

SWINBURNE UNIVERSITY OF TECHNOLOGY

FACULTY OF SCIENCE, ENGINEERING AND TECHNOLOGY



The Microbial Ecology of Urban Organic Waste Treatment (Compost)

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1. Background

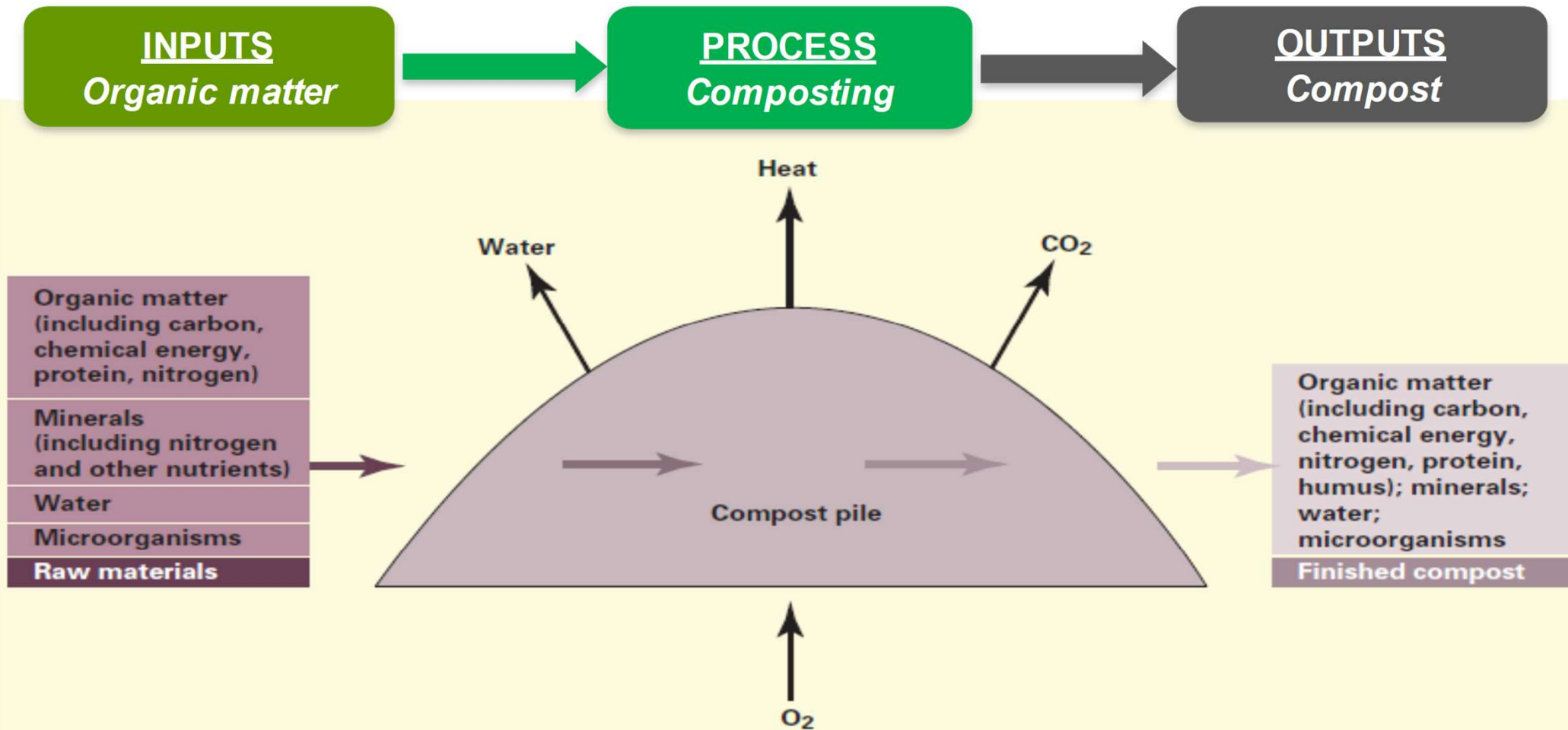
By wasting food, each Australian household loses AU\$616 per year, AU\$5.2 billion per year for Australia (5.3 Mt of food waste 2015).



~6% Sewer



Composting process



Composting process, (Cooperband, 2000).

