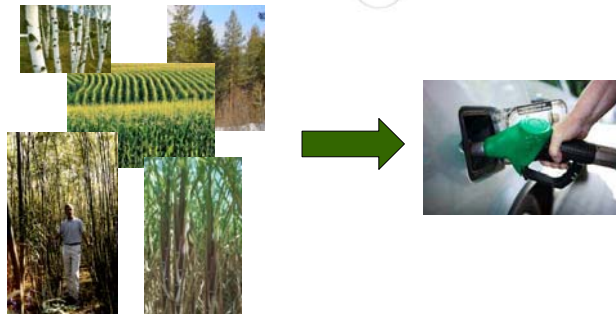
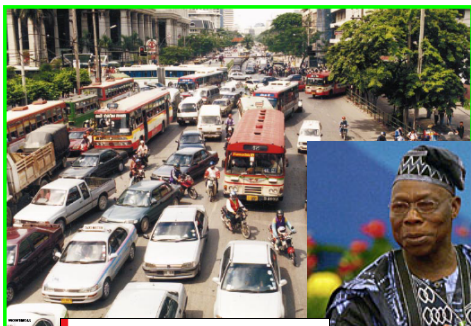


# Bio-Ethanol Research within



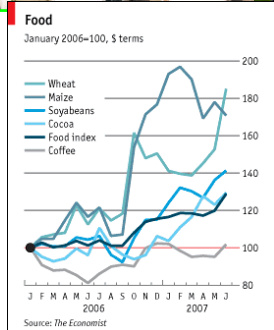
**Marie Gorwa-Grauslund**  
*Applied Microbiology*  
marie-francoise.gorwa@tmb.lth.se



**Increasing demand**



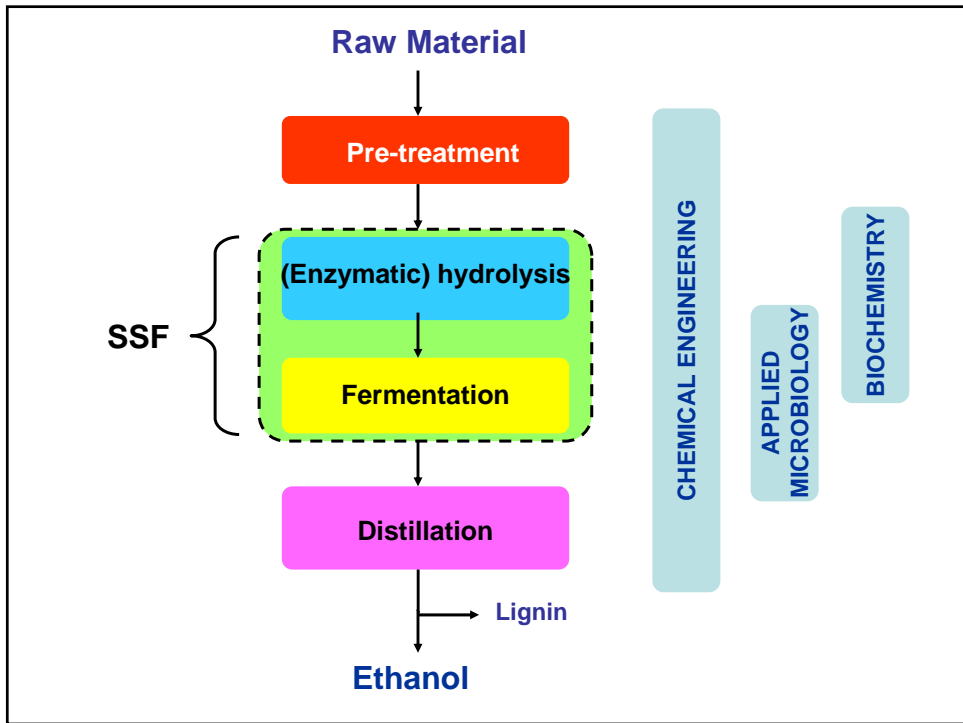
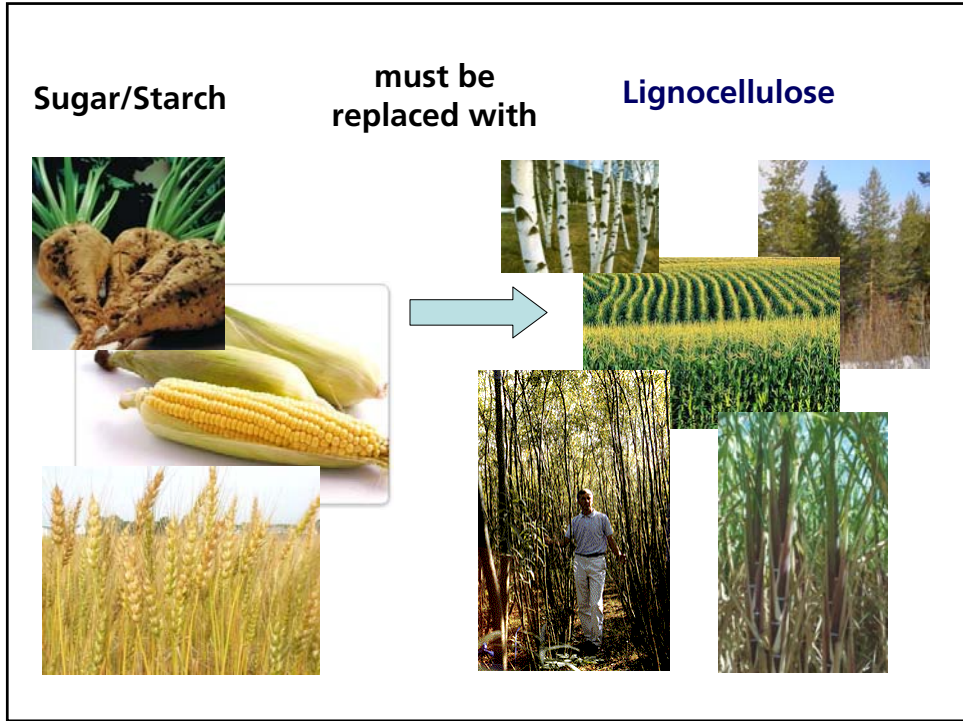
**Limited supply**



