

New Technologies Fuel Ethanol

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White Energy

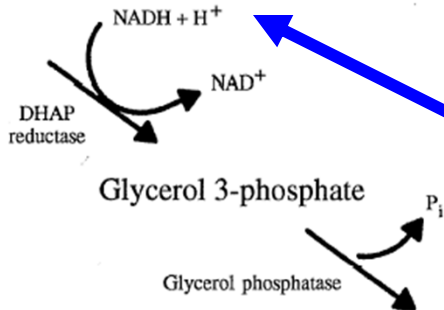
**Increasing Ethanol Yield by Lowering Glycerol
Production**

Agenda

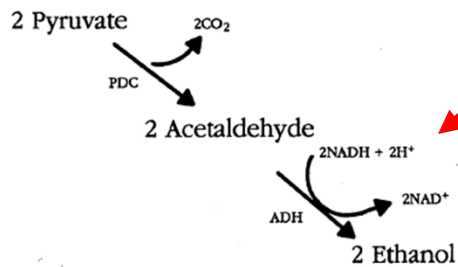
- Reasons for glycerol production
 - Growth requires NAD/NADH rebalance
 - Compatible solute for osmotic stress
 - High pH of fermentation broth
- Reduce through nutrition
 - Amino acid
- Reduce through osmotic stress reduction
 - Novel yeast management strategy
- Reduce through new electron receptor
 - Genetic manipulation of pathway
- Industrial results

