

SEQUENTIAL SUBCRITICAL WATER EXTRACTION FOR RICE HUSK VALORIZATION, OBTAINING BIOACTIVE XYLANS AND CELLULOSE NANOCRYSTALS

SHORT TERM SCIENTIFIC MISSION (STSM)

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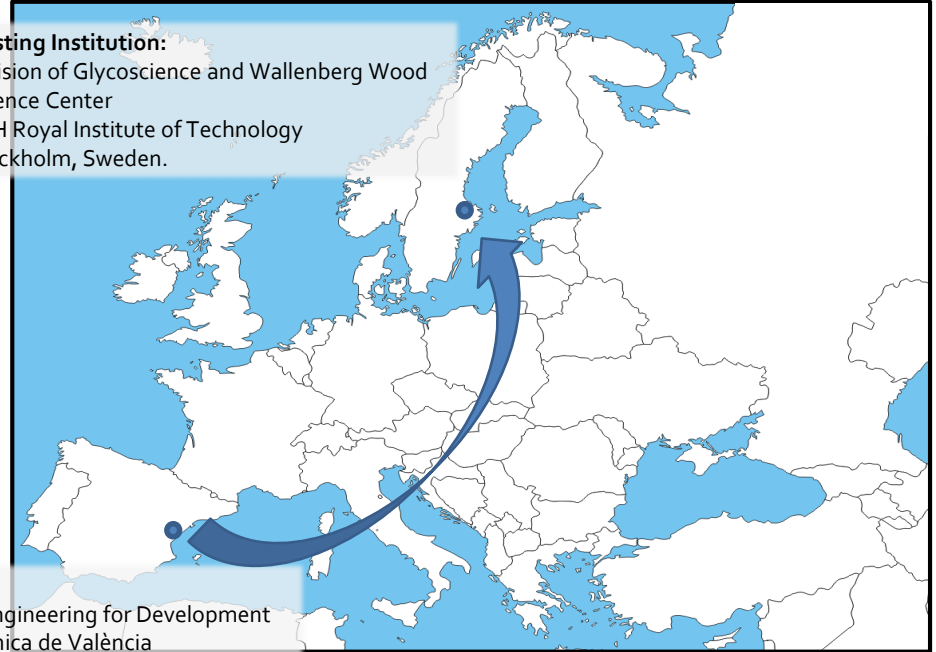
Institute of Food Engineering for
Development
Universitat Politècnica de València

THE INSTITUTIONS



Duration:
01/09/2017 – 30/11/2017

Hosting Institution:
Division of Glycoscience and Wallenberg Wood
Science Center
KTH Royal Institute of Technology
Stockholm, Sweden.



Home institution:
Institute of Food Engineering for Development
Universitat Politècnica de València
Valencia, Spain

Rice husks (RH)

By-product from the food industry



- ✓ Hemicellulose fraction (20-30%) made up of substituted **arabinoxylan (AX)** with potential food, medical, and pharmaceutical applications.
- ✓ High cellulose content (30-40%) for producing **cellulose nanocrystals (CNCs)**.

AX: Bioactive compounds

CNC: Reinforcement materials



Food Packaging Materials



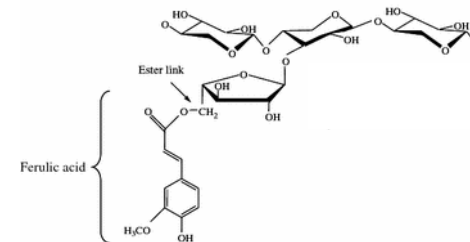
Integral valorization

- 1) **Sequential subcritical water extraction (SWE)**
- 2) **Alkali extraction**

