



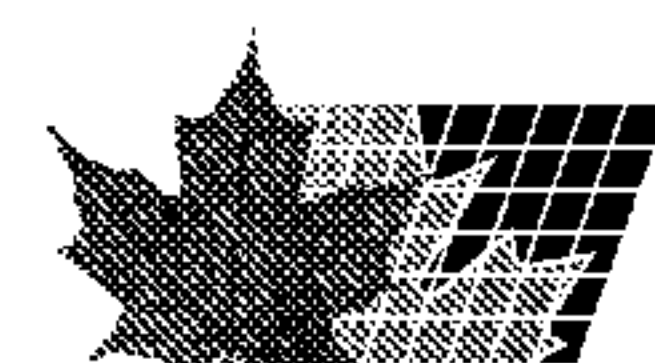
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(54) Titre : PROCEDURE POUR LA PRODUCTION DE TIACUMICINE B
(54) Title: PROCEDURE FOR THE PRODUCTION OF TIACUMICIN B

(57) **Abrégé/Abstract:**

The present invention relates to a procedure for the production of tiacumicin B comprising fermentation of a micro-organism capable of producing tiacumicin B, in particular of the species *Dactylosporangium aurantiacum* or *Actinoplanes deccanensis*, in a culture broth containing emulsifiers, such as ethoxylated castor oil, in combination with antifoaming products and vegetable oils.



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- (54) Title: PROCEDURE FOR THE PRODUCTION OF TIACUMICIN B
- (57) Abstract: The present invention relates to a procedure for the production of tiacumicin B comprising fermentation of a micro-organism capable of producing tiacumicin B, in particular of the species *Dactylosporangium aurantiacum* or *Actinoplanes decanensis*, in a culture broth containing emulsifiers, such as ethoxylated castor oil, in combination with antifoaming products and vegetable oils.

PROCEDURE FOR THE PRODUCTION OF TIACUMICIN B

FIELD OF INVENTION

The present invention relates to an improved process for the production of tiacumicin B, and in particular to a fermentation method which increases the production of tiacumicin B and prevents its degradation in the culture broth.

PRIOR ART

Tiacumicin B, also known as fidaxomicin, belongs to a family of macrolactones, produced by Actinomycetes, with a complex history.

Tiacumicin B has the same structure as lipiarmycin, which was isolated and described by Lepetit in 1976 in US 3,978,211 as a novel antibiotic produced by cultivating *Actinoplanes deccanensis* A/10655 ATCC21983.

The first patent claimed the product lipiarmycin and a fermentation method for producing it using *Actinoplanes deccanensis* in a nutrient medium containing assimilable sources of carbon, nitrogen and inorganic salts.

In 1986 Abbott Laboratories filed a new patent US 4,918,174 relating to the same product, which in this case was called tiacumicin B, obtained from *Dactylosporangium aurantiacum subsp. hamdenensis*.

The producer strain was deposited in the ARS Patent Collection of the Northern Regional Research Center in Peoria, where it was allocated access number NRRL 18085.

The patent claimed the tiacumicins and a process for producing tiacumicins by cultivating *Dactylosporangium aurantiacum subsp. hamdenensis* in a nutrient medium.

More recently, Optimer Pharmaceutical filed a new patent US 7,507,564 which discloses an improved process for the production of tiacumicins to obtain a yield exceeding 50 mcg/ml.

The process described by Optimer is still based on fermentation of

Dactylosporangium aurantiacum, but in a fermentation medium containing an adsorbent resin able to adsorb tiacumicin B.

Tiacumicin B is an RNA polymerase inhibitor.

The great interest in tiacumicin B is due to its biological activity against the
5 multidrug-resistant bacterium (hospital superbug) *Clostridium difficile*.

C. difficile is a Gram-positive anaerobic spore-forming bacterium which can cause serious intestinal infections by producing toxins.

Tiacumicin B is a narrow-spectrum antibiotic with good activity against Clostridia and minimal activity towards the rest of the intestinal microflora.

10 Its specificity can be important in reducing the relapse rate observed with broad-spectrum antibiotics, because maintaining the natural balance of the intestinal bacteria helps provide resistance to recolonisation by pathogens.

