



Application Note AN-NIR-093

# Quality Control of fermentation processes

## Multiparameter determination within one minute

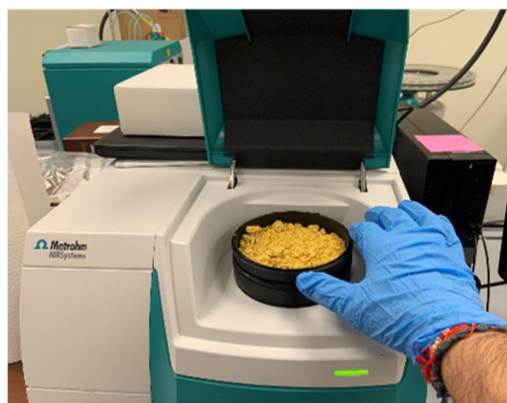
The production of biofuels from renewable feedstock has grown immensely in the past several years. Bioethanol is one of the most interesting alternatives for fossil fuels, since it can be produced from raw materials rich in sugars and starch. Ethanol fermentation is one of the oldest and most important fermentation processes used in the biotechnology industry. Although the process is well-known, there is a great potential for its improvement and a

proportional reduction in production costs. Due to the seasonal variation of feedstock quality, ethanol producers need to monitor the fermentation process to ensure the same quality product is achieved.

Near-infrared spectroscopy (NIRS) offers **rapid and reliable prediction** of ethanol content, sugars, Brix, lactic acid, pH, and total solids at any stage of the fermentation process.

## EXPERIMENTAL EQUIPMENT

Production of ethanol from corn goes through three typical steps: milling / liquefaction of corn into starch mash, fermentation of starch mash with yeast, and finally purification of the resulting ethanol by distillation. A total of 206 samples (117 for Brix index) of fermentation mash were analyzed on the DS2500 Solid Analyzer. Due to the large amount of solids present in the samples, all measurements were performed in reflection mode using the DS2500 Large sample cup (Figure 1). The samples were measured in rotation to collect spectral data from several areas. Spectral averaging of signals from several spots helped to reduce sample inhomogeneity. The Metrohm software package Vision Air Complete was used for all data acquisition and prediction model development.



**Figure 1.** Fermentation mash sample placed on the DS2500 Solid Analyzer.

**Table 1.** Hardware and software equipment overview

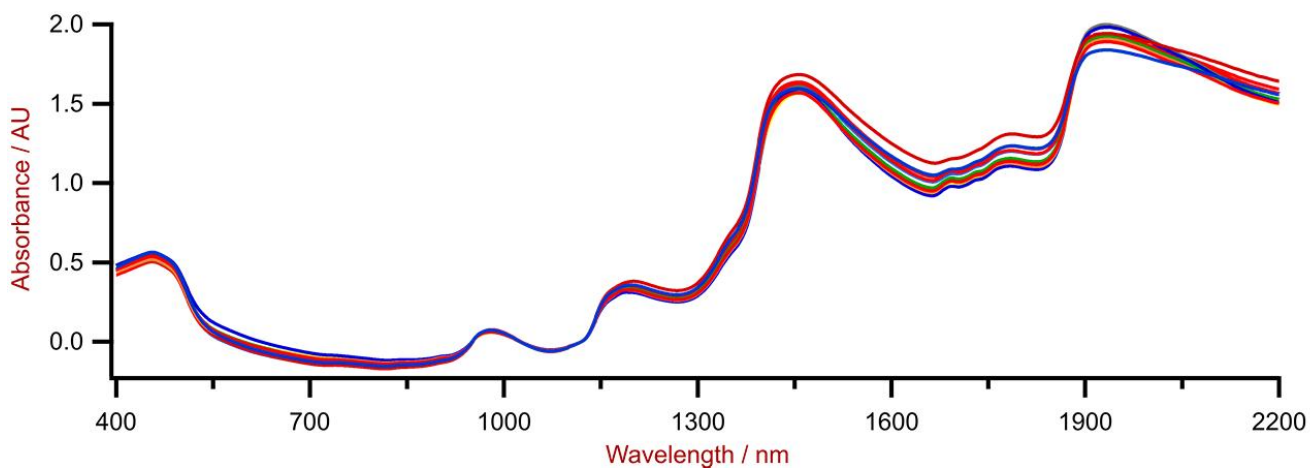
| Equipment               | Metrohm number |
|-------------------------|----------------|
| DS2500 Analyzer         | 2.922.0010     |
| DS2500 Large Sample Cup | 6.7402.050     |
| Vision Air 2.0 Complete | 6.6072.208     |

