Investigation of food waste valorization through sequential lactic acid fermentative production and anaerobic digestion of fermentation residues

(Article begins on next page)

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1   **INVESTIGATION OF FOOD WASTE VALORIZATION THROUGH SEQUENTIAL**

2   **LACTIC ACID FERMENTATIVE PRODUCTION AND ANAEROBIC DIGESTION**

3   **OF FERMENTATION RESIDUES. ~~PART I: TECHNICAL ASSESSMENT~~**

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20   **Abstract**

21   This work concerns the investigation of the sequential production of lactic acid (LA) and

22   biogas from food waste (FW). LA was produced from FW using a *Streptococcus sp*. strain via

23   simultaneous saccharification and fermentation (SSF) and separate enzymatic hydrolysis and

24   fermentation (SHF). Via SHF a yield of 0.33 g_{LA}/g_{FW} (productivity 3.38 $g_{LA}/L \cdot h$) and via SSF

25   0.29 g_{LA}/g_{FW} (productivity 2.08 $g_{LA}/L \cdot h$) was obtained. Fermentation residues and FW

26   underwent anaerobic digestion (3 wt% TS). Biogas yields were 0.71, 0.74 and 0.90 Nm^3/kg_{VS}

27   for FW and residues from SSF and SHF respectively. The innovation of the approach is

28   considering the conversion of FW into two different products through a biorefinery concept,

29   therefore making economically feasible LA production and valorising its fermentative

30   residues. Finally, a mass balance of three different outlines with the aim to assess the amount

31   of LA and biogas that may be generated within different scenarios is presented.

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34   **Keywords:** biorefinery, fermentation, lactic acid, enzymatic hydrolysis, biogas

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1. Introduction

Biowaste generation in EU was estimated at 94 Mt for 2015 and current treatment options include landfilling, incineration, mechanical-biological treatment (MBT), composting and anaerobic digestion (EU, 2010). Food waste (FW) from households, restaurants, caterers and retail premises represents an important fraction of biowaste. FW is globally one of the most severe environmental, social and economic problems of developed and developing countries, accounting for over one billion tonnes produced every year (Gustavsson, 2011).

Currently the main environmental threat from organic waste is methane production from such waste decomposing in landfills. Before the adoption of the Landfill Directive 1999/31/EC methane emissions from landfills accounted for 30% of the global anthropogenic emissions of methane into the atmosphere (COM, 1996). Landfill Directive 1999/31/EC obliges member states to reduce the amount of landfilled biodegradable municipal waste to 35% of 1995 levels by 2016, however it doesn't prescribe specific treatment options for the diverted waste. The response of EU member states since mid 1990s was the implementation of MBT, anaerobic digestion and composting processes. However 20 years later, it is mandatory to improve the management of biowaste by supporting technical solutions that are able to generate added value products.

The composition of FW is heterogeneous, being made of (w/w) 30-60 % starch, 5-10 % proteins and 10-40 % lipids (Pleissner et al., 2013). Hence, it represents an interesting feedstock for biorefinery processes. FW biological valorisation is not only an environmentally friendly waste treatment option, but it is also a benefit to the bio-based economy since valuable waste material can be employed instead of expensive raw substrates.

Lactic acid (LA) has many applications in the food and beverage sector as well as in the pharmaceutical and chemical industries, and its polymerisation gives origin to the biodegradable polymer poly(lactic acid) (PLA) (Abdel-Rahman et al, 2016). The main paths

61 of fermentative production of LA from FW are separate enzymatic hydrolysis and

62 fermentation (SHF), and simultaneous saccharification and fermentation (SSF) (see Table 1).

63 While in SSF enzymatic hydrolysis and fermentation are performed in a single reactor (with

64 uniform temperature and pH conditions), SHF foresees two separate phases, and thus allows

65 the application of optimal temperature and pH conditions for each process and the use of an

66 acid or enzyme in the hydrolysis step, which may be highly effective for complex substrates.

67 SSF in comparison with SHF showed shorter processing time, reduced substrate/product

68 inhibition and lower energy and plant costs (Castillo Martinez et al., 2013; Abdel-Rahman et

69 al., 2013). SSF was either carried out by enzymes added with the inoculum (Wang et al.,

70 2016), using a single microbial strain (Pleissner et al., 2017) or an indigenous microbial

71 consortium (Kim et al., 2016; Tang et al., 2016).

72 The aim of this study is to investigate the technical, economic and environmental feasibility

73 of the sequential fermentative production of LA and biogas from FW using either SHF or

74 SSF. LA and biogas production can be carried out using mature technologies, however, the

75 two options are usually considered separately. Fermentative production of LA from FW was

76 already proven to be feasible (Pleissner et al., 2017; Pleissner et al., 2015a and 2015b; Kwan

77 et al., 2015; Li et al., 2015); however its main drawbacks are the high process costs, necessary

78 to achieve a marketable LA, and a relevant amount of fermentative residues to be managed.

79 LA production costs include: sterilization, fermentation and downstream processes. The most

80 expensive cost items are sterilization and downstream processes, which represent up to 41%

81 of the conventional fermentation process (Wang et al., 2015) and 1.57-1.62 €/kg$_{LA}$ (Joglekar

82 et al, 2006). Sterilization and downstream processes are strictly recommended in order to

83 achieve a LA quality that is commercially competitive, since food grade purity and

84 pharmaceutical plastic grade purity are 80% and 90%, respectively (Vijayakumar, 2007). LA

85   fermentation costs vary in the range of 0.72-1.13 €/kg$_{LA}$ (Wang et al, 2015), while market

86   value of LA is 1.36 €/ kg$_{LA}$ (ICIS, 2016).

87   AD of FW has been widely explored ~~(see Table 2)~~, and it has been implemented on full scale

88   for the last decades, in agreement with waste management hierarchy and EU policy about

89   organic waste management. Biogas yields observed for FW were 0.26-0.63 m^3/kg$_{VS}$ (Fantozzi

90   et al., 2011; Pavi et al., 2017; Alibardi and Cossu, 2015; Kafle et al., 2013; Dinuccio et al.,

91   2010; Gunaseelan et al., 2009), while methane yields were 0.15-0.25 m^3/kg$_{VS}$ for fruit pulp

92   (Gali et al., 2009) and 0.26-1.4 m$^3_{methane}$/kg$_{VS}$ for mixed FW (Labatut et al., 2011; Elbeshbishy

93   et al., 2012; Maya-Altamira et al., 2008).

94   Plant size that makes AD profitable ranks at 50-100 kWe and investment costs vary between

95   3000-5000 € and 6000-7000 € for plant sizes of around 500-1000 kWe and 50-100 kWe,

96   respectively (Insabato, 2013). Electric energy has a current value of 0.10 €/kWh and thermal

97   energy of 0.105 €/kWh (Eurostat, 2016).

98   The novelty of the approach consists of taking into account the conversion of FW into two

99   different high value products through a biorefinery concept, therefore making at the same

100   time economically feasible LA production and solving the issue of fermentative residues

101   valorization. This approach is consistent with EU strategy about circular economy; moreover,

102   industrial biotechnology belongs to the Key Enabling Technologies (KET), whose

103   development, exploitation and implementation into the development of marketable goods and

104   services are among priority action lines of European industrial policy.

