



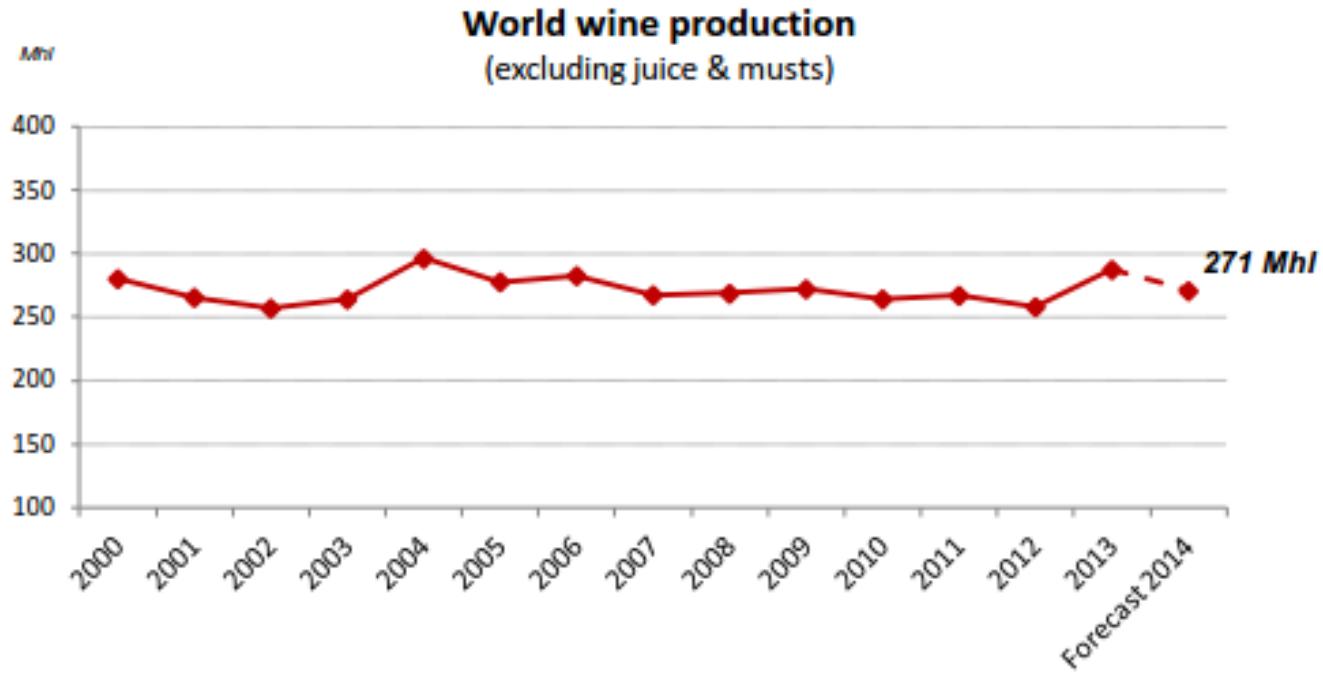
Performance and kinetic evaluation of different HRT application on complex substrates (winery waste) anaerobic digestion

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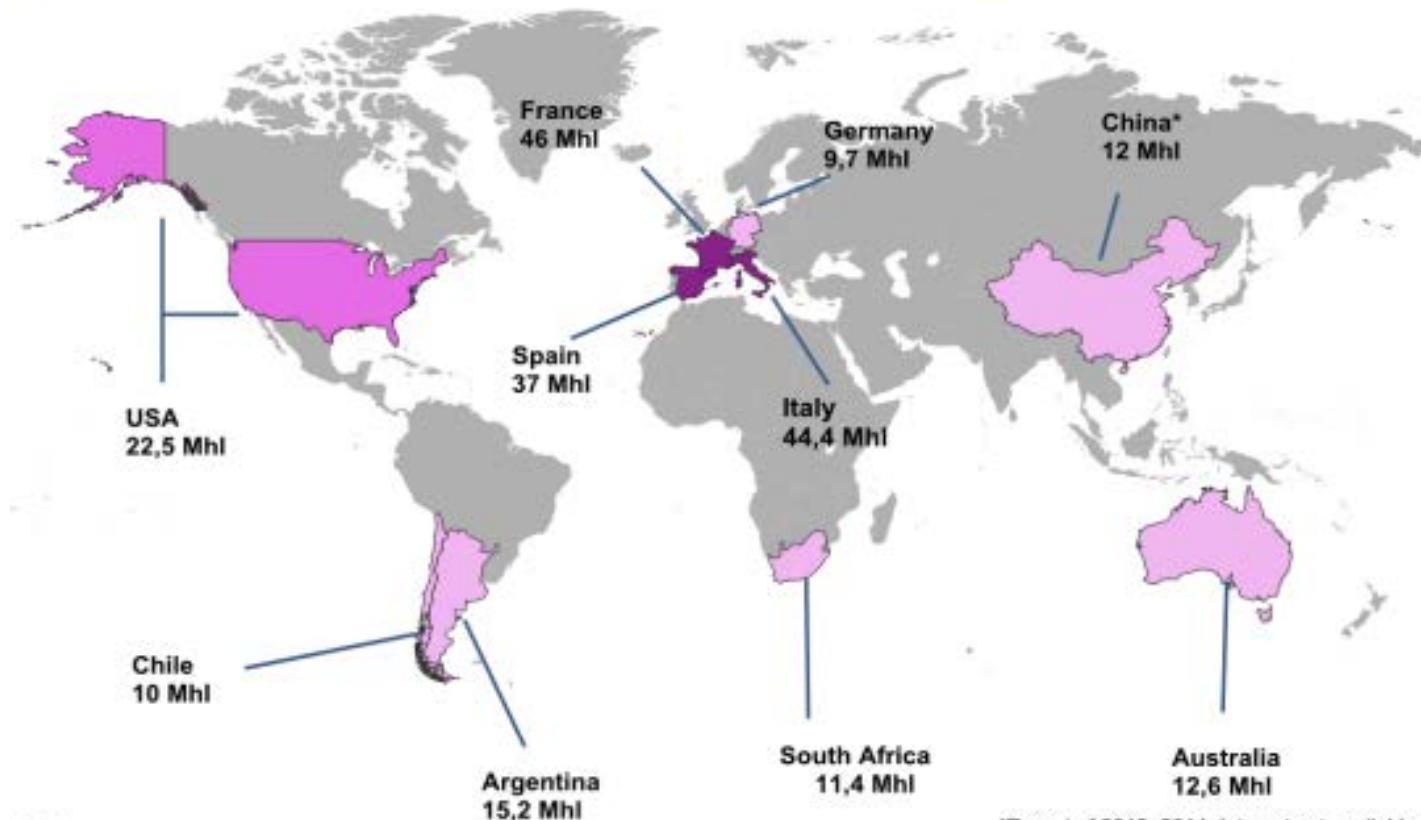
World wine production: stable production of 270 millions hL per year over the last 15 years



The global wine production, excluding juice and musts, is likely to reach 271 millions hectolitres in 2014 – a decrease of 6% compared to 2013