## RESULT

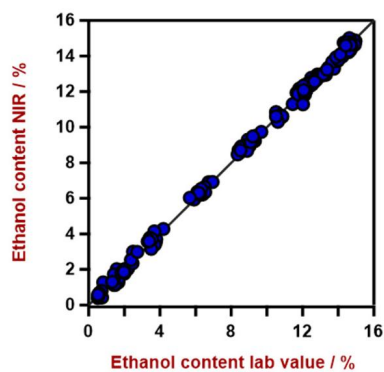
All 206 measured Vis-NIR spectra (Figure 2) were used to create a prediction model for quantification of the key fermentation parameters. The quality of the prediction model was evaluated using correlation diagrams, which display a very high correlation

between the Vis-NIR prediction and the reference values. The respective figures of merit (FOM) display the expected precision of a prediction during routine analysis.





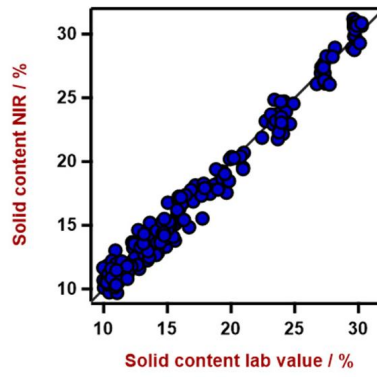
**Figure 2.** Vis-NIR spectra of fermentation mash samples analyzed on a DS2500 Solid Analyzer.



**Figure 3.** Correlation diagram for the prediction of ethanol content using a DS2500 Solid Analyzer. The ethanol content lab value was evaluated using HPLC.

**Table 2.** Figures of merit for the prediction of ethanol content using a DS2500 Solid Analyzer.

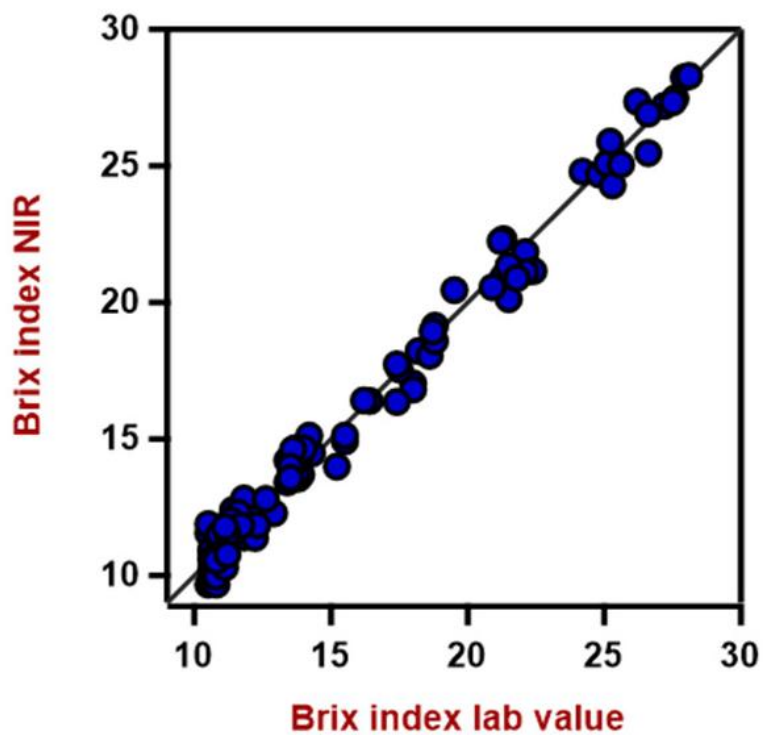
| Figures of merit                   | Value |
|------------------------------------|-------|
| $R^2$                              | 0.998 |
| Standard error of calibration      | 0.21% |
| Standard error of cross-validation | 0.22% |



**Figure 4.** Correlation diagram for the prediction solid content using a DS2500 Solid Analyzer. The lab value was evaluated by LOD balance.

**Table 3.** Figures of merit for the prediction solid content using a DS2500 Solid Analyzer.

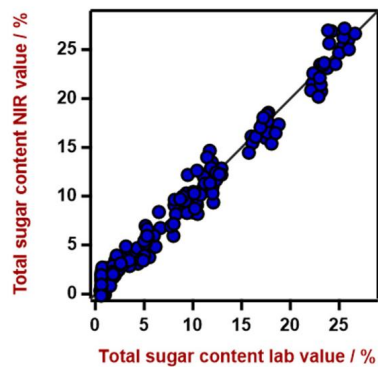
| Figures of merit                   | Value |
|------------------------------------|-------|
| $R^2$                              | 0.982 |
| Standard error of calibration      | 0.87% |
| Standard error of cross-validation | 1.06% |



**Figure 5.** Correlation diagram for the prediction of Brix index values. The lab value was measured using a refractometer.

