

1 **Potential for the valorization of brewer's spent grains: a case study for the sequential extraction**  
2 **of saccharides and lignin**

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12

13 **Abstract**

14 This study highlights the possibility of using brewers' grains (BSGs) for the successive extraction of the  
15 main lignocellulosic biopolymers, namely cellulose, hemicelluloses and lignin. An exhaustive chemical  
16 characterization revealed a variability of composition in distinct batches of BSGs, depending on their  
17 origin and the brewing process used. In particular, the protein content can vary from 13 to 23 wt.%,  
18 which is accompanied by a change in the hemicelluloses content from 9 to 23% (in the samples of our  
19 study). By applying a two-step aqueous treatment, involving an acid (1.25% v/v aq. H<sub>2</sub>SO<sub>4</sub>) and a base  
20 (3% w/v aq. NaOH) at a temperature of 120°C and fixed reaction time of a few tens of minutes (15 to  
21 90 min), more than 80% of hemicelluloses could be recovered. Cellulose could be isolated at more than  
22 68%, while a high purity lignin could be recovered from a lignin-rich fraction (70wt.%). Our work also  
23 suggests that the variability of the chemical composition of these brewers' grains is a hindrance to  
24 achieving process standardization and large-scale exploitation. The pooling of various materials is  
25 therefore not a recommended option, and the preliminary chemical analysis of the composition is  
26 therefore a prerequisite for an efficient extraction process.

27

28 **Keywords:** brewer's spent grains, lignin, cellulose, extraction.

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## 32 **1. Introduction**

33 Food and beverage industries, and the co-products they generate, are often seen as the solutions of  
34 choice in the definition of new value chains in bioeconomy strategies, whether for the production of new  
35 molecules, materials and/or energy solutions. This is particularly true for the brewing sector, which for  
36 more than a decade has been involved in research efforts to valorize its by-products, particularly  
37 brewer's spent grains (BSGs). Indeed, BSGs represent a huge volume, cumulating at approximately  
38 85% of total by-products generated by the brewing industry. In 2011, an estimated 185 Mt of beer were  
39 produced worldwide, among which 21% were generated in the European Union (Heuzé et al., 2017).  
40 Depending of both the brewing method and beer type, we can estimate that for each hectoliter of beer  
41 brewed, 20 kg of BSGs are produced. Worldwide, it represents 35 to 40 Mt of BSGs on an annual basis,  
42 among which 8 Mt are produced in EU (Fărcaș et al., 2015). Up until this day, BSGs are mainly used  
43 as animal feed, especially for ruminants, due to their high content in proteins and fibers. (Mussatto,  
44 2014) (Crawshaw, 2003).

45

46 In a logic of development of new materials or biobased technological solutions, BSGs appear however  
47 nowadays as a relevant input, available all year long and with a moderate cost. Nevertheless, various  
48 technical barriers hinder their expansion towards an industrial exploitation in connection with the  
49 bioeconomy. Indeed, as a result of their high moisture and fermentable sugars content, BSGs are a  
50 highly perishable feedstock (Ikurior, 1995) (Santos et al., 2003). Furthermore, they represent a huge  
51 volume, making their transport logistics expensive. When devoted to animal feed, BSGs are commonly  
52 stored by silage, which is a convenient option to preserve BSGs before their usage (Geron et al., 2008)  
53 (Heuzé et al., 2017). However, for any other industrial applications, it seems more relevant to dry BSGs  
54 to avoid rotting, which could lead to a fluctuation in the chemical quality and composition of BSGs.  
55 Currently, most breweries that wish to reduce the moisture of BSGs, while also increasing the efficiency  
56 of their mashing procedure, use mash filter presses to reduce the humidity of the grains to around 60%,  
57 before drying them further to humidity levels below 10 wt.% (Santos et al., 2003).

