

Yeast Prop Optimization

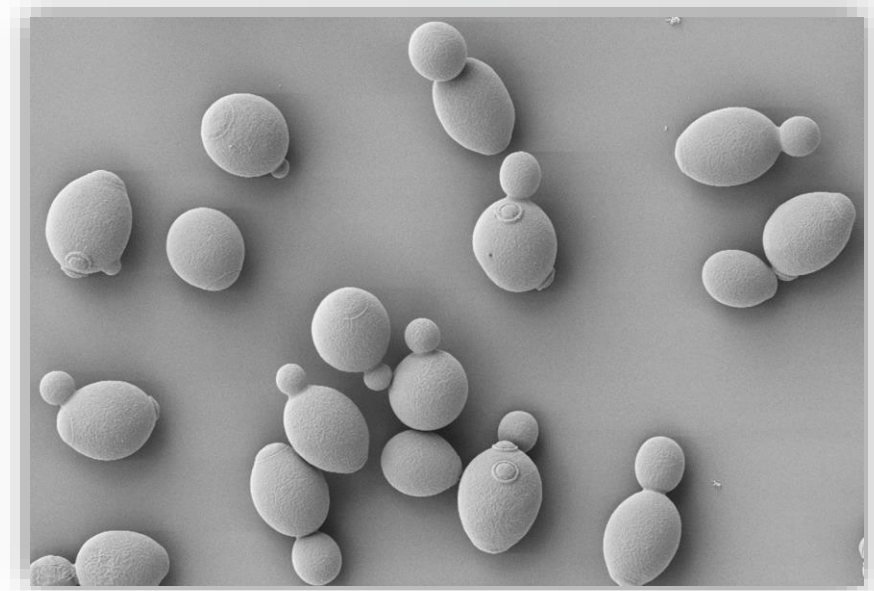
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Antibiotic Category Manager

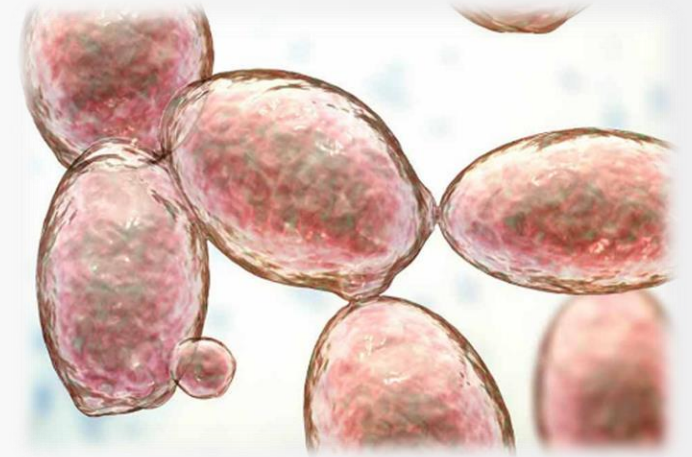
FELC 2023 / Omaha, NE

Presentation Outline

- Definition and Purpose of Propagation
 - Requirements
- True vs Biofuel Propagation
 - Steps and Considerations
 - Propagation Pitfalls
- Propagation Optimization
 - From Prop Profiling to Engineering

