brought to you by I CORE



DTU Library

Biological caproate production by Clostridium kluyveri from ethanol and acetate as carbon sources

Yin, Yanan; Zhang, Yifeng; Karakashev, Dimitar Borisov; Wang, Jianlong; Angelidaki, Irini

Published in: Bioresource Technology

Link to article, DOI: 10.1016/j.biortech.2017.05.184

Publication date: 2017

Document Version Peer reviewed version

Link back to DTU Orbit

Citation (APA):

Yin, Y., Zhang, Y., Karakashev, D. B., Wang, J., & Angelidaki, I. (2017). Biological caproate production by Clostridium kluyveri from ethanol and acetate as carbon sources. Biorésource Technology, 241, 638-644. https://doi.org/10.1016/j.biortech.2017.05.184

General rights

Copyright and moral rights for the publications made accessible in the public portal are retained by the authors and/or other copyright owners and it is a condition of accessing publications that users recognise and abide by the legal requirements associated with these rights.

- Users may download and print one copy of any publication from the public portal for the purpose of private study or research.
- You may not further distribute the material or use it for any profit-making activity or commercial gain
- You may freely distribute the URL identifying the publication in the public portal

If you believe that this document breaches copyright please contact us providing details, and we will remove access to the work immediately and investigate your claim.

Accepted Manuscript

Biological caproate production by *Clostridium kluyveri* from ethanol and acetate as carbon sources

Yanan Yin, Yifeng Zhang, Dimitar Borisov Karakashev, Jianlong Wang, Irini Angelidaki

PII: S0960-8524(17)30852-0

DOI: http://dx.doi.org/10.1016/j.biortech.2017.05.184

Reference: BITE 18210

To appear in: Bioresource Technology

Received Date: 20 April 2017 Revised Date: 26 May 2017 Accepted Date: 27 May 2017



Please cite this article as: Yin, Y., Zhang, Y., Karakashev, D.B., Wang, J., Angelidaki, I., Biological caproate production by *Clostridium kluyveri* from ethanol and acetate as carbon sources, *Bioresource Technology* (2017), doi: http://dx.doi.org/10.1016/j.biortech.2017.05.184

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Biological caproate production by Clostridium kluyveri

- 2 from ethanol and acetate as carbon sources
- 3 Yanan Yin^a, Yifeng Zhang^{b*}, Dimitar Borisov Karakashev^{b, c}, Jianlong Wang^a, Irini
- 4 Angelidaki^b
- 5 a. Collaborative Innovation Center for Advanced Nuclear Energy Technology, INET,
- 6 Tsinghua University, Beijing 100084, PR China
- b. Department of Environmental Engineering, Technical University of Denmark,
- 8 DK-2800 Lyngby, Denmark

- 9 c. Current address: Bioressources and Biorefinery, AgroTech, Danish Technological
- 10 Institute, Gregersensvej, 2630 Taastrup, Denmark

A	bstra	ct
$\boldsymbol{\Gamma}$	Doug	

12	Caproate is a valuable industrial product and chemical precursor. In this study, batch
13	tests were conducted to investigate the fermentative caproate production through
14	chain elongation from acetate and ethanol. The effect of acetate/ethanol ratio and
15	initial ethanol concentration on caproate production was examined. When substrate
16	concentration was controlled at 100 mM total carbon, hydrogen was used as an
17	additional electron donor. The highest caproate concentration of 3.11 g/L was
18	obtained at an ethanol/acetate ratio of 7:3. No additional electron donor was needed
19	upon an ethanol/acetate ratio ≥7:3. Caproate production increased with the increase of
20	carbon source until ethanol concentration over 700 mM, which inhibited the
21	fermentation process. The highest caproate concentration of 8.42 g/L was achieved
22	from high ethanol strength wastewater with an ethanol/acetate ratio of 10:1 (550 mM
23	total carbon). Results obtained in this study can pave the way towards efficient chain
24	elongation from ethanol-rich wastewater.
25	Keywords: Chain elongation; n-caproate, Clostridium kluyveri; Fermentation;
26	Ethanol/acetate ratio

1. Introduction

28	For a sustainable development, production of biochemicals and biofuels from biomass
29	by fermentation has become a priority. Examples of such products are ethanol,
30	biohydrogen and biomethane. Besides the final products, intermediate compounds are
31	also produced. Such compounds are volatile fatty acids (VFA) with 2 to 5 carbon atoms
32	which are formed during fermentation processes and often accumulate in the liquid
33	phase (Lee et al., 2014; Yang et al., 2015; Yin and Wang, 2016). Discharge of these
34	metabolites into environment will not only lead to pollution but also waste energy,
35	since they could be used as precursor for biofuels. However, the high solubility of
36	short-chain fatty acids makes them hard to be recovered and therefore the downstream
37	processing for retrieving these intermediates has been the main reason hampering their
38	further maturation as market products. Furthermore, they are inappropriate to be used
39	as fuel directly owing to the high oxygen-to-carbon ratio and low energy density
40	(Steinbusch, 2011). On the other hand, medium-chain fatty acids (carboxylic acids
41	with 6 to 8 carbon atoms), which own the advantage of both low solubility and high
42	energy content, are regarded as potential intermediates for further conversion to
43	valuable chemicals or fuels (Levy et al., 1981).
44	Caproic acid is a six-carbon acid with the general formula $C_5H_{11}COOH$. It is a fatty acid
45	naturally present in various animal fats and oils. Caproic acid is slightly soluble in
46	water (10.19 g/L), thus, converting short-chain fatty acids to caproic acid can lead to
47	efficient downstream recovery of liquid metabolites from fermentation process (Agler
48	et al., 2014). It is not only a valuable industrial product but also a chemical precursor. It

