

Production of Surfactin with *Bacillus subtilis*

Fermentation Process with Integrated Foam Fractionation

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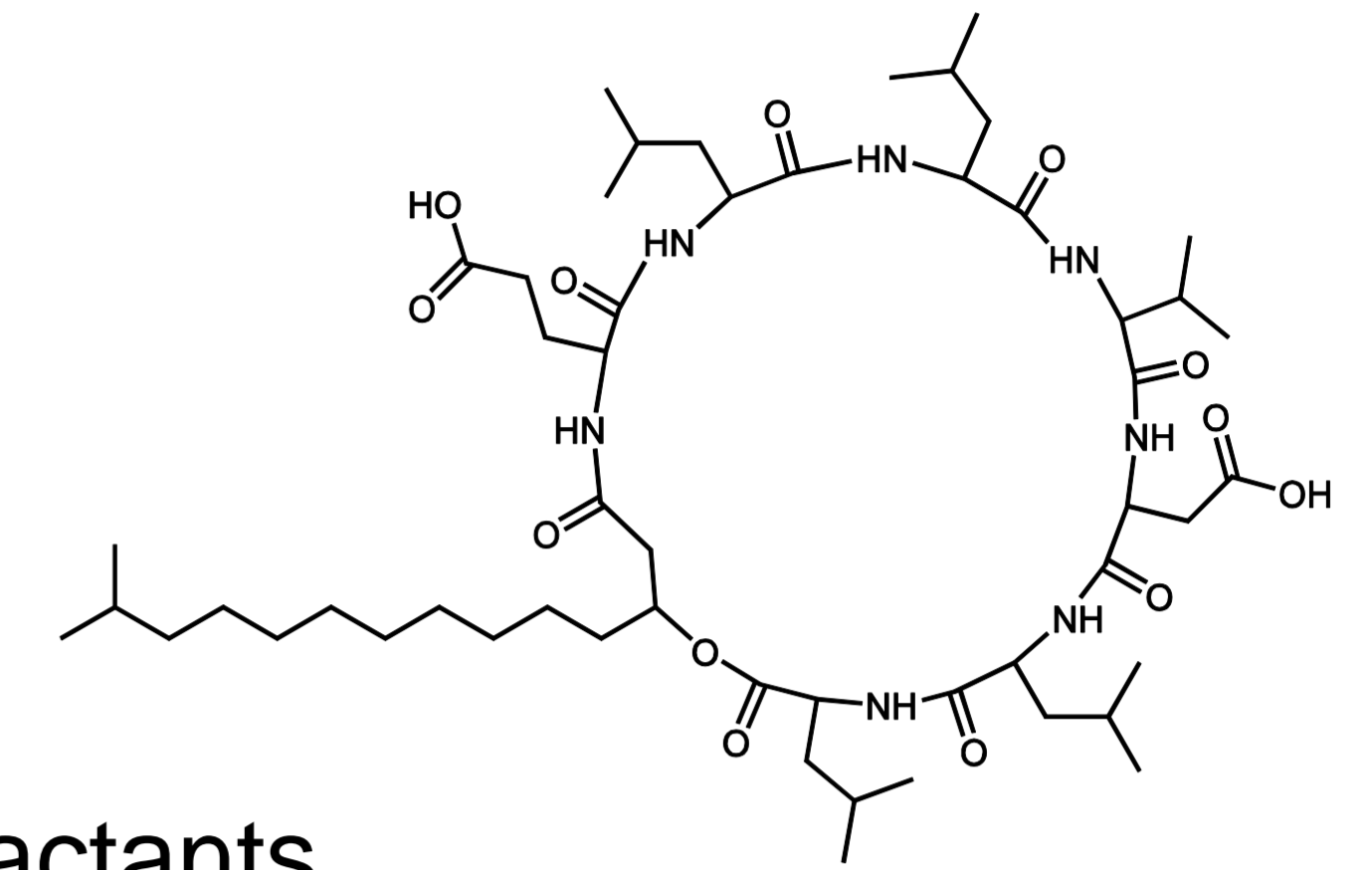
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Sustainable Cleaning: Biosurfactants

