Hanifi and I. El Hadrami, "Olive mill wastewaters: diversity of the fatal product in olive oil industry and its valorisation as agronomical amendment of poor soils: a review," *Journal of Agronomy*, vol. 8, no. 1, pp. 1–13, 2009.
- [55] T. Yangui, S. Sayadi, A. Gargoubi, and A. Dhoub, "Fungicidal effect of hydroxytyrosol-rich preparations from olive mill wastewater against *Verticillium dahliae*," *Crop Protection*, vol. 29, no. 10, pp. 1208–1213, 2010.
- [56] M. Friedman, R. Rasooly, P. M. Do, and P. R. Henika, "The olive compound 4-hydroxytyrosol inactivates *Staphylococcus aureus*

- bacteria and Staphylococcal Enterotoxin A (SEA)," *Journal of Food Science*, vol. 76, no. 8, pp. M558–M563, 2011.
- [57] M. L. Cayuela, C. Mondini, M. A. Sánchez-Monedero, and A. Roig, "Chemical properties and hydrolytic enzyme activities for the characterisation of two-phase olive mill wastes composting," *Bioresource Technology*, vol. 99, no. 10, pp. 4255–4262, 2008.
- [58] M. DellaGreca, P. Monaco, G. Pinto, A. Pollio, L. Previtera, and F. Temussi, "Phytotoxicity of low-molecular-weight phenols from olive mill waste waters," *Bulletin of Environmental Contamination and Toxicology*, vol. 67, no. 3, pp. 352–359, 2001.
- [59] A. Mekki, A. Dhoubi, and S. Sayadi, "Changes in microbial and soil properties following amendment with treated and untreated olive mill wastewater," *Microbiological Research*, vol. 161, no. 2, pp. 93–101, 2006.
- [60] M. G. Di Serio, B. Lanza, M. R. Mucciarella et al., "Effects of olive mill wastewater spreading on the physico-chemical and microbiological characteristics of soil," *International Biodeterioration and Biodegradation*, vol. 62, no. 4, pp. 403–407, 2008.
- [61] F. Z. El Hassani, A. Zinedine, S. Mdaghri Alaoui, M. Merzouki, and M. Benlemlih, "Use of olive mill wastewater as an organic amendment for *Mentha spicata* L.," *Industrial Crops and Products*, vol. 32, no. 3, pp. 343–348, 2010.
- [62] B. Mechri, M. Issaoui, A. Echbili et al., "Olive orchard amended with olive mill wastewater: effects on olive fruit and olive oil quality," *Journal of Hazardous Materials*, vol. 172, no. 2-3, pp. 1544–1550, 2009.
- [63] L. Nasini, G. Gigliotti, M. A. Balduccini, E. Federici, G. Cenci, and P. Proietti, "Effect of solid olive-mill waste amendment on soil fertility and olive (*Olea europaea* L.) tree activity," *Agriculture, Ecosystems and Environment*, vol. 164, pp. 292–297, 2013.
- [64] C. Rousidou, K. Papadopoulou, G. Zervakis, B. K. Singh, C. Ehaliotis, and D. G. Karpouzias, "Repeated application of diluted olive mill wastewater induces changes in the structure of the soil microbial community," *European Journal of Soil Biology*, vol. 46, no. 1, pp. 34–40, 2010.
- [65] B. Mechri, F. B. Mariem, M. Baham, S. B. Elhadj, and M. Hammami, "Change in soil properties and the soil microbial community following land spreading of olive mill wastewater affects olive trees key physiological parameters and the abundance of arbuscular mycorrhizal fungi," *Soil Biology and Biochemistry*, vol. 40, no. 1, pp. 152–161, 2008.
- [66] B. Mechri, H. Chehab, F. Attia, F. B. Mariem, M. Braham, and M. Hammami, "Olive mill wastewater effects on the microbial communities as studied in the field of olive trees by analysis of fatty acid signatures," *European Journal of Soil Biology*, vol. 46, no. 5, pp. 312–318, 2010.
- [67] M. Kotsou, I. Mari, K. Lasaridi, I. Chatzipavlidis, C. Balis, and A. Kyriacou, "The effect of olive oil mill wastewater (OMW) on soil microbial communities and suppressiveness against *Rhizoctonia solani*," *Applied Soil Ecology*, vol. 26, no. 2, pp. 113–121, 2004.