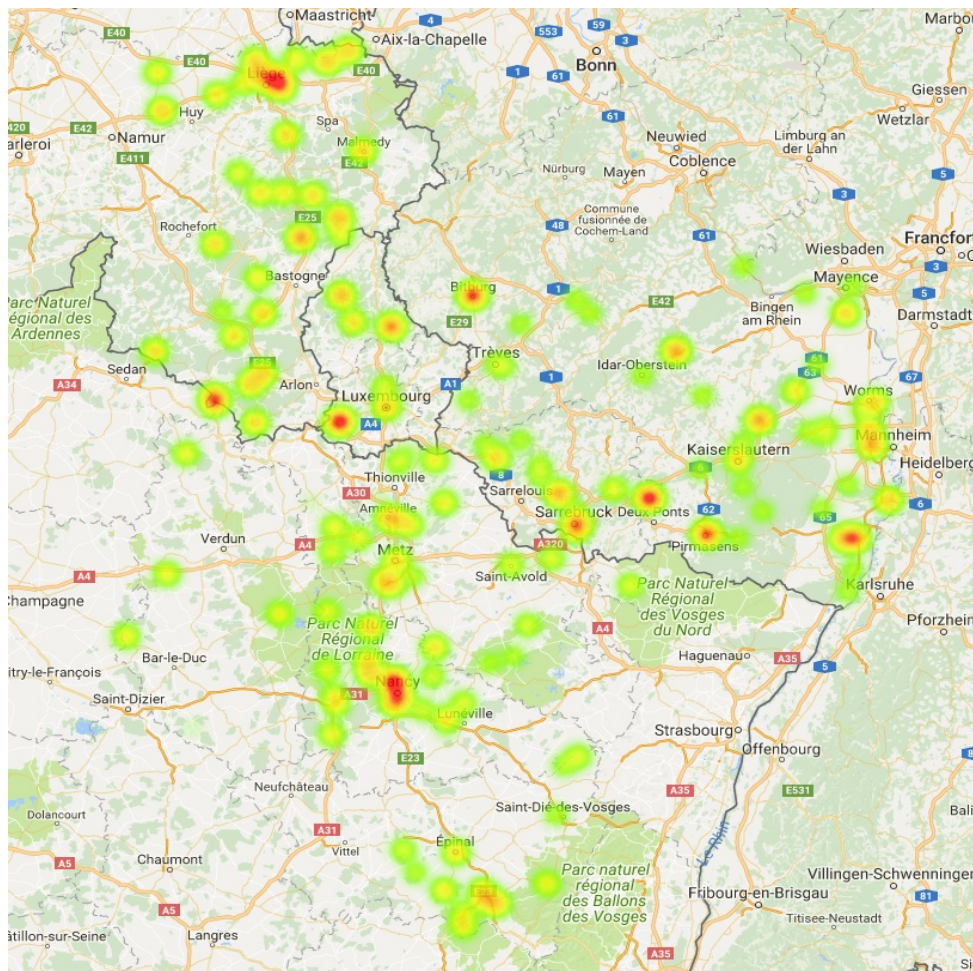
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59 Beside traditional uses as feed, BSGs find also other potential applications, mostly still under  
60 development (at a lab- or pilot-scale). For instance, Davila and coworkers underlined in 2016 the  
61 technical feasibility to produce, using a cascade and integrated approach, valuable biobased

62 compounds. Practically, dried BSGs from a unique batch (and origin) are submitted to a highly  
63 concentrated acid pretreatment to isolate a glucose-rich and a xylose-rich aqueous fractions, both  
64 submitted independently to further fermentation into respectively bioethanol, polyhydroxybutyrates  
65 (PHBs) and xylitol (Dávila et al., 2016). Outeiriño et al. proposed a three-step protocol to provide  
66 consecutively a cocktail of xylanases (obtained through solid-state fermentation using with *Aspergillus*  
67 *brasiliensis*), lignin-rich materials (after the set-up of a ionic-liquid process) and carbohydrates-  
68 containing solutions (Outeiriño et al., 2019). Even if it is supposed to be economically competitive, the  
69 difficulty of recycling ionic liquids makes the approach not very strategic from an industrial point of view.  
70 George et al. described in 2017 a “biorefinery model” based on the production of xylitol and polylactic  
71 acid (PLA) (George et al., 2017). An improvement of this methodology was published in 2020 by  
72 Akermann and coworkers for the efficient production of lactic acid through simultaneous saccharification  
73 and fermentation (Akermann et al., 2020). In 2021, Ong et al. proposed to investigate deeply the fate  
74 of BSGs using as a substrate for solid-state fermentation (Ong et al., 2021). Guarda and co-workers  
75 published in parallel in 2021 the two-step conversion of BSGs (involving a highly concentrated acid  
76 pretreatment and a fermentation route) into mostly volatile fatty acids (Guarda et al., 2021). As can be  
77 seen, most of the research findings published to date concern bacterial fermentation-oriented  
78 approaches of the carbohydrates present in SBGs and isolated after catalyzed hydrolytic pretreatment  
79 (at high or low temperatures) of BSGs. All these published conclusions state on the reliance on the  
80 market-value of the outputs, making them feasible or not. Also, the energetical cost has a strong  
81 influence on the economic viability, and integrating heat production should be a key factor when  
82 considering these models. Almost all studies conducted to date have focused on a single batch of  
83 BSGs. The issue of batch composition variability is often overlooked in the choice of conversion  
84 processes, and in the treatment of the generated data. We anticipate at this point that variability in the  
85 composition of these BSGs may have an impact on the efficiency (both economic and technical) of the  
86 conversion options for these brewing by-products. Thus, we propose in this study to verify the chemical  
87 composition of different batches of BSGs from different breweries, whether industrial or smaller  
88 capacities, and to verify if the application of a pretreatment phase under acidic conditions, as mentioned  
89 in the above-mentioned published works, can be influenced by a possible variability in chemical  
90 composition.

