Biofuel Feedstocks and Production

Topic 2Feedstocks



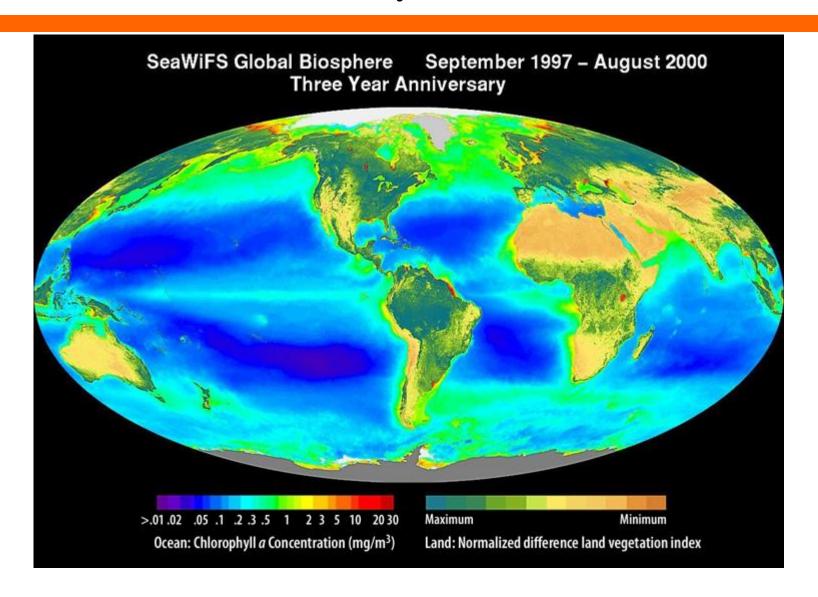
Biofuel Feedstocks and Production

Topic 2

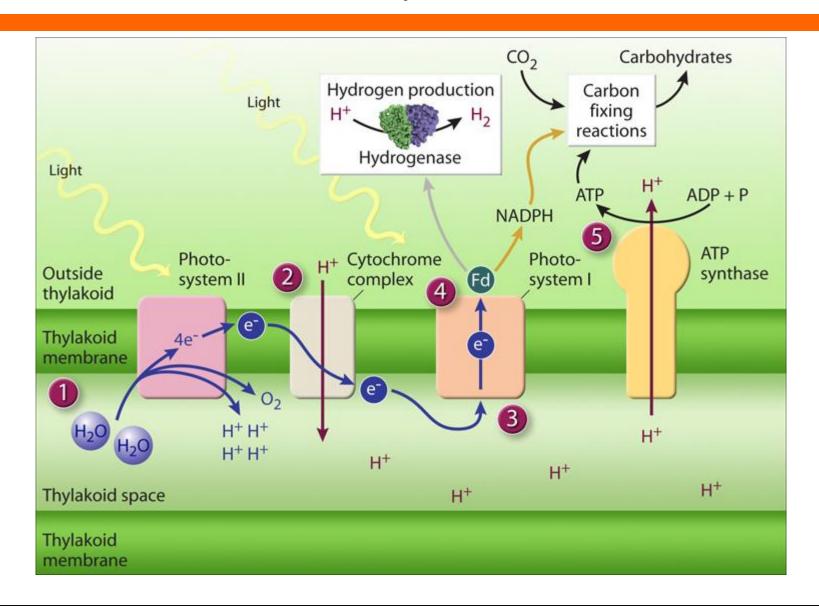
Starch: Synthesis, Properties and Degradation



Photosynthesis



Photosynthesis

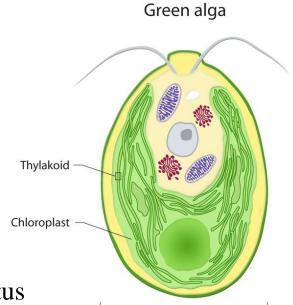


Photosynthesis

What are the types of Photosynthesis?

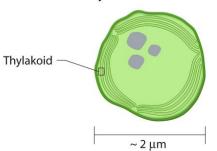
- C3: Most plants
- C4: corn and many summer plants (6X)
- CAM (Crussulacean acid metabolism): cactus

Why do these types of Photosynthesis exist?



Cyanobacterium

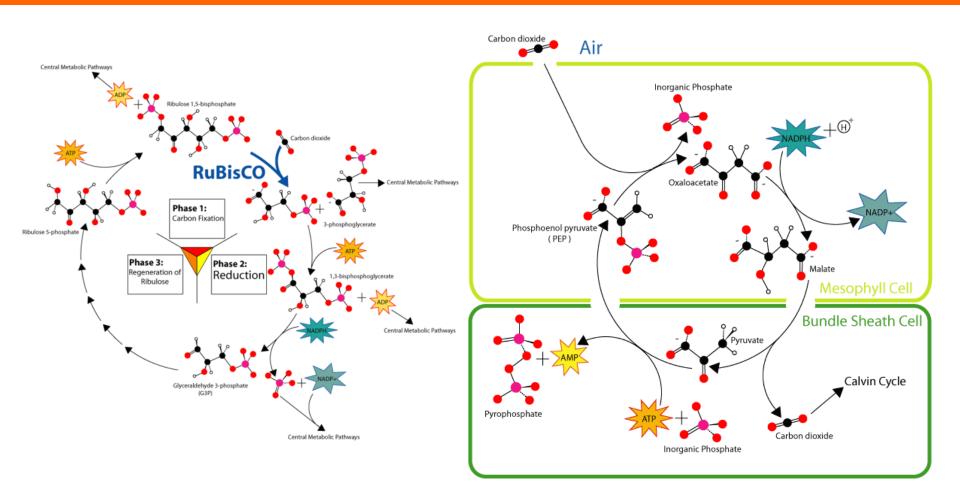
 $\sim 20 \, \mu m$



ORNL 05-02061/abh



C3 and C4 Photosynthesis



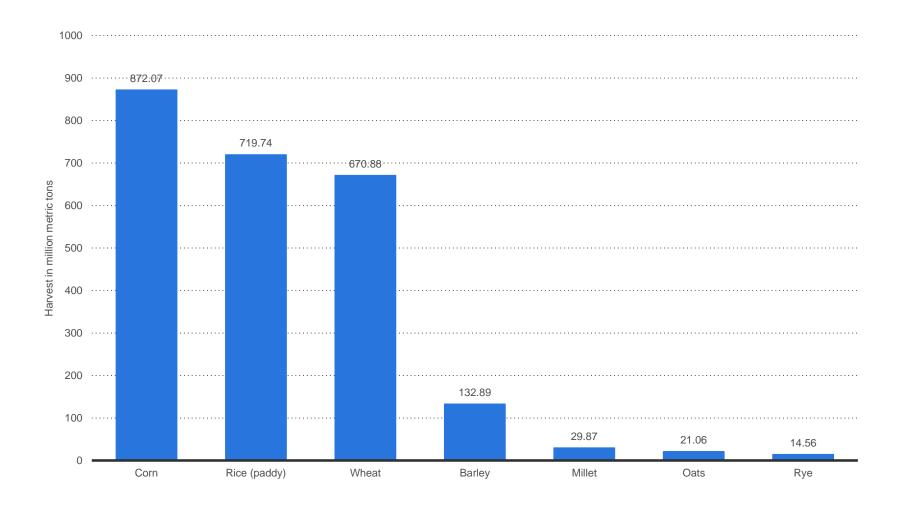
C4 plants have evolved to be more efficient in utilizing CO₂ and water. Ex. Maize, sugar cane, sorghum and millets. Ref: http://en.wikipedia.org/wiki/File:HatchSlackpathway.png



What are the major sources of starch in the world?

