

Potentials and challenges of biogas from fish industry waste in the Arctic

Pernille Erland Jensen
Arctic Technology Center
Department of Civil Engineering
Technical University of Denmark.

Content

- Introduction
- Why make biogas in the Arctic?
- Why is it not done already?
- Biogas potential of fish residues and organic waste
- Perspective

Present challenges

Fish industry residuals

- Major part disposed off at sea
- Oxygen depletion at seafloor
- Methane emission

General waste

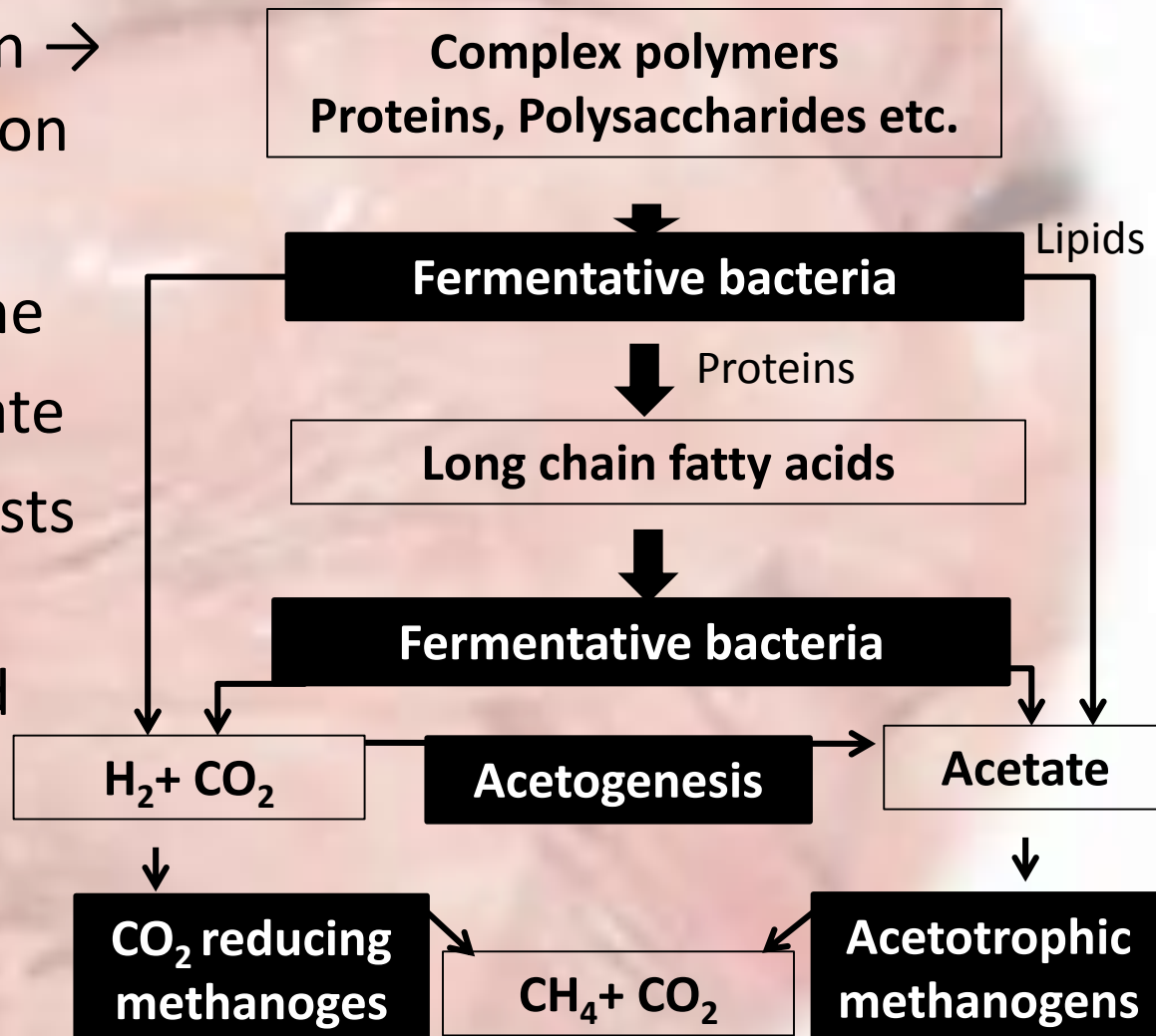
- Organic household waste
- Sludge from wastewater treatment
- Bag toilet and septic tank content

