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Vers une chimie durable « sans pétrole » grâce à l'Eco Extraction du Végétal

Petroleum products, ingredients and solvents

Food products and ingredients – Perfumes –

Cosmetic –

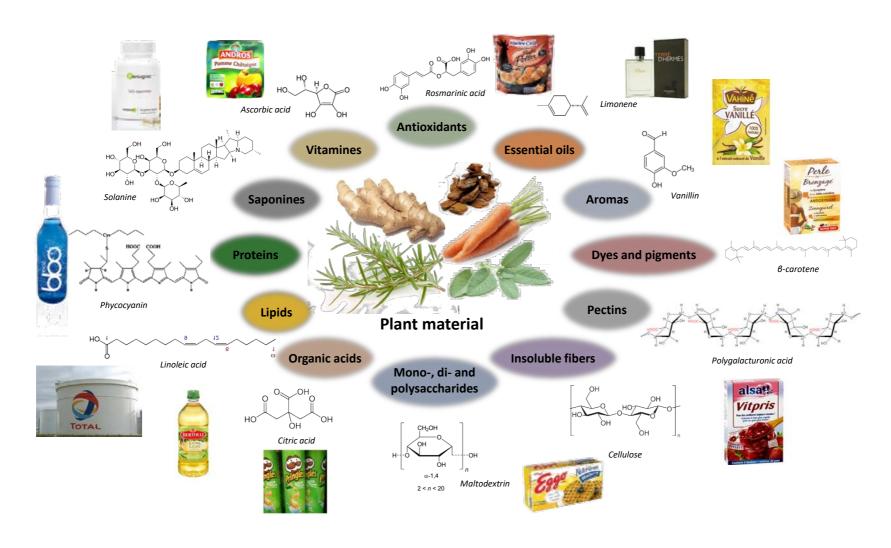
Nutraceutics - Pharmaceutics





Mardi 25 mai 2021

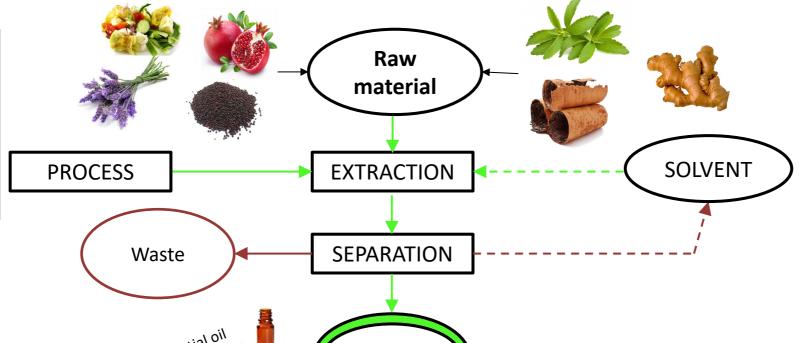
Vers une chimie verte 2.0 - sans pétrole - grâce aux bio-ressources



EXTRACTION: WHAT ELSE?



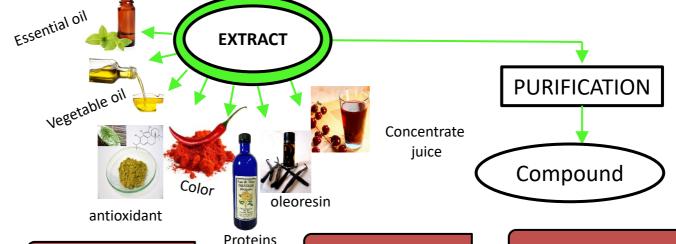
Pressing
Hydrodistillation
Maceration
Decoction
Percolation
Leaching
Infusion
Digestion



Water Ethanol Acetone Hexane Dichloromethane

Food Ingredients and Products

Bio Fuels



Synthons

Nutraceutics

Cosmetics

Pharmaceutics

Extraction in Food, Pharma and Cosmetic Industry Problems Analysis

Processing time: hours or days

Energy cost

Processing by batch

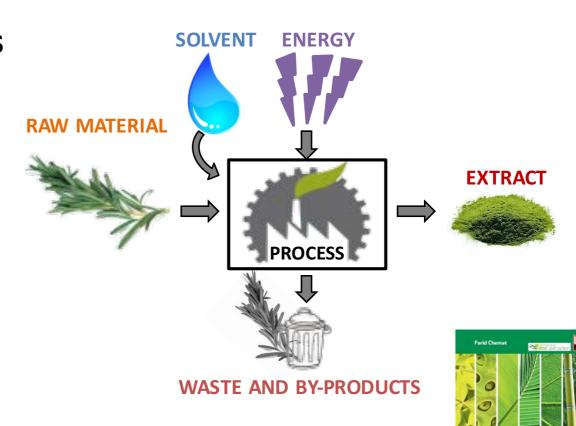
Problems of degradation

Reduction of water used

Use of « biobased » solvents

Reduction of waste: solid and liquid

Need for Innovation



DUVÉGÉTAL



Int. J. Mol. Sci. 2012, 13, 8615-8627; doi:10.3390/ijms13078615

International Journal of
Molecular Sciences
ISSN 1422-0067
www.mdpi.com/journal/ijms