- Biodegradable
- Based on renewable resources

Surfactin: Safe and Simple

- One of the most powerful biosurfactants
- Produced by GRAS-organism *Bacillus subtilis*

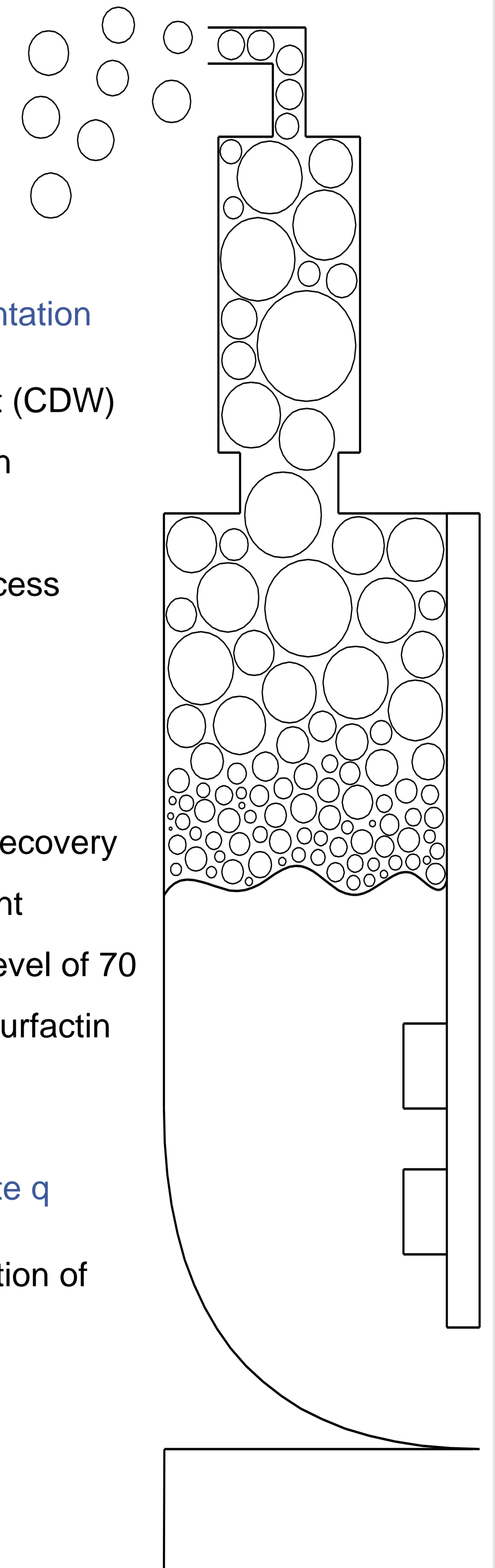


Conventional Fermentation Processes:

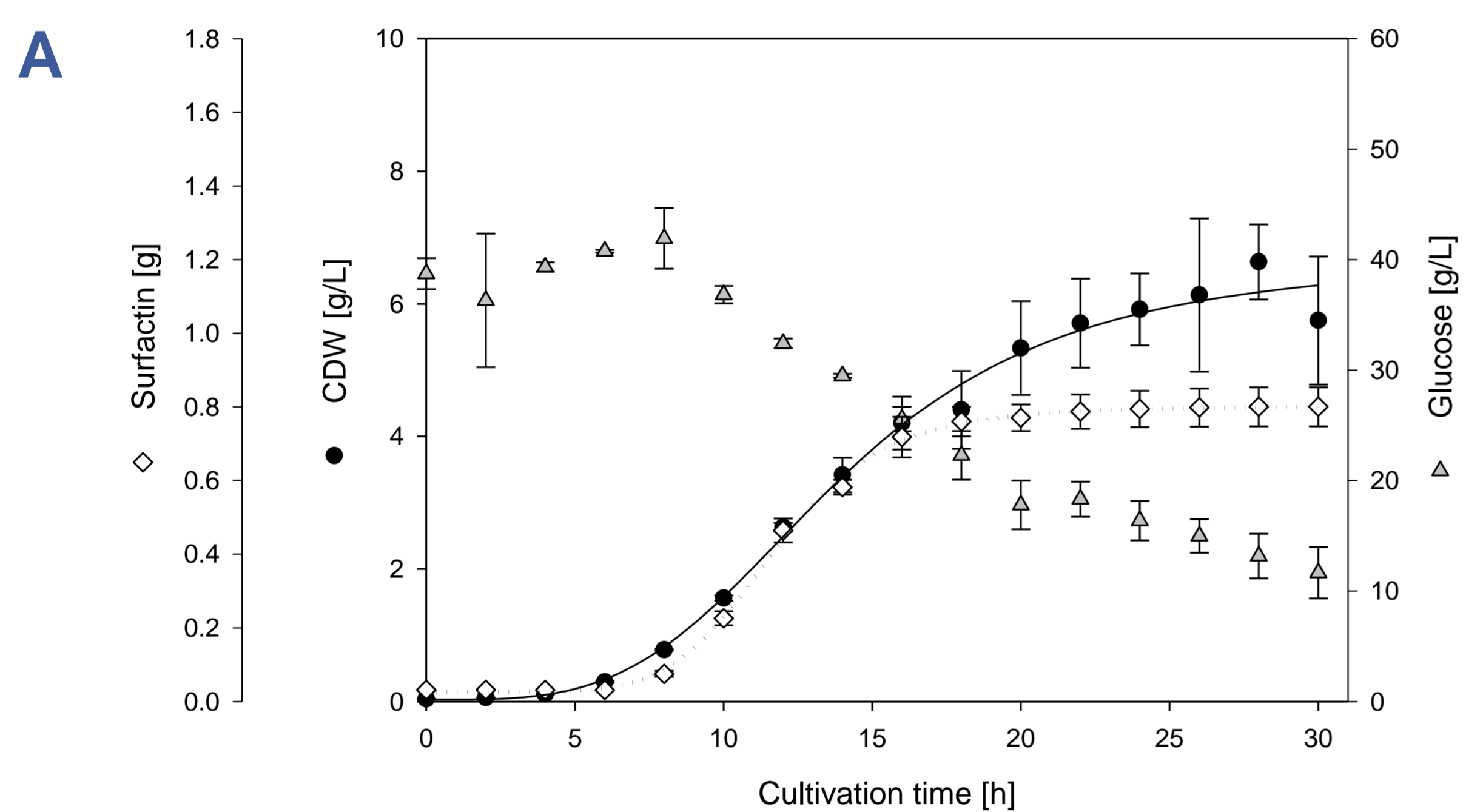
- High quantity of foam, due to surfactant
- Application of antifoam agents
- High expense in downstream processing

Fermentation with Integrated Foam Fractionation:

- No antifoam
- Product enrichment
- *In situ* product recovery



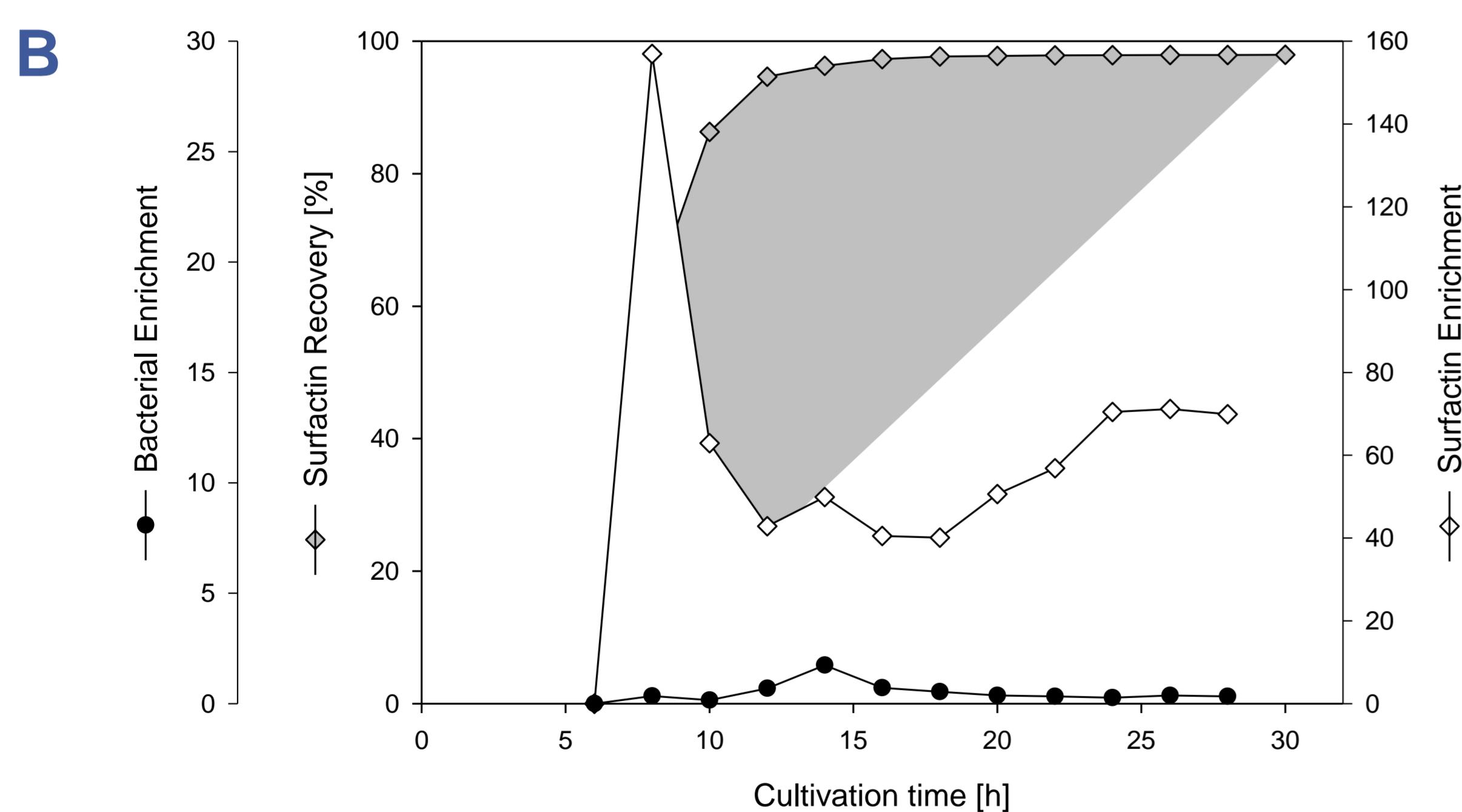
Production of Surfactin with *B. subtilis* DSM 1090 (Willenbacher *et al.*, 2014)



A Time Course of DSM 1090 Fermentation

- Logistic increase of cell dry weight (CDW)
- Simultaneous increase of Surfactin
- Depletion of glucose

