Agricultural waste management generated by agro-based industries using biotechnology tools

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ABSTRACT

The amount of agricultural waste generated by agro-based industries such as palm oil, rubber, and wood processing plants have more than tripled. Selangor, Perak, and Johor account for 65.7 percent of the total number of recognised pollution sources in the manufacturing and agro-based sectors. Livestock dung is another major cause of pollution, contributing significantly to increase pollution levels in the environment. Large portion of agro-industrial waste is untreated and unused, it is frequently disposed of by replicating or dumping then again off the cuff landfilling. These untreated wastes wreak havoc on natural change by releasing ozone-depleting chemicals. Aside from that, the usage of fossil fuels is also leading to an increase in ozone-depleting compounds. Agro-waste is a huge environmental hazard in the current epidemic situation. The management of agro-waste and the conversion of agro-waste into a usable product through the application of biotechnological technologies in agriculture are receiving a lot of attention in today’s world. Solid state fermentation is the finest approach for converting agro-waste into valuable bio products among biotechnological instruments. Various agro-wastes such as wheat straw, barley straw, cotton stalks, sunflower stacks, and oil cakes from various agriculture goods, as well as major horticulture wastes such as apple, mango, orange peels, and potato peels, were used to create beneficial products in this review. All aspects of the production of industrial products from various agro-waste by using microorganisms such as Amycolatopsis Mediterraneanae, Xanthomonas campstipes, and Aspergillus niger producing biopolymers such as polysaccharides, similar to starch, cellulose, agar, hemi-celluloses, gelatin, alginate, and carrageenan are covered in the current revels. Yeasts and cyanobacteria are commonly employed to make bio-lipids, whereas Bacillus species are utilised to make proteins and bio-enzymes. Cucumber and orange strips, on the other hand, have recently been employed to create proteins and bio-enzymes. As a result, this review covers the many forms of agro-wastes and their by-products as well as biotechnological technologies used to treat them.
INTRODUCTION

According to Duque-Acevedo et al., 2020, horticulture production has significantly increased to 23.7 million tonnes of food per day during the last 50 years. This current increase has put a lot of pressure on typical assets, which has led to some questions about rural manageability. Some portion of biomass from agriculture products, generate waste, which may not be used as food (Duque-Acevedo et al., 2020). Other major concerns about the manageability of agro-biological systems should be mentioned in this unique situation. Agribusiness consumes a significant amount of soil and water (Aguilera et al., 2020) and it should be recognised that in the next years, there will be an increasing need to improve rural efficiency to care for the growing total population (Sarkar et al., 2020), which has expanded substantially since 1960 and is expected to fill faster in the following many years (Blattner et al., 2020). According to one study, the global population will reach 9.1 billion people by 2050 (Leisner et al., 2020). Natural change is causing a slew of problems. Natural change and subsequent temperature rise documented from 1951 to 2010 are largely due to anthropogenic activities (Dobrynin et al., 2015). On a global basis, temperatures have shown an unmistakable upward trend since 1980. There have been a few gaps, but astonishingly strange warming zeniths have been observed to some extent recently (Hegerl et al., 2019). Transmissions of ozone-depleting substances (methane, nitrous oxide, and carbon dioxide) are thought to be at danger for rising temperatures at globally. The Corban dioxide is released to the atmosphere primarily as a result of the consumption of fuel subordinates (Poore et al., 2018). An increase in global temperature will have a direct impact on the water cycle, fundamentally altering organic structures, with moist areas drying out and dry areas becoming wet (Polson et al., 2013). Among the food domains, it is estimated that soil products account for a significant portion of waste generation about 45 percent of the total production and utilisation chains, resulting in an enormous amount of waste material (Fidelis et al., 2019). According to the advancement of the agro-evolved of life in which they are formed, squanders and side-effects can be divided into four source groups: i) in the fields prior to harvesting, due to irritant invasion and yields impaired by inclement weather; ii) in post-harvest and transportation, when wrecked and injured soil goods are disposed of; iii) in the many assembly phases cycle, like stripping, washing, and cutting; iv) the retail business sectors, due to waste generation at the end of the time span of usability; (Ravindran and Jaiswal 2016). The cost of recovery and board for these squanders is not insignificant. Irregularity, cross-domain appropriation, and perishability due water and supplements, as well as the variability of the goods, may address potential problems and challenges for agri-food waste executives (Girootto et al., 2015). Polyphenols found in skins, crush, seeds, or pomace are the most commonly recognised target blends from normal item by item (Kelly et al., 2019), since, at high temperatures, the extraction levels and targeted blends are getting reduced. As a result, top-tier systems should replace old-style strong fluid extraction tactics. In any event, the equipment required and the smoothing out of limits are major challenges for obtaining dynamic combinations from incidental effects in the current situation. Extraction procedures such as squeezing, microwave, and ultrasounds are the most appropriate and frequently utilised for removing polyphenolic components from normal goods outcomes. Extraction procedures usually include certain pre-treatment and post-treatment measures to maximise the yield of bioactive combinations while reducing the proportion of solvents required and energy consumption. Traditionally, pre-treatment techniques are utilized for reducing the cellulose crystallinity, removing lignin and increasing the cell porosity (Kumar et al., 2009). Polyphenols developed non-covalent interactions with polysaccharides, making them polar solvent insoluble. Pre-treatment removes the cross linking of polyphenols and allows for the selection of more important returns (Pérez-Jiménez et al., 2013). As previously stated, the use of modern extraction procedures results in increased yields of various unique mixes (Pereira et al., 2019).

