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# A novel TOA-glycerol based extraction- re-extraction process for the separation of chemicals produced by acidogenic fermentation of biomass

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# Ethanol and volatile fatty acids can be produced by acidogenic fermentation



Fermentable  
Biomass



Acidogenic fermentation

Fermentation broth

Water

Ethanol

Acids  
Acetic, propionic, butyric and lactic

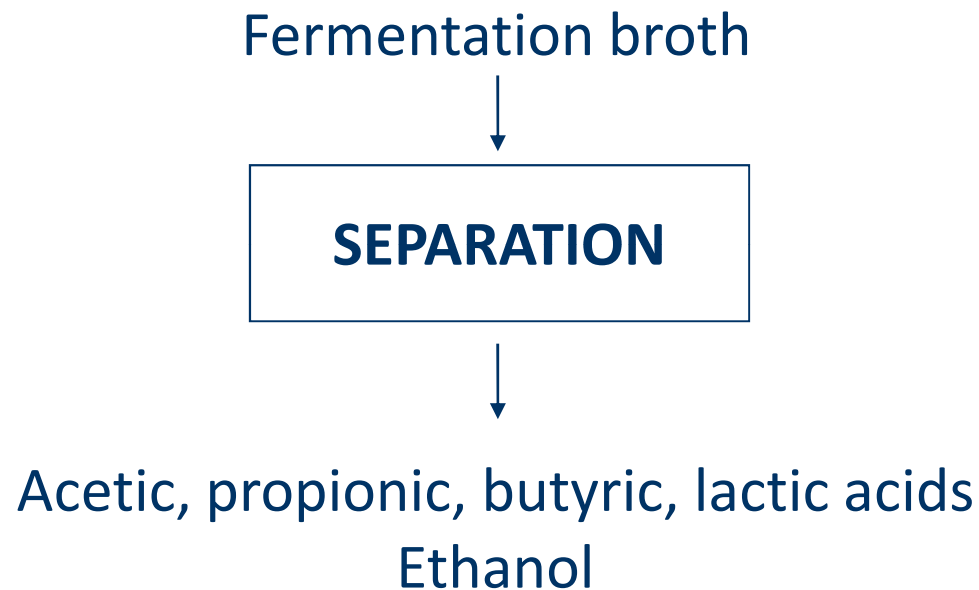
# Concentrating ethanol and acids is necessary

- Acidogenic fermentation advantages:
  - Non-axenic conditions
  - Any fermentable biomass
  - Non-pretreated biomass
- Acidogenic fermentation limitations:  
very diluted aqueous solutions (+/- 1% organic acids) produced



Separating and concentrating  
the molecules is essential

# Development and optimisation of an efficient process for the separation of organic acids from the fermentation broth





# Outline

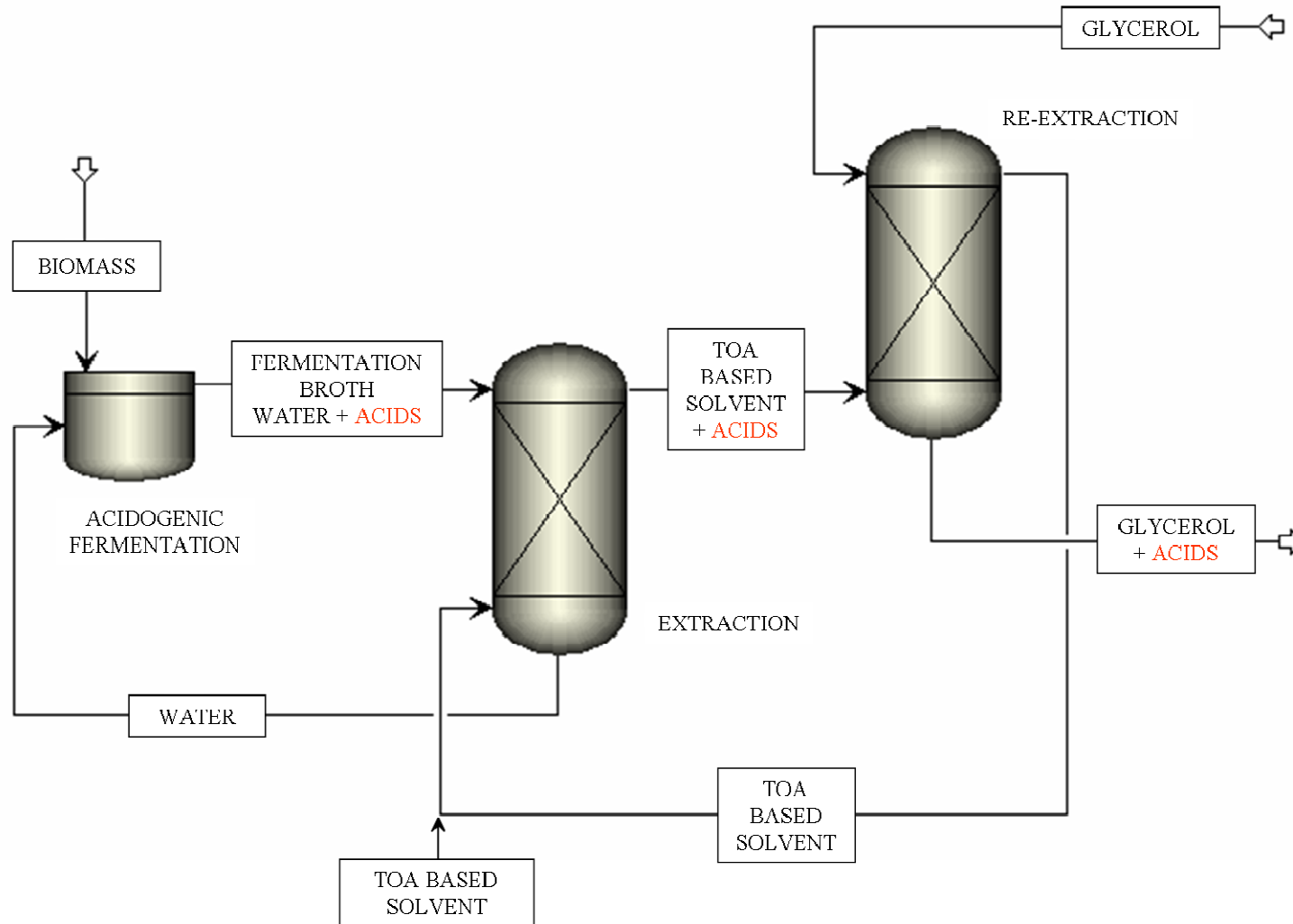
- Separation process
- Experimental study
- Modeling
- Conclusions and perspectives

