

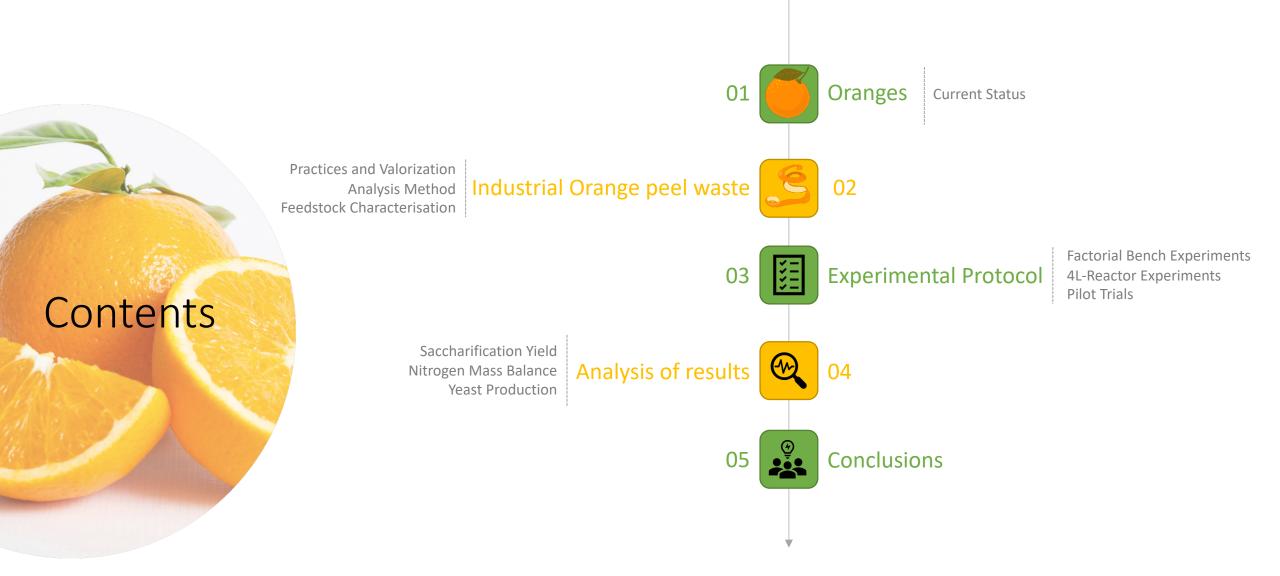
National Technical University of Athens School of Chemical Engineering Unit of Environmental Science & Technology

## **Production of orange peel-based ingredients for dairy sheep feed on a pilot scale**

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# **CHANIA2023** 21-24 JUNE

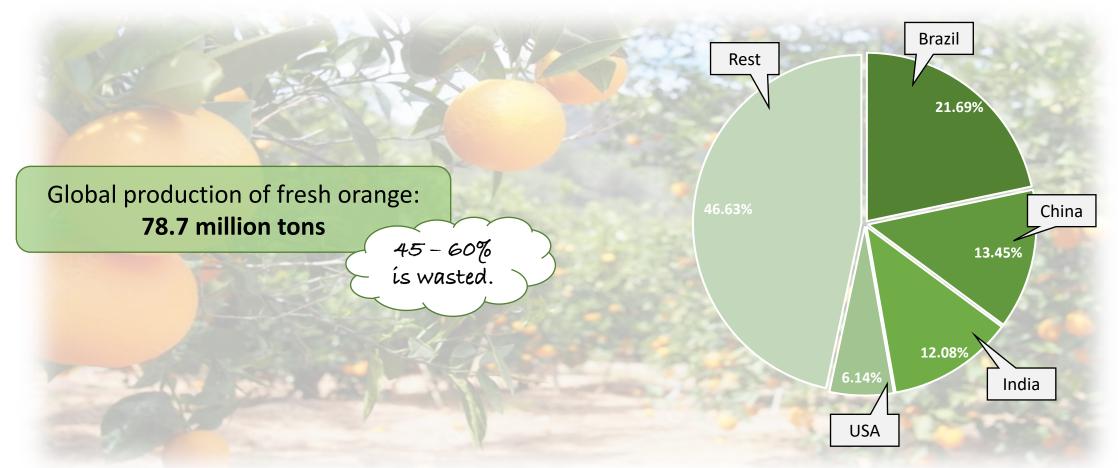
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## Oranges