49	can be used as a "green" antibiotic in agriculture at lower pH levels (pH 2.0-5.0)
50	(Butkus et al., 2010; Agler et al., 2011; P. Desbois, 2012). Caproic acid is also a
51	precursor for the production of flavors (Kenealy et al., 1995), liquid fuels (Harvey and
52	Meylemans, 2014) and corresponding alcohols (Perez et al., 2013; Isom et al., 2015).
53	Moreover it is an important flavor compound in distilled alcoholic beverage (Hu et al.,
54	2015).
55	Caproate has been found as a byproduct of fermentative hydrogen or methane
56	production from organic wastes (Steinbusch et al., 2009; Ding et al., 2010), which may
57	be produced from the elongation of VFA present in the system. Then, several studies
58	have followed up this assumption and explored chain elongation process by using
59	different substrates (e.g., syngas) or process configurations (Steinbusch et al., 2011;
50	Grootscholten et al., 2013; Kucek et al., 2016; Gildemyn et al., 2017). It has been
51	observed that a group of anaerobic bacteria that possess fatty acid synthase complex are
52	able to elongate ethanol and short chain fatty acids through a reaction known as the
53	reversed β -oxidation. Several bacteria such as $\textit{Clostridium}$ species have been reported
54	to be able to produce caproic acid from short chain fatty acids (Thauer et al., 1968;
55	Seedorf et al., 2008; Weimer and Stevenson, 2012); Among all the species able to
56	produce caproate, spore forming Clostridium kluyveri has been ubiquitously identified
57	in anaerobic fermentation systems, and proved to be efficient in converting ethanol
58	and acetate to butyrate and caproate (Ding et al., 2010). Thus, C. kluyver was used in
59	this study to explore the caproate production from different concentrations of ethanol
70	and acetate. Equation 1-3.4 shows several metabolic pathways that have been

- suggested for caproate formation in anaerobic fermentation (Ding et al. 2010; Mu and
- 72 Yu, 2006).

73
$$2C_2H_5OH + CH_3COO^- \rightarrow C_5H_{11}COO^- + 2H_2O$$
 $\Delta G^0 = -79.0 \text{ kJ/mol}$ (1)

74
$$3CH_3COO^- + 4H_2 + 2H^+ \rightarrow C_5H_{11}COO^- + 4H_2O \quad \Delta G^0 = -86.2 \text{ kJ/mol}$$
 (2)

75
$$C_2H_5OH + CH_3COO^- \rightarrow C_3H_7COO^- + H_2O \quad \Delta G^0 = -38.7 \text{ kJ/mol}$$
 (3)

76
$$2C_3H_7COO^- \to C_5H_{11}COO^- + CH_3COO^- \Delta G^0 = 0.1 \text{ kJ/mol}$$
 (3.1)

77
$$C_3H_7COO^- + CH_3COO^- + 2H_2 + H^+ \rightarrow C_5H_{11}COO^- + 2H_2O \quad \Delta G^0 = -48.0 \text{ kJ/mol}$$
 (3.2)

78
$$C_3H_7COO^- + 2C_2H_5OH \rightarrow C_5H_{11}COO^- + +CH_3COO^- + H^+ + 2H_2 \Delta G^0 = -48.4 \text{ kJ/mol}$$
 (3.3)

79
$$C_3H_7C00^- + 2CO_2 + 6H_2 \rightarrow C_5H_{11}C00^- + 4H_2O \quad \Delta G^0 = -143.3 \text{ kJ/mol}$$
 (3.4)

- 80 ΔG^0 (kJ/mol) is the value of ΔG at pH 7.0 under standard conditions (i.e., all solutes
- are at the concentration of 1 mol/L, and gases have partial pressure of 1 atm).
- 82 Bornstein and Barker (1948) found that the metabolic pathways of *C. kluyver* are
- 83 dependent upon concentration of acetate and ethanol, and the excess of ethanol can
- lead to more caproate yield than butyrate. Similar conclusion was also obtained by
- Kenealy and Waselefsky (1985). Weimer et al. (2012) examined the effect of different
- 86 acetate and ethanol concentrations on products formation, and highest caproate
- 87 production was obtained at ethanol 700 mM and acetate 120 mM. Besides, Kenealy
- and Waselefsky (1985) observed the linear response of both products and microbial
- growth with ethanol and acetate concentration up to 200 and 50 mM, and Weimer et al.
- 90 (2012) found that a further increase of ethanol or acetate concentration can lead to a
- 91 significant decrease on *C. kluyver* growth rate. These studies show the significant
- 92 influence of acetate/ethanol ratios on products, and the contradictory effect of substrate

93	concentration on caproate production and microbial growth. Thus, to achieve a high
94	caproate production, it is necessary to break through the substrate inhibition and supply
95	a suitable acetate/ethanol ratio.
96	In the past few years, most studies have reported production of caproate only from low
97	ethanol concentration (<300 mmol/L) because ethanol is inhibitory to microorganisms
98	(Kenealy et al., 1995; Jeon et al., 2010; Weimer and Stevenson, 2012; Vasudevan et
99	al., 2014; Weimer et al., 2015). As a consequence, with low substrate concentrations,
100	only low caproate production rates can be achieved resulting to low caproate titers,
101	making a production process uneconomic. Furthermore, in ethanol fermentation broths
102	the ethanol concentration ranges from 400 to 1800 mmol/L, which is much higher than
103	the initial ethanol level reported as substrate for caproate production (Kenealy et al.,
104	1995; Jeon et al., 2010; Weimer and Stevenson, 2012; Vasudevan et al., 2014;
105	Weimer et al., 2015). Thus, in order to use the ethanol fermentation broth as substrate, a
106	fermentation process for caproate production at higher ethanol concentrations needs to
107	be developed.
108	In this study, the characteristics of caproate production from the diluted fermentation
109	effluent with relatively high level of ethanol (up to 1000 mmol/L) by Clostridium
110	kluyveri were investigated. In addition, the effect of acetate and ethanol concentration
111	on caproate production was explored. The results provide important supplementary
112	information to the biosynthesis of caproate from industrial fermentation effluent.

2. Material and methods

2.1 Preparation of inocula

113

115	Clostridium kluyveri DSM 555 was purchased from the DSMZ (The Leibniz Institute
116	DSMZ – German Collection of Microorganisms and Cell Cultures, Braunschweig,
117	Germany), and was cultivated in DSM-52 medium. The medium was boiled for 1 min
118	and cooled to room temperature under 80% N_2 and 20% CO_2 gas atmosphere, after
119	which 0.25 g/L L-Cysteine-HCl•H ₂ O was added as reducing agent. The pH of the
120	medium was adjusted to 7.5 using 1 M NaOH and 1 M HCl. Then, the reduced medium
121	was dispensed in 300 mL glass bottles with 100 mL working volume. All bottles were
122	sealed with rubber stoppers and aluminum caps to avoid gas leakage. The sealed bottles
123	were flushed with 80% N_2 and 20% CO_2 for 30 min to provide the anaerobic
124	environment. Bottles were autoclaved and the medium was further supplemented with a
125	vitamin solution (DSM-503), 1 g/L yeast extract and 20 mL/L ethanol through a 0.2 um
126	membrane filter. Then, Clostridium kluyveri DSM 555 was inoculated into the bottles,
127	which were placed in a reciprocal shaker (37 °C, 150 rpm) and incubated for 3-4 days
128	until the bacteria entered the stationary phase. Subsequently, the bacteria was
129	transferred into fresh medium for another cultivation. Before being used in batch
130	experiments, pure culture of Clostridium kluyveri was transferred for over 3 times to
131	fully activate the bacteria and achieve a stable state.
132	2.2 Experimental setup
133	Batch experiments were conducted in 600 mL glass bottles with 100 mL working
134	volume, rubber stoppers and aluminum caps were used to avoid gas leakage from the
135	bottles. Acetate and ethanol was used as sole carbon sources, the composition of carbon
136	source and additional electron donor in different batch tests is shown in Table 1. For the