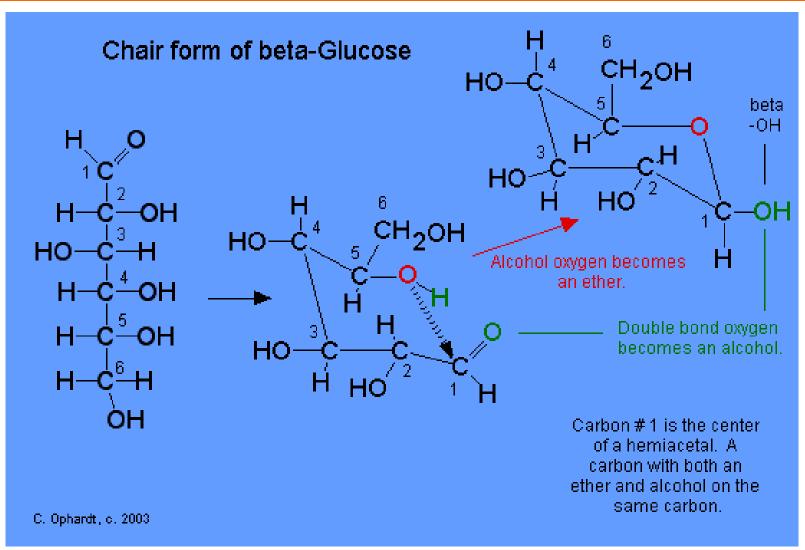
- Cereals: Wheat, corn, rice, barley, oats, sorghum
- Minor grains: Millets, rye, triticale
- •Tubers and roots: Potatoes, sweet potatoes, cassava

Worldwide production of grain in 2012 (in million metric tons)



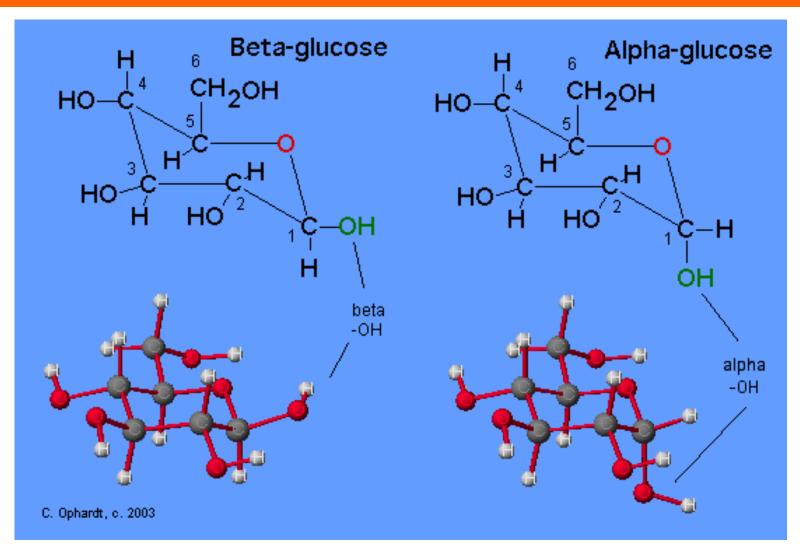
Ref: www.statista.com Source Data: FAO

Ring Structure of Glucose



Ref: http://www.elmhurst.edu/~chm/vchembook/543glucose.html

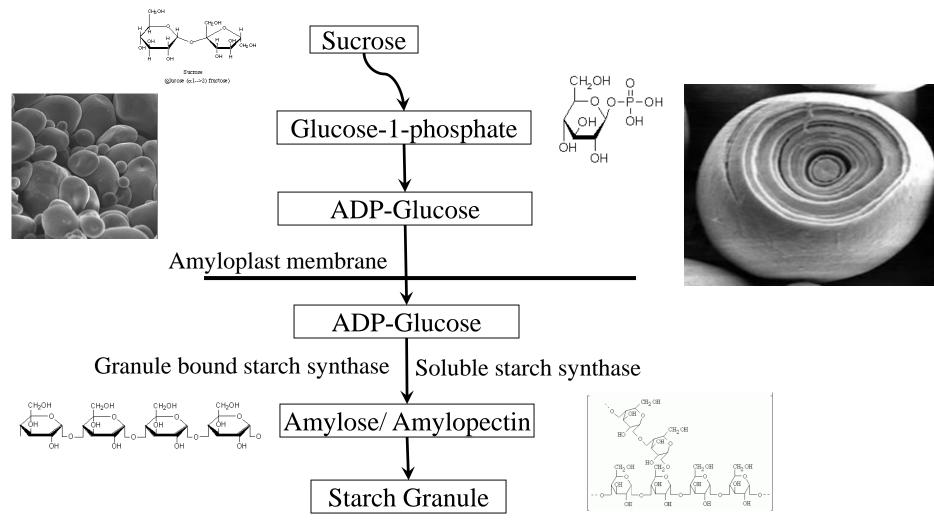
α and β Forms of Glucose



Ref: http://www.elmhurst.edu/~chm/vchembook/543glucose.html

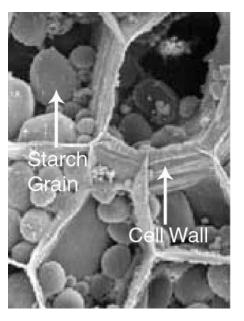


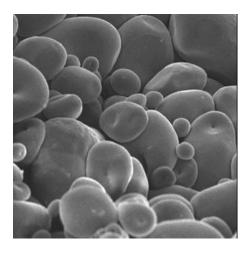
How is starch synthesized?



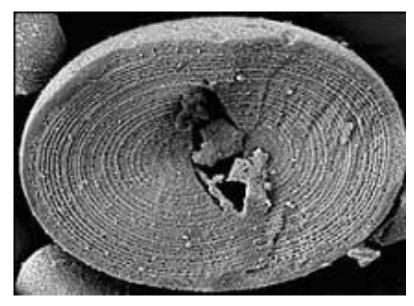
Structures and Relative Length Scales in Starch

Starch granules contained within cell walls





Starch Granules



Starch granule cross-section

Courtesy: Adapted from the slides in BEEMS project

Image Sources: http://www.ansto.gov.au/research/bragg_institute/current_research/scientific_highlights/2007_mar

http://course1.winona.edu/sberg/IMAGES/potatoCell.jpg



Starches can be classified based on

X-ray diffraction pattern:

A-type: most cereal starches belong to this class

B-type: Tuber, legume, root, fruits (Banana) and stem starches

C-type Peas and beans (a combination of A- and B-type starches)

Shape: Lenticular (A-type starches, wheat), spherical (B-type, sorghum), polygonal (oats, millets), irregular (amylomaize)

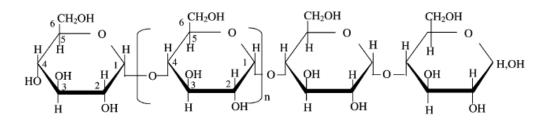
Size distribution: Uni-modal (maize, rice) or Bi-modal (wheat barley, rye)

Association: Simple (wheat) or compound (rice, oat)

Composition: α-glucan, lipid, moisture, protein and mineral content

Ref: Tester et al (2004)

Amylose and amylopectin are two polymers of glucose that constitute starch. Depending on biological source, starch can have various amounts of these polymers thus resulting in different physical and chemical properties.



Amylose (glucose molecules linked by $\alpha 1 \rightarrow 4$ bonds)

Amylose: α -(1 \rightarrow 4)-glucan; average n = ca. 1000. The linear molecule may carry a few occasional moderately long chains linked α -(1 \rightarrow 6).