91

92 To do that, we evaluated herein the potential of BSGs generated in a specific geographic area, the  
93 Greater Region (Europe), as starting lignocellulosic materials for the individual recovery of biobased  
94 components, namely cellulose, hemicellulose and lignin. The Greater Region is indeed a strategic  
95 territory, with an extensive brewing activity. We have identified 163 commercial breweries distributed  
96 between Belgium (36 breweries in Liege and Luxembourg Provinces), Germany (56 units in Saarland  
97 and Rheinland-Pfalz), France (63 breweries in Meuse, Meurthe-et-Moselle, Vosges, and Moselle), and  
98 Luxembourg (8 industrial units). **Figure 1** illustrates the distribution of these breweries throughout the  
99 Greater Region.



100

101 **Figure 1.** Geographical distribution of breweries in the Greater Region. Green to red gradient depicted  
102 the production volume from “low” to “high”.

103

104 Our work has identified a cumulative production in 2018 of 17,236,959 hL of beer on an annual basis  
105 (data collected in 2018). To a first approximation, this corresponds to a production of about 344,000  
106 tons of BSGs per year. The establishment of centralized biorefineries working on the valorization of

107 these BSGs, using a unified and continuous process, could produce a significant added value to the  
108 residues produced by these breweries, while generating interesting biochemical compounds. However,  
109 this can only be considered if the variability of BSGs is quite low, which will be verified in this study.

110

## 111 **2. Materials and methods**

### 112 **2a. Sample collection and preparation**

113 BSGs samples were collected between 2018 and 2020 in a commercial large-scale brewery, namely  
114 the Brasserie d'Orval S.A. (Villers-devant-Orval, Belgium), and used as benchmark for this study  
115 (samples denoted "OR"). After collection, BSGs samples were pressed using a De Smet Rosedowns  
116 MINI100 screw press at 150 rpm. The "press liquor" was frozen and the pressed BSGs were then further  
117 dried in an oven at 50°C for 2 days, in order to achieve a total humidity level below 5wt.%. Prior to  
118 characterization, all samples were dried at 40°C for 3 days before being grinded at 0.5 mm using a  
119 Fritsch Pulverisette 19 Cutting Mill. For comparative characterization, two other batches of spent grains  
120 were obtained through the microbrewery at the University of Kaiserslautern, brewed on April 2018:  
121 KL1.1 represents spent grain obtained after brewing beer using 100% barley malt, and KL1.5  
122 represents spent grain obtained after brewing beer using 50% barley malt and 50% wheat malt. Another  
123 sample of BSGs containing 14% of rye malt was also characterized, which was obtained after  
124 homebrewing on March 2021 (RB).

125

### 126 **2b. Compositional analyses**

127 All analytical analyzes were carried in triplicate, values are expressed as the mean  $\pm$  standard deviation.  
128 Results were expressed as % of dry matter.

129

130 **Dry matter** was determined based on the weight loss after 24h at 105°C in an oven. Ash content was  
131 determined after calcination of the sample for 6 h at 575°C, using a Nabertherm Germany B18 muffle  
132 furnace, according to the NREL method (Sluiter et al., 2004).

#### 133 ***Extractives.***

134 The total water-soluble and ethanol-soluble compounds (including polyphenols, free carbohydrates,  
135 and terpenoids) were quantified using a Soxhlet apparatus according to the NREL method without  
136 modification (Sluiter et al., 2008). The extraction was performed in two successive steps of 6 h each.

137 First, 70 mL of distilled water was used. The water solution containing the extracts was then freeze-  
138 dried and weighed. Then, extraction was performed using 70 mL of ethanol (97%), and the obtained  
139 ethanol solution was then evaporated under pressure, and subsequently weighed.

#### 140 ***Polysaccharides (cellulose and hemicellulose) and lignin quantification.***

141 The **lignin content** of the solid residues was determined using the Klason procedure according to  
142 previous published protocols (Berchem et al., 2020). Practically, around 300 mg of the dried Soxhlet  
143 residue (depleted of extractives) was weighed and hydrolyzed using 3 mL of a 72% H<sub>2</sub>SO<sub>4</sub> solution  
144 during 1h at 30°C. Then, distilled water was used to dilute the solution to a 4% H<sub>2</sub>SO<sub>4</sub> concentration,  
145 and hydrolysis was resumed in CERTO CLAV (Model CV-22-VAC-Pro) autoclave at 121°C for 60 min.  
146 The mixture was filtered through a P4 tared crucible, dried at 105°C during 24h and weighed to  
147 gravimetrically determine the total lignin content. The hydrolysate obtained after filtering was preserved  
148 and used for total sugars determination.