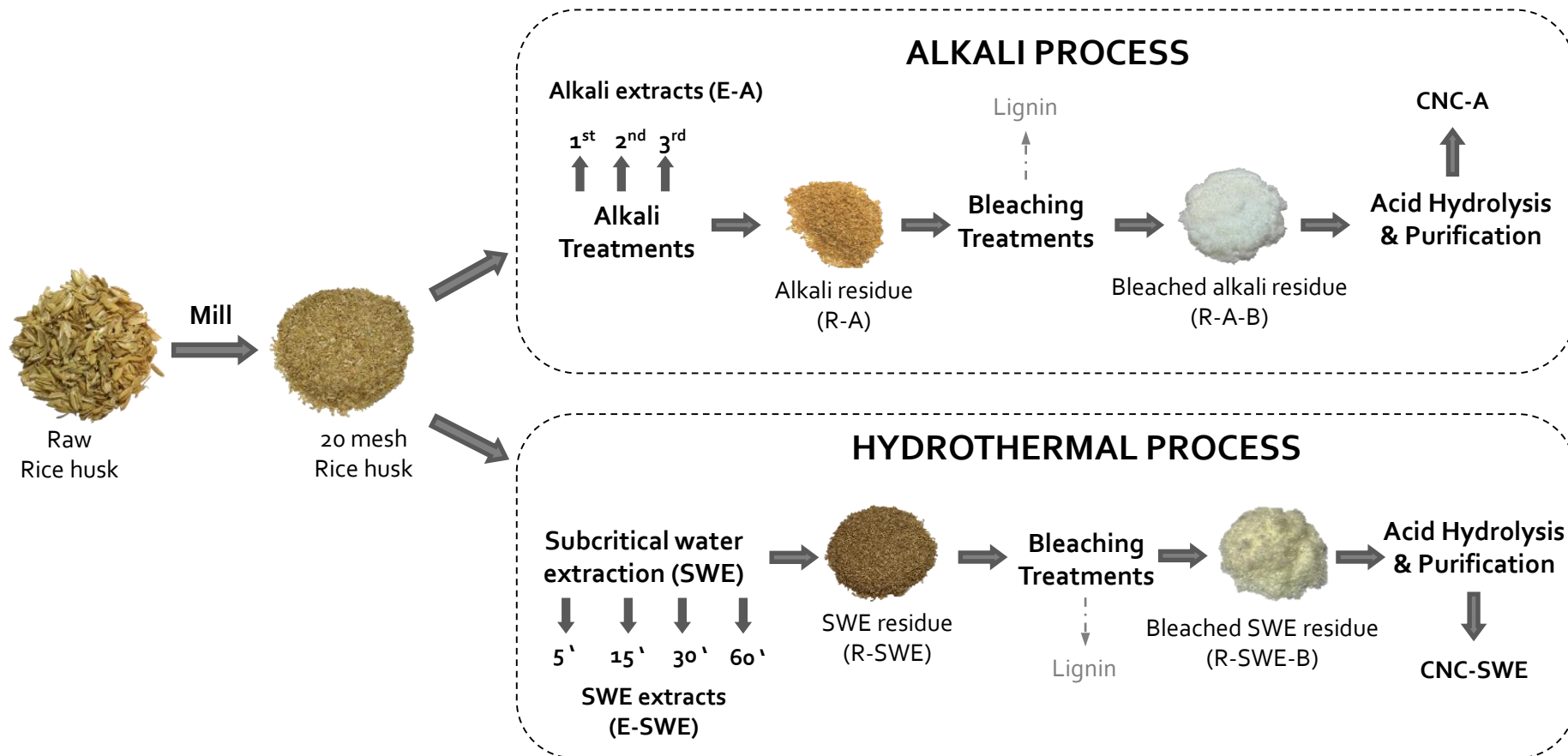
✓ Environmental friendly



✓ Preserve the molecular functionalities of the isolated hemicellulose fractions



EXPERIMENTAL DESIGN



Pretreatment: Wiley Mill



Lower particle size improves the extraction
Particle size: 20 mesh.

ISOLATION OF THE HEMICELLOSES

A) Subcritical water extraction



Sequential fractionation of hemicelluloses at different times: 5, 15, 30 and 60 min.
160 °C, deionised water
Dionex™ ASE™ 350

B) Alkali extraction



4 wt% in NaOH (4.5 w/v)
80 °C; 2h
3 different treatments
Dialysis of the resulting extracts

ISOLATION OF THE CNCS

Bleaching

4 wt% in 1water:1buffer acetate:
1aqueous chlorite (1.7%)
5 different treatments at 80 °C; 4h

Acid Hydrolysis

4 wt% in 65 wt% sulphuric acid
45 °C; 40 min.

CNC purification



1. **Successive centrifugations:** until constant supernatant pH; 25000 g; 20 min
2. **Dialysis:** purified water 1 week
3. **Sonication:** 10 min; 7,125 W/ml
4. **Centrifugation:** remove higher particles

Freeze-dry extracts and residues



CHARACTERIZATION OF THE RESIDUES

Chemical composition analyses

Soxhlet extraction
NREL's LAP



Klason lignin.
Tappi method T222 om-o6



Ash content
TGA



Monosaccharide composition
Acid hydrolysis and HPAEC-PAD



Scanning Electron
Microscopy (SEM)



Atomic Force
Microscopy (AFM)



Fourier Transform Infrared
Spectrometry (FTIR)



X-Ray Diffraction
Analysis (XRD)



Thermogravimetric
Analysis (TGA)