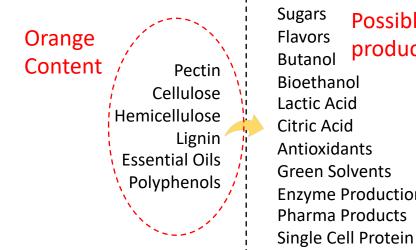
Current Status







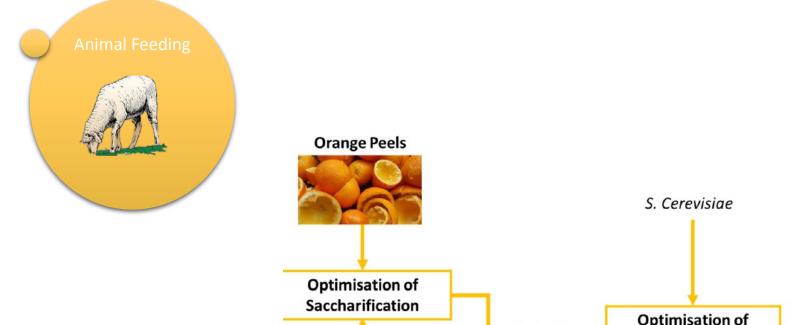


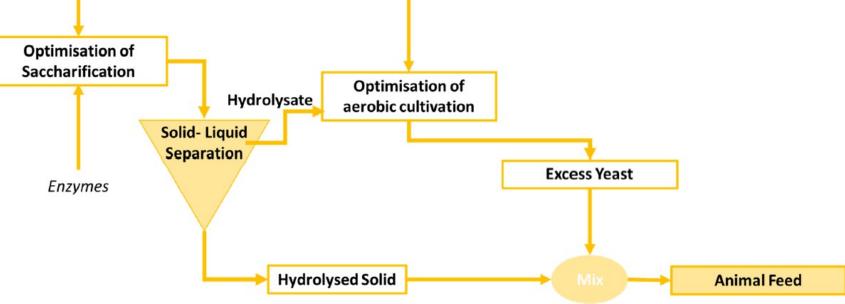


Possible Flavors products **Butanol** Bioethanol Lactic Acid **Citric Acid** Antioxidants Green Solvents **Enzyme Production** Pharma Products











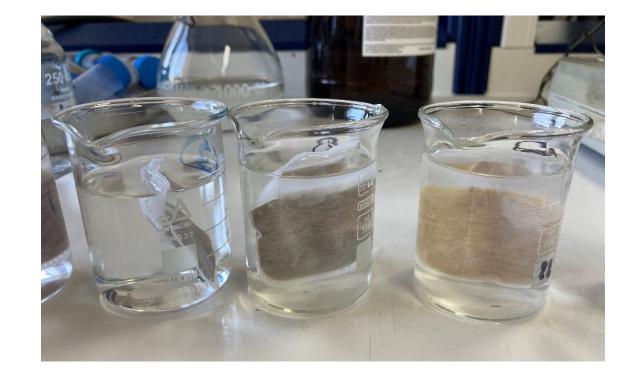


## Industrial Orange peel waste

Analysis Method

Van Soest Analysis Method

- Applicable for grains, animal feeds, forages, and all fiber-bearing materials.
- L, Calculated Index:
  - Neutral Detergent fiber (NDF)
  - Acid Detergent Fiber (ADF)
  - Acid Detergent Lignin (ADL)
- ADF is considered a reliable Index for the digestibility of animal feed.
  - Max 40-50% for Ruminants and
  - Max 20-30% for Monogastric animals







