

Multivariate Analysis on Food Waste Characteristic to Cumulative Biogas Yield during Anaerobic Digestion

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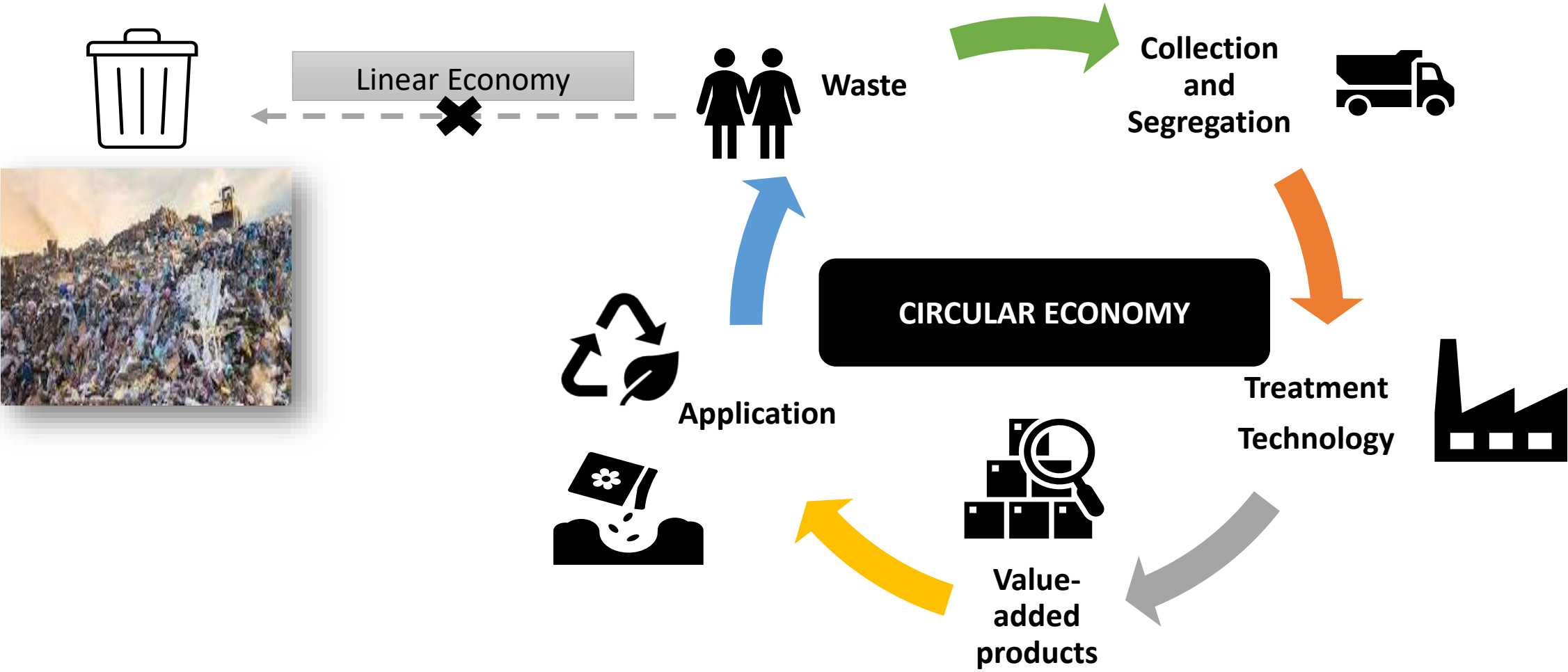


