

1998-2018



VENTESIMO ANNIVERSARIO

Conversione microbica di glicerolo grezzo in ingredienti per mangimi per pesci

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15-16 Febbraio 2018, Pordenone

Lo scenario in cui operiamo: un pianeta in riserva

Terra in riserva

OVERSHOOT DAY

È il giorno in cui si finisce di utilizzare quello che il pianeta produce e si comincia ad andare "a credito", consumando le risorse del futuro



Risorse del pianeta consumate in un anno (in percentuale)



Overshoot Day (calcolo iniziato dal 1987)

Da ieri sono esaurite le risorse naturali prodotte dalla Terra per il 2013

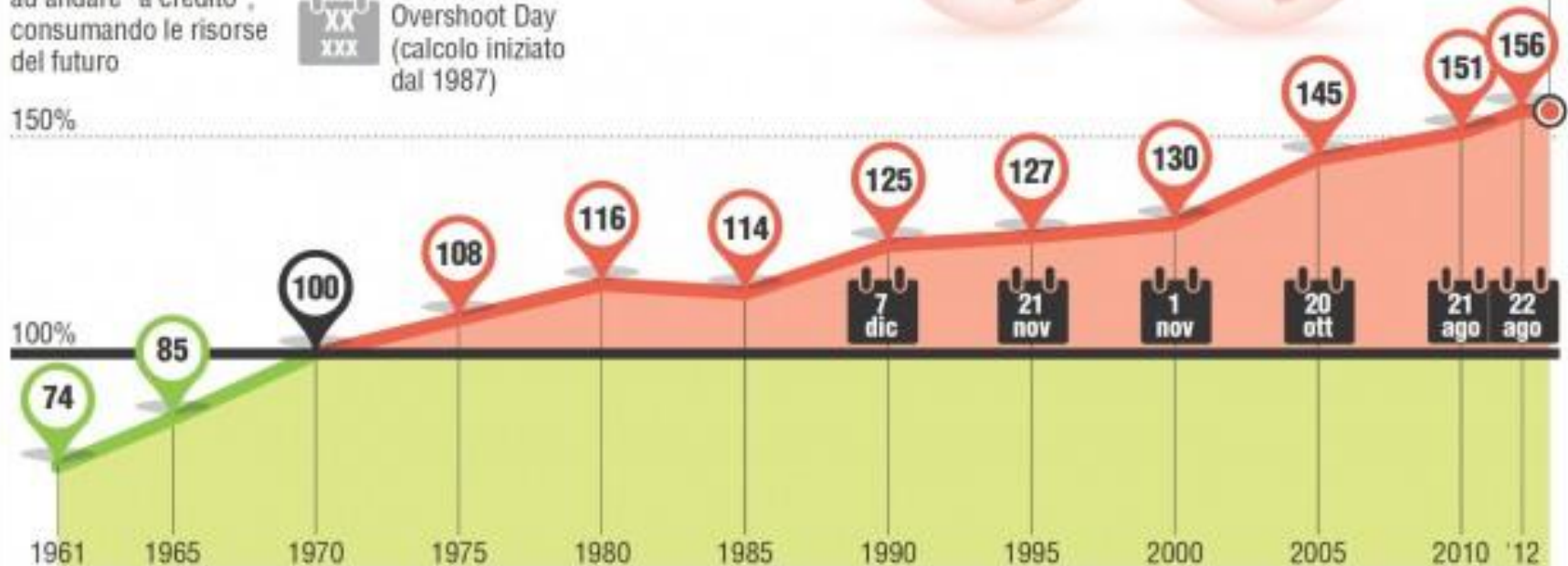
2013

20 ago



156*

* stima

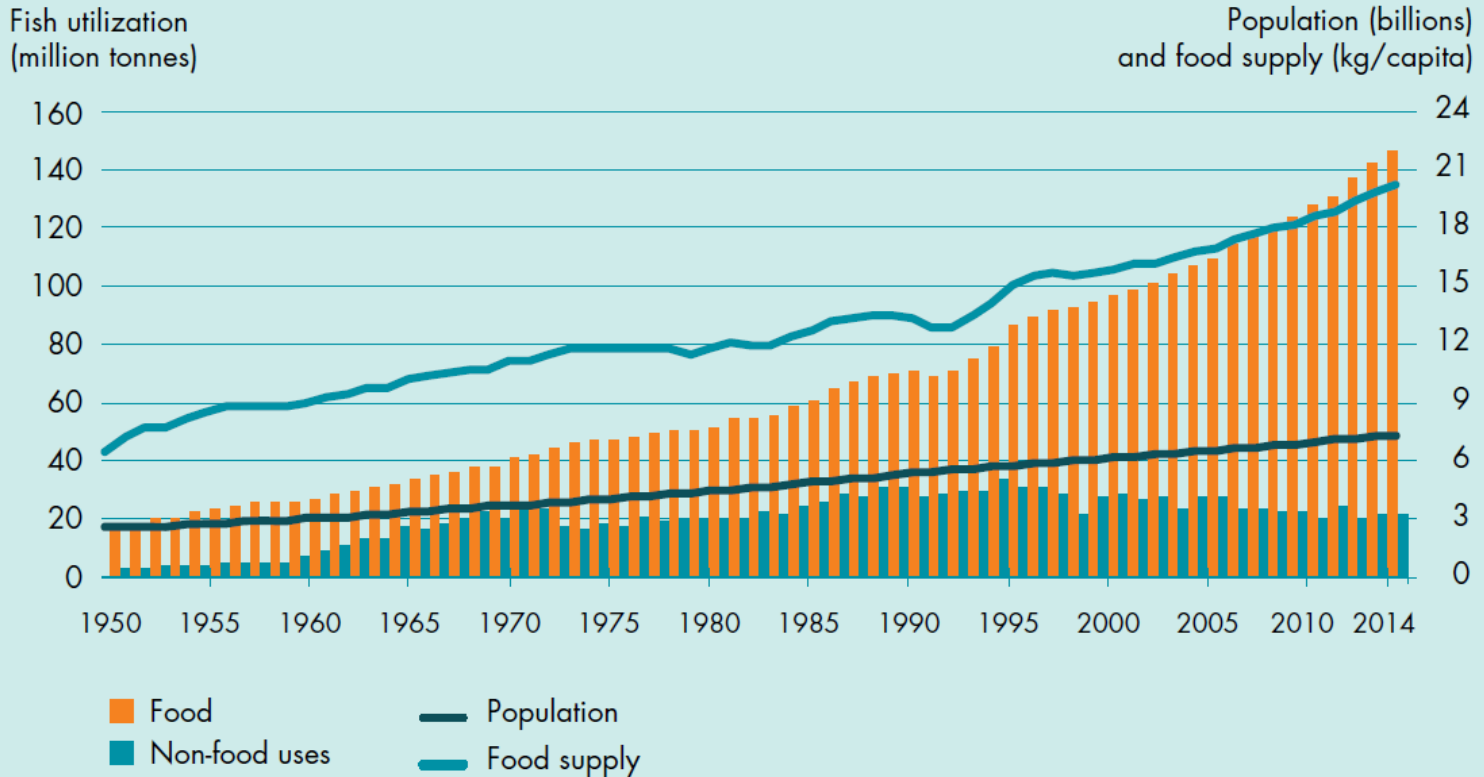


ANSA centimetri

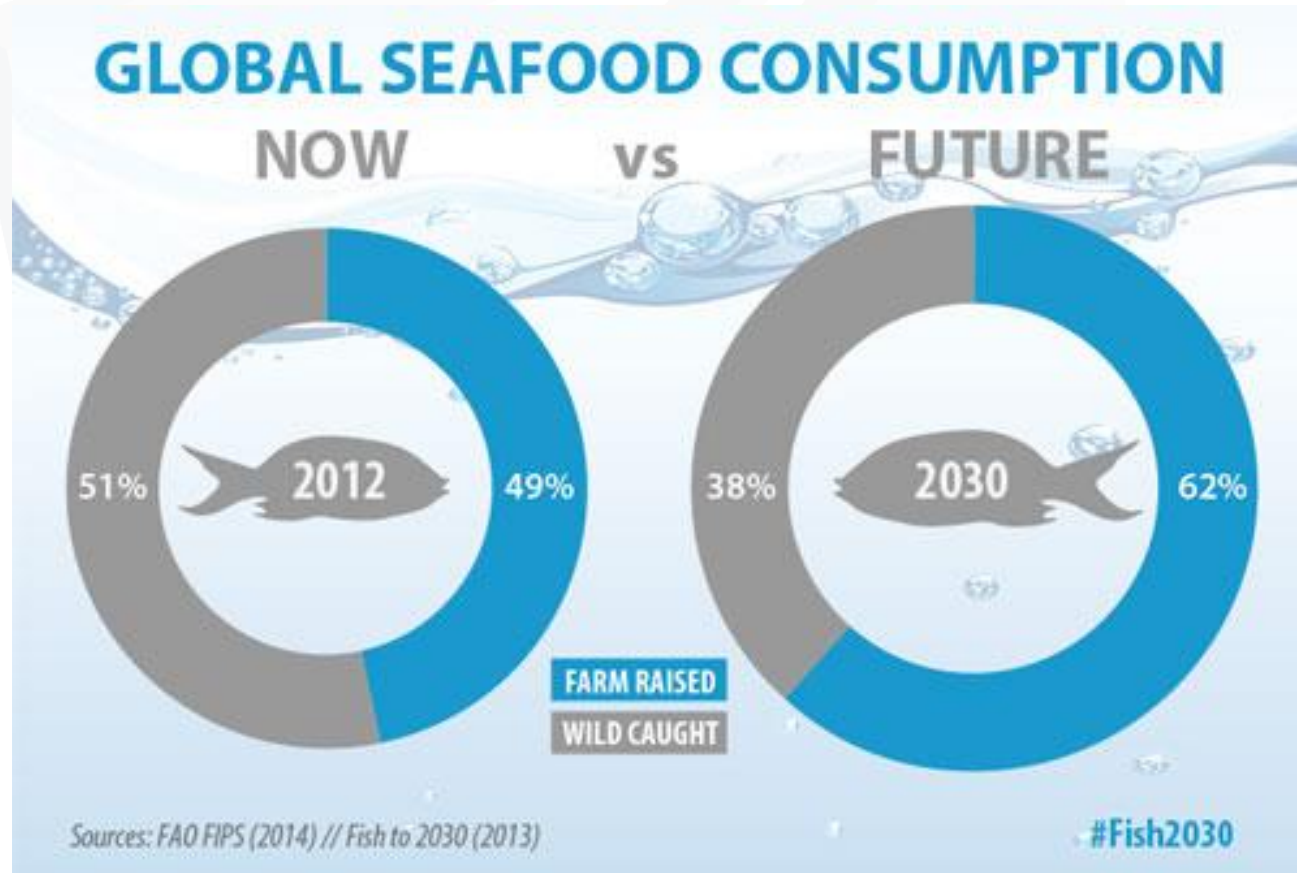
Disponibilità e consumo annuale di pescato

