

SESSION VI

Waste & Resource Recovery

Chair: J. Wang, S. Van Hulle, L. Limousy



**Novel yeast strains for  
the efficient conversion of steam-exploded  
lignocellulosic waste streams to bioethanol**

**Cagnin L.<sup>1</sup>, Favaro L.<sup>1</sup>, Pizzocchero V.<sup>1</sup>, Cotana F.<sup>2</sup>,  
Nicolini A.<sup>2</sup>, Cavalaglio G.<sup>2</sup>, Basaglia M.<sup>1</sup>, Casella S.<sup>1</sup>,**

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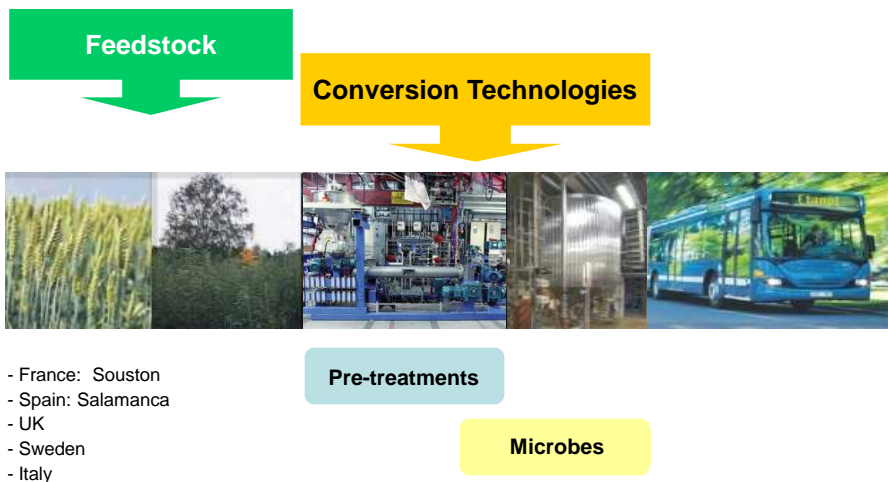
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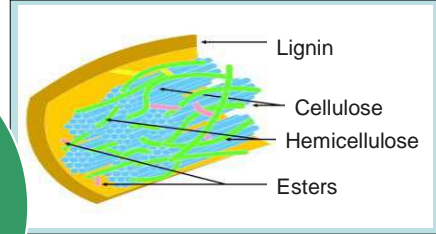
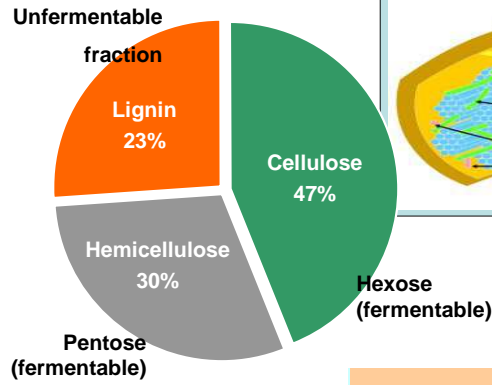
**Second generation bioethanol: the bottlenecks**



- France: Souston
- Spain: Salamanca
- UK
- Sweden
- Italy



## Lignocellulosic biomass



### Rice by-products



4-10% Hemicellulose  
 20-88% Starch  
 2-16% Cellulose



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## Pre-treatment could greatly affect CBP

### Agri-industrial residues



### Energy crops



### AFEX

(Ammonia Fiber EXpansion)

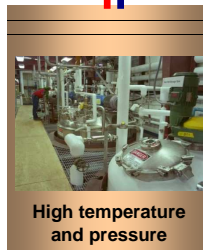
### LHW

(Liquid Hot Water)

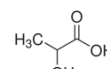
T → 160-190 °C

P → 6-14 ATM

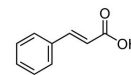
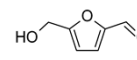
H<sub>2</sub>SO<sub>4</sub>-SO<sub>2</sub>



### STEAM EXPLOSION



Enzymes or  
 CBP yeast



High yields:  
 90% glucose  
 85% xylose

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## Pioneer work on *S. cerevisiae* ATCC24860

