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## PROCESS DEVELOPMENT FOR BIO-ETHANOL PRODUCTION USING WHEAT STRAW BIOMASS

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### KEYWORDS

Wheat straw, bioethanol, yeast, lignocellulosic material.

### ABSTRACT

Wheat straw is nowadays being considered a potential lignocellulosic raw material (LCM) for fuel-ethanol production as an alternative to starch or sugar-containing feedstock. In this work, the evaluation of process variables (temperature, residence time and particle size) autohydrolysis pretreatment of wheat straw for ethanol production was addressed by means of design of experiments. The recovery of hemicellulose derived sugars (HDS) in the liquid fraction and the ethanol production of the solid residue obtained after filtration of pretreated material were considered as response variables to different processes conditions.

Results show that the optimal conditions were 200 °C and 30 min, leading to HDS recovery yield of 31.88% of HDS content in raw material and ethanol production yield of 80.1% of theoretical.

### METHODOLOGY

#### Substrate preparation

Wheat Straw was obtained from autohydrolysis of the Department of Biological Engineering.

As soon as obtained the material was washed with water until neutral pH, and dried at  $30 \pm 5$  ° C to attain 8% moisture content (untreated material). The untreated material was submitted to a reaction with water, which consisted in a 1:10 solid:liquid ratio, 200 °C for 30 min. After reaction the resulting solid material (cellul+lignin) was separated by filtration.

#### Microorganisms

*Saccharomyces cerevisiae* strain was isolated from cachaça distilleries in different regions of the state of Minas Gerais, Brazil.

#### Experimental design for simultaneous saccharification and fermentation process

Cultivations in shake conical flasks were carried out under anaerobic condition in order to determine the fermentability of wheat straw (Figure 1). The cultivation was carried out in a 100- mL Erlenmeyer flask with a loop trap described by (Taherzadeh,1996) in a total volume of 50 ml. The addition of medium solution is: 1% yeast extracted, 2 % peptone, 2.5 ml of citrate buffer and water. To achieve

anaerobic condition, all flasks were purged with nitrogen whereafter a constant overpressure of about 5 mbar was maintained in the flasks during cultivation. Sterile glycerol was used in the loop-traps to prevent oxygen backdiffusion to the medium, while permitting nitrogen and evolved CO<sub>2</sub> to leave the flask. The fermentation was carried out in a shaker bath. The liquid samples were withdrawn before inoculation, and after 2, 4, 6, 8, 12, 24, 36, 48, 60 and 72 h of cultivation.

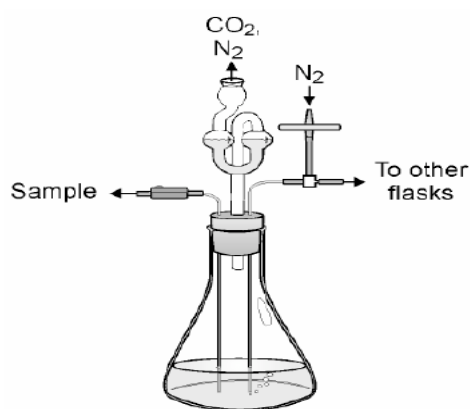


Figure 1. Conical flask for anaerobic batch cultivation

## RESULTS AND DISCUSSIONS

### Hemicellulose extraction

The hemicellulose extracted after of the pretreatment consisted of xylan. As temperature and time increased, xylan content in WIS decreased as a result of a greater release into the liquid fraction (Figure 2).

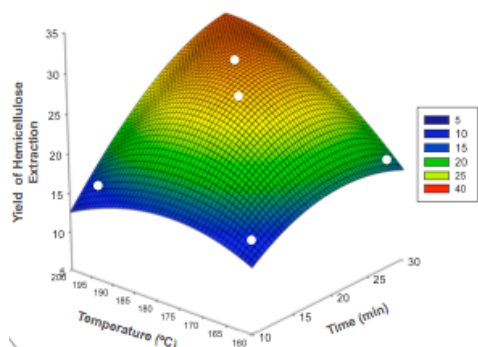


Figure 2. Hemicellulose recovery yield

### Simultaneous saccharification and fermentation process

A central point experimental design was performed with different combinations of the variables that were selected shows the experimental data and the values predicted by the model constructed using the final ethanol titre as the response variable. By applying multiple regression analysis on the experimental data, the following second-order polynomial equation giving the ethanol (Y) as a function of Temperature °C (X<sub>1</sub>), Substrate % (X<sub>2</sub>) and loading enzyme (X<sub>3</sub>) was obtained:

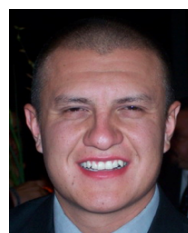
$$\%Y = 12.823 + 1.567X_1 + 3.567X_2 - 1.245X_3 - 2.567X_1^2 - 1.135X_2^2 - 2.582X_3^2 + 3.784X_1X_2 + 3.898X_1X_3 - 2.367X_2X_3 \quad (1)$$

The maxim yield of ethanol was 80.1 at 45 °C, 2.5 % of substrate and 17.35 FPU/g of cellulase. These results are in agreement with others works, (Alfani, 2000).

## REFERENCES

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