- [68] Y. Laor, I. Saadi, M. Raviv, S. Medina, D. Erez-Reifen, and H. Eizenberg, "Land spreading of olive mill wastewater in Israel: current knowledge, practical experience, and future research needs," *Israel Journal of Plant Sciences*, vol. 59, no. 1, pp. 39–51, 2011.
- [69] R. Kirby, "Actinomycetes and lignin degradation," in *Advances in Applied Microbiology*, J. W. B. Allen, I. Laskin Geoffrey, M. Gadd, and S. Sariaslani, Eds., vol. 58, pp. 125–168, Academic Press, 2005.
- [70] A. Krastanov, Z. Alexieva, and H. Yemendzhiev, "Microbial degradation of phenol and phenolic derivatives," *Engineering in Life Sciences*, vol. 13, no. 1, pp. 76–87, 2013.
- [71] R. Jarboui, F. Sellami, C. Azri, N. Gharsallah, and E. Ammar, "Olive mill wastewater evaporation management using PCA method. Case study of natural degradation in stabilization ponds (Sfax, Tunisia)," *Journal of Hazardous Materials*, vol. 176, no. 1–3, pp. 992–1005, 2010.
- [72] I. Sampedro, M. Giubilei, T. Cajthaml et al., "Short-term impact of dry olive mill residue addition to soil on the resident microbiota," *Bioresource Technology*, vol. 100, no. 23, pp. 6098–6106, 2009.
- [73] I. Sampedro, E. Aranda, R. Díaz, M. García-Sánchez, J. A. Ocampo, and I. García-Romera, "Saprobe fungi decreased the sensitivity to the toxic effect of dry olive mill residue on arbuscular mycorrhizal plants," *Chemosphere*, vol. 70, no. 8, pp. 1383–1389, 2008.
- [74] E. Benitez, H. Sainz, and R. Nogales, "Hydrolytic enzyme activities of extracted humic substances during the vermicomposting of a lignocellulosic olive waste," *Bioresource Technology*, vol. 96, no. 7, pp. 785–790, 2005.
- [75] M. J. Fernández-Gómez, R. Nogales, H. Insam, E. Romero, and M. Goberna, "Role of vermicompost chemical composition, microbial functional diversity, and fungal community structure in their microbial respiratory response to three pesticides," *Bioresource Technology*, vol. 102, no. 20, pp. 9638–9645, 2011.
- [76] M. J. Fernández-Gómez, R. Nogales, H. Insam, E. Romero, and M. Goberna, "Use of DGGE and COMPOCHIP for investigating bacterial communities of various vermicomposts produced from different wastes under dissimilar conditions," *Science of the Total Environment*, vol. 414, pp. 664–671, 2012.
- [77] S. Ertugrul, G. Dönmez, and S. Takaç, "Isolation of lipase producing *Bacillus* sp. from olive mill wastewater and improving its enzyme activity," *Journal of Hazardous Materials*, vol. 149, no. 3, pp. 720–724, 2007.
- [78] B. Moreno, R. Nogales, C. Macci, G. Masciandaro, and E. Benitez, "Microbial eco-physiological profiles to estimate the biological restoration of a trichloroethylene-contaminated soil," *Ecological Indicators*, vol. 11, no. 6, pp. 1563–1571, 2011.
- [79] P. Di Gennaro, B. Moreno, E. Annoni, S. García-Rodríguez, G. Bestetti, and E. Benitez, "Dynamic changes in bacterial community structure and in naphthalene dioxygenase expression in vermicompost-amended PAH-contaminated soils," *Journal of Hazardous Materials*, vol. 172, no. 2-3, pp. 1464–1469, 2009.
- [80] L. Bertin, S. Lampis, D. Todaro et al., "Anaerobic acidogenic digestion of olive mill wastewaters in biofilm reactors packed with ceramic filters or granular activated carbon," *Water Research*, vol. 44, no. 15, pp. 4537–4549, 2010.
- [81] A. Scoma, L. Bertin, G. Zanolli, S. Fraraccio, and F. Fava, "A physicochemical-biotechnological approach for an integrated valorization of olive mill wastewater," *Bioresource Technology*, vol. 102, no. 22, pp. 10273–10279, 2011.