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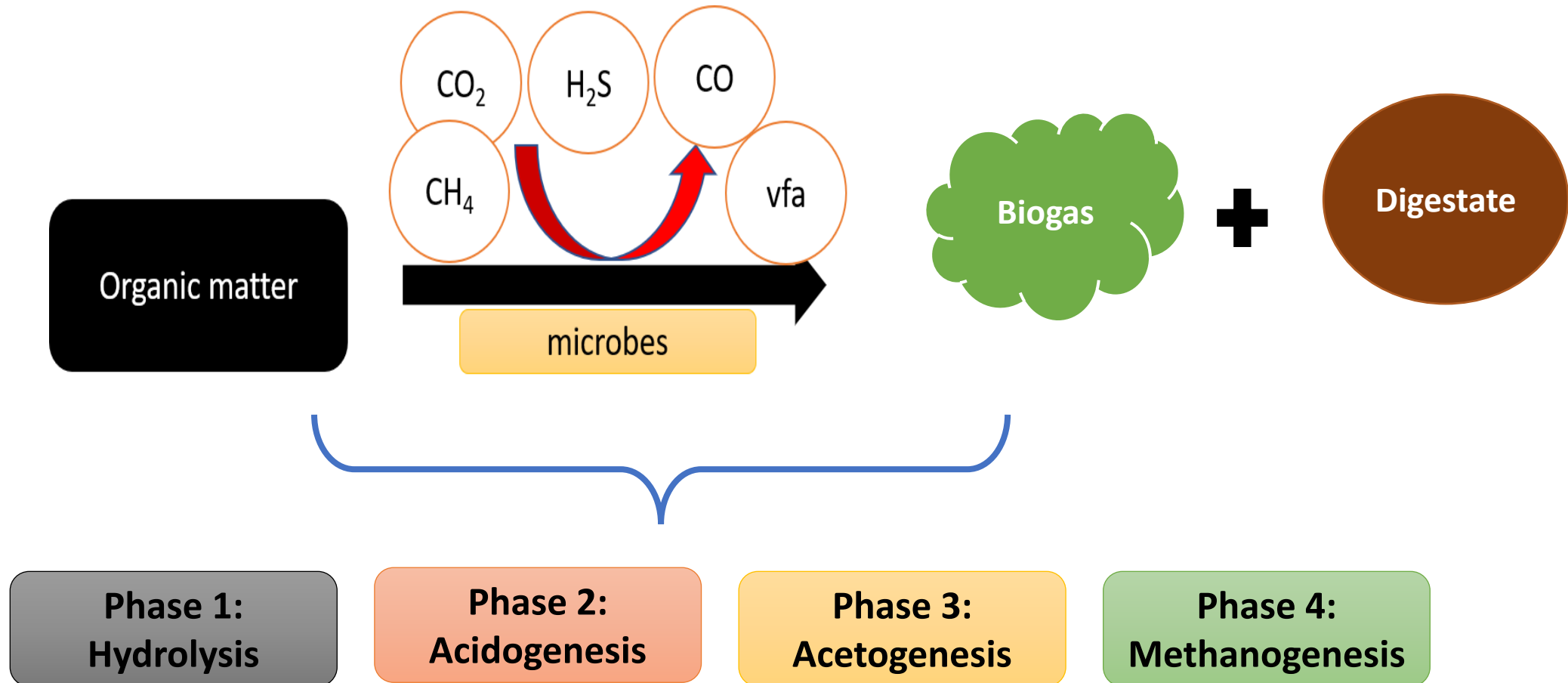