It was recently demonstrated that tiacumicin B is effective against the multidrug-resistant *Mycobacterium tuberculosis*, and also presents good
15 anti-tumoral activity.

DESCRIPTION OF THE INVENTION

The present invention relates to an improved process for the production of tiacumicin B and, particularly, to the use of emulsifiers and/or antifoaming agents, and optionally vegetable oils, during fermentation.

20 The introduction of said compounds into the culture medium or during fermentation promotes the production of tiacumicin B and protects the molecule from the degradation that occurs naturally during fermentation.

The micro-organism preferably used is *Dactylosporangium aurantiacum*, and in particular *Dactylosporangium aurantiacum* subsp. *Hamdenensis*, or
25 alternatively, *Actinoplanes deccanensis*, and in particular *Actinoplanes deccanensis* A/10655 ATCC21983.

A feedback regulation effect is frequently observed in the biosynthesis of antibiotics, which limits their production potential. In the same way, the low

resistance of the producer micro-organism to the synthesised antibiotic can limit the productivity of fermentation.

If the fermentation of tiacumicin B is specifically analysed, it will be seen that as the age of fermentation increases, once peak productivity has been reached, degradation products appear, and the concentration of tiacumicin B declines proportionally.

The fermentation environment is unfavourable to chemically unstable compounds. Variation in pH, accumulation of catabolites and presence of enzyme activity in the aqueous medium are all conditions that contribute to the degradation of unstable compounds.

It has surprisingly been observed that the addition of a mixture consisting of an emulsifier and/or an antifoaming agent, and optionally a vegetable oil, prevents the onset of inhibition and at the same time, preserves the product against degradation.

Tiacumicin B is a liposoluble product that is released into the culture medium during fermentation.

It has surprisingly been observed, by analysing the fermentation broth with HPLC analysis, that the production of tiacumicin B in the medium thus modified continues to increase during fermentation up to 168 h, without the appearance of significant quantities of degradation products.

The object of the present invention is a process for the production of tiacumicin B comprising fermentation of a micro-organism able to produce tiacumicin B, in particular *Dactylosporangium aurantiacum*, and preferably *Dactylosporangium aurantiacum* subsp. *Hamdenensis*, or *Actinoplanes deccanensis*, and preferably *Actinoplanes deccanensis* A/10655 ATCC21983, in a culture broth containing an emulsifier and/or an antifoaming agent, and optionally a vegetable oil.

Emulsifiers consist of a hydrophobic component and a hydrophilic

component. Some ethoxylated derivatives of castor oil are used in pharmaceutical formulations for oral, topical or parenteral applications, in the cosmetic field and for animal feed.

Emulsifiers allow stable “oil-in-water” and “water-in-oil” emulsions to be
5 obtained.

The use of an emulsifier promotes the passage of hydrophobic substances into water, forming micelles which present the hydrophilic part to the aqueous environment and internally bind the non-water-soluble substance.

It has surprisingly been observed that the presence of an emulsifier in the
10 fermentation medium aids the production of tiacumicin B, leading to productivity 10 times greater than that obtainable with the basic medium.

The use of an emulsifier, such as the ethoxylated alcohol type (e.g. EMULAN HE50) or the ethoxylated oil type (EMULAN EL, SABOWAX EL40, SABOPAL EL50, ALKAMULS SC/242 and EMULSON CO/36) is
15 particularly useful. The emulsifier is preferably an ethoxylated derivative of castor oil, with a hydrophilic/lipophilic balance of about 14 (HLB 14), such as EMULAN EL, used in concentrations of between 0.5 and 50 g/L, preferably between 5 and 20 g/L.

Similarly, it has been observed that the production of tiacumicin B is
20 increased, though to a more modest extent, by adding an antifoaming agent to the fermentation medium. Antifoaming agents also consist of a hydrophilic component and a hydrophobic component.

