CPD NR 3324 Conceptual Process Design

Process Systems Engineering

DelftChemTech - Faculty of Applied Sciences Delft University of Technology

Subject

DESIGN OF AN INTEGRATED FERMENTATION CRYSTALLIZATION PROCESS FOR THE PRODUCTION OF L-PHENYLALANINE

Authors	(Study nr.)	Telephone
J. Nie	1197010	0642191701
J.F. Solarte Vasquez	1236806	0648084026
M.H. Ucisik	1234684	0628394666
H. Yang	1191225	0624105382

Keywords

ISPR, L-phenylalanine, Product Inhibition, Crystallization, Polymorphism, E.coli, Fermentation, Fed-Batch, Integrated Approach, Aspartame

Assignment issu	ied:	July 11-2005
Report issued	:	Oct. 20-2005
Appraisal	:	

PREFACE

This report describes the design of integrated fermentation-crystallization process for production of L-Phenylalanine. It has been the design team's purpose to identify and overcome the design challenges and to come to a good design. Considering these goals, an ISPR (In-Situ Product Removal) process was designed.

While overcoming the challenges, the team was expected handling of uncertainties and coming up with solutions creative and technically feasible. In the point of decision, team asked help of the coaches and received the required feedback. The present final design based on decisions, which were made carefully and approved by every member of the team. We hope that the work done will meet the expectations.

During the preparation of this study, we have consulted our coaches many times for the problems we have faced. Here for the first time we find the opportunity to thank our coaches for their support and their understanding. We would like to thank our supervisor, Dr.Ir.Adrie Straathof and our principal PDEng.Maria Cuellar for all the information and support they gave us regarding the design. Furthermore we would like to thank our creativity coach, Prof.Henk Nugteren, for sharing his time with us for our project and for our problems.

Jing Nie Juan Felipe Solarte Vasquez Mehmet Hikmet Ucisik Huiling Yang

> October 19th, 2005 Delft, The Netherlands

CPD 3324

October 2005

SUMMARY

This work is a part of the course Conceptual Process Design. The purpose of this work is to design a plant for the production of the amino acid L-Phenylalanine. The desired goal is to achieve a production of 1000 t/a of the product with a purity of 98.5%. The required presentation of the product is the anhydrous form of its crystals due to the undesired properties of the monohydrate crystals.

Several obstacles had to be taken in account for the development of the process such as product inhibition form the target compound on the microorganism, product crystallization on the fermentor due to the low solubility of the product and the use of as less as possible units for the downstream process.

The approach for this design is the ISPR with integrated fermentation crystallization processes. This approach is used to lower the concentration of the target product and hence to overcome the problems mentioned before. Characteristics of the product had to be taken into account for the other parts of the process like the temperature for the different parts of the process in order to maintain the product in good conditions.

By taking account the different factors like productivity and economics some improvements are considered and presented with this report. The designed process fulfills the constraints set by the client.

TABLE OF CONTENT

PREFACE	i
SUMMARY	ii
TABLE OF CONTENT	iii
LIST OF TABLES	vi
LIST OF FIGURES	vii
1. INTRODUCTION	1
2. PROCESS OPTIONS AND SELECTION	3
2.1. Process concept chosen	3
2.2. In Situ Product Removal (ISPR)	6
2.3. Conclusion	11
3. BASIS OF DESIGN (BOD)	12
3.1. Description of the Design	12
3.2. Process Definition	12
3.2.1. Process Concept Chosen	13
3.2.2. Block Schemes	13
3.2.3. Thermodynamic Properties and Reaction Kinetics	17
3.2.4. List of Pure Component Properties	18
3.3. Basic Assumptions	20
3.3.1. Plant capacity	20
3.3.2. Location	20
3.3.3. Feedstock	21
3.3.4. Battery Limit	21
3.4. Economic Margin	22
4. THERMODYNAMIC PROPERTIES AND REACTION KINETICS	24
4.1. Thermodynamic Properties	24
4.2. Reaction Kinetics	27
4.3. Operating Window	28
4.4. Data Validation	29

Conceptual Process Design	CPD 3324	October 2005
5. PROCESS STRUCTURE AND	DESCRIPTION	30
5.1. Criteria		30
5.2. Selection		31
5.2.1. Fermentor		31
5.2.2. Centrifugation		31
5.2.3. Compressor		32
5.2.4. EvaporativeCrystalliza	tion	33
5.2.4.1. Evaporator		34
5.2.4.2. Crystallizer		37
5.2.5. Frame Plate Filter		37
5.2.6. Dryer		38
5.2.7. Condenser		38
5.3. Process Flow Scheme		39
5.3.1. Description of Continu	ous Process Flow Scheme	39
5.3.2. Description of Batch P	rocess Flow Scheme	41
5.4. Batch Cycle Diagram		42
5.5. Process Stream Summary		43
5.6. Utilities		43
5.7. Process Yields		45
6. PROCESS CONTROL		46
6.1. Fermentation Section		46
6.2. Centrifuge		47
6.3. Evaporator		47
6.4. Crystallizer		48
6.5. Plate-Frame Filter		48
7. MASS AND HEAT BALANCE	ES	50
7.1. Mass Balances		50
7.2. Energy Balances		52
8. PROCESS AND EQUIPMENT	DESIGN	54
8.1. Process Simulation		54

October 2005

8.2.Equipment Selection and Design	55
8.2.1.Fermentor	55
8.2.2. Centrifugation	56
8.2.3. Evaporator	56
8.2.4. Crystallizer	57
8.2.5. Plate-Frame Filter	58
8.2.6. Dryer	58
8.2.7. Condensor	59
8.2.8. A, lternative Operations	60
9. WASTE	62
10. PROCESS SAFETY	64
10.1. Dow F&EI Study	64
10.2 HAZOP Study	65
11. ECONOMICS	66
11.1. Economic Calculations	66
11.1.1. Investment	66
11.1.2 Operating Costs	67
11.1.3. Income	67
11.1.4. Cash Flow	67
11.2. Economic Criteria	67
11.2.1 Rate of Return (ROR) and Pay Out Time (POT)	68
11.2.2. Discounted Cash Flow Rate of Return (DCFRR)	68
11.3 Cost Review	69
11.4. Sensitivities	71
12. CREATIVITY AND GROUP PROCESS TOOLS	73
13. CONCLUSION AND RECOMMENDATIONS	74
LIST OF SYMBOLS	77
LITERATURE	81

CPD 3324

LIST OF TABLES

Table 1.1 L-Phenylalanine producers2
Table 2.1. Criteria and impact factors
Table 2.2 Process Evaluation Table
Table 3.1a Indication of operation time based on Rüffer et al, 200414
Table 3.1b Indication of operation time for the definitive case14
Table 3.2. Streams entering and leaving
Table 3.3 Lists of Pure Component Properties19
Table 3.4 Definition of units' in- and outside the battery limits22
Table 3.5 Economic Evaluations23
Table 4.1 Thermodynamic properties of the compounds26
Table 4.2 Thermodynamic properties of the compounds27
Table 4.3 Kinetic parameters for the production of L-Phenylalanine28
Table 4.4 Operating window of the process 29
Table 5.1 Production of Phenylalanine
Table 5.2. Operation times of processes43
Table 5.3 Utility Table45
Table 5.4 Yields in Raw Materials per Product 45
Table 8.1 Fermentor operating conditions 56
Table 8.2 Design Information of Evaporator 57
Table 8.3 Design Information of Plate and Frame Press Filtration 58
Table 8.4 Design Information of Condenser 59
Table 9.1 Waste generated62
Table 9.2 COD Load63
Table 11.1 Final Economic Figures 69
Table 11.2 Comparison of Margin 70
Table 11.3 Economic Criteria 70
Table 11.4 Sensitivity Analysis Results71

LIST OF FIGURES

Figure A.1.1 Biomass Concentration versus Time (Batch Phase1
Figure A.1.2 Phenylalanine Concentration versus Time (Batch Phase)2
Figure A.1.2 Phenylalanine Concentration versus Time (Batch Phase)2
Figure A.1.4 Glucose Concentration versus Time (Batch Phase)
Figure A.1.5 Concentrations of all components versus Time (Batch Phase)3
Figure A.1.6 Mass versus Time (Batch Phase)4
Figure A.1.7 Tyrosine Concentration versus Time (Ext. Growth-I)5
Figure A.1.8 Concentration of all components versus Time (Ext. Growth-I)6
Figure A.1.9 Mass versus Time (Ext. Growth-I)6
Figure A.1.10 Glucose Feed Rate versus Time (Ext. Growth-I)7
Figure A.1.11 Tyrosine Feed Rate versus Time (Ext. Growth-I)7
Figure A.1.12 Biomass versus Time (Ext. Growth-II)8
Figure A.1.13 Concentration of all components versus Time (Ext. Growth-II)9
Figure A.1.14 Mass versus Time (Ext. Growth-II)9
Figure A.1.15 Glucose Feed Rate versus Time (Ext. Growth-II)10
Figure A.1.16 Tyrosine Feed Rate versus Time (Ext. Growth-II)10
Figure A.2.1 In-Situ Crystallization-Fermentation
Figure A.2.2 In-Situ Reactive Extraction- Fermentation Process
Figure A.2.3 In-Situ Adsorption-Fermentation Process with the Use of Beads13
Figure A.2.4 In-Situ Ion Exchange-Fermentation Process
Figure A.3.1 Improved Process20
Figure A.4.1 Metabolism of L-Phenylalanine Production28
Figure A.4.2 Production rate as a function of Concentration of L-Phenylalanine29
Figure A.4.3 Phenylalanine Production related with its concentration
Figure A.4.4 Growth Rate
Figure A.4.5 Phenylalanine Production
Figure A.4.6 Tyrosine consumption related with growth rate32
Figure A.4.7Tyrosine consumption related with tyrosine concentration
Figure A.5.1 Batch process cycle diagram for one year of production41

Figure A.5.2 Batch cycle Diagram shows detailed batch cycle of one make span and two
cycle times43
FigureA.11.1 Cumulative cash-flow diagram131
FigureA.11.2 Cumulative cash-flow diagram for the calculation of DCFRR133

CPD 3324

PREFACE

This report describes the design of integrated fermentation-crystallization process for production of L-Phenylalanine. It has been the design team's purpose to identify and overcome the design challenges and to come to a good design. Considering these goals, an ISPR (In-Situ Product Removal) process was designed.

While overcoming the challenges, the team was expected handling of uncertainties and coming up with solutions creative and technically feasible. In the point of decision, team asked help of the coaches and received the required feedback. The present final design based on decisions, which were made carefully and approved by every member of the team. We hope that the work done will meet the expectations.

During the preparation of this study, we have consulted our coaches many times for the problems we have faced. Here for the first time we find the opportunity to thank our coaches for their support and their understanding. We would like to thank our supervisor, Dr.Ir.Adrie Straathof and our principal PDEng.Maria Cuellar for all the information and support they gave us regarding the design. Furthermore we would like to thank our creativity coach, Prof.Henk Nugteren, for sharing his time with us for our project and for our problems.

Jing Nie Juan Felipe Solarte Vasquez Mehmet Hikmet Ucisik Huiling Yang

> October 19th, 2005 Delft, The Netherlands

SUMMARY

This work is a part of the course Conceptual Process Design. The purpose of this work is to design a plant for the production of the amino acid L-Phenylalanine. The desired goal is to achieve a production of 1000 t/a of the product with a purity of 98.5%. The required presentation of the product is the anhydrous form of its crystals due to the undesired properties of the monohydrate crystals.

Several obstacles had to be taken in account for the development of the process such as product inhibition form the target compound on the microorganism, product crystallization on the fermentor due to the low solubility of the product and the use of as less as possible units for the downstream process.

The approach for this design is the ISPR with integrated fermentation crystallization processes. This approach is used to lower the concentration of the target product and hence to overcome the problems mentioned before. Characteristics of the product had to be taken into account for the other parts of the process like the temperature for the different parts of the process in order to maintain the product in good conditions.

By taking account the different factors like productivity and economics some improvements are considered and presented with this report. The designed process fulfills the constraints set by the client.

TABLE OF CONTENT

PREFACE	i
SUMMARY	ii
TABLE OF CONTENT	iii
LIST OF TABLES	vi
LIST OF FIGURES	vii
1. INTRODUCTION	1
2. PROCESS OPTIONS AND SELECTION	3
2.1. Process concept chosen	3
2.2. In Situ Product Removal (ISPR)	6
2.3. Conclusion	11
3. BASIS OF DESIGN (BOD)	12
3.1. Description of the Design	12
3.2. Process Definition	12
3.2.1. Process Concept Chosen	13
3.2.2. Block Schemes	13
3.2.3. Thermodynamic Properties and Reaction Kinetics	17
3.2.4. List of Pure Component Properties	18
3.3. Basic Assumptions	20
3.3.1. Plant capacity	20
3.3.2. Location	20
3.3.3. Feedstock	21
3.3.4. Battery Limit	21
3.4. Economic Margin	22
4. THERMODYNAMIC PROPERTIES AND REACTION KINETICS	24
4.1. Thermodynamic Properties	24
4.2. Reaction Kinetics	27
4.3. Operating Window	28
4.4. Data Validation	29

Conceptual Process Design	CPD 3324	October 2005
5. PROCESS STRUCTURE AND	DESCRIPTION	30
5.1. Criteria		30
5.2. Selection		31
5.2.1. Fermentor		31
5.2.2. Centrifugation		31
5.2.3. Compressor		32
5.2.4. EvaporativeCrystalliza	tion	33
5.2.4.1. Evaporator		34
5.2.4.2. Crystallizer		37
5.2.5. Frame Plate Filter		37
5.2.6. Dryer		38
5.2.7. Condenser		38
5.3. Process Flow Scheme		39
5.3.1. Description of Continu	ous Process Flow Scheme	39
5.3.2. Description of Batch P	rocess Flow Scheme	41
5.4. Batch Cycle Diagram		42
5.5. Process Stream Summary		43
5.6. Utilities		43
5.7. Process Yields		45
6. PROCESS CONTROL		46
6.1. Fermentation Section		46
6.2. Centrifuge		47
6.3. Evaporator		47
6.4. Crystallizer		48
6.5. Plate-Frame Filter		48
7. MASS AND HEAT BALANCE	ES	50
7.1. Mass Balances		50
7.2. Energy Balances		52
8. PROCESS AND EQUIPMENT	DESIGN	54
8.1. Process Simulation		54

Conceptual Process Design CPD 3324 October 2005 8.2.Equipment Selection and Design 8.2.1.Fermentor 8.2.2. Centrifugation 8.2.3. Evaporator 8.2.4. Crystallizer 8.2.5. Plate-Frame Filter 8.2.6. Dryer 8.2.7. Condensor 8.2.8. A, Iternative Operations 9. WASTE 10. PROCESS SAFETY 10.1. Dow F&EI Study 10.2 HAZOP Study **11. ECONOMICS** 11.1. Economic Calculations

55

55 56

56

57

58

58

59

60

62

64

64

65

66

66

11.1.1. Investment 66 11.1.2 Operating Costs 67 11.1.3. Income 67 11.1.4. Cash Flow 67

11.2. Economic Criteria	67
11.2.1 Rate of Return (ROR) and Pay Out Time (POT)	68
11.2.2. Discounted Cash Flow Rate of Return (DCFRR)	68
11.3 Cost Review	69
11.4. Sensitivities	71
12. CREATIVITY AND GROUP PROCESS TOOLS	73
13. CONCLUSION AND RECOMMENDATIONS	74
LIST OF SYMBOLS	77
LITERATURE	81

LITERATURE

CPD 3324

LIST OF TABLES

Table 1.1 L-Phenylalanine producers2
Table 2.1. Criteria and impact factors
Table 2.2 Process Evaluation Table
Table 3.1a Indication of operation time based on Rüffer et al, 200414
Table 3.1b Indication of operation time for the definitive case14
Table 3.2. Streams entering and leaving
Table 3.3 Lists of Pure Component Properties19
Table 3.4 Definition of units' in- and outside the battery limits
Table 3.5 Economic Evaluations23
Table 4.1 Thermodynamic properties of the compounds26
Table 4.2 Thermodynamic properties of the compounds27
Table 4.3 Kinetic parameters for the production of L-Phenylalanine28
Table 4.4 Operating window of the process29
Table 5.1 Production of Phenylalanine
Table 5.2. Operation times of processes43
Table 5.3 Utility Table45
Table 5.4 Yields in Raw Materials per Product45
Table 8.1 Fermentor operating conditions56
Table 8.2 Design Information of Evaporator57
Table 8.3 Design Information of Plate and Frame Press Filtration
Table 8.4 Design Information of Condenser59
Table 9.1 Waste generated62
Table 9.2 COD Load63
Table 11.1 Final Economic Figures69
Table 11.2 Comparison of Margin70
Table 11.3 Economic Criteria70
Table 11.4 Sensitivity Analysis Results71

LIST OF FIGURES

Figure A.1.1 Biomass Concentration versus Time (Batch Phase1
Figure A.1.2 Phenylalanine Concentration versus Time (Batch Phase)2
Figure A.1.2 Phenylalanine Concentration versus Time (Batch Phase)2
Figure A.1.4 Glucose Concentration versus Time (Batch Phase)
Figure A.1.5 Concentrations of all components versus Time (Batch Phase)3
Figure A.1.6 Mass versus Time (Batch Phase)4
Figure A.1.7 Tyrosine Concentration versus Time (Ext. Growth-I)5
Figure A.1.8 Concentration of all components versus Time (Ext. Growth-I)6
Figure A.1.9 Mass versus Time (Ext. Growth-I)6
Figure A.1.10 Glucose Feed Rate versus Time (Ext. Growth-I)7
Figure A.1.11 Tyrosine Feed Rate versus Time (Ext. Growth-I)7
Figure A.1.12 Biomass versus Time (Ext. Growth-II)8
Figure A.1.13 Concentration of all components versus Time (Ext. Growth-II)9
Figure A.1.14 Mass versus Time (Ext. Growth-II)9
Figure A.1.15 Glucose Feed Rate versus Time (Ext. Growth-II)10
Figure A.1.16 Tyrosine Feed Rate versus Time (Ext. Growth-II)10
Figure A.2.1 In-Situ Crystallization-Fermentation12
Figure A.2.2 In-Situ Reactive Extraction- Fermentation Process
Figure A.2.3 In-Situ Adsorption-Fermentation Process with the Use of Beads13
Figure A.2.4 In-Situ Ion Exchange-Fermentation Process
Figure A.3.1 Improved Process20
Figure A.4.1 Metabolism of L-Phenylalanine Production28
Figure A.4.2 Production rate as a function of Concentration of L-Phenylalanine29
Figure A.4.3 Phenylalanine Production related with its concentration
Figure A.4.4 Growth Rate
Figure A.4.5 Phenylalanine Production
Figure A.4.6 Tyrosine consumption related with growth rate
Figure A.4.7Tyrosine consumption related with tyrosine concentration33
Figure A.5.1 Batch process cycle diagram for one year of production41

Conceptual Process Design CPD 3324 Octo

Figure A.5.2 Batch cycle Diagram shows detailed batch cycle of one make span and two
cycle times43
FigureA.11.1 Cumulative cash-flow diagram131
FigureA.11.2 Cumulative cash-flow diagram for the calculation of DCFRR133

1. INTRODUCTION

The (bio) chemical industry nowadays is evolving in to the production of different compounds traditionally made by chemical means to the use of fermentation processes with recombinant microorganism. These processes are characterized by the low concentration of the product in the fermentation broth making the separation difficult and costly. The downstream process is crucial for the design of the production facilities affecting the production, purity and economics of the process. Another important aspect to consider is the conditions that have to be met for the desired production process and the effect that different compounds might have on on the units and their performance like the interaction with the microorganism, side products formation and the separation processes required to obtain the specified product. One approach done in the TU Delft is the implementation of an ISPR (In situ product removal) in fermentation processes to overcome possible problems like product inhibition or toxicity, enhance the production of the desired compounds and improve the performance of the different steps of the overall (Buque-Taboada *et al.* 2004).

The objective of this work is to do a conceptual process design of and L-Phenylalanine production plant with a capacity of 1000 ton/yr of the product with a purity of 98.5% using an ISPR process with a recombinant strain of *E.coli*, This compound is of industrial and pharmaceutical importance and has special properties SEE APENDIX 4.3 that have to be taken in consideration to obtain the production level and quality for the market

Traditionally L-Phenylalanine is made by different processes like the resolution of Nacetyl-D,L-Phenylalanine or the Stereo-and enantioselective addition of ammonia to trans-cinnamic acid. These processes are chemical and the product obtained is D,L-Phenylalanine that has to be separated increasing the steps for the downstream processing, the wastes and raw materials used, making the development of a fermentation process with a recombinant strain of a glucose consuming, L-Phenylalanine producing microorganism an interesting subject for research. For the reasons stated

CPD 3324

before and from an initial perspective this process might be economically more advantageous, thus, research has focused on the production of L-Phe with isolated enzymes, immobilized cells, resting cells using different microorganisms like *Corynebacterium glutamicum*, *Brevibacterium flavum* and most importantly *E. coli* (Takors, 2004). Further more the addition of several recycle streams to the initial scheme proposed by the principal will decrease the materials used as well as the wastes.

The aromatic amino acid L-Phenylalanine (L-Phe) is of pharmaceutical importance for parenteral nutrition and represents an important building block for synthesis of aspartame, which is a low-calorie sweetener and widely used in various foods and dry beverage mixes owing to its approximately 200-fold stronger sweetness compared to that of sucrose (Takors, 2004). The worldwide L-Phenylalanine production is estimated to be 14,000 tons in 2002 (Budzinski, 2001). The market price of L-Phe is 20 to 24 US\$/kg for chemical or 30 to 40 US\$/kg for pharmaceutical (Bongaerts *et al.*, 2001).

Company	Location
Absolute Standards, Inc	Andover, MA, 01810-5413, USA
ANDAChem, Inc	Taiyuan, People's republic of China
Acesys Pharmatech, Ltd.	Oradell, NJ, 07049, USA
Magical Scientific	Oklahoma City, OK, 73156-1326, USA
DSL Chemicals (Shanghai) Co., Ltd.	Shanghai, People's Republic of China

Table 1.1 L-Phenylalanine producers.¹

The production process and lab scale ISPR has been studied by several researches like Maass *et al*, 2002 using reactive extraction; Kusunose *et al*., 2004 using polymeric beads and by R. Takors 2004 (Chapter 2.1). Currently in TU Delft, PDEng. Maria Cuellar is doing research in the production of L-Phenylalanine with ISPR by means of an integrated fermentation crystallization process in order to overcome some of the problems mentioned above like product inhibition, crystallization of the product in the fermentor and reduction in downstream processing.

¹ SciFinder Scholar

2. PROCESS OPTIONS AND SELECTION

This chapter contains the different ISPR process options for the production of L-Phenylalanine with the block schemes for each one.

2.1. Process Concept Chosen

Criteria and impact factors

In the process case assigned, an ISPR phenylalanine production process is described, using the fermentation conditions described by Gerigk *et al*, 2002 and the research done by the principal of the project. Different ISPR processes found in literature were used to compare the process suggested taking into account the objectives formulated and that an integrated fermentation crystallization process has not been studied (see table 2.1). Further more some changes to the given process were made in order to improve the use of the raw materials and minimize the wastes that will be explained further.

The comparison between the different ISPR processes and the selected process will be according to the following criterions:

Criterion	Impact factor
Purity (Yes/No)	Requirement
Auxiliary Materials	4
Number of Units	4
Yield	5
Control	3
Environmental Safety	4

Table 2.1. Criteria and impact factors

 Purity: <Yes/No> The process chosen has to fulfill the purity constraint of product, which is 98.5%. Purity is of major importance because the product will CPD 3324

aim for an industrial and not pharmaceutical application affecting the price of the product in a high percentage.

- Auxiliary Materials: The requirement of higher amount of auxiliary materials will increase the production cost as well as the waste. The use of auxiliary materials can also affect the number of equipments used in the process constituting one of the most important objectives of the research.
- Number of Units: The number of units will increase the investment cost of the designed process. This aspect is related greatly to the purity of the product, quality and cost of the product and process.
- Yield: Higher yield is an important criterion for the selection of the process.
- Control: Any control error may lead loss of money or even loss of lives. Therefore control of process is desired to be secure and easy.
- Environmental Safety and Waste Treatment: The process chosen has to obey to the standard environmental regulations to protect the environment and indirectly the human health.

Yield is thought to be most important criterion because high yield will pay the possible additional cost of high technology and equipment costs although it may be seen unfavorable due to the high investment requirement. Secondly, control is an important criterion; the performance and quality of the integrated fermentation crystallization process depends on it. Environmental safety is and important aspect to consider because of the use of recombinant strains and the legislation regarding this kind of processes, especially the wastes regarding the recombinant strain have to be handled carefully and disposed in a safely manner. The process must have a good use of the materials in order to minimize the wastes and treatment of the same. On the other hand, environmental policy of DSM is well known and respected in industrial and public level. When DSM is concerned, environmental safety is one of the most important aspects taken into account in process evaluation.

The first obligation of each process is the achievement of high purity demand of the client (98.5%). This purity demand of the client also gives information about the target

use of the product. L-Phenylalanine with very high purities like higher than 99.5% is used in the pharmaceutical industry and in medicine. Lower purities like 98.5%, however, are good enough for the commercial use as artificial sweetener (as raw material for aspartame or as additive in food industry). Therefore the target of the client is industrial chemical use.

Because of this reason the processes yielding higher purities do not gain any priority in the selection. Hence the condition is a yes-or-no question and all the proposed processes fulfill this requirement.

Auxiliary materials consist of the subsidiary materials like solvents, membranes, carriers and additives that are needed in some of the evaluated processes. Usually the use of auxiliary materials increases the cost of the operating process and affects the downstream processing as well as an increase in the wastes.

Among the alternative processes the first process is the most advantageous one due to less use of auxiliary materials and downstream processing units. Second process utilizes solvents and runs a solvent-based crystallization operation. On the other hand the extraction unit uses membranes where they should be replaced each time after certain use. Third alternative uses beads, which is expensive despite being cheaper than the use of ion exchange column (scheme 4), as claimed in the article written by Kusunose, 2004.

Operating time

The production requirement for the process is 1000-ton annual production of L-Phenylalanine crystals. Because of the lack of information on a industrial process similar to the proposed and the useful life of the biomass, the batch time is set to be 363 hours² the reason is that the production process in biotechnology are not economically feasible for shorter production time, especially for the desired specifications of the product. In the studies of Takors and Gerigk, the fermentation is stopped after 50 hours due to the increasing acetate formation in the process. However in the same studies the information about the acetate formation is not given. Therefore the acetate formation had to be

² By recommendation of the Technical Supervisor

CPD 3324

assumed with a reasonable value related to the glucose fed to the system. Therefore it is assumed that 0.5% of the glucose fed to the system is consumed for the acetate production, this is explained by considering very good mixing and high levels of dissolved oxygen in the fermentor and the biomass recycle in order to prevent the anaerobic acetate production. However, even with the control of the glucose present in the system and oxygen in excess, acetate production took place, meaning that the acetate production is not because of the overflow metabolism of glucose or oxygen depletion, but it certainly reduces it. In the calculations based on these assumptions acetate concentration was not a problem and the production phase can be done successfully for the 2 weeks of period.

2.2.In Situ Product Removal (ISPR)

Several reported processes have been evaluated for the ISPR of L-Phenylalanine. The differences in ISPR methods and the effect it has on the rest of the process were evaluated using the criterions mentioned in Table 2.1. In all the processes the product removal is made outside the fermentor to avoid complex equipments and reduction in their performance.

Before describing each process separately, it might be very useful to mention about the main common properties and differences of them. First of all, each process uses ISPR approach for the production of L-Phenylalanine. The product is taken out from the fermentor during the production phase, whereas biomass recycled to the fermentor with the use of a separation unit. In the latter three processes there is found one additional unit after the biomass separation process to transfer the L-Phenylalanine from the fermentation medium to crystallization medium. This operation occurs in three different ways: i) Through a reactive extraction process where carriers are used (Ruffer *et al*, 2004), ii) With the use of beads inside the fermentor medium and afterwards through washing with water in a column (Kusunose and Wang,2004), iii) Through Ion-Exchange Column where the isoelectric property of the L-Phenylalanine is used for the separation.

CPD 3324

The fermentation broth returns to the fermentor after the separation process, whereas liquid broth carrying L-Phenylalanine flows to the down-stream crystallization unit. In this point it is very important to mention that the crystallization is not a part of ISPR process, but a part of the down-stream processing.

The first process evaluated is the proposed by the principal consisting of the integrated fermentation-crystallization production of the L-Phe (Figure 2.1). This process has the advantage that the goal of reducing the concentration of the target compound, maintaining a relative high production rate and reducing the negatives effect caused by the product is met while simplifying the downstream processing. This process was selected as the base case after evaluating the criterions mentioned above. The other alternatives use different ISPR processes where the final result is solution containing the L-Phe so a crystallization step is generally needed and its downstream processing to obtain the final product.





• The second alternative process is In-Situ Reactive Extraction-Fermentation Process, is seen in (Figure 2.2). The reactive extraction process described by Maass *et al.* 2002 and Takors, 2004, uses extraction unit consisting of two hollow fiber modules, one is used for extraction and the other for back extraction. Extraction is realized by using kerosene as the organic solvent with a cation selective carrier DEHPA and sulfuric acid as the proton counter-ion donor in the liquid acceptor phase, achieving an increase on the

CPD 3324

yield of 35% compared to the non-ISPR process. First the broth is filtered to remove the biomass and pumped to the extraction unit. The aqueous solution containing the L-Phenylalanine is brought in contact with the organic phase consisting of a kerosene solution and the cation selective carrier DEHPA (10% v/v). The ion exchange takes place in the aqueous/organic interface. The organic phase with the carrier/L-Phenylalanine complex is transported to the back extraction unit where the L-Phe⁺ Is replaced by H⁺ from the H₂SO₄ solution by contact with the organic phase. The aqueous phases are pumped through the hydrophobic hollow fibers and the organic phase circulates in the opposite direction between the modules using the outer fiber space. The stripping phase containing the extracted L-Phe is then taken for the downstream processing to remove the product.





This process has the disadvantage that the extraction and back extraction units need auxiliary materials and specialized equipment. This might increase the materials used, the waste, cost for operating the process and the downstream processing of the product stream. Also the product obtained with this method has a very high purity, more than 99% (Maass *et al.* 2002). The purity required by the client is lower than the obtained by this method, so the product is not useful.

• In-Situ Adsorption-Fermentation Process was the third option considered with the use of beads as seen in Figure 2.3. In order to increase the production and avoid feedback

CPD 3324

inhibition and crystallization in the fermentation process, an inert polymeric adsorbent is used to lower the concentration of the product in the fermentor and avoid the crystallization of the target compound inside the vessel. When the production phase starts the product from the fermentor is separated from the biomass, and recycled to the fermentor The polymeric beads are located in two parallel columns in order to have a continuous product removal in one of the columns while the other one is being stripped from the L-Phe attached to the beads. L-Phenylalanine is desorbed using simple water since the adsorption interaction between the polymeric beads and the L-Phe is weak (Kusunose, 2004). The liquid resulting from the adsorption step in the column is then recycled back to the fermentor. The water used for desorption of the target compound is taken to the downstream processing units to obtain the product in the desired form. After crystallization, the water with diluted L-Phe is recycled back to the crystallizer to recover as much L-Phe as possible.





In studies for the production of L-Phenylalanine made by Kusunose and Wang, 2004; using polymeric beads inside the fermentor and a modified strain of *Brevibacterium lactofermentum* showed that 40% of the L-Phenylalanine produced was extracted during fermentation proving to be interesting method of ISPR improving the overall fermentation performance.

• The fourth option is an unpublished design project of Chemical Engineering Design Group of West Virginia University, Figure 2.4. This design involves the batch production of four types of amino acids: L-Aspartic acid, L-Phenylalanine, L-Lysine HCl, and L-Leucine. The common property of these amino acids is that they primarily used as dietary supplements. The referred process is a batch process, however it can easily be modified to in-situ operation. The process then will be similar to scheme 3 but with the difference that the pH of the fermentation broth after biomass removal must be altered in order to obtain the L-Phe in the ionic form. The stream is taken to an ion exchange tower where the amino acid is removed using an ion exchange resin (Dowex Marathon C). To work continuously, a set of two ion exchange columns are used so while one is in use, the other one is being stripped with an elutant. (Reference: website of west Virginia University, www.che.cemr.wvu.edu/publications/projects/large_proj/batch-production_of_amino_acids.pdf)



Figure 2.4 In-Situ Ion Exchange-Fermentation Process (Scheme 4)

This process has the disadvantage that needs more materials in order to alter the pH, and extract the L-Phe from the ion exchange column; different to scheme 3 where the elutant

CPD 3324

was water so the waste treatment would be easier. Also the ion exchange slurry needs to pass trough at least a crystallization unit to obtain the desired product. The advantage of this process is that is flexible and it can be used to produce different kinds of amino acids with the same equipment.

In Table 2.2, the four different processes are evaluated according to the criterion mentioned in Table 2.1 and compared to each other. The results indicate that the first option is the most suitable for the development of the process.

Criteria\Concept	Impact factor	Scheme1	Scheme2	Scheme 3	Scheme 4	
Purity (Yes/No)	urity (Yes/No) Requirement		Yes	Yes	Yes	
Auxiliary Materials	4	+		0		
Number of Units	4	+		-	-	
Yield	5	n.a	n.a ++		+	
Control	3	-	0		-	
Environmental Safety	4	+	0	+	0	
TOTAL		9	2	2	-10	
"0" For neutral						

Table 2.2 Process Evaluation Table

"+" Advantage

"-" Disadvantage

"n.a" No information

2.3. Conclusion

Taking as reference the process evaluation in Table 2.2 the process to be developed will be the scheme given by the client consisting on a fermentation-Crystallization process. The final process will vary in comparison to the proposed due to several recycle streams added as seen in Appendix 3.3, to improve the performance, the use of the raw materials and the design of the case.

3. BASIS OF DESIGN (BOD)

In this chapter the selected option to be developed further will be presented along with the modifications that were made to reach the objectives desired by the clients and developed by the designing team

3.1. Description of the Design

An industrial process for an annual production of 1000 ton of anhydrate L-Phenylalanine crystals with a mean particle size of 100 μ m and a purity of 98.5% is developed. The process consists of a fermentation crystallization process with a modified strain of *E. coli* as the catalyst that has the aromatic amino acids biosynthetic pathway altered to produce more L-Phenylalanine. Several product characteristics have to be taken in account for the process such as, product inhibition at low concentrations, low solubility of the product that might result in crystallization in the fermentor and the polymorphism of the crystal form of the product. To deal with the inhibition and solubility (crystallization) problem inside the fermentor an In-Situ Product Removal fermentation crystallization process is developed taking as reference the studies made by Gerigk *et al*, 2002, Maass *et al*, 2002 and Takors *et al*, 2004. The product market price is 20 to 24 US\$/kg (Bongaerts *et al.*, 2001) and the goal of the process is to obtain a profit with a product price of around 10 US\$/kg.

3.2. Process Definition

For the decisions of the production process to follow, different processes were evaluated and one was selected as a base case to develop further (Chapter 2.1.1). A summary with the characteristics of the process, block diagram of the selected case, the complete case, important kinetic information and thermodynamic properties of the components will be stated.

3.2.1. Process Concept Chosen

In Chapter 2 the processes considered were analyzed. According to the criterion described there. After the qualitative evaluation, the best option was chosen, as seen in Table 2.2.

For the reactive extraction, polymeric beads and ion exchange columns, more materials must be used and as consequence the downstream processing is more complex, in some cases the purity is higher tan required, more units are needed and the wastes are higher because of the use of different solvents, carriers etc. The process chosen has the lowest possible downstream process, the materials needed are the same for the fermentation process in the other alternatives, but the downstream processing is made with the use of water which simplifies greatly the purifying of the product and the equipment needed

Further developments were made to the process chosen taking in consideration the characteristics of each unit operation in order to achieve the best possible configuration with the least amount of looses.

3.2.2. Block Schemes

Selected process

The process block scheme chosen for the basis of the design can be seen on Figure 3.1. The information in the diagram contain the mass flow of the streams, the operating temperature and pressure of the equipments as well as the preliminary assumption for the yield of each unit, the yield for the fermentation unit was found using the kinetics provided by the client and the information given in the studies made by Gerigk, *et al*, 2004; the overall yield for the initial process chosen is18% with an annual production of 1000 tons in approximately 8000 hours.

The preliminary process results and the time duration for each phase was assumed to be the same as the ones observed by Rüffer *et al*, 2004 in his experiments. This time is considered to be very short and is due to the decrease in production of L-Phenylalanine and acetate accumulation. The time duration for each phase is shown in table 3.1a. and Table 3.1b for the process developed y Rüffer *et al*, 2004 and for the designed process respectively.

A HORNEY	Unit operation	Process time (h)
	Batch phase	7
Fermentation ¹	Extension of the growth phase	7
	Production phase + crystallization ²	36
Rest time ³		5
Batch time		55
Working time per	year	8000
Batches per year		146

Table 3.1a Indication of operation time based on Rüffer et al, 2004.

¹ From literature in the studies made by Gerigk. et. al, 2002 and Rüffer *et al*, 2004.

 2 Time of crystallization used during the L-Phe production phase. 15 hour is the estimated value; the accurate value will be worked out in the final report.

³ Include drying, filling, cleaning, and etc. It is estimated value.

Table 3.1b Indication of operation time for the definitive case.

	Unit operation	Process time (h)
	Starting phase ¹	1
Formantation	Batch phase	9
rementation	Fed Batch until product Removal	12.3
	Steady state production phase	336
Rest time ²		52.4
Batch time ³		408.7
Working time per year		8000
Batches per year		22

¹ Filling up fermentor with medium and inoculum.

² Discharge fermentor, cleaning equipment, drying the left product

³ Whole make span. The cycle time is 362.2 hours.



Figure 3.1 Block scheme for the production of L-Phe with a broth concentration of 20 g/l

Integrated fermentation-crystallization ISPR process

After selecting the scheme to develop, several considerations were taken in to account to improve the process.

Process wastes

The wastes produced with the scheme selected are very high with high looses of raw materials and the target product.

- The production of secondary compounds must be taken in consideration due to the effect they might have on the process and the product, especially tyrosine that precipitates at very low concentrations.
- The restriction to the type of crystallization method used because of the special properties of the product.
- The time for the duration of each batch cycle (Appendix 5)

The block diagram for improved process to design can be seen in Figure 3.2. Because of the lack of information of the life cycle of the microorganism and the normal time of operation processes in biotechnology the production phase is set to take 14 days³, the batch cycle time for the process is shown in Appendix 5.

³ Source: Technical supervisor

CPD 3324

October 2005





Total in 1.44x10⁶ t/a



In table 3.2 streams entering and leaving per ton of product are listed:

Stream	Ton/Ton product
Glucose	7.43
Tyrosine	0.0675
Ammonia	0.136
Air	28.54
Water	10.93
Wash water	0.692
Hot Air	1400
Spent air	30.3
Permeate purge	2.87
Vapor purge	7.18
Waste water	0.692
Air out	1400
Product	1

Fable 3.2 .	Streams	entering	and	leaving
--------------------	---------	----------	-----	---------

3.2.3. Thermodynamic Properties and Reaction Kinetics

Little information is available for some of the compounds used in this process, especially for the L-Phenylalanine and Tyrosine, therefore these properties had to be determined using different thermodynamic models described in Appendix 4. For the same reason the values found couldn't be corroborated and assumed to be correct. Other properties for more common compounds like water ammonia, oxygen, amongst others, were taken from literature.

For the development of this process some important factors have to be taken into consideration:

Recombinant strain

Fermentation is done using a modified strain of E. coli that has altered the aromatic amino acids biosynthetic pathway that produces chorismate, this compound is converted trough the three terminal pathways in to L-Tyrosine, L-Phenylalanine and L-Tryptophan. Thus, the production of L-Tyr is suppressed in order to alter the central carbon metabolism and divert the pathway to produce more L-Phe.

L-Tyr plays a key role in signal transduction and in the synthesis of proteins. The microorganism is auxotropic and has to be supplied with sufficient amount of L-Tyrosine in order to grow and survive. The level of L-Tyr has to be controlled carefully especially in the production phase to maintain a constant level of biomass. Furthermore high concentrations of L-Tyr and L-Phe may cause feedback inhibition of the DAHP synthase (Bongaerts *et al*, 2001), a crucial enzyme in the aromatic amino acid pathway. As consequence the central carbon metabolism may be affected and L-Phenylalanine production may be reduced or not be produced at all. For detailed information see Appendix 4.2.

Crystal Polymorphism

An important property that has to be considered is the polymorphism of the L-Phenylalanine, different forms of the crystals show a wide range of physical and chemical properties, including different melting points, structural properties, heat capacities and densities (Mohan *et al*, 2001). L-Phenylalanine can crystallize in two forms, anhydrous and monohydrate. The monohydrate has a needle shape that difficult the utilization and commercialization of the product because of its characteristics, on the other hand the anhydrous type crystals are commercially attractive with better handling and utilization properties.

In order to control the polymorphism of the L-Phenylalanine one has to take in consideration the metastability line with caution of maintaining the product concentration in the solution between this and the solubility line in order to produce the anhydrous crystals. Besides, seeding of anhydrate crystals will accelerate the production speed in the crystallizer and will promote the formation of the required crystal type.

The metastability and solubility lines are shown in Appendix 4.3. The data was taken from the studies made by Mohan et.al, 2001. For detailed information see Appendix 4.3.

3.2.4. List of Pure Component Properties

In table 3.3 properties for the components are listed. The thermodynamic properties for the components involved in the process are listed in Chapter 4.1.1 and can be seen in Table 3.3. The equations for the calculation of these properties can be seen in Appendix 4.1.

PURE COMPONENT PROPERTIES									
Compon		Technological Data				Medical Data			
Design	Systematic	Formula	MW g/mol	Bp °C (1)	Мр °С (1)	Density kg/m3	MAC mg/m3	LD50 g	NOTE
L-Phenylalanine	eL-Phenylalanine	C9H11O2N	165.19	376.45	172.82	n.a	n.a	220	(2)
Tyrosine	Tyrosine	$C_9H_{11}NO_3$	181.1908	456.85	283.85	n.a	n.a	n.a	
Glucose	Glucose	C6H12O6	180.16	571.29	169.83	1540	n.a	25.8	
Acetic acid	Acetic acid	$C_2H_4O_2$	60.0524	118.1	16.5	1049	n.a	4.96	(3)
Water	Water	H2O	18	0	100	1000	n.a	n.a	
Ammonia	Ammonia	NH3	17	-33	-78	682	n.a	0.35	(4)
Oxygen	Oxygen	O2	32	-182.96	-218.5	1.429	n.a	100 pph/141	H(5), (6)
Nitrogen	Nitrogen	N2	28	n.a	-210	1.2506	n.a	n.a	
Carbon dioxide	Carbon dioxide	CO2	44	n.a	-78.5	1.53	n.a	10 pph/min	(6)
Notes	 (1) at 1 bar (2) TDLo or (3) (a) TA (4) (D) at BI (5) (D) at ga (6) (TCLo) it 	al rat o s nhale							

Table 3. 3 Lists of Pure Component Properties
3.3. Basic Assumptions

Some information needed for the design of the process is not available, most of the information used to design the process is based on lab and pilot scale studies so some assumptions had to be made, actually there is no information for the industrial production of the target compound with the method proposed. The assumptions are made with agreement of the technical and it will be stated otherwise.

3.3.1. Plant capacity

The L-Phenylalanine producing plant design has a product capacity of 1000 t/a distributed in 22 batches per year. The plant life of the designed plant is set to be 15 years and it will operate during the entire year (8000 hr). The operating spam of one batch is 408.7 hours and the production phase spam is 362.2 hours. The product to be obtained is L-Phe crystal in its anhydrous form, because the monohydrate form of the crystal is needle type and is hard to handle so it should be avoided. The crystal mean size is 100 μ m and 98.5% purity as desired by the client. L- Phenylalanine is produced from glucose in a fed-batch fermentation process, while tyrosine is the limiting substrate in the production phase because of the use of an auxotrophic L-tyrosine (L-Tyr) recombinant strain of *Escherichia coli*.

3.3.2. Location

The location of the plant is very important for several reasons. To determine the best option to construct the plant aspects as transportation, availability of raw materials and utilities, legislation and environmental considerations have to be made. From an economical point of view the location of the plant has a major impact on the costs of the process such as construction, labor, transport of the product and raw materials as well as the technology and equipments required for the process. The production plant for the designed process is set to be in the Netherlands after consulting with the technical supervisor and considered that the factors stated above are favorable.

3.3.3. Feedstock

The materials needed for the production process are glucose, tyrosine, ammonia and air. The fermentation process uses a recombinant strain of an *E. coli*. Materials such as antifoaming agents and minerals are not taken in consideration.