Amylopectin (branches are connected by
$$\alpha$$
 1 \rightarrow 6 bonds)

Amylopectin: α -(1 \rightarrow 6) branching points. For exterior chains $a = ca$. 12-23. For interior chains $b = ca$. 20 - 30. Both a and b vary according to the botanical origin.

Ref: Tester et al (2004)

Amylose

- Linear polymer of glucose
- Glucose molecules linked by α 1 \rightarrow 4 bonds (>99% bonds)
- Mol. Wt 1 x 10^5 1 x 10^6
- DP* is 324-4920
- Forms a blue complexes with iodine
- Complexes with lipids, proteins inside starch granules
- •Found in amorphous regions of starch granule

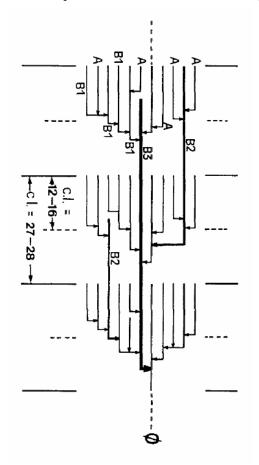
Amylopectin

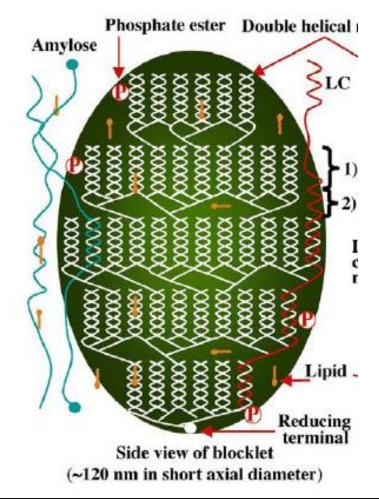
- A highly branched polymer
- Branches are connected by α 1 \rightarrow 6 bonds
- Mol. Wt 1 x10⁷ -1x 10⁹
- DP* is 9600-15,900
- Branch characteristics are dependent on the biological source
- Crystallinity of starch is determined by amylopectin characteristics

*DP=degree of polymerization. Average number of glucose units for one molecule

Ref: Tester et al (2004)

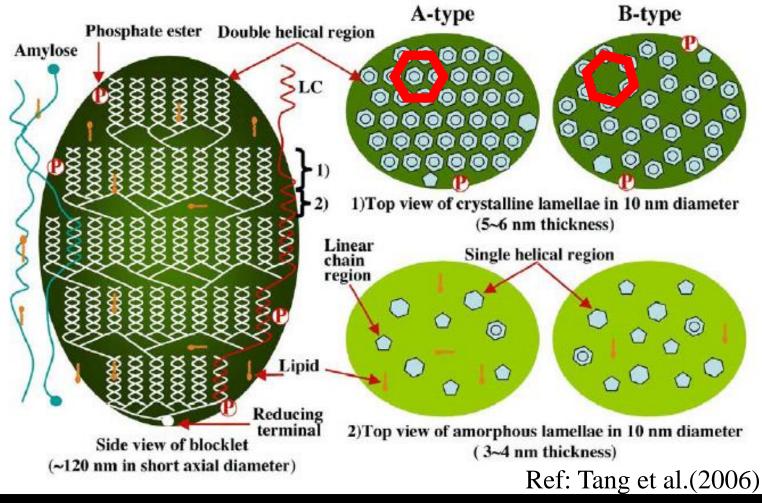
Amylose and amylopectin molecules form double helix structures that form alternate crystalline and amorphous regions





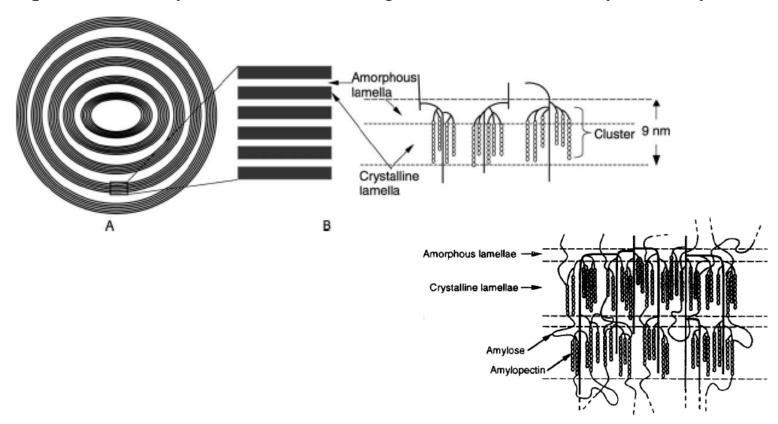
Ref: Hizkuri (1986); Tang et al (2006)

Further, these structures are also responsible for the formation of A and B type starches

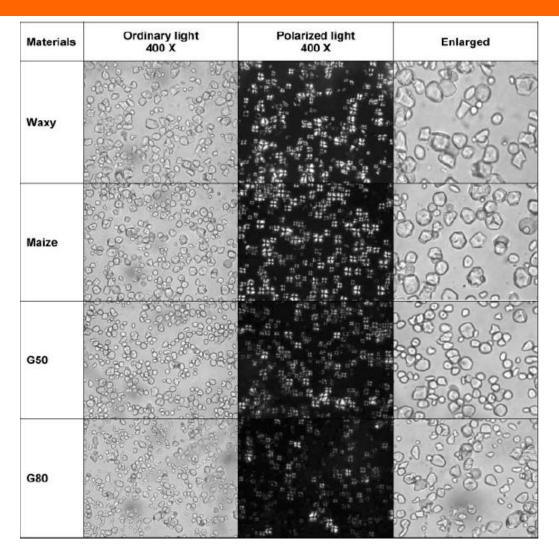


Amylpectin and amylose molecules interact, they alternating crystalline and amorphous regions. Pore in granule surface Hard shell (normal blocklet) Soft shell (defective blocklet) Hilum Heterogeneous shells **Brittle gathering** Normal whole granule (~100 µm) Fused blocklet Ref: Tang et al.(2006) Homogenous shells

Degree of crystallinity is in the range of 17-51% depending on the preparation, moisture content among other factors. There is no definitive proof that amylose content has significant effect on crystallinity.

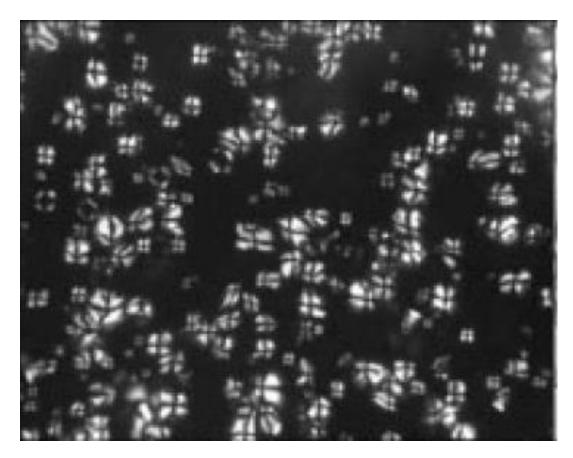


Ref: Tang et al.(2006)



Ref: Chen et al.(2006)