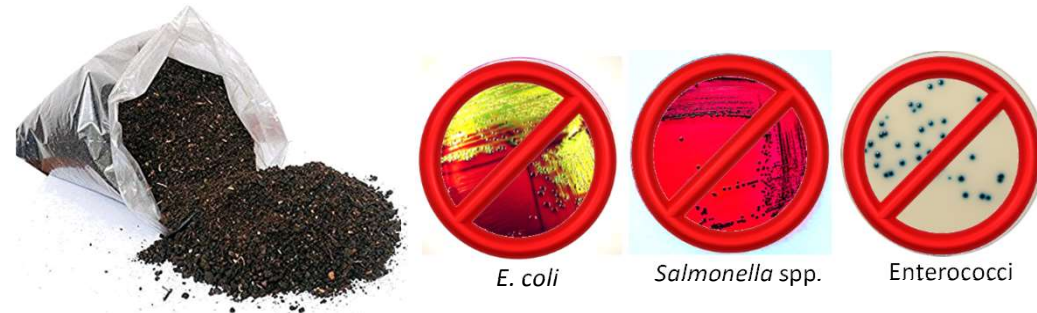
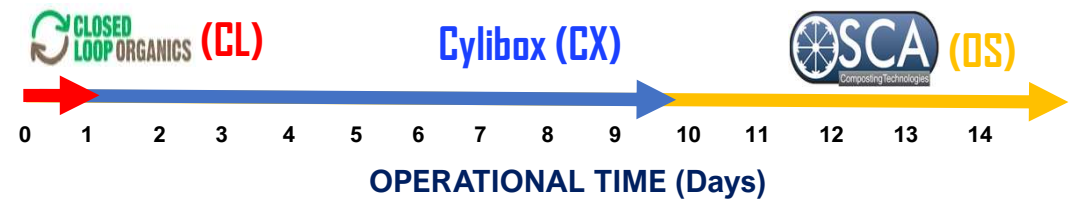
Optimal parameters for composting

| Parameters | Optimum conditions |
|---------------------------------|---|
| Particles sizes | Regular (2 to 5 cm) |
| C:N ratio | 27:1 to 30:1 |
| Final compost (inoculum) | 15% |
| Moisture content (MC) | 50 to 60%; Min. 30%, Max. <65% |
| Oxygen (O ₂) | >10%, Min. 5% |
| Temperature (°C) | <ul style="list-style-type: none"> •Mesophilic (10°C to 40°C) •Thermophilic (40°C to 60°C) <70°C •Pasteurization (Keep at ~55°C for three days) |
| pH | <ul style="list-style-type: none"> •Bacteria (6 to 7.5) •Fungi (5.5 to 7.5) |
| Electrical Conductivity (mS/cm) | 1 to 3 mS/cm; <10 mS/cm (AS 4454-2012) |
| Time (Months) | <ul style="list-style-type: none"> •Windrow: Four to six •In-vessel: ~Two |

Sources: Rynk, (Ed.) 1992; Australian Standard -AS 4454-2012; Cooperband 2000; Grienekelee 1998, Sustainability Victoria 2009; Trautmann & Krasny 1997.

2. Aims

- How does the quality of final compost depend on the type of inputs?
- What are the operating conditions and time necessary for in-vessel composting to produce stable and acceptable quality compost?
- Is the final product from in-vessel composting free of pathogens?



3. Experimental design - Food waste collection and characterization

| TOTAL FOOD WASTE | | | |
|---------------------------------|--|-------------------------------|----------------------|
| Type of Food Waste | Closed Loop-CL1.2 and CL2 experiments (kg) | Cylibox (CX) experiments (kg) | % |
| Noodles & rice | 3.9 | 1.95 | 19.5% |
| Vegetables | 2.7 | 1.35 | 13.5% |
| Fruits | 2.34 | 1.17 | 11.7% |
| Chicken meat | 0.06 | 0.03 | 0.3% |
| Coffee grounds | 10.9 | 5.45 | 54.5% |
| Off plate | 0.1 | 0.05 | 0.5% |
| TOTAL | 20 | 10 | 100% |
| Final compost as inoculum (35%) | 7 | Not included | |
| Sawdust (Adjust C:N = 30:1) | Not included | 1.00 | For CX4, CX5 and CX6 |



