

Characterization and valorization of polysaccharides from microalgae

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Introduction

Microalgae are unicellular autotrophic organisms that are cultivated and exploited to produce biofuel from lipids. Currently, two main problems are encountered: the high production cost and the low yield. To make the process profitable and to solve the first problem, it is necessary to exploit the non-energetic part of the microalgae and more particularly the polysaccharide fraction. The project thereby aims to produce, characterize and valorize these polysaccharides. The selected microalgae is *Spirulina Platensis*, a cyanobacterium belonging to the prokaryotic blue algae [1]



Figure 1 : microalgae cultures

Polysaccharide extraction from the spirulina biomass is currently being optimized. As a model polysaccharide, Alginate, a commercial polysaccharide (100000g/mol) extracted from macroalgae, has been selected for the present studies.

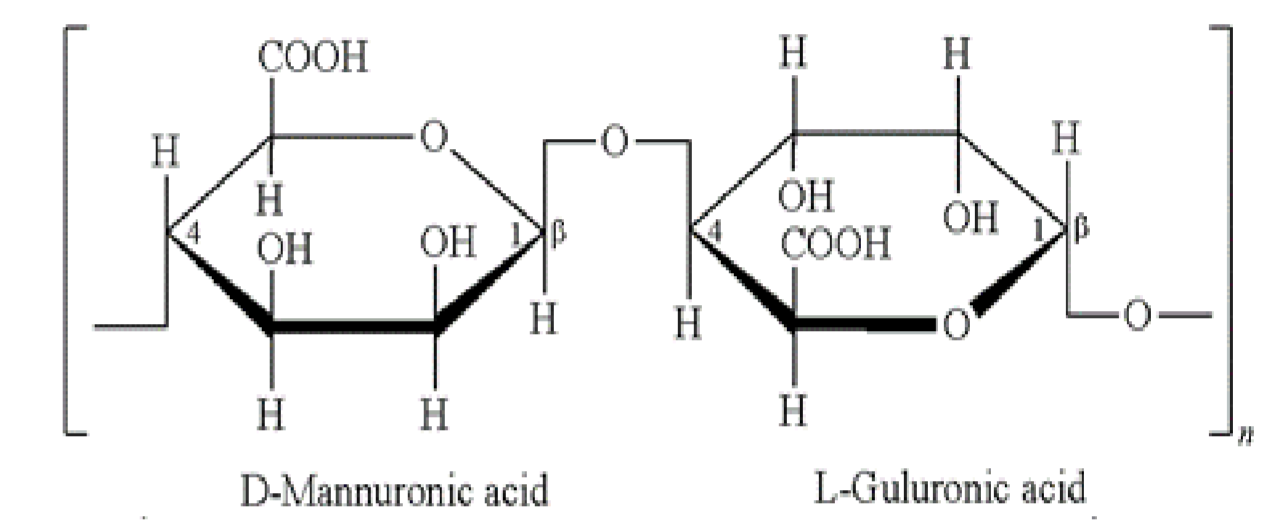


Figure 2 : structure of alginate

Goals of the project and first results

Production of oligosaccharides and polysaccharides

Oligosaccharides

They can be produced by organic synthesis or degradation of naturally occurring polysaccharides. However, the synthesis of oligosaccharides is more complex than other polymers due to the numerous combinations, the anomericity and the configuration of the carbohydrates. Since the past decades, different producing methods of oligosaccharides by depolymerization have thereby been investigated [2],[3] such as chemical, physical or enzymatic degradation. Green chemistry methods, particularly microwave treatments appear to be promising [4]



Hydrolysis of alginate by microwave treatment at different pH, temperatures and reaction times. The best results are obtained for microwave treatment at 150°C at pH 5

Polysaccharides

Optimisation of the conventional method by using a physical method : ultrasound-assisted extraction in water.