The antifoaming agent is preferably a polyether polyol such as Voranol (P2000) or an alkyl-poly-alkoxy-ether such as Clerol DT756. The presence of an
25 antifoaming agent doubles productivity compared with the basic medium. The same result can also be achieved by using an antifoaming agent with a different chemical nature such as poly-alkyl-glycols (e.g. SYNALOX), silicone products (e.g. SAG471) or other antifoaming agents (e.g. AD6800 - 3F Chimica). The

antifoaming agent is added to the medium at a concentration of 0.5-50 g/L, preferably between 5 and 20 g/L.

The use of emulsifiers in the fermenter is limited by the difficulty, under conditions of aeration and stirring of the broth, of controlling the high level of foam it forms.

It has surprisingly been observed that if the emulsifier is used in combination with antifoaming agents, or in combination with antifoaming agents and vegetable oils, problems of high foam formation levels do not arise, and the production of tiacumicin B is further increased.

In particular, the vegetable oil is selected from the group consisting of soybean oil, sunflower oil, olive oil and peanut oil, soybean oil being particularly preferred. The vegetable oil has a concentration in the culture broth of between 0.5 g/L and 100 g/L, preferably between 5 and 20 g/L.

The absence, or at least minimal accumulation, of degradation products produces a higher concentration of tiacumicin B in the broth.

Moreover, as the broth mainly contains tiacumicin B as product, its recovery and purification from the fermentation broth is more efficient.

The presence of a mainly pure product in the broth obviously simplifies the recovery process and eliminates the need for lengthy, expensive purification stages.

The emulsifier and/or antifoaming agent, and optionally vegetable oil, can be present in the culture medium.

Alternatively, the emulsifier and antifoaming agent can be added at the beginning of production of tiacumicin B, either in a single step or gradually during fermentation.

EXAMPLE 1 (comparative)

Dactylosporangium aurantiacum subsp. *hamdenensis* AB718C-41 NRRL18085 was maintained at -180°C (WCB). The stock culture was used to

inoculate an Erlenmeyer flask (seed flask) containing 40 ml of vegetative medium VPF-1 (Table 1), which was incubated on a rotary stirrer for 48 h at 30°C and 250-300 rpm.

INGREDIENT	1 L
Yeast extract	7.5 g
Dextrose monohydrate	1 g
Soluble starch	24 g
Soybean peptone	7.5 g
CaCO ₃	4 g
pH corrected to 7.3 with NaOH	
Sterilisation 121°C x 30 min	

5 Table 1. vegetative medium VPF -1

At the end of incubation, the vegetative culture was transferred aseptically (0.8% of inoculum) to an Erlenmeyer flask (seed flask) containing 30 ml of production medium PF-1 (table 2), which was incubated on a rotary stirrer at 30°C and 250-300 rpm for 96 h, reaching a productivity level of 50 mcg/ml.

10

INGREDIENT	1 L
Dextrose monohydrate	20 g
Starch	20 g
Soybean meal	10 g
Yeast extract	3 g
Soybean oil	1 g
K ₂ HPO ₄ *7H ₂ O	0.05 g
MgSO ₄ *7H ₂ O	0.05 g
KCl	0.03 g
CaCO ₃	3 g
No pH correction	
Sterilisation 121°C x 30 min	

Table 2. production medium PF-1

EXAMPLE 2

Dactylosporangium aurantiacum subsp. *hamdenensis* AB718C-41

NRRL18085 was maintained at -180°C (WCB). The stock culture was used to inoculate an Erlenmeyer flask (seed flask) containing 40 ml of vegetative medium VPF-1 (Table 1), which was incubated on a rotary stirrer for 48 h at 30°C and 250-300 rpm. At the end of incubation, the vegetative culture was transferred
 5 aseptically (0.8% of inoculum) to an Erlenmeyer flask (seed flask) containing 30 ml of production medium PF-2 (table 3), which was incubated on a rotary stirrer at 30°C and 250-300 rpm for 96 h, reaching a productivity level of 125 mcg/ml.