CHARACTERIZATION OF THE EXTRACTS

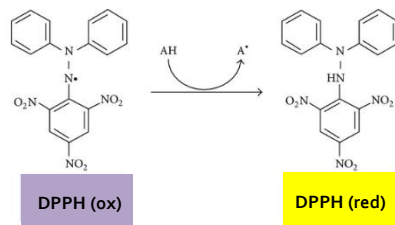
Monosaccharide composition
Acid hydrolysis and HPAEC-PAD



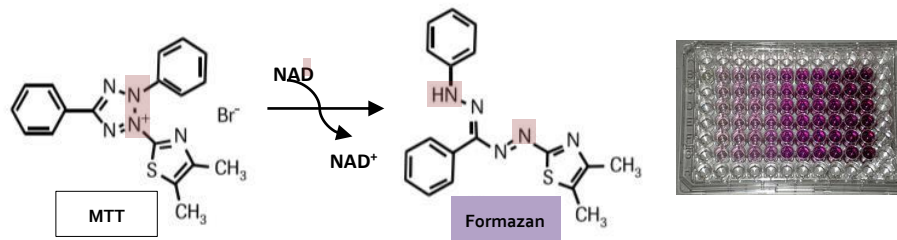
Molar mass distribution
Size-Exclusion Chromatography