## Industrial Orange peel waste

Physicochemical Characterisation

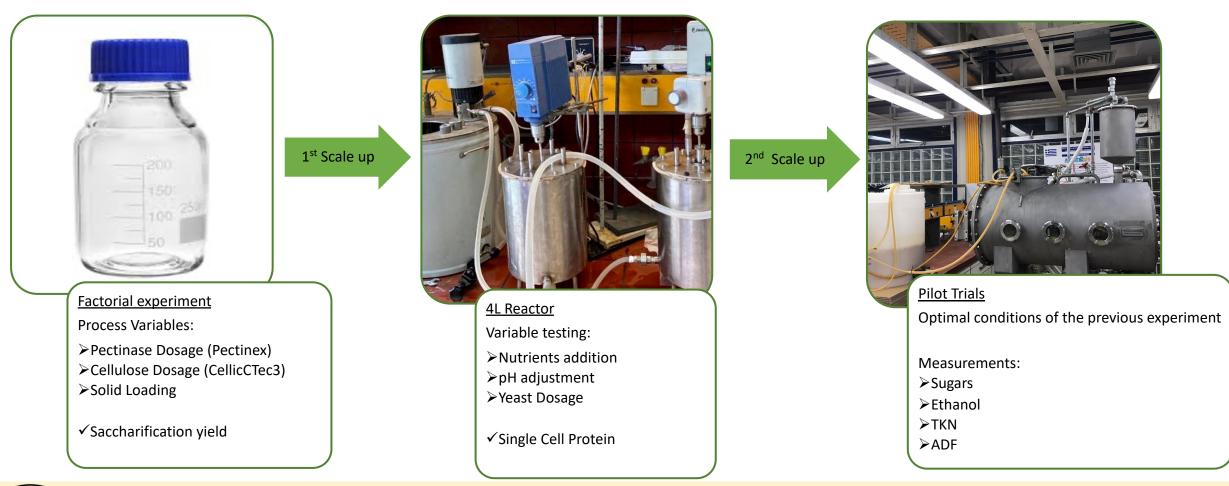
	Feedstock
Total Solids , TS (%)	91.85 ± 1.65
Moisture (%)	8.15 ± 1.65
Volatile Solids, VS (% d.b.)	91.35 ± 1.78
Ash (% d.b.)	8.65 ± 1.78
Water-Soluble Solids, WSS (% d.b.)	35.99 ± 1.98
Oils (% d.b.)	0.25 ± 0.01
Cellulose (% d.b.)	17.47 ± 2.12
Hemicellulose (% d.b.)	30.70 ± 4.46
Acid Insoluble Residue, AIL (% d.b.)	10.70 ± 1.11
Acid Soluble Lignin, ASL (% d.b.)	1.06 ± 0.08
Total Kjeldahl Nitrogen, TKN (% d.b.)	1.38 ± 0.04
Protein (% d.b.)	8.63 ± 2.39
NDF (% d.b.)	34.10 ± 3.21
ADF (% d.b.)	24.80 ± 3.43
ADL (% d.b.)	6.20 ± 2.16







Saccharification at 50°C, followed up with aerobic cultivation







Factorial Bench Experiments Results

#### Optimisation of Saccharification phase at 50°C

Parameter	Low Level (-)	High Level (+)	Center
Pectinex (μL/g solid)	25	75	50
CellicCTec3 (µL/g solid)	25	75	50
Solid Loading (%)	2.5	7.5	5