Glycolysis pathway

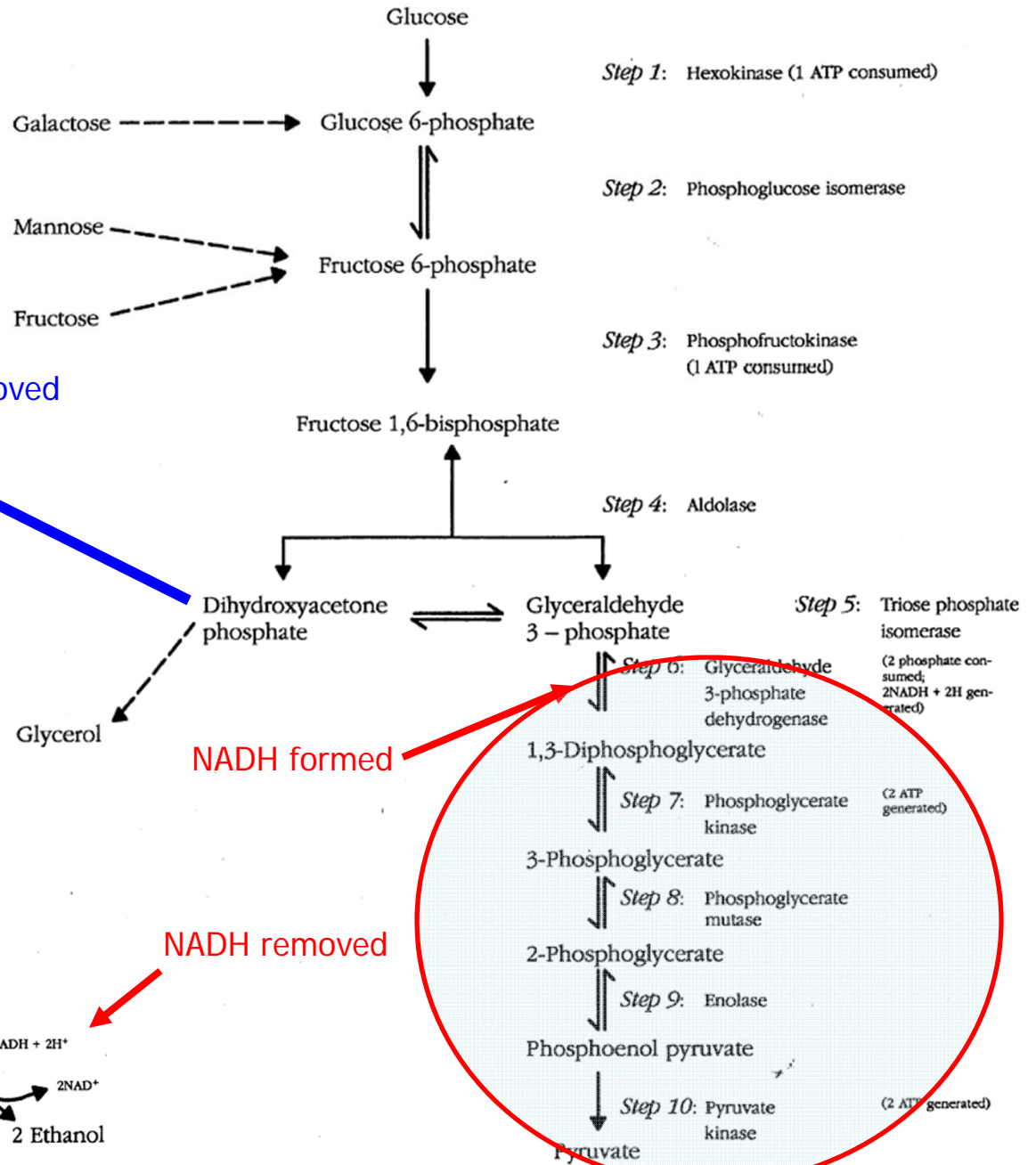
Dihydroxyacetone phosphate



NADH removed



NADH removed



Compatible Solute

- Industrial fermentations are performed at high carbohydrate concentrations
 - Higher ethanol concentration at termination of fermentation process
 - Lower energy for distillation process
 - Higher hydraulic productivity (ethanol per unit flow)
 - Higher concentrations slow down bacterial competition
- SSF most common in batch fermentation
 - Dextrins from starch cook process pass to fermentation
 - Glucoamylase used to saccharify dextrins to glucose
- Low water activity
 - High solids decrease the effective water activity available to yeast
 - Osmotic stress pulls water out of the cell to balance osmolarity
 - Less than optimal water remains inside cell for cellular function
 - Compatible solute can “act like water” inside the cell
 - Compatible solute aids the internal cellular functions
- Glycerol
 - Preferred compatible solute for *Saccharomyces cerevisiae*
 - Over production of glycerol lowers ethanol yield

High pH Response

- High pH in fermentation medium
 - Aldehyde dehydrogenase enzyme activity increased at elevated pH
 - Increases production of acetic acid
 - Oxidation event generates molecule of NADH
