

# Valorization of forest and agricultural biomass residues towards the production of docosahexaenoic acid (DHA) by the heterotrophic dinoflagellate *Cryptothecodinium cohnii*

Savvas Staikos<sup>1</sup>, [Anthi Karnaouri](#)<sup>1</sup>, Stylianos D. Stefanidis<sup>2</sup>, Konstantinos G. Kalogiannis<sup>2</sup>,  
Angelos A. Lappas<sup>2</sup>, Evangelos Topakas<sup>1</sup>

<sup>1</sup>Industrial Biotechnology & Biocatalysis Group, School of Chemical Engineering, National Technical University of Athens, Greece

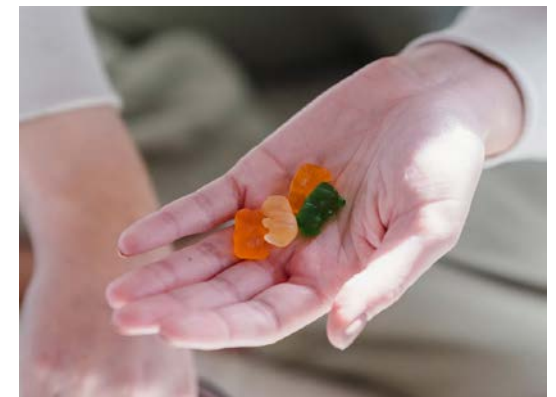
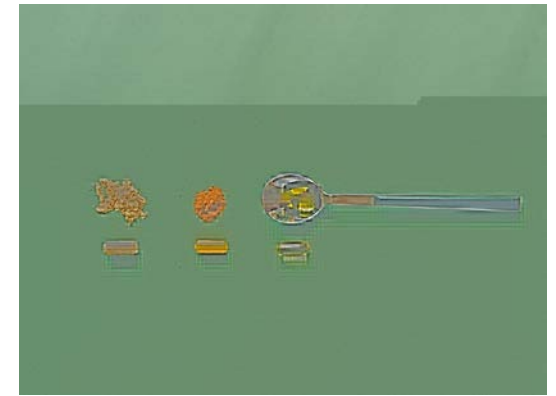
<sup>2</sup> Environmental Fuels and Hydrocarbons, Chemical Process and Energy Resources Institute, Centre for Research and Technology Hellas, Thessaloniki, Greece

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# Omega-3 fatty acids as important nutraceuticals

## Functional products and Nutraceuticals:

- **Nutraceuticals** are standardized grade of food sources → contain **bioactive compounds**
- Extra benefits in addition to basic nutritional value found in food (prevention or treatment of various diseases).
- Addition of small amounts in foods (1-5%) adds **higher value to the final products**.
- the demand for functional foods and beverages, especially for **omega-3 fatty acid fortified products**, has increased significantly in the past few years

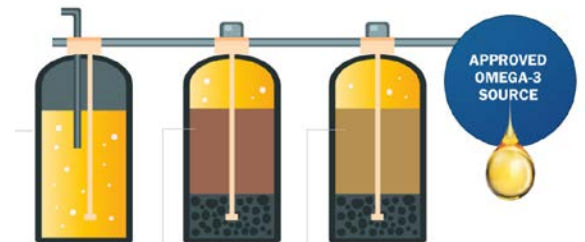
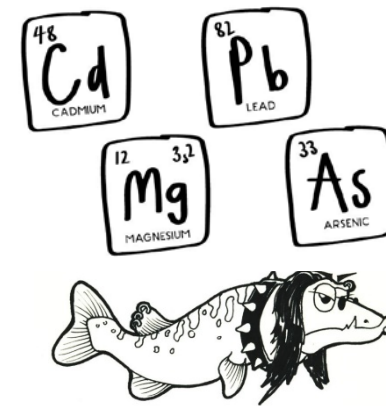


# Conventional sources of $\Omega$ -3 fatty acids in marine environments

Fishes and other marine organisms are abundant sources of  $\Omega$ -3 fatty acids...

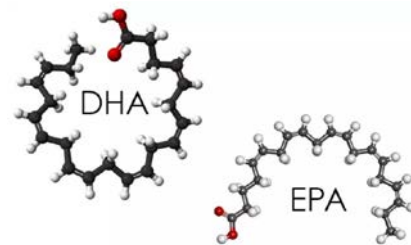


But...



# Production of $\Omega$ -3 fatty acids from marine microalgae

- Microalgae oil as an attractive alternative to fish oil!
- Production of  $\Omega$ -3 **polyunsaturated fatty acids (PUFAs)**, especially those with with **long chain (LC-PUFAs)**
- Microalgae oil is rich in EPA (20:5n-3) and **DHA (22:6n-3)** → recognized as bioactive compounds of pivotal importance



3 benefits of  
omega-3 oil from  
microalgae!