4. Experimental design – In-vessel composting technologies

**Closed Loop
(CL)**



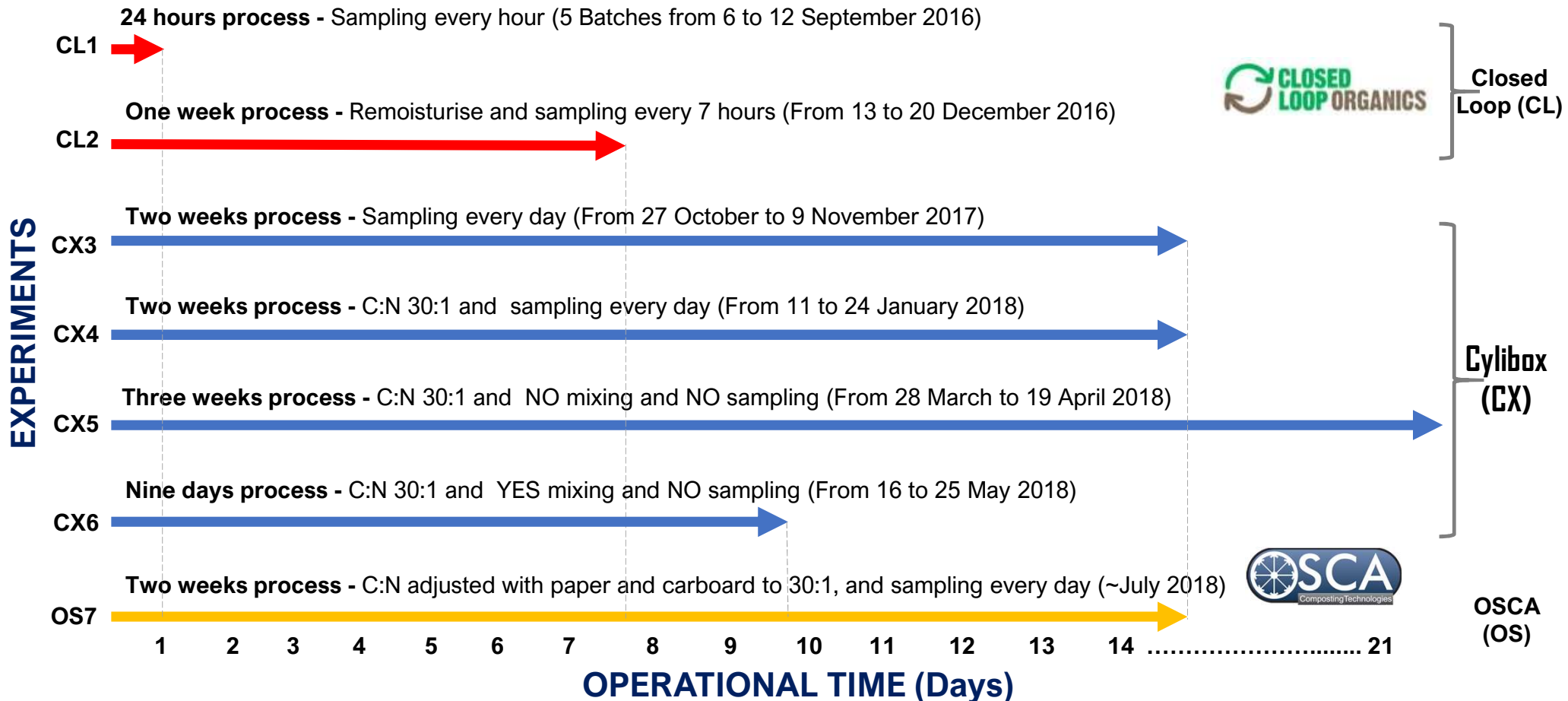
**Cylibox
(CX)**



**OSCA
(OS)**



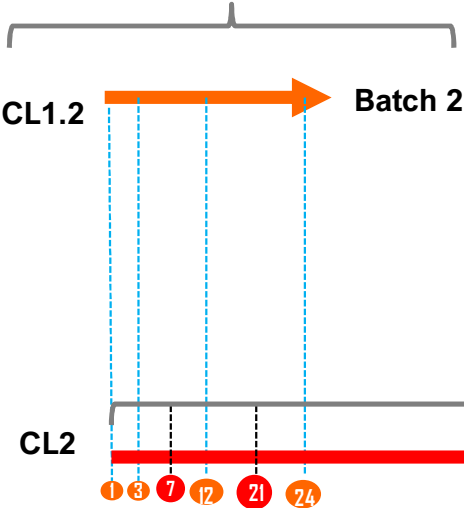
4. Experimental design - Composting food waste experiments



