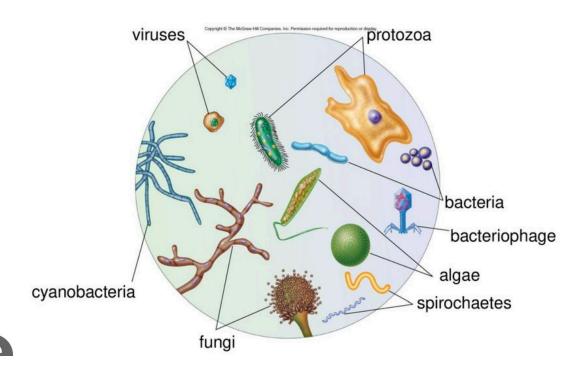
# Microbial Biotech for Feed and Food for the Future



Willy Verstraete

# The microbial world

### Viruses /Bacteria /Yeast /Fungi /Protoza/Algae





- They communicate and connect
- They are very efficient
- They are 99.9999% positive

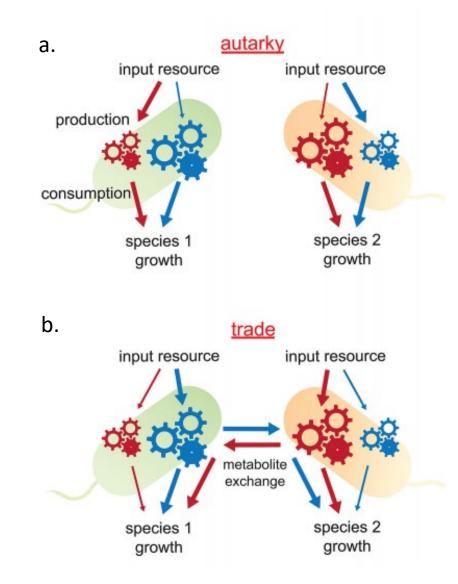
### **Central Feature :**

### THE MARKET ECONOMY is also applicable to THE MICROBIAL WORLD

# Economists studying microbial metabolism (Tasoff *et al*. 2015)

By trading with one another, microbes clearly grow better! Each part of the process is done with <u>more accuracy and</u> <u>efficiency</u> by multiple species compared to a single species.

Sounds evident / ...yet ....



## The choice to make

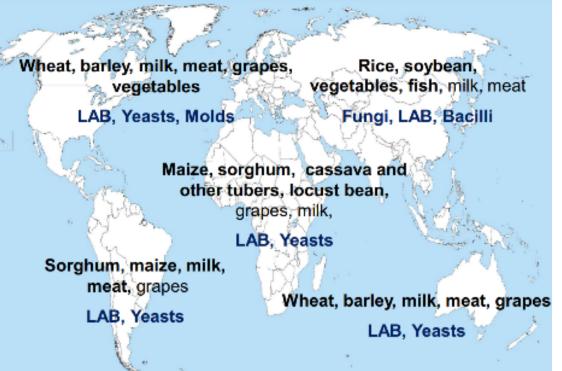
Mixed culture microbiology / spontaneous fermentation /terroir fermentation // "nature's best practice NBP " fermentation

#### Lambiek bier

Lambick is een streekbier uit de Zennevallei in België. Het wordt nu nok echter duor enkele benawerijen buiten deze streek gebrouwen.



"Beer / Wine/ Kombucha/Choucroute / Cheese .... "



### THE MICROBIOME !!

## The choice to make

Conventional industrial fermentation Precision microbiology

Precision fermentation



<u>Malus</u> :

Complex / high Capex Often low in efficiency

<u>Bonus</u>: Certainty –Deterministic

## Warren Belasco 2006 : "Meals to come "



Be very aware of the ongoing duality :

a) <u>Malthus</u> related thinkers / **dystopian mindset** the limits of growth

People are programmed to DISTRUST

b) <u>Marquis de Condorcet</u> related thinkers / **utopian mindset** the techno-cornucopian approach

The sky is the limit : microbial food / synthetic meat ...