2014 wine production in the 10 main producing countries

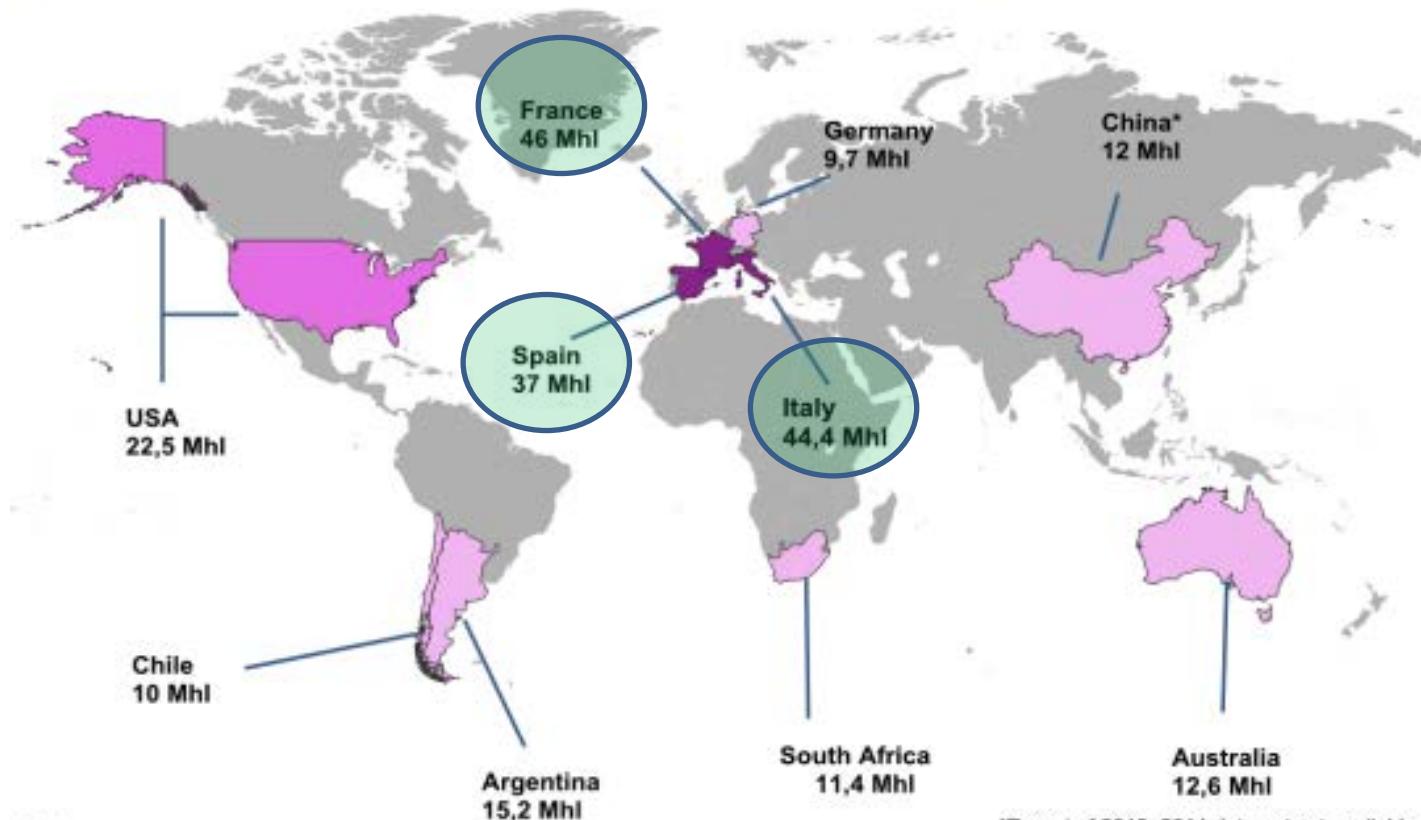
80% of the world's wine is produced by 10 countries



*Report of 2013, 2014 data not yet available

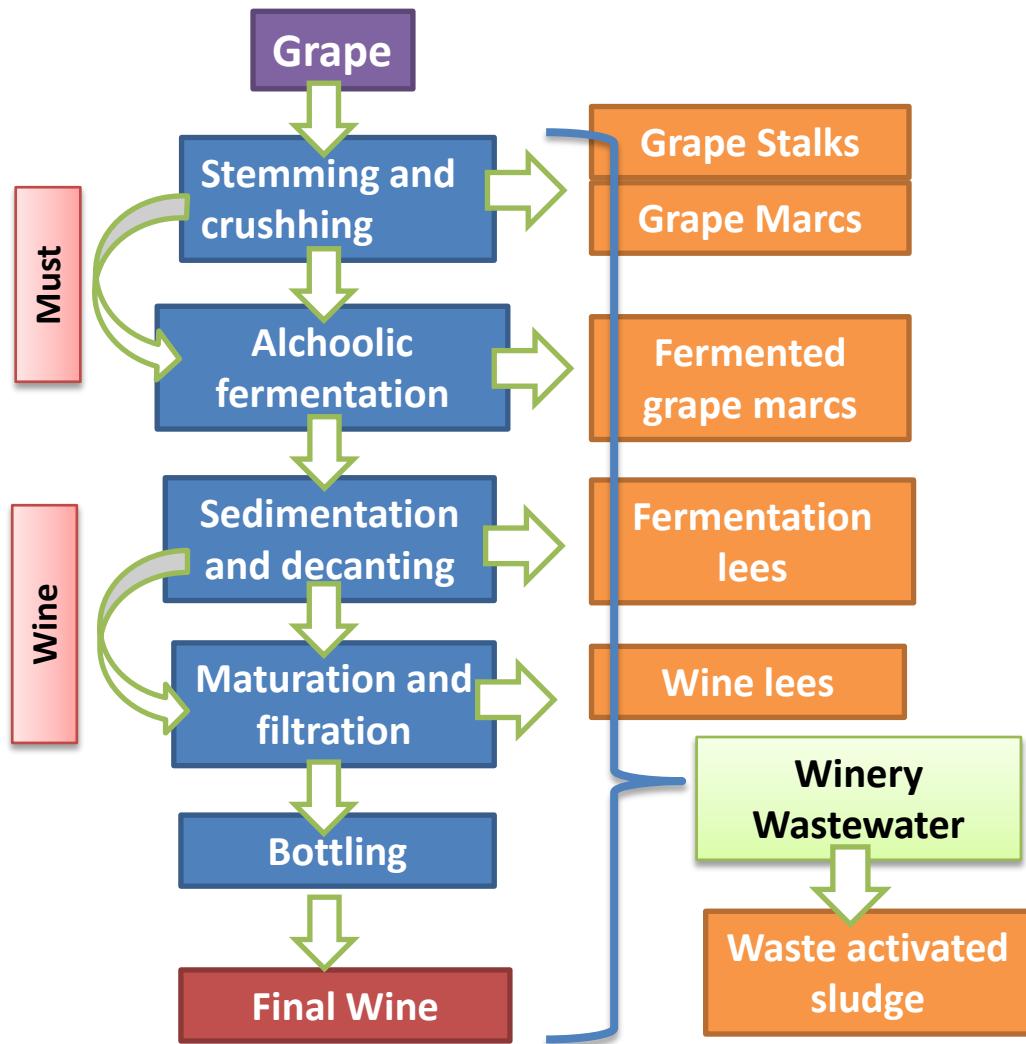
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Winery wastes