**Food supply**



**Global warming**



# Research challenges

- ↗ Sugar yield in the hydrolysis
  - Process optimisation in the pretreatment
  - Enzyme development
- ↗ Yield in fermentation
  - Utilisation of all sugars
  - Improved fermentation technology
- ↗ Productivity
  - Handling of yeast and enzyme inhibition
- ↘ Enzyme costs
  - More active and stable enzymes
  - Lower cost of production
- ↘ Downstream & investments costs
  - Higher concentrations

## Research at Chemical Engineering

### Pretreatment & hydrolysis technology

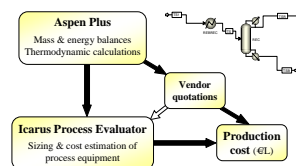
⇒ steam pretreatment unit

Optimisation using different catalysts and feedstocks



### Techno-economic evaluation

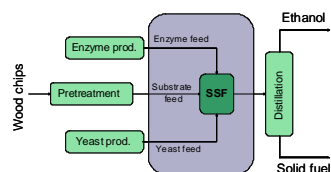
⇒ Identification of economic bottlenecks in the process design



### Fermentation technology

Process optimization

- process robustness
- productivity in SHF and SSF
- co-fermentation of pentose and hexose sugars
- strain adaptation



## Chemical Engineering

Current group of researchers working on ethanol from lignocellulose at the department:

- Prof. Guido Zacchi, Prof. Gunnar Lidén, Dr. Mats Galbe, Dr. Ola Wallberg, Eng. Christian Roslander
- Ph.D students Karen Cabero, Cristhian Carrasco, Borbala Erdei, Kerstin Hoyer, Elisabeth Joelsson, Krisztina Kovacs, Stefano Macrelli, Sanam Monavari, Kim Olofsson, Magnus Wiman

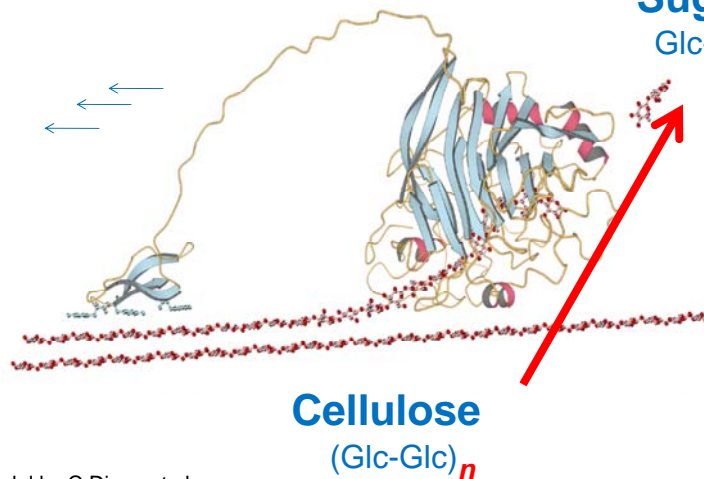
In addition guest researchers and diploma workers are also active at the department



