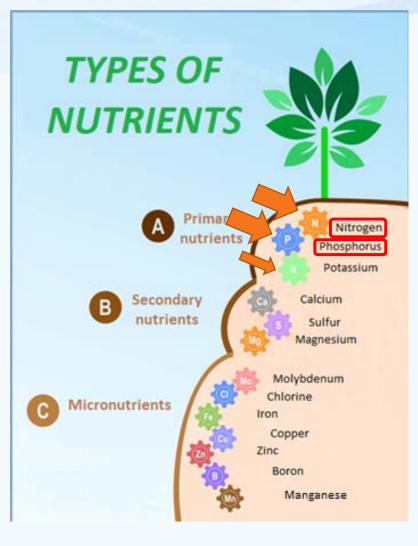
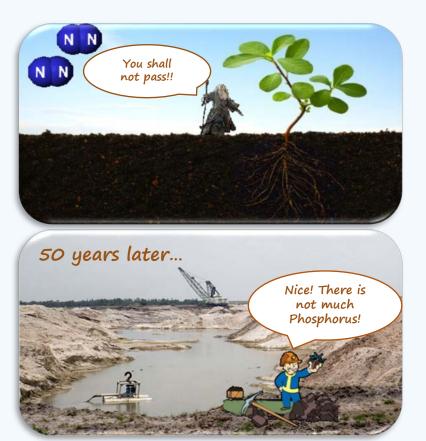
Nutrient recovery by Hydrothermal Treatment of Food Waste

Andres Sarrion, Elena Diaz, Silvia Rodriguez, Angeles de la Rubia, Angel F. Mohedano







UAM Universidad Autónoma de Madrid Biomass rich in nutrients

Non suitable biomass for nutrient recovery

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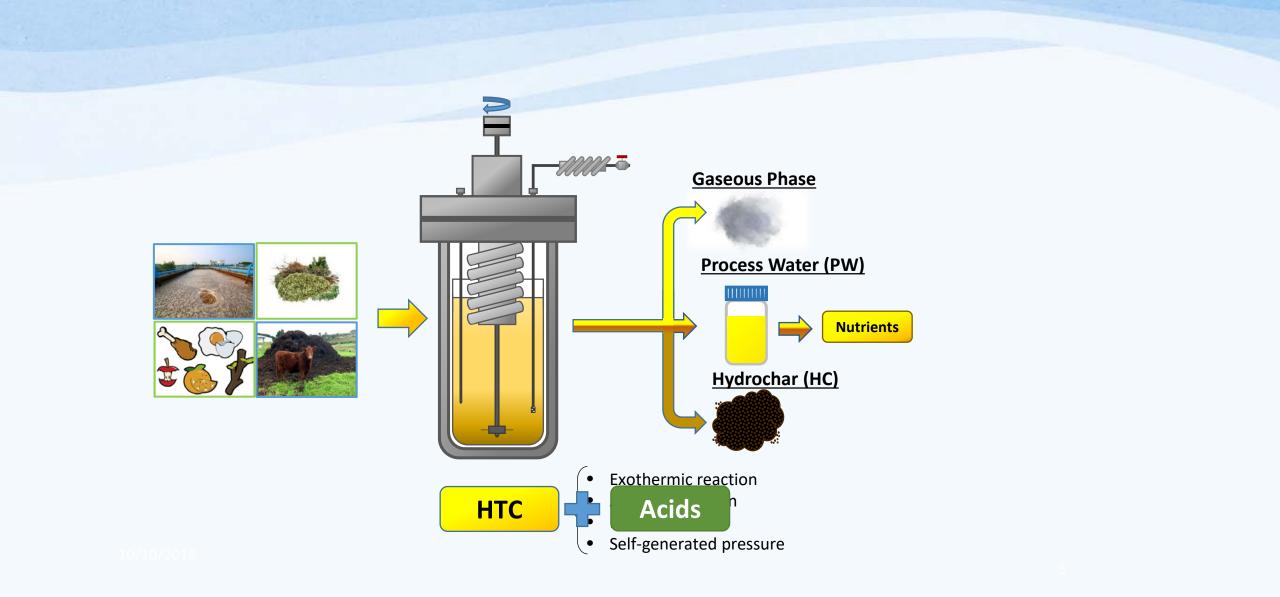
de Madrid