3.3.4. Battery Limit

Inside the battery limit the production process is considered and is composed by fermentation and downstream processing. The pre-inoculum is prepared inside the battery limit as well as the raw material solutions with their corresponding storage vessels. The downstream processing is composed of the filtration/washing unit and the dryer. The succeeding required final processes after the drying are not mentioned. The utilities used for the process are assumed to be available from installations close to the plant. The battery limit for the design process can be seen in Figure 3.3 and the units in/out the battery limits in Table 3.4. In Appendix 1 the fractions of the raw materials for batch and extended growth phase are listed.

The feedstock to make the required solution and the biomass for the inoculum used in the process will be acquired outside the battery limits and prepared inside it. In the present report the solutions are considered to be prepared but the time and work load required to prepare the solutions is not consider.

Inside battery limits	Outside battery limits		
Inoculum	Sterilization		
Fermentor	Pre-culture of biomass		
Filters	Acquirement of feedstock		
Crystallizer	Acquirement of mineralized water		
Downstream processing equipment	Acquirement of filtered air		
Auxiliary equipment	Waste treatment		

Table 3.4 Definition of units' in- and outside the battery limits





The price and conditions of each stream can be seen in Appendix 3.2

3.4. Economic Margin

In this section, economic margin and the maximum allowed investment will be discussed. The Net Cash Flow (NCF) is calculated by subtracting the cost of the raw materials and waste treatment from the sales income of the product. The economic margin is calculated by dividing NCF by the amount of the product. The total Net Present Worth of the project (NPW_{total}) is calculated on the basis of the NCF in year "n" and discounted cash-flow rate of return (DCFRR). All these calculating methods are described in Appendix 11

Assumptions in this economic evaluation are listed below:

- The life of the plant is 15 years.
- The discounted cash-flow rate of return (DCFRR) is 10%.
- The main raw materials are considered such as glucose, tyrosine, ammonia and water, other compounds with a small amount like seeding, anti foaming agent are not included. Due to the unavailable data for the stream flow of air, cost for air is also ruled out.
- The construction time for the plant is considered to be 2 years.

Based on these assumptions, the main results for economic evaluation of the preliminary design are given in the table below:

	Costs	Sales	Net Cash	Margin	NPW _{total}	Maximum allowed
	(M€/a)	(M€/a)	(M€/a)	(€/kg)	(M€)	(M€)
Process	2.88	8.19	5.31	5.31	40.4	40.4

Table 3.5 Economic Evaluations

In conclusion, the margin of the process is $5.31 \notin kg$. The total net present worth of the cash flow is 40.4 M \notin . Maximum allowed investment based on a certain DCFRR is the value at which the cumulative net present worth at the end of the project is zero, which means at the end of the project the investment will be returned. In this project, it is assumed that the plant (buildings, etc.) already exists and can be put into operation since the first year. Therefore, the maximum allowed investment here is equal to the cumulative present worth of the cash flow: 40.4 M \notin .

4. THERMODYNAMIC PROPERTIES AND REACTION KINETICS

In order to obtain the thermodynamic properties of the components, some were found in literature other were calculated with the different methods. The equations used in these methods can be seen in Appendix 4.1.

4.1. Thermodynamic Properties

For the components involved in the process, the thermodynamic properties are limited, so a calculation method has to be used for the determination of the different properties. The methods used can be seen in Appendix 4.1. The calculated and reported values for the components are listed in Table 4.1 and Table 4.2

Heat capacities

To calculate the regression coefficients for the heat capacity for the L-Phe, L-Tyr and glucose, the Joback group contribution method was used. The formulas for the calculation of the method, and the results for the mentioned compounds can be seen in Appendix 4.1 (Table A4.1 and A4.2). For the components in Table 4.1 and 4.2 different from L-Phenylalanine, Tyrosine and glucose, the heat capacity was found using the regression coefficients found experimentally and listed in Coulson and Richardson's Chemical Engineering Volume 6. The values found are used in formula 1, for liquids, and 2 for gases in order to find the Heat capacity at different temperatures. The operating window of the process, see Chapter 4.2 stays within the ranges for the application of these equations.

$$Cpl = A + BT + C\frac{T^2}{2} + D\frac{T^3}{3}$$
4.1

$$Cpg = A + BT + C\frac{T^2}{2} + D\frac{T^3}{3} + E\frac{T^4}{4}$$
4.2

The group contribution and the Joback values for these components can be seen in Appendix 4.

Boiling and freezing points

Joback group contribution method was applied to determine the boiling and freezing point for the components. These values are of importance because these are input values for the determination of the critical properties. The formulas used for the calculation of the boiling and freezing temperature can be seen in Appendix 4.1.

Critical properties

With the use of the boiling temperature the critical properties are found using the Joback group contribution method.

Acentric factor

To calculate the parameter required for the calculation of the acentric factor the Ambrose-Walton corresponding states method was used (Appendix 4.1) to find the reduced temperature functions f(0) and f(1) along with the critical properties. According to the properties of gases and liquids. Bruce E. Poling, (2001) the average absolute deviation of the calculated value to the reported values in appendix A from the same reference a deviation of 2.4% takes place.

Enthalpy and Gibbs energy

With the Joback group contribution method the Enthalpies and Gibbs energy of formation are calculated using the formulas in appendix 4.1

CPD 3324

Property	Unit	Tyrosine(1)	L-Phe(1)	Glucose(1)	Acetate(2)
Tb	K	730.22	649.6	844.44	390.67
Tfp	К	557.69	445.97	442.98	16.6
Тс	K	973.5803	885.5276	1033.968	594.4
Pc	bar	47.6939	39.2094	66.3137	57.9
Vc	cm3/mol	444.5	478.5	459.5	171.5
∆ Hfo	kJ/ mol	-491.63	-314.32	-1035.02	-435.13
∆ Gfo	kJ/ mol	-297.21	-142.59	-793.74	-376.94
ΔHv	kJ/ mol	15079.3	11969.3	24441.3	23.69
ΔHm	kJ/ mol	7547.12	6165.12	4973.12	n.a.
Zc	[-]	0.261895	0.25482	0.354442	0.211
w		-1.93031	-1.58917	-3.47574	-1.2113596
A		-38.709	-29.789	28.561	4.84
В		1.0531	0.8985	0.7419	0.2548
С		-0.00087	-0.00062	-0.00046	-0.0001753
D		2.93E-07	1.6E-07	3.03E-07	4.9488E-08
Т	K	298.15	298.15	298.15	298.15
Ср	J/mol/K	205.4735	187.5606	216.8546	66.5372119
(1) Thermo (2) Coulson	dynamic prop & Richardson	erties, The propert n's Chemical engir	ies of gases and neering 6th edit	d liquids. Bruce ion. Volume 6	E. Poling, (2001).

 Table 4.1 Thermodynamic properties of the compounds*

Property	Unit	Water(2)	NH3(2)	CO2(2)	O2(2)	N2(2)
Tb	K	373	239.72	194.7	90.17	77.35
Tfp	К	273	195.41	216.58	54.36	63.15
Тс	К	647.3	405.65	304.19	154.58	126.1
Pc	bar	220.5	112.78	73.82	50.43	33.94
Vc	cm3/mol	0.056	72.5	94	73.4	90.1
∆ Hfo	kJ/ mol	-242	-45.72	-393.5	0	0
∆ Gfo	kJ/ mol	-228.77	-16.16	-394.4	0	0
ΔHv	kJ/ mol	40.68	23.362	17.166	6.742731	5.68225899
ΔHm	kJ/ mol	n.a	n.a	n.a	n.a	n.a
Zc	[-]	0.229	0.242	0.275	0.288	0.289
w		0.345	0.252	0.228	0.022	0.04
A		32.243	27.315	19.795	28.106	31.15
В		0.001924	0.023831	0.073436	-3.68E-06	-0.01357
С		1.06E-05	1.71E-05	-5.6E-05	1.75E-05	2.6796E-05
D		-3.6E-09	-1.19E-08	1.72E-08	-1.07E-08	-1.168E-08
Т	К	298.15	298.15	298.15	298.15	298.15
Ср	J/mol/K	33.65954	35.62391	37.16475	29.37463	29.1765309
(1) Thermo	dynamic pro	33.65954 perties, The pr	35.62391 operties of g	37.16475 ases and liqu	29.37463 ids. Bruce E.	29.17653 Poling, (20

Table 4.2 Thermodynamic properties of the compounds**

(2) Coulson & Richardson's Chemical engineering 6th edition. Volume 6

4.2. Reaction Kinetics

The principal provided the reaction kinetics for this process, they are based on the studies made by Gerigk *et al*, 2002 and Takors *et al*. 2004. The kinetics are specific for the microorganism used, see Appendix 4, which is a recombinant strain of E. coli. The equations are as follows:

CPD 3324

October 2005

- $\mu = \mu_{\max} \cdot \frac{C_{Tyr}}{C_{Tyr} + K_{STyr}} \qquad \text{Growth rate} \qquad [1/hr]$ $K_{IPhe} \qquad \qquad P_{STyr} = K_{STyr} \qquad \qquad K_{IPhe} = K_{STyr} =$
- $q_{Phe} = q_{Phe \max} \cdot \frac{K_{IPhe}}{K_{IPhe} + C_{Phe}}$ Production rate [gPhe/gX/hr] $q_{Tyr} = q_{mTyr} + \frac{\mu}{W}$ Tyrosine consumption rate [gTyr/gX/hr]
- $q_{Tyr} = q_{mTyr} + \frac{\mu}{Y_{XTyr}}$ Tyrosine consumption rate [gTyr/gX/hr] $q_{Glu} = q_{mGlu} + \frac{\mu}{Y_{XGlu}} + \frac{q_{Phe}}{Y_{PheGlu}}$ Glucose consumption rate [gGlu/gX/hr]

With the information provided by Gerigk *et al*, 2002 and Takors *et al*, 2004, the kinetic parameters were determined and are listed in Table 4.3

Constant	Value	Unit
μ _{max}	0.321	1/h
K _{STyr}	0.00152	gTyr/L
Q Phemax	0.0756	gPhe/gX/h
K _{Iphe}	20	gPhe/L
<i>QmTyr</i>	0.00245	gTyr/gX/h
Y _{Xtyr,max}	35.29	gX/gTyr
<i>qmGlu</i>	0.05	gGlu/gX/h
Y _{XGlu,max}	0.51	gX/gGlu
Y _{PheGlu,max}	0.275	gPhe/gGlu

Table 4.3 Kinetic parameters for the production of L-Phenylalanine

4.3. Operating Window

In the process designed the operating conditions are mild. Extreme conditions must be avoided in order to maintain a good production without damaging the microorganism or the product itself. The operating window of the process is shown in table 4.4.

Operating condition	Range
Temperature	25-45°C
Pressure	0.095-2.533 bar

 Table 4.4 Operating window of the process

4.4. Data Validation

For some of the compounds involved in the process, the thermodynamic data is very limited. Hence in order to check the validity of the method for the calculations of these properties a comparison of the calculated values for acetate against the available data found in Coulson & Richardson's Chemical Engineering 6th Edition and Introduction to Chemical Engineering Thermodynamics 6th Edition by Smith, Van Ness 2001 was made. The reported values for water, oxygen, ammonia, acetate, nitrogen and carbon dioxide were taken from literature. With respect acetate the values were very close to the ones calculated with the Joback method, the errors for this compound ranged between 0.8 to 10%. So for the components whose properties are not found in the literature were found using that method.

5. PROCESS STRUCTURE AND DESCRIPTION

In this chapter the reader will find the information about the process structure of the design. First the design criteria will be explained. Then the selection procedure of each operation unit will be mentioned. The description of the process flow schemes and the utility requirements are explained. At the end the information about the process yields can be also found.

5.1. Criteria

The main design criteria are the purity and the production scale. The desired purity of the produced crystals is over 98.5%. The planned production rate per year is 1000 ton.

Working hours in a year are set to be 8000 hr (Sinnott, R.K, Coulson and Richardson's Chemical Engineering, Volume 6). The process consists of two parts: Batch Part and Production Part. Batch part includes the batch, extended growth, and filling-up phases. The explanation and results of the concentration and mass values for each component are available in Appendices 1 and 7. This study mainly focuses on the production phase. Filling-up phase is neglected because of its minor effect on the process time calculations and it is not taken into consideration in this design study.

After consulting with the technical supervisor, the production phase is taken as 2 weeks. Including the time for batch part, the total batch time is found to be 363 hours. Thus, the annual production rate is achieved making 22.14 batches per year; so in order to fulfill the production capacity 22 batches are planned for the annual production with a product stream of 135 kg/hr. With 1000-ton annual production rate, the production per batch is calculated to be 45.36 ton/batch.

Annual Production Rate	1000 ton
Batches Per Year	22
Batch Time	363 hrs
Production of Crystals Per Year	135 kg/hr
Production per Batch	45.36 ton/batch

Table 5.1	Production	of Pheny	lalanine
-----------	------------	----------	----------

A selection of the equipments is done according to their ability to fulfill the set requirements. The equipments are evaluated and selected with the criteria mentioned in Chapter 2 Process Options and Selection. The same criteria and impact factors are applicable for the selection of the equipment.

5.2. Selection

In this part the decision making process during the equipment selection is explained in steps.

5.2.1. Fermentor

A stirred tank fermentor is a widely used type of fermentor. The kinetics associated with the fermentor were given by the client and taken from the same fermentation procedures made by Gerigk *et al*, 2002, Maass *et al*, 2002. Therefore for this design study a stirred tank fermentor is chosen. It was designed by scaling up a 300-L pilot plant fermentor linearly as described in the studies of Gerigk *et al*. The medium feeding procedures, oxygen amount needed, and L-Phe production in the fermentation process are determined using these kinetics.

5.2.2. Centrifugation

For the design of the biomass recycle different options were considered and the criterion for the decision was the need for continuous operation and the cost of the equipment. For our process, the biomass has to be removed continuously from the fermentation broth and

CPD 3324

recycled back to the fermentor. With the use of graph 10.10 from Coulson & Richardson's page 407, the solid liquid separation technique useful for our case considering the percentage of solids in the liquid stream was chosen and two options were feasible: filtration and centrifugation.

For continuous filtration the use of cross flow hollow fiber cartridges was considered, taking as basis, the CFP-2-E-154M (0.2 μ m) model developed and used by GE Healthcare for the study of the filtration properties of *Pichia pastoris*. This option was rejected because high area will be needed, requiring around 20 filters, 10 filters working at a time, with a high cost, 600000€ (see Appendix 12.1) (Fig 11.8, Bioseparations Science and Engineering) only for the hardware without taking in consideration the membranes. Other types of filters are suitable for the stream characteristics but for batch processes.

To select the type of centrifuge the parameters considered were the volumetric flow, solids content and the continuous separation needed. The best option is a disk centrifuge, with nozzle discharge, according to table 18-12 and 18-13 in Perry's Chemical Engineer's Handbook. In comparison with the previous alternative, the centrifuge is less expensive and has a good performance a seen in Table 2 and 4 from the bioseparations course CE3191 handouts.

The output of the centrifuge was set to 18% (w/w) in order to avoid high concentrations of biomass in the recycle, thus avoiding oxygen depletion in the recycle stream and acetate formation.

5.2.3. Compressor

For the selection of the compressor the parameters to consider are the air flow rate, head of pressure, temperature limitation and power consumption. Using table 10.16 from Coulson & Richardson's page 476, the most suitable equipment for the compression of gas is selected depending on the increase in the pressure and the airflow rate. The

CPD 3324

appropriate equipment is a displacement rootes compressor and multiple stages to elevate the pressure to the value needed.

Taking in account the discharge temperature, the compressor must operate isothermically and in separate stages with intercooling to avoid high discharge temperatures (387.375 K) that might affect the fermentor performance if an adiabatic compressor were used.

5.2.4. Evaporatorative Crystallization

For the crystallization process, forced evaporative crystallization is selected. Due to the target compound solubility, even at 0°C, the melt crystallization is not applicable in the crystallization process of L-Phenylalanine. On the other hand the polymorphism does not allow working at temperatures below 37°C, because at that conditions the undesired monohydrate crystals are thermodynamically stable. Therefore for the production of L-Phenylalanine a different method must be preferred.

When the solubility line of L-Phenylalanine is observed (Appendix 4.4), the slope of the solubility curve with respect to temperature makes the cooling methodology inefficient. Therefore evaporative crystallization is selected for the crystallization process.

In this study the units composing the evaporative crystallizer - evaporator and crystallizer - are designed as two separate units. This approach gives the following advantages:

- In spite of overall heat requirement of the crystallization equipment, heat duties of each unit have been calculated separately. More accurate estimation for energy duty of the evaporator is reached. Therefore the vessel cooling duty due to crystallization heat is taken into account.
- Secondly and more importantly, the operation conditions can be set differently for each of the two equipments.

The latter point plays an important role especially in economical and safety concerns. The operation temperature of evaporative crystallizer is 45°C and 0.095 bar. Therefore

CPD 3324

evaporation should take place in vacuum conditions. If the crystallizer unit is designed as one unit, the operation condition of whole unit will be the same.

In the contrary, the separate, or compartmental design of the equipment allows the crystallization operation at atmospheric pressure with the use of a jacket vessel. In this way the high cost of vacuum will be reduced and safety control of the process will be easier.

5.2.4.1.Evaporator

Long tube, vertical forced circulation evaporator is selected for the process. The obligation of the evaporator is to evaporate the required amount of water to obtain supersaturated flow stream. During the decision making process the following factors are taking into account in addition to the process selection criteria mentioned in the previous part (Coulson and Richardson's Chemical Engineering, Volume 6, Chapter 12):

· The nature of the process fluid, particularly its viscosity and propensity to fouling

The process liquid is dilute. Having almost the same properties with water viscosity and fouling is not a problem. Therefore nature of the process fluid does not play a significant role in the decision process.

• The operating pressure: vacuum or high pressure.

In contrary to the first one, the second criterion is an important factor determining the type of the evaporator to be used. Because of having proteins in the liquid medium, high temperatures are avoided for the evaporation. High temperature may lead denaturalization of the protein. Consequently vacuum conditions should be sustained to evaporate the water at low temperatures, however, vacuum is usually not a desired operation due to the high operation costs and safety concerns. The operation pressure is set to be 0.095 bar, which is the boiling point of water at the operation temperature

CPD 3324

of 45°C. The reasoning of the temperature value is explained in the next page, while the effect of solubility criterion in the selection of type of evaporator.

The requirement of high vacuum operation makes the type of forced circulation evaporator favorable for the process despite the high operating cost due to pumping cost.

• The equipment layout, particularly the headroom available.

Horizontal exchangers are more advantageous than the vertical one due to their less headroom requirement. However when the types of evaporation working with natural convection are considered, the high heat duty requires very large surface area. To decrease this demand for high area, the overall heat transfer coefficient must have a high value.

"The liquid-film transfer coefficient can be increased by pumping to cause forced circulation of the liquid. This could be done with the use of long-tube vertical type by adding a pipe connection with a pump between the outlet concentrate and the feed line." (Geankoplis, C.J., *Transport Processes and Unit Operations*, Third Edition, Prentice Hall, India, 2000)

According to the same source, the overall heat transfer coefficient of forced circulation evaporator systems for long-tube vertical applications varies between 2300-11000 W/m²*K which is very high in comparison with the natural circulation, 1100-2800 W/m²*K.

• Solubility of the component

High risk for crystallization of phenylalanine inside the evaporator and its low solubility would be problem in a system where the load of evaporation is as high as in this process; 54.2 w% of the inlet stream is evaporated.

The low solubility of components and local temperature differences usually result in crystal formation inside the evaporator. High velocity rate of forced circulation will sustain higher homogeneity inside the liquid medium preventing the crystal formation. Also because of this specificity the use of forced circulation is more advantageous for this process in comparison with its alternatives, which are open kettle or pan, horizontal-tube natural circulation evaporator, vertical-type natural circulation evaporator, long-tube vertical-type evaporator, falling-film type evaporator, agitated-film evaporator and open-pan solar evaporator.

Determination of temperature leaving out the evaporator is determined according to the properties of phenylalanine crystal formation. There were some constraints to be taken in account and that the system should obey. The first constraint limiting the value of temperature is its denaturalization temperature. The resistance of the phenylalanine against denaturalization is not known exactly, but after the meetings with the supervisor it is concluded that Phenylalanine can resist the temperatures up to around 60°C. In order to minimize the risk of denaturalization, the operating temperature should be set less than this limit.

The other constraint limiting the range of temperature is the solubility curve of the product L-Phenylalanine. Since the stream will be crystallized inside the crystallization vessel after the evaporator, the condition should make the crystallization of anhydrate crystals thermodynamically favorable, condition obtained at temperatures higher than 37°C.

Although, according to the solubility curve at higher temperatures higher yield of crystal formation is obtained, the change in yield is very little; and furthermore high operating temperatures would result in higher duty of evaporation the energy cost would be higher. Taking into account this concerns the temperature of the evaporator is set to be 45° C and supersaturated phenylalanine concentration is set as 44 g/L, where the metastability zone ends at around 44.9 g/L.

In summary, design operation conditions for evaporation are 45°C, and 0.95 bar vacuum pressure.

5.2.4.2.Crystallizer

In order to select the crystallizer type, the properties of the target component were evaluated. The selected process was to use an evaporative crystallizer; the cooling crystallization and melt crystallization where rejected because of the low concentration leaving the fermentor, the type of crystal required and the solubility properties of the L-Phenylalanine, see Appendix 4.

In order to produce the crystals needed for each batch, the volume of water to be evaporated is very high and due to previously mentioned reasons it was split in to an evaporator and a crystallizer with the same function as en evaporative crystallizer where the water is heated in the forced circulation evaporator and the crystallization takes place in the crystallizer at the supersaturation level without a change in temperature. A vacuum evaporator is used to concentrate the product at relatively low temperature without damaging the amino acid, and achieve the supersaturation in the crystallizer required to meet the annual production.

5.2.5. Frame Plate Filter

The plate and frame press filter is used to separate L-Phe crystals in this process. In our process, the feed stream rate is very high (about 30m³/h) and crystals in it are only 0.45% by mass. The formation of cake will increase the total resistance. So, in order to obtain a high overall filtration rate, higher pressures in equipment are required according to Darcy's law (Coulson, J. M, Richardson J.F.; Coulson and Richardson's Chemical Engineering, Vol. 2, Edition 4,p.132). Also, the cost of the equipment will be closely related to the filtering area, which can be less if the flow rate is high. Therefore the plate and frame press is chosen by its simplicity, low capital cost, and ability to operate at high pressure.

The rotary drum filter was evaluated and rejected because of the low-pressure differentials and as consequence, large area is needed. In order to form enough thickness cake, the rotary rate is very slow, around several hours, and according to Perry (Chemical Engineering Handbook) the cycle time range for rotary filters is around 0.1 to 1 r.p.m. The centrifuge is not efficient equipment in our process either. The cost is very high as well as the cost for its operation. Furthermore another unit in the process would be needed for the washing of the crystals.

Another option for the filtration of crystals was considered and represented in Appendix 12.2, hydro-cyclone rotary drum filter. This option did not chosen as the final one because of the lack of information about the use of this equipment.

5.2.6. Dryer

Because L-Phenylalanine is a heat sensitive compound, the best way to dry it is at low temperatures. According to Table 16.7 (Coulson, J. M, Richardson J.F.; Coulson and Richardson's Chemical Engineering, Vol. 2, Edition 4,p.731), a pneumatic dryer is selected to dry the crystals because the rate of drying is fast, thus protecting the product from prolonged periods of drying.

5.2.7. Condenser

The vapor leaving out the evaporator is at vacuum pressure, 0.095 bar, and has to be condensed. Condensation is done using cooling water. Two types of condensers can be used for this purpose: surface condenser and direct-contact condenser.

Although at the first look direct-contact condenser, which allows higher overall transfer coefficient, would seem be the best solution due to having water in the both sides, there are specific problems inhibiting the use of direct-contact condenser:

Vapor leaving the evaporator is saturated steam at 0.095 bar and 45°C. For the use of a direct-contact condenser the steam must have higher pressures. The pressure would be

CPD 3324

increased by the use of compressor. However the change in pressure of the steam would immediately result in phase change inside and the presence of water inside the compressor would certainly hinder its operation.

Because of these concerns, surface condenser is chosen as the type of condenser. It has exactly the same mechanism with a heat exchanger.

Although the evaporated steam with load of 35760 kg/hr has a large energy capacity, its low temperature prevents the use of this energy to heat the process liquid in another part of the process. In process steam is used only in the evaporator to evaporate water at 45° C and because of having the same temperature the steam cannot be used in the evaporator to evaporate the water, but it can be used to heat the process flow <120> coming into the evaporator from 37° C to around 45° C where the further heat transfer is prevented thermodynamically due to small temperature differences between two streams.

5.3. Process Flow Scheme

There are two different types of flow sheets in appendices: process flow scheme describing the continuous production phase (Appendix 5.1.1), and batch flow scheme describing the batch procedure (Appendix 5.1.2).

5.3.1. Description of Continuous Process Flow Scheme

The raw materials of the process are glucose, tyrosine, and ammonia. They are introduced to the fermentor (R101) via pumps (P101), (P102), (P103), respectively. Air at 25oC and 2.5 bar enters to the fermentor after being compressed (K101). The concentration of air inside the fermentor must be controlled and kept around 40% dissolved oxygen according to Rüffer *et al*, 2004 in order to inhibit the anaerobic acetate production. With this purpose a flow control unit is adjusted to the air inlet flow.

The operating conditions of fermentor (R101) are 37°C and 1 atm. The temperature level is kept constant by the use of coils where steam rate is controlled by temperature controller. Being open to the atmosphere with the air outlet flow stream the pressure does

CPD 3324

not need to be controlled with an additional control unit. The detailed information about the process control of the system can be found in the next chapter (Chapter 6).

The fermentor broth liquid is pumped continuously via pump (P105) to the centrifuge (S101). The function of the centrifuge is biomass removal. The additional vessel unit, (V105), is set due to control reasons. The removed biomass is recycled back to the fermentor via line <116>. The effluent, <118>, is pumped to the evaporator. The mass fraction of biomass in line <116> is set to be 18% to avoid oxygen depletion in the recycle and as consequence anaerobic formation of acetate as mention before.

The operating conditions of evaporator (V101) are 45° C and 0.95 bar. The concentration of phenylalanine is increased in this unit to the supersaturation concentration 44 g/L from the value in the fermentor, 15 g/L. The vacuum operation requires good control. Fluctuation in the operation conditions and inhomogeneous concentration or temperature dispersion would result crystal formation inside the evaporator, which is not desired.

The steam evaporated $\langle 135 \rangle$ is condensed in compressor (E102) at 0.095 bar. The condensed water stream $\langle 138 \rangle$ is splitted into two streams, $\langle 139 \rangle$ and $\langle 140 \rangle$. Stream $\langle 140 \rangle$ is the purged water stream and $\langle 139 \rangle$ is the water returned back to the fermentor (R101).

The process liquid leaving out the evaporator (V101) is pumped to the crystallizer (V102). The temperature in crystallizer is 45° C and solubility of phenylalanine at that temperature is 39.73 g/L. The desired form of the crystals is anhydrous and due to having a continuous operation seeding is required only at the start of run.

The stream leaving the crystallizer, <121>, is pumped via pump (P108) to the plate frame filter, (S102), for the separation of the crystals. Type of operation of the filter is batch; therefore two filters are used in parallel, where one is used as the other one is cleaned. The produced crystals are washed with water stream <145> coming in to the system via a pump (P111).

The effluent stream <130> having dissolved phenylalanine composition 39.73 g/L is splitted into three streams. Stream <132> introduced to the evaporator for the recovery of dissolved phenylalanine; Stream <133> returned to the fermentor (V101); and Stream <134> is the purge stream set to inhibit accumulation in the process.

The crystals with water content of 37.5%, without taking in consideration the mass of the dissolved components (2.5%), are removed from the plate frame filter (S102) with line <125> and transported to the dryer (D101) by the use of a conveyor belt (X101). Hot air, <127>, is used to dry the crystals. The product stream, dry crystals leaving out the dryer at the bottom, is shown with stream number <128>.

5.3.2. Description of Batch Process Flow Scheme

Fermentation

Glucose and tyrosine solutions are fed with water to the fermentor via pump (P101), pump (P102) and pump (P104) respectively, the feeding time span is around 0.7 hours. After that, the inoculum solution is added to the fermentor for approximately 0.3 hours.

Subsequently, the aeration (K101), pH control (P103), temperature control and off gas condensation (E101) is started at the beginning of the batch phase. The batch phase will take 9 hours. When the concentration of glucose and the concentration of tyrosine are lower than 5 g/L and 0.01 g/L respectively. The feeding of the Glucose and tyrosine are made using the same pumps as before until the end of the production phase.

The operation of in situ product removal begins at the point when the L-Phenylalanine concentration in the fermentor reaches 15g/L (around 22.3 hour) and it last until the end of the production phase (358.3 hour). In this period, most of the equipments are used and operated continuously, including fermentor (R101), centrifuge (S101), evaporator (V101), crystallizer (V102), filter (S102 A/B), dryer (D101), condensers (E101 and E102), compressors (K101, K102 and K103), and pumps (P101 to P111).

CPD 3324

After 358.2 hour corresponding to the end of the Production phase, the aeration (K101), glucose (P101), tyrosine (P102) and ammonia (P103) feeding is stopped. Then, the fermentor discharge and equipments cleaning takes 1.9 hours and 2.0 hours respectively. In the end, the last batch of the crystal from filtration is dried in the dryer (D101) using 48.5 hours.

Filtration and Drying

Since the plate and frame press filter is batch filtration, two filters (S102 A/B) are used alternatively to ensure the continuous process in the production phase. The filtration time for one of the filter is 48 hours, after this, he crystal washing and discharge will take about 0.6 hours. When filter A stops filtration, filter B continues with the filtration, while, at the same time, crystals in filter A are washed and discharged. So as a conclusion, 7 batches of filtration are enough for one batch cycle using the switch operation mode described above.

Dryer is started at the first batch of crystals discharged from the filter (70.9 hours), and stopped till the last batch of crystals is dried (408.7hours).

5.4. Batch Cycle Diagram

Table 5.2 shows the typical time of the L-Phenylalanine production process in one batch. The specification operation steps and the origin of these times are shown in Appendix 5. Figure A5.1 (Appendix 5) describes the number of batches performed in one year. In order to assure the required production capacity (1000t/a), 22 batches are needed in one year. The details of the batch time are given in Figure A5.2 and Table A5.2. We can obtain that the make span of one batch is 408.7 hours, while the cycle time of the process is 362.2 hours, this difference is seen because the dryer can be still performing when the new fermentation cycle is started.

CPD 3324

Process	Time	Unit
Starting up ¹	1.0	[h]
Biomass growth in batch phase	9.0	[h]
Extend growth phase to steady state production phase	12.3	[h]
Steady state production phase	336.0	[h]
Discharging fermentor	1.9	[h]
Cleaning	2.0	[h]
Drying ²	48.5	[h]
Total make span	362.2	[h]
Total cycle time	408.7	[h]

 Table 5.2. Operation times of processes

¹Include feeding every medium and starting biomass

² Drying time needed after other operations finished.

5.5. Process Stream Summary

In Appendix 5 mass flows are tabulated for all the components separately and in total for each stream. Temperature, pressure, phase and enthalpy values of each stream are specified. These tables can be used to check the accuracy of the mass and energy balances.

5.6. Utilities

Fermentor

The cooling duty in the fermentor is 2314 kW, and the required amount of cooling water is 91,740 kg/hr. Water is coming in at 10oC and going out at 30oC. On the other hand the power input of the stirrer is 232 kW. The detailed calculations about the utility can be found in CD (fermentordesignfinal.mcd).

Evaporator

For a heating duty of 24,270 kW condensed steam at 100°C is used and it condenses totally at the same temperature during the heat transfer. The amount of steam required is

38710 kg/hr. Calculations related with the utility consumption of evaporator can be found in Appendix.8 Equipment Design.

Condenser

For the cooling duty of 24,120 kW, the entrance temperature of the cooling water is 5° C and the outlet temperature is 25° C. The hourly water requirement is 1,038,000 kg/hr. Calculations related with the utility consumption of condenser can be found in Appendix.8 Equipment Design.

Crystallizer

Cooling duty of crystallizer is 337.315 W. This little amount of heat duty can be obtained by the use of a heating jacket. The cooling water is coming in at 10° C and leaving the crystallizer at 25° C. The amount of need for water can be calculated then as:

Amount of water $Q/Cp * \Delta T = 377.442 \text{ kg}/\text{hr}$

The available area of the heat jacket is equal to the area of crystallizer. But is this area enough for the heat transfer of required amount of heat? The height of the crystallizer is 1.526 m and the diameter is 1.017 m. Overall heat transfer coefficient of cooling water is in a range of 3000-6000 W/m²*°C. It is assumed to be minimum, which is 3000 W/m²*°C.

Calculated Area $H^*D^*\pi = 4.877 \text{ m}^2$ Required Area $Q/(U^*\Delta T) = 7.5 \times 10^{-3} \text{ m}^2$

Therefore the heat duty can be satisfied by the use of a jacket efficiently. The summary of utility consumption can be seen in utility Table 5.3:

	Heat Duty (kW)	Steam (kg/hr)	Cooling Water (kg/hr)	Inlet Temperature (°C)	Outlet Temperature (°C)
Fermentor	-2314	-	91740	10	30
Evaporator	24270	38710	-	100	100
Crystallizer	-0.337	-	337.31	10	25
Condensor	-24120	÷	1.04x10 ⁶	5	25

Table 5.3 Utility Tables

5.7. Process Yields

The yields of in- and outgoing streams per kg of L-Phenylalanine crystals were calculated. The value of yields and the related stream numbers are stated in Table 5.4.

Component	Stream number	IN [kg/kg]	Stream number	OUT kg/kg	Process kg/kg
L-Phe		1.599E-05	<128><134> <146>	1.000E+00	1.00
Glucose	<101><102>	6.490E+00	<128><134> <146>	4.961E-02	-6.44
Tyrosine	<103><104>	5.895E-02	<128><134> <146>	2.823E-08	-0.06
Ammonia	<105><106>	1.188E-01	<128><134> <146>	4.466E-04	-0.12
Water	<101><102> <103><104> <105><106> <107><108>	1.028E+01	<134><140> <146><129>	9.745E+00	-0.54
Gas	<109><110>	2.494E+01	<113>	2.648E+01	1.54
Hot air	<127>	1.221E+03	<129>	1.222E+03	0.55

 Table 5.4 Yields in Raw Materials per Product

Note: The minus sign signifies consumption

6. PROCESS CONTROL

Since the whole process is submitted to a certain set of conditions, control is required by the system in order to maintain these conditions. In this chapter various controller for different uses will be discussed. Only basic control is introduced, advanced control is beyond the scope of this project. For those controllers placed for safety use will be discussed in more details in Chapter 10 the safety section.

The process flow sheet including the controllers is shown in Appendix 5.

6.1. Fermentation Section

Due to the feeding complexity during the fed-batch process, flow control on glucose and tyrosine-feeding stream is required. Glucose (700g/l) and tyrosine (25 g/l) are fed to the fermentor after the initially supplied substrates were consumed (OD_{620} 12-15). The growth is controlled by the addition of limited amounts of L-Tyrosine to the media. When an OD_{620} around 80 is reached the tyrosine supply is reduced to a minimum of 0.01g/l sufficient for maintenance. Glucose is controller at a set point of 5g/l in order to prevent acetate formation or limitations resulting in lower product formation rates. Flow control is placed on glucose, tyrosine and ammonia water feeding stream (streams <102>, <104>, and <106>) and after pump.

Inside the fermentor temperature is controlled at 37°C. This temperature is controlled by a temperature controller, which controls the flow of the cooling agent. If the temperature in the fermentor gets too high, the flow rare of cooling water stream is increased. If the temperature in the fermentor gets too low, the flow rate of cooling water stream is decreased. The pH in the fermentor is kept at 6.5 by placing a pH controller (YC1) on ammonia feeding stream<106>. The air flow through the fermentor is controlled with a set point provided by the dissolved oxygen tension controller YC2. Since the off-gas leaving the fermentor contains a certain amount of vapor, the liquid level in the fermentor will be decreased. The liquid level in the fermentor is controlled by the level controller which manipulates the flow rate of stream <115> leaving the fermentor to the centrifuge.

CPD 3324

This controller keeps the level in the vessel as close as possible to the set point, herewith avoiding that the level reaches abnormal higher or lower values. Due to the loss of the vapor in the off-gas, a condenser E 101 is added in order to cooling down the vapor in the off-gas. Therefore a temperature controller manipulating the flow rate of the cooling water is placed on E101.

6.2. Centrifuge

In order to control the flow rate of the stream which leaves centrifuge to the evaporator, an additional storage tank V105 is added after the centrifuge. A level controller manipulating the flow rate of stream <119> is used to control the liquid level in V105.

6.3. Evaporator

Temperature controller is placed on the evaporator in order to control the temperature at 45°C by manipulating the steam flows for heating the evaporator. If the temperature in the evaporator gets too high, the flow rate of steam stream is increased. If the temperature in the evaporator gets too low, the flow rate of steam stream is decreased. The vapor continuously leaving the evaporator will lead to the fluctuation of the liquid level in the evaporator. The liquid level in the evaporator is controlled the level controller manipulating the flow rate of the stream<122> leaving the evaporator to crystallizing tank (V102). Pressure in the evaporator should be kept as 0.095 bar. Since the pressure in stream<119> and <132> is 1.1 bar, a valve is placed on stream <120> in order to keep the pressure in the stream going into the evaporator as same as that in the evaporator. The vapor leaving from the evaporator is condensed through condenser E102 and then recycled to the fermentor. For smooth and steady operation it is necessary that the condensor is controlled. This makes sure the design value of water is condensed from the off gas stream leaving the evaporator (stream<135>). This can be achieved by cooling the off gas to a certain temperature (37°C). The temperature of stream <136> is a measure for the amount of water condensed. Measuring the temperature of stream <136> and adjusting the cooling water flow is a good way of controlling the amount of water

CPD 3324

condensed from stream <135>. A vessel V104 is added after the condenser E102 to temporarily store the liquid. Hence a level controller is required to maintain the liquid level in the V104 by manipulating the flow rate of the stream leaving V104. In order to keep the pressure in the evaporator as vacuum (0.095 bar), a compressor K102 is necessary to suck the air out. The fluctuation of the flow rate of the air out which influence the pressure in the evaporator will be compensated by another air stream<141> going into V104. Therefore, a pressure controller is required to maintain the pressure in the evaporator as 0.095 bar by manipulating the flow rate of the air stream<141>. In addition, stream <103> after P110 is split into two streams stream <139> and stream<140>. Flow controller is placed on stream <140> to keep a certain fraction of this stream.

6.4. Crystallizer

Temperature controller is placed on the crystallizer to control the temperature in the evaporator as 45°C by manipulating the steam flows for cooling duty of the crystallizer. Cooling jacket is used to keep the temperature inside the crystallizer constant. Due to having a very low cooling duty the control of temperature can be sustained perfectly. Also level controller is necessary to maintain the liquid level in the crystallizer by manipulating the flow rate of the stream leaving the crystallizer to the plate-frame filter.

6.5. Plate-Frame Filter

Due to the pressure drop in the plate-frame filter, the pressure of the stream going into the plate-frame filter should be maintained to a certain value in order to push the permeate out of the filter. With the stream <124> continuously entering into the filter, the thickness of the cake in the filter gradually increased, which result in an increase of pressure drop in the filter. In order to maintain the flow rate of the stream <130> leaving the filter, a pressure controller is required to control the pressure of stream<124> to the set point by manipulating the flow rate of this stream. In the case when the control valve is 100 per cent opened while it still cannot satisfy the requirement of the increased pressure drop, the controller is not reliable at this moment. Therefore, it is necessary to place a pressure

drop sensor to measure the pressure drop inside the filter. If the pressure drop exceeds the maximal value, the thick cake has to be removed from the filter. Stream <131> leaving the plate-frame filter is split into three streams (stream<132>, stream<133>, stream<134>). Flow controllers are placed on stream <132> and stream <133> respectively to maintain the fraction of the flow recycled to the evaporator and that of the purge solution.

7. MASS AND HEAT BALANCES

Mass and energy balances are found in Appendix 5 and 7. Balances gave very good results and as a result of detailed calculations it converged with a very high accuracy, 99.8%. The small difference can be explained because the calculations and the stream tables were made using MathCAD and Excel respectively. In this chapter the calculation process is described and the constraints taken into account during the calculations are explained.

7.1. Mass Balances

Due to having four recycle streams in the process the calculations of the system must be solved altogether at the same time. MathCAD program is sufficient to solve this kind of systems in a loop and therefore it has been used in mass balance calculation.

Overall mass balances, component mass balances – phenylalanine, tyrosine, acetate, ammonia, glucose, oxygen and carbon dioxide, and some specifications are solved in one solve block and further simple calculations are done afterwards. The MathCAD file of the calculations can be seen in Appendix 7.

Some constraints settings are specific for each equipment. MathCAD is configured to change the split factor of the recycle streams and purge streams in order to satisfy the constraints given.

Fermentor

Mass balances must satisfy fermentor operation conditions set by the studies of *Takors et. al*, 2004. As mentioned in Chapter 5 the fermentation operations are based on the studies made by Gerigk *et al.*, 2002 and *Takors et. a.*, 2004 in this way:

- Glucose concentration is kept constant at 5 g/L inside the fermentor.
- Biomass concentration remains constant at 30 g/L (Zero growth rate during the process).

CPD 3324

- Tyrosine concentration should be exactly in the amount that is just enough for the maintenance of the biomass and that leads to zero growth rate. Tyrosine having similar thermodynamic properties with phenylalanine is not desired to be present in the crystallizer also the solubility of the tyrosine is very low (0.38 g/L), thus, present in the crystallizer would increase the impurity of the product and the product would require further stages for purification.
- Dissolved oxygen concentration is equal to 40% of its solubility at that temperature and pressure.
- Undesired acetate production should be kept as low as possible. By the approval of team supervisor, the following assumption is made: 0.5% of the glucose entering to the fermentor is consumed for acetate production. High oxygen concentration inside the fermentor is thought to be enough to obtain low production rate of acetate.
- In addition, the concentration of acetate inside the fermentor is set to be less than 5 g/L.
- Ammonia is fed to the system just in the amount consumed and to keep the pH constant at 6.5. Its concentration is set to be 0.1 g/L.
- Phenylalanine concentration is kept at 15 g/L, because at low values of L-Phe the production rate is higher as explained in chapter 3.
- Beside these, dissolved carbon dioxide concentration is set to be equal to its solubility at that conditions, due to high rate of carbon dioxide production in the fermentor.

Evaporator

- Biomass is perfectly removed by the centrifuge. No biomass content is found in the evaporator and in the following units.
- Phenylalanine concentration is 44 g/L, supersaturated concentration.
- Oxygen and carbon dioxide concentrations are set to the solubility values at evaporator conditions.

Crystallizer

- Glucose concentration in the crystallizer must be kept below 16 g/L. High concentration of glucose is not desired for the purity concerns of the formed L-Phenylalanine crystals. With the recommendation of group supervisor glucose concentration is wanted at the first stage below 10 or 15 g/L. Convergence of the mass balances were the problem at the first point. Although the balances converged at around 14.9g/L glucose concentration, due to optimization reasons this concentration was set at 16 g/L. The reason for this configuration is the significant drop in the amount of water to be evaporated (almost 50%) only by a change of 1 g/L in glucose concentration. Therefore glucose concentration is decided to be 16 g/l.
- Dissolved phenylalanine concentration is 39.73 g/L, which is equal to its solubility.

Crystal Filtration

The dry crystal content of the filtered product stream is set as 60% by weight. During the literature research, crystallization and filtration processes applied in industry are investigated. Patents were searched with this purpose. In the patent "Method of Preparing Alpha-L-Aspartyl-L-Phenylalnine Methyl Ester" with the publication number EP 0514936A1 (Applicant: Ajinomoto Co., INC., year: 1992), wide information on the water content of L-Phenylalanine crystals is found. Dependent on the filtration process applied, water content of crystals varies between 28-72%, but for many applications this percentage is around 38-45%. Therefore 60% dry crystal content (40% liquid broth) is found to be reasonable and is applied in the design.

7.2. Energy Balances

After the overall and component mass balance calculations energy balance calculations have been done to determine the heat duties for the equipments in the process.

CPD 3324

The heat capacities of each component at the different temperatures are calculated using the regression constants calculated with Joback method as seen in Appendix 4.1.

The value of the heat capacity for each stream is calculated using the enthalpy of the components at the temperature of the relevant stream. For the Energy balance calculation the reference temperature is taken as 25 °C.

After the mass fraction calculations for each stream, the stream enthalpies are calculated multiplying them by the enthalpy of the components at the specific temperature of the stream. Thus, the enthalpies of the streams are found and can be seen on Appendix 5, Table 5 .3.

In order to determine the heat duty of equipments, energy balances are done around them. The heat addition or heat removal job is done by utility consumption.

8. PROCESS AND EQUIPMENT DESIGN

8.1. Process Simulation

For modeling the fermentation process and all design calculations are done in MathCAD program. MathCAD was a very useful program to deal with the calculations. Its easy use and the well knowledge of the group members in this program are the main reasons for its selection.

