



# 9<sup>th</sup> International Conference on Sustainable Solid Waste Management



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

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# | Objectives

- ❖ 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

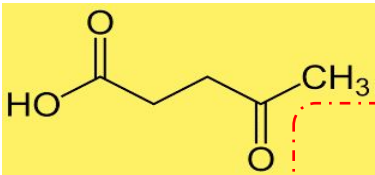


Limited use □ High production cost

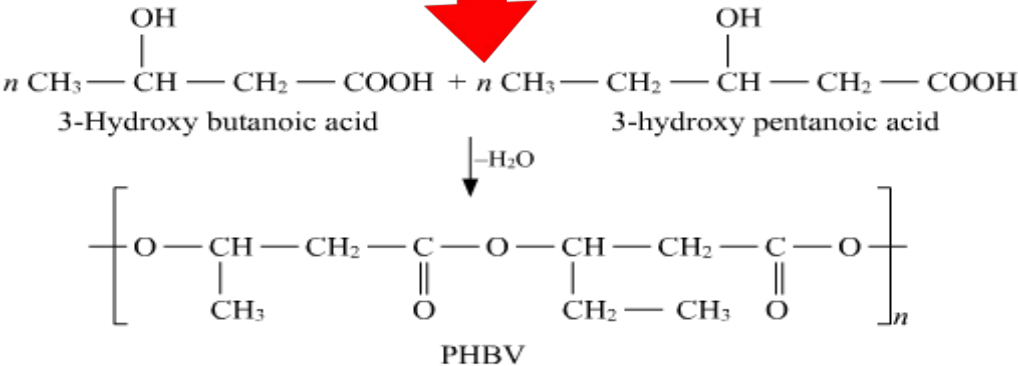
! The carbon source accounts for 28-50% of the total production cost

## 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.

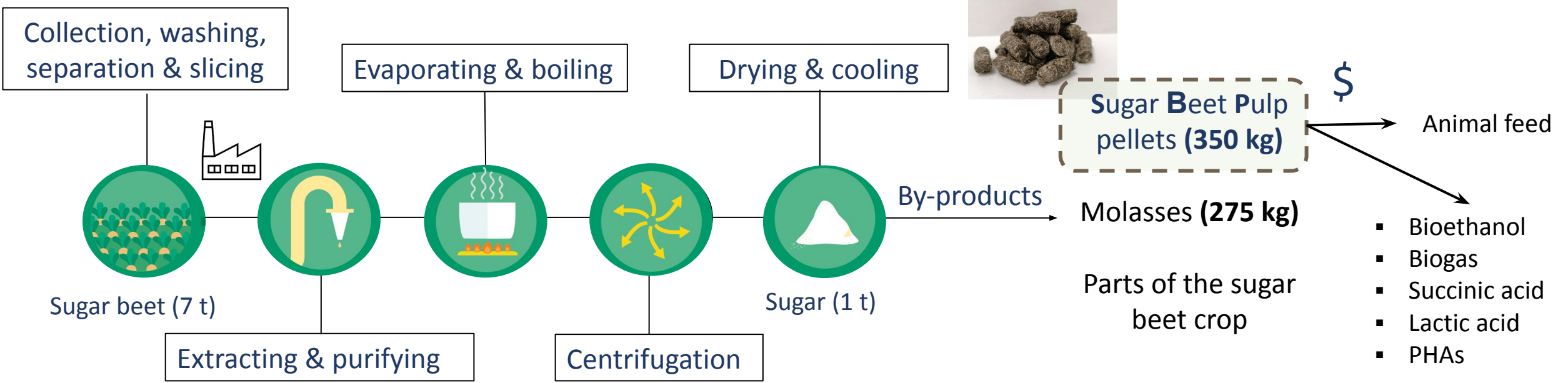
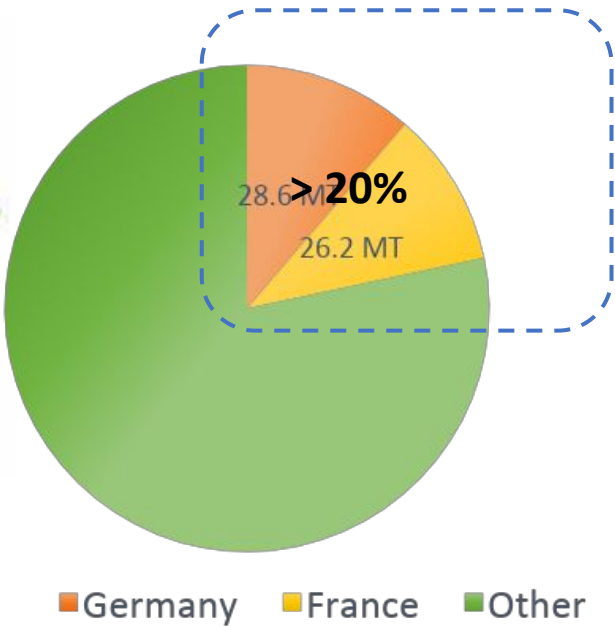


Levulinic Acid  
(4-oxovaleric acid)