## Current mindsets :

Plants <u>directly</u> as food : in case we all become vegetarians we get 10 x more space for 'wild ' plants; they are of value for the health of our ecosystms

We create far too much <u>entropy</u>; we must become much more efficient with our resources ; certainly in our feed and food production



\*THIS BOOK IS A TOUR DE FORCE.\* ADAM GRANT, New York Times bestselling author of Third Age





A DEEP HISTORY, FROM THE STONE AGE TO THE AGE OF ROBOTS

JAMES SUZMAN

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## Current urgent issues

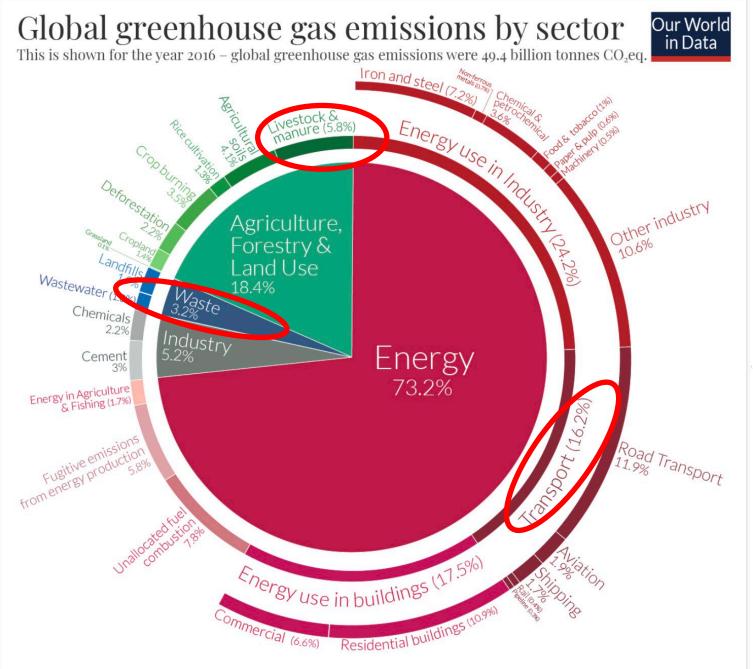
• Energy supply : We must think 'renewable'

Nitrogen = MAJOR player in the global warming
 1 kg reactive N = 2 L fossil fuel by the Haber Bosch process
 4% of all fossil fuel goes to N fertilizers

Timmermans to end EU climate 'contradictions'



- Every person needs some 100 g quality protein per day = 14 g reactive Nitrogen per day
  - = 200 L fossil fuel equivalent per year



OurWorldinData.org – Research and data to make progress against the world's largest problems. Source: Climate Watch, the World Resources Institute (2020). Licensed under CC-BY by the author Hannah Ritchie (2020).

### **GREEN HOUSE GASES**

Energy: 73% of which 16 % transport

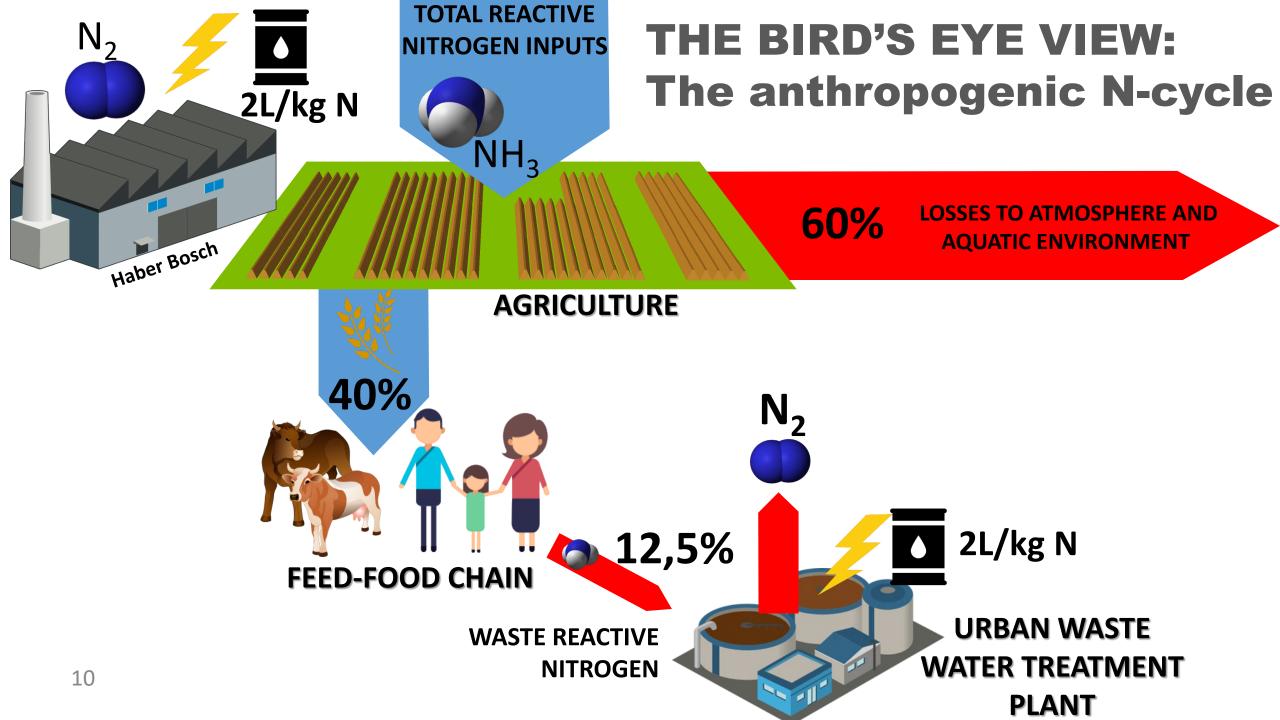
Waste(water) treatment: 3.2 % of which 1% is related to urine N (N20 production)