FIGURE 2

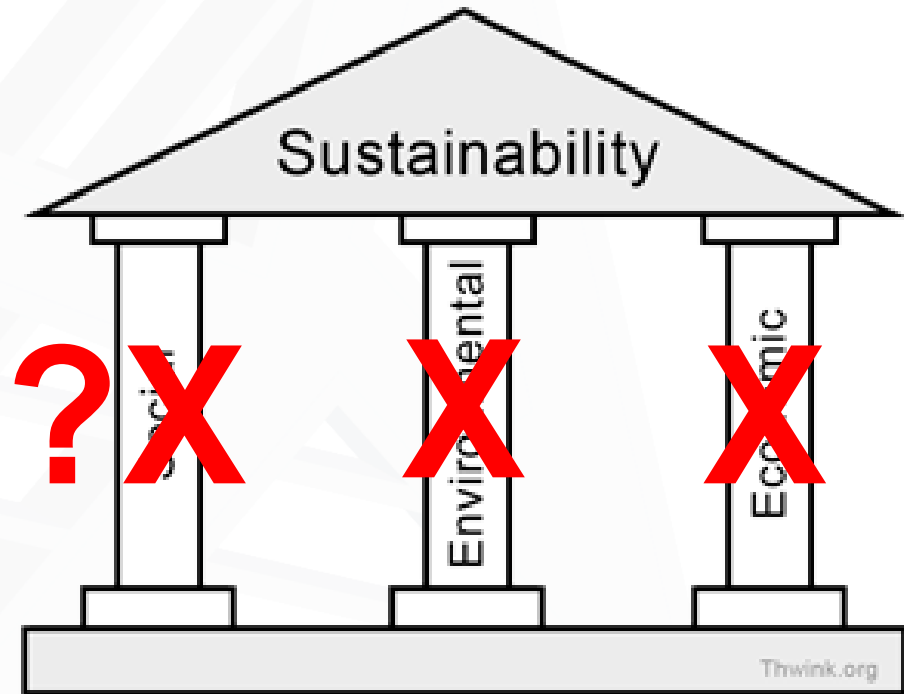
WORLD FISH UTILIZATION AND SUPPLY



Disponibilità e consumo annuale di pescato: Acquacoltura come soluzione?



Acquacoltura e sostenibilità: il mangime

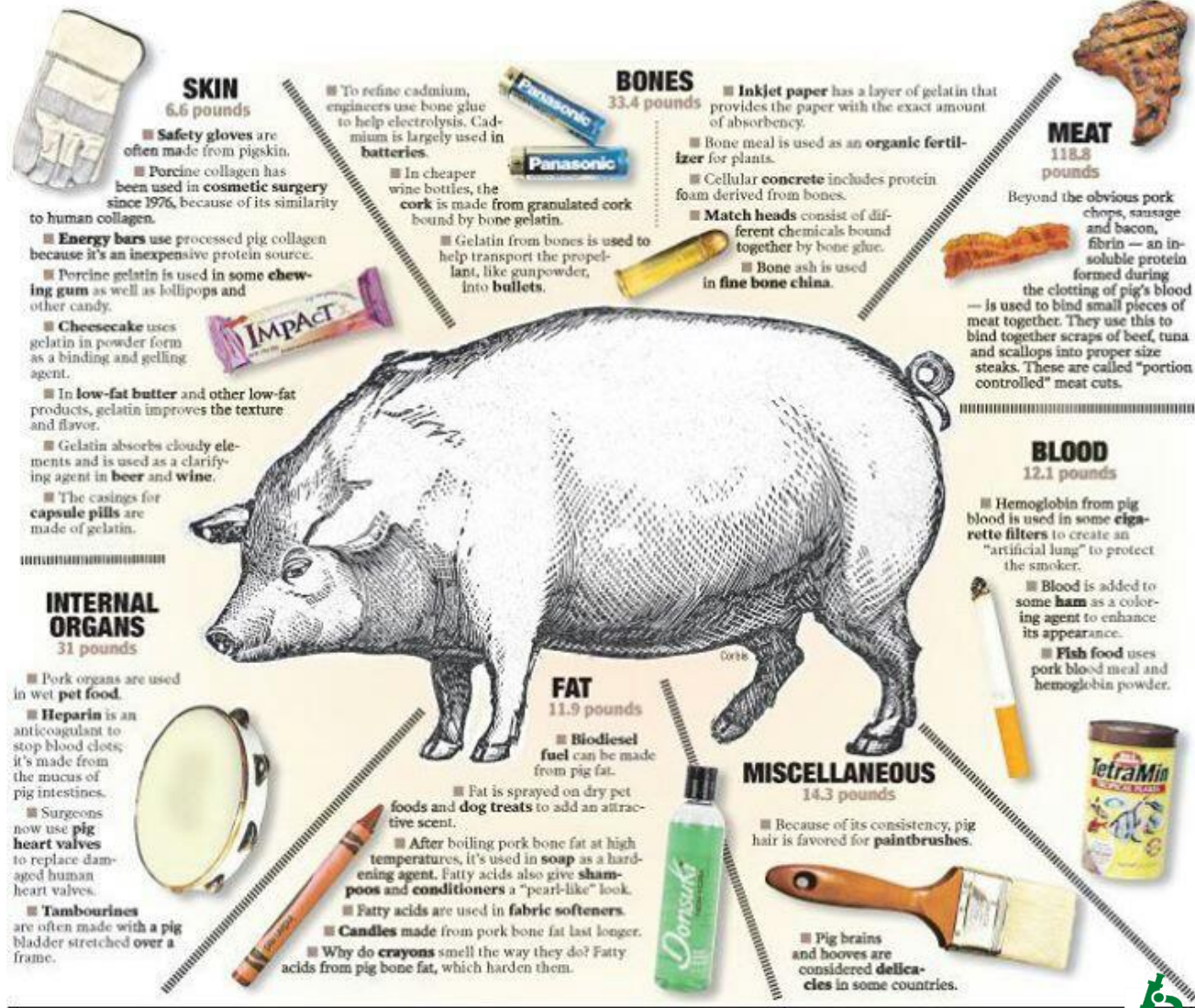


Possiamo usare meglio i prodotti del Pianeta? Sostenibilità e disponibilità

Prodotti e residui



La logica del maiale: everything but the Oink...

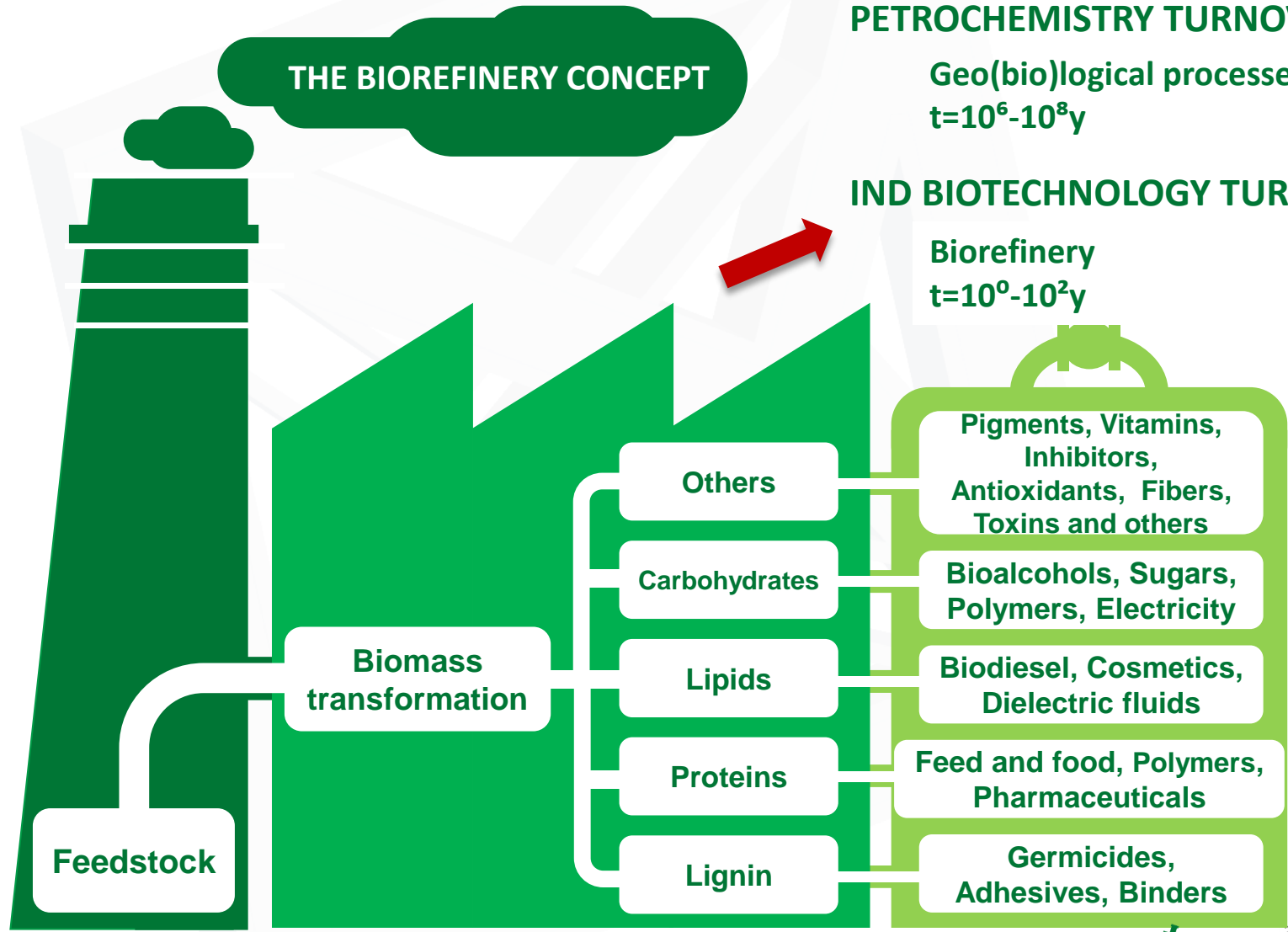


Milan, 16/1/ 2018

15/2/ 2018

... diventa bioraffineria

THE BIOREFINERY CONCEPT



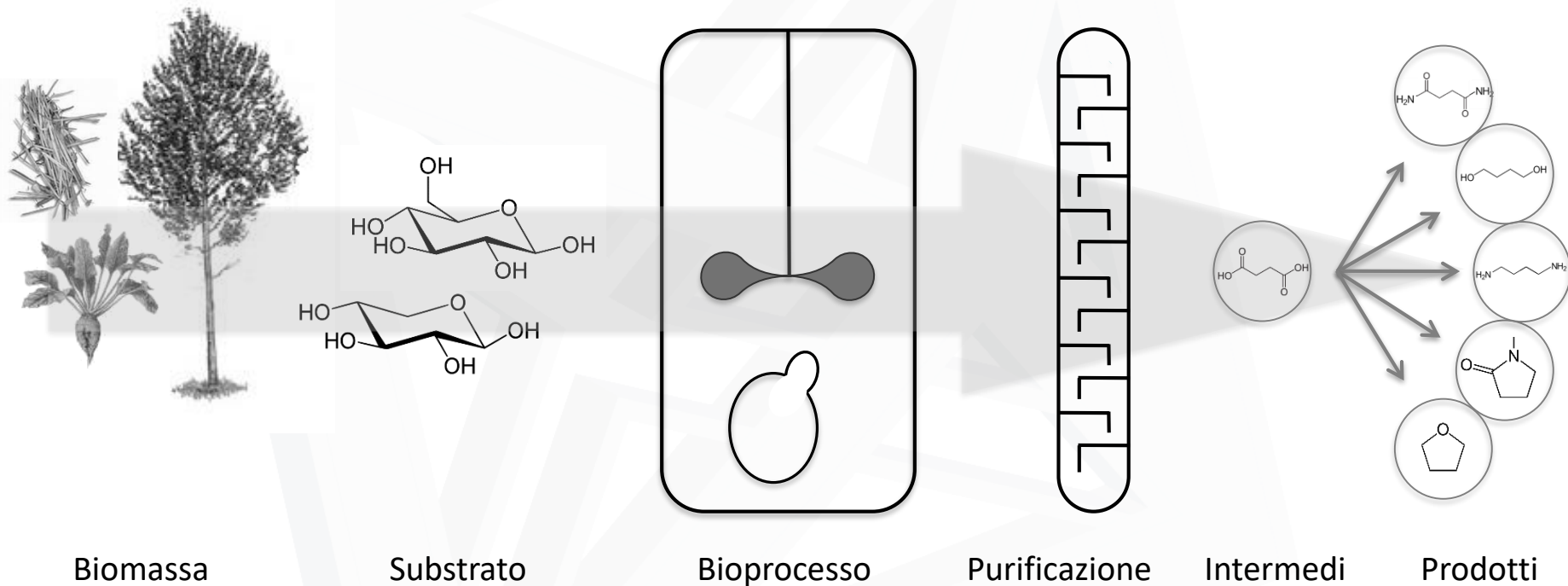
PETROCHEMISTRY TURNOVER:

Geo(bio)logical processes
 $t=10^6-10^8y$

IND BIOTECHNOLOGY TURNOVER:

Biorefinery
 $t=10^0-10^2y$

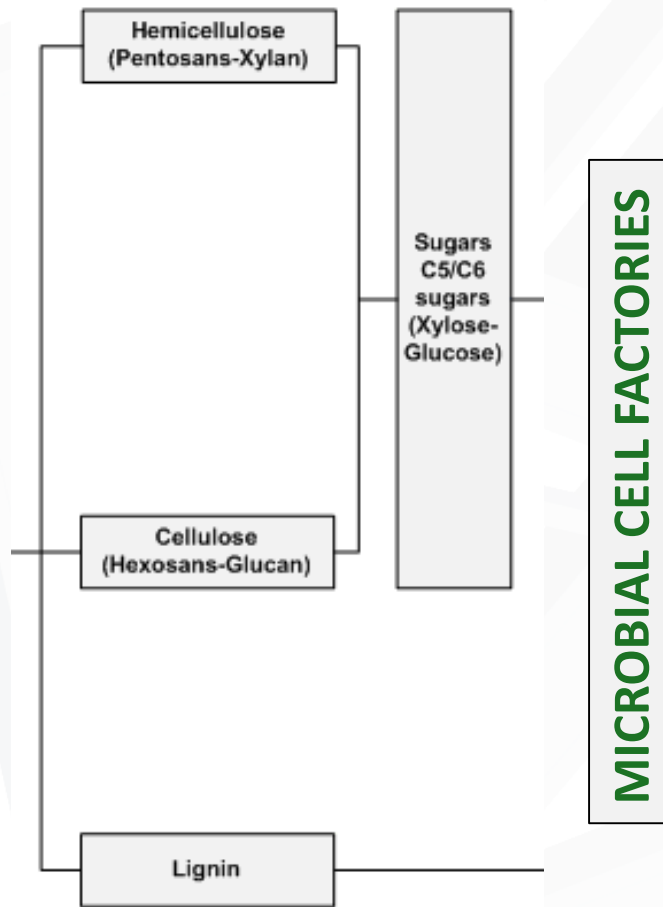
Possiamo usare meglio i prodotti del Pianeta? Fermentazioni microbiche e bioprocessi



Adapted from: Sauer 2106 FEMS Microbiol Lett

Fermentazioni microbiche e bioprocessi a IndBioTech

BIOMASS:
MOLASSES
SUGAR BEET PULP
CRUDE GLYCEROL
SPRUCE
ARUNDO DONAX
WHEY
RESIDUAL STARCH



Recombinant Proteins (since 1990)

Lactic Acid and PLA (since 1996)

Ascorbic Acid (since 2002)

Glucosinolates (since 2007)

Butanol and Biodiesel (since 2008)

II Generation Ethanol (since 2009)

Microbial oil (since 2016)

Substrate for enzymes (since 2014)

Adapted from: Villegas et al., BPE(LASEN)-ENAC-EPFL, 2008

Acquacoltura: dai problemi alle soluzioni

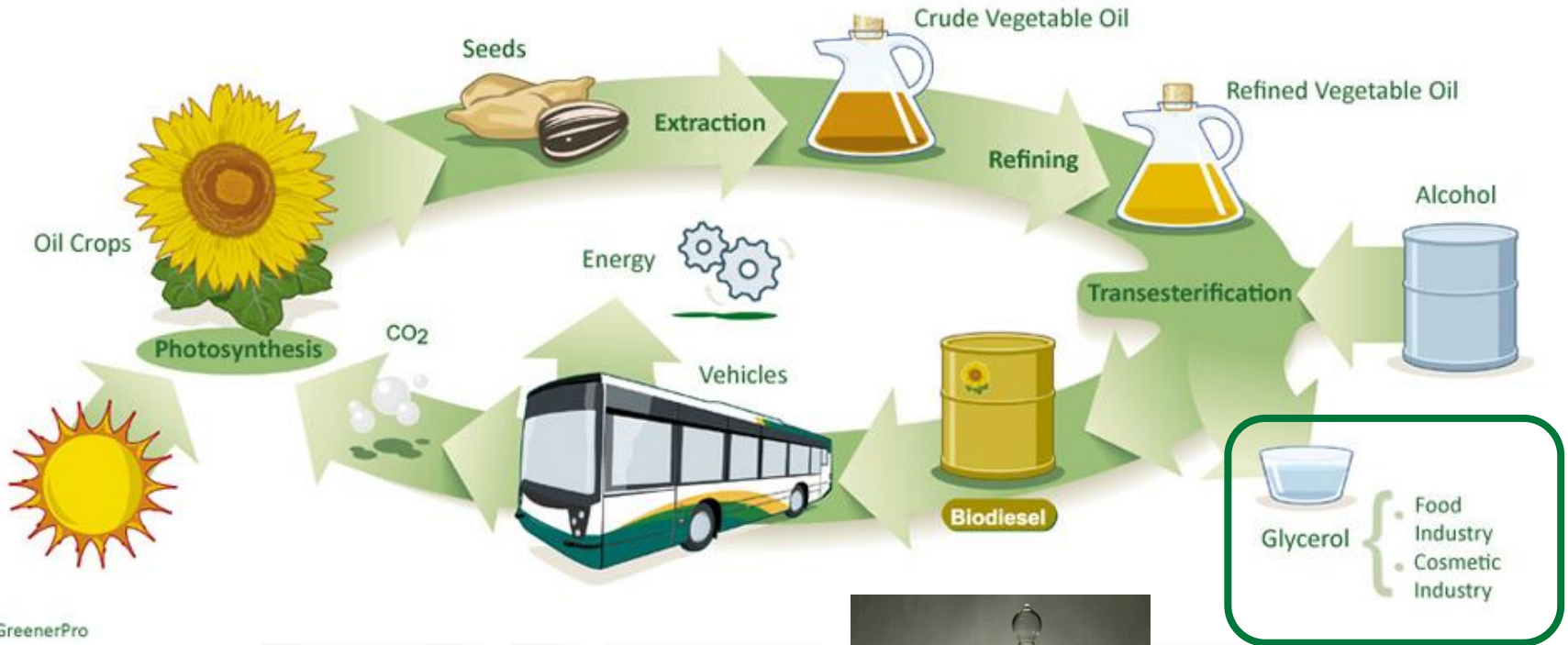


Microalgae and Yeasts SUStainable fermentation for HIgh quality fish feed formulation - MYSUSHI

<http://www.mysushibiotech.com/it/>

La produzione di biodiesel

The Biodiesel Cycle



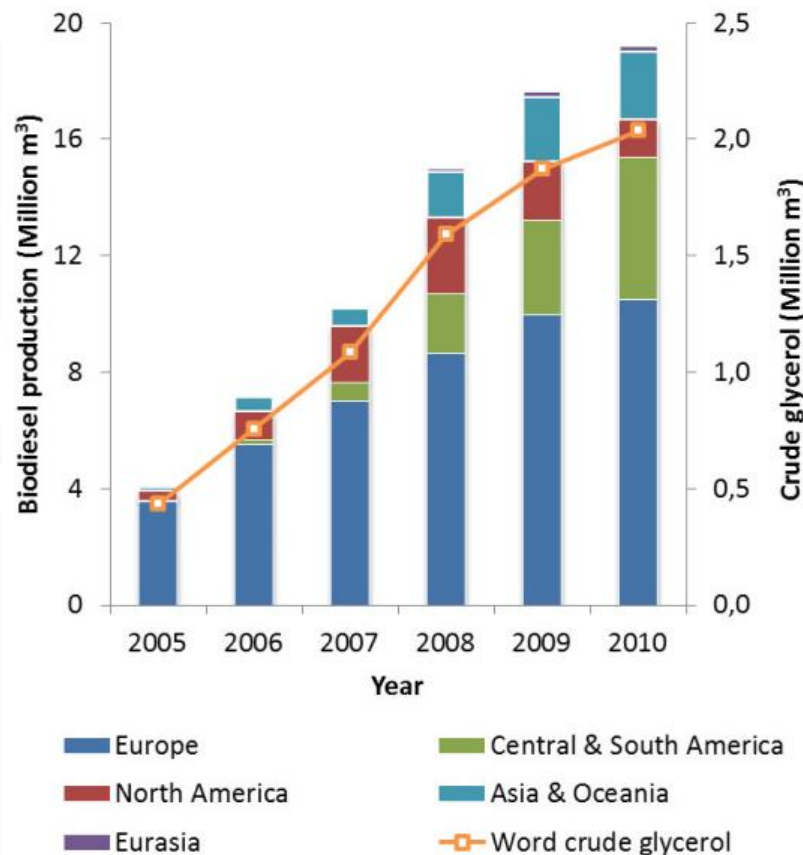
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BioDiesel