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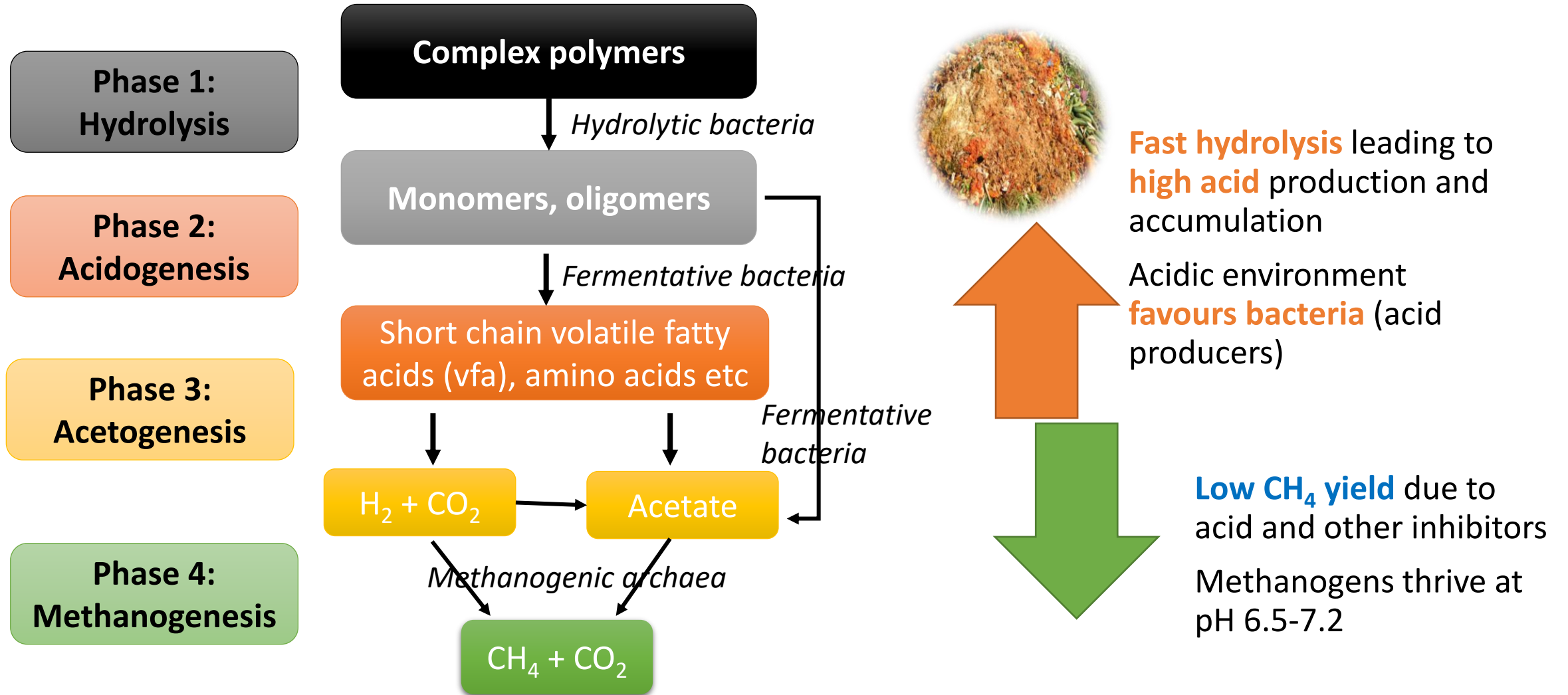
1.0 INTRODUCTION



Anaerobic Digestion (AD):



The State-of-the Art of AD:



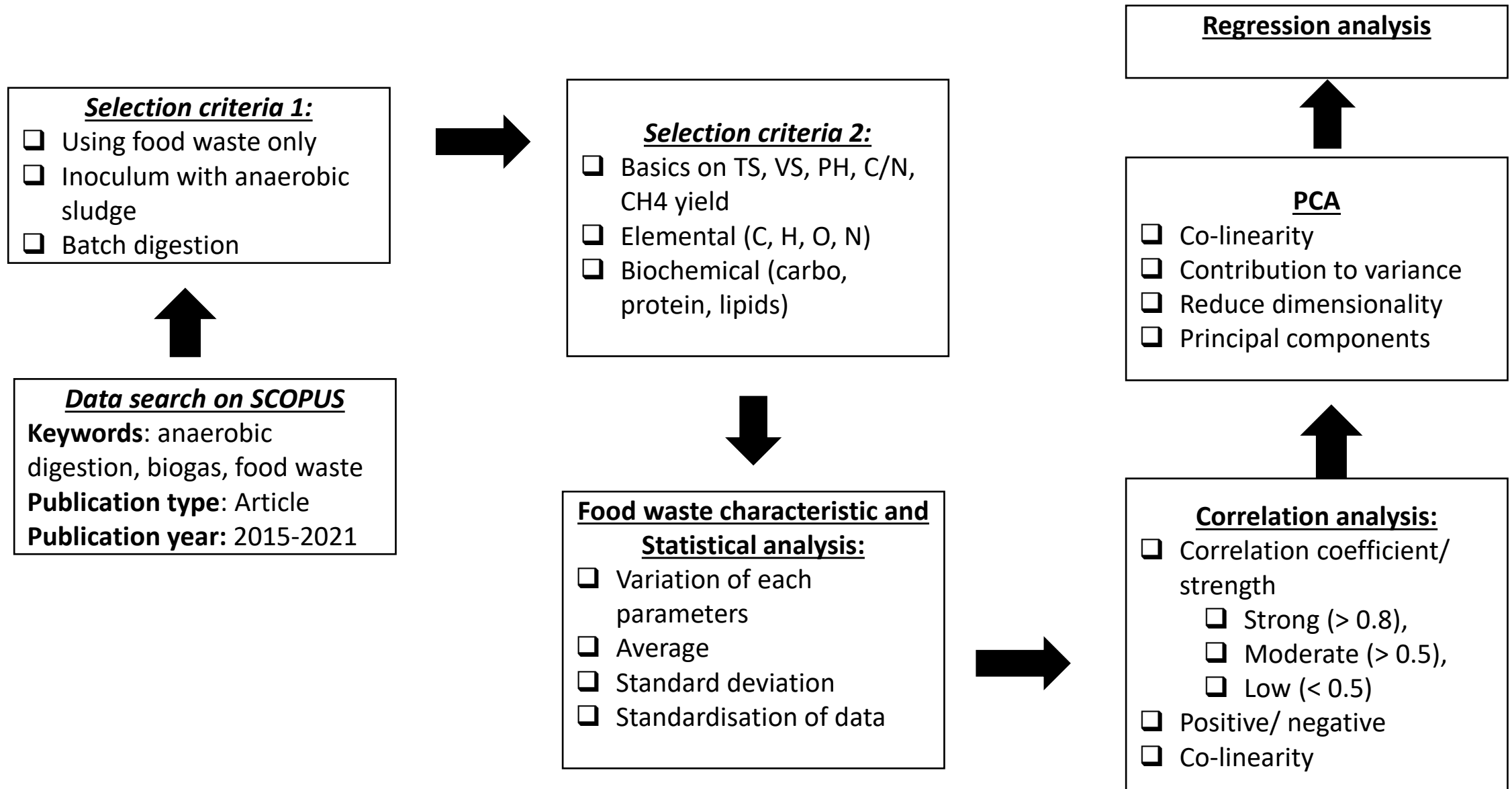
Problem statements:

- ❑ The chemical composition of food waste of different origins can affect the potential biogas yield
- ❑ Batch test to determine the biogas potential is time consuming → requires reliable and rapid predictive model

Objectives:

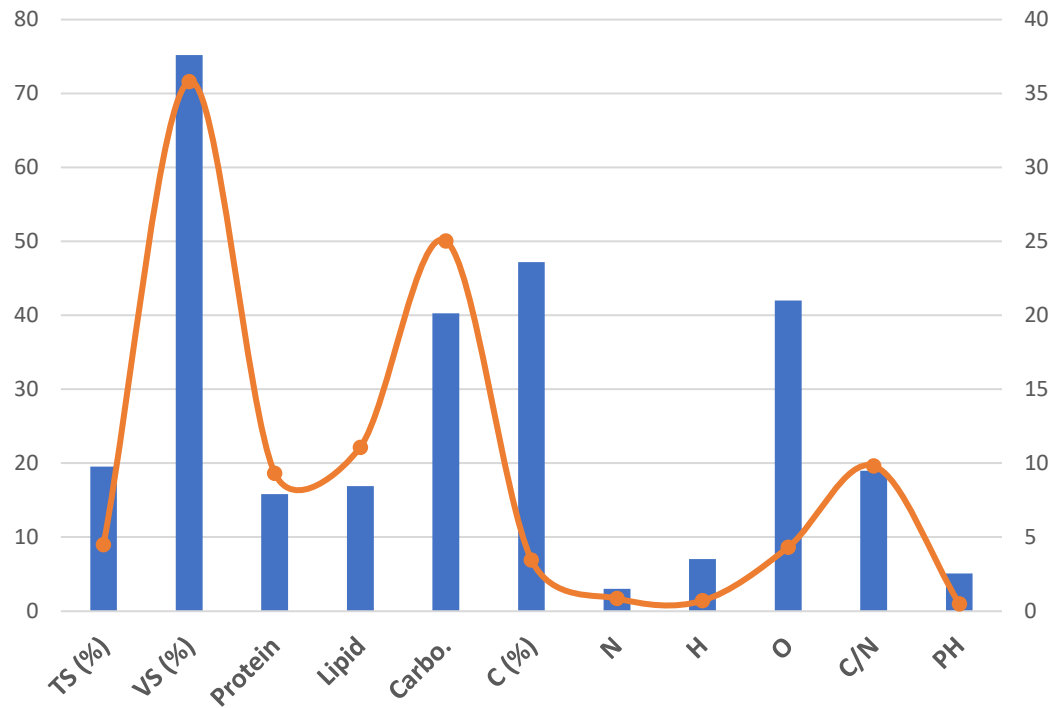
- (1) To study the variation in the characteristic on FW of different origins
- (2) To perform correlation and PCA analysis among FW characteristic with biogas yield
- (3) To establish such relationships for better process design and modelling approaches