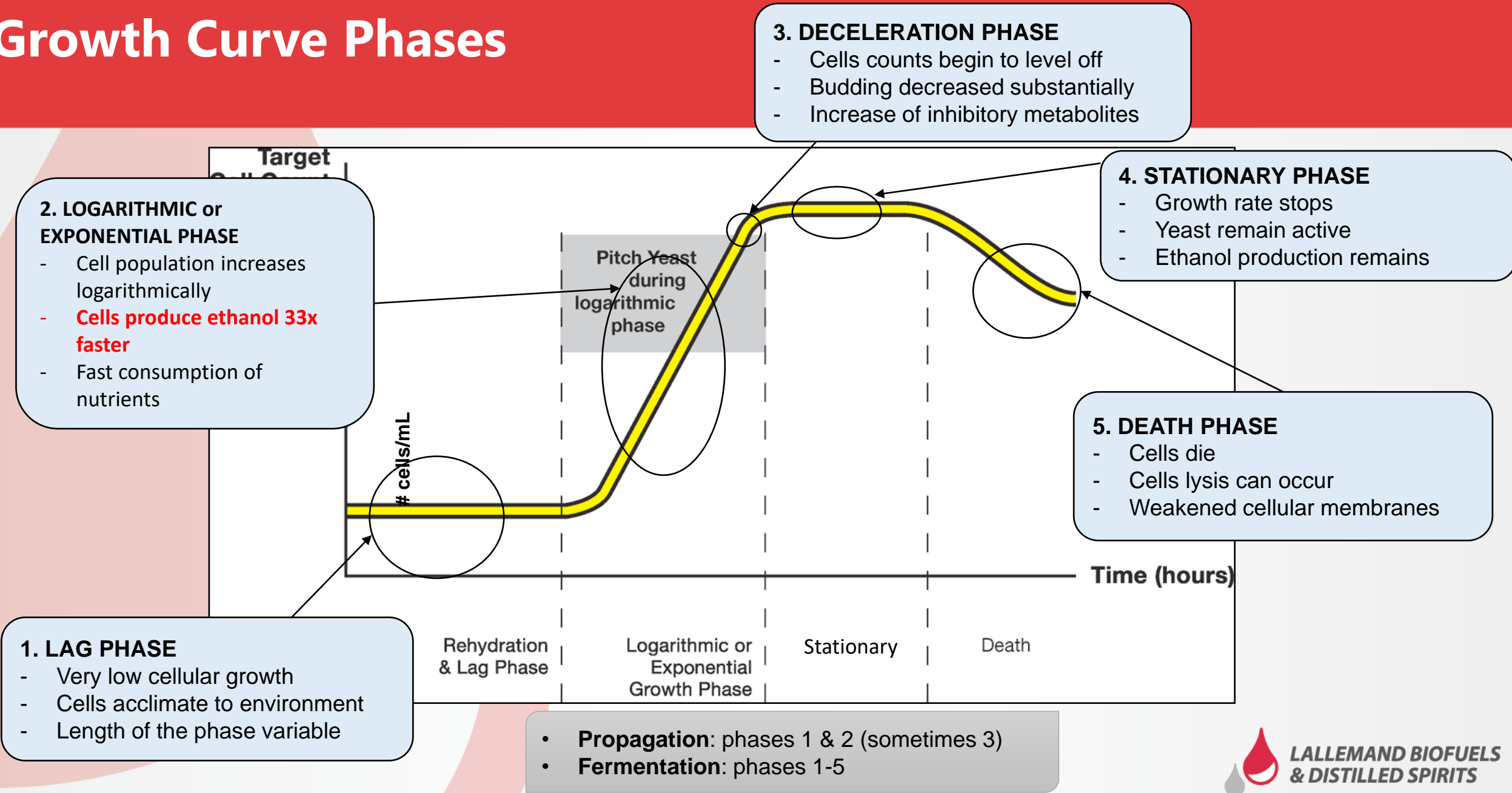


Definition and Purpose



- Definition
 - The process of increasing population of organisms by natural reproduction*
- Purpose of a yeast propagation
 - Rehydration, conditioning and yeast biomass increase
 - Yeast cells double every **90 minutes** (in ideal conditions)
 - A prop time of 6-10 hours will allow you to use **25% of your yeast input** (vs dry pitch)
- An effective propagation will:
 - Reduce lag phase
 - Increase fermentation kinetics and reduce fermentation time
 - Offer competitive inhibition