137	batch 1 with 100 mmol/L carbon source as substrate, acetate/ethanol ratio of 1:1 was
138	employed to examine the feasibility of hexonal production process, and then,
139	acetate/ethanol ratio of 8:2, 7:3, 5:5, 3:7, 2:8 were explored. Acetate/ethanol ratio of
140	1:1 was selected as starting point, as it is within the ratio ranges reported in the
141	previous study (Weimer and Stevenson, 2012).
142	10 mL of pre-cultured <i>C. kluyveri</i> was inoculated into the designed medium when the
143	culture was at exponential growth phase (OD 600=0.8 \pm 0.02). Initial pH of all batches
144	was set to 7.5 and the medium was flushed with 80% N_2 and 20% CO_2 for 30 min to
145	drive away the oxygen present in the liquid and headspace. For the tests with 50 mM
146	acetate and 50 mM ethanol as substrate, hydrogen was added in the batches as
147	additional electron donor. Except the last test group with sole ethanol as carbon
148	source, 480 mL hydrogen was injected in the rest 7 test groups. All the bottles were
149	incubated in a reciprocal shaker at a speed of 150 rpm at constant temperature of 37 °C.
150	All the batch tests were conducted in duplicate. During the batch fermentation process,
151	the pH of the media was not controlled. Every one or two days, 1 mL gas and 2 mL of
152	liquid were taken out using syringe with needles for the analysis of hydrogen
153	concentration, microbial growth, pH change, substrate degradation and VFA formation.
154	
155	Table 1 Experimental set up of the different batch tests.
156	
157	2.3 Analytical methods
158	Cell dry weight was measured according to Standard Methods (APHA, 1995). The pH

159 was measured by PHM99 LAB pH meter connected to the Gel pH electrode 160 (pHC3105-8, Radiometer analytical). Hydrogen was analyzed by GC-TCD (Mikrolab, Aarhus A/S, Denmark) fitted with a $4.5 \text{ m} \times 3 \text{ mms-m}$ stainless column packed with 162 Molsieve SA (10/80). The temperatures of the injector, detector and oven were 190, 110, and 190 °C, respectively. N₂ was used as carrier gas. Concentration of alcohols and VFA 163 was analyzed by a gas-chromatograph (HP5890 series II) equipped with a FFAP fused 164 silica capillary column (30m 0.53 mmi.d. film thickness 1.5 mm) and a flame 165 ionization detector. The carrier gas was N₂. 166

Results and discussion 3.

3.1 Growth of Clostridium kluvveri

161

167

168

169

170

171

172

173

174

175

176

177

178

179

180

C. kluyveri (DSM 555) was cultivated in DSM-52 medium. Initially it showed a lag phase of approx. 30 hours, and then entered the exponential growth phase which lasted for approx. 40 hours before it entered the stationary phase (Fig.1). Maximum cell dry weight of 0.62 g/L was obtained after 74 h of cultivation. Microbial growth rate of 13.16 mg/L/h was obtained. Similar, growth process was observed by Stadtman and Barker (1949). Besides, shorter lag time of 16 h was obtained by Thauer et al. (1968), with maximum cell dry weight of less than 0.025 g/L at 48 h. The short lag time and low cell dry weight obtained by Thauer et al. (1968) may due to lower initial ethanol concentration of 11.5 g/L, resulting in lower inhibition of growth, while supplying lower amount of carbon source yielding in lower cell-biomass. Thus, the high cell concentration and regular growth period indicated strain C. kluyveri was fully activated and functioned well in present lab condition.

181

182

Fig. 1 Growth curve of Clostridium kluyveri cultivated in DSM-52 medium

183

184

185

186

187

188

189

190

191

192

193

194

195

196

197

198

199

200

201

202

3.2 Effect of substrate composition on caproate production

In batch fermentation with 50 mmol/L (2.3 g/L) acetate and 50 mmol/L (3 g/L) ethanol as initial substrate concentrations, caproate was produced by C. kluyveri at 37 °C and initial pH 7.5. Fig. 2 depicts the time course of microbial growth, pH change, substrate utilization and formation of VFA during the fermentation process in 30 days. As shown in Fig. 2A, there was a long lag phase of 6 days, before the bacteria entered the exponential growth phase. Microbial growth rate of 0.80 mg/L/h and maximum cell dry weight of 0.28 g/L was obtained at 20 d, and remained stable for the remaining 10 days. The microbial growth rate and cell dry weight obtained in batch fermentation were 94 % and 55 % lower in comparison with the bacteria cultivated in DSM-52 medium. The slower growth rates observed may be due to the lower initial substrate concentration used in batch fermentation than bacteria cultivation process, indicating that the substrate concentration was below the saturation concentration to achieve maximum growth rates according to Monod growth model. Lonkar et al. (2016) also observed that the increase of ethanol concentration from 0 g/L to 20 g/L resulted in increase of growth rates, and subsequently a decrease of the fermentation duration, defined as the termination of both substrate consumption and VFA generation, from around 22 d to 18 d. However, despite that stagnation of growth it was observed that not all substrates were consumed, probably due to product