## Research at Biochemistry

Enzyme in action

Sugar(s)  
Glc-Glc



Enzyme model by C Divne et al

## Research at Biochemistry

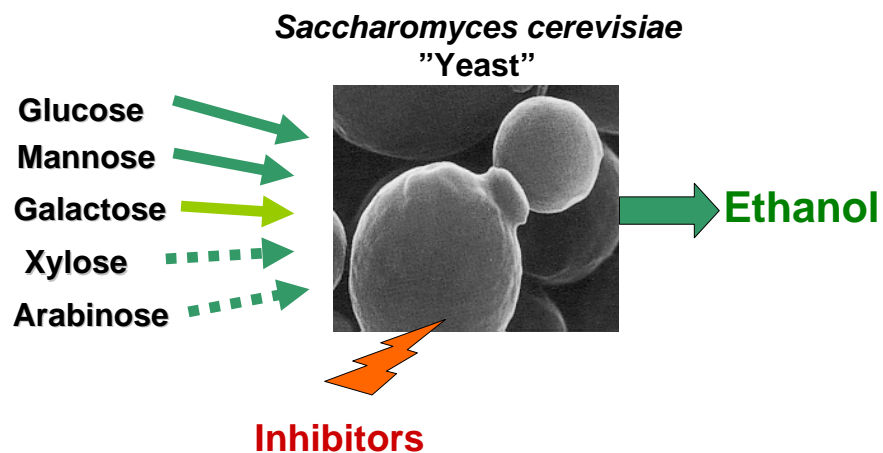
More than 15 enzymes are needed to convert lignocellulose