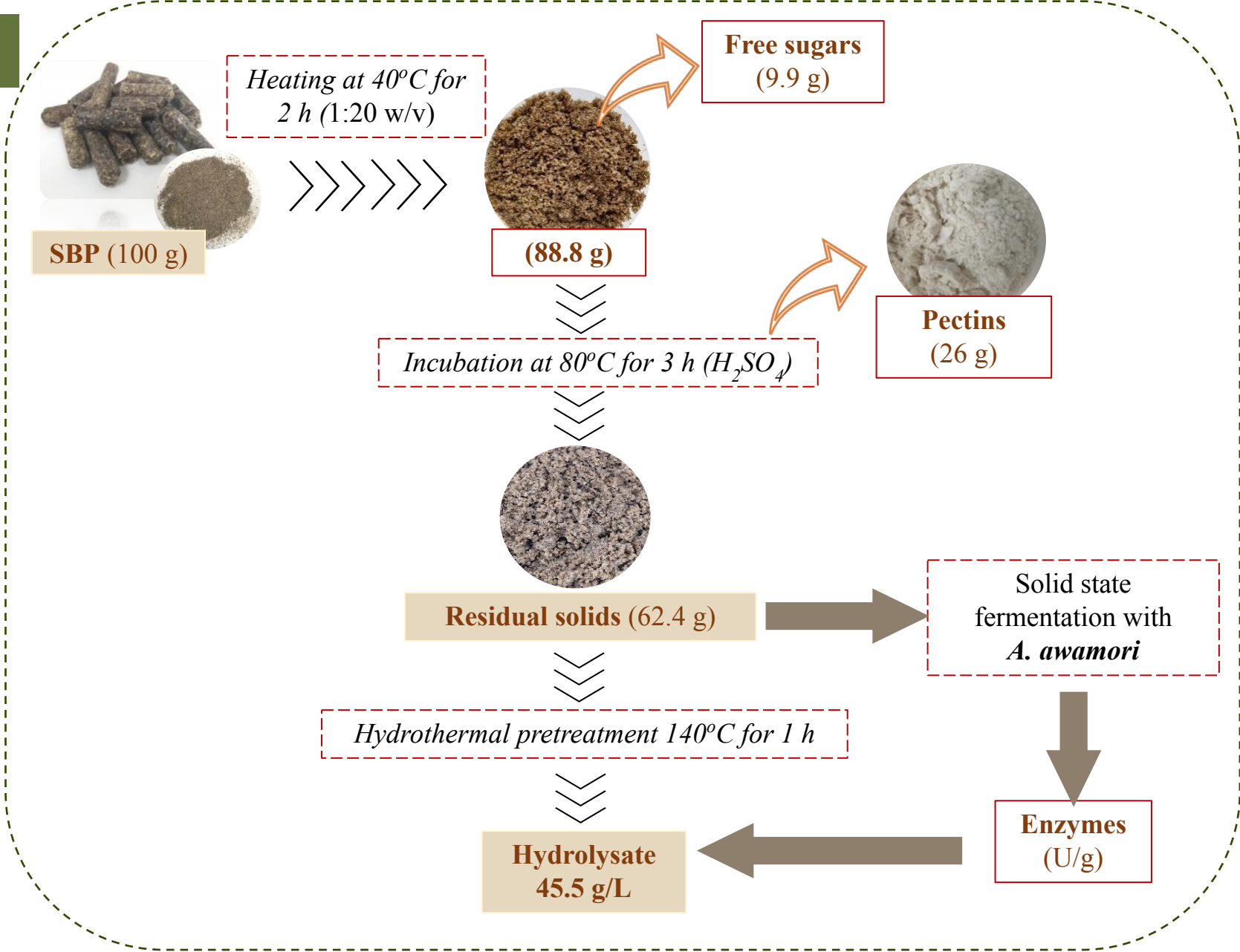
# | Sugar Beet

- ✓ 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



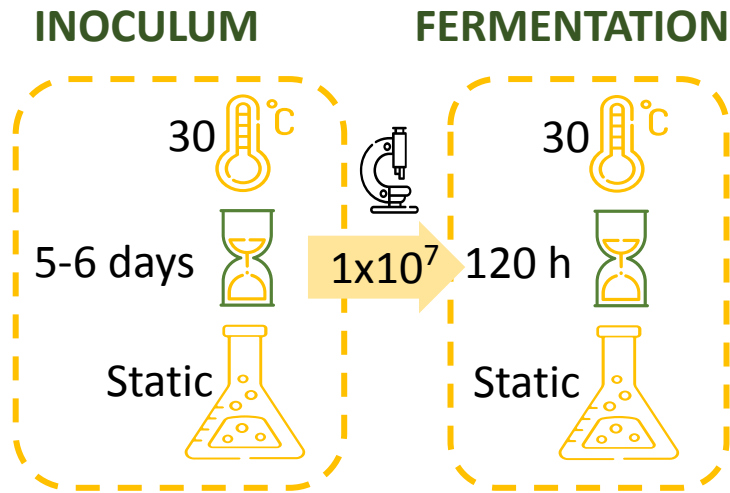
Composition of Sugar beet pulp pellets		
(% dry basis)		
Free sugars	10.9 ± 1.7	
Sucrose	9.0 ± 0.7	1.0 – 8.0
Glucose	1.5 ± 0.8	
Fructose	0.4 ± 0.3	
Ash content	3.7 ± 0.6	2.4 – 4.0
Protein Content (N x 6.25)	9.1 ± 0.1	5.9 - 11.4
Pectin (uronic acid)	19.1 ± 0.9	13.5 - 22.8
Lipid Content	0.9	1.5
Glucan	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	
REFERENCE	This work	Literature