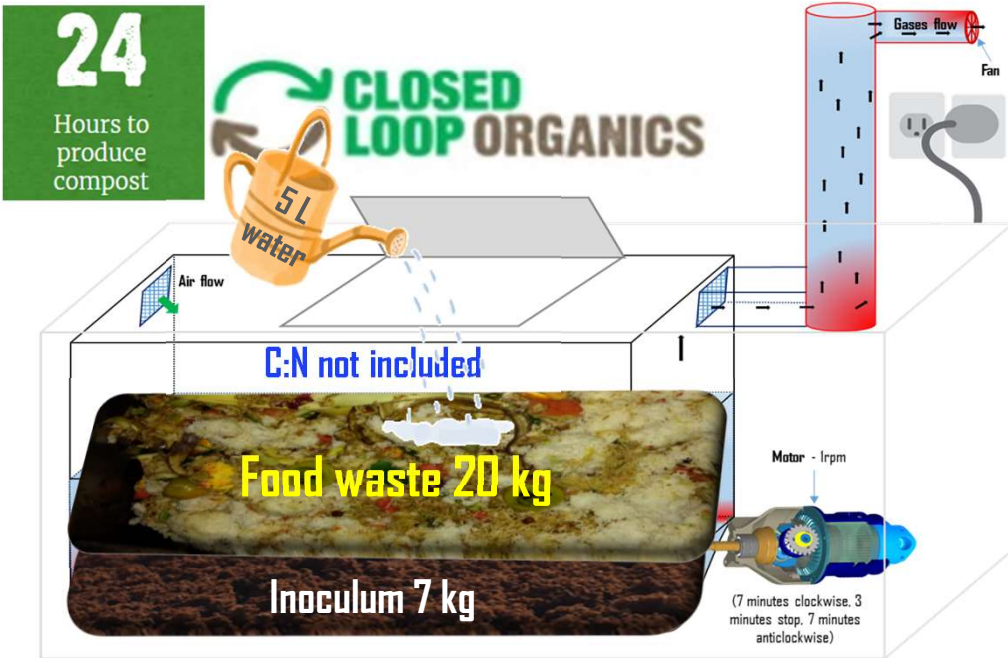
5. Results and Discussion - Composting in Closed Loop composter

EXPERIMENTS

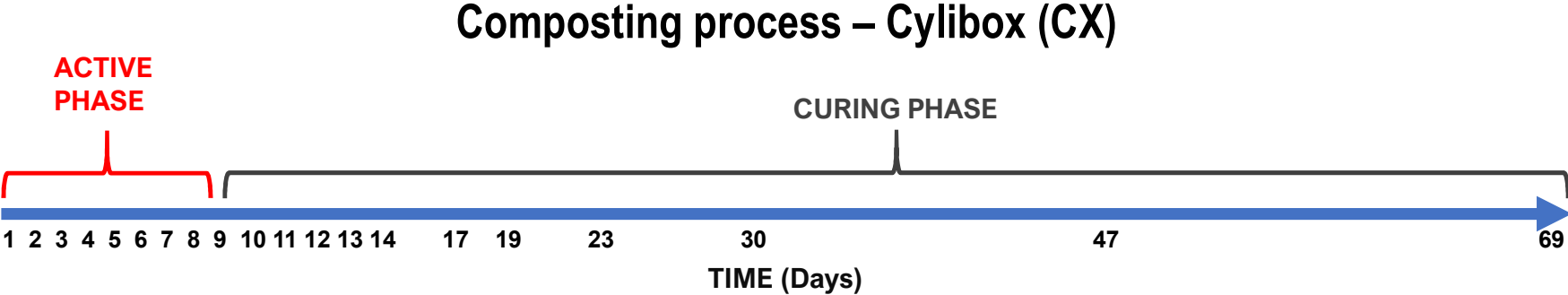
**EXPERIMENT 1:
Closed Loop (CL1)**
24 hours process
(Sampling every hour)