- [82] L. Bertin, M. C. Colao, M. Ruzzi, and F. Fava, "Performances and microbial features of a granular activated carbon packed-bed biofilm reactor capable of an efficient anaerobic digestion of olive mill wastewaters," *FEMS Microbiology Ecology*, vol. 48, no. 3, pp. 413–423, 2004.
- [83] C.-L. Chen, J.-H. Wu, I.-C. Tseng, T.-M. Liang, and W.-T. Liu, "Characterization of active microbes in a full-scale anaerobic fluidized bed reactor treating phenolic wastewater," *Microbes and Environments*, vol. 24, no. 2, pp. 144–153, 2009.

- [84] S.-Z. Ke, Z. Shi, T. Zhang, and H. H. P. Fang, "Degradation of phenol in an upflow anaerobic sludge blanket (UASB) reactor at ambient temperature," *Journal of Environmental Sciences*, vol. 16, no. 3, pp. 525–528, 2004.
- [85] A. Rizzi, M. Zucchi, S. Borin, M. Marzorati, C. Sorlini, and D. Daffonchio, "Response of methanogen populations to organic load increase during anaerobic digestion of olive mill wastewater," *Journal of Chemical Technology and Biotechnology*, vol. 81, no. 9, pp. 1556–1562, 2006.
- [86] B. Rincón, F. Raposo, R. Borja, J. M. Gonzalez, M. C. Portillo, and C. Saiz-Jimenez, "Performance and microbial communities of a continuous stirred tank anaerobic reactor treating two-phases olive mill solid wastes at low organic loading rates," *Journal of Biotechnology*, vol. 121, no. 4, pp. 534–543, 2006.
- [87] B. Rincón, R. Borja, J. M. González, M. C. Portillo, and C. Sáiz-Jiménez, "Influence of organic loading rate and hydraulic retention time on the performance, stability and microbial communities of one-stage anaerobic digestion of two-phase olive mill solid residue," *Biochemical Engineering Journal*, vol. 40, no. 2, pp. 253–261, 2008.
- [88] D. Di Gioia, C. Barberio, S. Spagnesi, L. Marchetti, and F. Fava, "Characterization of four olive-mill-wastewater indigenous bacterial strains capable of aerobically degrading hydroxylated and methoxylated monocyclic aromatic compounds," *Archives of Microbiology*, vol. 178, no. 3, pp. 208–217, 2002.
- [89] D. Di Gioia, F. Fava, L. Bertin, and L. Marchetti, "Biodegradation of synthetic and naturally occurring mixtures of monocyclic aromatic compounds present in olive mill wastewaters by two aerobic bacteria," *Applied Microbiology and Biotechnology*, vol. 55, no. 5, pp. 619–626, 2001.
- [90] B. de Felice, G. Pontecorvo, and M. Carfagna, "Degradation of waste waters from olive oil mills by *Yarrowia lipolytica* ATCC 20255 and *Pseudomonas putida*," *Acta Biotechnologica*, vol. 17, no. 3, pp. 231–239, 1997.
- [91] N. Ben Othman, L. Ayed, N. Assas, F. Kachouri, M. Hammami, and M. Hamdi, "Ecological removal of recalcitrant phenolic compounds of treated olive mill wastewater by *Pediococcus pentosaceus*," *Bioresource Technology*, vol. 99, no. 8, pp. 2996–3001, 2008.
- [92] M. Papadelli, A. Roussis, K. Papadopoulou et al., "Biochemical and molecular characterization of an *Azotobacter vinelandii* strain with respect to its ability to grow and fix nitrogen in olive mill wastewater," *International Biodeterioration and Biodegradation*, vol. 38, no. 3-4, pp. 179–181, 1996.
- [93] C. Ehaliotis, K. Papadopoulou, M. Kotsou, I. Mari, and C. Balis, "Adaptation and population dynamics of *Azotobacter vinelandii* during aerobic biological treatment of olive-mill wastewater," *FEMS Microbiology Ecology*, vol. 30, no. 4, pp. 301–311, 1999.