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





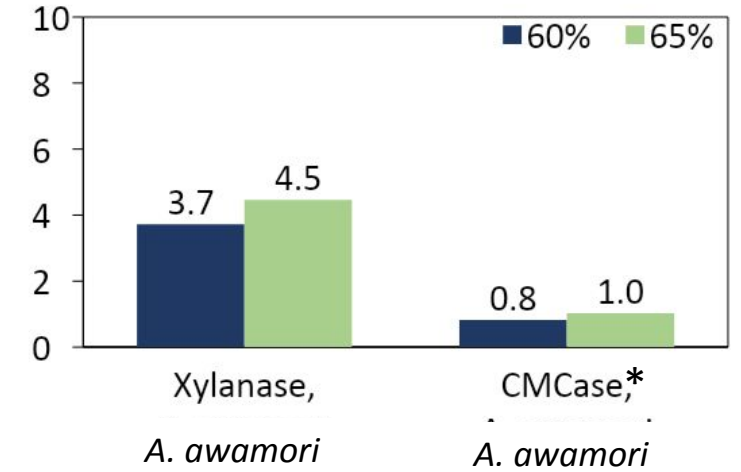
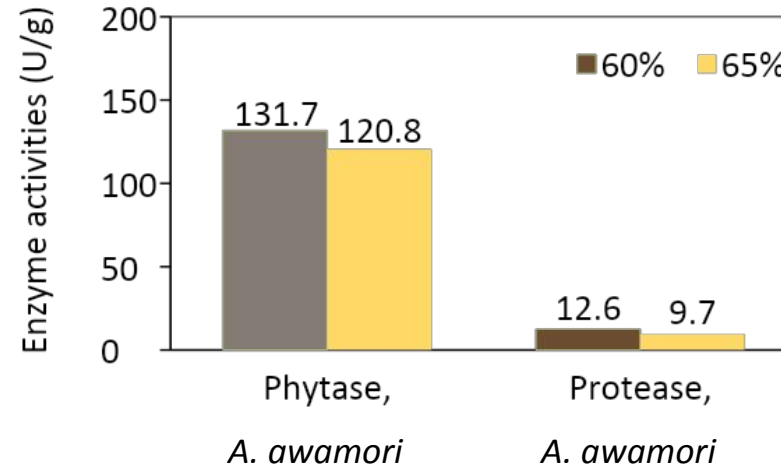
# Production of crude enzymes during solid state fermentations by *Aspergillus awamori* cultivated on a mixture of sugar beet pulp (SBP) & sunflower meal (2:1)



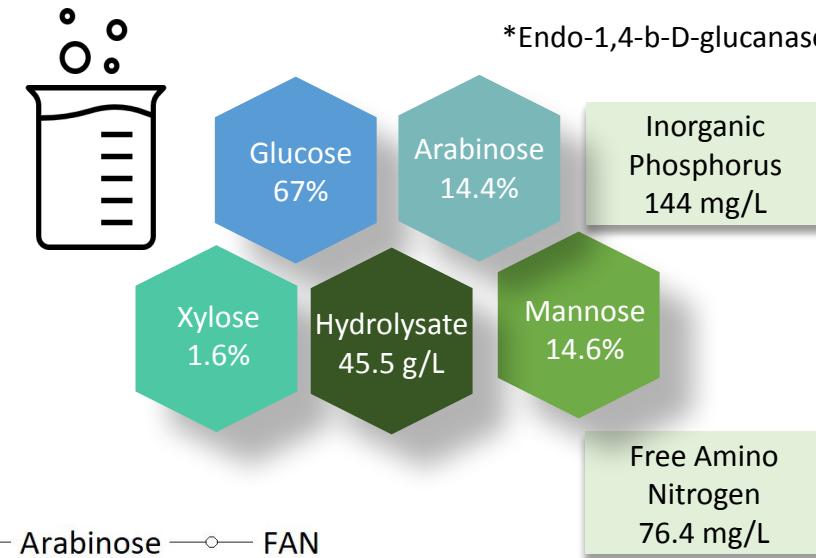
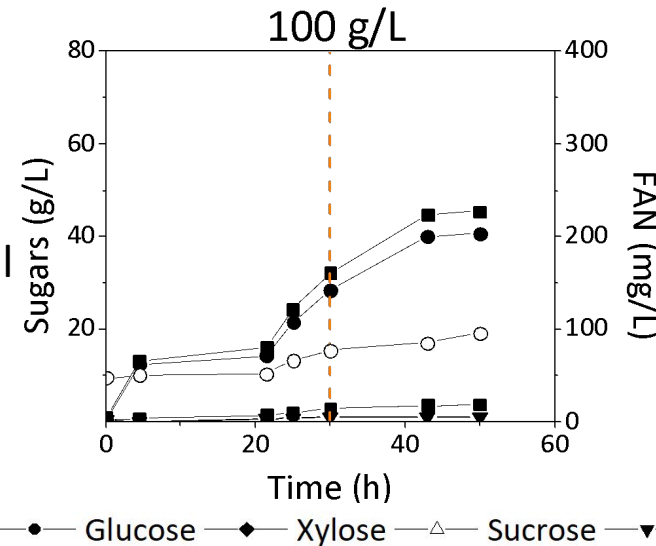
## EXPERIMENTAL DESIGN

