BIOCHEMICAL ENGINEERING — AND BIOTECHNOLOGY HANDBOOK

Bernard Atkinson Ferda Mavituna

The Wature Press

BIOCHEMICAL ENGINEERING AND BIOTECHNOLOGY HANDBOOK

BERNARD ATKINSON FERDA MAVITUNA



DEDICATION

This Handbook is dedicated to all those unknown and unnamed people whose efforts over the years have created Biochemical Engineering and Biotechnology, and who have opened up the possibilities which lie before us.

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BIOCHEMICAL ENGINEERING AND BIOTECHNOLOGY HANDBOOK

Preface

The current interest in biotechnology and the belief that it will expand very considerably is based upon three factors:

- (i) The raw materials can be obtained from renewable resources.
- Biotechnological processes appear likely to be economical against the chemical processing of vegetable materials.
- (iii) A wide range of possibly valuable products is being defined by both traditional biological methods and through genetic manipulation.

As with most areas of technology, local and global political considerations distort both the areas of development and the rates of progress, e.g. alcohol fermentations are important independent of the overall economics. In general biotechnology can be divided into three areas defined as large, medium and small; terms which refer to the scale of industrial development rather than the size of the individual production units which might be built:

- Large scale, where biotechnology must compete with petroleum and coal, as a primary source of carbon compounds for fuels and high tonnage industrial products.
- (ii) Medium scale, where biotechnology must compete with both petroleum-style technology (whether the carbon source is petroleum, coal or vegetable) to produce either the commodity chemicals currently in use or substitutes for them, and with agriculture to produce natural products such as proteins and lipids.
- (iii) Small scale where specifically biochemical products are produced for which no other routes can currently be foreseen.

Small scale processes seem certain to continue their present rapid proliferation and growth; their products offer such improvements in medical practice and for industrial processes, that the cost of the products is not a deciding factor in whether the products are developed but in which manufacturers succeed. The medium and large scale processes are probably not currently viable economically except in a few cases, e.g. some organic acids where production is truly economic, alcoholic drinks, and acetic acid for human consumption. However, it is likely that the next twenty years will see the establishment of large scale microbiological processes with vegetable materials as feedstock (Fig. 1). These processes will:

- (i) Produce primary materials as fuels and feedstocks for conversion to commodity chemicals, though whether the later conversion is chemical or microbiological will depend upon processing economics.
- (ii) Produce a range of commodity chemicals directly from vegetable substances rather than via some primary product such as ethanol.

At the large and medium scale the 'market' value of many potential biological products is well-established, since the objective is either direct substitution or provision of material with properties similar to an available product. The cost of raw materials is also likely to be known. The difference between cost and value defines the allowable process and marketing expenditure, and serves to target research and development, whether biological or process engineering in emphasis, to meet these needs.

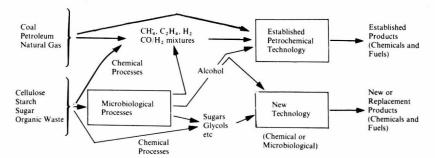


Figure 1. The competitive routes to large tonnage products.

The Biochemical Engineering and Biotechnology Handbook is intended to assist the development of both large and small biotechnological processes by establishing for the unit processes and unit operations involved:

- 1) their scientific and engineering basis;
- 2) their performance and operating characteristics;
- 3) the factors which influence their performance;
- 4) their integration into complete processes.

Such information allows scientists and engineers:

- to ensure the appropriateness of research and development in meeting overall process objectives;
- 2) to estimate the extent to which particular processes are sub-economic and the possibilities for research and development to change this situation;
- 3) to establish the appropriate methodology for particular process development;
- 4) to identify equipment needs.

The Handbook has been structured into fourteen chapters detailed contents of each chapter are given on p.v, and a brief glossary appears at the beginning of the chapter (as appropriate). Extensive sub-headings have been provided and these have been used to form the basis of an index (p.1115). Within each chapter information has been presented predominantly as tables and figures so that those knowledgeable in a discipline appropriate to biotechnology can readily identify relevant subject matter. The emphasis is placed on the 'what' and 'how' of biological processes, for those who require detailed explanation of the 'why' literature references and bibliography sources have been provided.