Can we make the anaerobic digestion happen under controlled conditions, collect biogas and utilize the energy?

Envisioned challenges

Simplified overview of anaerobic digestion process

- Shrimp, crab: Protein → Ammonia → Inhibition
- Halibut: Lipids → Inhibition of methane
- Cold, changing climate
- Lack of local specialists
- Seasonal shift in loading material and rate



Biogas plants



Can be very simple installation or highly industrialized optimized plant.



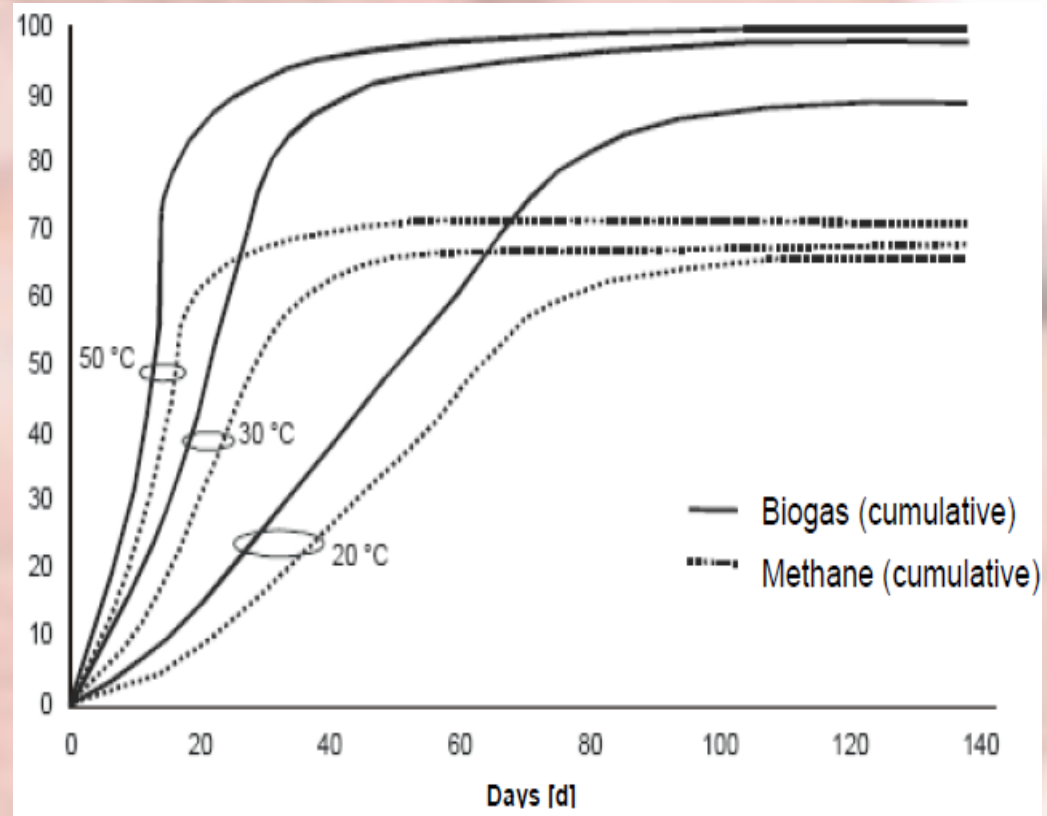
Biogas use

- Electricity – requires large scale plant + energy conversion
- Vehicles – biogas from vegetable products, requires upgrading of gas
- Heat or cooking – can be used directly
 - Simple technology for use of gas to e.g. heat water for boiling of shrimps or heating of buildings

