

Acetone-Butanol fermentation

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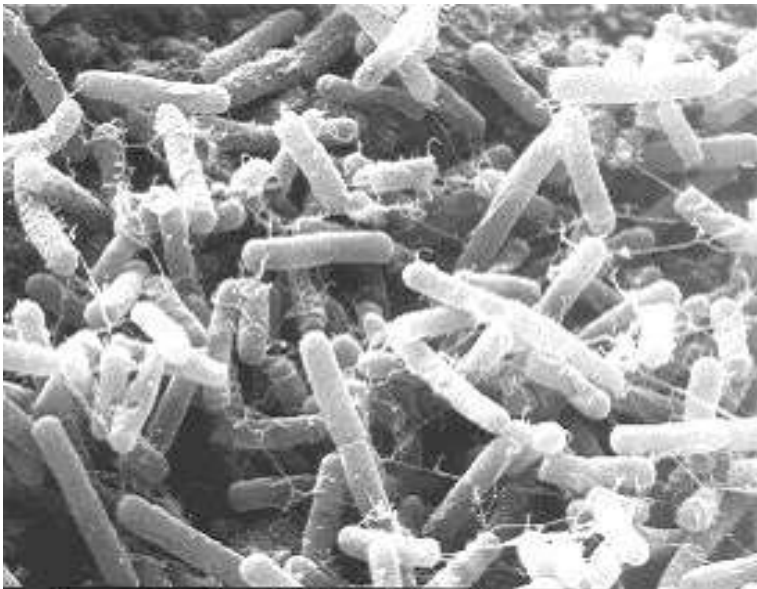
- 1862 Pasteur discovered butanol fermentation in bacteria.
- 1911 Fernbach described several species of bacteria which conduct acetone-butanol-fermentation.
- 1916 acetone-butanol fermentation was developed by **Chaim Weizmann** using *Clostridium acetobutylicum*.



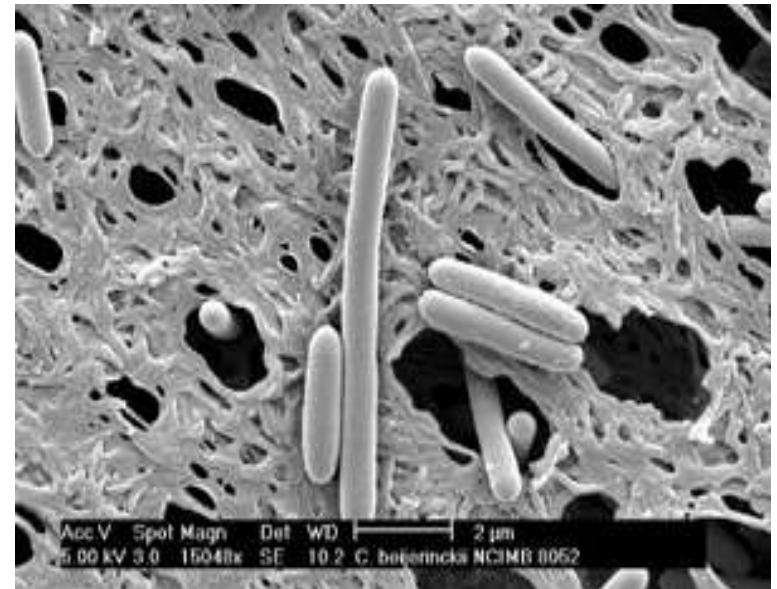
- **Acetone: production of explosives &**
- **Butanol: making synthetic rubbers.**

- In acetone-butanol fermentation, acetone and butanol are produced from glucose using strains of *Clostridia*, which are strictly anaerobic bacteria. Further, ethanol is also produced.
- The ABE fermentation produces solvents in a ratio of **3** parts **acetone**, **6** parts **butanol** to **1** part **ethanol**.
- *Clostridium acetobutylicum* is the most well-studied and widely used species, although *Clostridium beijerinckii* has also been used with good results.

- Used for commercial fermentation in Europe and America until the 1970s, currently only in China.
- An obligately anaerobic, Gram-positive and endospore- forming rod.
- Not pathogenic or toxigenic to humans, animals, or plants.