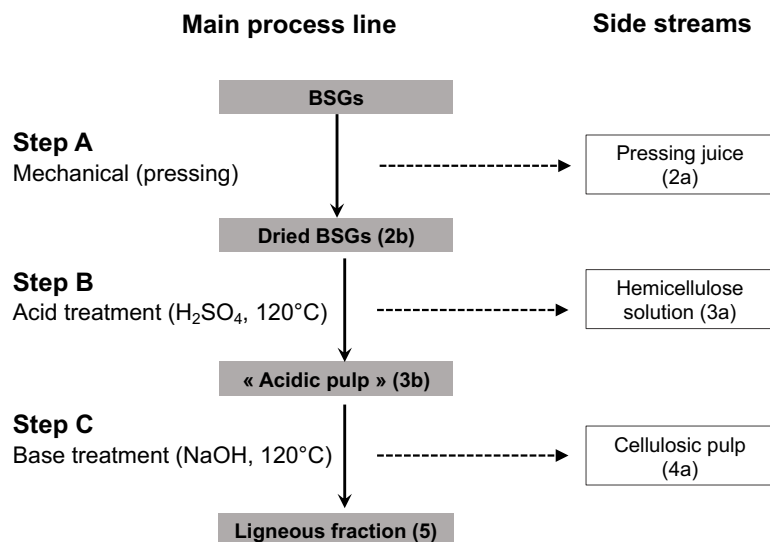
149 Cellulose and hemicellulose contents were obtained on the basis of the quantification of the constituent  
150 monosaccharides, namely glucose for cellulose, and the sum of arabinose, xylose, rhamnose, mannose  
151 and galactose for hemicellulose according to an adapted published protocol (Berchem et al., 2020).  
152 First, 100 µL of an internal standard solution (2-deoxy-D-glucose, 3g/L) was added to 900 µL of the  
153 Klason hydrolysate. Then, 2 drops of NH<sub>4</sub>OH 15M were added to neutralize the mixture, and 2 mL of  
154 NaBH<sub>4</sub> was added in order to reduce the monosaccharides. After incubation at 40°C during 90 min, 0.6  
155 mL of acetic acid, 0.4 mL of 1-methylimidazole and 4 mL of acetic anhydride were added for the  
156 acetylation of the reduced monosaccharides into alditol acetates. Finally, 10 mL of distilled water and  
157 3 mL of dichloromethane were added, and 1 mL of the dichloromethane phase was retrieved and  
158 injected using an Agilent (7890B series) gas chromatograph equipped with a flame ionization detector.  
159 A high-performance capillary column HP1-methylsiloxane (30 m x 0.32 mm, 0.25 µm) was used to  
160 separate the components and the results were analyzed using the Lab ChemStation software.

#### 161 ***Estimation of the protein content.***

162 **Protein content** was determined according to the Kjeldahl method, using a nitrogen conversion factor  
163 of 6.25 as validated by Mathias and co-workers (Mathias et al., 2015). Around 80 mg of the milled and  
164 dried sample was mineralized with concentrated H<sub>2</sub>SO<sub>4</sub> (95%) and a CTQ catalyst (1.5 g K<sub>2</sub>SO<sub>4</sub> + 0.045  
165 g CuSO<sub>4</sub>.5H<sub>2</sub>O + 0.045 g TiO<sub>2</sub>) using a TECATOR 105 heating device at 360°C for 2h. The sample was  
166 then titrated with a 0.01 M H<sub>2</sub>SO<sub>4</sub> solution using a Kjeltec 2300 (Foss) apparatus.

167 **2c. Integrated extraction process**

168 BSGs were submitted to a sequential treatment, involving aqueous acid (H<sub>2</sub>SO<sub>4</sub>) followed by an alkaline  
169 (NaOH) process, as schematized on **Figure 2**.



170

171 **Figure 2.** Schematization of the treatments applied to BSGs (allowing sequential separation of  
172 hemicellulose, cellulose and lignin). The different process phases are denoted “Step A” to “Step C”.

173

174 Practically, BSGs were pressed to reduce humidity content (step A). Then, the dried SBGs were  
175 submitted to an acid treatment (step B) involving a 1.25% (v/v) aq. H<sub>2</sub>SO<sub>4</sub> in a Parr Series 4580 HT  
176 reactor (8mL per gram of BSGs) at 120°C for 17 min. After reaction, the medium was cooled down, and  
177 the solid fraction (called “acidic pulp”) was separated from the liquid phase by centrifugation using a  
178 Rousselet Robatel basket centrifuge. The recovered acidic pulp was then dried at 40°C for 3 days. The  
179 liquid fraction was recuperated, identified as the “hemicellulosic solution”, and stored at 5°C.