Glicerolo grezzo

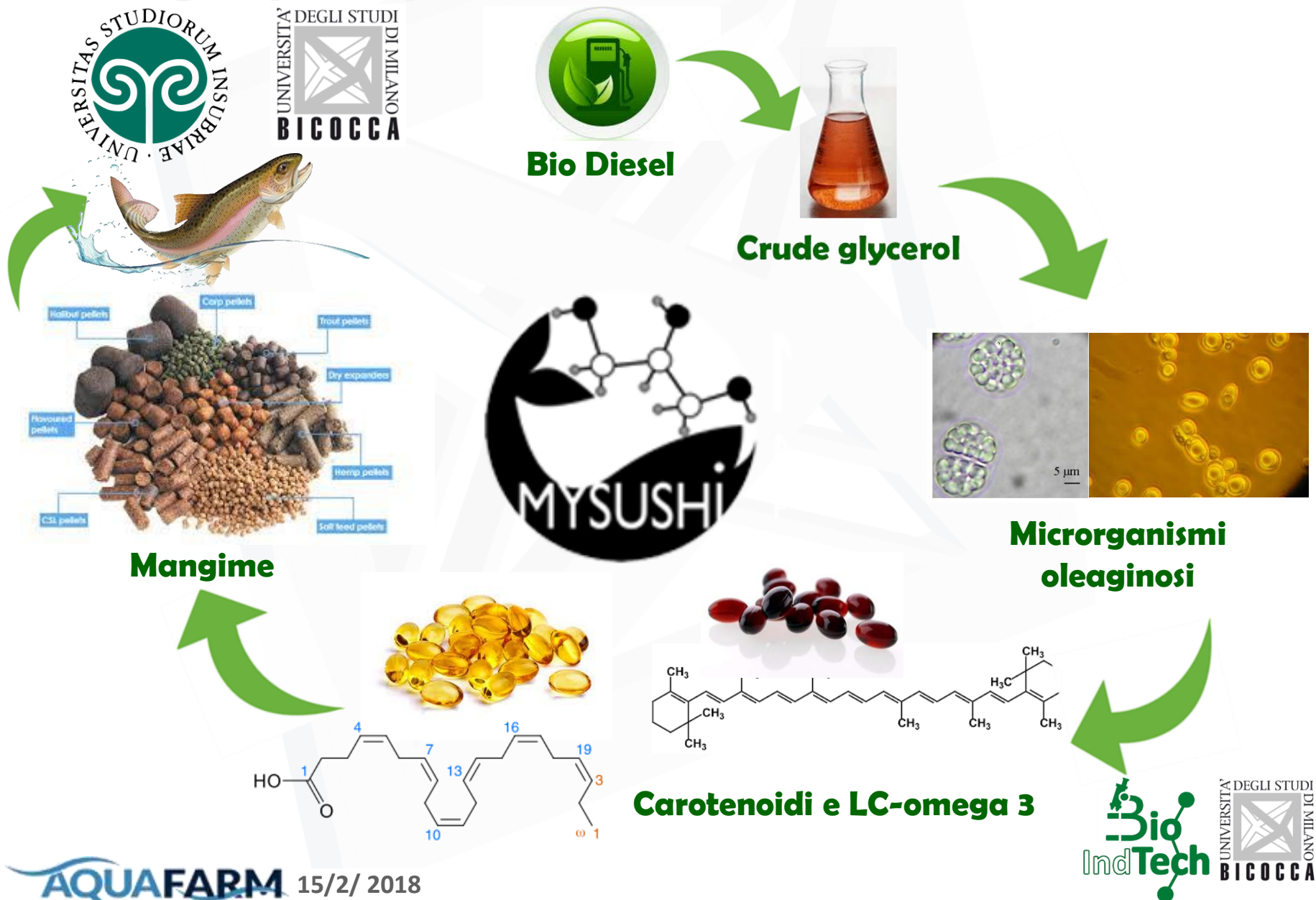


La produzione di biodiesel

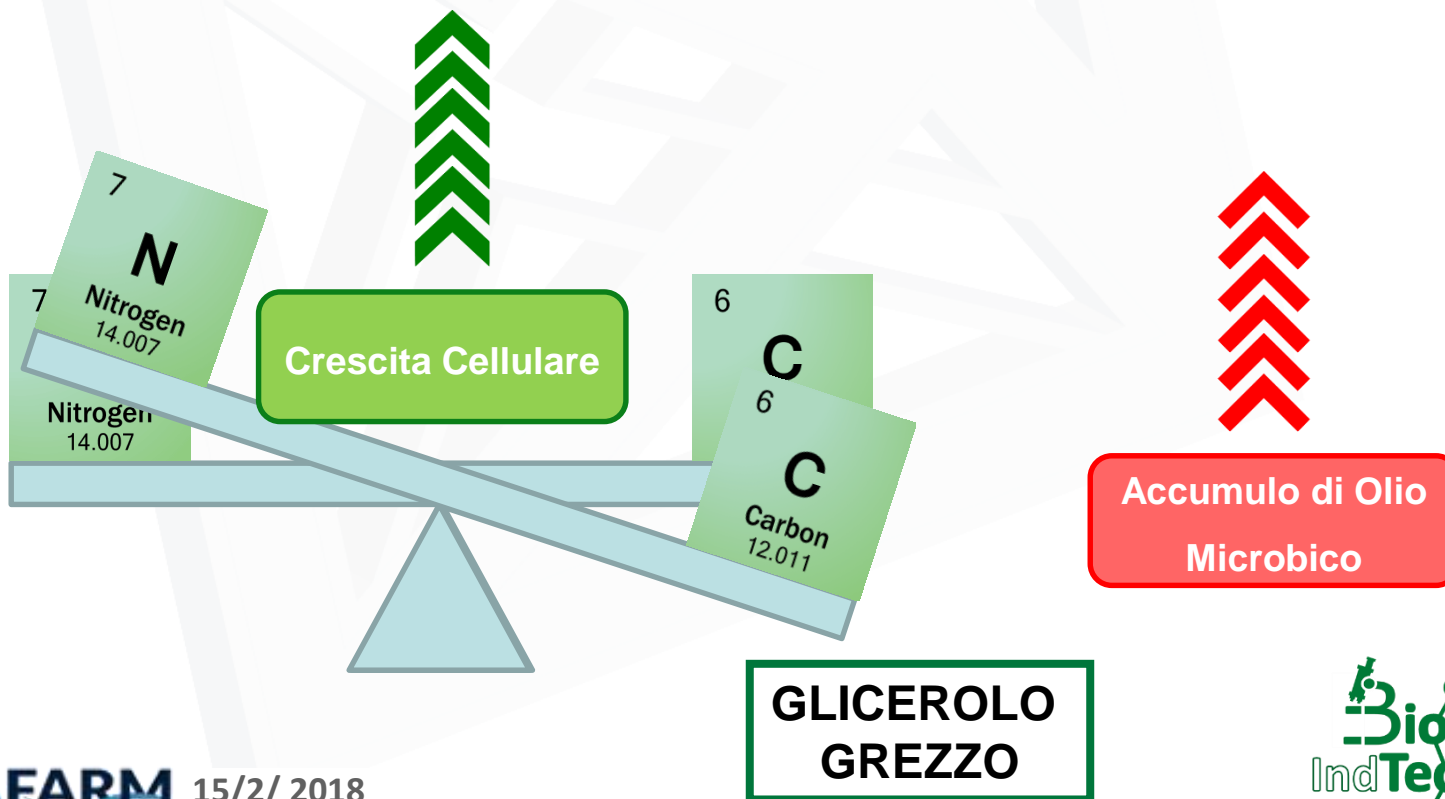
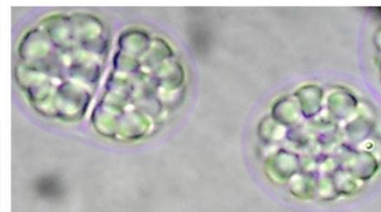
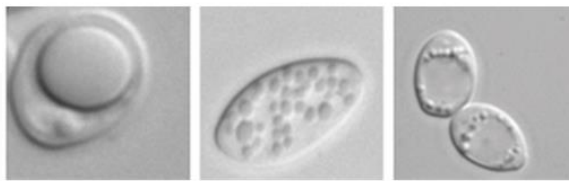


Produzione mondiale di biodiesel (barre, divisa per continenti) e glicerolo grezzo (linea, totale) tra il 2005 ed il 2010

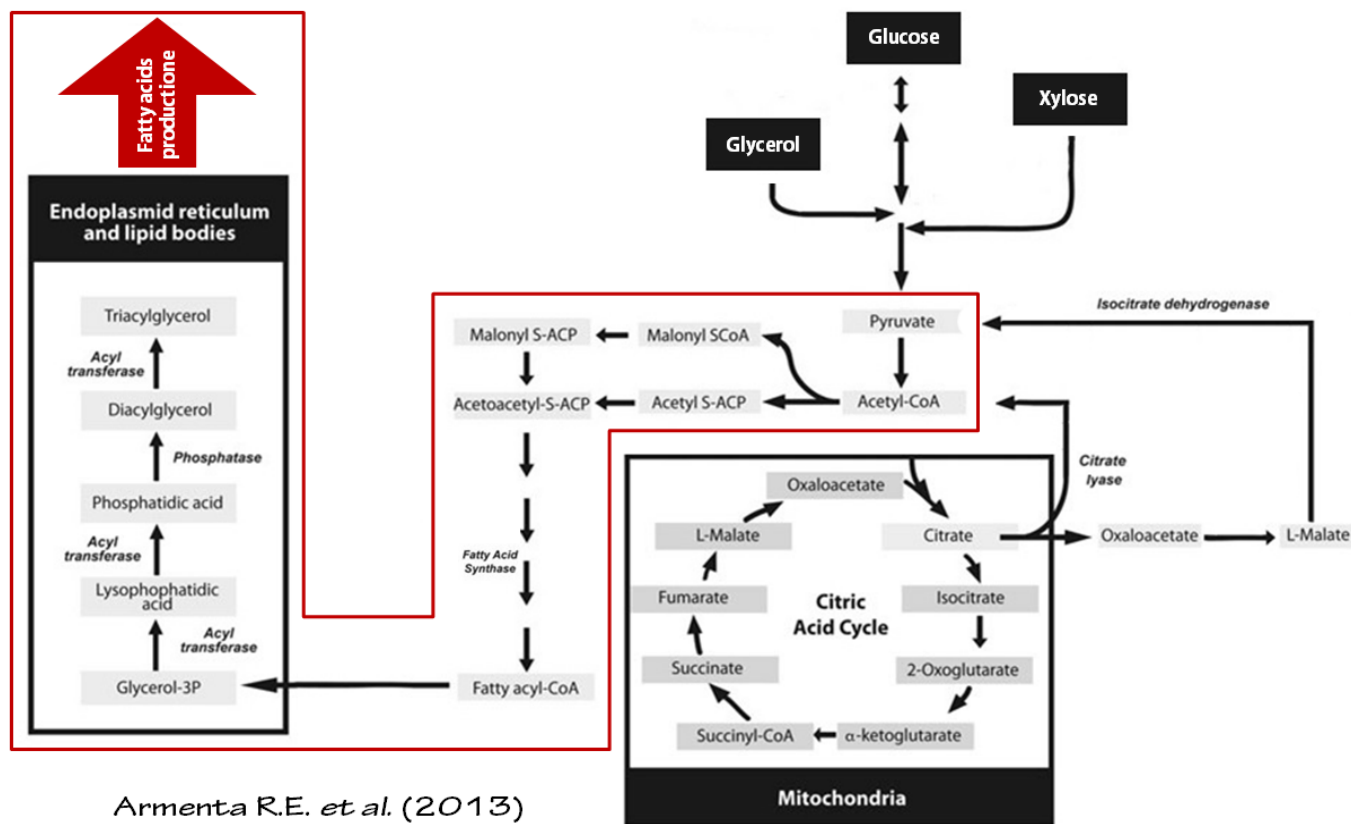
Microalgae and Yeasts SUStainable fermentation for HIgh quality fish feed formulation - MYSUSHI



Lieviti oleaginosi e microalghe



Lieviti oleaginosi, microalghe e olio microbico



In condizioni di crescita sbilanciata i microrganismi oleaginosi possono accumulare fino al 70% del loro peso in forma di oli microbici

