



Available online at www.sciencedirect.com





Resource-Efficient Technologies 2 (2016) S119-S123

www.elsevier.com/locate/reffit

Research paper

Screening of polymeric membranes for membrane assisted deacidification of sardine oil

Sampath Charanyaa *, Chandrasekar Vaisali, Prasanna D. Belur, I. Regupathi

Department of Chemical Engineering, National Institute of Technology, Karnataka, India Received 24 June 2016; received in revised form 2 November 2016; accepted 3 November 2016 Available online 14 December 2016

Abstract

The diversification in fish oil use and the need for softer processing demand new oil refining processes. In considering the advantages of membrane technology, three different membranes (polyamide (PA), polytetrafluoroethylene (PTFE) and polyethersulfone (PES)) were used in this particular study. Preliminary results in the separation of free fatty acids (FFA) from glycerides of sardine oil/ethanol mixtures using a single dead end microfiltration mode have been reported here. The influence of experimental factors like pressure and oil/ethanol ratios (w/v) on the permeate flux and the reduction of FFA (%) in the permeate was studied. PTFE membrane showed promising results in terms of residual FFA in permeate (%), % oil loss (15.12%, 5.45%) as compared to PA (20.50%, 6.66%) and PES membranes (20.60%, 8.92%). PA membrane showed a higher flux of 4.4 L/m²/h, followed by PTFE 3.34 L/m²/h and PES, 1.19 L/m²/h at 3.5 bar trans-membrane pressure. These results showed that using PTFE membrane could be an ideal strategy for the membrane assisted deacidification of sardine oil using solvents.

© 2016 Tomsk Polytechnic University. Production and hosting by Elsevier B.V. This is an open access article under the CC BY-NC-ND license (http://creativecommons.org/licenses/by-nc-nd/4.0/).

Keywords: Deacidification; Ethanol; Flux; Free fatty acids; Membranes; Polytetrafluoroethylene; Sardine oil

1. Introduction

Membrane separations have been given much importance in the recent years due to ease of handling and the possibility of operations at milder conditions. The attraction posed by the membrane technology has led to their applications in water desalination, gas separation process and applications in food and pharmaceutical industries [1]. Membranes are a good alternative for all separation processes involving chemicals. Since membranes have been widely used in degumming stage, efforts were taken to exploit this application for deacidification step too. Several researchers have tried deacidification of oil by membranes with or without solvents. Many researchers have combined membrane technology and solvent extraction. Reports from Krishna Kumar and Bhowmick [2] and Raman, Cheryan, and Rajagopalan [3] emphasized on the removal of FFA from model oils. Mixtures of triglycerides and FFA with alcohol in the presence of both cellulosic and non-cellulosic type membranes were reported by Krishna Kumar and Bhowmick [2]. Processing of groundnut oil in the presence of alcohol and polyamide membrane led to the permeate having FFA of 86.8% when compared to the feed of 61.7% FFA concentration [4]. Hence, membrane technology delivers many advantages over the conventional processes, such as low energy consumption, operation at ambient temperature, no addition of chemicals, and maintenance of all the essential components in the oil. Edible processing of oil has become an important area in the field of membrane application due to the huge scope of energy savings and improvement in the quality of the oil.

Since many of the stated reports on solvent extraction and membrane assisted solvent extraction were focused on vegetable oils, a need to extend these methods for fish oils turns out to be a vital step in the field of refining. Among the different membranes, polymeric membranes have been given much importance due to their ease of fabrication, diverse properties and cost [5]. Due to the increasing interest in the membrane process of oil and fat industry, several studies on their application in degumming, deacidification, solvent recovery and color reduction have been performed [6]. Marine oils are considered to have an effective role in human health and nutrition due to

http://dx.doi.org/10.1016/j.reffit.2016.11.005

^{*} Corresponding author. Department of Chemical Engineering, National Institute of Technology, Karnataka, India. Tel: +91 9483035265; fax: +91 824 2474033.

E-mail addresses: charansampath.2853@gmail.com; prsn@nitk.ac.in (S. Charanyaa).

^{2405-6537/© 2016} Tomsk Polytechnic University. Production and hosting by Elsevier B.V. This is an open access article under the CC BY-NC-ND license (http://creativecommons.org/licenses/by-nc-nd/4.0/). Peer review under responsibility of Tomsk Polytechnic University.

the presence of n-3 polyunsaturated fatty acids (n-3 PUFA) [7]. Hence, replacing vegetable oils with fish oils has been given increasing significance. However, crude fish oil contains many impurities like phospholipids, free fatty acids, metal ions, pigments and oxidation products [8] that reduce oil quality. Therefore, in order to meet the safety standard refining treatments have to be employed.