Agriculture 18% of which 5,8% animal husbandry and manure

NITROGEN IN GLOBAL WARMING (AMMONIA & N-OXIDES)

CA 10 % !!! N2O

Part of animal meat in global warming Ca 5-15% (Pikaar et al. 2023)



## COP 27 in 2022

• Antonio Guterres



"We ride on a highway to the climate hell "

- Feed and food production should reflect on how to IMPROVE !!



## Microbial Biotech

The strengths :

• TOP Speed & Yield :

doubling time : hrs

yield : 1Kg carbohydrates – aerobic metabolism – 0,3 - 0,4 Kg cell dry weight

of which 70-90% can be protein (optimal amino acids & highly digestable) Food Conversion Factor: cattle /pigs/poultry/fish : 4-8 dairy products : 8-13 insects : 10

microbes : 0,2-0,4 !!!

• In case of 'mixed cultures' : Full use of all components (starch , pectines, celluloses , ...) ; they are very adaptive and exhaust all energy sources / little waste left

## Microbial Biotech

The weaknesses :

- Normally no texture you get a paste of single cells
- Difficult to harvest : 1-5 um sized
- Needs rapid processing : dewatering / sterilization /...
- Very strict regulatory aspects : EFSA 'novel foods '

### Overview

• The past: Our personal experiences in Resource Recycling /Feed-Food

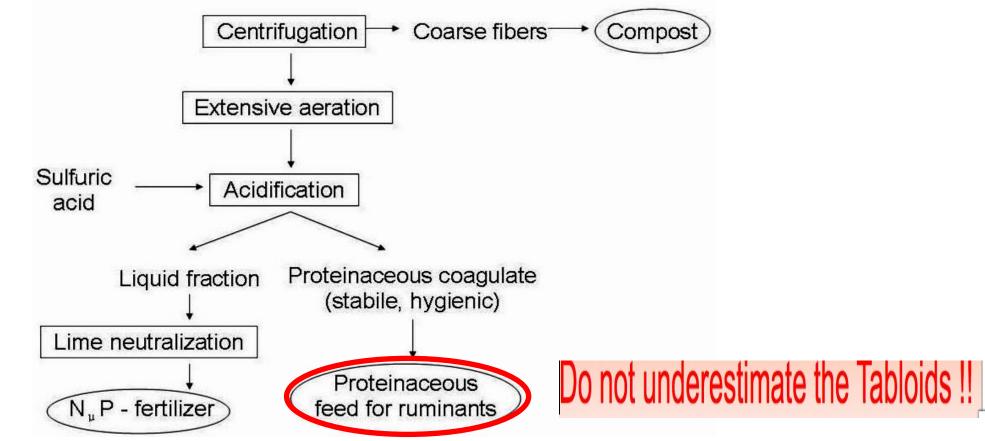
### • The present: The 'GREEN DEAL'

• The future: The need for education/communication

### Cyclic economy in intensive husbandry 50 years ago

Piggery manure to single cell protein (SCP) to feed (Beernem (1974) IWA/R&D prize; LabMET).