Valorizzazione di glicerolo grezzo in carotenoidi con lieviti oleaginosi



**Riccardo
Posterì**



**Lorenzo
Signori**



**Chiara
Pesciaroli**

Olio microbico da glicerolo grezzo: ottimizzazione del processo fermentativo

a

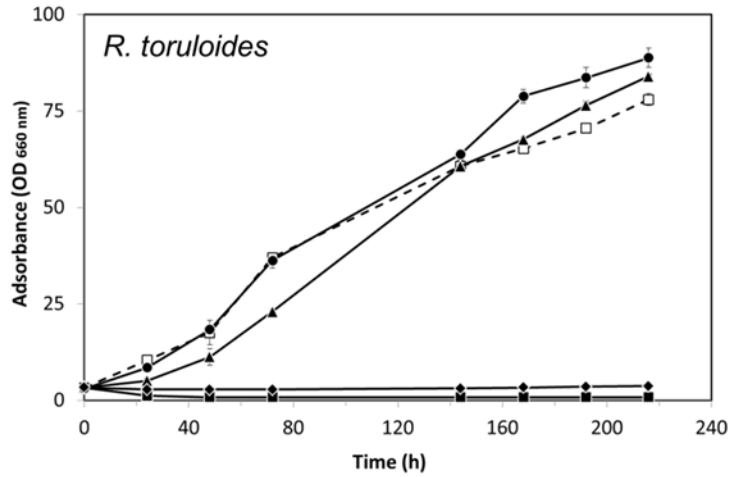
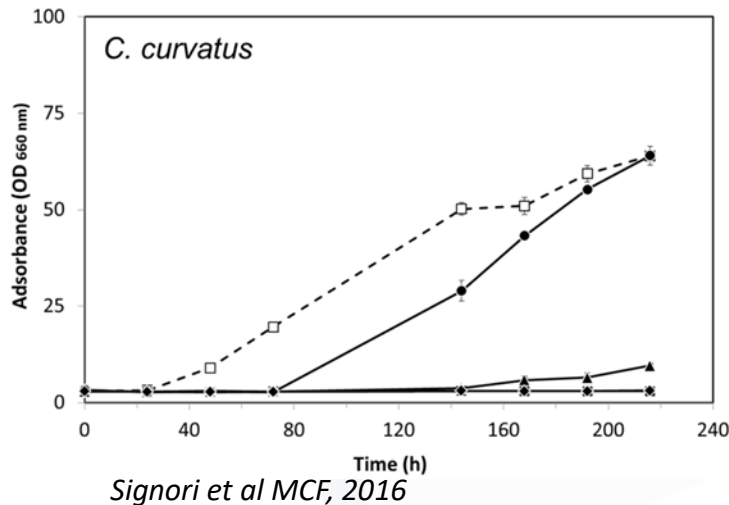


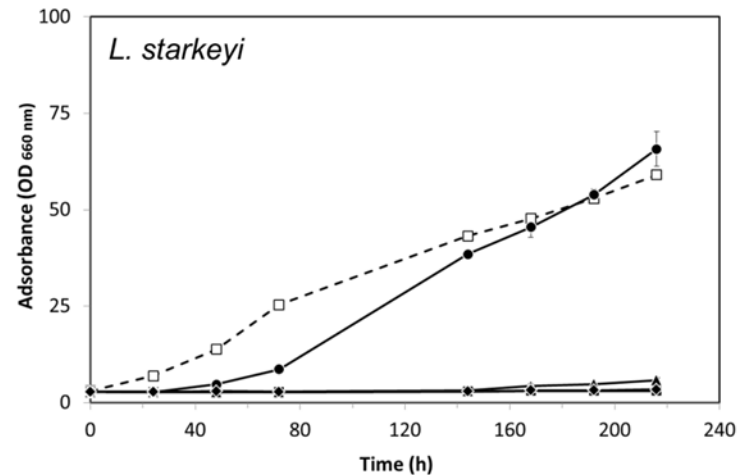
Figure 1. Growth curves (OD₆₆₀ nm) of *R. toruloides* (a), *C. curvatus* (b) and *L. starkeyi* (c) cells. Five different mix of pure and crude glycerol were evaluated:

- 100% pure glycerol
- 80% pure and 20% crude glycerol
- ▲ 70% pure and 30% crude glycerol
- ◆ 50% pure and 50% crude glycerol
- 100% crude glycerol

b

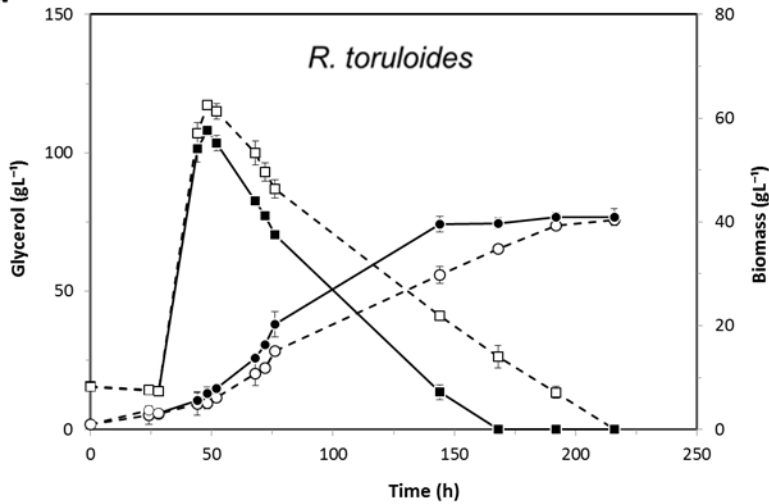


c



Olio microbico da glicerolo grezzo: ottimizzazione del processo fermentativo

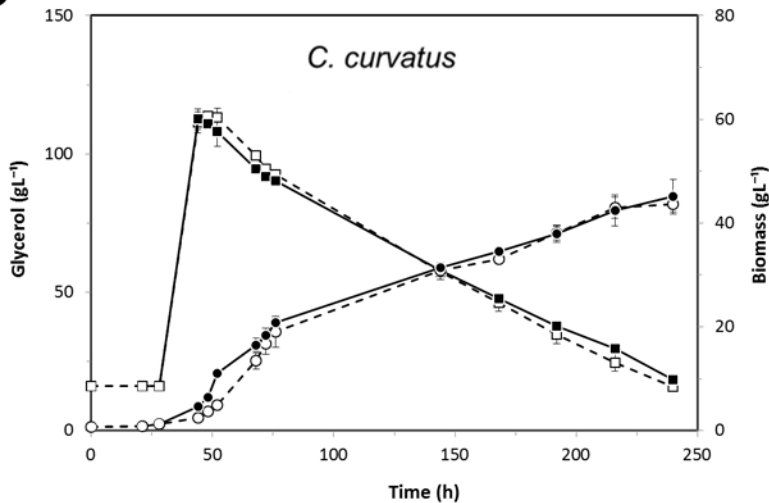
a



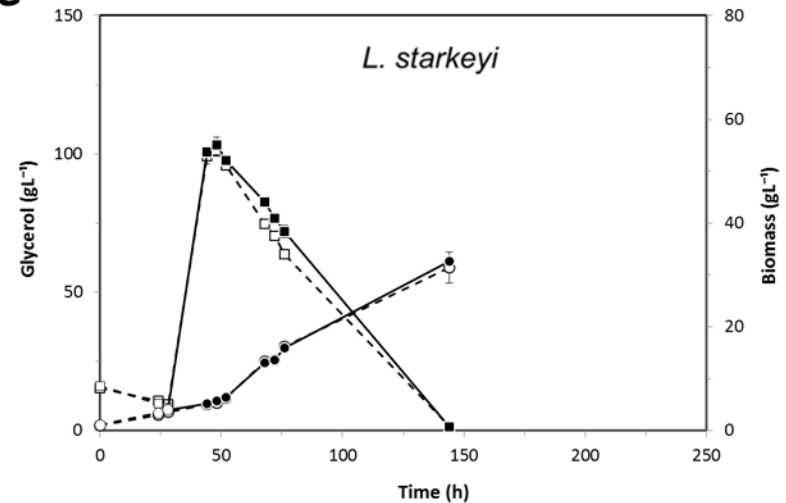
– Growth profiles (CDW; $g L^{-1}$) and glycerol consumption profiles ($g L^{-1}$) of *R. toruloides* (a), *C. curvatus* (b) and *L. starkeyi* (c) grown on pure (dashed line) and crude (continuous line) glycerol.

□ Pure glycerol ■ Crude glycerol
○ Pure glycerol ● Crude glycerol

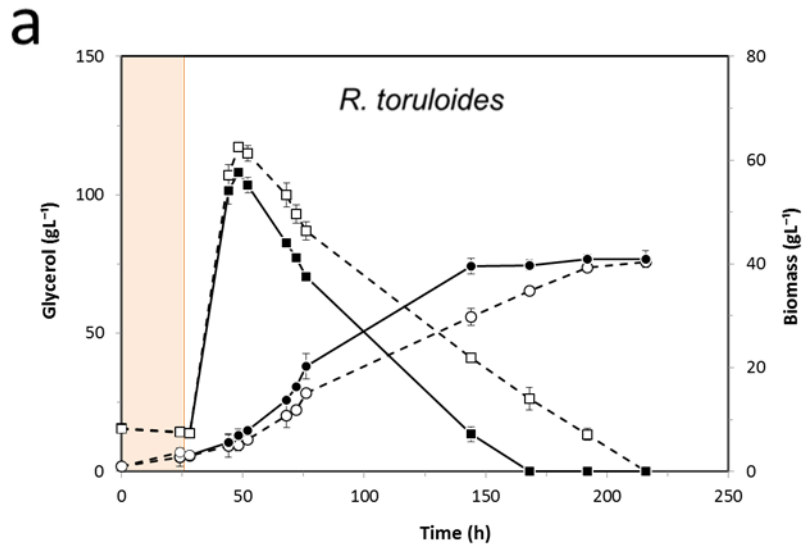
b



c



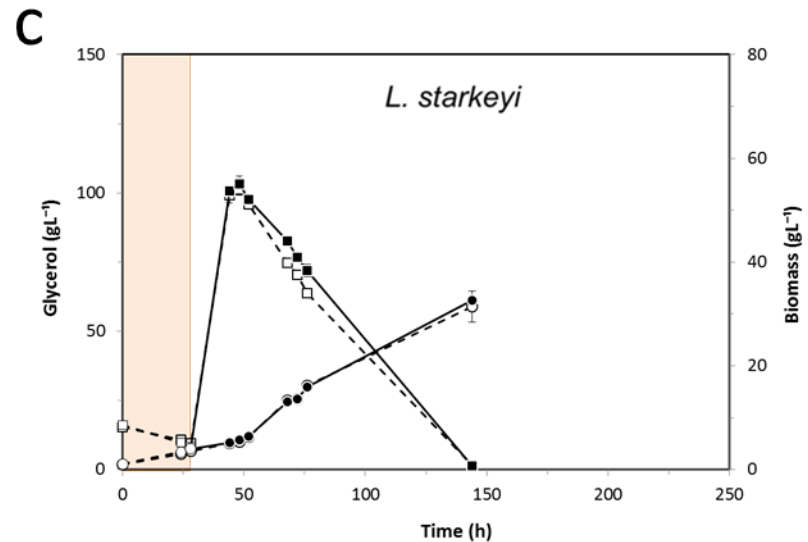
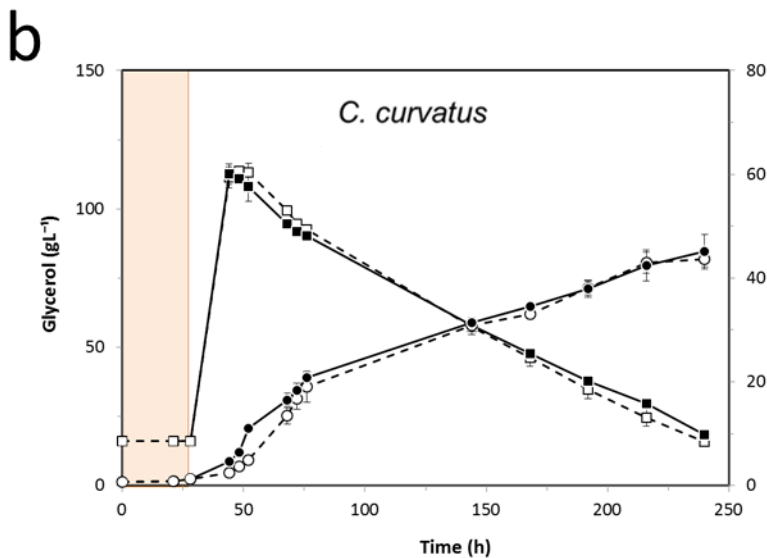
Olio microbico da glicerolo grezzo: ottimizzazione del processo fermentativo