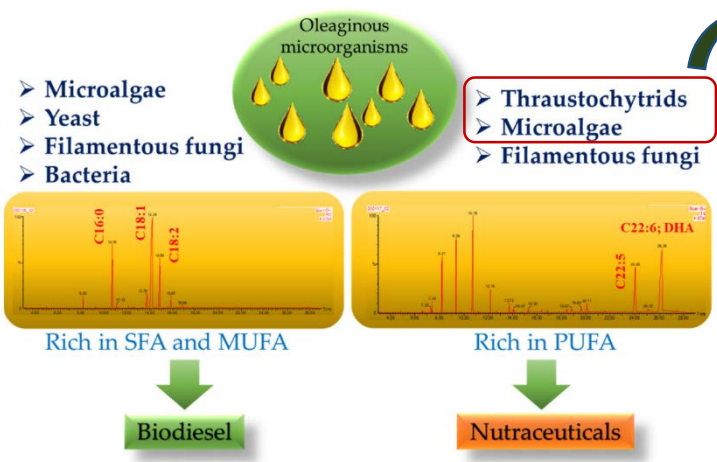
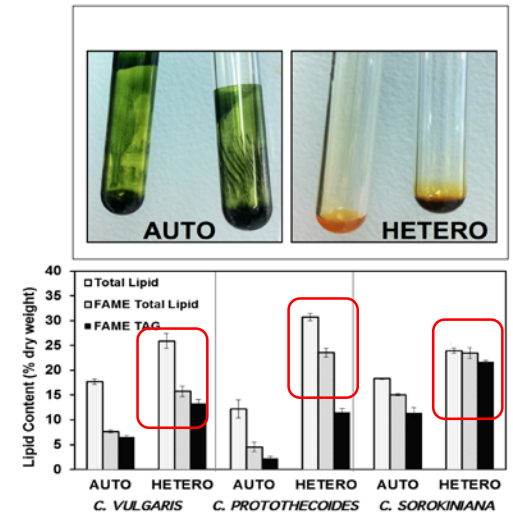




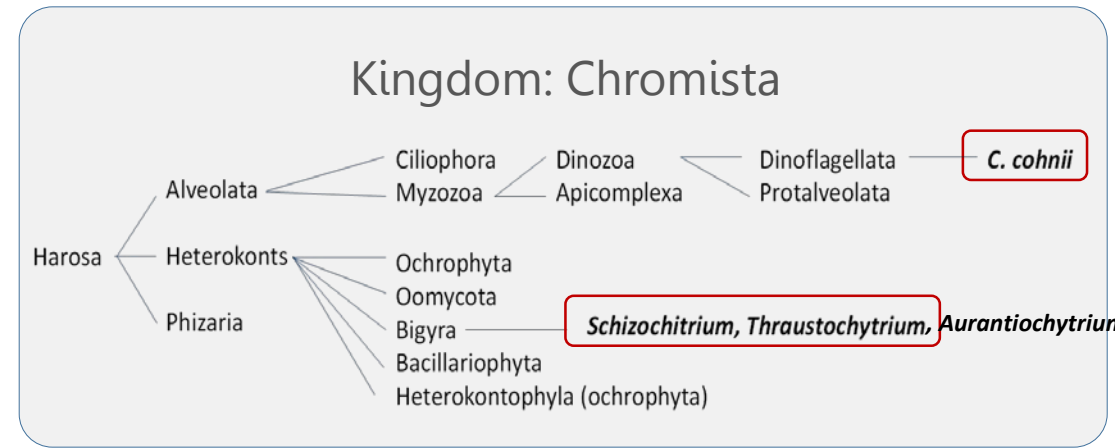
# The Dark Side of Microalgae Biotechnology!

## Heterotrophic Platforms Directed to $\omega$ -3 Rich Lipid Production

- Non-seasonality, non-dependence on climatic conditions, non-need of arable land
- Utilization of low-cost substrates (organic wastes/residues) to produce PUFAs
- Marine heterotrophic microalgae that belong to *Dinoflagellata*