**Table 4.** Figures of merit for the prediction of Brix index values.

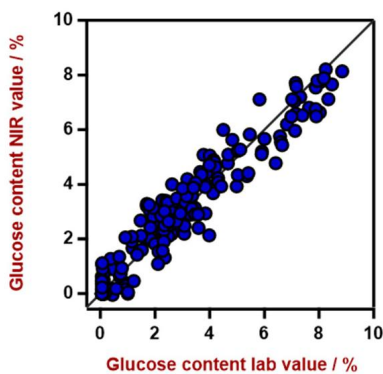
| Figures of merit                   | Value |
|------------------------------------|-------|
| $R^2$                              | 0.987 |
| Standard error of calibration      | 0.66  |
| Standard error of cross-validation | 0.87  |



**Figure 6.** Correlation diagram for the prediction of the total sugar content. The total sugar content lab value was measured using HPLC.

**Table 5.** Figures of merit for the prediction of the total sugar content.

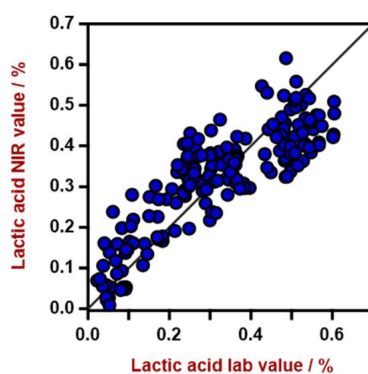
| Figures of merit                   | Value |
|------------------------------------|-------|
| R <sup>2</sup>                     | 0.981 |
| Standard error of calibration      | 1.09% |
| Standard error of cross-validation | 1.30% |



**Figure 7.** Correlation diagram for the prediction of glucose content. The glucose content lab value was measured using HPLC.

**Table 6.** Figures of merit for the prediction of the glucose content.

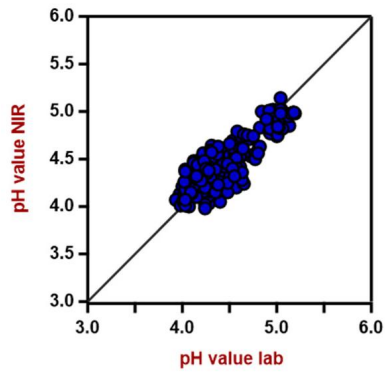
| Figures of merit                   | Value |
|------------------------------------|-------|
| $R^2$                              | 0.920 |
| Standard error of calibration      | 0.70% |
| Standard error of cross-validation | 0.86% |



**Figure 8.** Correlation diagram for the prediction of lactic acid content. The lactic acid lab value was evaluated using HPLC.

**Table 7.** Figures of merit for the prediction of lactic acid content.

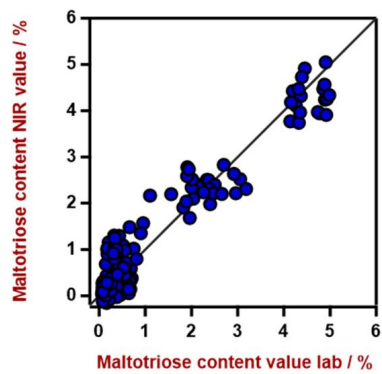
| Figures of merit                   | Value |
|------------------------------------|-------|
| $R^2$                              | 0.722 |
| Standard error of calibration      | 0.09% |
| Standard error of cross-validation | 0.10% |



**Figure 9.** Correlation diagram for the prediction of pH value. The pH lab value was measured using a pH meter.

**Table 8.** Figures of merit for the prediction of pH value.

| Figures of merit                   | Value |
|------------------------------------|-------|
| $R^2$                              | 0.734 |
| Standard error of calibration      | 0.17  |
| Standard error of cross-validation | 0.19  |

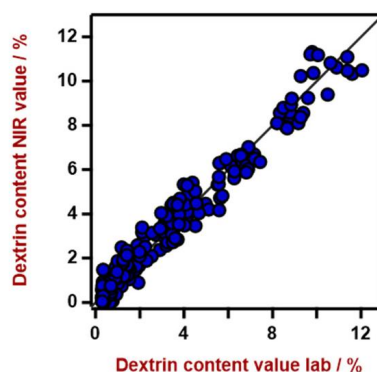


**Figure 10.** Correlation diagram for the prediction of maltotriose content. The maltotriose lab value was measured using HPLC.