180

181 For the subsequent alkaline treatment (step C), a 3% (w/v) NaOH solution was added to the dried  
182 “acidic pulp” (10 mg per gram of acidic pulp) in the high-pressure Parr reactor. The reaction was  
183 maintained at 120°C for 90 min according to a previous published protocol (Maniet et al., 2017). After  
184 treatment and cooling, the reaction mixture was filtered through a 0.125 mm sieve. The solid fraction  
185 was then washed thoroughly with distilled water, and centrifuged until the washing liquid showed no  
186 coloration. The solid fraction was then dried at 40°C during 3 days and identified as the “cellulosic  
187 fraction”. The liquid fraction was used for the isolation of lignin, after precipitation by correction of the  
188 pH to a value of 2. The newly formed precipitate was separated by centrifugation and dried at 40°C.

189 **3. Results and discussion**

190 BSGs recovered from a large-scale brewery (samples "OR") were subjected to an extensive chemical  
191 characterization. The results are presented in **Table 1** and highlight that the component-by-component  
192 chemical variability was quite moderate, notably all over the year, meaning that the composition of the  
193 BSGs was fairly identical. This consistency in composition is related, among other things, to the  
194 standardization of the brewing process in large volume commercial units.

195

196 **Table 1.** Chemical composition of BSGs, estimated in g/100g of dry matter.

	Content (%)
Proteins	20.3 ± 0.4
Hemicellulose	22.7 ± 0.5
Cellulose	11.1 ± 0.7
Lignin	13.8 ± 1.0
Extractives	35.5 ± 1.9
Ashes	4.7 ± 0.4

197

198 The proteins content reached a value of about 20.3%. Structural lignocellulosic biopolymers, namely  
199 cellulose, hemicellulose, and lignin, accounted for nearly 48%. Extractables compounds represented a  
200 significant part of the total weight of BSGs (35.5%), and consisted in secondary metabolites (mostly  
201 polyphenols, and terpenoids as previously evidenced by Stefanello and coworkers) and free  
202 carbohydrates (Stefanello et al., 2018). The inorganic materials complete this chemical composition  
203 and culminated at around 5%.

204

205 The technical feasibility of our selective and cascade extraction protocol (depicted in **Figure 2**) was  
206 then checked for the step-by-step recovery of structural polysaccharides (cellulose and hemicellulose)  
207 and lignin. Practically, although the process was achieved in an aqueous phase, our protocol contains  
208 a drying phase of BSGs (step A) required to better preserve this product over time, and consistent with  
209 a storage strategy in industrial conditions. The reduction of humidity was ensured by pressing BSGs  
210 using a screen press, which allowed a reduction of the moisture content from 80 wt.% to 60 wt.%  
211 (consistent with what is practiced on an industrial scale for the conservation of BSGs). The liquid  
212 recovered after this step (called "pressing juice, 2a") possessed a stable concentration of total sugars  
213 of 28.6 g/L. This value is quite close to the one presented by Akermann et al in parallel works, where  
214 the press liquor was used for the production of lactic acid (Akermann et al., 2020). Further reduction of

215 the moisture content of our samples was achieved by oven-drying, reducing the moisture content below  
 216 10 wt.%.

217  
 218 After successful drying of the BSGs, the dilute acid treatment using H<sub>2</sub>SO<sub>4</sub> (step B) allowed to isolate a  
 219 liquid fraction (called “hemicellulose solution, 3a”) and a solid residue (“acidic pulp, 3b”). The “crude”  
 220 BSGs contained 22.7±0.5% of hemicellulose. After passing through a screw to reduce moisture, the  
 221 hemicellulose content dropped to 19.5±0.3% (meaning a reduction of 14.2% of the hemicellulose  
 222 content) (**Table 2**). The acid treatment, on the other hand, significantly reduced the hemicellulose  
 223 content to 4.4±0.2%, which implies that more than 80.5% of the hemicellulose were removed, and  
 224 passed into the liquid phase. It appeared also that this treatment also had a minor influence on the  
 225 proteins whose content dropped from 18.9±0.5 after pressing to 16.1±3.0% after contact with the acid  
 226 agent. The chemical composition of the liquid phase (“hemicellulose solution, 3a”) was found containing  
 227 about 6.6% arabinose, and 11.7% arabinose, together with huge amount of 5-hydroxymethylfurfural,  
 228 levulinic acid and formic acid (obtained as a mixture, with a 5-HMF content reaching up 9.8%).