2.0 METHODOLOGY

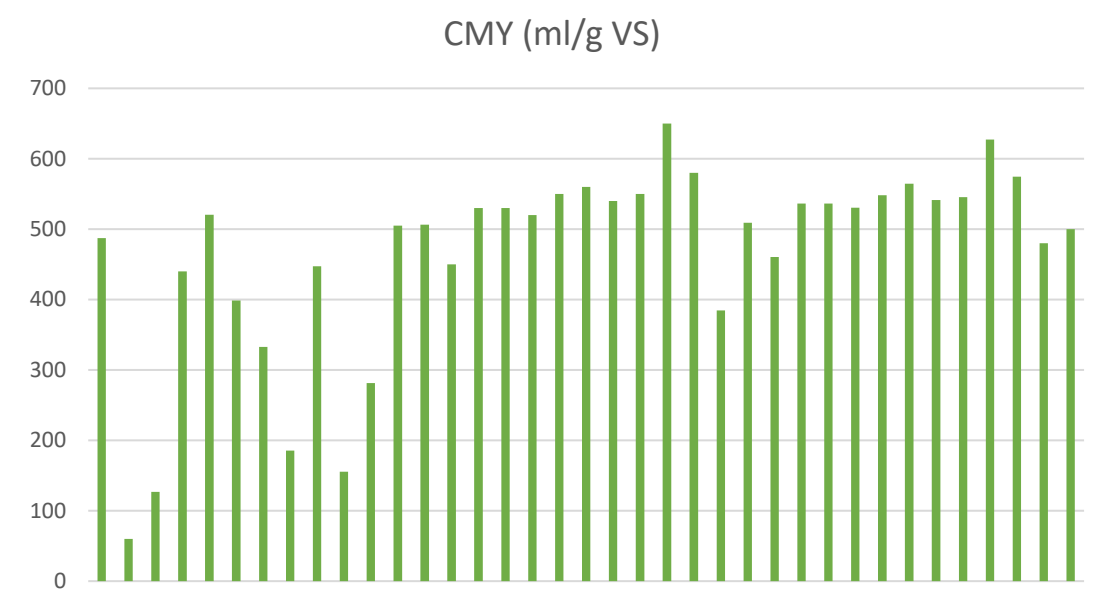
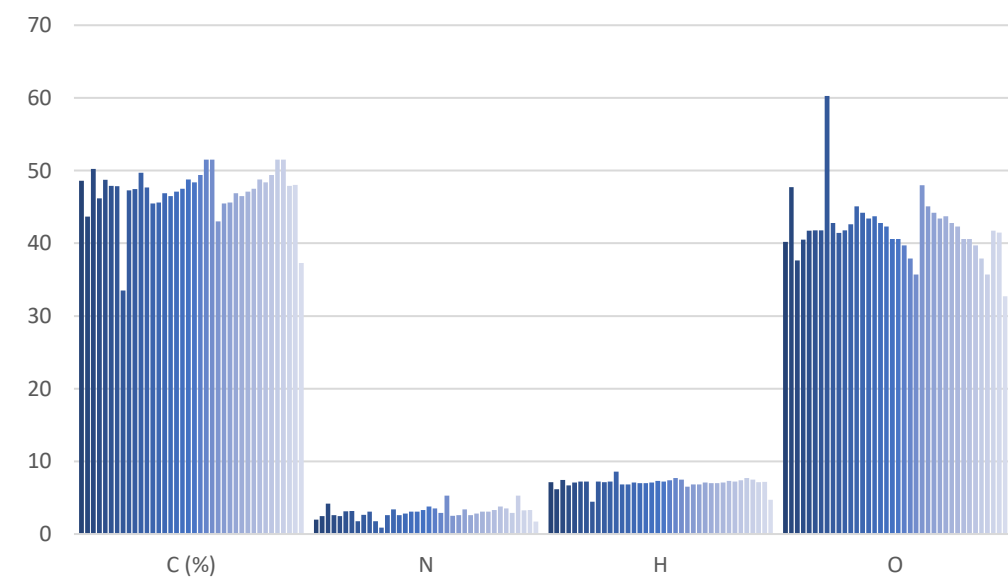
