

RRB



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& BIOREFINERIES

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Sustoil

www.sustoil.org

9th June 2010

Title

• Adding Value to Existing Biorefineries and Processing Facilities

Speaker

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Institute

• **CREOL** (Centre d'étude et de recherche sur les oléagineux et les protéagineux)

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Introduction



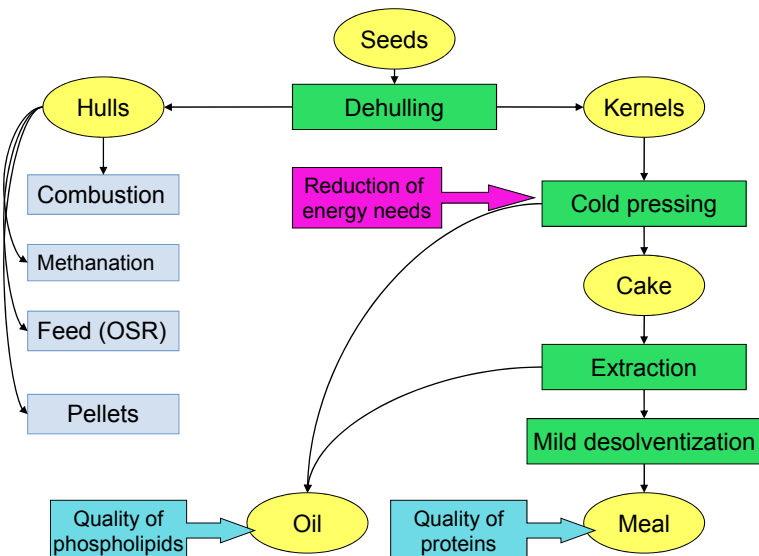
- Presentation focused on existing facilities
 - Short term evolutions
 - No niches markets
 - Required technology available (or close)
- Order = feasibility + → -

The oil mill industry today

- Vegetable oil and meals are commodity markets with standard quality
- Techniques are mature with no major change since WW2 (mechanical preparation + solvent extraction)
- Genetic amelioration of cultivars privileged oil content to the detriment of hullability

- Reduction of crushing costs were obtained by increasing the size of the plants (introducing innovation is risky)
- Development of biofuel has led to investment and exceeding crushing capacity (low profits)
- Demographic development will lead to pressure on proteins resources

- ➔ Proteins use will remain focused on feed & food uses
- ➔ In the short term human use is limited by competitiveness with soy proteins.
- ➔ **Improvement of meal quality focused on fibres content and proteins digestibility are achievable and desirable.**
- ➔ Non food uses will be centred on **fibres** and other by-products



Composition of Sunflower achenes

SUNFLOWER	Achenes	Pure kernels	pure hulls
% of achene DM	100 %	77.4%	22.6 %
Oil (%/DM)	48	61.25 (99%)	2.5 (1%)
Proteins kjeldahl (%/DM)	16.7	19.8 (92%)	6.2 (8%)
Crude Fibres (%DM)	17.3	2.4 (11%)	68.1 (89%)

Main characteristics of sunflower dehulling

- Low oil losses in pure hull
- Limited hullability of the moderns cultivar (50 % max)
Smaller seeds, higher oil content, thin hulls, hull adherence
- Standard dehulled meal at 33 % of protein
- Good profitability when energy and proteins prices are high

Current practice

- 1 kg of SF hulls = 4.1 kWh
 - Thermal energy required to crush sunflower 200-250 kWh/t
 - Hulls required for the energy supply to crush 1 t : 50/70 kg
 - Hull to remove to supply 35 PROFAT meal : 120 – 150 kg/t
- ➔ Excess of hulls available

Possible improvements for SF dehulling

- Selection of cultivars with better hullability
- Development of pre-treatments
- New dehulling techniques

For animal feeding → 75 % dehulling (40 Profat)

For food protein → 100 % dehulling

Sale of hulls after pelletizing (90€ /t)

Dehulling Case of rapeseed

Composition of rapeseed seeds

	Seeds	Kernels	Hulls
% of the seed (DM)	100	86	14
Oil (%/DM)	47.7	53.3 (96%)	12.0 (4%)
Proteins kjeldahl (%/DM)	21.8	24.3 (96%)	6.2 (4%)
Crude fibers (%/DM)	8.1	2.7 (29%)	41.2 (71%)

Main characteristics of OSR dehulling

- Presence of oil in the hulls
- Dehulling is difficult (small seeds, presence of kernel dust in hulls)
- Dehulled meal not available
- Poor profitability because of oil losses

Current practice

- No dehulling
- Impossibility to burn OSR hulls because of their oil content (formation of toxic residues)

Possible improvements for OSR dehulling

- New techniques of separation
- Recovery of the oil left in the hulls (solvent extraction)
- Methanation of hulls ?
- Marketing of hulls as feed (alfalfa substitute) ?