Growth Curve Phases



Oxygen Requirements

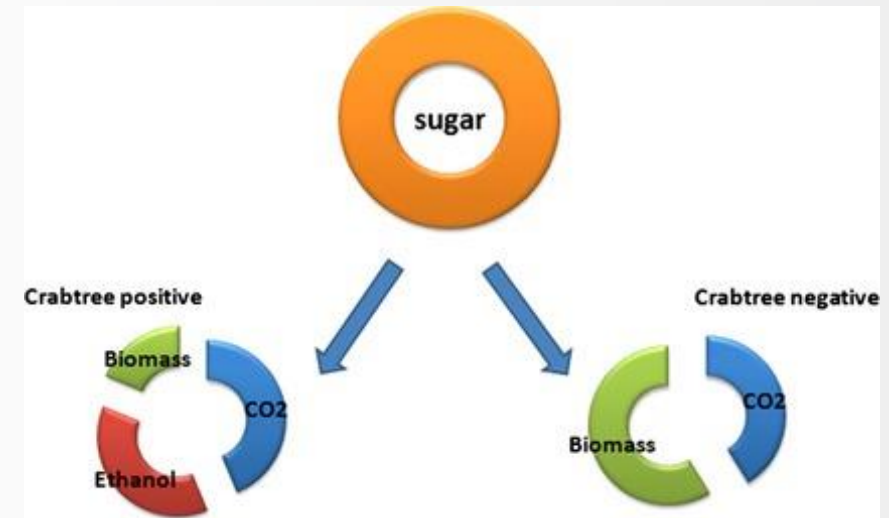
- Yeast propagation is an aerobic process – **providing proper aeration is essential**
 - Dissolved oxygen is introduced by air inductors or compressed air and spargers
 - In props, yeast expend energy to create biomass rather than ethanol

	Aerobic respiration	Anaerobic respiration
Oxygen required?	Yes	No
ATP yield	32 ATP	2 ATP
End products	CO ₂ and water	CO ₂ and ethanol

- **16x more energy** is generated during respiration per glucose molecule than fermentation

Nutritional Requirements: Carbon and Nitrogen

- Carbon source – **glucose**
 - **Glucoamylase** required for saccharification
 - Glucose levels of **~2%** at the beginning of propagation are required
 - Higher levels can induce yeast to produce ethanol through inhibition of oxygen consumption
- Nitrogen source – **urea**
 - Nitrogen is a **building block for protein** – target rate of 500 ppm nitrogen addition
 - Ammonia represents a good yeast assimilable nitrogen source during fermentation
 - Proteases and nutrient options are also often recommended



Dashko et al., 2014

Propagation vs. Fermentation

Respiration: Yeast energy production (biomass)

Fermentation: Ethanol production

Respiration



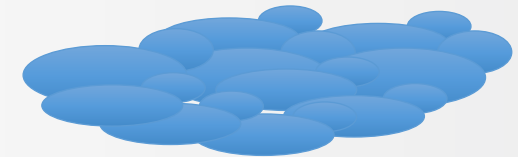
+ Sugar

O_2



H_2O

+ CO_2



Fermentation



+ Sugar

~~O_2~~



Ethanol

+ CO_2

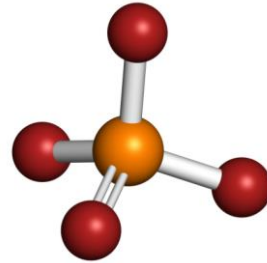


LALLEMAND BIOFUELS
& DISTILLED SPIRITS

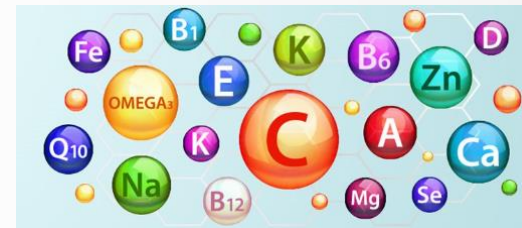
Other Requirements

- Nutritional:

Phosphate

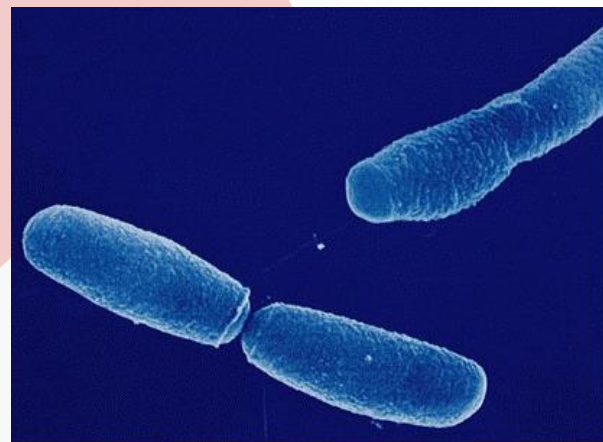


Vitamins & nutrients



- Antimicrobials:

- Target Gram Positives, Gram Negatives or broad spectrum



(a) Rod-shaped bacterium before penicillin.

SEM

1 μm



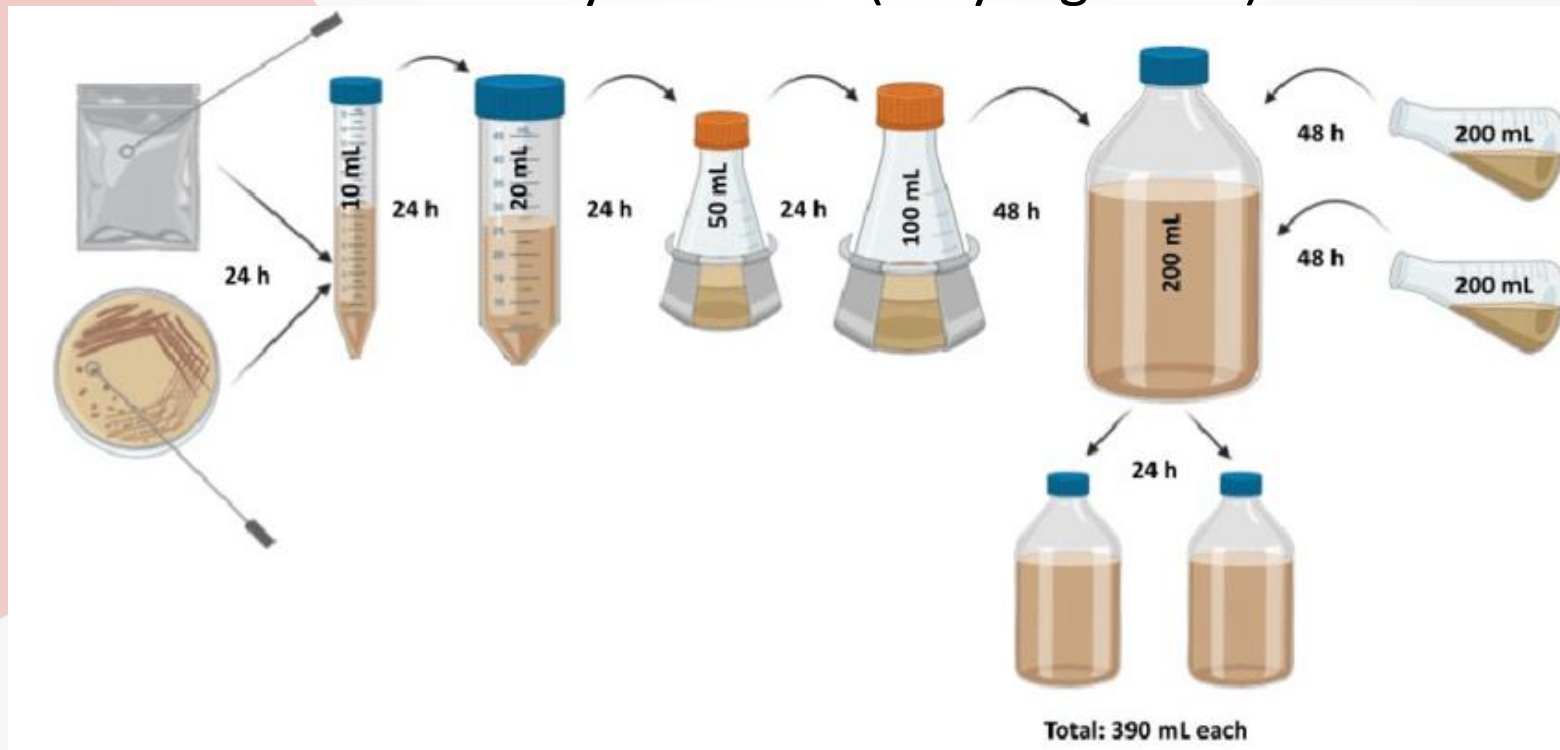
(b) The bacterial cell is lysing as penicillin weakens the cell wall.