Antioxidant activity. DPPH scavenging activity



Antibacterial activity. MTT assay



RESULTS. Morphological changes of the residues

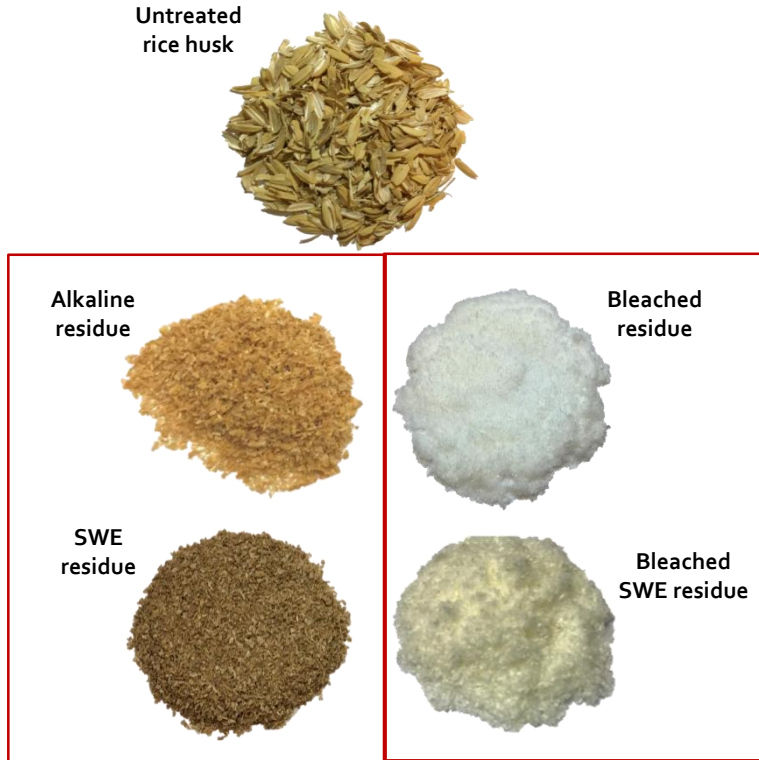


Figure 1. Visual aspect of the samples after the different treatments

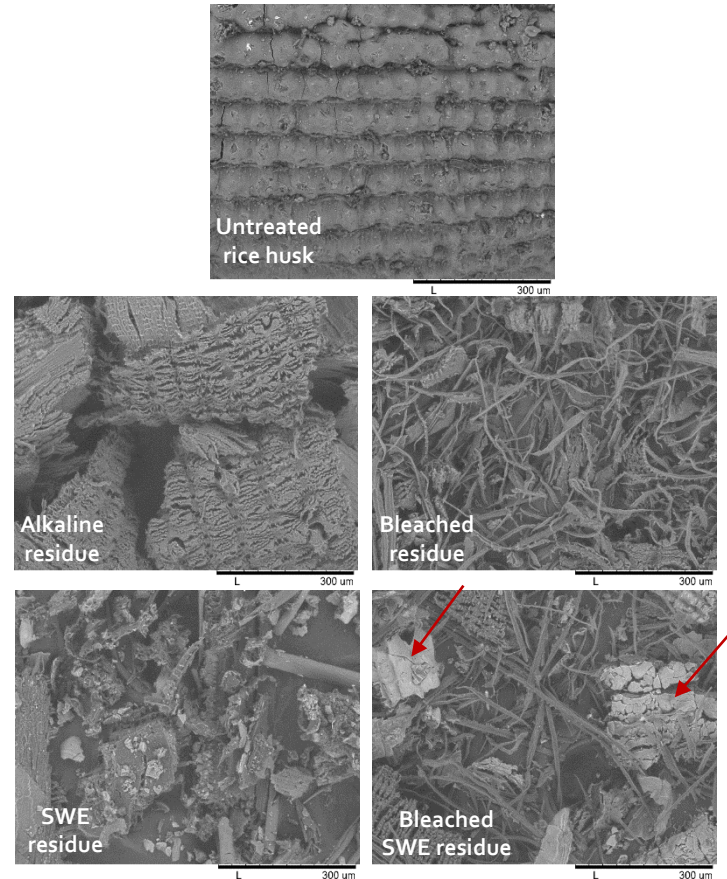


Figure 2. SEM of the samples after the different treatments

RESULTS. Chemical composition of the residues

Table 1. Yield and chemical composition (in %wt) after the different steps of the isolation of cellulose nanocrystals from rice husk

	Rice Husk	Alkali process			Hydrothermal process		
		Alkaline	Bleaching	Hydrolysis	SWE	Bleaching	Hydrolysis
Yield ^a	100	54.4±0.1	65±2		69±1	58±1	
Fuc	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
Ara	1.8±0.1	2.16±0.03	1.35±0.05	<0.1	0.4±0.1	0.4±0.1	<0.1
Rha	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
Gal	0.9±0.2	0.69±0.02	0.20±0.03	<0.1	<0.1	<0.1	<0.1
Glc	35.1±0.4	60±2	73.5±0.1	96±5	41±1	60±2	95±6
Xyl	17±1	12.2±0.2	17.0±0.4	1.0±0.1	11.1±0.2	15±3	<0.1
Man	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
GalA	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
GlcA	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
Total	55±1	75±2	92.0±0.2	96±5	53±1	60±2	95±6
carbohydrates							
Cellulose	35.1±0.4	60±2	73.5±0.1	96±5	41±1	60±2	95±6
Hemicellulose	19±2	15.0±0.2	18.4±0.3	1.0±0.1	11.6±0.2	15±3	<0.1
Klason lignin	33.8	20.5	9.0	N/A	39.5	25.0	N/A
Ash	17.0±0.2	6±1	3.5±0.2	n.d	17±1	16.6±0.1	0.4±0.2
Extractives	5.46±0.01	-	-	-	-	-	-

^aThe gravimetric yields for each treatment were calculated based on the total dry weight (100%) of the previous treatment
n.d: not detected; N/A: non applicable

RESULTS. Chemical structure of the residues (FTIR)