105   ~~The present research, concerning the overall investigation of the feasibility of the proposed~~

106   ~~biorefinery chain, is structured in three parts. Part I (this study) covers the technical issues,~~

107   ~~while the economic and environmental assessments will be respectively discussed in parts II~~

108   ~~and III.~~ Considering LA fermentation, this study describes SHF while the details about SSF

109 process are given elsewhere (Pleissner et al., 2017). Nevertheless, AD tests performed on

110 SHF and SSF fermentation residues, as well as on FW, are here fully taken into account.

111 Finally, a mass balance was evaluated for three different process outlines, with the aim to

112 assess the amount of LA and biogas that may be generated considering different scenarios. In

113 detail, LA fermentation through SHF or SSF (Scenario 1), biogas production from FW

114 anaerobic digestion (scenario 2) and sequential LA fermentation and AD of fermentation

115 residues (scenario 3) were discussed and compared.

116

2. Material and Methods

2.1 Food waste

119 FW, made of noodles, potatoes, vegetables, rice, fruits, meat and sauce, was collected daily

120 from the canteen of Leibniz Institute for Agricultural Engineering and Bioeconomy Potsdam

121 for 15 days in July 2015 (141 kg in total). Immediately after collection, FW was blended

122 through a kitchen blender and stored at -20°C. At the end of the sampling period, all FW

123 blends were pooled and homogenised. FW amounts employed in all tests, as well as

124 glassware, were autoclaved at 121°C for 15 minutes before use to exclude the presence of

125 autochthon microorganisms competing with the ones specifically inoculated for the study.

126

2.2 Microorganisms

128 A mesophilic *Streptococcus* sp. strain A620 (internal label), isolated from tapioca starch, was

129 employed in LA fermentations. The strain was classified by the German Collection of

130 Microorganisms and Cell Cultures (DSMZ Braunschweig, Germany) and is available at the

131 Leibniz Institute for Agricultural Engineering and Bioeconomy Potsdam. The strain was

132 cultured in 300 mL flasks, containing 60 mL of MRS broth (Merck, Germany) and 0.67 g

133 Everzit Dol (Evers, Germany) dolomite as buffer. Incubation occurred at 35°C for 24 hours.

134 The initial pH in all flasks was equal to 6.0. Flasks were shaken at 100 rpm in an orbital

135 shaker.

136 ~~The microbial consortium used as inoculum for anaerobic digestion tests was supplied from a~~

137 ~~mesophilic anaerobic digester at Leibniz Institute for Agricultural Engineering and~~

138 ~~Bioeconomy Potsdam. It consisted of 3.2 % (w/w) total solids (TS) and 54.4 % (w/w) volatile~~

139 ~~solids (VS). The pH was 7.8.~~

140

141 **2.3 Enzymatic hydrolysis**

142 Enzymatic hydrolysis tests were carried out without repetitions in presence of 1 L FW in a 2

143 L BIOSTAT bioreactor (Sartorius AG, Germany). Stargen and Fermgen (Genencor

144 International, The Netherlands) were employed to hydrolyze starch and proteins at 59°C and

145 pH 4.5 for one hour, respectively. Hydrolytic performance was investigated regarding

146 different solid-to-liquid ratios (11, 12.5, 20 and 25%, w/w) and enzyme loading (see section

147 3.2.2). Enzyme loading investigations were carried out at a solid-to-liquid ratio of 20% (w/w).

148 Mixing was set between 400 and 800 rpm depending on viscosity of the FW. Samples were

149 withdrawn, then inactivated at 95°C for 20 minutes, centrifuged at 5000 RPM for 10 minutes

150 and supernatant was stored at -20°C until used in analyses.

151 Yields of glucose and FAN per gram of dry food waste (Y, g/g) was calculated as follows:

152 $Y = P / FW$, where P [g] is the release in glucose or FAN and FW the amount of food waste

153 applied [g].

154

155 **2.4 Lactic acid fermentation**

156 LA fermentation was carried out in duplicate using a 2 L BIOSTAT bioreactor (Sartorius AG,

157 Germany) containing 1 L of FW with a 20% (w/w) solid-to-liquid ratio. After enzymatic

158 hydrolysis (see section 2.3), the reaction conditions were changed to 35°C and pH 6.0. A 6%

159   (v/v) *Streptococcus* sp. strain A620 inoculum was used. Samples were analyzed for sugars

160   (glucose, fructose and sucrose) and lactic acid concentrations. Results are presented as mean

161   values of two replicates. After LA fermentation, solids and the oily phase were separated

162   through centrifugation, and the supernatant was afterwards inactivated at 95°C for 20 minutes

163   and stored at -20°C. The residual solids were mixed with the oily fraction floating on the

164   supernatant and employed as feedstock for anaerobic digestion (AD) tests.

165

166   **2.5 Anaerobic digestion**

167   Three substrates (homogenized FW and fermentation residues from SHF and SSF processes)

168   underwent AD. AD batch tests were carried out at 37°C using 3% (w/w) total solids (TS) in 2

169   L (1.5 L working volume) SCHOTT glass bottles. Substrate-to-inoculum ratio was 2:1.

170   Digesters were manually shaken once a day. Each bottle was connected by 4/6 mm Teflon

171   tubes (PTFE, Germany) to 3 L sampling tubes containing a saturated saline solution acidified

172   with some drops of concentrate sulphuric acid. Biogas volume and composition were daily

173   measured through water displacement and a gas analyzer (see section 2.6), respectively. Each

174   AD test was carried out in triplicate. Furthermore, controls using inoculum and cellulose, and

175   only inoculum (blanks) were carried out in triplicate. AD tests were finished when marginal

176   biogas production was below 1%.

177   Solubilization (made of disintegration and hydrolysis*)* is assumed as the rate-limiting step

178   during AD of complex substrates rich in suspended solids (Van Lier et al., 2008). The

179   disintegration constant (k_d) values were calculated as follows (Angelidaki et al., 2009).

180   Assuming a first order kinetic model, the disintegration rate may be achieved through the first

181   part of the cumulative biogas curve obtained from AD tests, according to:

$$B(t) = B)_{exp}\left(1 - e^{-k_{dis}t}\right)$$

182   where:

183 B(t) represents the cumulative biogas/methane production at a given time

184 B_{exp} is the ultimate biogas/methane potential yield of the substrate

185 k_{dis} is the first order disintegration rate [1/d]

186 t is the time [day].

187

188 **2.6 Analytics**

189 Samples characterization was carried out in duplicate according to EPA reference methods

190 (EPA, 2016) where not otherwise specified and mean values are presented. TS of FW and

191 fermentation residues were analyzed after drying at 105°C until constant weight. Then dried

192 FW and fermentative residues were weighted and combusted at 550°C for 5 hours in a muffle

193 furnace for volatile solids (VS) analysis.

194 Fibers (ADF, NDF and lignin) were analyzed using an ANKOM^{2000} fiber analyser on FW

195 pre-dried at 60°C for 48 hours.