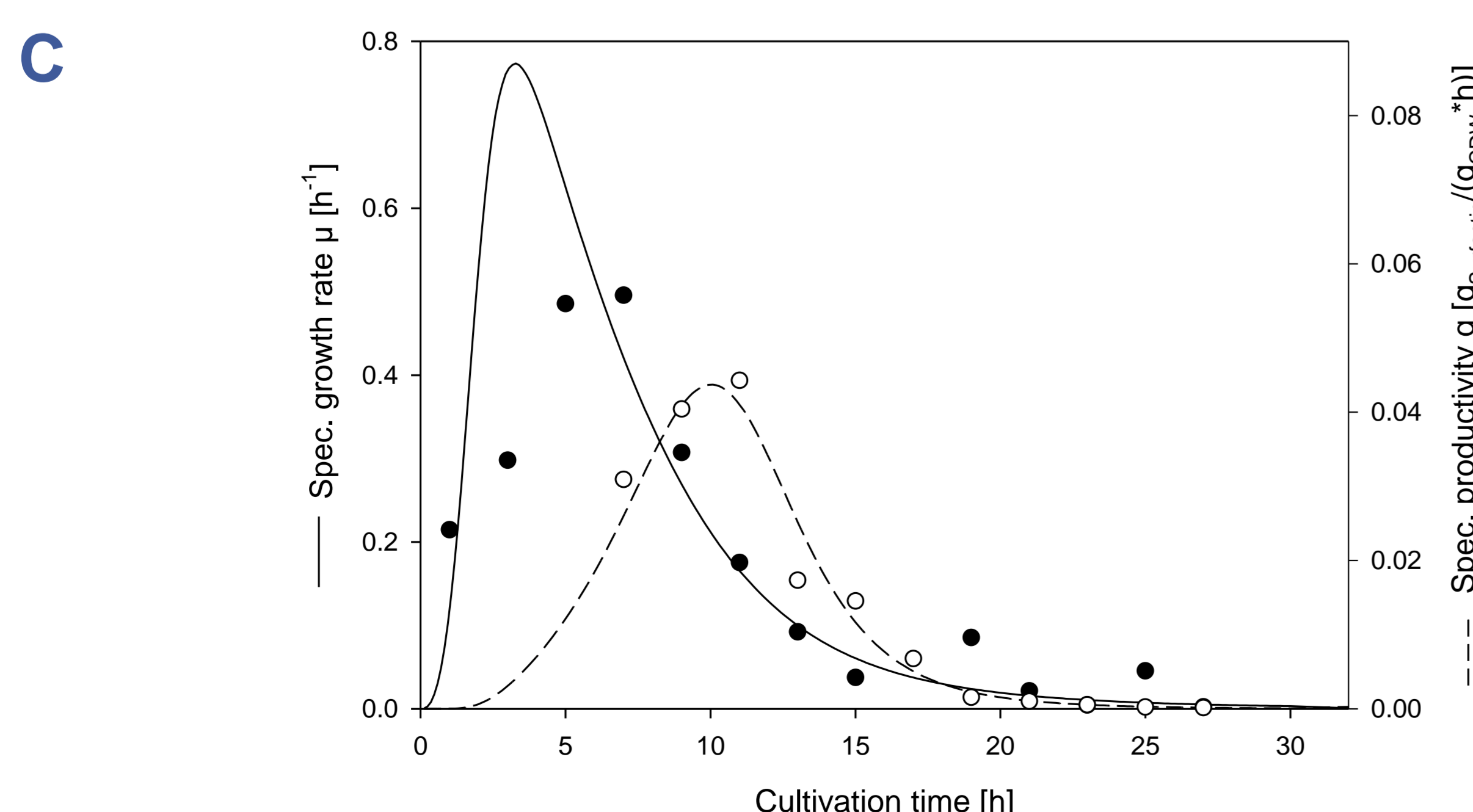
➔ Quick and reproducible process



B Analysis of Foam Traps

- Continuous increase of Surfactin recovery
- Constantly low bacterial enrichment
- Surfactin enrichment settles to a level of 70

➔ Total yield of 0.78 ± 0.05 g Surfactin



C Growth Rate μ and Production Rate q

- Cell growth behaviour and production of Surfactin are shifted
- Max. $\mu = 0.77$ h⁻¹
- Max. $q = 0.04$ g/(g·h)