Because of being an integrated process system includes four internal recycle streams which make the calculation of all balances altogether. Including four loops in the mass balances, the successful iteration was requiring high level of convergence. In the calculations all the stream flows are calculated within the same program. The constraints are also set in the same program. Constraints are explained in Chapter 7.1 Mass Balances.

Optimizations have been done according to the criteria set (Chapter 5). Optimization of the process has been done according to utility use, equipment duty change, production increase and yield. The constraints are changed and its effect is investigated. In setting the constraints the studies of Gerick et al., 2002 and Takors et al, 2004 are used. However all the required information was not available in the articles and some decisions must be taken. At this point the supervisor of the team, with his expertise Dr.Ir.Adrie Straathof helped the team in taking decisions. The constraints and their reasoning are described in Chapter7 in detail.

However in the calculations the constraints have been changed sometimes. During the calculations, little changes in constraints have been done for compulsory and economical reasons:

In spite of its effect on L-Phenylalanine crystallization is not known exactly, glucose is not desired to be present with high concentrations inside the crystallizer because of purity reasons. Therefore its concentration is set to be less than 10 g/L at meetings done by the

CPD 3324

supervisor. However when the balances did not converge, this constraint is changed. The convergence has been satisfied around 14.93 g/L of glucose concentration inside the crystallizer. Hence the constraint changed to 15 g/L.

Afterwards, in the optimization studies it is seen that a change in glucose concentration by 1 g/L decreases the evaporation duty approximately 50% (from around 71000 kg/hr to 35760 kg/hr). Therefore for economical reasons glucose concentration set to 16 g/L.

8.2. Equipment Selection and Design

8.2.1. Fermentor

A stirred tank fermentor is chosen. According to N. Rüffer *et al* 2004, the dissolved oxygen in the fermentor during the production phase should be maintained at 40% in order to avoid the anaerobic fermentation of the glucose and as consequences the production of acetate. The amount of oxygen required by the microorganism and the excess needed to maintain the dissolved oxygen concentration in the liquid was calculated as seen in the mass balances see CD with the MathCAD file (Mass and Energy Balance Claculation.mcd). The results show that the use of air as the only oxygen supplier cannot satisfy this requirement. Therefore, mixing gas with air and pure oxygen was chosen for the aeration of the fermentor. The air stream is pumped to the fermentor using a compressor to ensure the good aeration and the oxygen levels needed for the process. A condenser in the gas exit is needed in order to recover the water vapor taken by the off gas and return the water to the fermentor. The main operating conditions of the fermentor are shown in Table 8.1
CPD 3324

Parameter	Value	Unit
Liquid volume	110	[m ³]
Temperature	37	[°C]
pH	6.5	[-]
Pressure at the top	1	[atm]
Fermentation time ⁴	357	[hr]
Aeration rate	3.157E+3	[m ³ /h]
Cooling water rate	9.174E+4	[kg/h]

Table 8.1 Fermentor operating conditions

8.2.2. Centrifugation

A disk centrifuge, with nozzle discharge, was selected according to table 18-12 and 18-13 in Perry's Chemical Engineer's Handbook see Appendix 8. In comparison with the other alternative, continuous filtration as seen in Chapter 5.2.2, the centritrifuge is less expensive and has a good performance a seen in Table 2 and 4 from the bioseparations course CE3191 handouts.

The output of the centrifuge was set to 18% after a conversation with the technical supervisor in order to avoid high concentrations of biomass in the recycle, thus avoiding oxygen depletion in the recycle stream and acetate formation.

8.2.3. Evaporator

Design operation conditions of forced circulation type evaporator are 45°C, and 0.095 bar vacuum pressure. 8m long vertical tubes are used to evaporate 35760 kg/hr, 54.2 w% of the inlet stream.

⁴ Include batch growth time, extend growth time and production time.

Heat Duty (kW)		24270
Process Flow (kg/hr)		66010
Temperature (°C)	emperature (°C) In	
	Out	45
Overall Heat Transfer Capacity (W/m*°C)		3589
Area (m ²)		375.895
Number of Tubes		785.11
Tube Diameter (mm)	Inside	14.83
	Outside	19.05

 Table 8.2 Design Information of Evaporator

8.2.4. Crystallizer

The design of the evaporative crystallization device is split in two equipments for calculation purposes (Chapter 5.2.4). First the evaporation section of the crystallizer is designed and then the crystallizer. The crystallizer will consist on a tank with a cooling jacket that will remove the energy of solution needed to form the crystals. The energy that needs to be removed is negligible in comparison with the energy needed to evaporate the water.

Therefore a little amount of heat, 337.315 W, has to be taken out from the vessel to keep the temperature constant at 45°C. For detailed information, in Chapter 5.6 utility requirements can be seen.

Size distribution

The average required size of the crystal product is 100μ m. Crystals with the size larger than the required size will be removed from the crystallizer, while crystals with the size smaller than the required size will be recycled to the crystallizer. The desired particle size distribution by the client is between 50µm and 150 µm but these calculations are not taken in account in the present work.

CPD 3324

8.2.5. Plate-Frame Filter

The plate and frame press filter is used to separate L-Phe crystals in this process. In our process, the feed stream rate is very high (about 30m³/h) and crystals in it are only 0.45% by mass.

The range of our product size is between 50 μ m to 150 μ m, so the woven fabrics with 10 μ m are suitable for the filtration. Since the plate and frame press is batch operation, one more of it is needed to do the continuous operation in the whole process. The operation pressure should increase gradually with the increase of cake thickness to maintain the constant permeate flow rate. The operation conditions of the plate and frame press are given in Table 8.3. The washing water per batch is also calculated and the detailed calculations are in Appendix 8.5.

Parameter	Value	Unit	
Plate size	1.5x1.7	[mxm]	
Plate number	6		
Pore size	10	[µm]	
Filter area	30.6	[m ²]	
Permeate rate	0.92	[m ³ /m ² /h]	
Maximum transmembrane pressure	3.2	[bara]	

Table 8.3 Design Information of Plate and Frame Press Filtration

8.2.6. Dryer

The L-Phe crystal discharged from the filtration contains about 40% water and impurities. Because L-Phe is a heat sensitive compound, the best way to dry it is at low temperatures. According to Table 16.7 (Coulson, J. M, Richardson J.F.; Coulson and Richardson's Chemical Engineering, Vol 2, Edition 4,p.731), a pneumatic dryer is

CPD 3324

selected to dry the crystals because the rate of drying is fast, thus protecting the product from prolonged periods of drying. The estimation calculations are shown in Appendix 8.7. The volume of the dryer is about 228 m², residence time is 5 sec and hot air at 125° C is used as the drying agent. Since the hot air is expensive, part of the moist hot air leaving the dryer can be recalculated and combined with the fresh air to reduce the cost. This recycle process is not included in the calculations.

8.2.7. Condenser

The vapor leaving out the evaporator is at vacuum pressure, 0.095 bar, and has to be condensed. Because of the concerns mentioned in Chapter 5.2.7, surface condenser is chosen as the type of condenser. It has exactly the same mechanism with a heat exchanger. Horizontal tube heat exchanger has been chosen for the design calculations.

Heat Duty (kW)		24120
Process Flow (kg/hr)		35760
Temperature (°C)	perature (°C) In	
Out		37
Overall Heat Transfer Capacity (W/m*°C)		440.816
Area (m ²)		2452
Number of Tubes		21320
Tube Diameter (mm)	Inside	18
	Outside	20

 Table 8.4 Design Information of Condenser

The detailed information on the equipment calculations of each equipment can be found in Appendix 8.

8.2.8. Alternative Operations

The separation of the crystals is done with a press and frame filter. These are batch filters and require maintenance as well as extra operators to clean each batch of filter consuming time and elevating the cost of operation. An alternative to maintain the process continuous with less costs and a good performance is the use of a hydro-cyclone as suggested by Coulson and Richardson's to concentrate the stream and facilitate the use of a continuous filtration system. The calculation of the hydro-cyclone and the rotary drum filter that could be use for this process can be seen in Appendix 12.

For the calculation of the hydro-cyclone the nomogram 4.21 and 4.22 from page 42, Coulson & Richardson's is used, a diameter where the efficiency of the hydro-cyclone will be 50% was assumed, this diameter is set to half of the minimum diameter of the particle of crystals in order to guarantee that all the particles of the desired value are concentrated (50-150 μ m).

The stream leaving the hydro-cyclone was set to 18% due to the lack of information on real hydro-cyclone processes for purposes similar to this design.

With this concentration of solids in the stream leaving the hydro-cyclone, the use of a rotary filter is a very good option to make the filtering process continuous with very good performance and less cost.

The rotary drum filter is set to operate at 0.7 bar vacuum with 30% of its area submerged. The crystals in the filter are washed and dried in the same equipment; thus, the unit operations in the downstream processing are further reduced with an effective equipment and lower capital and operational cost.

The calculation of the rotary drum filter is made using the equations. 14.2-24 found in Geankoplis, 2000.

CPD 3324

The cost of the use of these equipment is relatively low compared to the selected equipment, the rotary drum filter is around 38906 €(Coulson & Richardson's, Vol 6) and the hydro-cyclone price is around 400 to 7000 € according to the catalog of Schumacher. Irrigation Inc. (http://www.schumacherirrigation.com, visited on 16/10/05)

The use of a hydro-cyclone for the biomass is not possible because this equipment is useful for particle sizes between 4-500 μ m.

9. WASTE

In this chapter, the waste generated by the process and its disposal is discussed. The wastes generated by the processes are listed in Table 9.1, and the full inventory can be seen in Appendix 9.1.

Waste	Description	Origin	Possible Effect	Disposal Method
Spent Biomass	Biomass produced in the process	<116>	Unsafe for Environment, Bad odors	Burnt in the Facilities
Spent gas	Air out of fermentor might contain biomass and (by-) products	<113>	Bad odors, Unsafe for Environment,	Through filter
Condensed Water Purge	Generated by evaporator.	<140>	Effect on ecosystem	Cooling down before discharge to the environment
Washing Water & purged filtrate	Waste from the Plate and frame filters and purged filtrate during the process	<134> <146>	Pollution of ground water	To WWTP
Spent hot gas	Air was used to drying the product	<129>	None	Release to Environment

Table	9.1	Waste	generated
-------	-----	-------	-----------

The spent biomass, recombinant *E.coli*, should be burned because of the environmental regulations regarding modified microorganisms due to the uncertainty of its safety for the environment. This can be done internally if facilities are present⁵.

⁵ The burning equipment for the biomass is considered to be out of the battery limits

CPD 3324

The spent air should be filtered to reduce the odors and prevent the small amount of biomass spread to the surrounding environment, for the calculation purposes the possible biomass present in the spent air is not taken into consideration. Condensed water from evaporator (37°C) has high temperature and it should be cooled before it's discharged. The washing water and purged filtrate contain certain amount of glucose, L-Phe, and

acetate, thus, it is better to treat them in the WWTP before discharge. Chemical oxygen demand (COD) is used to calculate the load of aqueous waste streams and their costs. The COD of each compound is calculated using the oxidation reaction and calculating the oxygen consumption in kg O_2/kg of compound. Table 9.2 shows COD value for each component and the total wastewater COD per year. As seen in Table 9.2, COD of biomass and L-Phenylalanine take the main part of the total COD. Determining the productive biomass life cycle to possibly lengthen the production phase and as consequence reduce the batches per year with the same amount biomass per batch might reduce the biomass COD to waste. Reducing the permeate purge can decrease L-Phe amount present in the waste as it constitutes at least 80% of the total product lost.

Component	COD kg/kg	COD kg/year
Biomass	1.3659	104595
L-Phe	2.3246	318827
Glucose	1.0667	58444
Acetate	1.0667	25916
Total		507782

Table 9.2 COD Load

10. PROCESS SAFETY

The safety of chemical process design is very important in the industry. The general concern for safety is growing according to the development of more complex and extreme conditions of the design, the effects on the community, workers and the environment has increased the legislation and procedures for the operation of this processes. In the view of industry, there are also potential economic and business losses; therefore, process safety should be considered in every step of the design. In order to improve the safety of operation, two of the most common and convenient tools, the DOW fire and explosion index (F&EI) and a hazard and operability study (HAZOP), are used in this chapter to perform the safety analysis.

Dow F&EI is a valuable tool in the basic design stage of a project, as it is a quick method to calculate the fire and explosion intensity of a process unit, and to help in taking steps to reduce the intensity if found to be unacceptable. Moreover, it allows for estimation of the economic loss in the case of an accident. In this chapter, F&EI will be only performed on the most hazardous equipment in the process because of the time limitation.

A HAZOP is an open-ended systematic method, which can identify hazards due to fixed equipment and procedures, and provides a controlled mechanism to consider the things that can go wrong, the outcome of this method is a set of possible actions ad procedures to eliminate or avoid negative effects while improving performance, quality, and safety.

10.1. Dow F&EI Study

For the Dow F&EI study, the most hazardous equipments in the process are identified and analyzed. The pneumatic dryer and the vacuum evaporator are considered to be the most hazardous equipments in our process; therefore, the analysis was performed only on these equipments and their operations. The results of the F&EI for the pneumatic dryer and for the vacuum evaporator can be seen in Appendix 10.1 and 10.4, respectively. According to Table 9.3 (p 369, Coulson & Richardson's), the potential degrees of hazard of the two equipments are in the light category.

10.2 HAZOP Study

A HAZOP was performed on the whole process and the results are given in Appendix 10.7. Dust explosion in the solid handling section was considered to be the one of the key safety problem. A sprinkler system would be effective for fighting fires. Preventing sparks generated in the environment or adjacent equipments, e.g., electrostatic charges can reduce explosions. The open flame in the process is an obvious source of ignition and must be sited well away from the dryer.

Overflow in the fermentor and the evaporator should be controlled according to the details listed in Appendix 10.7, in order to prevent the hazards of the recombinant biomass and water pollution by L-Phe, acetate, etc. Relief valves and instruments are needed to prevent vacuum collapse; also, the dimpled jackets may provide a way of vacuum protection when jacketed vessels are involved. Additionally, the eye showers and first aid equipments should be always present on site.

In spite of these precautions, further measures are usually required for the safety conditions of the plant. These studies and measures used in this chapter should only be seen as a preliminary evaluation, the design of a complete set of safety measures is best to left to safety experts.

In conclusion, the degree of hazard of this process is relatively low, and the process can be evaluated as a well inherent safety design.

11. ECONOMICS

In this chapter the economic aspects of a designed plant are discussed. Economic analysis has been done with the help of Coulson & Richardson Vol. 6, Chapter 6 and Bioseparations science and Engineering, Harrison R.G., Todd, P., Rudge, S.R., Petrides, D.P., 2003.

This chapter starts with the investments. In the next subchapter the operating costs, which are the costs of production are covered. The sales income of product and calculated cash flow are introduced. Then economic criteria are described and the calculated values of rate of return, pay out time and discount cash flow rate of return are given. This part of the report is important, because here the economical feasibility of the system is analyzed. A sensitivity analysis will be given taking as basis the selling price of the product as seen in Chapter 11.4 and table 11.4.

11.1. Economic Calculations

11.1.1. Investment

The total investment required for the designed plant includes the cost of fixed capital and working capital. Fixed capital is a once-only cost that is not recovered at the end of the project life. Working capital is the additional investment needed, over and above the fixed capital, to start the plant up and operate if to the point when income is earned.

To calculate the fixed capital, first the purchased equipment costs (PCE) is required to be determined. The results of the PCE are shown in Table A11.1 in Appendix 11. Then with the "Lang Method" the fixed capital can be calculated based on the known PCE.

Lang factors are selected from Bioseparations Science and Engineering Harrison R.G., 2003, where ranges of the factors are available. Working capital in this design is assumed to be 15 per cent of the fixed capital, which is the typical figure for chemical plant.

CPD 3324

Finally, the total investment can be determined based on the known fixed capital and working capital. The calculation of the total investment is shown in Table A.11.2 in Appendix 11.1.

11.1.2 Operating Costs

The operating costs are calculated according to Coulson & Richardson's Vol 6. The cost of the production includes fixed operating costs and variable operating costs. The former do not vary with production rate while the latter do. Variable operating costs for instance include the cost of raw materials and utilities and wastes, which are shown in Table A11.3 in Appendix 11.1. The results of production costs are given in Table A11.4 in Appendix 11.1.

11.1.3. Income

Annual income is dependent on the sales volume and selling price of the product. The selling price of L-Phenylalanine is determined from DSM, which is $8.2 \notin$ per kg. The annual production rate of L-Phenylalanine is set to be 1000 tons.

11.1.4. Cash Flow

The Net Cash Flow (NCF) is calculated by subtracting the production costs from the sales income of the product. The calculation for NCF is given in Table 11.1.

11.2. Economic Criteria

In this subchapter, the relation between investment and annual income and costs is described. The project lifetime is set to be 15 years.

CPD 3324

11.2.1 Rate of Return (ROR) and Pay Out Time (POT)

Rate of return (ROR), which is the ratio of annual profit to investment, is a simple index of the performance of the money invested. The calculation of ROR is complicated since the annual profit (NCF) will not be constant over the life of the project. A simple method is to base the ROR on the average income over the life of the project and the original investment.

$$ROR = \frac{Cumulative net cash flow at end of project}{Life of project \times original investment} \times 100 \text{ per cent}$$
(11.1)

The calculation of ROR and cash flow diagram is shown in Appendix A11.2. Pay out time is the time required after the start of the project to pay off the initial investment from income. It can be directly observed from Figure A11.1.

11.2.2. Discounted Cash Flow Rate of Return (DCFRR)

Discounted cash-flow analysis is used to calculate the present worth of future earnings and is sensitive to the interest rate assumed. Discounted cash-flow rate of return is an interest rate at which the cumulative net present worth at the end of the project is zero. DCFRR is a measure of the maximum rate that the project could pay and still break even by the end of the project life.

$$\sum_{n=1}^{n=1} \frac{NFW}{(1+r')^n} = 0$$
(11.2)

Where r'= the discounted cash-flow rate if return (per cent/100) NFW= the future worth of the new cash flow in year n, t = the life of the project, years

The calculation of DCFRR is shown in Table A11.6 and Figure A 11.2.

11.3 Cost Review

The final results for the economic figures are shown in Table 11.1.

	Value	
	(k€)	
Purchased Equipment Costs (PCE)	1630.5	
Investment Costs		
Direct Costs	1891	
Indirect Costs	946	
Direct Fixed Capital (DFC)	3121	
Total Investment Costs	3589	
Operating Costs		
Fixed Costs	755.4	
Variable Costs	6749.5	
Annual Production Costs	7504.9	
Income	8194	
Net Cash flow	689	

Table 11. 1 Final Economic F	Figures
------------------------------	---------

	Value (k€/kg)
Margin (NCF/kg L-Phe)	0.69
Margin (From B.O.D Chapter 3.4)	5.31

Table 11.2 Comparison of Margin

The margin calculated from the Basis of Design is as 5 times as that obtained from complete analysis since the latter includes fixed operating costs and other operating costs (see Table 11.1), which is not included in the B.O.D. design.

With the economic figures the economic criteria can be determined and shown in the Table 11.3.

	Value
Life of project (k€)	15
Net cash flow (k€/a)	689
Original investment (k€)	3586.3
ROR (%)	19.2
POT (years)	9
DCFRR (%)	12.6

Table 11.3 Economic Criteria

CPD 3324

This project is economically feasible based on the complete economic analysis: With the selling price of $8.2 \notin /kg$ of L-phenylalanine, economic margin of $0.69 \notin /kg$ of product, rate of return of 19.2% and discounted cash flow rate of return of 12.6% can be obtained. Based on this selling price, it will take 9 years for the project to pay back the investment. The project will earn a return on the investment since 9 years after the beginning of the life of the project.

11.4. Sensitivities

A sensitivity analysis is to examine the effects of uncertainties in the forecasts on the viability of the project. In this project, an error of $\pm 10\%$ on the sales price is assumed. This will show how sensitive the cash flows and economic criteria are to the errors in the forecast figures.

	Case 1 (7.4€/kg)	Case 2 (8.2€/kg)	Case 3 (9.0€/kg)
Net cash flow (k€/a)	-130	689	1509
ROR (%)	-	19.2	42.1
POT (years)	>15	9	5
DCFRR (%)	-	12.6	25.8

Table 11.4 Sensitivity Analysis Results

The selling cost of L-Phenylalanine is set to be 10% lower than 8.2€ per kg in case 1. In case 2 the selling cost of the product is 8.2€ per kg. Then in case 3, the selling cost is set to be 10% higher than 8.2€ per kg. The comparison of cumulative cash flow among these three cases is shown in Figure 11.1.



Figure11.1 Cumulative cash-flow diagram for the comparison of three cases

It is obtained from Table 11.4 and Figure 11.1 that an increase of the selling price of L-Phenylalanine by 10 per cent will increase the ROR from 19.2% to 42.1%, DCFRR from 12.6% to 25.8%, while decrease the pay out time from 9 years to 5 years. On the contrary, a decrease of the selling price of L-Phenylalanine by 10 per cent will result in negative cash flow and the investment cannot be paid back until the end of the life of the project.

12. CREATIVITY AND GROUP PROCESS TOOLS

In the creativity studies Prof.Henk Nugteren has helped to the group in conceptual process design project. In this part the studies made with him will be explained and positive contribution to the efficiency in-group work will be described. Because of being an international design group with members from different countries and cultures the creativity meetings were always very interesting and useful to understand each other with the guidance and expertise of our creativity coach Prof. Henk Nugteren.

The first meeting with the creativity coach, Prof.Henk Nugteren, has been taken place on August 9. In the meeting the essays are submitted and in light of the read articles the applicable process tools to the group work are discussed which are: Free association, false relation, brainstorming, brain-writing, sketching, and thinking sketch.

In the next appointment in the other week, the impressions obtained from the articles are discussed and the discussion focuses on the tools found useful by the members of the group. Prof. Nugteren has also helped the group how these methodologies should be realized during group work.

The other week a brain storming session has been done in the presence of the creativity coach to find solutions on the crystallization of other components in the system and to minimize their negative effect to L-Phenylalanine crystallization.

In one of the meetings, the alternatives to increase the evaporation efficiency have been discussed, due to requirement for high amount of evaporation. Two solutions are found to the problem: use of an external evaporator and use of spray crystallizer.

As a group we thanks to our creativity coach for sharing his time with us.

13. CONCLUSION AND RECOMMENDATIONS

- Determining the productive biomass life cycle to possibly lengthen the production phase and as consequence reduce the batches per year with the same amount biomass per batch. This might reduce the biomass COD to waste, reduce the costs and improve production.
- Determine the effect that different compounds in the fermentor might affect the crystallization of the product in order to optimize the operation of the system.
- The use of a second crystallization step to recover the dissolved L-Phenylalanine wastes in the purge, this amount represents around 80% of the total product lost.
- •Study the use of immobilized biomass in the fermentor to reduce the separation processes and lengthen the time span of each batch.
- In the crystallizer acetate, glucose and ammonia are present and its effect on the solubility of the L-Phenylalanine is not known. This may cause an increase in its solubility leading product cost and higher recycle load.
- Heat integration seems to be obligatory to the system to decrease the cost of utilities. Especially condenser (E102) has a high utility consumption with around $1x10^{6}$ kg/hr where 35760 kg/hr steam with high potential of energy is tried to be condensed. At the first step in heat integration this amount of steam is considered to be used in another place of the process to heat process streams. However the low temperature of the steam, 450C, does not allow this operation where process liquids will be heated until that temperature.

- This project is economically feasible based on the complete economic analysis:
 With the selling price of 8.2€ /kg of L-phenylalanine, economic margin of 0.69€
 /kg of product, rate of return of 19.2% and discounted cash flow rate of return of 12.6% can be obtained. Based on this selling price, it will take 9 years for the project to pay back the investment. The project will earn a return on the investment since 9 years after the beginning of the life of the project.
- Selling income and annually production cost are the two main factors that have impact on the new cash flow, the economic margin of the product and also other economic criteria. Sensitivity analysis based on the fluctuation of the selling price by 10% shows that economic criteria are sensitive to the selling price due to huge quantity of the annual production rate in this project. Reducing the desired price by 10% will result in negative cash flow and the investment cannot be paid back until the end of the life of the project. Hence, fluctuation on the selling price will bring a certain degree of risk to the forecast performance of the project.
- As seen in the calculations the main factor affecting the production cost are the utilities. This is due to the characteristics of the equipments that require high amounts of heat. The highest amount of utility consumption is observed in condenser to condense the steam evaporated, approximately 1x10⁶ kg/hr cooling water is required. Instead of trying to cool down the steam at low temperatures, 45°C, the design could be changed and the steam produced can be accounted as a loss while replacing that amount of water through evaporation by feeding the same amount water to the fermentor.
- The economic margin of the product is 0.69€ /kg when the selling price of the L-Phenylalanine is set to be 8.2€ /kg. As stated by Bongaerts *et al.*, 2001 the selling price for L-Phenyalanine is 20-24 US\$/kg (16.4-19.66€ /kg) almost double the selling price used in the present work. If a higher margin of profit is desired the

CPD 3324

selling price could be increased according to the criterion of the client to be competitive and get higher profits.

• On the other hands, the chosen price is low to make the company a good entrance to the market. Taking account the success in the market in the first years, the price of the product can be increased to obtain higher profits. In this way the company gets a higher strength to compete in market

October 2005

LIST OF SYMBOLS

Symbol Description		SI Units
A _{cross}	Cross-sectional Area	m ²
A _m	Membrane area	m ²
A _{perpass}	Cross-sectional Area per Pass	m ²
cv	Heat of vaporization	J/kg/°C
С	Concentration	gm/L
Ср	Heat capacity	J/mol/K
d	Diameter	m
D	Diameter vessel	m
D _b	Bundle Diameter	m
D _c	Bundle Diameter Clearance	m
D.s	Stirrer diameter	m
d _e	Equivalent Diameter	m
d _w	Wall thickness cooling coil [m]	
D _i , D _o	Inside and Outside Diameters	m
D _s	Shell Inside Diameter	m
f	Mass fraction	-
f _c	Convection Correction Coefficient	
F	Stream Mass Vector	kg/hr
F _{IN}	Stream Mass Flow of Enterance Stream	kg/hr
Ftotal	Stream mass flow	kg/hr
g	Gravity	m/s2
G	Gibbs energy	J/mol/K
G	Growth rate of crystals	m/s
h	Disk spacing	m
hc_BK	Convective Heat Tranfer Coefficient Corrected by Boyko-Kruzhilin Correlation	W/m ² *°C

hi	Inside Convective Heat Transfer Coefficient	W/m ² *°C
hs	Shellside Convective Heat Transfer Coefficient	W/m ² *°C
hı	Heat transfer coefficient medium	W/m ² /K
Н	Enthalpy	J/mol/K
Н	Vessel Height	m
Had	Adiabatic Head	J/kg
jf	Friction factor	-
J	Permeate flux	m ³ /m ² /hr
k	Thermal Conductivity	W/m*°C
kla	Oxygen transfer coefficient	1/hr
K	Cp/Cv	
Ki	Inhibition constant	gm/L
Ks	Affiniti constant	gm/L
Kg	Growth rate constant	m/s
L	Tube Length	m
L_suction	Pipe length in suction side [m]	m
l _B	Baffle Spacing	m
Lm	Mean size of crystals	m
mf	Mass fractions centrifuge	-
М	Mass	kg
Mw	Molecula weight	gm/mol
m _o	Herry coefficient of oxygen	-
Nt	Number of Tubes	-
OUR	Oxygen uptake rate	molO ₂ /m ³ /hr
Р	Pressure	bar, atm
Pf	Pressure loss in the suction piping [N/m ²]	[N/m2]
P_ov	Power input by stirring,	W/m ³
Pv	Vapour pressure of the fluid [N/m2]	[N/m2]
q	Production/Consumption	g/gX/hr
q	Heat Flux	W/m ² *°C

October 2005

qm	Manteinande coefficeint	g/gX/hr
Q	Heat Duty	kJ/hr
Qevap	Evaporator heat	W
Qc	Crystallizer heat	W
r	Rate of production/consumption	gm/hr
r	radius	m
rh	Heat	W
R	Ideal gas constant	J/mol/K
Re	Reynolds Numer	-
R _m	membrane resistance	1/m
S	Solubility	gm/L
S	Supersaturation	-
t _f	Filtration time	hr
T	Temperature	K
T_1	Inlet Shell Side Fluid Temperature	°C
T ₂	Outlet Shell Side Fluid Temperature	°C
t ₁	Inlet Tube Side Fluid Temperature	°C
t ₂	Outlet Tube Side Fluid Temperature	°C
Ts	Steam Temperature	°C
U	Overall Heat Transfer Coefficient	W/m ² *°C
u	Velocity	m/s
ut	Tube-side Velocity	m/s
V	Volume	m3
Visc	Viscosity	Pa*s
V _{vol}	Volumetric Flow	m ³ /s
vs	Superficial gas velocity	m/s
w	Recycle fractions	-
W	Evaporated Water Mass Flow	kg/hr
Y	Yield	
x	Vapor Fraction	-

xo	Oxygen fraction in gas	-
Xtt	Lockhart-Martinelli Two-phase Flow Parameter	-
Z	Number of disks	
Greek	Description	<u>SI unit</u>
DPs	Shell-side Pressure Difference	bar
DT _{Lm}	Logarithmic Mean Temperature	°C
G	Tube Loading	kg/m*s
a _c	Surface area cooling coils	m ²
a	Specific cake resistance	m/kg
1	Latent Heat	J/kg
l _w	Heat conductivity of the well	W/m/K
l _b	Heat conductivity of the broth	W/(m*K)
т	Growth rate	1/hr
r	Density	kg/m3
D	Change	
t	Residence time	s
f	Flow	kg/h, m3/h
e	Specific power dissipation	W/kg
n _b	Kinematic viscosity of the broth	m²/s
h _b	Dynamic viscosity of the broth.	Ns/m ²
η	Pump efficiency	[%]
e/d	Relative roughness	-
$\Delta p_{\rm f}$	Pressure drop in a pipe due to friction	[N/m2]
Δz	Difference in elevations	[m]
ΔP	Difference in system pressures	[N/m2]

LITERATURE

- R.K. Sinnott, Coulson & Richardson's Chemical Engineering, Volume 6, 3rd edition(Buttenrworth Heinemann, ed. 6, 1999)
- R. G. Harrison, P. Todd, S. R. rudge, D. P. Petrides, Bioseparations Science and Engineering (Oxford University Press, New York, 2003)
- W. L. McCabe, J.C. Smith, P. Harriot, Unit Operations of Chemical Engineering, 6thedition (McGraw Hill, 2001)
- C. J. Geankoplis, Transpor Processes and Unit Operations, 3rdedition (Prentice Hall of India, 2000)
- P. E. Minton, Handbook of Evaporation Technology (Noyes Publications, New Yersey. USA, 1986)
- Guidelines for Safe Handling of Powders and Bulk Solids, American Institute of Chemical Engineers, New York, 2005.
- K. V. Riet, J Tramper, Basic Bioreactor Design(Marcel Dekker, Inc, New York)
- Bongaerts, M., Kramer, M., Muller, U., Raeven, L., and Wubbolts, M., Metabolic Engineering for microbial production of aromatic amino acids and derived compounds. *Metabolic Engineering* 3, 289-300, 2001
- Budzinski A Aminosäure, Peptide und die Chemie dazu. Chem Rundschau 6:10, 2001
- Buque-Taboada, E., Straathof, A. and Heijnen, J., In situ product removal using a crystallization loop in asymmetric reduction of 4-Oxoisophorone by *Saccaromyces cerevisiae*. *Biotechnology and Bioengineering*. 86, No 7:795-800, 2003.
- Gerigk, M.R., Maass, D., Kreutzer, A., Sprenger, G., Bongaerts, G., Wubbolts, M., and Takors, R. Enhanced pilot-scale fed batch L-Phenylalanine production with recombinant *Escherichia coli* by fully integrated reactive extraction. *Bioprocess Biosyst. Eng.* 25, 43-52, 2002.
- Kusunose, Y., and Wang, D.. Preliminary studies on extractive phenylalanine fermentation with uncharged polymeric beads. *Chem. Eng. Comm.*, 191:1185-1198. 2004

- Maass, D., Gerigk, M.R., Kreutzer, A., Wester-Bolts, D., Wubbolts, M., and Takors, R. *Bioprocess Biosyst. Eng.* 25, 85-96, 2002
- Mohan, R., Koo, K., Strege, C., and Myerson, A. (2001). Effect of additives on the transformation behavior of L-Phenylalanine in aqueous solution. *Ind. Eng. Chem. Res.* 40, 6111-6117
- Ruffer, N., Heidersdorf, U., Kretzers, I., Sprenger, G.A., Raeven, L., and Takors, R. (2004). Fully integrated L-Phenylalanine separation and concentration using reactive-extraction with liquid-liquid centrifuges in a fed batch process with *E. coli. Bioprocess Biosyst.* Eng. 26, 239-248.
- Takors, R. Model-based analysis and optimization of an ISPR approach using reactive extraction for pilot-scale L-Phenylalanine production. *Biotech. Prog.* 20, 57-64, 2004.
- Sax, N.I., Dangerous Properties of Industrial Materials. 7th edition. Van Nostrand Reinhold publishers, 1989.

Appendix 1 Pre-production phase1
Appendix 1.1. Inoculum ······1
Appendix 1.2. Batch Phase1
Appendix 1.3. Extended Growth Phase5
Appendix 1.4. Production Phase
Appendix 2. Process Options and Selection
Appendix 3. Basis of Design (BOD)15
Appendix 3.1 List of pure component properties15
Appendix 3.2 Battery Limit16
Appendix 3.3 Improvements in the Selected Process20
Appendix 3.4 Economic Margin21
Appendix 4. Thermodynamic Properties24
Appendix 4.1. Methods for Determining Thermodynamic Properties24
Appendix 4.2. Pathway of Aromatic Amino Acid Synthesis28
Appendix 4.3 Solubility and Metastability Line for L-Phenylalanine29
Appendix 4.4. Phenylalanine Production
Appendix 4.5 Stoichiometry Calculations
Appendix 5 Process Structure and Description
Appendix 5.1 Process flow schemes
Appendix 5.1.1 Main Process Flow Scheme
Appendix 5.1.2 Batch operation
Appendix 5.2 Batch Cycle Diagrams40
Appendix 5.3 Process Stream Summary43
Appendix 5.3.1 Process Stream Summary for Continuous Production Phase44
Appendix 5.3.2 Process Stream Summary for the Batch Cycle49
Appendix 5.4 Utilities ISPR58
Appendix 6 Specification sheets59
Appendix 7 Mass and Energy Balances
Appendix 7.1 Heat and Mass Balances for Total83
Appendix 7.2 Component Balance for the Production Phase

Delft University of Technology, TNW/BT

Appendix 8 Process and Equipment Design85
Appendix 8.1 Fermentor85
Appendix 8.2 Centrifuge
Appendix 8.3 Evaporator90
Appendix 8.4 Crystallizer99
Appendix 8.5 Plate Frame Filter101
Appendix 8.6 Compressor103
Appendix 8.7 Dryer ·····106
Appendix 8.8 Condenser ·····108
Appendix 8.9 Pumps118
Appendix 9 Wastes
Appendix 10 Process Safety
Appendix 10.1 Dow F&EI Study of Dryer126
Appendix 10.2 Less Control Credit Factor of Dryer128
Appendix 10.3 Process unit risk analysis of dryer130
Appendix 10.4 Dow F&EI study of vacuum evaporator131
Appendix 10.5 less control credit factor of vacuum evaporator133
Appendix 10.6 Process unit risk analysis of vacuum evaporator134
Appendix 10.7 HAZOP study
Appendix 11 Economy136
Appendix 11.1 Economic Calculations
Appendix 11.2 Economic Criteria
Appendix 12 Alternative Processes
Appendix 12.1 Microfiltration 146
Appendix 12.2. Hydro-Cyclone Rotary Drum Filter

LIST OF TABLES

Table A.3.1 Pure Component Properties 15
Table A3.2 Ingoing E.coli
Table A3.3 Ingoing glucose solution
Table A3.4 Ingoing tyrosine solution
Table A3.5 Ingoing ammonia solution 17
Table A3.6 Ingoing filtered air 17
Table A3.7 Ingoing mineralized water
Table A3.8 Outgoing L-Phenylalanine 18
Table A3.9 Outgoing spent air
Table A3.10 Outgoing to WWTP
Table A3.11 Outgoing spent E.coli 19
Table A.3.12 Net Cash Flow and Margin for the process 21
Table A.3.13 Total Net Present Worth and Maximum Allowed Investment in the Process
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L-
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L- Phenylalanine, L-Tyrosine and Glucose 26
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L-Phenylalanine, L-Tyrosine and Glucose26Table A4.2 Calculated properties of L-Phenylalanine, L-Tyrosine and Glucose
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L-Phenylalanine, L-Tyrosine and Glucose26Table A4.2 Calculated properties of L-Phenylalanine, L-Tyrosine and Glucose27Table A5.1: Overview batch operations40
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L-Phenylalanine, L-Tyrosine and Glucose26Table A4.2 Calculated properties of L-Phenylalanine, L-Tyrosine and Glucose27Table A5.1: Overview batch operations40Table A5.2 Detailed description of Figure A5.2
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L-Phenylalanine, L-Tyrosine and Glucose26Table A4.2 Calculated properties of L-Phenylalanine, L-Tyrosine and Glucose27Table A5.1: Overview batch operations40Table A5.2 Detailed description of Figure A5.242Table A8.1 Stream In and Out Temperatures
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L-Phenylalanine, L-Tyrosine and Glucose26Table A4.2 Calculated properties of L-Phenylalanine, L-Tyrosine and Glucose27Table A5.1: Overview batch operations40Table A5.2 Detailed description of Figure A5.242Table A8.1 Stream In and Out Temperatures90Table A8.2 Required Steam Mass Flow Calculation90
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L-Phenylalanine, L-Tyrosine and Glucose26Table A4.2 Calculated properties of L-Phenylalanine, L-Tyrosine and Glucose27Table A5.1: Overview batch operations40Table A5.2 Detailed description of Figure A5.242Table A8.1 Stream In and Out Temperatures90Table A8.2 Required Steam Mass Flow Calculation90Table A9.1 Waste Summary Table122
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L-Phenylalanine, L-Tyrosine and Glucose26Table A4.2 Calculated properties of L-Phenylalanine, L-Tyrosine and Glucose27Table A5.1: Overview batch operations40Table A5.2 Detailed description of Figure A5.242Table A8.1 Stream In and Out Temperatures90Table A8.2 Required Steam Mass Flow Calculation90Table A9.1 Waste Summary Table122Table A.11.1: Calculation of Purchased Equipment Costs (PCE)136
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L-Phenylalanine, L-Tyrosine and Glucose26Table A4.2 Calculated properties of L-Phenylalanine, L-Tyrosine and Glucose27Table A5.1: Overview batch operations40Table A5.2 Detailed description of Figure A5.242Table A8.1 Stream In and Out Temperatures90Table A8.2 Required Steam Mass Flow Calculation90Table A9.1 Waste Summary Table122Table A11.1: Calculation of Purchased Equipment Costs (PCE)136Table A11.2 Calculation of Total Investment Costs138
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L-Phenylalanine, L-Tyrosine and Glucose26Table A4.2 Calculated properties of L-Phenylalanine, L-Tyrosine and Glucose27Table A5.1: Overview batch operations40Table A5.2 Detailed description of Figure A5.242Table A8.1 Stream In and Out Temperatures90Table A8.2 Required Steam Mass Flow Calculation90Table A9.1 Waste Summary Table122Table A.11.1: Calculation of Purchased Equipment Costs (PCE)136Table A11.2 Variable Operating costs141
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L-Phenylalanine, L-Tyrosine and Glucose26Table A4.2 Calculated properties of L-Phenylalanine, L-Tyrosine and Glucose27Table A5.1: Overview batch operations40Table A5.2 Detailed description of Figure A5.242Table A8.1 Stream In and Out Temperatures90Table A8.2 Required Steam Mass Flow Calculation90Table A9.1 Waste Summary Table122Table A.11.1: Calculation of Purchased Equipment Costs (PCE)136Table A11.2 Calculation of Total Investment Costs141Table A11.4 Summary of production costs141
Table A.4.1 Joback method for the calculation of the thermodynamic properties of L-Phenylalanine, L-Tyrosine and Glucose26Table A4.2 Calculated properties of L-Phenylalanine, L-Tyrosine and Glucose27Table A5.1: Overview batch operations40Table A5.2 Detailed description of Figure A5.242Table A8.1 Stream In and Out Temperatures90Table A9.1 Waste Summary Table122Table A.11.1: Calculation of Purchased Equipment Costs (PCE)136Table A11.2 Calculation of Total Investment Costs141Table A11.4 Summary of production costs141Table A11.5 Calculation of cumulative cash flow142

LIST OF FIGURES

Figure A.1.1 Biomass Concentration versus Time (Batch Phase1
Figure A.1.2 Phenylalanine Concentration versus Time (Batch Phase)2
Figure A.1.2 Phenylalanine Concentration versus Time (Batch Phase)2
Figure A.1.4 Glucose Concentration versus Time (Batch Phase)
Figure A.1.5 Concentrations of all components versus Time (Batch Phase)3
Figure A.1.6 Mass versus Time (Batch Phase)4
Figure A.1.7 Tyrosine Concentration versus Time (Ext. Growth-I)5
Figure A.1.8 Concentration of all components versus Time (Ext. Growth-I)6
Figure A.1.9 Mass versus Time (Ext. Growth-I)6
Figure A.1.10 Glucose Feed Rate versus Time (Ext. Growth-I)7
Figure A.1.11 Tyrosine Feed Rate versus Time (Ext. Growth-I)7
Figure A.1.12 Biomass versus Time (Ext. Growth-II)8
Figure A.1.13 Concentration of all components versus Time (Ext. Growth-II)9
Figure A.1.14 Mass versus Time (Ext. Growth-II)9
Figure A.1.15 Glucose Feed Rate versus Time (Ext. Growth-II)10
Figure A.1.16 Tyrosine Feed Rate versus Time (Ext. Growth-II)10
Figure A.2.1 In-Situ Crystallization-Fermentation12
Figure A.2.2 In-Situ Reactive Extraction- Fermentation Process12
Figure A.2.3 In-Situ Adsorption-Fermentation Process with the Use of Beads13
Figure A.2.4 In-Situ Ion Exchange-Fermentation Process
Figure A.3.1 Improved Process20
Figure A.4.1 Metabolism of L-Phenylalanine Production28
Figure A.4.2 Production rate as a function of Concentration of L-Phenylalanine29
Figure A.4.3 Phenylalanine Production related with its concentration
Figure A.4.4 Growth Rate
Figure A.4.5 Phenylalanine Production
Figure A.4.6 Tyrosine consumption related with growth rate32
Figure A.4.7Tyrosine consumption related with tyrosine concentration
Figure A.5.1 Batch process cycle diagram for one year of production41

Delft University of Technology, TNW/BT

Figure A.5.2 Batch cycle Diagram shows detailed batch cycle of one make span and two
cycle times42
FigureA.11.1 Cumulative cash-flow diagram143
FigureA.11.2 Cumulative cash-flow diagram for the calculation of DCFRR145



APPENDIX 1 PRE-PRODUCTION PHASE

With the definition of pre-production the required phases to reach the steady state production phase are described. Related calculations with this part can be found in CD under file (FermentorPhaseCalculations.mcd). Only the important related results will be shown here.

Appendix 1.1. Inoculum

For the pre-cultivation step we will assume the method used by Maass et al, 2002. Also as described in the same article, the precultivation media is composed to be on the glucose and tyrosine concentration. The volume to be inoculated is set to be 10% of the working volume of the fermentor, which is equal to 8 m³. Total volume of the precultivation tank is found to be 16 m³. The height over diameter ratio is set to be 2. The size of the inoculum tank is calculated as the following: Diameter: 1.366 m ; Height: 2.731 m. The MathCad file including the calculations can be found in CD under file incoculum.mcd.

Appendix 1.2. Batch Phase

Biomass Concentration

 $Cx_batch(t) := Cx0exp(t \cdot \mu_{max})$



Figure A.1.1 Biomass Concentration versus Time (Batch Phase)

Appendix - 1 -

Delft University of Technology, TNW/BT

Phenylalanine Concentration



Figure A.1.2 Phenylalanine Concentration versus Time (Batch Phase)

Tyrosine Concentration

Ctyr_batch (t) := Ctyr0 + q_Tyr \cdot Cx0 -
$$\frac{\exp(\mu \cdot t)}{\mu_{max}} - \frac{1}{\mu_{max}}$$



Figure A.1.3 Tyrosine Concentration versus Time (Batch Phase)

Glucose Concentration

Cglu_batch(t) := Cglu0 + q_Glu · Cx0
$$- \frac{\exp(\mu \cdot t)}{\mu_{\max}} - \frac{1}{\mu_{\max}} - \frac{1}{\mu_{\max}}$$

Appendix - 2 -

CPD 3324

Delft University of Technology, TNW/BT



Glucose concentration drops to 5 g/L 8.976 hours later (8hrs56min). Glucose feed starts to be fed. In other words fed-batch extended growth phase starts



Figure A.1.5 Concentrations of all components versus Time (Batch Phase)
CPD 3324



Conditons at the End of Batch Phase:

 $V = 80m^3$

- $Cx_batch(T_{Batch}) = 3.567$ g/L
- $Cglu_batch(T_{Batch}) = 4.982$ g/L

 $Ctyr_batch(T_{Batch}) = 0.179$ g/L

Cphe_batch $(T_{Batch}) = 0.793$ g/L

 $Mx_batch(T_{Batch}) = 285.398kg$

Mglu_batch $(T_{Batch}) = 398.583 kg$

Mtyr_batch $(T_{Batch}) = 14.31$ kg

Mphe_batch $(T_{Batch}) = 63.447$ kg

Raw Material Consumption at Batch Phase:

- Glucose : 801.417 kg
- Tyrosine : 9.69 kg
- Ammonium : 2.618 kg

Appendix 1.3. Extended Growth Phase

As can be seen in the graph representing the concentration changes in batch phase, glucose concentration reaches to the set value 5 g/L after 8.976 hours batch starts, whereas Tyrosine requires more time to reach the set value 0.01 g/L.