INGREDIENT	1 L
Dextrose monohydrate	20 g
Starch	20 g
Soybean meal	10 g
Yeast extract	3 g
Soybean oil	1 g
K ₂ HPO ₄ *7H ₂ O	0.05 g
MgSO ₄ *7H ₂ O	0.05 g
KCl	0.03 g
CaCO ₃	3 g
Clerol DT756	5 g
No pH correction	
Sterilisation 121°C x 30 min	

10

Table 3: production medium PF-2

EXAMPLE 3

Dactylosporangium aurantiacum subsp. hamdenensis AB718C-41

NRRL18085 was maintained at -180°C (WCB). The stock culture was used to inoculate an Erlenmeyer flask (seed flask) containing 40 ml of vegetative medium
 15 VPF-1 (Table 1), which was incubated on a rotary stirrer for 48 h at 30°C and 250-300 rpm. At the end of incubation, the vegetative culture was transferred aseptically (0.8% of inoculum) to an Erlenmeyer flask (seed flask) containing 30 ml of production medium PF-3 (table 4), which was incubated on a rotary

stirrer at 30°C and 250-300 rpm for 168 h, reaching a productivity level of 470 mcg/ml.

INGREDIENT	1 L
Dextrose monohydrate	20 g
Starch	40 g
Soybean meal	10 g
Yeast extract	3 g
Soybean oil	1 g
K ₂ HPO ₄ *7H ₂ O	0.05 g
MgSO ₄ *7H ₂ O	0.05 g
KCl	0.03 g
CaCO ₃	3 g
EMULAN EL	15 g
No pH correction	
Sterilisation 121°C x 30 min	

Table 4: production medium PF-3

5 **EXAMPLE 4**

Dactylosporangium aurantiacum subsp. hamdenensis AB718C-41 NRRL18085 was maintained at -180°C (WCB). The stock culture was used to inoculate an Erlenmeyer flask (seed flask) containing 40 ml of vegetative medium VPF-1 (Table 1), which was incubated on a rotary stirrer for 48 h at 30°C and 10 250-300 rpm. At the end of incubation, the vegetative culture was transferred aseptically (0.8% of inoculum) to an Erlenmeyer flask (seed flask) containing 30 ml of production medium PF-4 (table 5), which was incubated on a rotary stirrer at 30°C and 250-300 rpm for 168 h, reaching a productivity level of 750 mcg/ml.

INGREDIENT	1 L
Dextrose monohydrate	20 g
Starch	40 g
Soybean meal	10 g
Yeast extract	3 g
Soybean oil	1 g
K ₂ HPO ₄ *7H ₂ O	0.05 g
MgSO ₄ *7H ₂ O	0.05 g
KCl	0.03 g
CaCO ₃	3 g
CLEROL DT756	5.5 g
EMULAN EL	5.5 g
No pH correction	
Sterilisation 121°C x 30 min	

Table 5: production medium PF-4

EXAMPLE 5

Dactylosporangium aurantiacum subsp. hamdenensis AB718C-41 NRRL18085 was maintained at -180°C (WCB). The stock culture was used to inoculate an Erlenmeyer flask (seed flask) containing 40 ml of vegetative medium VPF-1 (Table 1), which was incubated on a rotary stirrer for 48 h at 30°C and 250-300 rpm. At the end of incubation, the vegetative culture was transferred aseptically (0.8% of inoculum) to an Erlenmeyer flask (seed flask) containing 30 ml of production medium PF-5 (table 6), which was incubated on a rotary stirrer at 30°C and 250-300 rpm for 168 h, reaching a productivity level of 730 mcg/ml.

INGREDIENT	1 L
Dextrose monohydrate	20 g
Starch	40 g
Soybean meal	10 g
Yeast extract	3 g
Soybean oil	6.4 g
K ₂ HPO ₄ *7H ₂ O	0.05 g
MgSO ₄ *7H ₂ O	0.05 g
KCl	0.03 g
CaCO ₃	3 g
CLEROL DT756	5.5 g
EMULAN EL	5.5 g
No pH correction	
Sterilisation 121°C x 30 min	

Table 6: production medium PF-5

EXAMPLE 6

Dactylosporangium aurantiacum subsp. hamdenensis AB718C-41 NRRL18085 was maintained at -180°C (WCB). The stock culture was used to inoculate an Erlenmeyer flask (seed flask) containing 40 ml of vegetative medium VPF-1 (Table 1), which was incubated on a rotary stirrer for 48 h at 30°C and 250-300 rpm. At the end of incubation, the vegetative culture was transferred aseptically (0.8% of inoculum) to an Erlenmeyer flask (seed flask) containing 30 ml of production medium PF-6 (table 7), which was incubated on a rotary stirrer at 30°C and 250-300 rpm for 168 h, reaching a productivity level of 880 mcg/ml.