Piggery manure 8 % DM



# The past: Our experiences with Recovery

• The year 1985 : The **Rhodospirillaceae** "fascination "

Short Communications | Published: January 1985

Chemical control of eucaryotic and blue-green algae in anaerobic photoreactors culturing Rhodospirillaceae

L. Segers & W. Verstraete

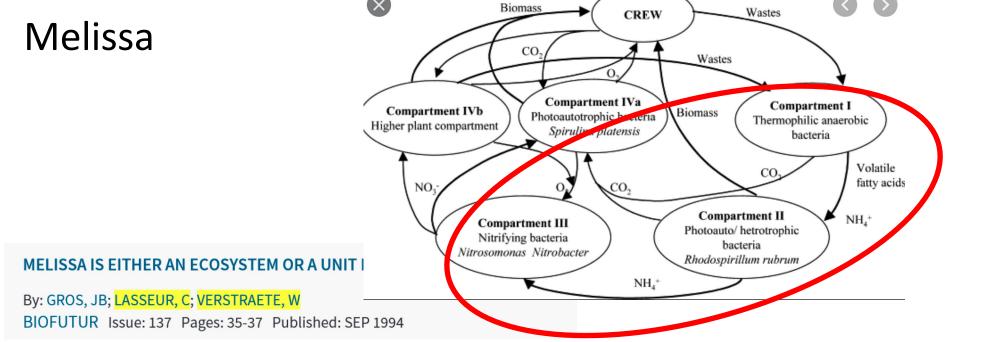
Experientia 41, 99–101(1985) Cite this article

Take home: Nice new food but ZERO interest at that time



# The past: Our experiences with Recovery

## • The 90's : The combi of ( AD + Photobacteria + Nitrifiers) in

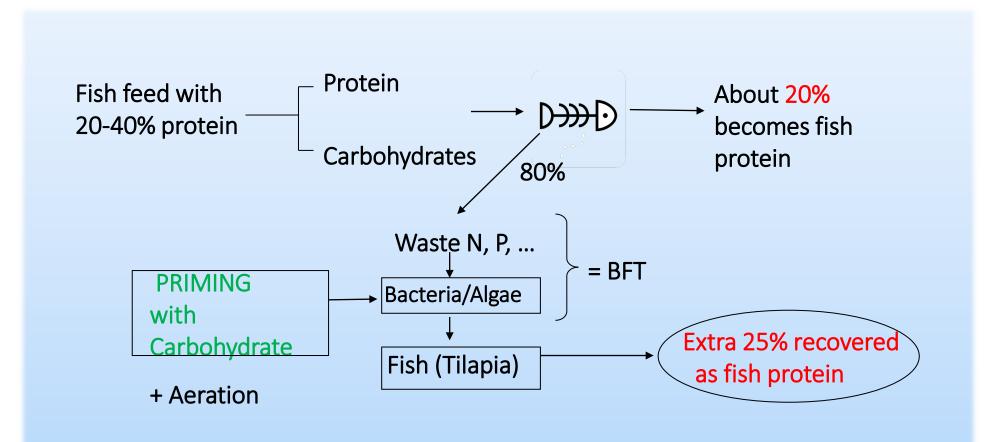


Take home : In space , we can close the cycle / on our planet : the market economy is as yet reluctant

