

Recovery of Ferulic Acid from Wheat Bran by using Calcium Hydroxide

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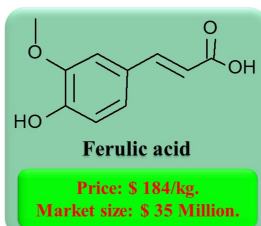
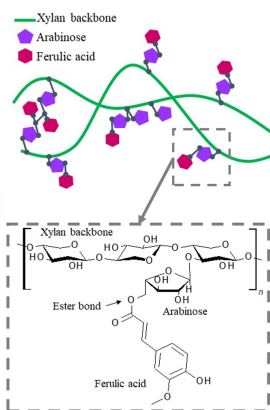
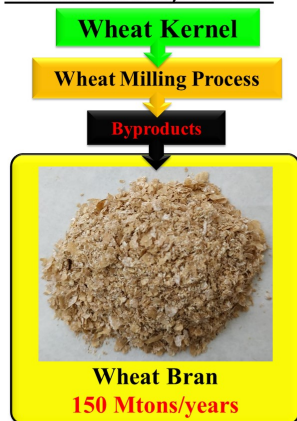
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Introduction

1. Wheat bran and ferulic acid



- Pharmaceutical
- Cosmetics
- Precursors of flavor
- Aromatic chemical feedstock

2. The progress of ferulic acid recovery from wheat bran

Table 1. The progress of ferulic acid recovery from wheat bran

Method	Medium & Conditions	Yield of Ferulic acid ^b (mg/g)	Purity of Ferulic acid ^c (%)
Base-hydrolysis	1M NaOH; 30 °C; 24h	3.75	8.7
Steam explosion ¹	High pressure steam; 180 °C; 5.2 MPa; 0.95 h	0.97	-
Pressurized ethanol ²	20% ethanol; 160 °C; 3 h	0.26	-
Enzymatic digestion (Aspergillus niger) ³	EL ^a = 662 U/g; 45°C; 9 h	2.16	-

^aEnzymatic loading; ^b sum of isomer; ^c based on GC area of product.

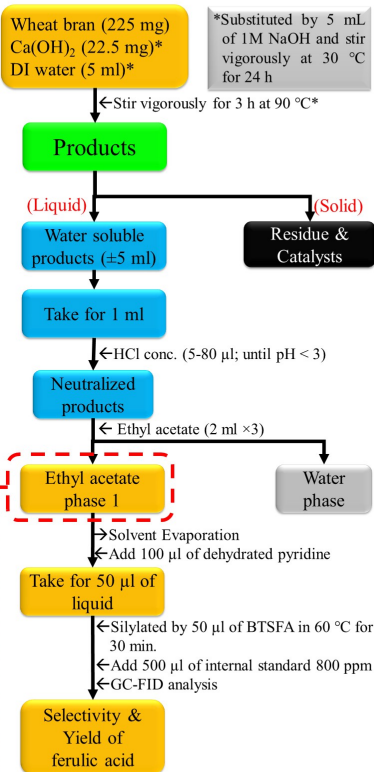
¹Food Chem., 2009, 115, 1542; ²Waste and Biomass Valorization, 2020, 11, 4701; ³Biocatal. Agric. Biotechnol., 2018, 15, 304;

Problem:

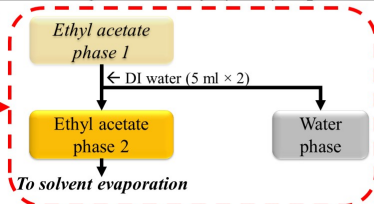
1. Hard to handle and not environmentally friendly.
2. High energy consumption and high cost.

Experimental

1. Hydrolysis of wheat bran



2. Washing treatment of hydrolysis product.



Results and Discussion

1. Catalytic hydrolysis of wheat bran to recover ferulic acid

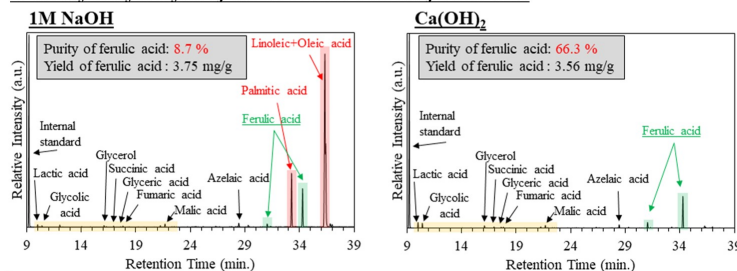


Figure 1. Chromatogram profile of the extracted oils that produced by 1M NaOH and Ca(OH)₂

- Recovery purity of ferulic acid over Ca(OH)₂-treated (66.3 %) was more selective than the usage of 1M NaOH (8.7%).
- NaOH was also hydrolyzed the fat that caused contamination of fatty acid derivatives into the product.

Table 2. Liquid properties of the wheat bran hydrolysis product

Properties	Catalysts	
	1M NaOH	Ca(OH) ₂
Color	Light Brown	Light Yellow
Viscosity (mm ² /s) ^a	302	4

^a Determined by using viscometer Ubbelohde at 25 °C.

- Fatty acid salt content in the 1M NaOH-treated aliquot lead the increase of viscosity to 302 mm²/s.
- Conversely, the low viscosity of Ca(OH)₂-treated aliquot (4 mm²/s) was due to low fatty acid salt content in the product.

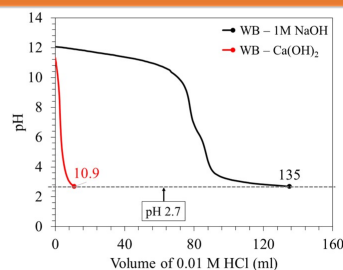


Figure 2. Neutralization curve of supernatant aliquot (1 ml) by 0.01 M HCl.

- Much lower solubility of Ca(OH)₂ shows the benefit to reduce the consumption of acid for neutralization in the post-treatment process.

2. Washing treatment of hydrolysis product.

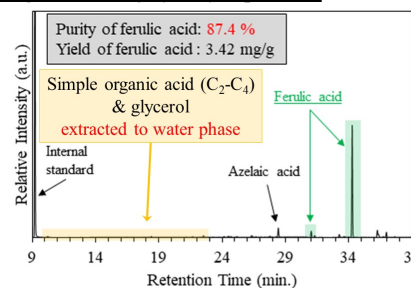


Figure 3. Chromatogram of the extracted oil that produced by Ca(OH)₂ after the washing treatment.

- The purity of ferulic acid was successfully increased from 66.3 % to 87.4 % by the washing treatment without significant loss of ferulic acid.

Conclusions

- Ca(OH)₂ selectively hydrolyzed the ester bond between ferulic acid and polysaccharides.
- Ca(OH)₂-treated process is more environmentally friendly due to the low consumption of acid during neutralization.
- The purity of ferulic acid in the extracted oil produced by Ca(OH)₂ increased without a significant loss of the yield of ferulic acid after the simple washing treatment.

Acknowledgement

This work is supported by Japan Science and Technology Agency (JST) and KONICA MINOLTA, INC.