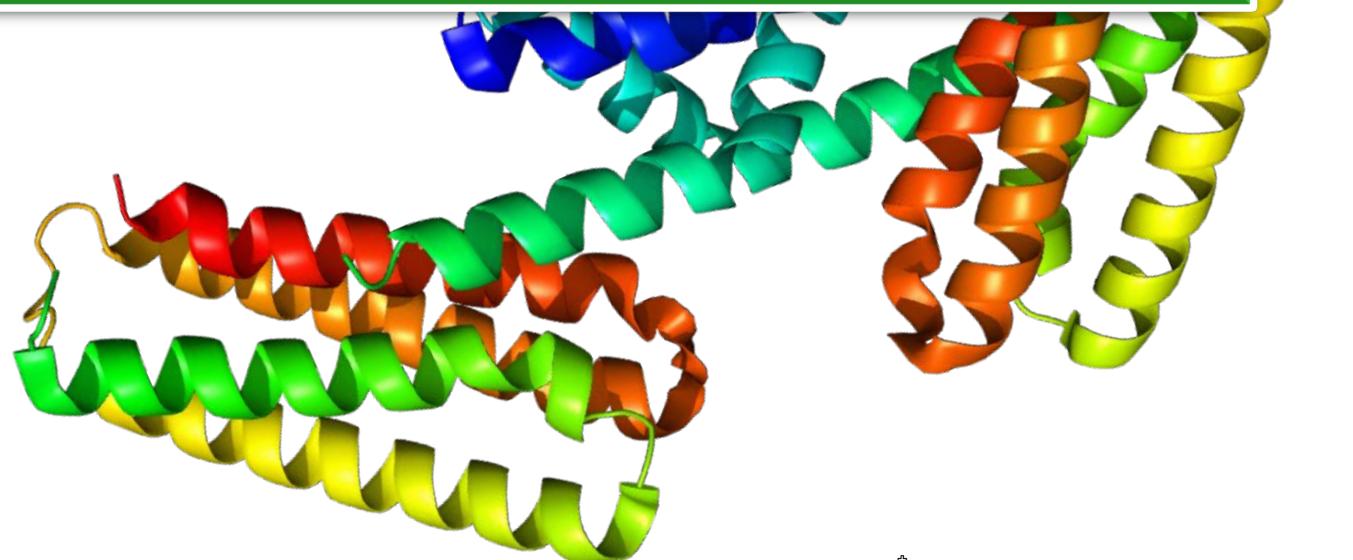


HYDROLYSIS OF THE PROTEIN FRACTION OF THE INDUSTRIAL SOLID RESIDUE FROM RED ALGAE AFTER AGAR EXTRACTION

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INTERNATIONAL
CONFERENCE

COST Action GREENERING
CA 18224
Green Chemical Engineering Network
towards upscaling sustainable processes

Costa da Caparica, Portugal
15th - 17th February 2021



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2. EXPERIMENTAL SET-UP

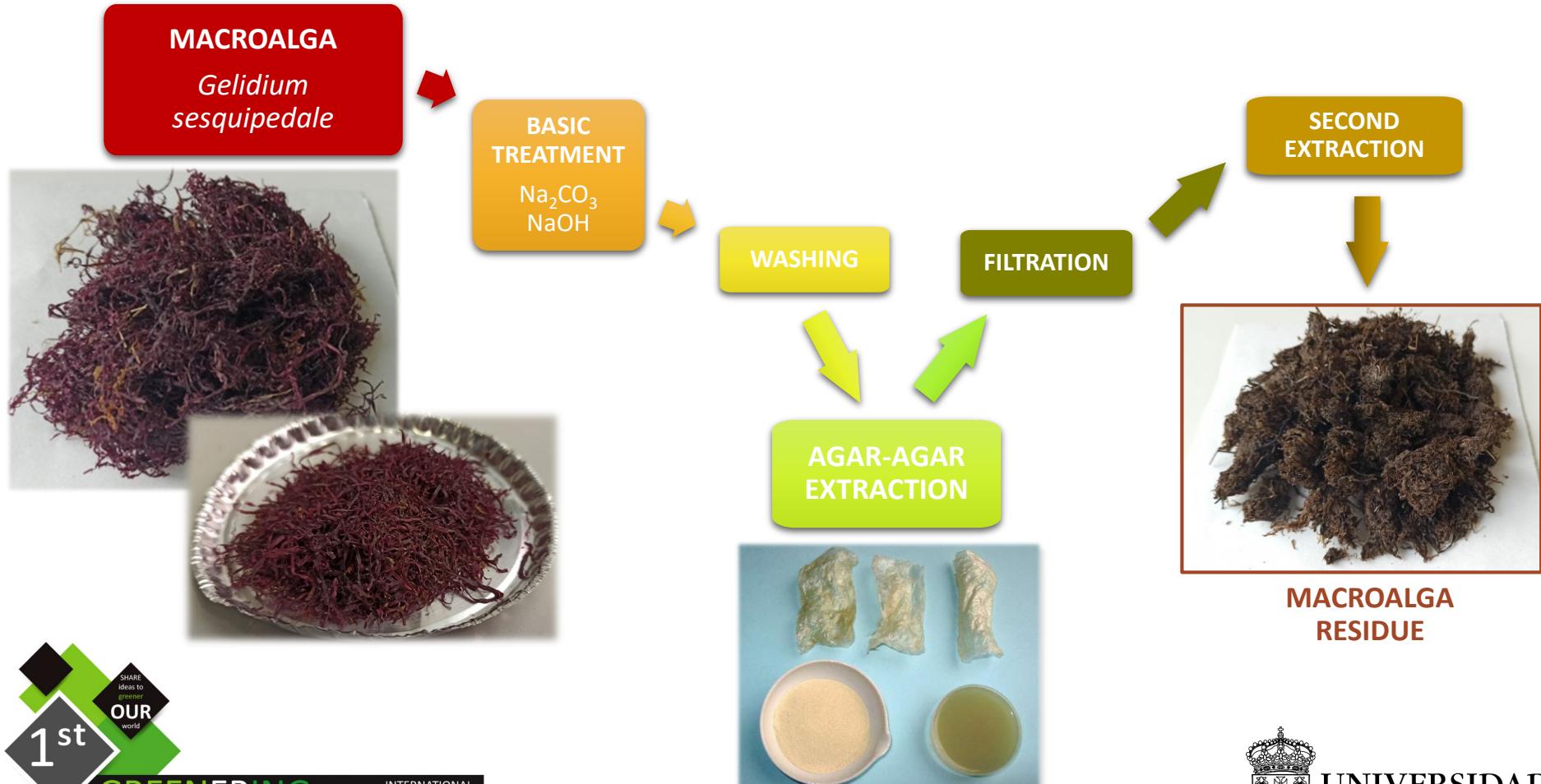
3. RESULTS

- ✓ Protein, Total Organic Carbon and antioxidant activity of SW extracts
- ✓ Solid residue valorization
- ✓ Comparison with other hydrolytic techniques