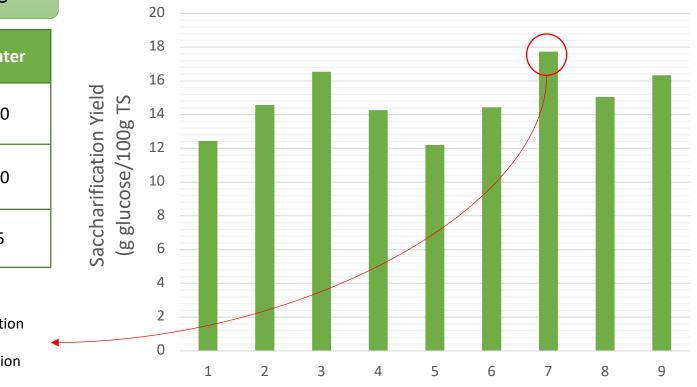
#### **Optimum conditions**

➢ Pectinex: 75 µL/g TS
➢ CellicCTec3: 75 µL/g TS
➢ Solid Loading: 2.5 %
➢ Temperature: 50°C

#### Results:

- Average Saccharification Yield: 14.84%
- Highest Saccharification Yield: 17.73%









4L-Reactor Experiments

#### 1st Scale-up: Optimisation of Aerobic Cultivation phase

Parameter	Low Level (-)	High Level (+)	
Nutrients Addition	No	Yes	
Yeast Loading (w/w)	0.005	0.020	
pH Adjustment	No	Yes	

#### 4L-Reactor Experiment Results







4L-Reactor Experiments

1st Scale-up: Optimisation of Aerobic Cultivation phase



- ✓ Glucose level after saccharification:
   13.42 g/L
- Nitrogen level after cultivation:
   1.50 % d.b. or 9.39 % protein content

#### Optimum conditions

- ✓ Nutrients Addition: Yes
- ✓ pH Adjustment: No
- ✓ Yeast: 0.020 w/w
- ✓ Temperature: 25°C







Pilot Trials

2nd Scale-up: Pilot Trials

Trials conducted at optimum conditions:

- ✓ Pectinex: 25 µL/g TS
- ✓ CellicCTec3: 25 µL/g TS
- ✓ Solid Loading: 2.5 %
- ✓ Yeast: 0.020 w/w
- ✓ Temperature: 50°C
- ✓ Residence Time: 24 h
- ✓ pH: 5 (No adjustment)







 $\checkmark~$  The up-scaling does not seem to affect the process.





## Experimental Protocol Pilot Trials - Hydrolysis and Cultivation



1<sup>st</sup> Step: Enzymatic Hydrolysis





Hydrolysed Orange Peels

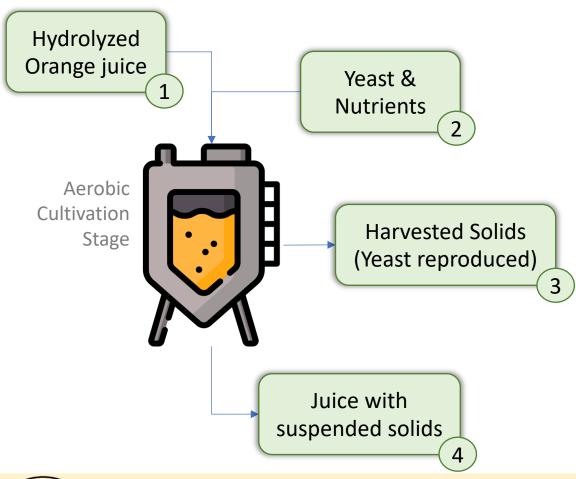
2<sup>nd</sup> Step: Aerobic Cultivation





## Analysis of Results

Pilot Trials



### Input: 1 2

- $\succ$  **TN**<sub>1</sub> in Juice
- TKN<sub>1</sub> of suspended solids in juice
- TKN<sub>2</sub> of Yeast
- >  $TN_2$  of Nutrients (NH<sub>4</sub>SO<sub>4</sub>)

Output: 3 4

- **TKN**<sub>3</sub> of Harvested Solids
- $\succ$  **TN**<sub>4</sub> in Juice
- TKN<sub>4</sub> of suspended solids in the juice

