# BioRECOVER

#### (Pressurized) Fermentation for CO<sub>2</sub> conversion

Heleen De Wever (VITO) – Jean-Luc Dubois (Arkema) Online webinar, 23 November 2021



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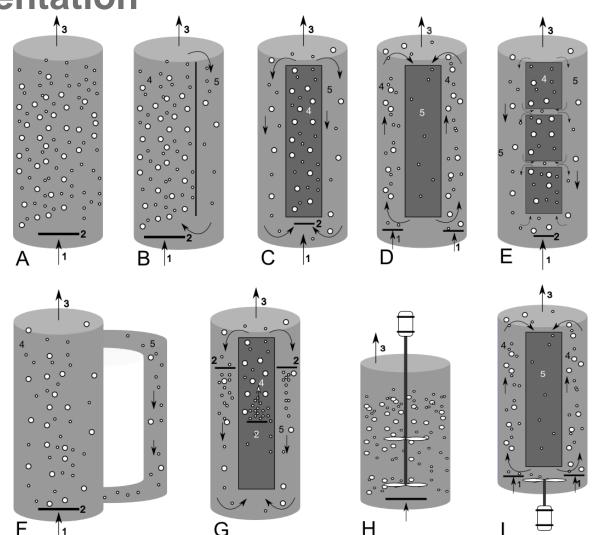
#### **Gas fermentation**

Microorganisms can use C1 gases as carbon and energy source or as electron acceptor

- Micro-organisms can only take up gaseous substrates in their dissolved form
- Series of mass transfer steps of substrate from gas bubble to reaction site inside the cell has to take place: gas-to-liquid mass transfer

Fermentor types in industrial settings:

- Bubble columns
- Airlift fermenters
- Stirred tank reactors
- Hybrids between airlift and stirred tank reactor



Source: Van Hecke et al. (2019)





#### Substrate availability in fermentations

#### Table 2. Relative available molar substrate concentration of dissolved solid and gaseous substrates in the fermentation broth.

Substrate	Heat of combustion at 298.15 K and 1 atm [kJ mol <sup>-1</sup> ]		K Maximum solubility in water at 303.15 K and 1 atm [mmol L <sup>-1</sup> ]			Resulting available substrate [mmol L <sup>-1</sup> ]	
Glucose	2820		2964	$200 \text{ g } \text{L}^{-1}$	1110		[137, 138]
СО	283		0.92	50 %	0.46		
CO <sub>2</sub>	-		29.99		14.99	]	
$CH_4$	889	$CO_2 + H_2$	1.30		0.65		[138, 139]
H <sub>2</sub>	286		0.76	$CO_2 + H_2 + O_2$	0.38		
O <sub>2</sub>	_		1.18		0.25		



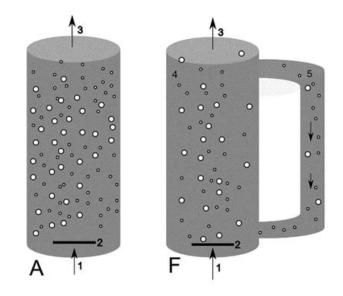


#### Gas (CO<sub>2</sub>, H<sub>2</sub>) solubility is low

• Gas-liquid mass transfer rate

$$\frac{dC_{i,L}}{dt} = K_L a_i * (y_i * P_R) * H_i - C_{i,L})$$

- *K<sub>L</sub>*: overall mass transfer coefficient (based on liquid concentrations)
- a: interfacial area between gas and liquid
- K<sub>L</sub> a: volumetric gas-to-liquid mass transfer coefficient
- *P<sub>R</sub>:* (absolute) reactor pressure
- *y<sub>i</sub>:* mole fraction of compound i in gas phase and
- C<sub>i,L</sub>: dissolved gas concentration of compound I
- *H<sub>i</sub>* : Henry's law coefficient for component i
- Can be improved by increase in pressure







#### **Operation at elevated pressure (5-10 bar)**

#### Effects on microbial growth and product formation

- Variable threshold (either total pressure or partial pressure of specific substrate) above which microbial growth and metabolism is affected
- Inhibitory effects of increased partial pressure H<sub>2</sub> or of increased dissolved CO<sub>2</sub>