Therefore first Glucose must be fed first to the system. After tyrosine level reaches 0.01 g/L also tyrosine feed will be fed. From this point of view extended growth phase can be divided into two parts.

Part - 1



• Determination of time of extended growth phase part 1

After 2.61 hours of extended growth phase operation Tyrosine concentration falls down to 0.01 g/L. At that time tyrosine starts to be fed to the system

Concentrations of all material

CPD 3324





• Mass of Components



Figure A.1.9 Mass versus Time (Ext. Growth-I)

Appendix - 6 -

CPD 3324

Delft University of Technology, TNW/BT



If Tyrosine is not supplied biomass would die after 6 hours. .





CPD 3324

Conditons at the End of Extended Growth Part 1:

$V_growth1(T_{Ext.Part1}) = 81.563$	m
$Cx_growth1(T_{Ext.Part1}) = 8.088$	g/L
$Cglu_growth1(T_{Ext.Part}) = 4.982$	g/L
$Ctyr_growth1(T_{Ext.Part 1}) = 0.01$	g/L
$Cphe_growth1(T_{Ext.Part1}) = 1.793$	g/L
$Mx_growth1(T_{Ext.Part1}) = 659.64$	kg
$Mglu_growth1(T_{Ext.Part1}) = 406.368$	kg
$Mtyr_growth1 \left(T_{Ext,Part l}\right) = 0.849$	kg
$Mphe_growth1(T_{Ext,Part}) = 146.222$	kg

- Raw Material Consumption at Extended Growth Part 1:
 - Glucose : 1094 kg
 - Tyrosine : 13.461 kg
 - Ammonium: 3.052 kg

Part - 2

• Determination of time of extended growth phase part 2:

Extended Growth phase will be ended when 30 g/L Biomass Concentration is reached.



Figure A.1.12 Biomass versus Time (Ext. Growth-II)

Appendix - 8 -

After 5.232 hours, Extended Growth phase part 2 operation Biomass Concentration reaches to the desired value, and production phase starts.

Concentrations of all components



Figure A.1.13 Concentration of all components versus Time (Ext. Growth-II)

Mass of all components.



Figure A.1.14 Mass versus Time (Ext. Growth-II)

• Glucose feed



Figure A.1.15 Glucose Feed Rate versus Time (Ext. Growth-II)

• Tyrosine feed



Figure A.1.16 Tyrosine Feed Rate versus Time (Ext. Growth-II)

CPD 3324

Conditons at the End of Extended Growth Part 2:

m³ $V_{growth2}(T_{Ext Part2}) = 93.962$ $Cx_growth2(T_{Ext,Part2}) = 30.165$ g/L $Cglu_growth2(T_{Ext,Part2}) = 4.982$ g/L $Ctyr_growth2(T_{Ext_Part2}) = 0.01$ g/L $Cphe_growth2(T_{Ext,Part2}) = 6.709$ g/L $Mx_growth2(T_{Ext,Part2}) = 2.834 \times 10^3$ kg $Mglu_growth2(T_{Ext,Part2}) = 468.147$ kg $Mtyr_growth2(T_{Ext Part2}) = 0.978$ kg $Mphe_growth2(T_{Ext.Part2}) = 630.351$ kg

Raw Material Consumption at Extended Growth Part 2:

- Glucose : 6419 kg
- Tyrosine : 80.745 kg
- Ammonium : 18.075 kg

Appendix 1.4. Production Phase

In production phase, glucose and tyrosine concentrations are kept constant at 5 g/L and 0.01 g/L during the process, respectively. The values of the feed streams are given in the mass balances and the concentration constraints are described (Chapter 7 Mass and Heat Balances).

APPENDIX 2. PROCESS OPTIONS AND SELECTION

For the decision of the best process to develop several options were analyzed and evaluated according in order to decide the one that will offer the best alternative to achieve the goals set in the description of the process. The processes evaluated are the following:



Figure A2.1 In-Situ Crystallization-Fermentation



Figure A2.2 In-Situ Reactive Extraction- Fermentation Process



Figure A2.3 In-Situ Adsorption-Fermentation Process with the Use of Beads



Figure A2.4 In-Situ Ion Exchange-Fermentation Process

The selected process use the same principle of ISPR of the target product, thus reducing the concentration in the fermentor. The last two process are similar in their scheme but differ in the adsorbent an separation principle for the process. Figure A2.3 uses polymeric

beads(non polar) for the adsorption of the target compound while Figure A2.4 uses an ion exchange resin.

The selected process to develop is the integrated fermentation-crystallization ISPR in Figure A2.1 after the evaluation done taking in consideration the criterions stated in Chapter 2.

APPENDIX.3. BASIS OF DESIGN (BOD)

Appendix 3.1 List of pure component properties

Table A.3.1 I	Table A.3.1 Pure Component Properties								
Compo	nent Name		Technolo	gical D	ata		Mee	Medical Data	
Design	Systematic	Formula	MW g/mol	Bp °C (1)	Мр °С (1)	Density kg/m3	MAC mg/m3	LD50 g	NOTE
L-phe	L-phe	C9H11O2N	165.19	376.45	172.82	n.a	n.a	220	(2)
Tyrosine	Tyrosine	$C_9H_{11}NO_3$	181.1908	456.85	283.85	n.a	n.a	n.a	
Glucose	Glucose	C6H12O6	180.16	571.29	169.83	1540	n.a	25.8	
Acetic acid	Acetic acid	$C_2H_4O_2$	60.0524	118.1	16.5	1049	n.a	4.96	(3)
Water	Water	H2O	18	0	100	1000	n.a	n.a	
Ammonia	Ammonia	NH3	17	-33	-78	682	n.a	0.35	(4)
Oxygen	Oxygen	O2	32	-182.96	-218.5	1.429	n.a	100 pph/14H	H(5), (6)
Nitrogen	Nitrogen	N2	28	n.a	-210	1.2506	n.a	n.a	
Carbon dioxid	deCarbon dioxide	CO2	44	n.a	-78.5	1.53	n.a	10 pph/min	(6)
Notes	(1) at 1 bar (2) TDLo o (3) (a) TA (4) (D) at B (5) (D) at g (6) (TCLo)	oral rat BP as inhale							

		Table A3.	2 Ingoing	E.coli	
Name:		Ingo	oing E.col	i	
Comp.	Units	Specifi	cation		Additional Information
12		Available	Design	Notes	(also ref. note numbers)
E.coli Water	%wt		N/A N/A	(1)	(1) E.Coli is modified, tyrosine-autotrophic
Total			N/A	1	strain. The composition
Process Cor	nditions and Pric	e		1	of this modified strain
Temp.	°C	ar	nbient	1	will be provided by
Press.	Bara	1			Principal.
Phase	V/L/	S S	5		
Price	USD	/ton N	V/A	(2)	(2) Neglected, the preinoculum will be prepared on site.

Appendix 3.2 Battery Limit

Table A3.3 Ingoing glucose solution

Name:	Ingoing glucose							
Comp.	o. Units Speci		cation		Additional Information			
		Available	Design	Notes	(also ref. note numbers)			
Glucose	%wt	54.2	54.2	(1)	(1) Glucose is added into			
Water	%wt	45.8	45.8		the fermentor as the			
Total		100	100.0		carbon source for the			
Process Con	nditions and P	rice		1	biomass.			
Temp.		°C a	mbient	1	(2) The price of pure			
Press.		Bara	1		glucose is given by			
Phase		V/L/S	L		market price ¹			
Price		€/ton	245	(2)				

1 http://www.starch.dk/isi/market/company.htm#Sellers, visited 03-08-2005

Table A3.4 Ingoing tyrosine solution

Name:	Ingo	ing tyrosin	e	
Comp. Units	Specif	ication		Additional Information
	Available	Design	Notes	(also ref. note numbers)
Tyrosine %wt	2.44	2.44	(1)	(1) Tyrosine is added
Impurities	97.56	97.56		into the fermentor as the
Total	100	100.0	1	limiting substrate for the
Process Conditions a	and Price		1	biomass in the
Temp.	°C	ambient	1	production phase.
Press.	Bara	1		(2) The price is given by
Phase	V/L/S	L		market price of tyrosine ²
Price	€/ton	4097.26	(2)	and water.

2 Johannes Bongaerts, Metabolic Engineering for Microbial Production of Aromatic Amino Acids and Derived Compounds, 2001

Name: Ingoing ammonia Specification Additional Information Comp. Units Available Design Notes (also ref. note numbers) %wt 25 25 (1)(1)Ammonia water is Ammonia applied for pH control in Water %wt 75 75 Total 100 100.0 the fermentor. Process Conditions and Price Temp. °C ambient Press. Bara 1 Phase V/L/S L Price €/ton 0.0563

Table A3.5 Ingoing ammonia solution

3. http://www.chemicalmarketreporter.com

Table A3.6 Ingoing filtered air

Name:		Ingoing fil	tered air			
Comp.	Units	Specifi	cation		Additional Information	
		Available	Design	Notes	(also ref. note numbers)	
Nitrogen	%vol	52.5	52.5		(1)Price indication is	
Oxygen		47.4	47.4		obtained from ³	
Other		0.1	0.1			
Total		100	100.0			
Process Co	nditions and Pri-	ce				
Temp.	°C	a	mbient	1		
Press.	Bara		1			
Phase	V/L/3	5	V			
Price	USD	$/m^3$	0.005	(1)		

4. R.G. Harrison, P. Todd, S.R. Rudge, D.P. Petrides, Bioseparations Science and Engineering (Oxford University Press,

New York, 2003).

Table A3.7 Ingoing mineralized water

Name:	Ingoing mineralized water							
Comp.	Units	Specific	cation		Additional Information			
		Available	Design	Notes	(also ref. note numbers)			
Water	%wt	100	100		(1)Price indication is			
Total			100.0	1	obtained from ⁴			
Process Co	nditions and Pr	ice		1				
Temp.	°C	a	mbient	1				
Press.	Bara		1					
Phase	V/L/3	5	L	(1)				
Price	€/tor	n 0.0)15	(1)				

5. R.K. Sinnott, Coulson & Richardson's Chemical Engineering

CPD 3324

CPD 3324

Name:		Outgoing L	-Phenylal	anine	
Comp.	Units	Specifi	cation		Additional Information
		Available	Design	Notes	(also ref. note numbers)
L-Phe	%wt		98.5		(1) Price set by the client
Impurities			1.5		
Total			100.0	1	
Process Cor	nditions and Pr	ice		1	
Temp.	°C		ambient	1	
Press.	Bara		1		
Phase	V/L	/S	S	(1)	
Price	€/to	n 82	00	(1)	

Table A3.8 Outgoing L-Phenylalanine

Table A3.9 Outgoing spent air

Name:	Outgoing spent air							
Comp.	Units	Specific	cation		Additional Information			
		Available	Design	Notes	(also ref. note numbers)			
Nitrogen	%vol	N/A	78.1					
Oxygen		N/A	<21.0					
CO_2		N/A	>0					
Water		N/A	<<1					
Glucose		N/A	<<0.1					
Tyrosine		N/A	<<0.1					
Acetate		N/A	<<0.1					
L-Phe		N/A	<<0.1					
Total			100.0					
Process Con	ditions and Pric	e						
Temp.	°C	<12	25					
Press.	Bara		1					
Phase	V/L/S	5 <u>-</u>	V					
Price	USD/	m^3	N/A					

CPD 3324

Delft University of Technology, TNW/BT

Name:		Outgoing s	pent proce	ss water			
Comp.	Units	Specific	Specification		Additional Information		
٢		Available	Design	Notes	(also ref. note numbers)		
Water	%wt		N/A	(1)	(1) Spent process water		
Contaminat	ions		N/A		may contain glucose,		
Total			100.0		tyrosine, acetate,		
Process Con	nditions and Pri	ice		1	fermentation chemicals.		
Temp.	°C		25	1	The specific information		
Press.	Bara		1		will be provided after		
Phase	V/L/	S	L		complete calculation.		
Price	USD	/ton	300	(2)	(2) Price indication is from ⁶		

Table A3.10 Outgoing to WWTP

7.Price of ton COD obtained from Prof. Dr.ir. M.van Loosdrecht, TU Delft

Table A3.11 Outgoing spent E.con								
Name:	Outgoing spent E.coli							
Comp.	Units		Specifi	cation		Additional Information		
			Available	Design	Notes	(also ref. note numbers)		
E.coli	%wt			N/A	(1)	(1) There is no		
Water				N/A		information available for		
Total				100.0]	the composition of the		
Process Co	onditions an	nd Pric	e		spent biomass at this			
Temp.		°C	3	7	1	moment. Further		
Press.		Bara	1	l		specifications for		
Phase		V/L/	S S	5		discarding biomass		
Price		USD	/ton N	J/A	(2)	should be done		
						(2) Not yet known. Will		
						be provided by Principal		
						later		

Table A3.11 Outgoing spent E.coli

Appendix 3.3 Improvements in the Selected Process

Here the selected process with the improvements is shown. The new process introduces two recycle streams, one is the vapor coming from the evaporator to the fermentor, the second is a recycle stream from the permeate from the L-phenylalanine filter going back to the evaporator.

These changes were considered because the quantity of evaporated water was considerable and the waste would have been very high. The Permeate recycle was introduces in order to ke advantage of the component present in the streams such as a high concentration on L-Phe and the remaining nutrients.

Two purges were added to avoid the accumulation of unwanted compounds in the process, such as acetate, that might affect its performance



Figure A3.1 Imporved Process

Appendix 3.4 Economic Margin

Calculations for Net Cash Flow (NCF) are given as below:

NCF=Sales Income-Total Costs Sales Income=Forecast Sales×Forecast Selling Price Total Costs=Costs of Raw Material+Costs of Waste Treatment

Margin is obtained by dividing the NCF by the amount of the product. Detailed information for costs, sales, Net Cash Flow and margin is shown in the table below:

	Price/ton [€/ton]	Quantity [ton]	Costs (k€)
Cost			
Glucose ¹	245.8	6400	1573
Tyrosine ²	14749.3	85	1253
Mineralized			
Water ³	0.1	14100	1.155
	Cost for Raw	Materials A	2828
Waste			2020
Water/COD ⁴	245.8	247.526	60.8
	Cost for w	60.8	
	Tota	Cost C=A+B	2888
Sales			2000
L-phenylalanine ²	8194	1000	8194
1 2		Total	
		Sales D	8194
		Net Cash Flow (D-C)	5305
		Margin	
		(€/kg)	5.3

1. Price of glucose is obtained from International Starch Market Place Companies.htm, visited 03-08-2005

2. Price of tyrosine is obtained from Johannes Bongaerts, Metabolic Engineering for Microbial Production of Aromatic Amino Acids and Derived Compounds

3. Price of mineralized water is obtained from R.K. Sinnott, Coulson & Richardson's Chemical Engineering

4. Price of treatment for kg COD is obtained from Prof. Dr.ir. M.van Loosdrecht, TU Delft

The discounted cash flow Rate of return is a measure of the maximum rate that the

project could pay and still break even by the end of the project life. The net cash flow in

$$NPW_n = \frac{NFW_n}{(1+r)^n} \tag{A3.1}$$

Where:

NPW_n: Net present worth of cash flow in year n
NFW_n: Future worth of the net cash flow in year n. (Estimated net cash flow in year n)
t: Life of plant, years
r: The discount Cash Flow Rate of Return (DCFROR)

Based on DCFRR and NCF, the total Net Present Worth of the project (NPW_{total}) can be obtained. And the maximum allowed investment can be calculated from the total Net Present Worth of the project.

$$NPW_{total} = \int_{n=1}^{n} \frac{NFW_n}{(1+r)^n}$$
(A3.2)

Where:

NPW_{total}: The total NPW of the project

Maximum allowed investment based on a certain DCFRR is the value at which the cumulative net present worth at the end of the project is zero, which means at the end of the project the investment will be returned. In this project, it is assumed that the plant (buildings, etc.) already exists and can be put into operation since the first year. Cumulated net present worth at the end of the project is the sum of the maximum allowed investment and the total NPW of the project. By knowing the cumulated net present worth at the end of the net present worth in each year, the maximum allowed investment can be determined, which is equal to NPW_{total}.

With the assumption that the life of the plant is 15 years and DCFRR is 10%, the total NPW_{total} and maximum allowed investment is calculated as below:

Appendix - 22 -

CPD 3324

Delft University of Technology, TNW/BT

End of year	Future worth of Net Cash Flow in year n NFWn (M€)	1/(1+r)^n	Net Present Worth of cash flow in year n NPWn (€)	Maximum Allowed Investment (€)	Cumulative Net Present Worth NPW (€)
0	-	-	-	-40.4	0
1	5.31	0.9091	4.8	-	-40.4
2	5.31	0.8264	4.4	-	-35.5
3	5.31	0.7513	4.0	-	-31.1
4	5.31	0.6830	3.6	-	-27.2
5	5.31	0.6209	3.3		-23.5
6	5.31	0.5645	3.0	-	-20.2
7	5.31	0.5132	2.7	-	-17.2
8	5.31	0.4665	2.5	-	-14.5
9	5.31	0.4241	2.2	-	-12.0
10	5.31	0.3855	2.0	-	-9.8
11	5.31	0.3505	1.9	-	-7.8
12	5.31	0.3186	1.7	-	-5.9
13	5.31	0.2897	1.5	19	-4.2
14	5.31	0.2633	1.4	-	-2.7
15	5.31	0.2394	1.3		-1.3
Total	-	.	32.4	-	0.0

Table A.3.13 Total Net Present Worth and Maximum Allowed Investment in the Process

Reference: Coulson & Richardson's Chemical Engineering, Volume 6

APPENDIX 4. THERMODYNAMIC PROPERTIES

Appendix 4.1. Methods for Determining Thermodynamic Properties

Due to the lack of information for the thermodynamic properties of some of the compounds, the Joback method is used for their determination. This method consist on the use of the following equations using values reported for the groups that form the molecule of the component of interest to determine its properties in literature (Bruce E. Poling, (2001). The properties of gases and liquids)

Method of Joback

Vapor-liquid critical temperature, T_c, pressure, P_c, and volume, V_c

$$T_b = 198 + \bigsqcup_k N_k(tbk) \tag{A4.1}$$

$$T_{fp} = 122 + \bigsqcup_{k} N_{k}(tfpk)$$
(A4.2)

$$T_{c}(K) = T_{b} \left[0.584 + 0.965 \right]_{k} N_{k}(tck) \left[- \frac{1}{2} \right]_{k} N_{k}(tck) \left[- \frac{1$$

$$P_{c}(bar) = \left[0.113 + 0.0032N_{atoms} - \int_{k} N_{k}(pck) \right]^{-2}$$
(A4.4)

$$V_c(cm^3mol^{-1}) = 17.5 + \int_k N_k(vck)$$
 (A4.5)

$$\Delta G_f^o(298.15K) = 53.88 + \bigsqcup_k N_k(gfk) \quad (kJ \text{ mol}^{-1})$$
(A4.6)

$$\Delta H_f^o(298.15K) = 68.29 + \prod_k N_k(hfk) \quad (kJ \text{ mol}^{-1})$$
(A4.7)

$$\Delta H_{\nu} = 15.30 + \int_{k} N_{k} (hvk) \quad (kJ \text{ mol}^{-1})$$
(A4.8)

$$\Delta H_m = -0.88 + \int_k N_k (hmk) \quad (kJ \text{ mol}^{-1})$$
(A4.9)

Appendix - 24 -

$$C_{p}^{o}(T) = \iint_{k} N_{k}CpAk - 37.93 + \iint_{k} N_{k}CpBk + 0.210 + T + \iint_{k} N_{k}CpCk - 3.91E - 04 + T^{2} + \iint_{k} N_{k}CpCk - 3.91E - 04 + T^{2} + \iint_{k} N_{k}CpDk + 2.06E - 07 + T^{3} \quad (J \text{ mol}^{-1}\text{K}^{-1})$$
(A4.10)

$$A = \left[\int_{k} N_{k} C p A k - 37.93 \right]$$
(A4.10.1)

$$B = \left[\int_{k} N_{k} C p B k + 0.210 \right]$$
(A4.10.2)

$$C = \left[\int_{k} N_k CpCk - 3.91E - 04 \right]$$
(A4.10.3)

$$D = \int_{k} N_k C p D k + 2.06 E - 07 \int_{k} (A4.10.4)$$

For the calculation of the accentric factor the Ambrose-Walton method is used

$$\omega = \frac{\ln(P_c / 1.01325) + f(0)(T_{br})}{f(1)(T_{br})}$$
(A4.11)

$$f(0) = \frac{(-5.97616T + 1.29874T^{1.5} - 0.60394T^{2.5} - 1.06841T^5)}{T_{br}}$$
(A4.11.1)

$$f(1) = \frac{(-5.03365T + 1.11505T^{1.5} - 5.41217T^{2.5} - 7.46628T^5)}{T_{br}}$$
(A4.11.2)

The critical compressibility factor is calculated with the following equation [BOD report] $Z_{c} = \frac{P_{c}V_{c}}{RT_{c}}$ (A4.12)

$$Z_c = 0.291 - 0.080\omega \tag{A4.13}$$

Appendix 4.2. Joback values

An example of the calculation method is shown in Table A.4.1

Appendix - 25 -

CPD 3324

	Nı	tfpk	tbk	tck	nck	vck	hfk	ofk	CnAk	CnBk	CnCk	CnDk	hvk	hmk
	· A	JI	77	**					- Print	open	open	open	n n	
		K	K	K	bar	cm^3/mol	kJ/ mol	k.]/	J/mol/K	J/mol/K	J/mol/K	J/mol/K	kJ/mol	kJ/mol
Phenylalanine								mol						
АСОН	0	82.83	76.34	0.024	0.0184	-25								
CH ₂	1	11.27	22.88	0.0189	0	56	-20.64	8.42	-0.909	9.50E-02	-5.44E-05	1.19E-08	5.32E+02	6.19E+02
СООН	1	155.5	169.09	0.0791	0.0077	89	-426.72	-387.87	24.1	4.27E-02	8.04E-05	-6.87E-08	4.67E+03	2.64E+03
NH ₂	1	66.89	73.23	0.0243	0.0109	38	-22.02	14.07	26.9	-4.12E-02	1.64E-04	-9.76E-08	2.58E+03	8.40E+02
CH= (ring)	5	8.13	26.73	0.0082	0.0011	41	2.09	11.3	-2.14	5.74E-02	-1.64E-06	-1.59E-08	6.08E+02	2.63E+02
C= (ring)	1	37.02	31.01	0.0143	0.0008	32	46.43	54.05	-8.25	1.01E-01	-1.42E-04	6.78E-08	7.31E+02	5.72E+02
СН	1	12.64	21.74	0.0164	0.002	41	29.89	58.36	-23	2.04E-01	-2.65E-04	1.20E-07	4.04E+02	1.79E+02
$N_k F_k$		323.97	451.6	0.194	0.0269	461	-382.61	-196.47	8.141	0.6885	-0.00023	-4.61E-08	11954	6166
Tyrosine														
АСОН	1	82.83	76.34	0.024	0.0184	-25	-221.65	-197.37	-2.81	1.11E-01	-1.16E-04	4.94E-08	2.99E+03	1.07E+03
CH ₂	1	11.27	22.88	0.0189	0	56	-20.64	8.42	-0.909	9.50E-02	-5.44E-05	1.19E-08	5.32E+02	6.19E+02
СООН	1	155.5	169.09	0.0791	0.0077	89	-426.72	-387.87	24.1	4.27E-02	8.04E-05	-6.87E-08	4.67E+03	2.64E+03
NH ₂	1	66.89	73.23	0.0243	0.0109	38	-22.02	14.07	26.9	-4.12E-02	1.64E-04	-9.76E-08	2.58E+03	8.40E+02
CH= (ring)	4	8.13	26.73	0.0082	0.0011	41	2.09	11.3	-2.14	5.74E-02	-1.64E-06	-1.59E-08	6.08E+02	2.63E+02
C= (ring)	2	37.02	31.01	0.0143	0.0008	32	46.43	54.05	-8.25	1.01E-01	-1.42E-04	6.78E-08	7.31E+02	5.72E+02
CH	1	12.64	21.74	0.0164	0.002	41	29.89	58.36	-23	2.04E-01	-2.65E-04	1.20E-07	4.04E+02	1.79E+02
$N_k F_k$		435.69	532.22	0.2241	0.045	427	-559.92	-351.09	-0.779	0.8431	-0.00048	8.7E-08	15064	7548
Glucose														
OH	5	44.45	92.88	0.0741	0.0112	28	-208.04	-189.2	25.7	-6.91E-02	1.77E-04	-9.88E-08	4021	575
CH2	1	11.27	22.88	0.0189	0	56	-20.64	8.42	-0.909	9.50E-02	-5.44E-05	1.19E-08	5.32E+02	6.19E+02
СН	4	12.64	21.74	0.0164	0.002	41	29.89	58.36	-23	2.04E-01	-2.65E-04	1.20E-07	4.04E+02	1.79E+02
СНО	1	36.9	72.2	0.0379	0.003	82	-162.03	-143.48	30.9	-3.36E-02	1.60E-04	9.88E-08	2173	764
$N_k F_k$		320.98	646.44	0.4929	0.067	442	-1103.31	-847.62	66.491	0.5319	-6.9E-05	9.67E-08	24426	4974

Table A4.1 Joback method	l for the calculation	of the thermodynami	c properties of L- Phe	nylalanine, L-T	yrosine and Glucose
---------------------------------	-----------------------	---------------------	------------------------	-----------------	---------------------

CPD 3324

	Tuble 114.2	L-Phenylalanine	L-Tyrosine	Glucose
Properties	Unit	Value	Value	Value
Tb	К	649.6	730.22	844.44
Tfp	K	445.97	557.69	442.98
Тс	К	885.5275678	973.5803372	1033.968379
Pc	bar	39.20939739	47.69390434	66.31370094
Vc	cm3/mol	478.5	444.5	459.5
det H [°]	kJ/ mol	-314.32	-491.63	-1035.02
det G _f °	kJ/ mol	-142.59	-297.21	-793.74
det Hv	kJ/ mol	11969.3	15079.3	24441.3
det Hm	kJ/ mol	6165.12	7547.12	4973.12
R	J/(molK)	8.3145	8.3145	8.3145
Zc	[-]	0.25482022	0.2618947	0.35444217
Tr	[-]	0.733574	0.75003569	0.81669809
t	[-]	0.266426	0.24996431	0.18330191
f(0)		-1.959126088	-1.801818242	-1.227414828
f(1)		-1.903110243	-1.726901139	-1.119839423
w		-1.58916531	-1.930312122	-3.475735811
А		-29.789	-38.709	28.561
В		0.8985	1.0531	0.7419
С		-0.0006162	-0.00087256	-0.0004604
D		1.599E-07	0.00000293	3.027E-07
Т	K	298.15	298.15	298.15
Ср	J/mol/K	187.5605695	205.4734674	216.8545851
Zc2	[-]	0.418133225	0.44542497	0.569058865

 Table A4.2 Calculated properties of L-Phenylalanine, L-Tyrosine and Glucose





Figure A4.1 Metabolism of L-Phenylalanine Production

¹ Taken from the article by Bongaerts et al, 2001. Metabolic Engineering for Microbial Production of Aromatic Amino Acids and Derived Compounds

Appendix 4.3 Solubility and Metastability Line for L-Phenylalanine Crystals

The Solubility of the anhydrate and monohydrate crystals are shown in the following table. The constants for the calculation are taken from Mohan et al, 2001

T := 0, 1..60

 $C_{\text{metastability}}(T) := 0.00887 \cdot T^2 - 0.0598 \cdot T + 29.681$

a1 := 2.043	a2 := 1.949
b1 := 0.02394	62 := 0.005169
c1 := 0.0004211	c2 := 0.00099

 $Cphe_anhydrate(T) := (a1 + b1 \cdot T + c1 \cdot T^2) \cdot 10$

 $Cphe_monohydrate(T) := (a2 + b2 \cdot T + c2 \cdot T^2) \cdot 10$



Figure A4.2 Production rate as a function of Concentration of L-Phenylalanine

Appendix 4.4. Phenylalanine Production

Kiphe := 20	g_phe l ⁻¹
qphemax := 0.0756	g_phe gX ⁻¹ h ⁻¹
qmtyr := 0.00245	g_tyr gX ⁻¹ h ⁻¹
Yx_tyr := 35.29	gX g_tyr1
qmglu := 0.05	gX g_glu ^{.1} h ^{.1}
Yx_glu := 0.51	gX g_glu ^{.1}
Yphe_glu := 0.275	g_phe g_glu ⁻¹

Assuming that the system is at steady state so no growth is observed µ=0

μ.:= 0

Cphe := 0,001..40

qphe(Cphe) := qphemax Kiphe + Cphe

 $\begin{array}{l} qtyr \coloneqq qmtyr + \displaystyle \frac{\mu}{Yx_tyr} \\ qglu(Cphe) \coloneqq qmglu + \displaystyle \frac{\mu}{Yx_glu} + \displaystyle \frac{qphe(Cphe)}{Yphe_glu} \end{array}$



Figure A4.3 Phenylalanine Production related with its concentration

Appendix 4.5 Stoichiometry Calculations

Stoichiometry calculations are done in MathCad and the related file (FermentorPhaseCalculations.mcd) can be found in the CD. In this part the results of the calculations will be presented to give an insight to fermentor design.

Growth Reaction

-0.268 C₆H₁₂O₆ - 0.2 NH₄⁺ - 0.556 O₂ + 1 CH_{1.8}O_{0.5}N_{0.2}+ 0.2 H ⁺ + 0.606 CO₂ + 1.006 H₂O + 252.805 kJ/mol

Production Reaction

- 3.334 C₆H₁₂O₆ - 1NH₄⁺ -10.005 O₂ + C₉H₁₁NO₂ + 11.005 CO₂ + H ⁺ + 16.005 H₂O⁻ + 4882 kJ/mol

Catabolic Reaction

 $-1 C_6 H_{12} O_6 - 6 O_2 + 6 CO_2 + 6 H_2 O_1$

Growth Rate, μ

 $\mu (C_{Tyr}) := \mu_{max} \frac{C_{Tyr}}{C_{Tyr} + K_{S_Tyr}}$ 0.316, 0.4 0.3 Growth Rate (1/hr) $\mu (C_{Tyr}) \cdot 3600_{0.2}$ 0.1 0 0 0.02 0.04 0.06 0.08 0 C Tyr Concentration of Tyrosine (g/L) 0 .1



• Phenylalanine Production, qphe

 $q_{Phe}(C_{Phe}) := q_{max_Phe} \cdot \frac{K_{I_Phe}}{K_{I_Phe} + C_{Phe}}$



Figure A4..5 Phenylalanine Production

• Tyrosine Consumption

$$q_{Tyr}(\mu, C_{Tyr}) := \frac{-\mu(C_{Tyr})}{Y_{X_Tyr}} + q_{m_Tyr}$$



Figure A4..6 Tyrosine consumption related with growth rate



Figure A4..7 Tyrosine consumption related with tyrosine concentration

These stoichiometry calculations are used in mass balance calculations of both batch and production phases.

Appendix 5 PROCESS STRUCTURE AND DESCRIPTION

Appendix 5.1 Process flow schemes

This appendix includes the process flow schemes, batch operations, and the process stream summary

CPD 3324

Appendix 5.1.1 Main Process Flow Scheme



Appendix 5.1.2 Batch operation
























Time (h)

0.17

0.06

0.7

0.3

357.3

357.3

348.3

345.7

336

48

0.3

0.3

1.9

2

337.9

Appendix 5.2 Batch Cycle Diagrams

The table below shows the relevant equipment, streams and process time for the batch operations. The process flow sheets for batch operation and batch cycle time are set up base on the times given in this table.

Description From To Pump Stream(s) Filling glucose to T101 R101 P101 <101>/<102> Fermentor⁽¹⁾ Filling tyrosine to T102 R101 P102 <103>/<104> Fermentor⁽¹⁾ Filling water to R101 P104 <107>/<108> Fermentor Inoculum to R101 <148> Fermentor Feeding ammonia T103 R101 <105>/<106> to fermentor Aeration fermentor R101 K101 <109>/<110> Feeding glucose T101 R101 P101 <101>/<102> to fermentor (2) Feeding tyrosine T102 R101 P102 <103>/<104> to fermentor⁽²⁾ Product in situ removal R101 Filtration crystals⁽³⁾ V102 P108 S102 <123>/<124> Washing crystal⁽³⁾ P111 S102 <144>/<145>

 $V^{(4)}$

D101

To burn

WWTP

X101

P104

P105

S105

P106

P107

P108

<125>

<126>

<133>

<124>/<115>/<116>

<114>/<115>/<116>

<117>/<118>/<119>

<120>/<121><122>

<123>/<124>/<132>

S102

V ⁽⁴⁾

R101

Table A5.1: Overview batch operations

Discharging crystal⁽³⁾

Discharge fermentor

Cleaning fermentor

Drying crystal



Figure A5.1 Batch process cycle diagram for one year of production.



Figure A5.2 Batch cycle Diagram shows detailed batch cycle of one make span and two cycle times.

Cycle tir	nes	Unit	Remarks
tstarting	1.0	[h]	Time for feeding water, glucose, tyrosine, and inoculum
t ₁	9.0	[h]	Biomass growth in batch phase
t ₂	12.3	[h]	From to ending of batch to the starting of steady state production phase
t ₃	336.0 [h] Steady state production phase		
t _{discharge}	1.9	[h]	Discharge fermentor after fermentation finish
t _{cleaning}	2.0	[h]	Assume the same cleaning time for all the equipment
t4	48.5	[h]	Drying time needed after cleaning equipment
total cycle time	362.2	[h]	
total make span	408.7	[h]	

Table A5.2 Detailed description of Figure A5.2

Appendix - 42 -

STREAM	Nr. :	101/102	IN	103/104	IN	105/106	IN	109/110	IN	113	OUT
	Name :	Feed Glucose to R101		Feed tyrosine to R 101		Ammonia to R	8101	Mixing gas to R101		Off gas of R101	
COMP	MW	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr
Glucose	180.160	965.83	5.3610)	0.0000	0	0.0000	0	0.0000		0 0.0000
Tyrosine	181.190	0	0.0000	8.698	0.0480	0	0.0000	0	0.0000		0 0.0000
L-Phe	165.190	0	0.0000		0.0000	0	0.0000	0	0.0000		0 0.0000
Acetate	59.000	0	0.0000		0.0000	0	0.0000	0	0.0000		0 0.0000
Biomass	24.600	0	0.0000)	0.0000	0	0.0000	0	0.0000		0 0.0000
NH4	18.000	0	0.0000) (0.0000	18.088	1.0049	0	0.0000		0 0.0000
H2O	18.000	413.927	22.9959	339.203	18.8446	54.265	3.0147	0	0.0000		0 0.0000
02	32.000	0.00	0.0000	0.00	0.0000	0.00	0.0000	488.25	15.2579	0.1	0 0.0032
CO2	44.000	0.00	0.0000	0.00	0.0000	0.00	0.0000	1.17	0.0265	713.4	3 16.2144
N2	28.000	0.00	0.0000	0.00	0.0000	0.00	0.0000	1633.00	58.3214	1633.0	0 58.3214
Total		1379.76	28.3569	347.90	18.8926	72.35	4.0196	2122.42	73.6058	2346.5	4 74.5390
Enthalpy	kW	-3086		-1273		-21	5	-3		-1772	
Phase		L		L		L		G		G	
Press.	Bara	1.0/2		1.0/1.8		20.8		1.0/2.5		1.	.0
Temp	oC	25		25		50.0		25		2	25

STREAM	Nr.	:	114/115	IN	116		117/118/119		120 = 132+119	Cal	121	
	Name	:	Stream leaving R101		Biomass recycle to R101		Stream leaving S101		Stream to V101		Liquid stream leaving V101	
COMP		MW	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr
Glucose		180.160	313.422	1.7397	52.237	0.2899	261.185	1.4497	481.40	2.6721	481.398	2.6721
Tyrosine		181.190	0.0002026	0.0000	0.00003377	0.0000	0.0001688	0.0000	0.00	0.0000	0.0003112	0.0000
L-Phe		165.190	940.266	5.6920	156.711	0.9487	783.555	4.7434	1330.37	8.0536	1330	8.0513
Acetate		59.000	138.967	2.3554	23.161	0.3926	115.806	1.9628	213.45	3.6177	213.446	3.6177
Biomass		24.600	1881	76.4634	1881	76.4634	0	0.0000	0.00	0.0000	0	0.0000
NH4		18.000	3.197	0.1776	0.533	0.0296	2.664	0.1480	4.91	0.2728	4.91	0.2728
H2O		18.000	59410	3300.5556	8334	463.0000	51070	51070 2837.2222		3553.8889	28210	1567.2222
02		32.000	0.17	0.0054	0.03	0.0009	0.14	0.0045	0.17	0.0053	0.06	0.0019
CO2		44.000	0.03	0.0006	0.00	0.0001	0.02	0.0005	0.03	0.0006	0.01	0.0002
N2		28.000	0.00	0.0000	0.00	0.0000	0.00	0.0000	0.00	0.0000	0.00	0.0000
Total			62687.05	3386.9897	10447.68	541.1252	52233.38	2845.5311	66000.32	3568.5110	30239.82	1581.8382
Enthalpy	kW	7	-224106		-33142		-190942		-3		-106511	
Phase			L/S		L/S		L		L		L	
Press.	Ba	ra	1.0/1.2		1.0		1.0/1.0/1.1		0.095		1.0	
Temp	oC		37		37		37		38		45	

STREAM 1	Nr. :	122		123		124		130/131		132	
	Name :	Stream to V102		Stream leaving V102		Stream to S102 (A/B)		Permeate leaving S102 (A/B)		Permeate recycle to V101	
COMP	MW	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr
Glucose	180.160	481.398	2.6721	481.612	2.6732	481.612	2.6732	480.172	2.6653	220.213	1.2223
Tyrosine	181.190	0.0003112	0.0000	0.0003114	0.0000	0.0003114	0.0000	0.0003105	0.0000	0.0001424	0.0000
L-Phe	165.190	1330	8.0513	1331	8.0574	1331	8.0574	1192	7.2159	546.817	3.3102
Acetate	59.000	213.446	3.6177	213.54	3.6193	213.54	3.6193	212.902	3.6085	97.64	1.6549
Biomass	24.600	0	0.0000	0	0.0000	0	0.0000	0	0.0000	0	0.0000
NH4	18.000	4.91	0.2728	4.912	0.2729	4.912	0.2729	4.898	0.2721	2.246	0.1248
H2O	18.000	28210	1567.2222	28200	1566.6667	28200	1566.6667	28120	1562.2222	12900	716.6667
02	32.000	0.06	0.0019	0.06	0.0019	0.06	0.0019	0.06	0.0019	0.03	0.0009
CO2	44.000	0.01	0.0002	0.01	0.0002	0.01	0.0002	0.01	0.0002	0.00	0.0001
N2	28.000	0.00	0.0000	0.00	0.0000	0.00	0.0000	0.00	0.0000	0.00	0.0000
Total		30239.82	1581.8382	30231.13	1581.2916	30231.13	1581.2916	30010.04	1575.9861	13766.95	722.9799
Enthalpy	kW	-10651	1	-106481		-106481		-106119		-48681	
Phase		L		L/S		L/S		L		L	
Press.	Bara	1.2		1.0		4.3		1.0/1.8		1.1	
Temp	oC	45		45		45		45		45	

STREAM	Nr. :	133		134	OUT	135		136		137/138	
	Name :	Permeate recycle to R101		Permeate purge stream		Vapour leaving V101		After E102		Stream leaving V103	
COMP	MW	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr
Glucose	180.160	253.791	1.4087	6.167	0.0342	0	0.0000	0	0.0000	0	0.0000
Tyrosine	181.190	0.0001641	0.0000	0.000003988	0.0000	0	0.0000	0	0.0000	0	0.0000
L-Phe	165.190	630.195	3.8150	15.314	0.0927	0	0.0000	0	0.0000	0	0.0000
Acetate	59.000	112.528	1.9073	2.735	0.0464	0	0.0000	0	0.0000	0	0.0000
Biomass	24.600	0	0.0000	0	0.0000	0	0.0000	0	0.0000	0	0.0000
NH4	18.000	2.589	0.1438	0.063	0.0035	0	0.0000	0	0.0000	0	0.0000
H2O	18.000	14860	825.5556	361.179	20.0655	35760	1986.6667	35760	1986.6667	35760	1986.6667
02	32.000	0.03	0.0010	0.00	0.0000	0.00	0.0000	0.00	0.0000	0.00	0.0000
CO2	44.000	0.00	0.0001	0.00	0.0000	0.00	0.0000	0.00	0.0000	0.00	0.0000
N2	28.000	0.00	0.0000	0.00	0.0000	0.00	0.0000	0.00	0.0000	0.00	0.0000
Total		15859.14	832.8314	385.46	20.2423	35760.00	1986.6667	35760.00	1986.6667	35760.00	1986.6667
Enthalpy	kW	-56080		-1363		-108770		-1329	008	-132908	
Phase		L		L		G		L		L	
Press.	Bara	1.0		1.0		0.095		0.095		1.0/1.8	
Temp	oC	45		45		45		37		37	

STREAM	Nr. :	139		140	OUT	125	OUT
	Name :	Recycle to R101		Purge stream		Crystal from S102	
COMP	MW	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr
Glucose	180.160	0	0.0000	0	0.0000	1.44	0.0080
Tyrosine	181.190	0	0.0000	0	0.0000	0.000	0.0000
L-Phe	165.190	0	0.0000	0	0.0000	138.576	0.8389
Acetate	59.000	0	0.0000	0	0.0000	0.638	0.0108
Biomass	24.600	0	0.0000	0	0.0000	0	0.0000
NH4	18.000	0	0.0000	0	0.0000	0.015	0.0008
H2O	18.000	34800	1933.3333	965.431	53.6351	84.331	4.6851
02	32.000	0.00	0.0000	0.00	0.0000	0.00	0.0000
CO2	44.000	0.00	0.0000	0.00	0.0000	0.00	0.0000
N2	28.000	0.00	0.0000	0.00	0.0000	0.00	0.0000
Total		34800.00	1933.3333	965.43	53.6351	225.00	5.5436
Enthalpy	kW	-1293	340	-358	38	-38	9
Phase		L		L		S	
Press.	Bara	1.10		1.10		1.00	
Temp	oC	37		37		37	

CPD 3324

Stream Nr.	:	101/102 IN1		103/104		IN	101/102		IN	103/104		IN	
Batch Cycle	:	Feed Glucose to I	R101(1)	Start/End	Feed tyrosine to	R101 (1)	Start/End	Feed Glucose to	R101 (2)	Start/End	Feed tyrosine to	R 101 (2)	Start/End
Component	Mw kg	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process
		kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.
Glucose	0.180	1200.0	7000.000	2.936	0.0	0.000	0.000	336378.1	965.771	823.133	0.0	0.000	0.000
Tyrosine	0.181	0.0	0.000	0.000	24.0	375.000	0.059	0.0	0.000	0.000	3042.4	8.801	7.445
L-Phe	0.165	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Acetate	0.059	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Biomass	0.025	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
NH4	0.018	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
H2O	0.018	1014.9	5920.000	2.483	960.0	15000.000	2.349	284479.8	816.767	696.135	121696.6	352.029	297.797
02	0.032	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
CO2	0.044	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
N2	0.028	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Total		2214.9	7000.000	5.420	984.0	15375.000	2.408	620857.9	1782.538	1519.268	124739.0	360.830	305.242
Enthalpy :	MJ-MW-MW	-17832	-28.894	-0.012	-12959	-56.247	-0.009	-4998527	-3.986	-3.398	-1642812	-1.320037	-1.116677
Phase :	L/V/S		L			L			L			L	
Press. :	Bara		1.0/2			1.0/1.8			1.0/2			1.0/1.8	
Temp :	oC		25			25			25			25	
Cycle times	[h]												
- Cycle & Pro	cess :	-	0.2	408.7	-	0.1	408.7	-	348.3	408.7	-	345.7	408.7