- *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

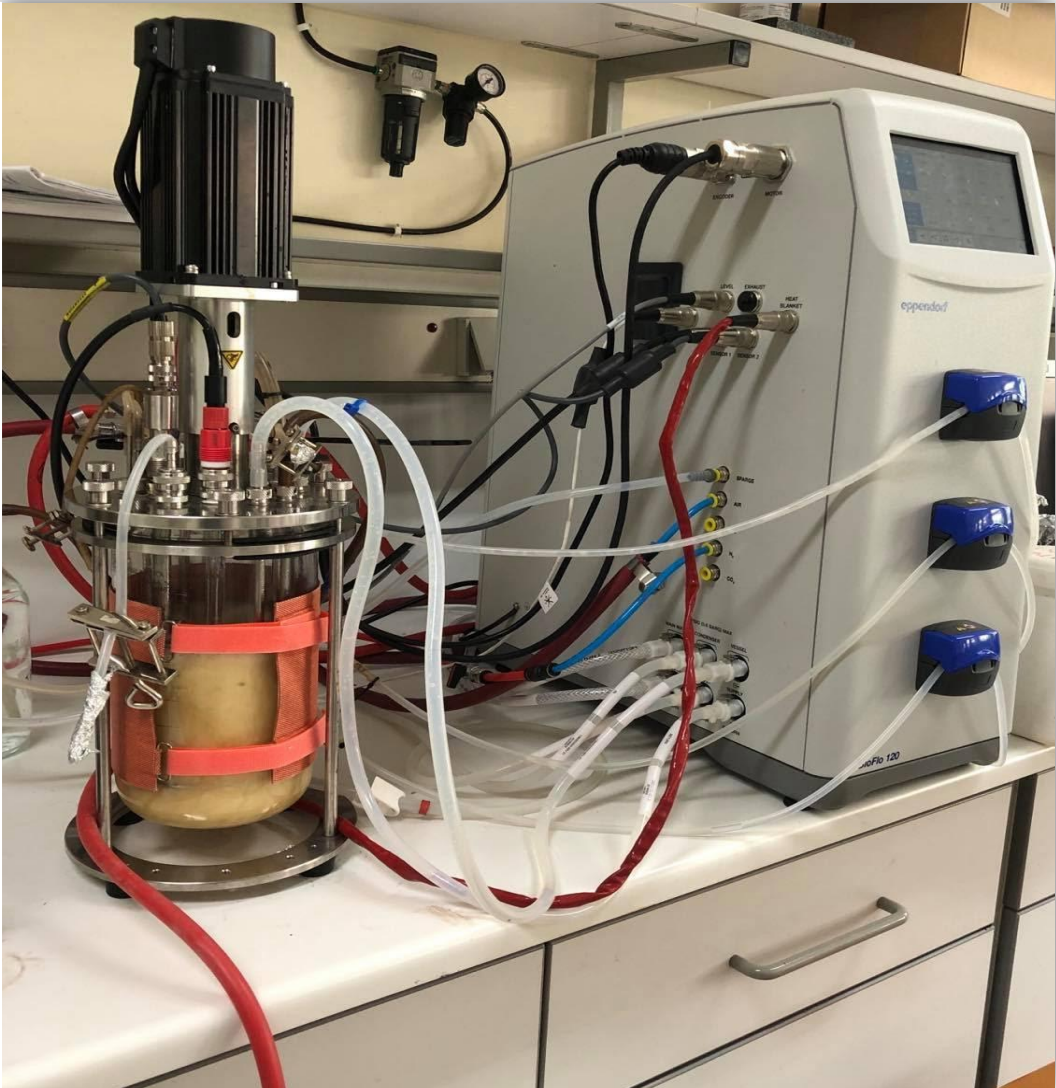


\*Endo-1,4-b-D-glucanase



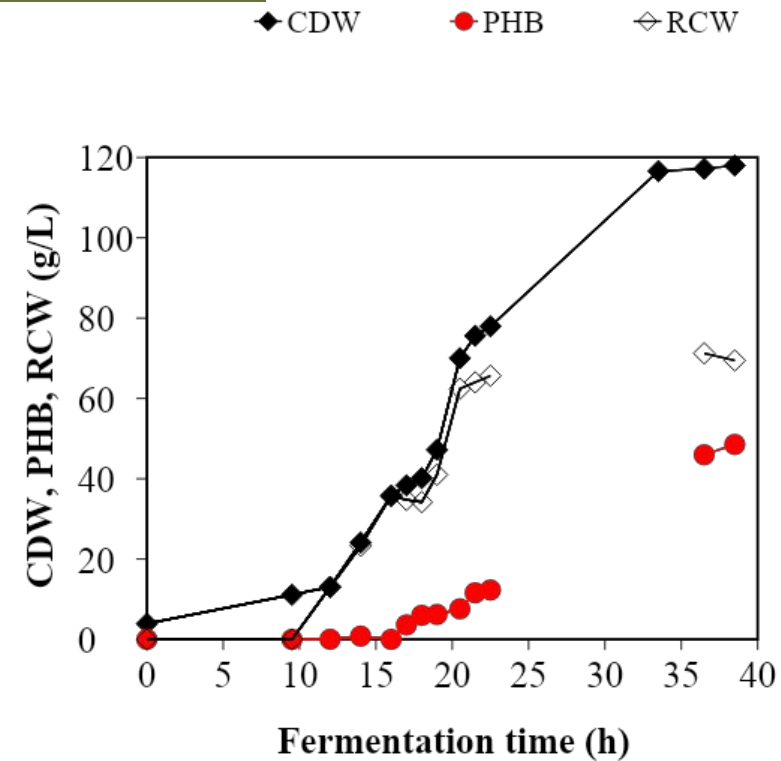
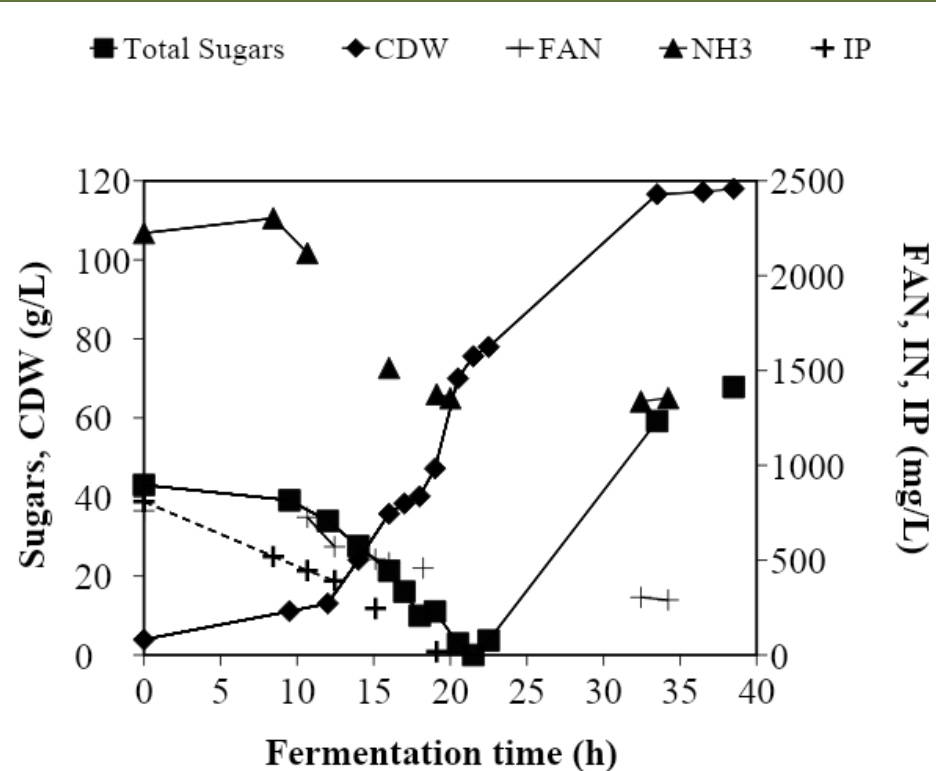
# | Bioreactors Set up

	<i>Paraburkholderia sacchari</i> DMSZ 17165
Carbon Source	SBP hydrolysate, Commercial mix sugars 40 g/L Levulinic Acid
Inorganic Phosphorus	800(mg/L)
Working Volume	1 L
pH	6.8 (28% NH <sub>4</sub> OH και 2 M HCl)
Temparature	30°C
Agitation	1200 rpm
Ventilation	2.5 vvm
Minerals (g/L)	(NH <sub>4</sub> ) <sub>2</sub> SO <sub>4</sub> , 4.0 g; KH <sub>2</sub> PO <sub>4</sub> , 3.0 g; citric acid, 1.7 g; EDTA, 40 mg; trace elements solution, 10 mL; MgSO <sub>4</sub> ·7H <sub>2</sub> O, 1.2 g. <b>Trace element (g/L):</b> FeSO <sub>4</sub> ·7H <sub>2</sub> O, 10 g; ZnSO <sub>4</sub> ·7H <sub>2</sub> O, 2.25 g; CuSO <sub>4</sub> ·5H <sub>2</sub> O, 1 g; MnSO <sub>4</sub> ·4H <sub>2</sub> O, 0.5 g; CaCl <sub>2</sub> ·2H <sub>2</sub> O, 2 g; Na <sub>2</sub> B <sub>4</sub> O <sub>7</sub> ·10H <sub>2</sub> O, 0.23 g; (NH <sub>4</sub> ) <sub>6</sub> Mo <sub>7</sub> O <sub>24</sub> , 0.1 g; 35% HCl 10 mL





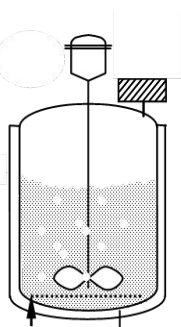
# | Fermentation with SBP hydrolysate for PHB production