Review

Green Extraction of Natural Products: Concept and Principles

Farid Chemat 1,*, Maryline Abert Vian 1 and Giancarlo Cravotto 2

Green Chemistry



TUTORIAL REVIEW

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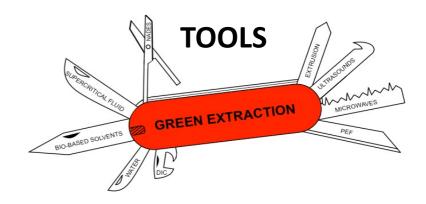
Check for updates

Cite this: Green Chem., 2020, 22, 2325

A review of sustainable and intensified techniques for extraction of food and natural products

Farid Chemat, ¹ * Maryline Abert Vian, ^a Anne-Sylvie Fabiano-Tixier, ^a Marinela Nutrizio, ^b Anet Režek Jambrak, ^b Paulo E. S. Munekata, ^c Jose M. Lorenzo, ^b * Francisco J. Barba, ^d Arianna Binello ^e and Giancarlo Cravotto ^e





Alternative Solvents

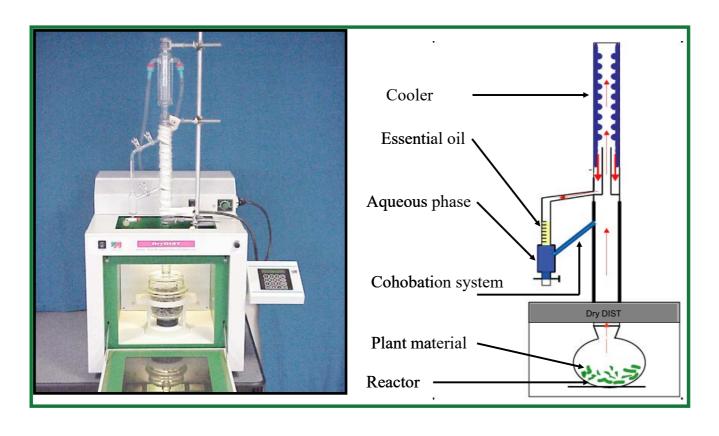
- Solvent Free
- Water (normal, subcritical, emulsions)
- CO₂, HFC, other gaz
- Vegetable oils
- Terpenes (limonene..)
- Byproducts (glycérol...)
- lonic liquids

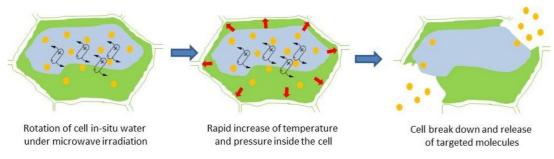
Innovative techniques

- Turbo-extraction
- Ultrasound assisted extraction (UAE)
- Accelerated solvent extraction (ASE)
- Microwave assisted extraction (MAE)
- Pulse electric field (PEF)
- Instantaneous decompression (DIC)
- Extrusion, induction...