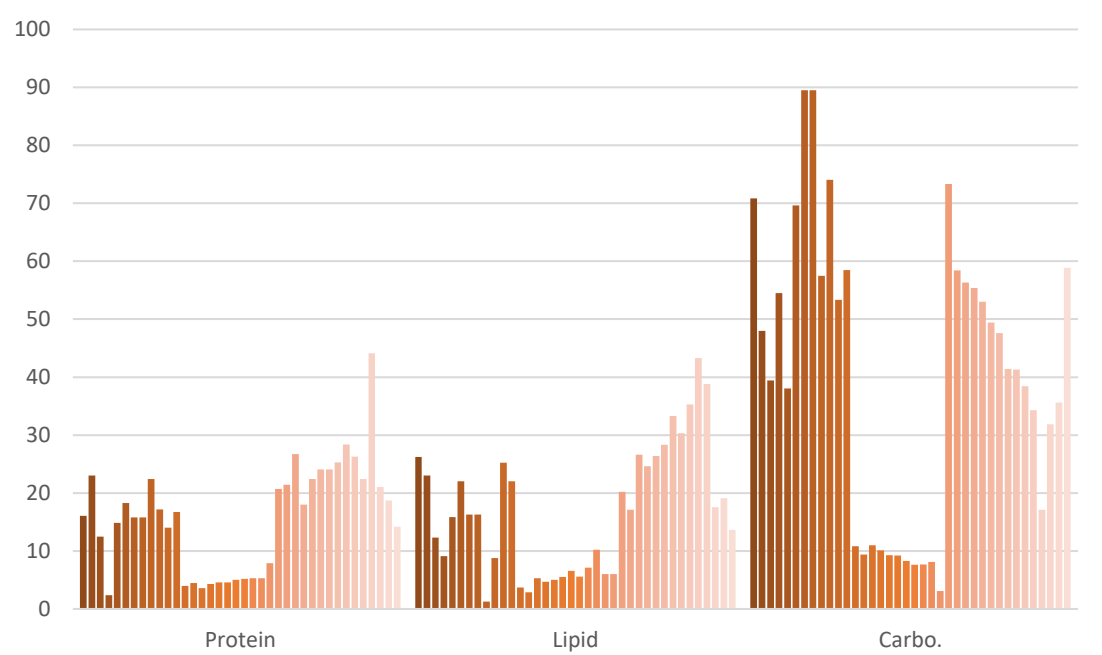
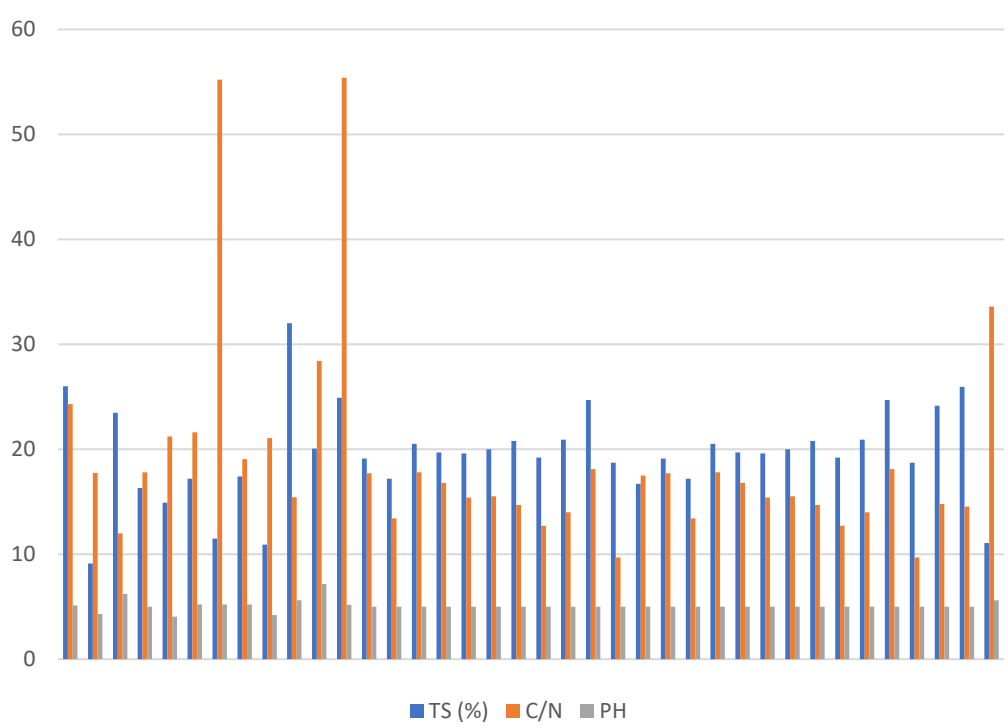