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

# | Feeding Strategy with Levulinic Acid supplementation



## Case Study 1

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

## Case Study 2

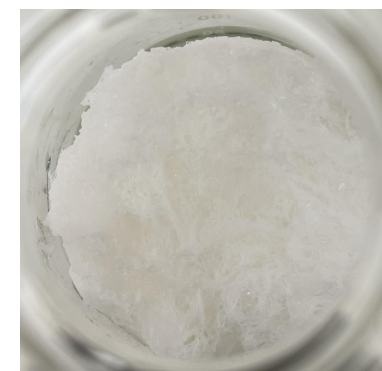
- Addition of 13 g Levulinic Acid
- After 24 h of fermentation
- 1 g / 30 min

## Case Study 3

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

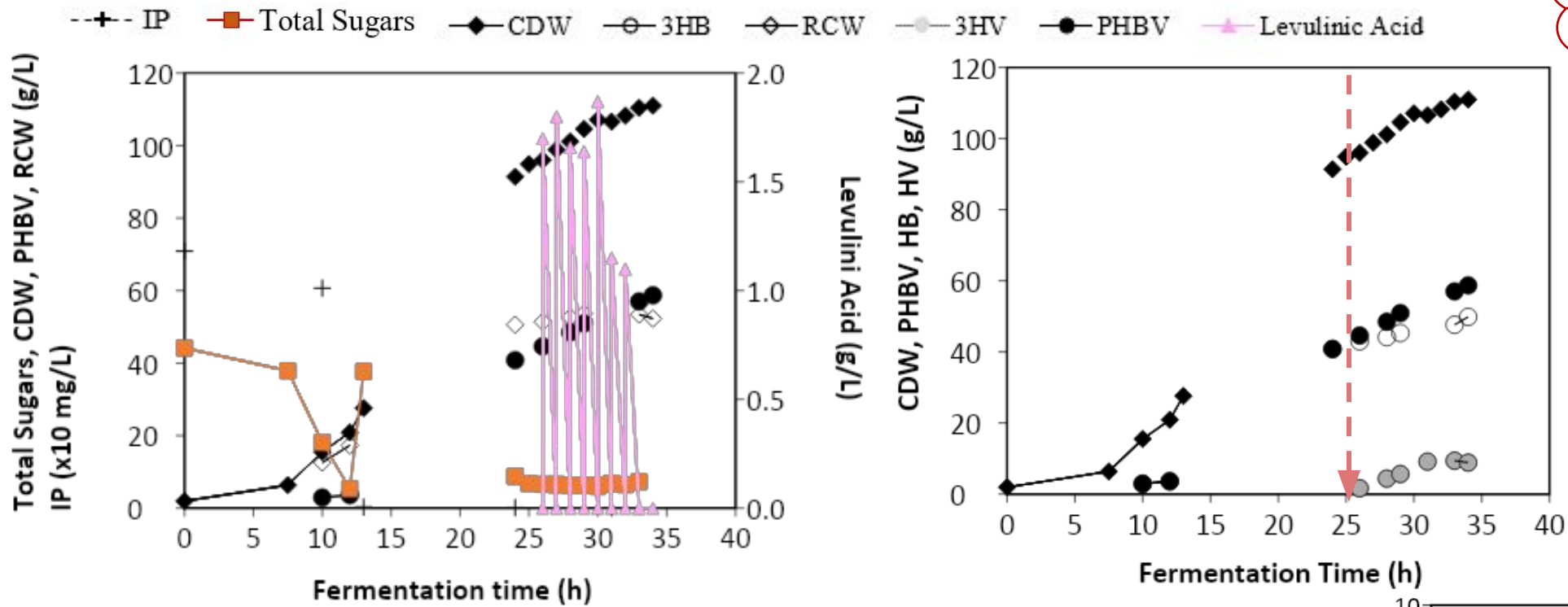
## Case Study 4

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