EXPERIMENT 2: Closed Loop (CL2)
Seven days process (Re-moisturise and sampling every 7 hours)

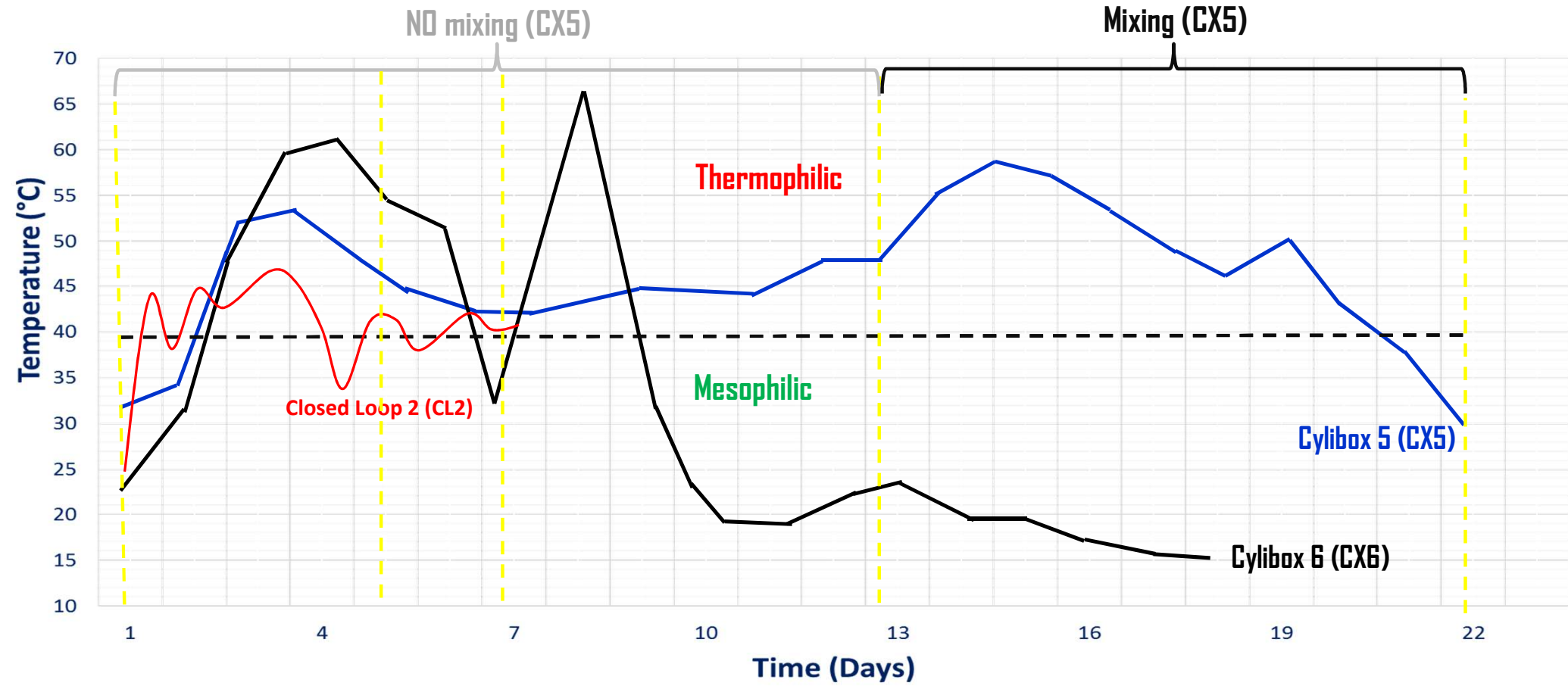


