

TABLE OF CONTENTS

	Page
ACKNOWLEDGEMENT	iii
ABSTRACT IN ENGLISH	iv
ABSTRACT IN THAI	vi
LIST OF TABLES	xiii
LIST OF FIGURES	xviii
ABBREVIATIONS AND SYMBOLS	xix
CHAPTER 1 INTRODUCTION	1
CHAPTER 2 LITERATURE REVIEW	3
2.1 Longan	3
2.2 Compositions of longan	7
2.3 Cellulose, hemicellulose, pectin and starch	10
2.3.1 Cellulose	10
2.3.2 Hemicellulose	11
2.3.3 Pectin	12
2.3.4 Starch	13
2.4 Cellulase, hemicellulase, pectinase and amylase	14
2.4.1 Cellulase	14
2.4.2 Hemicellulase	15
2.4.3 Pectinase	16
2.4.4 Amylase	17
2.5 Ethanol	20
2.5.1 Ethanol definition, utilization and production	20
2.5.2 Ethanol Fermentation	21
2.6 Ethanol Production from Agricultural Wastes	25
2.7 Pretreatment of Agricultural Wastes	27

2.7.1	Physical pretreatment	28
2.7.2	Acid hydrolysis	28
2.7.2.1	Concentrated acid	28
2.7.2.2	Diluted acid	30
2.7.3	Enzymatic Hydrolysis	31
2.7.4	Microbial Pretreatment	31
2.8	<i>Aspergillus niger</i>	35
2.9	<i>Aspergillus foetidus</i>	36
2.10	<i>Trichoderma reesei</i>	37

CHAPTER 3 MATERIALS AND METHODS

3.1	Materials	38
3.1.1	Sugar depleted dried longan	38
3.1.2	Microorganisms	38
3.1.2.1	Spore suspension preparation	38
3.1.2.2	Yeast cell suspension preparation	39
3.1.3	Culture medium	39
3.1.4	Chemical reagents	39
3.1.5	Equipments	40
3.2	Methods	41
3.2.1	Determination of sugar depleted dried longan composition	41
3.2.1.1	Cellulose and hemicelluloses determination	41
3.2.1.2	Lignin determination	42
3.2.1.3	Pectin determination	43
3.2.1.4	Starch determination	43
3.2.2	Substrate preparation	44
3.2.3	Solid state fermentation	44

3.2.4	Sample extraction for enzyme and reducing sugar analysis	45
3.2.5	Sample extraction for ethanol production	45
3.2.6	Yeast inoculum preparation	45
3.2.7	Ethanol production	46
3.2.7.1	Control condition of ethanol production	46
3.2.7.3	Comparison of different fungal strains extracts on ethanol production	46
3.2.7.4	Comparison of pH adjustment of the extract on ethanol production	47
3.2.7.5	Comparison of sterilization of the extract by autoclaving on ethanol production	47
3.2.8	Analysis	47
3.2.8.1	Reducing sugar analysis	47
3.2.8.2	Enzyme activities analysis	48
3.2.8.3	Determination of cells density of <i>S. cerevisiae</i> and DCW	48
3.2.8.4	Sugar and ethanol analyses	49
3.2.8.5	Formulas for estimation of kinetic parameters	50

CHAPTER 4 RESULTS 52

4.1	Component of sugar depleted dried longan	52
4.2	Enzyme activities from fungal fermentation	53
4.3	Screening of 5 strains of fungi for maximum reducing sugar production	57
4.4	Ethanol production from fungal treatment extract	59

4.5	Comparison of sterilized and non-sterilized extract on ethanol production	65
4.6	Comparison of pH adjustment of the extract on ethanol production	69
CHAPTER 5 DISCUSSIONS		
5.1	Components of sugar depleted dried longan	74
5.2	Enzyme activities from fungal fermentation	75
5.3	Screening of 5 strains of fungi for maximum reducing sugar production	77
5.4	Ethanol production from fungal treatment extract	79
5.5	Comparison of sterilization of the extract by autoclaving on ethanol production	84
5.6	Comparison of pH adjustment of the extract on ethanol production	85
CHAPTER 6 CONCLUSIONS		86
REFERENCES		87
APPENDICES		111
APPENDIX A		112
APPENDIX B		113
APPENDIX C		116
APPENDIX D		118
APPENDIX E		119
APPENDIX F		121
APPENDIX G		126
APPENDIX H		127
APPENDIX I		131
CURRICULUM VITAE		139