There has been a surge in interest in biotechnological methods for using cutting-edge wastes as components of microorganism growth medium. Such a method enables the complete biodegradation of normal blends as well as the production of something else with added consideration. By using side-effects as medium
portions lowers the hard and fast generation costs. The list of by-products extracted from different fruits are presented in Table 1 and various biotechnological products from fruit wastes are shown in Fig. 1. The main contaminants present in the potato wastewater are COD and BOD with the value of 30000 and 22000 mg/L. Its liquid structure and massive totals conveyed pose additional challenges to its use. Potato wastewater was used under regular conditions before the implementation of harsh restrictions for normal protection, by soaking and arable meadows (Muniraj et al., 2015), as a result, the soil nitrogen levels improved and that could be absorbed easily by plants (Singh et al., 2012). Despite the fact that the process allows for total natural disinfection of waste water, it also comes with a slew of major drawbacks. Soil becomes deterred and water vulnerable on a postponed water framework with potato wastewater.

The approach triggers the unfavourable consequence of water eutrophication. Methods involving thermophilic bacteria can be used to lower the quantity of unknown chemicals in potato wastewater. the molasses wrote was prepared from the potato wastewater. The medium with the segment of 77 percent potato wastewater yielded the best return of dry cell material of Saccharomyces cerevisiae (50.1 g/L) after 12 h of retention period. S. cerevisiae yeast biomass refinement in the medium was more successful than normal cook’s

<table>
<thead>
<tr>
<th>Name of the fruit</th>
<th>Fruit by product</th>
<th>Principle</th>
<th>Method of extraction</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple</td>
<td>Pomace</td>
<td>Phenolic compounds Carotenoids, phenolics and flavonoids Essential oil, pectin</td>
<td>Supercritical fluid extraction</td>
<td>Ferrentino et al., 2018</td>
</tr>
<tr>
<td>Mango</td>
<td>Peels</td>
<td></td>
<td>Supercritical CO2 extraction followed by pressurized ethanol from the residue of the stage</td>
<td>Garcia-Mendoza et al., 2015</td>
</tr>
<tr>
<td>Orange</td>
<td>Peels</td>
<td>Essential oil, polyphenols and pectin Ferulic acid</td>
<td>Ultrasound and microwave extraction</td>
<td>Boukroufa et al., 2015</td>
</tr>
<tr>
<td>Orange</td>
<td>Peels</td>
<td></td>
<td>Solid liquid extraction by deep eutectic solvents Supercritical fluid extraction; ultrasound-assisted extraction; microwave extraction; pulsed electric fields processing; enzyme-aided extraction; high voltage electrical discharges</td>
<td>Ozturk et al., 2018</td>
</tr>
<tr>
<td>Grape</td>
<td>Grape marc, skin, pomace, seeds Polyphenols</td>
<td></td>
<td></td>
<td>Kelly et al., 2019</td>
</tr>
</tbody>
</table>