Temperature

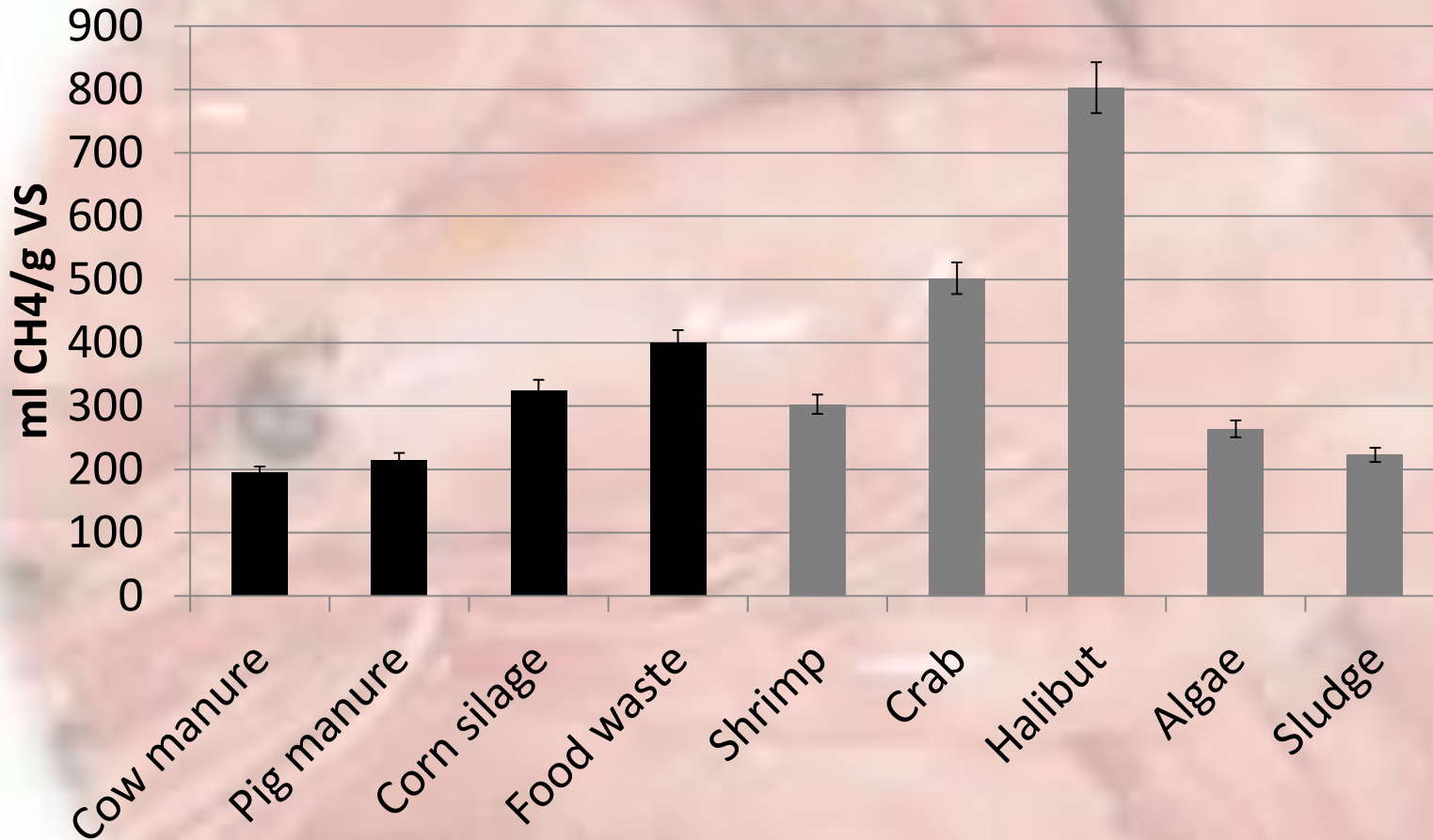
Low temperatures
 Slower – higher retention
 time – larger tank