LIST OF TABLES

Table	Page
2.1 Production of longan in 2005 – 2007	4
2.2 Longan trading	5
2.3 Chemical components and nutrients of fresh and dried longan	8
2.4 Fruit cell wall composition in g/kg fresh matter	9
2.5 Total starch content in some seed fruit	13
2.6 Microbial enzymes that are classified as amylases	19
2.7 Yeast species which produce ethanol as the main fermentation product	22
2.8 Sugar content in some lignocellulosic materials	26
2.9 Processing of pretreatment from different raw materials	27
2.10 Yields of bioethanol by concentrated sulfuric acid hydrolysis from cornstalk	29
2.11 Microbial pretreatment of agricultural wastes	32
2.12 Fungal pretreatment on hydrolysis of paddy straw, wheat straw and sugarcane bagasse	33
2.13 Comparison of Dilute-acid hydrolysis, concentrated-acid hydrolysis, enzymatic hydrolysis and microbial pretreatment	35
4.1 Amount of sugar in sugar depleted dried longan	52
4.2 Chemical composition of sugar depleted dried longan (% dry weight basis)	53
4.3 Maximum cellulase, xylanase, mannanase, pectinase and amylase activity of 5 strains of fungi	56
4.4 Maximum reducing sugar obtained from fungal fermentation	58

- 4.5 Comparison of the specific growth rate (μ) and the maximum DCW of *S. cerevisiae* TISTR 5606 in YMB, glucose solution, SDDL (no treatment) extract, *A. foetidus* TISTR 3461 extract and *A. niger* TISTR 3089 extract 60
- 4.6 Comparison of the maximum rate of glucose consumption (r_{smax}) and the maximum specific rate of glucose consumption (q_{smax}) of *S. cerevisiae* TISTR 5606 in YMB, glucose solution, SDDL (no treatment) extract, *A. foetidus* TISTR 3461 extract and *A. niger* TISTR 3089 extract 62
- 4.7 Comparison of the maximum rate of ethanol production (r_{pmax}), maximum specific rate of ethanol production (q_{pmax}) and the maximum ethanol production of *S. cerevisiae* TISTR 5606 in YMB, glucose solution, SDDL (no treatment) extract, *A. foetidus* TISTR 3461 extract and *A. niger* TISTR 3089 extract 64
- 4.8 The ethanol production yield ($Y_{P/S}$) of *S. cerevisiae* TISTR 5606 in YMB, glucose solution, SDDL (not hydrolyzed by fungi) extract, *A. foetidus* TISTR 3461 extract and *A. niger* TISTR 3089 extract 65
- 4.9 Comparison of the maximum ethanol production and glucose consumption of *S. cerevisiae* TISTR 5606 in the sterile and non-sterile extracts from *A. foetidus* TISTR 3461 cultured in SDDL 66
- 4.10 The ethanol production yield ($Y_{P/S}$) of *S. cerevisiae* TISTR 5606 in the sterile and non-sterile extracts from *A. foetidus* TISTR 3461 cultured in SDDL 67
- 4.11 Comparison of the maximum ethanol production and glucose consumption of *S. cerevisiae* TISTR 5606 in the sterile and non-sterile extracts from *A. niger* TISTR 3089 cultured in SDDL 68

4.12	The ethanol production yield ($Y_{P/S}$) of <i>S. cerevisiae</i> TISTR 5606 in the sterile and non-sterile extracts from <i>A. niger</i> TISTR 3089 cultured in SDDL	69
4.13	Comparison of the maximum ethanol production and glucose consumption of <i>S. cerevisiae</i> TISTR 5606 in the extracts with and without pH-adjustment from <i>A. foetidus</i> TISTR 3461 cultured in SDDL	71
4.14	The ethanol production yield ($Y_{P/S}$) of <i>S. cerevisiae</i> TISTR 5606 in the pH-adjusted and no pH adjustment extract from <i>A. foetidus</i> TISTR 3461 cultured in SDDL	71
4.15	Comparison of the maximum ethanol production and glucose consumption of <i>S. cerevisiae</i> TISTR 5606 in the extracts with and without pH-adjustment from <i>A. niger</i> TISTR 3089 cultured in SDDL	73
4.16	The ethanol production yield ($Y_{P/S}$) of <i>S. cerevisiae</i> TISTR 5606 in the pH-adjusted extract from <i>A. niger</i> TISTR 3089 cultured in SDDL	73
5.1	Comparison of fermentable reducing sugar and non-fermentable reducing sugar content in fungal extracts	80
D.1	Reducing sugar concentration from fungal treatment	118
F.1	Cellulase activities from fungal cultures	121
F.2	Xylanase activities from fungal cultures	122
F.3	Mannanase activities from fungal cultures	123
F.4	Pectinase activities from fungal cultures	124
F.5	Amylase activities from fungal cultures	125
I.1	Dried cell weight	131
I.2	Fermentable reducing sugar	132
I.3	Glucose concentration	133
I.4	Ethanol concentration	134

I.5	Glucose concentration from the results of sterilized extract and non-sterilized extract	135
I.6	Ethanol concentration from the results of sterilized extract and non-sterilized extract	136
I.7	Glucose concentration from the results of the extract with and without pH-adjusted	137
I.8	Ethanol concentration from the results of the extract with and without pH-adjusted	138