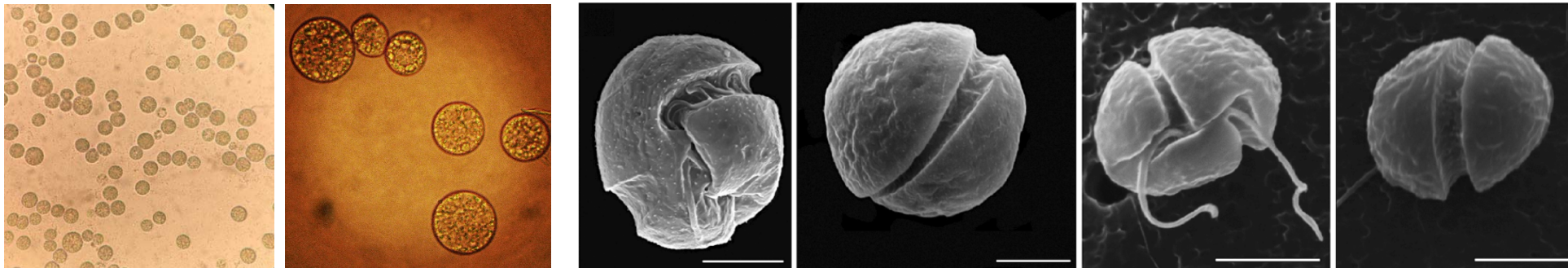


Feedstock	Microorganism	EPA/DHA Production
Food waste hydrolysate	<i>Schizochytrium mangrovei</i> <i>Chlorella pyrenoidosa</i>	85.5 ± 11.2 mg·g <sup>-1</sup> DHA
Sweet sorghum juice	<i>Schizochytrium limacinum</i>	273 mg·g <sup>-1</sup> DHA 1.1 mg·g <sup>-1</sup> EPA
Carob pulp syrup	<i>C. cohnii</i> CCMP 316	1.99 g·L <sup>-1</sup> DHA 45.2 mg·g <sup>-1</sup> DHA
Rapeseed meal hydrolysate + crude waste molasses	<i>C. cohnii</i> ATCC 30772	8.72 mg·L <sup>-1</sup> DHA 22–34 % w·w <sup>-1</sup> DHA of TFA
Cheese whey + Corn steep liquor	<i>Cryptocodinium cohnii</i> CCMP 316	8.5–27% w·w <sup>-1</sup> DHA of TFA



# The heterotrophic dinoflagellate *Cryptocodinium cohnii*

- ✓ *C. cohnii* is able to grow utilizing a variety of different carbon sources, such as **short chain organic acids** (acetic, propionic, butyric acid), **ethanol**, **sugars** (glucose, galactose, lactose, xylose)
- ✓ The accumulation of lipids reaches up to **45-50%** of dry cell weight, with DHA to comprise up to **60%** of total fatty acids
- ✓ **GRN 41**; “**DHASCO** (docosahexaenoic acid-rich single-cell oil) from *C. cohnii* used in infant formula” (USA, 2001)



## Oil fatty acid composition

C14

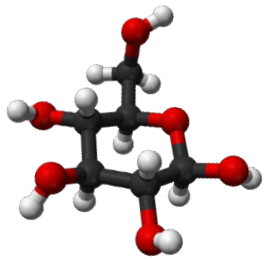
C16

C18:0

C18:1

C22:0 (DHA)

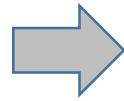
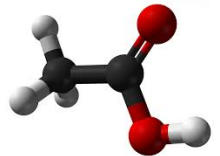
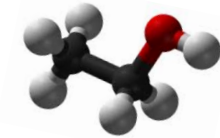
# Valorization of different carbon sources for the production of omega-3 fatty acids



**glucose** 16 € kg<sup>-1</sup>

**ethanol** 1.82 € kg<sup>-1</sup>

**acetic acid** 0.45 € kg<sup>-1</sup>



*Are there other available carbon sources in order to reduce the costs of the overall process and develop a sustainable bioeconomy?*

## ***low-cost substrates that have been explored...***

- ✓ VFAs from anaerobic digestion effluent
- ✓ crude glycerol
- ✓ sugarcane molasses
- ✓ vinegar effluent
- ✓ liquid fraction of exhausted olive pomace
- ✓ date syrup

## ***Lignocellulosic biomass?***

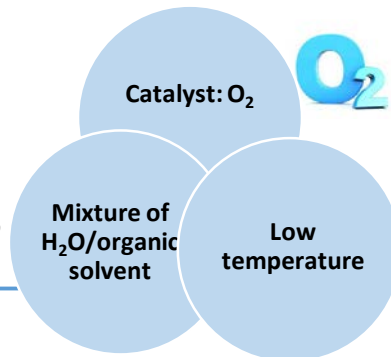
- ✓ Valorization of underutilized sugar streams
- ✓ Integration in biorefineries



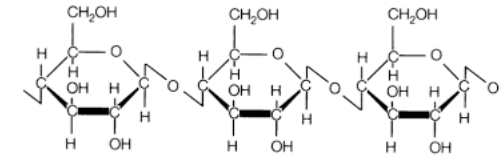
# OxiOrganosolv: Biomass pretreatment and fractionation