5. Results and Discussion - Composting in Cylibox composter

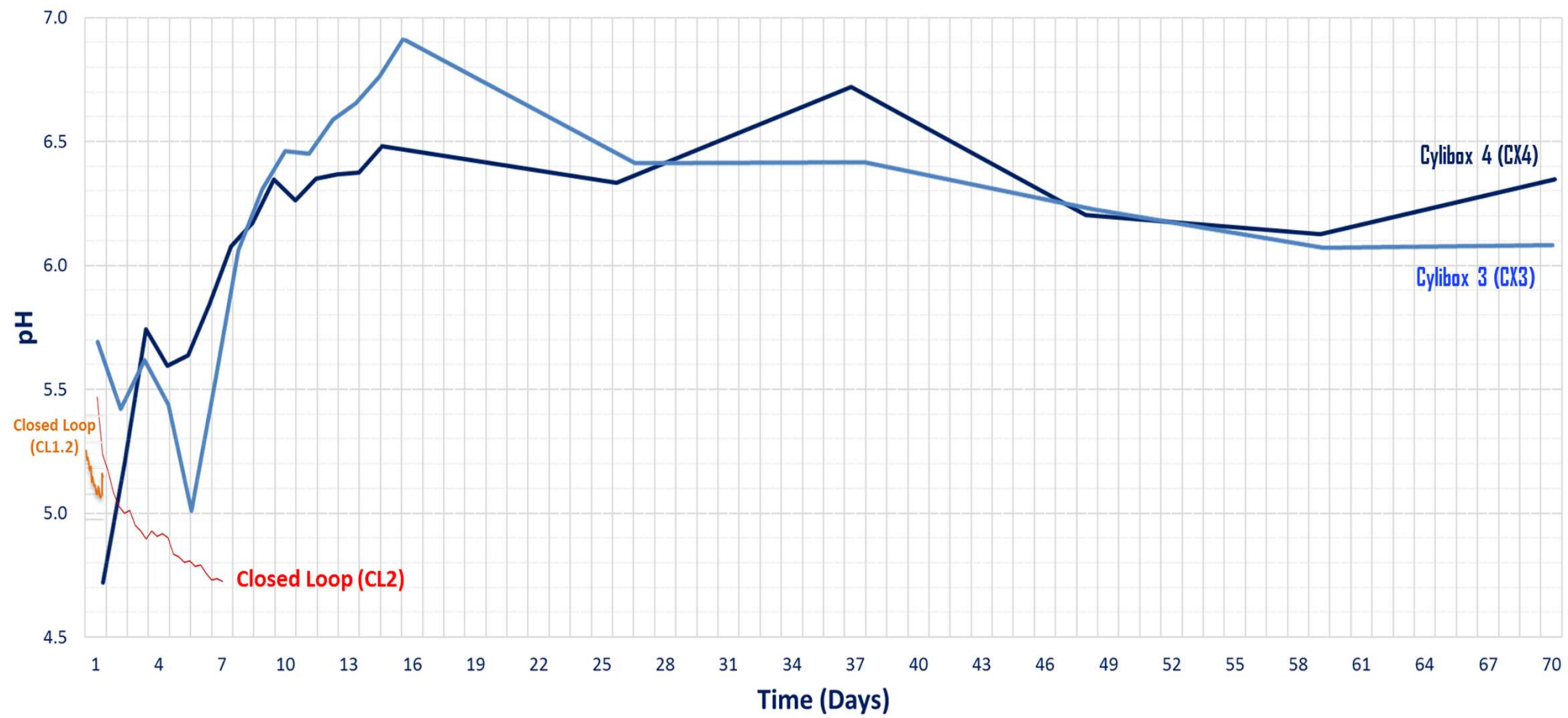