# The past: Our experiences with Recovery

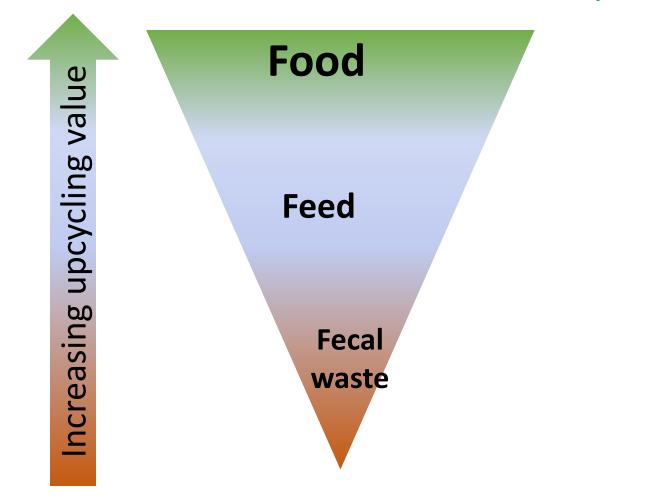
- The year 2003: Outcry from Aquaculture : why not in situ direct upcycling of fish fecal matter Sorgeloos Avnimelech
  - The biofloc technology / Ever since: a growing application

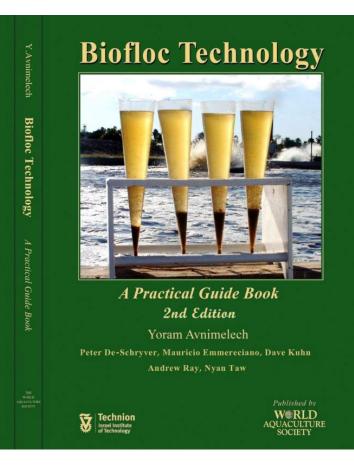
## The Aquaculture BioFloc Technology Direct recycling of fecal N as feed in aquaculture



(Crab et al., 2007; Aquaculture 270: 1-14; LabMET; (De Schryver et al. 2008; Water Res. 42: 1-12; LabMET)

# From fecal to feed to food !! This time Full acceptance by the public !



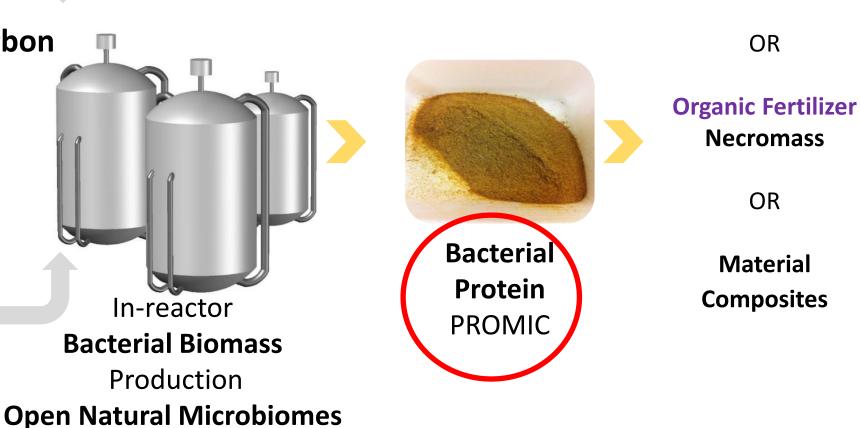


Food /Animal Feed

2010 --- Upgrading of Carbon /CO2 by Aerobic fermentation to BACTERIAL (1 um ) biomass

### **Organotrophic route**

- Oxygen
- (Secondary) Organic Carbon
- (Recovered) Nitrogen Autotrophic route
  - Oxygen
  - · (CO<sub>2</sub>)
  - \* Recovered Nitrogen
  - <u>Hydrogen</u>/CO/CH<sub>4</sub>



# Spontaneous BACTERIAL Protein / Mixed Culture State of the Art

<u>Positive</u> :Top protein quality and technically do-able at 'almost' competitive prices Neutral : 1um cells are cumbersome to harvest and process (dewater/preserve/<u>dry</u>) <u>Negative</u> :Plenty of resistance against 'non-pure' (???) mixed microbial cultures EFSA

*Consider* : *Top tasty french cheeses produced by open fermentation from raw milk* 

At present : Regulatory aspects requiring <u>total absence</u> of any type of biological 'UNWANTED' species = NO GO !!!