MW-EXTRACTION A Mature Technology

Dry Dist: microwave dry Distillation Patents EP et USP 2004 by Chemat & Visinoni





Dry Dist: microwave dry Distillation

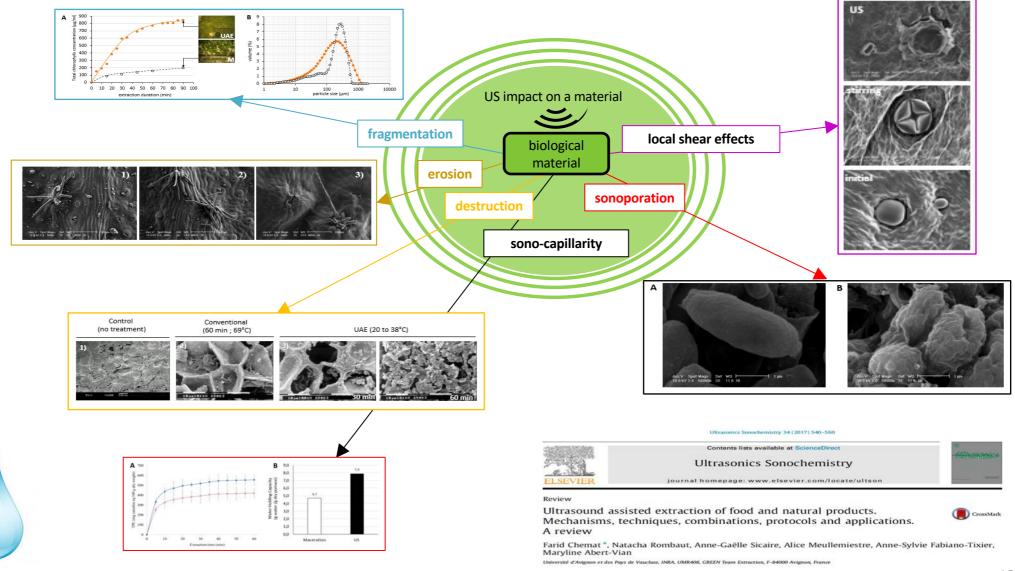






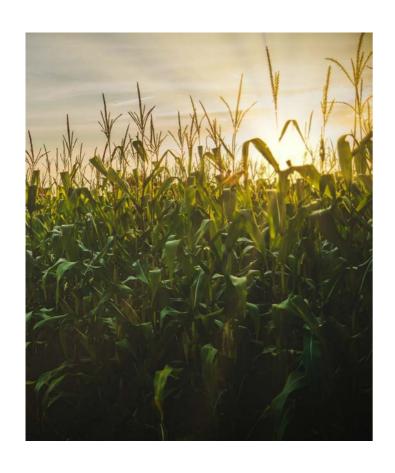
SONO-EXTRACTION Water as Solvent

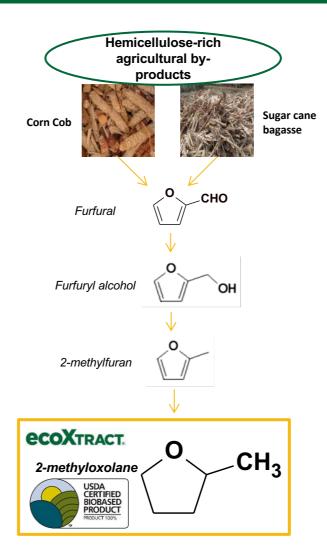
Towards understanding ultrasound impacts on vegetal tissues



Bio- based Solvents Towards « hexane – free »

EcoXtract® is derived from hemicellulose, found in many agricultural byproducts, in large quantities and does not compete with food supply









A safe solution for consumers, for workers and for the environment

Safe for consumers

- > Toxicological profile compatible with the use for food and feed
- No CMR effects, no endocrine disruption or neurotoxicity
- > 17x safer than hexane by ingestion (pharma assessment)

2. Safe for workers and operations

- > 60x safer by inhalation compared to hexane
- Unlike hexane, no medical followup is required for workers
- Odor detection allows operations to identify any leaks by nose

3. Safe for the environment

- Harmless eco-toxicological profile across aquatic environment
- Biodegradable substance
- A low carbon footprint : -90% vs. standard petrochemical solvent

Regulatory status in different markets

Pharma

- Already used for more than 10 years in pharma
- Pharma-grade solvent is classified as « low toxicity solvent » (Class 3 list ICH Q3C Guideline) for pharma, same classification as ethanol

Cosmetics

EcoXtract® can be used for the production of organic cosmetic ingredients (COSMOS approval)



Food

- Europe: food approval expected in 2022 (currently under EFSA review). Organic recognition targeted
- Canada: approval expected in 2022
- **US**: approval expected in 2023

Feed

- **Europe**: Authorized in feed
- China: Authorized in feed
- US/Canada: approval expected in 2022



Nouveau Concept Usines Cellulaires

ENTOMOCONVERSION















Nutritional upscaling

Fruit and vegetable wastes are crushed and conditioned to at least 70% moisture.

Insect bioconversion Larvae and frass are the outputs emerging from the bioconversion process.

1 ton of waste F&V substrate



Converted by BSFL 14 to 21 days

Yields 125 kg of fresh BSFL and 250 kg of frass

Waste substrates Bioconversion High-value products Various applications

Ton of F&V waste

Moisture content – 739 Protein – 39 Lipids – 28 Total carbohydrates – 175

*All values in kilograms

Nutrition

Upcycling

40 kg of dry BSFL

Protein – 13 Lipids – 15 Total carbohydrates – 6 Chitin – 1

*All values in kilograms

Industrial applications of lipid, protein, chitin fractions and frass













Insect meal Energy Proteins & lipids Animal nutrition

Vers une chimie durable « sans pétrole » grâce à l'Eco Extraction du Végétal

Education



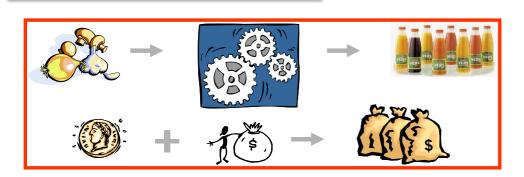




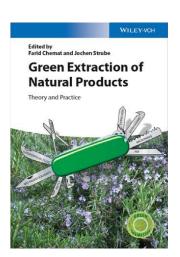








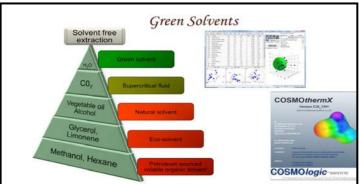
R&D



GREEN Extraction Team – Avignon University

Overcoming technology limitations by creating devices for our research and education









Compressed Fluid as Green Solvents