Characterization of oligosaccharides

Viscosimetric method

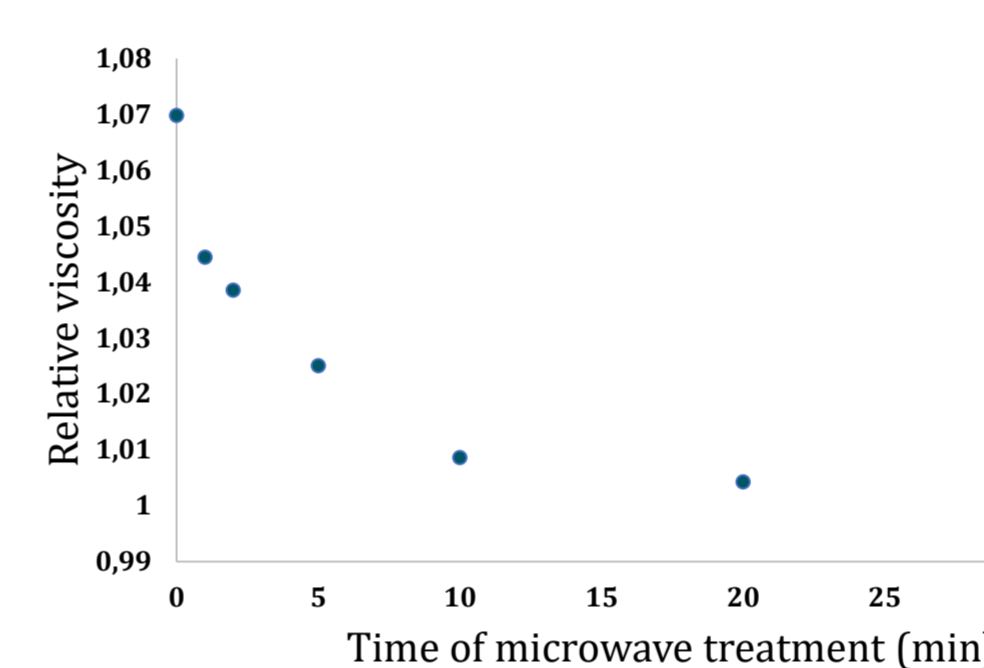


Figure 3 : Evolution of viscosity over time after microwave treatment at 150°C

Colorimetric method

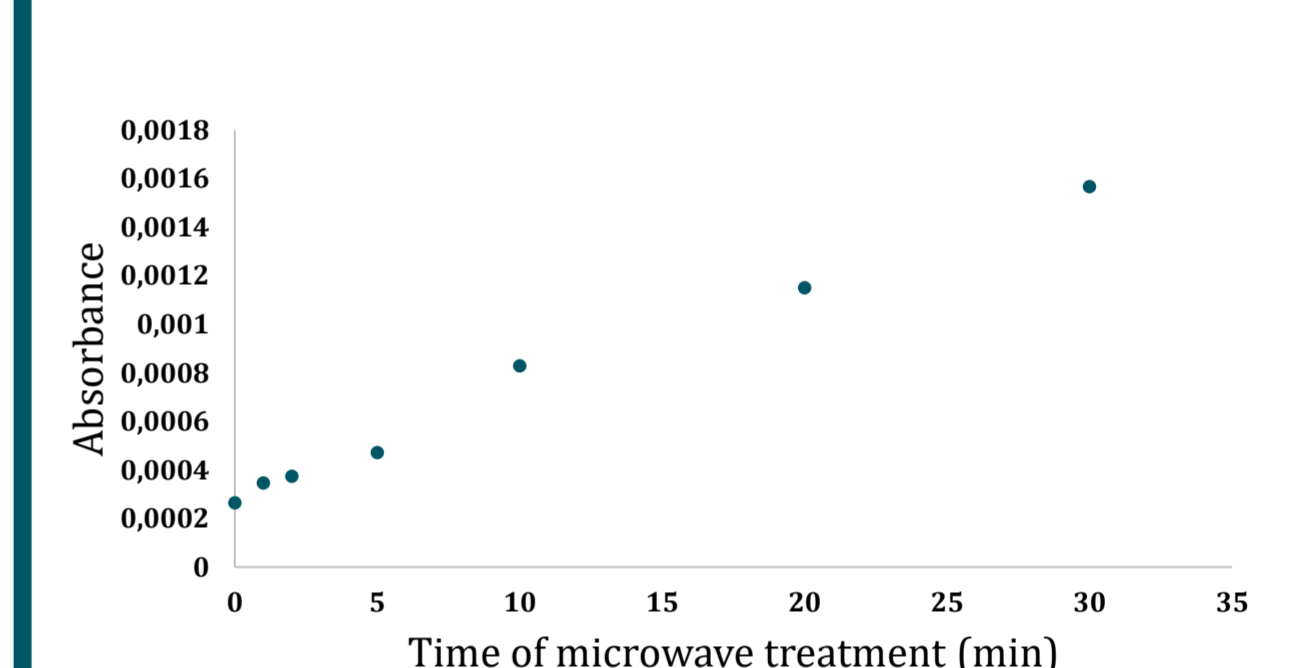


Figure 4 : Evolution of absorbance over time after microwave treatment at 150°C

The viscosity of each solution is measured by a capillary viscometer. We observe a decrease of the viscosity over time, which demonstrates that smaller molecules are present