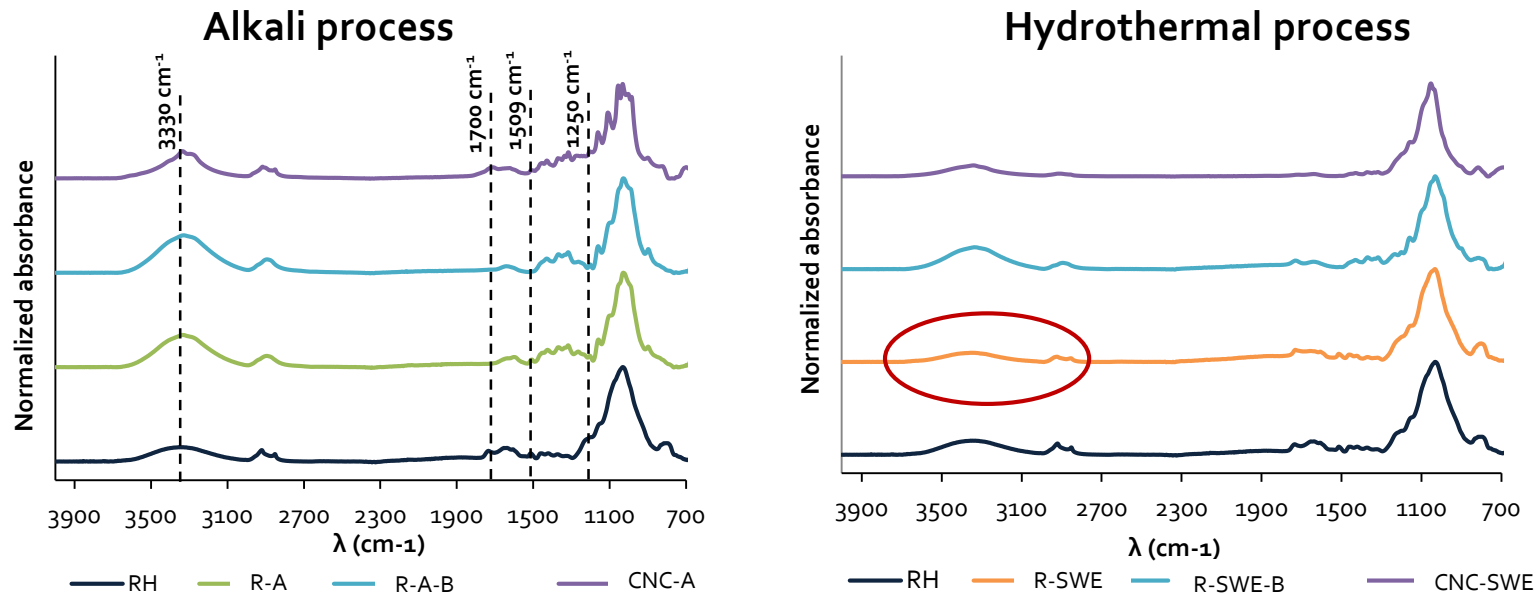


Figure 3. FTIR spectra for the different materials obtained throughout both processes

RESULTS. Crystallinity of the residues (XRD)

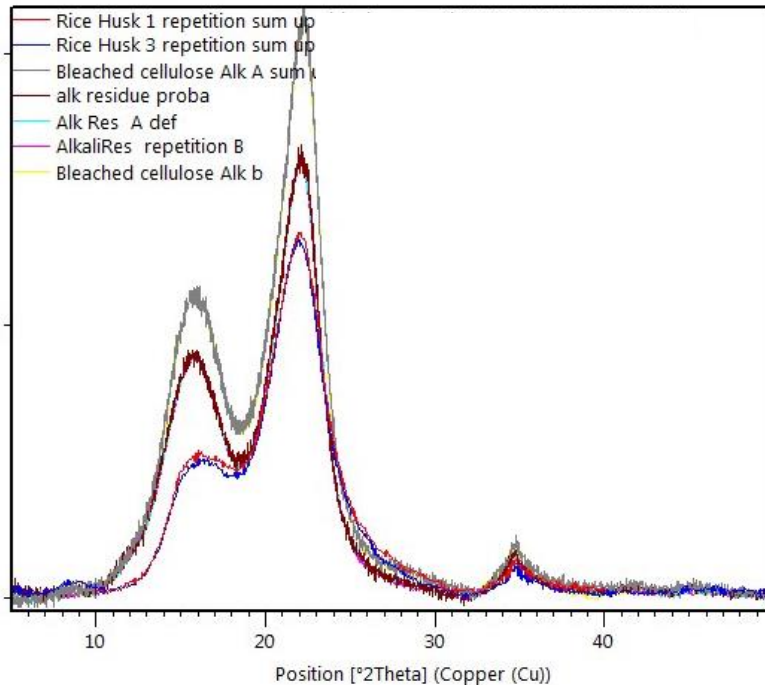
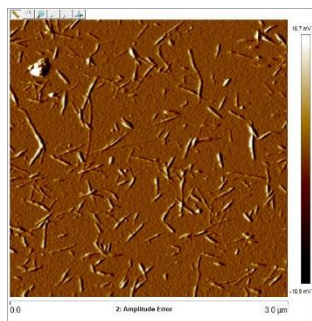


Figure 4. XRD patter of the residues along the conversion from macro to nano dimensions

Table 2. Crystallinity index (Crl) after each step of both CNC isolation processes

	Crl (%)
RH	40.1 ± 0.5
R-A	71.3 ± 0.8
R-A-B	72.3 ± 0.7
CNC-A	80. ± 0.9
R-SWE	50.0 ± 2.1
R-SWE-B	58.4 ± 1.8
CNC-SWE	53.0

RESULTS. Morphology of the CNCs (AFM)



Aspect ratio (L/D)

CNC-A = 30-70

CNC-SWE = 35-75



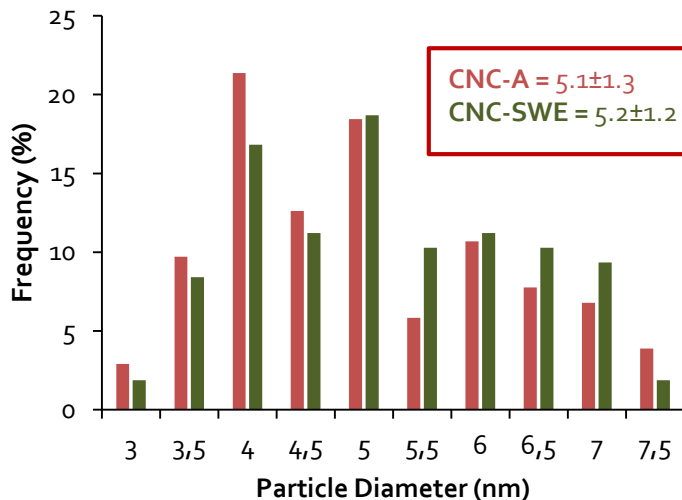
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Good reinforcing material

