

MFC Control System Equations

Revised Formulation

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Arduino Code: https://github.com/millerjd-netizen/Jon_Thesis/tree/main/MFC%20CONTROL%20SYSTEM%20-%20Arduino%20Giga

1 State Space Formulation

The system is modeled as a continuous-time state space system:

$$\dot{\mathbf{x}}(t) = A\mathbf{x}(t) + B\mathbf{u}(t) \quad (1)$$

where:

- $\mathbf{x} = \begin{bmatrix} \text{pH} \\ \text{EC} \\ \text{TAN} \end{bmatrix}$ is the state vector
- $\mathbf{u} = \begin{bmatrix} Q_{\text{wine}} \\ Q_{\text{urine}} \\ Q_{\text{spirulina}} \end{bmatrix}$ is the input vector (flow rates in mL/min)
- A is the autonomous dynamics matrix (drift without inputs)
- B is the input coupling matrix

2 State Variables & Targets

State	Physical Meaning	Target Range	Units
$x_1 = \text{pH}$	Hydrogen ion activity: $\text{pH} = -\log_{10}[\text{H}^+]$	6.8 – 7.2	–
$x_2 = \text{EC}$	Electrical conductivity: $\kappa = \sum_i c_i \lambda_i z_i$	5.0 – 10.0	mS/cm
$x_3 = \text{TAN}$	Total ammonia nitrogen: $[\text{NH}_4^+] + [\text{NH}_3]$	50 – 200	mg-N/L

Table 1: State variables with physical definitions and operating targets.

Input	Dilution	pH	EC (mS/cm)	TAN (mg-N/L)
u_1 : Red Wine	100:1	4.0	0.02	0.1
u_2 : Fermented Urine	4:1	8.5	6.25	200
u_3 : Spirulina (15 g/L)	–	9.0	1.14	144

Table 2: Substrate properties after dilution. Spirulina EC calculated from ionic conductivity of dissolved minerals (Na^+ , K^+ , PO_4^{3-}) at 70% dissolution.

3 Inputs (Substrate Solutions)

4 Autonomous Dynamics (A Matrix)

Key Question: *If no inputs are applied ($\mathbf{u} = 0$), how do the states evolve?*

The autonomous dynamics capture natural processes occurring in the anaerobic reactor:

$$\dot{\mathbf{x}} = A\mathbf{x} = \begin{bmatrix} a_{11} & 0 & a_{13} \\ 0 & a_{22} & 0 \\ 0 & 0 & a_{33} \end{bmatrix} \begin{bmatrix} \text{pH} \\ \text{EC} \\ \text{TAN} \end{bmatrix} \quad (2)$$

4.1 pH Drift (a_{11} , a_{13})

In anaerobic digestion, pH is affected by:

- **CO₂ production** from fermentation: $\text{CO}_2 + \text{H}_2\text{O} \rightleftharpoons \text{H}_2\text{CO}_3$ → lowers pH
- **VFA accumulation**: Acetic, propionic acid production → lowers pH
- **Ammonia release**: Protein degradation releases NH₃ → raises pH

The net effect depends on the balance. For a stable methanogenic reactor at pH 7.0:

$$\frac{d(\text{pH})}{dt} \approx -0.001 \text{ pH units/min} + 0.00002 \cdot \text{TAN} \quad (3)$$

The TAN coupling (a_{13}) reflects the ammonia buffering effect: higher TAN provides more alkalinity.