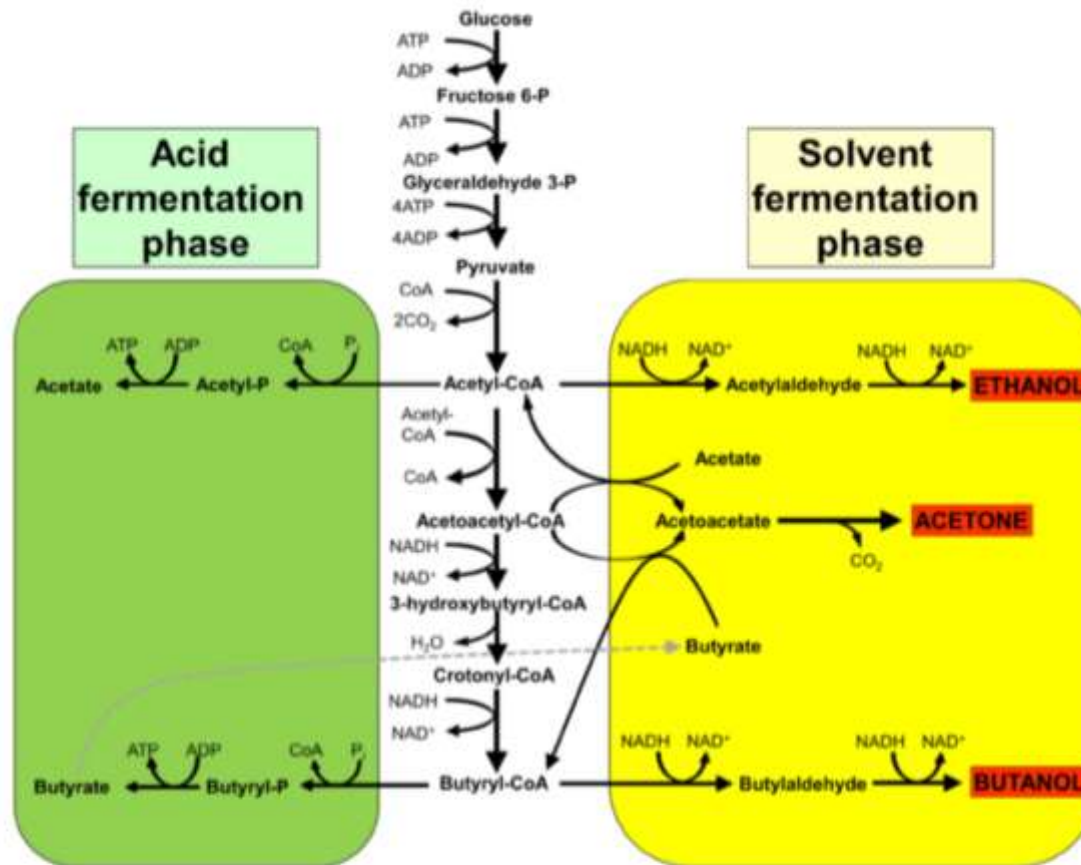


Clostridium acetobutylicum



Clostridium beijerinckii

- Metabolic pathways of A.B.E. fermentation comprise two characteristic phases: **Acidogenesis** and **Solventogenesis**.



This figure shows pathway of acetone–butanol–ethanol fermentation by clostridia.

Table 13.1 Acetone/butanol/ethanol fermentation of corn cobs, corn stalk and wood [Walton and Martin (1979)].

Culture	Substrate(s)	Time (h)	Yield (%)	Solvent Composition (%)		
				Butanol	Acetone	Ethanol
<i>Clostridium acetobutylicum</i> S ₂₅	Hydrolyzate of corncobs (7%)		26.2			
	Hydrolyzate of sawdust (7%)		22.2			
<i>C. acetobutylicum</i> 314	Hydrolyzate of corn cobs (40–60%, 3.7% total), molasses (40–60% sugar)	48–72	40	67.5		
Butyl culture	1 part hydrolyzate of corn stalks, 3 parts molasses	50–55	31–37			
	Pentoses (13.5%)		25.4	67	33	
	Hydrolyzates of wood and plants (8%)		35.5	62	32	6