INGREDIENT	1 L
Dextrose monohydrate	20 g
Starch	40 g
Soybean meal	10 g
Yeast extract	3 g
Soybean oil	6.4 g
K ₂ HPO ₄ *7H ₂ O	0.05 g
MgSO ₄ *7H ₂ O	0.05 g
KCl	0.03 g
CaCO ₃	3 g
CLEROL DT756	12 g
EMULAN EL	8 g
No pH correction	
Sterilisation 121°C x 30 min	

Table 7: production medium PF-6

EXAMPLE 7

Dactylosporangium aurantiacum subsp. hamdenensis AB718C-41 NRRL18085 was maintained at -180°C (WCB). The stock culture was used to

5 inoculate an Erlenmeyer flask (seed flask) containing 40 ml of vegetative medium VPF-1 (Table 1), which was incubated on a rotary stirrer for 48 h at 30°C and 250-300 rpm. At the end of incubation, the vegetative culture was transferred aseptically (0.8% of inoculum) to an Erlenmeyer flask (seed flask) containing

30 ml of production medium PF-7 (table 8), which was incubated on a rotary

10 stirrer at 30°C and 250-300 rpm for 168 h, reaching a productivity level of 1090 mcg/ml.

12

INGREDIENT	1 L
Dextrose monohydrate	20 g
Starch	40 g
Soybean meal	10 g
Yeast extract	3 g
Soybean oil	6.4 g
K ₂ HPO ₄ *7H ₂ O	0.05 g
MgSO ₄ *7H ₂ O	0.05 g
KCl	0.03 g
CaCO ₃	3 g
CLEROL DT756	12 g
ALKAMULS SC/242	8 g
No pH correction	
Sterilisation 121°C x 30 min	

Table 8: production medium PF-7

EXAMPLE 8

Dactylosporangium aurantiacum subsp. hamdenensis AB718C-41 NRRL18085 was maintained at -180°C (WCB). The stock culture was used to

5 inoculate an Erlenmeyer flask (seed flask) containing 40 ml of vegetative medium VPF-1 (Table 1), which was incubated on a rotary stirrer for 48 h at 30°C and 250-300 rpm. At the end of incubation, the vegetative culture was transferred aseptically (0.8% of inoculum) to an Erlenmeyer flask (seed flask) containing

30 ml of production medium PF-8 (table 9), which was incubated on a rotary

10 stirrer at 30°C and 250-300 rpm for 192 h, reaching a productivity level of 1010 mcg/ml.

INGREDIENT	1 L
Dextrose monohydrate	20 g
Starch	40 g
Soybean meal	10 g
Yeast extract	3 g
Soybean oil	6.4 g
K ₂ HPO ₄ *7H ₂ O	0.05 g
MgSO ₄ *7H ₂ O	0.05 g
KCl	0.03 g
CaCO ₃	3 g
VORANOL	15 g
EMULAN EL	8 g
No pH correction	
Sterilisation 121°C x 30 min	

Table 9: production medium PF-8

EXAMPLE 9

Dactylosporangium aurantiacum subsp. hamdenensis AB718C-41 NRRL18085 was maintained at -180°C (WCB). The stock culture was used to inoculate an Erlenmeyer flask (seed flask) containing 40 ml of vegetative medium VPF-1 (Table 1), which was incubated on a rotary stirrer for 48 h at 30°C and 250-300 rpm. At the end of incubation, the vegetative culture was transferred aseptically (0.8% of inoculum) to an Erlenmeyer flask containing 30 ml of production medium PF-1/1 (table 10), which was incubated on a rotary stirrer at 30°C and 250-300 rpm for 72 h. A solution of EMULAN EL emulsifier and CLEROL DT756 antifoaming agent was added after 72 h to obtain a concentration of 11 g/L for both in the production medium. The fermentation was further incubated up to 168 h, reaching a productivity level of 530 mcg/ml.

