

# VALORIZATION OF HOP BIOMASS: MOLECULAR CHARACTERIZATION AND MILD HYDROTHERMAL EXTRACTION BY LACCASE-PRETREATMENT OF HEMICELLULOSE

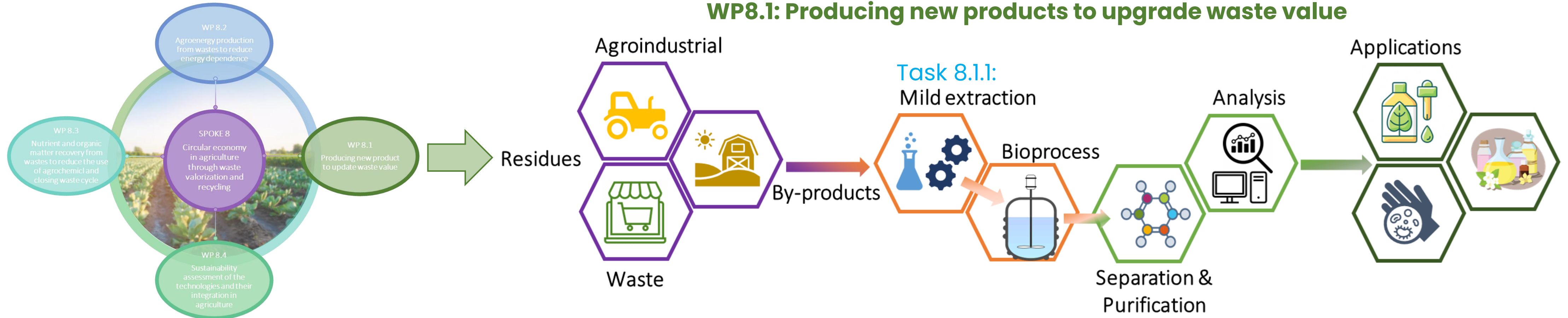
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## SPOKE 8, WP 8.1, Task 8.1.1.