Dosage of the reducing-end of saccharides by reaction with the Nelson reagent to form molybdenum blue, which presents a high absorbance at 595 nm [5]. We observe an increase of the absorbance over time, which confirms the hydrolysis efficiency.

Valorization of oligosaccharides and polysaccharides

Oligosaccharides

Study of biological properties of oligosaccharides, particularly for biostimulation of plants [6]

Polysaccharides

Hydrogels formation by photopolymerization using stereolithography technology (3D printing) with different pourcentage of additives to enhance mechanical properties of hydrogels [7]

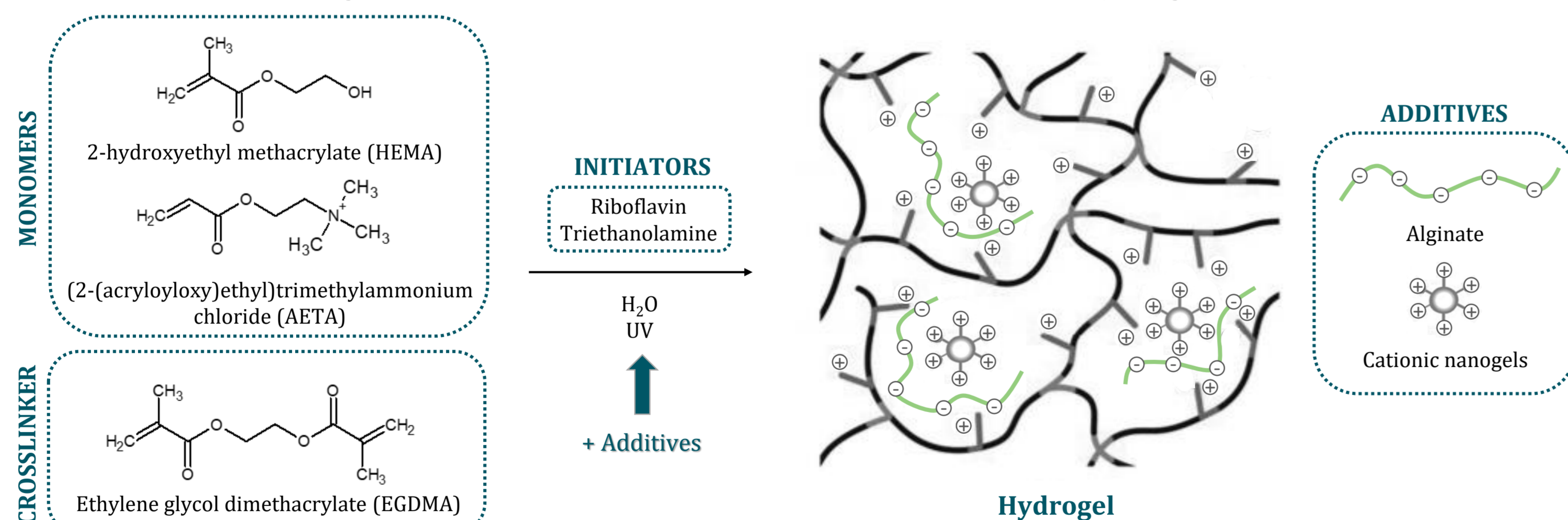


Figure 6 : Hydrogel formation by photopolymerization

Structural analyses : mass spectrometry

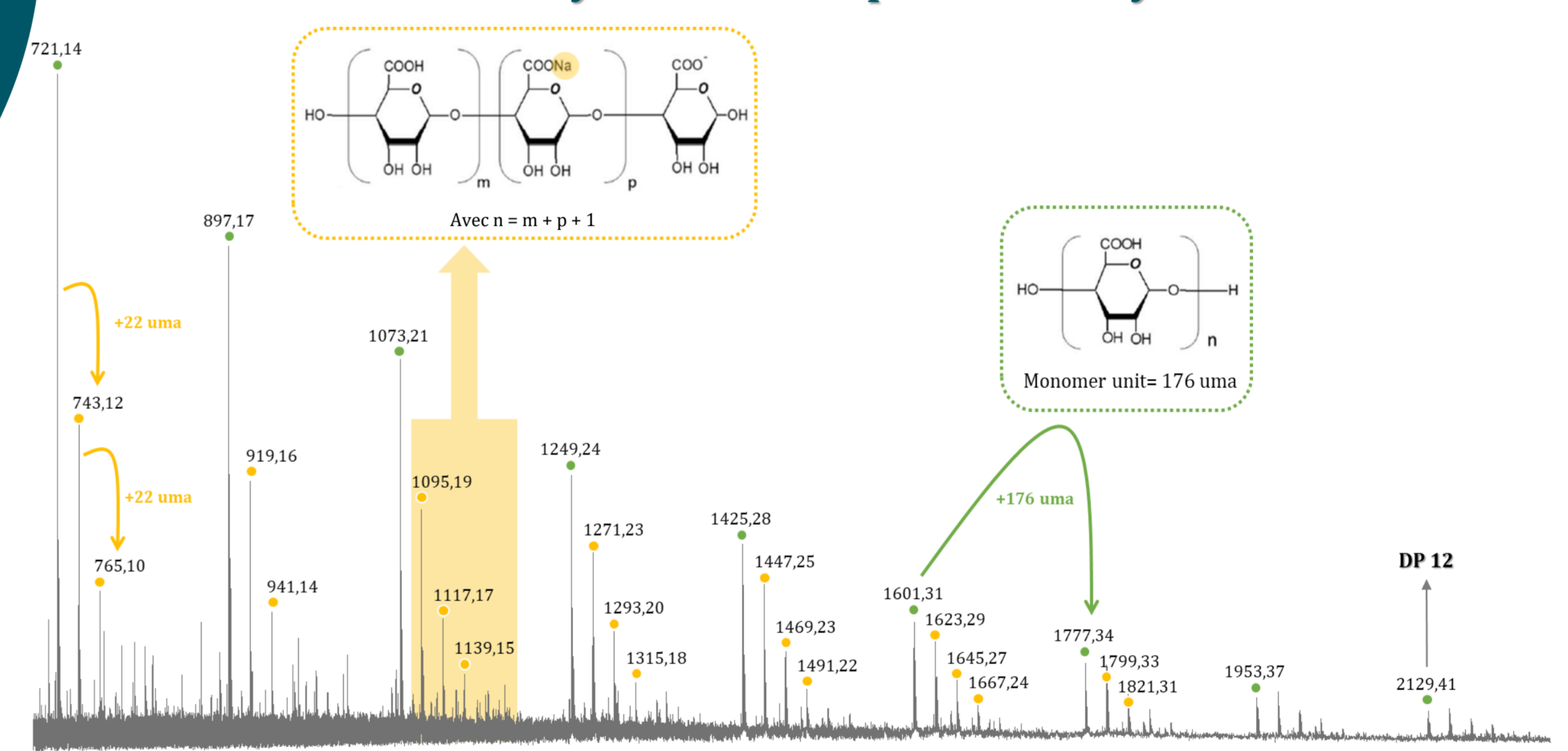


Figure 5 : ESI-MS of alginate treated at 150°C during 1 minutes

ESI-MS : Electrospray ionization mass spectrometry

In negative mode from methanol

MALDI-MS : Matrix assisted laser desorption/ionization mass spectrometry

In positive mode with DHB/DMA as matrix
In negative mode with harmane as matrix

Conclusion and outlook

Currently, we produced oligosaccharides by microwave treatment at 150°C in 1 minute from alginate in water. This method seems really promising because no chemical reagents are required. The hydrolysis reaction is achieved in short reaction time. The hydrolysates are characterized by common methods, such as viscosimetry and reducing sugar analysis. ESI-MS measurements are clearly adding a great analytical values, when determining the composition and the structures of the oligosaccharide mixtures. GPC measurements are also in progress to have an information on the yield of oligosaccharides produced.

Those preliminary results pave the way to our further investigations that intend to prepare tailor-made oligosaccharidic mixtures starting from algae-derived polysaccharides for which no enzyme is to date identified for the production of oligosaccharides.

Acknowledgments

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