4. CONCLUSIONS

INDUSTRIAL AGAR EXTRACTION PROCESS

Experimental
Results
Conclusions



MACROALGA RESIDUE

Residual agar = 6.8%

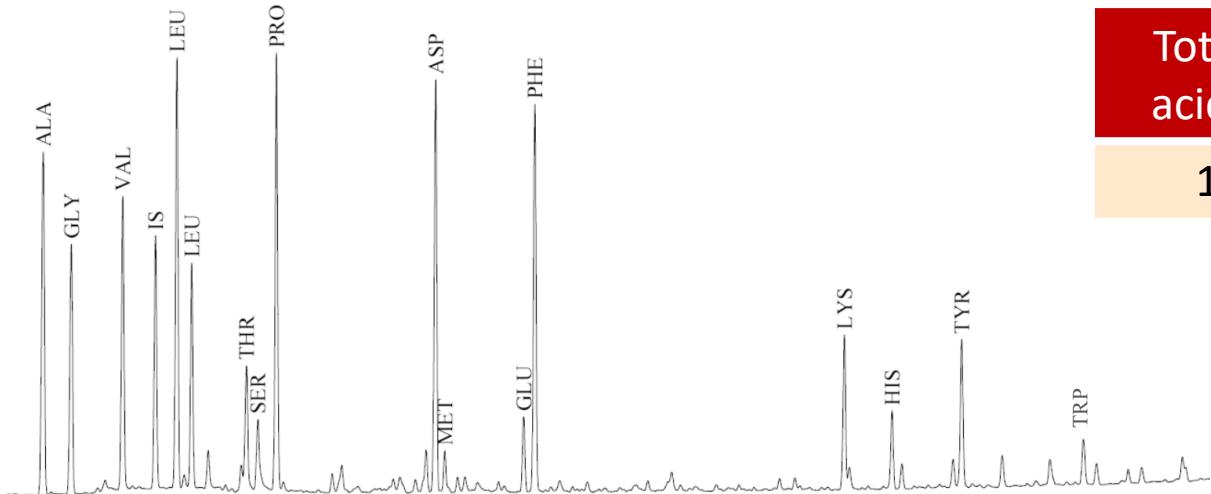


| | <i>G. Sesquipedale</i> | Macroalga Residue |
|---------------|----------------------------------|----------------------------------|
| CARBOHYDRATES | 38 ± 1 | 42 ± 2 |
| Glucans | 10.7 ± 0.3 | 23.4 ± 0.9 |
| Galactans | 21.3 ± 0.5 | 10.9 ± 0.5 |
| Arabinans | 1.4 ± 0.1 | 2.9 ± 0.2 |
| Uronic acids | 4.3 ± 0.1 | 3.8 ± 0.1 |
| LIGNIN | 11.3 ± 1 | 12 ± 1 |
| Soluble | 11 ± 0.1 | 8.7 ± 0.1 |
| Insoluble | 0.3 ± 0.1 | 3 ± 1 |
| PROTEINS | 14.9 ± 0.3 | 21 ± 1 |
| LIPIDS | 0.7 ± 0.2 | 0.87 ± 0.09 |
| ASHES | 14.9 ± 0.3 | 22 ± 2 |

MACROALGA RESIDUE

21% PROTEINS: (*mg/g dry macroalga residue*)

| Ala | Gly | Val* | Leu* | Ile* | Thr* | Ser | Pro | Asp | Met* | Glu | Phe* | Lys* | His* | Tyr | Trp |
|------|-----|------|------|------|------|-----|------|------|------|------|------|------|------|-----|-----|
| 19.9 | 8.7 | 14 | 16.3 | 9.4 | 7.5 | 8 | 15.4 | 20.4 | 1.7 | 16.6 | 10.6 | 12 | 3.4 | 7.3 | 0.6 |



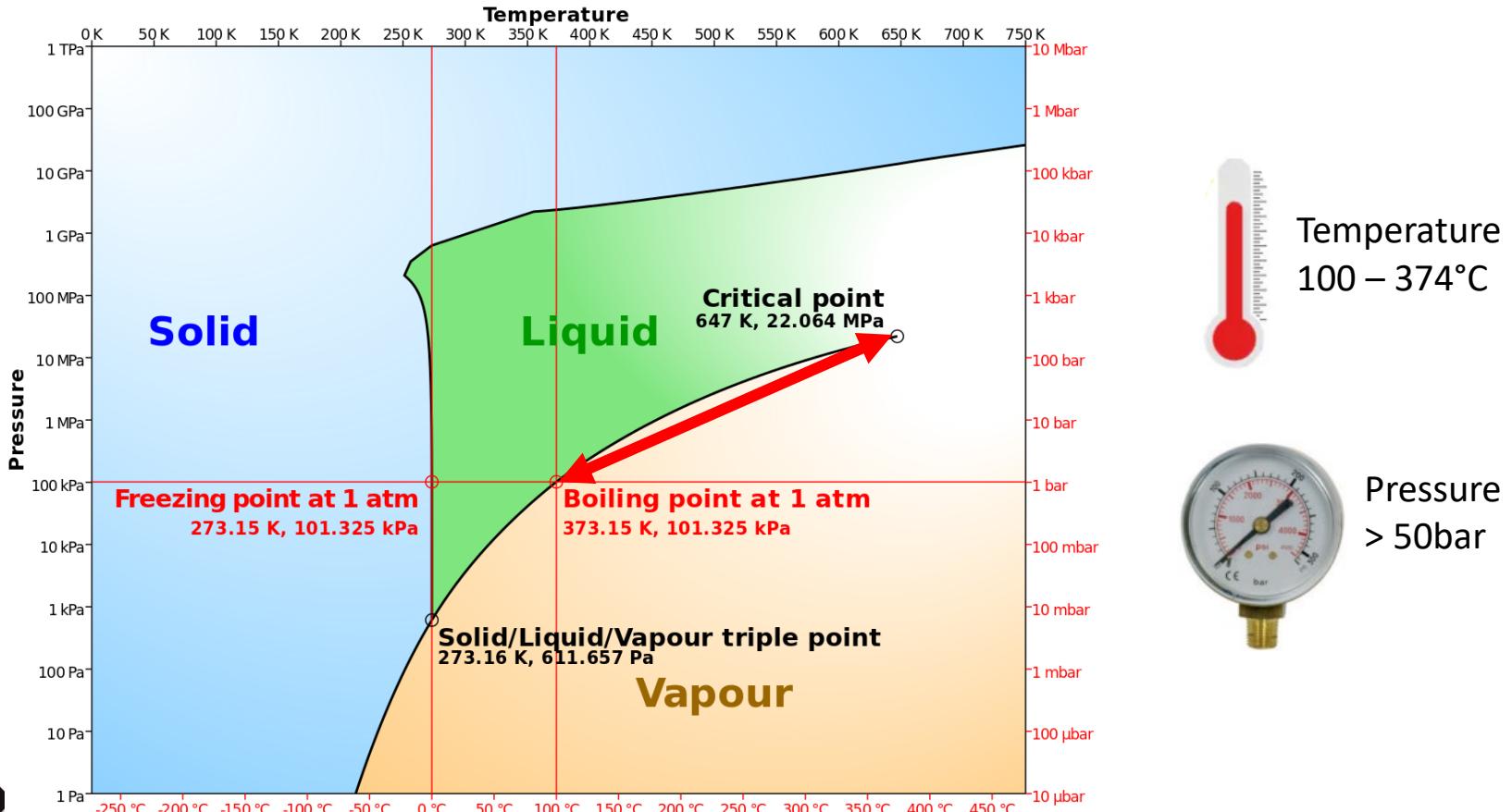
| Total amino acids (TAAs) | Essential amino acids (EAAs)* |
|--------------------------|-------------------------------|
| 172 ± 9 | 76 ± 5 |

Nitrogen Factor^a = 4.9

^aEstimated by calculation spreadsheets provided by NREL according to amino acids sample profile (<https://www.nrel.gov/>).