**Organosolv delignification** → mild wet oxidation in presence of organic solvents

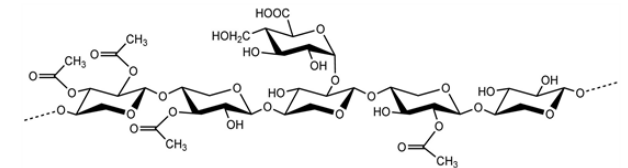
- Ethanol
- Acetone
- Isobutanol
- Tetrahydrofuran



## Solid delignified, cellulose-rich fraction



## Hemicellulose-rich liquid fraction

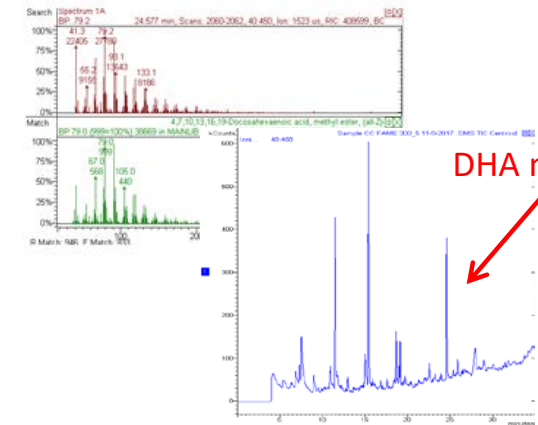
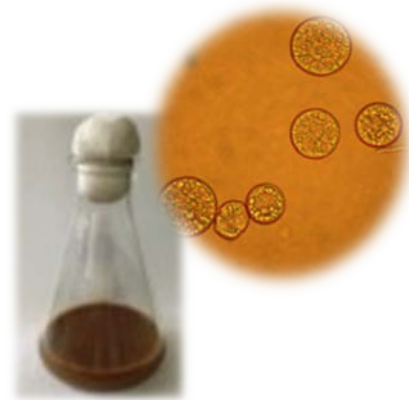
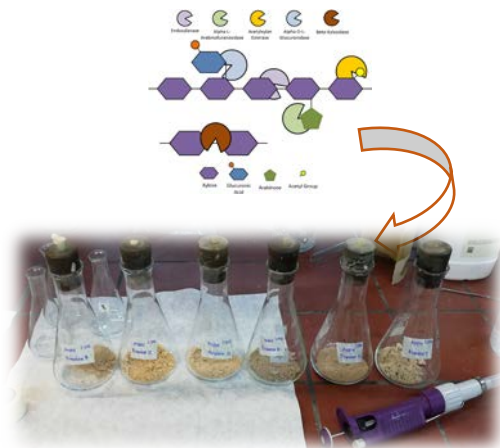


Substrate/Pretreatment conditions	% delignification	% cellulose recovery in solid pulp
Beechwood, H <sub>2</sub> O/EtOH, O <sub>2</sub> 12 bar, 175°C, 60min	94.2	99.1
Beechwood, H <sub>2</sub> O/ACO, O <sub>2</sub> 12 bar, 175°C, 120min	97.0	94.2
Pine, H <sub>2</sub> O/EtOH, O <sub>2</sub> 12 bar, 175°C, 60min	87.6	98.5
Wheat straw, H <sub>2</sub> O/EtOH, O <sub>2</sub> 12 bar, 175°C, 120min	86.8	97.6





# Efficient production of omega-3 fatty acids from *C. cohnii*



## Prehydrolysis

- Cellic® CTec2 and HTec2 (when needed)
- 9% (w/v) DM
- 15 mg /g enzyme loading
- 72 h, 50°C, 160 rpm
- Buffer MES, pH=5.5

## Cultivation in biomass-derived hydrolysate

- 30 mL final volume
- 25 g/L sea salts
- 2 g/L yeast extract
- 120 h, 23°C, 160 rpm

## Cells harvesting

- Centrifuge
- Freeze drying
- Determination of dry cell weight gravimetrically

## Extraction of fatty acids

- Extraction of fatty acids with modified Folch method (CHCl<sub>3</sub> / MeOH 2: 1 (v/v))