# Liquid-liquid extraction seems to be the most promising technique

- Technique for the lactic acid : precipitation  
Expensive and non environment-friendly
- Other separation techniques
  - Distillation  
Large water flow to evaporate
  - Vapor permeation  
Large water flow to evaporate
  - Pervaporation  
Large water flow to evaporate  
No available membrane
  - Electrodialysis  
Unefficient use of electric energy
  - Extraction **PROMISING OPTION**



# Complete process based on two liquid-liquid extraction columns





# Outline

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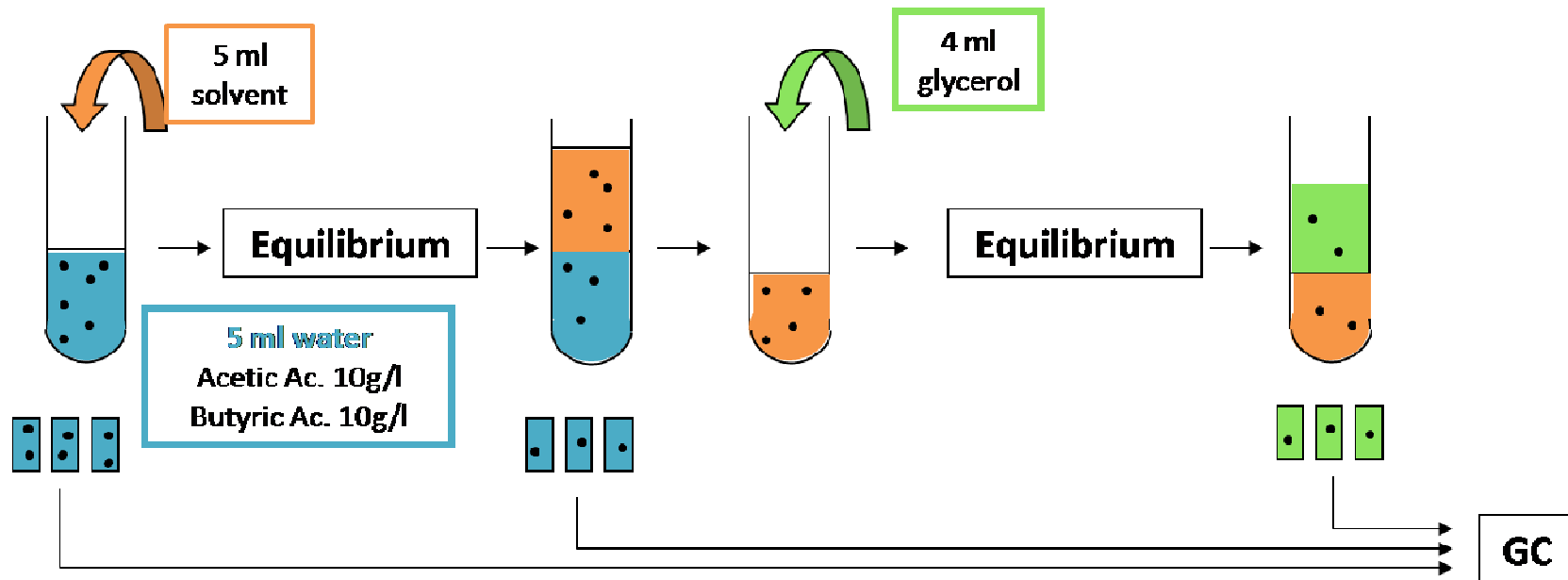