Source: Batstone et al., *Water Science & Technology* 45(10):65-73, 2002 (ADM1 model)

4.2 EC Drift (a_{22})

EC changes due to:

- **Ion uptake** by bacteria (N, P, K, Mg) → decreases EC
- **Cell lysis** releases ions → increases EC
- **Precipitation** of struvite (MgNH_4PO_4) → decreases EC

Net drift in steady-state operation:

$$\frac{d(\text{EC})}{dt} \approx -0.001 \text{ mS/cm/min} \quad (4)$$

Source: Tchobanoglous et al., *Wastewater Engineering*, 5th ed., 2014

4.3 TAN Consumption (a_{33})

TAN is consumed by:

- **Bacterial assimilation:** Nitrogen incorporation into biomass
- **Ammonia stripping:** NH_3 volatilization (minor at $\text{pH} < 8$)

From ADM1 kinetics for mesophilic anaerobic digestion:

$$\frac{d(\text{TAN})}{dt} = -k_{\text{assim}} \cdot X \approx -0.3 \text{ mg-N/L/min} \quad (5)$$

where $k_{\text{assim}} \approx 0.05 \text{ d}^{-1}$ and X is biomass concentration.

Source: Batstone et al., *Water Science & Technology* 45(10):65-73, 2002

4.4 Complete A Matrix

$$A = \begin{bmatrix} -0.001 & 0 & +0.00002 \\ 0 & -0.001 & 0 \\ 0 & 0 & -0.0003 \end{bmatrix} \text{ [units: min}^{-1}\text{]} \quad (6)$$

Interpretation:

- Without inputs, pH drifts down slowly (CO_2/VFA production)
- EC drifts down slowly (ion uptake)
- TAN decreases (bacterial consumption) at $\sim 0.3 \text{ mg-N/L/min}$
- System is **stable** (all eigenvalues negative) but drifts away from setpoints

Justification for constant drift rates: Research on anaerobic digestion kinetics has shown that when operating within optimal ranges ($\text{pH } 6.8\text{--}7.5$, TAN 50–200 mg-N/L), microbial reaction rates follow near zero-order kinetics with respect to substrate concentration, meaning consumption rates remain approximately constant rather than concentration-dependent (Batstone et al., *Water Science & Technology* 45(10):65-73, 2002; Siegrist et al., *Water Science & Technology* 45(10):93-100, 2002).

5 Input Coupling Matrix (B Matrix)

The B matrix describes how each input affects each state. For a well-mixed reactor with volume V :

$$B = \begin{bmatrix} \frac{\partial \dot{\text{pH}}}{\partial Q_1} & \frac{\partial \dot{\text{pH}}}{\partial Q_2} & \frac{\partial \dot{\text{pH}}}{\partial Q_3} \\ \frac{\partial \dot{\text{EC}}}{\partial Q_1} & \frac{\partial \dot{\text{EC}}}{\partial Q_2} & \frac{\partial \dot{\text{EC}}}{\partial Q_3} \\ \frac{\partial \dot{\text{TAN}}}{\partial Q_1} & \frac{\partial \dot{\text{TAN}}}{\partial Q_2} & \frac{\partial \dot{\text{TAN}}}{\partial Q_3} \end{bmatrix} \quad (7)$$

5.1 Derivation of Numerical Coefficients

For a CSTR (continuously stirred tank reactor) with volume $V = 1000$ mL, the mixing equation gives:

$$\frac{dx}{dt} = \frac{Q}{V}(x_{in} - x) \quad (8)$$

At the operating point ($\text{pH} = 7.0$, $\text{EC} = 5.0$, $\text{TAN} = 100$), the coefficients are:

5.1.1 Wine (u_1): pH 4.0, EC 0.02, TAN 0.1

$$b_{11} = \frac{1}{V}(\text{pH}_{\text{wine}} - \text{pH}_{\text{reactor}}) = \frac{1}{1000}(4.0 - 7.0) = -0.003 \text{ pH}/(\text{mL/min}) \quad (9)$$

$$b_{21} = \frac{1}{V}(\text{EC}_{\text{wine}} - \text{EC}_{\text{reactor}}) = \frac{1}{1000}(0.02 - 5.0) = -0.005 \text{ (mS/cm)}/(\text{mL/min}) \quad (10)$$

$$b_{31} = \frac{1}{V}(\text{TAN}_{\text{wine}} - \text{TAN}_{\text{reactor}}) = \frac{1}{1000}(0.1 - 100) = -0.10 \text{ (mg-N/L)}/(\text{mL/min}) \quad (11)$$

