

Hydrothermal pretreatment of sugar beet residues targeting sugars production

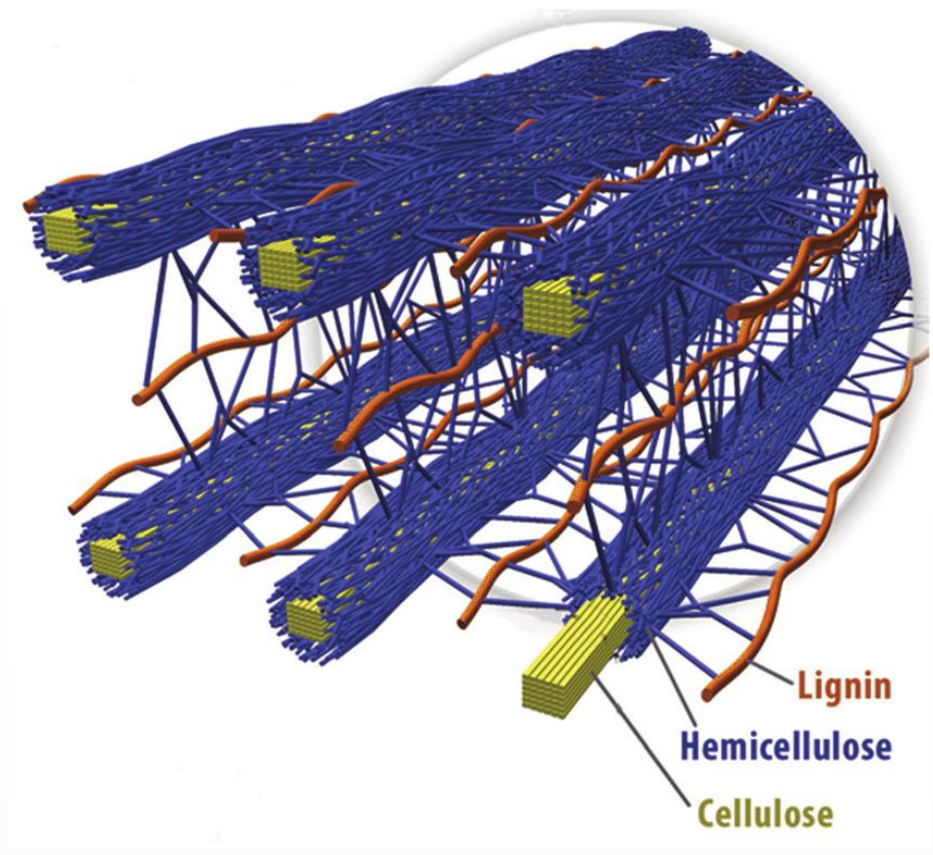
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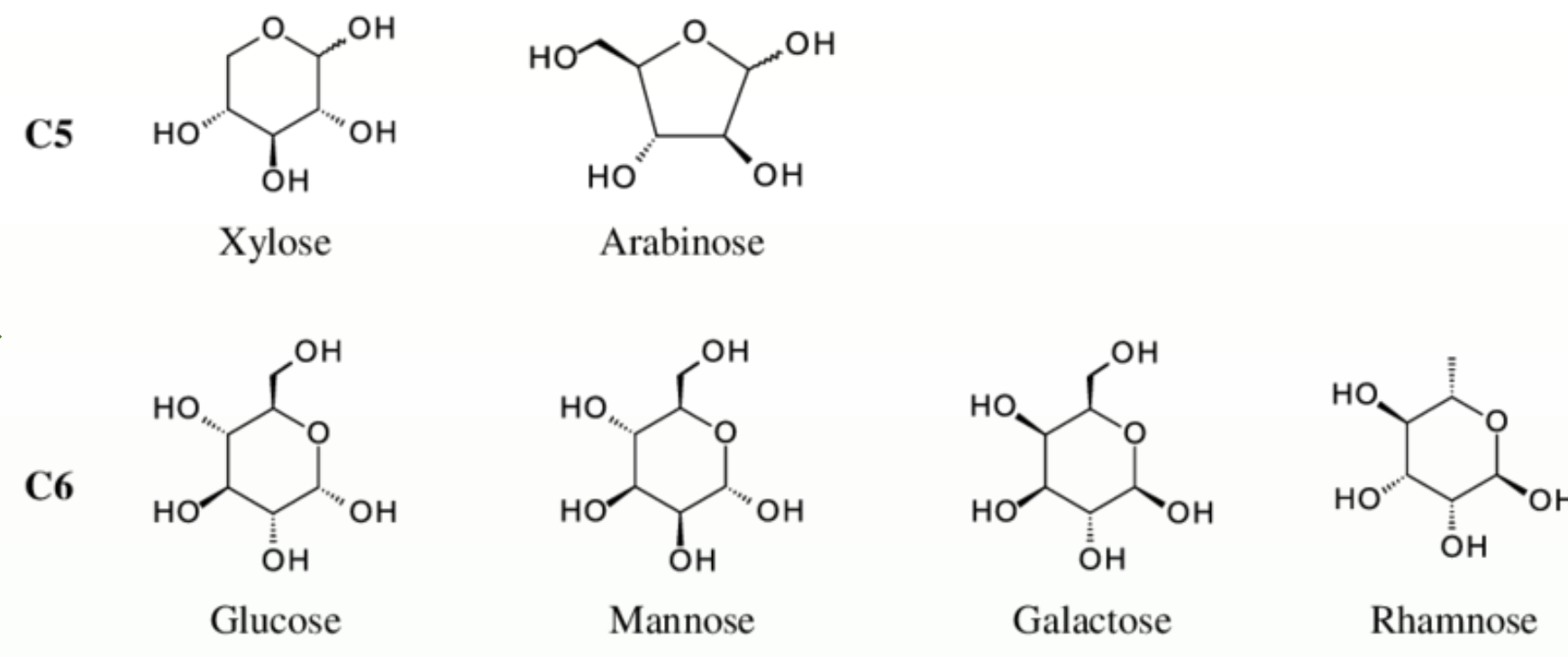
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Introduction