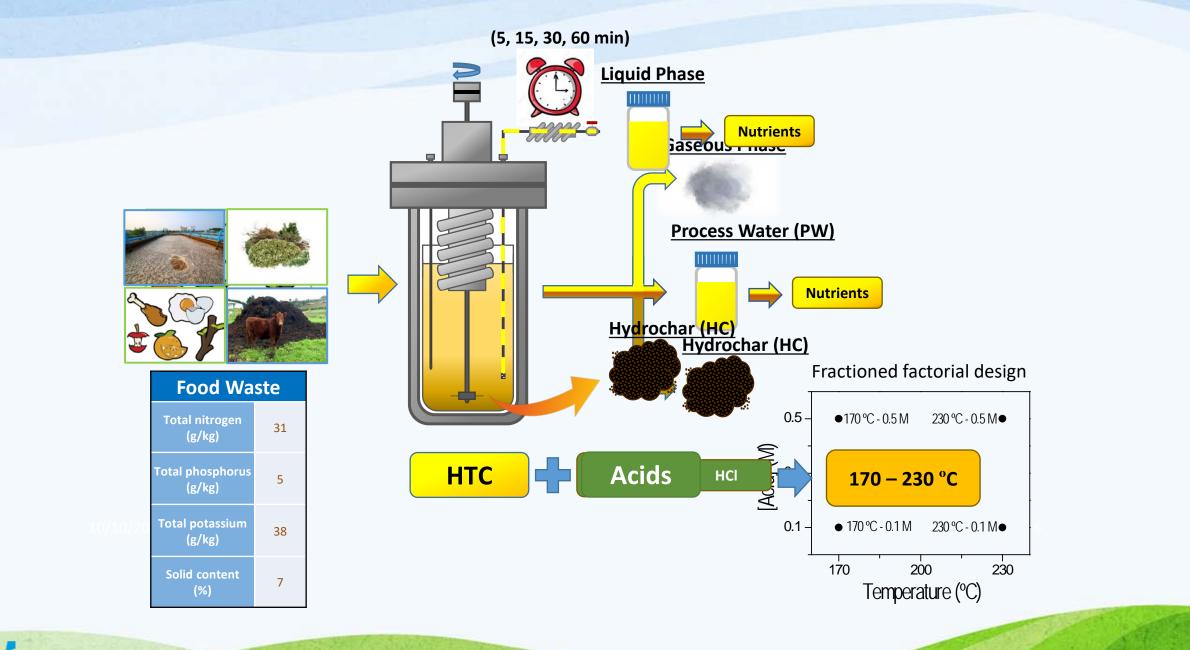
Waste generation is a current global concern



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To study the effect of temperature and the addition of acids during hydrothermal carbonization of food waste to recover phosphorus, nitrogen and potassium into the process water