196 Sugars determination was carried out by cold water extraction. 3-5 g of dried FW and 50 mL

197 of demineralized water were shaken for 30 minutes; afterwards 2 mL of a 30% (w/w) $ZnSO_4$

198 solution and 2 mL of a 15% (w/w) $C_6N_6FeK_4$ solution were added. After shaking, the mixture

199 was filtrated and the clear filtrate analyzed by HPLC.

200 LA and sugars concentrations in fermentation samples were analyzed by HPLC (DIONEX,

201 USA): 10 µL of sample was injected in a Eurokat H column (300 mm × 8 mm × 10 µm,

202 Knauer, Germany) and eluted isocratically with 0.8 mL/min of 5 mM H_2SO_4. Detection was

203 carried out by a refractive index detector (RI-71, SHODEX, Japan). Each analysis was carried

204 out in duplicate.

205 Cat- and anion concentrations in fermentation samples were analyzed by ion chromatography

206 (DIONEX, USA). For quantification of cations, 25 µL of sample was injected in an IonPac

CS 16 column (250 mm × 4 μm, DIONEX, USA) and eluted isocratically with 1.0 mL/min of 30 mM CH_3SO_3H at 40ºC. For quantification of anions, 25 μL of sample was injected in on an IonPac AS9-HC column (250 mm × 4 μm, DIONEX, USA) and eluted isocratically with 1.2 mL/min of 9 mM Na_2CO_3 at room temperature. Detection of cat- and anions was carried out though a conductivity cell. Each analysis was carried in duplicate.

Lipids analysis was performed by means of ANKOM Technology (USA) according to the ANKOM Technology Method 2, 01-30-09: Determination of Oil/Fat Utilizing High Temperature Solvent Extraction (ANKOM, 2014). Kjeldahl-nitrogen content in FW was determined according to DIN-EN-25663 standard method using a Kjeldahl System K-370/37. Protein content was calculated by multiplying the Kjeldahl-N content by 5.7 (Leung et al., 2012). Free amino nitrogen (FAN) concentration was measured using the ninhydrin reaction method (Lie, 1973), employing glycine as standard.

Elemental analysis was performed with a VARIO EL III elemental analyzer according to the manufacturers' protocol (Elementar Analysensysteme GmbH, Germany).

Quantification of methane, carbon dioxide, oxygen and hydrogen sulfide produced during AD was carried out using a GA 2000 (Ansyco, Germany) gas analyzer.

2.7 Statistical analysis

One way analysis of variance was carried out in SigmaPlot and used to measure the statistical difference of LA formation between repetitions. Statistically significant difference in median values was accepted for $P < 0.05$.

3. Results and discussion

3.1. Food Waste characterization

231 FW consisted of (w/w): 18.1% TS, 93.2% VS/TS, 33.5% starch, 14.8% protein, 12.9% fat ,

232 8.5% free sugars, 8% NDF, 3.2% ADF and 0.1% lignin. Elemental analysis showed (values

233 referred to dry weight): 47.9% C, 7.67% H, 2.56% N and 0.09% S. FW composition is in

234 agreement with literature (Alibardi and Cossu, 2015; Campuzano and Gozalez-Martinez,

235 2016) and FW proved to be a suitable substrate for the proposed biorefinery concept.

236

237 **3.2. Enzymatic hydrolysis**

238 The efficient recovery of nutrients from FW strongly depends on the activity of enzymes

239 added. Rosgaard et al. (2007) reported that the efficiency of an enzyme based hydrolysis of

240 pretreated barley straw decreases when the viscosity of the slurry gets too high. To investigate

241 this effect on food waste and to reduce the amount of enzyme needed to effectively hydrolysis

242 food waste and to recover glucose and FAN different solid-to-liquid ratio and enzyme

243 loadings were investigated.

244

245 **3.2.1 Solid-to-liquid ratio**

246 Glucose recovery was strongly dependent on the solid-to-liquid ratio (see Figure 1A). After 5-

247 10 hours glucose concentration leveled off and 54.2 g/L was obtained when 11% (w/w) was

248 applied. Glucose concentration steadily increased to 80.9 g/L when 25% (w/w) was used. A

249 33.5% (w/w) starch content and a 25% (w/w) solid-to-liquid ratio accounts to a starch loading

250 of 83.8 g. The theoretical conversion of starch into glucose is 0.9 (Wymann et al., 2004), and

251 thus 94.4 g/L can be theoretically recovered. The obtained glucose concentration (80.9 g/L)

252 implies a recovery of 85%. Theoretically, 41.8 g/L of glucose can be obtained at a solid-to-

253 liquid ratio of 11% (w/w). The obtained glucose concentration of 54.2 g/L, however, indicates

254 the presence of a remarkable amount of free glucose. Table 1 ~~3~~ shows that the yield of

255 glucose per gram of FW decreases with increasing solid-to-liquid ratio. It is assumed that

11

better mixing conditions achieved at 11% (w/w) contributed to a better hydrolytic performance, and thus to a higher yield (0.49 g/g$_{FW}$), while at 25% (w/w) a yield equal to 0.33 g/g$_{FW}$ was obtained.

Contrarily, even when the solid-to-liquid ratio was increased, the amount of recovered FAN remained relatively constant (see Figure 1B). Even though the concentration increased from 0.23 g/L to 0.29 g/L within 24 hours with increasing solid-to-liquid ratio, this trend is not comparable to the results shown in Figure 1A. The complete digestion of 14.3% (w/w) proteins in FW would certainly have an effect on FAN concentration. However, it might be concluded that proteases used are not appropriate for the digestion of proteins in FW. The yield of FAN (see Table 1 3̶) decreased by increasing solid-to-liquid ratio. While 2.04 mg/g of dry FW was obtained at 11% (w/w), only 1.15 mg/g was obtained at 25% (w/w).

3.2.2 Enzyme concentration

In order to determine the lowest specific enzyme loading for glucose and FAN recovery different specific enzyme loadings as shown in Table 2 4̶ were tested. Contrarily to the solid-to-liquid ratio, the specific enzyme loading had no remarkable effect on glucose and FAN recovery (see Figures 1C and D). Yields were between 0.33 and 0.39 g glucose and between 1.82 and 1.92 g FAN per gram of dry FW (see Table 4).

3.3 Lactic acid fermentation

Due to the previously mentioned viscosity problems, 20% (w/w) solid-to-liquid ratio was chosen for LA fermentation. FW hydrolysis with Stargen was kept short for only one hour as it was found that the release of glucose occurs quickly (see Figure 1). After one hour 67.3 g/L of glucose was obtained which is in agreement with Figure 1. The hydrolyzed substrate was then inoculated with *Streptococcus* sp. strain A620 and the fermentation was carried out for

281 29 hours. Immediately after inoculation, LA concentration increased exponentially, reaching

282 39.2 g/L after 11 hours. Afterwards, it further increased linearly to 66.5 g/L until fermentation

283 was stopped (see Figure 2). Glucose was completely consumed, but traces of sucrose and

284 fructose, available as additional carbon sources, were still present. The first 11 hours was also

285 the period of time where most of the FAN was consumed (see Figure 2B). Fermentation was

286 carried out in duplicate and no statistical difference (P=0.637) was found for LA formation

287 between repetitions.