HYDROLYSIS



- Hydrothermal pretreatment: low-cost and eco-friendly method to produce sugars from biomass
- Utilization of hot water properties → polysaccharides degradation to oligo and mono-saccharides

Objectives

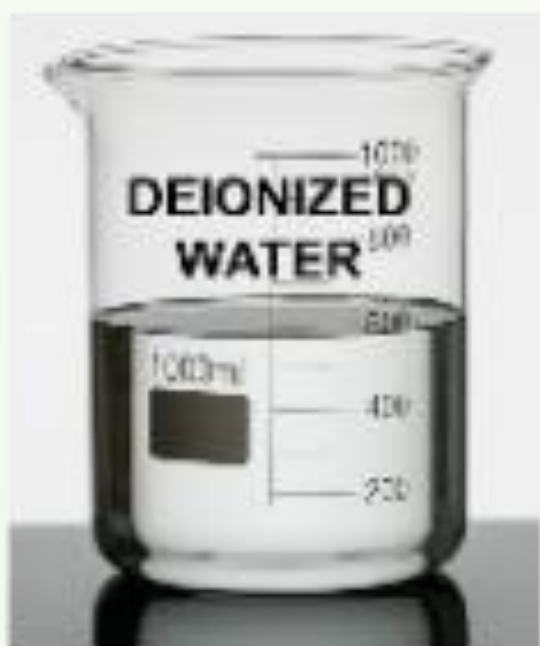
- **Conversion:**
Sugar beet residues → Sugars production
- **Main parameters investigation:**
 - Temperature
 - Residence Time
- **Comparison:**
Hydrothermal – Acid Pretreatment