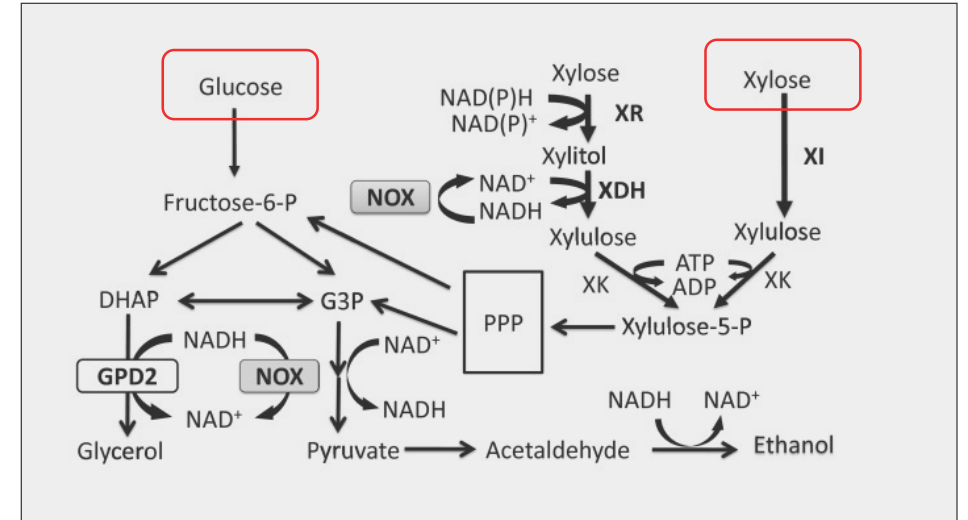
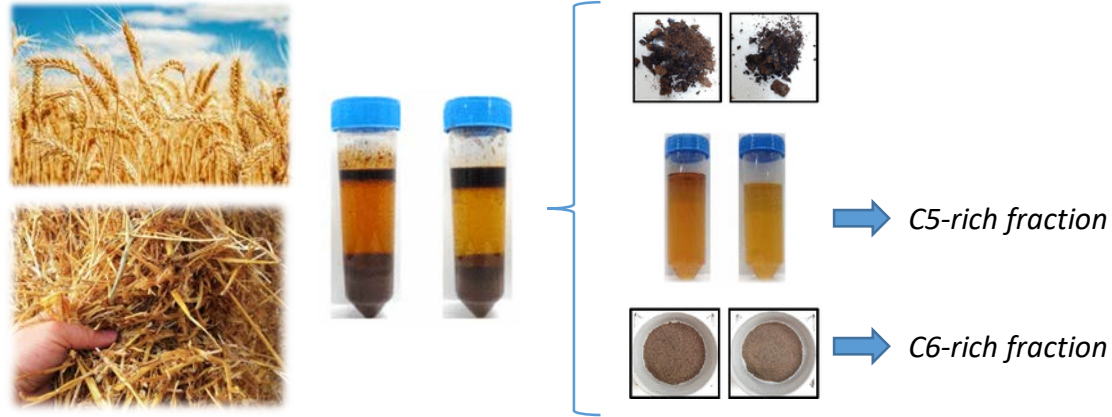
## Identification of fatty acids profile

- Trans-esterification
- Analysis of FAMES with gas chromatography

# Forest pulps-derived hydrolysates as carbon sources for the production of DHA

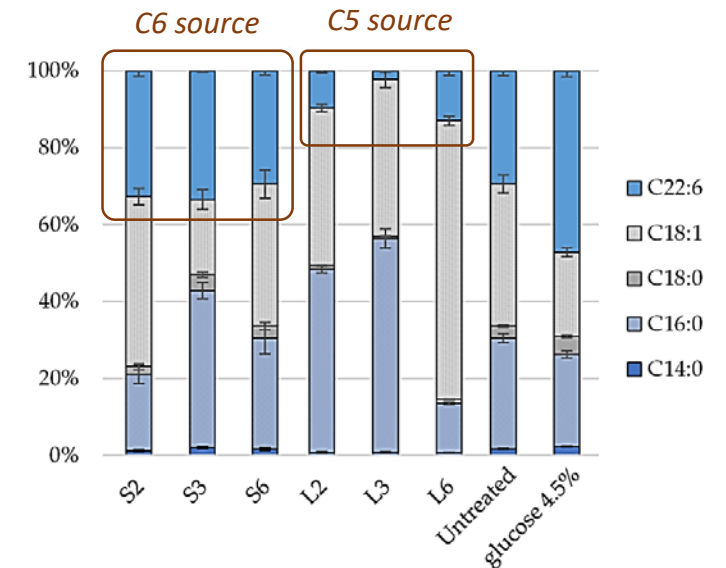
	Pretreated Biomass	Microalgae biomass (g/L)	Microalgae biomass (wt.% of total sugars consumed)	% TFA (w/w)	TFA (g/L)	% DHA (w/w)	DHA (g/L)
Beechwood	H <sub>2</sub> O/THF (50/50%), O <sub>2</sub> 8 bar, 175°C, 120 min	8.74	35.3	61.76	5.40	26.62	<b>1.44</b>
	H <sub>2</sub> O/ACO (50/50%), O <sub>2</sub> 12 bar, 175°C, 120 min	6.48	36.0	45.93	2.97	27.69	0.82
	H <sub>2</sub> O/EtOH (50/50%), O <sub>2</sub> 12 bar, 175°C, 120 min	8.57	33.6	54.81	4.70	28.62	1.35
	H <sub>2</sub> O/THF (50/50%), O <sub>2</sub> 12 bar, 175°C, 120min	7.39	31.9	44.18	3.27	27.23	0.89
	H <sub>2</sub> O/ACO (50/50%), O <sub>2</sub> 25 bar, 175°C, 120min	7.71	31.1	38.22	2.95	21.99	0.65
	H <sub>2</sub> O/ACO (50/50%), O <sub>2</sub> 12 bar, 175°C, 60min	7.76	30.4	33.45	2.60	28.96	0.75
	H <sub>2</sub> O/EtOH (50/50%), O <sub>2</sub> 12 bar, 175°C, 60min	8.72	32.5	39.06	3.41	28.24	0.96
	H <sub>2</sub> O/THF (50/50%), O <sub>2</sub> 12 bar, 175°C, 60min	7.98	32.8	35.71	2.85	<b>29.50</b>	0.84
	H <sub>2</sub> O/THF (50/50%), O <sub>2</sub> 16 bar, 150°C, 120 min	7.90	37.3	54.30	4.29	29.40	1.26
Pine	H <sub>2</sub> O/EtOH (50/50%), O <sub>2</sub> 16 bar, 175°C, 60 min	8.60	34.5	47.98	4.13	29.51	1.22
	H <sub>2</sub> O/EtOH (50/50%), O <sub>2</sub> 16 bar, 175°C, 60min	5.47	29.4	38.66	2.12	24.76	0.52
	Cellulose (Avicel)	5.57	35.5	23.33	1.30	45.68	0.59
	Untreated beechwood	0.99	49.1	35.96	0.36	14.70	0.05
	Glucose	9.67	30.6	43.03	4.16	34.88	<b>1.45</b>