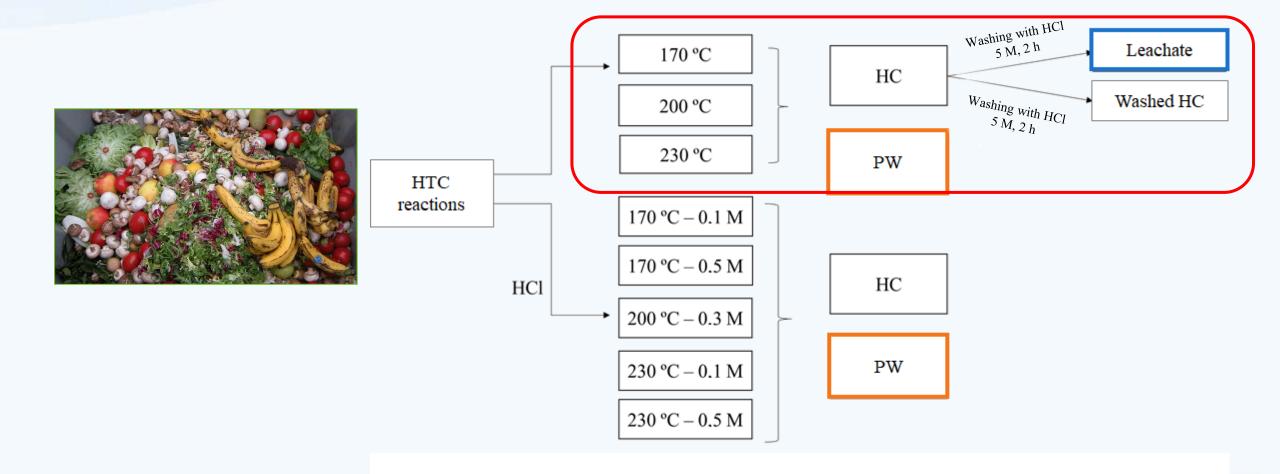


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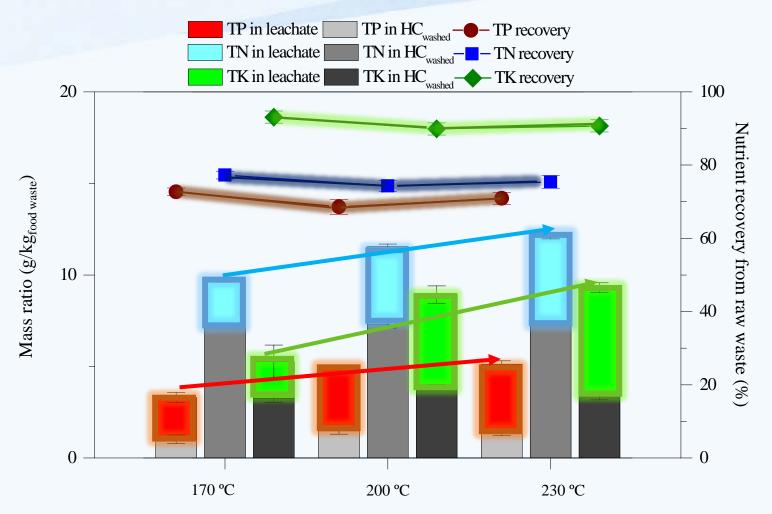


Nutrient recovery from Food Waste



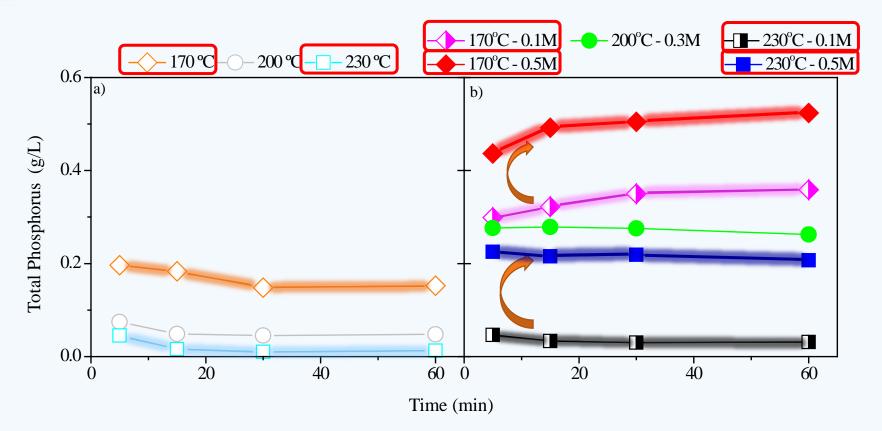
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Extraction of nutrient from HC



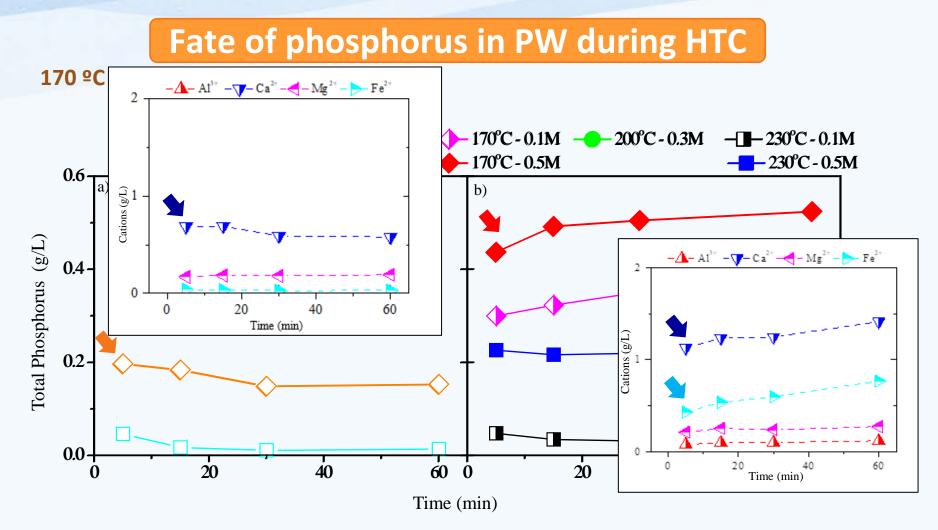
Distribution of nutrients after acid leaching of HC and nutrient recovery in process water plus leachate