288 The overall yield obtained in this study using SHF, considering the LA concentration after 29

289 hours, was 0.33 g_{LA} per gram of dry FW with a productivity of 3.38 g_{LA}/L·h. SSF performed

290 on same FW resulted in a yield of 0.29 g_{LA}/g_{FW} and a productivity of 2.08 g_{LA}/L·h after 28

291 hours (Pleissner et al., 2017), thus SHF resulted in higher yield and productivity. ~~Higher~~

292 Yields ($g_{LA}/g_{dry\ FW}$) ~~were~~ found in literature are 0.27 (Kwan et al., 2016) and 0.99

293 (Kitpreechavanich et al., 2016) for SHF processes; 0.85 (Kim et al., 2016) and 0.46 (Tang et

294 al., 2016) are accounted for SSF processes. ~~(see Table 1),~~ However the yield strongly depends

295 on substrate composition and on the strain. Productivity, defined as mass of LA generated per

296 volume of fermentation broth in a time unit, is therefore a more reliable criterion to assess the

297 performance of a fermentation process. During exponential phase 3.38 g_{LA}/L·h was produced

298 in the present study, which is remarkably higher than productivity values in literature ~~(see~~

299 ~~Table 1)~~. It is known that *Streptococcus* sp. strain A620 (Pleissner et al., 2017) is able to

300 degrade food waste, and thus this capability may additionally contribute to the release of

301 glucose. Lowest productivity of 0.28 g_{LA}/L·h was found when FW was converted with an

302 indigenous microbial consortium (Tang et al., 2016). This is not surprising, as the microbial

303 consortium is not specialized to form only LA, but a mixture of different organic acids. The

304 study of Kim et al. (2016) is of particular relevance for FW utilization approaches as it

305 illustrates how FW can be utilized in repeated batch cultures over a long period of time. Even

306 though a higher productivity was obtained in the present study and by Kwan et al. (2016)

307 when FW was first enzymatically pretreated, the simplicity of processes presented by

308 Pleissner et al. (2017), Kim et al. (2016) and Tang et al. (2016) clearly shows that the process

309 steps can be reduced to a minimum.

310

311 **3.4 Anaerobic digestion**

312 AD tests lasted 20 days and resulted in following yields (see Figure 3): FW 0.710 ± 0.02

313 Nm^3/kg_{VS} biogas, 0.398 ± 0.035 Nm^3/kg_{VS} methane (56.35% v/v); fermentative residues from

314 SSF: 0.743 ± 0.01 Nm^3/kg_{VS} biogas, 0.499 ± 0.008 Nm^3/kg_{VS} methane (67.19% v/v);

315 fermentative residues from SHF: 0.90 ± 0.016 Nm^3/kg_{VS} biogas, 0.62 ± 0.013 Nm^3/kg_{VS}

316 methane (68.8% v/v). Biogas and methane yields obtained from fermentation residues are

317 higher than the ones achieved from FW, mostly likely because of the differences among the 3

318 substrates in relative abundance of carbohydrates, proteins and lipids. In detail, fermentative

319 residues were rich in proteins and lipids, since their carbohydrate fraction was mostly already

320 exploited in LA fermentation. Hence biogas and methane yields of fermentative residues were

321 similar to pure proteins (0.7 Nm^3/kg_{VS} biogas, with an average methane content equal to 70%,

322 v/v) and lipids (1.2 Nm^3/kg_{VS} biogas with an average methane content equal to 68%, v/v)

323 (Weiland, 2010). FW was made of carbohydrates, proteins and lipids, but carbohydrates are

324 the most abundant fractions, and thus biogas and methane trends were comparable to

325 carbohydrates typical values (0.8 Nm^3/kg_{VS} biogas, with an average methane content of 50%,

326 v/v) (Weiland, 2010).

327 Both SSF and SHF demonstrated two accomplishments: generation of a value added product

328 (LA) and enhancement of biogas and methane yields. In a certain way, SSF and SHF had on

329 AD the effect of a highly effective biological pre-treatment resulting in an improvement of

330 methane production. In fact, the main purpose of AD pre-treatments is breaking the structure

of substrate particles and transforming them in easily biodegradable liquefied products (Bracchitta, 2012). Considering the results achieved in the present research, it is possible to affirm that LA fermentation exploited carbohydrate (mainly) and protein (partly) fractions, leaving the lipids almost unaltered for the consequently carried out AD process (see Table 3 ~~5~~) and boosting the kinetics of methane production. This assumption was confirmed by the values of the disintegration constant (k_d), calculated according to Angelidaki (Angelidaki, 2009), which were equal to 0.43 1/d for FW, 0.35 1/d for SSF residues and 0.33 1/d for SHF residues. These values are of the same order of magnitude of the ones obtained in other studies (Fiore et al, 2016; Ruffino et al., 2015) using rice bran and husk (0.38 1/d), coffee dust and peel (0.31 1/d), mixed vegetable waste (0.38 1/d) and pesto sauce waste (0.25 1/d). Other Authors obtained 0.15-0.29 1/d for fruit pulp (Gali et al., 2009), 0.34 1/d and 0.26 1/d for onion and potato respectively (Giuliano et al., 2013), and 0.14-0.35 1/d for mixed food waste (Alibardi and Cossu, 2015). ~~Moreover~~, However, the trend of k_d values obtained in this study (FW>SSF>SHF) was expected because, as before mentioned, both fermentative residues were deprived from the readily digestible carbohydrate fraction, with a higher efficiency of enzymatic hydrolysis.

3.5. Mass balance

A mass balance was evaluated (see Figures 4-6) for three different process outlines with the aim to assess the amount of LA and biogas that may be generated considering different scenarios. In detail, LA production by means of SHF or SSF (Scenario 1); biogas generation through anaerobic digestion (Scenario 2); sequential production of LA from FW and of biogas from fermentative residues (Scenario 3). The mass balance starts with a theoretical amount of 1000 kg dry FW made of 335 kg of starch, 148 kg proteins 129 kg fat and 85 kg free sugars. About LA production, downstream processes are considered according to the process scheme

356 usually adopted at Leibniz Institute for Agricultural Engineering and Bioeconomy in

357 Potsdam. In detail, a sequence of micro- and nanofiltration, softening, mono- and bipolar

358 electro dialysis, decolorisation, anion and cation exchange and distillation was taken into

359 account.

360 Considering Scenario 1, 148.2 kg of LA and 851.8 kg of wastes (residual solids plus LA lost

361 in downstream process) and 149 kg of LA and 851.1 kg of wastes (residual solids plus LA

362 lost in downstream process) were produced respectively through SSF and SHF. Using

363 Scenario 2, 260.49 Nm^3 of CH_4 and consequentially 2604.9 KWh of primary energy could be

364 produced. Taking into account Scenario 3, combined SSF and AD produced 148.2 kg LA and

365 236.5 Nm^3 of CH_4 and therefore 2365 KWh of primary energy and 417 kg of digestate; while

366 coupling SHF and AD produced 149 kg LA and 269.64 Nm^3 of CH_4 and therefore 2696.4

367 KWh of primary energy and 408.52 kg of digestate. Wastes generated within the three

368 scenarios, residual solids generated by Scenario 1, as well as digestate deriving from

369 Scenarios 2 and 3 could be valorized in a composting process.

370 The mass balance of Scenario 1 (see Figure 4) underlines that the main bottleneck of LA

371 fermentation is the huge amount of wastes produced after fermentation and downstream

372 processes. In Scenario 3, this drawback is partially solved by the consecutive AD. Anyway,

373 downstream processes are usually highly complex and expensive, and they require a careful

374 optimization (Komesu et al, 2017).