 - Glycerol can be produced to rebalance NAD/NADH pathway
 - Ultimate effect is the same as the growth pathway mechanism
 - (ethanol per unit flow)
- An issue with early hours of fermentation in industry (pH 5.8 to 6.0 start)
 - Elevated pH early increases glycerol production
 - Lower pH alpha-amylases available
 - Many plants run lower pH in slurry and early fermentation today minimizing effect

Reduced Glycerol Can Increase Yield

- Glycerol used by yeast to reduce stress
- 2 wt% glycerol = 1 wt% ethanol
 - $C_3H_6O_3 + 2H \rightarrow C_3H_8O_3$
 - 90_(dihydroxyacetone) 92 (glycerol)
 - $C_3H_4O_3 \rightarrow CO_2 + CH_3CHO + 2H \rightarrow CH_3CH_2OH$
 - 88_(pyruvate) 44 46 (ethanol)
- Example:
 - 12 wt/v% ethanol
 - Reducing wt/v% glycerol by 0.47% absolute will give 2% higher ethanol yield
 - $46/92 = 0.5$
 - $0.5 * 0.47 = 0.235$ wt% EtOH
 - $(0.24\%/12\%) = 2\%$ higher yield

Amino Acids

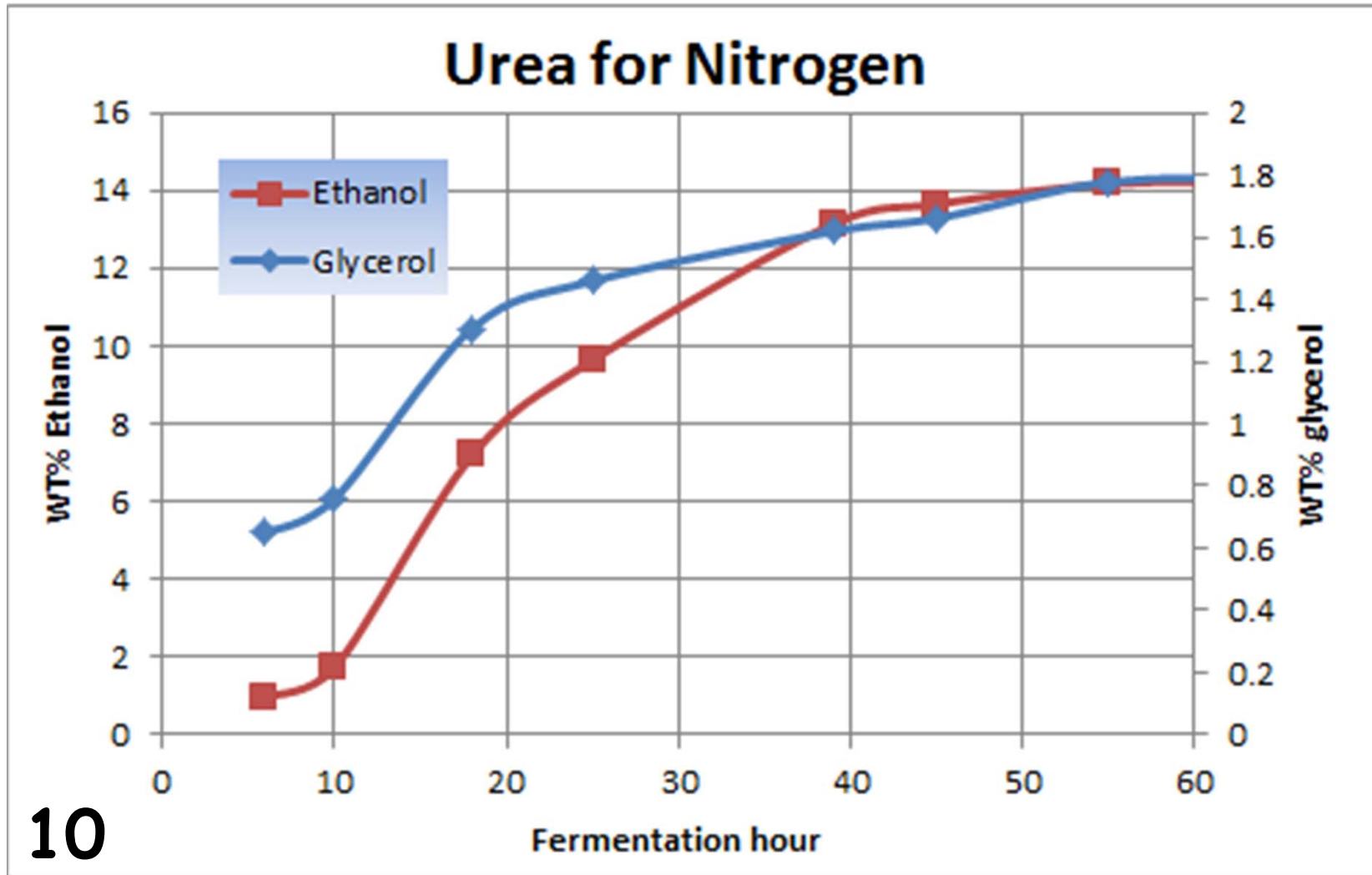
- Feed yeast with urea or ammonia
 - C, H, O required to complete amino acid synthesis
 - Glycerol production results from growth
- Feed yeast with amino acids
 - Amino acid will be assimilated into protein
 - No synthesis required
 - No redox imbalance so no glycerol production