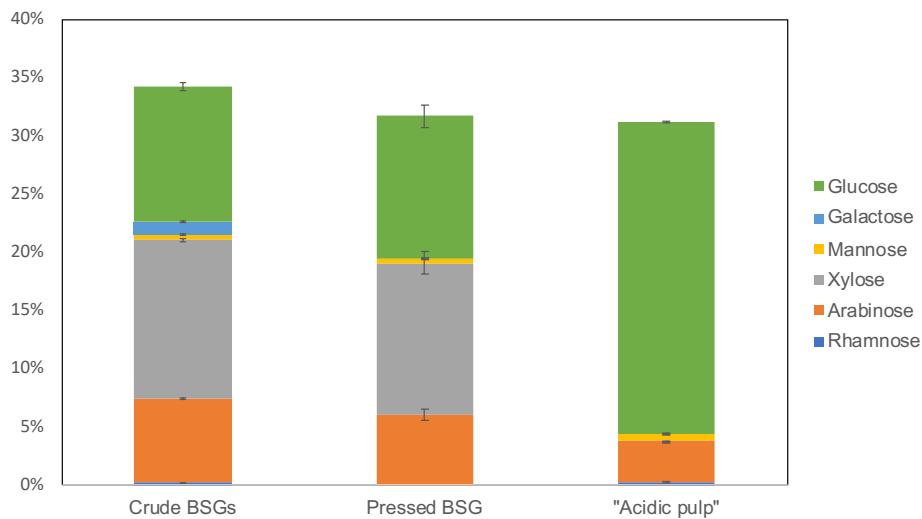
229  
 230 **Table 2.** Chemical composition of the obtained fractions after pressing and dilute acid treatment.

	Hemicellulose content (%)	Hemicellulose removal* (%)	Protein content (%)	Ash content (%)
Untreated BSGs (1)	22.7 ± 0.5	--	20.3 ± 0.4	4.7 ± 0.4
Pressed BSGs (2b)	19.5 ± 0.3	14.2	18.9 ± 0.5	3.5 ± 0.1
Acidic pulp (3b)	4.4 ± 0.2	80.5	16.1 ± 3.0	5.7 ± 0.3

231 \* Hemicellulose removal was determined based on hemicellulose content of the initial untreated BSG

232  
 233 **Figure 3** illustrates the C5 and C6 carbohydrates (free sugars and/or constitutive of cellulose and  
 234 hemicellulose) composing the solid fraction recovered after the acid treatment. Our results underlined  
 235 that the pressing phase (step A) modified the overall content in both xylose and arabinose. As the  
 236 (absolute) percentage of arabinose reached 7.20±0.19% in the starting BSGs, it decreased to  
 237 6.09±0.94% in the pressed BSGs and to 3.49±0.09% in the solid residue obtained after the H<sub>2</sub>SO<sub>4</sub>  
 238 treatment. The same trend was recorded for xylose, which decrease from 13.66±0.24% in the crude  
 239 BSGs to 13.03±1.81% in the pressed BSGs. The content of xylose was found insignificant in the solid  
 240 fraction obtained after the contact with aq. H<sub>2</sub>SO<sub>4</sub>. Our results demonstrates also that the solid residue

241 after the acid treatment was quite rich in D-glucose, with a content reaching 85.8% of the total  
242 carbohydrates content, emphasizing that this acid step was able to isolate a cellulose-rich final fraction.



243

244 **Figure 3.** C5 and C6 carbohydrates composition of “crude” BSGs, BSGs obtained after pressing (solid,  
245 2b) and BSGs obtained after the acid treatment (“acidic pulp, 3b”).

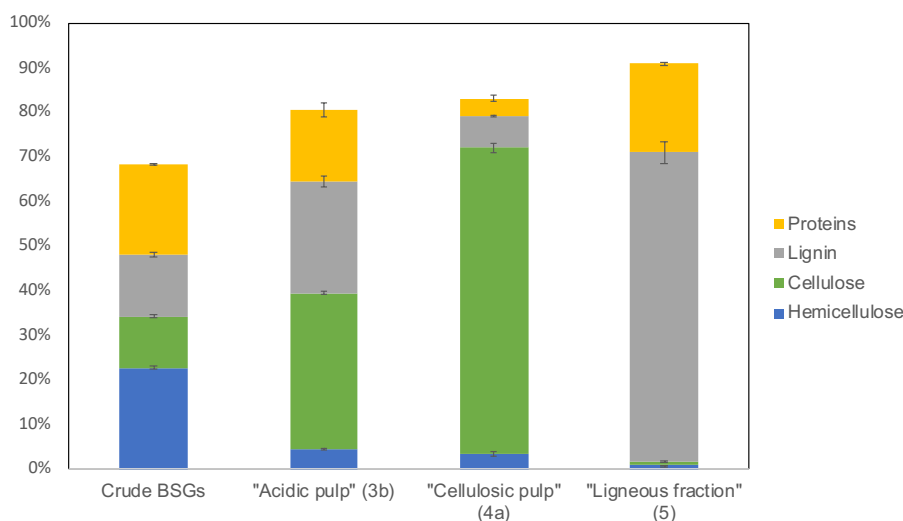
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247 The dried “acidic pulp, 3b” was then submitted to an alkali treatment involving NaOH (step C). After the  
248 treatment, both a solid fraction (called “cellulosic pulp, 4a”) and a liquid were isolated and deeply  
249 analyzed. The cellulosic pulp showed a  $68.6\pm 2.3\%$  content in cellulose, together with minor amounts of  
250 proteins ( $3.9\pm 1.3\%$ ) and hemicellulose ( $3.4\pm 1.0\%$ ) (**Figure 4**). The lignin content was dropped to  
251  $7.2\pm 0.4\%$ , meaning that the alkali treatment was efficient to ensure an optimal delignification of about  
252 71.2%.