SUBCRITICAL WATER TECHNOLOGY

Experimental
Results
Conclusions



Temperature
100 – 374°C

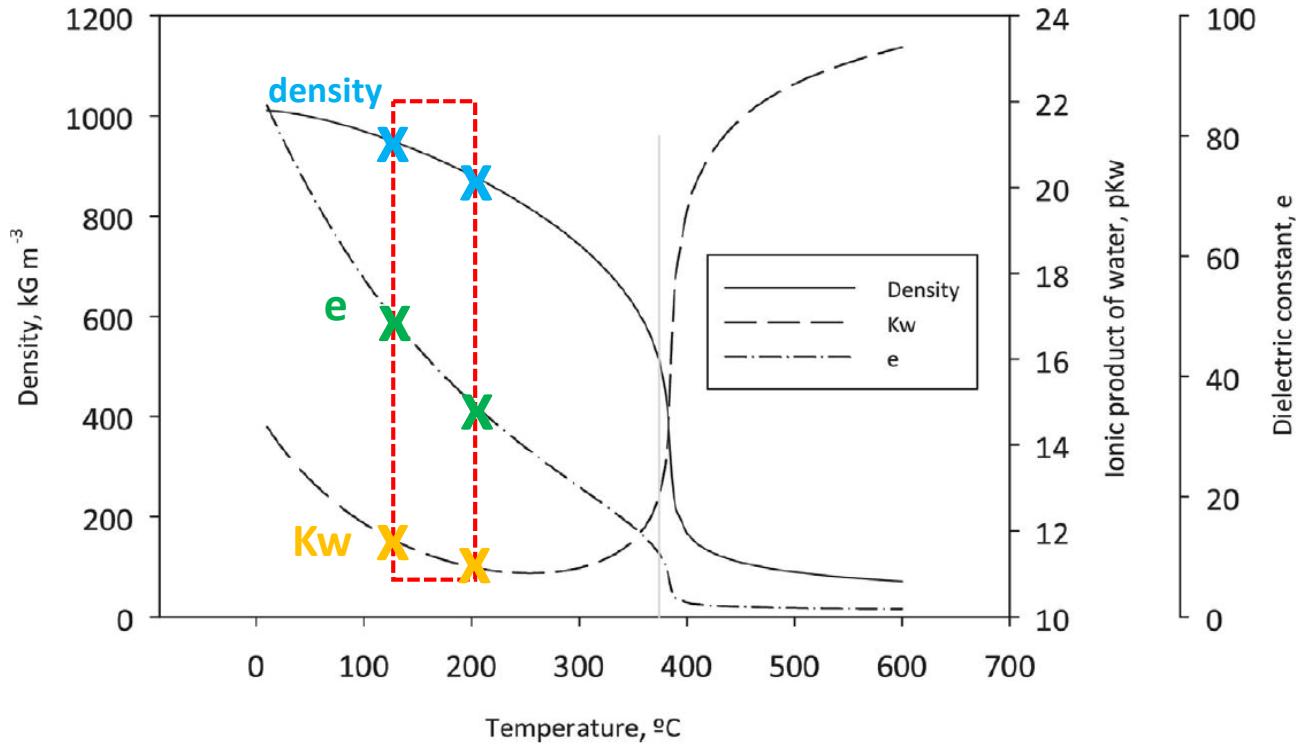


Pressure
> 50bar

SUBCRITICAL WATER TECHNOLOGY

Experimental
Results
Conclusions

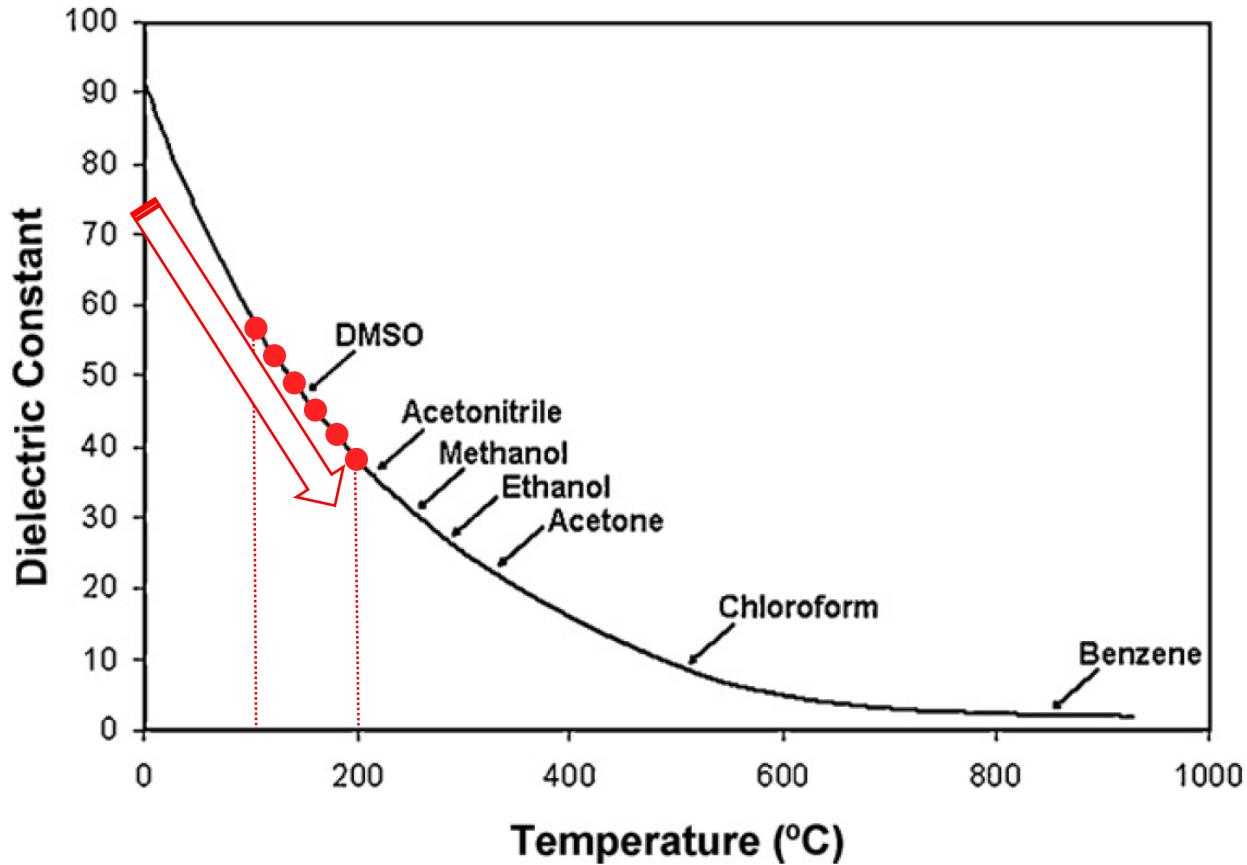
↓ density
↓ Kw
↓↓ e



*Cocero et al., *The Journal of Supercritical Fluids*, 2018, 133, 550-565

SUBCRITICAL WATER TECHNOLOGY

Experimental
Results
Conclusions



*Carr et al., *Chemical Engineering Journal*, 2011, 172, 1-17

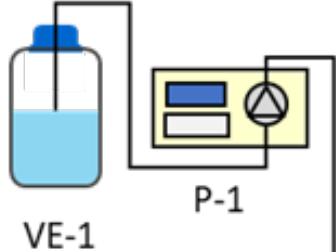
EXPERIMENTAL SET-UP

EXPERIMENTAL

Results

Conclusions

**SEMICONTINUOUS
FIXED-BED REACTOR**



**RAW
MATERIAL**



**Solid residue
after SWE**



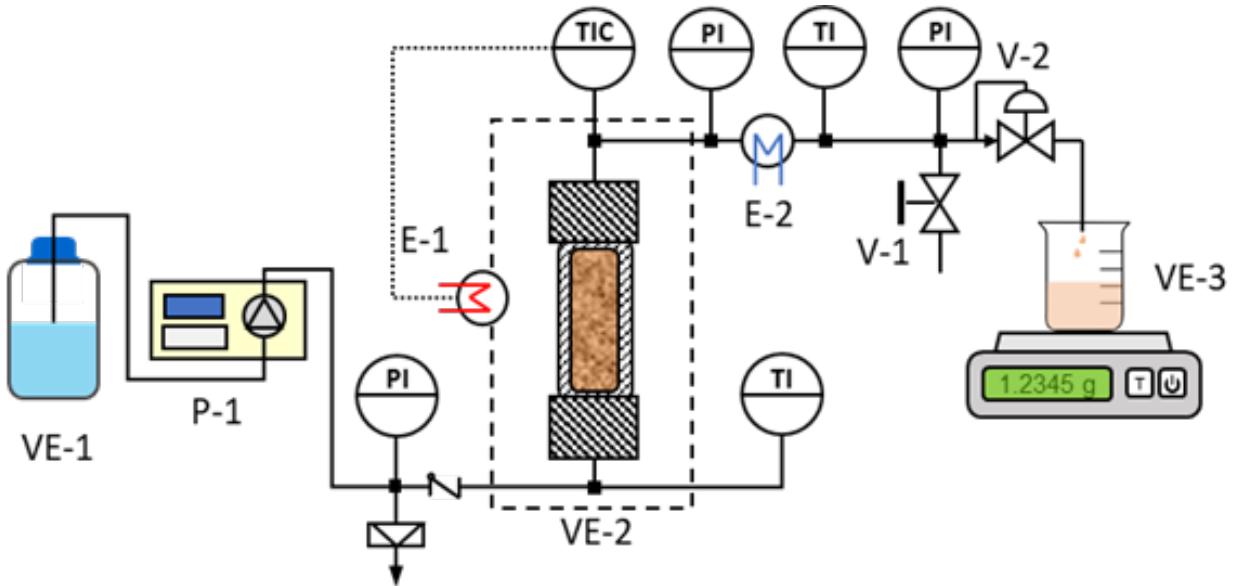
Subcritical water extracts

EXPERIMENTAL SET-UP

EXPERIMENTAL

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Conclusions



EXPERIMENTAL VARIABLES:



129, 142, 155,
171, 185 and
200°C



2 and 6 ml/min



240 minutes

PROTEIN SW EXTRACTION

Introduction

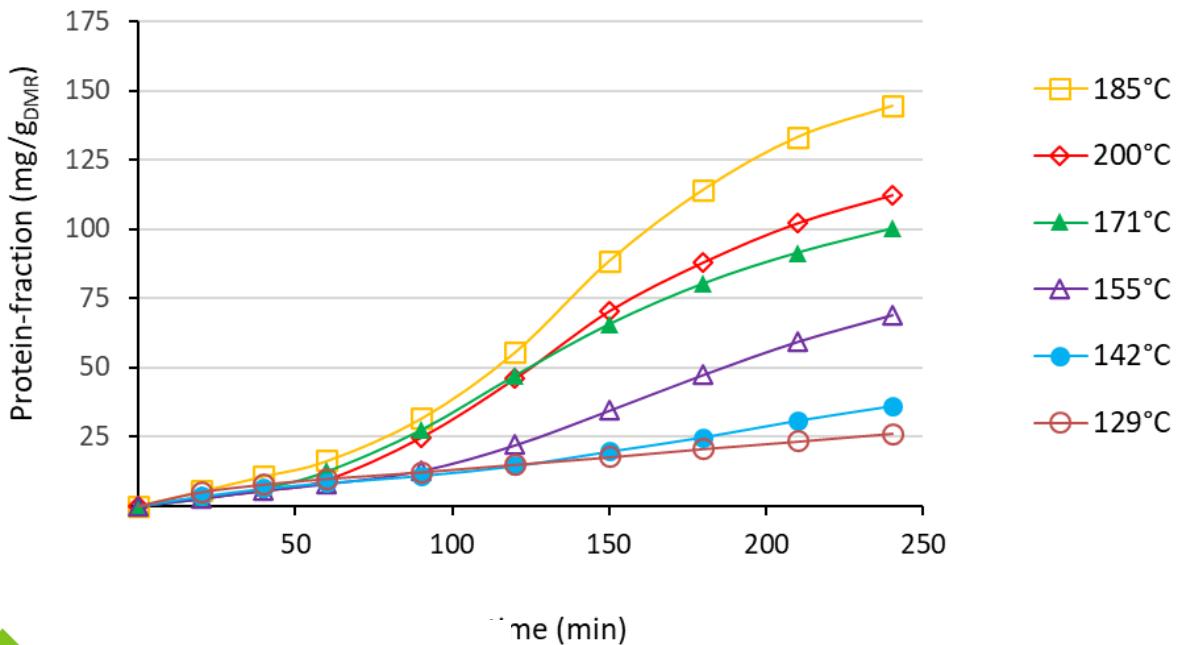
Experimental

RESULTS

Conclusions

PROTEIN:

Temperature effect



A maximum is observed at 185°C (68.5% yield)

Higher temperatures led to protein degradation at this residence time.

PROTEIN SW EXTRACTION

Introduction

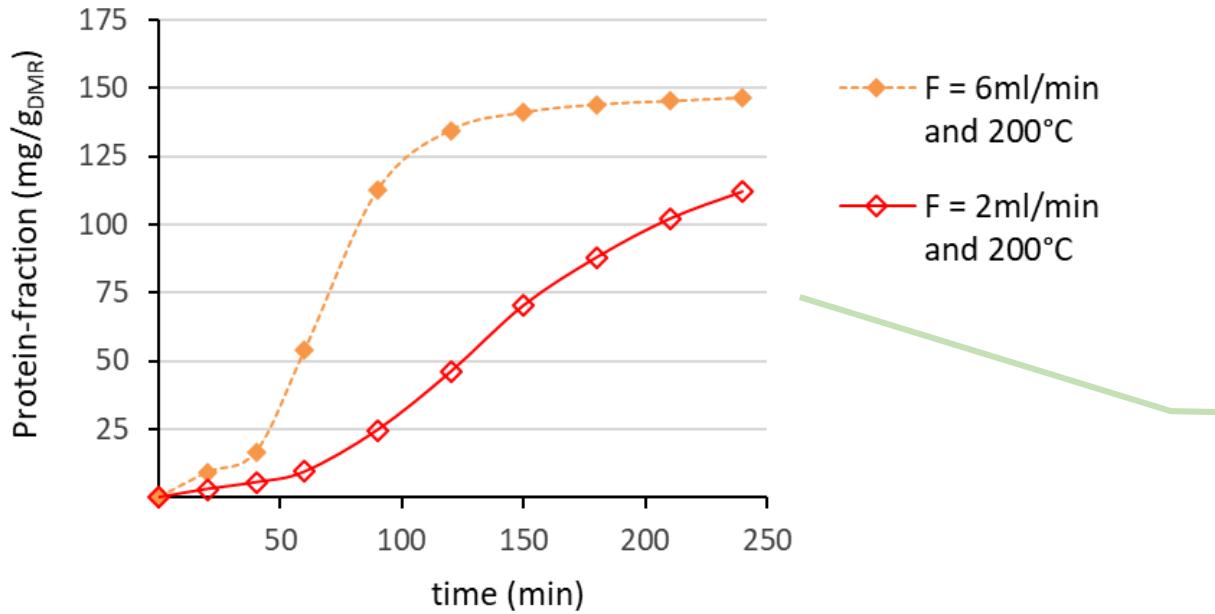
Experimental

RESULTS

Conclusions

PROTEIN:

Flow rate effect



Faster and greater extraction is achieved by working at higher flow rate at the same temperature (200°C) due to a residence time reduction.

$F = 2\text{ml}/\text{min}; \tau = 55.2\text{ min}$

$F = 6\text{ml}/\text{min}; \tau = 18.4\text{ min}$

PROTEIN SW EXTRACTION

Introduction

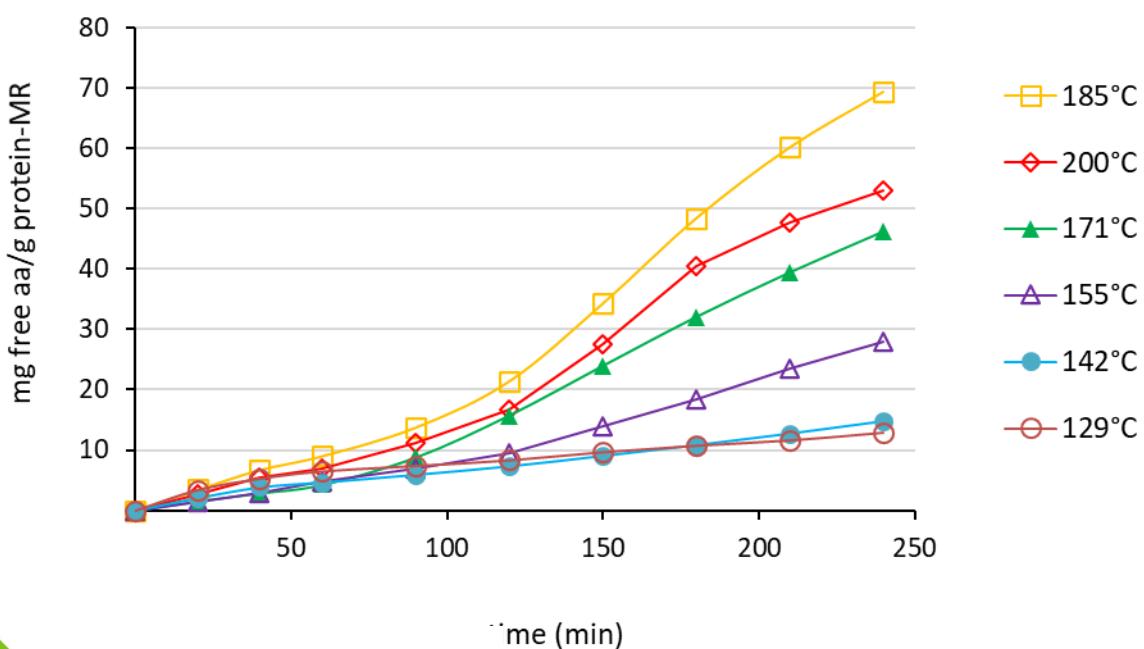
Experimental

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Free amino acids:

Temperature effect



At a constant flow rate of 2ml/min, a maximum at 185°C was observed.

