

Bilhate Chala

**Valorizing by-products from
primary coffee processing
through anaerobic fermentation**

Valorizing by-products from primary coffee processing through anaerobic fermentation

**Dissertation to obtain the doctoral degree of Agricultural Sciences
(Dr. sc. agr.)**

**Faculty of Agricultural Sciences
University of Hohenheim**

**Institute of Agricultural Engineering 440e
Tropics and Subtropics Group**

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To

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Table of Contents

<i>Acknowledgements</i>	i
<i>List of tables</i>	iv
<i>List of figures</i>	v
1. General introduction.....	1
1.1. The Coffee	1
1.1.1. Coffee production.....	1
1.1.2. The coffee cherry and coffee processing	2
1.1.3. Coffee processing by-products and environmental issues	3
1.2. Valorization of coffee processing by-products by anaerobic fermentation	4
1.2.1. Prospects and challenges	4
1.2.2. Characterization and batch assay	5
1.2.3. Fermentation in Continuous mode	6
1.2.4. Kinetic models and limitations	8
1.3. Objectives and structure of the research	10
1.4. References.....	11
2. Part I: Biogas potential of coffee processing waste in Ethiopia.....	16
2.1. Abstract.....	16
2.2. Introduction.....	16
2.3. Materials and methods	21
2.3.1. Raw materials.....	21
2.3.2. Inoculum	21
2.3.3. Chemical analysis.....	21
2.3.4. Anaerobic batch digestion tests.....	22
2.4. Results and discussion	24
2.4.1. Chemical composition.....	24
2.4.2. Elemental analysis.....	26
2.4.3. HBT analysis.....	26
2.4.4. Energy potential of coffee by-products in Ethiopia	28
2.5. Conclusions.....	31
2.6. References.....	32
3. Part II: Increasing the loading rate of continuous stirred tank reactor for coffee husk and pulp: Effect of trace elements supplement.....	37
3.1. Abstract	37
3.2. Introduction.....	38
3.3. Materials and Methods.....	40
3.3.1. Materials/substrates.....	40
3.3.2. Anaerobic digestion trials	40
3.3.3. Trace element	42
3.3.4. Analytical methods.....	43
3.3.5. The alkalinity ratio (VFA/TIC).....	43

3.3.6.	Statistical analysis	45
3.4.	Results and Discussion	45
3.4.1.	Characteristics of coffee husk and pulp	45
3.4.2.	Gas production and quality	46
3.4.3.	N_{tot} and $NH_4\text{-N}$	49
3.4.4.	DM-VS degradability	50
3.4.5.	pH value	50
3.4.6.	Volatile fatty acids (VFA)	51
3.4.7.	Alkalinity ratio (VFA/TIC)	52
3.4.8.	Trace element analysis	53
3.5.	Concluding remarks	56
3.6.	References	57
4.	Part III: Introducing temperature as variable parameter into kinetic models for anaerobic fermentation of coffee husk, pulp and mucilage	60
4.1.	Abstract:	60
4.2.	Introduction	60
4.3.	Materials and methods	62
4.3.1.	Raw materials and inoculum	62
4.3.2.	Chemical analysis	63
4.3.3.	Anaerobic batch digestion tests	64
4.3.4.	Data fitting to models	64
4.3.4.1.	Modified Gompertz (GOM) model	64
4.3.4.2.	Modified Logistic (LOG) model	65
4.3.5.	Statistical analysis	65
4.4.	Results and discussion	66
4.4.1.	Model Fitting for different fermentation temperatures	66
4.4.2.	Model fitting for fermentation temperature as an input variable	69
4.4.3.	Model validation	73
4.5.	Conclusions	75
4.6.	References	76
5.	General discussion	80
5.1.	Overview and motivation	80
5.2.	Characterization and batch assay	80
5.3.	CSTR and effect of TE supplement	81
5.4.	Kinetic models and introducing temperature as a parameter	84
5.5.	Outlook	85
5.6.	References	86
6.	Summary	88
7.	Zusammenfassung	90
8.	Publications	92