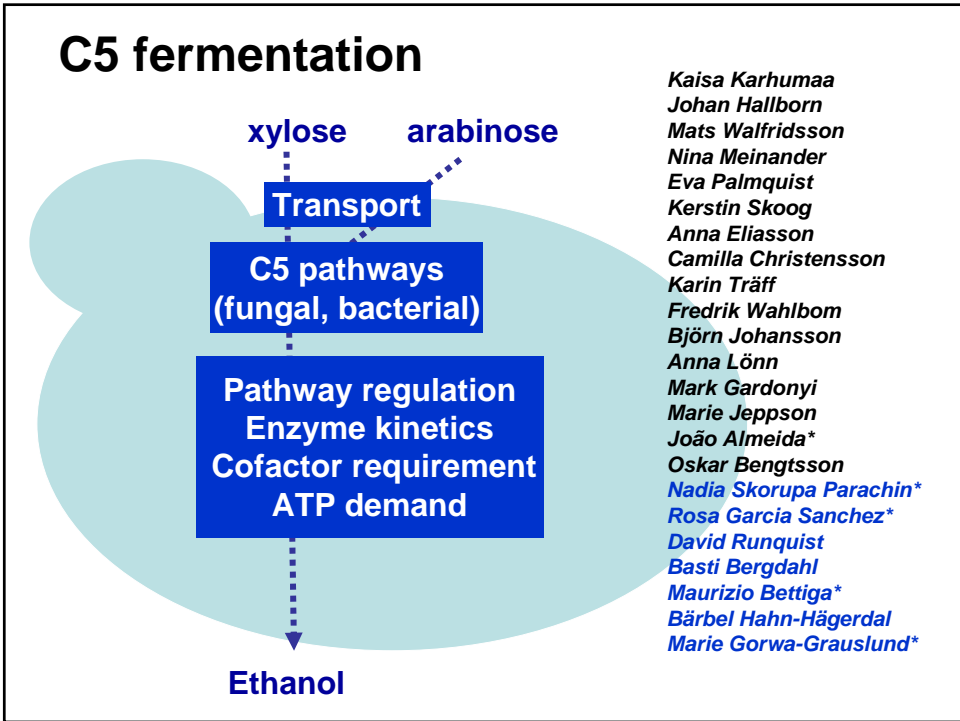
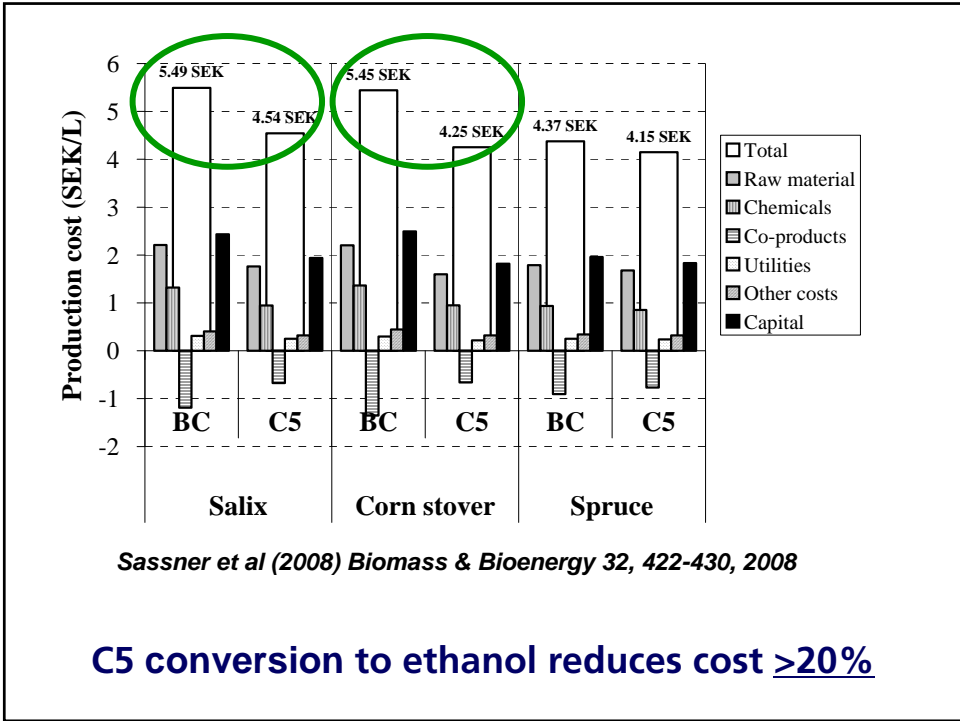
*To reach optimal enzyme blends we focus on:*

- Enzyme discovery and development  
(molecular genetics and 3D structures)
- Enzyme synergy and productivity  
(enzyme binding and kinetics)
- Realistic substrates and conditions

Henrik Stålbrand (PI), Folke Tjerneld (PI), Anna Rosengren, Patricia Pavon Orozco, Omid Hekmat, Hans-Olof Johansson. Previous: 11 PhD students, 3 post docs

## Research at Applied Microbiology





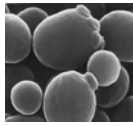
## Yeast tolerance

Furaldehydes  
Weak acids  
Phenolics

Lactic acid  
bacteria

Inhibition mechanisms  
Detoxifying enzymes/proteins  
Yeast adaptation/selection  
Process optimisation

*Eva Palmquist*  
*Lisbeth Olsson*  
*Kerstin Skoog*  
*Simona Larsson*  
*Boaz Laadan*  
*João Almeida\**  
*Violeta Sanchez Nogue*  
*Valeria Wallace*  
*Marie Gorwa-Grauslund\**



Applied  
Microbiology



Chemical  
Engineering

*Annelie Petersson*  
*Tobias Modig*  
*Andreas Rudolf*  
*Magnus Wiman*  
*Kim Olofsson*  
*Gunnar Lidén*

## Fed-batch SSF + Recombinant xylose-utilising yeast

Condition	Overall ethanol yield (g/g added)	Converted <sup>1</sup> xylose (%)	Xylitol yield (g/g xylose converted)	Ethanol (g/L)
7% WIS	0.38	38%	25%	32.9
7% WIS fed-batch	<b>0.40</b>	<b>68%</b>	25%	<b>34.8</b>
9% WIS	0.29	14%	32%	33.2
9% WIS – fed-batch	0.28	32%	12%	<b>34.9</b>

*Olofsson et al. (2008) J Biotechnol 134:112-120*

# Financial Support



Vetenskapsrådet

