

# **BIOCHEMICAL PROCESSING: OVERVIEW**

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# THE CHALLENGE OF DOWNSTREAM

It is difficult to efficiently and economically recover a high purity biochemical product from a complex mixture of related and functional molecules, impurities and contaminants which have similar physical and chemical properties.

# YOUR GOAL

**IF YOU DON'T KNOW WHERE YOU ARE GOING AND YOU DON'T HAVE A MEANS OF MEASURING WHERE YOU ARE THEN YOU WON'T KNOW WHEN YOU ARRIVE**



**Ama Dablam  
22,275 ft**

# THE DIVERSE BIOCHEMICAL PROCESS INDUSTRY

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## •PRODUCTS AND SERVICES FOR MULTIPLE MARKETS

Food & Beverage

Health Care

Therapeutics

Diagnostics

Device

Specialty Chemical

Commodity Chemicals

Waste Treatment

## •MANUFACTURING BY MULTIPLE SYNTHETIC & EXTRACTIVE TECHNOLOGIES

Biosynthetic - Microbial, Animal, Plant

Extractive – Animal, Plant

Chemical Synthesis

# THE DIVERSE BIOCHEMICAL PROCESS INDUSTRY (Continued)

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- **PRODUCTS BELONG TO MULTIPLE CLASSES**
  - Small Molecules
  - Proteins
  - Nucleic Acids
  - Carbohydrates
  - Catabolites & Anabolites
  - Cells And Viruses
- **PRODUCTS & PROCESSES REGULATED**
  - FDA, EMEA
  - EPA
  - OSHA

# Where is the Leverage?

## Relationship of Profit to Price

Market size determined by problem solved

Selling price is Fixed by utility And competition

$$PROFIT = VF_M (S_P S_A - C_M)$$

Market share is a function of proprietary position:

Patents

Marketing

Distribution

Innovation speed

Specific Activity of Product

Manufacturing cost

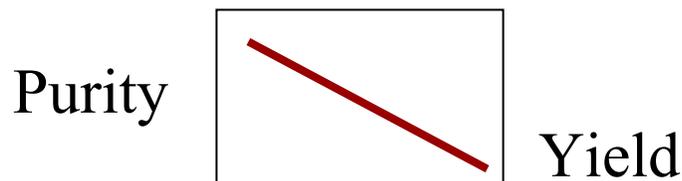
Sensitivity of Profit to  $S_p$ ,  $S_p$  &  $C_m$

<b>Sa</b>	<b>Sp</b>	<b>Cm</b>	<b>Profit</b>
(Units/lb)	(\$/unit)	(\$/lb)	\$ MM
200	0.45	55	210
200	0.45	35	330
200	0.35	55	90
500	0.45	55	1020
2000	0.45	55	5070

$V = 30$  b lb sugar &  $F_m = 0.2$

# POINTS TO CONSIDER IN DOWNSTREAM PROCESSING

- DSP begins with Raw Material selection “Garbage in means garbage out”
- There are trade offs, e.g. between purity and yield “No Free lunch”



- Mass and Energy are conserved, “What goes in must come out somewhere and in some form. There may be transformation in form
- There are Impurities and Contaminants
- You will be watched, e.g. by customers (internal and external) and the FDA. Therefore be sure to define metrics and appropriate analytical methods
- Regulation includes FDA, EPA, and OSHA
- Design:
  - Target – the Spec Sheet
  - Path – the PFD
  - Measure – Analytical
- Murphy’s Law
  - Contaminants – need control
  - Lost material – need robustness