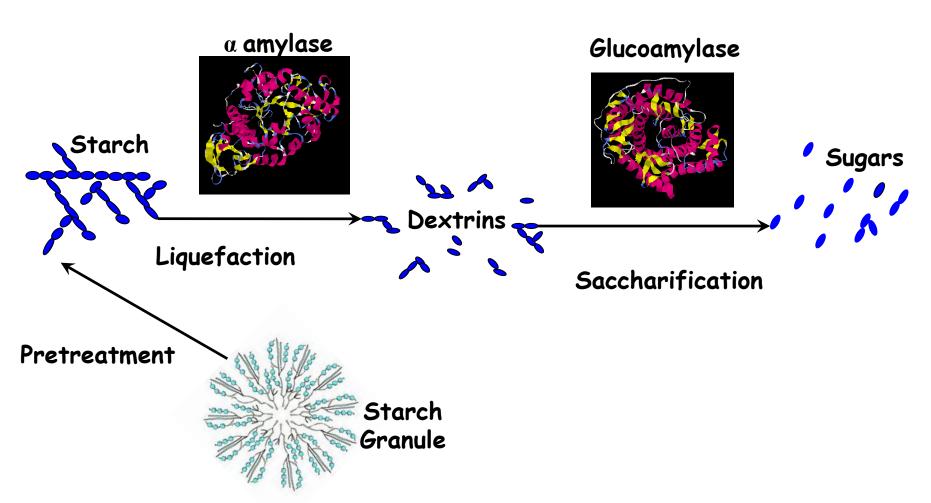




Birefringence in wheat starch

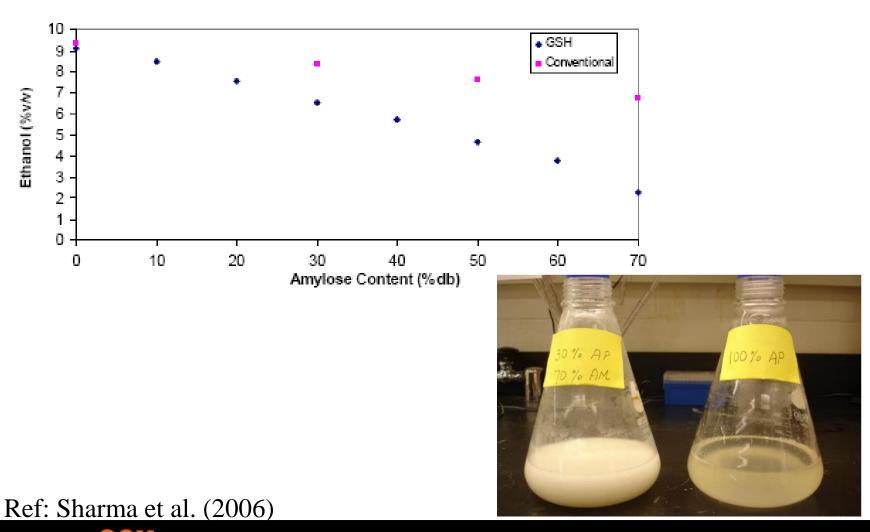
Ref: Chen et al.(2006)





Ref: http://food.oregonstate.edu/learn/starch.html

Enzymatic hydrolysis is dependent on the composition of starch.



Amylases

- α-amylase (EC 3.2.1.1) Endo enzyme
- β-amylase (EC 3.2.1.2) 1,4-α-D-glucan maltohydrolase Exo enzyme
- γ-amylase (EC 3.2.1.3) Glucan 1,4-α-glucosidase/ glucoamylase/ amyloglucosidase Exo enzyme

Pullulanases

- EC 3.2.1.41is also known as α -dextrin endo-1,6-alpha-glucosidase (Debranching enzyme). Exo enzyme
- Type I act only on α -1 \rightarrow 6 whereas type II can also act on α -1 \rightarrow 4
- EC 3.2.1.X stands for Enzyme Commission 3(Hydrolases). 2(sugars). 1(glycoside hydrolases). Ex. EC 3.2.1.4 is a cellulase (Endo-1,4-β-D-glucanohydrolase)

Biofuel Feedstocks and Production

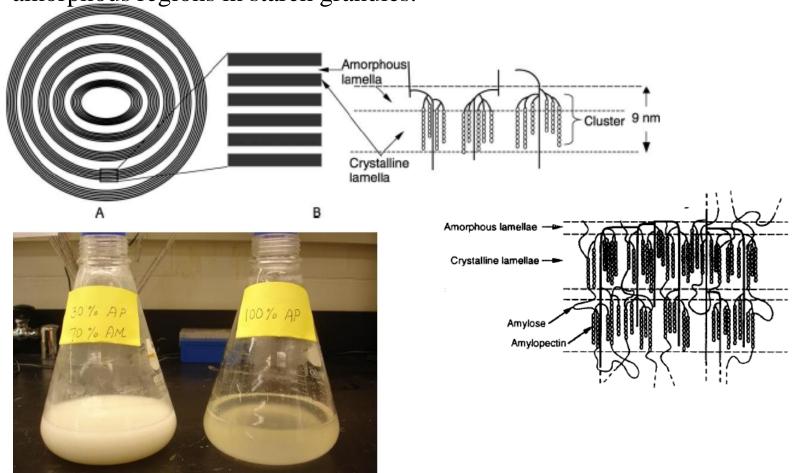
Topic 2

Cellulose, Hemicellulose and Lignin



Summary of Previous Lecture

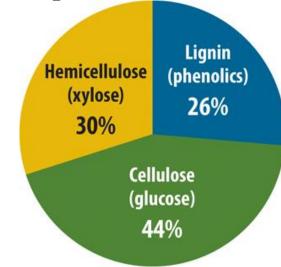
Synthesis of starch in plants. Amylose and amylopectin. Crystalline and amorphous regions in starch granules.



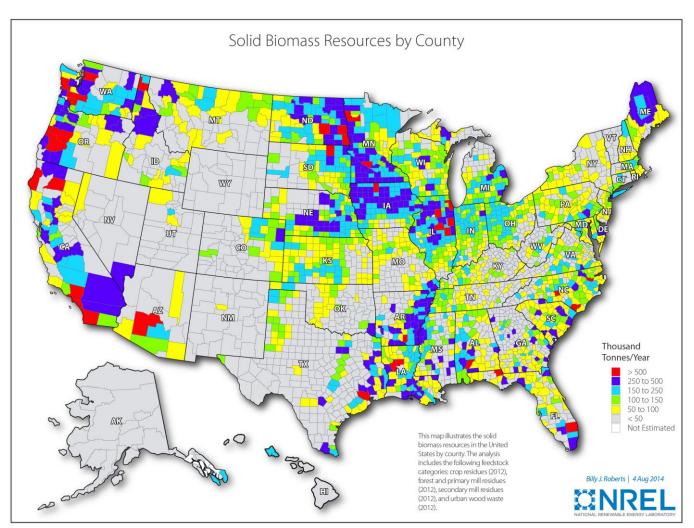
Enzymatic hydrolysis is dependent on the composition of starch.

What are the main constituents of lignocellulosic feedstocks?