Sofar: There is hope for <u>a future regulatory perspective</u> ie absence of rDNA of 'unwanted' microbes could suffice (GMM.pdf)



# Axenic BACTERIAL Protein State of the Art

Positive : well defined outcome

Neutral : 1um cells are cumbersome to harvest and process (dewater/preserve/ dry )

<u>Negative</u> : costs of sterilization / infrastructure / treatment of effluent

At present :

- Industrial production is 'announced' (Solar Food-H2 /Unibio-CH4/Calysta-Adisseo-CH4 / ....) (Marcellin et al. 2022)
- Critical factors are : costs (generally of the order of 1,5-2,0 Euro per kg ;Abbadi et al. 2021)
  + environmental aspects (odour !) + regulatory issues

Note : Solein grown with CO2 and electricity H2 has received regulatory approval from the Singapore Food Agency 2022

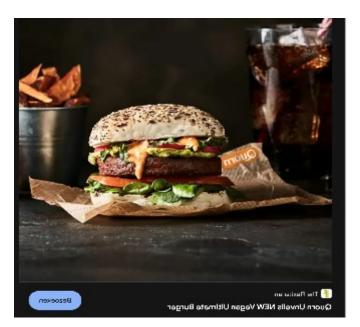
### AXENIC MICROBIAL (>5um) Biomass and AgroFOOD

### YES PROVIDED <u>EASY to Harvest & Process</u> and also <u>'Familiar to the consumer</u>



How Yeast Is Used in Cooking

YEAST



Wat is het verschil tussen chlorella en spirulina? ALGAE

Quorn Burger-Fungal biomass FUNGI based on yeast /fungi/algae will increase as part of the 'protein shift ' (Pikaar et al . 2023)



### Overview

• The past: Our personal experiences in Resource Recycling /Feed-Food

• The present: The 'GREEN DEAL'



• The future: The need for education/communication

# Key feature of CYCLIC ECONOMY:

Open <u>naturally</u> evolving mixed cultures =microbiomes

are ESSENTIAL to reach the SDG at reasonable costs

• We need their 'intelligence ' and adaptability eg in

various types of water treatment systems !!

- They empower our 'immunology' Bart Lambregt VIB
- EFSA and the regulators should not fear : they, and the risks they represent , can be managed adequately





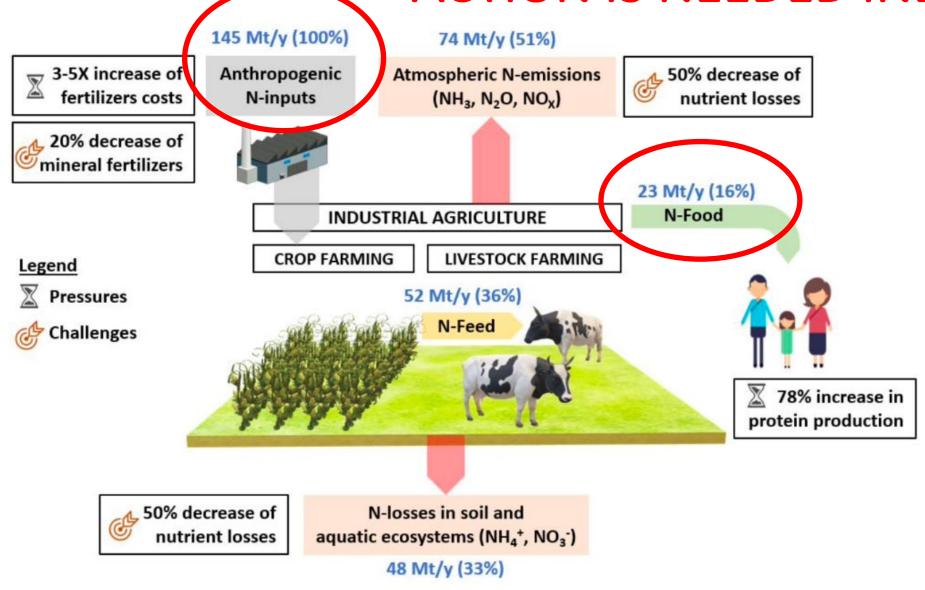
Editorial: Microbial Biotechnology for Sustainable Development Goals 🛛 🔂 Open Access 🛛 😨 🛈

Stochasticity in microbiology: managing unpredictability to reach the Sustainable Development Goals

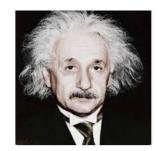
Jo De Vrieze 🕱, Thijs De Mulder, Silvio Matassa, Jizhong Zhou, Largus T. Angenent, Nico Boon, Willy Verstraete

First published: 20 April 2020 | https://doi.org/10.1111/1751-7915.13575 | Citations: 1

## Matassa et al. (2022). - The EU Green Deal and N ACTION IS NEEDED INDEED



# NEW & NOVEL :



Grasland Based Biorefinery:

Go for robust and sustainable systems !