Methodology

SUGAR BEET RESIDUES



SOLVENT



- Temperature: 110° – 160° C
- Reaction Time: 15 – 30 min

- Solid – Liquid Ratio: 1 / 10
- Compression gas: N₂ 20 bar

TREATMENT



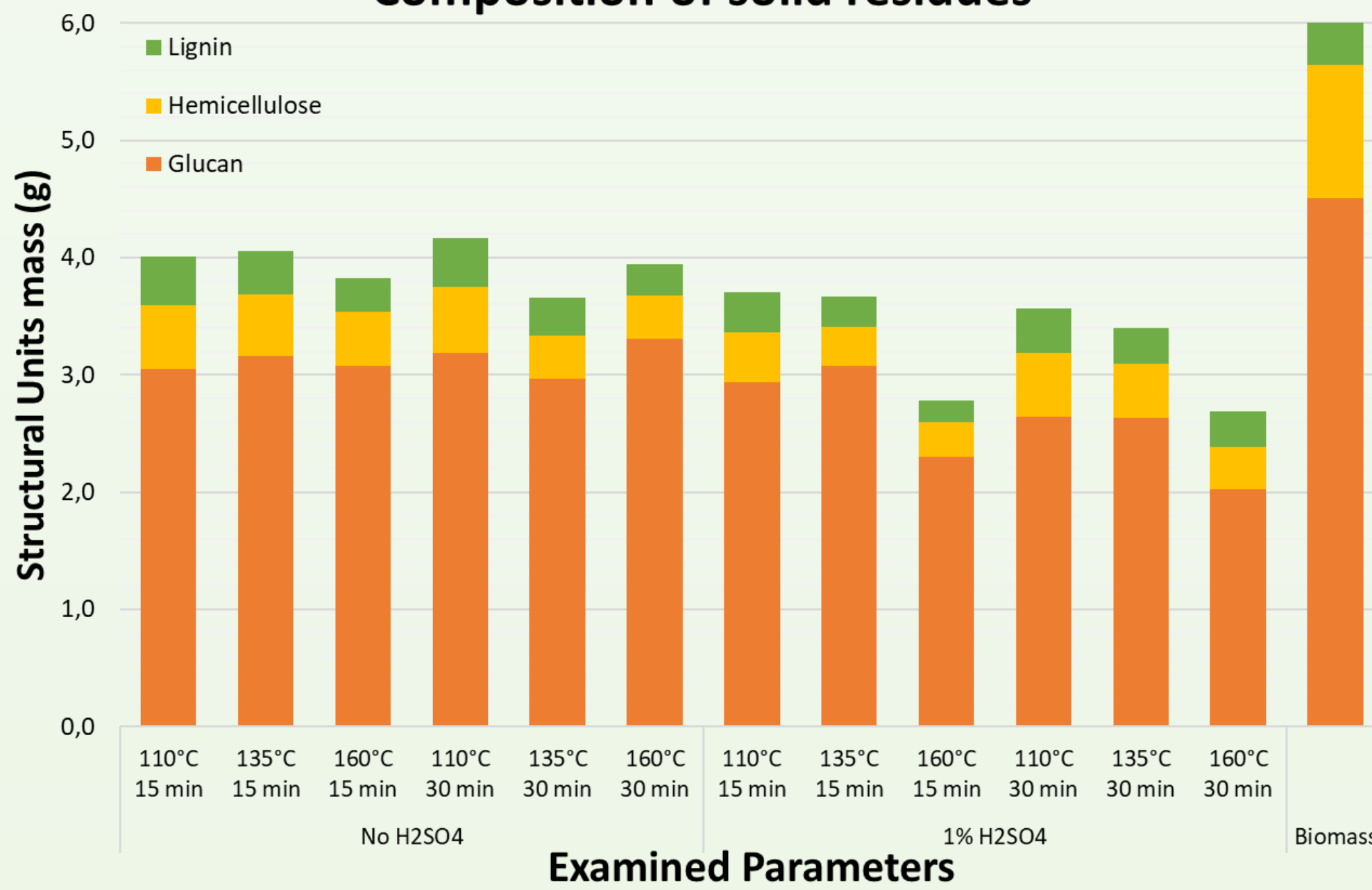
1. Filtration of products
2. Aqueous phase removal
3. Solid residue drying
4. Products analysis