203	inhibition or due to pH decrease. Accompanied with the microbial growth, pH
204	decreased gradually from 7.5 to 5.7 due to the accumulation of VFA.
205	Studies have proved that the fermentative caproate production process was very
206	sensitive to pH. Kenealy et al. (1995) found that substrate consumption was inhibited
207	when pH decreased at around 5.5, and caproate production can be significantly
208	increased through controlling pH at around 6.8. Agler et al. (2012) and Vasudevan et
209	al. (2014) figured out that caproate could be toxic to microbes when pH was under 5.5.
210	Coma et al. (2016) examined the detrimental effect of acidic environment (pH \leq 4.5-5)
211	to C. kluyveri. Thus, controlling operational pH at a near-neutral range can be
212	necessary for ahieving a higher substrate degradation and caproate production rate.
213	As shown in Fig. 2B, substrate consumption and VFA production was terminated in
214	20 h. Concentration of caproate, burytate and valerate produced were 2.82 g/L, 1.54
215	g/L and 0.31 g/L, respectively. The formation of VFA was consistent with the cell
216	growth. The first 10 h only low VFA production as observed, and therefore was
217	assumed that microbial growth was in lag phase. When the exponential growth phase
218	was initiated, significant increase in VFA production was obtained. Formation of VFA
219	ceased with termination of cell growth. Same time course was obtained by Thauer et
220	al. (1968). During the fermentation process, both acetate and ethanol concentrations
221	decreased gradually from the beginning of fermentation process and removal
222	efficiency of 72.5 % and 85.2 % were obtained at the end of batch run. However, in
223	other studies, substrate was consumed simultaneously with the formation of VFA
224	(Thauer et al., 1968; Kenealy et al., 1995; Weimer and Stevenson, 2012; Jeon et al.,

225	2013; Lonkar et al., 2016). Possible reason of this difference was probably the
226	different fermentation conditions. In the other studies, mixed cultures and Clostridium
227	species other than C. kluyveri were used as inocula, led to different metabolic
228	pathways and more diverse VFA composition. Furthermore, besides acetate and
229	ethanol, other substrates like cellulose, galactitol and succinate were also used as
230	substrates for caproate production, which can affect both microbial growth and VFA
231	formation process. Formation of butyrate was 2 hours earlier than caproate, indicating
232	that during the process, acetate and ethanol were firstly converted to butyrate as an
233	intermediate (Equation 3), and then caproate was formed from butyrate elongation
234	with acetate (Equation 3.1-3.4). It can be seen from Equation 1-3.4 that, sums of Δ
235	G° of Equation 3 and 3.1-3.4 are all more exergonic at standard conditions (negative
236	(from -86.6 to -182.0) than Equation 1 (-79.0) and 2 (-86.2)), indicating that, caproate
237	is more preferred to be formed from butyrate than initially from acetate and ethanol.
238	
239	Fig. 2 Volatile fatty acids production from acetate (50 mmol/L) and ethanol (50
240	mmol/L)
241	
242	To explore the effect of initial acetate/ethanol ratio on caproate production, batch tests
243	with only acetate and ethanol at different acetate/ethanol ratios (8:2, 7:3, 5:5, 3:7, 2:8),
244	as carbon sources were conducted (Table 1, batch 1). Hydrogen was added as extra
245	electron donor. VFA and alcohols concentration at different acetate/ethanol ratios is
246	shown in Fig. 3.

It can be seen that caproate production was lower than 1 g/L when acetate/ethanol was
higher than 7:3. However, it increased dramatically to 3.02 g/L when acetate/ethanol
decreased to 5:5, and achieved the highest concentration of 3.11 g/L when
acetate/ethanol was decreased to 3:7. Many studies have also observed the negative
correlation between caproate production and acetate/ethanol ratio. Liu et al. (2016)
found that caproate production can be enhanced through decreasing the
acetate/ethanol ratio from 2:1 to 1:3. Weimer and Stevenson (2012) observed linear
decrease of caproate formation with the reduction of acetate/ethanol ratio from 5 to 0.
However, in this study, both caproate and butyrate production decreased with the
further increase of the ethanol share, while the concentration of valerate remained at a
high level, indicating that acetate was necessary for caproate production, reduction of
acetate in substrate can also inhibit the fermentative caproate production process.
Similarly Diender et al. (2016) found that the production of medium-chain fatty acids
can be significantly stimulated by the presence of acetate. However, the specific
function of acetate is not clear yet.
As to the other VFA, butyrate showed a similar trend with caproate. Propionate
production was favored at high acetate concentration, while valerate production was
promoted at high ethanol concentration. Wallace et al. (2004) found that both
propionate and butyrate can be turned into valerate and caproate with ethanol as
electron donor. Thus, it is reasonable that the remaining propionate and butyrate
concentration decreased with the increase of added ethanol. For the tests with ethanol
as sole carbon source, valerate production was dramatically affected by the addition of

269	hydrogen.

270

Fig. 3 Volatile fatty acids production at different acetate/ethanol ratios

272

273

274

275

276

277

278

279

280

281

282

283

284

285

286

287

288

289

290

271

Fig. 4 shows the change of hydrogen content in each bottle. Only a little change of hydrogen content was observed in all test groups. For the test groups with acetate/ethanol ratio over 5:5, hydrogen content showed a little increase in 10 d and then decreased in 30 d. Seedorf et al. (2008) and Ding et al. (2010) have showed that both hydrogen and caproate can be produced from acetate and ethanol by Clostridium kluyveri. Hydrogen has been proved to be able to act as electron donor for both hexanol and ethanol production from acetate (Spirito et al., 2014; Ding et al. 2010; Mu and Yu, 2006), however, the results showed that little hydrogen was consumed during the fermentation process, which may because of the thermodynamic bottleneck for the hydrogen to be used as electron donor (Gonzálezcabaleiro et al. 2013). For the tests with acetate/ethanol ratio less than 1:1, the hydrogen content increased along the fermentation process. Although the ΔG° of hydrogen as electron donor is much more negative than ethanol as electron donor (Equation 1-3.4), the results showed that ethanol is more easily consumed as electron donor than hydrogen. This may due to the high mass transfer resistance between hydrogen and reaction phase. The results indicate that at high ethanol levels, no additional electron donors are needed for the caproate production process. Same conclusion was also made by Liu et al. (2016) that the electron donor was sufficient for the chain elongation reaction