## INTRODUCTION

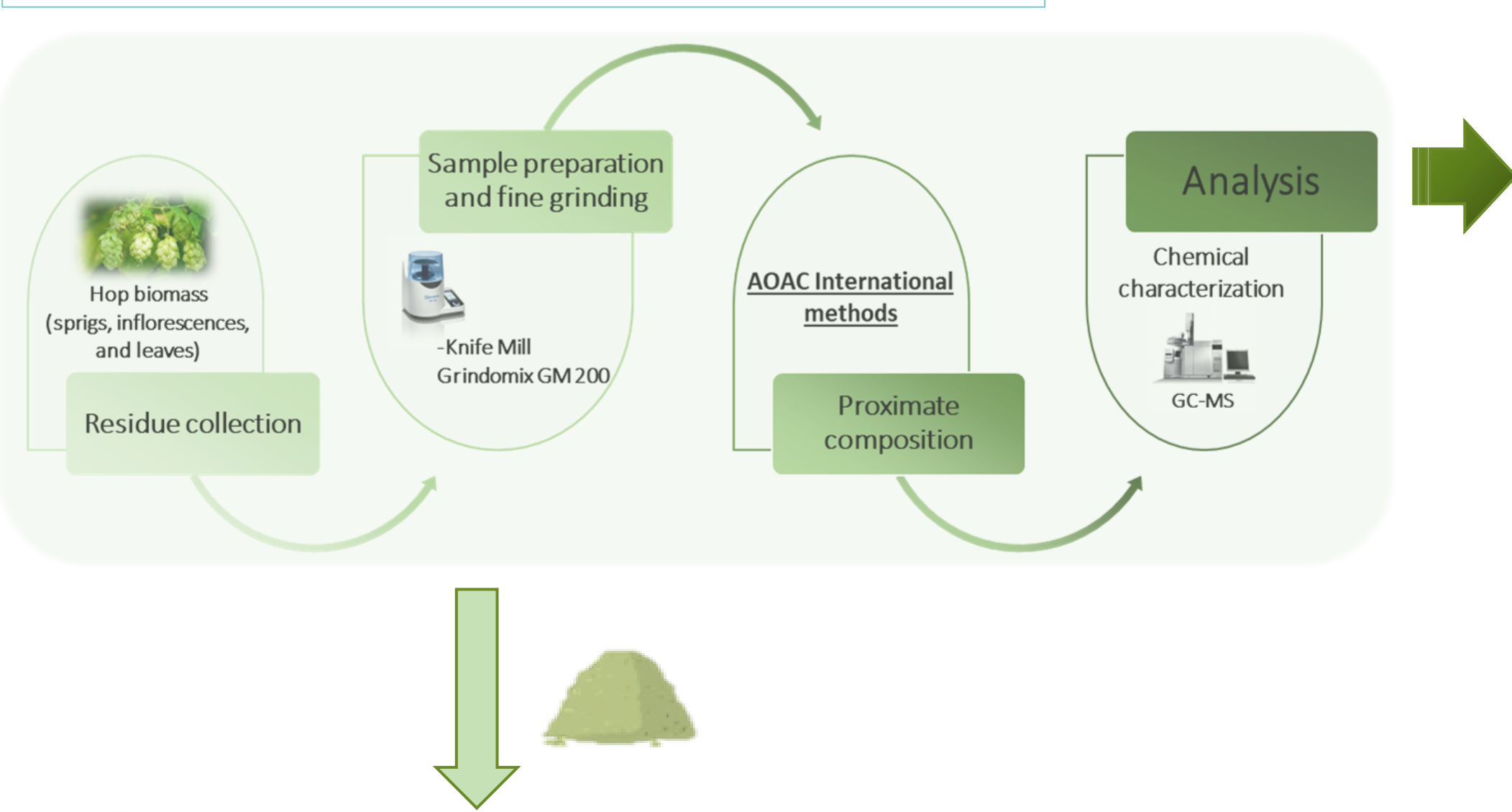
- Food industry generates huge amounts of lignocellulosic biomasses<sup>1</sup> → fibers sources.
- Conventional fibers extraction processes involve strong conditions: high temperature, pressures, strong acids/basis<sup>2</sup> → degradation compounds (not food-grade). Notably, hemicellulose was not extractable at 125°C (at least 150°C)<sup>1</sup>.
- Multiple purification steps are required → high costs.
- Pretreatments to disrupt the vegetable matrix are needed.

**Selected matrix for the study:** hop sprigs, inflorescences, and leaves.

**OBJECTIVES:** to recover hemicellulose and other fiber fractions from lignocellulosic biomasses under mild conditions, using biotechnological pre-treatment to facilitate the degradation of the lignocellulose matrix.

**METODOLOGY:** the extraction protocol involve enzymatic pretreatment to disrupt the vegetable matrix. The enzyme employed is laccase from *Aspergillus sp.* Research activities include the chemical and molecular characterization using advanced techniques (GC-MS and <sup>1</sup>HNMR) before and after the extraction procedures.