375

376 **4. Conclusions**

377 This work investigated the technical feasibility of a sequential biorefinery process for the

378 production of LA and biogas from FW via either SHF or SSF, which was proven. The main

379 findings of the research are that SHF achieved higher yield and productivity than SSF, lasting

380 one hour more than SSF. Sequential LA and biogas production moved forward from biomass

381 conventional management and showed two profits: first, AD reduced and valorised the

382 fermentative residues generated from LA fermentation; second, SSF and SHF determined an

383 effective enhancement of biogas and methane yields with respect of FW.

384

5. References

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522

Figure captions

524 **Figure 1.** Solid-to-liquid ratio and enzyme loading. Recovery of glucose (A) and FAN (B)

525 when enzymatic hydrolysis of blended food waste was carried out in presence of 350 µl

526 Stargen and 700 µL Fermgen at different solid-to-liquid ratios (w/w): 11.1% (open circle),

527 12.5% (closed circle), 20% (open triangle) or 25% (closed triangle). Recovery of glucose (C)

528 and FAN (D) when enzymatic hydrolysis was carried out at a solid-to-liquid ratio of 20%

529 (w/w) at different specific enzyme loadings: 3.5 µL/g Stargen and 5 µL/g Fermgen (open

530 circle), 1.75 µL/g Stargen and 2.5 µL/g Fermgen (closed circle), 0.88 µL/g Stargen and 1.25

531 µL/g Fermgen (open triangle), 0.44 µL/g Stargen and 0.63 µL/g Fermgen (closed triangle) or

532 0.11 µL/g Stargen and 0.32 µL/g Fermgen (open square). Results are based on single

533 measurements.

534

535 **Figure 2.** Lactic acid fermentation. Change of glucose (closed circle), fructose (open

536 triangle), sucrose (open square), FAN (closed triangle) and lactic acid (open circle)

537 concentrations during enzymatic pretreatment of food waste with 700 µL Stargen and

538 subsequently carried out lactic acid fermentation using *Streptococcus* sp. strain A620 (A and

539 B). Fermentations were carried out in duplicate and mean values are shown. No statistical

540 difference (P=0.637) was found between replicates.

541

542 **Figure 3.** Specific methane production from food waste (continuous line), SSF fermentative

543 residues (triangle-dot line) and SHF fermentative residues (dotted line) through anaerobic

544 digestion.

545

546 **Figure 4.** Mass balance from food waste to lactic acid: Scenario1 represents the L(+)-lactic

547 acid production through separate hydrolysis and fermentation (SHF) and simultaneous

548   saccharification and fermentation (SSF). Mass balance is based on dry weight. OFMSW:

549   organic fraction of municipal solids wastes

550   **Figure 5**. Mass balance from food waste to biogas: Scenario 2 represents biogas and methane

551   production through anaerobic digestion (AD). Mass balance is based on dry weight. OFMSW:

552   organic fraction of municipal solids wastes

553

554   **Figure 6**: Mass balance from food waste to lactic acid and biogas Scenario 3 represents

555   combined L(+)-lactic acid and biogas production. Mass balance is based on dry weight.

556   OFMSW: organic fraction of municipal solids wastes

557

558   **Table 1.** Lactic acid productivity (Pr) and yields of lactic acid per gram of dry food waste (Y_{FW}) when fermentation was carried out after

559   enzymatic hydrolysis or by simultaneous saccharification and fermentation.

Mode	Strain	Pr [g/L·h]	Y_{FW} [g/g]	Reference
SHF	*Streptococcus* sp. strain A620	3.38	0.33	this study
SHF[1]	*L. casei* Shirota	2.61	0.27	(Kwan et al., 2016)
SHF[2]	*Bacillus* sp. strain T27	0.44	0.99	(Kitpreechavanich et al., 2016)
SSF	*Streptococcus* sp. strain A620	2.08	0.29	(Pleissner et al. 2017)
SSF[3]	Indigenous microbial consortium	1.58	~0.85	(Kim et al., 2016)
SSF[4]	*L. casei*	0.70	-	(Wang et al., 2016)
SSF	Indigenous microbial consortium	0.28	0.46	(Tang et al., 2016)

560   [1]Food waste was pretreated with fungal enzymes

561   [2]Studies were carried out with model kitchen refuse pretreated with glucoamylase

562   [3]Fermentation was carried out as repeated batch culture

563   [4]Co-fermentation with sophoraflavescens residues in presence of cellulase and amylase

564

565 **Table 2.** Biogas and methane yields and disintegration constants (k_{dis}) from food waste through AD in mesophilic conditions. nd= not defined

Substrate	Yield	k_{dis} (1/d)	Reference
orange pulp	0.25 $m^3_{methane}$/kg_{VS}	0.29	
pear pulp	0.15 $m^3_{methane}$/kg_{VS}	0.18	Gali et al., 2009
apple pulp	0.18 $m^3_{methane}$/kg_{VS}	0.15	
onion	0.92 m^3_{biogas}/kg_{VS}	0.34	Giuliano et al., 2013
potato	0.83 m^3_{biogas}/kg_{VS}	0.26	
tomato skins and seeds	0.42 m^3_{biogas}/kg_{VS}		Dinuccio et al., 2010
fruit and vegetable waste	0.32-0.63 m^3_{biogas}/kg_{VS}	nd	Gunaseelan, 2009
bread waste	0.58 m^3_{biogas}/kg_{VS}	nd	Kafle et al., 2013
vegetable waste	0.36 $m^3_{methane}$/kg_{COD}	nd	Maya-Altamira et al., 2008
plain pasta	0.33 $m^3_{methane}$/kg_{VS}	nd	
cabbage	0.26 $m^3_{methane}$/kg_{VS}	nd	Labatut et al., 2011
potatoes	0.33 $m^3_{methane}$/kg_{VS}	nd	
FW (50% bread, 20% vegetables, 10% fruit, 5% meat, 15% nd)	0.43 m^3_{biogas}/kg_{VS}	0.35	
FW (50% meat, 20% vegetables, 10% fruit, 5% bread, 15% nd)	0.59 m^3_{biogas}/kg_{VS}	0.14	Alibardi and Cossu, 2015
FW (36% bread, 20% vegetables, 10% fruit 19% meat, 15% nd)	0.49 m^3_{biogas}/kg_{VS}	0.27	
OFMSW	0.26 m^3_{biogas}/kg_{VS}	nd	Fantozzi et al., 2011
	0.49 m^3_{biogas}/kg_{VS}	nd	Pavi et al., 2017
FW	0.4-1.4 $m^3_{methane}$/kg_{VS}	nd	Elbeshbishy et al., 2012

580

581 **Table 1 3.** Yields of glucose ($Y_{Glc/FW}$) and FAN ($Y_{FAN/FW}$) per gram of dry food waste when enzymatic hydrolysis was carried out at different

582 solid-to-liquid ratios.