- Cellulose: Homopolymer of glucose consisting of $\beta(1 \rightarrow 4)$ bonds. It differs from another polymer of glucose, starch that consists of $\alpha(1 \rightarrow 4)$ bonds
- Hemicellulose: Heteropolymer of pentoses (xylose and arabinose) and hexoses (glucose, galactose, mannose) and sugar acids (acetic). Hardwood hemicelluloses are xylans whereas softwood consists of glucomannans
- Lignin: A racemic, heteropolymer consisting of three hydroxycinnamyl alcohol monomers differing in their degree of methoxylation: p-coumaryl, coniferyl and sinapyl alcohols

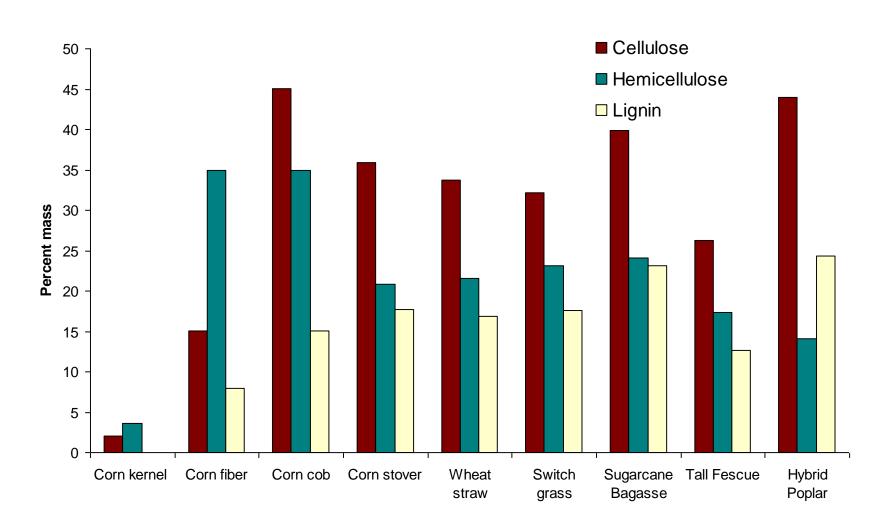


Ref: http://bioenergy.ornl.gov/main.aspx and GMIS, Oak Ridge National Laboratory



Ref: http://www.nrel.gov/gis/biomass.html

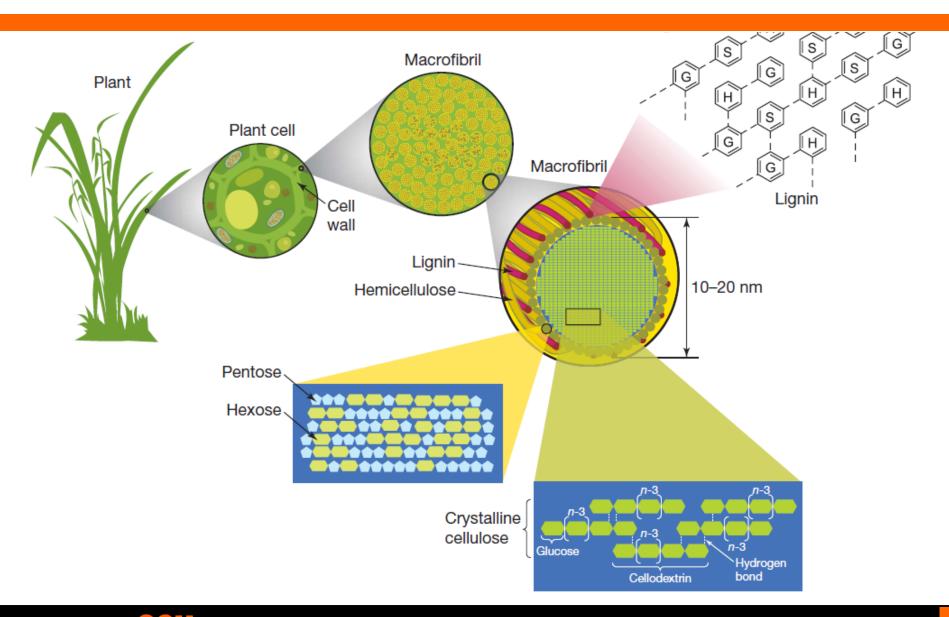




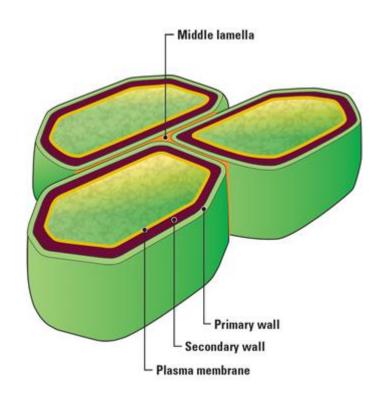
Ref: http://www.nrel.gov/biomass/data_resources.html

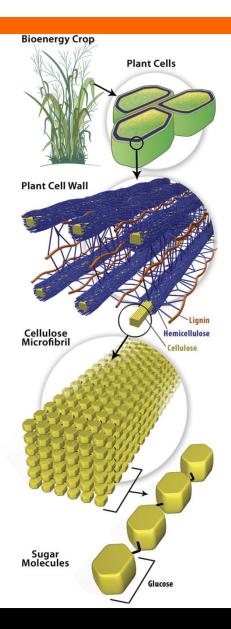


Plant Cell Model



Plant Cell Model

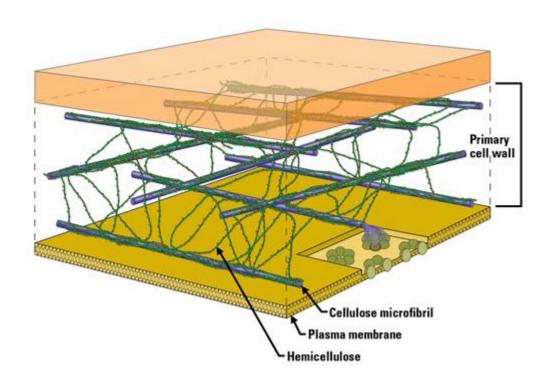




Ref: http://genomicsgtl.energy.gov/biofuels/.

Plant Cell Model

A simplified model of plant cell wall



Ref: http://genomicsgtl.energy.gov/biofuels/.



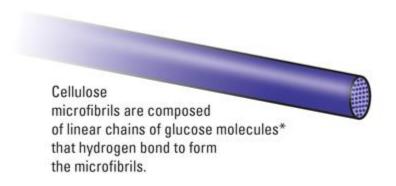


Ref: http://www.eurocode2.info/images/reinforcement.jpg

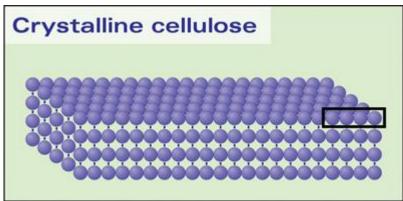
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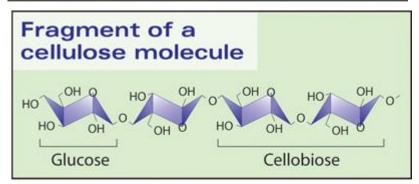
Cellulose

Cellulose: Homopolymer of glucose consisting of $\beta(1 \rightarrow 4)$ bonds. It differs from another polymer of glucose, starch that consists of $\alpha(1 \rightarrow 4)$ bonds. Callose is another polymer of glucose $\beta(1 \rightarrow 3)$ bonds



Each glucose unit is rotated by approximately 180.





Alternating glucose residues are in an inverted orientation so the cellobiose (a disaccharide) is the repeating structural unit.

Ref: http://genomicsgtl.energy.gov/biofuels/.

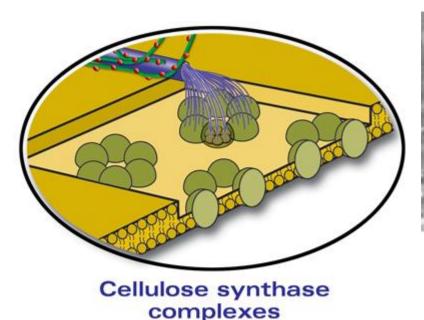


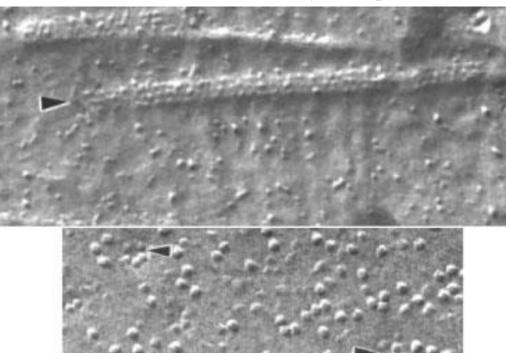
Cellulosic Synthesis

Cellulose synthase complexes are involved in cellulose microfibril synthesis.