# SUPPLY CHAIN IN BIOPROCESSING

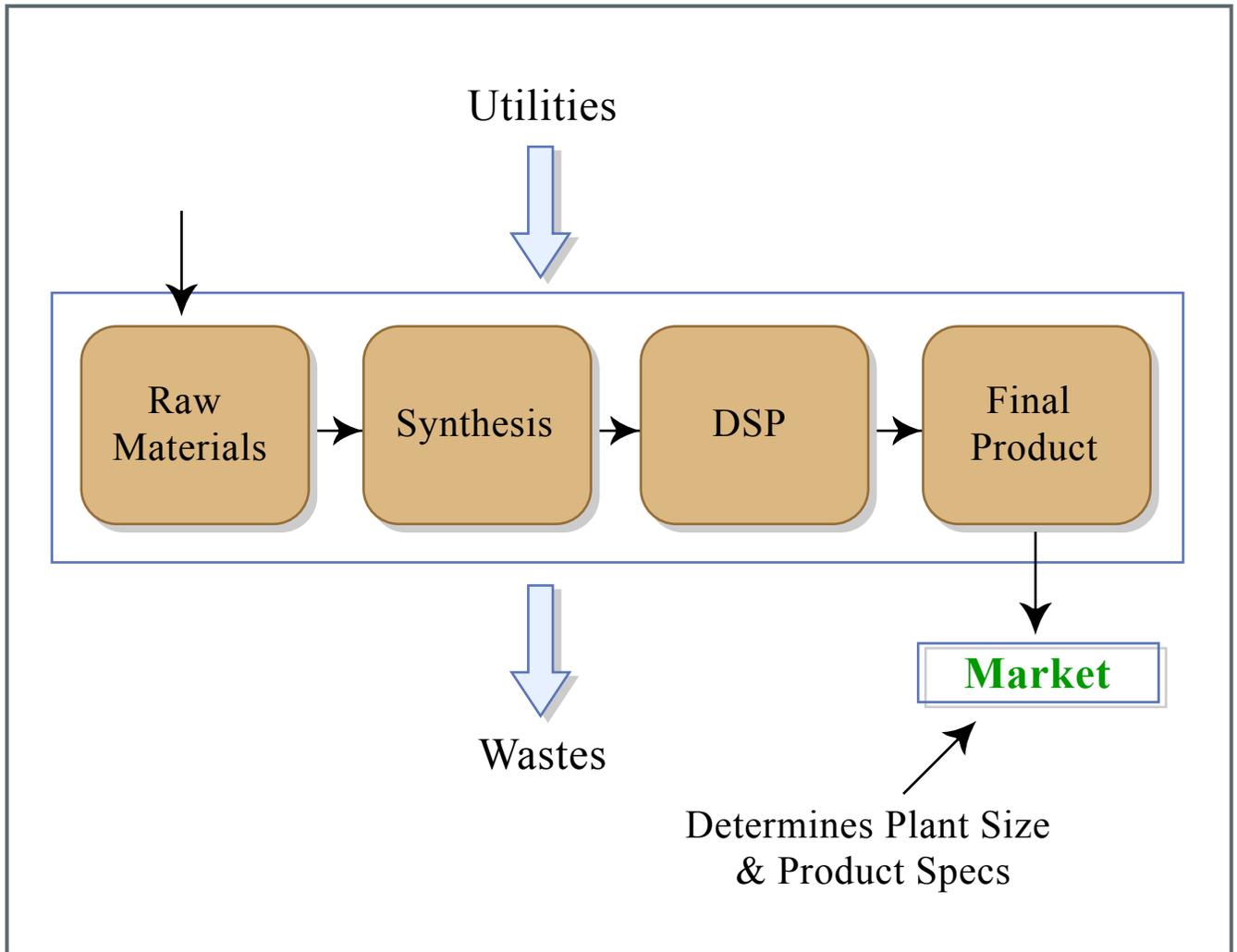


Figure by MIT OCW.

$$\text{Manufacturing Plant Size} = \frac{(\text{Market})(\text{MarketShare})}{(\text{RecoveryEfficiency})(\text{Titer})(\text{SpecificAcitivity})}$$