3.0 RESULTS & DISCUSSION

3.1 Food Waste Characteristics



Characteristics	Value	Std.
TS (% dw)	19.5	4.49
VS (% dw)	75.18	35.79
Protein (%)	15.82	9.21
Lipid (%)	16.88	11.08
Carbo. (%)	40.25	25.01
C (%)	47.17	3.46
H (%)	2.99	0.85
N (%)	7.02	0.7
O (%)	42.0	4.31
C/N	18.98	9.8
PH	5.09	0.48
CH ₄ yield (ml/g VS)	457.2	147.45



3.2 Correlation Analysis:

	TS (%)	VS (%)	Protein	Lipid	Carbo.	C (%)	N	H	O	C/N	PH	MY (ml/g V.
TS (%)	1											
VS (%)	-0.627240966	1										
Protein	-0.034466336	-0.11132	1									
Lipid	0.263118614	-0.04049	0.85632606	1								
Carbo.	-0.133652524	-0.04861	0.66509153	0.523915	1							
C (%)	0.519076885	-0.05158	0.1260306	0.378142	-0.45194	1						
N	-0.158295602	-0.01844	0.28768099	0.162613	-0.35017	0.614512	1					
H	0.598663995	-0.03301	0.0745105	0.386736	-0.42427	0.980685	0.471492	1				
O	-0.403939495	0.04581	-0.17028651	-0.3569	0.460652	-0.98448	-0.74319	-0.9374	1			
C/N	0.275499818	0.072016	-0.27027401	-0.08344	0.282591	-0.41277	-0.94244	-0.26844	0.5602	1		
PH	0.030711925	-0.00762	-0.00865131	0.017494	-0.0414	0.044751	0.02165	0.043984	-0.04264	-0.01971	1	
CMY (ml/g VS)	0.501595894	0.205546	-0.03044462	0.341911	-0.41062	0.857965	0.266404	0.892897	-0.78638	-0.03791	0.054884	1