291	when acid/alcohol ratio was less than 1:2.
292	
293	Fig. 4 Change of hydrogen content along the fermentation process in different
294	batches
295	
296	3.3 Caproate production from high ethanol concentration wastewater
297	To explore the possibility for caproate production from high ethanol concentration
298	wastewaters, 500 mmol/L (23 g/L) ethanol along with 50 mmol/L (3 g/L) acetate were
299	used as carbon source. It can be seen from Fig. 5A that bacteria grew very fast in the
300	medium containing high ethanol concentration. Cell dry weight achieved 0.75 g/L in 3
301	d cultivation. Subsequently the fast growing cells formed flocks in the solution,
302	making determination of the cell concentration through a small amount of sample
303	unreliable due to the inhomogeneity issues. However, we could also observe that the
304	microbes entered exponential growth directly without experiencing a lag phase, and
305	the fermentation process terminated in 5 d. Microbial growth rate of 12.67 mg/L/h
306	was obtained. Comparing with the batch tests using 23 g/L ethanol and 3 g/L acetate
307	as substrate, both microbial growth rate and maximum cell dry weight were
308	significantly enhanced. Similar to microbial growth, pH dropped from pH 7.5 to pH
309	6.2 in 3 d, and then remained constant at around pH 6.1.
310	As shown in Fig. 5B, acetate and ethanol decreased with the microbial growth. After
311	three days, acetate concentration decreased to an undetectable level and ethanol was at
312	around 15 g/L. Butyrate increased in first 36 h, showing that acetate and ethanol were

mmol/L)
Fig. 5 Volatile fatty acids production from acetate (50 mmol/L) and ethanol (500
concentration stimulated both microbial growth and fermentative caproate production.
summary, 23 g/L ethanol showed no inhibition on C. kluyveri, and the high substrate
fermentation process may enhance the final caproate yield (Jeon et al., 2013).In
the caproate production, in situ recovery of the formed caproate during the
2015; Ganigué et al., 2016; Liu et al., 2016; Lonkar et al., 2016). To further enhance
Weimer and Stevenson, 2012; Jeon et al., 2013; Vasudevan et al., 2014; Weimer et al.
literature and were in the range from 0.8 g/L to 8.6 g/L (Steinbusch et al., 2011;
caproate concentrations through microbial fermentation, have been reported in the
Another possible reason could be product inhibition. Different maximum achieved
been proposed that the chain elongation reaction needs to be stimulated by acetate.
termination of fermentation process may be due to the acetate depletion, since it has
less than 25 % when initial ethanol concentration increased from 5 to 40 g/L. The
et al. (2016) reported that ethanol conversion efficiency decreased from over 80 % to
efficiency (Consumed amount /Original amount) of ethanol was around 48 %. Lonkar
and highest concentration of 8.42 g/L was obtained. It can be seen that the conversion
Ding et al., 2010). Caproate concentration increased significantly in first three days
g/L due to elongation of butyrate to caproate (Equation 3.1, 3.3) (Mu and Yu, 2006;
first converted to butyrate (Equation 3). Subsequently, butyrate decreased to under 5

335	Caproate production from different ethanol concentrations (Table 1, batch 2) was
336	studied. Since little hydrogen was used in batch tests with low ethanol concentration,
337	no hydrogen was added as electron donor in this test. VFA production in different test
338	groups is shown in Fig. 6.
339	Similar with the results obtained in 3.2, low concentrations of caproate was produced
340	from sole acetate. Then, with the increase of ethanol concentration from $9.2~\mathrm{g/L}$ to $23~\mathrm{cm}$
341	g/L, acetate/ethanol ratio decreased from infinity to 1:10, caproate production
342	increased from 7.66 to 8.42 g/L. However, Gildemyn et al. (2017) obtained more
343	efficient caproate production with acetate/ethanol ratio 1:3 instead of 1:10 in
344	continuous fermentation, indicating the optimal substrate composition is affected by
345	the operation mode. Then, with the further increase of ethanol concentration to 36.8
346	g/L, caproate concentration decreased to 4.93 g/L. On the other hand, valerate showed
347	a significant increase from 3.66 mg/L to 148.49 mg/L with the increase of ethanol
348	concentration. The results indicate that metabolic pathway was changed from caproate
349	formation to valerate production in C. kluyveri when ethanol was over 23 g/L.
350	Butyrate production decreased from 2.56 to 0.23 g/L with the decrease of
351	acetate/ethanol ratio, which was because less butyrate was formed with the decrease
352	of acetate while more butyrate was turned to caproate with the increase of ethanol.
353	When ethanol concentration was further increased to 46 g/L, little VFA production
354	was observed, indicating that C. kluyveri was inhibited. Lonkar et al. (2016) also
355	observed no chain elongation when ethanol concentration was over 40 g/L. Different
356	from the results obtained in 3.2, no propionate was detected in all the test groups,

357	which may because of the absence of hydrogen.
358	
359	Fig. 6 Volatile fatty acids production at different acetate/ethanol ratios
360	
361	4. Conclusions
362	Caproate production through chain elongation by Clostridium kluyveri was conducted,
363	and high ethanol concentrations (up to 46 g/L) was for the first time explored in this
364	study. The results showed great effect of acetate/ethanol ratios ranged from 1:40 to 4:1
365	on biosynthesis of caproate. Caproate production can be enhanced through the
366	increase of ethanol concentration. Follow-up studies can focus on optimizing the
367	fermentation process considering the interactions between different parameters, like
368	pH, acetate/ethanol ratio and temperature; exploring more strains that are capable of
369	high efficient chain elongation as well as high tolerance to ethanol and final products.
370	Further development of innovative bioprocess that could further convert the caproate
371	to the corresponding alcohol would promote the wide application of the technology.
372	
373	Acknowledgement
374	The authors thank the technical assistance by Hector Gracia with analytical
375	measurements. This research is supported financially by the Danish Council for
376	Independent Research (DFF-1335-00142) and Novo Nordisk Foundation
377	(NNF16OC0021568). The authors would like to thank the financial support provided
378	by China Scholarship Council (CSC).

379 **References:**

- 380 1. Agler MT, Spirito CM, Usack JG, Werner JJ, Angenent LT. 2012. Chain
- 381 elongation with reactor microbiomes: upgrading dilute ethanol to medium-chain
- carboxylates. Energ Environ Sci. 5: 8189-8192.
- 383 2. Agler MT, Spirito CM, Usack JG, Werner JJ, Angenent LT. 2014. Development of
- a highly specific and productive process for n-caproic acid production: applying
- lessons from methanogenic microbiomes. Water Science & Technology. 69: 62-68.
- 386 3. Agler MT, Wrenn BA, Zinder SH, Angenent LT. 2011. Waste to bioproduct
- conversion with undefined mixed cultures: the carboxylate platform. Trends
- 388 Biotechnol. 29: 70-78.
- 389 4. APHA. 1995. Standard methods for the examination of water and wastewater.
- Washington DC, USA: American Public Health Association.
- 391 5. Bornstein BT, Barker HA. 1948. The energy metabolism of *Clostridium kluyveri*
- and the synthesis of fatty acids. J Biol Chem. 172: 659-69.
- 393 6. Brar KK, Kaur S, Chadha BS. 2016. A novel staggered hybrid SSF approach for
- efficient conversion of cellulose/hemicellulosic fractions of corncob into ethanol.
- 395 Renew Energ. 98: 16-22.
- 396 7. Butkus MA, Hughes KT, Bowman DD, Liotta JL, Jenkins MB, Labare MP. 2010.
- Inactivation of Ascaris suum by Short-Chain Fatty Acids. Appl Environ Microb.
- 398 77: 363-366.
- 399 8. Coma M, Vilchez-Vargas R, Roume H, Jauregui R, Pieper DH, Rabaey K. 2016.