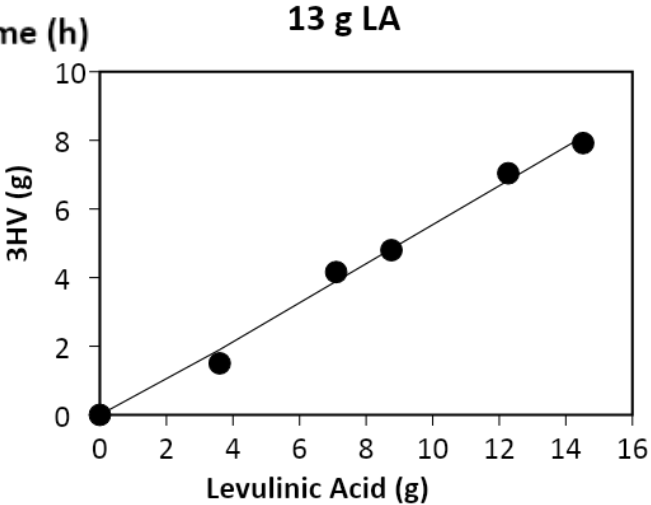


# [Fermentations with mixed sugars simulating hydrolysate for PHBV production

13 g Levulinic Acid



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

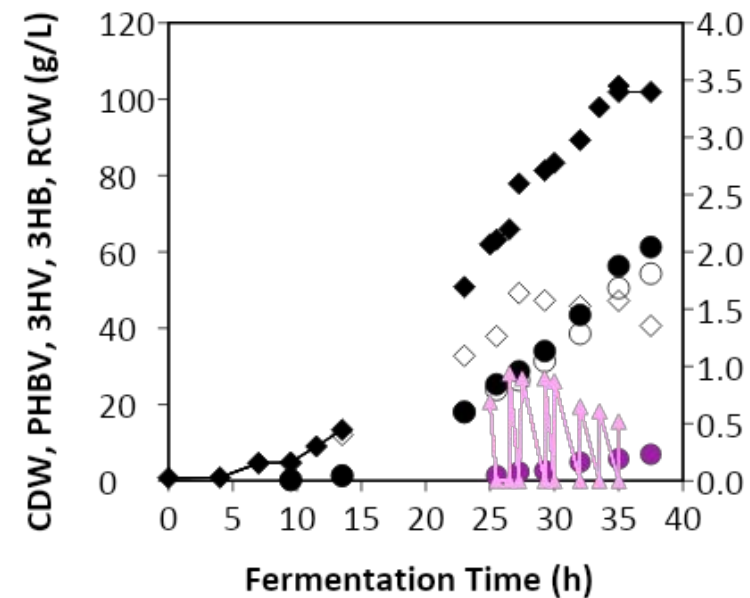


\*Including sugars and Levulinic Acid

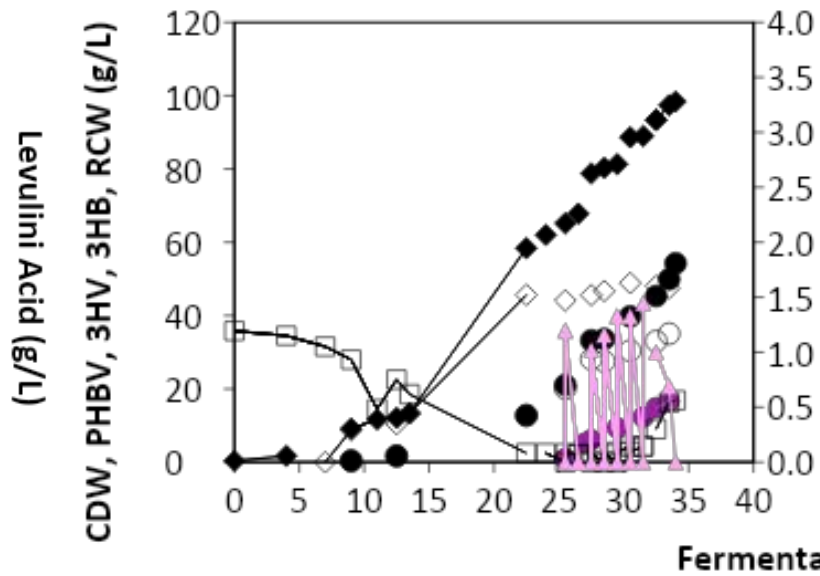


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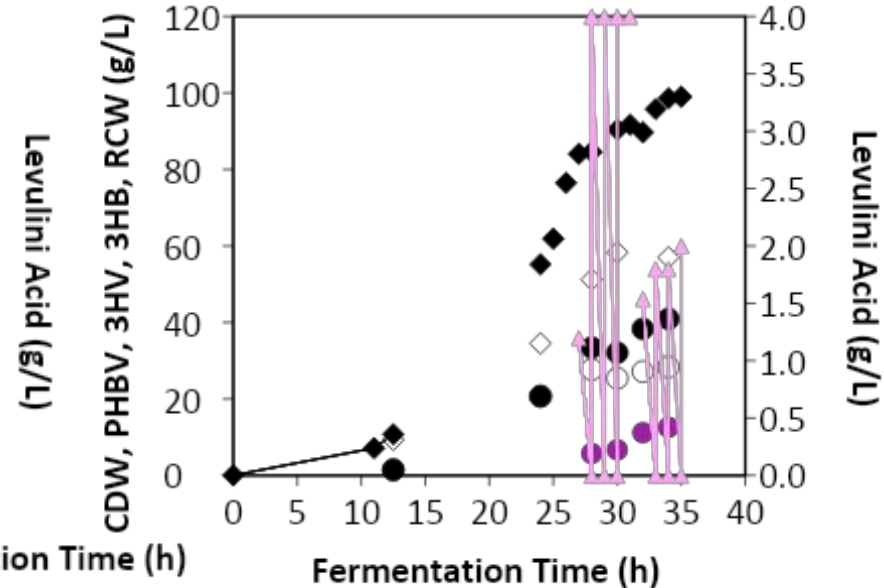
10 g Levulinic Acid