# MANUFACTURING BY FERMENTATION

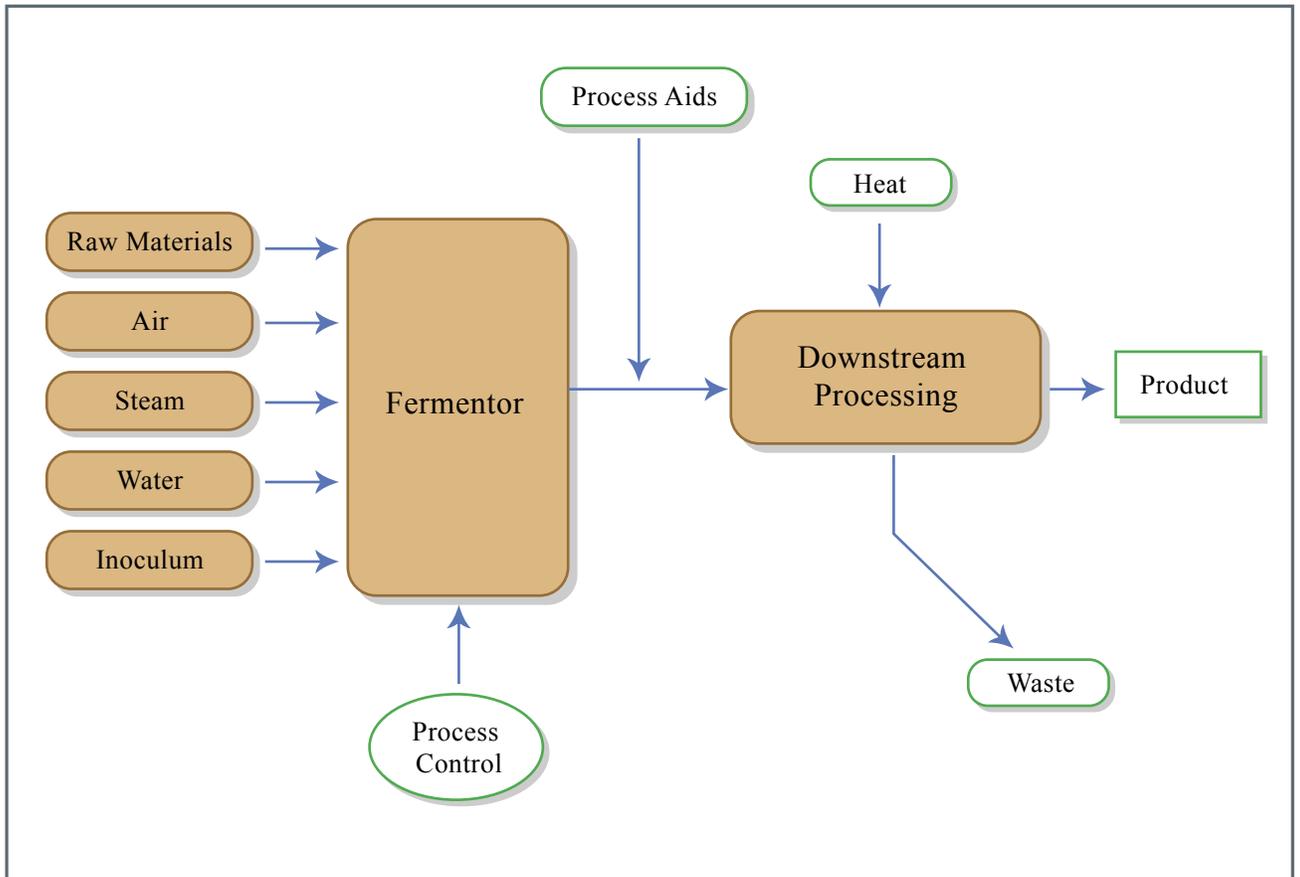


Figure by MIT OCW.