From 1000kg of grape

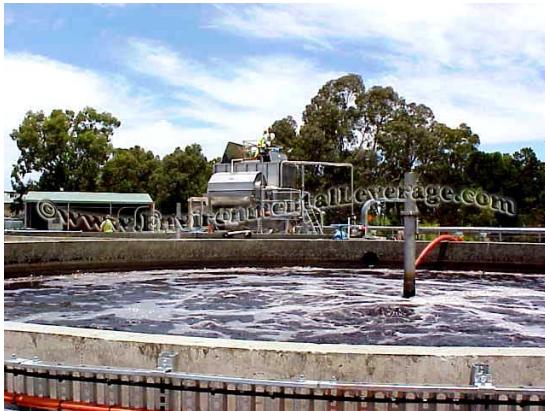
- 700 liters of wine
- 22-30 kg of stems
- 120-130 kg of marcs
- 36-50 kg of wine lees
- 1.43-1.65 m³ of winery wastewater



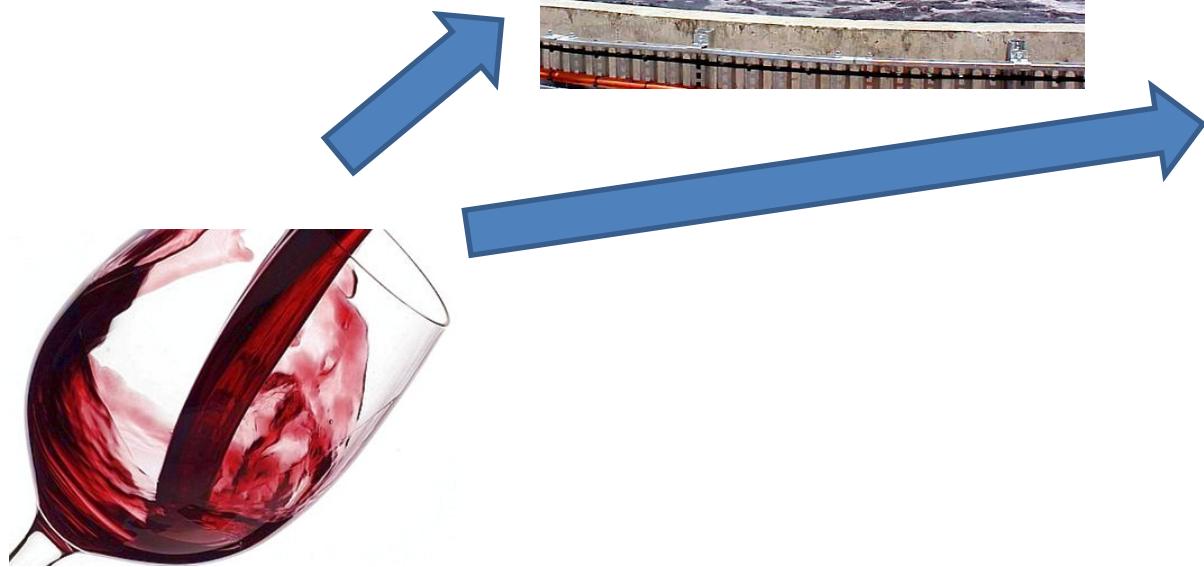
**Environmental impacts of
wine production
Waste «pressure»**

INTRODUCTION

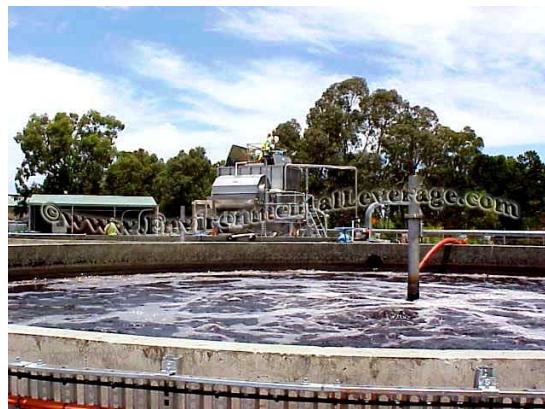
*Wastewater
(and then sludge)*



INTRODUCTION



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Grape pomace



INTRODUCTION



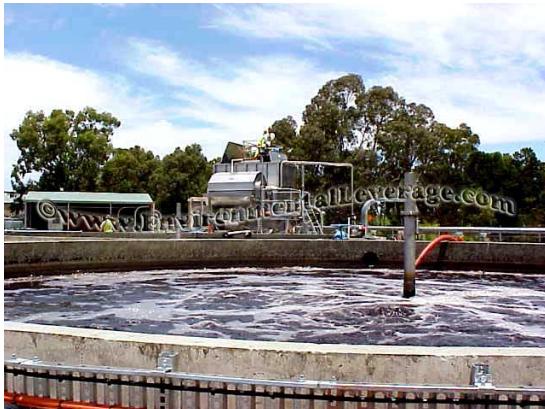
Grape pomace



Stalks



INTRODUCTION



Grape pomace



Lees

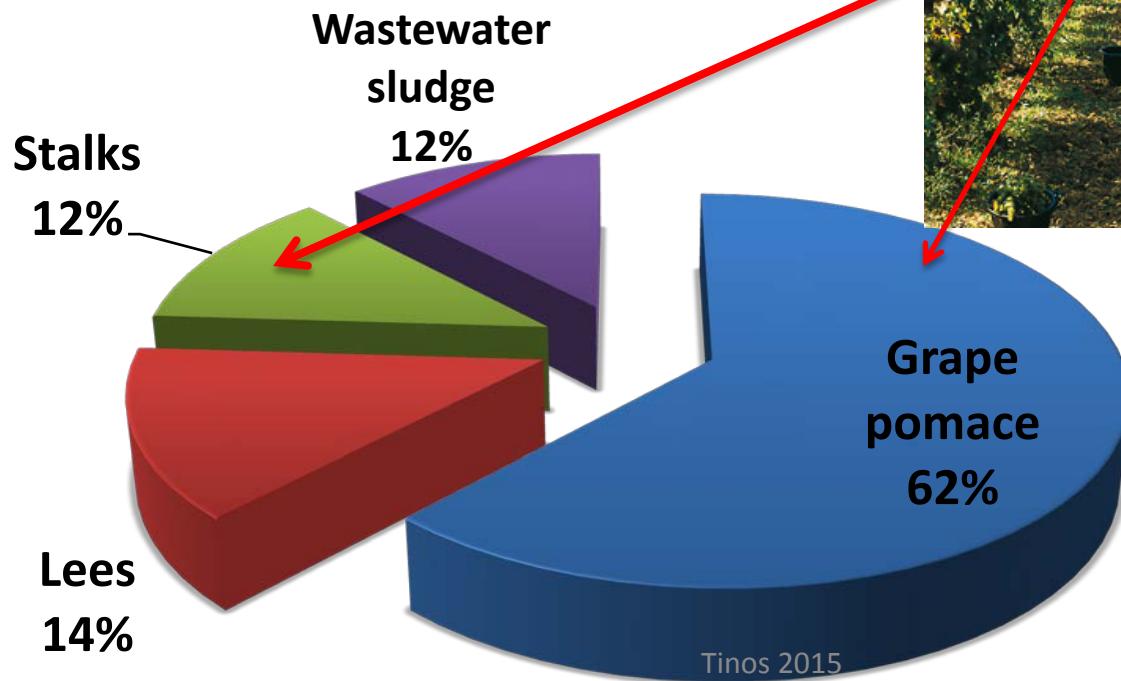
Winery Organic Wastes

(80% of total wastes)

Organic waste:

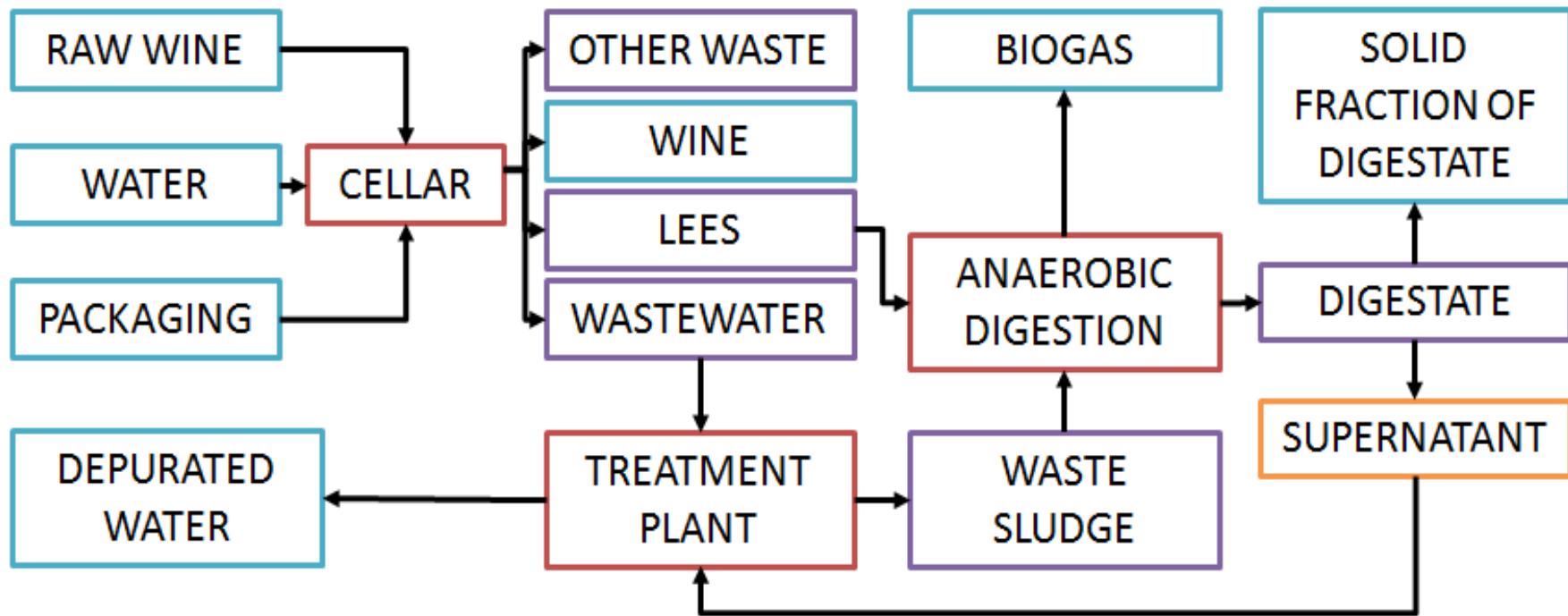
40-60 kg/hl of wine produced

Ruggieri et al., 2009

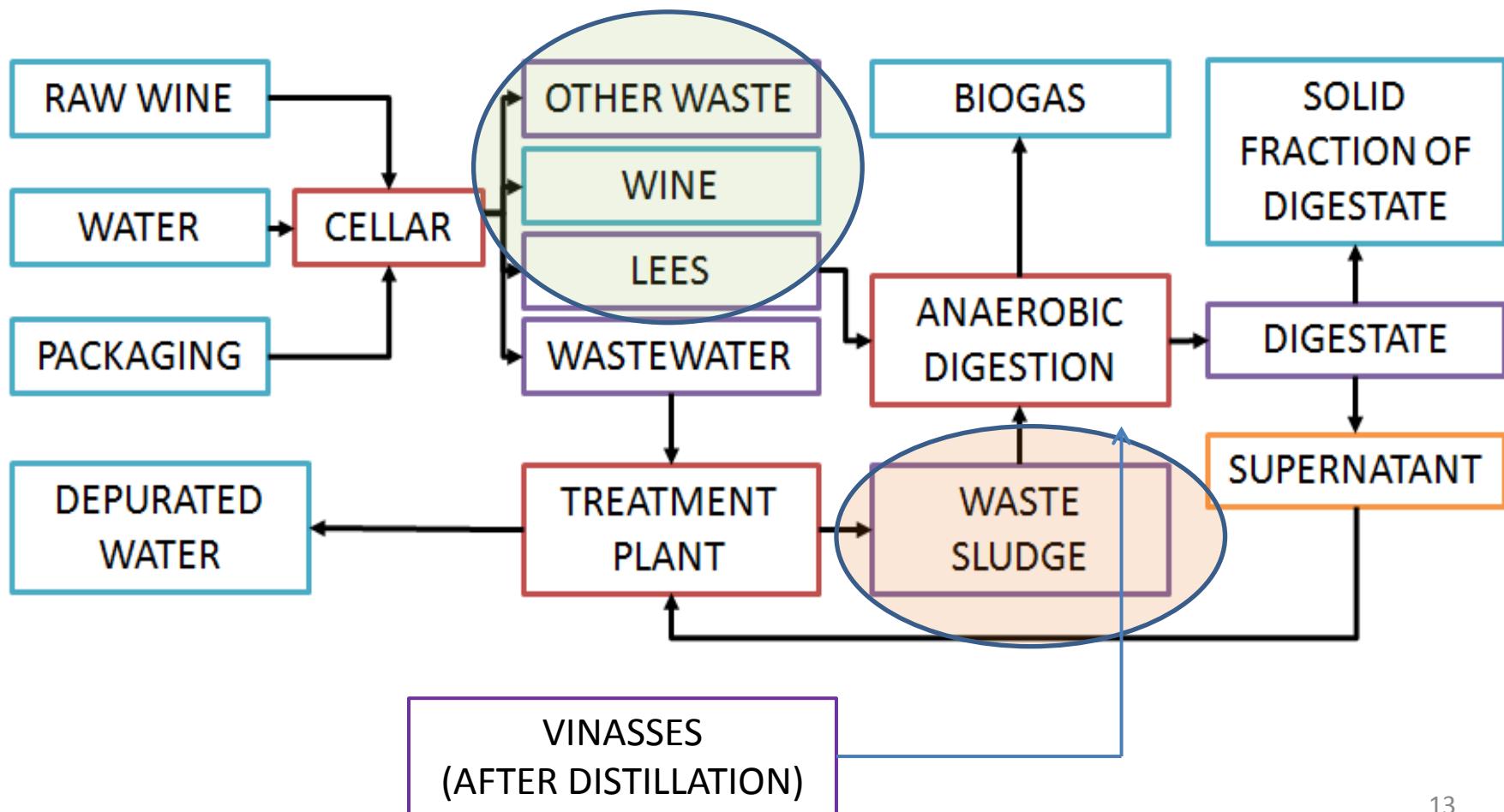


Vintage period

Integrated treatment of winery wastes by ANAEROBIC DIGESTION



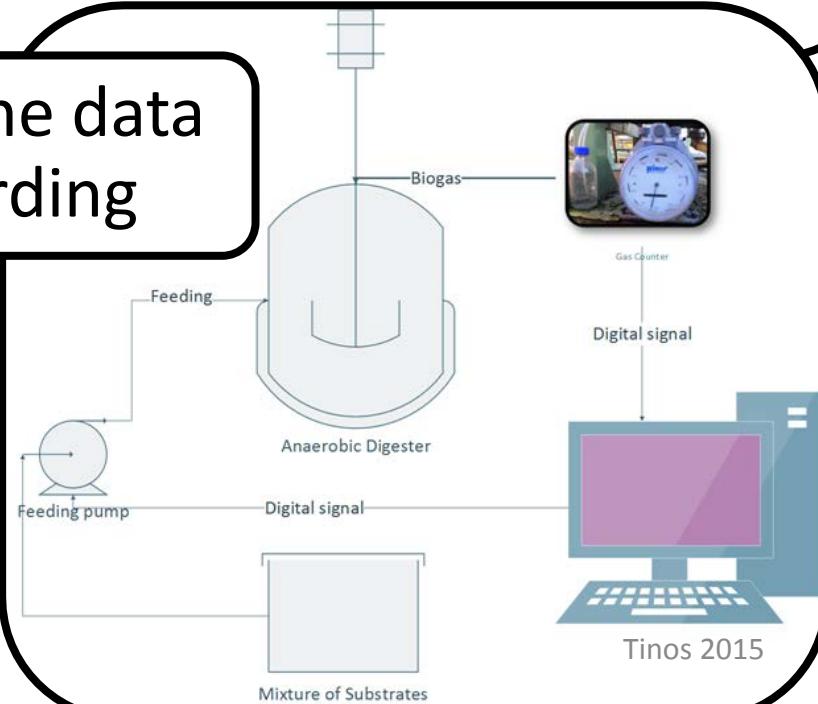
Integrated treatment of winery wastes by ANAEROBIC DIGESTION



Pilot scale anaerobic reactors

- Volume reactors: 230 l
- Organic load: 3.2 kgCOD/m³d
- Temperature: 37°C
- HRT: 23 d & 40 d

real-time data recording



Waste activated sludge & wine lees

Parameter	Unit	Waste Activated Sludge			Wine Lees		
		average	std.dev	range	average	std.dev	range
TS	gTS/kg _{ww}	158.9	49.3	22.7-267.8	62.0	27.9	12.3 -120.0
VS	gVS/kg _{ww}	143.5	41.6	20.7 – 237.3	33.6	15.1	10.3 -73.0
VS/TS	%	88%	3	79- 93%	57%	13%	29 - 86%
COD	mg/g TS	868	69.4	749-1008	559	151	312 – 919
sCOD	g/l	nd	nd	nd	167	45	111 -204
TKN	mg N-NH ₄ ⁺ /g TS	52.7	16.3	14.5 -80.3	30.3	12.7	9.7 -68.7
NH ₄ ⁺	mg N NH ₄ ⁺ /l	nd	nd	nd	33.9	22.7	6.7 – 95.3
P _{tot}	mg P-PO ₄ ³⁻ /g TS	7.3	2.0	2.5 -10.7	6.2	2.9	2.6 - 14.3
Polyphenols	mg HGal/l	nd	nd	nd	1537	1189	260-3,980

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Process performances

Parameter	Unit	HRT 23 d	HRT 40 d
SGP	m ³ /kgCOD	0.386± 0.049	0.378 ± 0.036
TS removal	%	28%	22%
VS removal	%	40%	36%
COD removal	%	76%	77%
Polyphenols removal	%	94%	92%

