



Abstract

- Prebiotics are interesting compounds able to modulate the gut microbiota by inducing the growth/activity of beneficial bacteria in the GI tract, while inhibiting pathogens
- Xylooligosaccharides (XOS) are the only prebiotics that can be produced from lignocellulosic biomass, e.g., from inexpensive, abundant and renewable agro-residues, which is encouraging to the food ingredient industries
- Using coffee agro-industry residues for XOS production through a sustainable process is aligned with the concept of circular economy
- In this work, the potential microbial production of XOS from coffee silver skin (CSS) and CSS pellets (CP) was evaluated, using one-pot fermentation and a recombinant *Bacillus subtilis* 3610. Previously, this strain was genetically modified to express the xylanase gene (*xyn2*) from *Trichoderma reesei* (*B. subtilis_xyn2*)
- CP presented the highest potential for XOS production. After process optimization, the highest reducing sugars yield (Y_{RS}), 63 ± 3 mg.g_{CP}⁻¹, was achieved at 8 h, 45 °C, pH 7.0 and 10 g.L⁻¹ of CP
- One-pot fermentation proved to be a promising and advantageous strategy for XOS production from CP, as compared to the use of commercial enzymes
- This work provides important insights for novel bioprocess integration approaches using agro-residues towards production cost reduction



Valorization of coffee agro-industry residues for prebiotic production by one-pot fermentation

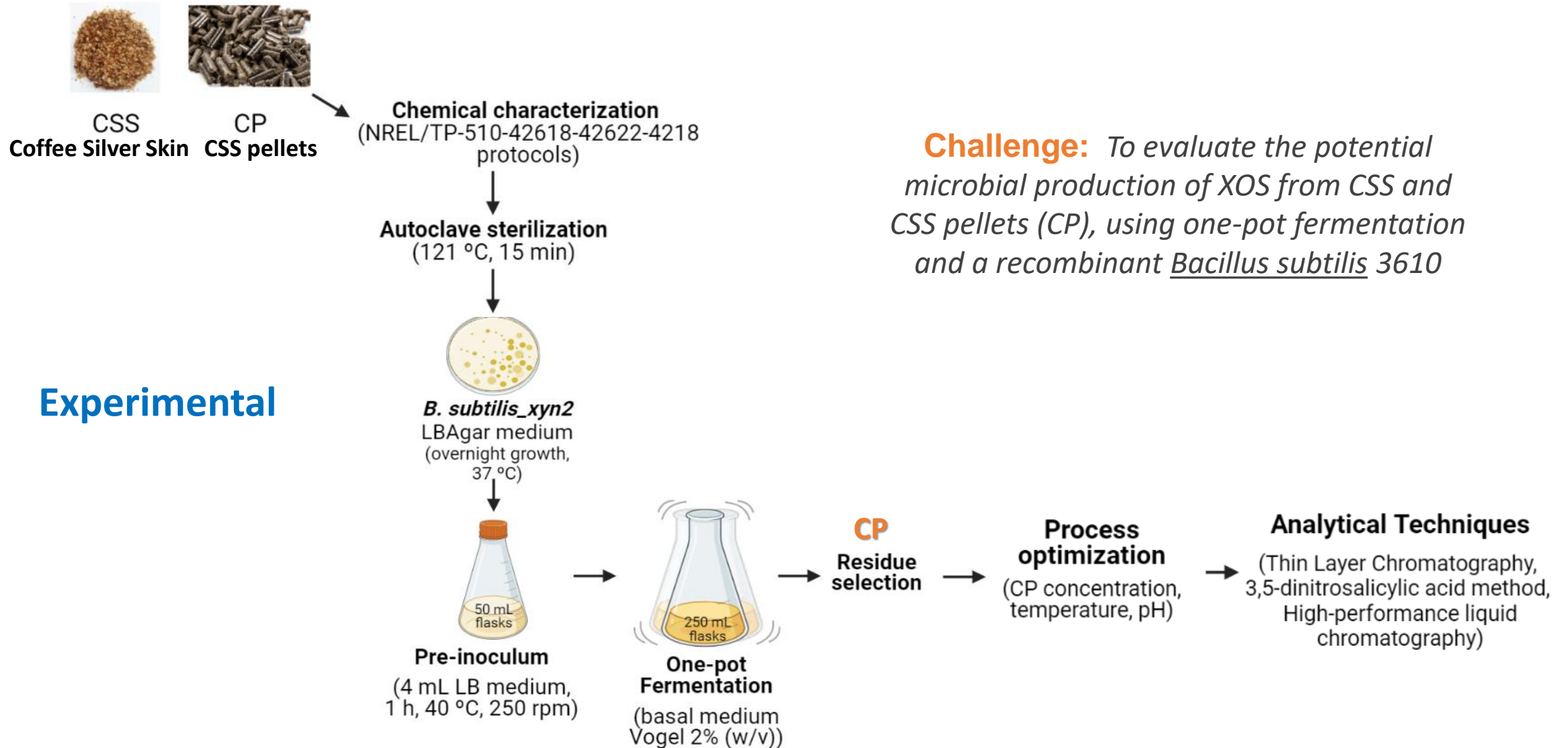
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Challenge: To evaluate the potential microbial production of XOS from CSS and CSS pellets (CP), using one-pot fermentation and a recombinant *Bacillus subtilis* 3610