400 Product Diversity Linked to Substrate Usage in Chain Elongation by 401 Mixed-Culture Fermentation. Environ Sci Technol. 50: 6467-6476. Desbois AP. 2012. Potential applications of antimicrobial fatty acids in medicine, 402 403 agriculture and other industries. Recent patents on anti-infective drug discovery. 7: 404 111-22. 10. Diender M, Stams AJM, Sousa DZ. 2016. Production of medium-chain fatty acids 405 and higher alcohols by a synthetic co-culture grown on carbon monoxide or syngas. 406 Biotechnol Biofuels. 9: 82. 407 11. Ding H, Tan GA, Wang J. 2010. Caproate formation in mixed-culture fermentative 408 409 hydrogen production. Bioresour Technol. 101: 9550-9559. 12. Dworkin M, Falkow S, Rosenberg E, Schleifer K, Stackebrandt E. 2006. The 410 Prokaryotes: Vol. 4: Bacteria: Firmicutes, Cyanobacteria: Springer Science & 411 Business Media. 412 413 13. Ganigué R, Sánchez-Paredes P, Bañeras L, Colprim J. 2016. Low fermentation pH is a trigger to alcohol production, but a killer to chain elongation. Front Microbiol. 414 415 7:1-11. 416 14. Gildemyn S, Molitor B, Usack JG, Nguyen M, Rabaey K, Angenent LT. 2017. 417 Upgrading syngas fermentation effluent using *Clostridium kluyveri* in a continuous 418 fermentation. Biotechnol Biofuels. 10: 83. 419 15. Gonzálezcabaleiro R, Lema JM, Rodríguez J, Kleerebezem R. 2013. Linking thermodynamics and kinetics to assess pathway reversibility in anaerobic 420 421 bioprocesses. Energ Environ Sci. 6 (12): 3780.

422	16.	Grootscholten TIM, Steinbusch KJJ, Hamelers HVM, Buisman CJN. 2013.
423		Improving medium chain fatty acid productivity using chain elongation by
424		reducing the hydraulic retention time in an upflow anaerobic filter. Bioresour
425		Technol; 136: 735-738.
426	17.	Harvey BG, Meylemans HA. 2014. 1-Hexene: a renewable C6 platform for
427		full-performance jet and diesel fuels. Green Chem. 16: 770-776.
428	18.	Hu X, Du H, Xu Y. 2015. Identification and quantification of the caproic
429		acid-producing bacterium Clostridium kluyveri in the fermentation of pit mud used
430		for Chinese strong-aroma type liquor production. Int J Food Microbiol. 214:
431		116-122.
432	19.	Isom CE, Nanny MA, Tanner RS. 2015. Improved conversion efficiencies for
433		n-fatty acid reduction to primary alcohols by the solventogenic acetogen
434		"Clostridium ragsdalei". J Ind Microbiol Biot. 42: 29-38.
435	20.	Jeon BS, Kim BC, Um Y, Sang BI. 2010. Production of hexanoic acid from
436		D-galactitol by a newly isolated <i>Clostridium</i> sp. BS-1. Appl Microbiol Biotechnol.
437		88: 1161-7.
438	21.	Jeon BS, Moon C, Kim BC, Kim H, Um Y, Sang BI. 2013. In situ extractive
439		fermentation for the production of hexanoic acid from galactitol by <i>Clostridium</i> sp.
440		BS-1. Enzyme Microb Tech. 53: 143-151.
441	22.	Kenealy WR, Cao Y, Weimer PJ. 1995. Production of caproic acid by cocultures of
442		ruminal cellulolytic bacteria and Clostridium kluyveri grown on cellulose and
443		ethanol. Appl Microbiol Biotechnol. 44: 507-13.

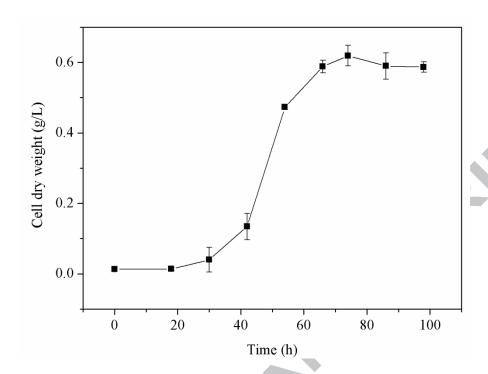
- 444 23. Kenealy WR, Waselefsky DM. 1985. Studies on the substrate range of
- Clostridium kluyveri; the use of propanol and succinate. Archives Microbiol, 141:
- 446 187-194.
- 447 24. Kucek LA, Nguyen M, Angenent LT. 2016. Conversion of l-lactate into
- n-caproate by a continuously fed reactor microbiome. Water Res; 93: 163-171.
- 25. Lee WS, Chua ASM, Yeoh HK, Ngoh GC. 2014. A review of the production and
- applications of waste-derived volatile fatty acids. Chem Eng J. 235: 83-99.
- 451 26. Levy PF, Sanderson JE, Kispert RG, Wise DL. 1981. Biorefining of biomass to
- liquid fuels and organic chemicals. Enzyme Microb Tech. 3: 207-215.
- 453 27. Liu Y, Lü F, Shao L, He P. 2016. Alcohol-to-acid ratio and substrate concentration
- affect product structure in chain elongation reactions initiated by unacclimatized
- 455 inoculum. Bioresour Technol. 218: 1140-1150.
- 456 28. Lonkar S, Fu Z, Holtzapple M. 2016. Optimum alcohol concentration for chain
- elongation in mixed-culture fermentation of cellulosic substrate. Biotechnol
- 458 Bioeng. 113: 2597-2604.
- 459 29. Mishra A, Sharma AK, Sharma S, Bagai R, Mathur AS, Gupta RP, Tuli DK. 2016.
- Lignocellulosic ethanol production employing immobilized Saccharomyces
- cerevisiae in packed bed reactor. Renew Energ. 98: 57-63.
- 462 30. Mu Y, Yu HQ. 2006. Biological hydrogen production in a UASB reactor with
- granules. I: Physicochemical characteristics of hydrogen-producing granules.
- 464 Biotechnol Bioeng. 94: 980-987.
- 465 31. Perez JM, Richter H, Loftus SE, Angenent LT. 2013. Biocatalytic reduction of

