



RECOVERY OF OLIVE MILL WASTEWATER POLYPHENOLS THROUGH LIQUID-SOLID EXTRACTION

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INTRODUCTION

POSSIBLE INDUSTRIAL EXPLOITATION OF POLYPHENOLS

Food industry (conservation and dietary supplements) ⁽¹⁾

Cosmetic ⁽²⁾

Human health ⁽³⁾

reduction of the oxidation of Low-Density Lipoprotein (LDL) (risk factor for arteriosclerosis);
reduction of Leukotriene B4 production ⇒ decreasing of inflammation processes;
reduction in DNA oxidation and in the growth of cancer masses.

1) De Leonardis et al. (2007) *Food Chem.* 100: 998-1004; Soni et al. (2006) *Food and Chem. Toxicol.* 44: 903-915.

2) Hepstein (2009) *Clinics in dermatology* 27: 475-478.

3) Léger et al. (2000) *J. Agric. Food Chem.* 48: 5061-5067; Kohyama et al. (1997) *Biosci. Biotechnol. Biochem.* 61: 347-350; Cicerale et al. (2009) *Critical Rev. in Food Sci. and Nutrition.* 49: 218-236; D'Angelo et al. (2005) *Free Radical Biol. Med.* 38: 908-919.

INTRODUCTION

PROPOSED TECHNOLOGIES FOR POLYPHENOL RECOVERY

- 1) Membrane processes ⁽¹⁾
- 2) Liquid-liquid extraction ⁽²⁾, eventually improved by the employment of surfactants ⁽³⁾
- 3) **Liquid-solid (LS) extraction**

Objective: wastewater decontamination \Rightarrow low cost unselective solid phases
(e.g.: olive pomaces ⁽⁴⁾; granular activated carbon ⁽⁵⁾)

phenols recovery \Rightarrow selective adsorption process is needed ⁽⁶⁾

1) Fiorentino et al. (2003) *J. Agric. Food Chem.* 51: 1005–1009

2) De Leonardis et al. (2008) *Eur Food Res Technol*, 226 653–659. 3) De Marco et al. (2007) *Food Chem.*, 104: 858–867.

4) Stasinakis et al. (2008) *J. Haz. Mat.* 160: 408–413;

5) El-Shafey et al. (2005) *Sep. Sci. Technol.* 40: 2841–2869; Azzam et al. (2004) *J. Env. Sci. Health Part A - 39: 269–280*

6) Agalias et al. (2007) *J. Agric. Food Chem.* 55: 2671–2676

AIM OF THE RESEARCH

To define the adsorption and desorption features of resins having different physical properties towards:

1. the **whole phenolic fraction**;
2. the single **low-molecular weight phenols**

occurring in **two OMWs** collected from different Italian regions.

A special attention was devoted on the evaluation of the performances of the LS extraction process by employing a **non-toxic solvent** as the desorbing phase.

MATERIALS & METHODS

RESINS EMPLOYED: Main physical properties

<i>Resin</i>	<i>Matrix</i>	<i>Particle diameter</i>	<i>Surface area</i> ($m^2 g^{-1}$)	<i>Average pore diameter</i> (Å)	<i>Polarity</i>
XAD7	acrylic ester	20-60 (mesh)	450	n.a.*	Weakly polar
XAD16	polystyrene	20-60 (mesh)	800	100	Non polar
IRA96	polystyrene-divinylbenzene (polyamine functional group)	16-50 (mesh)	n.a.*	n.a.*	Polar
ENV+	polystyrene-divinylbenzene	90 (μm)	1000	800	Non polar

n.a. = not available

MATERIALS & METHODS

RESINS EMPLOYED:

..why?

XAD16 (non-polar polystyrene-based resin) was already used in efficient processes dedicated to the recovery of polyphenols from **synthetic solutions**⁽¹⁾ and from an **OMW**⁽²⁾

XAD7 (weakly-polar acrylate-based resin) was used in parallel with XAD16 with lower performances⁽²⁾; however, it was successfully employed in the extraction of polyphenols from **grape pomace**⁽³⁾

IRA96 (polar styrene-divinylbenzene-based resin) contains polyamine groups responsible for its polarity;

ENV+ (non-polar hydroxylated polystyrene-divinylbenzene resin) was suggested for the adsorption from water phases of polar and weakly polar compounds, such as polyphenols are.

1) Bretag et al. (2009) *Eur. Food Res. Technol.* 228: 985-999; Kammerer et al. (2010) *J Food Eng.* 96: 544-554

2) Agalias et al. (2007) *J. Agric. Food Chem.* 55: 2671-2676

3) Gómez-Plazaet al. (2006) *Food Chem.* 97: 87-94.