LIST OF FIGURES

Figure		Page
2.1	Cellulose chains showing the β -1,4-linked glucose residues rotated through 180° with respect to their neighbors in the chain	10
2.2	Tentative structure of galactoglucomannan	11
2.3	Model of pectin smooth regions (SR) and hairy regions (HR) model	12
2.4	Pectin main chain structure and enzymes involved in degradation	16
2.5	World tendencies of ethanol production from 2005 - 2012	21
2.6	The Embden-Meyerhof pathway of alcohol fermentation in yeast (<i>Saccharomyces</i> spp.)	24
2.7	Lignocellulosic ethanol bioprocesses	26
2.8	Phialide of <i>A. foetidus</i>	36
4.1	Cellulase activity during 10 days cultivation	54
4.2	Xylanase activity during 10 days cultivation	54
4.3	Mannanase activity during 10 days cultivation	55
4.4	Pectinase activity during 10 days cultivation	55
4.5	Amylase activity during 10 days cultivation	56
4.6	Reducing sugar during 10 days cultivation	58
4.7	Dried cell weight (DCW) of <i>S. cerevisiae</i> TISTR 5606 in YMB, glucose solution, SDDL without fungal treatment extract with glucose, <i>A. foetidus</i> TISTR 3461 extract and <i>A. niger</i> TISTR 3089 extract.	60
4.8	Fermentable reducing sugar of <i>S. cerevisiae</i> TISTR 5606 in YMB, glucose solution, SDDL without fungal treatment extract with glucose, <i>A. foetidus</i> TISTR 3461 extract and <i>A. niger</i> TISTR 3089 extract	61
4.9	Glucose consumption of <i>S. cerevisiae</i> TISTR 5606 in YMB, glucose solution, SDDL without fungal treatment extract with glucose, <i>A. foetidus</i> TISTR 3461 extract and <i>A. niger</i> TISTR 3089 extract	62

4.10	Ethanol production of <i>S. cerevisiae</i> TISTR 5606 in YMB, glucose solution, SDDL without fungal treatment extract with glucose, <i>A. foetidus</i> TISTR 3461 extract and <i>A. niger</i> TISTR 3089 extract	63
4.11	Glucose consumption and ethanol production of <i>S. cerevisiae</i> TISTR 5606 in the sterile and non-sterile extracts from <i>A. foetidus</i> TISTR 3461 cultured in SDDL	66
4.12	Glucose consumption and ethanol production profile of <i>S. cerevisiae</i> TISTR 5606 in the sterile and non-sterile extracts from <i>A. niger</i> TISTR 3089 cultured in SDDL	68
4.13	Glucose consumption and ethanol production of <i>S. cerevisiae</i> TISTR 5606 in the extract with and without pH adjustment from <i>A. foetidus</i> TISTR 3461 cultured in sugar depleted dried longan	70
4.14	Glucose consumption and ethanol production of <i>S. cerevisiae</i> TISTR 5606 in the pH-adjusted extract from <i>A. niger</i> TISTR 3089 cultured in sugar depleted dried longan	72
5.1	Chromatogram from <i>A. niger</i> TISTR 3089 extract before and after <i>S. cerevisiae</i> TISTR 5606 fermentation	80
5.2	Chromatogram of glucose and galacturonic acid	81
B.1	Glucose standard curve for DNS method	114
B.2	Xylose standard curve for DNS method	114
B.3	Mannose standard curve for DNS method	115
B.4	Galacturonic acid standard curve for DNS method	115
C.1	Starch standard curve for DNS method	116
G.1	Standard curve of dried cell weight	126
H.1	Glucose standard curve for HPLC analysis	128
H.2	Sucrose standard curve for HPLC analysis	128
H.3	Fructose standard curve for HPLC analysis	129
H.4	Ethanol standard curve for HPLC analysis	129

ABBREVIATION AND SYMBOLS

°C	degree Celsius
g	gram
g	gravity
g/g	gram per gram
g/g/h	gram per gram per hour
g/h	gram per hour
g/kg	gram per kilogram
g/l	gram per liter
g/l/h	gram per liter per hour
h	hour(s)
h ⁻¹	per hour
kg	kilogram
l	liter
M	molar
mg	milligram
mg/g	milligram per gram
mg/l	milligram per liter
min	minute
ml	milliliter
ml/min	milliliter per minute
mM	millimolar
mm	millimeter
nm	nanometer
ppm	parts per million
psi	pound-force per square inch
U/ml	unit per milliliter
U/gds	unit per gram dried substrate
v/v	volume per volume



v/w

volume per weight

w/w

weight per weight

%

percent

ลิขสิทธิ์มหาวิทยาลัยเชียงใหม่

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