466 short-chain carboxylic acids into their corresponding alcohols with syngas 467 fermentation. Biotechnol Bioeng. 110: 1066-1077. 32. Seedorf H, Fricke WF, Veith B, Bruggemann H, Liesegang H, Strittmatter A, 468 469 Miethke M, Buckel W, Hinderberger J, Li F, Hagemeier C, Thauer RK, Gottschalk G. 2008. The genome of *Clostridium kluyveri*, a strict anaerobe with unique 470 metabolic features. Proc Natl Acad Sci USA. 105: 2128-33. 471 33. Spirito CM, Richter H, Rabaey K, Stams AJ, Angenent LT. 2014. Chain 472 473 elongation in anaerobic reactor microbiomes to recover resources from waste. Curr Opin Biotech. 27: 115. 474 475 34. Stadtman ER, Barker HA. 1949. Fatty acid synthesis by enzyme preparations of 476 Clostridium kluyveri. VI. Reactions of acyl phosphates. J Biol Chem. 180: 477 1095-1115. 35. Steinbusch KJ, Hamelers HV, Plugge CM, Buisman CJ. 2011. Biological 478 formation of caproate and caprylate from acetate: fuel and chemical production 479 from low grade biomass. Energ Environ Sci. 4: 216-224. 480 481 36. Steinbusch KJJ, Arvaniti E, Hamelers HVM, Buisman CJN. 2009. Selective inhibition of methanogenesis to enhance ethanol and n-butyrate production 482 483 through acetate reduction in mixed culture fermentation. Bioresour Technol. 100: 484 3261-3267. 485 37. Thauer RK, Jungermann K, Henninger H, Wenning J, Decker K. 1968. The energy metabolism of *Clostridium kluyveri*. European J Biochem. 4: 173-180. 486

38. Vasudevan D, Richter H, Angenent LT. 2014. Upgrading dilute ethanol from

488		syngas fermentation to n-caproate with reactor microbiomes. Bioresour Technol.
489		151: 378-382.
490	39.	Wallace RJ. 2003. Eubacterium pyruvativorans sp. nov., a novel non-saccharolytic
491		anaerobe from the rumen that ferments pyruvate and amino acids, forms caproate
492		and utilizes acetate and propionate. Int J Syst Evol Micr. 53: 965-970.
493	40.	Wallace RJ, Chaudhary LC, Miyagawa E, McKain N, Walker ND. 2004.
494		Metabolic properties of Eubacterium pyruvativorans, a ruminal
495		'hyper-ammonia-producing' anaerobe with metabolic properties analogous to
496		those of Clostridium kluyveri. Microbiol-SGM; 150 (9): 2921-2930.
497	41.	Watt S, Sidhu HS, Nelson MI, Ray AK. 2007. Analysis of a model for ethanol
498		production through continuous fermentation. Int J Chem React Eng. 49: 85-99.
499	42.	Weimer PJ, Nerdahl M, Brandl DJ. 2015. Production of medium-chain volatile
500		fatty acids by mixed ruminal microorganisms is enhanced by ethanol in co-culture
501		with Clostridium kluyveri. Bioresour Technol. 175: 97-101.
502	43.	Weimer PJ, Stevenson DM. 2012. Isolation, characterization, and quantification of
503		Clostridium kluyveri from the bovine rumen. Appl Microbiol Biot. 94: 461-466.
504	44.	Yang Y, Chen Q, Guo J, Hu Z. 2015. Kinetics and methane gas yields of selected
505		C1 to C5 organic acids in anaerobic digestion. Water Res. 87: 112-118.
506	45.	Yin YN, Wang JL. 2016. Changes in microbial community during biohydrogen
507		production using gamma irradiated sludge as inoculum. Bioresour Technol. 200:
508		217-222.
509		
510		

511	Legends
512	Fig. 1 Growth curve of Clostridium kluyveri cultivated in DSM-52 medium
513	Fig. 2 Volatile fatty acids production from acetate (50 mmol/L) and ethanol (50
514	mmol/L)
515	Fig. 3 Volatile fatty acids production at different acetate/ethanol ratios
516	Fig. 4 Change of hydrogen content along the fermentation process in different batches
517	Fig. 5 Volatile fatty acids production from acetate (50 mmol/L) and ethanol (500
518	mmol/L)
519	Fig. 6 Volatile fatty acids production at different acetate/ethanol ratios
520	Table 1 Experimental set up of the different batch tests.
521	

