

# Acid hydrolysis as a strategy to increase the extraction of carbohydrates from macroalgae

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## Introduction



**Brown macroalgae**

Extraction

### Pretreatments

- Biological
- Physical
- Chemical

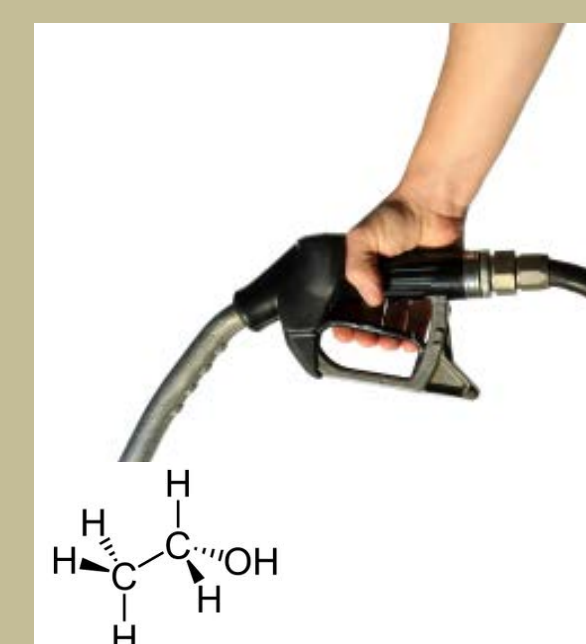
**LAMINARIN**

Linear  $\beta$ -1,3 glucan chain with occasional  $\beta$ -1,6 linkages. Depending on the harvesting period, its concentration can attain up to 30%.

**MANNITOL**

6-carbon sugar alcohol obtained from the reduction of the mannose sugar. Its concentration varies from 3 to 21% of dry weight.

Fermentation



**Bioethanol**

## Objective

Selecting acid hydrolysis conditions able to maximize the extraction of total carbohydrates from the brown macroalgae *Laminaria japonica*.

## Material and Methods



Brown seaweeds (*L. japonica*) were collected on the Atlantic coast and dried at 45 °C for 24 h



Hydrolysis conditions:

### 1<sup>st</sup> stage

120 °C  
1% (w/w) H<sub>2</sub>SO<sub>4</sub> solution  
10, 15, 20 and 60 min

### 2<sup>nd</sup> stage

120 °C  
1, 2, 5, and 10% (w/w) H<sub>2</sub>SO<sub>4</sub> solution  
60 min



Total sugar content was determined by the phenol-sulfuric acid method (Dubois et al., 1956)

## Results

**Table 1.** Content of total sugars in hydrolysates after acid pretreatments (120 °C, 1% w/w H<sub>2</sub>SO<sub>4</sub> and different times of hydrolysis)

| Time (min) | Total sugar content (g/L) |
|------------|---------------------------|
| 10         | 3.31                      |
| 15         | 4.42                      |
| 20         | 4.64                      |
| 60         | 5.01                      |

**Table 2.** Content of total sugars in hydrolysates after acid pretreatments (120 °C, 60 min and different concentrations of H<sub>2</sub>SO<sub>4</sub>)

| H <sub>2</sub> SO <sub>4</sub> (% w/w) | Total sugar content (g/L) |
|--|---------------------------|
| 1                                      | 5.01                      |
| 2                                      | 9.37                      |
| 5                                      | 8.45                      |
| 10                                     | 7.91                      |

## Conclusions

Chemical pretreatment using sulfuric acid as catalyst is an efficient technique for the extraction of carbohydrates from macroalgae.

Conditions of acid hydrolysis (residence time and H<sub>2</sub>SO<sub>4</sub> concentration) need to be optimized for maximizing the recovery of total sugars from *L. japonica*.

## Acknowledgements