- [94] A. El Asli, F. Errachidi, R. Bennisse, A.-I. Qatibi, and M. Errami, "Effect of cell immobilization on the treatment of olive mill wastewater by a total phenols, acetic acid and formic acid degrading bacterium strain," *Grasas y Aceites*, vol. 56, no. 2, pp. 116–120, 2005.
- [95] M. Chtourou, E. Ammar, M. Nasri, and K. Medhioub, "Isolation of a yeast, *Trichosporon cutaneum*, able to use molecular weight phenolic compounds: application to olive mill waste water treatment," *Journal of Chemical Technology and Biotechnology*, vol. 79, no. 8, pp. 869–878, 2004.
- [96] C. Gonçalves, M. Lopes, J. P. Ferreira, and I. Belo, "Biological treatment of olive mill wastewater by non-conventional yeasts," *Bioresource Technology*, vol. 100, no. 15, pp. 3759–3763, 2009.
- [97] R. Jarboui, H. Baati, F. Fetoui, A. Gargouri, N. Gharsallah, and E. Ammar, "Yeast performance in wastewater treatment: case study of *Rhodotorula mucilaginosa*," *Environmental Technology*, vol. 33, no. 8, pp. 951–960, 2012.
- [98] A. Karakaya, Y. Laleli, and S. Takaç, "Development of process conditions for biodegradation of raw olive mill wastewater by *Rhodotorula glutinis*," *International Biodeterioration and Biodegradation*, vol. 75, pp. 75–82, 2012.
- [99] M. Lopes, C. Araújo, M. Aguedo et al., "The use of olive mill wastewater by wild type *Yarrowia lipolytica* strains: medium supplementation and surfactant presence effect," *Journal of Chemical Technology and Biotechnology*, vol. 84, no. 4, pp. 533–537, 2009.
- [100] G. Martinez-Garcia, A. C. Johnson, R. T. Bachmann, C. J. Williams, A. Burgoyne, and R. G. J. Edyvean, "Anaerobic treatment of olive mill wastewater and piggery effluents fermented with *Candida tropicalis*," *Journal of Hazardous Materials*, vol. 164, no. 2-3, pp. 1398–1405, 2009.
- [101] A. D'Annibale, G. G. Sermanni, F. Federici, and M. Petruccioli, "Olive-mill wastewaters: a promising substrate for microbial lipase production," *Bioresource Technology*, vol. 97, no. 15, pp. 1828–1833, 2006.
- [102] I. García García, P. R. Jiménez Peña, J. L. Bonilla Venceslada, A. Martín Martín, M. A. Martín Santos, and E. Ramos Gómez, "Removal of phenol compounds from olive mill wastewater using *Phanerochaete chrysosporium*, *Aspergillus niger*, *Aspergillus terreus* and *Geotrichum candidum*," *Process Biochemistry*, vol. 35, no. 8, pp. 751–758, 2000.
- [103] N. Assas, L. Marouani, and M. Hamdi, "Scale down and optimization of olive mill wastewaters decolorization by *Geotrichum candidum*," *Bioprocess Engineering*, vol. 22, no. 6, pp. 503–507, 2000.
- [104] S. Ntougias, P. Baldrian, C. Ehaliotis et al., "Biodegradation and detoxification of olive mill wastewater by selected strains of the mushroom genera *Ganoderma* and *Pleurotus*," *Chemosphere*, vol. 88, no. 5, pp. 620–626, 2012.
- [105] S. M. Alaoui, M. Merzouki, M. J. Penninckx, and M. Benlemlih, "Relationship between cultivation mode of white rot fungi and their efficiency for olive oil mill wastewaters treatment," *Electronic Journal of Biotechnology*, vol. 11, no. 4, pp. 1–8, 2008.
- [106] M. T. Cambria, S. Ragusa, V. Calabrese, and A. Cambria, "Enhanced laccase production in white-rot fungus *Rigidoporus lignosus* by the addition of selected phenolic and aromatic compounds," *Applied Biochemistry and Biotechnology*, vol. 163, no. 3, pp. 415–422, 2011.
- [107] A. D'Annibale, R. Casa, F. Pieruccetti, M. Ricci, and R. Marabottini, "*Lentinula edodes* removes phenols from olive-mill wastewater: impact on durum wheat (*Triticum durum* Desf.) germinability," *Chemosphere*, vol. 54, no. 7, pp. 887–894, 2004.