GMO Modification

- Lower osmotic stress
 - Expression of glucoamylase has been added
 - Glucoamylase is expressed during fermentation
 - Slower release of glucoamylase lowers the peak glucose concentration
 - Less peak osmotic stress requiring less compatible solute
- New redox pathway
 - Two glycerol “pathways”
 - First pathway for osmotic stress
 - Second pathway for growth NAD/NADH balance
 - Second pathway has been altered
 - Formic acid now terminal electron acceptor rather than glycerol
 - Significant reduction in glycerol production

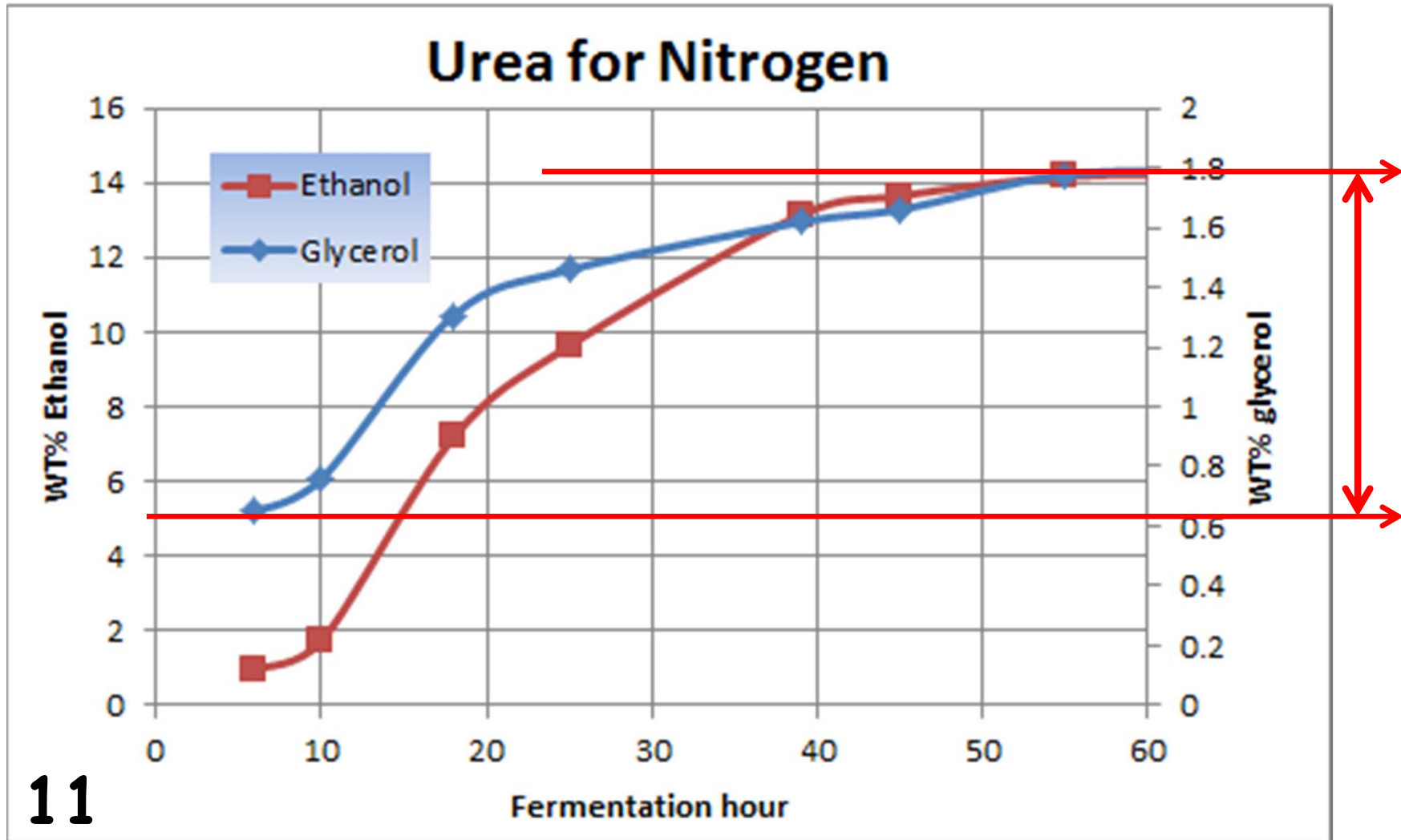
Industrial Results

“Standard” SSF

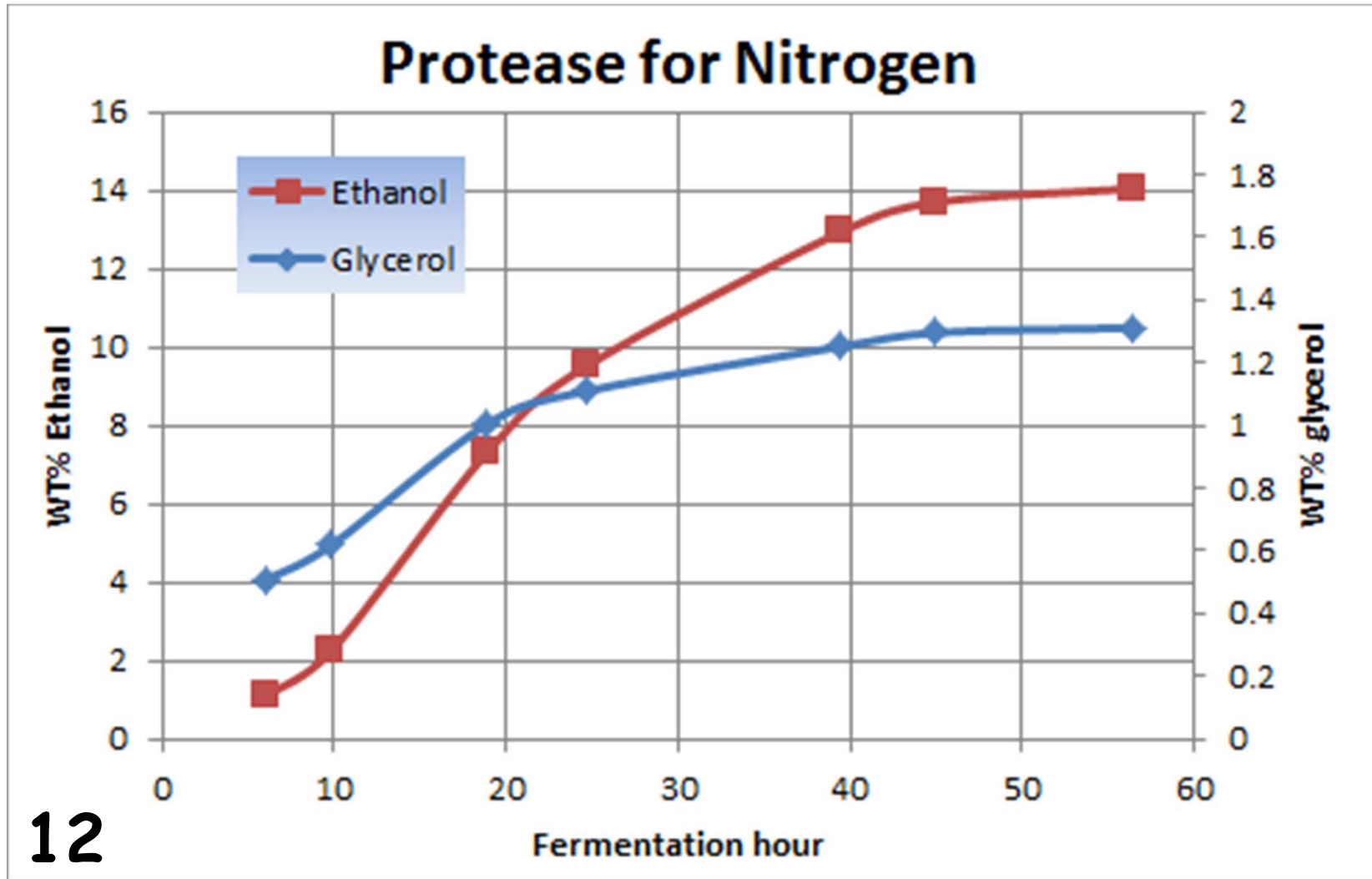


“Standard” SSF

$d \text{ gly} = 1.125\%$
 $d \text{ gly}/d \text{ EtOH} = 0.084$

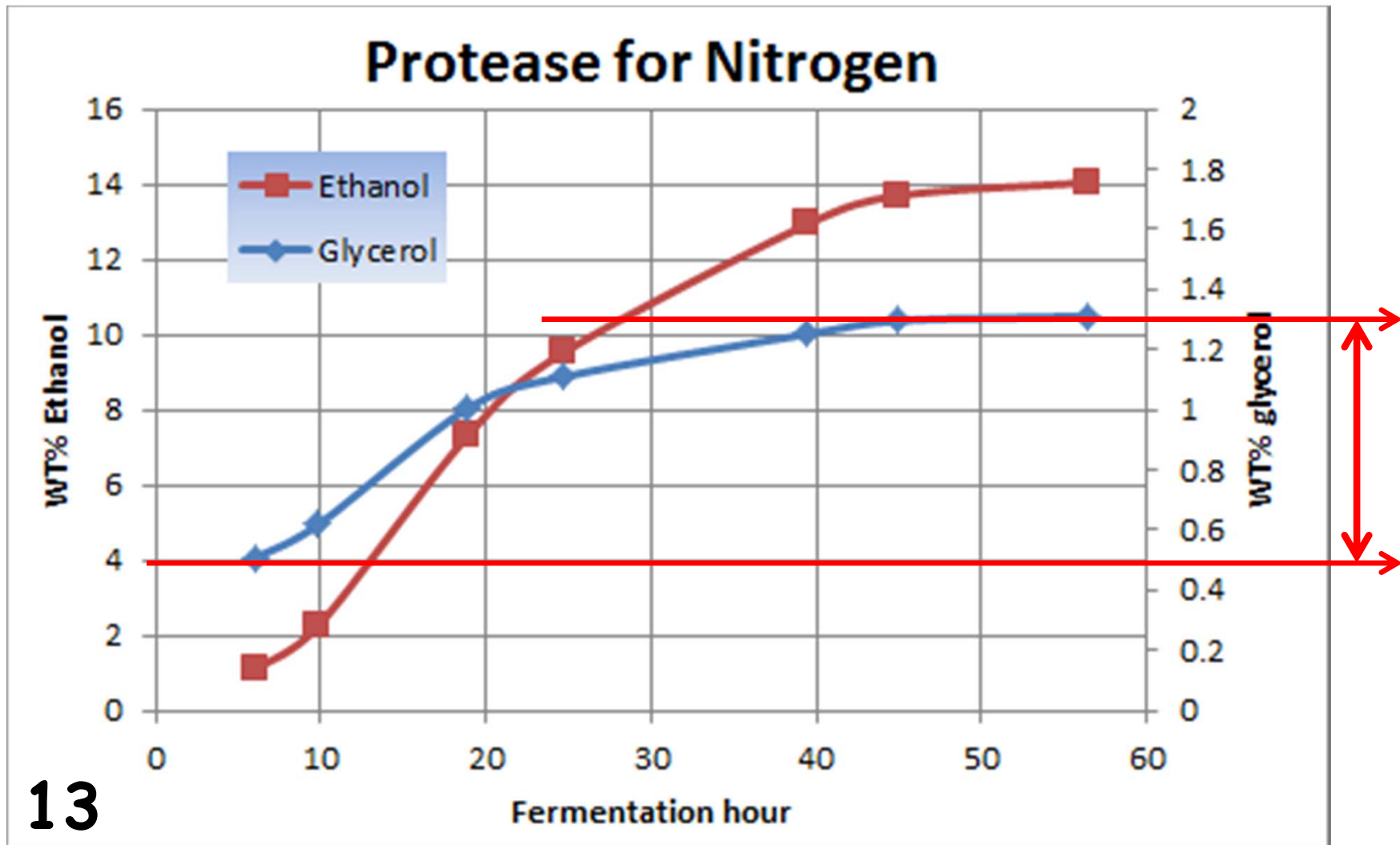