These complexes called terminal complexes (TC) are arranged in different patterns in the cell membrane.

Linear TC in *Oocystis apiculata*





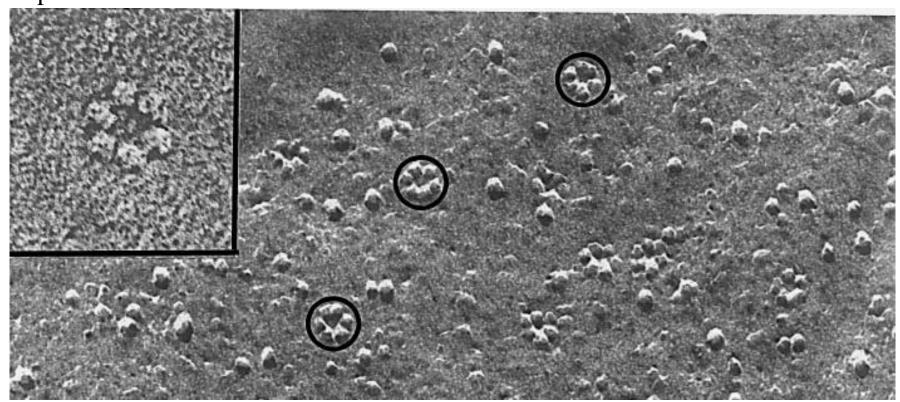
Ref: http://genomicsgtl.energy.gov/biofuels/.

Rosette TC in Zea mays

Cellulosic Synthesis

Cellulose synthase complexes are involved in cellulose microfibril synthesis.

These complexes called terminal complexes (TC) are arranged in different patterns in the cell membrane.

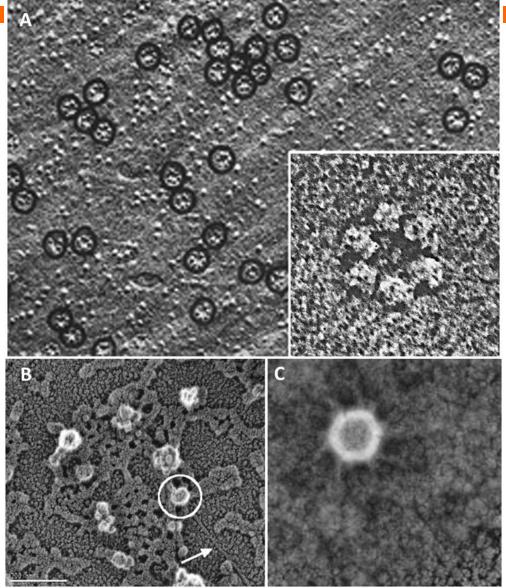


Rosette TC in Zinnia elegans

Ref: Delmer 1999.



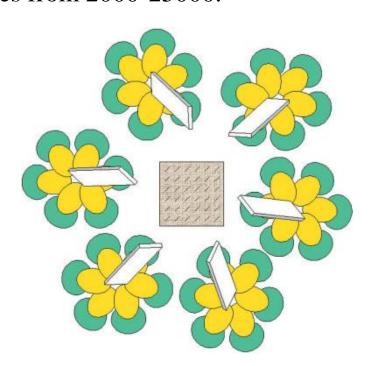
Particle rosette structures associated with cellulose synthesis in angiosperms.

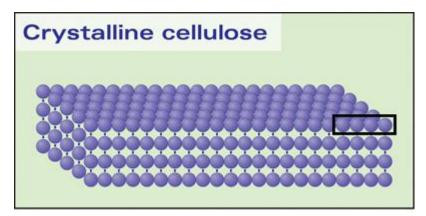




Cellulose Synthesis

Model for microfibril formation with 36 glucan chains (elementary fibril) with each rosette subunit forming a sheet of 6 glucan chains. DP of the chains varies from 2000-25000.





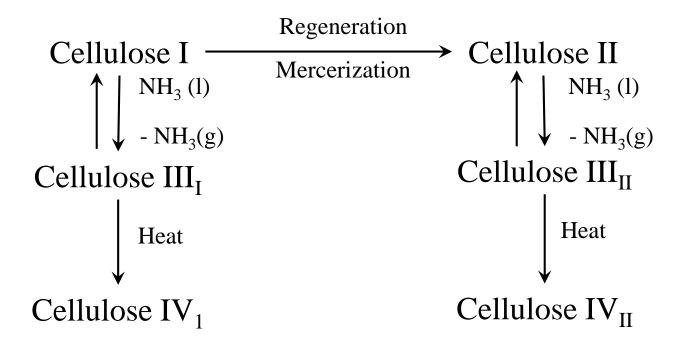
The glucan chains contain thousands of glucose residues.

Ref: http://genomicsgtl.energy.gov/biofuels/. Brown, 2003.



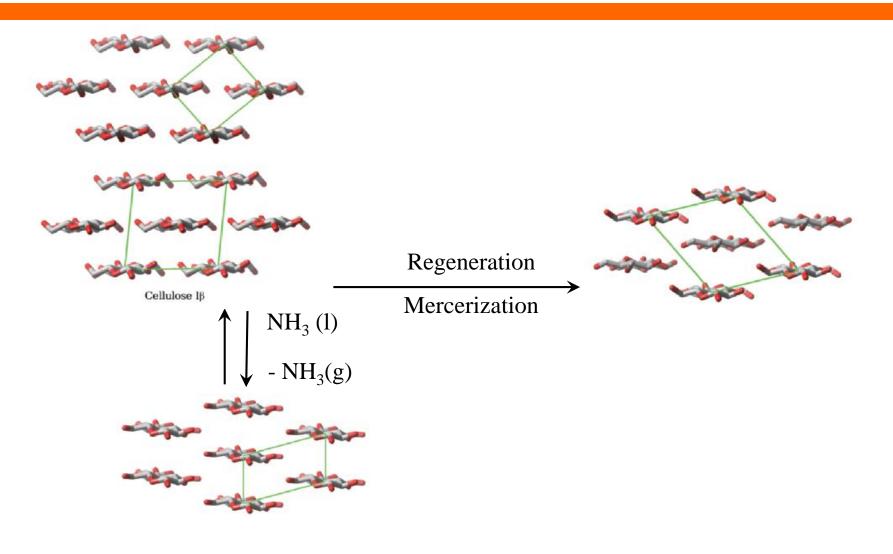
Cellulose Polymorphs

Cellulose: There are six polymorphs of cellulose. Cellulose I occurs naturally while the polymorphs are formed by physical treatments. Cellulose II is thermodynamically most stable form. Polymorphs are identified by X-ray or electron diffraction.