# Utilization of both C5 and C6 sugars from wheat straw



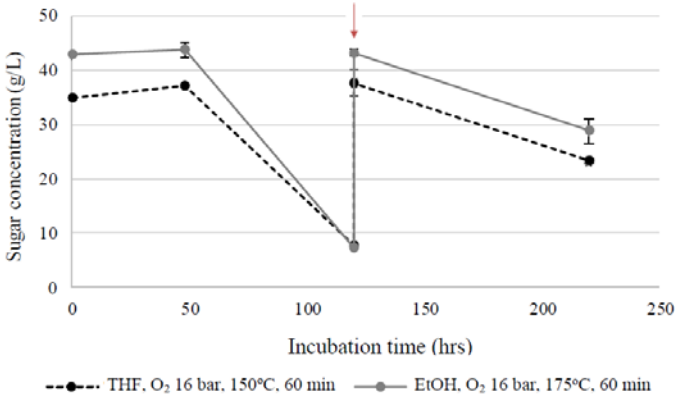
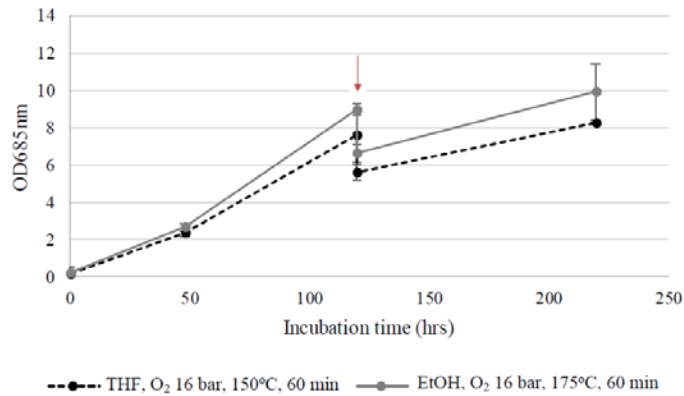
		TFA (mg/g pr. biomass or mg/mL liquor)	TFA (mg/g of untreated biomass)	DHA (mg/g pr. biomass or mg/mL liquor)	DHA (mg/g of untreated biomass)	
C6-rich fraction	S2	ACO, 160°C, 120 min	13.76	7.6	4.65	2.6
	S3	ACO, 175°C, 120 min	9.97	4.5	3.34	1.5
	S6	EtOH, 175°C, 120 min	18.93	9.0	5.53	2.6
C5-rich fraction	L2	ACO, 160°C, 120 min	1.95	9.23	0.19	0.9
	L3	ACO, 175°C, 120 min	0.94	4.68	0.02	0.1
	L6	EtOH, 175°C, 120 min	2.97	10.71	0.39	1.4
		untreated	3.69	3.8	0.46	1.1