- [108] M. Fenice, G. Giovannozzi Sermanni, F. Federici, and A. D'Annibale, "Submerged and solid-state production of laccase and Mn-peroxidase by *Panus tigrinus* on olive mill wastewater-based media," *Journal of Biotechnology*, vol. 100, no. 1, pp. 77–85, 2003.
- [109] C. I. Justino, K. Duarte, F. Loureiro et al., "Toxicity and organic content characterization of olive oil mill wastewater undergoing a sequential treatment with fungi and photo-Fenton oxidation," *Journal of Hazardous Materials*, vol. 172, no. 2-3, pp. 1560–1572, 2009.
- [110] G. Ouzounidou, S. Ntougias, M. Asfi, F. Gaitis, and G. I. Zervakis, "Raw and fungal-treated olive-mill wastewater effects



- on selected parameters of lettuce (*Lactuca sativa* L.) growth—the role of proline,” *Journal of Environmental Science and Health, Part B*, vol. 47, no. 7, pp. 728–735, 2012.
- [111] T. de la Rubia, M. Lucas, and J. Martínez, “Controversial role of fungal laccases in decreasing the antibacterial effect of olive mill waste-waters,” *Bioresource Technology*, vol. 99, no. 5, pp. 1018–1025, 2008.
- [112] I. Sampedro, S. Marinari, A. D’Annibale, S. Grego, J. A. Ocampo, and I. García-Romera, “Organic matter evolution and partial detoxification in two-phase olive mill waste colonized by white-rot fungi,” *International Biodeterioration and Biodegradation*, vol. 60, no. 2, pp. 116–125, 2007.
- [113] A. Jaouani, S. Sayadi, M. Vanthournhout, and M. J. Penninckx, “Potent fungi for decolourisation of olive oil mill wastewaters,” *Enzyme and Microbial Technology*, vol. 33, no. 6, pp. 802–809, 2003.
- [114] A. Goudopoulou, A. Krimitzas, and M. A. Typas, “Differential gene expression of ligninolytic enzymes in *Pleurotus ostreatus* grown on olive oil mill wastewater,” *Applied Microbiology and Biotechnology*, vol. 88, no. 2, pp. 541–551, 2010.
- [115] J. Pérez, T. de La Rubia, O. Ben Hamman, and J. Martínez, “*Phanerochaete flavidio-alba* laccase induction and modification of manganese peroxidase isoenzyme pattern in decolorized olive oil mill wastewaters,” *Applied and Environmental Microbiology*, vol. 64, no. 7, pp. 2726–2729, 1998.
- [116] M. García-Sánchez, I. Garrido, I. J. Casimiro et al., “Defence response of tomato seedlings to oxidative stress induced by phenolic compounds from dry olive mill residue,” *Chemosphere*, vol. 89, no. 6, pp. 708–716, 2012.
- [117] L. Abrunhosa, F. Oliveira, D. Dantas, C. Gonçalves, and I. Belo, “Lipase production by *Aspergillus ibericus* using olive mill wastewater,” *Bioprocess and Biosystems Engineering*, vol. 36, no. 3, pp. 285–291, 2013.
- [118] E. Aranda, I. Sampedro, J. A. Ocampo, and I. García-Romera, “Contribution of hydrolytic enzymes produced by saprophytic fungi to the decrease in plant toxicity caused by water-soluble substances in olive mill dry residue,” *Applied Microbiology and Biotechnology*, vol. 64, no. 1, pp. 132–135, 2004.
- [119] A. D’Annibale, V. Brozzoli, S. Crognale, A. M. Gallo, F. Federici, and M. Petruccioli, “Optimisation by response surface methodology of fungal lipase production on olive mill wastewater,” *Journal of Chemical Technology and Biotechnology*, vol. 81, no. 9, pp. 1586–1593, 2006.
- [120] I. Sampedro, T. Cajthaml, S. Marinari, M. Petruccioli, S. Grego, and A. D’Annibale, “Organic matter transformation and detoxification in dry olive mill residue by the saprophytic fungus *Paecilomyces farinosus*,” *Process Biochemistry*, vol. 44, no. 2, pp. 216–225, 2009.