Fig 1: Biotechnological products from fruit wastes
yeast in treating potato effluent; also, it had quality comparable to normal cook’s yeast, with better maltose and sucrose maturation activity. Discarded potatoes are among the most abundant starch-rich wastes. In 2019, the whole potato production is expected to exceed 370 million tonnes. Around 30% of the total potato production is thrown and not used for human consumption (Torres et al., 2020), containing a wellspring of frequent tainting since moist potato trash is prone to rapid microbial decay. Potato waste is predicted to be avoided or limited through green for the biodegradable abuse of biomass waste to obtain high-value added items (Jagtap et al., 2019), just as green methods for the environmentally friendly abuse of waste biomass to obtain high-value added items are expected to avoid or limit potato waste creation (Torres et al., 2020). With minor differences in shape, size, and strip damage, discarded potatoes take identical dietary proportions for human consumption. The majority of potato waste is used to generate manure or biogas, resulting in the squandering of nutritious nutrients (Javed et al., 2019). Regardless, the enhancement of abandoned potato that generates various high value products using various biotechnological applications (Ubando et al., 2020). Damaged food supplies, crops left in the field, soil squander products, households, and eateries, and other lost food at any phase in stockpile chains are all examples of food squander. Food waste may not be avoided, but it can be reduced to a possible extent. In recent year, the cost-effective procedure for valorising food waste was established (Ong et al., 2018). Because of its homogeneity, food waste has a lot of promise for making biofuels (Pourkarimi et al., 2021), stage synthetics, and bio-based products using the bio-refinery concept (Matharu et al., 2016). The bioeconomy system of European Unions devised the method for valorisation of food waste (Cristóbal et al., 2018). The bioeconomy is the knowledge-based creation and usage of natural assets to provide things, measures, and benefits in all monetary domains inside the boundary of a reasonable financial framework, according to the bio-economy group. The current review focused on identify the different agro-waste, management of agro-waste by using biotechnological tools and the production of different agro-products from different agro-waste. Previous researchers detailed a few agro-waste management practises, which leads to the conclusion that more research is needed to cover all agro-waste management solutions. By addressing diverse types of agro-waste and transforming them into marketable bioproducts utilising biotechnological approaches, this review paper fills a research vacuum. The main goals of the review are to identify different types of agro-waste and convert them into valuable biotechnological instruments. The review’s work is intriguing, and it focuses on detecting different types of agro-waste, managing agro-waste utilising biotechnological tools, and producing various agro-products from various agro-waste. This study has been carried out in Kalasalingam School of Agriculture and Horticulture, Kalasalingam Academy of Research and Education, Krishnankoil, Tamil Nadu, India in 2021.

Different types of agro waste

Agricultural residues

Horticulture deposits and contemporary build-ups are two different types of agro-mechanical squanders. Horticulture build-ups can also be divided into two types: field deposits and cycle build-ups. Field build-ups are deposits that form in the field after the yield collection cycle has completed. Leaves, stalks, seed units, and stems make up these field build-ups, while interaction deposits are deposits present even when the crop is prepared as a replacement major asset (Table 2). Bagasse, Molasses, husks, seeds, stems, leaves, straw, tails, shells, mash, stubble, strip, roots, and other materials are found in these deposits and are used for animal feed, soil improvement, manures, and other purposes. A large number of field deposits are produced, the most majority of which are underused. Controlled use of field leftovers can improve the water system’s capability and reduce disintegration. Wheat and grain are the most important crops in the Middle East. Other crops such as rice, lentils, maize, chickpeas, natural products, and vegetables are distributed to all locations. Farming deposits are classified based on their accessibility as well as characteristics that distinguish them from other powerful forces such as charcoal, wood, and roast briquettes (Sadh et al., 2018).

Industrial wastes

Every year, food handling activities such as
global, juice, chips, meat, confectionery, and normal item organisations transport a significant amount of regular stores and related effluents. These standard form-ups can be used with a variety of fuel sources. As the world's population grows, the importance of food and its uses grows as well. As a result, in the vast majority of countries, numerous food and reward firms have expanded spectacularly around them to meet the need for food. Table 3 depicts various mixtures of natural item modern wastes that make up various bits of cellulose, hemicellulose, lignin, clamminess, trash, carbon, nitrogen, and so on. These constituents can interact biochemically to convey important things like biogas, bio-ethanol, and other economically significant models. In view of the fact that India produces a lot of apples, cotton, soy bean, and wheat, about 20% of the development of food types generated from the beginning in India goes to waste every year. As the country's population grew, so did the amount of rubbish that needed to be transported. The waste from food businesses has significant levels of chemical oxygen demand, biochemical oxygen demand and suspended particles. The waste having those parameters may create a negative impact on the environment, human beings and animal prosperity. The waste also contains high value-added natural compounds (Rudra et al., 2015). Particularly in oil explorations, oil cakes are produced from the extraction of seeds. Oil cakes come in a variety of shapes, sizes and properties depending on the substrate (Table 4). The different
types of oil cakes from the agriculture sectors are presented in Fig. 2 (Sadh et al., 2018). The palm oil industry is a major source of pollution and varying degrees of environmental degradation. As a result, environmental problems have multiplied by a factor of ten. Over the previous three decades, immoral behaviours have been substantially to blame for large-scale degradation of the aquatic ecosystem. As a result of environmental degradation, waterborne diseases are on the rise. Palm oil mill effluent (POME) pollutes the environment during palm oil processing, which takes place in mills where oil is recovered from palm tree fruits (Bala et al., 2014).