SEM

1 μm

True Propagation

- True propagation is the process of manufacturing yeast for commercial use
 - Requires high concentration of dissolved oxygen and low glucose
 - Special equipment and experience required
 - True pure culture is not widely available (very high cost)



Biofuel Propagation

Batch

- Start every prop with fresh yeast
- CIP yeast prop between each fermenter addition
- Slight tendency for infection

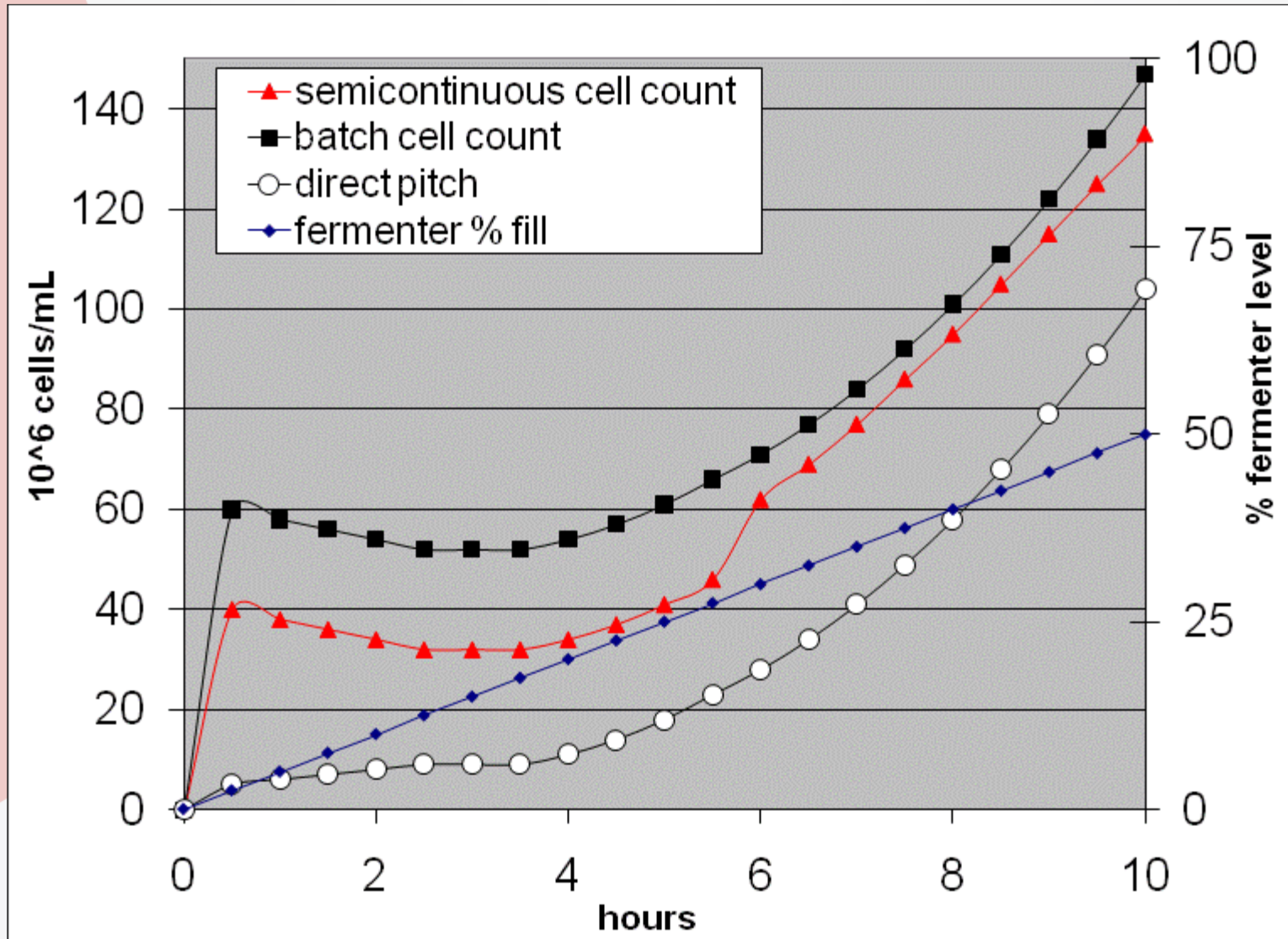
Continuous and Semi-continuous

- Retain same inoculum over longer periods of time
- Spoon feed nutrients continuously
- Continuous feed or “Slug” feed to fermenter
- Highest tendency for infection

Direct Pitch

- Yeast pitched directly to fermenter after hydration
- No prop necessary
- Low tendency for infection
- Longest lag phase

Yeast Count per Propagation Type



Biofuel Propagation

Theory:

- Start with smaller yeast inoculum
- Fill prop tank with dilute fermentation mash
- Increase cell mass/decrease lag time

Reality:

- Temperature and time not optimized
- Mash dilution & nutrition not always appreciated
- Not truly an aerobic process
- Increased infection potential
- Additional time and labor

Propagation Steps

Mash & Water is sent to the prop tank

Add antibiotic to the prop tank while yeast is hydrating

Send hydrated yeast to the prop tank

Add Nitrogen (150-300lbs dry urea)

Add recommended dosage of glucoamylase

Add Nutrients

Ensure adequate air is supplied to promote yeast growth

Propagate yeast up to 8 hours at 90-93°F

Propagation Targets

Timing

- Typically, 6.5 hrs to 8 hrs
- Prop profile

Count

- 225 to 325 (million cells/mL)

Viability

- 90% or greater

Budding

- 15% to 30%
- High margin of error

Ferm Level

- Enough to start circulating pump & dilute residual caustic

Propagation Pitfalls

- Condition 1. Not enough yeast
 - **Symptoms:** Low counts at prop transfer; Increased lag phase in fermentation; Bacteria proliferation, Less viability at the end of fermentation
- Condition 2. Improper CIP
 - **Symptoms of Caustic Residue:** High pH and sodium concentration; Elevated glycerol and reduced overall performance
 - **Symptoms of Infection:** Increased organic acids; Decrease in nutrients; Low cell mass and potential for ferm contamination
- Condition 3. Training and SOP
 - Instructions should be CLEAR and all personnel should be TRAINED to identify possible problems