# WHEN SELECTING UNIT OPERATIONS THERE ARE CHOICES AND DECISIONS MUST BE MADE

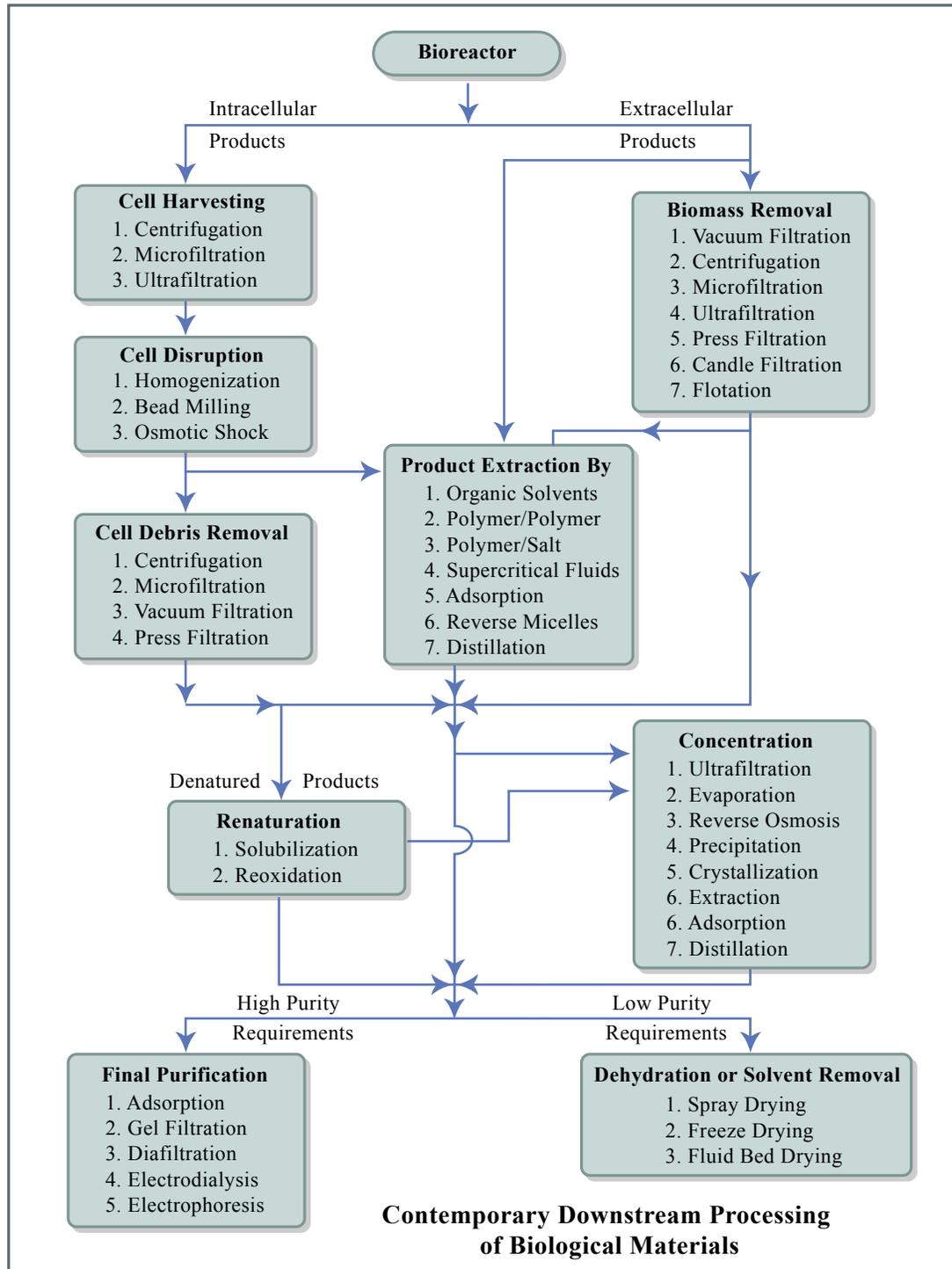


Figure by MIT OCW.