In the anaerobic digestion of winery wastes the application of longer HRT did not improve biogas production or organic matter removal.

Digestates characteristics

Parameter	Unit	HRT 23 d	HRT 40 d
TS	g TS/kg	24.3 ± 2.9	33.4 ± 2,43
VS	Reduction of flow rate and increase of solid concentration in the feed mixture	14.2 ± 1.7	21.7 ± 1.1
COI		640 ± 46	752 ± 73
sCOD	mg COD/l	360 ± 152	349 ± 74
TKN	mg N-NH ₄ ⁺ /g TS	36.3 ± 4.5	52.8 ± 3.3
N-N	Minor dilution effect /l	400 ± 56	638 ± 49
Ptot	mg P-PO ₄ ³⁻ /g TS	8.8 ± 1.6	8.4 ± 0.8
pH	-	7.46 ± 0.19	7.51 ± 0.07
Total Alkalinity	mg CaCO ₃ /l	2248 ± 200	3,332 ± 124
Polyphenols	mgGAE/l	26 ± 7	56 ± 26

Kinetic study

Degradation of different substrate fractions

Kinetic study

a) Step-diffusional model (Mata-Alvarez and Cecchi, 1980s)

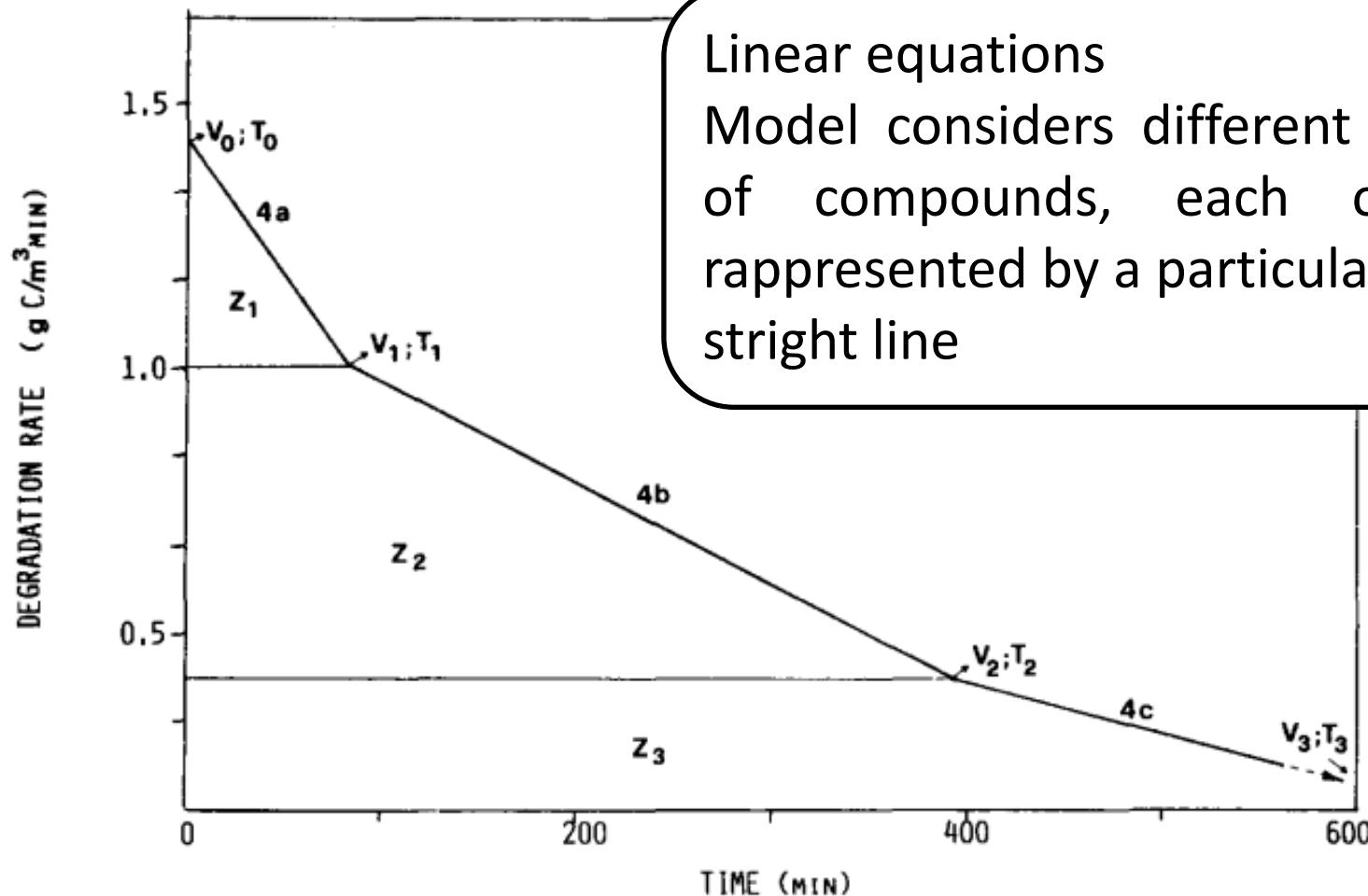
Compounds	Equations	Substrate concentration
Group A: Acetate, methanol, ethanol	$-\frac{dS}{dt} = v_0 - \frac{4a(t - t_0)}{2}$	$S = S_0 - v_0t + \frac{4at^2}{4}$
Group B: VFA > C3, lactic acid	$-\frac{dS}{dt} = v_1 - \frac{4b(t - t_1)}{2}$	$S = S_1 - v_1(t - t_1) + \frac{4b(t - t_1)^2}{4}$
Group C: Complex soluble organic matter	$-\frac{dS}{dt} = v_2 - \frac{4c(t - t_2)}{2}$	$S = S_2 - v_2(t - t_2) + \frac{4c(t - t_2)^2}{4}$
Group D: Particulate organic matter	$-\frac{dS}{dt} = v_3$	$S = S_3 - v_3(t - t_3)$