Propagation Pitfalls: Condition 4. Improper Additions

Mixing yeast with antibiotics

- Testing up to 25 ppm
- Concentration: Too much of anything rule

Mixing yeast with glucoamylase

- Starting fermentation without proper nutrients

Mixing yeast with protease

- Yeast are made of 40 - 45% protein

Mixing yeast with urea

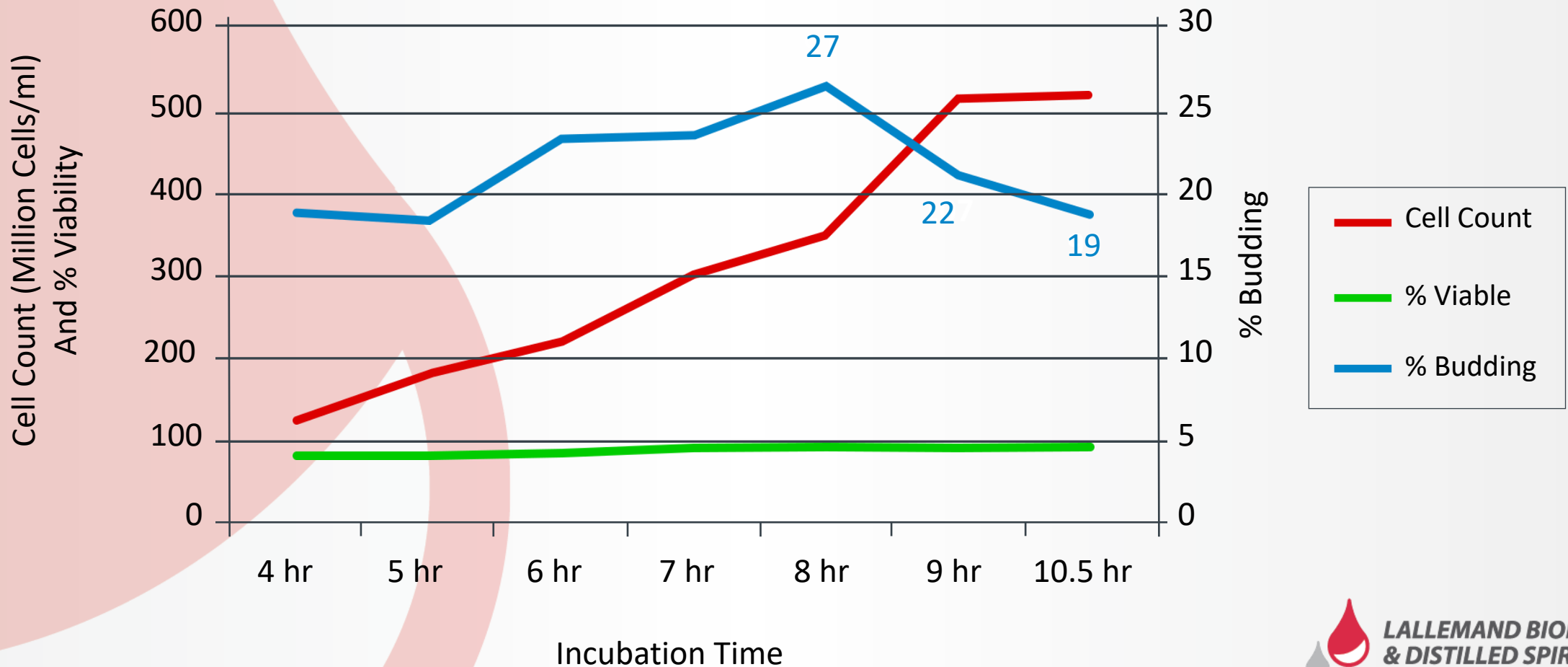
- Too much of anything rule

Getting additions to the prop

- Antibiotics clumpy
- Variant amounts of GA can make a big difference

Propagation Optimization: Prop Profiling

Yeast Growth Curve



Propagation Optimization Considerations

- Most plants have been operating for 10+ years with designs even older
 - Technology has come a long way since start-up
- Industry has done a great job optimizing their process
 - Denatured Ethanol Yields 3.0+ gal/bu
 - Energy Efficiencies
 - Carbon Intensity Score Reduction
 - Coproduct Diversification
- Technology providers offered upgrades and “bolt-ons”
- Yeast and enzyme innovation

Yeast Propagation Optimization: An Engineering Case Study

- Start-from-scratch design of yeast prop between Homeland Energy Solutions and LBDS
- **Fish bowl concept – 30,000 gal tank**
- **Plentiful oxygen supply**
 - Dedicated system
 - Filtered and cooled
 - 4 sparger design
 - Dissolved oxygen probe on each prop
 - Starts out saturated > 4000 ppb
 - End of propagation ~ 7 hours (50 – 70 ppb)



Yeast Propagation Optimization: An Engineering Case Study

- **1 year payback on \$3M investment**
 - Reduction in yeast cost/gallon
 - Reduction in other fermentation ingredients
- **Ethanol Producer 2019 Collaboration of the Year Award**





Thank you!

Any Questions?