Definition

Solid State Fermentation (SSF) is a bioprocess that involves the growth of microorganisms on solid substrates in the absence or near absence of free-flowing water.

Microorganisms Used

Fungi: Filamentous fungi such as Aspergillus, Trichoderma, and Penicillium are commonly used in SSF due to their ability to grow on solid substrates and produce various enzymes and metabolites.

Bacteria: Certain bacterial strains, such as Bacillus and Lactobacillus species, are also employed in SSF for the production of enzymes and metabolites.

Process Steps

Inoculum Preparation: The selected microorganism is grown in a liquid or solid medium to prepare a viable inoculum.

Substrate Moistening: The solid substrate is moistened to achieve the desired water content necessary for microbial growth and metabolism.

Inoculation: The inoculum is added to the substrate, either as a spore suspension or as a pre-grown culture.

Incubation: The inoculated substrate is incubated under controlled conditions of temperature, humidity, and aeration to promote microbial growth and metabolite production.

Harvesting and Processing: At the end of the fermentation period, the fermented solid mass is harvested, and the desired product is extracted or processed for further purification.

Applications of SSF

Enzyme Production: SSF is widely employed for the production of industrial enzymes, such as amylases, cellulases, proteases, and lipases.

Organic Acid Production: SSF is used for the production of organic acids, including citric acid, lactic acid, and acetic acid.

Bioactive Compound Production: SSF is utilized for the production of various bioactive compounds, including antibiotics, secondary metabolites, and biopesticides.

Animal Feed and Biogas Production: SSF can be applied to improve the nutritional value of animal feed and for the production of feed enzymes. It is also employed in biogas generation from organic waste.

Substrates

Solid substrates used in SSF can include agricultural residues (such as wheat bran, rice husk, and corn cob), agro-industrial by-products (such as sugarcane bagasse and oilseed cakes), and synthetic materials (such as sawdust and cellulose derivatives).

Advantages of SSF

Enhanced Product Yield: SSF can promote higher product yields compared to submerged fermentation, particularly for enzymes, organic acids, and secondary metabolites.

Utilization of Agro-industrial Waste: SSF allows the utilization of agricultural and agro-industrial residues as low-cost substrates, reducing waste and adding value to these materials.

Reduced Water and Energy Consumption: SSF requires minimal water and energy inputs compared to submerged fermentation, making it a more sustainable and cost-effective process.

Preservation of Microbial Stability: The low water content in SSF inhibits the growth of contaminants, providing a favorable environment for the growth of the desired microorganisms.

For Mode Details Check Out

Solid State Fermentation (SSF)

By **Sourav Pan** (Sourav355)
cheatography.com/sourav355/
biologynotesonline.com/

Published 27th June, 2023.
Last updated 27th June, 2023.