Biotechnology will become an important, as opposed to peripheral, part of the industrial scene if it meets the needs of the community at a price the community can afford. Frenzy, fashion and invocation of crisis, whether of food or energy, are not sustainable. Rather facts, hard work, commitment, confidence, professionalism and the pleasure of invention are the substance by which biotechnological processes can make a modest, though significant contribution to material well-being.

B. AtkinsonF. MavitunaAugust 1982.

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In 1976 Mr. A.N. Emery of the Department of Chemical Engineering, University of Birmingham, produced *Biochemical Engineering – a Report Prepared for the Science Research Council and the Institution of Chemical Engineers*. One of the recommendations contained in the report highlighted the need for a handbook of biochemical engineering data. Subsequently the Science and Engineering Research Council, formerly SRC, with the encouragement of the Research Committee of I.Chem. E., provided funding which allowed one of the authors (F.M.) to lay the groundwork for the *Biochemical Engineering and Biotechnology Handbook*.

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The awareness of the authors as to the importance of downstream processing within biochemical engineering was greatly enhanced by the work of one of them (B.A.) in conjunction with Mr. Philip Sainter, on a project entitled 'Technological Forecasting for Downstream Processing in Biotechnology' which formed part of the EEC Forecasting and Assessment in the Field of Science and Technology (Biosociety Sub-Programme). The authors would particularly like to thank Mr. Sainter for his help in conjunction with Chapters 12 and 13.

The form of the Handbook developed over an extensive period but was helped particularly by Dr. Ann Ralph, whose knowledge of biochemistry and previous work on chemical engineering texts was invaluable. The Handbook owes much to Dr. Ralph's patience and attention to detail and to the way in which she undertook the difficult editorial task of converting the manuscript into a harmonious whole.

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CHAPTER 1

PROPERTIES OF INDUSTRIALLY IMPORTANT MICROORGANISMS

GLOSSARY

Activated sludge Material containing a very large, active microbial population, used in the purification of waste water. Adaptation Ability to exist in a changed environment.

Aerobe Microorganism that requires molecular oxygen.

Algae Group of simple, mainly aquatic plants capable of **photosynthesis**.

Anaerobe Microorganism that grows in the absence of molecular oxygen.

Bacillus Rod-shaped bacterium.

Budding Form of asexual reproduction. **Capsule** Gelatinous layer surrounding the cell wall of many bacteria.

Chlorophyll Green pigment of plants consisting of closely related colouring components, chlorophyll *a* and chlorophyll *b*, etc.

Chloroplast Body in a plant cell containing **chlorophyll**.

Chromosome Thread-shaped structure bearing genes located in the nucleus.

Coccus Spherical bacterium.

Culture Population of microorganisms. Cytoplasm Fluid contained within the cell membrane excluding the nucleus. Diploid Used to describe cells having chromosomes in pairs.

Ecology Study of an **organism** in relation to its environment.

Enzyme Protein-based catalyst produced within an organism.

Facultative anaerobe Bacterium that grows under either anaerobic or aerobic conditions.

Fermentation Commonly: any industrial microbiological process. Specifically: anaerobic microbiological processes.

Fermenter Industrial microbiological reactor.

Gram's stain Used for the differentiation of bacteria.

Growth curve Graphical representation of the growth of an **organism** in nutrient medium in a batch reactor.

Haploid Used to describe cells having a single set of **chromosomes**.

Heterotroph Microorganism that uses organic compounds as a carbon source. Medium Mixture of nutrient substances. Meiosis Form of cell division in which a diploid cell divides giving rise to two haploid cells.

Metabolism Overall process by which an **organism** uses **nutrients**.

Metabolite Product of biochemical activity.

Microaerophile Bacterium that grows most rapidly in the presence of small amounts of molecular oxygen.

Microbial film Adherent aggregate of **microorganisms** attached to a supporting surface.

Microbial floc Adherent aggregate of microorganisms in suspension.

Microorganism Form of life of microscopic dimensions.

Mitochondria Minute granular, rod-like structures contained within the cytoplasm. Mitosis Process by which cell divides into two daughter cells each having an identical complement of genetic information.

Mixed culture Two or more species of microorganisms living in the same medium.

Morphology Structure and forms of an

organism

Mutation Stable change of gene inherited on reproduction.

Nucleus Dense inner mass of the cell enclosed within a membrane.

Nutrient Substance used as food.