Lower content of free amino acids was detected at 200°C because of amino acid degradation.

PROTEIN SW EXTRACTION

Introduction

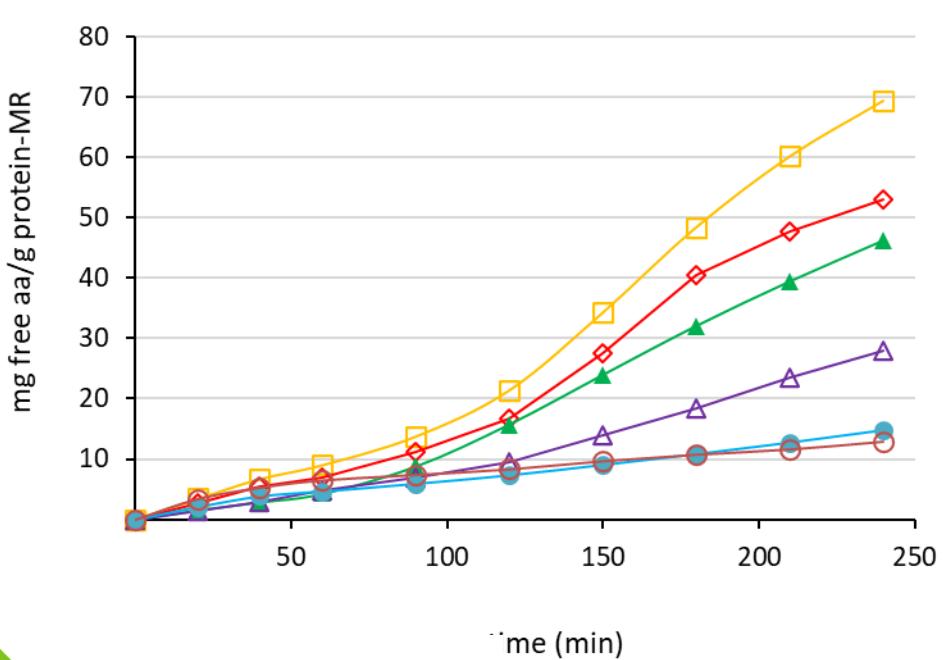
Experimental

RESULTS

Conclusions

Free amino acids:

Temperature effect



YIELDS (%):

| T (°C) | EAAs | TAAs |
|------------|------------|------------|
| 129 | 1.3 | 1.4 |
| 142 | 1.2 | 1.5 |
| 155 | 1.9 | 3.0 |
| 171 | 3.8 | 5.3 |
| 185 | 7.3 | 8.1 |
| 200 | 6 | 6 |

PROTEIN SW EXTRACTION

Introduction

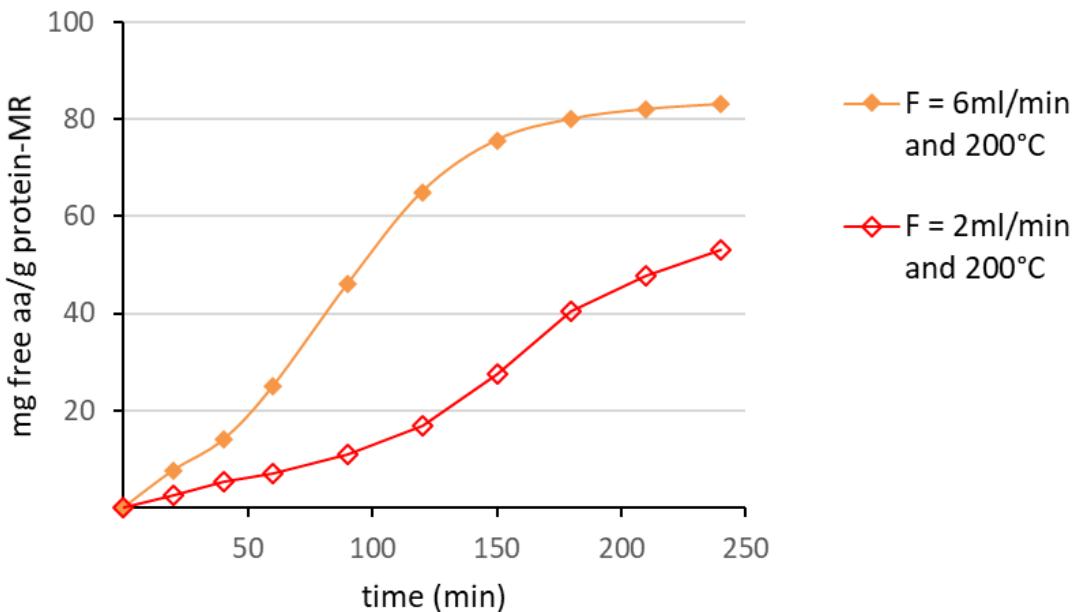
Experimental

RESULTS

Conclusions

Free amino acids:

Flow rate effect



YIELDS (%):

| Flow rate (ml/min) | R.T. (min) | EAAs | TAAs |
|--------------------|------------|------|------|
| 2 | 55.2 | 6 | 6 |
| 6 | 18.4 | 11 | 11 |

Decreasing the residence time by working at higher flow rate, led to faster and higher amino acids yields.

PROTEIN SW EXTRACTION

Introduction

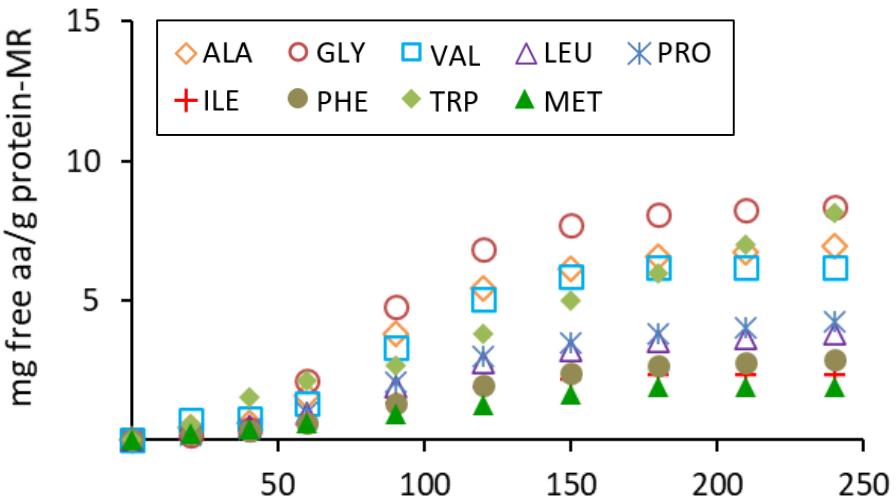
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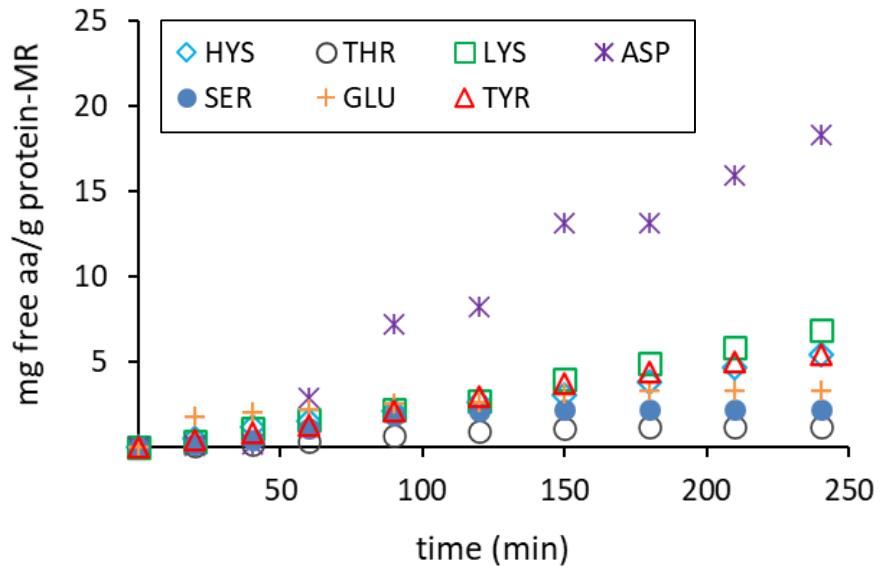
Conclusions