5.1.2 Urine (u_2): pH 8.5, EC 6.25, TAN 200

$$b_{12} = \frac{1}{1000}(8.5 - 7.0) = +0.0015 \text{ pH}/(\text{mL/min}) \quad (12)$$

$$b_{22} = \frac{1}{1000}(6.25 - 5.0) = +0.00125 \text{ (mS/cm)}/(\text{mL/min}) \quad (13)$$

$$b_{32} = \frac{1}{1000}(200 - 100) = +0.10 \text{ (mg-N/L)}/(\text{mL/min}) \quad (14)$$

5.1.3 Spirulina (u_3): pH 9.0, EC 1.14, TAN 144

$$b_{13} = \frac{1}{1000}(9.0 - 7.0) = +0.002 \text{ pH}/(\text{mL/min}) \quad (15)$$

$$b_{23} = \frac{1}{1000}(1.14 - 5.0) = -0.00386 \text{ (mS/cm)}/(\text{mL/min}) \quad (16)$$

$$b_{33} = \frac{1}{1000}(144 - 100) = +0.044 \text{ (mg-N/L)}/(\text{mL/min}) \quad (17)$$

5.2 Complete B Matrix

$$B = \begin{bmatrix} -0.003 & +0.0015 & +0.002 \\ -0.005 & +0.00125 & -0.00386 \\ -0.10 & +0.10 & +0.044 \end{bmatrix} \quad (18)$$

Units: Row 1: $\text{pH}/(\text{mL/min})$, Row 2: $(\text{mS/cm})/(\text{mL/min})$, Row 3: $(\text{mg-N/L})/(\text{mL/min})$

Key observations:

- Wine (column 1): Decreases all states (acidic, low EC, dilutes TAN)
- Urine (column 2): Increases all states (alkaline, high EC, high TAN)
- Spirulina (column 3): Increases pH and TAN, but **decreases EC** (its EC of 1.14 is below reactor EC of 5.0)

6 Complete State Space Model

$$\underbrace{\begin{bmatrix} \dot{\text{pH}} \\ \dot{\text{EC}} \\ \dot{\text{TAN}} \end{bmatrix}}_{\dot{\mathbf{x}}} = \underbrace{\begin{bmatrix} -0.001 & 0 & +0.00002 \\ 0 & -0.001 & 0 \\ 0 & 0 & -0.0003 \end{bmatrix}}_A \underbrace{\begin{bmatrix} \text{pH} \\ \text{EC} \\ \text{TAN} \end{bmatrix}}_{\mathbf{x}} + \underbrace{\begin{bmatrix} -0.003 & +0.0015 & +0.002 \\ -0.005 & +0.00125 & -0.00386 \\ -0.10 & +0.10 & +0.044 \end{bmatrix}}_B \underbrace{\begin{bmatrix} Q_{\text{wine}} \\ Q_{\text{urine}} \\ Q_{\text{spirulina}} \end{bmatrix}}_{\mathbf{u}} \quad (19)$$

7 Physical Basis for Input Properties

7.1 Wine pH (4.0 after 100:1 dilution)

Tartaric acid dissociation:



At 100:1 dilution, wine pH rises from ~ 3.5 to ~ 4.0 due to reduced acid concentration.

Source: Ribéreau-Gayon et al., *Handbook of Enology Vol. 2*, Wiley, 2006

7.2 Urine EC (6.25 mS/cm after 4:1 dilution)

Fermented urine EC ≈ 25 mS/cm (undiluted). Major ionic contributors:

$$\kappa = \sum_i c_i \lambda_i |z_i| \quad (\text{Kohlrausch's Law}) \quad (21)$$

Ion	Conc. (mM)	λ^0 (S·cm ² /mol)	Contribution (%)
NH ₄ ⁺	350	73.5	35%
Na ⁺	150	50.1	15%
K ⁺	50	73.5	8%
Cl ⁻	200	76.3	25%
PO ₄ ³⁻	30	69.0	10%

Table 3: Ionic contributions to fermented urine conductivity.