Obligate Necessary or required.

Organism Living biological specimen.

Parasite Living organism deriving its nutrition from another living organism.

Photosynthesis Production of glucose from carbon dioxide and water in the presence of **chlorophyll** with absorption of light.

Physiology Study of the function of **organisms**.

Plasmid Hereditary unit contained in the **cytoplasm**.

Protein Class of organic compounds associated with living matter, based on a combination of amino acids.

Protozoa Unicellular animals.

Pure culture Culture containing only one species of microorganism.

Respiration Any chemical reaction whereby energy is released for use by the organism.

Sacrophyte Organism that utilizes organic matter in solution from dead or decaying plant or animal tissue.

Slime layer Gelatinous covering of the cell wall, used synchronously with capsule

Species One kind of organism.

Spore Minute, thick-walled, resistant body that forms within the cell and is considered as the resting stage.

Sterile Free of viable microorganisms.

Strain Pure culture of microorganisms composed of the descendants of a single organism.

Substrate Substance acted upon by an enzyme.

Taxonomy Classification of **organisms**. **Tissue** Collection of cells forming a structure.

Vacuole Droplet in a cell often containing reserve food material.

Viable Capable of growth.
Virus Parasitic microorganism smaller

biological waste water treatment.

than a bacterium. **Zoogloeal masses** Microbial film or microbial floc, normally associated with

GENERAL CLASSIFICATION OF MICROORGANISMS

A classified arrangement of microorganisms according to their mutual affinities or similarities permits a logical and informative system of naming. It may also be used as a key for the identification of organisms. Depending on the criteria used for grouping, a particular classification may show the evolutionary relationship between organisms (i.e. natural classification) or may be made for a single, defined purpose, e.g., to assist in finding the answers to specific questions (i.e special or artificial classification).

For each of the main groups of microorganisms, the taxonomic hierarchy is a system in which a single, all-inclusive category is divided and subdivided into progressively smaller and less-inclusive categories. Scheme 1 shows the most important categories of the taxonomic hierarchy arranged in the order in which they must be employed.

SCHEME 1

 $Kingdom \rightarrow Division (or Phylum) \rightarrow Class \rightarrow Order \rightarrow Family \rightarrow Genus \rightarrow Species \rightarrow Strain$

The kingdom Protista (see Fig. 1) comprises unicellular organisms capable of self-duplication or of directing their own replication. Procaryotes do not possess a true nucleus or a nuclear membrane, while eucaryotes do have a true nucleus enclosed within a distinct nuclear membrane. Some features distinguishing between procaryotic and eucaryotic cells are summarized in Table 1. The noncellular protists (i.e. viruses) do not undergo self-replication, instead they direct their reproduction within another cell termed the host.

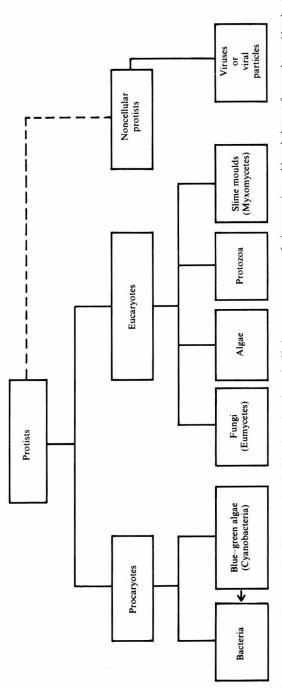


Figure 1. The kingdom of protists. Blue-green algae in this scheme have been classified as a separate group of microorganisms, although they are frequently considered to be cyanobacteria and included with other bacteria. Alternatively blue-green algae are classified as cyanophycophyta (see Table 6.).

Table 1. Features distinguishing procaryotic and eucaryotic cells.