# Fermentation Process Development



Set of Enzymes and Reactions

## Molecular Biology

Expression system

Plasmid design and copy number

Control of metabolism

## Experimental Parameters

Host cell selection

Expression system

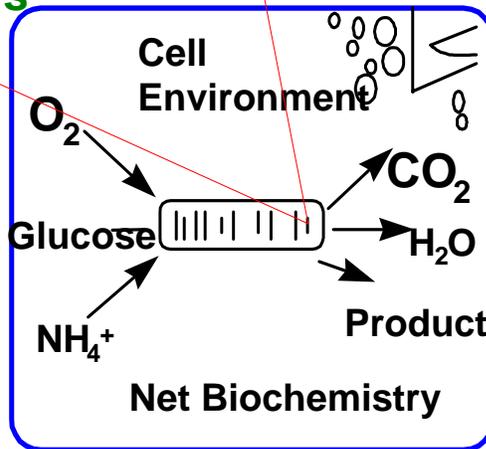
Media design

Fermentation conditions

Aeration strategy

Cell harvesting strategy

Metabolic pathways  
Process kinetics



Elemental balances

Solubility & Equilibria

Performance Assessment

Growth Rate

Product Concentration

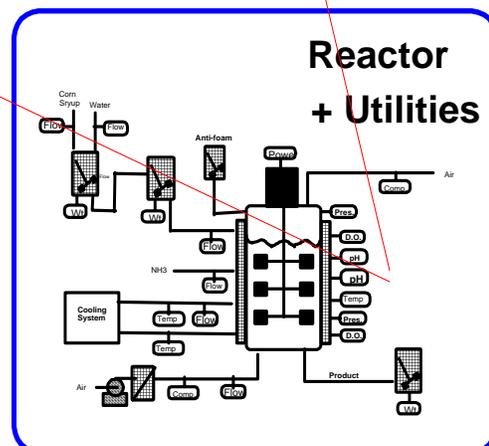
By-Product Concentration

Raw Materials Utilization

Mass transfer

Water balance

Equipment correlations



# STRATEGIES FOR MEDIA DESIGN

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- Selection of media from literature
  - Analogy with medium for another organism
  - Rationale design from cell and product needs and process demands
  - Experimental design
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**Who should be involved in media design?**

- **Microbiologist**
- **Purchasing**
- **Analytical chemist**
- **Process engineering**