**Lower risk of inhibition
 and instability at
 mesophilic conditions**



| Thermal stage | Process temperatures | Retention time |
|---------------|----------------------|----------------|
| Psychrophilic | < 20°C | 70 – 80 days |
| Mesophilic | 30 – 42 °C | 30 – 40 days |
| Thermophilic | 43 – 55 °C | 15 – 20 days |

Methane potential

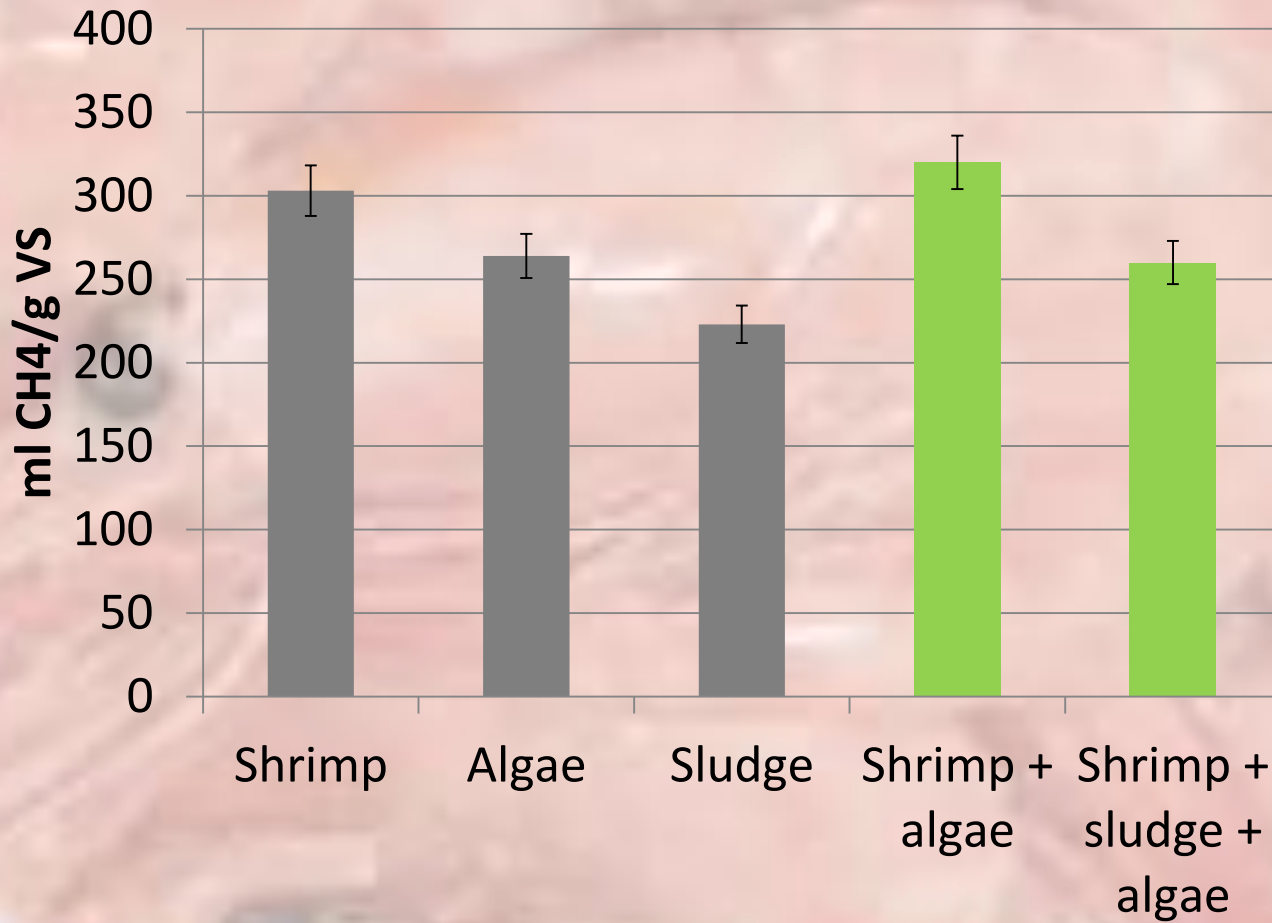


Literature values, thermophilic

Our measurements, mesophilic



Methane potential



Potential

In Sisimiut

> 80% of energy used for heating at shrimp processing plant



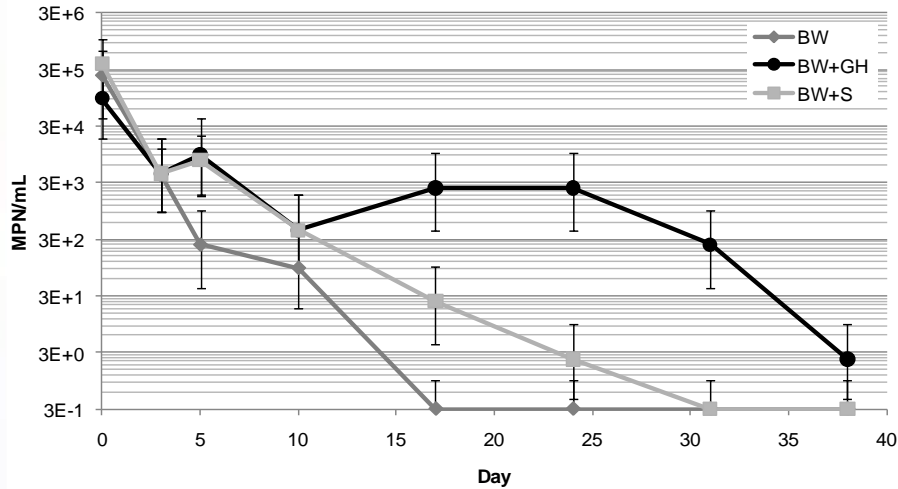
Hygienization of blackwater

Anaerobic

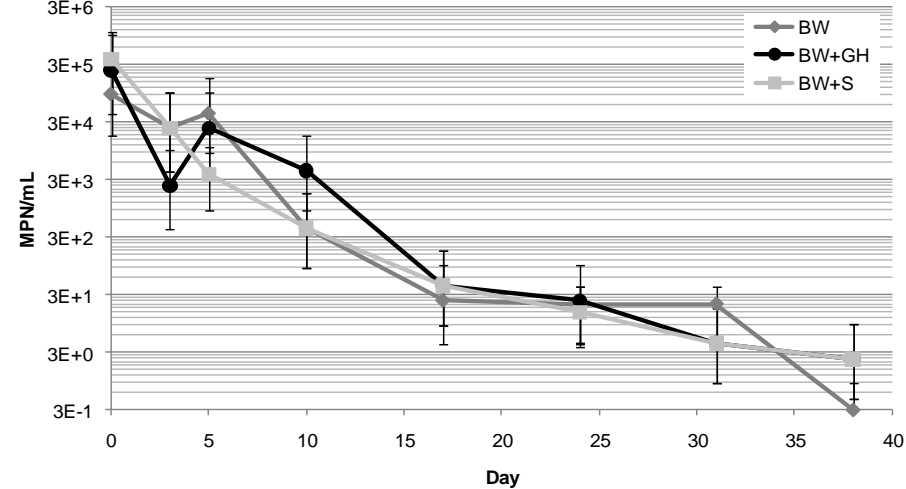