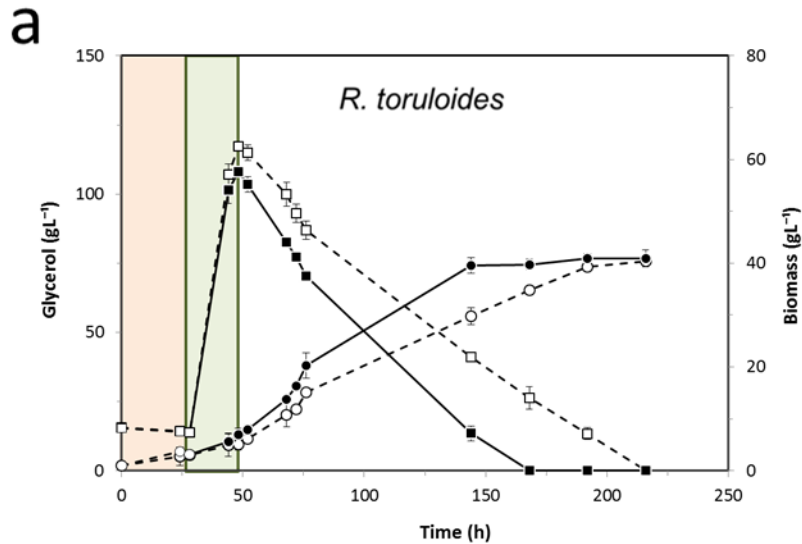
– Growth profiles ($\text{CDW}; \text{g L}^{-1}$) and glycerol consumption profiles (g L^{-1}) of *R. toruloides* (a), *C. curvatus* (b) and *L. starkeyi* (c) grown on pure (dashed line) and crude (continuous line) glycerol.

□ Pure glycerol ■ Crude glycerol

○ Pure glycerol ● Crude glycerol

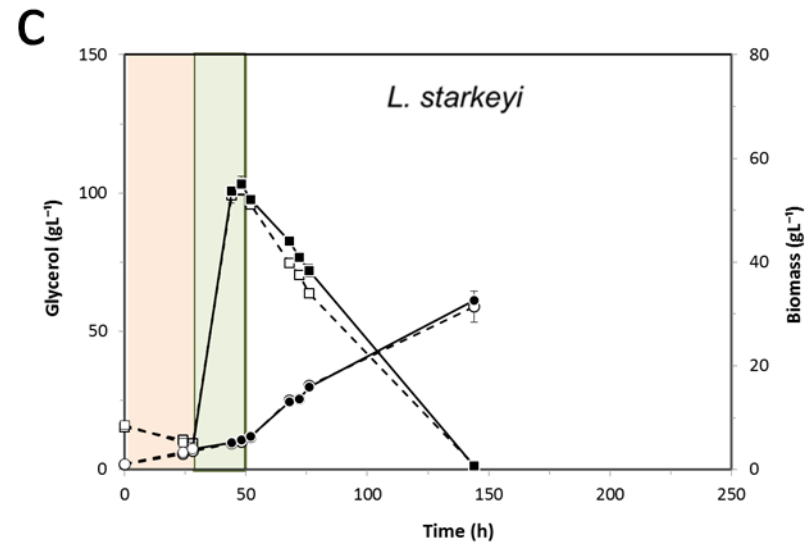
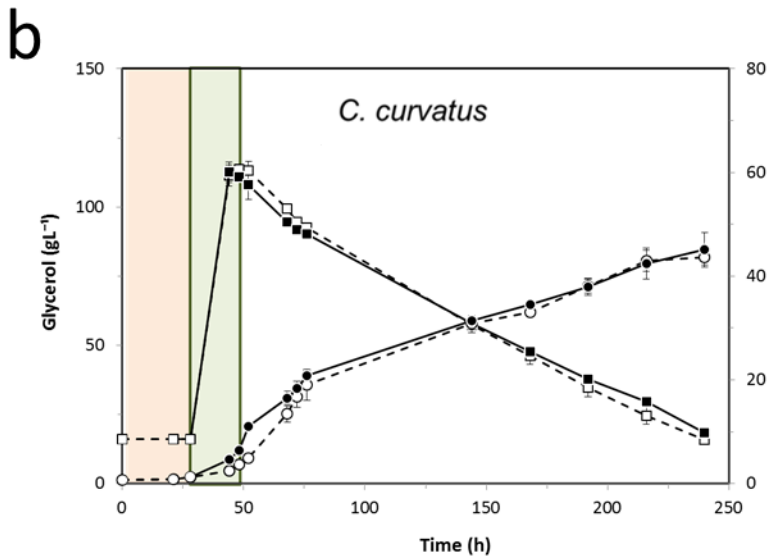


Olio microbico da glicerolo grezzo: ottimizzazione del processo fermentativo



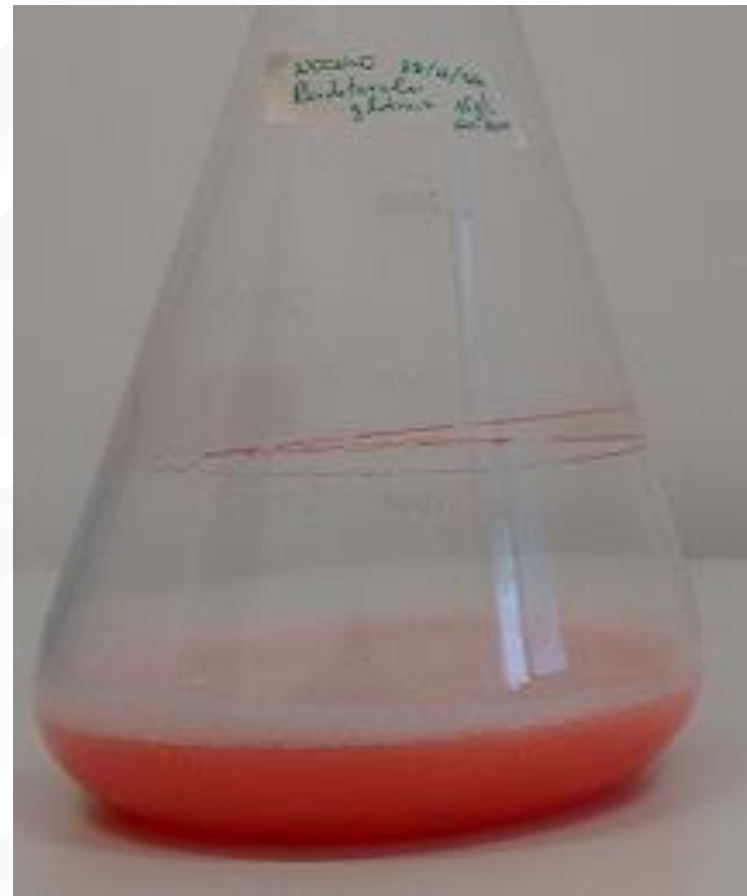
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□ Pure glycerol ● Crude glycerol



Carotenoidi microbici da glicerolo grezzo

R. toruloides and *R. glutinis* dopo fermentazione fed-batch



**In valutazione:
composizione e quantità di carotenoidi,
aminogramma**

Valorizzazione di glicerolo grezzo in DHA con microalghe (*Schizochitrium limacinum*)



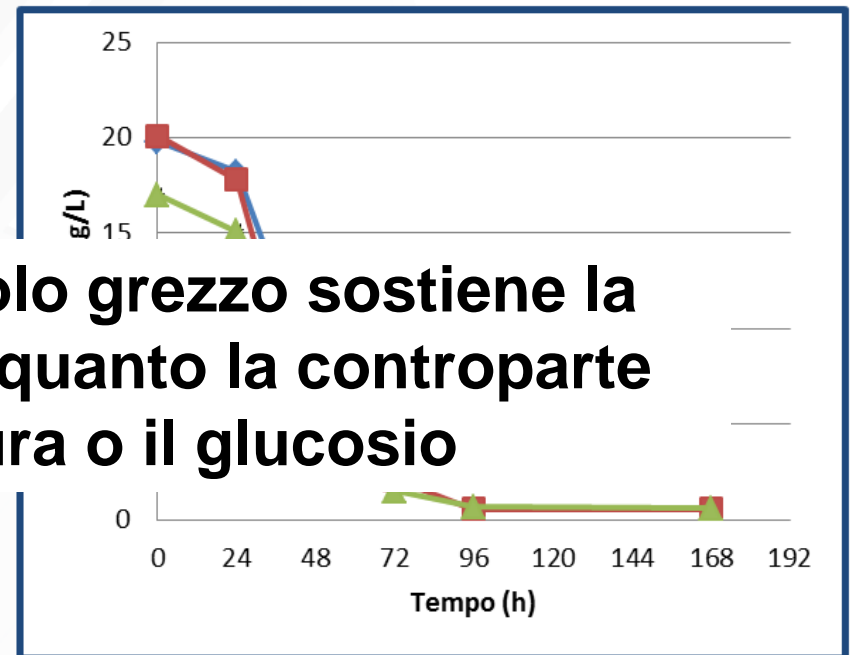
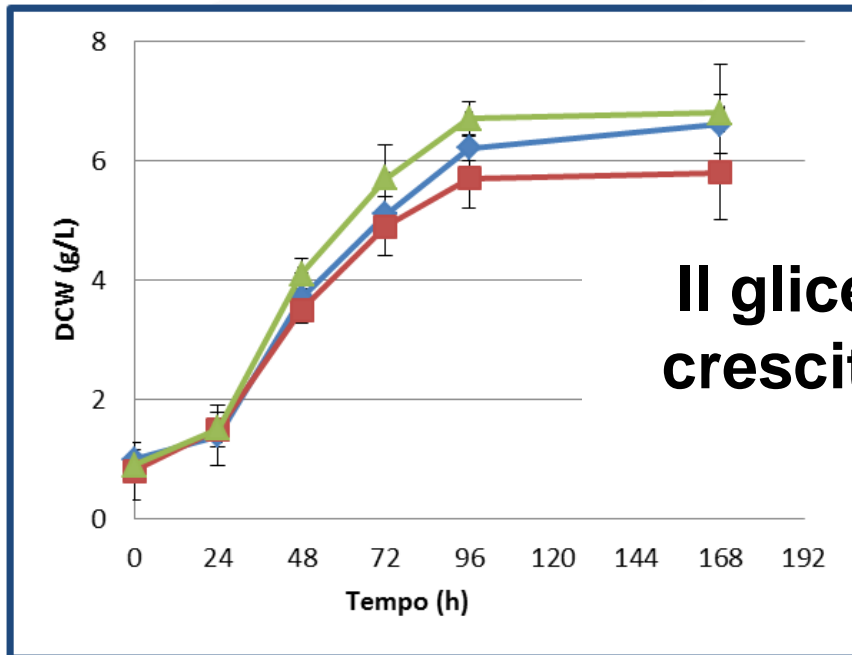
**Chiara
Pesciaroli**