**Biotechnological process of waste**

**Solid state fermentation (SSF)**

In the absence or nearly absence of water, the animal produces the solid substances through solid state fermentation process (Bhargav et al., 2008). All food grains, vegetable seeds, and lignocellulose materials are commonly used substrates in SSF. The polymeric nature of these materials has insoluble, inexpensive and easily accessible for the microbial improvement. Perhaps the most prepared system is food status based on age. A basic examination of the writing reveals that a low proportion of water or a lack of water in SSF has a number of advantages, including easy item recovery, low production measures, less preparation and low energy requirements for mixing and sterilisation (Pandey et al., 2003). Before beginning any development communication, numerous variables such as water, air, temperature, microorganisms, and fermenter should be studied. Single pure social orders, mixed recognised social orders, or a consortium of mixed local microorganisms can all be found in SSF. Some SSF measures, such as tempeh and oncome production, necessitate specified microorganism improvement,
such as forms that demand low suddenness levels to conclude development using extracellular impetuses released by developing microorganisms. Table 5 depicts the many microorganisms employed in SSF measurements, such as animals, yeasts, and organisms. Moulds are sometimes utilised in SSF to enlarge the production of large-value-added items since they thrive on fragments of seeds, leaves, stems, woods and roots. The maturation of tiny microorganisms, a higher moisture content is necessary, resulting in a lower yield. SSF involves the following steps: (i) Substrate assurance, (ii) Substrate pre-treatment, which involves improving the binding of polymeric substrates, such as polysaccharides and proteins, either mechanically or biologically to reduce the size of the components, (iii) Hydrolysis of polymeric substrates, such as polysaccharides and proteins, at a very basic level, (iv) The maturation cycle for using hydrolysis products, and (v) Cleaning and measurement of completed results in the downstream process (Sadh et al., 2018).

Bioprocesses with waste for biopolymers synthesis

It is vital to highlight that the synthesis of biopolymers produced from plant waste is dependent on the availability of basic materials. According to the FAO, the crop reserve for 2019 is expected to be 250 million tonnes, resulting in a large amount of waste generation. These wastes contain intriguing molecules (lipids, sugars, and sweet-smelling iotas), which can all be utilised to make polymeric materials. In any case, agro-waste necessitates substance preparation to eradicate and safeguard specific macromolecules. Cellulose, lignin, tannins, and terpenes are particularly appealing because they can be employed to transport bioplastics. Belgacem and Gandini, 2008 compiled a comprehensive list of the polymers that can be obtained from these sources. This section focused on plant/green development sources (polysaccharides, similar to starch, cellulose, agar, hemi-celluloses, gelatin, alginate, and carrageenan), as well as lignin, lipids, and proteins. The polysaccharides cellulose and starch are important in farming applications. In any case, simple polymers that are comparable to proteins can be used to recognize biodegradable compounds. In a recent movement of works, the value of these various fragments has been adequately appraised, a wonderful framework of the work that standard biopolymers have in the horticulture sector is portrayed. More biodegradable things were produced as a result of this waste, particularly in the farming industry. Mulches, biodegradable seeds, and biopolymer-based dynamic section capsulations are examples of how the speculative round strategy is put to use in the field. In any event, the composition of agricultural waste biopolymers are very limited. The job of traditional biopolymers extracted from growing waste as bio-stimulants and biofertilizers will be examined in the next segment (Chimphango et al., 2020). Using agricultural and industrial wastes as raw materials can reduce manufacturing costs while also reducing pollution levels in the environment. SSF is a result of its relatively simple approach, which uses abundant low-cost biomaterials with little or no pre-treatment for bioconversion, produces less waste water, and can mimic similar micro-environments that are conducive to microbial growth.

Bio-lipids synthesis

The bioprocessing of waste yields both biopolymers and bio-lipids. Since, bio-lipids represent a possible feedstock for biofuels, the commercial and research sectors have been paying increased attention to the manufacture of bio-lipids from waste. The yeasts, cyanobacteria, green development, a few microorganisms, and creatures can accumulate a large proportion of their body weight in lipids (20–80 percent) (Yong et al., 2021). The Yarrowia lipolytica MUCL 28849 (oleaginous yeast) used to extract glycerol and microbial lipids as carbon sources from trash. The carbon sources for bio-lipids from waste are low-cost byproducts obtained from Cryptococcus curvatus ATCC 20509 yeast cultivation (Gong et al., 2015). Rhodosporidium toruloides AS 2.1389 culture was used to produce the bio-lipids of 38.6–48.2 percent through valorised acidic destructive method (Huang et al., 2016) and Lipomyces starkeyi DSM 70296 culture was used to produce the bio-lipids of 26.1–26.9 % from sugarcane bagasse hydrolysis method (Xavier et al., 2017). Through the advancement of Yarrowia lipolytica W29 (ATCC 20460) with pork fat was used to produce lipase from citrus destructive (Lopes et al., 2018). Pork fat is an animal fat that is only occasionally employed in food preparation due to the risk of vascular and cardiac pollution. As a result,
Biotechnological process of agro-waste