#### **Process operation and control**

- Feedback control of dissolved gas concentration needed for reactor stability
- Process monitoring and determination of kinetic parameters complicated by lack of dissolved gas sensors (except for O<sub>2</sub>) resistant to and accurate at broad P ranges
- Fermentations at moderately elevated pressures using C1 gases underexplored

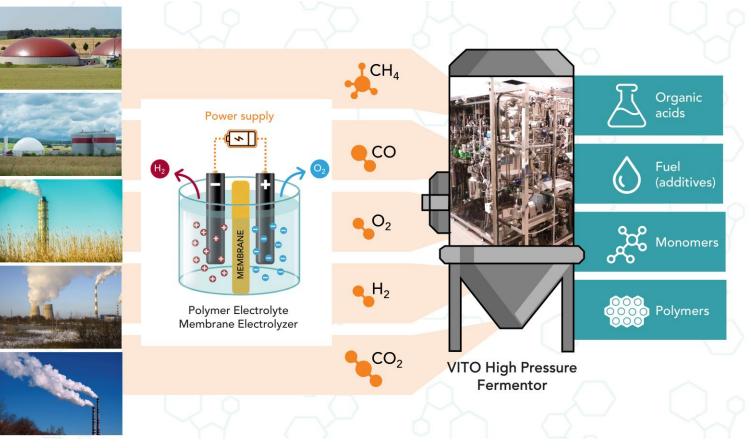
#### Fermentor skid

#### Online GC

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#### **Pressurized fermentor: main features**



- In situ sterilizable bioreactor for gaseous fermentations
- CO<sub>2</sub>, H<sub>2</sub>, CO, O<sub>2</sub>, N<sub>2</sub>, gas mixtures such as syngas or real offgases
- Operation at constant or variable pressures up to 10 bara
- Food grade + ATEX ( Ex II 2G) gas fermentation
- Online process monitoring and control
- Online gas analysis and control
- Integrated membrane filtration





#### **Some experimental results**

- Study effect of increasing pressure
- Compare at constant CO<sub>2</sub> partial pressure

Pressure	Headspace H <sub>2</sub> /CO <sub>2</sub> (vol%)	Main product (g/L)*	Productivity (g/L.h)			
3 bar	80/20	25 (/)	0,19			
6 bar	88,5/11,5	21	0,21			
9 bar	92/8	18 (/)	0,17			
*at same fermentation duration						

\*at same fermentation duration



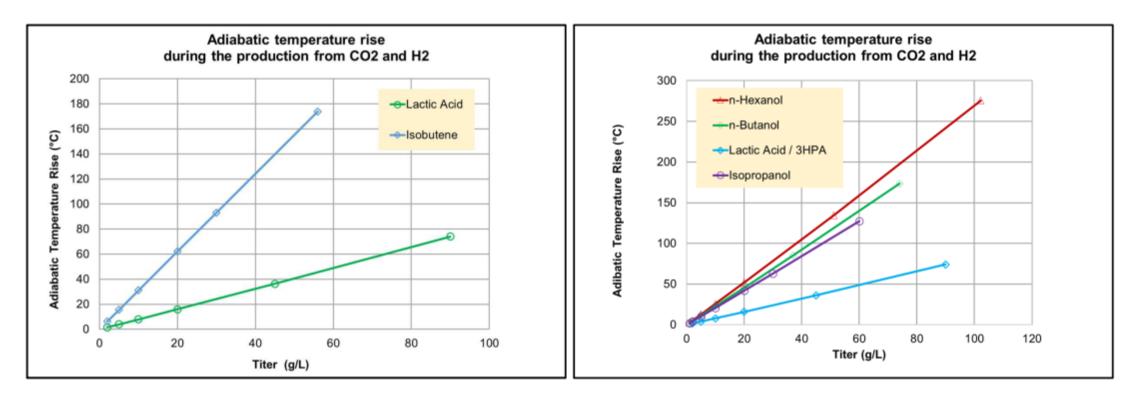
H<sub>2</sub> transfer not main limiting factor
Limited inhibitory effect of increasing pressure or H<sub>2</sub> partial pressure
No changes product spectrum

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#### **Need for high product titers**