b) First order model

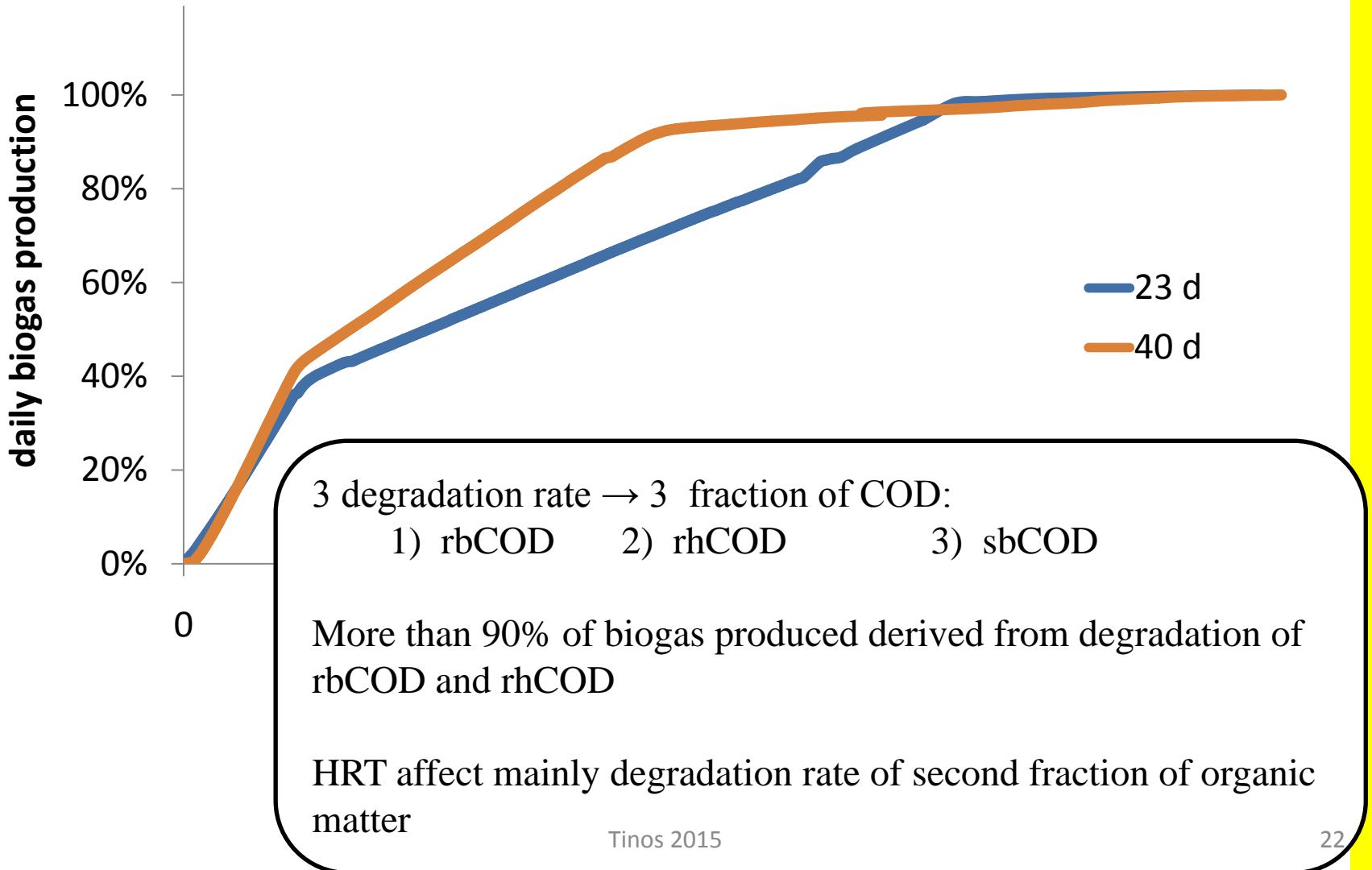
$$dS / dt = -kS$$

$$S = S_0 e^{-kt}$$

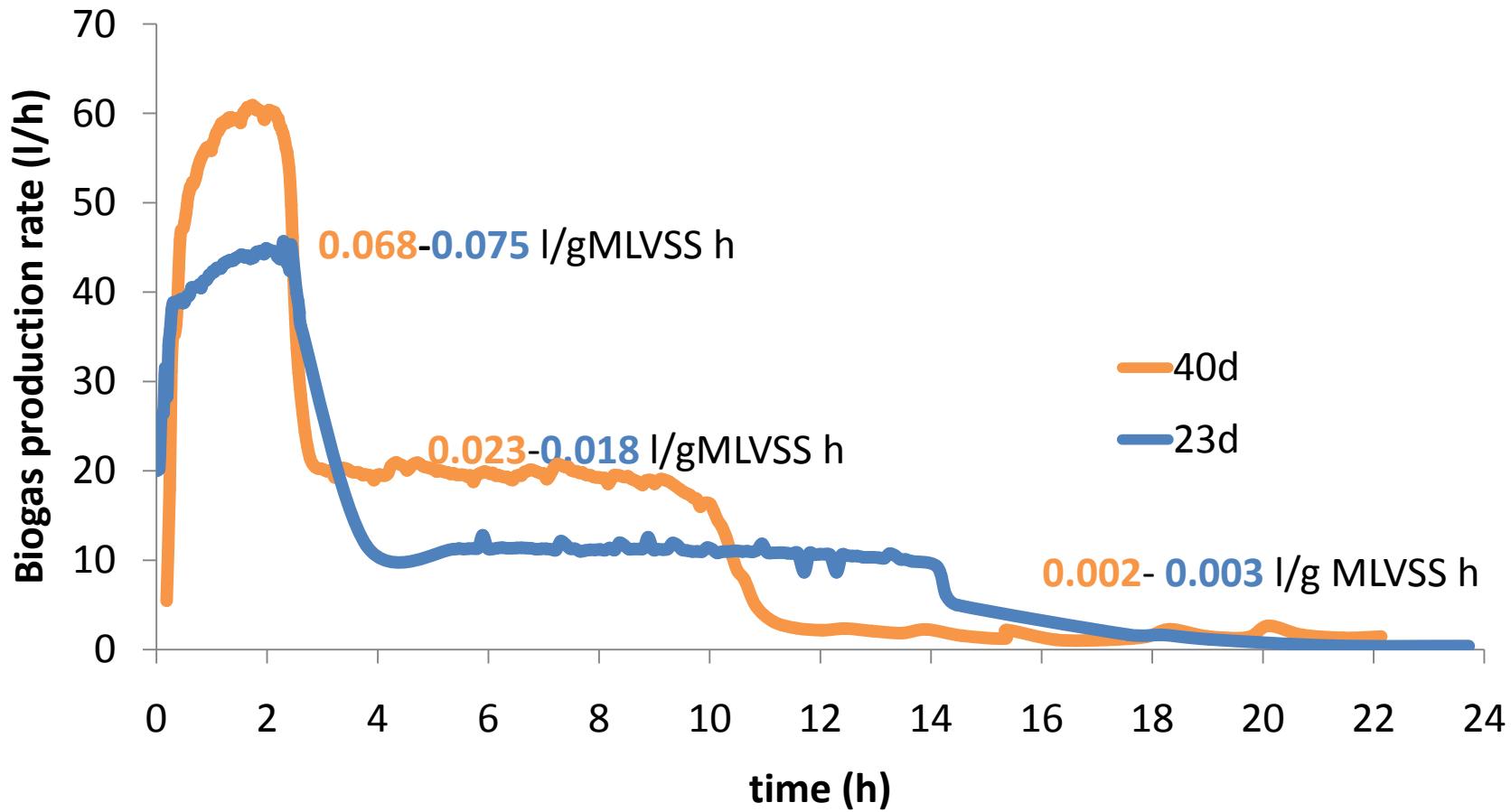