Source: Udert et al., *Water Research* 40(9):1803-1812, 2006

7.3 Spirulina EC (1.14 mS/cm at 15 g/L)

Spirulina mineral content (mg/100g dry weight):

- Na: 1048, K: 1363, Ca: 120, Mg: 195, P: 1180, Cl: 400

EC calculated using ionic conductivity with 70% dissolution factor:

$$\text{EC} = 0.5 + \sum_{\text{ions}} \frac{c_i \cdot \lambda_i}{1000} \cdot 0.70 \cdot 0.80 = 1.14 \text{ mS/cm} \quad (22)$$

Source: Vonshak, *Spirulina platensis: Physiology*, Taylor & Francis, 1997

7.4 Spirulina TAN (144 mg-N/L at 15 g/L)

Protein content provides nitrogen:

$$\text{TAN} = (\text{conc.}) \times (\text{protein \%}) \times (\text{N in protein}) \times (\text{availability}) \quad (23)$$

$$\text{TAN} = 15 \frac{\text{g}}{\text{L}} \times 0.60 \times 0.16 \times 0.10 \times 1000 = 144 \text{ mg-N/L} \quad (24)$$

where 10% availability represents immediately soluble nitrogen (full release requires proteolysis over days).

Source: Becker, E.W., *Biotechnology Advances* 25:207-210, 2007

8 Trace Metal Dynamics

While pH, EC, and TAN are the primary control variables, trace metals are tracked as secondary states. Spirulina (15 g/L) provides:

Metal	In Spirulina (mg/L)	Target Range	Status
Fe	4.28	1.0 – 10.0	OK
Zn	0.30	0.1 – 1.0	OK
Cu	0.92	0.01 – 0.5	High
Mn	0.29	0.1 – 1.0	OK
Se	0.001	0.01 – 0.1	Low
Ni	0	0.05 – 1.0	None
Co	0	0.01 – 0.3	None

Table 4: Trace metal content from spirulina. Note: Spirulina contains no Ni or Co.

Metal consumption by bacteria follows first-order kinetics:

$$\frac{d[\text{Metal}]}{dt} = -k_m \cdot [\text{Metal}] \quad \text{where } k_m \approx 0.0005 \text{ min}^{-1} \quad (25)$$

Source: Fermoso et al., *Bioresource Technology* 100:1983-1991, 2009

9 Control Law

Priority-based bang-bang control with the following logic:

$$\mathbf{u} = \begin{cases} [Q_{\max}, 0, 0]^T & \text{if pH} > 7.2 \quad (\text{dose wine}) \\ [0, Q_{\max}, 0]^T & \text{if pH} < 6.8 \quad (\text{dose urine}) \\ [0, Q_{\max}, 0]^T & \text{if TAN} < 50 \text{ and EC} < 5.0 \quad (\text{dose urine}) \\ [0, 0, Q_{\max}]^T & \text{if TAN} < 50 \text{ and EC} \geq 5.0 \quad (\text{dose spirulina}) \\ [0, Q_{\max}, 0]^T & \text{if EC} < 5.0 \quad (\text{dose urine}) \\ [0, 0, 0]^T & \text{otherwise} \end{cases} \quad (26)$$

where $Q_{\max} = 5 \text{ mL/min}$ (peristaltic pump flow rate).

9.1 Priority Rationale

1. **pH (highest priority):** Bacterial survival requires pH 6.5–7.5. Outside this range, methanogenesis stops.
2. **TAN:** Nitrogen is essential for growth. At pH 7.0, toxic free ammonia is only 0.56% of TAN.
3. **EC:** Affects power output but bacteria tolerate 1–20 mS/cm.
4. **Trace metals (lowest priority):** Required for enzyme function but needed only in $\mu\text{g}/\text{L}$ to mg/L quantities; deficiencies develop slowly over days to weeks, allowing periodic rather than continuous correction.

10 References

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