Ref: O'Sullivan (1997)

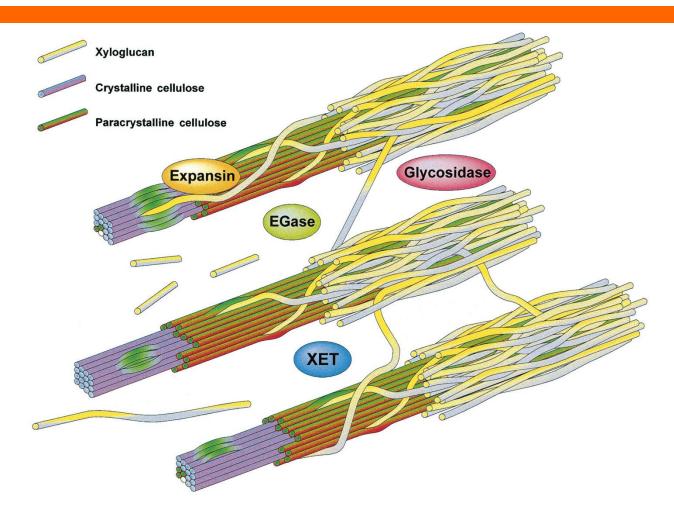
Cellulose Polymorphs



Ref: French and Johnson (2007)



Cellulose Hemicellulose



Cellulose xyloglucan network



Cellulose



Development of tomato



Hemicellulose

Second most abundant biopolymer on earth. Hemicellulose: Heteropolymer of pentoses (xylose and arabinose) and hexoses (glucose, galactose, mannose) and sugar acids

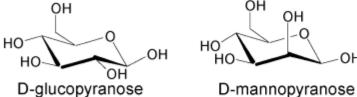
- Hemicelluloses are made of xylan (xylose, arabinose and glucuronic acid) backbone
- Xylan backbone is highly substituted by side chains consisting of xylose, arabinose and galucuranic acids
- Heteroxylans are highly cross linked with diferulic bridges (with other xylans), isodityrosine bridges (structural proteins)
- Hemicellulose can be extracted by alkali or hot water and hydrolyzed by dil. H₂SO₄.

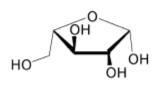
Ref: Saha (2003)

Hemicellulose

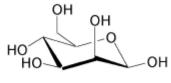
Important Monomers of Hemicellulose

- **Xylose**
- Glucose
- Mannose
- Galactose 4.
- Arabinose
- Glucuronic acid 6.
- Acetic acid

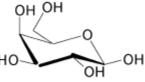




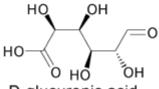
L-arabinofuranose



D-xylopyranose



D-galactopyranose



D-glucuronic acid

Ref: Hansen and Plackett (2008)

Hemcellulose

Hemicellulose: Heteropolymer of pentoses (xylose and arabinose) and hexoses (glucose, galactose, mannose) and sugar acids

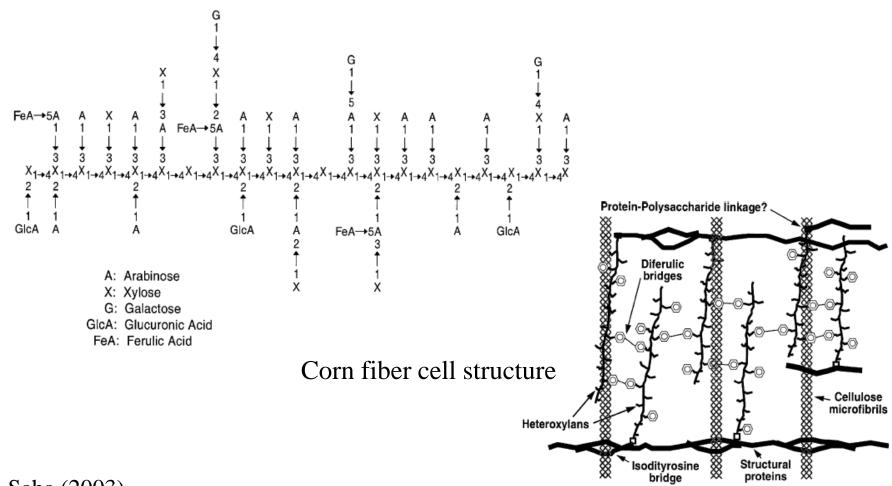
- Hemicelluloses can be classified into four types based on main type of sugar residue:
 - Xylans: secondary cell walls of hardwood and herbaceous plants.
 - Xyloglucans: primary cell walls of higher plants; bound to cellulose.
 - Mannans : Secondary cell walls of conifers (softwood) and *Leguminosae*.
 - Mixed linkage β -glucans: Common in Poales (members of grass family) and pteridophytes (vascular plants that do not have flowers and seeds and reproduce by spores).

Ref: Schadel et al. (2009)



Hemicellulose

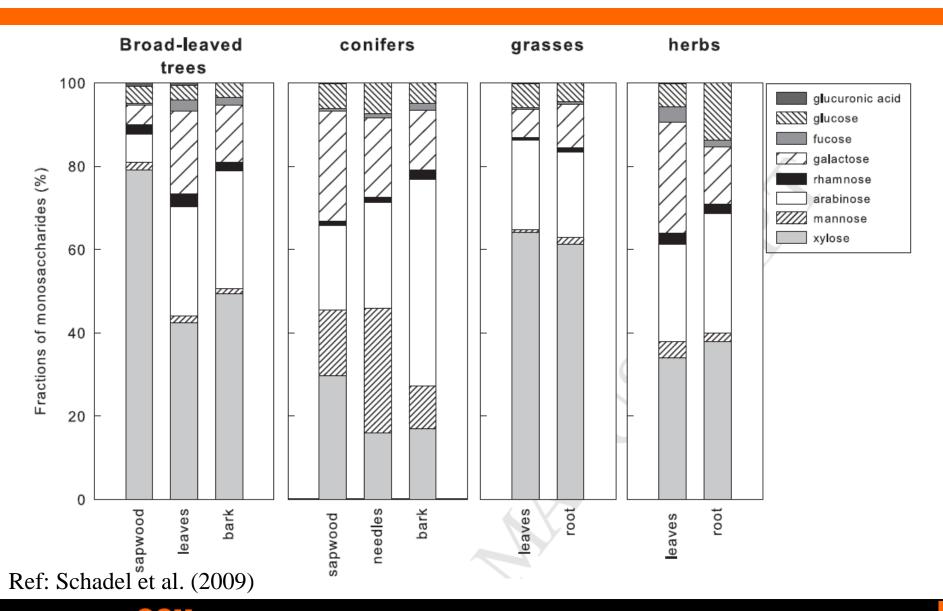
Heteroxylan structure

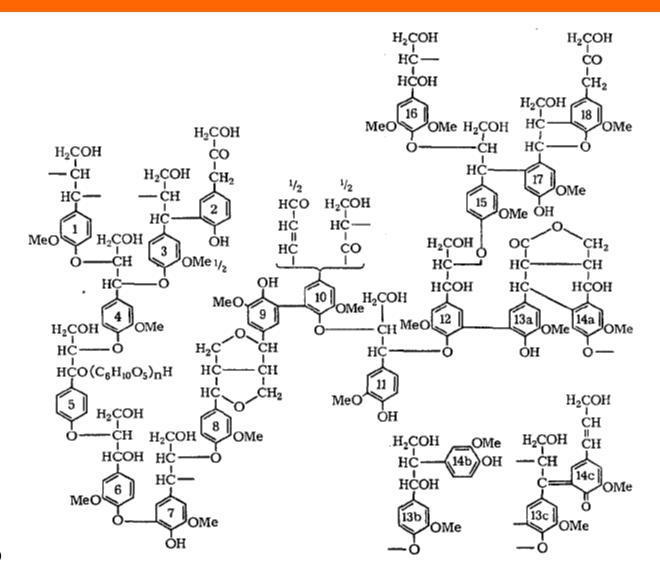


Ref: Saha (2003)



Hemicellulose Composition Variation

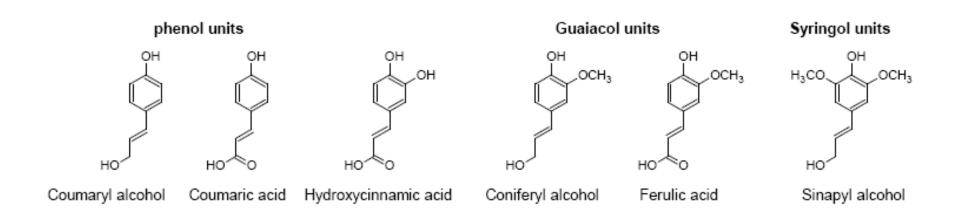




Ref: Eggeling (1983)