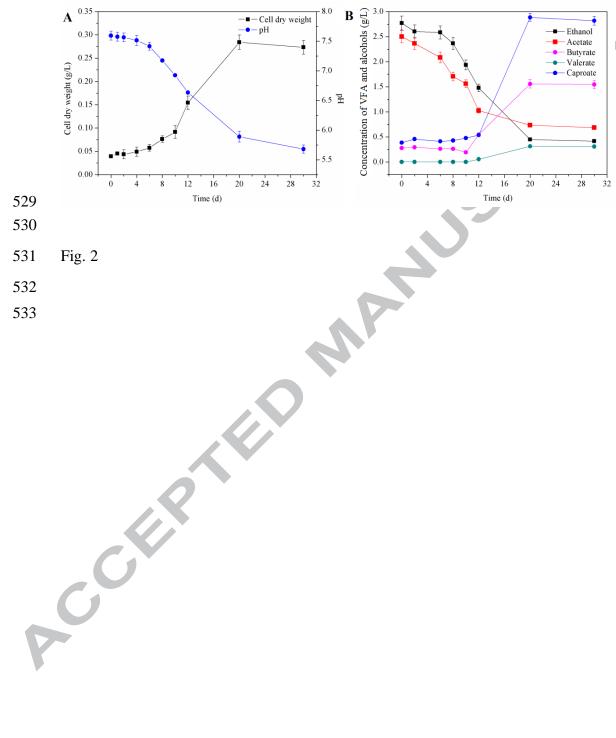


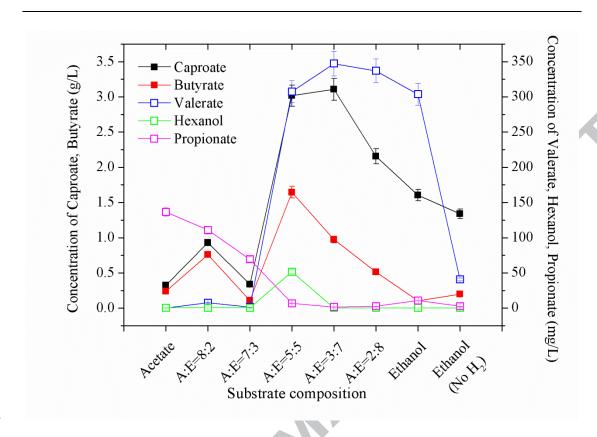
524 Fig. 1

527

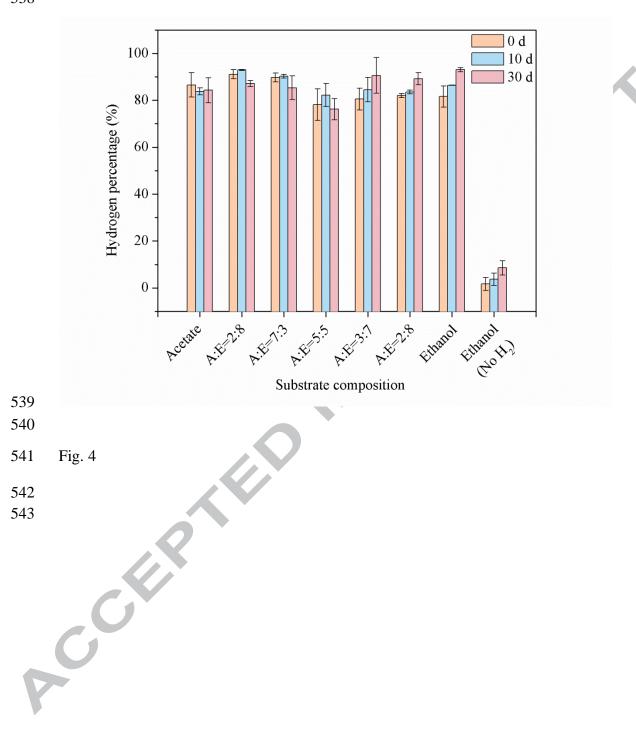
528

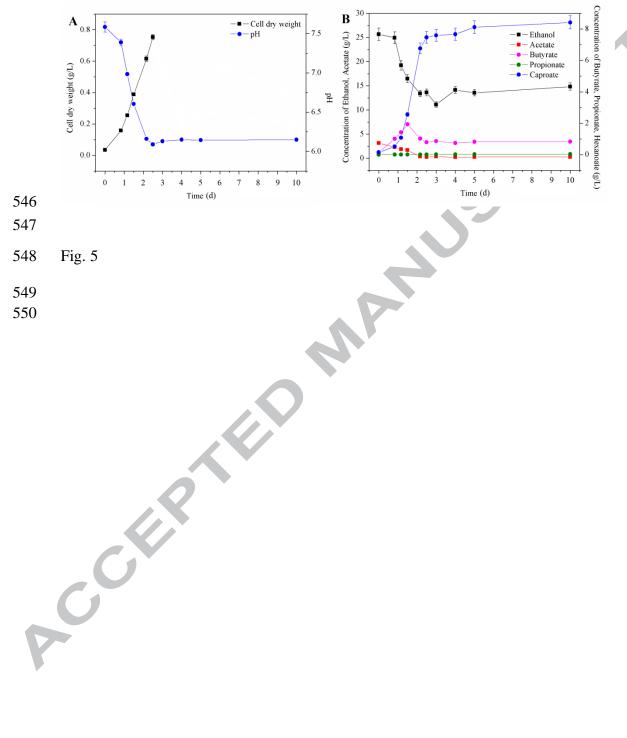
A -■- Cell dry weight •— pH 0.30 0.25 Cell dry weight (g/L) 7.0 0.20 6.5 H 0.15 0.10 6.0 0.05 5.5 0.00 -28 12 16 20 24 32





536 Fig. 3





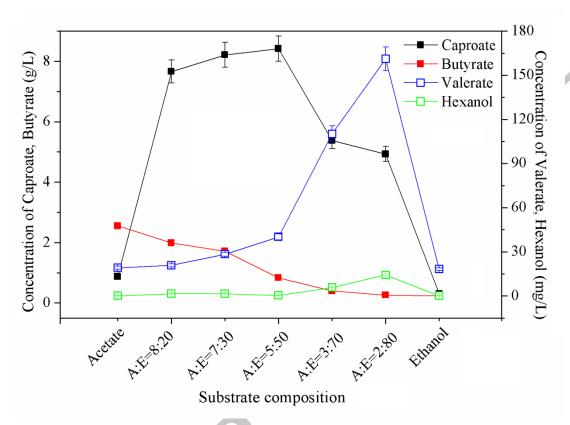


Fig. 6

Table 1 Composition of carbon source and addition of hydrogen in different batch tests

Batch	Carbon source (mmol/L)		Additional electron donor
	Acetate	Ethanol	H ₂ (mL)
Batch 1			.0
Acetate	100	0	480
A:E=8:2	80	20	480
A:E=7:3	70	30	480
A:E=5:5	50	50	480
A:E=3:7	30	70	480
A:E=2:8	20	80	480
Ethanol	0	100	480
Ethanol(No H ₂)	0	100	0
Batch 2			
Acetate	100	0	0
A:E=8:20	80	200	0
A:E=7:30	70	300	0
A:E=5:50	50	500	0
A:E=3:70	30	700	0
A:E=2:80	20	800	0
Ethanol	0	1000	0

Highlights

563	•	The composition and yield of VFA was influenced by acetate/ethanol ratio.
564	•	Ethanol was used in priority as electron donor than hydrogen.
565	•	High carbon source concentration enhanced caproate production.
566 567	•	Ethanol concentration over 700 mM inhibited biosynthesis process.
568 569	•	Highest caproate concentration was achieved at acetate/ethanol ratio 1:10