INGREDIENT	1 L
Dextrose monohydrate	20 g
Starch	40 g
Soybean meal	10 g
Yeast extract	3 g
Soybean oil	1 g
K ₂ HPO ₄ *7H ₂ O	0.05 g
MgSO ₄ *7H ₂ O	0.05 g
KCl	0.03 g
CaCO ₃	3 g
No pH correction	
Sterilisation 121°C x 30 min	

Table 10: production medium PF-1/1

EXAMPLE 10

Dactylosporangium aurantiacum subsp. hamdenensis AB718C-41 NRRL18085 was maintained at -180°C (WCB). The stock culture was used to inoculate 6 Erlenmeyer flasks (seed flasks) containing 40 ml of vegetative medium VPF-1 (Table 1), which were incubated on a rotary stirrer for 48 h at 30°C and 250-300 rpm. At the end of incubation, the vegetative culture was transferred aseptically (1.4% of inoculum) to a 20 L fermenter containing 16 L of production medium PF-5 (table 6).

The fermentation, conducted at 30°C, with aeration of 0.75 vvm at a counterpressure of 0.5 bar, and stirred at 210-250 rpm, led to productivity of 440 mcg/ml after 120 h fermentation.

EXAMPLE 11

Dactylosporangium aurantiacum subsp. hamdenensis AB718C-41 NRRL18085 was maintained at -180°C (WCB). The stock culture was used to inoculate an Erlenmeyer flask (seed flask) containing 450 ml of vegetative medium VPF-2 (Table 11), which was incubated on a rotary stirrer for 72 h at 30°C and 150 rpm. At the end of incubation, the vegetative culture was transferred aseptically (1.3% of inoculum) to a 20 L fermenter containing 18 L of production

medium PF-9 (table 12).

The fermentation, conducted at 30°C, with aeration of 0.75 vvm at a counterpressure of 0.5 bar, and stirred at 210-250 rpm, led to productivity of 650 mcg/ml after 187 h fermentation.

5

INGREDIENT	1 L
Yeast extract	7.5 g
Dextrose monohydrate	16.5 g
Soybean peptone	7.5 g
CaCO ₃	4 g
Voranol	0.44 g
pH corrected to 7.3 with NaOH	
Sterilisation 121°C x 30 min	

Table 11: VPF-2 medium

INGREDIENT	1 L
Dextrose	20 g
Starch	40 g
Soybean meal	10 g
Yeast extract	3 g
Soybean oil	11 g
K ₂ HPO ₄ *7H ₂ O	0.05 g
MgSO ₄ *7H ₂ O	0.05 g
KCl	0.03 g
CaCO ₃	3 g
CLEROL DT756	12 g
EMULAN EL	8 g
No pH correction	
Sterilisation 121°C x 30 min	

Table 12: Medium PF-9

EXAMPLE 12

10

Dactylosporangium aurantiacum subsp. *hamdenensis* AB718C-41

NRRL18085 was maintained at -180°C (WCB). The stock culture was used to inoculate an Erlenmeyer flask (seed flask) containing 450 ml of vegetative medium VPF-1 (Table 1), which was incubated on a rotary stirrer for 72 h at 30°C and 120 rpm. At the end of incubation, the vegetative culture was transferred
5 aseptically (1.3% of inoculum) to a 20 L fermenter containing 18 L of production medium PF-10 (table 13).

The fermentation, conducted at 30°C, with aeration of 0.75 vvm at a counterpressure of 0.5 bar, and stirred at 210-250 rpm, led to productivity of 750 mcg/ml after 230 h fermentation.

10

INGREDIENT	1 L
Dextrose	20 g
Starch	40 g
Soybean meal	10 g
Yeast extract	3 g
Soybean oil	11 g
K ₂ HPO ₄ *7H ₂ O	0.05 g
MgSO ₄ *7H ₂ O	0.05 g
KCl	0.03 g
CaCO ₃	3 g
VORANOL	15 g
EMULAN EL	8 g
No pH correction	
Sterilisation 121°C x 30 min	

Table 13: Medium PF-10

EXAMPLE 13

A stock culture of *Actinoplanes deccanensis* A/10655 ATCC21983 was used to inoculate an Erlenmeyer flask (seed flask) containing 450 ml of vegetative
15 medium VPF-1 (Table 1), which was incubated on a rotary stirrer for 72 h at 30°C and 120 rpm.