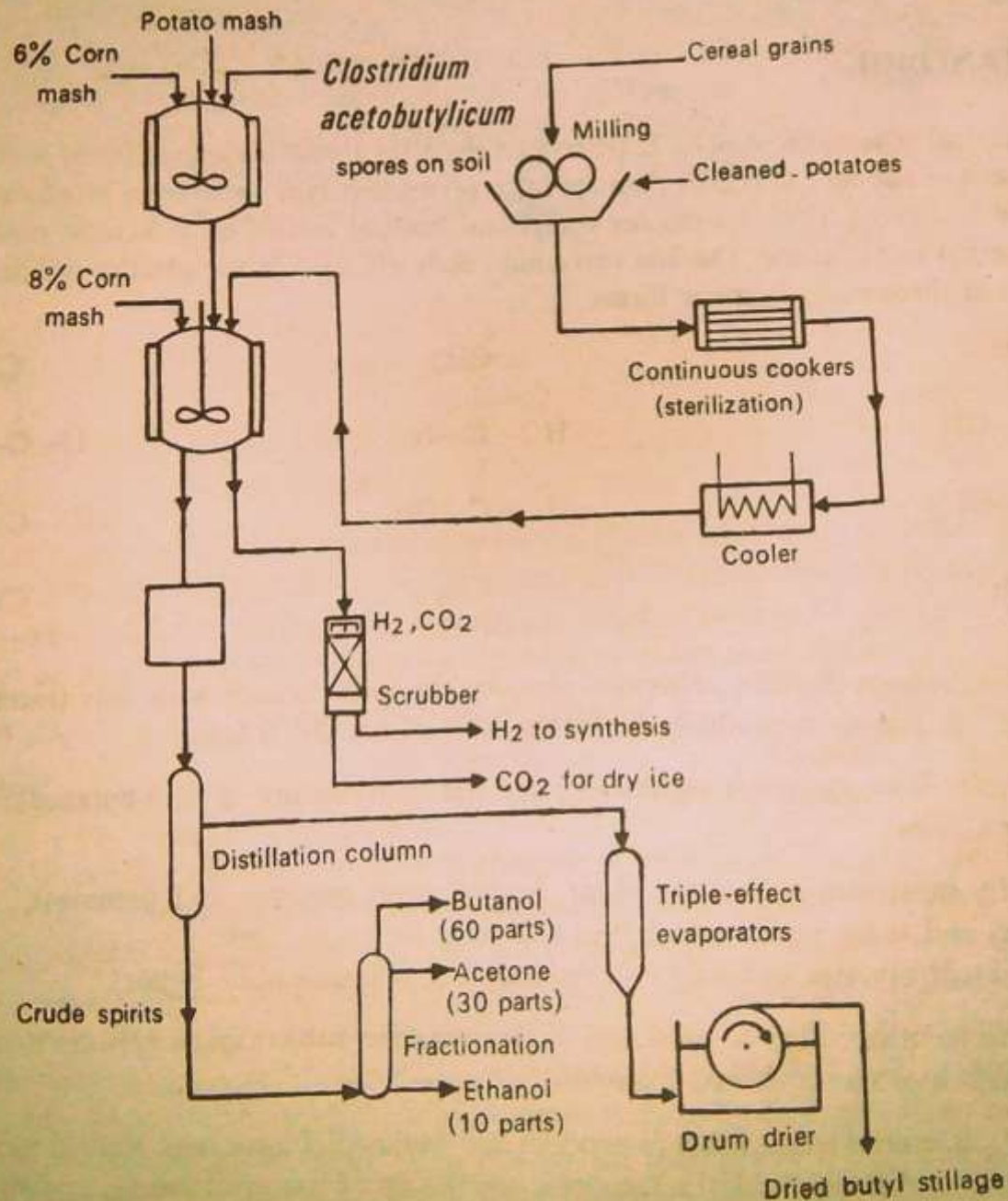
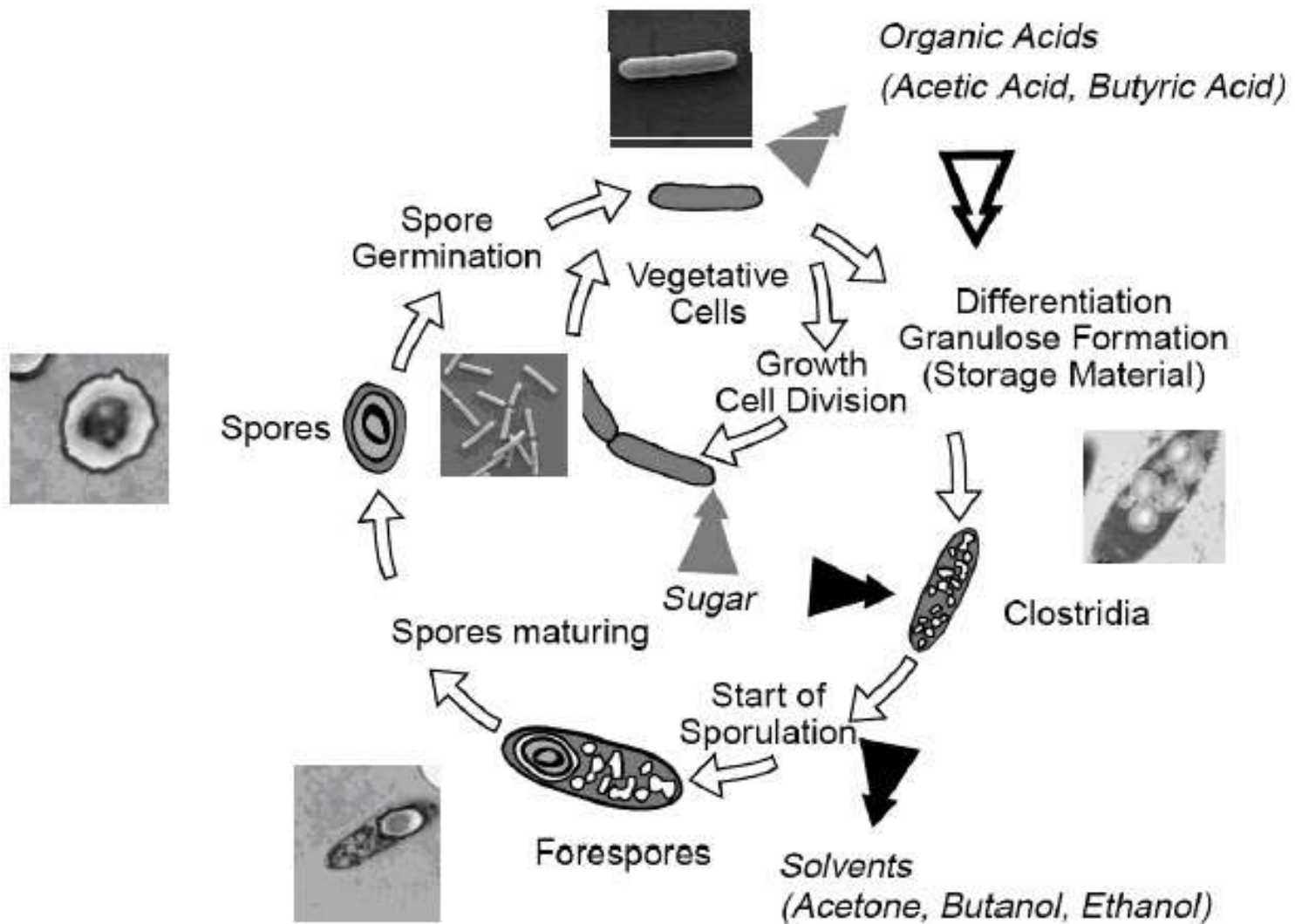