Table 5: List of microorganisms used in solid fermentation process

<table>
<thead>
<tr>
<th>Microorganisms</th>
<th>Solid supports</th>
<th>References</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bacteria</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Pseudomonas</em> spp. BUP6</td>
<td>GOC, COC, SOC, and CSC</td>
<td>Faisal et al., 2014</td>
</tr>
<tr>
<td><em>Amycolatopsis mediterranea</em> MTCC 14</td>
<td>GOC and COC</td>
<td>Vastrad and Neelagund 2011</td>
</tr>
<tr>
<td><em>Xanthomonas campestris</em> MTCC 2286</td>
<td>Potato peel</td>
<td>Vidhyalakshmi et al., 2012</td>
</tr>
<tr>
<td><strong>Fungi</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Aspergillus niger</em></td>
<td>Wheat bran, rice bran, black gram</td>
<td>Suganthi et al., 2011</td>
</tr>
<tr>
<td></td>
<td>bran, GOC, and COC</td>
<td></td>
</tr>
<tr>
<td><em>Streptomyces</em> spp</td>
<td>Streptomyces spp</td>
<td>Ezejiofor et al., 2012</td>
</tr>
<tr>
<td><em>Rhizopus arrhizus</em> and <em>Mucor subtillissimus</em></td>
<td>Soybeans, caorncob cassava peel, wheat bran, and citrus pulp</td>
<td>Nascimento et al., 2015</td>
</tr>
<tr>
<td><em>Aspergillus terreus</em></td>
<td>Palm oil cake</td>
<td>Rahman et al., 2016</td>
</tr>
</tbody>
</table>

it is often regarded as waste. The possibility of using waste from meat handling experiences for microbial oils association was discovered in this study.

Low-value hydrophobic substrates can be converted into microbial oils and other important metabolites by the microbial platform *Yarrowia lipolytica*. This yeast strain was used to manufacture *ex novo* lipids from animal fat while also synthesizing citric acid and lipase, increasing the utility of the low-cost fatty substrate. The influence of pH, lard content, arabic gum concentration, and oxygen mass transfer rate (OTR) on lipid accumulation in *Y. lipolytica* batch cultures was investigated using a Taguchi experimental design. OTR was by far the most influential parameter in the range from 96 mg/L to 480 mg/L.

**Bio proteins and bio enzymes**

Microorganisms can grow on a range of substrates and are a typical source of low-cost alternative media for enhancing microorganisms to offer quality results in world. The metabolic products and the actual microbe are the source of countless proteins and impetuses. Single cell proteins can be obtained by holding a social event and drying the microbial biomass (*Zepka et al., 2008*). It’s also known as microbial protein, and it’s usually transmitted through slowed development and solid state maturation (*Kadim et al., 2015*). Yunus *et al., 2015* developed *Candida utilis* and *Rhizopus oligosporus* on wheat grain to deliver a single cell protein. At ideal maturing circumstances of 30°C and 48 hours, a protein yield of 41.02 percent was obtained. The metabolic analysis of the microalgae *Aphanathece microscopca nageli* improvement on paddy profluent reveals an abundant level of polysaturated unsaturated fat (overwhelmingly gamma linolenic destructive) and an outstanding yield of single cell protein (*Zepka et al., 2008*). After 96 hours of solid state growth of yam strip by *Saccharomyces cerevisiae* BY4743, protein containing main amino destructive material comparable to threonine, lysine, valine, and leucine was obtained. Single cell protein generates the essential amino acids and has the ability to mass-produce in a short amount of time, allowing it to replace expensive protein sources (*Aruna et al., 2017*). Fish waste-derived protease and esterase molecules have potential applications in current and clinical research. From the sugar beet incidental impact, an isoelectric-ammonium sulphate precipitation technique yielded 55.15 percent protein yield (*Akyüz et al., 2021*).

Haloferax lucentensis GUBF-2 MG076078 was used to produce protease compounds from valorization of shrimp waste at pH 6, 30 % NaCl and 42°C temperature (*Mg et al., 2021*). The yield of pectinase compound was improved by reducing unsaturated fat biosynthesis and further increased by limiting pyruvate dehydrogenase and unsaturated fat biosynthesis with furfural, to triclosan (*Guan et al., 2021*). *Bacillus* sp. was used to represent high amylase compound formation (29.23 mg/mL) on mango waste. Microorganisms F-11 (*Saleh et al., 2020*). Food waste biomass is used to isolate a
variety of proteins and combinations. These findings demonstrate the common practise of extracting and removing core mixes and proteins from food waste. For solid state fermentation, this is the substrate. The SSF uses solid waste from a variety of industries, including food, ale and wine, agriculture, paper, materials, cleaning agents, and animal feed. Staying-solid substrates have low clamminess levels, which is ideal for SSF. A previous study used a variety of substrates to study rice (Sadh et al., 2018). Microorganisms thrive in agro-industrial waste because of its diversified composition. Fermentation generates a wide range of enzymes. These wastes are used as a raw material. The use of these substrates accelerated fungus growth, resulting in the conversion of lignocellulosic substrate into less problematic substrates via the activity of many enzymes. Amylase, one of the most important enzymes, was used to break down polysaccharides into sugar components in the starch processing industry (Table 6).

