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on  
**Sustainable Solid Waste Management**

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MINISTRY OF CULTURE & GREEK ISLANDS

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Valorisation of sugar beet pulp for the production of poly(3-hydroxybutyrate) and poly(3-hydroxybutyrate-co-3-hydroxyvalerate)

| *Olga Vittou, Maria-Varvara Sarafidou, Dimitris Ladakis, Chrysanthi Pateraki, Apostolis Koutinas*

| *Department of Food Science and Human Nutrition,  
Agricultural University of Athens, Iera Odos 75,  
Athens 11855, Greece*

Beet2Bioref



- ❖ Development of Sugar Beet Pulp biorefinery
- ❖ Crude enzymes production via solid state fermentation (SSF)
- ❖ Sugar Beet Pulp hydrolysate as feedstock for PHB production
- ❖ PHBV production with different 3HV monomer content



# | Poly(3-hydroxybutyrate) (PHB)

The transition to the circular bio-economy era requires technological breakthroughs in sustainable biorefinery development using **crude renewable resources, microbial bioconversions and recycling of biopolymers**

- Member of polyhydroxyalkanoates (PHAs)
- Accumulated in intracellular granules by Gram+ and – microorganisms
- It is produced **under excess of carbon source and limited nutrient conditions (N, P, O)**
- Serve as a carbon and energy storage

+

- Similar properties with conventional polymers such as polypropylene and polyethylene.
- It is highly biodegradable, non-toxic, and biocompatible.

-

- high degree of crystallinity
- rigidity
- low elongation to break

Create difficulties in material processability

## PHB applications



## | Poly(3-hydroxybutyrate-co-3-hydroxyvalerate) (PHBV)



- Better physical properties
- its performance can vary when this polymer contains different proportions of the HV monomer
- Impact resistance
- Toughness
- Flexibility
- Low melting point

Due to its superior characteristics, PHBV is more attractive for both biomedical and food packaging applications

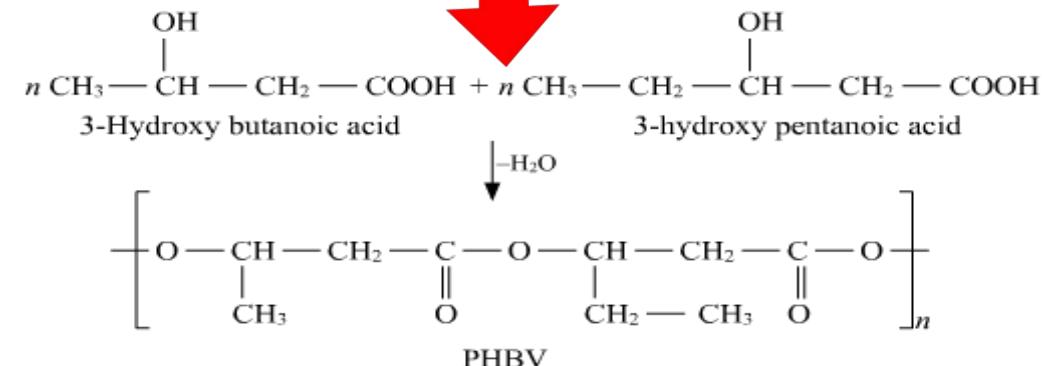
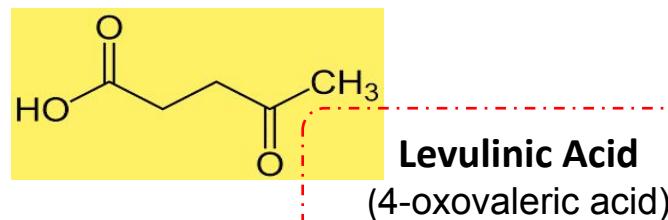


Limited use  High production cost

- ! The carbon source accounts for 28-50% of the total production cost

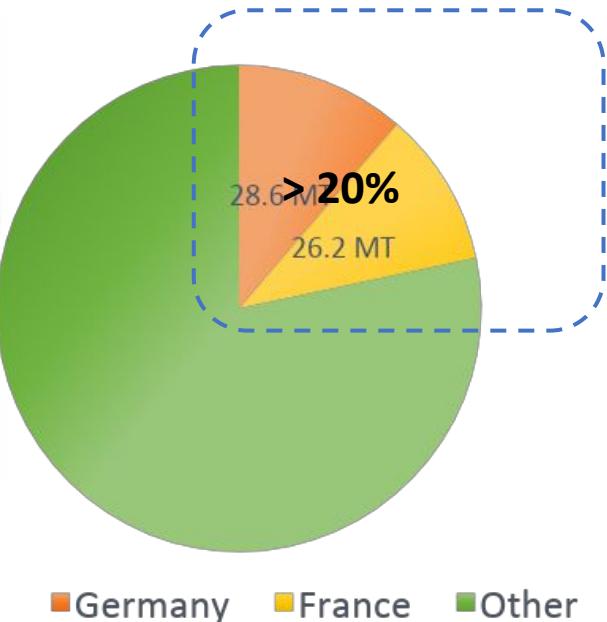
## PHBV Synthesis

- ❑ 3-HV and 3-HB, the monomer units of PHBV are synthesized simultaneously in bacterial cytoplasm via two parallel pathways.
- ❑ Levulinic acid acts as a direct precursor that triggers the formation of 3-HV, in addition to 3-HB.