# Distribution coefficients

Distribution coefficient:

$$K_D = \frac{x_A^{extract}}{x_A^{raffinate}}$$

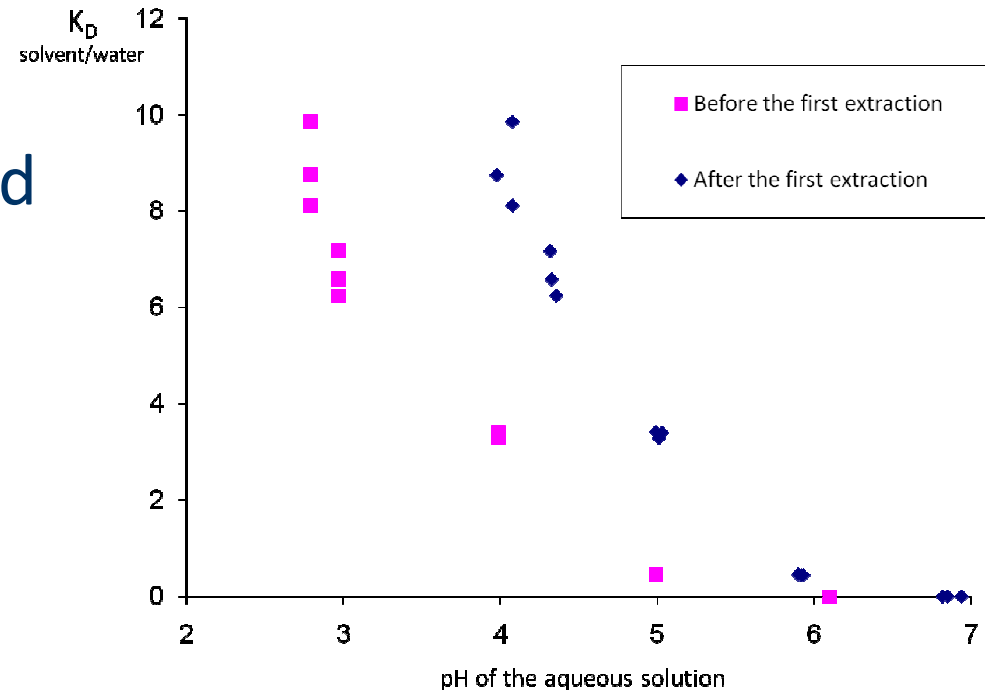
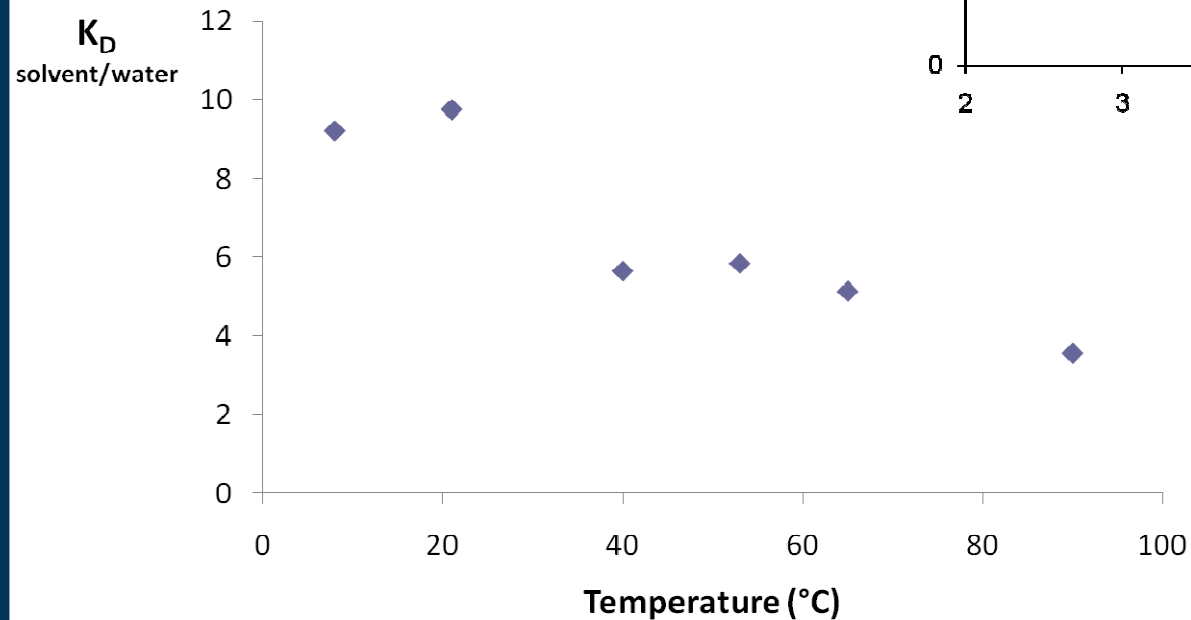
Experimental approach