## EXPERIMENTAL



### PROXIMATE COMPOSITION AND MOLECULAR CHARACTERIZATION OF HOP BIOMASS

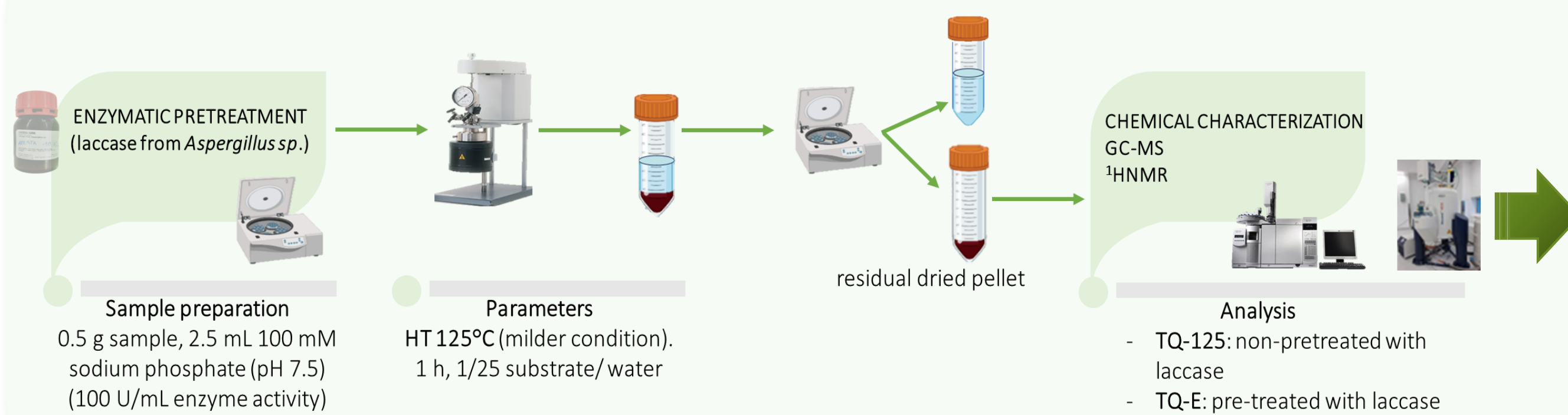
Compound	Proximate Composition(% DM)
Fat	8.8±0.2
Ash	12.4±0.2
Protein	15.2±0.2
Total dietary fibres	63.5±0.5
Insoluble fibres (IDF)	53.2±0.9
Soluble fibres (SDF)	10.3±0.5
Moisture (%)	68.0±0.2

The insoluble fibres of hop biomass is composed by lignin (72±1%), followed by 16±1% of cellulose and 12±1% of hemicellulose.

### DIETARY FIBRE COMPOSITION (GC-MS)

Compounds	SDF rel %	Hemicellulose rel %
Monosaccharides		
Arabinose	7±1	19.1±0.2
Rhamnose	5.6±0.8	12.4±0.5
Ribose	0.14±0.03	-
Fucose	0.36±0.01	2.7±0.2
Xylose	1.7±0.2	20.39±0.01
Mannose	31±4	5.40±0.03
Fructose	-	-
Galactose	26±2	19±1
Glucose	13±1	17.4±0.9
Galacturonic Acid	15±1	-
Disaccharides	-	3.33±0.79

### LACCASE PRETREATMENT AND HYDROTHERMAL EXTRACTION PROTOCOL OF HEMICELLULOSE



Sample	DEGRADATION COMPOUNDS AND TOTAL SUGARS (mg/g sample <sup>1</sup> )					
	Acetic acid	Acetyl	Methanol	Formic acid	Lactic acid	Total sugars (as xylose)
TQ-E	3.3±0.2	1.9±0.2	1.7±0.4	1.0±0.3	7.3±0.9	44±3*
TQ-125	3.4±0.2	1.8±0.1	1.8±0.4	0.9±0.2	7±2	35±2

<sup>1</sup> Values are mean of three replicates.  
\* p < 0.05, T-test

% Acetylation		% Methylation	
TQ-E	TQ-125	TQ-E	TQ-125
15±3	18±1	18±3	24±5

**Laccase pre-treatment, followed by HT at 125°C, significantly increased the polysaccharides extraction yields (44±3%) compared to the control at the same T°C.**

## FUTURE WORK AND REFERENCES

### PLANNED ACTIVITIES

- GC-MS monosaccharide distribution of extracted hemicellulose (*in progress*).
- Comprehensive data elaboration in order to optimize hemicellulose extraction protocol.
- Investigation on microorganism producers of enzymes (i.e., laccase) to evaluate novel biotechnological approaches for hemicellulose degradation.

### REFERENCES

1. Fuso A, Viscusi P, Righetti L, Pedrazzani C, Rosso G, Manera I, Rosso F, Caligiani A. Hazelnut (*Corylus avellana* L.) shells as a potential source of dietary fibre: impact of hydrothermal treatment temperature on fibre structure and degradation compounds. *Science of Food and Agriculture*. 2023, 103: 7569-7579.
2. Delidovich I, Leonhard K, Palkovits R. Cellulose and hemicellulose valorisation: an integrated challenge of catalysis and reaction engineering. *Energy and Environmental Science*. 2014; 7, 2803-2830.