4 mg/g



# Employment of fed-batch strategy with biomass hydrolysates

## Experiments in shaking flasks

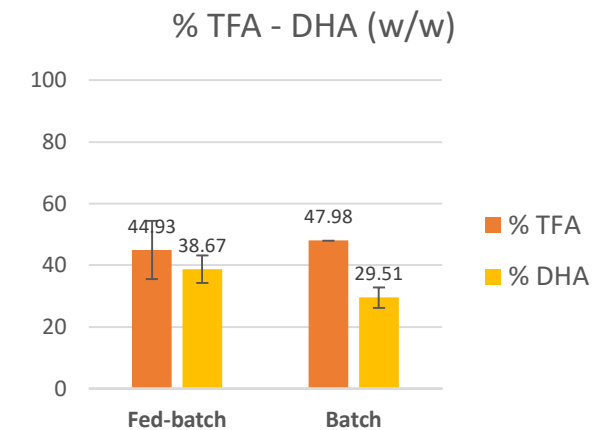
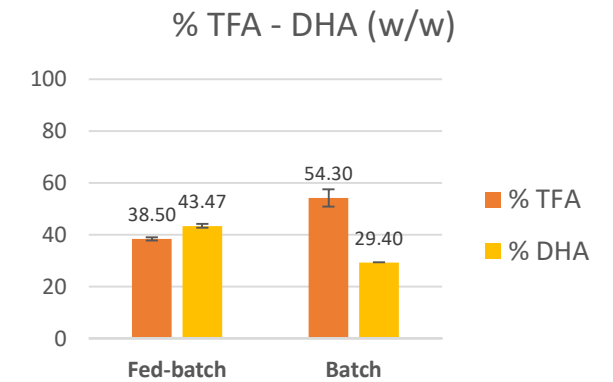


Substrate: H<sub>2</sub>O/THF (50/50%), O<sub>2</sub> 16 bar, 150°C, 120 min

Strategy	Biomass (g/l)	% TFA (w/w)	TFA (g/l)	%DHA (w/w)	DHA (g/l)
Batch	7.90	54.30	4.29	29.40	1.26
Fed-batch	10.28	38.50	3.96	43.47	1.72

Substrate: H<sub>2</sub>O/EtOH (50/50%), O<sub>2</sub> 16 bar, 175°C, 60 min

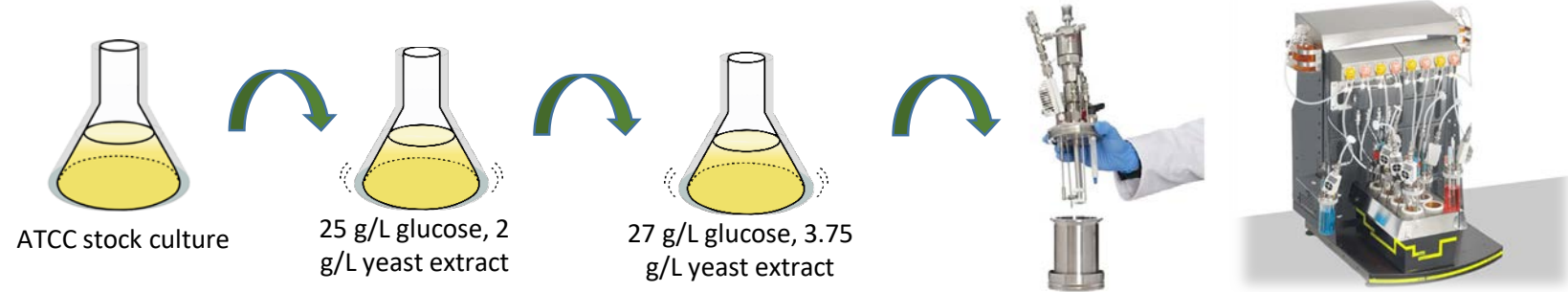
Strategy	Biomass (g/l)	% TFA (w/w)	TFA (g/l)	%DHA (w/w)	DHA (g/l)
Batch	8.60	47.98	4.13	29.51	1.22
Fed-batch	12.71	44.93	5.71	38.67	2.21