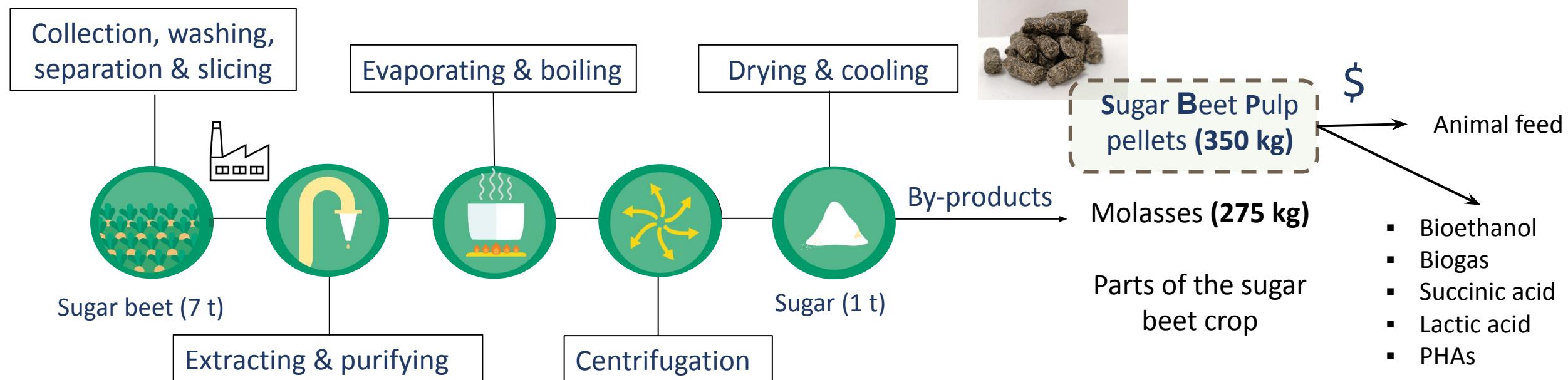


# | Sugar Beet

- ✓ One of the most important agricultural crop
- ✓ Annual production: 253 million t of beets
- ✓ One of the highest volume vegetable wastes
- ✓ SBP is the main by-product of sugar industry
- ✓ 10.35 million t/y of SBP was produced in Europe
- ✓ 1 t of sugar beets yields to 50 kg dehydrated SBP