PRODUCTS

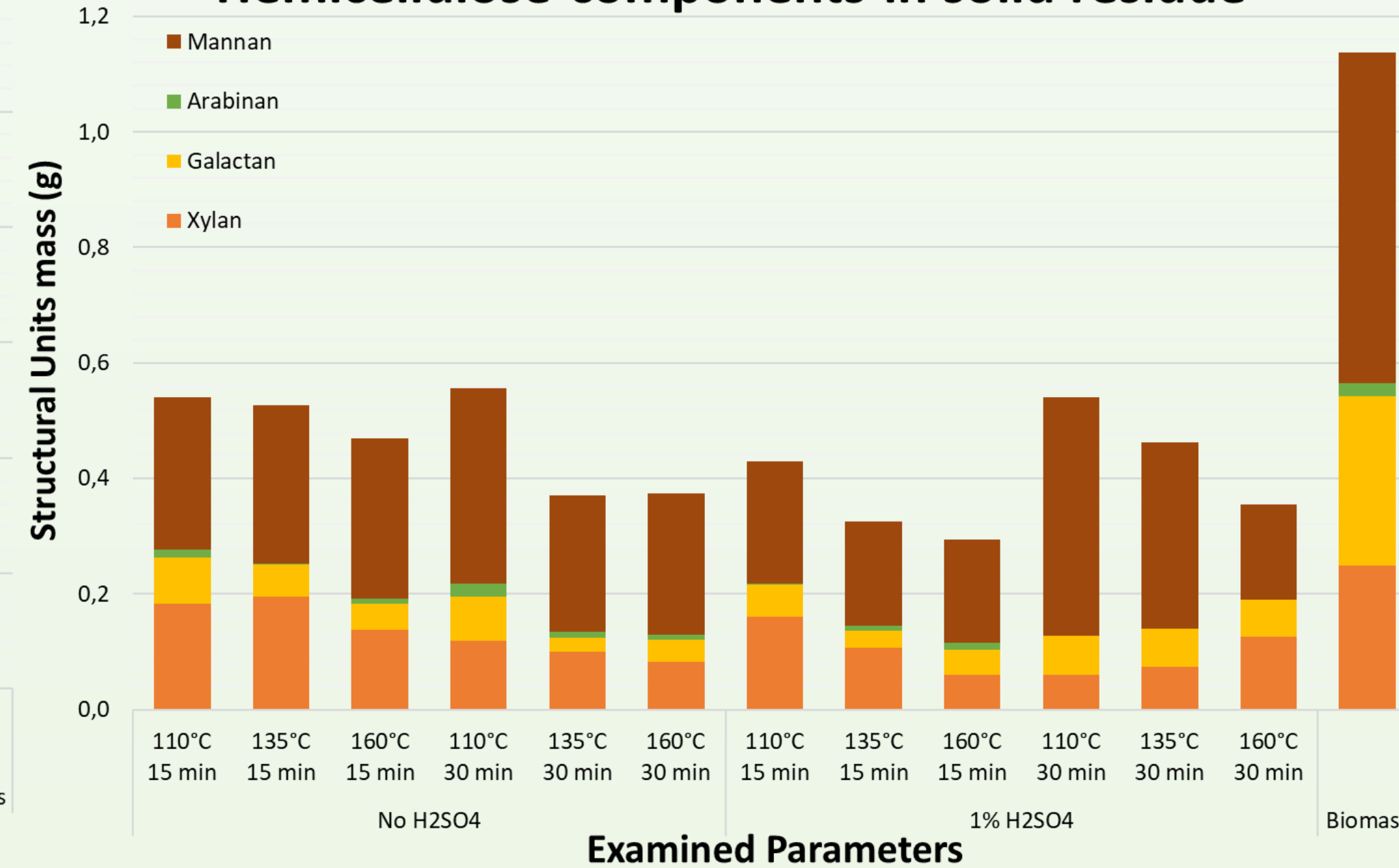
- Gas products
- Aqueous phase
- Solid residue