- Two main categories →
 - (1) biochemical composition
 - (2) elemental composition

Positive correlation among independent variables:

- Protein and lipid
- Protein and carbo
- Lipid and carbo
- TS and C
- TS and H
- C and N
- C and H
- O and C/N

Negative correlation among independent variables:

- TS and VS
- C and O
- H and O
- N and O
- C/N and N

Correlation with response variable:

- TS
- C
- H
- O

3.3 Principal Component Analysis

Eigen-analysis of the Correlation Matrix:

Eigenvalue	4.0012	2.1147	1.6177	1.2839	1.0209
Proportion	0.333	0.176	0.135	0.107	0.085
Cumulative	0.333	0.510	0.644	0.751	0.837

Variable	PC1	PC2	PC3	PC4	PC5
TS	0.236	0.138	-0.339	-0.111	-0.611
VS	0.291	-0.073	0.008	0.353	-0.277
Protein	-0.012	0.558	0.409	-0.039	-0.009
Lipid	0.058	0.604	0.190	0.021	-0.105
Carbo.	-0.340	0.392	-0.039	0.126	-0.072
C	0.443	0.156	-0.137	-0.028	0.185
N	0.326	-0.041	0.329	-0.393	0.108
H	0.405	0.168	-0.230	-0.223	0.087
O	-0.300	-0.130	0.171	0.261	-0.534
C/N	-0.192	0.204	-0.429	0.435	0.385
PH	-0.047	0.174	-0.519	-0.466	-0.186

3.4 Regression Analysis:

When all are used:

$$\text{CMY (ml/g VS)} = 105 + 4.12 \text{ TS (\%)} + 1.75 \text{ VS (\%)} + 1.38 \text{ Protein} + 1.99 \text{ Lipid} - 2.54 \text{ Carbo.} + 24.5 \text{ C (\%)} - 48.9 \text{ N} - 54 \text{ H} + 2.32 \text{ O} + 0.62 \text{ C/N} - 108 \text{ PH} \quad [R\text{-Sq} = 72.4\% \quad R\text{-Sq}(\text{adj}) = 60.8\%]$$

When only biochemical composition parameters are used:

$$\text{CMY (ml/g VS)} = 541 - 3.24 \text{ Protein} + 5.19 \text{ Lipid} - 1.52 \text{ Carbo.}$$

$$[R\text{-Sq} = 71.2\% \quad R\text{-Sq}(\text{adj}) = 66.6\%]$$

When only elemental composition parameters are used:

$$\text{CMY (ml/g VS)} = -644 + 54.4 \text{ C (\%)} - 47.3 \text{ N} - 178 \text{ H}$$

$$[R\text{-Sq} = 91.8\% \quad R\text{-Sq}(\text{adj}) = 90.5\%]$$

3.5 Limitations & Challenges:

- Does not account the operational parameters, such as loading rate, retention time, temperature, F/M loadings etc
- Potential vs soluble/accessible OM
- Methane yield due to acidification-induced lag phase or adaptation of microbes not included
- Missing data on some characteristics
- Only linear regression model is applied

4.0 Conclusion

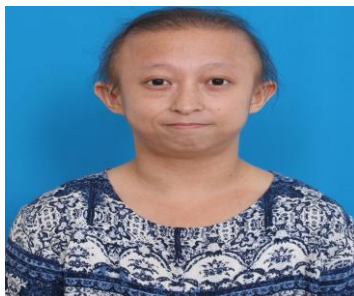
- The food waste characteristic with the highest variation (in terms of std.) are VS, Protein, Lipid, Carbo., and C/N.
- With cumulative methane yield as response variable, the multivariate analysis showed that the predictor variables can be categorised into PC 1 (elemental composition), PC 2 (biochemical composition).
- Future work can be focusing on including more parameters that reflect intrinsically on the substrate available, e.g. soluble COD, organic loading rate, with the addition of non-linear modelling such as machine learning approach

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THANK YOU FOR YOUR KIND ATTENTION



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