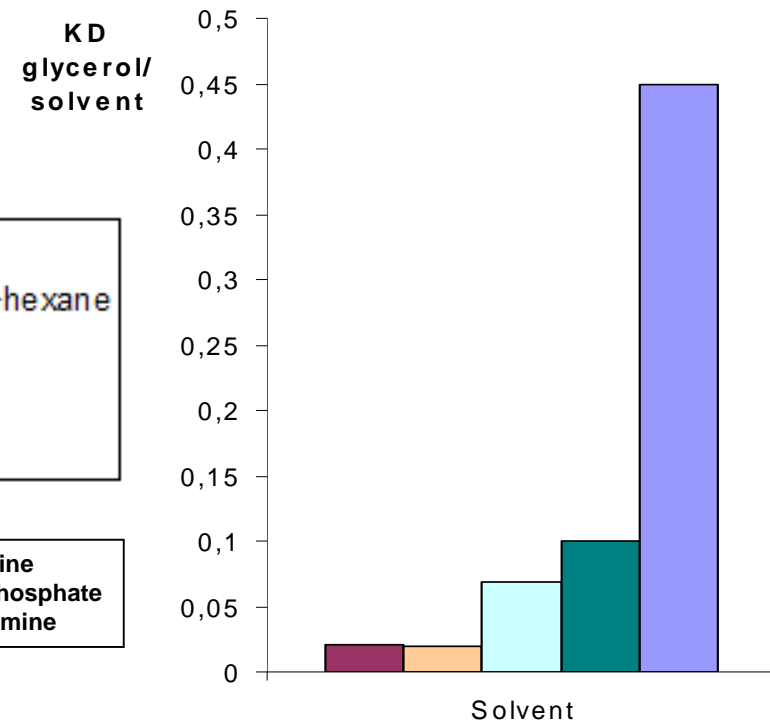
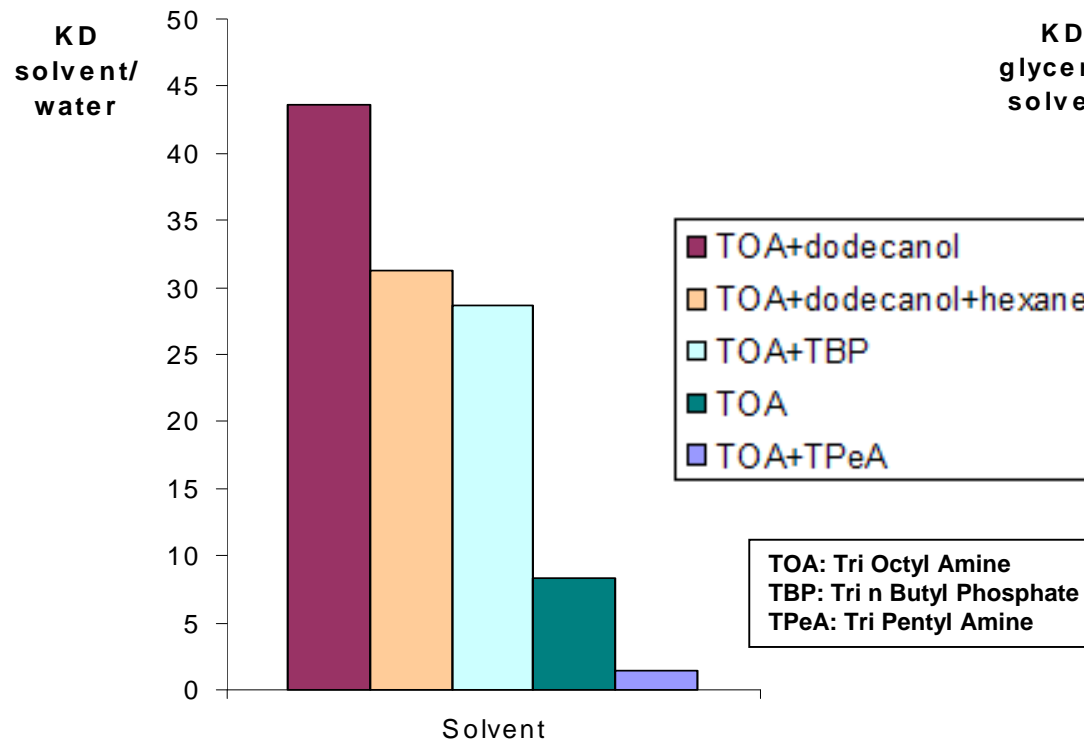
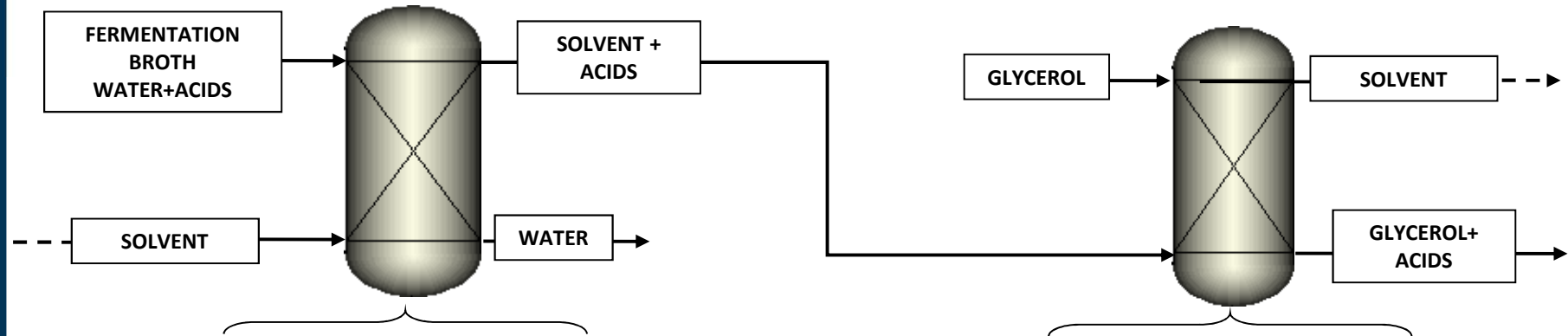
# Operating parameters strongly influence the distribution coefficient

- Type of carboxylic acid
- pH
- Temperature



Used solvent :  
Pure tri-n-octylamine (TOA)