$F = 6\text{ml/min}$ $T = 200^\circ\text{C}$

APOLAR amino acids



POLAR amino acids



PROTEIN SW EXTRACTION

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Experimental

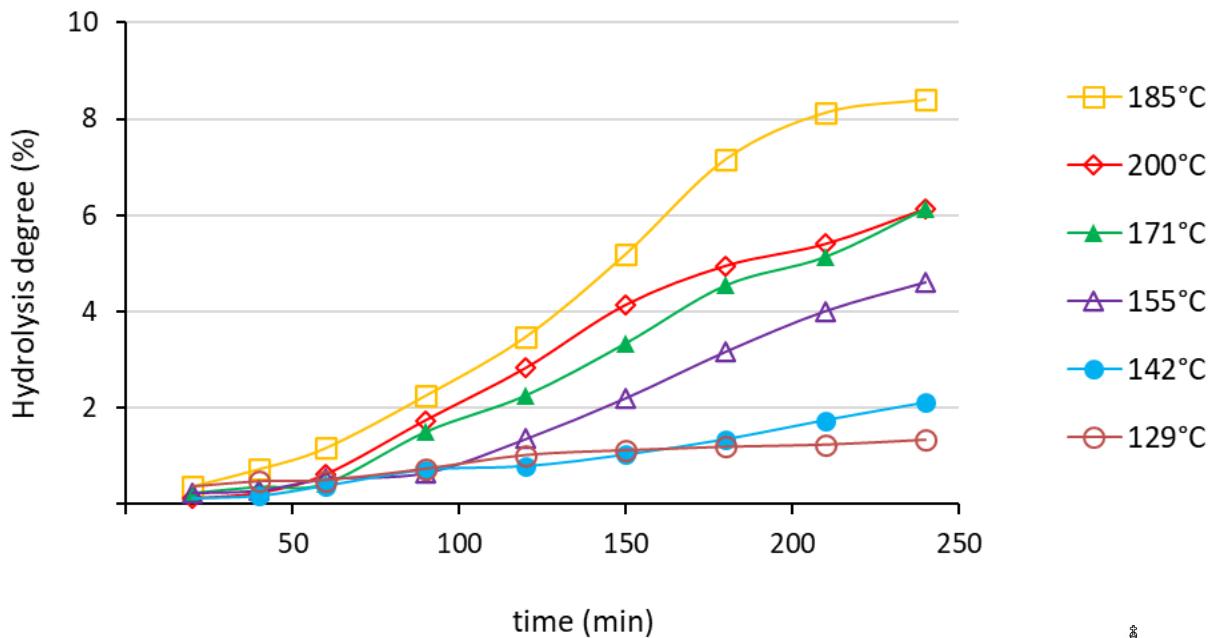
RESULTS

Conclusions

$$DH(\%) = \left(\frac{h}{h_{tot}} \right) \times 100$$

$h = \text{number of equivalent peptide bonds hydrolyzed}$
 $h_{tot} = \text{mmol of individual amino acids per gram}$
 $\text{in the unhydrolyzed protein}$