- [121] J. A. Libra, M. Borchert, and S. Banit, “Competition strategies for the decolorization of a textile-reactive dye with the white-rot fungi *Trametes versicolor* under non-sterile conditions,” *Biotechnology and Bioengineering*, vol. 82, no. 6, pp. 736–744, 2003.
- [122] P. Chiaiese, F. Palomba, F. Tatino et al., “Engineered tobacco and microalgae secreting the fungal laccase POXA1b reduce phenol content in olive oil mill wastewater,” *Enzyme and Microbial Technology*, vol. 49, no. 6–7, pp. 540–546, 2011.
- [123] P.-P. Liebgott, M. Labat, L. Casalot, A. Amouric, and J. Lorquin, “Bioconversion of tyrosol into hydroxytyrosol and 3,4-dihydroxyphenylacetic acid under hypersaline conditions by the new *Halomonas* sp. strain HTB24,” *FEMS Microbiology Letters*, vol. 276, no. 1, pp. 26–33, 2007.
- [124] M. M. Santos, C. Piccirillo, P. M. L. Castro, N. Kalogerakis, and M. E. Pintado, “Bioconversion of oleuropein to hydroxytyrosol by lactic acid bacteria,” *World Journal of Microbiology and Biotechnology*, vol. 28, no. 6, pp. 2435–2440, 2012.
- [125] H. Jemai, A. El Feki, and S. Sayadi, “Antidiabetic and antioxidant effects of hydroxytyrosol and oleuropein from olive leaves in alloxan-diabetic rats,” *Journal of Agricultural and Food Chemistry*, vol. 57, no. 19, pp. 8798–8804, 2009.
- [126] A. E. Asli, E. Boles, C. P. Hollenberg, and M. Errami, “Conversion of xylose to ethanol by a novel phenol-tolerant strain of *Enterobacteriaceae* isolated from olive mill wastewater,” *Biotechnology Letters*, vol. 24, no. 13, pp. 1101–1105, 2002.
- [127] M. Chamkha, B. K. C. Patel, J.-L. Garcia, and M. Labat, “Isolation of *Clostridium bifermentans* from oil mill wastewaters converting cinnamic acid to 3-phenylpropionic acid and emendation of the species,” *Anaerobe*, vol. 7, no. 4, pp. 189–197, 2001.
- [128] M. Reverberi, F. Di Mario, and U. Tomati, “ $\beta$ -glucan synthase induction in mushrooms grown on olive mill wastewaters,” *Applied Microbiology and Biotechnology*, vol. 66, no. 2, pp. 217–225, 2004.
- [129] R. García-de-la-Fuente, G. Cuesta, E. Sanchis-Jiménez, S. Botella, M. Abad, and F. Fornes, “Bacteria involved in sulfur amendment oxidation and acidification processes of alkaline ‘alperujo’ compost,” *Bioresource Technology*, vol. 102, no. 2, pp. 1481–1488, 2011.
- [130] T. Yangui, A. Rhouma, M. A. Triki, K. Gargouri, and J. Bouzid, “Control of damping-off caused by *Rhizoctonia solani* and *Fusarium solani* using olive mill waste water and some of its indigenous bacterial strains,” *Crop Protection*, vol. 27, no. 2, pp. 189–197, 2008.
- [131] I. Vagelas, A. Papachatzis, H. Kalorizou, and E. Wogiatzi, “Biological control of Botrytis fruit rot (Gray mold) on strawberry and red pepper fruits by olive oil mill wastewater,” *Biotechnology and Biotechnological Equipment*, vol. 23, no. 4, pp. 1489–1491, 2009.
- [132] I. Vagelas, H. Kalorizou, A. Papachatzis, and M. Botu, “Bioactivity of olive oil mill wastewater against plant pathogens and post-harvest diseases,” *Biotechnology and Biotechnological Equipment*, vol. 23, no. 2, pp. 1217–1219, 2009.
- [133] Z. Özdemir, “Growth inhibition of *Clavibacter michiganensis* subsp. *michiganensis* and *Pseudomonas syringae* pv. *tomato* by olive mill wastewaters and citric acid,” *Journal of Plant Pathology*, vol. 91, no. 1, pp. 221–224, 2009.