Germany France Other

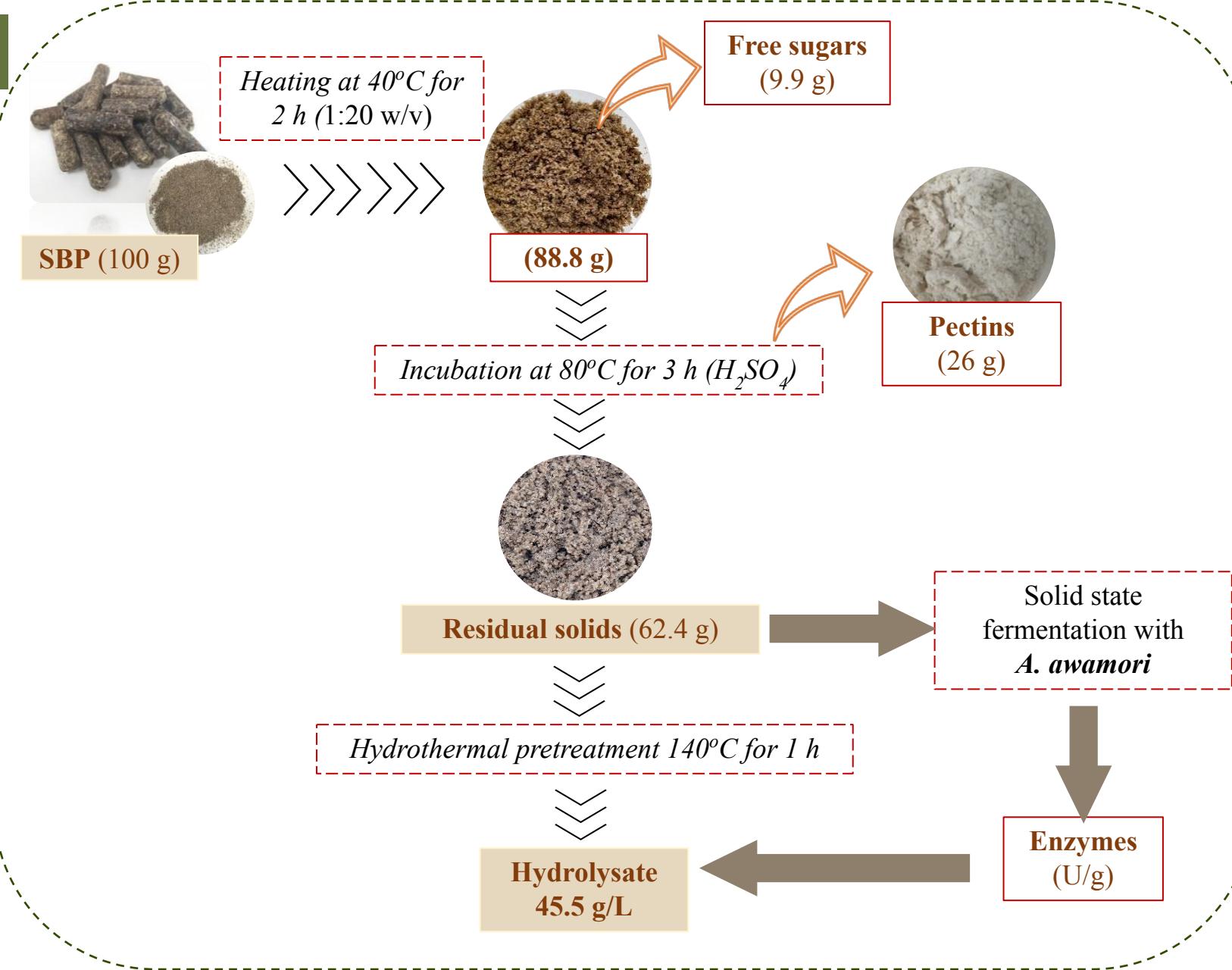


# SBP Biorefinery

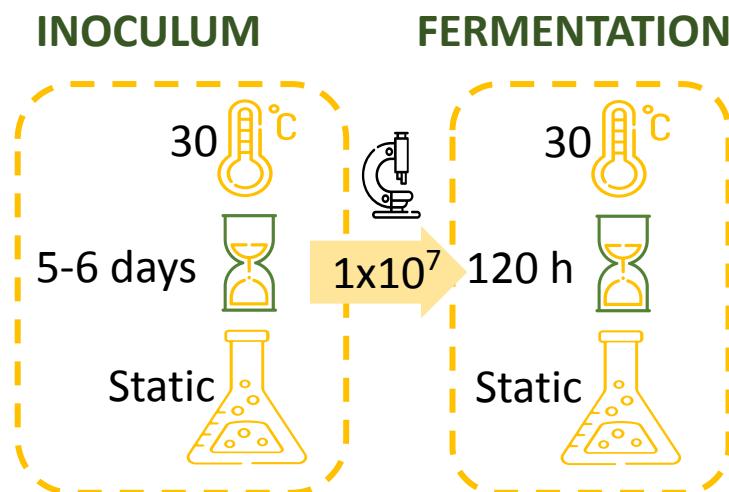
## Composition of Sugar beet pulp pellets (% dry basis)

Free sugars	10.9 ± 1.7	
Sucrose	9.0 ± 0.7	1.0 – 8.0
Glucose	1.5 ± 0.8	
Fructose	0.4 ± 0.3	
Ash content	3.7 ± 0.6	2.4 – 4.0
Protein Content (N x 6.25)	9.1 ± 0.1	5.9 - 11.4
Pectin (uronic acid)	19.1 ± 0.9	13.5 - 22.8
Lipid Content	0.9	1.5
Glucan	27.9 ± 4.9	14.0 - 25.5 <sup>1</sup>
Xylan	3.1 ± 0.2	
Galactan	5.5 ± 0.2	25.0 -36.6 <sup>2</sup>
Mannan	4.3 ± 0.9	
Arabinan	12.0 ± 4.1	
Lignin	2.3 ± 0.3	1.2 - 2.0
Phenolics (mg GAE)	205.7 ± 22.2	
<b>REFERENCE</b>	<b>This work</b>	<b>Literature</b>