Nitrification is the cause of a major part of the N-problems Try to fully develop the Biological Nitrification Inhibition (BNI) cropping system (Villegas et al. 2020)

## New EU Policy: GRASSLAND-BIOREFINERY

Billund

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DRINKING WATER

ANAEROBIC DIGESTION-MAKING BIOGAS -MAKING ENERGY

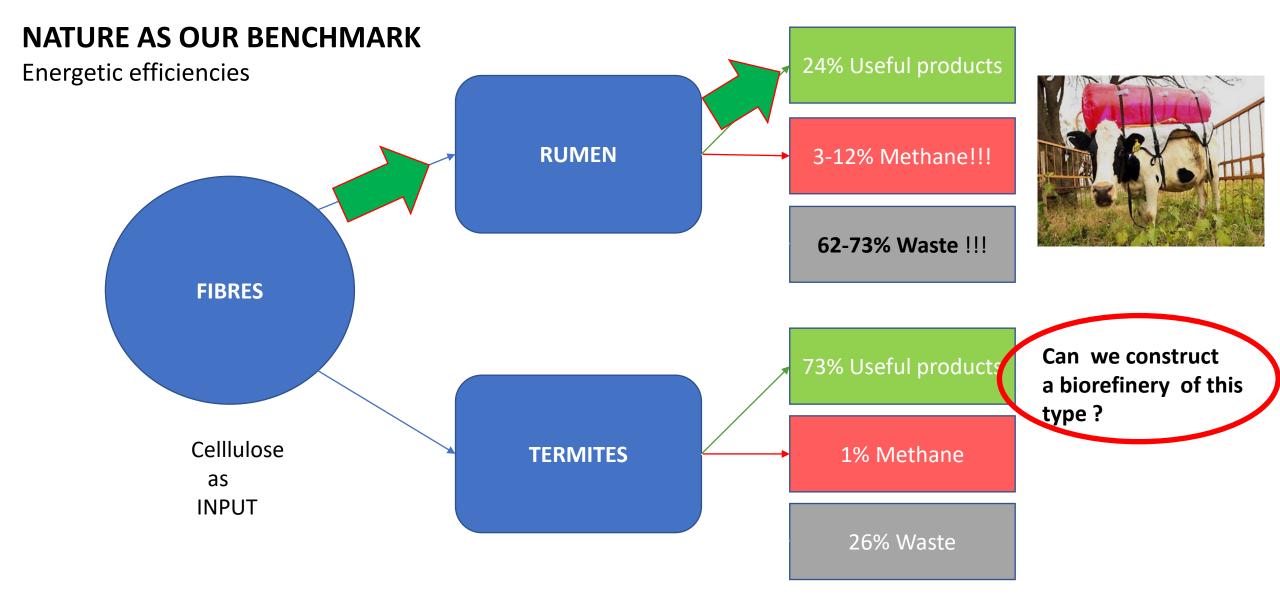
**FIBERS** 

Tim Pullen



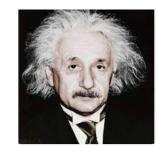
BIOMETHANE

FIBER FERMENTED TO FOOD



Beauchemin, K.A. and McGinn, S.M., 2008; Prins et al., 1991; Zimmerman et al., 1982; Ritchie et al., 2017; Verstraete et al., 2021; Britt et al., 2003

# NEW & NOVEL



• Graslands + biorefinery

Go for robust and sustainable systems

+ Ferment cellulose to food !!

• Novel proteins :

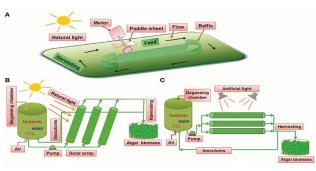
Why not implementing Biological Nitrogen Fixation



# Biologically Fixed Nitrogen

- Legumes / Soya in Europe : Now promoted as magic in Flanders !!!!
- Spirulina etc : Why not ?