Improving the value of proteins

Cold pressing

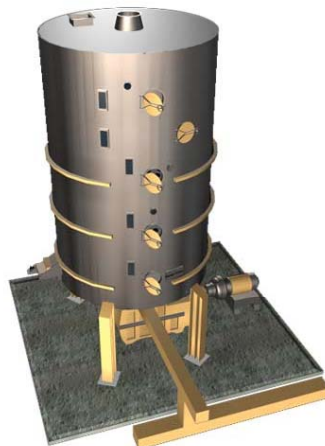
- Cold pressing is currently in use for organic oils but not in big industry.
- Significant impact on energy consumption
- Significant impact on oil quality

With dehulling and mild desolventization :

- Significant impact on meal quality

- Costs :
 - Reduction of press throughput
 - Press cake requires further preparation before solvent extraction
- Conclusion :
 - Feasibility requires to be confirmed
 - Profitability depend on the price of energy

- Current desolventizer-toasters were optimised for low hexane losses and high capacity
 - High temperature and long residence time
 - Non-enzymatic browning / proteins damage



- Possible concepts :
 - regular DT fed with cake containing less oil
 - Pre-treatment of marc to reduce their hexane content
 - New design allowing faster heat exchange

Process for obtaining food grade proteins from OSR & SF

Technical obstacles :

1. 100 % dehulling of seeds
2. Cold pressing of pure kernels
3. Mild desolventization of cakes stemming from cold pressing of pure kernels.

Addressing dehulling issue

- Bringing the unit near to a regular processing plant where partially dehulled kernels and poorly sorted hulls are returned
- Using only special cultivars chosen for their hullability.
- Improving the dehulling technology

Addressing cold pressing of kernels

- Development of new screw press for that specific purpose (twin screw ?)
- Development of new conditioning able to destabilise oil bodies without loss of protein solubility

Addressing desolventization issue

- New design of flash-desolventizers
- Extraction carried out with supercritical solvents
- Water extraction ?

Replacement of hexane by alcohols

- Ethanol & isopropanol (IPA) are possible alternative solvent.
- Being polar they extract non lipidic compounds with oil
- Gucosinolate in OSR and oligosaccharides can be removed during oil extraction
- Meal could have improved feed value (higher protein content, lower anti-nutritional factors)

Facts

- EtOH requires less than 2 % of water in the cake
- Oil and alcohol are only partially miscible at high temperature
- Extraction requires more time and more solvent

- Recovery of solvent is partially feasible by winterization.
- Recovery of non lipid extracts requires nano-filtration techniques.
- Sugars could be fermented for production of ethanol.

(Gas assisted mechanical extraction)

- Instead of being used as solvent CO₂ is injected under high pressure in screw press.
- Supercritical gas help displacing the oil in the solid and allow better oil recovery.
- Harburg Freudenberger in association with Crown Iron experiment this technology in Germany
- Operational costs are not yet available

extraction and transesterification

- Flakes of oilseed are extracted by ethanol in presence of catalyst.
- Transesterification occurs during extraction resulting in ethyl-esters of fatty acids and glycerol.
- This technique is still in development. A pilot plant was implemented in La Rochelle (France).
- Results are not yet available

- Water extraction is the current technique in use for fruit oil extraction (olive, palm).
- Poor results with oilseeds
- Presence of natural surfactants (oleosins, phospholipids) → formation of emulsions.
- Enzymatic treatments are proposed to reduce emulsions

Friolex (water extraction)

- GEA technique to avoid emulsions
→ addition of alcohol to the water

Pros

- Simplicity (no enzymes)
- Inactivation of endogeneous enzymes
- Oil quality

Cons

- Cost for drying the meal (> 40 €/t)
- Operational costs not known

Olive oil extraction

Current processing

Principle:

1. Cleaning / washing
2. Crushing
3. Extraction of the juice
4. Decantation (flotation of oil)

Traditional method

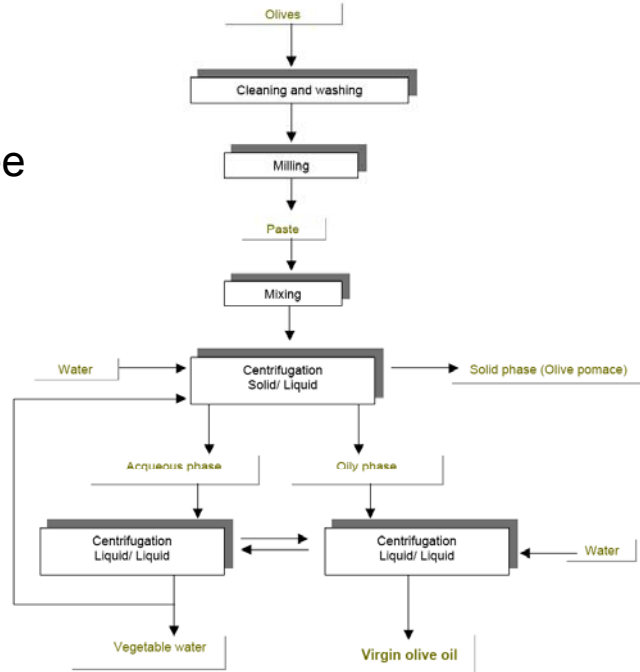
- Stone mill used to crush the fruits
- Press



Traditional

- The quality of the olive oil produced is still a benchmark against which new olive oils are compared.
- The health benefit to consumers is greater (richer in antioxidants because of the absence of water. Most antioxidants are water-soluble).
- Smaller size of the mill, technology easier and cheaper
- Requires less energy than modern mills.
- Waterless system producing almost half of the liquid wastes compared to the 3-phase centrifugal system.

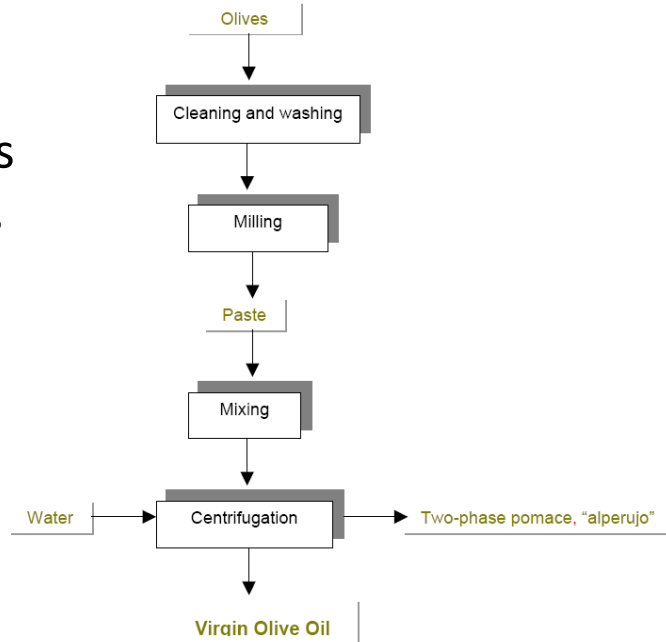
The three phases process



3 phases process

- Higher processing capacity
- Better extraction yield
- Reduced labor cost
- Pollution issue (liquid wastes 1.25 to 1.75 times greater than the traditional method)

2 Phases process



2 phases process



- Produces olive oil as the first phase
- Olive cake as the 2nd “solid” phase.
 - contains all the vegetation waters
 - doubles the amount of cake produced
 - Cake unsuitable for further solvent extraction

- 3 phases technology remains dominant (European cake production = 6.8 Mt/y)
- Progressive replacement of 3 phases by 2 phases because of water wastes and quality concerns
- ➔ Biorefining must target the valorisation of the sludges stemming from emerging technology

- Second decantation (repasso)
 - Low profitability
 - Low grade of recovered oil

Supercritical Extraction

- Temperature (28-30°C) and pressure (300 bars) required by SFE are equivalent of traditional pressing
- In comparison with hexane extraction, SFE could increase the value of pomace oil by 1.5 €/kg.
- Operation at local scale for small capacity
- Operating costs ?

Conclusion Oilseeds

- Proteins must remain aimed to feed and food markets
- Dehulling is a must
- Plant breeder should consider hullability
- Industry must improve protein quality (milder processes).
- Alternatives techniques are required for greener processes

- Main concern for wet residues from two phases process
- Methanation is likely to remain low end valorisation
- Supercritical CO₂: interesting but not yet available

Thank you