Kinetic study: Step-diffusional model



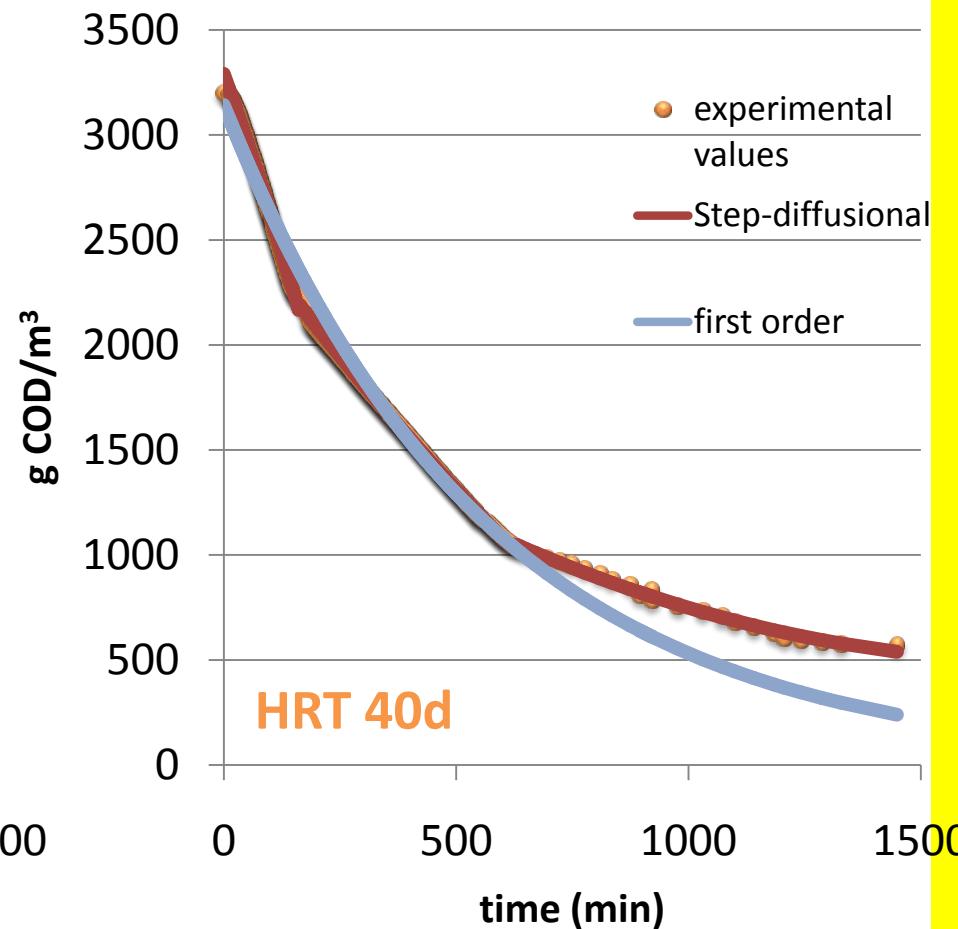
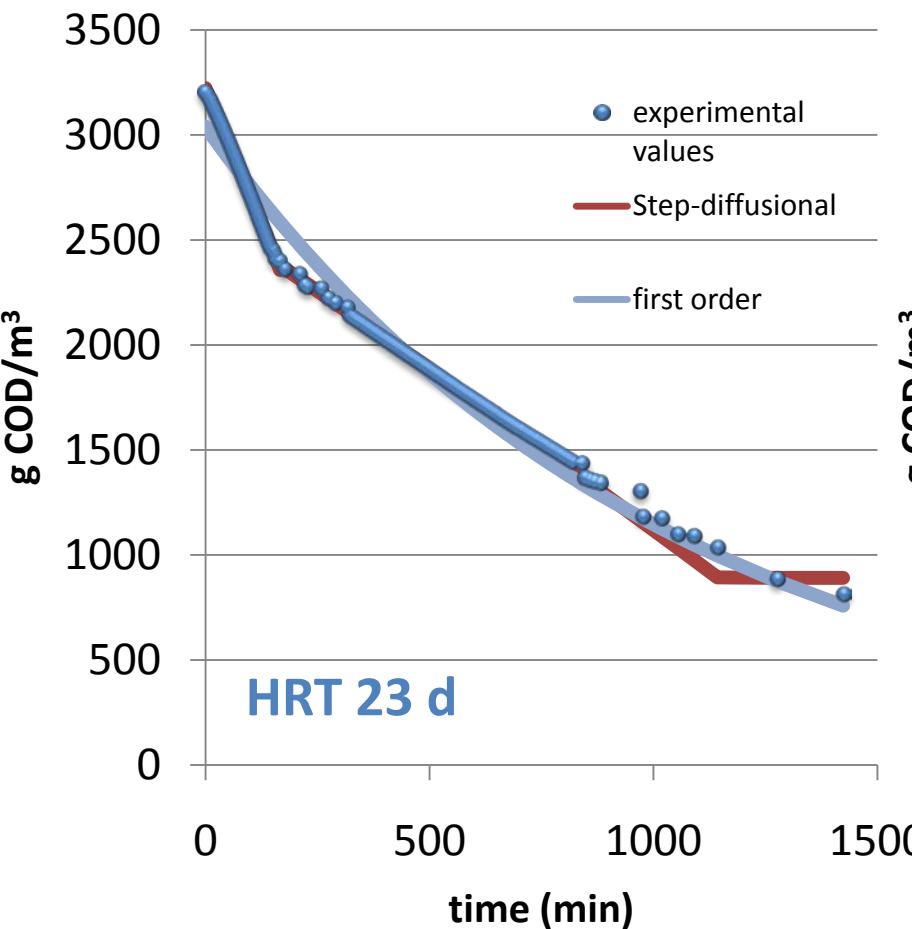
Kinetic study: biogas production