APPLIED AND ENVIRONMENTAL MICROBIOLOGY, May 1992, p. 1661-1669  
 0099-2240/92/051661-09\$02.00/0  
 Copyright © 1992, American Society for Microbiology

Vol. 58, No. 5

### Isolation and Characterization of Acetic Acid-Tolerant Galactose-Fermenting Strains of *Saccharomyces cerevisiae* from a Spent Sulfite Liquor Fermentation Plant

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Received 15 October 1991/Accepted 22 February 1992

From a continuous spent sulfite liquor fermentation plant, two species of yeast were isolated, *Saccharomyces cerevisiae* and *Pichia membranaefaciens*. One of the isolates of *S. cerevisiae*, no. 3, was heavily flocculating and produced a higher ethanol yield from spent sulfite liquor than did commercial baker's yeast. The greatest difference between isolate 3 and baker's yeast was that of galactose fermentation, even when galactose utilization was induced, i.e., when they were grown in the presence of galactose, prior to fermentation. Without acetic acid present, both baker's yeast and isolate 3 fermented glucose and galactose sequentially. Galactose fermentation with baker's yeast was strongly inhibited by acetic acid at pH values below 6. Isolate 3 fermented galactose, glucose, and mannose without catabolite repression in the presence of acetic acid, even at pH 4.5. The xylose reductase (EC 1.1.1.21) and xylitol dehydrogenase (EC 1.1.1.9) activities were determined in some of the isolates as well as in two strains of *S. cerevisiae* (ATCC 24860 and baker's yeast) and *Pichia stipitis* CBS 6054. The *S. cerevisiae* strains manifested xylose reductase activity that was 2 orders of magnitude less than the corresponding *P. stipitis* value of 890 nmol/min/mg of protein. The xylose dehydrogenase activity was 1 order of magnitude less than the corresponding activity of *P. stipitis* (330 nmol/min/mg of protein).



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## Which are the industrial stress factors?

Low nutrients availability

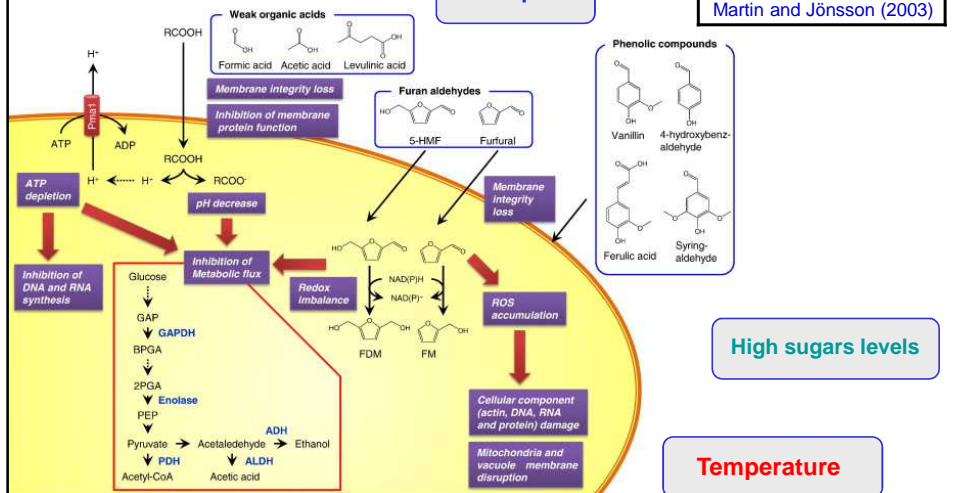
Low pH

Pereira et al. (2011)

Albers and Larsson (2009)

Garay-Arroyo et al. (2004)

Martin and Jönsson (2003)



Modified from Hasunuma and Kondo (2012)

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## Grape marc as trove of biodiversity for bioethanol



Temperature fluctuations

Solar radiations

Ethanol and low pH

Nutrient limitations



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## Looking for robust yeast...

### *Bioprospecting*

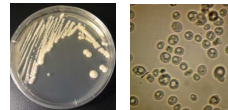
Fermentative abilities at 25, 30, 40, 45 °C

Inhibitors tolerance at 30 and 40 °C

Effects of pH

Effects of high sugars levels

*Fermentation of synthetic inhibitors mixtures*



Yeast optimizer<sup>®</sup>



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## Looking for robust yeast...

