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Supercritical carbon dioxide extraction of brewer's spent grain (BSG)



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Discharge of BSG after mashing

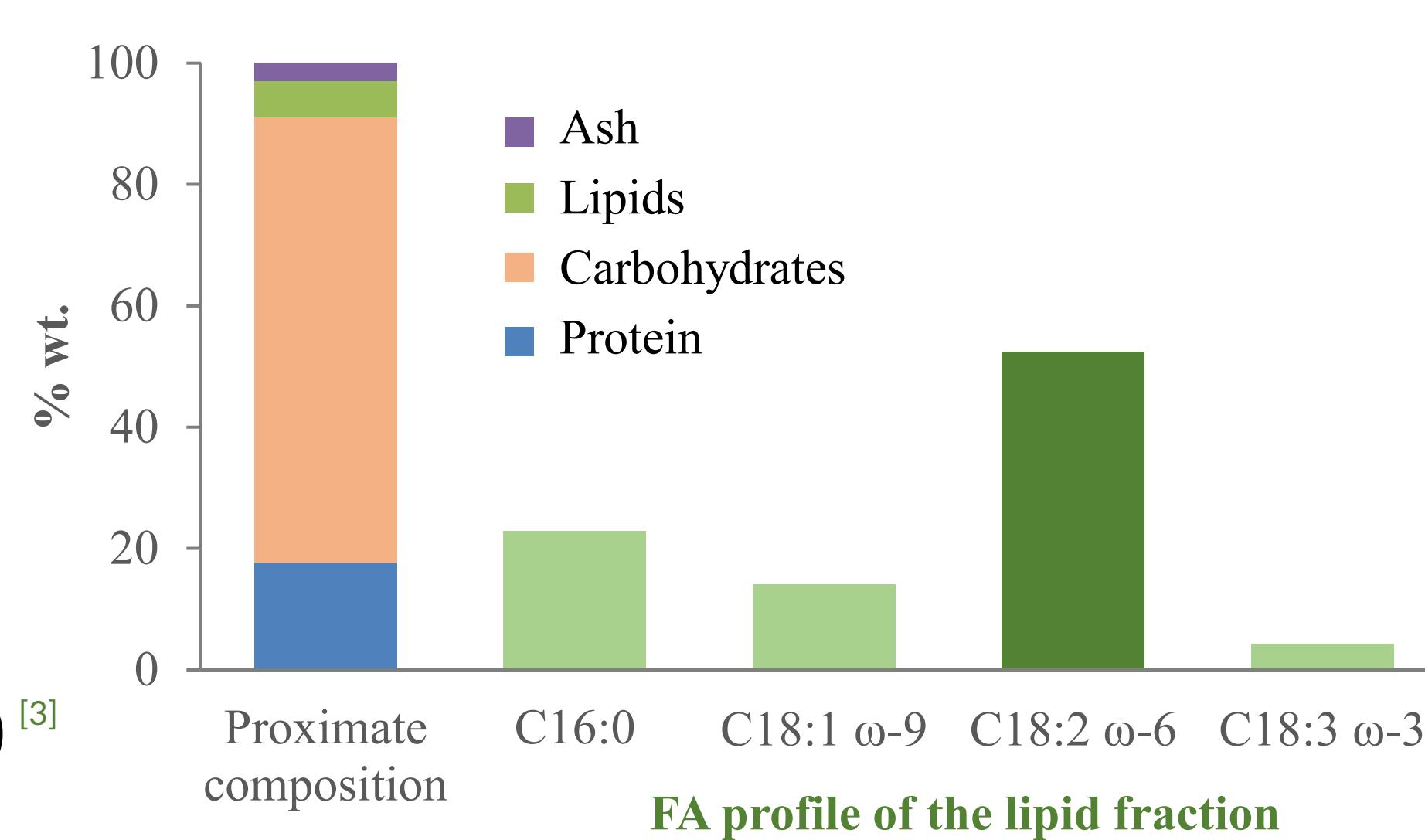
Background

Brewer's spent grain (BSG) is one of the most important by-products in the beer industry