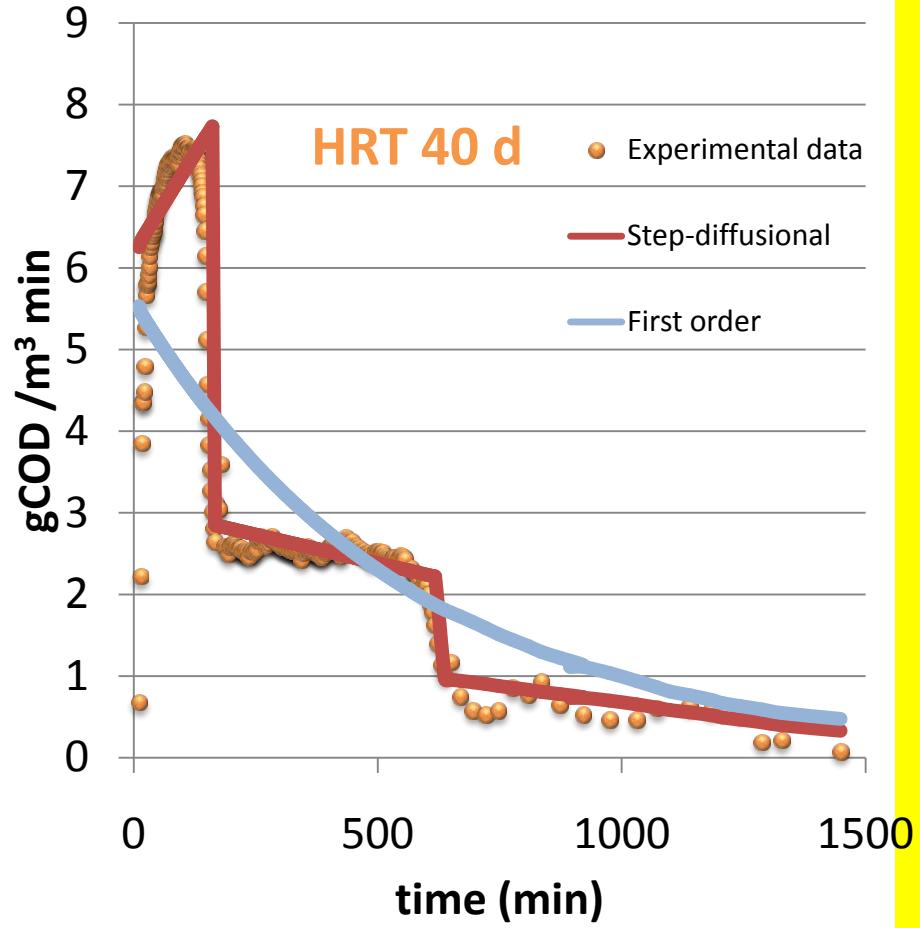
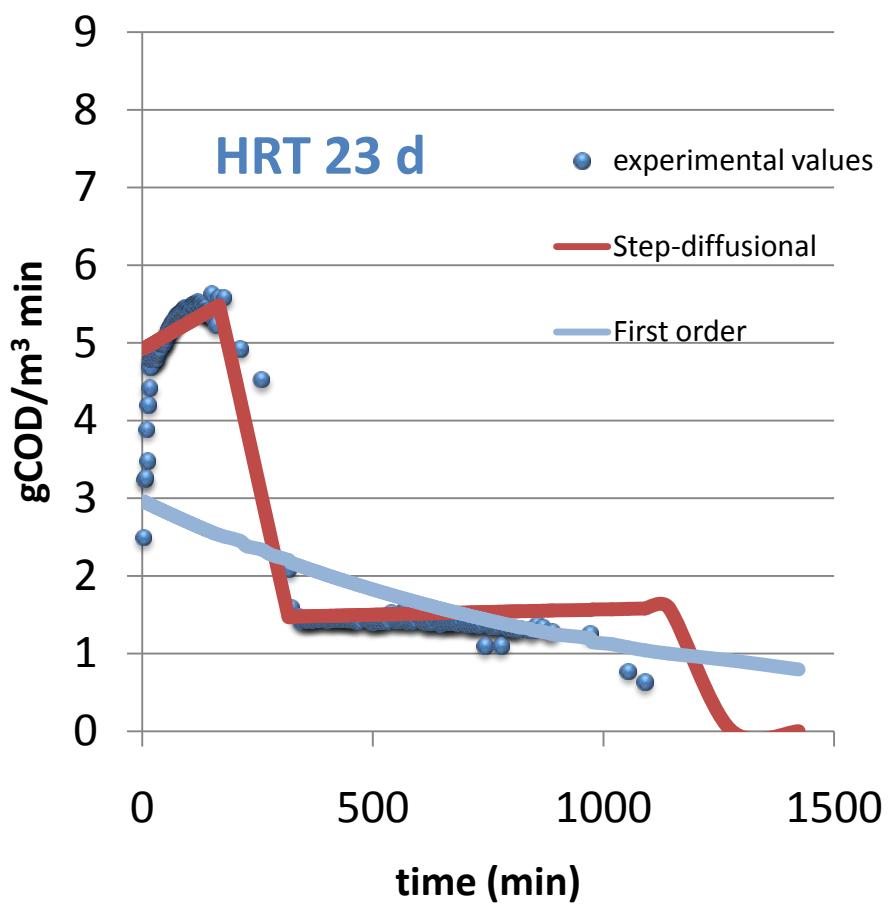
Kinetic study: biogas production rate



Kinetic study: first-order and step-diffusional models Substrate use



Kinetic study: first-order and step-diffusional models Biogas production



		HRT 23 d	HRT 40 d
First-order model			
k	d ⁻¹	1.40	2.56
R ²		0.90	0.84
Lack of fit		679	772
Degradation rates were affected by HRT (OLR, VS....)		3.31	2.55
Step diffusional model			
v ₀	mgCOD/l min	4.92	6.20
v ₁	mgCOD/l min	1.45	2.85
Constant «a» has negative values because of increasing of degradation rate during the first hours after feeding		2.11	0.97
	OD/l min	-0.007	-0.191
	OD/l min ²	0.000	0.003
4c	mgCOD/l min ²	0.020	0.002
R ²		0.99	0.94
Lack of fit		21	216
Average lack of fit		0.10	0.72

Conclusions

- Mixture of **winery waste** represents a **complex substrates for anaerobic digestion**, and the process behaviour is difficult to predict. However, the outcome is still of interest from both an environmental and energy perspective
- Changing the HRT from 23 d to 40 d didn't affect the process performances (SGP of **0.386** and **0.378 m³/kgCOD_{fed}**).

Conclusions

- Longer HRT increased absolute biodegradation rates.
- Three degradation rates were detected corresponding to three fraction of COD (rbCOD, rhCOD and sbCOD) characterising wine lees
- Step-diffusional model could described better than first order model the COD consumption (R^2 0.94 vs 0.99)