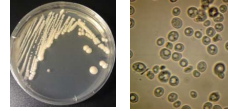
### Bioprospecting

Fermentative abilities at 25, 30, 40, 45 °C

Inhibitors tolerance at 30 and 40 °C

Effects of pH

Effects of high sugars levels



Yeast optimizer®



Fermentation of synthetic inhibitors mixtures

Fermentation of real lignocellulosic hydrolysates



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## Grape marc as trove of biodiversity for bioethanol

Favaro et al. *Biotechnology for Biofuels* 2013, 6:168  
<http://www.biotechnologyforbiofuels.com/content/6/1/168>



Biotechnology  
for Biofuels

RESEARCH

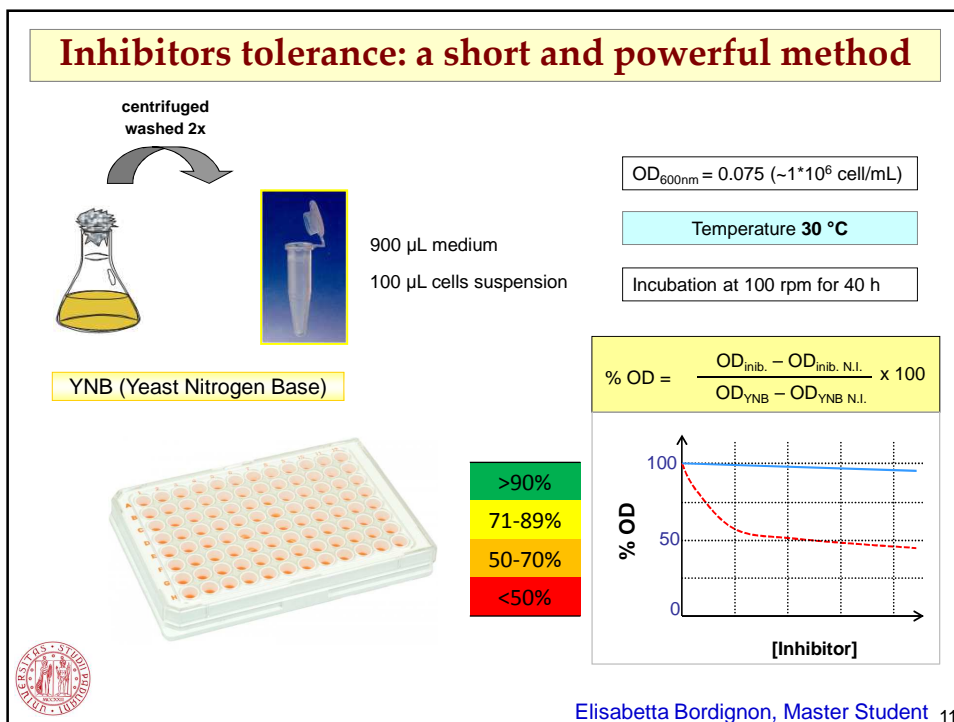
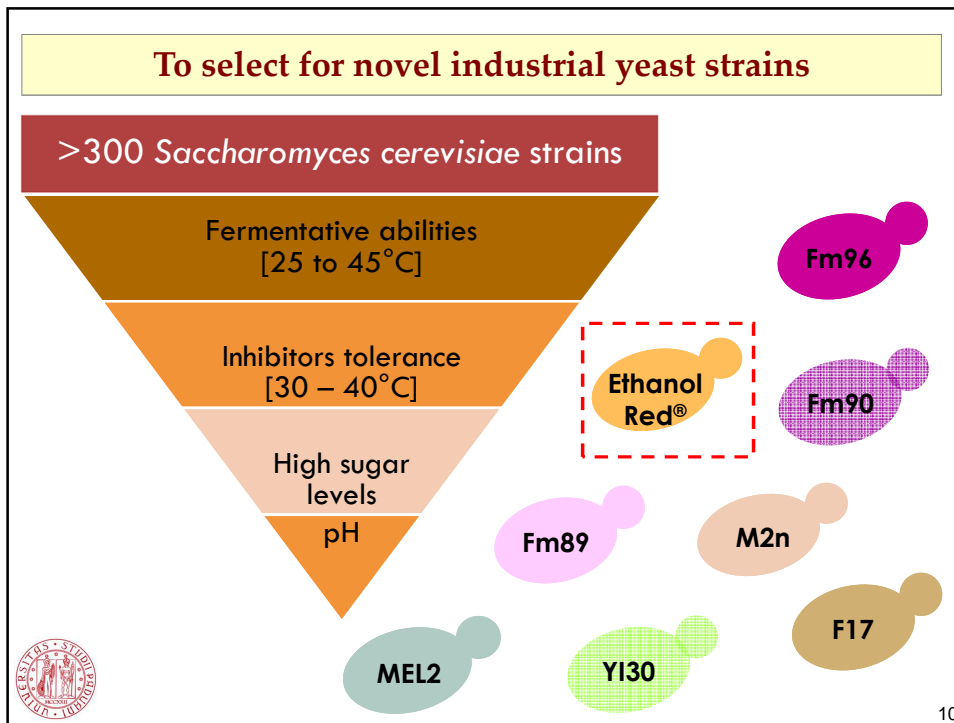
Open Access