**Arianna
Salveti**

S. limacinum e produzione di DHA

Crescita e consumo di substrato



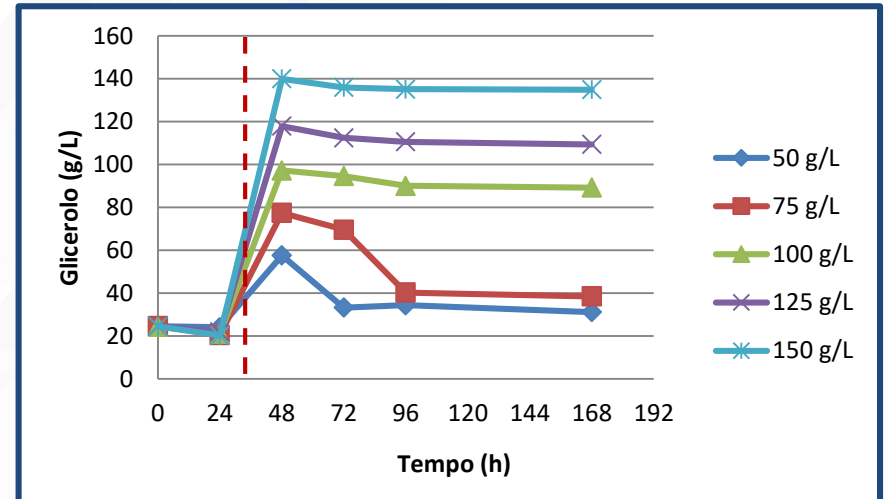
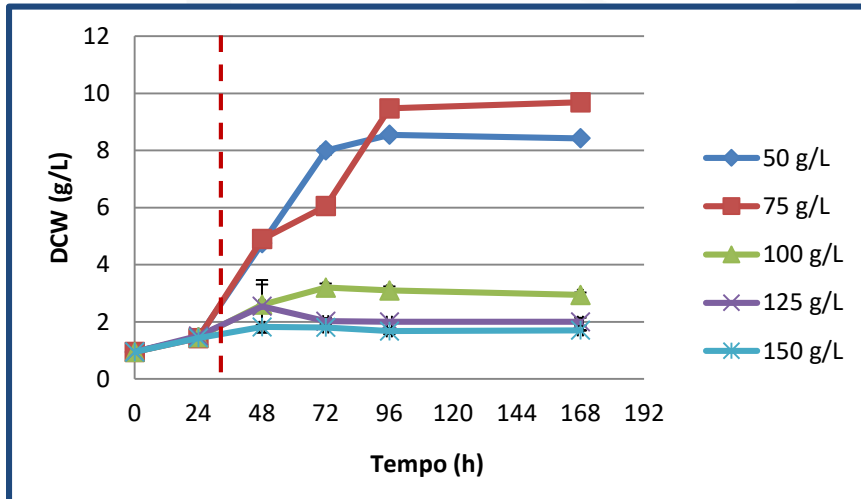
Il glicerolo grezzo sostiene la crescita quanto la controparte pura o il glucosio

| Parametri | Substrato | | |
|---------------------|--------------------------|--------------------------|--------------------------|
| | Glucosio | Glicerolo | Glicerolo grezzo |
| DCW max (g/L) | 6,6 ± 0,49 ^a | 5,8 ± 0,78 ^b | 6,8 ± 0,80 ^a |
| Biomass yield (g/g) | 0,38 ± 0,02 ^a | 0,29 ± 0,04 ^b | 0,41 ± 0,02 ^a |

Differenze tra a e b sono significative ($p < 0,050$)

S. limacinum e produzione di DHA

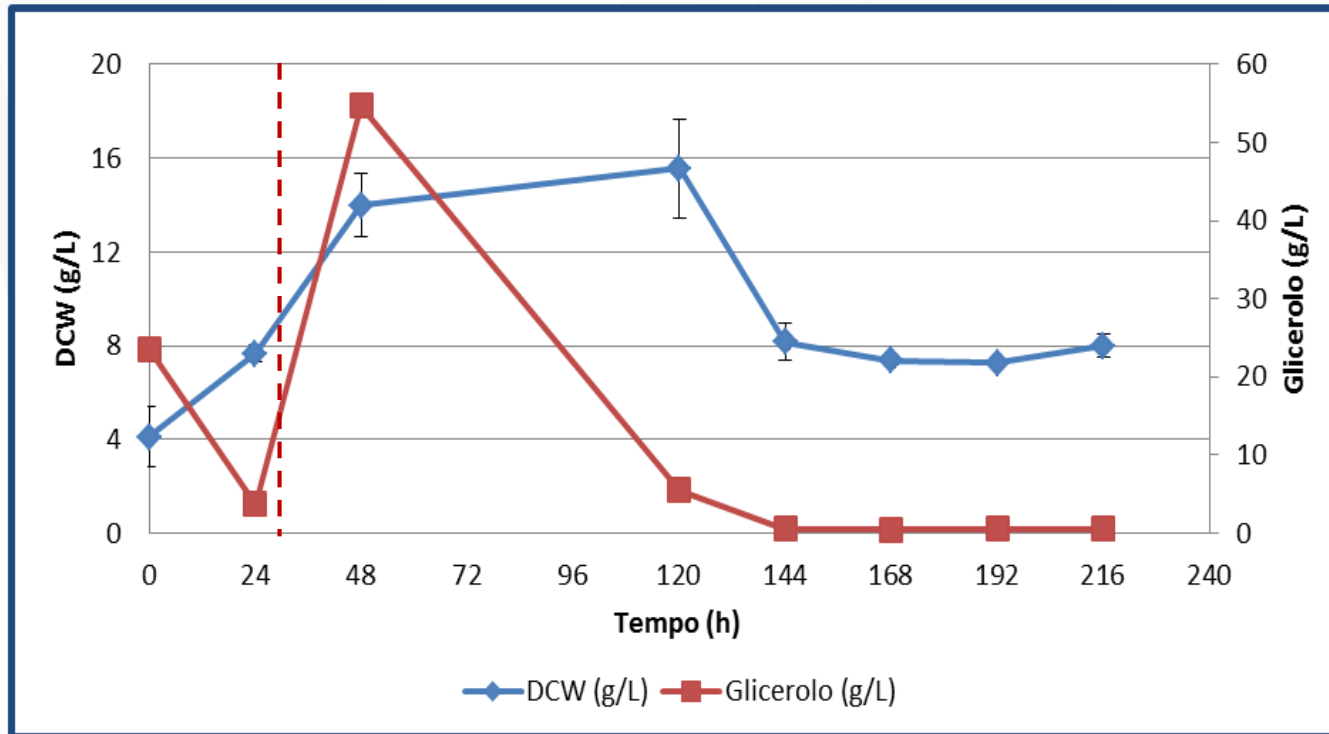
Tolleranza al glicerolo grezzo



Concentrazioni superiori a 75-80 g/L di glicerolo grezzo inibiscono la crescita

S. limacinum e produzione di DHA

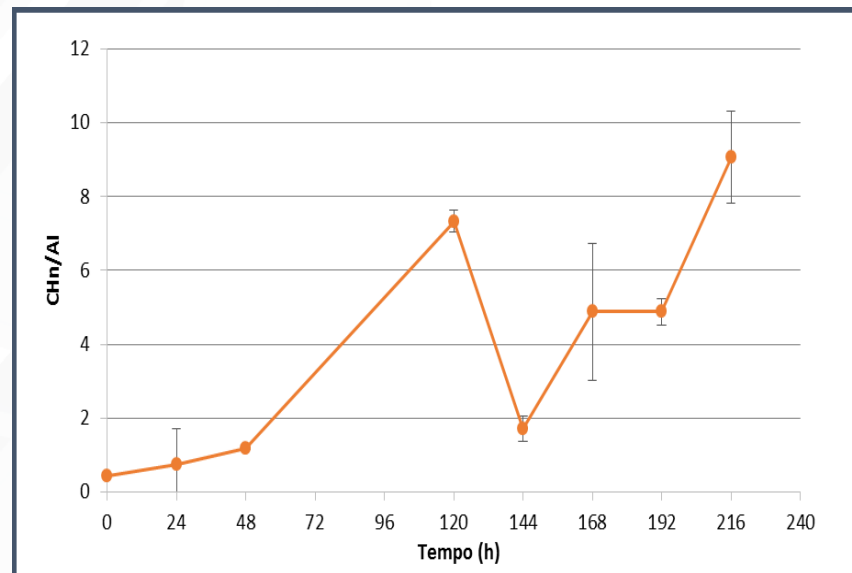
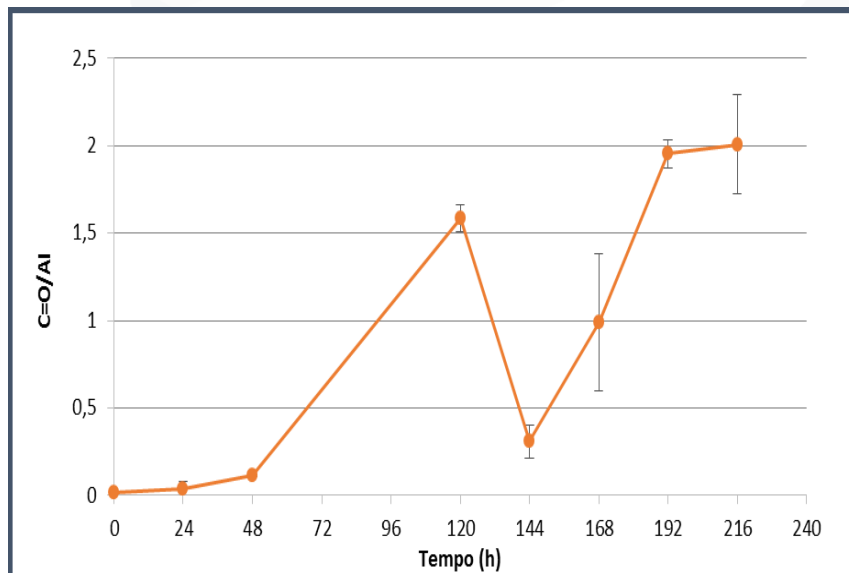
Produzione in bioreattore