Results

Table 1 – Chemical characterization of Coffee Silver Skin (CSS) and CSS pellets (CP) in dry weight % (w/w)

% (w/w)	CSS	CP
Acid Soluble Lignin	4.2 ± 0.6	4.85 ± 0.05
Insoluble Lignin	18.1 ± 0.3	20.1 ± 0.3
Hemicellulose	15.5 ± 0.3	17.6 ± 0.6
Cellulose	18.9 ± 0.1	18.9 ± 0.4

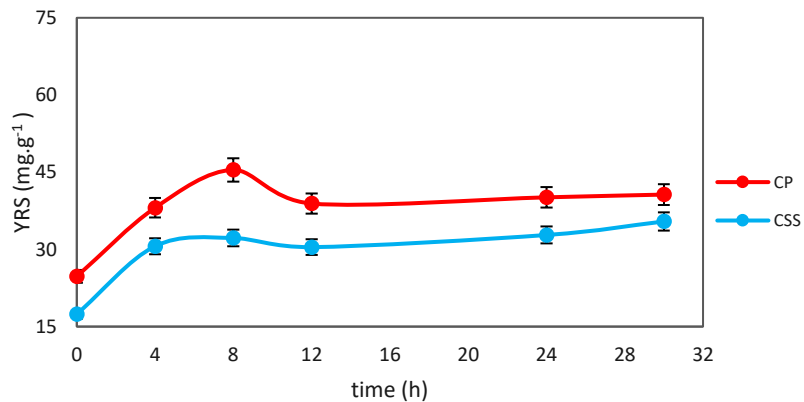


Fig. 1 – Reducing sugars production yield (YRS) obtained for *B. subtilis_xyn2* using CSS and CP at 20 g.L⁻¹, 45 °C, pH 7, 150 rpm.

