



Process Raman Spectroscopy for In-line Monitoring of Aerobic Fermentation of *Saccharomyces cerevisiae*

Frank Braun¹, Robert Schalk¹, Daniel Geörg¹, Matthias Rädle¹
Hanns S. Eckhardt², Thomas Beuermann¹

¹HS Mannheim, Institut PI, Paul-Wittsack-Str. 10, 68163 Mannheim, Deutschland

²tec5 AG, In der Au 27, 61440 Oberursel, Deutschland

Introduction

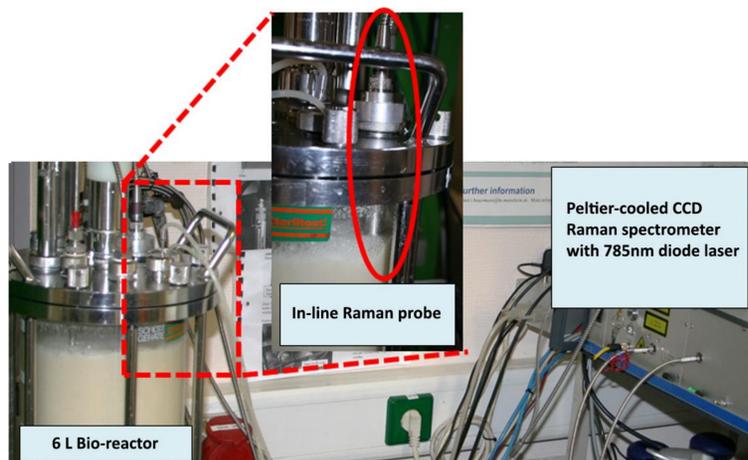
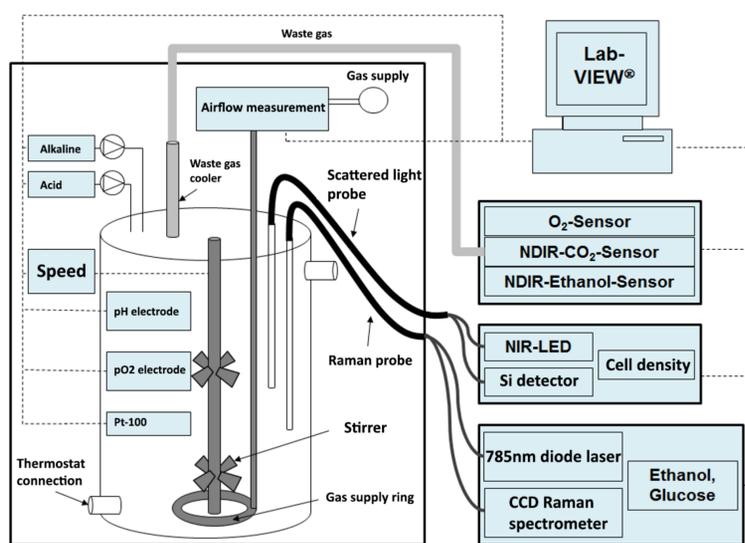
For automated process regulation in the chemical and biotechnology industries, measurement technologies are necessary which measure educt and produce concentrations in real time (in-line or on-line) and which also can be seamlessly integrated with the process-engineering environment. In recent years optical analytic methods have become increasingly dominant in this capacity. Optical spectroscopy allows rapid, non-invasive, and simultaneous determination of a number of analytes. Of the different optical spectroscopy technologies, MIR and Raman spectroscopy possess the greatest degree of selectivity, since the fundamental oscillations of molecules are stimulated.