# **MEDIA DESIGN**

## **MEETING THE REQUIREMENTS FOR GROWTH AND PRODUCT FORMATION**

### **A Systematic Approach to Media Design**

#### **1. FERMENTATION PROCESS OBJECTIVES**

**Cell mass vs. Product synthesis**

**Substrate allocation model**

**Physiological Model**

**Avoid C, N, S or PO<sub>4</sub> catabolite repression**

**Specific precursors, inducors, or repressors**

#### **2. NUTRITIONAL REQUIREMENTS**

**Elemental requirements**

**Specific nutrients**, e.g. vitamins. minerals, amino acids, etc.

**Energy requirements** - Carbon source and Oxygen

**Growth**

**Product Synthesis**

**Maintenance**

#### **3. ENVIRONMENTAL REQUIUREMENTS**

**pH profile**

**Temperature profile**

**Dissolved oxygen profile**

**Catabolite repression**

**Physiological constraints**, e.g. ionic strength,  
product inhibition

# **MEDIA DESIGN**

## **MEETING THE REQUIREMENTS FOR GROWTH . PRODUCT FORMATION (continued)**

### **4. REGULATORY CONSTRAINTS**

**Qualification of vendors**

**Multiple sources**

**Traceability**

**Potential impurities or contaminants**

**Consistency**

### **5. TECHNO-ECONOMIC CONSTRAINTS**

**Cost**

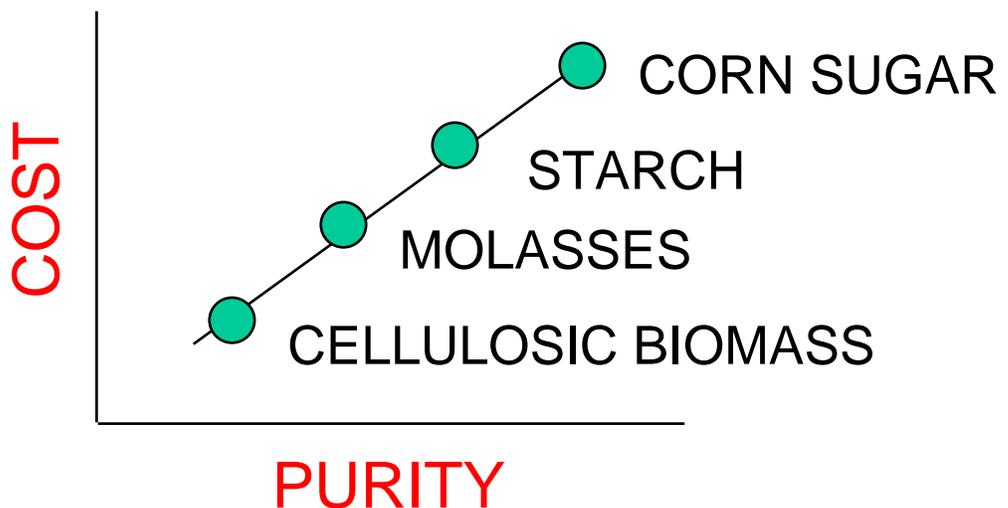
**Materials availability**

**Product recovery**

**Environmental impact**

# FERMENTATION MEDIA

NUTRIENT	RAW MATERIAL	PRETREATMENT
<b>CARBON SOURCE</b>		
GLUCOSE	CERELOSE	HYDOLYZED FROM STARCH
	MOLASSES	INVERSION (SUCROSE TO FRUCTOSE AND GLUCOSE)
	STARCH	SOLUBILZIATION
	CELLULOSE	GRINDING AND HYDROLYSIS
FATS/OILS	SOYBEAN OIL	
	COTTONSEED OIL	
<b>NITROGEN SOURCE</b>		
	AMMONIA	
	PROTEIN HYDROLYSATES	ACID OR ENZYME CATALYZED HYDROLYSIS



# OVERVIEW OF MEDIA DESIGN

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Raw Material  
Options

There is a critical  
need for analytical  
support

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graph TD; A[Raw Material Options] --> B[Fermentation Process]; B --> C[Downstream Process]; C --> D[Waste Treatment]; C --> E[Product Specifications];
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Fermentation  
Process

Downstream  
Process

Waste  
Treatment

Product  
Specifications

5C's

- Cost of raw material
- Cost of fermentation efficiency
- Cost of downstream efficiency
- Cost of waste treatment
- Customer demands for product quality