L/D = 10-20

Collazo-Bigliardi et al., 2018

Johar et al., 2012

Particle Diameter (D)



Particle Length (L)

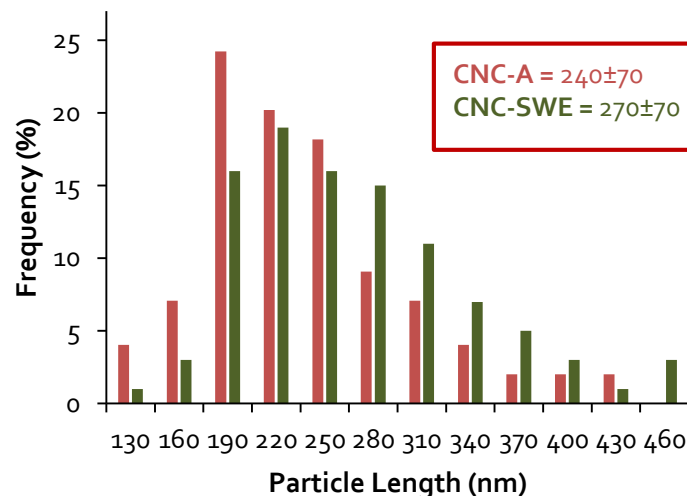


Figure 5. AFM analysis of the CNCs isolated from rice husk through the alkaline process and the hydrothermal process: particle diameter and length. Averaged diameter and length calculated from 100 individual CNC particles using AFM

RESULTS. Thermal behaviour of the residues (TGA)

Table 3. Thermogravimetric parameters of the rice husk and their alkaline, bleached and hydrolyzed samples.

Sample	[25-150] °C		[180-550] °C		
	Mass loss (%)	T _{max} (°C)	T _{onset} (°C)	Mass loss (%)	T _{max} (°C)
RH	2.77±0.04	70.3±0.9	252.3±1.3	55.0±0.4	345.4±0.8
R-A	3.01±0.05	67.2±2.1	274.6±0.5	63.6±1.3	330.8±0.1
R-A-B	2.86±0.09	60.5±4.2	303.0±0.3	74.7±0.2	346.8±0.1
CNC-A	n.d	n.d	223.1±3.2	14.2±2.8	271±6/315±6/416±5
R-SWE	2.13±0.10	59.3±0.4	318.3±0.3	59.9±0.3	363.8±0.5
R-SWE-B	2.63±0.01	55.03±0.6	301.8±1.3	63.5±0.4	344.4±0.1
CNC-SWE	n.d	n.d	173.9±2.4	8.3±0.4	216±1/354±2/421±1

Degradation patten of the CNCs → 3 overlapping steps:

1st at lower temperature: sulphate groups that catalyse the dehydration process of cellulose