#### Notes:

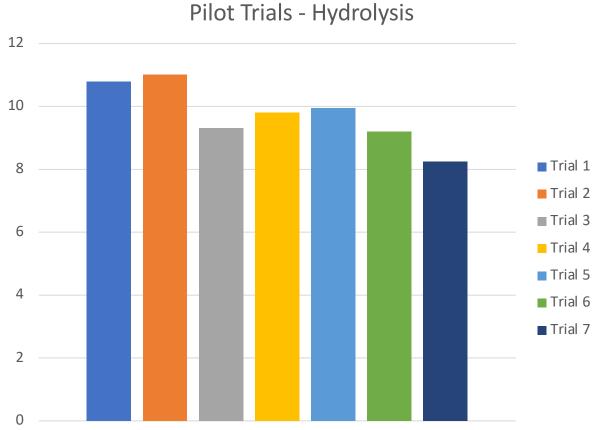
- Mass Balance Closure.
- The TKN of Harvested Solids should be higher than the suspended solids in the hydrolyzed juice.





## Analysis of Results

Pilot Trials



Saccharification Yield (g glucose/100 g Orange Peels)

#### Saccharification yield of Hydrolysis:

$$Y_{Sacch.} = \frac{Glucose \ produced \ (g)}{Total \ Solids \ (g)} * 100$$

#### Conclusions:

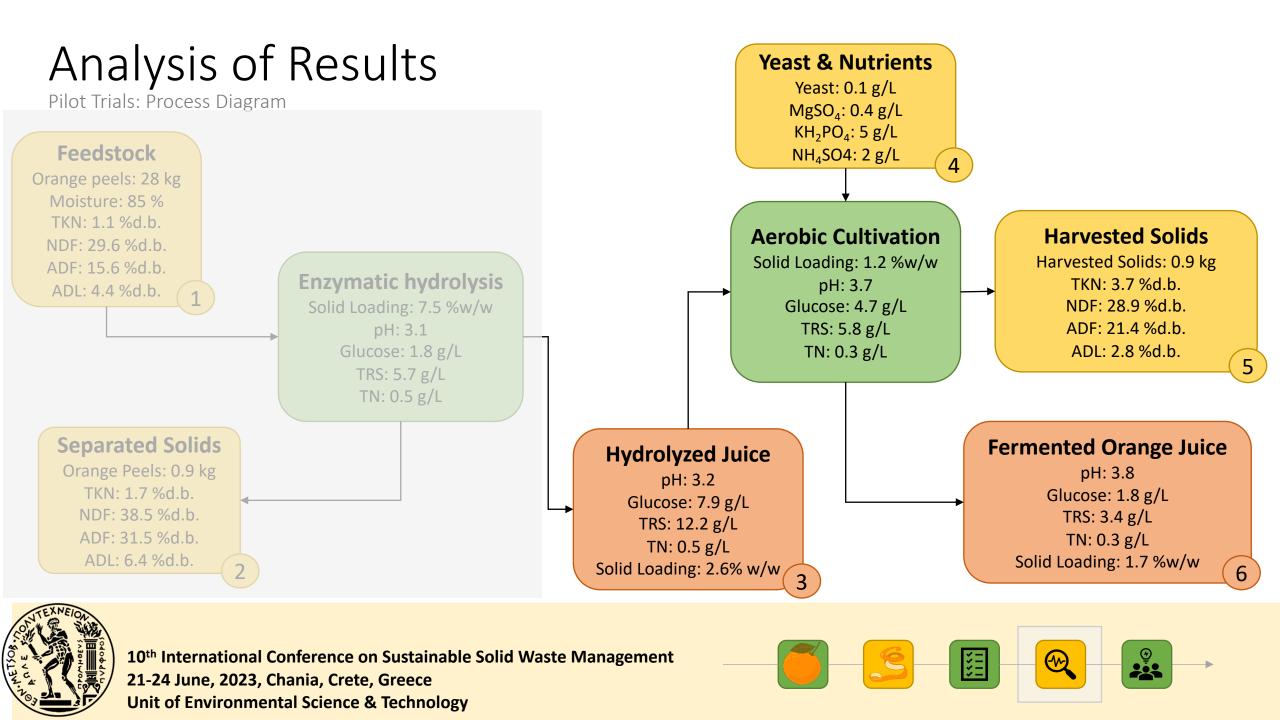
- 1. The results were successful and repeatable.
- 2. The yield was between 8 to 11 g / 100 g TS.