Fate of phosphorus in PW during HTC



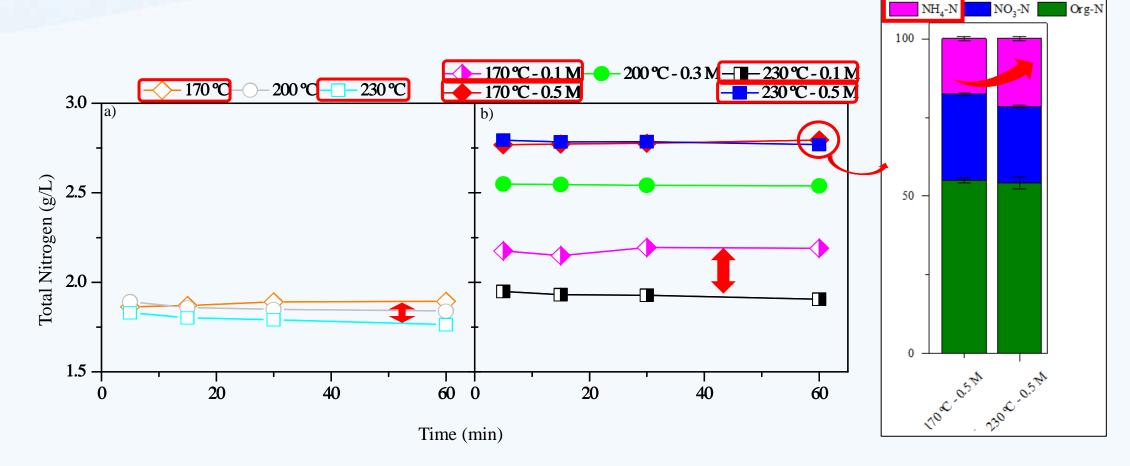
Evolution of total phosphorus in the PW during HTC of food waste (a) without acid, (b) mediated by HCl





Evolution of total phosphorus in the PW during HTC of food waste (a) without acid, (b) mediated by HCl

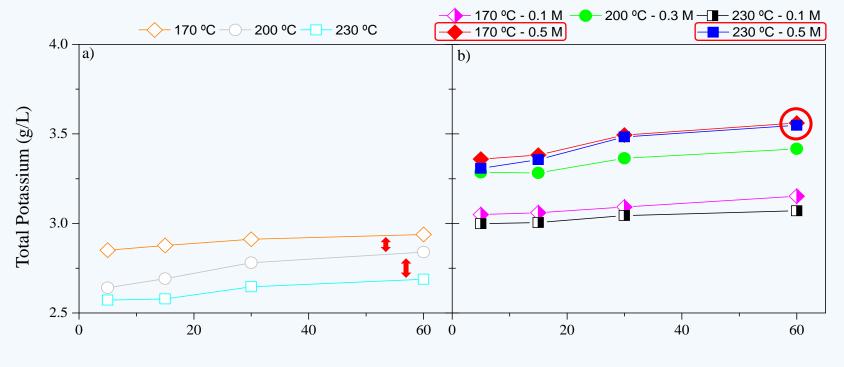
Fate of Nitrogen in PW during HTC



Evolution of total nitrogen in the PW during HTC of food waste (a) without acid, (b) mediated by HCl



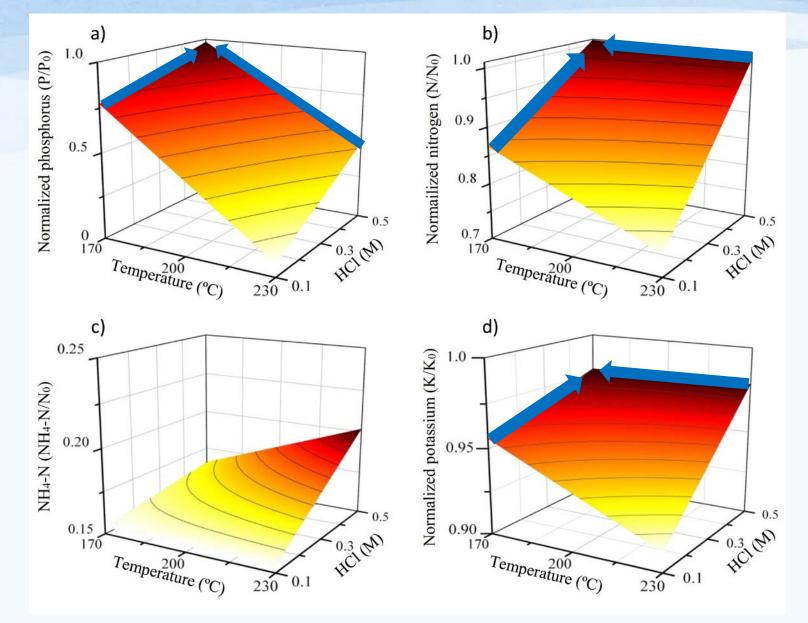
Fate of Potassium in PW during HTC



Time (min)

Evolution of total potassium in the PW during HTC of food waste (a) without acid, (b) mediated by HCl





Response surface of (a) phosphorus (in form of ortho-phosphate), (b) nitrogen, (c) NH_4 -N, and (d) potassium recovery in the process water at 60 min of HCl-mediated HTC.