**Bio fuel production**

Bio-empowers are still important because they are utilised as an alternative to oil subsidiary. Biofuels have been made from favourable agro-modern day agricultural stocks (Duhan et al., 2013; Kumar et al., 2014, 2016). The bioethanol production expanded from one side of the globe to the other, as evidenced by the production of 85 billion litres of bioethanol in 2011 (Avci et al., 2013). It keeps deforestation in check by reducing our reliance on forest area woody biomass with the help of cultivating assemble ups. The field stores have a short harvest season, they are more consistently available for bioethanol production (Limayema and Ricke 2012). Several studies have concluded that ethanol can be produced from lignocellulosic materials (Cadoche and Lopez 1989; Bjerre et al., 1996). Najaf et al., 2009 synthesised the bioethanol from diverse agricultural stores of various agriculture waste. The bioethanol was produced from the lignocellulosic agricultural wastes. The bioethanol is used a biofuel as an alternative substitute to various oil products such as oil and diesel. Because of their discussion and examination of numerous processes for biofuel synthesis, it is obvious that biofuels are not fixed in stone as an environmentally friendly and choice source of energy for the foreseeable future. Crop waste and sugar cane bagasse are used as feedstock in the production of bioethanol. There are 17.86 million tonnes of lost crops with the potential to produce 4.91 million gallons of bioethanol per year. Wheat, rice, barely, and corn are the most suitable bioethanol production sources. Agricultural waste materials can be used to make bioethanol fuel. Bioethanol has the potential to be the most effective gasoline replacement. Paepatung et al., 2009 generated the biogas from several cultivation stocks of two weeds namely Eichornia crassipes solms and Typha angustifolia L.

Table 6: Bio enzymes from different fruit wastes

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Substrate</th>
<th>Enzymes</th>
<th>Microorganisms</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Groundnut oil cake (GOC)</td>
<td>Lipase</td>
<td><em>C. rugosa</em></td>
<td>Rekha et al., 2012</td>
</tr>
<tr>
<td>2</td>
<td>Coconut oil cake</td>
<td>α-Amylase</td>
<td><em>A. oryzae</em></td>
<td>Ramachandran et al., 2004</td>
</tr>
<tr>
<td>3</td>
<td>Fruits peel waste</td>
<td>Invertase</td>
<td><em>A. niger</em></td>
<td>Mehta and Duhan 2014</td>
</tr>
<tr>
<td>4</td>
<td>Orange peel</td>
<td>α-Amylase</td>
<td><em>A. niger</em></td>
<td>Sindiri et al., 2013</td>
</tr>
</tbody>
</table>

**Single cell protein production**

Mondal et al., 2012 investigated how single-cell protein (SCP) is made from natural item wastes. Cucumber and orange strips were employed as the substrate for the synthesis of SCP employing *S. cerevisiae* and brought down development. When the cucumber strips were arranged differently from the orange strips, they found that the cucumber strips carried a higher proportion of protein. Cucumber strips are larger than orange strips and occupy a huge substrate where they are arranged differently than orange strips. As a result, it was suggested that these natural item wastes be converted to SCP employing reasonable microbes. The benefits of bioconversion of agro-industry wastes include a sensible and pleasantly high protein content. The highest biomass production output and protein production in all of the fruit waste substrates were significantly higher on the fourth day. The PAM substrate yielded significantly more dry biomass of 0.429 g (48.32 %) and protein of 0.004 g (2.84 %) than the others, whereas the PGM substrate yielded
Production of poly (3-hydroxybutyric acid)

The consumption of citrus fruits from one end of the globe to the other for a variety of mechanical uses such as natural item presses and sticks. The waste from citrus fruits are transported for making various by-products. The polyethylene (3HB) was produced from citrus waste by Sukan et al., 2014. Sukan et al., 2014 discovered polyethylene (3HB) with an extraordinarily straightforward pretreatment technique employing orange strip as a lone carbon source. The process was first tested on a small scale before being put through its paces in a constantly stirred tank reactor. Orange peel was chosen as the best candidate for P(3HB) manufacture from a variety of agro-industrial waste. AP(3HB) concentration of 1.24 g P(3HB)/L culture broth was obtained with a 41 percent P(3HB)/dcw yield using orange peel as the sole carbon source in an optimised medium with a modified strain of Bacillus subtilis (B. subtilis OK2).

Biosurfactant production

The bacterial microorganisms found in the oil-tainted objects are more beneficial to humans. One of the bacterial microorganisms Pseudomonas aeruginosa PB3A was isolated from an oil-polluted environment (Saravanan and Vijayakumar, 2014). They used agro-squander, such as sunflower oil, castor oil, grain wheat, nut cake, and rice grain, to make biosurfactant with the strain. Using an isolated P. aeruginosa strain, they utilised these events as a rich elective carbon focal point for the creation of biosurfactant. The P. aeruginosa PB3A strain was isolated from oil-polluted soil and determined to be a promising biosurfactant-generating bacterium based on the following screening methods: hemolytic activity, drop collapse test, emulsification activity, and surface tension measurement. Both the used corn oil and cassava waste flour demonstrated maximum productivity of 0.62 mg/mL and 0.60 mg/mL when grown separately in the MSM medium.