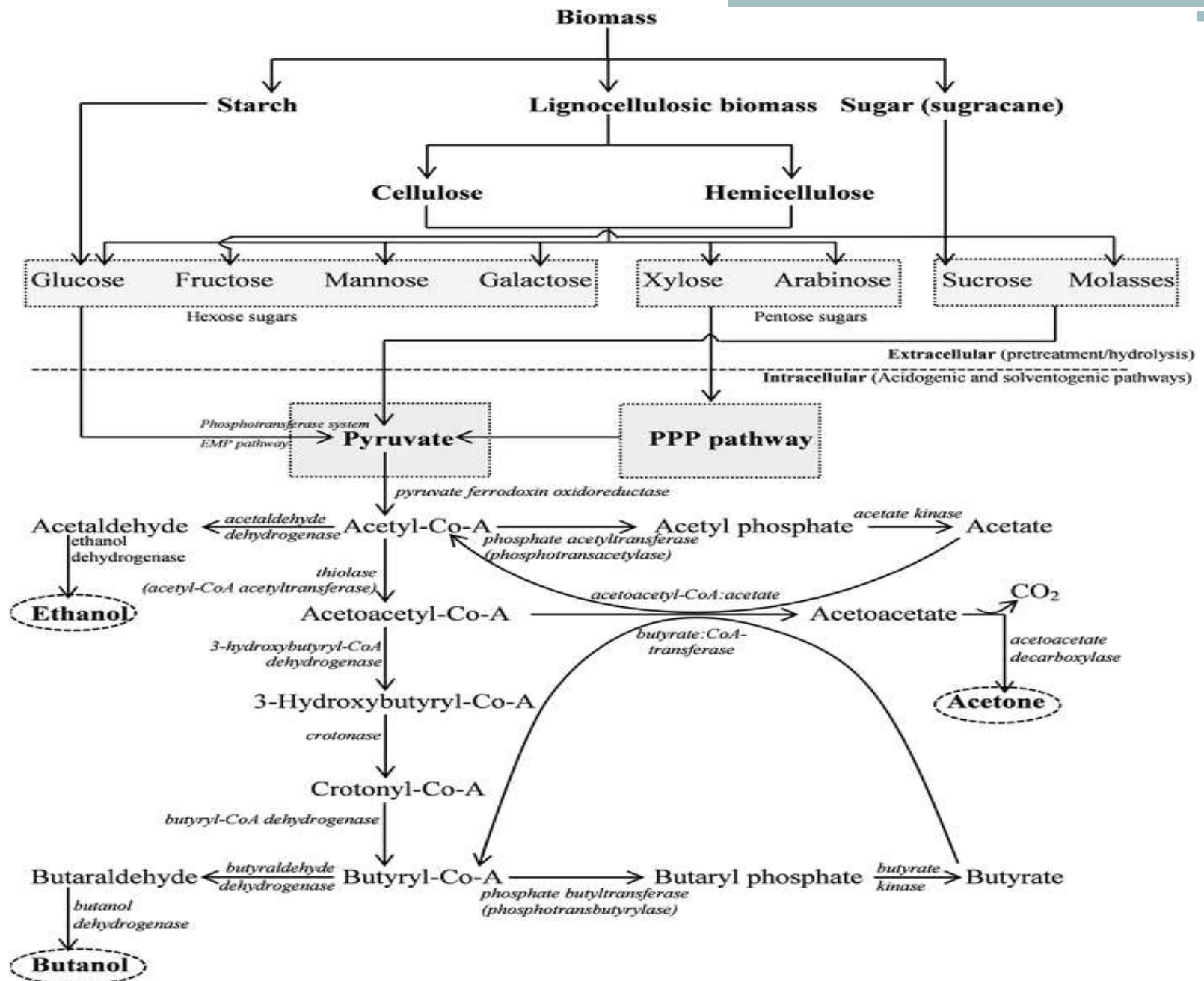
Fig. 13.4. Flow diagram of a typical acetone-butanol fermentation using starch products (Beesch, 1953).