583

Solid-to-liquid ratio	$Y_{Glc/FW}$	$Y_{FAN/FW}$
[%, w/w]	[g/g]	[mg/g]
11.1	0.49	2.04
12.5	0.48	2.20
20	0.34	1.27
25	0.33	1.15

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591   **Table 2 4.** Yields of glucose ($Y_{Glc/FW}$) and FAN ($Y_{FAN/FW}$) per gram of dry food waste when enzymatic hydrolysis was carried out at a solid-to-

592   liquid ratio of 20% (w/w) and different enzyme concentrations of Stargen and Fermgen per gram of dry food waste (n. a. = not analyzed).

593

Enzyme concentration		$Y_{Glc/FW}$	$Y_{FAN/FW}$
[μL/g]		[g/g]	[mg/g⁻]
Stargen	Fermgen		
3.50	5.00	0.36	1.92
1.75	2.50	0.39	1.92
0.88	1.25	0.33	1.82
0.44	0.63	0.38	1.61
0.11	0.32	0.39	n. a.

594

595

596

597

598   **Table 3 5.** Evaluation of anaerobic digestion performances in terms of biogas and methane yields, of methane content and of disintegration

599   constant

Substrate	Biogas	CH_4	CH_4	k_{dis}
	$[Nm^3/kg_{vs}]$	$[Nm^3/kg_{vs}]$	[%]	[1/d]
Food waste	0.71±0.020	0.39±0.035	56.35	0.43
Fermentative residues from SSF	0.74±0.01	0.499±0.008	67.19	0.35
Fermentative residues from SHF	0.90±0.016	0.62±0.013	68.80	0.33

600   **Figure 1.**
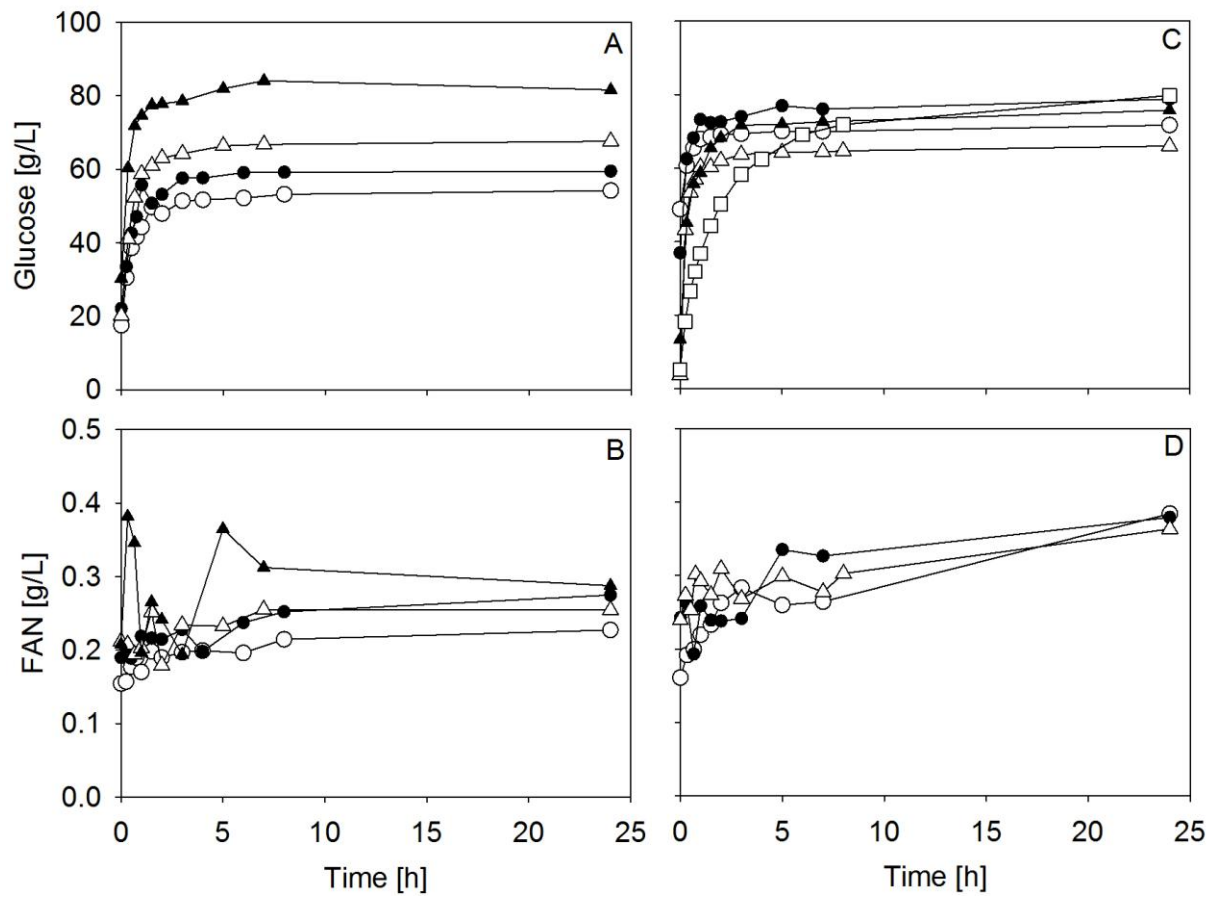
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Figure 2.

Figure 3.