2nd breakdown of the more accessible region in the crystal interior

3rd at higher temperature: less accessible crystal interior of the CNCs

RESULTS. Monosaccharide composition of the extracts

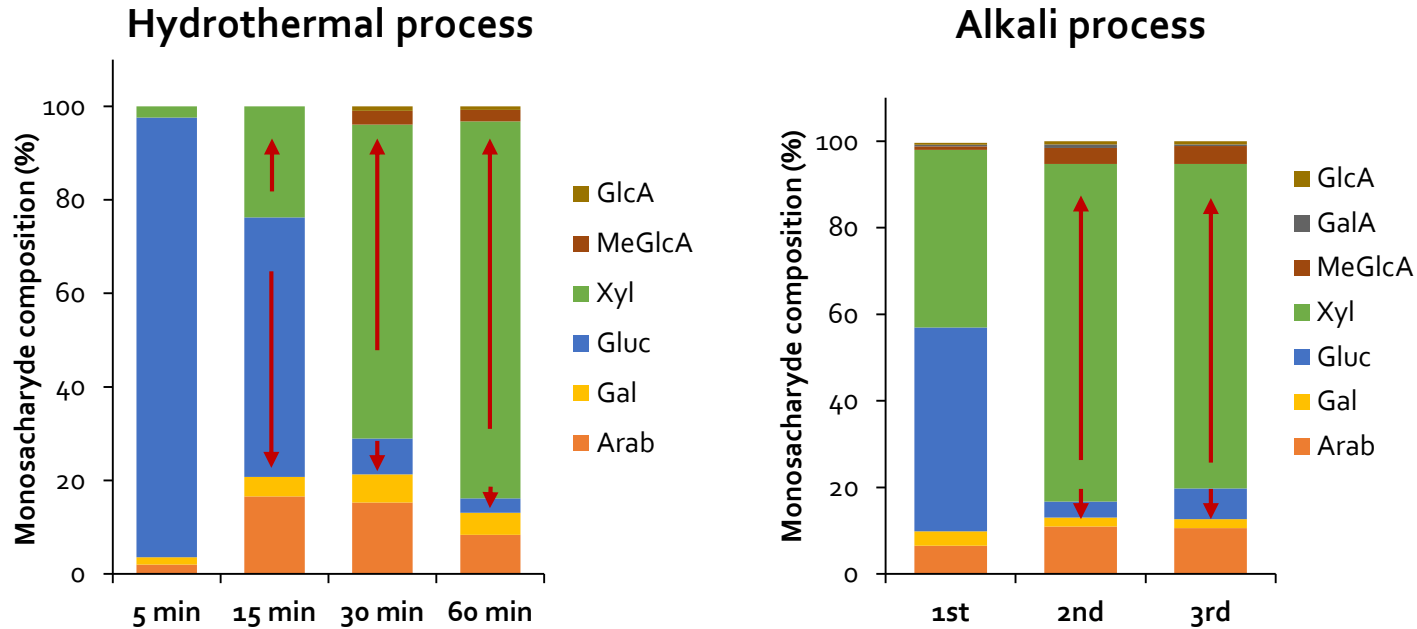


Figure 6. Monosaccharide composition of the extracts after different times of SWE and after each consecutive alkaline extraction.

RESULTS. Monosaccharide composition of the extracts

Table 4. Monosaccharide composition (in %wt) of the rice husk extracts resulting from the three consecutive alkaline extractions and the sequential fractionation by subcritical water extraction.

	Alkaline process			Hydrothermal process			
	1 st	2 nd	3 rd	5 min	15 min	30 min	60 min
Fuc	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
Ara	5.2±2.1	8.5±0.9	6.7±2.0	1.7±0.1	12.8±0.9	12.1±1.0	7.6±0.5
Rha	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
Gal	2.8±2.1	1.6±0.1	1.3±0.3	<0.1	3.2±0.1	4.8±0.4	4.2±0.2
Glu	38.5±6.5	2.9±0.4	4.0±2.4	80.4±11.4	42.8±5.0	6.1±1.3	2.8±0.3
Xyl	33.6±5.5	60.4±2.6	47.0±9.6	2.1±0.2	18.3±0.7	53.6±6.8	73.2±0.9
Man	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
MeGlcA	0.6±0.2	2.9±0.4	2.7±1.0	<0.1	<0.1	2.3±0.4	2.2±0.3
GalA	0.3±0.1	0.6±0.1	0.3±0.1	<0.1	<0.1	<0.1	<0.1
GlcA	0.4±0.1	0.6±0.1	0.5±0.1	<0.1	<0.1	0.8±0.1	0.7±0.1
Xylan content (%) ^a	40±5	72±4	57±13	3.8±0.3	31±2	69±7	83.7±1.4
Total carbohydrates	81.3±10.2	77.5±3.9	62.4±10.6	85.5±11.6	77.0±6.3	79.7±8.9	90.7±1.7