Exploring grape marc as trove for new  
thermotolerant and inhibitor-tolerant  
*Saccharomyces cerevisiae* strains for  
second-generation bioethanol production

Lorenzo Favaro<sup>1</sup>, Marina Basaglia<sup>1\*</sup>, Alberto Trento<sup>1</sup>, Eugène Van Rensburg<sup>2</sup>, Maria García-Aparicio<sup>2</sup>,  
Willem H Van Zyl<sup>3</sup> and Sergio Casella<sup>1</sup>



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## Inhibitors tolerance: synthetic inhibitors mixtures

	Acetic acid	Formic acid	Lactic acid	Furfural	HMF	Coniferyl aldehyde	Cinnamic acid
RC <sub>25</sub>	1.80	1.70	0.60	0.70	0.90	0.05	0.04
RC <sub>50</sub>	3.60	3.40	1.20	1.40	1.80	0.09	0.08
RC <sub>100</sub>	7.20	6.80	2.40	2.80	3.60	0.18	0.15
RC <sub>200</sub>	14.40	13.60	4.80	5.60	7.20	0.36	0.30

Inhibitors mixtures concentrations (g/L) and composition (HMF stands for 5-hydroxymethyl-2-furaldehyde).

	F17	Fm89	Fm90	Fm96	M2n	MEL2	Y130	Ethanol Red®
RC <sub>25</sub>	94	81	87	79	55	82	76	65
RC <sub>50</sub>	71	62	59	53	21	60	63	44
RC <sub>100</sub>	55	45	42	39	14	28	59	11
RC <sub>200</sub>	0	0	0	0	0	0	0	0

Relative growth in YNB supplemented with 20 g/L glucose and increasing dosages of inhibitors mixtures.

pH was adjusted to 5.0 with 5M NaOH. Standard error was always less than 7% (not shown)



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## Inhibitors tolerance: steam-exploded lignocellulosic materials

Substrates		LogR <sub>0</sub>	pH	Glucose	Formic acid	Acetic acid	Furfural	HMF
PG1	<i>P. australis</i>	3.60	3.75	0.14	0.32	1.00	0.24	0.05
PG2	<i>P. australis</i>	4.00	3.29	0.29	0.78	2.18	0.97	0.13
PG3	<i>P. australis</i>	4.40	3.23	0.43	1.08	3.50	1.43	0.48
PG4	<i>C. cardunculus</i>	3.85	3.86	0.30	2.73	3.15	0.46	0.30
PG5	<i>C. cardunculus</i>	4.28	3.79	0.13	4.28	5.80	0.64	0.39
PG6	<i>C. cardunculus</i>	4.02	3.93	0.20	2.18	2.76	0.44	0.20
PG7	<i>C. cardunculus</i>	4.28	4.10	0.02	0.50	0.71	0.09	0.05
SH	<i>S. officinarum</i>	n.a.	3.28	0.50	3.0	11.20	1.70	0.50

Severity factor LogR<sub>0</sub> correlates with the harshness of the pre-treatment



*P. australis* (common reed)