# Extraction efficiency is highly influenced by the composition of the solvent





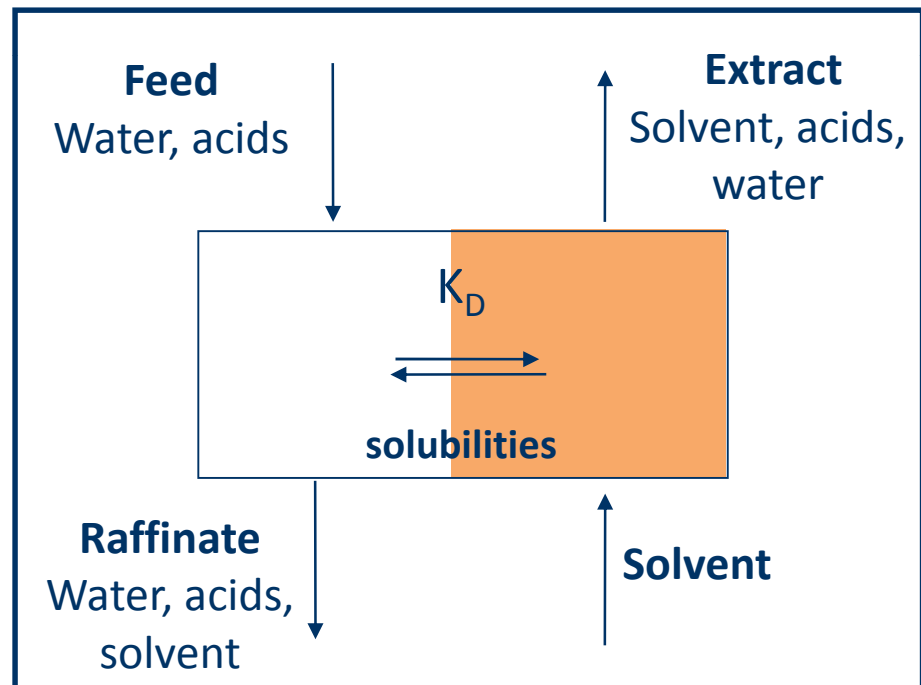
# Outline

- Separation process
- Experimental study
- **Modeling**
- Conclusions and perspectives



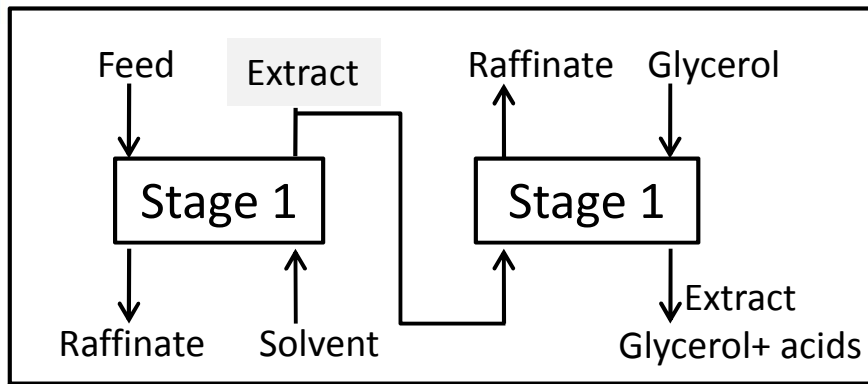
# Modeling

- Software simulating a countercurrent multistages liquid-liquid extraction column
  - Mass balances
  - Phase equilibria
    - $K_D$
    - Solubilities
- Data : experimental distribution coefficients and solubilities