- 100 L of beer generate ca. 20 kg of BSG
- BSG accounts for 85 % of the total residues of the brewing process [1]
- BSG is mainly used for animal feed (70 %), biogas production (10 %), or landfilled [2]

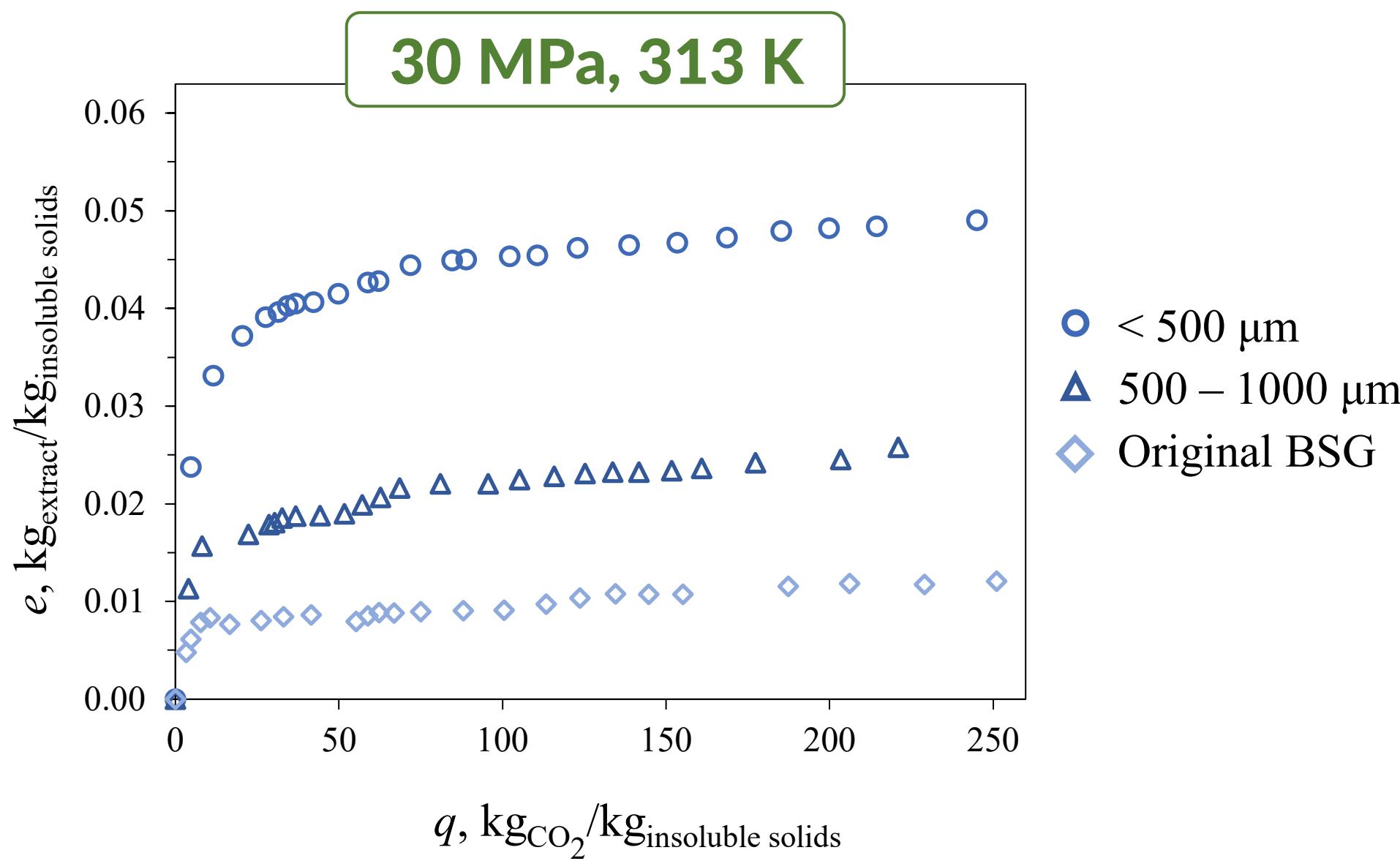
BSG presents a valuable chemical composition, allowing its valorization