<sup>1</sup>cellulose, <sup>2</sup>hemicellulose



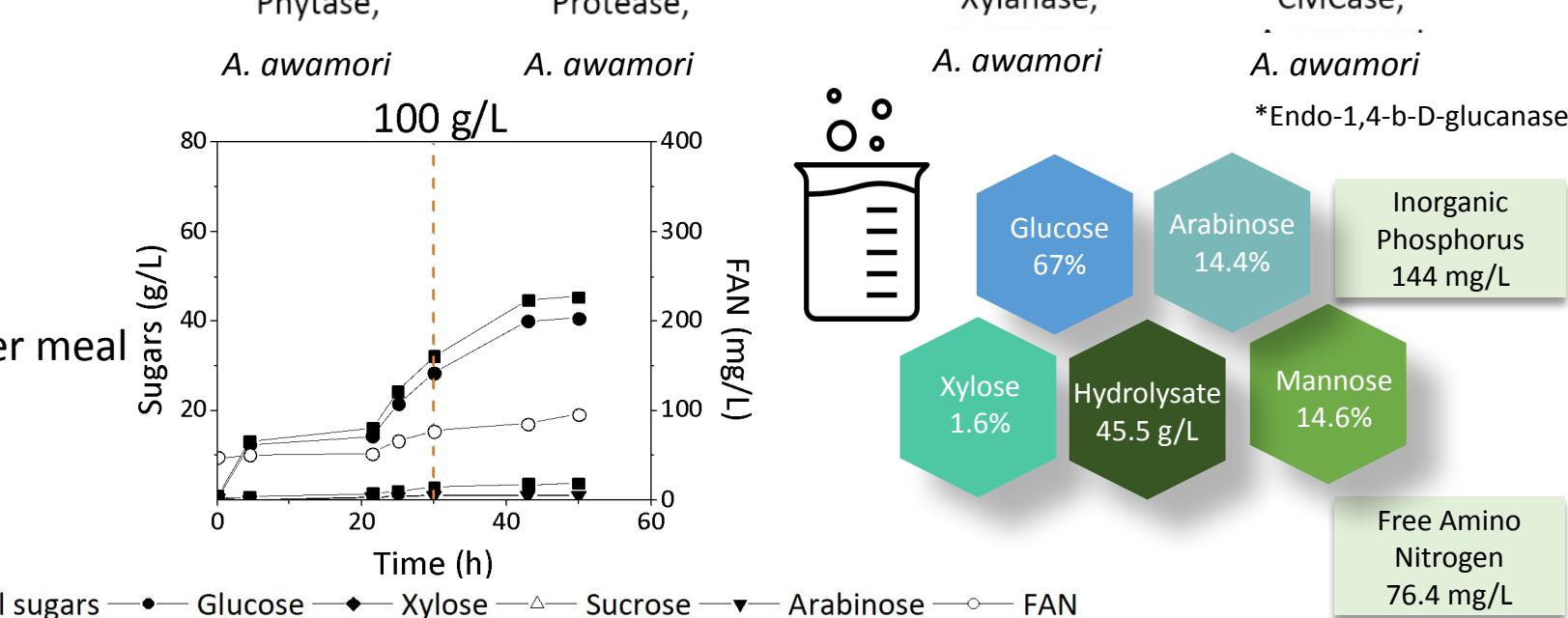
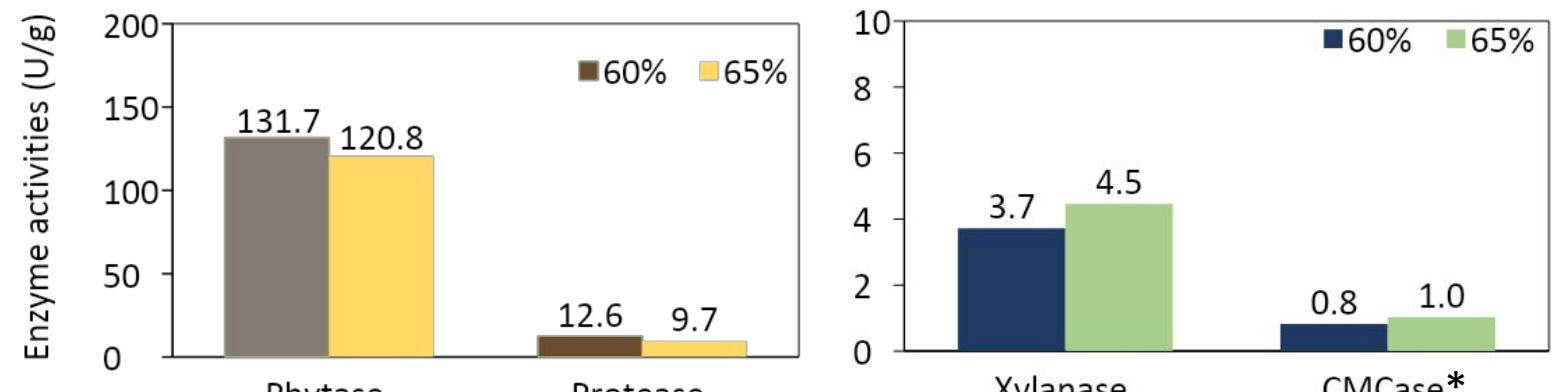
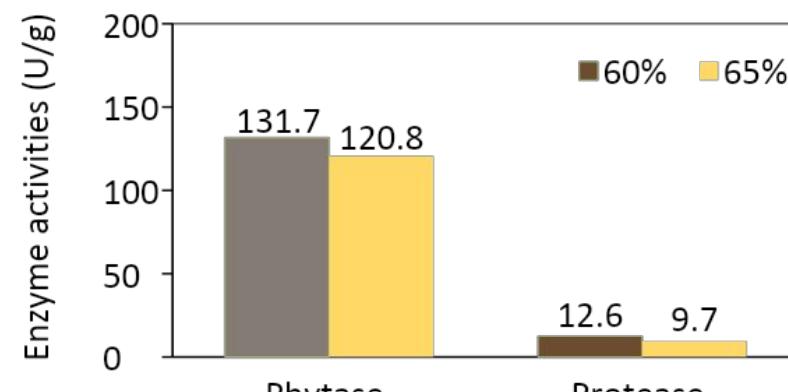
# | Production of crude enzymes during solid state fermentations by *Aspergillus awamori* cultivated on a mixture of sugar beet pulp (SBP) & sunflower meal (2:1)



## EXPERIMENTAL DESIGN

- *Aspergillus awamori*
- SBP free of sugars and pectin & sunflower meal
- Moisture content: 60% and 65%