Hydrochar as a solid biofuel

ISO 17225-8

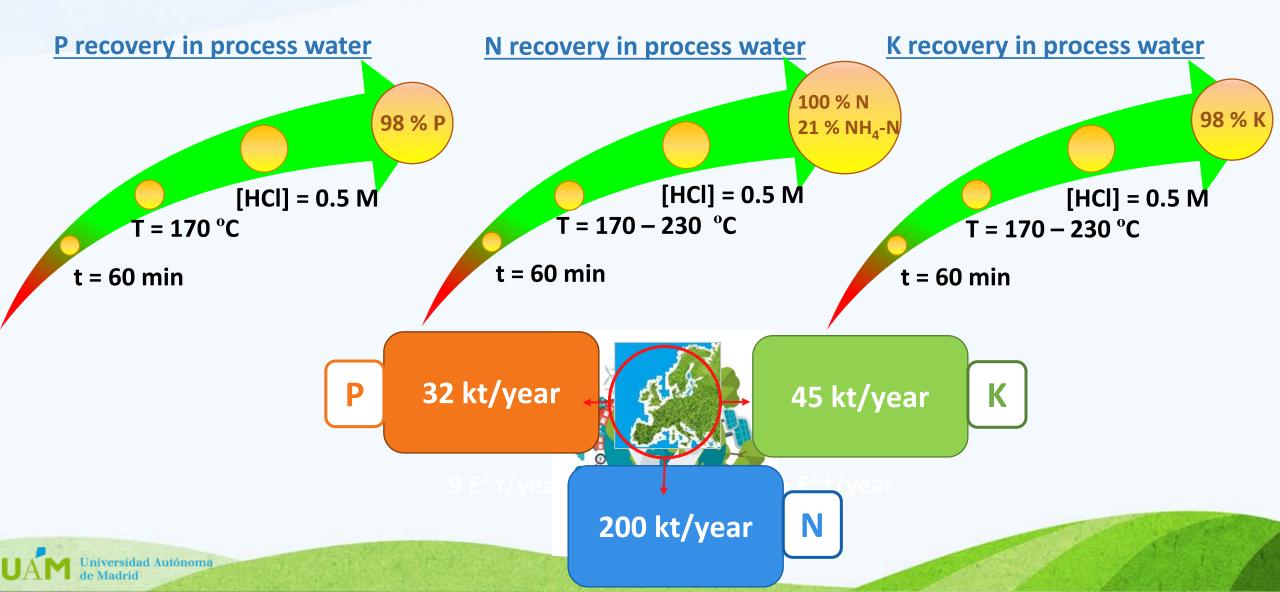
"Graded thermally and densified biomass fuels"

HHV	VM	N	S
(MJ kg ⁻¹)	(%)	(%)	(%)
> 18	< 75	< 3	< 0.5

Proximal (wt %) and elemental (wt %) analysis of HC after HTC

Т	Sample	Solid yield	VM	FC	Ash	С	Н	Ν	S	0*	HHV (MJ kg ⁻¹)
170 °C	Food Waste	80.4	60.1 🗸	16.2	12.6 🗸	46.2	5.9	1.7 🗸	0.2 🗸	33.4	19.4 🗸
	A-Food Waste	e 28.0	53.4 🗸	28.2	6.4 🗸	56.1	6.0	0.3 🗸	0.3 🗸	30.9	23.3 🗸
200 °C	Food Waste	68.6	57.8 🗸	19.0	13.6 🗸	48.6	5.7	2.0 🗸	0.2 🗸	33.4	20.3 🗸
	A-Food Waste	e 28.2	41.7 🗸	39.5	6.5 🗸	58.2	6.0	0.5 🗸	0.3 🗸	28.5	22.6 🗸
230 °C	Food Waste	62.0	56.2 🗸	21.0	14.3 🗸	54.8	6.1	2.3 🗸	0.2 🗸	22.2	23.7 🗸
	A-Food Waste	e 27.2	35.3 🗸	48.9	4.7 🗸	62.1	6.2	0.5 🗸	0.3 🗸	26.2	26.2 🗸





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