Mesophilic incubation

Aerobic

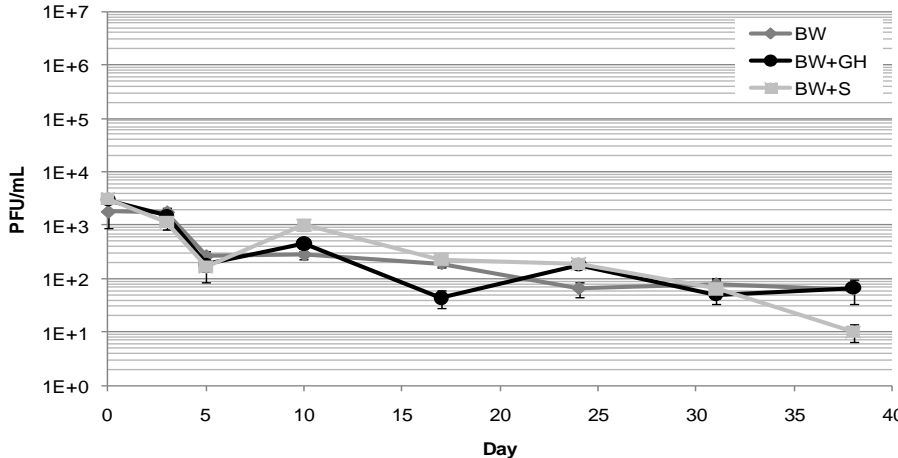
Anaerobic digestion: Faecal streptococci



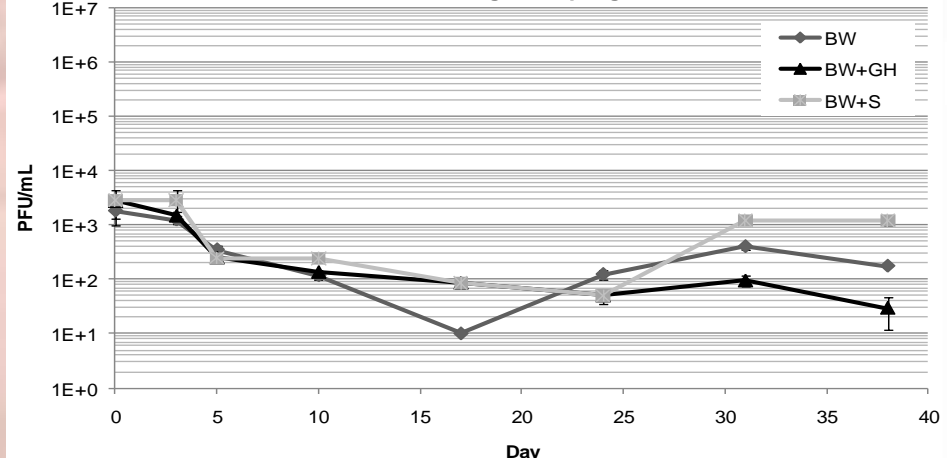
Aerobic storage: Faecal streptococci



Anaerobic digestion: Coliphages



Aerobic storage: Coliphages



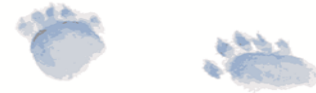
Gunnarsdóttir, R.; Heiske, S.; Jensen, P.E.; Schmidt, J.E.; Villumsen, A; Jenssen, P.D. Effect of anaerobiosis on indigenous microorganisms in blackwater with fish offal as co-substrate, *Water Research*, 63, 1-9, 2014.

Other options

- Shrimp flour
 - Local experience
 - Low price
 - Only shrimp residuals
- Bio oil
 - Only halibut
- Chitin
 - Advanced processing
- Food for fish farming?
- Food for dogs?

Conclusions and outlook

- Fish and seafood by-product do have significant biogas potential.
- Risk of instability of process due to high lipid and protein content, change in temperature, seasonal variations in loading, lacking of local experts.
- Mesophilic conditions may help stabilize process + reduce need of heating/insulation.
- Mixing with organic food waste, sludge and/or algae may help stabilize process + solve mutual waste challenges – needs to be investigated.
- Knowledge exists for operation, but innovation is needed prior to successful implementation.



Questions