(1) Filling up fermentor before fermentation

(2) Feeding fermentor during the extend growth phase and production phase

Stream Nr.	:	105/106		IN	107/108		IN	109/110		IN	111		
Batch Cycle	:	Feeding ammonia	a to R 101	Start/End	Feeding water to	R101	Start/End	Mixing gas to R	101	Start/End	off gas of R101		Start/End
Component	Mw kg	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process
	_	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.
Glucose	0.180	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Tyrosine	0.181	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
L-Phe	0.165	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Acetate	0.059	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Biomass	0.025	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
NH4	0.018	6182.0	17.302	15.128	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
H2O	0.018	18546.1	51.906	45.383	70025.1	100000.000	171.355	0.0	0.000	0.000	47804.6	133.794	116.980
02	0.032	0.0	0.000	0.000	0.0	0.000	0.000	615103.5	1721.532	1505.186	440687.5	1233.382	1078.382
CO2	0.044	0.0	0.000	0.000	0.0	0.000	0.000	487.6	1.365	1.193	254979.9	713.630	623.947
N2	0.028	0.0	0.000	0.000	0.0	0.000	0.000	681765.2	1908.103	1668.311	681765.2	1908.103	1668.311
Total		24728.1	69.208	60.511	70025.1	100000.000	171.355	1,297,356.3	3631.000	3174.690	1425237.186	3988.909	3487.620
Enthalpy :	MJ-MW-MW	-264838	-0.206	-0.180	-940438	-373.056	-0.639	-6382	-0.005	-0.004	-4699007	-3.653	-3.194
Phase :	L/V/S		L			L			V			L/V	
Press. :	Bara		1.0/1.8			1.0/1.8			1.0/2.5			1.0	
Temp :	oC		25			25			25			25	
Cycle times	[h]												
- Cycle & Pro	cess :	-	357.3	408.7	-	0.7	408.7	-	357.3	408.7		357.3	408.7

Delft Un	eelft University of Technology, TNW/BT ream Nr. : 112 113						CPD 3324						
Stream Nr.	:	112			113		OUT	114/115			116		
Batch Cycle	:	Condensed water	to R101	Start/End	off gas to enviro	nment	Start/End	Stream leaving F	R101	Start/End	Biomass recycle	to R101	Start/End
Component	Mw kg	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process
		kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.
Glucose	0.180	0.0	0.000	0.000	0.0	0.000	0.000	105889.8	313.422	259.117	17551.6	52.237	42.950
Tyrosine	0.181	0.0	0.000	0.000	0.0	0.000	0.000	0.1	0.000	0.000	0.0	0.000	0.000
L-Phe	0.165	0.0	0.000	0.000	0.0	0.000	0.000	317669.3	940.266	777.351	52654.9	156.711	128.849
Acetate	0.059	0.0	0.000	0.000	0.0	0.000	0.000	46950.1	138.967	114.889	7782.1	23.161	19.043
Biomass	0.025	0.0	0.000	0.000	0.0	0.000	0.000	635496.7	1881.000	1555.089	632016.0	1881.000	1546.572
NH4	0.018	0.0	0.000	0.000	0.0	0.000	0.000	1080.1	3.197	2.643	179.1	0.533	0.438
H2O	0.018	48939.4	136.970	119.757	0.0	0.000	0.000	20071695.9	59410.000	49116.357	2800224.0	8334.000	6852.276
02	0.032	0.0	0.000	0.000	440687.5	1233.382	1078.382	58.1	0.172	0.142	9.7	0.029	0.024
CO2	0.044	0.0	0.000	0.000	254979.9	713.630	623.947	9.5	0.028	0.023	1.5	0.005	0.004
N2	0.028	0.0	0.000	0.000	681765.2	1908.103	1668.311	0.0	0.000	0.000	0.0	0.000	0.000
Total	0	48939.4	136.970	119.757	1377432.6	3855.115	3370.640	21,178,849.5	62687.052	51825.612	3,510,419.0	10447.676	8590.156
Enthalpy :	MJ-MW-MW	-657256	-0.511	-0.447	-4541395	-3.531	-3.087	-272571794	-224.106	-185.277	-40088985	-33.142	-27.250
Phase :	L/V/S		L			V			L/S			L/S	
Press. :	Bara		1.0			1.0			1.0/1.2			1.0	
Temp :	oC		25			25			37			37	
Cycle times	[h]												
- Cycle & Pro	cess :	-	357.3	408.7	-	357.3	408.7	-	337.9	408.7		336.0	408.7

Stream Nr.	:	117/118/119			120 = 132+119		Calc	121			122		
Batch Cycle	:	Stream leaving S	5101	Start/End	Stream to V101		Start/End	Liquid stream le	aving V101	Start/End	Stream to V102		Start/End
Component	Mw kg	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process
		kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.
Glucose	0.180	88241.5	261.185	215.931	162640.5	481.398	397.989	162640.5	481.398	397.989	162640.5	481.398	397.989
Tyrosine	0.181	0.1	0.000	0.000	0.1	0.000	0.000	0.1	0.000	0.000	0.1	0.000	0.000
L-Phe	0.165	264724.4	783.555	647.793	449466.8	1330.372	1099.866	449341.1	1330.000	1099.558	449341.1	1330.000	1099.558
Acetate	0.059	39125.1	115.806	95.741	72112.8	213.446	176.463	72112.8	213.446	176.463	72112.8	213.446	176.463
Biomass	0.025	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
NH4	0.018	900.0	2.664	2.202	1658.8	4.910	4.059	1658.8	4.910	4.059	1658.8	4.910	4.059
H2O	0.018	17254023.1	51070.000	42221.382	21612294.0	63970.000	52886.270	9530761.5	28210.000	23322.209	9530761.5	28210.000	23322.209
02	0.032	48.3	0.143	0.118	57.8	0.171	0.141	20.3	0.060	0.050	20.3	0.060	0.050
CO2	0.044	7.8	0.023	0.019	9.2	0.027	0.022	3.1	0.009	0.007	3.1	0.009	0.007
N2	0.028	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Total	0	17,647,070.3	52233.376	43183.187	22,298,240.1	66000.324	54564.812	10,216,538.3	30239.823	25000.336	10,216,538.3	30239.823	25000.336
Enthalpy :	MJ-MW-MW	-232235445	-190.942	-157.859	-291444837	-239.623	-198.105	-129545706	-106.511	-88.057	-129545706	-106.511	-88.057
Phase :	L/V/S		L			L			L			L	
Press. :	Bara		1.0/1.0/1.1			0.095			1.0			1.2	
Temp :	oC		37			38			45			45	
Cycle times	[h]												
- Cycle & Pro	cess :	-	337.9	408.7	-	337.9	408.7		337.9	408.7		337.9	408.7

Stream Nr.	:	123			124			125			126		
Batch Cycle	:	Stream leaving V	/102	Start/End	Stream to S102 (A/B)	Start/End	Discharge S102	(A/B)	Start/End	Feeding D101		Start/End
Component	Mw kg	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process
		kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.
Glucose	0.180	162712.8	481.612	398.166	162712.8	481.612	398.166	176.3	83.938	0.431	176.3	0.522	0.000
Tyrosine	0.181	0.1	0.000	0.000	0.1	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
L-Phe	0.165	449679.0	1331.000	1100.385	449679.0	1331.000	1100.385	46047.5	21927.404	112.680	46047.5	136.296	0.000
Acetate	0.059	72144.6	213.540	176.541	72144.6	213.540	176.541	78.1	37.189	0.191	78.1	0.231	0.000
Biomass	0.025	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
NH4	0.018	1659.5	4.912	4.061	1659.5	4.912	4.061	1.8	0.874	0.004	1.8	0.005	0.000
H2O	0.018	9527383.0	28200.000	23313.941	9527383.0	28200.000	23313.941	28491.3	13567.270	69.719	28491.3	84.331	0.000
02	0.032	20.3	0.060	0.050	20.3	0.060	0.050	0.0	0.011	0.000	0.0	0.000	35755.030
CO2	0.044	3.1	0.009	0.007	3.1	0.009	0.007	0.0	0.002	0.000	0.0	0.000	85.533
N2	0.028	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	119585.712
Total		10,213,602.4	30231.133	24993.151	10,213,602.4	30231.133	24993.151	74,795.0	35616.688	183.027	74,795.0	221.385	155426.276
Enthalpy :	MJ-MW-MW	-129508478	-106.481	-88.031	-129508478	-106.481	-88.031	-144130	-19.065	-0.098	-144130	-0.119	-0.098
Phase :	L/V/S		L/S			L/S			S			S	
Press. :	Bara		1.0			4.3			1.0			1.0	
Temp :	oC		45			45			25			25	
Cycle times	[h]												
- Cycle & Pro	cess :	-	337.9	408.7	-	337.9	408.7	-	2.1	408.7	-	337.9	408.7

Delft Uni	iversity of Teo		CPD 3324										
Stream Nr.	:	127		IN	128		OUT	129		OUT	130/131		
Batch Cycle	:	Hot air to D101		Start/End	L-Phe dry produc	t	Start/End	Off gas off D10	1	Start/End	Permeate leaving	g S102 (A/B)	Start/End
Component	Mw kg	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process
		kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.
Glucose	0.180	0.0	0.000	0.000	187.1	0.554	0.458	0.0	0.000	0.000	162226.3	480.172	396.975
Tyrosine	0.181	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.1	0.000	0.000
L-Phe	0.165	0.0	0.000	0.000	46074.5	136.375	112.746	0.0	0.000	0.000	402717.8	1192.000	985.469
Acetate	0.059	0.0	0.000	0.000	82.9	0.245	0.203	0.0	0.000	0.000	71929.0	212.902	176.014
Biomass	0.025	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
NH4	0.018	0.0	0.000	0.000	1.9	0.006	0.005	0.0	0.000	0.000	1654.8	4.898	4.049
H2O	0.018	0.0	0.000	0.000	0.0	0.000	0.000	28491.3	84.331	69.719	9500355.0	28120.000	23247.802
02	0.032	14611508.9	43248.450	35755.030	0.0	0.000	0.000	14611508.9	43248.450	35755.030	20.3	0.060	0.050
CO2	0.044	34953.8	103.459	85.533	0.0	0.000	0.000	34953.8	103.459	85.533	3.1	0.009	0.007
N2	0.028	48869424.1	144648.090	119585.712	0.0	0.000	0.000	48869424.1	144648.090	119585.712	0.0	0.000	0.000
Total		63,515,886.8	188000.000	155426.276	46,346.5	137.180	113.412	63,544,378.1	188084.331	155495.995	10,138,906.3	30010.041	24810.367
Enthalpy :	MJ-MW-MW	-	-	-	-	-	-	-	-	-	-129068278	-106.119	-87.732
Phase :	L/V/S		V			S			V			L	
Press. :	Bara		1.0			1.0			1.0			1.0/1.8	
Temp :	oC		125			25			<125			45	
Cycle times	[h]												
- Cycle & Pro	ocess :	-	337.9	408.7	-	337.9	408.7	-	337.9	408.7	-	337.9	408.7

Stream Nr.	:	132			133			134		OUT	135		
Batch Cycle	:	Permeate recycle	to V101	Start/End	Permeate recycle	to R101	Start/End	Purge stream		Start/End	Vapour leaving	V101	Start/End
Component	Mw kg	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process
		kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.
Glucose	0.180	74399.1	220.213	182.058	85743.4	253.791	209.818	2083.5	6.167	5.098	0.0	0.000	0.000
Tyrosine	0.181	0.0	0.000	0.000	0.1	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
L-Phe	0.165	184742.4	546.817	452.073	212911.7	630.195	521.005	5173.8	15.314	12.661	0.0	0.000	0.000
Acetate	0.059	32987.7	97.640	80.722	38017.6	112.528	93.031	924.0	2.735	2.261	0.0	0.000	0.000
Biomass	0.025	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
NH4	0.018	758.8	2.246	1.857	874.7	2.589	2.140	21.3	0.063	0.052	0.0	0.000	0.000
H2O	0.018	4358271.0	12900.000	10664.888	5020457.9	14860.000	12285.290	122024.5	361.179	298.600	12081532.5	35760.000	29564.062
02	0.032	9.5	0.028	0.023	10.8	0.032	0.026	0.3	0.001	0.001	0.0	0.000	0.000
CO2	0.044	1.4	0.004	0.003	1.6	0.005	0.004	0.0	0.000	0.000	0.0	0.000	0.000
N2	0.028	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Total		4,651,169.8	13766.948	11381.625	5,358,017.8	15859.140	13111.314	130,227.5	385.459	318.673	12,081,532.5	35760.000	29564.062
Enthalpy :	MJ-MW-MW	-59209392	-48.681	-40.247	-68207566	-56.080	-46.363	-1657796	-1.363	-1.127	-132292781	-108.770	-89.924
Phase :	L/V/S		L			L			L			G	
Press. :	Bara		1.1			1.0			1.0			0.095	
Temp :	oC		45			45			45			45	
Cycle times	[h]												
- Cycle & Pro	cess :	-	337.9	408.7	-	337.9	408.7	-	337.9	408.7	-	337.9	408.7

Delft Uni	iversity of Teo	chnology, T	NW/BT				CPD 3324						
Stream Nr.	:	136			137/138			139			140		OUT
Batch Cycle	:	After E102		Start/End	Stream leaving V	/103	Start/End	Recycle to R101		Start/End	Purge stream		Start/End
Component	Mw kg	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process
		kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.
Glucose	0.180	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Tyrosine	0.181	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
L-Phe	0.165	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Acetate	0.059	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Biomass	0.025	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
NH4	0.018	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
H2O	0.018	12081532.5	35760.000	29564.062	12081532.5	35760.000	29564.062	11757196.1	34800.000	28770.396	326171.3	965.431	798.156
02	0.032	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
CO2	0.044	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
N2	0.028	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Total		12,081,532.5	35760.000	29564.062	12,081,532.5	35760.000	29564.062	11,757,196.1	34800.000	28770.396	326,171.3	965.431	798.156
Enthalpy :	MJ-MW-MW	-161650905	-132.908	-109.880	-161650905	-132.908	-109.880	-157311284	-129.340	-106.930	-4364172	-3.588	-2.966
Phase :	L/V/S		L			L			L			L	
Press. :	Bara		0.095			1.0/1.8			1.10			1.10	
Temp :	oC		37			37			37			37	
Cycle times	[h]												
- Cycle & Pro	cess :	-	337.9	408.7	-	337.9	408.7	-	337.9	408.7	-	337.9	408.7

Delft Un	iversity of Te	chnology, 7	FNW/BT				CPD 332	4					
Stream Nr.	:	141		IN	142/143		OUT	144/145		IN	146		OUT
Batch Cycle	:	Air into V103		Start/End	Air leaving V103	3	Start/End	Washing water t	o S102 (A/B)	Start/End	Washing water leavi	ng S102 (A/B)	Start/End
Component	Mw kg	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process	Cycle	Cycle	Process
		kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.
Glucose	0.180	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	310.2	147.731	0.759
Tyrosine	0.181	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
L-Phe	0.165	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	770.4	366.865	1.885
Acetate	0.059	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	137.5	65.453	0.336
Biomass	0.025	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
NH4	0.018	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.005	0.000
H2O	0.018	0.0	0.000	0.000	0.0	0.000	0.000	30240.0	14400.000	73.999	30240.0	14400.000	73.999
02	0.032	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
CO2	0.044	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
N2	0.028	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000	0.0	0.000	0.000
Total		0.0	0.000	0.000	0.0	0.000	0.000	30,240.0	14400.000	73.999	31,458.1	14980.054	76.979
Enthalpy :	MJ-MW-MW	-	-	-	-	-	-	-406123	-53.720	-0.276	-410528	-54.303	-0.279
Phase :	L/V/S		G			G			L			L	
Press. :	Bara		1.0			0.055/1.0			1.0/4.3			1.00	
Temp :	oC		25			25			25			25	
Cycle times	[h]												
- Cycle & Pro	ocess :	-	337.9	408.7	-	337.9	408.7	-	2.1	408.7	-	2.1	408.7

Delft Univ	versity of Tech	nolo	ogy, TNW/BT	<u>y, TNW/BT</u> CPD 3324							
Stream Nr.	:		147		IN	148		IN			
Batch Cycle	:		Crystal seed to V102		Start/End	Inoculum to R101		Start/End			
Component	Mw kg		Cycle	Cycle	Process	Cycle	Cycle	Process			
	-		kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.			
Glucose		0.180	0.0	0.000	0.000	0.0	0.000	0.000			
Tyrosine		0.181	0.0	0.000	0.000	0.0	0.000	0.000			
L-Phe		0.165	0.8	0.000	0.002	0.0	0.000	0.000			
Acetate		0.059	0.0	0.000	0.000	0.0	0.000	0.000			
Biomass		0.025	0.0	0.000	0.000	0.0	0.000	0.000			
NH4		0.018	0.0	0.000	0.000	0.0	0.000	0.000			
H2O		0.018	0.0	0.000	0.000	8000.0	27000.000	66.070			
02		0.032	0.0	0.000	0.000	0.0	0.000	0.000			
CO2		0.044	0.0	0.000	0.000	0.0	0.000	0.000			
N2		0.028	0.0	0.000	0.000	0.0	0.000	0.000			
Total			0.8	0.000	0.002	8,000.0	27000.000	66.070			
Enthalpy :	MJ-MW-MW		0	0.000	0.000	-107440	-100.725	-0.073			
Phase :	L/V/S			S			L/S				
Press. :	Bara			1.0			1.00				
Temp :	oC			25			25				
Cycle times	[h]										
- Cycle & Proc	ess :		-	0.0	408.7	-	0.3	408.7			

SUMMARY OF UTILITIES EQIPMENT UTILITIES Power HEATING COOLING Electricity Heating (T =) Cooling water [MJ] [ton] (T=10) [ton] Pumps P101 27 P102 27 P103 3.5 P104 2990 P105 608 P106 113 P107 134 P108 4040 P109 3300 P100 125 P111 13500 Evaporator Condensers E102 Condensers F101: stirring 6.58E+6 R101: cooling Evaporator VI01 Compressor K101 1.29E+6 Centrifuge	Appendix 5.4 Otini				
EQIPMENTUTILITIESPowerHEATINGCOOLINGElectricityHeating (T =) [ton]Cooling water (T = 10) [ton]PumpsPumpsPumpsP10127PumpsP10227PumpsP1033.5PumpsP1042990PumpsP1056008PumpsP1061113PumpsP107134PumpsP10840400PumpsP1093300PumpsP10113500PumpsP102200PumpsP1056088PumpsP106113PumpsP107134PumpsP10840400PumpsP1093300PumpsP101225PumpsP101282130.9PumpsP1011.29E+6PumpsP1011.29E+6PumpsP102282130.9PumpsP1031.20E+5PumpsP1042990PumpsP105PumpsP1061.20E+5P107PumpsP108PumpsP109PumpsP109PumpsP100PumpsP101PumpsP101PumpsP101PumpsP102PumpsP103PumpsP104PumpsP105PumpsP105PumpsP100PumpsP101PumpsP		SUM	IMARY OF UTILI	LIES	
PowerHEATINGCOOLINGElectricity [MJ]Heating (T =) [ton]Cooling water (T=10) [ton]Pumps-PumpsP10127-P102277-P1033.55-P1042990-P105608-P1061113-P1071344-P1084040-P1093300-P100125-P11113500-P1025.58E+6-R101: stirring6.58E+6-R101: coolingV101282130.9-InterventK1011.29E+6-S1011.20E+5-S1011.20E+5-S1011.20E+5-	EQIPMENT		UTILITIES		
Unit Electricity [MJ] Heating (T =) [ton] Cooling water (T=10) [ton] Pumps Pumps P101 27 P102 27 P103 3.5 P104 2990 P105 608 P106 113 P107 134 P108 4040 P109 3300 P100 125 P111 13500 P102 7717248 P103 6.58E+6 R101: stirring 6.58E+6 R101: cooling 282130.9 V101 282130.9 V101 282130.9 V101 282130.9 S101 1.29E+6		Power	HEATING	COOLING	
[MJ] [ton] (T=10) [ton] Pumps Pumps P101 27 P102 27 P103 3.5 P104 2990 P105 608 P106 113 P107 134 P108 4040 P109 3300 P100 125 P111 13500 Errementor El102 Condensers Evaporator V101 282130.9 Compressor K101 1.29E+6 Contrifuge S101 1.20E+5	Unit	Electricity	Heating $(T =)$	Cooling water	
Pumps Pumps P101 27 P102 27 P103 3.5 P104 2990 P105 608 P106 113 P107 134 P108 4040 P109 3300 P100 125 P111 13500 Fermentor El02 Condensers El102 Fermentor R101: stirring 6.58E+6 R101: cooling 6.58E+6 V101 282130.9 Compressor K101 1.29E+6 Compressor K101 1.29E+6 Centrifuge S101 1.20E+5		[MJ]	[ton]	(T=10) [ton]	
Pumps 277 P101 277 P102 277 P103 3.55 P104 2990 P105 608 P106 113 P107 134 P108 4040 P109 3300 P100 125 P111 13500 Condensers E102 Condensers Fermentor R101: stirring 6.58E+6 R101: cooling 6.58E+6 R101: cooling 282130.9 Compressor V101 28213.9 Contrifuge S101 1.20E+5 centrifuge			Pumps		
P101 27 P102 27 P103 3.5 P104 2990 P105 608 P106 113 P107 134 P108 4040 P109 3300 P100 125 P111 13500 Condensers E102 Condensers E102 Condensers Fermentor R101: stirring 6.58E+6 R101: cooling 678142.1 Compressor V101 282130.9 Compressor K101 1.29E+6 Centrifuge S101 1.20E+5	Pumps				
P102 27 P103 3.5 P104 2990 P105 608 P106 113 P107 134 P108 4040 P109 3300 P100 125 P111 13500 El02 Condensers El102 7717248 El102 Evaporator V101 282130.9 Compressor K101 1.29E+6 Centrifuge S101 1.20E+5	P101	27			
P103 3.5 P104 2990 P105 608 P106 113 P107 134 P108 4040 P109 3300 P100 125 P111 13500 Condensers E102 7717248 Evaporator R101: stirring 6.58E+6 R101: cooling 678142.1 Compressor V101 282130.9 Compressor K101 1.29E+6 Centrifuge S101 1.20E+5	P102	27			
P104 2990 P105 608 P106 113 P107 134 P108 4040 P109 3300 P100 125 P111 13500 Condensers E102 Condensers E102 Condensers E102 7717248 Fermentor R101: stirring 6.58E+6 R101: cooling 678142.1 Compressor V101 282130.9 Compressor K101 1.29E+6 Centrifuge S101 1.20E+5	P103	3.5			
P105 608 Image: state s	P104	2990			
P106 113 Image: starting in the start in the start in the starting in the start i	P105	608			
P107 134 P108 4040 P109 3300 P100 125 P111 13500 Condensers E102 Condensers E102 7717248 R101: stirring 6.58E+6 R101: cooling 678142.1 V101 282130.9 V101 282130.9 Compressor K101 1.29E+6 Centrifuge S101 1.20E+5	P106	113			
P108 4040 P109 3300 P100 125 P111 13500 Condensers E102 Condensers E102 Fermentor R101: stirring 6.58E+6 R101: cooling 678142.1 Evaporator V101 282130.9 Compressor K101 1.29E+6 Centrifuge S101 1.20E+5	P107	134			
P109 3300 P100 125 P111 13500 Condensers E102 Condensers E102 Fermentor R101: stirring 6.58E+6 678142.1 R101: cooling 678142.1 Evaporator V101 282130.9 Compressor K101 1.29E+6 Centrifuge S101 1.20E+5	P108	4040			
P100 125 Image: Mark and the second	P109	3300			
P111 13500 Image: condensers Condensers E102 Condensers E102 Fermentor R101: stirring 6.58E+6 Condensers R101: cooling 6.58E+6 678142.1 V101 282130.9 Condensers V101 282130.9 Condensers K101 1.29E+6 Centrifuge S101 1.20E+5 Centrifuge	P100	125			
E102 Condensers E102 7717248 Fermentor Fermentor R101: stirring 6.58E+6 678142.1 R101: cooling Evaporator 678142.1 V101 282130.9 6000000000000000000000000000000000000	P111	13500			
E102 Image: Constraint of the sector of			Condensers		
Fermentor Fermentor R101: stirring 6.58E+6 678142.1 R101: cooling Evaporator 678142.1 V101 282130.9 678142.1 V101 282130.9 678142.1 K101 1.29E+6 678142.1 S101 1.20E+5 Centrifuge	E102			7717248	
R101: stirring 6.58E+6 Control 678142.1 R101: cooling Evaporator 678142.1 V101 282130.9 0 V101 282130.9 0 Compressor 0 0 K101 1.29E+6 0 0 S101 1.20E+5 0 0			Fermentor		
R101: cooling Evaporator Evaporator Evaporator V101 282130.9 Compressor Image: Compressor K101 1.29E+6 Centrifuge Image: Compressor S101 1.20E+5	R101: stirring	6.58E+6			
Evaporator V101 282130.9 Compressor 1.29E+6 Centrifuge S101	R101: cooling			678142.1	
V101 282130.9 Compressor Image: Compressor K101 1.29E+6 Centrifuge Image: Centrifuge S101 1.20E+5			Evaporator		
Image: Constraint of the second of	V101		282130.9		
Compressor K101 1.29E+6 Centrifuge S101 1.20E+5					
K101 1.29E+6 Centrifuge S101 1.20E+5 Image: Centrifuge			Compressor		
Centrifuge \$101 1.20E+5	K101	1.29E+6			
S101 1.20E+5			Centrifuge		
	S101	1.20E+5			
Crystallizer			Crystallizer		
239.7				239 7	
Total 7996800.3 282130.9 8395629.7	Total	7996800.3	282130.9	8395629 7	
Price (€/Unit) 0.022 11.7 0.010	Price (€/Unit)	0.022	11 7	0.010	
Cost (k€) 176.9 3305.9 82.6	Cost (k€)	176.9	3305.9	82.6	
Total cost (k€) 3565.3	Total cost (k€)		0000.0	02.0	3565.3

Appendix 5.4 Utilities ISPR

Project ID number: CPD 3324 Complete date: 16-10-2005

APPENDIX 6 SPECIFICATION SHEETS

PUMPS, BLOWERS & COMPRESSORS – SUMMARY

EOUIPMENT NR. : NAME	K-101(A/B)		
:	Air compresso	r:	
Туре:	Centrifugal		
Number:	2		
	2272.0		
Medium Transferred:	Air		
Capacity			
[kg/s] :			
[m³/s] :	0.542		
Density [kg/m ³]:	1.15		
Pressure [bara]			
Suct. / Disch. :	1.01 / 2.533		
Diff. Pressure/ stage [bar] :	0.7		
Stages :	4 (2)		
Speed [rpm] :	2550		
Temperature			
In/Out [°C]:	25/25		
Power [kW]			
-Theor.:	61.34		
-Actual:	n.a.		
Number			
-Theor.:			
-Actual:	2 (1)		
Special Materials of Construction:			
	MS casing		
Other:			
Remarks:			
(1) One installed spare included.			
(2) Based on table 10.16 Coulson & R	ichardson's		
Designary MIL Haisile H Mar			D2224
Designers : M.H. UCISIK H. Yang	Proje	ct ID-Number : CI	203324
J.Nie J.F.Solarte	Date	: 00	tober 11 2005

EQUIPMENT NR. NAME	:	P101 Feedng Glucose Pump	P102 Feeding Tyrosine Pump	P103 Feeding Ammonia Water Pump	P104 Filling R101 Pump
Type Number	:	Peristaltic 2	Centrifugal 2	Diaphram 2	Rotary (sliding vane) 2
Capacity [m ³ /s]	:	2.966E-4	9.664E-5	2.01E-5	7.64E-4
Density [kg/m ³]	:	1290	1000	1000	1000
Pressure [bara] Suct./ Disch.	:	1.0/2.0	1.0/1.8	1.0/1.8	1.0/1.8
Temperature In/Out [°C]	:	25/25	25/25	25/25	25/25
Power [kW] -Theor.	:	1.46	0.014	0.0018	1.67
Special Materials of Construction	: :	MS casing	MS casing	MS casing	MS casing

Pump Summary

EQUIPMENT NI	₹.:	P105	P106	P107	P108
NAME	:	R101 Withdraw Pump	V105 Withdraw Pump	V101 Withdraw Pump	V102 Withdraw Pump
Туре	:	Rotary (sliding vane)	Centrifugal	Centrifugal	Centrifugal
Number	:	2	2	2	2
Capacity [m ³ /s]	:	0.017	0.015	8.4E-3	8.398E-3
Density [kg/m ³]	:	1000	1000	1000	1000
Pressure [bara] Suct./ Disch.	:	1.0/1.2	1.0/1.1	1.0/1.2	1.0/4.5
Temperature In/Out [°C]	:	37/37	37/37	45/45	45/45
Power [kW]					
-Theor.	:	0.34	0.06	0.73	2.04
-Actual	:	0.47	0.089	1.04	3.13
Special Materials	of			an-water and	
Construction	:	MS casing	MS casing	MS casing	MS casing

EQUIPEMENT N NAME	R.: :	P109 Effluent Withdraw Pump	P110 V103 Withdraw Pump	P111 Feeding Wash Water Pump
Туре	:	Centrifugal	Centrifugal	Centrifugal
Number	:	2	0.00	
Capacity [m ³ /s]	:	8.336E-3	9.933E-3	0.028
Density [kg/m ³]	:	1000	1000	1000
Pressure [bara]				
Suct./ Disch.	:	1.0/1.8	1.0/1.8	1.0/4.5
Temperature				
In/Out [°C]	:	45/45	25/25	25/25
Power [kW]				
-Theor.	:	1.5	0.066	7.1
-Actual	:	2.6	0.098	10.1
Special Materials	of			
Construction	:	MS casing	MS casing	MS casing

EQUIPMENT NUMBER :	S-101	
Operating :	: 1	
NAME :	Disk Centrifuge	
Installed Spare :	0	
Service : Biomass separa	ation	
Type : Disk		
Number : 1		
	Operating Condition	ns & Physical Data
Pumped liquid	: Fermenta	tion broth
Temperature (T) [°C]	: 37.0	
Density (p) [kg/m	³] : 1000	
Viscosity(η) [N·s/m	1^{2} : 8.937E-4	
	Powe	er (1)
Max. Capacity (Φ_v)	[m ³ /s] : (0.025
Theoretical Power	[kW] : 93	3.212
	Construction	Details (1)
RPM :	4200	Nominal diameter [m] : 0.495
Drive :	Electrical	Number of disk : 144
Type electrical motor :	Yes	Distance between disk [m]: 0.002
Rotational direction :	Clock /	Discharge Nozzle [-] : yes
6	Counter Cl.	Disc angle [-] : n.a.
Flexible Coupling :	n.a.	
Pressure Gauge Discharge :	n.a.	
	Construction N	(aterials (2)
Centrifuge House	:SS	Wear Rings : na
Rotor	:55	Shaft Boy na
Special provisions	:none	Shart box . n.a.
Operating Pressure [bar		Test Pressure [bara]: n.a.
Domorkey	u] • 1	
(1) Darry's Chamical Engine	are' Handhach	
(1) Ferry's Chemical Engine	T Steel U. I. T. I.	4
(2) 55 = Stanless steel; F	11 Steel = High Tensile S	leei
Designers: M.H. Ucisik H	H.Yang	Project ID-Number : CPD3324
J.Nie J	.F.Solarte	Date : October 11 2005

CENTRIFUGE – SPECIFICATION SHEET

EQUIDATENT NUMBER	TD 17 10	2	_	1 0 1		
EQUIPMENT NUMBI	$\mathbf{K}: \mathbf{V} \cdot \mathbf{I}0$	3		In Series	: 1	
NAME	: E-10	2 Condenser		In Parallel	: no	one
		General	Da	ta		
Service		: Co	onde	enser (Water co	ooled)	
		(1), (2)	_			
Туре		: Fle	oati	ng Head		
Position		: Но	oriz	ontal		
Capacity		[kW]	:	24120	(Calc.)	
Heat Exchange Area		$[\mathbf{m}^2]$:	2452 (3)	(Calc.)	
Overall Heat Transfer	Coefficient	[W/m ² ·°C]	:	440.816	(Approx	x.)
Log. Mean Temperatur	re Diff. (LM	TD) [°C]	:	25.62		
Passes Tube Side			:	4		
Passes Shell Side			:	1		
Correction Factor LM '	ГD (min. 0.7	(5)	:	0.96		
Corrected LMTD		[°C]	:	24.595		
		Process Co	ndi	tions		
				Shell Si	ide	Tube Side
Medium		:		Water St	eam	Water
Mass Stream	[kg/s]	:		9.933	3	288.343
Mass Stream to						
- Condense	[kg/s]	:		9.933		n.a
Average Specific Heat	[kJ/kg·°C]	:		4 101		4.10
Heat of Condensation	[kJ/kg]	:		4.181		4.19
TIN	1901	72 - 23		2442		-
Temperature IN		•		45		5
Temperature OUT		:		37		25
Pressure	[bara]	:		0.005		1.013
Material		:		0.09. CS	,	CS (4)
Remarks:				6		CS (4)
(1) Calculation of Conde	enser: "Couls	on and Richardson	n's (Chemical Engin	neering", F	R.K.Sinnott
(2) Equipment Size: Insi	de Shell Dia	meter: 3.513 m :	Tu	be Length: 1.83	m :	
(3) Tube Sizes: inside: 1	8 mm : outsi	de 20mm : Square	pite	ch	,	
(4) CS: Carbon steel	,	at zonnin, oquare	Pre			
Designers · I Nie	IFSVa	squez	T	Project ID-Nur	nher · CP	D3324
MH Hoisi	k H Huilin	a		Date	· Oct	ober 11 th 2005
141.11.0018	K II.IIUIIIII	Б		Date	. 001	2005

HEAT EXCHANGER _

SPECIFICATION SHEET

	HEA	T EXCHA	ANGER – S	SPE	CIFICATION	SHEE'	Г
EQUIPMENT NUMB	ER :	V-102			In Series	:	1
NAME	:	V- 101 E	vaporator		In Parallel	:	none
			Genera	l Da	ta		
Service			: V:	apor	rizer (Water e	vaporat	ted)
			(1), (2)				
Туре			: Fl	oati	ng Head		
Position			: V	ertic	al		
Capacity			[kW]	:	24270	(Calc	.)
Heat Exchange Area			$[\mathbf{m}^2]$:	375.895 (.	3) (Calo	c.)
Overall Heat Transfer	Coeffi	cient	[W/m ² ·°C]	:	3589	(App	rox.)
Log. Mean Temperatu	re Diff	f. (LMTD)	[°C]	:	58.161		
Passes Tube Side				:	8		
Passes Shell Side				:	1		
Correction Factor LM	TD (m	in. 0.75)		:	1		
Corrected LMTD			[°C]	:	58.108		
			Process Co	ondi	tions		
					Shell S	Side	Tube Side
Medium		:			Process I	Liquid	Water
Mass Stream	[kg/s] :			18.33	36	10.753
Mass Stream to							
- Condense	[kg/s] :					10.753
- Evaporate	[kg/s] :			9.93	3	n.a
Average Specific Heat	[] ₂ T/] ₂	a ^o Cl ·					
Heat of Vanorization		g.C			4.18	3	3.054
ficat of vaporization	[1]/13	gj •			229	5	-
Condensation	[kJ/k	(g] :			-		2257
Temperature IN	[°C]	:			38.6	7	100
Temperature OUT	[°C]	:			45		100
Pressure	[bar	a] :			0.09	5	1.013
Material		•			CS		CS
Matchai		•			0		CD

(1) Calculation of Condenser: "Coulson and Richardson's Chemical Engineering", R.K.Sinnott

(2) Equipment Size: Inside Shell Diameter: 0.861 m; Tube Length: 8 m;

(3) Tube Diameter: inside: 14.83 mm; outside 19.05mm; Triangular square patterns

Designers :	J. Nie	J.F.S.Vasquez	Project ID-N	lumber	: CPD3324
	M.H.Ucisik	H.Huiling	Date	:	October 11 th 2005

EQUIPMENT NR. :	V-102
V-102 :	Crystallizer
General Data	
Service :	Crystallization
Vessel Diameter [m]:	1.017
Vessel Hight [m]:	1.526
Total Volume [m ³]:	1.241
Position :	Vertical
Heating/Cooling :	Jacket
Heating/Cooling medium:	Cooling Water (1)
5 5	
Process conditions	
Operational Details	Crystallization
Temp. [°C] :	45/45
Pressure [bar] :	1
Density $[kg/m^3]$:	1000
Heating/Cooling	Cooling
Batch/Continuous	Continuous
Number	
- Series	1
- Parallel:	
Materials of	SS (2)
Construction:	
Other :	
Remarks	
(1) This specification	sheat describes the property of crystallization vessel unit of the integrated
(1) This specification s	sheet describes the propertyes of crystallization vessel unit of the integrated

CRYSTALLIZER –

SPECIFICATION SHEET

(1) This specification sheet describes the propertyes of crystallization vessel unit of the integrated forced circulation evaporation crystallizer. The cooling duty mentioned is only for the removal of the heat of crystallization and when it is compared to the duty of evaporation unit it is negligible. This separation of the evaporation crystallizer is done for detailed calculations of the total equipment. (2) SS = Stainless Steel.

Designers :	J. Nie	J.F.S.Vasquez	Project ID-	Number	: CPD3324	
	M.H.Ucisik	H.Huiling	Date	:	October 11 th 2005	

CENTRIFUGAL PUMP –

SPECIFICATION SHEET

EQUIPMENT NUMBER : PI	101	Operating	: 1
NAME : Fe	eeding Glucose Pum	p Installed Span	re : 1
Service : Feeding glucose put	mp		
Type : peristaltic pump			
Number : 2			
	Operating Condition	s & Physical Data	
Pumped liquid		: Glucos	e
Temperature	(<i>T</i>) [°	C] : 25	
Density	(<i>ρ</i>) [k	g/m ³] : 1290	
Viscosity	(η) [N	$\cdot s/m^2$] : 8	
Vapour Pressure	(p _{v)} [b	ara] : 0.032	
at T	'emperature [°C]	: 25	
Capacity	$(\boldsymbol{\Phi}_{v})$ [m ³ /s]	: 2.966E-4	
Suction Pressure	(p_s) [bara]	: 1	
Discharge Pressure	(p _d) [bara]	: 2.0	
Theoretical Power	[kW]	: 1.46	
Pump Efficiency	[-]	: 0.67	
Power at Shaft	[kW]	: 2.17	
	Construction	Details (1)	
RPM	:900	Nominal diameter	
Drive	:Electrical	Suction Nozzle	[] :
Type electrical motor	:	Discharge Nozzle	[] :
Tension [V]	:380	Cooled Bearings	:Yes/No
Rotational direction	:Clock /	Cooled Stuffing Box	:Yes/No
		Smothering Gland	:Yes/No
Foundation Plate	:Combined	If yes	
Flexible Coupling	:Yes	- Seal Liquid	:Yes/No
Pressure Gauge Suction	:No	- Splash Rings	:Yes/No
Pressure Gauge Discharge	:Yes	- Packing Type	: - Mechanical
Min. Overpressure above		Seal :Ye	es/No
$p_{\rm v}/p_{\rm m}$ [bar]	: 0.1	- N.P.S.H. [m]	$\{=p_{\mathrm{m}}:\rho g\}$
	Construction M	aterials (2)	
Pump House	: MS	Wear Rings	:
Pump Rotor	: HT Steel	Shaft Box	:
Shaft	: HT Steel		
Special provisions	: none		
Operating Pressure [bara]	: 1	Test Pressure	[bara]:
Remarks:			
(3) Double mechanical seals and Rotating Equipment specialist	seal fluid required	for LPG service. Further of	details to be specified by

(4) MS = Mild Steel; HT Steel = High Tensile Steel

					0				
EQUIPMENT NUMBER : PIO	2				Op	erating		:	1
NAME : Fee	ding T	yrosine	Pump		Ins	stalled S	par	e :	1
Service : Feeding tyrosine pum	ıр								
Type : Centrifugal					Nı	ımber	:		2
Op	erating	g Condit	tions &	& Physical Da	ta				
Pumped liquid					:	Tyrosii	ne		
Temperature		(T)		[°C]	:	25			
Density		(ρ)		$[kg/m^3]$:	1000			
Viscosity		(η)		$[N \cdot s/m^2]$:	7.64E-	4		
Vapour Pressure		$(p_{\rm v})$		[bara]	:	0.032			
		at '	Гетре	erature [°C]	:	25			
		Р	ower						
Capacity		(Ø .)	[m ³ /s	1 :	9.664F	-5			
Suction Pressure		(n_{c})	Ibara		1				
Discharge Pressure		$(n_{\rm a})$	[hars	., . 	18				
		(p ·u)	Louis	·. ·	1.0				
Theoretical Power			[kW]	:	0.014				
Pump Efficiency			[-]	:	0.7				
Power at Shaft			[kW]	:	0.021				
	Co	nstructio	on Det	ails (1)					
RPM	:	900		Nominal dia	meter				
Drive	:	Electri	ical	Suction N	lozzle	[]	:		
Type electrical motor	:			Discharg	e Nozzle	Ĩ]	:		
Tension [V]	:	380		Cooled Bear	ings		:	Yes / No)
Rotational direction	:	Clock	5	Cooled Stuff	ing Box		:	Yes / No)
Foundation Plate	:	Comb	ined	Smothering	Gland		:	Yes / No	
			000800004	If yes	3754545456565		1.72		
Flexible Coupling	:	Yes		- Seal Lic	uid		:	Yes / No)
Pressure Gauge Suction	:	No		- Splash	Rings		:	Yes / No)
Pressure Gauge Discharge	:	Yes		- Packing	Type		:		
Min. Overpressure above				- Mechan	ical Seal		:	Yes / No)
$p_{\rm v}/p_{\rm m}$ [bar]	:	0.1		- N.P.S.H	[.	[m]	:	8.2	5
	Cons	struction	Mate	rials (2)		. ,			
Pump House	:	MS		Wear Rings			:		
Pump Rotor	:	HT Ste	el	Shaft Box			:		
Shaft	:	HT Ste	el						
Special provisions	:	none							
Operating Pressure [bara]	:	1		Test Pressure	[b	ara] :			
Remarks: (5) Double mechanical seals a Equipment specialist. MS = Mild Steel;	nd seal T Stee	fluid requ el = High T	ired for ensile S	LPG service.Fu Steel	rther details	s to be sp	pecifi	ed by Rot	ating

CENTRIFUGAL PUMP – SPECIFICATION SHEET

Designers	:	Juan Felipe Solarte	Huiling Yang	Project ID-Number :	CPD3324
1020		Mehmet Hikmet Ucisik	Jing Nie	Date	: October 15th 2005

CPD 3324

								_
EQUIPMENT NUMBER	: P103			(Operating		:	1
NAME	: Feed	ling An	nmonia Wate	er Pump	Installed Sp	are	:	1
Service : Feeding amn	nonia wat	er pump)					
Type : diaphragm		66 - 2655			Number	:		2
	Op	erating	Conditions	& Physical Data				
Pumped liquid			: amm	nonia water				
Temperature (T)		[°C]	: 25					- 0
Density (p)	[kg/m	1 ³]	: 1000)				
Viscosity (η)	[N·s/r	$\mathbf{n}^{\hat{2}}$: 7.641	3-4				
Vapour Pressure (p_{y})	[bara	1	: 0.03	2				
at Ten	nperatur	e [°C]	: 25	_				
	1		Power					
Capacity	$(\mathbf{\Phi}_{\mathbf{v}})$	$[m^3/s]$: 2.01	E-5				-
Suction Pressure	(\mathbf{p}_s)	[bara]	: 1					
Discharge Pressure	(\mathbf{p}_{d})	[bara]	: 1.8					
Theoretical Power	4 di	[kW]	: 0.00	18				
Pump Efficiency		[-]	• 0.67					
Power at Shaft		[kW]	• 0.00	77				
i on or ut Shuit		Con	struction De	tails (1)				
RPM			900	Nominal diamat	07			
Drive		:	Flectrical	Suction Noz	do []			
Type electrical motor		:	Licentear	Discharge N		:		
Tension	[V]	:	380	Cooled Bearing		:	Voc / No	
Rotational direction	[1]	:	Clock /	Cooled Stuffing	Roy	:	Vos / No	
Routional an ection		·	CIOCK	Smothering Cla	nd	:	Vos / No	
Counter CL				If voc	nu	•	105/110	
Foundation Plate			Combined	- Seal Liquid	ť.		Vos / No	
/		·	two parts	- Splash Ring	ne	:	Ves / No	
Flexible Coupling			Yes	- Dacking Ty	go ne	:	103/110	
Pressure Gauge Suction			No	- Mechanica	l Seal	:	Ves / No	1
Pressure Gauge Discharg	e	÷ .	Yes	- N.P.S.H.	[m]	:	10.1	
Min. Overpressure above	e e		105	$\begin{cases} = n \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\$, <u>]</u>	•	10.1	
$p_{\rm v}/p_{\rm m}$	[bar]	:	0.1					
1.11.		Constr	ruction Mate	erials (2)				_
Pump House		:	MS	Wear Rings		:		_
Pump Rotor		:	HT Steel	Shaft Box		:		
Shaft		:	HT Steel	and a finite start to start the start of the		10 .		
Special provisions		:	none					
Operating Pressure	[bara]	:	1	Test Pressure	[bar	a]:		
Remarks:								

CENTRIFUGAL PUMP – SPECIFICATION SHEET

(5) Double mechanical seals and seal fluid required for LPG service. Further details to be specified by Rotating Equipment specialist.