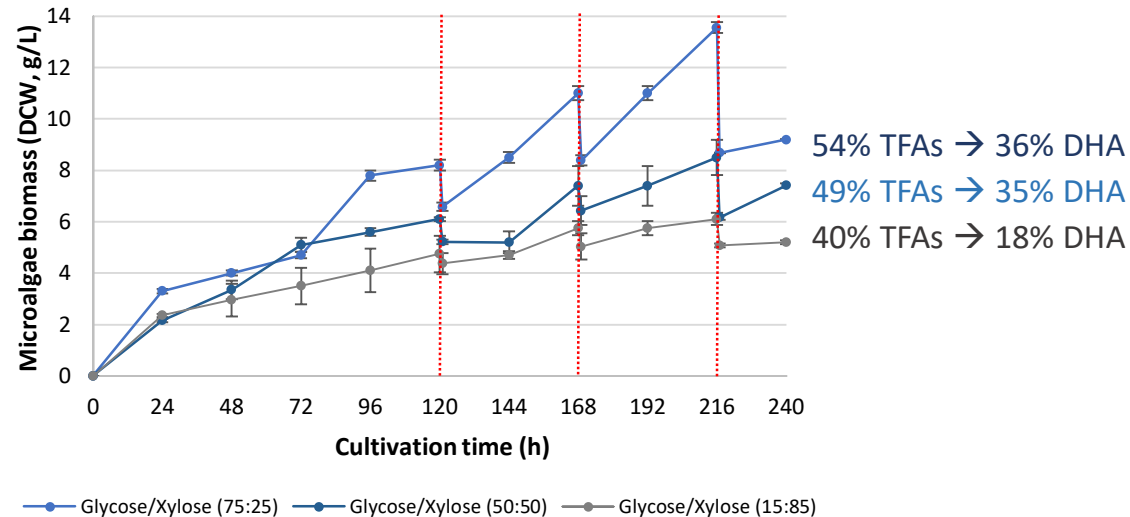


# Fed-batch strategy in bioreactors

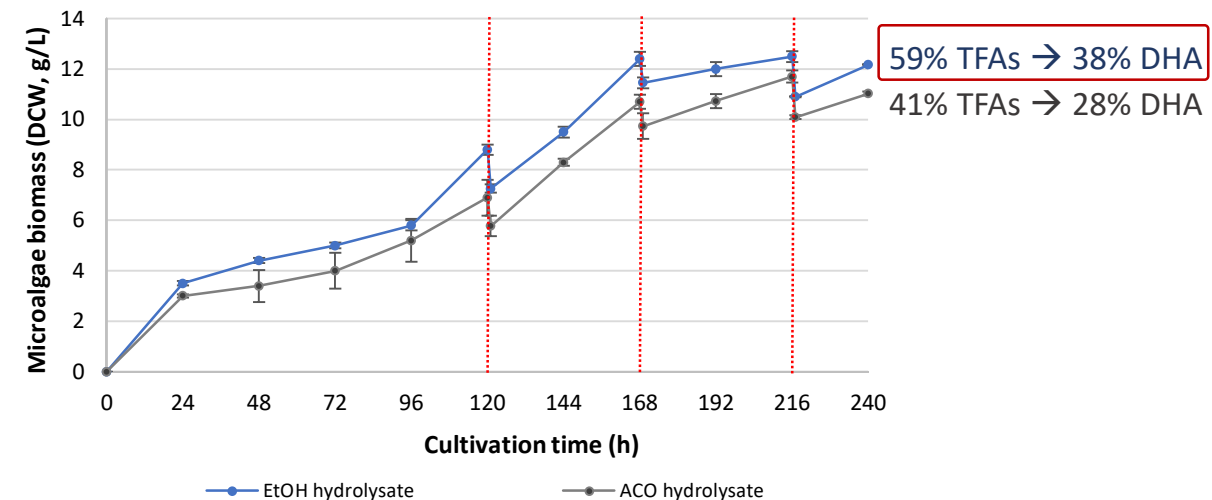
- BioXplorer 100 | bench-top, parallel 8 bioreactor platform
- Constant agitation (250 rpm) aeration (1 vvm)
- pH set at 6.5 (control with HCl)
- 25 g/L sugars, 7.5 g/L YE, 25 g/L sea salts
- Carbon source feeding at 120, 168, 216 h



## Experiments with pure sugars



## Experiments with beechwood hydrolysate



# Conclusions and Future perspectives

## ***What we have learned so far...***

- OxiOrganosolv is an efficient pretreatment method for biomass delignification – agnostic process
- Utilization of both pentose and hexose sugars for DHA production by *C. cohnii*
- Fermentation in batch-mode has several limitations



## ***What we are interested to explore further...***

- Addressing the challenges of liquid fraction utilization
- Optimization of culture conditions – Fermentation in bioreactors with continuous and fed-batch mode of feeding
- Performing technoeconomical studies of the process



## Biotechnology Laboratory, School of Chemical Engineering, NTUA

Assoc. Prof. Evangelos Topakas

Dr. Anthi Karnaouri

Dr. Angelina Chalima

PhD student Georgia Asimakopoulou

PhD student Savvas Staikos

Despoina Varamogianni-Mamatsi



## Centre for Research and Technology-Hellas, CPERI/CERTH



Dr. Angelos Lappas

Dr. Konstantinos Kalogiannis

Dr. Stelios Stefanidis

Anna-Maria Tzika

*Thank you for your attention!*

NoWasteBioTech: "Novel Conversion Technologies of Waste Biomass to Food additives and Fine Chemicals"



AMALTHYA: "Valorisation of Agricultural Residues by Transformation in Cascade of Bio- and Thermo- Chemical Routes to Food Additives of High Added Value" - EΠΑnEK 2014-2020 Operational Programme, Competitiveness-Entrepreneurship-Innovation