253

254

255



256

257 **Figure 4.** Structural polysaccharides (cellulose and hemicellulose), lignin and proteins contents in the  
 258 starting BSGs, the acidic pulp (3b) and both the cellulosic pulp (4a) and the lignin-rich fractions obtained  
 259 after the alkali treatment.

260

261 A lignin-rich solid fraction (5) was obtained after adjusting the pH of the liquid fraction at 2 (found as the  
 262 most suitable pH value to recover the maximum yield in lignin). The isolated solid was characterized  
 263 by a lignin content reaching more than 69.4%. This lignin was however contaminated with proteins  
 264 (20%), which coprecipitated with lignin at pH 2, whilst polysaccharides (cellulose and hemicellulose)  
 265 accounted for less than 2% of the total weight. About 9% of the composition was identified as inorganic  
 266 salts, that could not be removed during the washing phases. However, ultrafiltration was found a  
 267 convenient option to overcome the “protein issue”. Avoiding a co-precipitation, it allowed us to obtain  
 268 a high purity lignin (>98%) that could be a good candidate for value-added applications (considering  
 269 the intrinsic cost of the ultrafiltration approach).

270

271 If we calculate the mass balance on the whole production chain (including steps A, B and C presented  
 272 in **Figure 2**), it appears that for one ton of wet BSGs (with a humidity content of 80%), we can obtain  
 273 150 kg of dried BSGs after pressing and drying (step A). Applying the successive acid and alkali  
 274 treatments (steps B and C), we can thus technically isolate about, notably, 20 kg of cellulose and 20 kg  
 275 of lignin corresponding to recovery rates of respectively 50.1 and 41.8%. Hemicelluloses accounting for  
 276 60.5% could be recovered (partially degraded) in an aqueous liquid phase after the H<sub>2</sub>SO<sub>4</sub> treatment.

277 The estimated amount of waste is relatively small and represents inorganic salts and aqueous effluents  
278 obtained in intensive neutralization and washing phases preliminary to the chemical characterizations  
279 mentioned in this work.

280

281 It should be mentioned that these results have not been optimized, but were rather screened to verify  
282 technically the possibility of a larger scale operation. Moreover, to our opinion, the exploitation of BSGs  
283 as an input for the extraction of valuable biopolymers (polysaccharides, or lignin) is subject to critical  
284 points that deserve attention. The major point of criticism is related to the variability of BSGs  
285 compositions that may be available on the market. Indeed, our results underlined that a significant  
286 and/or important variability could be observed in the chemical composition of BSGs from different  
287 origins as evidenced in **Table 3**.

288

289 **Table 3.** Chemical compositions of various BSGs obtained from several breweries located on the  
290 Greater Region territory. OR stands for “Orval residues”, used as benchmark for this study; KL1.1 and  
291 KL1.5 are BSGs obtained from a micro-brewery and RB are side-products from a home-made  
292 production. Results are expressed in g/100 g of dry matter.

	OR	KL1.1	KL1.5	RB
Proteins	20.3 ± 0.4	22.7 ± 0.8	21.1 ± 0.6	13.4 ± 1.5
Hemicellulose	22.7 ± 0.5	17.6 ± 1.5	15.3 ± 1.4	9.7 ± 1.8
Cellulose	11.1 ± 0.7	10.4 ± 1.0	13.1 ± 1.0	15.1 ± 0.9
Lignin	13.8 ± 1.0	17.2 ± 1.2	12.0 ± 0.9	9.1 ± 0.4
Extractives	35.5 ± 1.9	27.0 ± 1.9	38.4 ± 2.2	41.0 ± 1.7
Ashes	4.7 ± 0.4	5.6 ± 0.0	2.7 ± 0.1	3.0 ± 0.2

293

294 This variability is related to the brewing method used, but also and above all to the nature of the cereals  
295 used for the production of the beer. Thus, if we compare results provided in **Table 3**, one could observe  
296 that the lignin content could fluctuate from 9.1 to more than 17.2%, whilst the hemicelluloses could  
297 account for 9.7 to 22.7%. If we explore in more details these results, we can notice that, although OR  
298 and KL1.1 are both obtained from beer brewed using only barley malt, the brewing process (large-scale  
299 vs. microbrewery) could lead to variations mostly in both the hemicellulose (22.7 vs. 17.6%) and lignin  
300 (13.8 vs. 17.2%) contents. When considering KL1.5, obtained also in a microbrewery but from 50%  
301 wheat malt and 50% barley malt, we could underline that, here also, significant differences are detected  
302 (notably in the cellulose and lignin contents). However, no significant differences were found in the  
303 proteins content between the OR, KL1.1 and KL1.5 samples (respectively 20.3%, 22.7% and 21.1%).