Xanthan production

Because the high cost of generating Xanthan gum from common substrates like glucose and sucrose is a production bottleneck, researchers focused on non-traditional substrates like whey and whey permeate. As a result, low-cost substrates such as whey, milk permeate, and food waste were sought. The preculturing with lactose fermenting organisms such lactic acid bacteria or Kluyveromyces lactis to change the substrate for xanthan synthesis has been developed to use newer, less expensive substrates like milk or whey permeate. As a food additive, xanthan is utilised. Xanthan production from agricultural wastes is a significant system to consider as a practical matter Vidhyalakshmi et al., 2012. X. citri, X. oryzae, and X. musacearum produced the xanthan with the help of SSF. The xanthan of 2.9, 2.87, 1.5 and 0.5 g was produced from X. citri, X. campestris, X. oryzae, and X. musacearum.

Heterotrophic food waste

Microalgae cultivation

In a blended bioreactor, heterotrophic microalgae can be grown at high biomass centres. Regardless, high-cost culture medium containing carbon, nitrogen, and phosphorus are necessary (Pleissner et al., 2012). When ordinary wastes are employed as development feedstock, the expenses of upgrades can be reduced (Ryu et al., 2013). Despite the fact that more food waste is produced, some studies revealed that food waste was used as a supplement source in microalgae development. A significant biomass yield (6.69 g/dL) was produced using only wasted yeast as the growing substrate and simple stirring as the pre-treatment. The biomass output was improved to 31.8 g/L by using sequential cultivation to maximise nutrient utilisation. When the C/N ratio was 20:1 (w/w), DHA productivity was at its peak. DHA made up 38.2 percent of the total fatty acids (w/w). As a result, wasted yeast proved to be an ideal growing medium for the production of DHA.

Microalgal biomass and food waste as feedstocks

The green algae Chlorella pyrenoidosa is used to produce xanthophylls that are used in the food industry. In consistent social ordering of C. pyrenoidosa, 302 g/L of biomass and 0.65 g/L of flat out xanthophylls concentration were achieved. In nitrogen-sufficient and limited social groupings, around 50 g/L of biomass and 0.2 g/L of lutein were transferred from Chlorella prototheorids (Prasanna et al., 2007). Regardless of how heterotrophic green development opens the to distinct shadings,
the previously mentioned cycles required a lot of glucose. *Galdieria sulphuraria* utilised 260 g/L glucose to produce phycocyanin, while *Chlorella pyrenoidosa* used 520 g/L glucose to produce xanthophylls. As on there was no investigation onto the improvement of *G. sulphuraria* on food waste hydrolysate has been conducted. As a result, it remains hypothetical whether this could be a viable substitute to glucose. Notwithstanding, *C. pyrenoidosa* produces xanthophyll from food waste, and the creation of xanthophylls results in the generation of glucose. (Pleissner et al., 2013).

**Contributions of Food wastes for bioeconomy**

Depending on whether offal is deemed trash, the overall rate of producing polyhydroxyalkanoate from butchering wastes, which ranged between EUR 1.41 and 1.64 per kg. 437.5 mg of lycopene and 36.5 mg of Carotene was yielded from the supercritical CO2 extraction of tomato waste (Kehili et al., 2016). Cristóbal et al., 2018 studied the cost analysis and informed that the cost of production of lycopene and carotene as EUR 40,000 and 4,000 per kg. Regardless, in this investigation, the compensation length of time should be carefully considered (the reward time period for other biorefineries actually execution ran some place in the scope of 3 and 15 years). Biddy et al., 2017 demonstrated the ability of four-cross-over set apart down the expense to expand succinct destructive creation. Only 5–10 biorefineries could meet the premium for some speciality designed materials, and only a few biorefineries could meet the requirements of the extremely valuable medicine markets. It is critical to expand the market by exploring subordinate engineered materials (Yang et al., 2020).