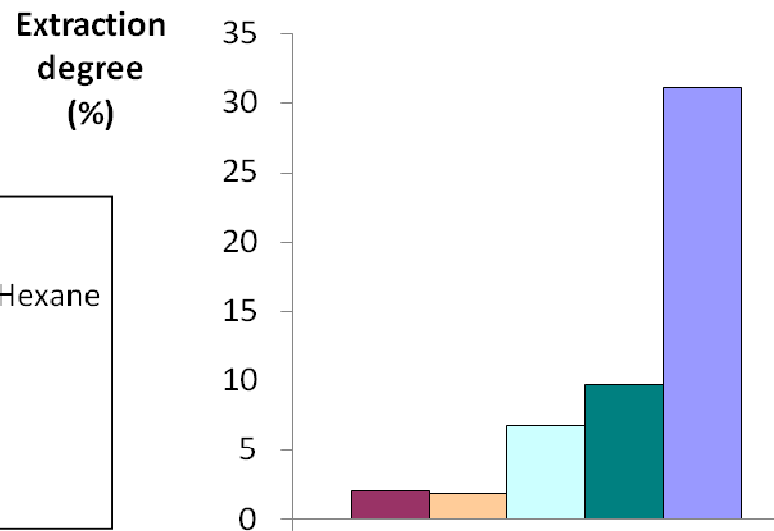
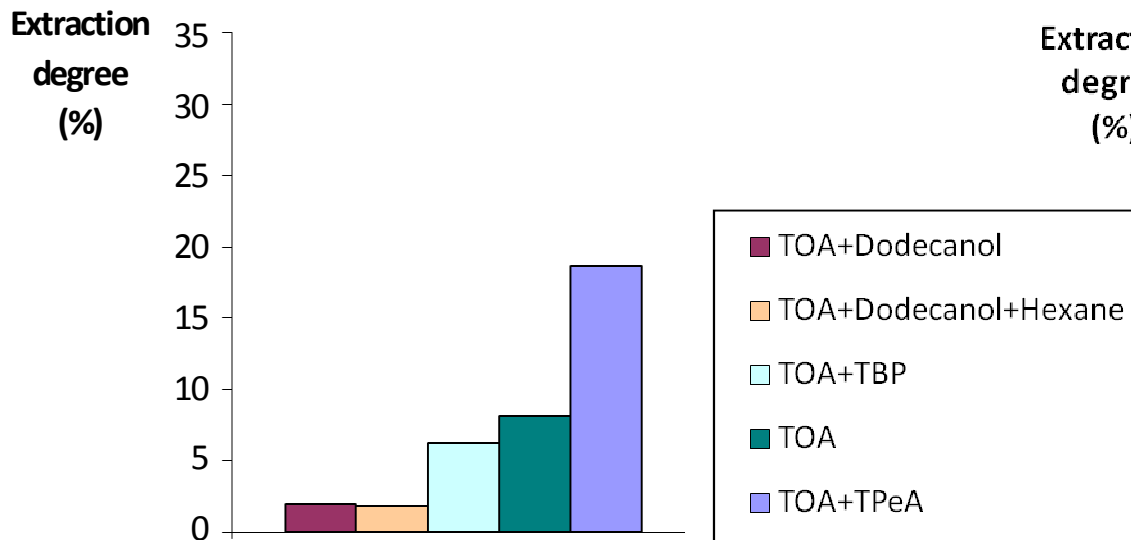
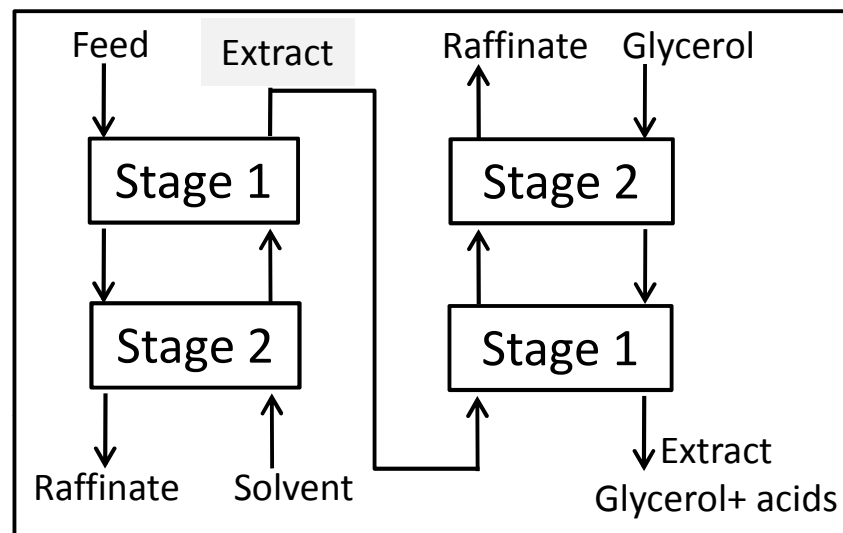