#### Notes:

- 1. Sugars were measured using an HPLC method.
- 2. Saccharification yields were verified by polysaccharides' degradation.







## Analysis of Results

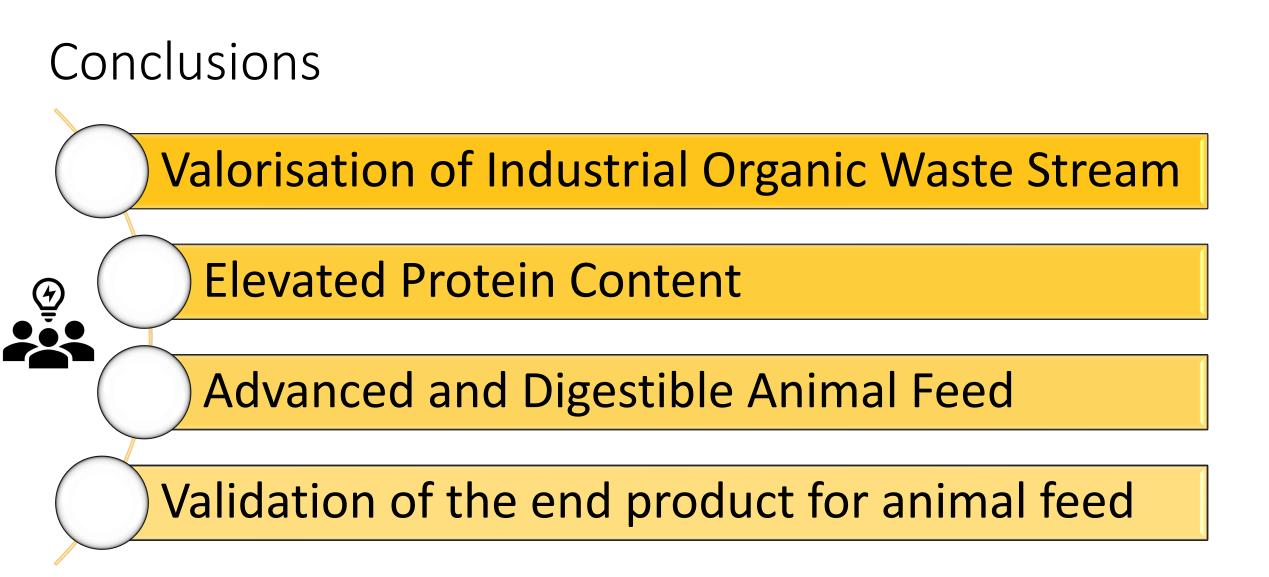
Pilot Trials: Nitrogen Mass Balance

Nitrogen Mass Balance					
Time (h)	Nitrogen in Orange Juice (g)	Nitrogen Content in Nutrients (g)	Nitrogen Content in Yeast (g)	Nitrogen in Solids (g)	Total (g)
0	15.4 ± 0.77	21.2 ± 0.11	$0.4 \pm 0.18$	9.6 ± 0.82	46.6 ± 0.34
48	$16.0 \pm 0.92$	$0.0 \pm 0.0$	30.8 ± 1.31		46.8 ± 0.45

- Verified by Mass Balance Closure.
- Rich in protein end products.
- > ADF increases and remains below the indigestible range.













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# Thank you for your attention!





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Upcycled Animal Feed: Sustainable Solution to Orange Peels Waste

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