Organism:

1. *Clostridium acetobutylicum* – 1st organism – industrial production of acetone from starch.
 2. *Clostridium saccharoacetobutylicum* – convert molasses into acetone & butanol.
- submerged cultures
 - **Substrate:** sterile diluted molasses or cooked corn meal.
 - **pH :** 7.2
 - **Type of fermentation:** anaerobic
 - **By-products :** CO₂(preparation of dry ice) & H (fuel)
 - **Product recovery :** fractional distillation

- Large bioreactors – 200000-1000000 Lr
- CO₂ was bubbled through the culture to ensure that O₂ was excluded.
- Fermentation – biphasic
 - **Acidogenesis**
 - **Solventogenesis**
- Acidogenesis – forming acetate , butyrate , hydrogen , and CO₂.
- Solventogenesis – forming butanol, acetone , and ethanol.
- After 40-60 hrs – 12-20gm/L of solvent(6B:3A:E1).
- The solvents was removed by distillation.
- The remaining microbial dried solids were used as high nutrient animal feed.





uses:

- **Butanol** is a valuable solvent for the production of lacquer(used to prepare the finish of automobiles),latex,enamels....
- Used as biofuel(it has similar physical properties to gasoline).
- Used as an additive to plastics to keep them flexible.
- Used as a solvent in the manufacture of antibiotics , vitamins , and hormones.
- **Acetone** is important in making cordite.



Thank
you