5. Results and Discussion

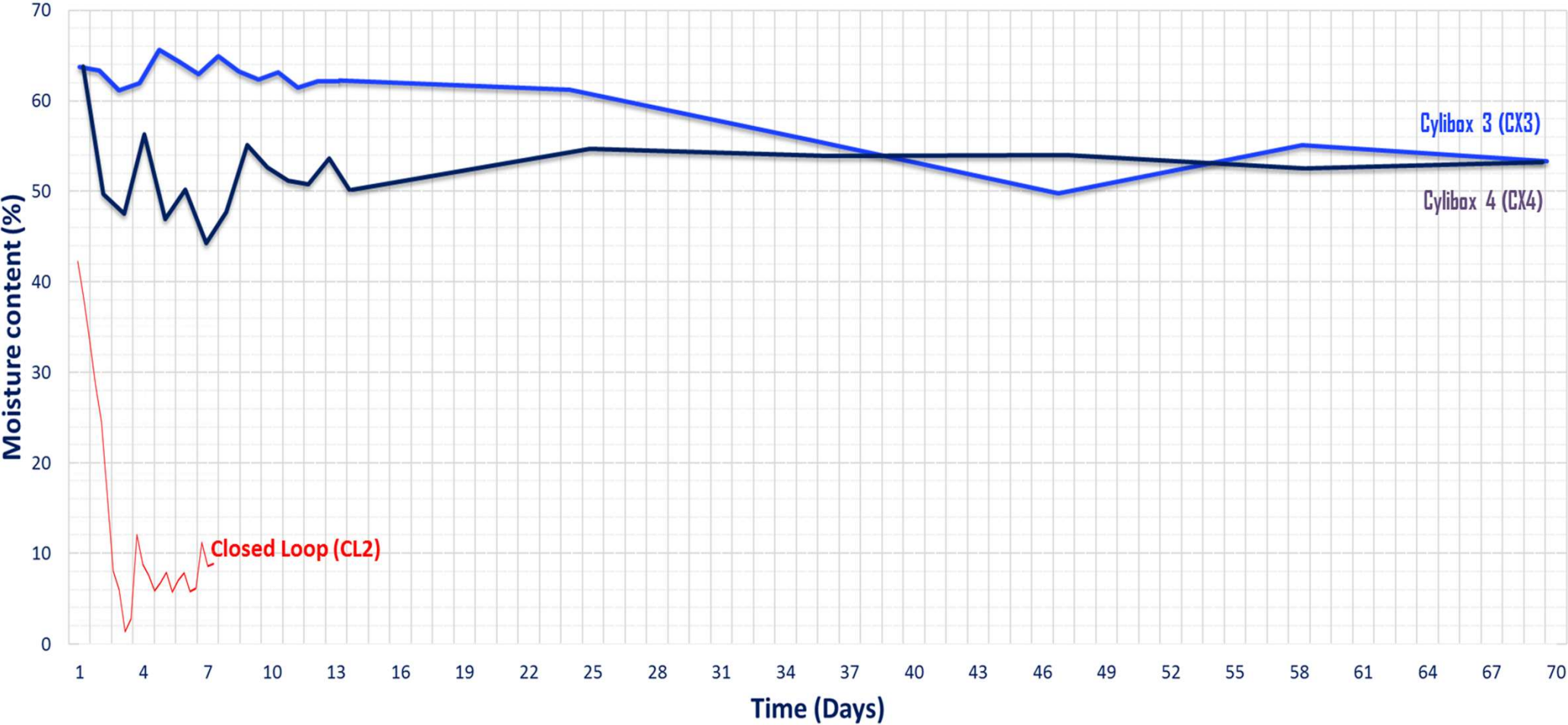
Impact of Mixing - Temperature CX5, CX6 and CL2