 Fiber and free-living N-fixing bacteria – my chouchou







vib.be - Soja in Vlaandere



Martinus Beijerinck (1851–1931), <sup>d</sup> discoverer of the genus *Azotobacter* 

Note: Orthodox vegetarians should go for bio-N based protein !!!

# Biologically Nitrogen Fixation (BNF)

Be aware, nitrogen fixation comes <u>always</u> at a cost !!!

It takes 2,0 L of fossil fuel equivalent per kg N in Haber Bosch

It takes 20 kg carbohydrate per kg N in root nodule-rhizobia (N-fixing soya = minus 75x20=1500 kg carb equivalent per ha)

It takes 50 kg carbohydrate per kg N in free living aerobic bacteria

Yet, the carbs are 'renewable'

### Overview

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• The future: The need for education/communication

Upgrading <u>from secondary resources</u> should follow paths in which the consumer has **confidence**:

a) The involvement of **heat** / fire (CHP, ashes,..)

b) Transition into a gas phase (methane, CO2, NH3, ...)

c) Change in outlook (mushroom on horse manure, plants on soil fertilized with feces, ...)



GO WITH THE CURRENT !!



### Paris, Microbes and Sustainability

By making microbial protein in reactors, 6% of all land surface now used under intensive agriculture can be 'returned to nature'. This is the total amount land used for agriculture in China (Pikaar *et al.* 2018)



PROPAGATE THE GOOD NEWS

# THE USER / THE REGULATOR

• The illiteracy of the public :

Microbes are generally considered to be a threat:

Microbio-Phobia

(Timmis et al. 2019) We must change this mindset via education

• The regulator tends to demand that every species is documented as if it was a pharmaceutical application / moreover the 'microbiome' should at all instances be constant (EFSA)



Teach / Communicate / Interact !!! with the public & EFSA

# Conclusions on Feed & Food for the Future

With respect to the Paris agreements and the current planetary Climate Issues **Microbial Biotech** has a constantly <u>increasing role</u> to play

We must dare to speak out and *take leadership* on issues in relation to

- The climate issues (<u>the N2O issue of feed and food</u> proteins)
- The fossil fuel resp bio-based nitrogen fertilizers
- The CH4 issue of the current plant fiber route



**10** REDUCED INEQUALITIES

6 CLEAN WATER AND SANITATI

3 GOOD HEALTH AND WELL-BEING

8 DECENT WORK AND ECONOMIC GROWTH

14 LIFE BELOW WATER

-0

13 CLIMATE ACTION

# Conclusions on Feed & Food for the Future

 When dealing with feed and food, the messages of thinkers such as <u>Belasco</u>, <u>Suzman</u> and <u>Attenborough</u> have to be taken serious

\*There are conservative and progressive consumers / it takes time to convince

"Go for more simple & strong agro-food -systems "

"Make more land available for 'ecosystems ' and their services

# Conclusions on Feed & Food for the Future

There is a <u>mismatch</u> between the regulator and the innovator Twenty years ago , only in the EU : the GMO's got a total NO GO!?

Today : the Sustainable Development Goals can not be reached

without the use of clever and efficient 'microbiomes

The current EU regulatory system is <u>hindering</u> progress / the EU should think and operate more positively about GMO's and also about Microbiomes







# Conclusions on Feed & Food for the Futur

The protein shift, as part of the NEW DEAL, is a valuable goal.

The way to go is the FIBER BASED BIOREFINERY with

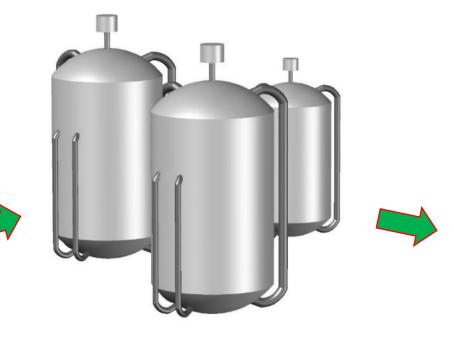
reliable MICROBIOME BASED FERMENTATIONS

## We all have our 'HOLY GRAIL'



### THIS IS MINE :







PLANT FIBER grown with BNI and possibly with BNF

### NOVEL MICROBIOME BASED UPGRADING

VALUABLE FOOD

