

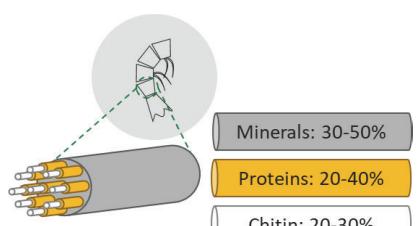
# Shrimp molt protein extraction by subcritical water conditions in continuous ultrafast reactors

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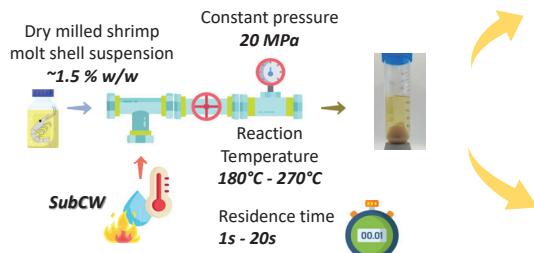
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- ❖ Aquaculture is an important sector in shrimp market: 63% of global production with indoor farming growing <sup>1</sup>
- ❖ Molt residue is generated with similar composition to adult shrimp Shell
- ❖ Generally valorized for chitin production by intense use of acid and alkali solutions that hampers the use of other valuable components, namely, proteins, but also minerals
- ❖ Subcritical water is a clean and selective media for protein hydrolysates production: 96% yield at 260°C for 5 min<sup>3</sup>
- ❖ To reduce degradation of proteins in the extract and chitin in the solid, low residence time is required <sup>4,5</sup>: ultrafast sudden expansion micro-reactors (UF-SEMR) for biomass continuous processing developed in our group<sup>6</sup> allow to reduce residence time below 60s

## Experimental set-up: UF-SEMR



## Analytical methods

### Water soluble products: Protein hydrolysate

- Protein content (BCA method, AA profile by HPLC)
- Total Organic Carbon (TOC), Inorganic Carbon (IC) & Total Nitrogen (TN)
- pH, CaCO<sub>3</sub> content
- HPLC profile for degradation products
- MALDI-ToF

### Water insoluble products: Chitin and minerals

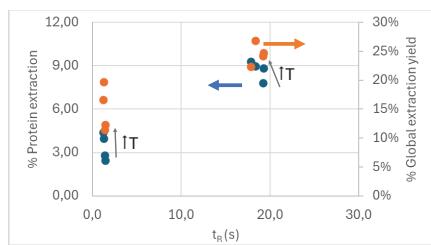
- Elemental Analysis (C, H, N)
- Ash content (TGA)
- FTIR & X-Ray diffraction
- Particle size distribution (laser diffraction)

## Results

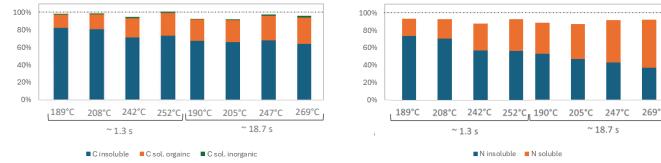
### ✓ Raw material composition & Elemental Analysis

Component	% Dry basis	Element	% Dry basis
Fatty acids	0.7125 ± 0.003	C	23.26 ± 0.08
Protein	11.7 ± 0.5	H	2.855 ± 0.007
Chitin	15.1 ± 0.6	N	3.92 ± 0.03
Ash	54.82 ± 0.09		

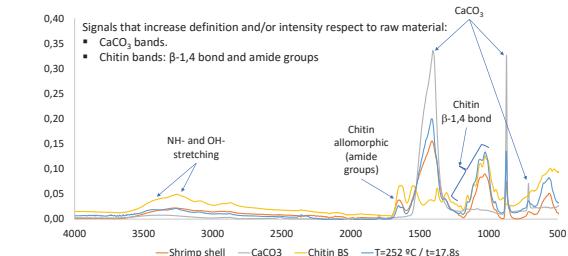
### ✓ Water soluble product: Protein extraction and global extraction yield



### ✓ Carbon and Nitrogen mass balances



### ✓ Water insoluble product: FTIR characterization



## Preliminary conclusions & On track

- ❖ **Water soluble product** : Maximum protein extraction of 9.3% at 269°C and 17.8s. Similar yield found for microwave processing (own results) at 206°C for 5.6 min.
- ❖ **Residence time** has a greater effect on **protein extraction** than reaction temperature: **On-going** experiments at longer residence time in the low temperature range
- ❖ Higher **purity of extract** at longer **residence time**: protein extraction increase by 2-3 fold and global extraction yield by 1.3 – 2 fold:  
On going characterization: co-extraction and degradation compounds, and molecular weight of peptides (protein hydrolysate)
- ❖ **Water Insoluble product**: composite of CaCO<sub>3</sub> and chitin. **On-going** structural characterization to verify no degradation of chitin (α allomorph and acetylation degree)
- ❖ **Particle size reduction** by mechanical effect, no effect of residence time nor temperature, in tested range: 75% reduction as D (3,4) from 72 µm to 19 µm (average values)

## References

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**Acknowledgements.** This work was supported by Spanish Ministry of Science and Innovation (project PID2020-119481RA-I00), the Regional Government of Castilla y León and FEDER-EU, program CLU-2019-04. M.M. de Souza Ribeiro thanks Junta de Castilla y León for his doctoral grant. Noray Sea Food company is acknowledged for providing molt shells.