- [134] R. K. B. Jenana, R. Haouala, M. A. Triki et al., “Composts, compost extracts and bacterial suppressive action on *Pythium aphanidermatum* in tomato,” *Pakistan Journal of Botany*, vol. 41, no. 1, pp. 315–327, 2009.
- [135] T. Yangui, A. Rhouma, K. Gargouri, M. A. Triki, and J. Bouzid, “Efficacy of olive mill waste water and its derivatives in the suppression of crown gall disease of bitter almond,” *European Journal of Plant Pathology*, vol. 122, no. 4, pp. 495–504, 2008.
- [136] N. Kavroulakis, S. Ntougias, M. I. Besi et al., “Antagonistic bacteria of composted agro-industrial residues exhibit antibiotic activity against soil-borne fungal plant pathogens and protection of tomato plants from *Fusarium oxysporum* f.sp. *radicis-lycopersici*,” *Plant and Soil*, vol. 333, no. 1, pp. 233–247, 2010.
- [137] M. L. Cayuela, P. D. Millner, S. L. F. Meyer, and A. Roig, “Potential of olive mill waste and compost as biobased pesticides against weeds, fungi, and nematodes,” *Science of the Total Environment*, vol. 399, no. 1–3, pp. 11–18, 2008.
- [138] G. Bonanomi, V. Giorgi, D. S. Giovanni, D. Neri, and F. Scala, “Olive mill residues affect saprophytic growth and disease

- incidence of foliar and soilborne plant fungal pathogens," *Agriculture, Ecosystems and Environment*, vol. 115, no. 1–4, pp. 194–200, 2006.
- [139] G. Cuesta, R. García-de-la-Fuente, M. Abad, and F. Fornes, "Isolation and identification of actinomycetes from a compost-amended soil with potential as biocontrol agents," *Journal of Environmental Management*, vol. 95, pp. S280–S284, 2012.
- [140] H. A. J. Hoitink and M. J. Boehm, "Biocontrol within the context of soil microbial communities: a substrate-dependent phenomenon," *Annual Review of Phytopathology*, vol. 37, no. 1, pp. 427–446, 1999.
- [141] N. Kavroulakis, S. Ntougias, G. I. Zervakis, C. Ehaliotis, K. Haralampidis, and K. K. Papadopoulou, "Role of ethylene in the protection of tomato plants against soil-borne fungal pathogens conferred by an endophytic *Fusarium solani* strain," *Journal of Experimental Botany*, vol. 58, no. 14, pp. 3853–3864, 2007.
- [142] S. Ntougias, G. I. Zervakis, and C. Fasseas, "*Halotalea alkalilenta* gen. nov., sp. nov., a novel osmotolerant and alkalitolerant bacterium from alkaline olive mill wastes, and emended description of the family *Halomonadaceae* Franzmann et al. 1989, emend. Dobson and Franzmann 1996," *International Journal of Systematic and Evolutionary Microbiology*, vol. 57, no. 9, pp. 1975–1983, 2007.
- [143] S. Ntougias, C. Fasseas, and G. I. Zervakis, "*Olivibacter sitiensis* gen. nov., sp. nov., isolated from alkaline olive-oil mill wastes in the region of Sitia, Crete," *International Journal of Systematic and Evolutionary Microbiology*, vol. 57, no. 2, pp. 398–404, 2007.
- [144] R. Stepanauskas, "Single cell genomics: an individual look at microbes," *Current Opinion in Microbiology*, vol. 15, no. 5, pp. 613–620, 2012.
- [145] T. Woyke, G. Xie, A. Copeland et al., "Assembling the marine metagenome, one cell at a time," *PLoS One*, vol. 4, no. 4, Article ID e5299, 2009.
- [146] T. Woyke, D. Tighe, K. Mavromatis et al., "One bacterial cell, one complete genome," *PLoS One*, vol. 5, no. 4, Article ID e10314, 2010.
- [147] O. U. Mason, T. C. Hazen, S. Borglin et al., "Metagenome, metatranscriptome and single-cell sequencing reveal microbial response to Deepwater Horizon oil spill," *The ISME Journal*, vol. 6, no. 9, pp. 1715–1727, 2012.