Results & Discussion

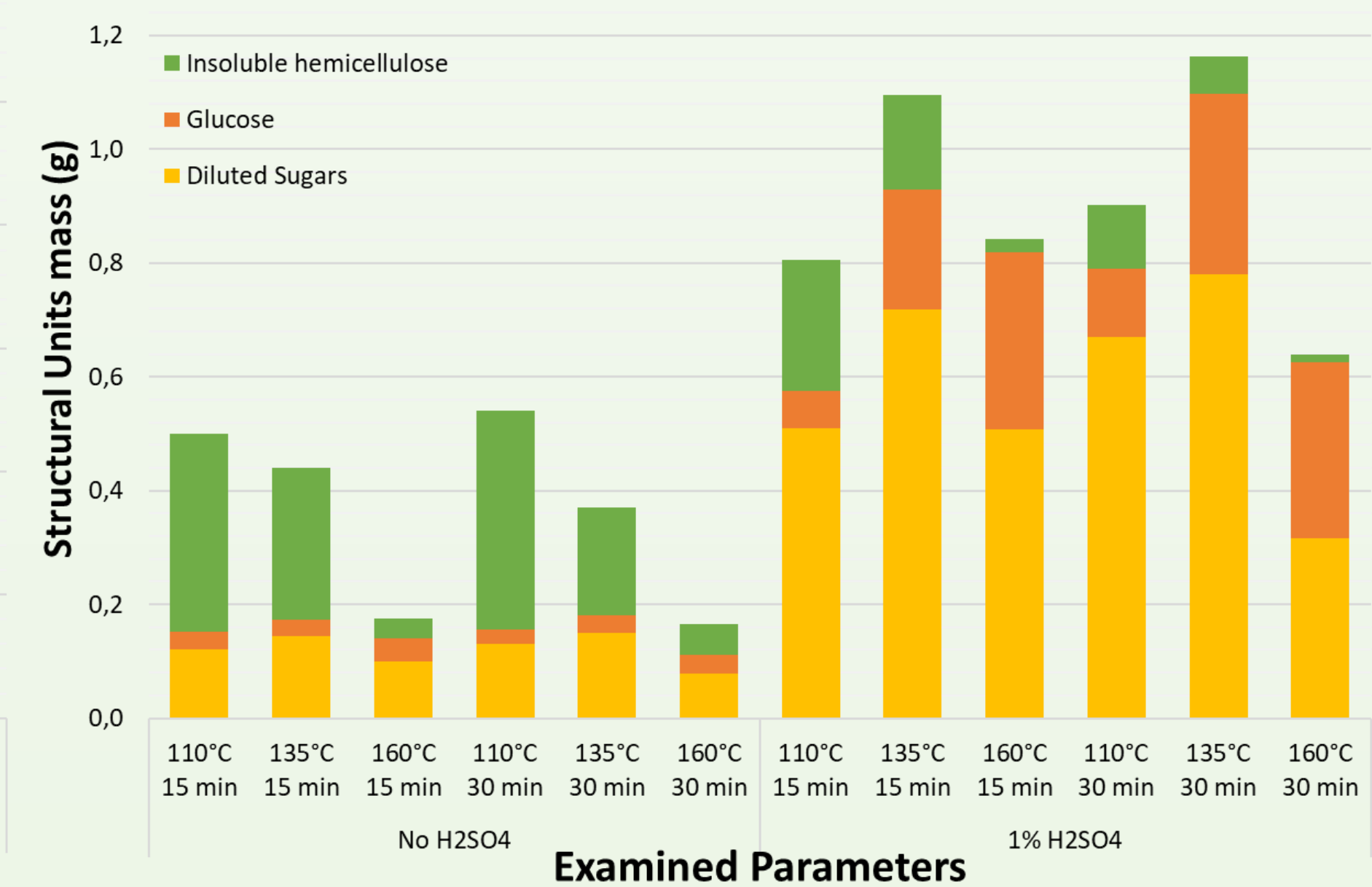
Composition of solid residues



Hemicellulose components in solid residue



Composition of liquid product



Pretreatment effect in solids:

- **Large reduction** of cellulose and hemicellulose content in solids (>50 wt%)
- Lignin content high in solids (**desirable** - it can lead to enzymes inhibition)
- Intense conditions lead to **higher liquefaction**:
 - 1) Arabinan and galactan high dilution
 - 2) Mannan – xylan lower liquefaction (higher in acid treatment)

Pretreatment effect in liquid products:

- Hydrothermal: Poor sugars yield (max at 135 °C and 30 min)
- Acid: Significantly higher sugars yield
- At high temperature:
 - Xylose is further converted to furfurals – enzyme **inhibitors**

Conclusions

- 1) Sugar beet pretreatment leads to sugar production for enzyme nutrients
- 2) Acid pretreatment **favorable** in terms of sugars production
- 3) Optimal temperature and time: **135 °C** and **30 min** (max. 1.1g sugars)

Acknowledgement

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