Purification of Fermentation Products by Inorganic Membranes

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ABSTRACT

The membrane separation process is being utilized to save energy in various fields such as the food, biotechnology, chemical, environmental fields. Especially the use of ceramic membrane among various inorganic membranes is expected to expand to their excellent thermal, chemical and mechanical resistance. In this presentation, we would like to explain our ceramic membrane CEFILT MF for micro-

filtration and CEFILT UF for ultra-filtration, and the purification of fermentation products as the application example using CEFILT MF.

1. CHARACTERISTICS OF CERAMIC MEMBRANE

CEFILT(R)-MF consists of a porous support layer and on active layer, 0.1 to 5μ m, and are made of Al₂O₃ Their shapes are tubular and monolithic.

CEFILT(R)-UF consists of a porous support layer and on active layer, MWCO *1 10,000 to 150,000. The support layer consists of Al₂O₃ the active layer consists of TiO₂ Their shapes are monolithic.

The characteristics of CEFILT(R)-MF, UF are shown in Table 1.

TABLE 1. CHARACTERISTICS OF CEFILT(R)-MF, UF

	CEFILT(R)-MF		CEFILT(R)-UF
	Tubular	Monolithic	Monolithic
Pore size *2	0.1, 0.2, 0.5, 1.0 2.0, 5.0 μm	0.1, 0.2, 0.5, 1.0 2.0 μm	MWC0 10,000 20,000 50,000 150,000
Material support layer active layer	$\begin{array}{c} \alpha - \text{Al}_2 0_3 \\ \alpha - \text{Al}_2 0_3 \end{array}$	$\begin{array}{c} \alpha - \text{Al}_2 0_3 \\ \alpha - \text{Al}_2 0_3 \end{array}$	$ \alpha - \text{Al}_2 0_3 $ $ \text{Ti} 0_2 $
Diameter (mm)	ϕ 10× ϕ 7, ϕ 30× ϕ 22	$\phi 4 \times 19$ holes $\phi 3 \times 37$ holes	$\phi 4 \times 19$ holes
Length (mm)	max. 1,000	max. 1,000	max. 1,000,
Bursting pressure	φ10: 60 kgf/cm² φ30: 30 kgf/cm²	100 kgf/cm²	100 kgf/cm²
Operating pH	0 ~ 14	0 ~ 14	0 ~ 14
Solvent	Full resistance	Full resistance	Full resistance
Steam sterilization	121 °C	121 °C	121 ℃

* 1 : MWCO

; molecular weight cut off

* 2 : CEFILT(R)-MF ; measured by Hg-porosity-meter

CEFILT(R)-UF; measured by BET

Main Advantages of Ceramic Membranes

- Steam sterilization at 121 °C
- High corrosion resistance

Can withstand clearing by strong chemicals.

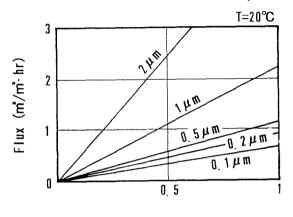
Mechanical resistance

Can withstand high pressure and high shear filtration (high feed velocity). Pore size unchanged by creep or compaction.

Filtering accuracy

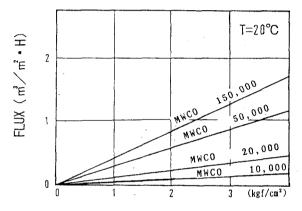
Good separation thanks to sharp and uniform pore distribution.

Figure 1. and 2. shows pure water flux at 25 $^{\circ}$ C. Figure 3. shows pore size distribution of CEFILT(R)-MF and Figure 4. shows property of MWCO by CEFILT(R)-UF.



Differential pressure (kg/cm²)

Fig 1. pure water flux of CEFILT(R)-MF



Differential pressure (kg/cm²)

Fig 2. pure water flux of CEFILT(R)-UF

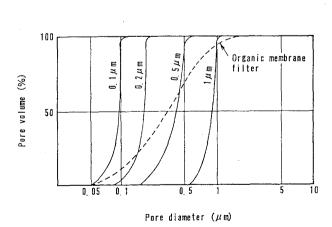


Fig 3. pore size distribution of CEFILT(R)-MF

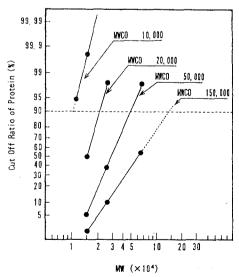


Fig 4. property of MWCO by CEFILT(R)-UF

2. APPLICATION OF CEFILT(R)-MF, UF

Table 2. shows industrial application of CEFILT(R), examples of typical applications each field.