\* U = the amount of enzyme that releases 1 mg of substrate per minute

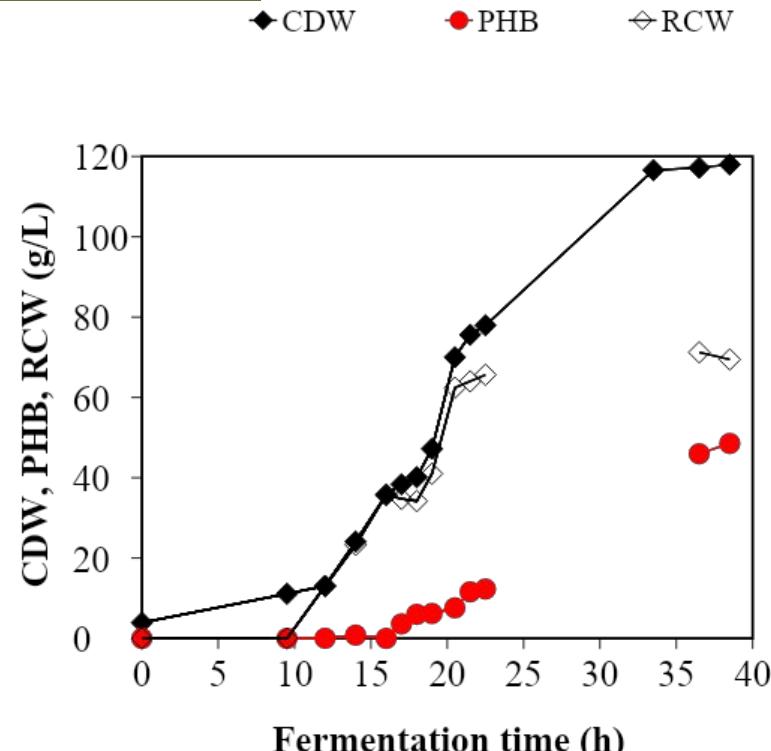
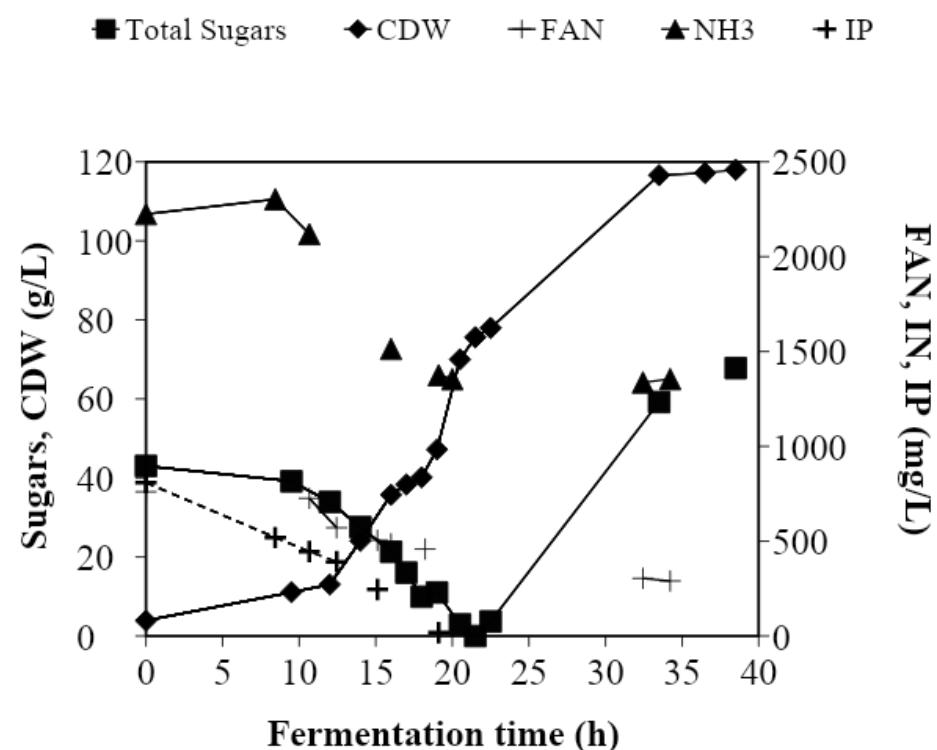


# | Bioreactors Set up

<i>Paraburkholderia sacchari</i> DMSZ 17165	
<b>Carbon Source</b>	SBP hydrolysate, Commercial mix sugars 40 g/L Levulinic Acid
<b>Inorganic Phosphorus</b>	800(mg/L)
<b>Working Volume</b>	1 L
<b>pH</b>	6.8 (28% $\text{NH}_4\text{OH}$ και 2 M HCl)
<b>Temparature</b>	30°C
<b>Agitation</b>	1200 rpm
<b>Ventilation</b>	2.5 vvm
<b>Minerals (g/L)</b>	$(\text{NH}_4)_2\text{SO}_4$ , 4.0 g; $\text{KH}_2\text{PO}_4$ , 3.0 g; citric acid, 1.7 g; EDTA, 40 mg; trace elements solution, 10 mL; $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$ , 1.2 g. <b>Trace element (g/L):</b> $\text{FeSO}_4 \cdot 7\text{H}_2\text{O}$ , 10 g; $\text{ZnSO}_4 \cdot 7\text{H}_2\text{O}$ , 2.25 g; $\text{CuSO}_4 \cdot 5\text{H}_2\text{O}$ , 1 g; $\text{MnSO}_4 \cdot 4\text{H}_2\text{O}$ , 0.5 g; $\text{CaCl}_2 \cdot 2\text{H}_2\text{O}$ , 2 g; $\text{Na}_2\text{B}_4\text{O}_7 \cdot 10\text{H}_2\text{O}$ , 0.23 g; $(\text{NH}_4)_6\text{Mo}_7\text{O}_24$ , 0.1 g; 35% HC1 10 mL



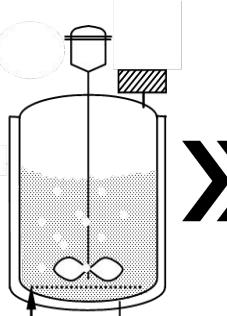
# Fermentation with SBP hydrolysate for PHB production



Time (h)	CDW (g/L)	PHB (%)	PHB g/L	Yield (g PHB / g consumed sugars)	Productivity (g/L/h)
38.5	118	41.1	48.54	0.28	1.26

- CDW: cell dry weight
- RCW: residual cell weight
- IN: Inorganic nitrogen
- IP: Inorganic phosphorus