**Table 9.** Figures of merit for the prediction of maltotriose content.

| Figures of merit                   | Value |
|------------------------------------|-------|
| R <sup>2</sup>                     | 0.928 |
| Standard error of calibration      | 0.36% |
| Standard error of cross-validation | 0.42% |



**Figure 11.** Correlation diagram for the prediction of dextrin content. The dextrin lab value was measured using HPLC.

**Table 10.** Figures of merit for the prediction of dextrin content.

| Figures of merit                   | Value |
|------------------------------------|-------|
| R <sup>2</sup>                     | 0.964 |
| Standard error of calibration      | 0.60% |
| Standard error of cross-validation | 0.68% |

## CONCLUSION

This application note demonstrates the feasibility to determine multiple key parameters of the fermentation process with NIR spectroscopy. Corn fermentation is a well-established process which typically runs for 55–60 hours. Samples are extracted from fermenters every few hours and sent to the

laboratory for analytical measurement. Several analytical methods need to be used to monitor key quality parameters for the fermentation process. Vis-NIR spectroscopy enables a fast alternative with high accuracy, and therefore represents a suitable single method to monitor the fermentation process.

**Table 11.** Time to result overview for the different parameters

| Parameter       | Method        | Time to result |
|-----------------|---------------|----------------|
| Ethanol, sugars | HPLC          | 30–45 min      |
| Brix index      | Refractometer | 3–5 min        |
| pH              | pH meter      | 3–5 min        |
| Solids          | LOD Balance   | 10–15 min      |

## CONTACT

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### DS2500 Solid Analyzer

**Robuste Nahinfrarotspektroskopie für die Qualitätskontrolle im Labor sowie im Produktionsumfeld.**

Der DS2500 Analyzer ist die bewährte, flexible Lösung für die Routineanalytik von Feststoffen, Cremes und optional auch Flüssigkeiten entlang der gesamten Produktionskette. Das robuste Design macht den DS2500 Analyzer unempfindlich gegen Staub, Feuchtigkeit, Vibrationen sowie Temperaturschwankungen und damit hervorragend geeignet für den Einsatz im rauen Produktionsumfeld.

Der DS2500 deckt den gesamten Spektralbereich von 400 bis 2500 nm ab und liefert in weniger als einer Minute genaue und reproduzierbare Ergebnisse. Der DS2500 Analyzer erfüllt die Anforderungen der pharmazeutischen Industrie und unterstützt durch die einfache Bedienung die Anwender in ihren täglichen Routineaufgaben.

Durch perfekt auf das Gerät abgestimmtes Zubehör werden bei jedem noch so herausfordernder Proben typ, wie z.B. grobkörnige Feststoffe wie Granulate oder halb fest-flüssige Proben wie Cremes, bestmögliche Ergebnisse erzielt. Bei Messungen von Feststoffen kann die Produktivität gesteigert werden durch Einsatz des MultiSample Cups, welches automatisierte Messungen in Serie von bis zu 9 Proben ermöglicht.



### DS2500 Probengefäß, gross

Grosses Probengefäß für die Spektrenaufnahme von Pulvern und Granulaten in Reflektion an unterschiedlichen Probenstellen mittels NIRS DS2500 Analyzer.



## Vision Air 2.0 Complete Vision Air - Universelle Spektroskopie Software.

Vision Air Complete ist eine moderne und einfach zu bedienende Softwarelösung für den Einsatz im regulierten Umfeld.

Die Vorteile von Vision Air im Überblick:

- Individuelle Softwareanwendungen mit angepassten Nutzeroberflächen gewährleisten eine intuitive und einfache Bedienung
- Einfache Erstellung und Wartung von Arbeitsvorschriften
- SQL Datenbank für ein sicheres und einfaches Datenmanagement

Die Version Vision Air Complete (66072208) beinhaltet alle Anwendungen für die Qualitätssicherung mittels Vis-NIR Spektroskopie:

- Anwendung für das Instrumenten- und Datenmanagement
- Anwendung für die Methodenentwicklung
- Anwendung für die Routineanalyse

Weitere Vision Air Complete Lösungen:

- 66072207 (Vision Air Network Complete)
- 66072209 (Vision Air Pharma Complete)
- 66072210 (Vision Air Pharma Network Complete)