Temperature effect



PROTEIN SW EXTRACTION

Introduction

Experimental

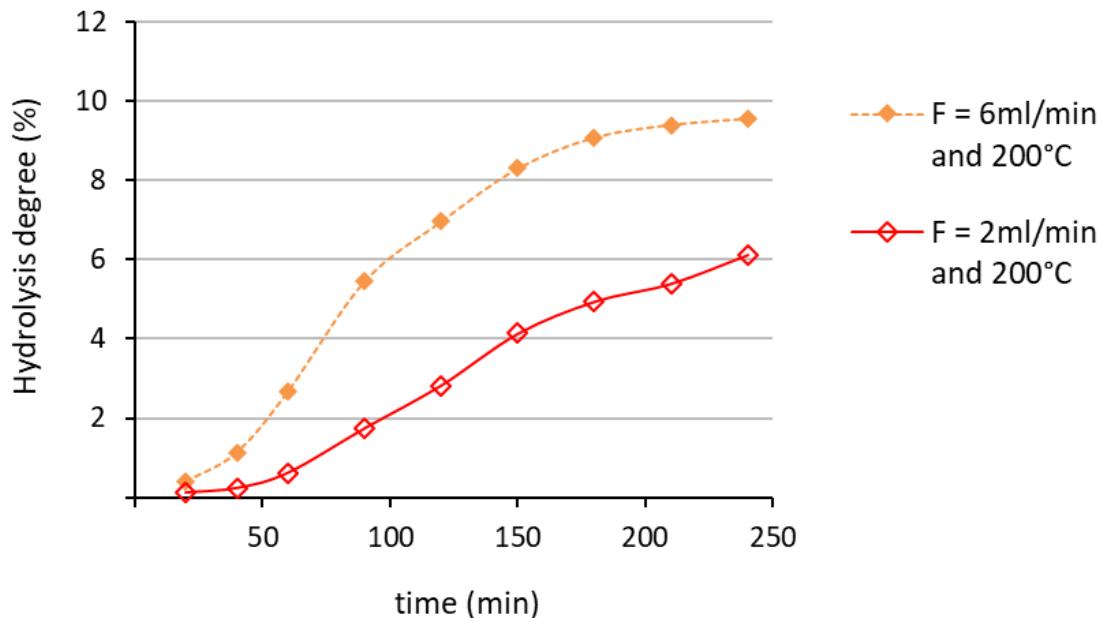
RESULTS

Conclusions

$$DH(\%) = \left(\frac{h}{h_{tot}} \right) \times 100$$

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Flow rate effect



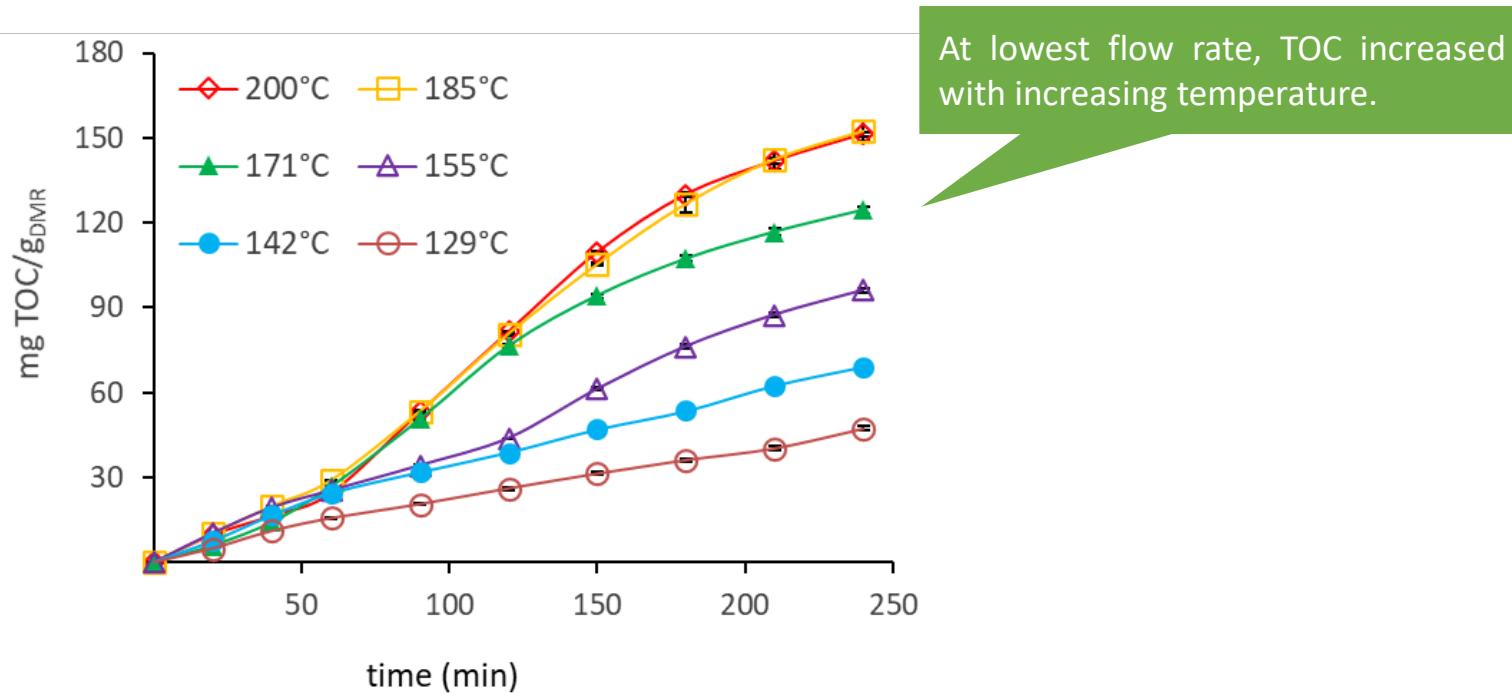
TOTAL ORGANIC CARBON SW EXTRACTION

Introduction

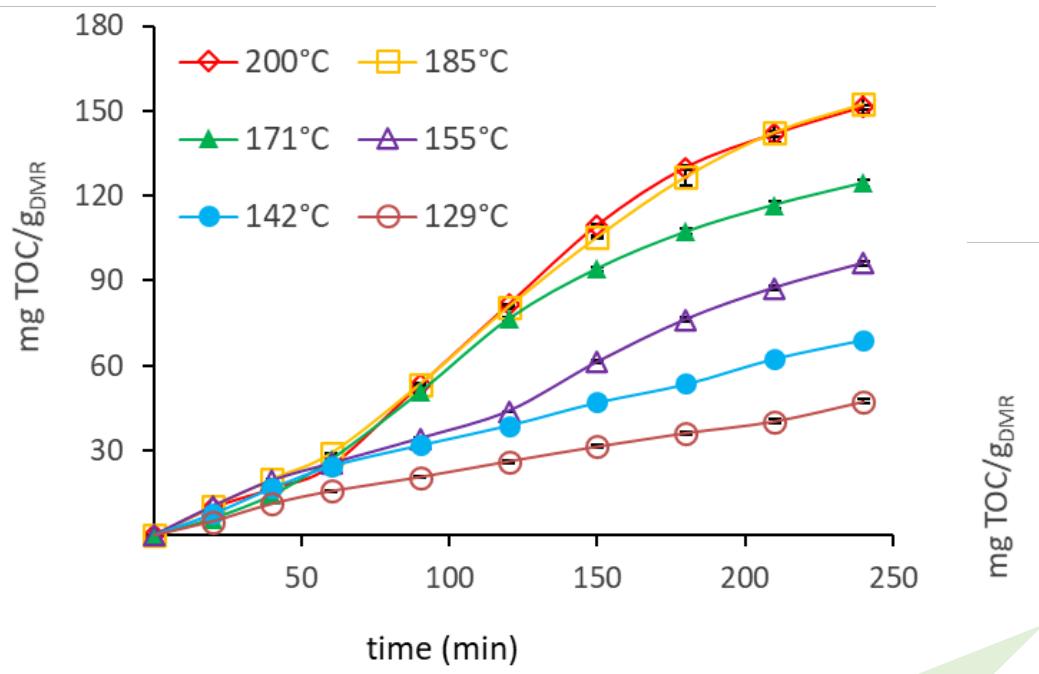
Experimental

RESULTS

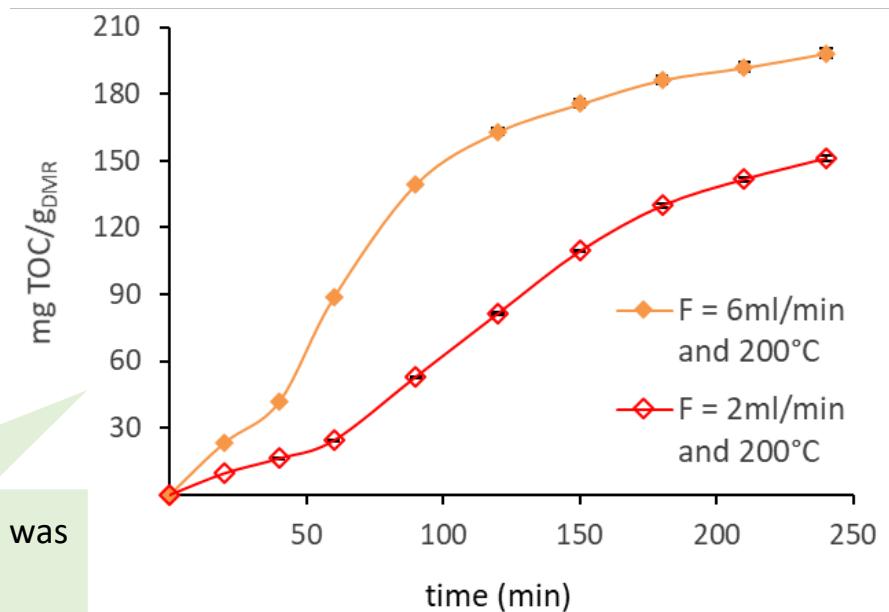
Conclusions



TOTAL ORGANIC CARBON SW EXTRACTION



Faster and higher release was observed at highest flow rate.



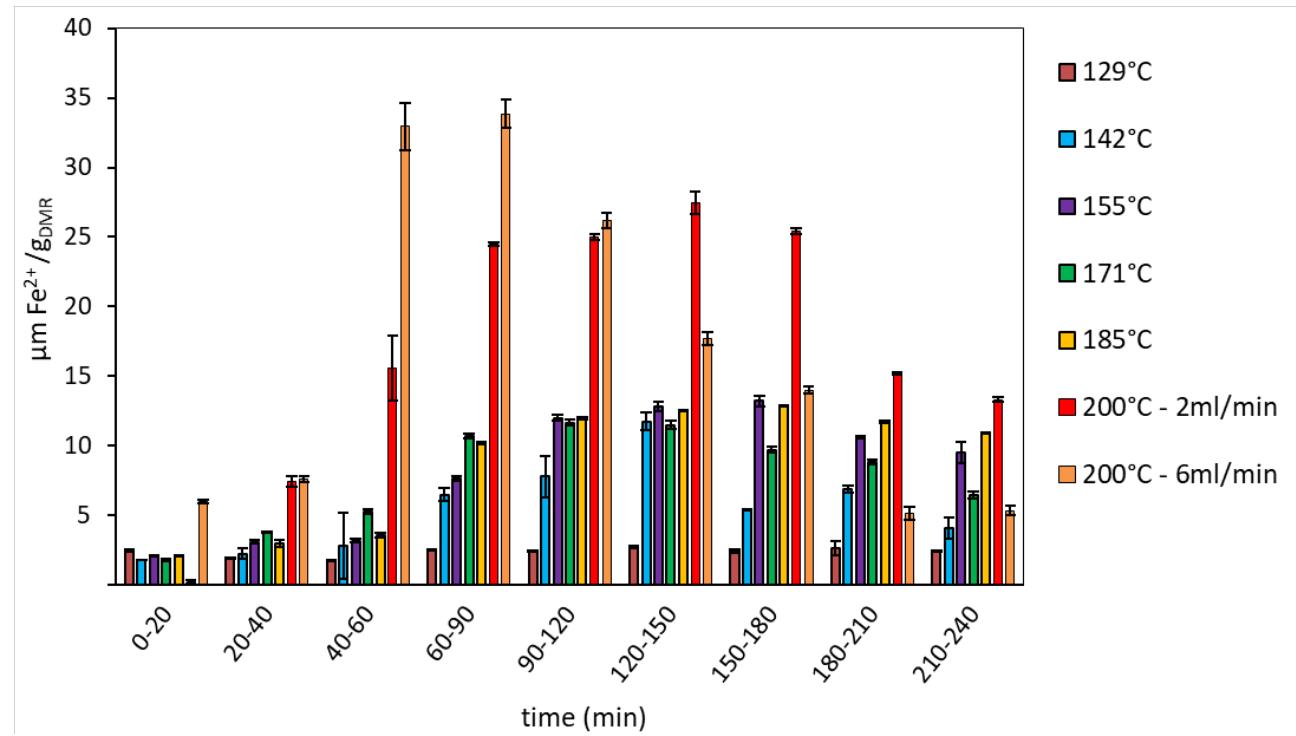
ANTIOXIDANT ACTIVITY SW EXTRACTION

Introduction

Experimental

RESULTS

Conclusions



Antioxidant capacity increased with temperature and flow rate.