617   **Figure 4.**

Scenario 1

	OFMSW	
SSF	20% TS, 93.5 % VS/TS	SHF
	1000Kg ST	

LA in fermentation broth:
SSF: 0.29 gLA/g OFMSW dry:
290 Kg

Solid remaining:
710 Kg

Solid remaining:
670 Kg

LA in fermentation broth:
SHF: 0.33 gLA/g OFMSW dry:
330Kg

Downstream processing

LA-lost: **141.8 kg**

LA-lost: **181.1 Kg**

Downstream processing

L(+)-LA
14.82% OFMSW dry:
148.2Kg

L(+)-LA
14.82% OFMSW dry:
149 Kg
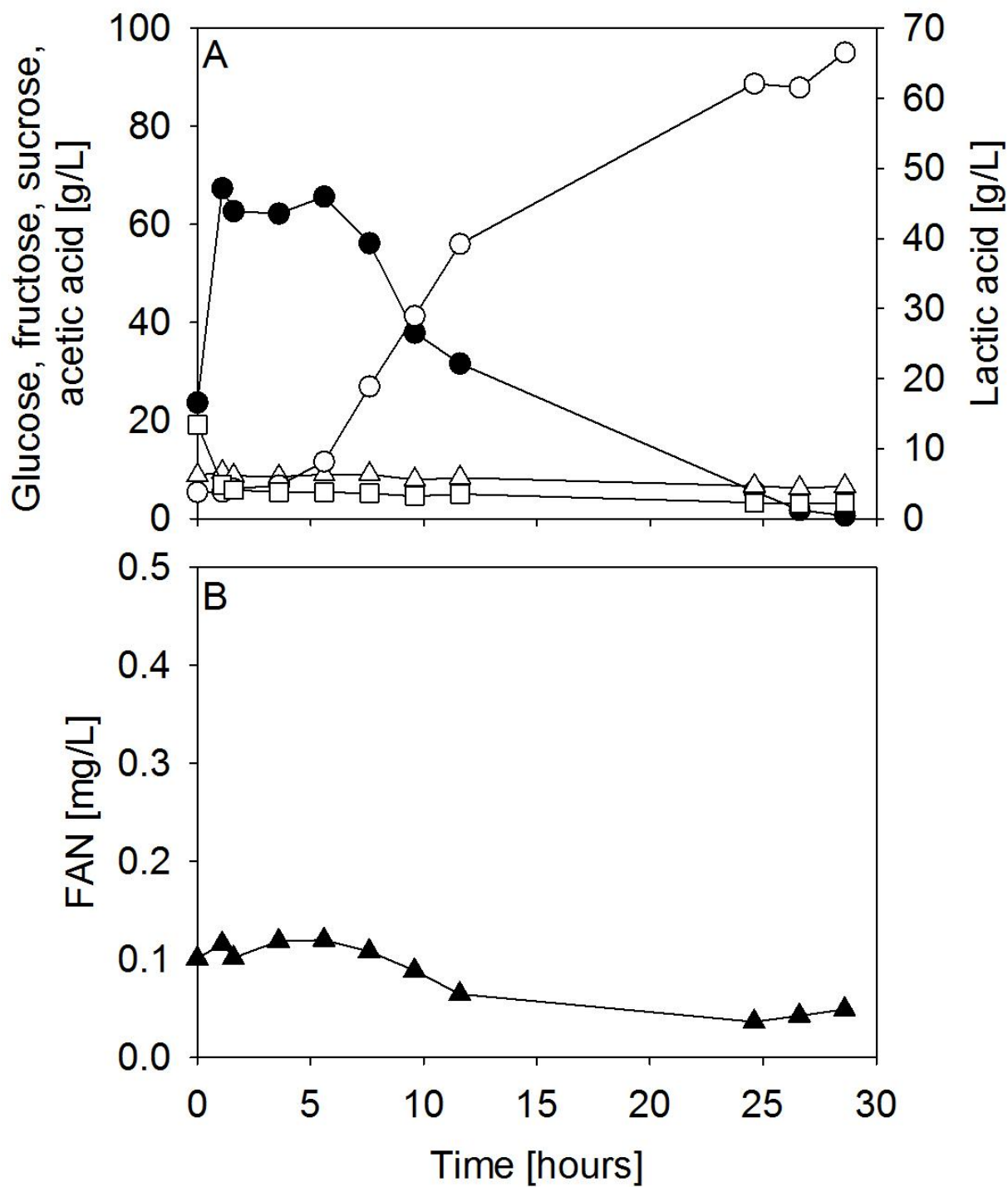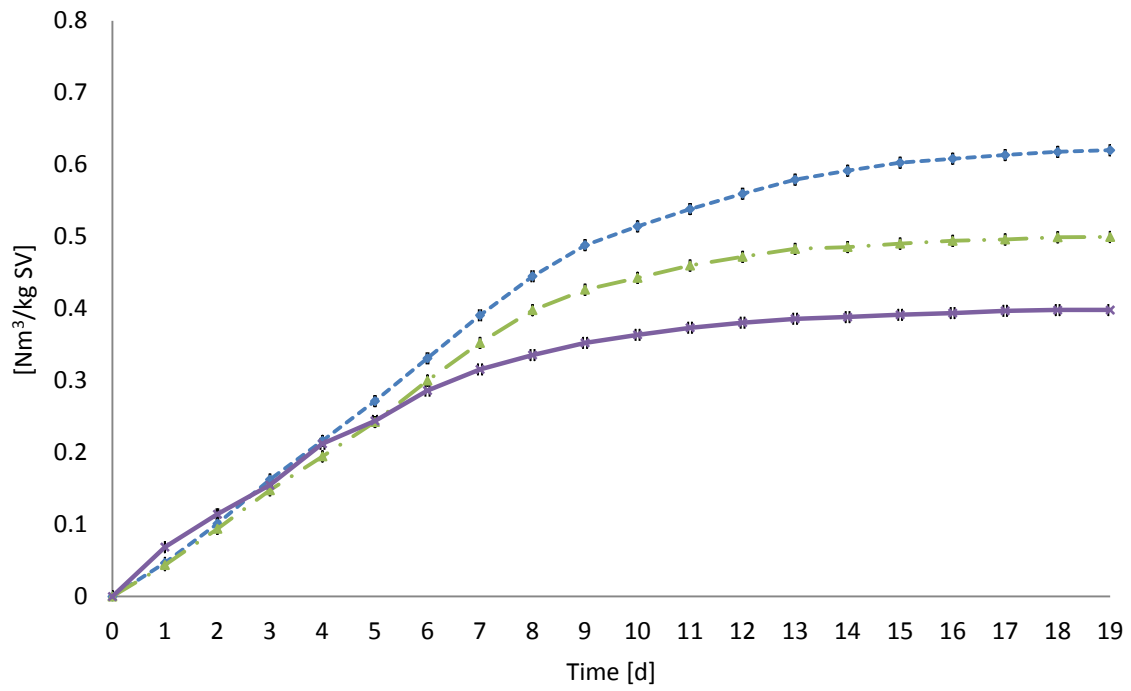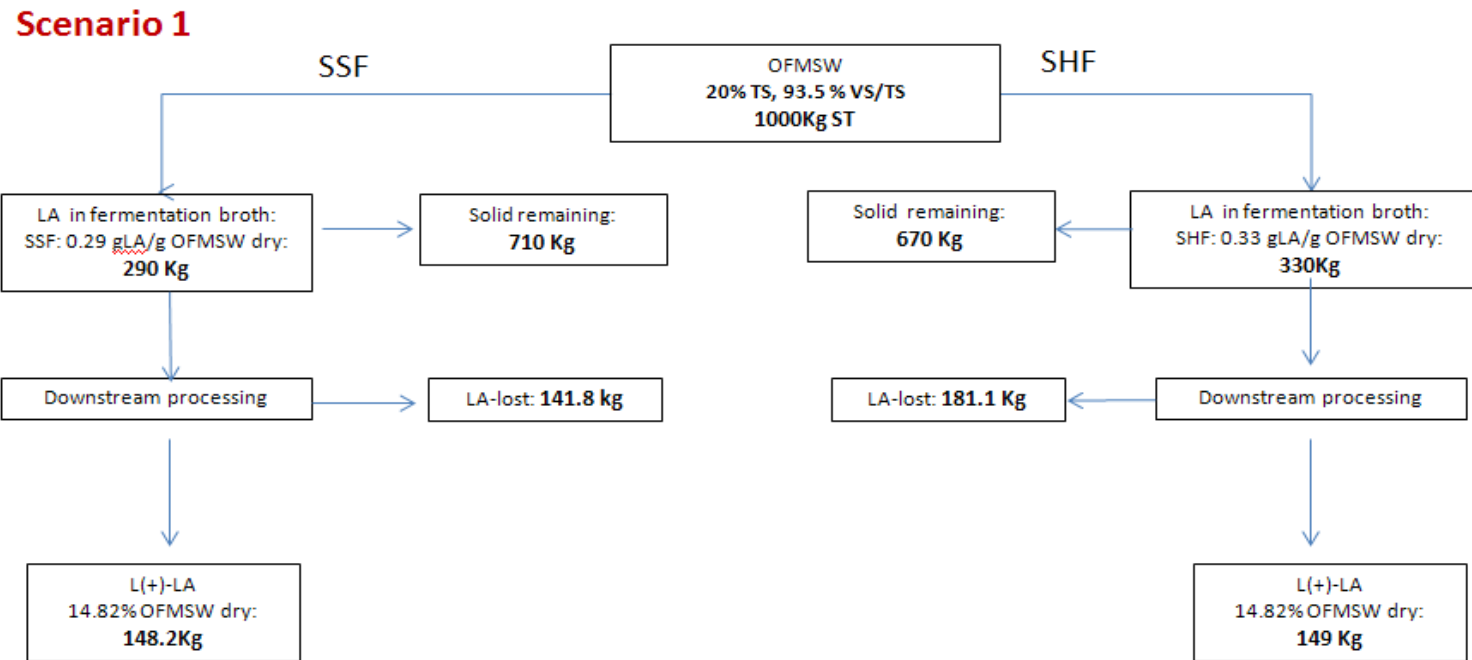
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624   **Figure 5.**