**CONCLUSION**

Ago-waste such as bagasse, molasses, husks, seeds, stems, leaves, straw, tails, shells, mash, stubble, strip, roots, and other materials are found in these deposits and are used for animal feed, soil improvement, manures, and other purposes. A large number of field deposits are produced, the majority of which are underused. As the world’s population grows, the importance of food and its uses grows as well. As a result, in the vast majority of countries, numerous food and reward firms have expanded spectacularly around them to meet the need for food. Microorganisms are the important source of biodegradation of agro-waste in the environment. The strains of *Pseudomonas* spp., *Aspergillus niger* and *Streptomyces* spp. strain’s are degrading agro-waste effectively. The yeasts, cyanobacteria, green development, a few microorganisms, and creatures can accumulate a large proportion of their body weight in lipids (20–80 percent). The metabolic products and the actual microbe are the source of countless proteins and impetuses. Single cell proteins can be obtained by holding a social event and drying the microbial biomass. Bio-empowers are still important because they are utilised as an alternative to oil subsidiary. Biofuels have been made from favourable agro-modern day agricultural stocks. Supplement association and bioactive blends are abundant in agro-modern wastes or build-ups. As a result, such wastes should be considered “rough material” rather than “wastes” for other current cycles, as they recall variance for association like sugars, minerals, and proteins. The occurrence of such improvements in these stores provides ideal conditions for microbes to thrive. Different types of agro-waste have been converted by using of different micrograms through solid state fermentation have been explained. In the present review the important aspects of agro-waste management and industrial products are concluded from different micrograms have concluded such as among all microbial Bio-lipids synthesis *Rhodosporidium toruloides* AS 2.1389 culture was produced more bio-lipids of 38.6–48.2 percent through valorised acidic destructive method. The *Bacillus* sp. was to produce high amylase compound formation (29.23 mg/mL) on mango waste. Bioethanol has the potential to be the finest gasoline substitute among bio-diesel products. The PAM substrate produced much more dry biomass and protein in all substrates. Maize oil (0.62 mg/mL) produced more biosurfactant than cassava waste flour (0.60 mg/mL). The highest xanthan production 2.9 g was produced from *X. citri*. The *Chlorella pyrenoidosa* produced the highest biomass 520 g/L glucose to produce xanthophylls among all other microalgae species.

**AUTHOR CONTRIBUTIONS**

P. Srikanth has performed the writing and preparing the manuscript. D. Sivakumar has done
some part of writing, editing and supervision of writing review. P.W. Ramteke has done some part of the writing work. J. Nouri is the advisor in writing review article and gave some important intellectual inputs.

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CONFLICT OF INTEREST

The authors declare no potential conflict of interest regarding the publication of this work. The ethical issues including plagiarism, informed consent, misconduct, data fabrication and, or falsification, double publication and, or submission, and redundancy have been completely witnessed by the authors.

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ABBREVIATIONS

<table>
<thead>
<tr>
<th>Abbreviation</th>
<th>Description</th>
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<tbody>
<tr>
<td>%</td>
<td>Percent</td>
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<tr>
<td>BOD</td>
<td>Biological oxygen demand</td>
</tr>
<tr>
<td>CaOC</td>
<td>Canola oil cake</td>
</tr>
<tr>
<td>C/N</td>
<td>Carbon to nitrogen ratio</td>
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<tr>
<td>COC</td>
<td>Coconut oil cake</td>
</tr>
<tr>
<td>COD</td>
<td>Chemical oxygen demand</td>
</tr>
<tr>
<td>CO₂</td>
<td>Carbon dioxide</td>
</tr>
<tr>
<td>CSC</td>
<td>Cotton seed cake</td>
</tr>
<tr>
<td>DHA</td>
<td>Docosahexaenoic acid</td>
</tr>
<tr>
<td>et al.</td>
<td>And others</td>
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<tr>
<td>FAO</td>
<td>Food and agriculture organization</td>
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<tr>
<td>Fig</td>
<td>Figure</td>
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<tr>
<td>g</td>
<td>Gram</td>
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<tr>
<td>g/dL</td>
<td>Gram per decilitre</td>
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<tr>
<td>g/L</td>
<td>Gram per litre</td>
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<tr>
<td>GOC</td>
<td>Ground nut oil cake</td>
</tr>
<tr>
<td>h</td>
<td>Hour</td>
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<tr>
<td>Kg</td>
<td>Kilogram</td>
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<tr>
<td>mg/mL</td>
<td>Milligram per millilitres</td>
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<tr>
<td>mg/L</td>
<td>Milligram per litre</td>
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<tr>
<td>MSM</td>
<td>Minerals slats medium</td>
</tr>
<tr>
<td>MT</td>
<td>Metric ton</td>
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<tr>
<td>MOC</td>
<td>Mustard oil cake</td>
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<td>OOC</td>
<td>Olive oil cake</td>
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<tr>
<td>OTR</td>
<td>Oxygen mass transfer rate</td>
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<tr>
<td>PGM</td>
<td>Phosphodiesterase mutase</td>
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<tr>
<td>pH</td>
<td>Potential of hydrogen</td>
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<tr>
<td>PKC</td>
<td>Palm bit cake</td>
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<tr>
<td>SBC</td>
<td>Soy bean cake</td>
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<tr>
<td>SCP</td>
<td>Single cell protein</td>
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<tr>
<td>SSF</td>
<td>Soil state fermentation</td>
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<td>SuOC</td>
<td>Sunflower oil cake</td>
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<td>w/w</td>
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