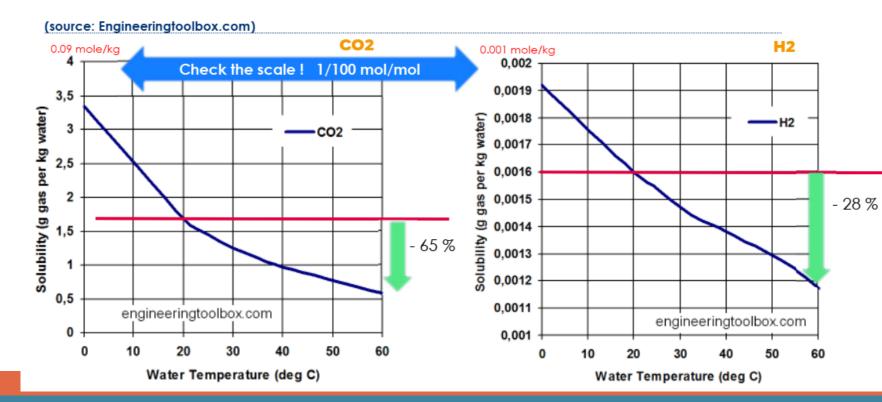
- Titer >10-20 g/L: need for cooling
- Heat losses not detectable at lab-scale, but substantial at industrial scale
- 100 kton lactic acid/yr
  - ≈ energy loss of 93 900 MWh/yr
  - ≈ energy consumption > 14 000 Europeans





#### Heat management at (high) product titers

- Process solutions exist but come at a cost
- Lot of heat produced at low temperature: Use for district heating? In greenhouses?
- Operation at higher T preferable for heat valorization
  - →(hyper)thermophilic range
- Issue gas solubility

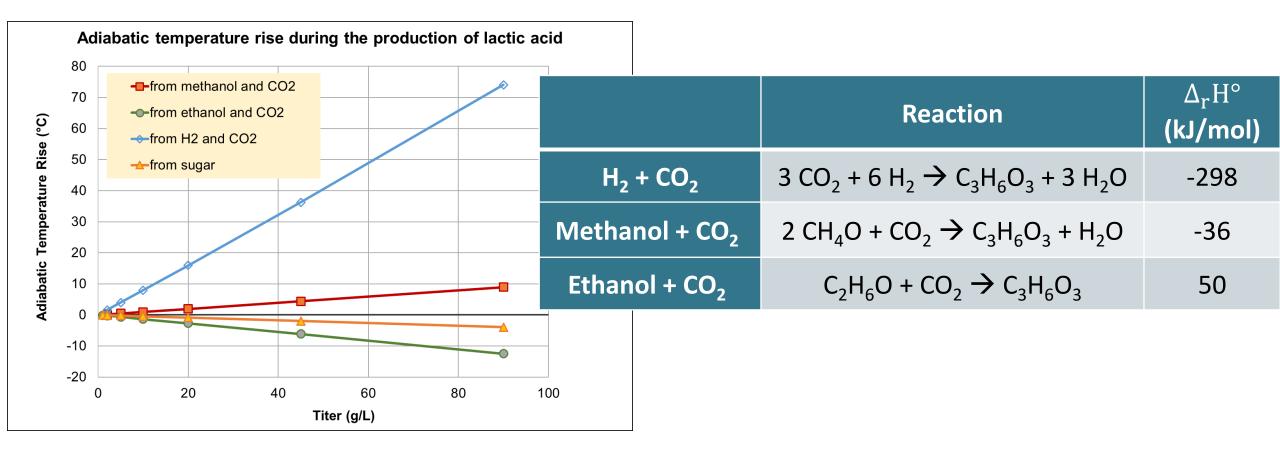


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#### **Use of alternative reducing agents?**