The maximum at 2ml/min was obtained at 60-90 min, while at 6ml/min, maximum was reached at 40-60 min.

SOLID RESIDUE AFTER SWE



$$\text{Hydrolysis yield (\%)} = \left(\frac{W - W_1}{W} \right) \times 100$$

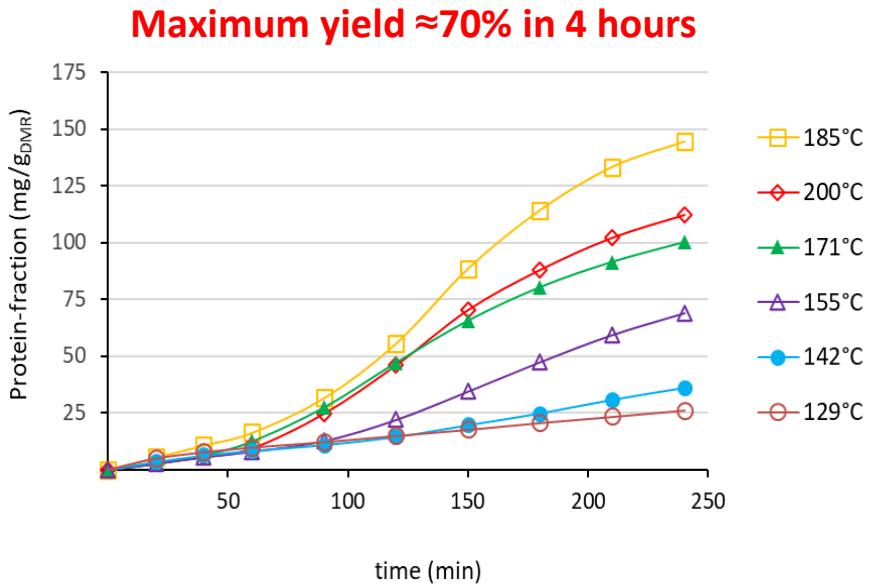
W = weight of the dry sample introduced in the reactor
 W_1 = weight of the dried residue after SW extraction

| | Yield (%) | C (%) | H (%) | N (%) | S (%) | O (%) | Ashes (%) |
|--------------------|-----------|------------|-----------|-----------|-------------|------------|------------|
| G. sesquipedale | - | 36.0 ± 0.3 | 5.4 ± 0.2 | 3.5 ± 0.3 | 0.26 ± 0.07 | 40 ± 1 | 14.9 ± 0.9 |
| Macroalga Residue | - | 35.6 ± 1.2 | 5.9 ± 0.2 | 4.2 ± 0.4 | 0.21 ± 0.05 | 32.3 ± 0.3 | 21.8 ± 1.1 |
| Residue-SW., 129°C | 21.2 | 33.5 ± 0.9 | 5.2 ± 0.3 | 4.2 ± 0.3 | 0.20 ± 0.03 | 29 ± 3 | 29.5 ± 0.8 |
| Residue-SW., 142°C | 26.2 | 33.3 ± 0.6 | 4.5 ± 0.4 | 3.5 ± 0.5 | 0.04 ± 0.03 | 27 ± 2 | 31.9 ± 1.8 |
| Residue-SW., 155°C | 31.5 | 32.8 ± 1.6 | 4.7 ± 0.1 | 3.0 ± 0.2 | n.d. | 21 ± 4 | 33.4 ± 2.4 |
| Residue-SW., 171°C | 40.7 | 34.9 ± 1.1 | 4.0 ± 0.2 | 2.2 ± 0.1 | n.d. | 22 ± 2 | 36.2 ± 2.6 |
| Residue-SW., 185°C | 44.3 | 34.6 ± 0.9 | 4.0 ± 0.3 | 1.8 ± 0.1 | n.d. | 22 ± 2 | 37.9 ± 1.9 |
| Residue-SW., 200°C | 50.7 | 31.4 ± 1.6 | 3.1 ± 0.3 | 1.0 ± 0.2 | n.d. | 22 ± 3 | 42.7 ± 2.1 |



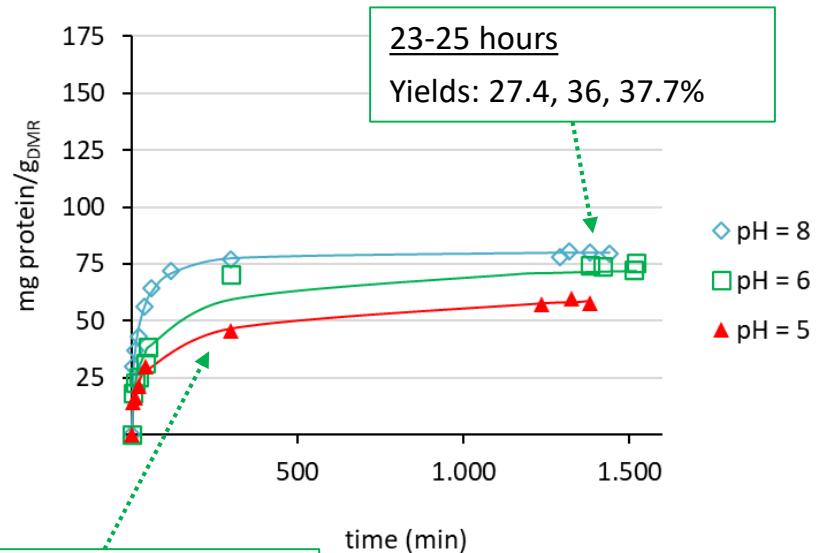
COMPARISON WITH OTHER HYDROLYTIC TECHNIQUES

SW extraction



Enzyme assisted extraction

PROTEASE 6% - 50°C



COMPARISON WITH OTHER HYDROLYTIC TECHNIQUES



SW extraction

| | mg prot/g _{DMR} | Yield (%) |
|-----------------|--------------------------|-------------|
| 129°C | 26.2 | 12.4 |
| 142°C | 35.9 | 17 |
| 155°C | 68.9 | 32.7 |
| 171°C | 100.1 | 47.5 |
| 185°C | 144.4 | 68.5 |
| 200°C – 2ml/min | 112.2 | 53.2 |
| 200°C – 6ml/min | 146.4 | 69.5 |

Maximum yield
≈70% in 4 hours

Enzyme assisted extraction

| | mg prot/g _{DMR} | Yield (%) |
|-----------------|--------------------------|-------------|
| 0.25% cellulase | 21.5 | 10.2 |
| 0.5% cellulase | 21.8 | 10.4 |
| 1% cellulase | 24.3 | 11.6 |
| 2% cellulase | 53.6 | 25.5 |
| 4% cellulase | 62 | 29.3 |
| 6% cellulase | 62 | 29.5 |
| 8% cellulase | 63 | 29.9 |
| 6% xylanase | 50.9 | 24.2 |
| 6% protease | 59.5 | 28.3 |
| 3% C + 3% P | 64.2 | 30.6 |
| 3% C + 3% X | 46 | 21.8 |
| 2%C + 2%P + 2%X | 59.2 | 28.2 |

Maximum yield
≈30% in 24 hours

CONCLUSIONS



CONCLUSIONS

- ✓ Macroalga residue after industrial agar extraction still contains high-value bioactive compounds such as carbohydrates, proteins or amino acids.
- ✓ SW technology led to an efficient extraction of the protein fraction of the macroalga residue after agar extraction.
- ✓ The best experimental conditions were 200°C and 6ml/min with nearly 70% of total protein extracted.
- ✓ The complete valorization of macroalga residue by SW treatment is a very promising strategy in order to reach a circular economy system.

THANKS FOR YOUR ATTENTION



Grupo de Biotecnología Industrial y Medioambiental

<https://www.ubu.es/biotecnologia-industrial-y-medioambiental-bioind>

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