304 If we analyzed then BSGs obtained after a home-brewing process using 14% rye malt and 86% barley  
305 malt (sample denoted "RB"), we observed a noticeable difference in the global amounts of lignin and  
306 hemicellulose. Moreover, the proteins level dropped to 13.4%, which could be explained by the lack of  
307 control and standardization of the home-brewing process used for our study.

308

309 As emphasized, BSGs have a compositional variability, which can be significant, and which is related  
310 to the nature of the cereals used during manufacture and/or the nature (and know-how) of the brewing  
311 process. If the two-step extraction process (acid then basic) can be applied to KL1.1 and KL1.5 samples  
312 with comparable recoveries, without loss of efficiency and yield (results not presented here), it proves  
313 to be ineffective for BSGs with protein levels that deviate from the 20% value (which is the case for the  
314 RB sample). To overcome this drawback, some samples of BSGs from different origins could be pooled  
315 and processed at a single high-capacity industrial site. However, our previous work has shown that this  
316 pooling was not strategic, but rather the opposite, especially for samples with fluctuating protein levels,  
317 which is the case in this study (Berchem et al., 2020).

318

319 Our second point of critical reflection is based on the projection of the results obtained (which, even if  
320 they have not been optimized, highlight certain trends). The perspective of these results in an industrial  
321 logic must be analyzed in a reasonable way. Indeed, if we consider on the scale of the Greater Region  
322 that nearly 344,000 tons of BSGs are produced on an annual basis, this would represent an annual  
323 production of approximately 6,800 to 13,600 kg of cellulose and 6,800 to 17,000 kg of lignin. Without  
324 structural and/or functional differentiation, these two molecules would be produced with insufficient  
325 contents to reach competitive profitability thresholds. The same reasoning can be obtained for  
326 hemicelluloses, whose composition, rich in xylose and arabinose, is not differentiated from other  
327 fractions obtained from cereals by distinct processes (Aguedo et al., 2013).

328

#### 329 **4. Conclusions**

330 Brewers' grains are relevant agri-food by-products, particularly in terms of volume, in certain territorial  
331 areas including the Greater Region (Europe). These brewers' grains (BSGs), which are lignocellulosic  
332 materials, are often seen as strategic in certain applications related to the bioeconomy. Our work has  
333 shown that a two-step extraction in aqueous (acid then alkali) medium, preceded by a pressing phase,

334 allowed to recover sequentially hemicelluloses (or hemicellulose-constitutive saccharides), then the  
335 cellulose and the lignin. The quantities of lignin and cellulose obtained reach about 20 kg each after  
336 treatment of nearly one ton of BSGs (with an initial moisture content of 80%).

337 Although interesting from a mass balance point of view, this process suffers from various points of  
338 criticism which deserve to be underlined and which could constitute an obstacle to the economic  
339 deployment of BSGs in a biorefining option. The first is that, even though abundantly exploited in the  
340 state of the art, the acid pretreatment process generates notable amounts of furanic compounds, known  
341 to be fermentation inhibitors. Either the process must be optimized to minimize this formation (if the  
342 targeted applications are fermentation derived molecules like lactic acid or ethanol for instance), or the  
343 process must be improved to increase the extraction rate of lignin, which would then be considered as  
344 the target molecule. The intrinsic characteristics of this lignin (molecular, supramolecular and therefore  
345 applicative) must however be studied more deeply. The second fact to highlight is the intrinsic variability  
346 in the chemical composition of BSGs, being the result of differences in the cereal varieties selected by  
347 the brewers and/or differences in brewing practices. While BSGs from large industrial breweries show  
348 stable chemical compositions over time, BSGs obtained from microbreweries or from individuals show  
349 some notable variations, especially in lignin and protein contents. If the "pooling strategy" which consists  
350 in mixing together several BSGs samples coming from several origins could offer a strategy, its  
351 application to the case of BGSs is not possible when too much protein variation is detected. This implies  
352 that if brewers' grains are to be used as inputs in a bioeconomy option, the chemical analysis of these  
353 BGSs remains a prerequisite in order to exclude sample batches whose chemical composition deviates  
354 from a "standard" defined mostly by BSGs coming from large industrial capacity brewing activities.

355

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360

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362 The authors declare that they have no known competing financial interests or personal relationships  
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364 **Notes and references**

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