S. limacinum e produzione di DHA

Analisi quali-quantitative

FTIR



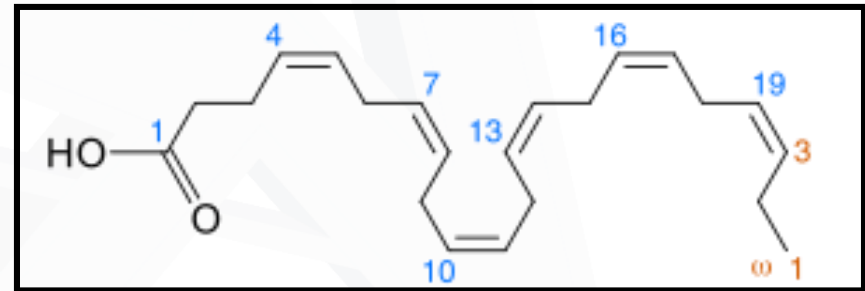
GC

| DCW (g/L) | Biomass yield (g/g) | Lipid (g/L) | Lipid on biomass (g/g) | DHA (g/L) | DHA on biomass (g/g) |
|-----------|---------------------|-------------|------------------------|-------------|----------------------|
| 8 ± 1,09 | 0,11 ± 0,09 | 4,8 ± 0,51 | 0,6 ± 0,4 | 1,08 ± 0,28 | 0,13 ± 0,25 |

S. limacinum e produzione di DHA

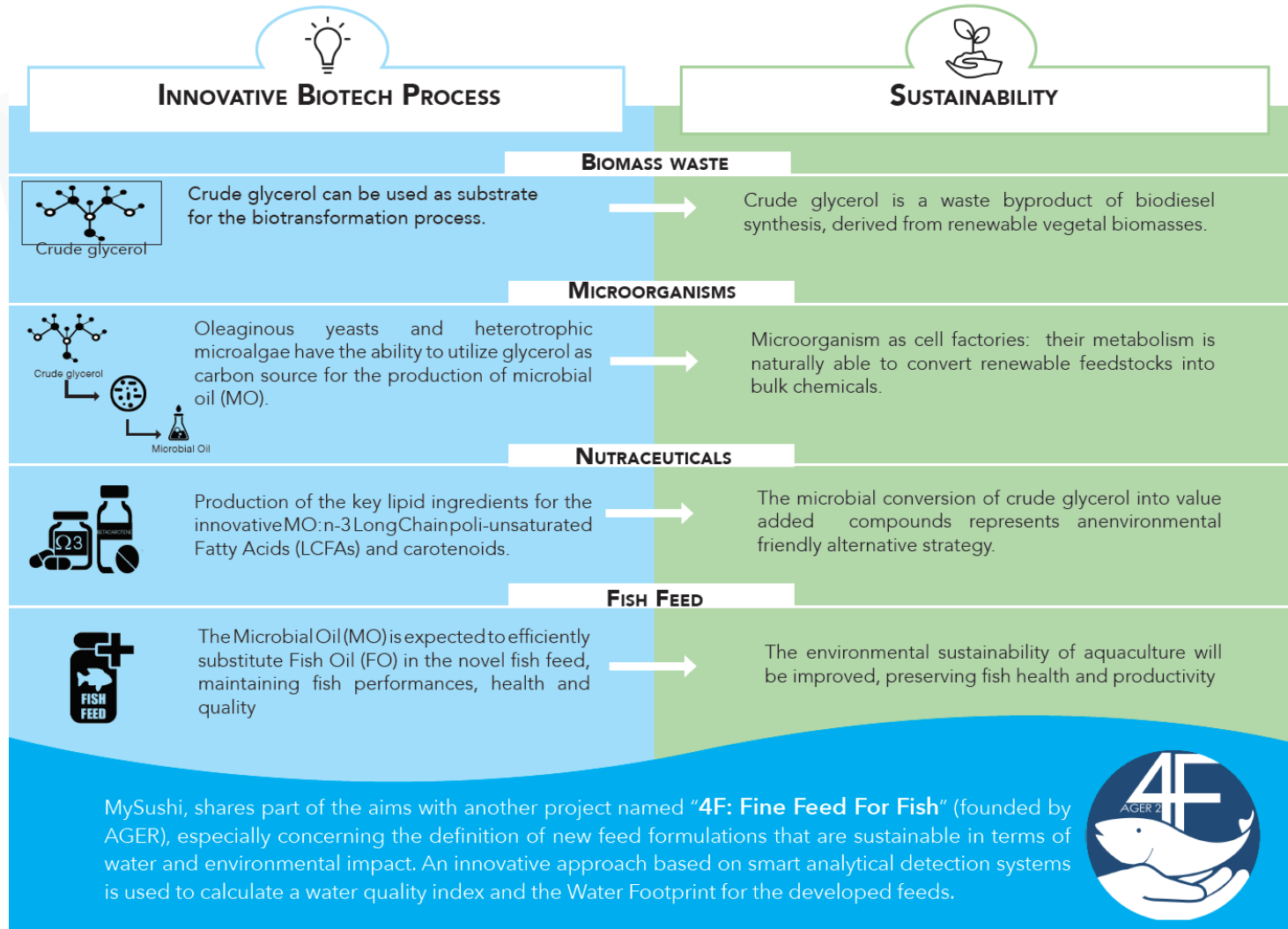


**% DHA = 22,5 %
degli oli totali**



| DCW (g/L) | Resa in biomassa (g/g) | Lipidi (g/L) | Frazione lipidica (g/g) | DHA (g/L) | Frazione DHA (g/g) |
|-----------|------------------------|--------------|-------------------------|-------------|--------------------|
| 8 ± 1,09 | 0,11 ± 0,09 | 4,8 ± 0,51 | 0,6 ± 0,4 | 1,08 ± 0,28 | 0,13 ± 0,25 |

Microalgae and Yeasts SUStainable fermentation for HIgh quality fish feed formulation - MYSUSHI



MySushi, shares part of the aims with another project named "4F: Fine Feed For Fish" (founded by AGER), especially concerning the definition of new feed formulations that are sustainable in terms of water and environmental impact. An innovative approach based on smart analytical detection systems is used to calculate a water quality index and the Water Footprint for the developed feeds.



THE PROJECT ALSO PRESENTS A RESPONSIBLE RESEARCH INNOVATION (RRI) AIM: TO TRANSFER THE KEY ENABLING TECHNOLOGIES TO AQUACULTURE BUSINESS AND TO SPREAD SCIENTIFIC CONTENTS OF THE PROJECT TO THE PUBLIC AUDIENCE.



*Post-Doc and PhD: Stefano Bertagnoli, Francesca Martani, Nadia M Berterame, **Chiara Pesciaroli**, Marco Brambilla, Stefano Bertacchi, Raffaella Di Lorenzo*
*Fellowship: **Arianna Salvetti**, Ilaria Vitali, Mattia Torchio*
Master Students: Luca Spezzati, Letizia Maestroni

Collaborazioni e Finanziamenti

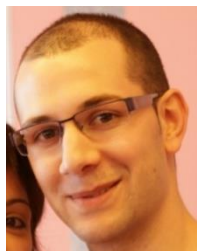
ACADEMIC COLLABORATIONS



**Genciana Terova,
Marco Saroglia**



PAST MEMBERS OF THE GROUP



Lorenzo Signori

Riccardo Posteri



**Massimo Labra,
Ausilia Campanaro,
Chiara Magoni**



Diletta Ami

FUNDING



PUBLIC ENGAGEMENT: Dissemination and Outreach



Lipidogramma *S. limacinum*

| Acidi Grassi | Quantità (%) |
|----------------------------------|--------------|
| Ac. Laurico (12:0) | 3,33 |
| Ac. Miristico (14:0) | 6,78 |
| Ac. Pentadecanoico (15:0) | 4,3 |
| Ac. Palmitico (16:0) | 56,35 |
| Ac. Eptadecanoico (17:0) | 1,11 |
| Ac. Eptadecenoico (17:1) | 0,13 |
| Ac. Stearico (18:0) | 1,24 |
| Ac. Oleico (18:1-c, n-9) | 2,54 |
| Ac. Linoleico (18:2-c n-6) | 0,59 |
| Ac. Arachico (20:0) | 0,13 |
| Ac. Eicosapentaenoico (20:5 n-3) | 0,38 |
| Ac. Docosaesaenoico (22:6 n-3) | 22,82 |
| | |
| Ac. Grassi Monoinsaturi | 2,67 |
| Ac. Grassi Polinsaturi | 23,8 |
| Ac. Grassi Saturi | 73,2 |

Lipidogramma lieviti oleaginosi

| Strain | Carbon source | Fatty acids composition (% wt/wt) | | | | | | | | S | M | P |
|----------------------|----------------|-----------------------------------|------------|-----------|------------|------------|------------|-----------|-----------|------------|------------|------------|
| | | C14:0 | C16:0 | C16:1 | C18:0 | C18:1 | C18:2 | C18:3 | Others | | | |
| <i>R. toruloides</i> | Pure Glycerol | 1.5 ± 0.1 | 27.9 ± 0.1 | 2.1 ± 0.1 | 12.3 ± 0.1 | 35.2 ± 0.1 | 17.4 ± 0.2 | 2.8 ± 0.1 | 0.7 ± 0.1 | 42.4 ± 0.2 | 37.3 ± 0.1 | 20.2 ± 0.2 |
| | Crude Glycerol | 1.5 ± 0.1 | 27.5 ± 0.1 | 2.0 ± 0.3 | 12.5 ± 0.2 | 37.8 ± 0.1 | 15.8 ± 0.2 | 2.2 ± 0.1 | 0.7 ± 0.1 | 42.2 ± 0.1 | 39.8 ± 0.4 | 18.0 ± 0.3 |
| <i>C. curvatus</i> | Pure Glycerol | 1.6 ± 0.3 | 29.6 ± 0.1 | 3.7 ± 0.3 | 18.6 ± 0.1 | 27.6 ± 0.2 | 14.9 ± 0.1 | 1.9 ± 0.2 | 2.2 ± 0.6 | 51.9 ± 0.1 | 31.3 ± 0.1 | 16.8 ± 0.2 |
| | Crude Glycerol | 1.6 ± 0.3 | 30.6 ± 0.1 | 4.0 ± 0.3 | 15.4 ± 0.1 | 31.2 ± 0.1 | 14.5 ± 0.1 | 1.6 ± 0.1 | 1.0 ± 0.1 | 48.7 ± 0.4 | 35.2 ± 0.4 | 16.1 ± 0.1 |
| <i>L. starkeyi</i> | Pure Glycerol | 3.1 ± 0.3 | 31.0 ± 0.1 | 4.3 ± 0.1 | 12.9 ± 0.1 | 39.4 ± 0.3 | 7.6 ± 0.1 | 0.5 ± 0.1 | 1.2 ± 0.3 | 48.2 ± 0.4 | 43.8 ± 0.3 | 8.1 ± 0.1 |
| | Crude Glycerol | 3.0 ± 0.2 | 32.2 ± 0.1 | 4.2 ± 0.1 | 10.9 ± 0.1 | 40.9 ± 0.1 | 7.2 ± 0.1 | 0.6 ± 0.1 | 1.0 ± 0.2 | 47.1 ± 0.1 | 45.1 ± 0.1 | 7.8 ± 0.2 |

S, saturated; M, monounsaturated; P, polyunsaturated

Microalgae as cell factory for omega3 production