(6) MS = Mild Steel; HT Steel = High Tensile Steel

CENI	KIFUGA	AL PUN	IP –	SPECIFICATION SHE	SEI		
EQUIPMENT NUMBER	: P10	4		Operating		:	1
NAME	: Filli	ng R10	l Pump	Installed S	pare	:	1
Service : Filling water	pump						
Type : rotary (sliding	g vane)						
Number : 2							
	Ор	erating	Conditions &	& Physical Data			
Pumped liquid			:	Water			
Temperature	(T)	[°C]	:	25			
Density	(ρ)	[kg/m	'] :	1000			
Viscosity	(η)	[N·s/n	n^2] :	7.64E-4			
Vapour Pressure	$(p_{\rm v})$	[bara]	:	0.032			
	at Ter	nperatu	re [°C] :	25			
			Power				
Capacity	$(\mathbf{\Phi}_{v})$	$[m^3/s]$:	0.019			
Suction Pressure	(p_s)	[bara]	:	1			
Discharge Pressure	(p_d)	[bara]	:	1.8			
Theoretical Power		[kW]	:	1.67			
Pump Efficiency		[-]	:	0.72			
Power at Shaft		[kW]	:	2.32			
		Con	struction Det	tails (1)			
RPM		:	900	Nominal diameter			
Drive		:	Electrical	Suction Nozzle	[]	:	
Type electrical motor		:		Discharge Nozzle	[]	:	
Tension	[V]	:	380	Cooled Bearings		:	Yes / No
Rotational direction		:	Clock /	Cooled Stuffing Box		:	Yes / No
				Smothering Gland		:	Yes / No
Counter Cv cl.				If yes			
Foundation Plate		:	Combined	- Seal Liquid		:	Yes / No
/			two parts	- Splash Rings		:	Yes / No
Flexible Coupling		:	Yes	- Packing Type		:	
Pressure Gauge Suction		:	No	 Mechanical Seal 		:	Yes / No
Pressure Gauge Discharge	е	:	Yes	- N.P.S.H.	[m]	:	9.7
Min. Overpressure above			1. 17 July 1. 17 July 1.	$\{=p_{\rm m}\cdot\rho \cdot g\}$			
$p_{\rm v}/p_{\rm m}$	[bar]	:	0.1				
		Const	ruction Mate	erials (2)	_	_	
Pump House		:	MS	Wear Rings		:	
Pump Rotor		:	HT Steel	Shaft Box		:	
Shaft		:	HT Steel				
Special provisions		:	none				
Operating Pressure	[bara]	:	1	Test Pressure	[bara]:	
Kemarks:		1 (1	. 10				

CENTRIFUGAL PUMP – SPECIFICATION SHEET

(7) Double mechanical seals and seal fluid required for LPG service. Further details to be specified by Rotating Equipment specialist.

MS = Mild Steel; HT Steel = High Tensile Steel

CENTRIFUGAL PUMP SPECIFICATION SHEET -

FOLIPMENT NUMBER • P10	5	Onorating +1
NAME · D10	J Withdraw Dump	Installed Spare 1
Convice D101 With dress Due	or withdraw rump	Instaned Spare :1
Service : Kiul withdraw Pun	np	Number 2
Type : Totary (shuning value) I	and a Carlittan & DL	Number : 2
Up	berating Conditions & Ph	lysical Data
Tomped liquid :	Mixed Liquid	
$\begin{bmatrix} \text{1emperature} (I) & [^{*}\text{C}] & \vdots \\ \vdots & \vdots & \vdots \\ \end{bmatrix}$	37	
Density (ρ) [kg/m ²]:	1000	
Viscosity (η) [N·s/m ²]:	6.276E-4	
Vapour Pressure (p_v) [bara] :	0.063	
at Temperature [°C] :	37	
	Power	
Capacity (Φ_v)	[m ³ /s] : 0.017	
Suction Pressure (p _s)	[bara]: 1	
Discharge Pressure (<i>p</i> _d)	[bara]: 1.2	
Theoretical Power	[kW] : 0.34	
Pump Efficiency [-]	: 0.72	
Power at Shaft [kW	/] : 0.47	
	Construction Details	(1)
RPM	: 900	Nominal diameter
Drive	: Electrical	Suction Nozzle [] ·
Type electrical motor	:	Discharge Nozzle [] :
Tension [V]	. 380	Cooled Bearings ·Ves / No
Rotational direction	Clock /	Cooled Stuffing Box :Ves / No
A controller an eccion	Counter Cl	Smothering Cland :Ves / No
Foundation Plate	: Combined /	If ves
1 ounduiton 1 nute	wo narts	- Seal Liquid ·Ves / No
Flexible Coupling	: Yes	- Splash Rings :Ves / No
Pressure Gauge Suction	: No	- Packing Type : -
Pressure Gauge Discharge	: Yes	Mechanical Seal :Ves / No
Min. Overpressure above		- N.P.S.H. [m] : 11.0
$p_{\rm y}/p_{\rm m}$ [bar]	: 0.1	$\{=p_{m}: 0:q\}$
	Construction Materials	(-pmps)
Pump House	: MS	Wear Rings
Pump Rotor	: HT Steel	Shaft Box
Shaft	: HT Steel	Same BVA I
Special provisions	: none	
Onersting Pressure [bara]	• 1	Test Prossure [here].
Domonicating resource [Dara]	• 1	Itest r ressure [Dara]:
(P) Dauble mashering to the	-1 (L.) 1 C T D (
(8) Double mechanical seals and s	eal fluid required for LPC	service. Further details to be specified by

(6) Bouche internation bound and bound required a required requirement specialist.
(9) MS = Mild Steel; HT Steel = High Tensile Steel

CENTRIFUGAL PUMP - SPECIFICATION SHEET

EQUIPMENT NUMBER	• P10	6		Operatin	σ			1
NAME	: V10	5 Withd	Iraw Pump	Installed	Spare		-	1
Service : V105 Withd	raw Pun	n	P		Spart			-
Type : Centrifugal	i an i un	¹ P		Numbe	r			2
Type : conunugui	Op	erating	Conditions	& Physical Data			•	
Pumped liquid			: Mix	ed liquid		_		
Temperature (T)	[°C]		: 37	1				
Density (0)	[kg/m	1 ³]	: 100	0				
Viscosity (7)	[N·s/r	n^2	: 6.27	6E-4				
Vapour Pressure (p_y)	[bara	1	: 0.06	53				
at Te	emperati	ire [°C]	: 37					
			Power	•				
Capacity	$(\mathbf{\Phi}_{v})$	$[m^3/s]$:	0.015				
Suction Pressure	(p_s)	[bara]	:	1				
Discharge Pressure	(p_d)	[bara]	:	1.1				
Theoretical Power		[kW]	:	0.06				
Pump Efficiency		[-]	:	0.68				
Power at Shaft		[kW]	:	0.089				
		Cons	struction D	etails (1)				
RPM		:	900	Nominal diameter				
Drive		:	Electrical	Suction Nozzle	[]	:		
Type electrical motor		:		Discharge Nozzle	[]	:		0
Tension	[V]	:	380	Cooled Bearings		:	Yes / No	
Rotational direction		:	Clock	Cooled Stuffing Box		:	Yes / No	
				Smothering Gland		:	Yes / No	
Foundation Plate		:	Combined	If yes				
Flexible Coupling		:	Yes	- Seal Liquid		:	Yes / No	Shi u
Pressure Gauge Suction		:	No	- Splash Rings		:	Yes / No	8
Pressure Gauge Discharg	e	:	Yes	- Packing Type		:		
Min. Overpressure above				- Mechanical Seal		:	Yes / No	60
$p_{\rm v}/p_{\rm m}$	[bar]	:	0.1	- N.P.S.H.	[m]	:	10.4	
		<i>c</i> ,		$\{=p_{\rm m}\cdot\rho g\}$		_		_
B 11		Const	ruction Ma	terials (2)				_
Pump House		:	MS	Wear Kings		:		
Pump Rotor		•	HI Steel	Shaft Box		:		
Snalt Special provisions		:	HI Steel					
special provisions		:	none					
Operating Pressure	[bara]	:	1	Test Pressure	[bara]	:		
Remarks:								

(10) Double mechanical seals and seal fluid required for LPG service. Further details to be specified by Rotating Equipment specialist.

MS = Mild Steel; HT Steel = High Tensile Steel

EOUIPMENT NUMBER : P	107	Operating	• 1
NAME : V	101 Withdraw Pu	mn Installed Sn	iare : 1
Service : V101 Withdraw P	umn	inp instanted op	arc . 1
Type : Centrifugal	THE	Number	• 2
Tipe : commence	Operating Condit	ions & Physical Data	• 20
Pumped liquid :	Mixed liquid	this to a nysical bata	
Temperature (T)	[°C]	: 45	
Density (<i>p</i>)	[kg/m ³	: 1000	
Viscosity (n)	[N·s/m	1 • 5 551E-4	
Vapour Pressure (p_v)	[bara]	: 0.096	
The second s	at Temperatur	e [°C] : 45	
	P	ower	
Capacity (Ø) $[m^3/s]$:	8 4E-3	
Suction Pressure (p_s)	[bara] :	1	
Discharge Pressure (pd)	[bara] :	1.2	
Theoretical Power	[kW] :	0.73	
Pump Efficiency [-		0.7	
Power at Shaft []	W] :	1.04	
	Constructio	n Details (1)	
RPM	: 900	Nominal diameter	
Drive	: Electric	al Suction Nozzle	[] :
Type electrical motor	:	Discharge Nozzle	[] :
Tension [V]	: 380	Cooled Bearings	: Yes/No
Rotational direction	: Clock	Cooled Stuffing Box	: Yes/No
Foundation Plate	: Combi	ned Smothering Gland	: Yes / No
Flexible Coupling	: Yes	If yes	
Pressure Gauge Suction	: No	- Seal Liquid	: Yes / No
Pressure Gauge Discharge	: Yes	- Splash Rings	: Yes / No
Min. Overpressure above		- Packing Type	:
$p_{\rm v}/p_{\rm m}$ [bar]	: 0.1	- Mechanical Seal	: Yes / No
		- N.P.S.H.	[m] : 3.2
		$\{=p_{\rm m}\cdot\rho g\}$	
	Construction	Materials (2)	
Pump House	: MS	Wear Rings	:
Pump Rotor	: HT Stee	el Shaft Box	:
Shaft	: HT Stee	el	
Special provisions	: none		
Operating Pressure [bara]: 1	Test Pressure	[bara]:
Remarks:			
(11) Double mechanical seals a Rotating Equipment specialist	ind seal fluid requi	red for LPG service. Further deta	ails to be specified by
reducing Equipment spectans.	•		

EQUIPMENT NUMBER : P	108		Operating	:	1
NAME : V	102 Witho	Iraw Pump	Installed Sp	are :	1
Service : V102 Withdraw P	Pump				
Type : Centrifugal					
Number : 2					
	Operating	Conditions &	k Physical Data		
Pumped liquid	-0.000	: Mixed	d Liquid		
Temperature (T)	[°C]	: 45			
Density (ρ)	[kg/m ³	']: 1000			
Viscosity (η)	[N·s/m	²]: 0.555			
Vapour Pressure (p_{v})	[bara]	: 0.096			
at Temper	ature [°C]	: 45			
		Power			
Capacity (P	$(m^{3}/s]$: 8.398	E-3		
Suction Pressure (p _s)) [bara]	: 1			
Discharge Pressure (p _d) [bara]	: 4.5			
Theoretical Power	[kW]	: 2.04			
Pump Efficiency [-	-]	: 0.65			
Power at Shaft []	kW]	: 3.13			
	Con	struction Det	ails (1)		
RPM	:	900	Nominal diameter		
Drive	:	Electrical	Suction Nozzle	[]	:
Type electrical motor	:		Discharge Nozzle	[]	:
Tension [V]	:	380	Cooled Bearings		: Yes / No
Rotational direction	:	Clock /	Cooled Stuffing Box		: Yes / No
			Smothering Gland		: Yes / No
Counter Cl.			If yes		
Foundation Plate	:	Combined	- Seal Liquid		: Yes / No
1		two parts	- Splash Rings		: Yes / No
Flexible Coupling	:	Yes	- Packing Type		:
Pressure Gauge Suction	:	No	- Mechanical Seal		: Yes / No
Pressure Gauge Discharge	:	Yes	- N.P.S.H.	[m]	: 10
Min. Overpressure above			$\{=p_{\rm m}\cdot\rho g\}$		
p _v /p _m [bar] :	0.1			
	Const	truction Mate	rials (2)		
Pump House	:	MS	Wear Rings		:
Pump Rotor	:	HT Steel	Shaft Box		:
Shaft	:	HT Steel			
Special provisions	:	none			
Operating Pressure [bar	a] :	1	Test Pressure	[bara]	:

Remarks:

(12) Double mechanical seals and seal fluid required for LPG service. Further details to be specified by Rotating Equipment specialist.

(13) MS = Mild Steel; HT Steel = High Tensile Steel

EQUIPMENT NUMBER	: P109)			Opera	ting	:	1				
NAME : Effluent Withdraw Pump					Instal	:	1					
Service : Effluent Withdraw Pump												
Type : Centrifugal					Numb	er	:	2				
Operating Conditions & Physical Data												
Pumped liquid			:	Mixed Li	quid							
Temperature (T)		[°C]	:	45								
Density (p)	[kg/m	3]	:	1000								
Viscosity (η)	[N·s/n	n^2]	:	0.555								
Vapour Pressure (p_v)	[bara]]	:	0.096								
at Ter	nperatu	re [°C]	:	45								
Power												
Capacity	$(\mathbf{\Phi}_{v})$	$[m^3/s]$:	8.336E-3								
Suction Pressure	(p_s)	[bara]	:	1								
Discharge Pressure	(p_d)	[bara]	:	1.8								
Theoretical Power	[kW]		:	1.5								
Pump Efficiency	[-]		:	0.6								
Power at Shaft	[kW]]	:	2.6								
		Con	structi	on Details	(1)							
RPM		:	900		Nominal diameter							
Drive		:	Electri	ical	Suction Nozzle	[] :						
Type electrical motor		:			Discharge Nozzle	[] :						
Tension	[V]	:	380		Cooled Bearings	:	Yes	/ No				
Rotational direction		:	Clock		Cooled Stuffing Box	:	Yes	/ No				
Foundation Plate		:	Comb	ined	Smothering Gland If ves	:	Yes	/ No				
Flexible Coupling		:	Yes		- Seal Liquid	:	Yes	/ No				
Pressure Gauge Suction		:	No		- Splash Rings	:	Yes	/ No				
Pressure Gauge Discharge	÷	:	Yes		- Packing Type	:						
Min. Overpressure above					- Mechanical Seal	:	Yes	/ No				
$p_{\rm v}/p_{\rm m}$	[bar]	:	0.1		- N.P.S.H.	[m] :	9.7					
					$\{=p_{\rm m}\cdot\rho\cdot g\}$							
		Const	ruction	n Material	ls (2)							
Pump House		:	MS		Wear Rings	:						
Pump Rotor		:	HT Ste	eel	Shaft Box	:						
Shaft		:	HT Ste	eel								
Special provisions		:	none									
Operating Pressure	[bara]	:	1		Test Pressure	[bara]:						
Remarks:												
(14) Double mechanical seals and seal fluid required for LPG service. Further details to be specified by Rotating Equipment specialist.												

MS = Mild Steel; HT Steel = High Tensile Steel

FOUIDMENT NUMPED	• D11(Onorating		1							
EQUIPMENT NUMBER	· V10	XX/:4L A	lucus Doum	Uperating Installed Sn		1							
NAME : V103 Withdraw Pump Installed Spare : 1													
Service : V103 Withdr	aw Pum	p											
Type : Centrifugal													
Number : 2													
Operating Conditions & Physical Data													
Pumped liquid	12		: Wate	er									
Temperature (T)	[°C]		: 37										
Density (p)	[kg/m	3]	: 1000	1									
Viscosity (η)	[N·s/n	n ²]	: 6.276	6E-4									
Vapour Pressure (p_{v})	[bara]	: 0.063	3									
at Tem	perature	[°C]	: 37										
Power													
Canacity	(Ø)	$[m^{3}/s]$:	9.933E-3									
Suction Pressure	(n_{c})	[bara]		1									
Discharge Pressure	$(n_{\rm A})$	[bara]		1.8									
	(Pa)	[ouru]											
Theoretical Power		[kW]	:	0.066									
Pump Efficiency		[-]	:	0.67									
Power at Shaft		[kW]	:	0.098									
		Cons	struction Det	tails (1)									
RPM		:	900	Nominal diameter									
Drive		:	Electrical	Suction Nozzle	[]	:							
Type electrical motor		:		Discharge Nozzle	ſ]	:							
Tension	[V]	:	380	Cooled Bearings		: Yes / No							
Rotational direction		:	Clock	Cooled Stuffing Box		: Yes / No							
				Smothering Gland		: Yes / No							
Foundation Plate		:	Combined	If ves									
1				- Seal Liquid		: Yes / No							
Flexible Coupling		:	Yes	- Splash Rings		: Yes / No							
Pressure Gauge Suction		:	No	- Packing Type		:							
Pressure Gauge Discharge			Yes	- Mechanical Seal		: Yes/No							
Min. Overpressure above		970		- N.P.S.H.	[m]	: 3.0							
$p_{\rm v}/p_{\rm m}$	[bar]	:	0.1	$\{=p_{\rm m}\cdot\rho g\}$									
Construction Materials (2)													
Pump House		:	MS	Wear Rings		:							
Pump Rotor		:	HT Steel	Shaft Box		:							
Shaft		:	HT Steel										
Special provisions		:	none										
Operating Pressure	[bara]	:	1	Test Pressure	[bara]	:							
Remarks:													
(15) Double mechanical seals and seal fluid required for LPG service. Further details to be specified by Rotating Equipment specialist.													

CENTRIFUGAL PUMP – SPECIFICATION SHEET

MS = Mild Steel; HT Steel = High Tensile Steel
EQUIPMENT NUMBER	: P11	1			Operating		:	1
NAME	QUIPMENT NUMBER : P111Operating Wash Water PumpOperating Conditions & Physical DataMME:Feeding Wash Water PumpInstalled Spare:1 pe :CentrifugalInstalled Spare:1 pe :CentrifugalWaterMaterInstalled Spare:1mperature(T)[$^{\circ}$ C]:25mperature(T)[$^{\circ}$ C]:25mouse is cosity(η)[$N \cdot s/m^2$]:0.032at Temperature [$^{\circ}$ C]:25pour Pressure(p_{α})[$bara$]:0.028upacity(Φ_{α})[m^3/s]:0.028upacity(Φ_{α})[$bara$]:1upacity(Φ_{α})[m^3/s]:0.028							
Service : Feeding Was	shWater	Pump						
Type : Centrifugal		-						
Number : 2								
	Op	erating	Conditions	& Physical Data				
Pumped liquid		-	:	Water				
Temperature	(T)	[°C]	:	25				
Density	(ρ)	[kg/m	ı ³] :	1000				
Viscosity	(η)	[N·s/n	n ²] :	7.64E-4				
Vapour Pressure	$(p_{\rm v})$	[bara	1 :	0.032				
	at Ter	nperatu	ire [°C] :	25				
			Power					
Capacity	$(\mathbf{\Phi}_{v})$	$[m^3/s]$:	0.028				
Suction Pressure	(p_s)	[bara]	:	1				
Discharge Pressure	(p_d)	[bara]	:	4.5				
Theoretical Power		[kW]	:	7.1				
Pump Efficiency		[-]	:	0.68				
Power at Shaft		[kW]	:	10.1				
		Con	struction De	tails (1)				
RPM		:	900	Nominal diame	ter			
Drive		:	Electrical	Suction Noz	zle []	:		
Type electrical motor		:		Discharge N	ozzle []	:		
Tension	[V]	:	380	Cooled Bearing	S	:	Yes / No	
Rotational direction		:	Clock	Cooled Stuffing	Box	:	Yes / No	
				Smothering Gla	and	:	Yes / No	
Foundation Plate		:	Combined	If yes				
Flexible Coupling		:	Yes	- Seal Liquid	1	:	Yes / No	
Pressure Gauge Suction		:	No	- Splash Rin	gs	:	Yes / No	
Pressure Gauge Discharge	e	:	Yes	- Packing Ty	ype	:		
Min. Overpressure above				- Mechanica	l Seal	:	Yes / No	
$p_{\rm v}/p_{\rm m}$	[bar]	:	0.1	- N.P.S.H.	[m]	:	9.9	
		Const	ruction Mate	erials (2)				
Pump House		:	MS	Wear Rings		:		
Pump Rotor		:	HT Steel	Shaft Box		:		
Shaft		:	HT Steel					
Special provisions		:	none					
Operating Pressure	[bara]	:	1	Test Pressure	[bara]	:		
Remarks:								

Double mechanical seals and seal fluid required for LPG service. Further details to be specified by Rotating Equipment specialist.MS = Mild Steel; HT Steel = High Tensile Steel

EQUIPMENT NUMBER : R101 NAME : Fermentor	In Series : 1 In Parallel : none
	General Data
Service :	Reaction
<u>Type</u> :	- Stirred tank
Position :	- Vertical
Internals :	- Coil
Heating/Cooling medium :	- Cooling water
Vessel Diameter (ID) [m] :	5.3
Vessel Height [m] :	9.3
Vessel Tot. Volume [m ³] :	204.2
Vessel Material :	SS (1)
	Process Conditions
Operational Details	Fermentation
Press./Temp.'s [atm/°C]	1/37
Stirring [rpm] :	Cooling (cooling water $T = 10^{\circ}C$)
Heating/Cooling:Aeration medium:	Mixing gas (2).
Content	Biomass, Glucose, Tyrosine, L-phenylalanine, Water, Acetate, Salts, Ammonia
	Vessel Features
Aeration sparger Stirrer 30-300 RPM Temperature sensor Level indicator pH-sensor Dissolved oxygen level indicator	Cooling coil: D = 0.168 m (3) L = 106 m (4)
Remarks: (1) SS = Stainless Steel (2) 32% pure O ₂ and 68% air. (3) Coil pipe diameter (4) Length of coil	

VESSEL - SPECIFICATION SHEET

Designers :	J. Nie	J.F.S.Vasquez	Project ID-Number	:	CPD3324	
	M.H.Uc	isik H.Huiling	Date	:	October 14 th 2005	

DRYER - SPECIFICATION SHEET

EQUIPMENT NUMBER : D 101 NAME : Drver			Ins	Series Parallel	:	1 none
Tradition - Differ	Gene	ral Data	IIII	i ai anci	•	none
Service	:	- Separation				
<u>Type</u> :	- Pneur	natic Dryers				
Position :	- Vertica	al				
Internals :	- none					
Heating/Cooling medium :	- hot ai	r				
<u>- Type</u> :	n.a.					
- Quantity [m ³ /s] :	50					
<u>- Temp. [°C] :</u>	125					
Vessel Diameter (ID) [m] :	n.a					
Vessel Height [m] :	n.a					
Vessel Tot. Volume [m ³] :	228					
Vessel Material :	n.a.					
Gas velocity [m/s] :	5.2					
	Process	Conditions				
Stream Data		Fe	eed	P	roduct	
Temperature [°C]		: 25		: n.a.		
Pressure [bara]	: n.a.		: n.a.		
Density [kg/n	n ³]	: 1160 (Approx.))	: 1290		
Mass Flow [kg/h	r]	: 225.00		: 136.07		
Composition		mol%	wt%	mol%	wt%	
L-Phe crystal			60		98.8	
Impurities (1)			3.9		1.2	
Water			37.5		0 (2)	
Kemarks:	40					
(1) The impurities include glucose, aceta (2) Assume all the water is evaporated i	n the dry	er.				
(=) rissuite al die water is evaporated i	n the ur	~~~				

Designers :	J. Nie J.F	.S.Vasquez	Project ID-Number	:	CPD3324	
975	M.H.Ucisik	H.Huiling	Date	:	October 14 th 2005	

EQUIPMENT NUMBER : S 102 NAME : Filter		Ir Ir	n Series 1 Parallel	:	1 2			
	Genera	al Data	i i ui uiici	•	2			
Service :	S	Separatio	on					
<u>Type</u> : - F	Plate an	nd frame	filters					
Position : - H	Horizor	ntal						
Internals : - I	none							
Heating/Cooling medium : - n	none							
Plates size [m×m] : 1.	5×1.7							
Total filtration area [m ²] : 30	0.6							
<u>Pore size [μm]</u> : 10	C							
Number of plates : 6								
Frame thickness[m]: 0Vessel Material: Call).2 ast iron	ı						
Process Conditions								
Stream Data		Fe	ed	Retent	ate (1)	Pern	neate	
Temperature [°C]	:	45		: 45		: 45		
Pressure[bara]	:	1 to 4.3	36	: 1		:1		
Density[kg/m ³]	:	1160		: 1290		: 1000		
Mass Flow[kg/s]	:	8.40		: 0.06		: 8.34		
Composition	n	nol%	wt%	mol%	wt%	mol%	wt%	
L-Phe Glucose Acetate Water			4.4 1.6 0.7 93.3		61.2 0.6 0.3 37.5		4.0 1.6 0.7 93.7	
Remarks: (1) This retentate is the amount before washing								

FILTER - SPECIFICATION SHEET

Designers :	J. Nie J.F.S.	Vasquez	Project ID-Number	:	CPD3324
	M.H.Ucisik H	H.Huiling	Date	:	October 14 th 2005

EQUIPMENT NUMBER	: T101			1	In Series : 1
NAME	: Glucose	Stor	rage Tan	k	In Parallel : none
			Genera	al Data	
Service			: S	torage	
Туре			: -	Cylindrical	
Position			: -	Vertical	
Internals Heating/Cooling medium -Type		::	-none -none n.a.		
-Quantity	[kg/s]	:	n.a.		
-Press./Temp.'s Vessel Diameter	[bara/°C] [m]	::	n.a. 6.1		
Vessel Height Vessel total volume Vessel Material	[m3]	:	12 358.8 SS		
		P	Process C	onditions	
Temperature[°CPressure[bara	: a] :			25 1	
Contents				Glucose Water	
Special features				Pressure ser Level indica	nsor +emergency valve ator
Remarks: (1) SS=Stainless Steel					
Designers : I Nie	LES Vacan	67		Project	ID_Number · CPD3324
M.H.Ucisik	H.Huiling	CL		Date	: October 11 th 2005

VESSEL – SPECIFICATION SHEET

FOUDMENT NUMPED	. T102				In Coniece	1
EQUIFWENT NUMBER	· Transin	o Ct	orogo T	ank	In Series:	1
NAME	: Tyrosin	e Si	orage 1		In Parallel:	none
a .		_	Gene	ral Data		
Service			:	- Storage		
Туре			:	- Cylindrical		
Position			:	- Vertical		
Internals		:	-none			
Heating/Cooling medium		:	-none			
-Туре		:	n.a.			
-Quantity	[kg/s]	:	n.a.			
-Press./Temp.'s	[bara/°C]	:	n.a.			
Vessel Diameter	[m]	:	4.2			
Vessel Height		:	8.4			
Vessel total volume	[m3]	:	116.9			
Vessel Material		:	SS			
]	Process	Conditions		
Temperature	[°C]	:		25		
Pressure	[bara]	:		1		
				0.05		
Contents				Tyrosin	e	
				Water		
Special features				Dracaura car		
Special leatures				Flessure ser	isor +emergend	cy valve
				Level muica	ator	
Remarks:						
(1) SS=Stainless Steel						
22-153 mmmm						
Designers : J. Nie	LES Vasqu	lez		Project	ID-Number ·	°PD3324

VESSEL – SPECIFICATION SHEET

Designers : J. Nie J.F.S.Vasquez M.H.Ucisik H.Huiling Project ID-Number : **CPD3324** Date : October 11th 2005

EQUIPMENT NUMBER	:T103				In Series :1			
NAME	:Ammonia	Wat	er Stora	age Tank	In Parallel : none			
General Data								
Service			:	- Storage				
Туре		į	:	- Cylindrica	al			
Position		}	:	- Vertical				
Internals		:	none					
Heating/Cooling medium		:	-none					
-Type -Quantity	[kg/s]	:	n.a. n.a.					
-Press./Temp.'s Vessel Diameter	[bara/°C] [m]	:	n.a. 2.5					
Vessel Height Vessel total volume	[m3]	:	5 24.3					
Vessel Material		:	SS					
		P	rocess	Conditions				
Temperature	[°C]	:		25				
Pressure	[bara]	:		1				
Contents				Ammo Water	onia r			
Special features				Pressure : Level ind	sensor +emergency valve licator			
Remarks: (1) SS=Stainless Steel								
Designers : I Nie	IESVacan	07		Droia	ot ID Number - CDD222	4		

VESSEL – SPECIFICATION SHEET

Designers :	J. Nie	J.F.S.Vasquez	Project ID-Number : CPD3324				
	M.H.Ucisik	H.Huiling	Date	: October 11 th 2005			

APPENDIX.7 MASS AND ENERGY BALANCES

Appendix7.1 Heat and Mass Balances for Total

HEAT & N	AASS BALA	NCE FOR	STREAMS	TOTAL	Г	1				
		IN						OUT		
		E	QUIPMENT	•	EQUIPM.		EQUIPME	NT	Pla	ant
Mass	Heat	Mass	Heat	Stream	IDENTIF.	Stream	Mass	Heat	Mass	Heat
kg/h	kW	kg/h	kW	Nr.		Nr.	kg/h	kW	kg/h	kW
1379.76	-3085.67	1379.76	-3085.67	<102>	R101	<111>	2346.54	-1772.29	2346.54	-1772.2
347.90	-1272.74	347.90	-1272.74	<104>		<114>	62687.05	-224106.21	62687.05	-224106.2
72.35	-215.25	72.35	-215.25	<106>						
2122.42	-2.90	2122.42	-2.90	<110>						
10447.68	-33142.35	10447.68	-33142.35	<116>						
15859.14	-56079.68	15859.14	-56079.68	<133>						
34800.00	-129340.00	34800.00	-129340.00	<139>						
4.34	0.00	65029.25	-223138.59		Total		65033.59	-225878.50	0.00	2739.9
62687.05	-224106.21	62687.05	-224106.21	<115>	S101	<116>	10447.68	-33142.35	10447.68	-33142.3
					<117>	52233.38	-190942.01	52233.38	-190942.0	
0.00	21.85	62687.05	-224106.21		Total		62681.05	-224084.36	6.00	0.0
52233.38	-190942.01	52233.38	-190942.01	<119>	V101	<121>	30239.82	-106511.38	30239.82	-106511.3
13766.95	-48681.46	13766.95	-48681.46	<132>		<135>	35760.00	-108770.00	35760.00	-108770.0
0.00	24342.09	66000.32	-239623.47		Total		65999.82	-215281.38	0.50	0.0
30239.82	-106511.38	30239.82	-106511.38	<122>	V102	<123>	30231.13	-106480.77	30231.13	-106480.7
0.00	30.61	30239.82	-106511.38		Total		30231.13	-106480.77	8.69	0.0
30231.13	-106480.77	30231.13	-106480.77	<124>	S102	<125>	225.00	-388.63	225.00	-388.6
3.01	0.00	20221 12	106480 77		Total	<130>	30010.04	-106118.84	30010.04	-106118.8
3.91	0.00	50251.15	-100460.77		Totai		30233.04	-100507.47	0.00	20.7
254195.83	-875466				Total				254195.83	-87546
OUT - IN :									0.00	i i

Project ID Number	:	CPD3324	
Completion Date	7	16-10-2005	

		Overall Component Mass	s Balance &	Stream Heat balance for production p	bhase		
STREAM	Nr. :	<101><103><105>,<109>	IN	<113><140><134><125>	OUT		OUT-IN
	Name :	Total Plant		Total Plant		Total Plant	
COMP	MW	kg/hr	kmol/hr	kg/hr	kmol/hr	kg/hr	kmol/hr
Glucose	180.16	965.83	5.3610	7.61	0.0422	-958.22	-5.3187
Tyrosine	181.19	8.70	0.0480	0.00	0.0000	-8.70	-0.0480
L-Phe	165.19	0.00	0.0000	153.89	0.9316	153.89	0.9316
Acetate	59	0.00	0.0000	3.37	0.0572	3.37	0.0572
NH4	18	18.1	1.0049	0.08	0.0043	-18.01	-1.0006
H2O	18	807.4	44.8553	1410.94	78.3856	603.55	33.5303
02	32	488.3	15.2579	0.10	0.0032	-488.15	-15.2547
CO2	44	1.2	0.0265	713.43	16.2144	712.27	16.1878
N2	28	1633	58.3214	1633.00	58.3214	0.00	0.0000
Total		3922.43	124.8750	3922.42	153.9599	-0.01	29.0850
Enthalpy	kW	-4577		-7112		-2536	5

Appendix 7.2 Component Balance for the Production Phase

APPENDIX 8 PROCESS AND EQUIPMENT DESIGN

Appendix 8.1 Fermentor

A standard stirred tank is used in the process and designed as follows.

The normal value of power input by stirring in the industry is 2000W/m³.

P_ov := 2000

Density of the broth is assumed to be equal with the water. [kg/m³]

 $\rho_{W} := 1000$

The liquid volume (m^3) in the fermentor is obtained from the mass balance calculation. VI := 116

Assume the diameter (D) of the fermentor is equal to the liquid height (H) in the fermentor, therefore,

 $\begin{bmatrix} \mathbf{D} \\ \mathbf{H} \end{bmatrix} = \begin{bmatrix} 5.286 \\ 5.286 \end{bmatrix} \mathbf{I}$

For our process, the dissolved oxygen concentration in the fermentor should maintain in 40%. There are three ways to increase the oxygen transfer amount: 1) increase the gas flow rate, 2) increase the pressure in the fermentor, and 3) increase the oxygen concentration in the aeration gas. Since the high gas flow rate may increase the gas hold up in the fermentor or may cause flooding, method one is not used. For method two, although dissolved oxygen concentration can be increase very much by the pressure raising, the dissolved carbon dioxide also increase which is not good for the biomass growth. In conclusion, mixing gas with pure oxygen and pure oxygen can be used in this process.

40% Oxygen in the gas is chosen, assume this concentration does not affect biomass growth.

xoin := 0.40	Oxygen fraction in gas
vs := 0.04	Superficial gas velocity
x_o := 0.2	Initial oxygen fraction in the off gas
$P_atm := 1.01325 \cdot 10^5$	Pressure in the top of fermentor. [Pa]
$P_{bottom} := P_{atm} + \rho_{w} \cdot g \cdot H$	Pressure in the bottom of fermentor. [Pa]
$P_{c} := \frac{(P_{atm} + P_{bottom})}{(P_{atm} + P_{bottom})}$	Assume the pressure in the fermentor is
2	the average pressure of the top and
	bottom of the liquid
m _o := 32	Herry coefficient for oxygen [-]
$T_f := 310$	Temperature in the fermentor [K]
OUR := 130.38	Oxygen uptake rate, [molO2/m3/h], from
	mass balance calculation
Col := 0.102	Dissolved oxygen concentration in the
	fermentor. [Mol/m3]

Appendix - 85 -

$$\begin{aligned} 3600 \frac{P_{atm}}{R_{T_am}} = \frac{1}{2} \int_{-1}^{2} v_{s} (xon - x) = OUR \cdot VI \\ 2.6 \cdot 10^{-2} \cdot (P_{av})^{0.4} v_{s}^{0.5} \cdot 3600 \frac{1}{2} |x - \frac{P_{f}}{m_{o} \cdot R^{T_{c}f}} - Cof = OUR \\ \frac{1}{v_{s}} \int_{-1}^{10} = \frac{1}{2} \frac{0.04}{0.288} \frac{1}{2} \cdot \frac{P_{f}}{m_{o} \cdot R^{T_{c}f}} - Cof = OUR \\ Rate = 0.026 P_{av} v^{0.4} v_{s}^{0.5} & Oxygen transfer coefficient. [1/s]. \\ Equation (11.40) (p.251, Klaas van't Riet, Johannes Tramper. Basic Bioreactor Design) \\ \varphi_{gas} := v_{s} \cdot \pi_{-1} \frac{1}{2} \frac{D}{2} \int_{-1}^{2} Gas flow rate \\ qas = 0.877 & [m^{3}/s] \\ Calculation pure oxygen fraction of the aeration gas \\ \frac{\phi_{o2} + (qas - \phi_{o2}) \cdot 0.21}{\phi_{o2} + (qas - \phi_{o2}) \cdot 0.21} = xoir \\ \varphi_{o2} = 0.211 & Pure oxygen gas flow rate [m^{3}/s] \\ \varphi_{i2} = 0.211 & Pure oxygen gas flow rate [m^{3}/s] \\ \varphi_{i2} = 0.31P_{-ov} \frac{P_{f}}{m_{o} \cdot R^{T_{o}f}} & Oxygen saturation concentration in the fermentor \\ [mol/m^{A}] \\ eg := 0.13P_{-ov} \frac{1}{v_{s}} \frac{2}{3} & Gas hold up in the stirred vessel \\ eg = 0.191 & V_{total} = 204.939 & Total volume of the fermentor [m^{3}] \\ H_{total} = 9.394 & [m] \\ Pac : F_{o} vs \rho w & Power input of gas flow [W/m^{3}] \\ Pg : = P_{o} v \cdot V & Power input of gas flow [W/m^{3}] \\ Pg = 4.541 \times 10^{4} t_{<} Ps = 2.32 \times 10^{5} \cdot 10^{-1} & The gas flow rate does not cause flooding \\ \end{array}$$



Characteristic time for glucose consumption [s], where, C_{glu} and Cx are the glucose and biomass concentration in the fermentor.

$\tau_{gluc} = -2.879 \times 10^3 s$	It is much smaller than the mixing time, so there is no
	glucose mixing limitation

Utility calculation of the fermentor

cpg := 1300	Thermal coefficient of the gas. [J/kg/°C]
ρ gas := 1.3	Gas density [kg/m ³]
cv := 2350	Heat of vaporization [J/kg/°C]

Equilibrium water vapor concentration at broth temperature and top pressure [kg/m3]

$$\alpha f := \pi \cdot \left| \frac{D}{2} \right|^2 + \pi \cdot D \cdot H \qquad \text{Fermentor surface area } [m^2]$$

The formulas used below are in (Klaas van't Riet, Johannes Tramper. Basic Bioreactor Design, Chapter 13)

Heat dissipated by the stirrer [W]

rhs := Ps

rhs = 2.32×10^5

Heat generated by the through flowing gas [W]

 $rhg := cpg \cdot (T_atm - T_f) \cdot \phi gas \cdot \rho gas$

$$rhg = -1.778 \times 10^4$$

Heat generated by the metabolic activity of the microorganisms [W]

rhm :=
$$460 \ 10^3 \cdot \frac{\text{OUR}}{3600} \cdot \text{V}$$
 rhm = 1.933×10^6

Heat loss resulting from vaporization [W]

$$rhv := -cv \cdot \varphi gas \cdot \left[\rho vo \cdot \frac{P_a tm}{P_f} - \rho vi \right] \qquad rhv = -82.031$$

Heat loss through the fermentor walls [W]

 $rhw := -hw \cdot \alpha f \cdot (T_f - T_atm) \qquad rhw = -1.317 \times 10^4$

Neglect the effect of feed streams and out stream of the fermentor on the heat calculation, therefore the total heat of the fermentor is

rht := rhs + rhg + rhm + rhv + rhw

 $rht = 2.134 \times 10^{6}$ [W]

Assume the broth has the characteristics of water

$$\lambda_b \coloneqq 0.607$$
Heat conductivity of the broth, $[W/(m^*K)]$ $v_b \coloneqq 10^{-6}$ Kinematic viscosity of the broth $[m^2/s]$ $\eta_b \coloneqq 6.29 10^{-4}$ Dynamic viscosity of the broth. $[Ns/m^2]$ $c_{pb} \coloneqq 4200$ Thermal coefficient of the broth $[J/kg/K]$ $d_w \coloneqq 5 \cdot 10^{-3}$ Wall thickness cooling coil $[m]$ $\lambda_w \coloneqq 80$ Heat conductivity of the well $[W/m/K]$

No fouling layer is present and the heat transfer coefficient of the cooling medium can be neglected.

$$\frac{h_{1}T_{v}}{\lambda_{b}} = 0.6 \int \frac{1}{v_{b}} \frac{N \cdot D_{s}^{2}}{v_{b}} \int \frac{1}{2} \frac{c_{pb} \cdot \eta_{b}}{\lambda_{b}} \int \frac{0.33}{\lambda_{b}} dt = 3.009 \times 10^{3}$$
Heat transfer coefficient medium (fermentation liquid)
$$[W/m^{2}/K]$$

 $h_t = 2.533 \times 10^3$ $T_{ci} := 283$ $T_{co} := 273 + 30$ $T_{h} := 273 + 37$ $H_c := rht$ $H_{c} = h_{t} \cdot \alpha_{c} \cdot \frac{T_{co} - T_{ci}}{\ln \left| \frac{T_{b} - T_{ci}}{T_{b} - T_{co}} \right|}$ $\alpha_{c} = 56.856$ $d_{c chosen} := 0.168$ $L_c := \frac{\alpha_c}{\pi \cdot d_c \text{ chosen}}$ $L_c = 107.726$ $Cp_{W} := 4182 \frac{J}{kg \cdot K}$ $rht \cdot W = F_w \cdot Cp_w \cdot (T_{co} - T_{ci}) \cdot K$ $F_w = 9.183 \times 10^4 \frac{\text{kg}}{\text{hr}}$

Total heat transfer coefficient. [W/m²/K] The cooling water is 10°C. [K] Assume the temperature of the outflow of the cooling water [K] Broth temperature [K] Heat balance of the fermentor and the cooling

Surface area of cooling. [m²] Chosen cooling coil pipe: Pipe size: in.6; schedule number: 40; Out diameter: 6.625 in Length of the cooling coil [m] Heat capacity of water, calculated in the pure component properties.

Cooling water flow rate

Appendix 8.2 Centrifuge

The selection of the biomass recycle equipment was made using Graph 10.10 from Coulson & Richardson's page 407.

After deciding to use a centrifuge, table 18-12 and 18-13 in Perry's Chemical Engineer's Handbook was used to determine the type needed taking in account the steam properties The detailed characteristics of the centrifuge were taken from results of similar applications listed in table 2 and 4 from the Bioseparations handbook.

The power required for the operation of the centrifuge is listed in Table 18-12 from the Perry's Chemical Engineer's Handbook.

Appendix 8.3 Evaporator

The chosen equipment for evaporator is vertical tube forced circulation evaporator. Pumping to cause forced circulation of the liquid inside the tubes can increase the liquidfilm heat-transfer coefficient. This can be done in the long-tube vertical type by adding a pipe connection with a pump between the outlet concentrate line and feed line.

The normal practice in the design of forced-convection evaporator is to calculate the heat-transfer coefficient assuming that the heat is transferred by forced convection only. The heat-transfer coefficient can be evaluated using correlations for convective boiling, such as Chen's method. According to Coulson and Richardson conventional shell and tube exchanger designs can be used for the design of forced-circulation evaporators.

Therefore, in this design conventional shell and tube passes are used, with one-shell pass and eight-tube passes where the process liquid is on the shell side. Evaporator has a heat duty of 24270 kW ($8.737x10^7$ kJ/hr). The amount of water to be evaporated is $3.576x10^4$ kg/hr. Saturated steam at atmospheric pressure is used for this duty. The steam totally condensed during the operation and leaves the stream as liquid at 100° C.

able A0.1 Stream I	ii anu Ou	remperature
	In (°C)	Out (°C)
Process Liquid:	38.67	45
Steam:	100	100

Table A8.1 Stream In and Out Temperatures

The required amount of steam is calculated in the following way:

Table A8	8.2 Required	Steam Mas	ss Flow	Calculation
	A			

∆H (kJ/kg)	Heat Duty (kJ/hr)	Steam (kg/hr)	
2395	8.737x10 ⁷	38710	

Calculations have been done in MathCad program and its notation is used during the explanations.

Process flow stream = Outlet Stream of Centrifuge + Recycle Stream to Evaporator

= 52236 kg/hr + 13770 kg/hr

Process Flow Stream = 66010 kg/hr

• Fraction of vapor:

$$x := \frac{W}{F_{IN}} \qquad x = 0.542$$

• Calculation of the inlet temperature:

$$T_1 := \frac{5.2236 \times 10^4 \cdot 37 + 1.377 \times 10^4 \cdot 45}{F_{IN}}$$

- Calculation of log-mean temperature difference:
- T₁ = 38.669 ^OC Inlet Shell Side Fluid Temperature

 $T_2 := 45$ Oc Outlet Shell Side Fluid Temperature

$$\Delta T_{Lm} := \left[\frac{T_2 - T_1}{\ln \left[\frac{T_S - T_1}{T_S - T_2} \right]} \right]$$

 $\Delta T_{Lm} = 58.108 \quad {}^{O}C$

 $\Delta T := \Delta T_{Lrr}$ $q = U \cdot A \cdot \Delta T$

The overall heat-transfer coefficient in an evaporator is composed of the steam-side condensing coefficient. According to Table 8.3-1 in Geankoplis (page 496, in third

CPD 3324

edition) the value of U may vary between 2300-11000 W/m²*K for Long-tube vertical forced circulation type of evaporators.