MATERIALS & METHODS

EXPERIMENTAL APPROACH: ADSORPTION

50 mL glass bottles

0.7 g (dry weight) of resin

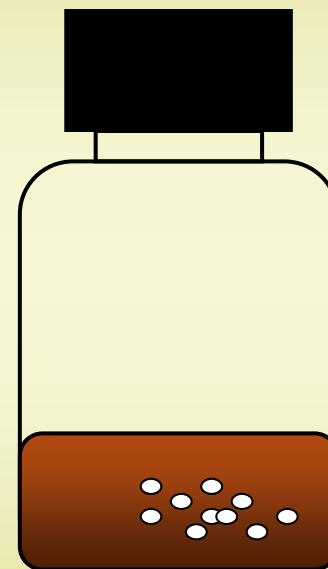
10 ml of liquid phase (OMW or synthetic solution)

Adsorption conditions:

180 rpm

Room temperature

1 h



Adsorption ratio (**A**): $A = (C_0 - C_{eq}) / C_0 * 100$

MATERIALS & METHODS

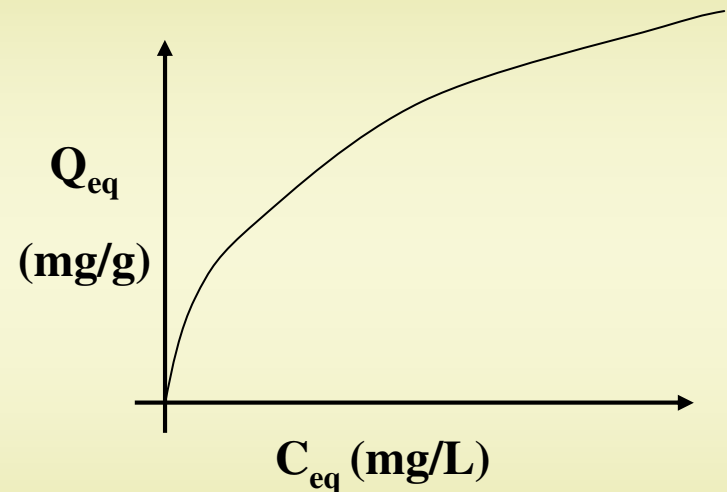
EXPERIMENTAL APPROACH: ADSORPTION ISOTHERMS

Q_{eq} = adsorbate in the solid phase at equilibrium

$$Q_{eq} = (C_0 - C_{eq}) * V_0 / W$$

C_{eq} = concentration at equilibrium

W = resin dry weight



liquid phase dilutions: **100%, 50%, 20%, 10%, 5%**

Langmuir model:

$$Q_{eq} = Q_{max} * C_{eq} / (1 + K C_{eq})$$

Freundlich model:

$$Q_{eq} = K * C_{eq}^{(1/n)}$$

MATERIALS & METHODS

EXPERIMENTAL APPROACH: DESORPTION

Solvents employed in the desorption experiments:

Water

Methanol

Ethanol

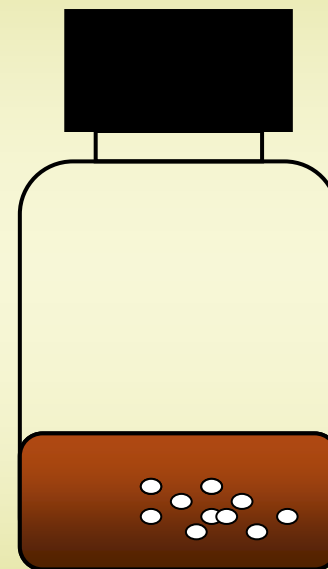
Acidified ethanol (0.5% HCl)

Desorption conditions:

180 rpm

Room temperature

1.5 h



Desorption ratio (**D**):

$$D = (C_d * V_d) / ((C_0 - C_{eq}) * V_0) * 100$$

MATERIALS & METHODS

EXPERIMENTAL APPROACH: OVERALL PRODUCTIVITY

$$P = A * D_{ov} / 100$$

MAIN RESEARCH EVIDENCES

The employment of liquid-solid extraction procedures appears a feasible option for the recovery of polyphenols from OMWs.

ENV+ resin gave rise to the best overall process productivities.

Acidified ethanol allowed higher desorption ratios of total polyphenols, while the solvent through which low-aromatic weight phenols were more efficiently desorbed depended on the nature of such compounds. In particular, higher amounts of more polar phenols (and among them of **hydroxytyrosol**) were generally recovered by using **ethanol** as the desorbing phase.

OMW itself appeared to be a parameter able to influence the whole process performances.

POSSIBLE FURTHER INVESTIGATIONS

Solid phase amount optimization

Antioxidant activity test

Resin/solvent regeneration