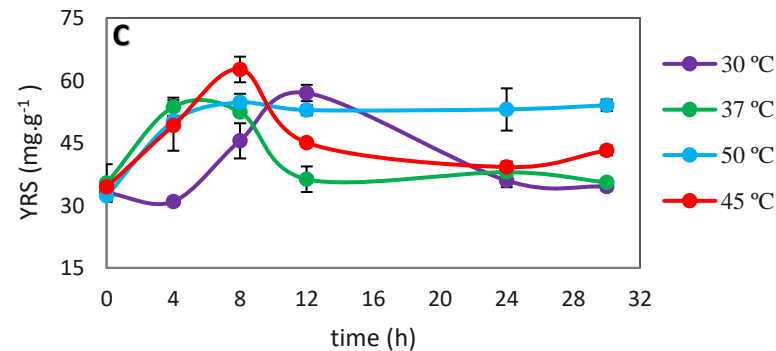
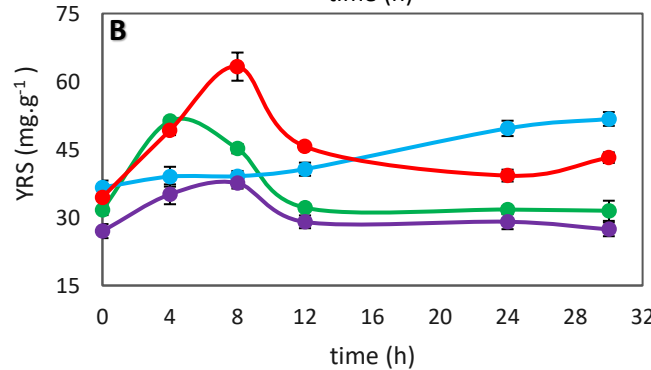
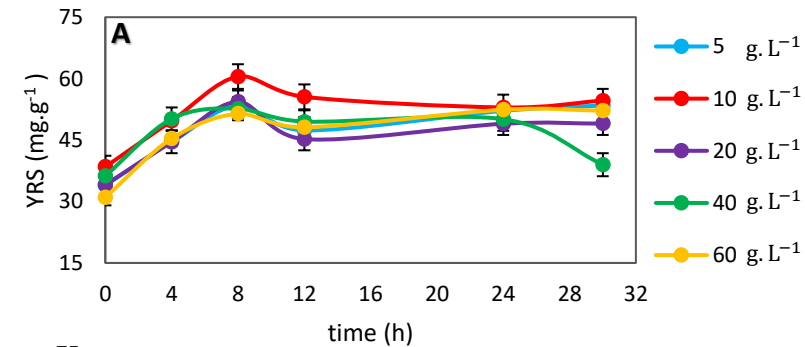


Fig. 2 – Reducing sugars production yield (YRS) obtained for *B. subtilis_xyn2* using different: (A) CP concentration at 45 °C; (B) pH values at 45 °C and 10 g.L⁻¹ of CP; (C) temperatures at pH 7.0 and 10 g.L⁻¹ of CP.

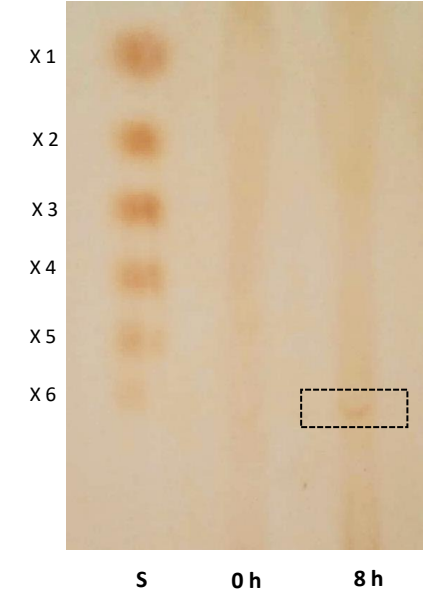


Fig.3 –TLC of the supernatants obtained from the one-pot fermentation of CP by *B. subtilis_xyn2* under optimal conditions at 0 and 8 h (optimal time). A mixture containing 2 g.L⁻¹ of xylose (X1), xylobiose (X2), xylotriose (X3), xyloetraose (X4), xylopentaose (X5) and xylohexaose (X6) was used as standard (S). Butanol:acetic acid:water

Conclusions

- CP presented the highest potential for XOS production.
- The highest reducing sugars yield ($63 \pm 3 \text{ mg.g}_{\text{CP}}^{-1}$) was achieved at 8 h, 45 °C, pH 7.0 and 10 g.L⁻¹ of CP.
- The obtained sugar mixture presented a low amount of undesired free xylose ($0,1824 \text{ g.L}^{-1}$) at the optimal time.
- One-pot fermentation proved to be a promising and advantageous strategy for XOS production from CP.