Protease for Nitrogen

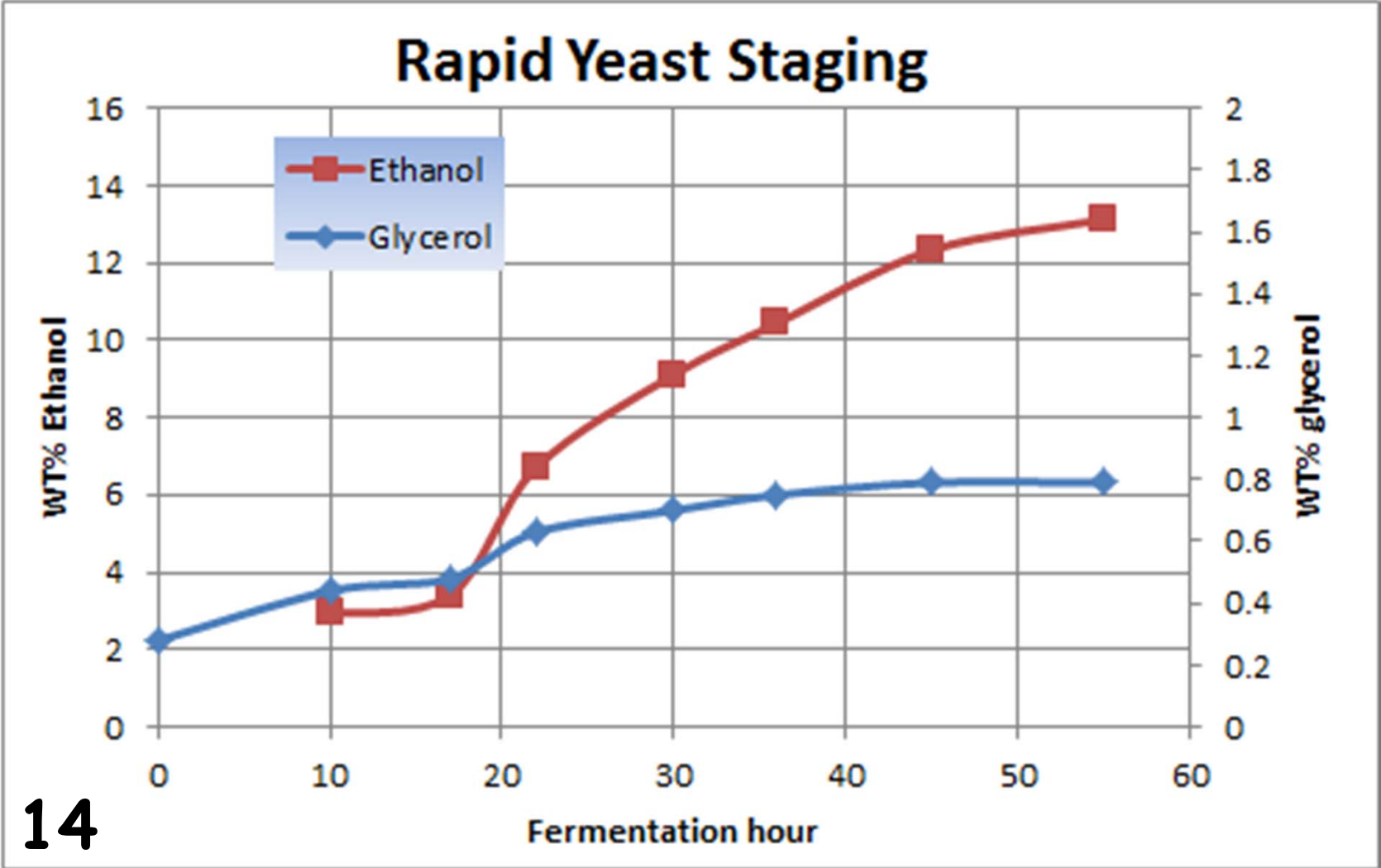


Protease for Nitrogen

$d \text{ gly} = 0.805\%$
 $d \text{ gly}/d \text{ EtOH} = 0.062$

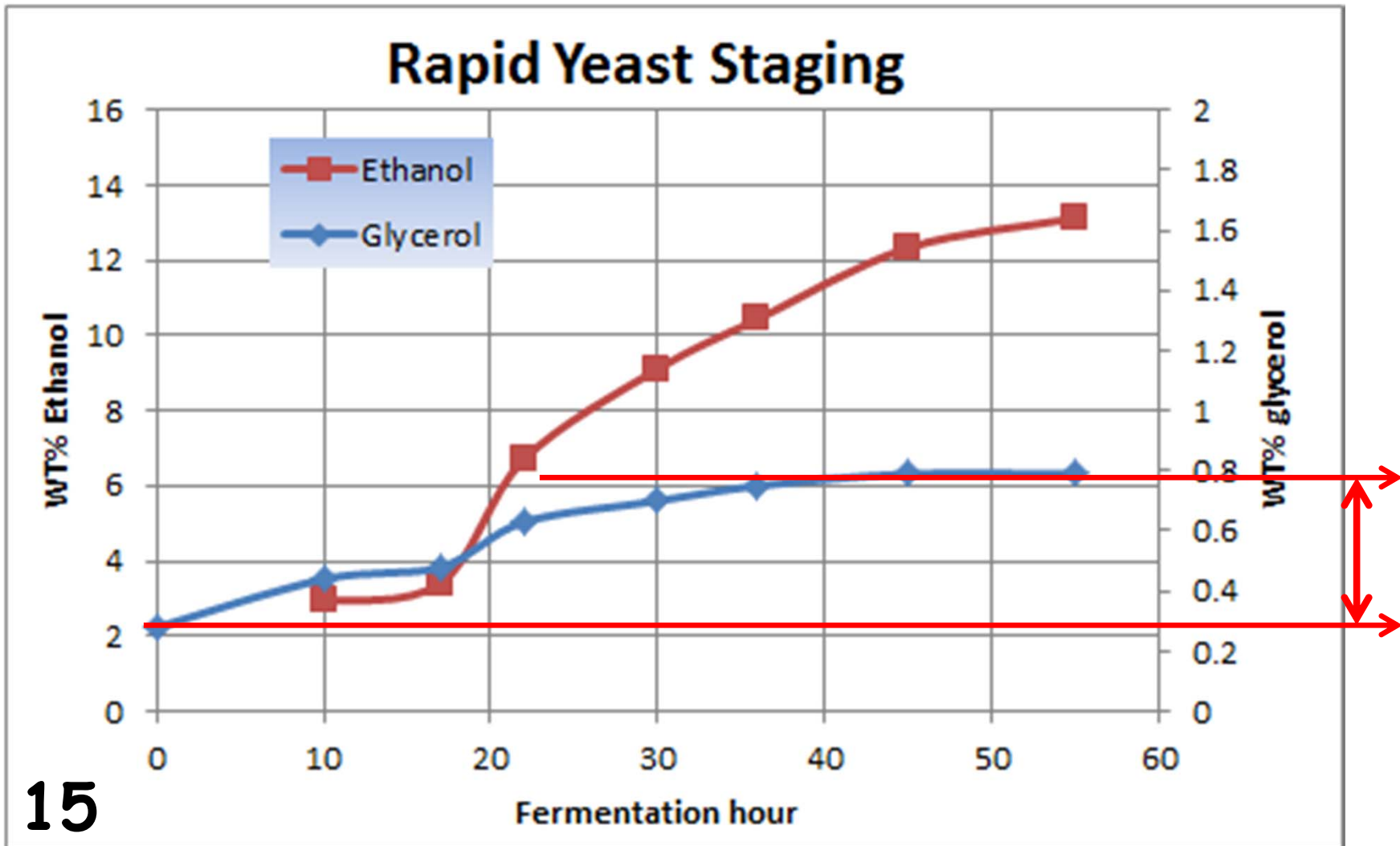


Rapid Yeast Staging

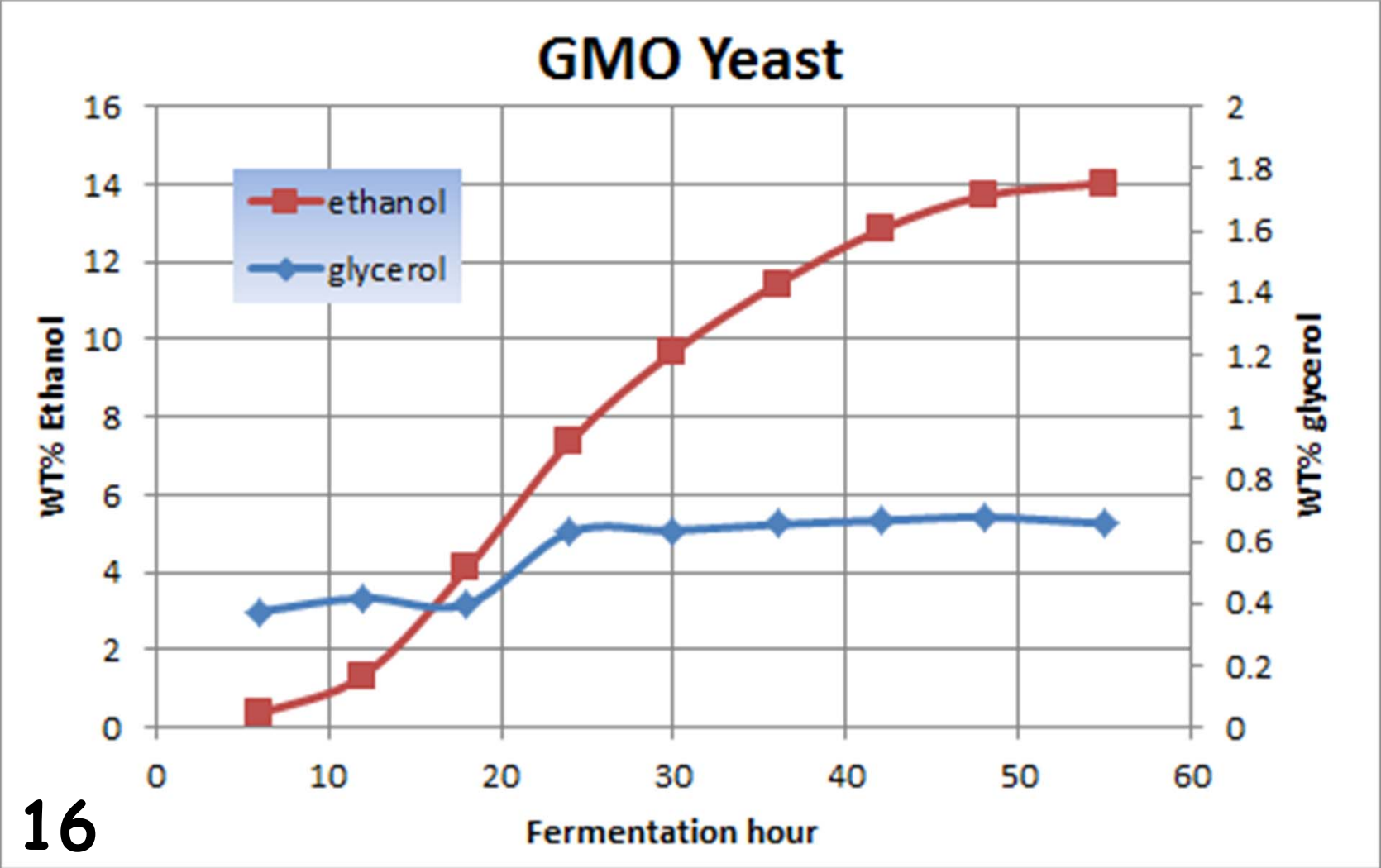


Rapid Yeast Staging

$d \text{ gly} = 0.51\%$
 $d \text{ gly}/d \text{ EtOH} = 0.039$

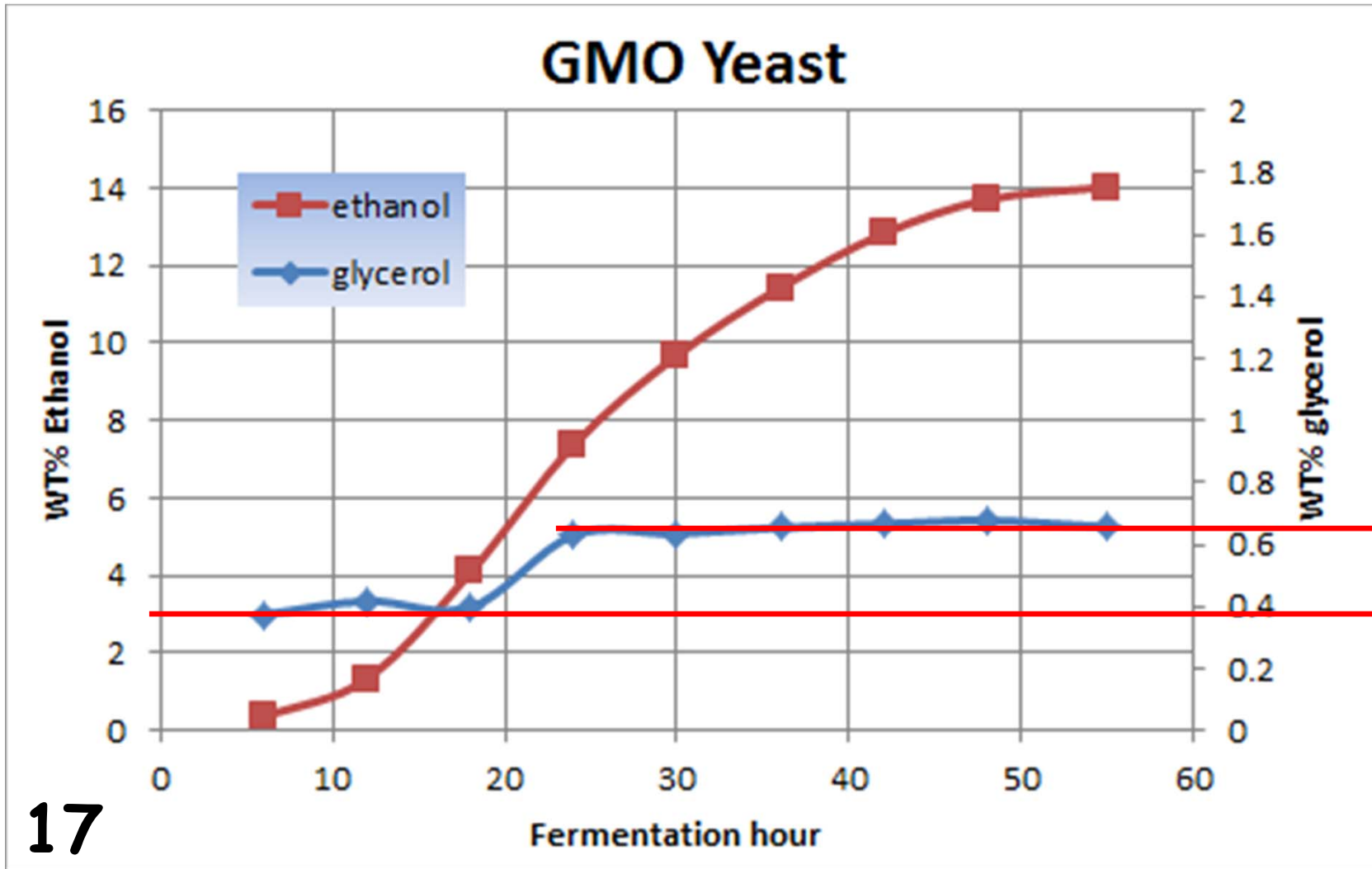


Formic Acid Pathway



Formic Acid Pathway

$d \text{ gly} = 0.303\%$
 $d \text{ gly}/d \text{ EtOH} = 0.022$



Comparison

Method	d glycerol	d glycerol/d ethanol	% yield increase
Standard	1.125%	0.084	0%
Protease	0.805	0.062	1.1%
Rapid Staging	0.510	0.039	2.2%
Formic Acid	0.303	0.022	2.9%

Conclusions

- Glycerol is an undesired coproduct
 - Diverts sugar away from ethanol production
 - Makes drying more challenging as liquid at room temperature
- New methods are available for glycerol reduction
- “Best in class” applications of new techniques
 - Amino acid feed (protease)
 - Increases yield ~1%
 - Rapid yeast staging
 - Increase yield ~2%
 - Formic acid pathway + GA expression
 - Increase yield by ~3%

Questions

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