# FERMENTATION MEDIUM COMPONENTS

## •PENICILLIN

Molasses  
0.2% Soybean Oil  
1% Cottonseed Flour

High Impurity  
Content



## •STREPTOMYCIN

2.5% Cerelose  
4% Soybean Oil

Multiphase  
Components



## •LACTIC ACID BACTERIA

Phosphate buffer  
0.5% Tryptone  
0.5% Yeast Extract

Variable  
Quality



## •BACITRACIN

3% Corn Steep  
3% Glucose

## •Baker's Yeast

Molasses

# PROCESS CONSTRAINTS

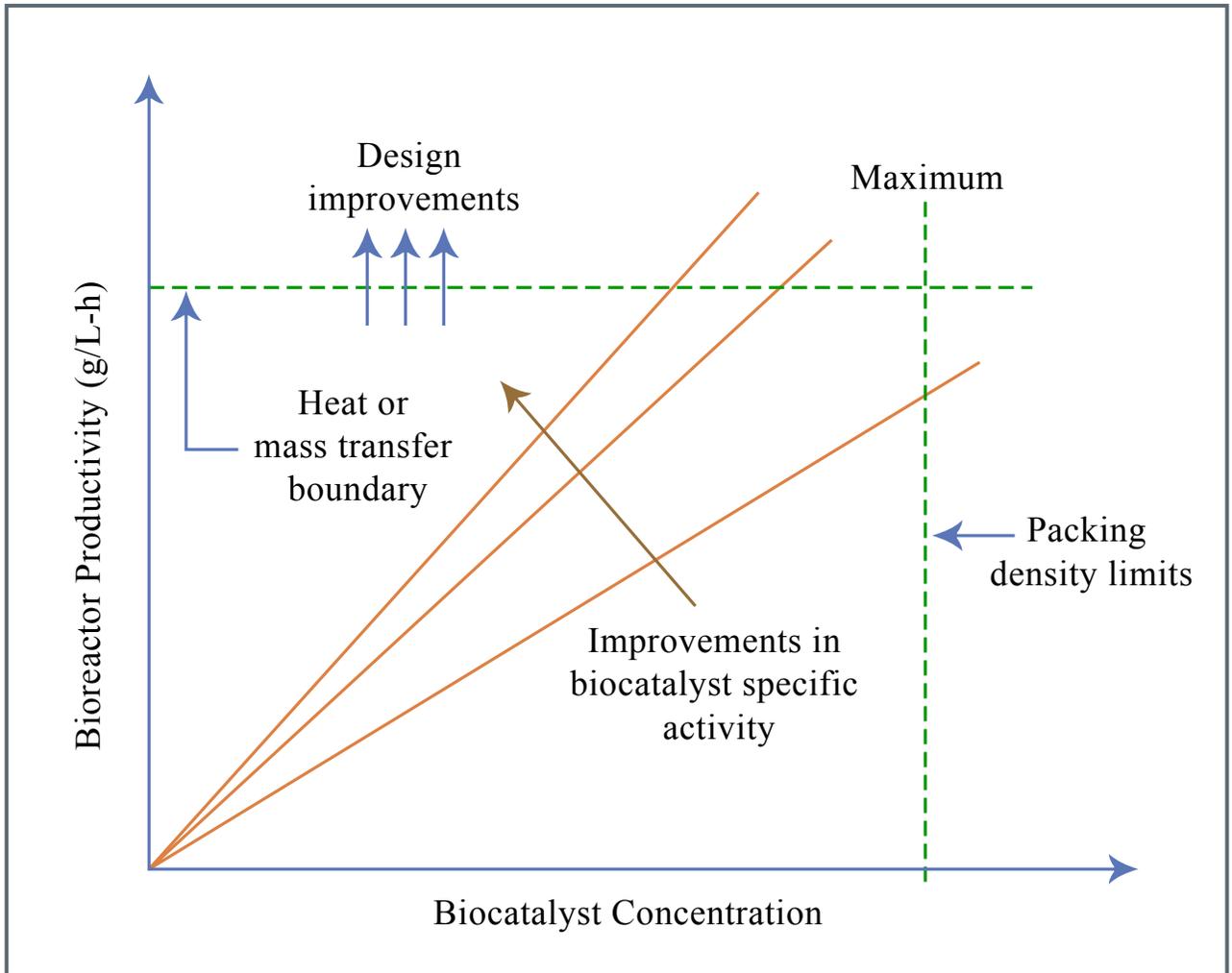


Figure by MIT OCW.

# DISCUSSION POINTS

- Where does DSP begin?
- Where does DSP end? How pure does the product need to be?
- The problem of trade-offs
- Mass and energy are conserved
- Mass can be transformed
- You will be watched
- Regulation by FDA, EPA, OSHA
- Design goals
  - Target  the specifications
  - Path  the PFD
  - Metrics  analytical tech's
- Murphy's law