*C. cardunculus* (cardoos)



*S. Officinarum* (sugarcane)

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### Inhibitors tolerance: steam-exploded lignocellulosic materials

	F17	Fm89	Fm90	Fm96	M2n	MEL2	Y130	Ethanol Red®
<b>PG1</b>	+	+	+	+	+	+	+	+
<b>PG2</b>	+	-	+	+	+	+	+	+
<b>PG3</b>	-	-	-	-	-	-	-	-
<b>PG4</b>	+	+	+	+	+	+	+	+
<b>PG5</b>	-	-	-	-	-	-	-	-
<b>PG6</b>	+	-	+	+	+	+	+	+
<b>PG7</b>	+	+	+	+	+	+	+	+
<b>SH</b>	-	-	-	-	-	-	-	-

Pre-hydrolysates **PG3** from **common reed**, **PG5** from **cardoon**, and **SH** from **sugarcane bagasse** did not support the growth of any yeast indicating that the concentration of toxic chemical species was higher than yeast could tolerate.



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### The effect of pH on the inhibitors tolerance of yeast strains

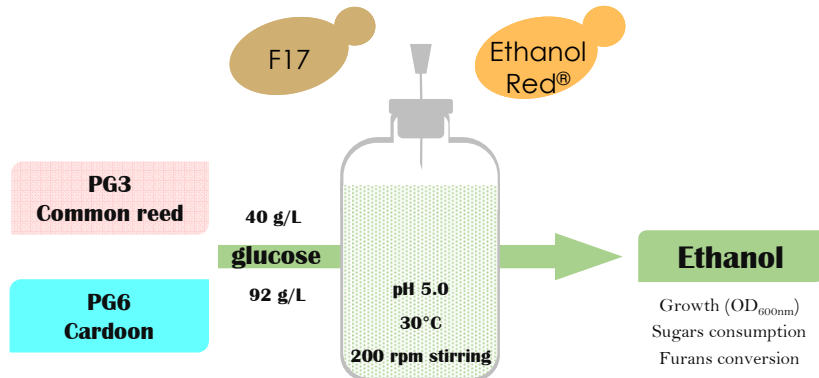
	F17	Fm89	Fm90	Fm96	M2n	MEL2	Y130	Ethanol Red®
PG3 pH 3.3	0	0	0	0	0	0	0	0
PG3 pH 5.0	63	68	61	9	16	8	57	27
PG5 pH 3.8	0	0	0	0	0	0	0	0
PG5 pH 5.0	59	63	60	54	60	56	60	63
PG6 pH 3.9	62	48	61	51	53	30	70	49
PG6 pH 5.0	90	71	80	79	73	61	76	78



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## Fermentation studies using lignocellulosic waste



Cotana et al. (2015) Ind. Crops Prod. 69, 424-432  
Cotana et al. (2015) Sustainability 7, 12149-12163

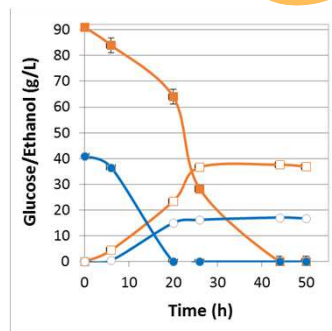
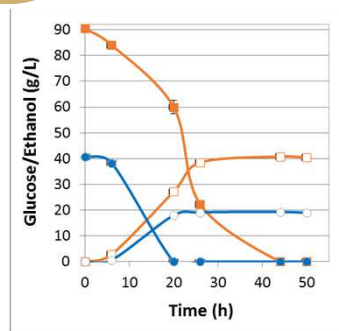


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## Fermentation studies using lignocellulosic waste

F17

Ethanol Red®



Yield: 0.43 (85%)



Yield: 0.42 (83%)

Yield: 0.45 (88%)



Yield: 0.41 (80%)

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## Conclusions and future perspectives

- The search for robust yeast is a strategic approach to maximize ethanol production from lignocellulosic materials.
- For the first time two undiluted lignocellulosic pre-hydrolysates were proficiently fermented with yields even higher than those exhibited by *S. cerevisiae* Ethanol Red®, the most used industrial yeast strain in lignocellulosic ethanol plants.



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**Thank you for your attention**