Scenario 2

OFMSW
20% TS, 93.5 % VS/TS
1000 kg ST=935Kg VS

AD: 5% ST, I/S=2/1

Digestate (reduction 49% OFMSW)
490 kg ST

Biogas: 0.71 Nm^3/kg OFMSWvs → 464. 69 Nm^3
CH_4: 0.398 Nm^3/kg OFMSWvs → **260.49 Nm^3 =2604.9 kWh**

EE: **911.4 kWh**

ET: **1041.96 kWh**

625

626

627

628   **Figure 6.**

Scenario 3

	SSF	OFMSW 1000 kg ST	SHF	

SSF side:

LA in fermentation broth:
SSF: 0.29 gLA/g OFMSW dry
290 Kg

Solids remaining:
710 Kg

+

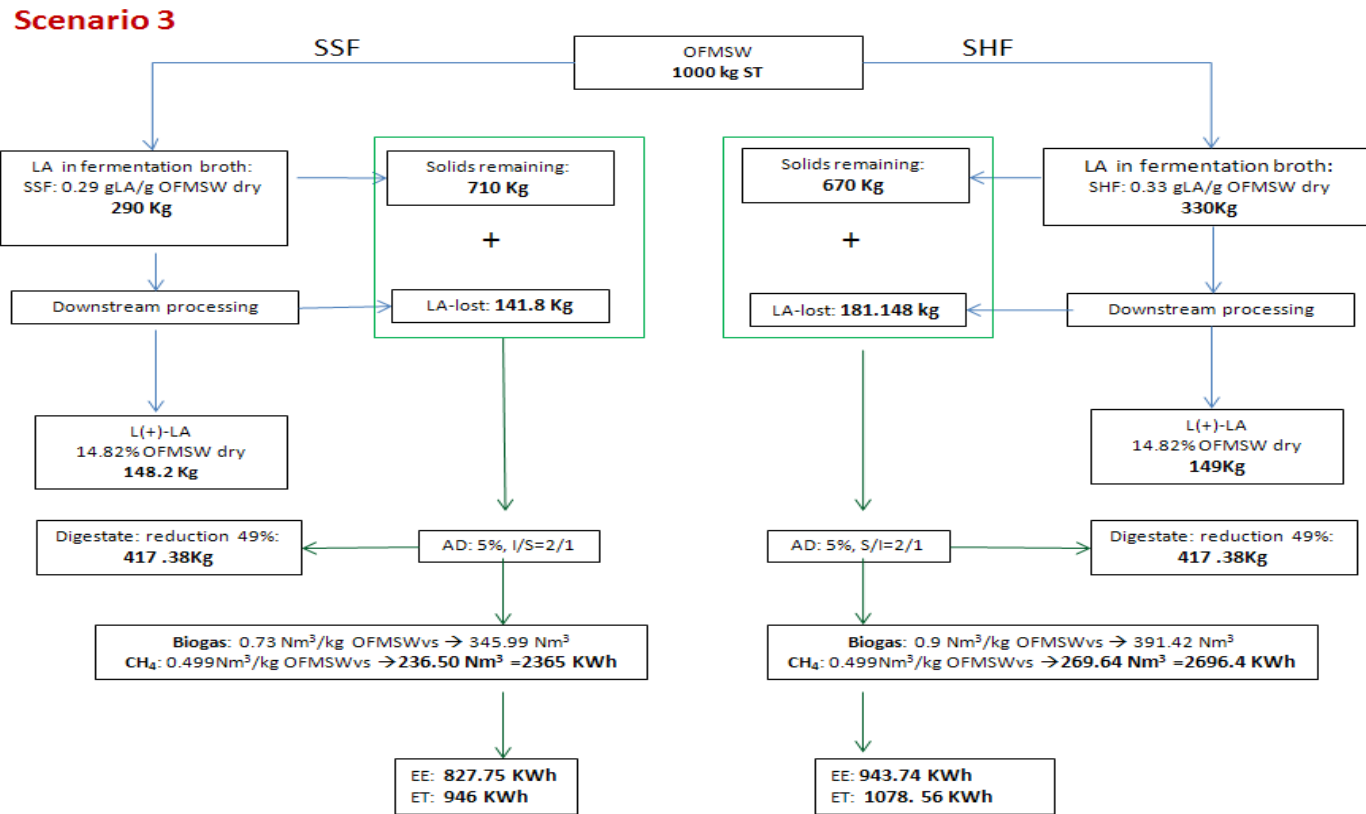Downstream processing

LA-lost: **141.8 Kg**

L(+)-LA
14.82% OFMSW dry
148.2 Kg

Digestate: reduction 49%:
417.38Kg

AD: 5%, I/S=2/1

Biogas: 0.73 Nm³/kg OFMSWvs → 345.99 Nm³
CH₄: 0.499Nm³/kg OFMSWvs → **236.50 Nm³ =2365 KWh**

EE: **827.75 KWh**
ET: **946 KWh**

SHF side:

Solids remaining:
670 Kg

+

LA-lost: **181.148 kg**

LA in fermentation broth:
SHF: 0.33 gLA/g OFMSW dry
330Kg

Downstream processing

L(+)-LA
14.82% OFMSW dry
149Kg

AD: 5%, S/I=2/1

Digestate: reduction 49%:
417.38Kg

Biogas: 0.9 Nm³/kg OFMSWvs → 391.42 Nm³
CH₄: 0.499Nm³/kg OFMSWvs → **269.64 Nm³ =2696.4 KWh**

EE: **943.74 KWh**
ET: **1078. 56 KWh**

629