U := 400($\frac{W}{m^2 \cdot C}$ First initial value for overall heat transfer coefficient

• Area

$$A := \frac{Qevap}{U \cdot \Delta T} \qquad A = 375.895 \text{ m}^2$$

Steam will flow through the tubes.

Tubes:

 $Do := 19.05 10^{-3}$ m Outside Diameter

 $Di := 14.83 \, 10^{-3}$ m Inside Diameter

Allowing for tube-sheet thickness, take L := 8m Number of passes Pass := 8 $A_{\text{tube}} = 0.479 \text{ m}^2$ Area of 1 tube $A_{tube} := \pi \cdot Do \cdot L$ Nt := $\frac{A}{A_{\text{tube}}}$ Number of Tubes (Nt) Nt = 785.111 $Nt_{perpass} := \frac{Nt}{Pass}$ $Nt_{perpass} = 98.139$ For each passes Tube Side Velocity • $A_{\text{cross}} := \frac{\pi}{4} \cdot \text{Di}^2 \cdot \text{Nt}$ m² $A_{cross} = 0.136$ Tube cross sectional area m² $A_{perpass} := Nt_{perpass} \cdot A_{cross}$ $A_{perpass} = 13.309$ Area per pass ρ steam := 0.596 kg/m³

CPD 3324

Volumetric Flow in Tube
$$v_{vol} := \frac{S}{3600} \cdot \frac{1}{\rho steam}$$
 $v_{vol} = 18.041$ $\frac{m^3}{s}$

Tubeside velocity

$$u_t := \frac{v_{vol}}{A_{perpass}}$$
 $u_t = 1.356$ $\frac{m}{s}$

The velocity is satisfactory between 1 to 2 m/s.

Bundle and Shell Diameter

Triangular square patterns are chosen due to its higher transfer rate:

Constants K1 and n1 (Table 12.4, page 649):

Table 12.4 (Sinnott p.649) K₁ := 0.0365 n₁ := 2.675

$$D_{b} := Do \cdot \left[\frac{Nt}{K_{1}} \right]^{\frac{1}{n_{1}}}$$

 $D_{b} = 0.794$

Use a Split-Ring Floating Head Type

From Figure 12.10(p.647), Bundle Diameter Clearance: $D_c := 0.06$

Shell Inside Diameter, Ds: $D_s := D_b + D_c$ $D_s = 0.861$

Number of tubes in centre row:

Triangular pitch
$$P_t := 1.25 \cdot Do$$
 $N_r := \frac{D_b}{P_t}$ $N_r = 33.325$ Tubes in centre row

• Tube-Side Heat Transfer Coefficient

$$\rho \text{ water} := 958.3 \$ \qquad \frac{\text{kg}}{\text{m}^3} \qquad \rho \text{ steam} := 0.59 (\qquad \frac{\text{kg}}{\text{m}^3} \\ \mu_{\text{water}} := 0.2838 \cdot 10^{-3} \frac{\text{Pa}}{\text{s}} \qquad \mu_{\text{steam}} := 1.295 \cdot 10^{-5} \qquad \frac{\text{Pa}}{\text{s}} \\ \text{Cp}_{\text{water}} := 4.219 \text{ kJ/kg*K} \qquad \text{Cp}_{\text{steam}} := 1.88 \$ \qquad \text{kJ/kg*K} \\ \rho_{\text{s}_\text{avg}} := \frac{\rho \text{water} + \rho \text{steam}}{2} \qquad \rho_{\text{s}_\text{avg}} = 479.488 \qquad \frac{\text{kg}}{\text{m}^3} \\ \mu_{\text{s}_\text{avg}} := \frac{\mu_{\text{water}} + \mu_{\text{steam}}}{2} \qquad \mu_{\text{s}_\text{avg}} = 1.484 \times 10^{-4} \qquad \frac{\text{Pa}}{\text{s}} \\ \text{Cp}_{\text{s}_\text{avg}} := \frac{\text{Cp}_{\text{water}} + \text{Cp}_{\text{steam}}}{2} \qquad \text{Cp}_{\text{s}_\text{avg}} = 3.054 \qquad \frac{\text{kJ}}{\text{kg} \cdot \text{K}} \end{cases}$$

 $Mw_{water} := 18$

• Thermal conductivity (k) and Flow Parameters (Re, Pr)

$$k_{s_avg} := 3.56 \ 10^{-5} \cdot Cp_{s_avg} \cdot \left[\frac{\rho_{s_avg}^{4}}{Mw_{water}} \right]^{\frac{1}{3}}$$

$$k_{s_avg} = 0.156$$

$$Re := \frac{Di \cdot u_{t} \cdot \rho_{s_avg}}{\mu_{s_avg}}$$

$$Re = 6.497 \times 10^{4}$$

$$Pr := \frac{Cp_{s_avg} \cdot \mu_{s_avg}}{k_{s_avg}}$$

$$Pr = 2.91 \times 10^{-3}$$

$$\frac{L}{Di} = 539.447$$

Calculation of h_i:

From Figure 12.23 page 665 in Sinnott h_i := 500(

Given

$$\frac{\mathbf{h}_{i} \cdot \mathrm{D}i}{\mathbf{k}_{\mathrm{s}} \mathrm{avg}} = \mathbf{j}_{h} \cdot \mathrm{Re} \cdot \mathrm{Pr}^{0.33} \cdot \left[\frac{\boldsymbol{\mu}_{\mathrm{s}} \mathrm{avg}}{\boldsymbol{\mu}_{\mathrm{water}}} \right]^{0.14}$$

 $(h_i) := Find (h_i)$ $h_i = 281.045 \qquad \frac{W}{m^2 \cdot C}$

Boyko-Kruzhilin Correlation

$$h_{c_{BK}} := h_{i} \frac{1 + \sqrt{\frac{p \text{ water}}{p \text{ steam}}}}{2}$$

$$h_{c_{BK}} = 5.775 \times 10^{3} \frac{W}{m^{2} \cdot C}$$

$$h_{i_{prime}} := h_{c_{BK}}$$

$$h_{i_{prime}} = 5.775 \times 10^{3} \frac{W}{m^{2} \cdot C}$$

Shell-side Heat Transfer Coefficient

• Baffle spacing

Baffle spacing should give good transfer without too high pressure drop. The used range is from 0.2 to 1.0 shell diameter. A close baffle spacing will give higher heat transfer coefficients but at the expense of higher pressure drop.

$$l_B := D_s \cdot 0.8$$
 $l_B = 0.668$ m

• Equivalent diameter

$$d_e := \frac{1.27}{Do} \cdot \left[P_t^2 - 0.785 Do^2 \right] \qquad d_e = 0.019$$

CPD 3324

$$j_h := 3.1 \cdot 10^{-3}$$

$$\rho_{\text{shellliquid}} := 1000 \frac{\text{kg}}{\text{m}^{3}}$$

$$\mu_{\text{water_mean}} := -\frac{1}{2} \frac{0.6097 + 0.5883}{2} - \frac{1}{2} \cdot 10^{-3}$$

$$Cp := 4.18$$

$$k_{\text{s}} := 3.56 \cdot 10^{-5} \cdot Cp \cdot -\frac{1}{2} \frac{\rho_{\text{shellliquid}}}{\text{Mw}_{\text{water}}} -\frac{1}{3}$$

$$k_{\text{s}} = 0.568 \frac{\text{W}}{\text{m} \cdot \text{C}}$$

• Volumetric flow rate on shell side

$$v_{shell_vol} := \frac{F_{IN}}{3600} \cdot \frac{1}{\rho_{shellliquid}} \qquad v_{shell_vol} = 0.018 \quad \frac{m^3}{s}$$
$$u_s := \frac{v_{shell_vol}}{A_s} \qquad u_s = 0.155 \quad \frac{m}{s}$$
$$Re_{shell} := \frac{d_e \cdot u_s \cdot \rho_{shellliquid}}{\mu_{water}} \qquad Re_{shell} = 1.026 \times 10^4$$

$$\Pr_{\text{shell}} := \frac{\operatorname{Cp} \cdot \mu_{\text{water_mean}}}{k_{s}} \qquad \qquad \Pr_{\text{shell}} = 4.41 \times 10^{-3}$$

Figure 12.29 p.672, take 25% baffle cuts, which is a reasonable guess $j_{h_shell} := 5.7 \cdot 10^{-3}$

 $h_{s} := 5000$

Given

$$\frac{\mathbf{h}_{s} \cdot \mathbf{d}_{e}}{\mathbf{k}_{s}} = \mathbf{j}_{h_shell} \cdot \mathbf{R} \mathbf{e}_{shell} \cdot \mathbf{Pr}_{shell} \frac{1}{3} \cdot \frac{1}{2} \frac{\mu_{water_mean}}{\mu_{water}} = \frac{1}{2}^{0.14}$$

$$(\mathbf{h}_{s}) := \text{Find} (\mathbf{h}_{s})$$

$$\mathbf{h}_{s} = 321.288 \qquad \frac{W}{m^{2} \cdot C}$$

Appendix - 96 -

CPD 3324

· Lockart-Martinelli two-phase flow parameter

$$X_{tt} := 1$$

Given

 $\frac{1}{X_{tt}} = \left| \frac{x}{1-x} \right|^{0.9} \cdot \left| \frac{\rho \text{ water}}{\rho \text{ steam}} \right|^{0.5} \cdot \left| \frac{\mu_{\text{steam}}}{\mu_{\text{water}}} \right|^{0.1}$

$$(X_{tt}) := Find (X_{tt}) \qquad X_{tt} = 0.029$$

 $\frac{1}{X_{tt}} = 34.24$

• The two-phase correction factor, fc

From Figure 12.56, p.734 fc := 33

• Corrected Forced Convection Coefficient, hsc:

 $h_{sc} := h_s \cdot fc$ $h_{sc} = 1.06 \times 10^4$ $\frac{W}{m^2 \cdot C}$

• The reduced pressure correlation of Mostinski (1963) to estimate nucleate boiling coefficient:

Nucleate boiling coefficient, hnb

$$P := 0.09! \quad \text{bar}$$

$$P_{c} := 220! \quad \text{bar}$$

$$q := \frac{Qevap}{1000 \text{ A}_{s}} \quad (\text{Heat Flux}) \qquad q = 7.374 \times 10^{5} \quad \frac{W}{\text{m}^{2} \cdot \text{hr}}$$

$$h_{nb} := 0.104 (P_{c})^{0.69} \cdot (q)^{0.7} \cdot \frac{1}{2} 1.8 \cdot \frac{1}{2} \frac{P}{P_{c}} \frac{1}{2}^{0.17} + 4 \cdot \frac{1}{2} \frac{P}{P_{c}} \frac{1}{2}^{1.2} + 10 \cdot \frac{1}{2} \frac{P}{P_{c}} \frac{1}{2}^{10} \frac{1}{2}$$

$$h_{nb} = 2.66 \times 10^{4} \qquad \frac{W}{\text{m}^{2} \cdot \text{C}}$$

$$\text{Re}_{L} := \frac{(1 - x) \cdot d_{e} \cdot u_{s} \cdot \rho_{shellliquid}}{\mu_{water}} \qquad \text{Liquid Reynolds number}$$

Appendix - 97 -

Corrected Liquid Reynolds Number

 Re_{L} : fc = 1.551 × 10⁵

Figure 12.57, page:735 $f_s := 0.27$ Suppression factor

Corrected Heat Transfer Coefficient

 $h_{nb_prime} := f_{s} \cdot h_{nb}$ $h_{nb_prime} = 7.181 \times 10^{3}$ $\frac{W}{m^{2} \cdot C}$

 $h_{sc_prime} := h_{sc} + h_{nb_prime}$

 $h_{sc_prime} = 1.778 \times 10^4 \qquad \frac{W}{m^2 \cdot C}$

• Pressure Drop in Shell-Side

Read friction factor from Figure 12.30, p.673: $j_f := 4.8 \cdot 10^{-2}$

$$\Delta P_{s} := 8 \cdot j_{f} = \frac{D_{s}}{d_{e}} = \frac{1}{2} \cdot \frac{1}{B} = \frac{1}{2} \cdot \frac{1$$

Convert to bar: $\Delta P_s := \Delta P_s \cdot 10^{-5}$ $\Delta P_s = 0.022$ bar Very low pressure drop

• Overall Heat Transfer Coefficient

"The normal practice in the design of forced-circulation evaporators is to calculate the heat-transfer coefficient assuming that the heat is transferred by forced convection only." Coulson and Richardson; (Sinnott, R.K.) Chapter 12.11.4 Design of forced-circulation reboilers, Volume 6, Third Edition, page 737

 $U_0 := 100(W/m^*C)$

CPD 3324

Given

$$\frac{1}{U_{o}} = \frac{1}{h_{sc_prime}} + \frac{Do}{Di} \cdot \frac{1}{h_{i_prime}}$$
$$(U_{o}) := Find (U_{o})$$
$$U_{o} = 3.589 \times 10^{3} \qquad W/m*C$$

The calculated overall heat coefficient is close to the assumed one, 4000 W/m*C. That means no further calculation is required.

Appendix 8.4 Crystallizer

The design of the evaporative crystallization device is split in two equipments for calculation purposes, f the evaporation section of the crystallizer is designed and then the crystallizer, the crystallizer will consist on a tank with a cooling jacket that will remove the energy of solution needed to form the crystals. The energy that needs to be removed is negligible in comparison with the energy needed to evaporate the water.

$S := \frac{C_{Phe_2}}{C_{Phe_3}}$	Supersaturation
S := 1.107	Anhydrate crystals constants
g := 0.727	Anhydrate crystals constants
$Kg := 1.14110^{-6} \cdot \frac{m}{s}$	Anhydrate crystals constants
$G := Kg \cdot (S-1)^g$	Crystal growth
$G = 2.247 \times 10^{-7} \frac{m}{s}$	
$Lm := 1 \cdot 10^{-4} \cdot m$	Crystal mean size
$\tau := \frac{Lm}{3G}$	Residence time
$\tau = 148.33 \text{ls}$	
$V:=\varphi out{\cdot}\tau$	Volume of the crystallizer
$V := 1.245 \text{ m}^3$	
$\frac{1}{3}$	Crystallizer diameter
$Dcr := \left[\frac{8 \cdot Vc}{3 \cdot \pi}\right]^{-1}$	
Dcr := 1.018 m	
$H := \frac{3 \cdot Dcr}{2}$	Crystallizer height
H := 1.527 m	

Appendix 8.5 Plate Frame Filter

$\phi mc := 135 \frac{kg}{hr}$	Crystal in the feed stream to the filter
$\phi w_in := 2.82 \times 10^4 \frac{\text{kg}}{\text{hr}}$	Water mass flow rate of the liquid to the filter
$\rho w := 1000 \frac{\text{kg}}{\text{m}^3}$	Assume the solution density is the same with water density
$\phi_{\rm vin} := \frac{\phi w_{\rm in}}{\rho w}$	Volume flow rate of the liquid to the filter
$\phi mc_w := \phi mc \cdot \frac{4}{6}$	Assume after filtration, water is 40% of the product. Other component in this stream is neglected.
$\phi_{v_per} := \phi_{vin} - \frac{\phi mc_w}{\rho w}$	Permeate flow rate of the filter
Assume use 1.5 by 1.8 m plates	
$A_{m} := 1.5 m 1.8 m 11$	Membrane area
$J_{\text{per}} := \frac{\phi_{v_\text{per}}}{A_{\text{m}}}$	Permeate flux [m ³ /m ² /h]
t _f := 48hr	Filtration time
$w(t) := \phi mc \cdot \frac{t}{A_m}$	Assume 100% filtration
$\alpha := 10^{10} \frac{\text{m}}{\text{m}}$	Specific cake resistance. From bioseperation
kg	handouts.
$R_{c}(t) := \alpha \cdot w(t)$	Resistance of deposited layers [1/m]
μ per := 0.5550.01poise	Viscosity of permeate, use viscosity of 45°C water

The membrane resistance can be neglected compared with the cake resistance. According to the equation (20.2) (p.873, Coulson & Richardson's, Chemical engineering, volume 2) $\Delta P(t) := \mu_{per} \cdot (R_c(t)) \cdot J_{per}$ Transmembrane pressure $m_w := \phi_{mc} \cdot w \cdot t_f$ Total water amount contained in the product

Appendix -101 -

$R := \frac{1.2\%}{4\%}$	The weight fraction of solute remaining in the cake after washing
E := 70	Assume percentage wash efficiency
$R = \left[1 - \frac{E}{100}\right]^{n}$	Equation (4.2.7) (p.110, Roger G.Harrison, Bioseparations science and engineering)
n = 1	The volume of wash liquid per volume of liquid in the unwashed cake
$V_r := \frac{m_w}{\rho w}$	Residual liquid in the cake
$V_{f} := \phi_{v_{per}} \cdot t_{f}$	Volume of filtrate after time tf
$f := \frac{V_r}{V_f}$	The ratio of V_r and V_f
$\mathbf{t}_{\mathbf{w}} := 2 \cdot \mathbf{n} \cdot \mathbf{f} \cdot \mathbf{t}_{\mathbf{f}}$	Equation (4.2.14) (p.111, , Roger G.Harrison, Bioseparations science and engineering)
$\mathbf{V}_{\mathbf{w}} := \frac{\mathbf{t}_{\mathbf{w}} \cdot \mathbf{V}_{\mathbf{f}}}{2 \cdot \mathbf{t}_{\mathbf{f}}}$	Washing water volume
$M_{w} := V_{w} \cdot \rho w$	Washing water mass for one filter in one filtration batch
$M_w = 4.32 \times 10^3 \text{ kg}$	

Estimate washing time and washing water volume

Appendix 8.6 Compressor

The compressor is selected according to the air flow and the power required for the compression.

Formulas and method from transpor procesess and unit operations (Christie J. Geankoplis)

$Mw := 28.84 \cdot \frac{gm}{mol}$	1 mol of air wights 28.84
$Cp_air := Mw \cdot 1.0048 \cdot \frac{J}{gm \cdot K}$	
$Cp_air = 28.978 \frac{J}{mol \cdot K}$	
pair := $1.15 \cdot \frac{\text{kg}}{\text{m}^3}$	
$R \coloneqq 8.3144 \cdot \frac{J}{\text{mol} \cdot K}$	
$\phi vair := 0.877 \cdot \frac{m^3}{s}$	Gas flow in to the compressor
$\phi vair = 3157.2 \frac{m^3}{hr}$	
¢air := ¢vair∙pair	
$\phi air = 3.631 \times 10^3 \frac{kg}{hr}$	
W _{air} := \$\$\phi_0.03685\$	
k := $\frac{Cp_air}{Cp_air - R}$	
k = 1.402	
T _s := 298.15·K	
$Ps := 1 \cdot atm$	Inlet Pressure to the compressor
Pd := 2.5 atm	Discharge Pressure of the compressor

$$Had := \frac{k \cdot \frac{R}{Mw} \cdot T_s}{k-1} \cdot \left[\left(\frac{Pd}{Ps} \right)^{\frac{k-1}{k}} - 1 \right] \text{ Perry p.10-31 eq. 10.64a.}$$

$$Had = 3.014 \times 10^4 \frac{ft \cdot lbf}{lb}$$
 Adiabati

ic Head

Assuming an efficiency of 80%

W_ad ≔ Had øair W_ad = 121.836 hp

η := 80%

$$Wad := \frac{W_ad}{\eta}$$
 $\phi air = 1.009 \frac{kg}{s}$ $Ps = 1 atm$

Wad = 152.295 hp

$$T_{d} := T_{s} \cdot \left(\frac{Pd}{Ps}\right)^{\frac{k-1}{k}}$$
$$T_{d} = 387.802 \text{ K}$$

METHOD 2

yair := 1.4

According to geankoplis

$$Ws := -\left(\frac{\gamma air}{\gamma air - 1}\right) \cdot \frac{T_s \cdot R}{Mw} \cdot \left[\left(\frac{Pd}{Ps}\right)^{\frac{\gamma air - 1}{\gamma air}} - 1\right]$$
$$Ws = -9.003 \times 10^{\frac{4}{10}} \frac{N \cdot m}{kg}$$
$$\eta := 80\%$$

The break power if the efficiency is 80%:

bhp :=
$$\frac{-Ws \cdot \phi air}{\eta}$$
 $\phi v air = 3.157 \times 10^3 \frac{m^3}{hr}$
bhp = 152.207 hp Adiabatic Compressor
Appendix -104 -

CPD 3324

Delft University of Technology, TNW/BT

If we use the isothermal compresor:

Wiso := -(2.3026)
$$\cdot \frac{T_s \cdot R}{Mw} \cdot \log\left(\frac{Pd}{Ps}\right)$$

Wiso = -7.876 × 10⁴ $\frac{J}{kg}$

The break power if the efficiency is 80%:

$$bhp_{iso} \coloneqq \frac{-Wiso \cdot \phi air}{\eta}$$

 $bhp_{iso} = 99.292 \, kW$ FOR AN ISOTHERMAL COMPRESSOR.

Becouse of the less power rquirements of an isothermal compresor is going to be selected, the cooling in the stages of the compresiion is not taken in consideration

i ₁₉₉₈ := 389.5		
i ₂₀₀₅ := 465		
Constant := 960		
index := 0.8 Size := 99.292		Coulson & Richardson's 6th edition
Cost := Constant Size		
$Cost = 3.8 \times 10^4$	US\$	
Cost_2005 := Cost. $\frac{i_{2005}}{i_{1998}}$		Index from the magazine chemical engineering
$Cost_{2005} = 4.537 \times 10^4$	US \$	
Cost _{manteinance_2005} := 0.1.Co	ost_2005	
Cost _{manteinance_2005} = 4.537 :	× 10 ³	

Appendix 8.7 Dryer

According to Coulson and Richardson's Chemical Engineering Vol. 4, p.731, Table 16.7. Pneumatic Dryers is chosen.

$$\phi_{cr} \coloneqq 135 \frac{kg}{hr}$$
L-Phe crystal in the feed stream
$$\phi_{w} \coloneqq 84.33 \frac{kg}{hr}$$
Water contained in the product needed to
evaporated

Assume all the water can be removed through the dryer

Estimated gas flow rate needed, Because the calculation method for the gas flow rate in the Pneumatic Dryers is not found. The method of estimation of gas flow rate needed to dry a surface is used to roughly estimate the flow rate.

$\phi_{w} := 84.33 \frac{\text{kg}}{\text{kg}}$	Water contained in the product needed to
hr	evaporated
$\tau := 5 s$	Residence time
$m_s := \phi_{cr} \tau$	L-Phe crystal suspension mass in the dryer
$r_{cr} := 100 \frac{10^{-6} m}{2}$	Radius of crystal particle
$v_{cr} := \frac{4 \cdot \pi \cdot r_{cr}^{3}}{3}$	Volume of one particle
$\rho := 1290 \frac{\text{kg}}{\text{m}^3}$	Density of the crystal
$m_{cr} := v_{cr} \cdot \rho$	Mass of one crystal particle
$A_t := \frac{m_s \cdot a_{cr}}{m_{cr}}$	Assumed total surface area of L-Phe crystal
	in the dryer
$\Delta T := 100 \text{ K}$	The drying air temperature is assumed
	125°C
C := 14.5	Given by SHEPHERD, C.B., HADLOCK,
	C., AND BREWER, R.C.: Ind.Eng.Chem.
	30 (1938) 388. Drying materials in trays.
	Evaporation of surface moisture.

Appendix -106 -

CPD 3324

$$\lambda := 2.26 \cdot 10^{6} \frac{J}{kg}$$
Specific latent heat of vaporization of water

$$w = C \cdot G^{0.8} \frac{W}{m^{2}K} \cdot A_{t} \cdot \frac{\Delta T}{\lambda}$$
Equation (16.9), (p.695, Coulson and
Richardson's Chemical Engineering Vol.4)
G = 5.989 Mass flow rate of gas, kg/s/m² when dry a
flat surface.

The total surface area of crystals is assumed to as the surface area of a flat surface. Therefore,

$M_{gas} := G \frac{kg}{s \cdot m^2} \cdot A_t$	Mass flow rate of the gas [kg/h]	
$\rho_{air} \coloneqq 1.145 \frac{\text{kg}}{\text{m}^3}$	Density of the air	
$\phi_{v_air} := \frac{M_{gas}}{\rho_{air}}$	Volume flow rate of the air	
$V := \phi_{v_air'} \tau$	Volume of the dryer	
$V = 228.06 \text{ m}^3$		

Appendix 8.8 Condensor

The design of the condenser is done according to the procedure described in Coulson and Richardson (Chapter 12.10 Condensers).

The amount of liquid (water steam) to be condensed:

$$W_c := 3.576 \times 10^4 \cdot \frac{\text{kg}}{\text{hr}}$$

The vapor will enter the condensor saturated at 45oC and will leave the system at 37oC as liquid.

Energy required:
$$\lambda := 2395 \cdot 10^3 \cdot \frac{J}{kg}$$
 at 45°C and 0.095 bar

$$Cp := 4.183 \, 10^3 \cdot \frac{J}{\text{kg} \cdot \text{K}}$$

$$\Delta H := \lambda - Cp \cdot (37 - 45) \text{K} \qquad \Delta H = 2.428 \times 10^6 \text{ Sv} \qquad \text{Sv} = \frac{J}{\text{kg}}$$

$$Q := W_c \cdot \Delta H \qquad Q = 8.684 \times 10^{10} \frac{J}{\text{hr}} \qquad Q = 2.412 \times 10^4 \text{ kW}$$

 $U := 800 \frac{W}{m^2 \cdot K}$

Assume the overall heat transfer coefficient 4 tube passes

Di := 18 mm	Inside Diameter of tubes
Do := 20mm	Outside Diameter of tubes
L := 1.83m	Length of tubes (8 ft)

Calculation of Logarithmic Mean Temperature Difference

The process liquid is desired to be condensed totally is flowing through the shell sides, and the cooling stream flows through the tube.

$T_1 := (45 + 273.15)K$	Inlet Shell Side Fluid Temperature
$T_2 := (37 + 273)K$	Outlet Shell Side Fluid Temperature
$t_1 := (5 + 273)K$	Inlet tube Side Fluid Temperature
$t_2 := (25 + 273)K$	Outlet Tube Side Fluid Temperature

$$\Delta T_{Lm} := \frac{\left| (T_1 - t_2) - (T_2 - t_1) \right|}{\left| 1_n \right| \frac{T_1 - t_2}{T_2 - t_1} \right|}$$

 $\Delta T_{Lm} = 25.62 K$

The Correction of Logarithmic Mean Temperature Difference

$$R := \frac{T_1 - T_2}{t_2 - t_1} \qquad R = 0.407$$
$$S := \frac{t_2 - t_1}{T_1 - t_1} \qquad S = 0.498$$

From the Figure 12.19 for one shell pass, 4 tube pass (Coulson and Richardson, 6th Volume, Third Edition).

 $F := 0.9\epsilon$ The correction factor

$$\Delta T := \Delta T_{Lm} \cdot F \qquad \Delta T = 24.595 K$$

Calculation of Heat Transfer Area

$$A := \frac{Q}{U \cdot \Delta T} \qquad A = 1.226 \times 10^3 \,\text{m}^2$$

Calculation of Amount of Cooling Water Required

Heat Capacity of cold stream: Cp := $4.183 \cdot 10^3 \cdot \frac{J}{kg \cdot K}$

 $F_{\text{tube}} := \frac{Q}{(t_2 - t_1) \cdot Cp} \qquad F_{\text{tube}} = 288.343 \frac{\text{kg}}{\text{s}} \quad \text{and} \quad F_{\text{tube}} = 1.038 \times 10^6 \frac{\text{kg}}{\text{hr}}$

Appendix -109 -

CPD 3324

• Calculation of Number of Tubes (Nt)

 $A_{tube} := \pi \cdot Do \cdot L \qquad \qquad A_{tube} = 0.115 m^2$

$$Nt := \frac{A}{A_{tube}} \qquad Nt = 1.066 \times 10^4$$

Calculation of Bundle and Shell Diameters

```
Constants K1 and n1:
```

Table 12.4 (Sinnott p.649) $K_1 := 0.17$: $n_1 := 2.28$.

$$D_{b} := Do \cdot \left\lfloor \frac{Nt}{K_{1}} \right\rfloor^{\frac{1}{n_{1}}}$$

Equation for square patterns

 $D_{b} = 2.483 \text{ m}$

Use a Split-Ring Floating Head Type

From Figure 12.10 (p.647), Bundle Diameter Clearance: D_c := 120 mm

Shell Inside Diameter, Ds: $D_s := D_b + D_c$ $D_s = 2.603 \text{ m}$

Number of tubes in centre row:

Use square pitch
$$P_t := 1.25 \text{ Do}$$
 $N_r := \frac{D_b}{P_t}$ $N_r = 99.335$ Tubes in centre row

Calculation of Shell Side Coefficient

Estimate tube wall temperature, Tw; assume condensing coefficient of 700 W/m^{2*o}C

$$h_c := 700 \frac{W}{m^2 \cdot K}$$

Mean temperature:

 $T_{shell} := \frac{(T_1 + T_2)}{2}$ $T_{tube} := \frac{(t_1 + t_2)}{2}$ $T_{tube} = 288K$

Appendix -110 -

CPD 3324
Delft University of Technology, TNW/BT

$$\begin{split} T_{w} &:= 310K \\ \text{Given} \\ & \left(T_{\text{shell}} - T_{w}\right) \cdot h_{c} = \left(T_{\text{shell}} - T_{\text{tube}}\right) \cdot U \\ T_{w} &:= \text{Find} \left(T_{w}\right) \\ T_{w} &= 284.275 \text{ K} \end{split}$$
Physical properties at: $\frac{T_{w}}{K} - 273 = 11.275 \quad \text{OC}$

$$& \mu_{L} := 1.26; \qquad \frac{g}{ms} \qquad \text{or} \quad \frac{m\text{Ns}}{m^{2}} \\ & \rho_{L} := 999.5; \qquad \frac{kg}{m^{3}} \qquad \text{or} \quad \frac{m\text{Ns}}{m^{2}} \\ & \rho_{L} := 999.5; \qquad \frac{kg}{m^{3}} \qquad \text{or} \quad \frac{m}{m^{2}} \\ & \text{K}_{L} := 3.56 \cdot 10^{-5} \cdot \text{Cp} \cdot \frac{1}{9} \frac{\rho_{L} \cdot 4}{M} \frac{1}{3}^{-3} \\ & \text{K}_{L} := 0.569 \quad \frac{W}{m\text{K}} \\ & \Gamma_{h} := \frac{W_{c}}{L \cdot \text{Nt}} \qquad \boxed{\Gamma_{h} = 5.091 \times 10^{-4} \frac{\text{kg}}{\text{ms}}} \qquad \Gamma_{h} := \Gamma_{h} \cdot \frac{\text{ms}}{\text{kg}} \qquad \Gamma_{h} = 5.091 \times 10^{-4} \\ & \rho_{V} := 0.1 \quad \frac{\text{kg}}{m^{3}} \\ & N_{r} := \frac{2}{3} \cdot N_{t} \qquad N_{r} = 66.223 \end{split}$$

$$h_{c} := 0.95 k_{L} \cdot \frac{\left| \rho_{L} (\rho_{L} - \rho_{v}) 9.81 \right|^{3}}{\mu_{L} \cdot \Gamma_{h}}^{-\frac{1}{3}} \cdot N_{r}^{-\frac{1}{6}}$$

Appendix -111 -

$$h_{c} = 666.532$$
$$h_{c} := h_{c} \cdot \frac{W}{m^{2} \cdot K}$$

Given

$$(T_{shell} - T_w) \cdot h_c = (T_{shell} - T_{tube}) \cdot U$$

$$T_w := Find (T_w)$$

 $T_w = 282.779 K$

Physical properties at $\frac{T_w}{K} - 273 = 9.779$ OC $\mu_L := 1.35$ $\frac{g}{m \cdot s}$ $\rho_L := 999.7$ $\frac{kg}{m^3}$ Cp := 4.195

$$k_{L} := 3.56 \, 10^{-5} \cdot Cp \cdot \left[\frac{\rho_{L}^{4}}{M} \right]^{3}$$

$$k_{\rm L} = 0.57 \qquad \frac{W}{m \cdot K}$$

$$\begin{split} \Gamma_{h} &:= \frac{W_{c}}{L \cdot Nt} & \Gamma_{h} = 5.091 \times 10^{-4} \frac{kg}{ms} & \Gamma_{h} := \Gamma_{h} \cdot \frac{m \cdot s}{kg} \\ \rho_{v} &:= 0.1 & \frac{kg}{m^{3}} \\ N_{r} &:= \frac{2}{3} \cdot N_{r} & N_{r} = 44.149 \\ h_{c} &:= 0.95 k_{L} \cdot \frac{\left|\rho_{L} \cdot \left(\rho_{L} - \rho_{v}\right) 9.81\right|}{\mu_{L} \cdot \Gamma_{h}} \right|^{3} \cdot N_{r}^{-\frac{1}{6}} \end{split}$$

 $h_c = 698.076$

Appendix -112 -

Close enough to the previous value 666 W/m^2*K, so no further correction to Tw is needed.

$$h_c := h_c \cdot \frac{W}{m^2 \cdot K}$$
 $h_c = 698.076 \frac{W}{m^2 \cdot K}$

Calculation of Tube-side Coefficient

Tube cross sectional area $A_{cross} := \frac{\pi}{4} \cdot Di^2 \cdot Nt$ $A_{cross} = 2.713m^2$

Density of water at
$$\frac{T_{tube}}{K} - 273 = 15$$
 °C
 $\rho_1 := 998.23 \frac{kg}{m^3}$
Tube velocity $v := \frac{F_{tube}}{\rho_1 \cdot A_{cross}}$ $v = 0.106 \frac{m}{s}$
 $T_t := \frac{(t_1 + t_2)}{2K} - 273$ $T_1 = 318.15K$ °C
 $di := \frac{Di}{m}$
 $di = 0.018$ mm
 $u_t := \frac{v}{\frac{m}{s}}$ $u_t = 0.106$ m/s
 $h_i := \frac{4200(1.35 + 0.02 T_t) \cdot u_t^{0.8}}{di^{0.2}}$

$$h_i = 2.579 \times 10^3$$
 W/m2*K

Overall Coefficient



Appendix -113 -

Delft University of Technology, TNW/BT

U := 650

Given

$$\frac{1}{U} = \frac{1}{h_c} + \frac{1}{6000} + \frac{\frac{D_0}{m} \cdot \ln \left[\frac{D_0}{D_i} \right]}{2 \cdot 50} + \frac{D_0}{D_i} \cdot \frac{1}{3000} + \frac{D_0}{D_i} \cdot \frac{1}{h_i}$$
(U) := Find(U)
U = 412.972 W/m2*oC

Iteration is required.

U := 40(W/m2*oC
Q = 2.412× 10⁷ W
$$\Delta T = 24.595K$$

Q := $\frac{Q}{W}$ Q = 2.412× 10⁷ $\Delta T := \frac{\Delta T}{K}$ $\Delta T = 24.595$

• Calculation of Heat Transfer Area

$$A := \frac{Q}{U \cdot \Delta T} \qquad A = 2.452 \times 10^3$$

• Calculation of Number of Tubes (Nt)

$$A_{tube} = 0.115m^{2} \qquad A_{tube} := \frac{A_{tube}}{m^{2}} \qquad A_{tube} = 0.115$$
$$Nt := \frac{A}{A_{tube}} \qquad Nt = 2.132 \times 10^{4}$$

2

• Calculation of Bundle and Shell Diameters

Constants K1 and n1:

Table 12.4 (Sinnott p.649) $K_1 := 0.17$ $n_1 := 2.28$



Equation for square patterns

Appendix -114 -

CPD 3324

 $D_{b} = 3.363m$

Use a Split-Ring Floating Head Type

From Figure 12.10, Bundle Diameter Clearance: D_c := 150 mm

Shell Inside Diameter, Ds: $D_s := D_b + D_c$ $D_s = 3.513$ m

Number of tubes in centre row:

Use square pitch $P_t := 1.25 \cdot Do$ $N_r := \frac{D_b}{P_t}$ $N_r = 134.538$ Tubes in centre row

$$\Gamma_{h} := \frac{W_{c}}{L \cdot Nt} \qquad \qquad \Gamma_{h} = 2.545 \times 10^{-4} \frac{kg}{ms} \qquad \qquad \Gamma_{h} := \Gamma_{h} \cdot \frac{m \cdot s}{kg} \qquad \qquad \Gamma_{h} = 2.545 \times 10^{-4}$$

$$\rho_{v} := 0.1 \qquad \frac{kg}{m^{3}}$$

$$N_{r} := \frac{2}{3} \cdot N_{r} \qquad N_{r} = 89.692$$

$$h_{c} := 0.95 k_{L} \cdot \frac{\left[\rho_{L} \cdot \left(\rho_{L} - \rho_{v}\right)9.81\right]}{\mu_{L} \cdot \Gamma_{h}}\right]^{3} \cdot N_{r}^{-\frac{1}{6}}$$

$$h_{c} = 781.52 \qquad \frac{W}{m^{2} \cdot K}$$

Given

$$\frac{1}{U} = \frac{1}{h_c} + \frac{1}{6000} + \frac{\frac{Do}{m} \cdot \ln \left\lfloor \frac{Do}{Di} \right\rfloor}{2 \cdot 50} + \frac{Do}{Di} \cdot \frac{1}{3000} + \frac{Do}{Di} \cdot \frac{1}{h_i}$$

$$(U) := \text{Find} (U)$$

U = 440.816 W/m2*oC

Close enough to estimate firm up design.

Appendix -115 -

Shell Side Pressure Drop

$$\frac{\mathrm{T_{shell}}}{\mathrm{K}} - 273 = 41.075$$

Shell inside Diameter:

$$D_{cl} := 150 \text{ mm}$$
 Clearance
 $Di_{shell} := D_b + D_{cl}$ $Di_{shell} = 3.513 \text{ m}$

Baffle Spacing: Select baffle spacing equal to shell diameter $l_B := Di_{shell}$ Do = 0.02 m

Use Kern Method to make an approximate estimate:

$$A_{s} = 2.469m^{2}$$

Mass Flow Rate based on the inlet conditions

$$G_{s} := \frac{W_{c}}{A_{s}}$$

$$G_{s} = 4.023 \quad \frac{kg}{m^{2}s}$$

$$u_{s} := \frac{G_{s}}{(0.1) \frac{kg}{m^{2}}}$$

$$u_{s} = 40.234 \quad \frac{m}{s}$$

 $A_{s} := \frac{(P_{t} - Do) \cdot Di_{shell} \cdot l_{B}}{P_{t}}$

Equivalent diameter

$$d_e := \frac{1.27}{Do} \cdot \left[P_t^2 - 0.785 Do^2 \right] \qquad d_e = 0.02m$$

Vapor viscosity

 $\mu := 0.01$ mNs/m2

$$\operatorname{Re} := \frac{\frac{u_{s}}{m} \cdot \frac{d_{e}}{m} \cdot 0.1}{\mu \cdot 10^{-3}} \qquad \operatorname{Re} = 7.946 \times 10^{3}$$

Appendix -116 -

CPD 3324

Friction factor will be read from Figure 12.30 (Sinnott, volume 6, third edition) $j_f := 5 \cdot 10^{-2}$

Take viscosity drop as 50% of that calculated using inlet flow; neglect viscosity correction:

$$\Delta P_{s} := \frac{1}{2} \cdot \left[8 \cdot j_{f} \right] \frac{Di_{shell}}{d_{e}} \left[\cdot \left[\frac{L}{l_{B}} \right] \cdot \frac{0.1 \cdot \left[u_{s} \cdot \frac{s}{m} \right]^{2}}{2} \right] \qquad \Delta P_{s} = 1.5 \times 10^{3} \qquad \frac{N}{m^{2}}$$

bar := 10^5 Pa

$$\Delta P_{s} := \Delta P_{s} \cdot \frac{N}{m^{2}} \qquad \Delta P_{s} = 0.015 \text{bar}$$

Pressure of the liquid stream is:

 $P_1 := 0.095 \cdot bar$ $P_2 := P_1 - \Delta P_s$ $P_2 = 0.08 bar$

Appendix 8.9 Pumps

In this section the design of pumps will be explained. There are 11 pumps in the process, the specific calculation for only one pump (P107) which pump the solution from evaporator to the crystallizer is introduced. Before the calculation of the pumps, design of pipe size is needed.

The optimum pipe diameter d_{opt} is calculacted by applying the 'economic pipe diameter' formulas.

Carbon steel pipe:

d_optimim := $293 \text{ G}^{0.53} \cdot \rho^{-0.37}$

Where G is the mass flow rate and ρ is the density of the solution

$$G = 8.4 \blacksquare \frac{kg}{s}$$

Since the concentration of the solution is low, here the density of this solution is assumed to be close to that in water.

 $\rho := 1000 \text{ m}^3$

d_optimim = 70.264 mn

Real diameter for the pipe is determined according to Unit Operations, Chemical Engineering, Mccabe Smith Harriott, Appendix 3, Page 1068

Nominal pipe size:3 in. schedule no. 40, inside diameter:3.068 in.

d := 0.08 m

Pipe cross-sectional area:

 $\phi := \frac{G}{\rho}$

Flow velocity *u* is calculated as follow:

Where ϕ is volumetric flow rate

u = 1.671 s

Reynold No

Re := $d \cdot u \cdot \frac{\rho}{u}$

 $A := \pi \cdot \left| \frac{d}{2} \right|^2$

 $u := \frac{\phi}{\Delta}$

Appendix -118 -

CPD 3324

Where μ is the viscosity of the solution

Since the concentration of the solution is low, here the viscosity of this solution is assumed to be close to that in water.

Viscosity of water can be calculated from the equation below (Coulson and Richardson's page 947):

 $log(\mu_water) = VISA \cdot \left[\frac{1}{T} - \frac{1}{VISB} \right]$ VISA := 658.25 VISB := 283.16

T := 318.1: K

 $\mu = 5.551 \times 10^{-4} \text{ m}^{\frac{\text{Ns}}{2}}$

 $Re = 2.409 \times 10^{5}$

From table 5.2. (Sinnott) absolute pipe roughness is obtained, and relative roughness is calculated as follow:

 $\epsilon := 4.6 \, 10^{-5} \, \mathrm{m}$

Relative roughness

 $\frac{\varepsilon}{d} = 5.75 \times 10^{-4}$

Pipe friction value (f) is obtained from figure 5.7.

f := 0.002:

Pressure drop in a pipe due to friction is calculated as follow:

$$\Delta Pf := 8 \cdot f \cdot \left[\frac{L}{d} \right] \cdot \rho \cdot \frac{u^2}{2}$$

 $\Delta Pf = 9.635 \times 10^3 \text{ m}^2$

Where Δp_f =Pressure drop

f = friction factor

L = pipe length including extra length of pipe to allow for miscellaneous losses

d = pipe inside diameter

 $\rho =$ fluid density

u = fluid velocity

L:= 30 m

The total energy required to transport the fluid can be calculated from the following equation:

 $g \Delta z + \Delta P / \rho - \Delta P_f / \rho - W = 0$ where W = work done $\Delta z =$ difference in elevations (z1-z2) ΔP = difference in system pressures (P1-P2) ΔP_f = pressure drop due to friction, including miscellaneous losses. $\rho =$ liquid density g = acceleration due to gravity z1:= 3.5m $z_{2} := 2m$ $\Delta z := z1 - z2$ $\frac{N}{\Delta P := P}$ P_evaporator = $9.5 \times 10^3 \text{ m}^2$ $\Delta P := Pcentrifuge - P_evaporator$ $W := g \cdot \Delta z + \frac{\Delta P}{\rho} - \frac{\Delta P f}{\rho}$ W = -86.745 kgThe pump power is calculated as follow: $P := -W \cdot \frac{G}{\eta}$ η : efficiency Pump efficiency is estimated from Figure 5.9, in Coulson and Richardson's <u>m</u>³ $\phi = 30.24$ hr select pump with capacity of 50 m3/h $\eta := 0.7$ $P = 1.041 \times 10^3$ w The net positive suction head can be calculated as below: $NPSH = \frac{P}{\rho \cdot g} + H - \frac{Pf}{\rho \cdot g} - \frac{Pv}{\rho \cdot g}$ Where H is the height of liquid above the pump suction, Pv is the vapor pressure of the fluid

The pressure loss in the suction piping. Only consider the friction losses in suction side |1| suction $|1| = n^2$

$$Pf := 8 \cdot f \cdot \left[\frac{L_suction}{d} \right] \cdot \rho \cdot \frac{u}{2}$$

$$L_suction := 8 m$$

$$Pf = 2.569 \times 10^3 \mu m^2$$

Vapor pressure correlation: Antoine-type equation from Coulson and Richardson's page 947

$$Log P = A + \frac{B}{T} + C \cdot Log T + D \cdot T + E \cdot T^{2}$$

A := 29.8605

B := -3.1522 \cdot 10^{3}

C := -7.3037

D := 2.4247 \cdot 10^{-9}

E := 1.8090 \cdot 10^{-6}

T := 318.15

Pv = 9.597 \times 10^{3} \bracksymbol{m}^{2}

NPSH := \frac{Pevaporator}{\rho \cdot g} + H - \frac{Pf}{(\rho \cdot g)} - \frac{Pv}{\rho \cdot g}

NPSH = 3.228 m

APPENDIX 9 WASTES

All the waste streams in the process from the process stream summary are shown in this chapter.