- High content of protein and carbohydrates
- Important quantities of phenolic compounds
- Non-negligible amount of lipids (ca. 6 %), with more than 50 % being linoleic acid (C18:2 ω-6) [3]



Results

Influence of the particle size



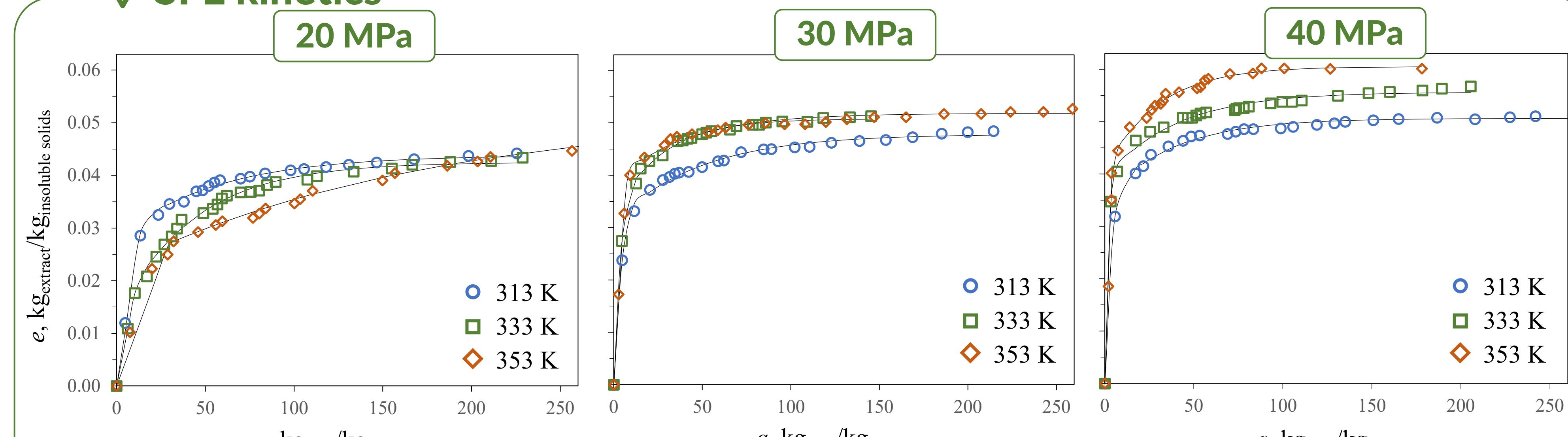
Original particle size distribution of BSG

Part. size (μm)	>1000	1000–500	500–250	250–125	< 125
% wt.	3.85	6.53	17.37	58.05	14.21