# Simulations of the extraction-reextraction 2 steps process

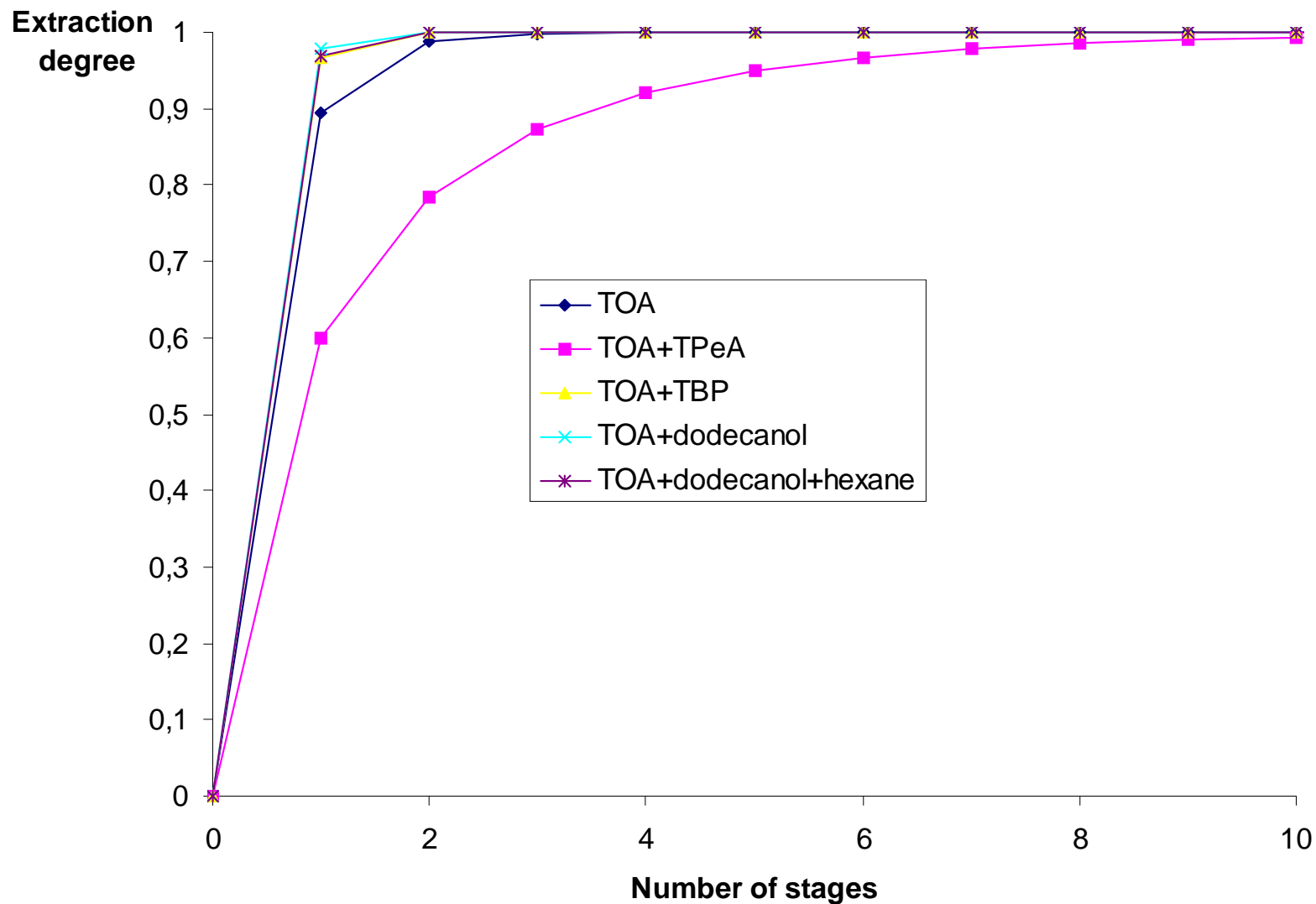
## 1 stage



## 2 stages

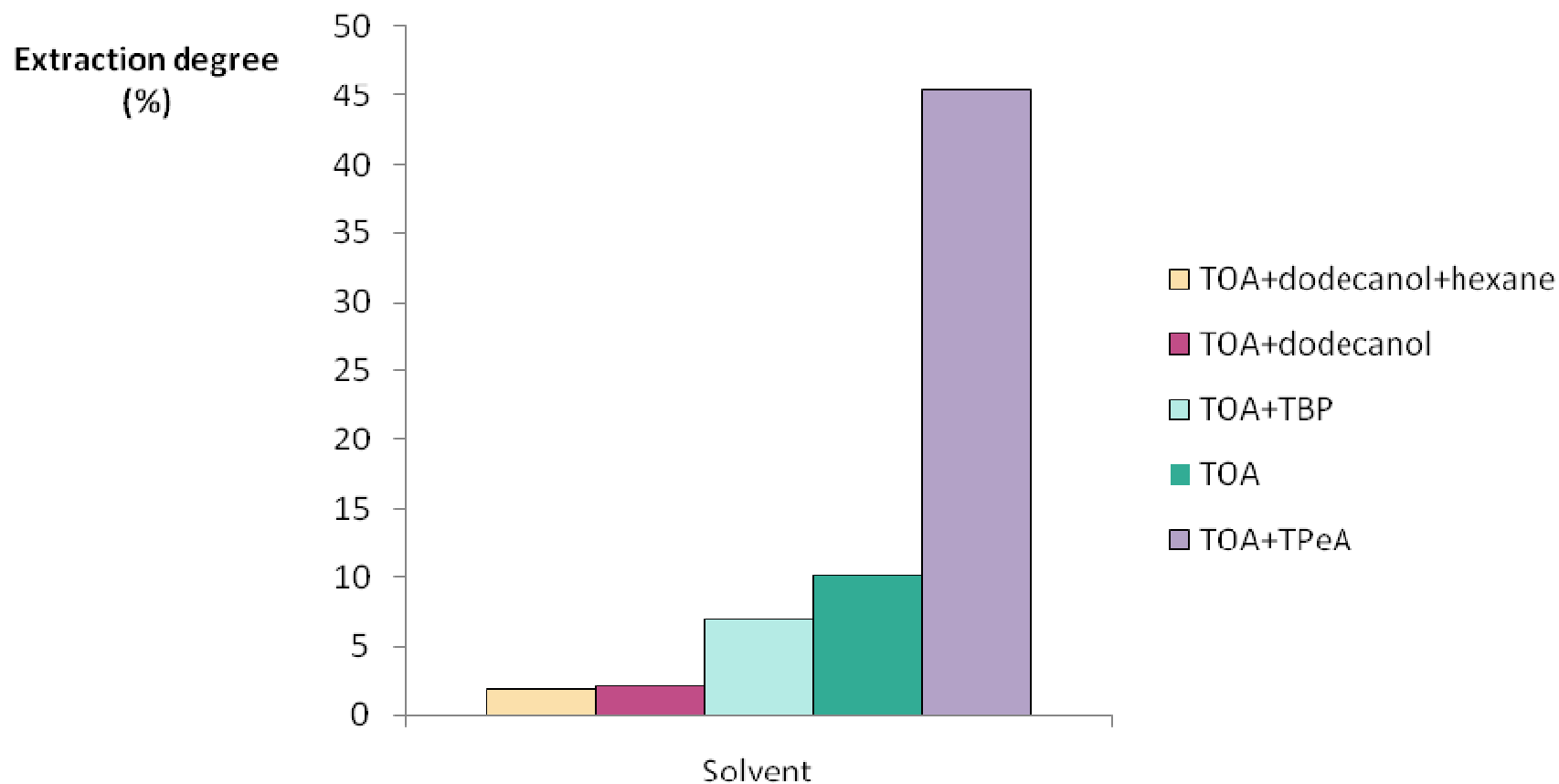


# Extraction degree for the 1st extraction as a function of number of stages



# Extraction degree for the extraction – reextraction process

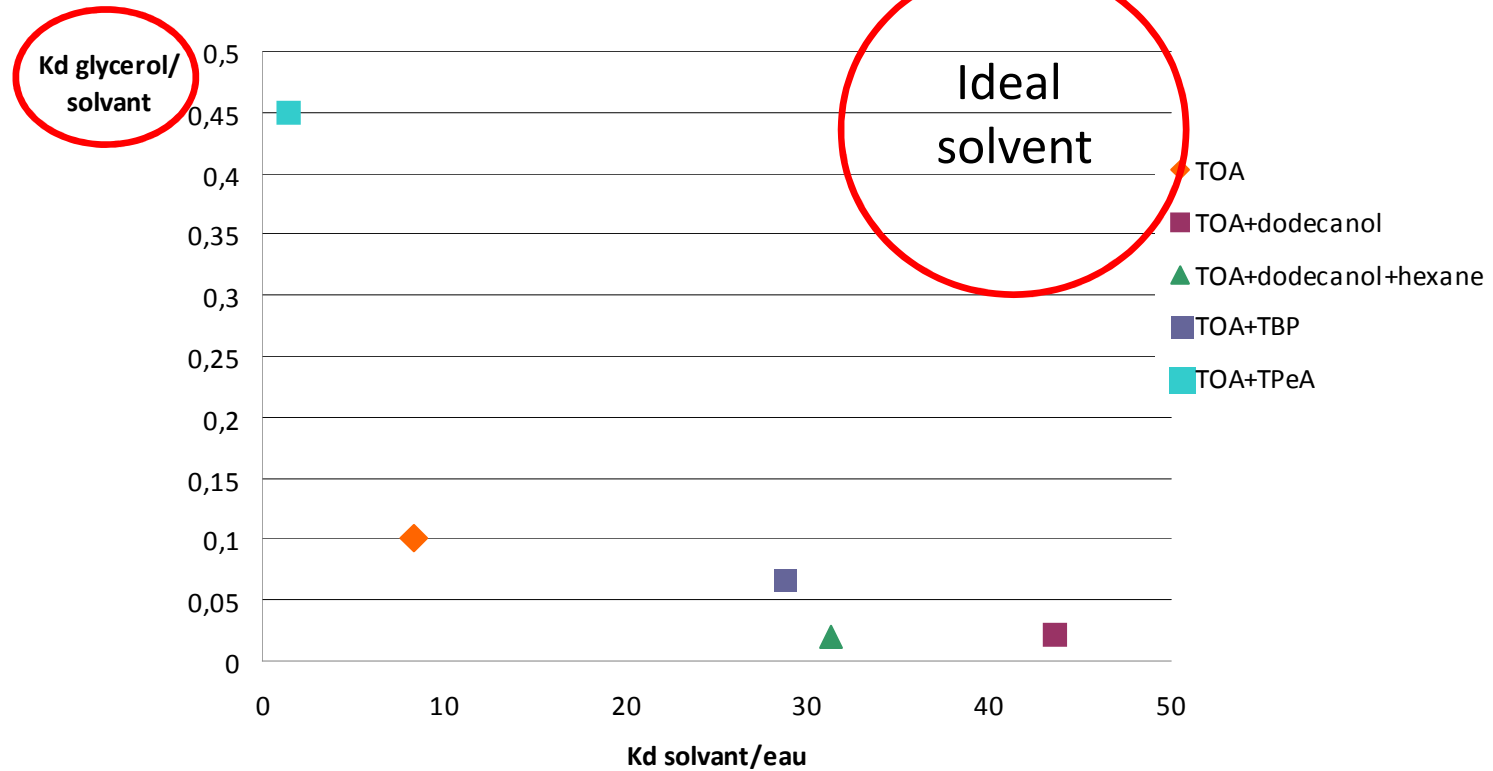
10 stages for each extraction column





# $K_{d_{glyc/solv}}$ as a function of $K_{d_{solv/water}}$

Limiting step



Which solvents are less efficient for the first extraction?



# Next step: extraction with vegetable oils

Table 2. Distribution Coefficients of Butyric Acid for Different Solvents Tested at  $T = 298.15 \text{ K}^a$

solvent type	solvent	D	$C_{\text{BA(aq)}}$	literature
vegetable oil	haselnut oil	1.08	0.468	this study
	corn oil	1.08	0.462	this study
	soybean oil	1.08	0.469	this study
	olive oil	1.08	0.476	this study
	sunflower oil	0.99	0.523	ref 6
	rape seed oil	1.02	0.510	ref 6

<sup>a</sup>  $C_{\text{BA(aq)}}$ , butyric acid concentration at equilibrium in aqueous phase.

low distribution coefficients

# Conclusions and perspectives

- Operating conditions and solvents screening
- Fermentation broth
- Efficiency of the process at the industrial scale
- Verification on a pilot equipment