The various stages in edible oil refining and the different methods under each stage have been critically reviewed by Vaisali et al. [8]. Of all the stages, removal of free fatty acids (FFA) is a crucial step due to the role of FFA in further oxidation. However, increased loss of neutral oil has been documented in the conventional alkali neutralization process [9], leading to the search of novel processes for effective deacidification in fish oil.

The current study focuses on such softer processing of sardine oil, involving the application of membrane separation, assisted by solvent extraction of FFA from sardine oil. Characterization of membrane process was done by determining the flux of oil/ethanol mixture, their ability to retain the membrane properties at increasing pressure. In order to gain maximum efficiency of deacidification, different types of microporous polymeric membranes were tested for their ability to separate FFA from oil/solvent mixture and also the separation of solvent from oil/solvent mixture. The lack of literature on the refining of sardine oil without the loss of its nutritional properties provides a scope for the current work, thus providing a novel approach to the problems in conventional deacidification.

2. Materials and methods

2.1. Materials

Crude sardine oil was purchased from a local seafood industry, Mukka, Mangalore. All chemicals and reagents were purchased from Merck, India, and were of analytical grade. Microporous polyamide membranes (0.45 μ m) were purchased from Cole-Palmer, India. Polytetrafluoroethylene (PTFE) membranes (0.45 μ m) were purchased from Axivia, India, and microporous polyethersulfone membranes (0.45 μ m) were purchased from Sterlitech, USA. All membranes were in the form of discs of 10 cm diameter.

2.2. Methods

The crude sardine oil was subjected to degumming using 5% orthophosphoric acid and centrifuged at 5000 rpm for 20 min. The supernatant of the centrifuged oil (degummed oil) was further subjected to membrane deacidification. Membrane assisted solvent extraction was performed in the presence of hydrophobic membrane like polytetrafluoroethylene (PTFE), of pore size of 0.45 μ m, polyamide membranes (0.45 μ m) and microporous polyethersulfone membranes (0.45 μ m) under various pressures (0.5 bar, 1 bar, 2 bar, 3 bar, 3.5 bar). The membrane unit of 10 cm diameter with a working volume of 500 mL which worked at a pressure range of 0.5 bar to 3.5 bar operated in the batch mode was employed for the present work (Fig. 1). The mixture in the membrane unit was continuously stirred using a magnetic stirrer. The degummed oil was stirred



Fig. 1. Schematic representation of experimental test cell.

with ethanol for 1 h and the mixture was then subjected to separation. The permeate obtained was solvent free oil with the rejection of FFA and solvent. Further, the permeates were analyzed for FFA content. The indicators like FFA rejection in a membrane and flux were calculated as follows.

The FFA content was analyzed by determining the acid value as described in (AOCS) [10].

The membrane flux was calculated by the following equation.

$$Flux = Permeate \ quantity \ (L)/$$

$$(area \ of \ filtration \ (m^2) \times Time \ of \ filtration \ (h))$$
(2)

3. Results and discussion

The crude oil was tested for its properties and it was found to contain considerable amounts of FFA (30.22%) as indicated in Table 1. High concentrations of FFA in the oil are known to cause a rapid oxidation of the oil, which compels the requirement of its removal by deacidification. Hence, deacidification with three different polymeric membranes was tailor made with the purpose of removing FFA while improving the flux through the membrane.

The flux of sardine oil/ethanol mixture was studied for three membranes viz., PA, PES and PTFE. A very rapid reduction in the flux was observed for PA membrane and very low flux was seen through PES membranes (Fig. 2). The contribution to the decline in flux could be attributed to changes in the membrane structure [11]. As can be seen from Table 1, PA and PES membranes exhibit hydrophilic nature as compared to PTFE membranes, which is evident from the fact that the deacidified oil alone (hydrophobic in nature) is obtained as the retentate. The movement of the polar FFA molecules across the membranes might have caused the membranes to swell and become thicker plummeting the permeation rates [12]. However, in case of PTFE membrane, the flux was almost constant without any significant decline. The reason behind this could be the hydrophobic nature of the membrane, which is similar to the nature of the oil. Hence, there is no change in the membrane structure of PTFE when the oil alone permeates across the membranes.

Download English Version:

https://daneshyari.com/en/article/5749692

Download Persian Version:

https://daneshyari.com/article/5749692

Daneshyari.com