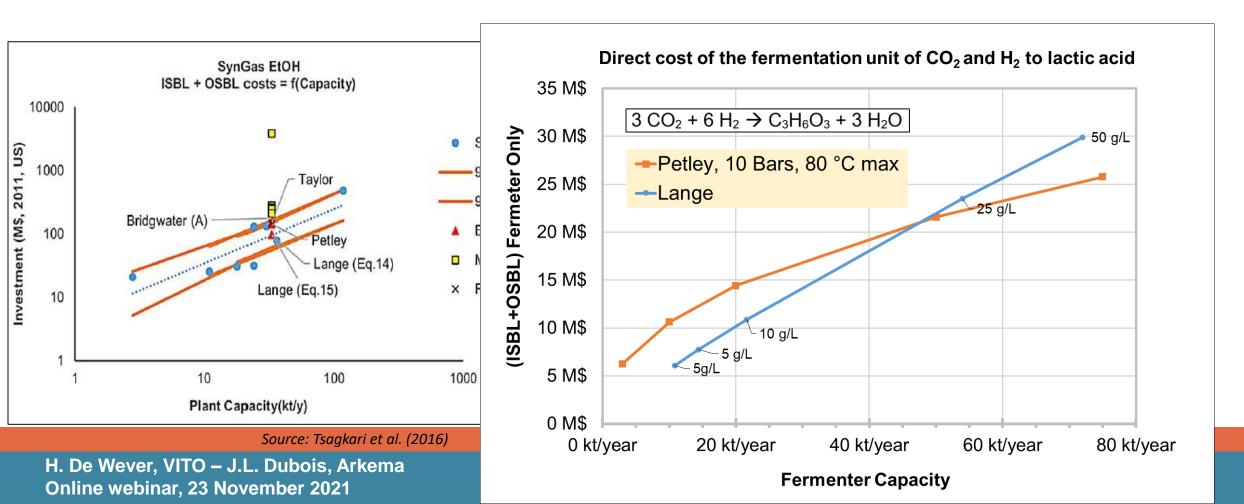






#### **Rough Capital cost estimate for gas fermentors**

• Petley: based on pressure and temperature - Lange: based on heat loss







#### Industrial scale gas fermentation processes: 3 – 6000 \$/t product

	Ineos Bio	Calysta	Lanzatech	Unibio
Location	USA	China	Belgium	Russia
Product	Ethanol & Electricity	Proteins	Ethanol	Proteins
Feedstock	Biomass to Syngas	Methane	СО	Methane
Capacity product	24 kt/y - 8 MW	20 kt/y	63 kt/y	6 kt/y
CAPEX	130 M\$ (2011)	80 M\$ (2020)	180 M\$ (2020)	35 M\$ (2016)
Technology	Stirred tank/ Bubble column	Loop reactor	Jet Loop reactor	U-loop



#### Summary





- Flexible prototype available as high tech research platform to study impact (partial) pressure on processes and optimize them prior to scale-up
- Fermentations at moderately elevated pressures using C1 gases underexplored
- CO<sub>2</sub> conversion processes tested at pressures up to 10 bara and with real CO<sub>2</sub>-rich offgases
- Challenging to have high product titers from  $CO_2/H_2$  and good heat management
  - Higher temperatures would be preferable
  - But gas solubility decreases at higher temperature
- Industrial scale gas fermentation processes:
  - Fermentor cost estimate: 500 \$/t product
  - Overall: 3 6000 \$/t product

### Thank you for your attention!

## Contact: heleen.dewever@vito.be



#### Publications

-W. Van Hecke; R. Bockrath; H. De Wever (2019): Effects of moderately elevated pressure on gas fermentation processes, DOI: 10.1016/j.biortech.2019.122129

-V. Luongo; A. Palma; E. R. Rene; A. Fontana; F. Pirozzi; G. Espositio; P. N.L. Lens (2018): Lactic acid recovery from a model of Thermotoga neapolitana fermentation broth using ion exchange resins in batch and fixed-bed reactors, DOI:10.1080/01496395.2018.1520727

-G. Dreschke, G. d'Ippolito, A. Panico, P. N.L. Lens, G. Esposito, A. Fontana (2018): Enhancement of hydrogen production rate by high biomass concentrations of Thermotoga neapolitana, DOI: 10.5281/zenodo.3247830

-G. Nuzzo; S. Landi; E. Nunzia; E. Manzo; A. Fontana; G. d'Ippolito (2019): Capnophilic Lactic Fermentation from Thermotoga neapolitana: A Resourceful Pathway to Obtain Almost Enantiopure L-lactic Acid, DOI: 10.3390/fermentation5020034

-N. Pradhan; G. d'Ippolito; L. Dipasquale; G. Esposito; A. Panico; P.N.L. Lens; A. Fontana (2019): Simultaneous synthesis of lactic acid and hydrogen from sugars via capnophilic lactic fermentation by Thermotoga neapolitana cf capnolactica, DOI: 10.5281/zenodo.3247821



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