Feature	Procaryotic cells	Eucaryotic cells
Size of organism	< 1-2 × 1-4 μm	> 5 µm in width or diam
Genetic system		
Location	Nucleoid, chromatin body or nuclear material	Nucleus, mitochondria, chloroplasts
Structure of nucleus	Not bounded by nuclear membrane. One circular chromosome	Bounded by nuclear membrane. One, or more, linear chromosome
	Chromosome does not contain histones. No mitotic division	Chromosomes have histones. Mitotic nuclear division
	Nucleolus absent. Functionally related genes may be clustered	Nucleolus present. Functionally related genes not clustered
Sexuality	Zygote is partially diploid (merozygotic)	Zygote is diploid
Cytoplasmic nature and struc	tures	
Cytoplasmic streaming	Absent	Present
Pinocytosis	Absent	Present
Gas vacuoles	Can be present	Absent
Mesosome	Present	Absent
Ribosomes	70S, ^a distributed in the cytoplasm	80S arrayed on membranes (e.g., endoplasmic reticulum). 70S in mitochondria and chloroplasts
Mitochondria	Absent	Present
Chloroplasts	Absent	May be present
Golgi structures	Absent	Present
Endoplasmic reticulum	Absent	Present
Membrane-bound (true) vacuoles	Absent	Present
Outer cell structures		
Cytoplasmic membranes	Generally do not contain sterols. Contain part of respiratory and, in some, photosynthetic machinery	Sterols present. Do not carry out respiration and photosynthesis
Cell wall	Peptidoglycan (murein or mucopeptide) as component	Absence of peptidoglycan
Locomotor organelles	Simple fibril	Multifibrilled with microtubules
Pseudopodia	Absent	May be present
Metabolic mechanisms	Varied, particularly that of anaerobic energy-yielding reactions. Some fix atmospheric N ₂ . Some accumulate poly-β-	Glycolysis is pathway for anaerobic energy-yielding mechanism
	hydroxybutyrate as reserve material	

^a S refers to the Svedberg unit, the sedimentation coefficient of a particle in the ultracentrifuge.

Table 2. Some criteria used for classifying microorganisms.

Microorganisms	Criteria	
Bacteria	Morphology, staining reactions, spore formation, motility, antigenic structure, metabolism	
Fungi	Nature of the thallus, form of sexual/asexual reproductive structures	
Aigae	Types of pigment, number and arrangement of flagella on motile cells, nature of storage carbohydrates	
Protozoa	Presence of flagella or cilia, modes of locomotion and/or reproduction, presence and nature of specialized intracellular structures or skeletal structures	
Viruses	Type of genome (DNA or RNA), size of the virion, presence of envelope	

Family II Archangiaceae Genus I Archangium Family III Cystobacteraceae Genus I Cystobacter Genus II Melittangium Genus III Stigmatella

Detailed Classification of Bacteria		
Order I Rhodospirillales Suborder Rhodospirillineae Family I Rhodospirillum Genus I Rhodospirillum Genus II Rhodospirillum Genus III Rhodopseudomonas Genus III Rhodomicrobium Family II Chromatiaceae Genus I Thiocystis Genus II Thiospirillum Genus IV Thiospirillum Genus V Thiospirillum Genus VI Itamprocystis Genus VII Thiodictyon Genus VIII Thiopedia Genus IX Amoebobacter Genus X Ectothiorhodospira Suborder Chlorobiineae Family III Chlorobiaceae Genus II Prosthecochloris Genus III Prosthecochloris Genus II Prosthecochloris Genus IV Pelodictyon Genus V Clathrochloris Addenda Genus Chlorochromatium Genus Cylindrogloea Genus Chlorobacterium	Family IV Polyangiaceae Genus I Polyangium Genus II Nannocystis Genus III Chondromyces Order II Cytophagales Family I Cytophaga Genus II Flexibacter Genus II Herpetosiphon Genus IV Flexithrix Genus IV Sprocytophaga Family II Beggiatoaceae Genus I Beggiatoa Genus II Vitreoscilla Genus III Thioploca Family III Simonsiella Genus II Simonsiella Genus II Alysiella Family IV Leucotrichaceae Genus I Leucothrix Genus II Thiothrix Incertae sedis Genus II Thothrix Familiae incertae sedis Achromatiaceae Genus Achromatium Pelonemataceae Genus I Pelonema Genus II Achroonema Genus III Peloploca	
Type 2 Gliding bacteria	Genus IV Desmanthos	
Order I Myxobacterales Family I Myxococcaceae	Type 3 Sheathed bacteria Genus Sphaerotilus	
Genus I Myxococcus	Genus Sphaerottus	

Genus Sphaerotilus
Genus Leptothrix
Genus Streptothrix
Genus Lieskeela
Genus Phragmidiothrix
Genus Crenothrix
Genus Clonothrix