In foods industries, CEFILT(R) are used mainly for removal of bacteria as final check filtration before bottling.

In Bio-industries, CEFILT(R) are used mainly for replace centrifugal or pre-coat filtration system.

TABLE 2. INDUSTRIAL APPLICATION OF CEFILT(R)-MF, UF

	Field	Application	Products and Processes	
CEFILT-MF	Foods	Purification (Removal of bacteria)	• Wine, Sake, Lactic drink • Vinegar, Soy sauce, Drinking water	
	Bio-industry	Purification Concentration	- Antibiotics, Vitamins, Enzymes - Every kinds of fermentation products - Water used for fermentation	
	Chemical	Purification Concentration	- Process fluids (ex.H₂SO₄) - Recovery of catalysts - Functional polymers	
	Mechanical	Purification	• Regeneration of machining fluids	
	Electronics	Purification	• Prefiltering before UF and RO	
CEFILT-UF	Foods	Purification Concentration	- Food proteins - Fruit juice (ex. Apple, Pears) - Animal blood proteins	
	Bio-industry	Purification Concentration	- Lactic ferments - Fermentation broths (ex. Enzymes)	
	Chemical	Concentration	- Colloidal silica - fine particle of polymer - fine particle of inorganic slurry	

3. PURIFICATION EXAMPLE OF FERMENTATION PRODUCTS

Figure 5. shows relation between pore size and flux at pH 3 and pH 7.

In case of biomass separation at antibiotic broth, 0.1 μm is best pore size. As regards the difference of flux between pH 3 and pH 7, we are presuming effect of aggregation of suspended solid.

Usually, actual treated liquid has suspended solid, and resistance for filtrate depends on gel layer of suspended solid. so, we think flux is approximately the same.

Figure 6. shows influence of flux by linear velocity and trans membrane pressure. As regards this broth, in case of linear velocity 5m/s, flux increase up to 3kgf/cm². But in case of linear velocity 3m/s, flux is not dependent on trans membrane pressure. However these behavior is different for each kinds of broth.

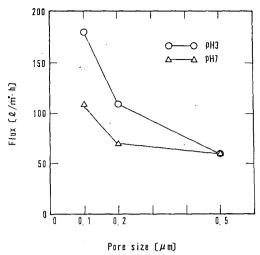


Fig 5. relation between pore size and flux at pH 3 and pH 7.

Figure 7. shows flux of vitamin broth. This broth is concentrated to 2.3 times and is dia-filtrated by water to 3.5 times. This flux is very higher than general broth filtration and the yield of purified fermentation products is very high of 99%. This application is lower running cost than pre-coat filtration.

CONCLUSION

Ceramic membrane is a relatively new membrane media and the number of operating equipments are small in comparison of equipments with organic membrane. However, because of the outstanding chemical resistance and mechanical strength, it is expected that the increase application ceramic membrane will progress fast in separation and refining fields in which organic membranes can not be applied in pre-coat filtration, and in centrifugal.

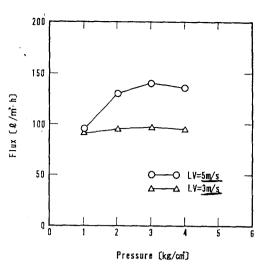


Fig 6. influence of flux by linear velocity and trans membrane pressure

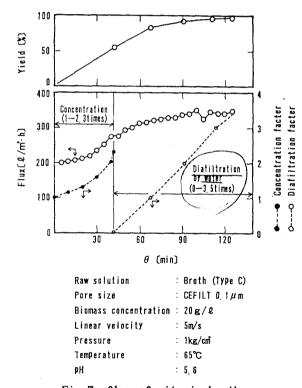


Fig 7. flux of vitamin broth

LITERATURE

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