At the end of incubation, the vegetative culture was transferred aseptically (1.3% of inoculum) to a 20 L fermenter containing 18 L of production medium

PF-9 (table 12).

The fermentation, conducted at 30°C, with aeration of 0.75 vvm at a counterpressure of 0.5 bar, and stirred at 210-250 rpm, led to productivity of 800 mcg/ml after 138 h fermentation.

5 **EXAMPLE 14**

A stock culture of *Actinoplanes deccanensis* A/10655 ATCC21983 was used to inoculate an Erlenmeyer flask (seed flask) containing 450 ml of vegetative medium VPF-1 (Table 1), which was incubated on a rotary stirrer for 72 h at 30°C and 120 rpm.

10 At the end of incubation, the vegetative culture was transferred aseptically (1.3% of inoculum) to a 20 L fermenter containing 18 L of production medium PF-10 (table 13).

The fermentation, conducted at 30°C, with aeration of 0.75 vvm at a counterpressure of 0.5 bar, and stirred at 210-250 rpm, led to productivity of
15 900 mcg/ml after 143 h fermentation.

CLAIMS

1. A process for the preparation of tiacumicin B comprising the fermentation of a micro-organism able to produce tiacumicin B in a culture broth containing an emulsifier and/or an anti-foaming agent and optionally a vegetable oil.
2. The process according to claim 1 wherein the micro-organism is *Dactylosporangium aurantiacum* or *Actinoplanes deccanensis* or a mutant and/or recombinant strain thereof.
3. The process according to claim 2 wherein the micro-organism is *Dactylosporangium aurantiacum subsp. Hamdenensis* or *Actinoplanes deccanensis* A/10655 ATCC21983.
4. The process according to any one of the preceding claims wherein the emulsifier is chosen from the group consisting of ethoxylated oils and ethoxylated alcohols.
5. The process according to claim 4 wherein the emulsifier is an ethoxylated derivative of castor oil.
6. The process according to any one of the preceding claims wherein the anti-foaming agent is chosen from the group consisting of alkyl-poly-alkoxy-ether, polyalkyl glycol, polyether polyol and silicone derivatives.
7. The process according to claim 6 wherein the anti-foaming agent is a polyether polyol.
8. The process according to claim 6 wherein the anti-foaming agent is an alkyl-poly-alkoxy-ether.
9. The process according to any one of the preceding claims wherein the vegetable oil is selected from the group consisting of soybean oil, sunflower oil, olive oil and peanut oil.
10. The process according to claim 9 wherein the vegetable oil is soybean oil.
11. The process according to any one of the preceding claims wherein the

emulsifier has a concentration in the culture broth ranging from 0.5 g/L to 50 g/L.

12. The process according to claim 11 wherein the emulsifier has a concentration in the culture broth preferably ranging from 5 g/L to 20 g/L.

13. The process according to any one of the preceding claims wherein the
5 anti-foaming agent has a concentration in the culture broth ranging from 0.5 g/L to 50 g/L.

14. The process according to claim 13 wherein the anti-foaming agent has a concentration in the culture broth preferably ranging from 5 g/L to 20 g/L.

15. The process according to any one of the preceding claims wherein the
10 vegetable oil has a concentration in the culture broth ranging from 0.5 g/L to 100 g/L.

16. The process according to claim 15 wherein the vegetable oil has a concentration in the culture broth preferably ranging from 5 g/L to 20 g/L.

17. The process according to any one of the preceding claims wherein the
15 emulsifier and/or the anti-foaming agent and optionally the vegetable oil are present in the culture medium.

18. The process according to any one of claims 1-16 wherein the emulsifier and the anti-foaming agent are added at the beginning of production of tiacumicin B in one step, or gradually during fermentation.