Batch number	r per year 22	2					
Stream Nr.	:	<116>					
Batch Cycle	:	Biomass	discharge	d	Solution dis	charged wi	ith biomass
Component	Mw kg	Cycle	Cycle	Process	Cycle	Cycle	Process
		kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.
Glucose	0.18	0.0	0.000	0.000	96.7	52.237	0.237
Tyrosine	0.18	1 0.0	0.000	0.000	0.0	0.000	0.000
L-Phe	0.16	5 0.0	0.000	0.000	290.0	156.711	0.710
Acetate	0.05	9 0.0	0.000	0.000	42.9	23.161	0.105
Biomass	0.02	5 3480.7	1881.000	8.517	0.0	0.000	0.000
NH4	0.01	8 0.0	0.000	0.000	1.0	0.533	0.002
H2O	0.01	8 0.0	0.000	0.000	15421.7	8334.000	37.738
02	0.032	2 0.0	0.000	0.000	0.1	0.029	0.000
CO2	0.044	4 0.0	0.000	0.000	0.0	0.000	0.000
N2	0.02	8 0.0	0.000	0.000	0.0	0.000	0.000
Total		3480.719	1881.000	0.000	15852.298	8566.671	38.791
Enthalpy :	MJ-MW-MW						
Phase :	L/V/S		S			L	
Press. :	Bara		1.0			1.0	
Temp :	oC		37			37	
Cycle times	[h]						
- Cycle & Pro	ocess:		1.9	408.7	7	1.9	408.7

Table A9.1 Waste Summary Table

Batch nu year 22	mber p ?	er						
Stream 1	Nr.	:	<113>			<129> Spent hot g	as off	
Batch Cy	/cle	:	Spent air of	fermentor	Start/End	dryer		Start/End
Compon ent	Mw	v kg	Cycle	Cycle	Process	Cycle	Cycle	Process
			kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.
Glucose		0.180	0.0	0.000	0.000	0.0	0.000	0.000
Tyrosine		0.181	0.0	0.000	0.000	0.0	0.000	0.000
L-Phe		0.165	0.0	0.000	0.000	0.0	0.000	0.000
Acetate		0.059	0.0	0.000	0.000	0.0	0.000	0.000
Biomass		0.025	0.0	0.000	0.000	0.0	0.000	0.000
NH4		0.018	0.0	0.000	0.000	0.0	0.000	0.000
H2O		0.018	0.0	0.000	0.000	28491.3 14611508.	84.331	69.719
02		0.032	440687.5	1233.382	1078.382	9	43248.450	35755.030
CO2		0.044	254979.9	713.630	623.947	34953.8	103.459	85.533
						48869424.	144648.09	119585.71
N2		0.028	681765.2	1908.103	1668.311	1	0	2
Total			1377432.5 90	3855.115	3370.640	63544378. 099	188084.33 1	155495.99 5
Enthalpy :	MJ-M MW	W-	-4541395	-3.531	-3.087	-)	-	-
Phase :	L/V/S			v			v	
Press.								
:	Bara			1.0			1.0	
Temp :	oC			25			<125	
Cycle times	[h]			257.2	400.7		227.0	400.7
- Cycle a	c Floce	55.	1	357.3	408.7		337.9	408.7

Batch numb	er per						
year: 22	2						
Stream Nr.	:	<134>			<146>		
		Permeate pu	rge		Spent wash	ing water S	102 (A/B)
Batch Cycle	:	stream	U	Start/End	Start/End		
Component	Mw kg	Cycle	Cycle	Process	Cycle	Cycle	Process
		kg	kg/h	kg/h avg.	kg	kg/h	kg/h avg.
Glucose	0.180	2083.5	6.167	5.098	310.2	147.731	0.759
Tyrosine	0.181	0.0	0.000	0.000	0.0	0.000	0.000
L-Phe	0.165	5173.8	15.314	12.661	770.4	366.865	1.885
Acetate	0.059	924.0	2.735	2.261	137.5	65.453	0.336
Biomass	0.025	0.0	0.000	0.000	0.0	0.000	0.000
NH4	0.018	21.3	0.063	0.052	0.0	0.005	0.000
H2O	0.018	122024.5	361.179	298.600	30240.0	14400.000	73.999
02	0.032	0.3	0.001	0.001	0.0	0.000	0.000
CO2	0.044	0.0	0.000	0.000	0.0	0.000	0.000
N2	0.028	0.0	0.000	0.000	0.0	0.000	0.000
Total		130227.5	385.459	318.673	31458.1	14980.054	76.979
1	MJ-MW-						
Enthalpy : 1	MW	-1657796	-1.363	-1.127	-410528	-54.303	-0.279
Phase : I	L/V/S		L			L	
Press. : I	Bara		1.0			1.0	
Temp : c	рС		45			25	
Cycle times [[h]						
- Cycle & Pr	ocess :	-	337.9	408.7	-	2.1	408.7

Batch number per year 22			
Stream Nr. :	140		
	Purge stream fro	om	
Batch Cycle :	V101		Start/End
Component Mw kg	Cycle	Cycle	Process
-	kg	kg/h	kg/h avg.
Glucose 0.180	0.0	0.000	0.000
Tyrosine 0.181	0.0	0.000	0.000
L-Phe 0.165	0.0	0.000	0.000
Acetate 0.059	0.0	0.000	0.000
Biomass 0.025	0.0	0.000	0.000
NH4 0.018	0.0	0.000	0.000
H2O 0.018	326171.3	965.431	798.156
0.032	0.0	0.000	0.000
CO2 0.044	0.0	0.000	0.000
N2 0.028	0.0	0.000	0.000
Total	326171.309	965.431	798.156
Enthalpy : MJ-MW-MW	-4364172	-3.588	-2.966
Phase : L/V/S		L	
Press. : Bara		1.1	
Temp : oC		37	
Cycle times [h] - Cycle & Process :	-	337.9	408.7

The vapor purge only need cooling before it goes to the environment.

APPENDIX 10 PROCESS SAFETY

Appendix 10.1 Dow F&EI Study of Dryer

Area/Country:	Division:		Location	Date	
Netherlands	-		-	16-1	0-2005
Site	Manufacturing Unit		Process	Unit	
-	L-Phenylalanine Production		Pneumati	c Dryers	
Materials in Process Unit					
Water, Air,L-Phenylalanine					
State of Operation		Basic Mate	erials for N	Material Facto	r
Drying the L-Phenylalanine	crystal products	L-Phenylala	anine cryst	al dust	
after washing		Nf = 1	Nr = 0		
Material Factor					4
1. General Process Haza	ards			Penalty Facto	or Penalty
				Range	Used
Base Factor				1.00	1.00
A. Exothermic Chemical Re	actions			0.30 - 1.25	0.00
B. Endothermic Processes				0.20 - 0.40	0.40
C. Material Handling and Tr	ransfer			0.25 - 1.05	0.00
D. Enclosed or Indoor Proce	ess Units			0.25 - 0.90	0.50
E. Acces				0.20 - 0.35	0.00
F. Drainage and Spill Contro	ol			0.25 - 0.50	0.00
General Process Hazards	Factor (F1)				1.90
2. Special Process Hazar	rds			Penalty Facto	or Penalty
				Range	Used
Base Factor				1.00	1.00
A. Toxic Material(s)				0.20 - 0.80	0.00
B. Sub-Atmosferic Pressure	(< 500 mm Hg)			0.50	0.00
C. Operation In or Near Fla	mmable Range				
	1. Tank Farms Storage Flamn	hable Liquids		0.50	0.00
	2. Process Upset or Purge Fail	ure		0.30	0.00
	3. Always in Flammable Rang	ge		0.80	0.00

CPD 3324

D. Dust Explosion				0.25 - 2.00	0.75
E. Pressure	Operating Pressure:		100kPa		
	Relief Setting:		kPa		
F. Low Temperature				0.20 - 0.30	0.00
G. Quantity of Flamma	ble Material:		0.2kg		
		Hc =	kcal/kg		
	1. Liquids or Gases in Pr	rocess			0.00
	2. Liquids or Gases in St	orage			0.00
	3. Combustible Solids in	Storage, Du	ist in Process		0.10
H. Corrosion and Erosi	on			0.10 - 0.75	0.20
I. Leakage - Joints and	Packing			0.10 - 1.50	0.10
J. Use of Fired Equipm	ent				0.40
K. Hot Oil Heat Excha	nge System			0.15 - 1.15	0.00
L. Rotating Equipment				0.50	0.50
Special Process Haza	rds Factor (F2)				3.05
Process Units Hazard	s Factor (F1 x F2) = F3				5.80
Fire and Explosion In	dex (F3 x MF = F&EI)				23

Loss Control Credit Facto	ors					
Ares/Country.	Division:		Location		Date	
Netherlands	-			- 16-10-2004		15
Site	Manufacturing Unit Process		Process Un	it	10 10 200	
She	I -Phenylalanine Prod	uction	Pneumatic 1	Drvers		
- Matarials in Drasage Unit		uction	rneumatie	Diyers		
Water, Air,L-Phenylalanine						
State of Operation		Basic Ma	aterials for M	aterial I	actor	
Drying the L-Phenylalanine crys	tal products	L-Phenyl	alanine crysta	l dust		
after washing		Nf = 1	Nr = 0			
1. Process Control Credit Fa	actor (C1)			Credit	Factor	Credit
				Ra	nge	Used
A. Emergency Power				0.	98	0.98
B. Cooling				0.97	- 0.99	0.99
C. Explosion Control				0.84	- 0.98	0.84
D. Emergency Shutdown				0.96	0.96 - 0.99	
E. Computer Control				0.93	- 0.99	0.99
F. Inert Gas				0.94	- 0.96	0.94
G. Operating Instructions/Proced	lures			0.91	- 0.99	0.94
H. Reactive Chemical Review				0.91	- 0.98	0.91
I. Other Process Hazards Analys	is			0.91	- 0.98	1.00
Loss Control Credit Factor (C	1)					0.63
2. Material Isolation Credit	Factor (C2)			Credit	Factor	Credit
				Ra	nge	Used
A. Remote Control Valves				0.96	- 0.98	0.98
B. Dump/Blowdown				0.96	- 0.98	1.00
C. Drainage				0.91	- 0.97	1.00
D. Interlock				0	.98	1.00
Material Isolation Credit Facto	or (C2)					0.98
3. Fire Protection Credit Fa	ctor (C3)			Credit	Factor	Credit

Appendix 10.2 Less Control Credit Factor of Dryer

CPD 3324

	Range	Used
A. Leak Detection	0.94 - 0.98	0.98
B. Structural Steel	0.95 - 0.98	0.98
C. Fire Water Supply	0.94 - 0.97	0.97
D. Special Systems	0.91	0.91
E. Sprinkler Systems	0.74 - 0.97	0.88
F.Water Curtains	0.97 - 0.98	0.97
G. Foam	0.92 - 0.97	1.00
H. Hand Extinguishers/Monitors	0.93 - 0.98	0.98
I. Cable Protection	0.94 - 0.98	0.98
Loss Control Credit Factor (C3)		0.69
Loss Control Credit Factor (C1 x C2 x C3)		0.43

Area/Country:	Division:		Location	Date	
Netherlands	-		-	16-10-2005	
Site	te Manufacturing Uni		Process Unit		
-	L-Phenylalanine Pr	L-Phenylalanine Production		Pneumatic Dryers	
Water, Air,L-Phenylal	anine				
State of Operation		Basic	Materials for Mate	rial Factor	
State of Operation Drying the L-Phenylal	anine crystal products	Basic L-Pho	: Materials for Mate	erial Factor	

Appendix 10.3 Process Unit Risk Analysis of Dryer

1. Fire & Explosion Index (F&EI)	23	[-]
2. Radius of Exposure	6	[m]
3. Area of Exposure	111	[m ²]
4. Value of Exposure	4.00	M€
5. Damage Factor	0.10	[-]
6. Base Maximum Probable Property Damage	0.40	M€
7. Loss Control Credit Factor	0.43	[-]
8. Actual Maximum Probable Property Damage	0.17	M€
9. Maximum Probable Days Outage	9	days
10. Business Interruption	0.46	M€

Fire & Exp	olosion Index						
Area/Country:		Division:		Location	n	Date	
Netherlands		-		-		16-10-2	005
Site	Manufacturing	Unit		Process	Unit		
-	L-Phenylalanine	Production		Vacuum	evaporate	٥r	
Materials in Pr	ocess Unit						
Water (93.4%),I	-Phenylalanine (4.44	%),Glucose (16%	6), Acetate (0.	7%)			
State of Operat	ion		Basic M	aterials f	or Mater	ial Factor	
Concentration se	olutions by vacuum		L-Phe	Nf = 1	Nr = 0	Nh = 1	MF=4
evaporation			Glucose	Nf = 0	Nr = 0	Nh = 0	MF=1
			Acetate	Nf = 2	Nr = 0	Nh = 3	MF=10
			H2O	Nf = 0	Nr = 0	Nh = 0	MF=1
Material Facto	r						1.20
1. General Pro	ocess Hazards				Penal	ty Factor	Penalty
104 - 122 - 12					R	ange	Used
Base Factor					1	.00	1.00
A. Exothermic C	Chemical Reactions				0.30) - 1.25	0.00
B. Endothermic	Processes				0.20) - 0.40	0.20
C. Material Han	dling and Transfer				0.25	5 - 1.05	0.00
D. Enclosed or I	ndoor Process Units				0.25	5 - 0.90	0.30
E. Access					0.20) - 0.35	0.00
F. Drainage and	Spill Control				0.25	5 - 0.50	0.00
General Proces	s Hazards Factor (F	1)					1.50
2. Special Pro	cess Hazards				Penalt	y Factor	Penalty
					R	ange	Used
Base Factor					1	.00	1.00
A. Toxic Materi	al(s)				0.20) - 0.80	0.30
B. Sub-Atmosfe	ric Pressure (< 500 m	ım Hg)			(0.50	0.50
C. Operation In	or Near Flammable R	lange					
	1. Tank Farms Stora	ige Flammable I	Liquids		(0.50	0.00
	2. Process Upset or	Purge Failure			(0.30	0.00
	3. Always in Flamm	hable Range			(0.80	0.80
D. Dust Explosi	on			introviti	0.25	5 - 2.00	0.00
E. Pressure	Operating Pressu	ire:	61	l kPa			15-00
	Relief Setting:			kPa			0.00
F. Low Tempera	iture		10.0		0.20	- 0.30	0.00
G. Quantity of F	lammable Material:		19	9kg			
	Assumed		Hc = 11110)kcal/kg			
	1. Liquids or Gases	in Process					0.10
	2. Liquids or Gases	in Storage					0.00
	3. Combustible Soli	ds in Storage, D	ust in Process				0.00
H. Corrosion and	d Erosion				0.10	- 0.75	0.20
I. Leakage - Joir	its and Packing				0.10	- 1.50	0.10
J. Use of Fired I	quipment					2 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	0.00
K. Hot Oil Heat	Exchange System				0.15	- 1.15	0.00

Appendix 10.4 Dow F&EI Study of Vacuum Evaporator

CPD 3324

L. Rotating Equipment	0.50	0.30
Special Process Hazards Factor (F2)		3.30
Process Units Hazards Factor (F1 x F2) = F3		4.95
Fire and Explosion Index (F3 x MF = F&EI)		6

Loss Control Ci	redit Factors					
Area/Country:	Division:		Locatio	n	Date	
Netherlands	-		-		16-10-2	2005
Site	Manufacturing	g Unit	Process	Unit		
	L-Phenylalanin	e Production	Vacuun	n evaporat	or	
Materials in Process U	Jnit					
Water (93.4%),L-Pheny	lalanine (4.4%),Gluco	ose (16%), Acetate	(0.7%)			
State of Operation		Basic Mate	rials for Ma	terial Fac	tor	
Concentration solutions	by vacuum	L-Phe	Nf = 1	Nr = 0	Nh = 1	MF=4
evaporation		Glucose	Nf = 0	Nr = 0	Nh = 0	MF=1
		Acetate	Nf = 2	Nr = 0	Nh = 3	MF=10
		H2O	Nf = 0	Nr = 0	Nh = 0	MF=1
1. Process Control C	Credit Factor (C1)			Credi	t Factor	Credit
				R	ange	Used
A. Emergency Power				0	0.98	0.98
B. Cooling				0.97	- 0.99	0.98
C. Explosion Control				0.84	- 0.98	0.98
D. Emergency Shutdow	'n			0.96 - 0.99		1.00
E. Computer Control				0.93 - 0.99		0.99
F. Inert Gas				0.94 - 0.96		0.94
G. Operating Instruction	ns/Procedures			0.91 - 0.99		0.99
H. Reactive Chemical Review					0.91 - 0.98	
I. Other Process Hazard	s Analysis			0.91 - 0.98		0.98
Loss Control Credit F	actor (C1)					0.79
2. Material Isolation	Credit Factor (C2))		Credi	t Factor	Credit
				R	ange	Used
A. Remote Control Val	ves			0.96	- 0.98	0.98
B. Dump/Blowdown				0.96 - 0.98		0.98
C. Drainage				0.91 - 0.97		0.97
D. Interlock				0	.98	
Material Isolation Cre	dit Factor (C2)					0.03
3 Fire Protection C	adit Factor (C3)			Cul	. E. d	C I'
5. File Flotection Cl	eun racior (CS)				t Factor	Credit
A Leak Detection				K	ange	Used
B. Structural Steel				0.94	- 0.98	0.97
C. Fire Water Supply					- 0.98	0.87
D. Special Systems				0.94	- 0.97	0.97
E Sprinkler Systems				0	.91	0.91
E. Sprinkler Systems				0.74	- 0.97	0.90
G. Foom				0.97	- 0.98	0.97
U. Hand Extinguishers/	Monitors			0.92	- 0.97	0.95
L Cable Destastion	womons			0.93	- 0.98	0.98
1. Cable Protection				0.94	- 0.98	0.98

Appendix 10.5 Less Control Credit Factor of Vacuum Evaporator

Loss Control Credit Factor (C3)	0.59
Loss Control Credit Factor (C1 x C2 x C3)	0.44

Appendix 10.6 Process Unit Risk Analysis of Vacuum Evaporator

Process Unit R	isk Analysis							
Area/Country: Netherlands	Division:		Locatio	n	Date 16-10-2	2005		
Site -	Manufacturing Unit L-Phenylalanine Produc	Ianufacturing Unit -Phenylalanine Production			Process Unit Vacuum evaporator			
Materials in Process Water (93.4%),L-Phe	Unit nylalanine (4.4%),Glucose (16%	6), Acetate (0.7	%)					
State of Operation		Basic I	Materials	for Mater	ial Factor	r		
Concentration solution	ns by vacuum	L-Phe	Nf = 1	Nr = 0	Nh = 1	MF=4		
evaporation	u decesióne o la conserva en en en subserva	Glucos	eNf = 0	Nr = 0	Nh = 0	MF=1		
-		Acetate	e Nf = 2	Nr = 0	Nh = 3	MF=10		
		H2O	Nf = 0	Nr = 0	Nh = 0	MF=1		
1. Fire & Explosion Ir	ndex (F&EI)				6	[-]		
2. Radius of Exposure					2	[m]		
3. Area of Exposure					7	[m ²]		
4. Value of Exposure					4.00	M€		
5. Damage Factor					0.08	[-]		
6. Base Maximum Pro	bable Property Damage				0.32	M€		
7. Loss Control Credit	t Factor				0.44	[-]		
8. Actual Maximum P	Probable Property Damage				0.14	M€		
9. Maximum Probable	e Days Outage				8	days		
10. Business Interrupt	ion				0.41	M€		

Guide Word	Deviation	Possible Causes	Consequences	Action required
No	No flow	 (1) Line fracture, or failure for ammonia transport (2) Biomass recycle line 116 fracture 	Moderate hazards (Irritation of eyes, lungs, skin) Pollute environment	 (a) Institute regular patrolling and inspection of transfer line (b) First aid equipments are needed Covered by (a)
		(3) Error in condenser E102	Not enough evaporation, pipes or joints may fracture by too much water increase in evaporator	Covered by (a), (c) Install pressure sensor or level sensor in evaporator, or install liquid overflow.
More	More flow	 (4) Error in feeding 101, 103, 105, controller, Error in 133 recycle to fermentor 	Overflow of Reactor R101	(d) Install level control in R-101, install liquid overflow tank.
		(5) Failure of Compressor K-101	Glucose, acetate, tyrosine, L-Phe, biomass health hazard	(e) Install filters or absorbents at the exit of the off gas.
Less	Less flow	(6) Error in heat exchanger of V101	Covered by (3)	(f) Temperature sensor in evaporator
		(7) Compressor K-101 failure	Not enough oxygen pumped in, acetate will be produced	(g) Use of flow controllers
		(8) Cake of filter is too thick, or filter is clogged	Pipes fracture, or liquid may leak from the plate and flames \$102	(h) Install pressure drop sensor in the filter. Change filter or change filter cloth
	Less pressure	 (9) Removal of gas or vapor by withdrawing with a blower. Fan or jet. 	Vacuum collapse,	(i) relief valves and instruments(j) Designing the vessel for full vacuum conditions
		(10) Siphon of liquids	Vacuum collapse.	covered by (i)
Reverse	Reverse Flow	(11)Compressor K101 failure	Fall in line pressure, broth coming into the gas pipe	(k) Fit non-return valve in stream 110
As well as	Sparks Present	(12)Leakage in dryer	Possible dust explosion	(1) Locate far from a possible ignition source

Appendix 10.7 HAZOP study

Appendix 11 ECONOMY

Appendix 11.1 Economic Calculations

Table A.11.1: Calculation	of Purchased Equipment Costs	(PCE)
Equipment	Total Costs (k€)	Unit cost (k€)
Fermentor	404.5	
R101		404.5
Contrifugo	213.0	
S101	213.0	213.0
5101		213.0
Evaporator	260.6	
V101		260.6
Crystallizer	100.0	
V102		100.0
Diato frama filtar	67.0	
s102*2	07.0	67.0
5102-2		07.0
Dryer	108.7	
D101		108.7
C 1	005 5	227.7
Condensor	231.1	237.7
EI01		
E102		
Storage tank	34.4	
T101		24.7
T102		8.0
T103		1.7
T104		
Pumps	55.9	
P101*2	550	2.1
P102*2		2.1
P103*2		2.1
P104*2		7.7
P105*2		7.4
P106*2		7.1
P107*2		5.8
P108*2		5.8
P109*2		5.7
P110*2		6.0
P111*2		4.2
Compressor	148.7	
K101*2		74.3
K102*2		74.3
Total PCE	1630.5	

Appendix -136 -

(1) The price of the fermentor is determined according to the website: <u>http://www.matche.com/EquipCost/Reactor.htm</u>

(2) The price of the centrifuge: the selected equipment is a nozzle disk centrifuge with continuous discharge of concentrated slurry. The cost of a stainless steel centrifuge is, according to table 18-152 from the Perry handbook, around 260000 US\$. This price includes the drive motor. The minimum cost of installation is around 5-10% of the equipment price and 5-10%/yr of maintenance.

(3) The price of the evaporator, crystallizer, storage tank and condenser are estimated according to Coulson and Richardson's volume 6 chapter 6 and the website: <u>http://www.matche.com</u>.

(4) The price of the dryer is determined according to Perry handbook

(5) The price of the pumps has been calculated based with the help from <u>http://www.mhhe.com/engcs/chemical/peters/data/ce.html</u>

(6) The price of the compressor: Because of the less power requirements of an isothermal compressor are selected, the cooling in the stages of the compression is not taken in consideration. For the calculation of the compressor cost table 6.2 pag258 of Coulson and Richardson's is used. The selected type is a centrifugal compressor and the parameter for the cost evaluation is the power required

All the prices searched at certain year have been converted into that at year 2005 by the use of index.

Item	Lang factor	Costs (k€)
Major equipment, total purchase cost (PCE)		1631
Installation	0.2	326
Process Piping	0.3	489
Instrumentation	0.2	326
Electrical	0.1	163
Buildings, process	0.1	163
Insulation	0.01	16
yard improvement	0.05	82
Auxilliary facilities	0.2	326
Total plant direct costs (TPDC)		1891
Design and Engineering	0.2	378
Construction	0.3	567
Total plant indirect cots (TPIC)		946
Total plant costs (TPC=TPDC+TPIC)		2837
Contractor's fee (Con1)	0.03	85
Contingency (Con2)	0.07	199
Direct fixed capital (DFC=TPC+Con1+Con2)		3121
Working Capital	15% of fixed capital	468
Total investment Costs (=DFC+Working Capita	al)	3589

Table A11.2 Calculation of Total Investment Costs

Item	Amount (year)	Unit	Price/Unit	Costs (year)
			€	k€
Raw materials				
Glucose ¹	7426.7	ton	245.8	1825.6
Tyrosine ²	67.5	ton	16388.1	1105.6
Ammonia water ³	136.0	ton	180.3	24.5
Demineralized water ⁴	3895306.1	ton	0.015	57.5
Total raw materials				3013.2
Consumables				
Inoculation ⁵	22.0	batch	138.3	3.0
Total consumables				3.0
Utilities				
Electricity ⁶	7996800.3	MJ	0.022	176.9
Heating ⁷	282130.9	ton	11.7	3305.9
Cooling ⁸	8395629.7	ton	0.010	82.6
Total utilities				3565.3
Waste				
COD process water ⁹	507.8	ton	300	152.3
Total waste			į.	152.3
Miscellaneous operating materials				15.6
Shipping and packaging				-
Total variable costs				6749.5

Table A11.3 Variable Operating costs

Shipping and packaging has been set to be zero.

- Price of glucose solution of 70% w/v is determined according to Bio separations Science and Engineering, roger G. Harrison
- Price of tyrosine is determined according to Metabolic Engineering for Microbial Production of Aromatic Amino Acids and Derived Compounds
- 3. Price of ammonia is determined according to Bio separations Science and Engineering, roger G. Harrison
- Price of demineralised water is determined according to Table 6.5 in Coulson and richardson's Volume 6, page 263
- 5. Price of inoculation is calculated based on the calculated amount of glucose, tyrosine and water.
- 6. Price of electricity is determined according to Table 6.5 in Coulson and richardson's Volume 6, page 263
- Price of the heating steam is determined according to Table 6.5 in Coulson and richardson's Volume 6, page 263
- Price of cooling water is determined according to Table 6.5 in Coulson and richardson's Volume 6, page 263
- Price of ton COD per ton is selected with the help of Prof. Dr.ir. M.van Loosdrecht, TU Delft

CPD 3324

		Costs	Demok
		per year	Remarks
		(k€)	
Variable costs			
Raw materials		3013.2	
Consumables		3.0	
Miscellaneous materials		15.6	10% of maintenance
Utilities		3565.3	
Waste		152.3	
Shipping and packaging		0.0	usually negligible
	Sub-total A	6749.5	
Fixed costs			
Maintenance		156.0	5% of the fixed capital
Operating labour		200.0	from manning estimates
Laboratary costs		40.0	20% of operating labour
Supervision		40.0	20% of operating labour
Plant overheads		100.0	50% of operating labour
Capital charges		94.6	10% of the fixed capital
Insurance		31.2	1% of the fixed capital
Local taxes		62.4	2% of the fixed capital
Royalties		31.2	1% of the fixed capital
	Sub-total B	755.4	
	Direct production costs	7504.6	9A+B
Other Sales expenses General overheads Research and development			Not applicable
Total production costs			
Annual (k€/a)		7504.9	A+B+C
Per ton Product (€/kg)		7.5	Annual production costs/annual production rate

Table A11.4 Summary of production costs

Appendix 11.2 Economic Criteria

Calculation of cumulative cash flow is shown in Table A11.5. Based on these values cash flow diagram, which is shown in Figure A11.1, shows the forecast cumulative net cash flow over the life of a project. The cash flows are based on the best estimates of investment, operating costs, sales volume and sales price, which can be made for the project. Average interest rate of 5% is used to calculate the cumulative cash flow over the life of the project.

	Years Based					
Year	on Year	Net Cash Flow		Net Cash Flow	Investment	Cumulative cash flow
	Production Star	t NFWn	1/(1+r)^n	NPWn		projected to NPW
(End of year)	(End of Year)	(k€)		(k€)	(k€)	(M€)
1	-1	¥.		<u>.</u>	-378.0	-0.4
2	0	-	-	-	-2740.5	-3.1
3	1	689	0.8638	596	-467.8	-3.0
4	2	689	0.8227	567		-2.4
5	3	689	0.7835	540	÷	-1.9
6	4	689	0.7462	514	-	-1.4
7	5	689	0.7107	490	-	-0.9
8	6	689	0.6768	467	-	-0.4
9	7	689	0.6446	444	-	0.0
10	8	689	0.6139	423	-	0.5
11	9	689	0.5847	403	-	0.9
12	10	689	0.5568	384	-	1.2
13	11	689	0.5303	366	-	1.6
14	12	689	0.5051	348	÷	2.0
15	13	689	0.4810	332	-	2.3
16	14	689	0.4581	316	-	2.6
17	15	689	0.4363	301	-	2.9

Table A11.5 Calculation of cumulative cash flow

CPD 3324



FigureA11.1 Cumulative cash-flow diagram

A-B: The investment required to design the plant

B-C: The heavy flow of capital to build the plant, and provide funds for start-up.

C-D: The cash flow turns up at C due to the income from sales. The net cash flow is now positive but the cumulative amount still negative until the investment is paid off, at point

D: Break-even point

D-E: Cumulative net cash flow becomes positive in this region. The project is earning a return on the investment.

Calculation of DCFRR: Final interest rate of 18.4% has been determined which made the cumulative cash flow at the end of the year of the plant life to be zero.

CPD 3324

Table A116	Coloulation of DOCDD
Table All.0	Calculation of DCFRR

		Net Cash		Net Cash		Cumulative
Year	Years Related to	Flow		Flow	Investment	cash flow
	Production Start	NFWn	1/(1+r')^n	NPWn		projected to NPW
(End of year)	(End of Year)	(k€)		(k€)	(k€)	(M€)
1	-1	-	-	-	-378.0	-0.4
2	0	-	-	-	-2740.5	-3.1
3	1	689	0.7004	483	-467.8	-3.1
4	2	689	0.6220	429		-2.7
5	3	689	0.5523	381	-	-2.3
6	4	689	0.4905	338	-	-2.0
7	5	689	0.4356	300	-	-1.7
8	6	689	0.3868	267	-	-1.4
9	7	689	0.3435	237	-	-1.2
10	8	689	0.3051	210	-	-0.9
11	9	689	0.2709	187	-	-0.8
12	10	689	0.2406	166	-	-0.6
13	11	689	0.2137	147	-	-0.4
14	12	689	0.1898	131	-	-0.3
15	13	689	0.1685	116	÷	-0.2
16	14	689	0.1497	103	-	-0.1
17	15	689	0.1329	92	1 	0.0



Figure A11.2 Cumulative cash-flow diagram for the calculation of DCFRR

APPENDIX 12 ALTERNATIVE PROCESSES

Appendix 12.1 Microfiltration

Micro filtration for biomass circulation

Cross flow hollow fiber cartridges are chosen as the cell separation methods in this process. Centrifugation may be used for such separations; however, additional filtration steps may still be needed before subsequent process

According to: Clarification of Pichia pastoris using cross flow micro filtration, GE healthcare. Membrane resistance (R_m) of 0.2 µm filter can be estimated as follows:

$$\begin{split} \Delta P_{tmp1} &:= 2.5 \text{psi} & \text{Trans membrane pressure.} \\ \Delta P_{1} &:= \Delta P_{tmp1} + 1 \cdot 10^5 \text{Pa} & \text{psi is stand for psig here} \\ \Delta P_{tmp2} &:= 10 \text{psi} & \\ \Delta P_{2} &:= \Delta P_{tmp2} + 1 \cdot 10^5 \text{Pa} & \\ \text{Water flux:} & \\ J_{w1} &:= \Delta P_{tmp1} \cdot 70 \frac{L}{m^2 \text{hr} \cdot \text{psi}} \\ J_{w2} &:= \Delta P_{tmp2} \cdot 55 \frac{L}{m^2 \text{hr} \cdot \text{psi}} \\ \mu_{w} &:= 0.89370.01 \text{poise} & \text{Viscosity of water at } 25^{\circ}\text{C} \\ \text{R}_{m1} &:= \frac{\Delta P1}{J_{w1} \cdot \mu_{w}} \\ \text{R}_{m1} &:= \frac{\Delta P1}{J_{w1} \cdot \mu_{w}} \end{split}$$

Assume the average value of Rm1 and R_m is the resistance of the 0.2 μ m membrane, therefore:

$$R_{m} := \frac{(R_{m1} + R_{m2})}{2} \qquad \qquad R_{m} = 1.968 \times 10^{12} \,\text{m}^{-1} \,\text{m}^{-1}$$

CFP-2-E-154M is chosen, because it is the maximum size in the hollow fiber cartridges for membrane separation. Pore size: 0.2µm

$$d_f := 1mm$$
 Fiber ID: 1 mm

Appendix -146 -
Delft University of Technology, TNW/BT

CPD 3324

$L_{f} := 110 cm$	Nominal flow path length
$Am := 19m^2$	Area of one fiber, [m ²]
$\phi mE := 5.223310^4 \frac{\text{kg}}{\text{hr}}$	Required permeate mass flow rate
$\rho_1 := 1000 \frac{\text{kg}}{1}$	The density of the broth is assumed the
m ³	same as water
$\phi_{\text{per_total}} := \frac{\phi mE}{\rho_1}$	

Assume 10 cartridges are used

n := 10

 $A_{m_need} := n \cdot Am$

 $J_{per} := \frac{\oint per_total}{n \cdot Am}$

Total area of the cartridges Permeate flux through the micro filter

$$J_{per} = 274.911 \frac{L}{m^2 hr}$$

Four nominal feed stream flow rates (liters/minute) are shown below:

 $\phi_{\text{feed1}} \coloneqq 70 \frac{L}{\text{min}}$ feed stream flow rate, shear rate ~ 2,000 sec^-1 $\phi_{\text{feed2}} \coloneqq 140 \frac{L}{\text{min}}$ feed stream flow rate, shear rate ~ 4,000 sec^-1 $\phi_{\text{feed3}} \coloneqq 280 \frac{L}{\text{min}}$ feed stream flow rate, shear rate ~ 8,000 sec^-1 $\phi_{\text{feed4}} \coloneqq 560 \frac{L}{\text{min}}$ feed stream flow rate, shear rate ~ 16,000 sec^-1

Estimate residence time in the filter

$$A_{f} := \pi \cdot d_{f} L_{f}$$
Area of one fiber, $[m^{2}]$ $n_{f} := \frac{Am}{A_{f}}$ Number of fiber in one cartridge $V_{f} := \pi \cdot \int \frac{d_{f}}{2} \int^{2} \cdot L_{i}$ Volume of one fiber $[m^{3}]$ $V := V_{f} n_{f}$ Total hollow fiber volume in one

Appendix -147 -

Delft University of Technology, TNW/BT

CPD 3324

 $\tau_{3} := \frac{V}{\phi_{\text{feed3}}}$ $C_{o2_\text{fermentor}} := 0.103 \frac{\text{mol}}{\text{m}^{3}}$ $OUR := 130 \frac{\text{mol}}{\text{m}^{3} \cdot \text{hr}}$ $C_{o2_\text{consumed}} := OUR \cdot \tau$ $C_{o2_\text{left}} := C_{o2_\text{fermentor}} - C_{o2_\text{consumed}}$ Oxy

 $C_{o2_left} = 0.066 \text{molm}^{-3}$

cartridge $[m^3]$ Residence time if Φ feed3 is used

Dissolved oxygen in the fermentor

Oxygen uptake rate

Oxygen consumed in the fiber

Dissolve oxygen concentration in the exit of the cartridge

In order to prevent oxygen limitation during the filtration (acetate will be produced in oxygen limitation), residence time should be as shorter as possible. However the higher shear rate due to this higher flow rate may have bad effects on the cells. So flow rate 2 and 3 may be the better choice in our case.

Assume the biomass concentration in the outflow is 50 gm/L

$C_{rent} = 50 \frac{gm}{m}$	Biomass concentration in the exit of the
L L	cartridge
$C_{\text{feed}_x} := 30 \frac{\text{gm}}{\text{L}}$	Biomass concentration in the inflow
$\phi_{\text{feed}} := \phi_{\text{feed}3}$	Volume flow rate of the inflow
$\phi_{\text{per}} := \frac{\phi_{\text{per_total}}}{n}$	Permeate flow rate in one cartridge
$C_{rent_x} (\phi_{feed} - \phi_{per}) = \phi_{feed} C_{feed_x}$	
3 120 592 ^m	Total incoming flow rate if reach the
$\varphi \text{ feed} \cdot n = 150.582$	required permeate rate
$\frac{\Phi_{\text{per}}}{\Phi_{\text{per}}} = 0.4$	

\$ feed

Delft University of Technology, TNW/BT

Viscosity of permeate, use viscosity of

40oC water, assume this is the same

viscosity of the 37oC broth permeate

Specific cake resistance. α has a large

Mass cake per unit area. Assume

and the density is as pure water.

Tran membrane pressure

value (10^12~10^15). A middle value is

thickness of the deposited layer is 10µm,

Resistance of deposited layers [m^-1]

 $\mu_{per} := 0.6530.0 \text{ lpoise}$

 $\alpha := 10^{13} \frac{\mathrm{m}}{\mathrm{kg}}$

 $w := 10 \cdot 10^{-6} \cdot 1000 \frac{\text{kg}}{\text{m}^2}$

 $R_c := \alpha \cdot w$

According to Darcy's law, flow through porous media

 $\Delta P := \mu_{per} \cdot (R_c + R_m) \cdot J_{per}$

 $\Delta P = 1.018 atm$

Maximum transmembrane pressure in ProCell ultra filtration cartridge: 4.4 bar

chosen.

Capital cost estimate micro filters

Roger G.Harrison. Bioseparations and science and engineering

Purchase cost of micro filtration hardware. (1998 price)

Each cartridge house:

Cost $h := 25000$	€
$Cost_{h_total} := Cost_{h} \cdot n \cdot 2$	Two times more cartridges are needed for
	cleaning and changing in the continuous
	process
$Cost_{h_total} = 5 \times 10^5$	€ (1998 price)
Cost $h_{total_{2005}} = 5.969 \times 10^{5}$	€ (2005)

CPD 3324

Appendix 12.2. Hydro-Cyclone Rotary Drum Filter

In order to evaluate the alternative of the use of a Hydrocyclone to concentrate the L-Phenylalanine crystals we proceed as follows:

Using the Nomogram in Coulson and Richardson's page 421 we assume a Diameter of the particle for which the cyclone is 50% efficient

$\rho \operatorname{cr} := 1290 \frac{\mathrm{kg}}{\mathrm{m}^3}$	
$\rho 1 := 1000 \frac{\text{kg}}{\text{m}^3}$	
$d_{50} := 25 \times 10^{-6} \text{m}$	
$\rho \operatorname{cr} - \rho l = 0.29 \frac{\operatorname{gm}}{\operatorname{cm}^3}$	Density difference between the solid and the liquid
$\phi mv := 28.2 \frac{m^3}{hr}$	
$\phi mv = 470 \frac{L}{min}$	Volume flow
$\mu := 0.893710^{-3} \cdot \frac{N \cdot s}{m^2}$	Water viscosity

 $D_h := 25 \text{ cm}$ Diameter of the hydrocyclone calculated using the nomogram

The liquid leaving the hydrocyclone is assumed to contain 18-20% solids

Mass balance around the hydrocyclone: $\phi mc := 135 \frac{kg}{hr}$ $X_{in} := \frac{\phi mc}{\phi mv \cdot \rho l}$

 $X_{in} = 0.479\%$ Inlet fraction of crystals in the feed of the hydro-cyclone

Appendix -150 -

$$\begin{split} & \phi m := \phi m v \cdot \rho l & X_e := 0 \\ & \phi m = 7.833 \frac{kg}{s} \\ & X_c := 18\% & Fraction of crystals leaving the hydro-cyclone \\ & \phi 2 := 2 \cdot \frac{kg}{hr} & \phi w := 3 \cdot \frac{kg}{hr} \\ & Given \\ & \phi m = \phi w + \phi 2 \\ & \phi m X_{in} = \phi w \cdot X_e + \phi 2 \cdot X_c \\ & = \int \frac{\phi w}{\phi 2} \int \frac{1}{2} := Find^{-1} \frac{\phi w}{\phi 2} \int \frac{1}{2} \\ & = \int \frac{1}{2} \cdot \frac{745 \times 10^4}{750} \frac{1}{2} \frac{kg}{hr} \end{split}$$

Rotary drum filter:

Using a rotary drum with the following characteristics:

The resistance of the filter is neglected compared to the resistance of the cake The pressure drop is constant

ıbmerged
e cake

Appendix -151 -

CPD 3324

Delft University of Technology, TNW/BT

$$\rho \operatorname{cr} := 1.29 \, 10^3 \cdot \frac{\text{kg}}{\text{m}^3}$$
$$\rho 1 := 1000 \frac{\text{kg}}{\text{m}^3}$$

$$\rho s2 := \left[\frac{\phi mc}{\phi 2} \cdot \rho cr + \frac{\phi 2 - \phi mc}{\phi 2} \rho l\right]$$

 $\rho s2 = 1.052 \times 10^3 \frac{\text{kg}}{\text{m}^3}$ Mass flow from the fermentor to the filter

The viscosity of the slurry will be assumed to be equal to water

$$\mu := \left(0.893710^{-3}\right) \cdot Pa \cdot s \qquad Pa \cdot s$$

The volume flow of the stream is:

$$\varphi v_f 2 := \frac{\varphi 2}{\rho s 2}$$
$$\varphi v_f 2 = 0.713 \frac{m^3}{hr}$$

In order to fulfill the requirement of 200-500 L/m2*hr we divide the stream in to n flows

n := 1

$$\phi m_f i := \frac{\phi 2}{n}$$

$$\phi m_f i = 750 \frac{kg}{hr}$$

$$\phi v_f i := \frac{\phi m_f i}{\rho s2}$$

$$\phi v_f i = 712.792 \frac{L}{hr}$$

Appendix -152 -

To calculate the concentration of crystals in the slurry we proceed:

$$f_{Phe_s} := \frac{\phi mc}{\phi m_f i}$$

$$f_{Phe_s} = 18\%$$
Mass Fraction of the crystals in the slurry
$$r := \frac{\phi mc_w}{\phi mc}$$
Ratio between the wet cake and the dry cake

r = 1.667

To calcutate the area needed to filtrate φv_f2 of slurry:

s := 0 Compressibility constant

$$\alpha 1 := 1 \cdot 10^{11} \cdot \frac{m}{kg}$$
 Empirical constant for the determination of the cake resistance
 $\alpha := \alpha 1 \cdot \frac{\Delta P}{Pa} \int_{-\infty}^{\infty} \frac{\Delta P}{Pa} ds$
 $\alpha = 1 \times 10^{11} \frac{m}{kg}$ Specific cake Resistance

To calculate the flowrate of the filtrate we proceed as follows:

 $Cs := \frac{\varphi_{mc}}{\varphi_{v_{fi}}} \qquad \qquad kg of crystals/m3 of filtrate$

$$Cs = 189.396 \frac{kg}{m^3}$$

$$\phi f := \phi m_f r \frac{f_{Phe_s}}{Cs}$$
Flow of filtrate of filter

$$\phi f = 0.713 \frac{m^3}{hr}$$

Appendix -153 -

Using eq. 14.2-24 Geankoplis:

According to handouts of Bioseparations course the flux is around 200-500 L/m2*h

t := 35·hr

Varying time

 $J1 := 250 \frac{L}{m^2 \cdot hr} \qquad \qquad \varphi f = 712.792 \frac{L}{hr}$ $A := \frac{\phi f}{J1}$ $A = 2.851m^2$ Given $A = \frac{\phi f}{\left[\frac{2 \cdot f_{f}(\Delta P)}{t \cdot \mu \cdot \alpha \cdot Cs}\right]^{0.5}}$ t := Find(t)Total cycle time t = 8.689min $tf := f_f t$ total cycle time $tf := f_f t$ Time for formation of the cake tf = 156.402s $d := \frac{\frac{\varphi mc}{n} \cdot t}{}$ pcr·A d = 5.315mm