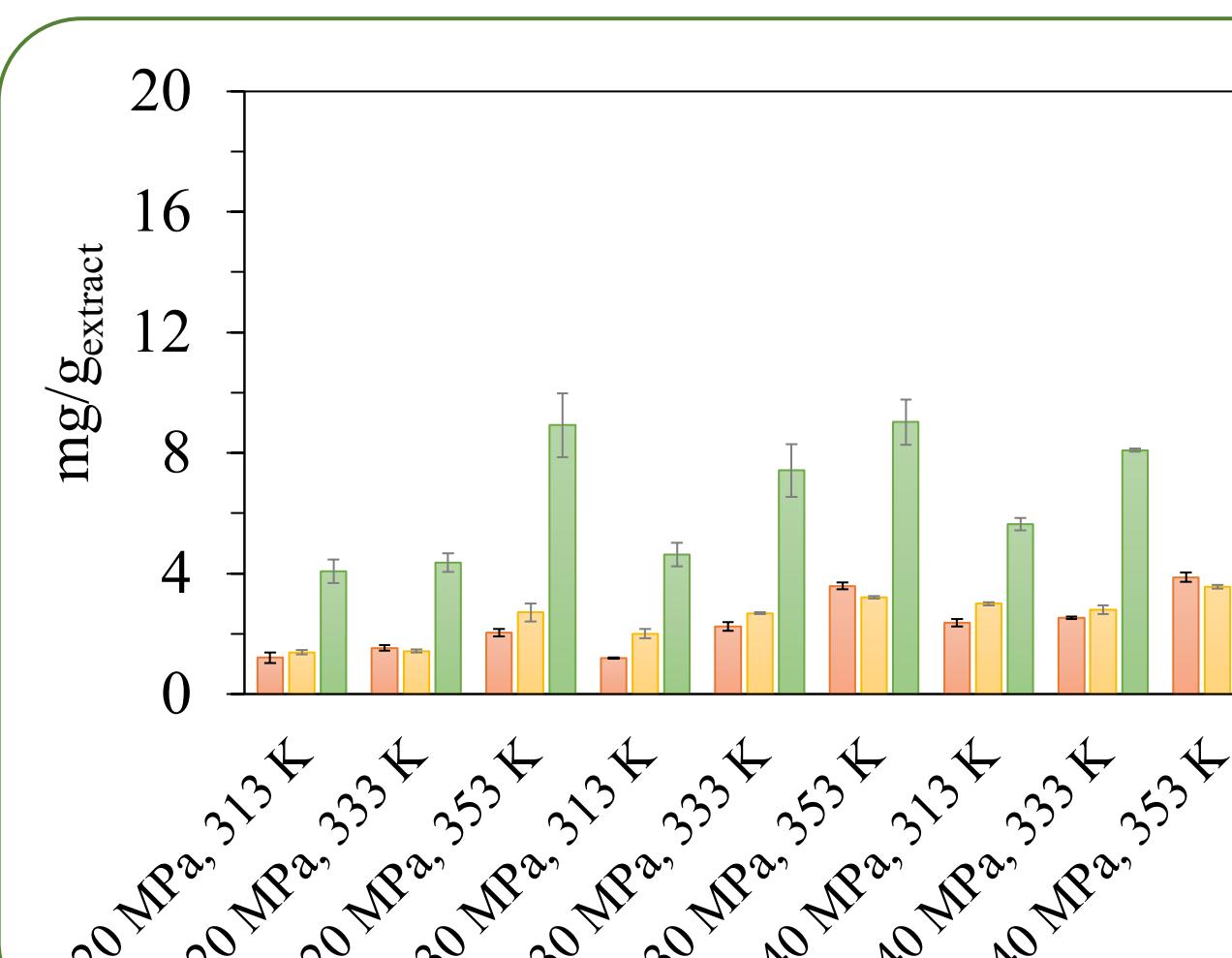
Grinding and sieving to < 500 μm improved accessibility and diffusivity, increasing extraction rate and final yield

* Further experiments were performed with ground and sieved BSG (< 500 μm)

SFE kinetics



* As in many vegetable oils, a cross-over behavior was observed at 40 MPa



Characterization of sc-CO₂ extracts

- Total Phenolic Compounds, TPC (mg GAE/g_{extract})
- Total Flavonoid Compounds, TFC (mg QE/g_{extract})
- ABTS antioxidant capacity (mg Trolox/g_{extract})

Extracts obtained at higher pressures resulted in higher content of TPC, TFC and ABTS. Temperature presented the main effect, specially at the highest pressure studied in this work *

* Continuous lines are from the fitting of the Sovová's Model

$$e = q \cdot y_s, \text{ for } 0 \leq q \leq q_c$$

$$e = x_u [1 - C_1 \exp(C_2 \cdot q)] \text{ for } q \geq q_c$$

where C_1 and C_2 are adjusting constants, y_s is the experimental solubility datum, q_c the crossing point, and x_u is the solute concentration in the untreated solid

References

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