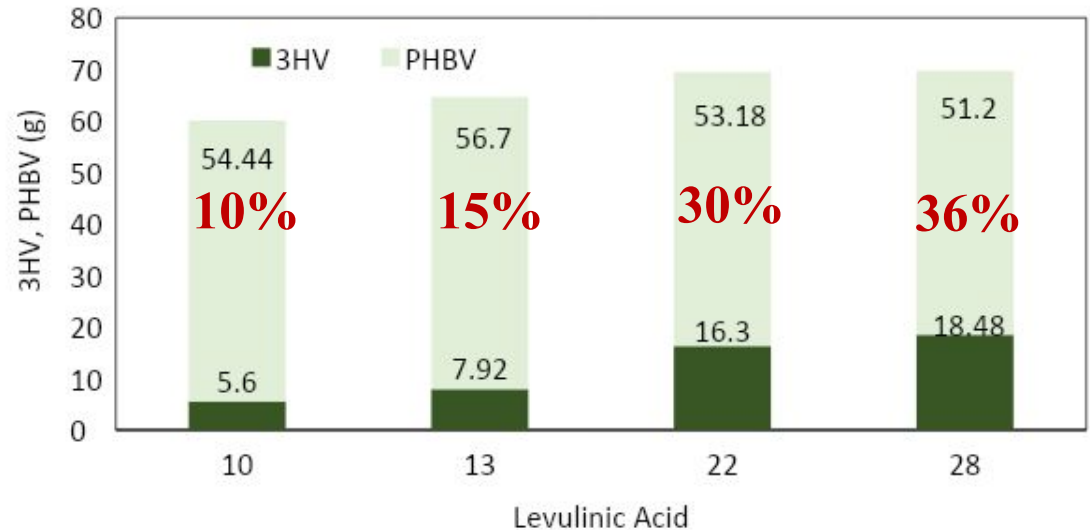
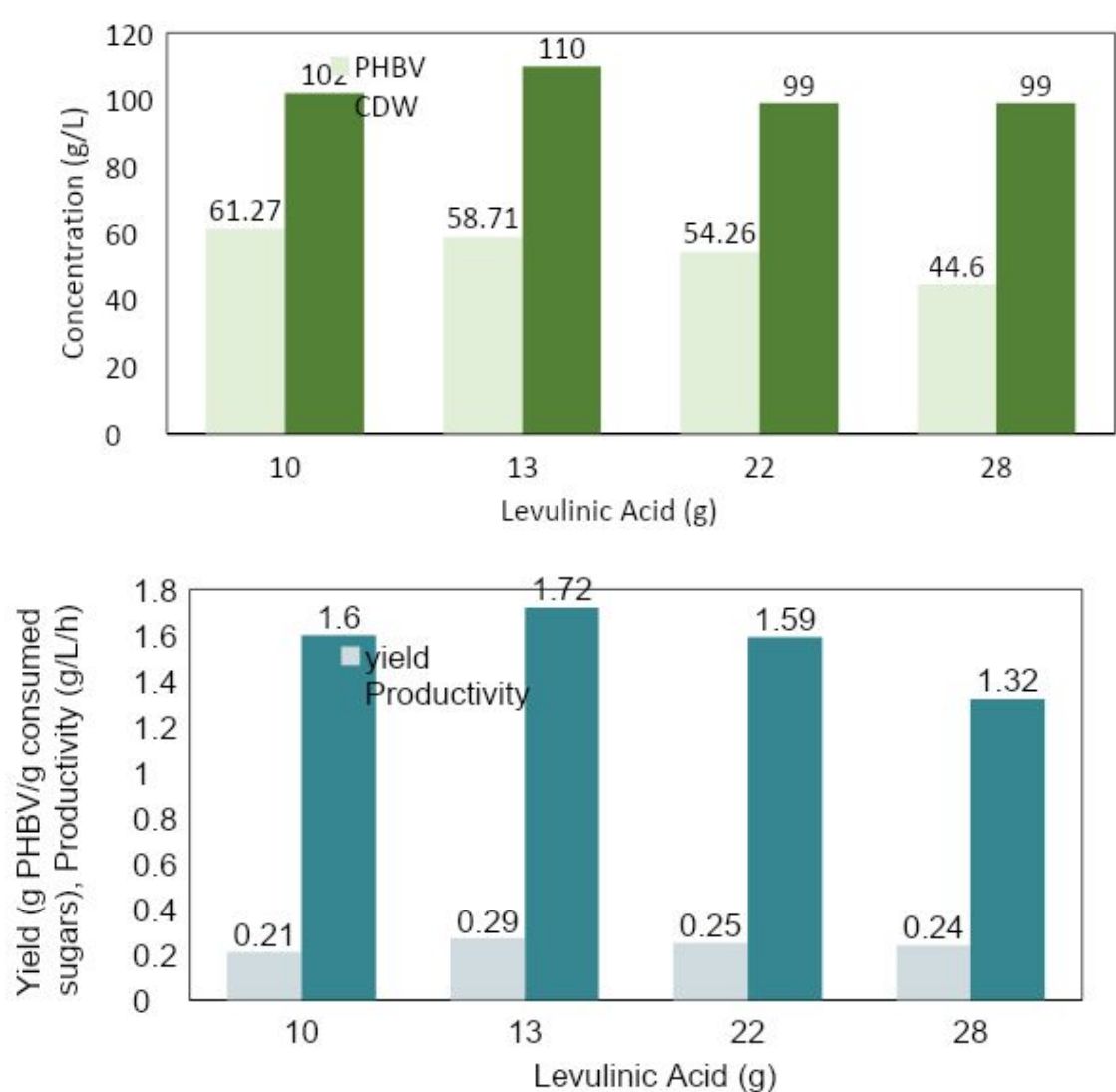
22 g Levulinic Acid



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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