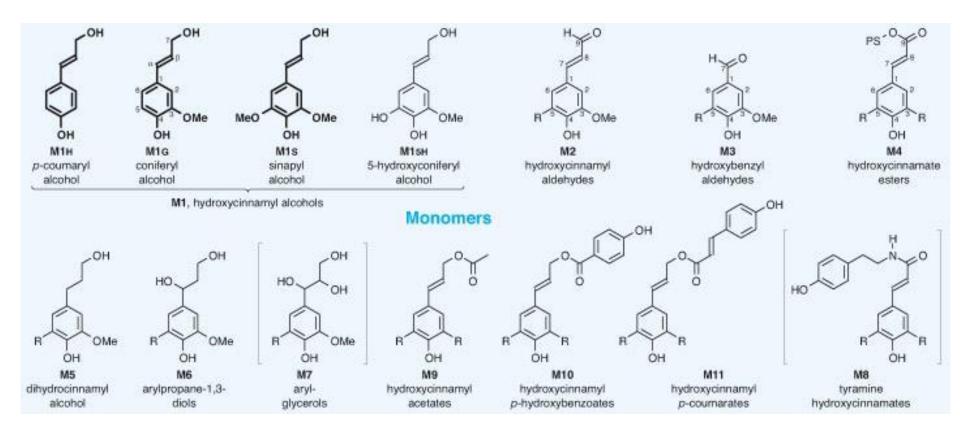
Lignin: A racemic, heteropolymer consisting of three hydroxycinnamyl alcohol monomers (C9) differing in their degree of methoxylation: p-coumaryl, coniferyl and sinapyl alcohols

They produce p-hydroxyphenyl H, guaiacyl G, and syringyl S phenylpropanoid units when incorporated into lignin polymer.

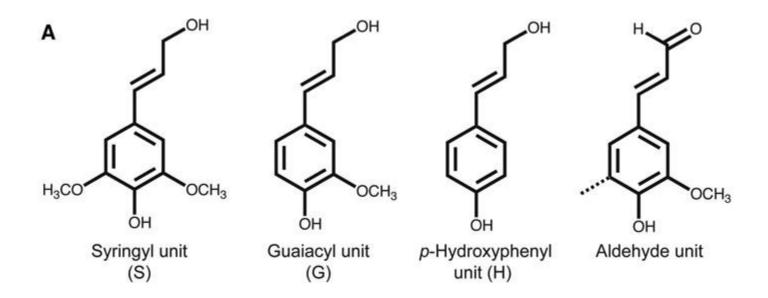


Ref: Boerjan at al. (2003) and Holladay et al (2007)

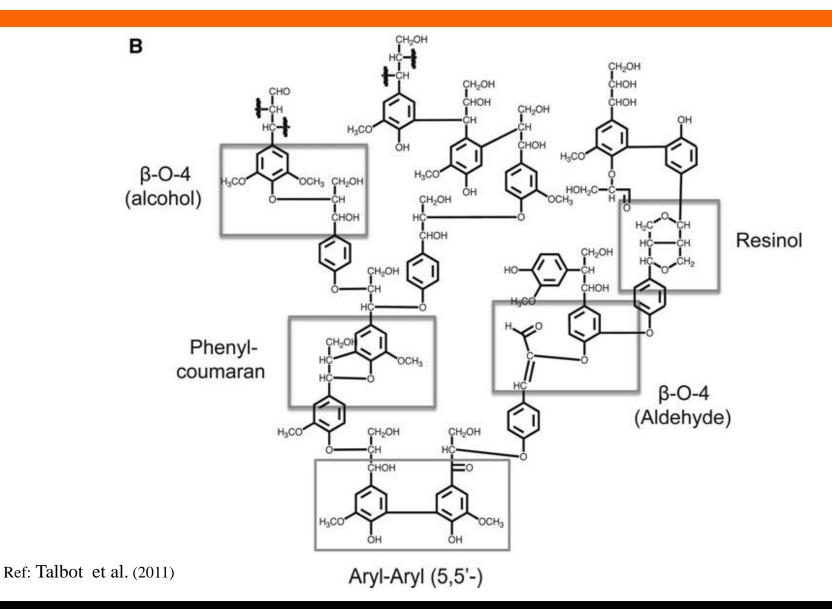
There are other monomer units in minor concentrations



Ref: Boerjan at al. (2003)



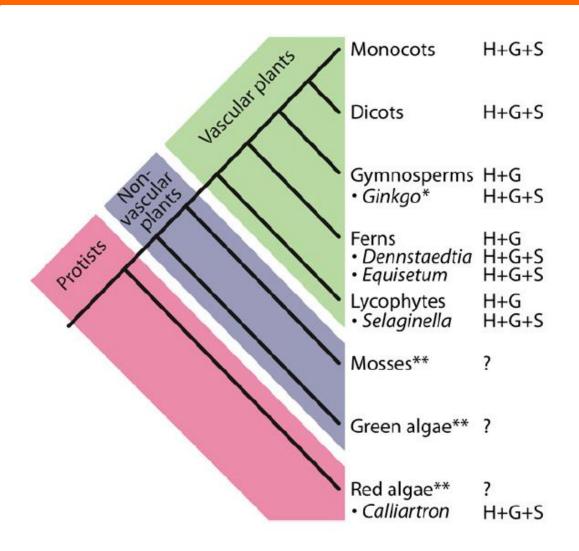
Ref: Talbot et al. (2011)



Composition of Lignin is dependent on the source of feedstocks

- Softwood lignins are rich in coniferyl alcohol (90%)
- Hardwood lignins are made of about equal amounts of coniferyl and synapyl alcohols
- Grasses consist of coniferyl and synaply alcohol and significant amounts of p-coumaryl alcohol (10-20%)

Ref: Boerjan at al. (2003)



Ref: Vanholmet at al. (2010)

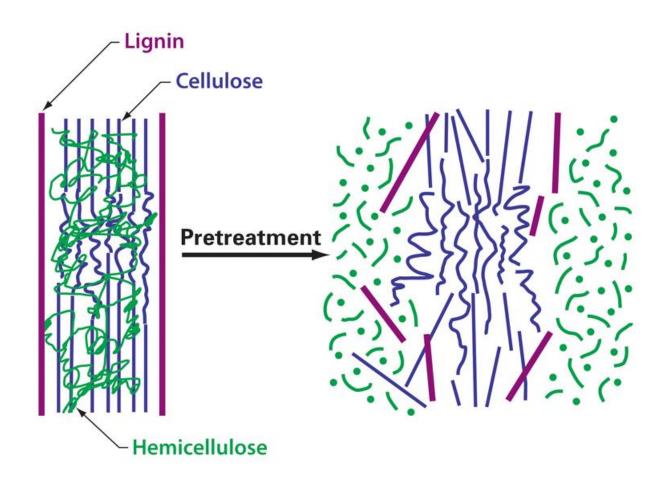


Composition of Lignin is dependent is also dependent on the method of extraction.

- Kraft Lignin
- Sulfite Lignin
- Organosolv Lignin
- Pyrolysis Lignin
- Steam explosion Lignin
- Dilute Acid Lignin
- Alkaline Oxidative Lignin
- Ammonia fiber Explosion (AFEX)
- Hot water

Ref: Boerjan at al. (2003)

Cellulosic Ethanol



Ref: http://genomicsgtl.energy.gov/biofuels/.



Thank you