## Case Study 1

- Addition of 8 g Levulinic Acid
- After 24 h of fermentation
- 1 g / h



## Case Study 2

- Addition of 13 g Levulinic Acid
- After 24 h of fermentation
- 1 g / 30 min



## Case Study 3

- Addition of 22 g Levulinic Acid
- After 24 h of fermentation
- 3 g / h

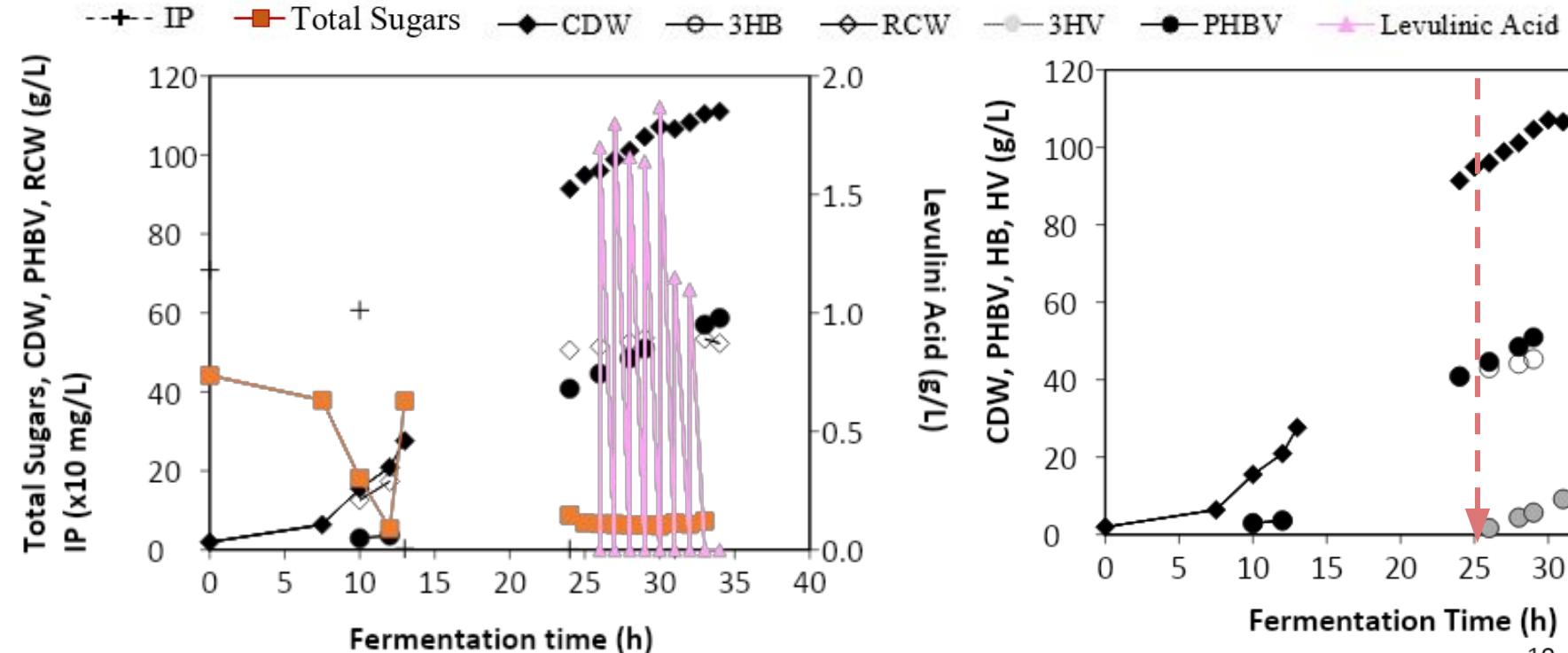


## Case Study 4

- Addition of 28 g Levulinic Acid
- After 24 h of fermentation
- 2 g / 30 min

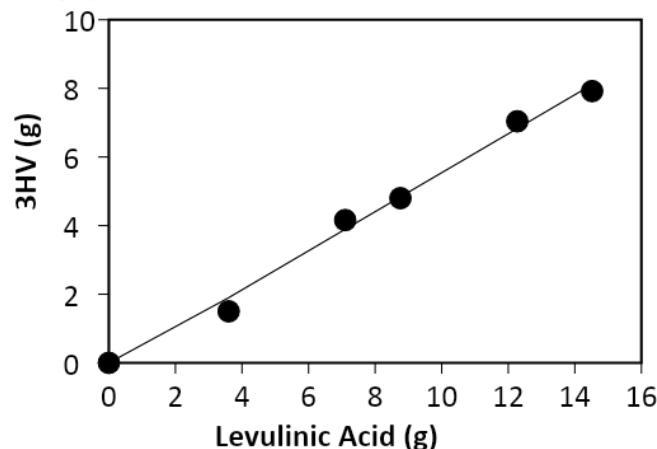


# Fermentations with mixed sugars simulating hydrolysate for PHBV production



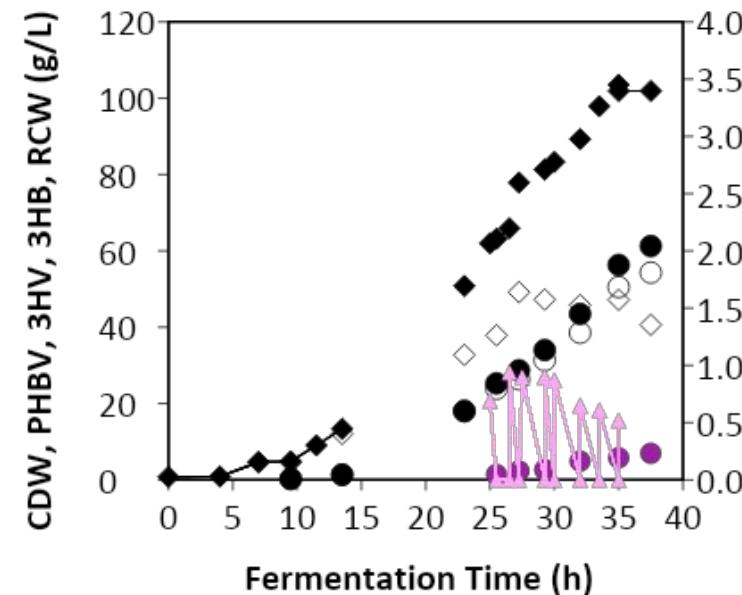
PHBV	Yield		Productivity	Levulinic acid consumed (g)	3HV/PHBV
58.7 (g/L)	CDW (g/L)	(g PHBV/g consumed carbon*)	(g/L/h)		
58.7 (g/L)	111	0.29	1.72	13	15%
49.8	8.86				