RESULTS. Molar mass distributions of the extracts

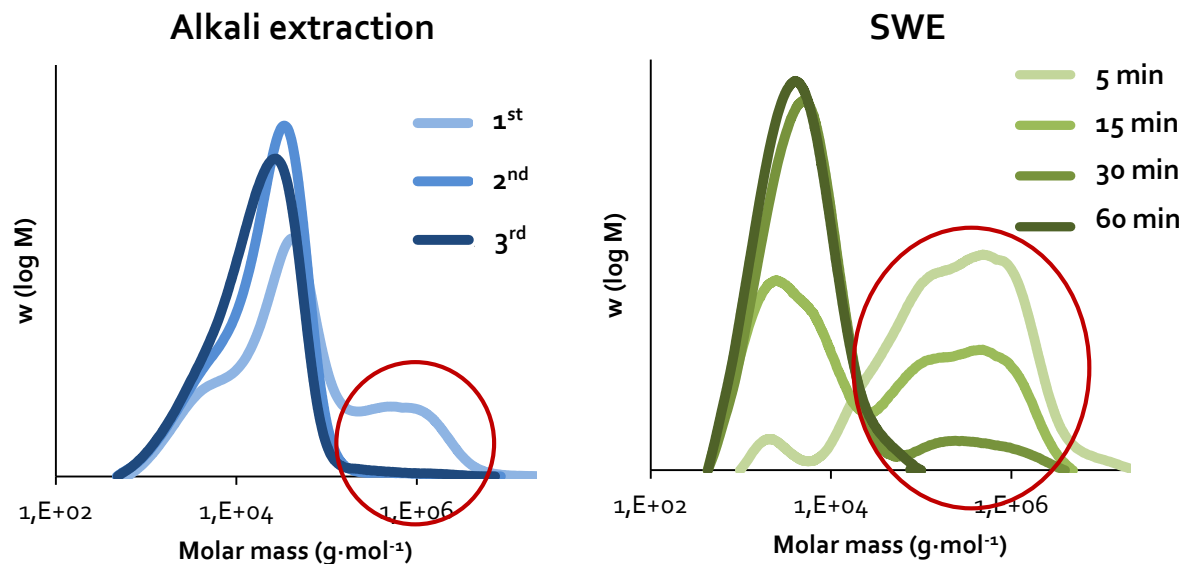


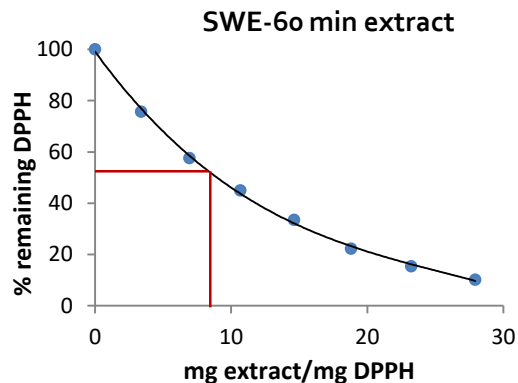
Table 5. Number-average molar mass (M_n) and weight-average molar mass (M_w)

	M_n	M_w
E-A-1	12150	271700
E-A-2	8784	35970
E-A-3	8128	35230
E-SWE-5min	36810	691700
E-SWE-15min	4291	250600
E-SWE-30min	3254	59990
E-SWE-60min	2705	6499

Figure 7. Molar mass distributions of the rice husk extracts resulting from (A) the three consecutive alkaline extractions and (B) the sequential fractionation by subcritical water extraction

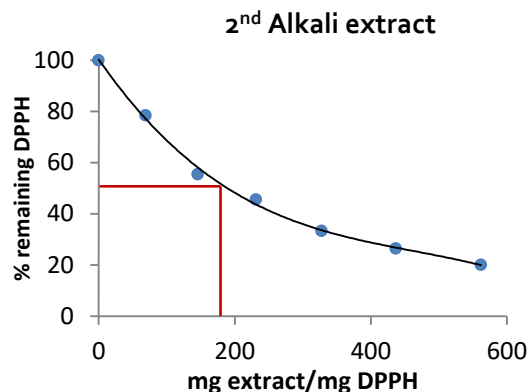
RESULTS. Bioactivity of the hemicellulosic extracts

Antioxidant activity

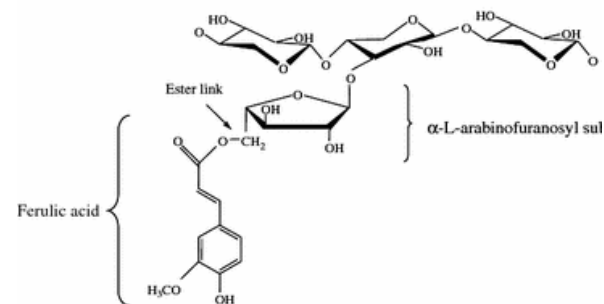


EC₅₀ = 9.6 ± 0.6 mg/mg

p-coumaric acid → EC₅₀ = 0.2 mg/mg
ferulic acid → EC₅₀ = 20.8 mg/mg
(Brand-Williams et al., 1995)



EC₅₀ = 170 ± 21 mg/mg



**18-fold lower
antioxidant activity**

Actividad antimicrobiana

SWE-60 min extract

***E. Coli* → MIC = 95 ± 2 mg/mL**

***L. Innocua* → MIC = 55 ± 2 mg/mL**

2nd Alkali extract

**No antimicrobial
activity**

Arabinoxylans:

Food packaging materials
Food formulations



Extend food shelflife
Improving food quality



CNCs:

Reinforcing materials



Improving mechanical properties
of packaging materials

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