Raman spectroscopy

- Incident laser wavelength (normally VIS or NIR light) is shifted to longer wavelengths (Raman shift)
- Combination of higher chemical specificity of MIR region using quartz VIS/NIR light guides
- Enables spatial separation of the measurement apparatus from the process
- More selective compared to NIR and UV/VIS spectroscopy
- Predestined for bio-process monitoring due to minimal disturbance from water

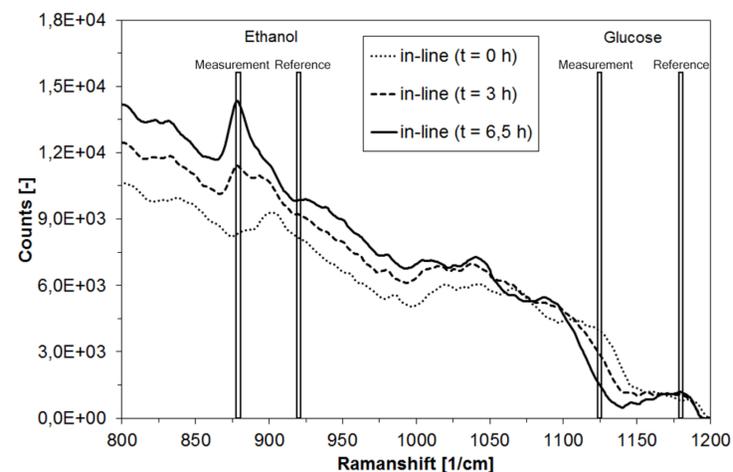
Measurement periphery and testing conditions

- 6 L bio-reactor (Biostat E, Fa. Sartorius); 5 L fermentation volume
- 100 g/L glucose as C source
- Inoculum: 33 g/L baker's yeast \approx ca. 8.3×10^8 cells/mL (Fa. Wieninger)
- Gas application rate 1 vvm; pH 5.2; 32 °C; stirrer speed 700 rpm



Results

- Monitoring of substrate breakdown (glucose) and product formation (ethanol)
- Evaluation via the difference in middle Raman intensities from the measurement and reference range:

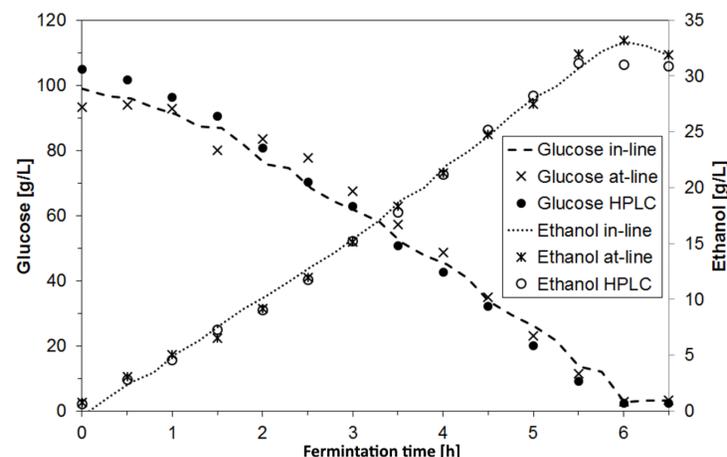


Analyte	Measurement range	Reference range
Ethanol	878 – 880 cm ⁻¹	919 – 921 cm ⁻¹
Glucose	1124 – 1126 cm ⁻¹	1179 – 1181 cm ⁻¹

Raman spectra of an aerobic batch fermentation of Saccharomyces cerevisiae incl. evaluation ranges of glucose and ethanol. Measurement with an in-line Raman probe in combination with a 785-nm diode laser and a CCD spectrometer (baseline adjusted to 1200 cm⁻¹).



- Additional quantification by at-line measurement of weighed material concentrations and fermentation tests



Monitoring of glucose and ethanol concentration in an aerobic batch fermentation of Saccharomyces cerevisiae. Comparison of in-line and at-line Raman measurements as well as external HPLC reference analytics.

Summary

- In-line monitoring of glucose and ethanol during yeast fermentation
- Simple evaluation by univariate calibration models
- Independent external validation by means of HPLC analysis

Contact

- For additional information, please write to r.schalk@hs-mannheim.de