\*Including sugars and Levulinic Acid

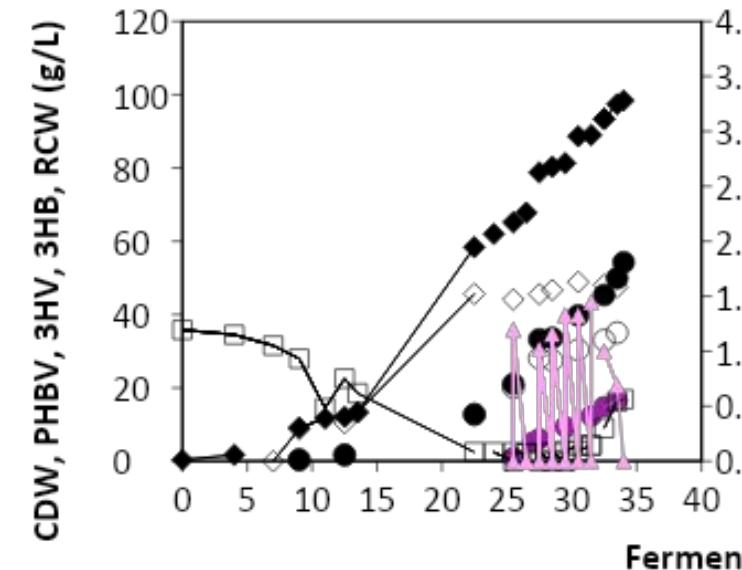


# Fermentations with mixed sugars simulating hydrolysate for PHBV production

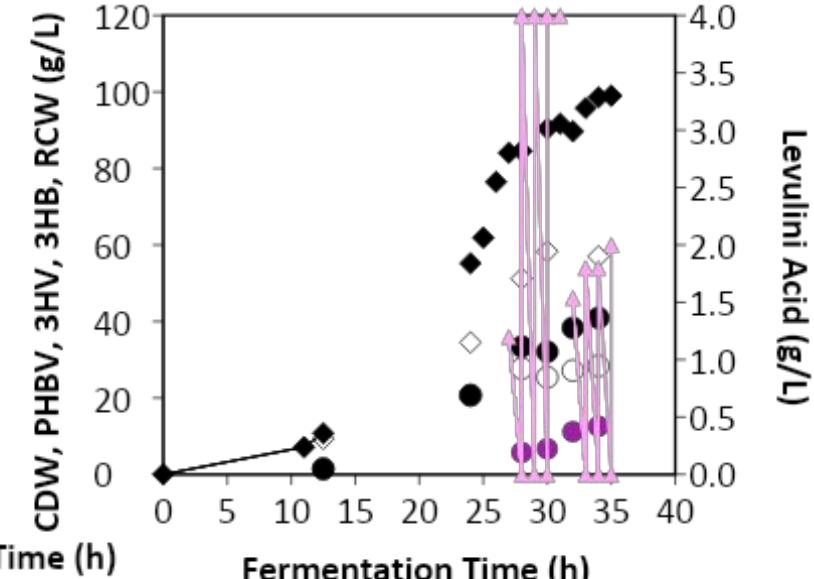
10 g Levulinic Acid



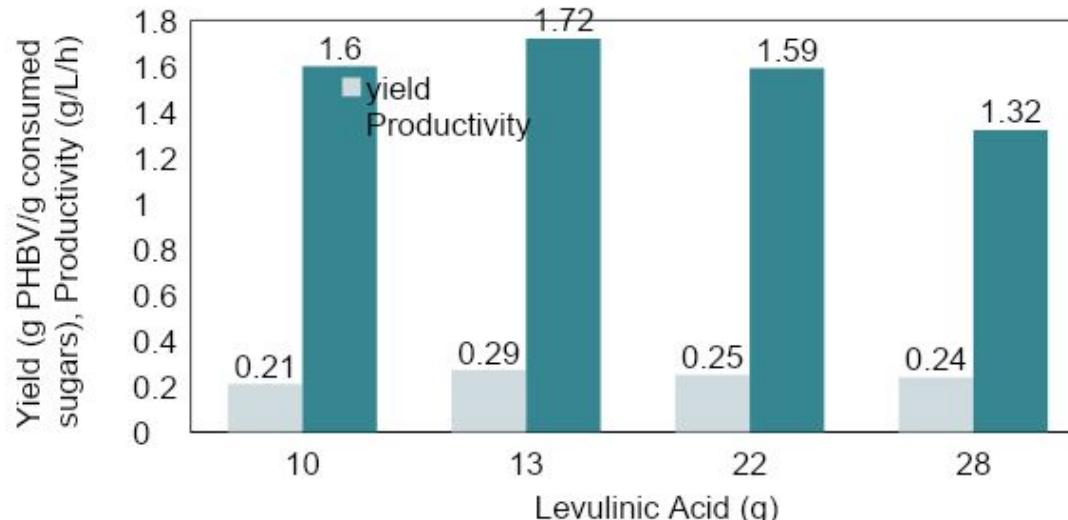
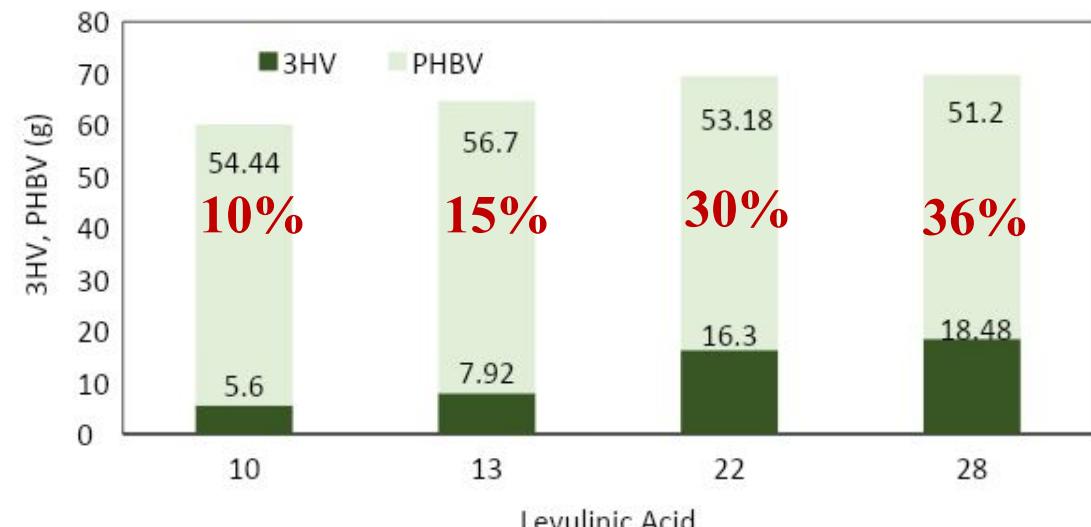
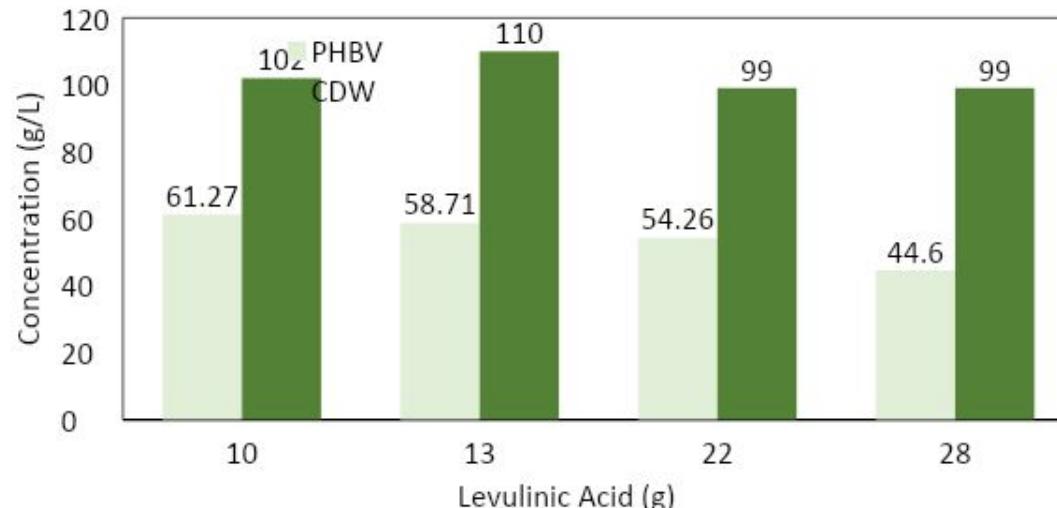
22 g Levulinic Acid



28 g Levulinic Acid



# Fermentation Results



- ✓ Increasing levulinic acid consumption leads to increased 3HV accumulation
- ✓ Based on the experimental results presented, the preferred 3HV content can be controlled during fermentation

# Conclusions

- ❖ Crude enzymes were produced via solid state fermentation with *Aspergillus awamori*
- ❖ SBP hydrolysate was efficiently valorized as carbon source for PHB with of total dry weight of 118 g/L and PHB accumulation of 42% (w/w)
- ❖ The total amount of LA consumed demonstrate significant role in final 3HV accumulation





## Thank you for your attention !

This work was supported by the project "Valorisation of sugar beet cultivation residues and by-products of sugar manufacturing process for the production of bio-based and biocomposite biodegradable packaging materials – Beet2Bioref" (MIS 5069983) which is implemented under the Action "Research - Create - Innovate", funded by the Operational Programme "Competitiveness, Entrepreneurship and Innovation" (NSRF 2014-2020) and co-financed by Greece and the European Union (European Regional Development Fund).

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