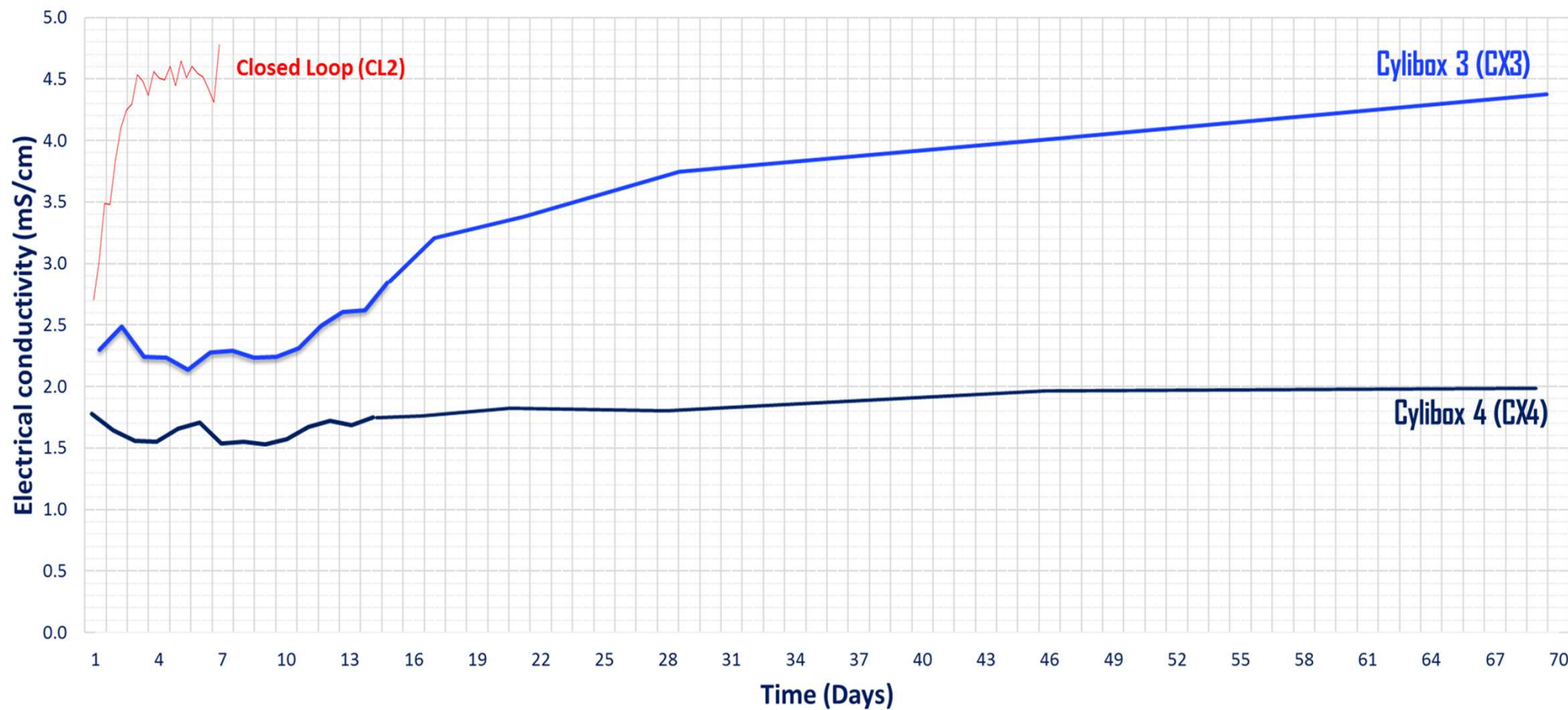
5. Results and Discussion - pH



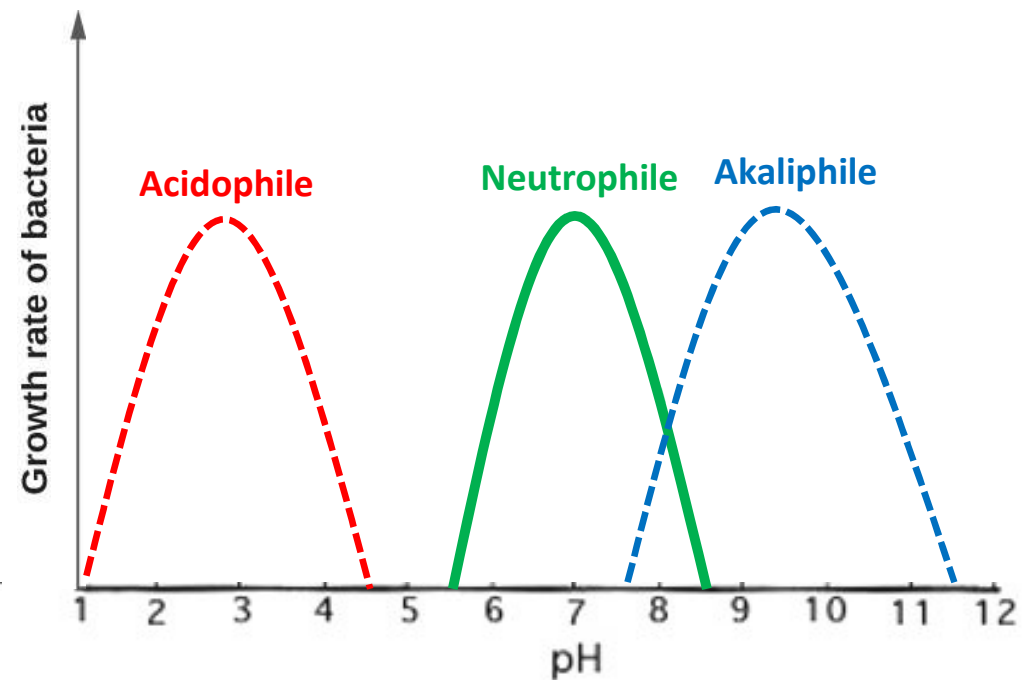
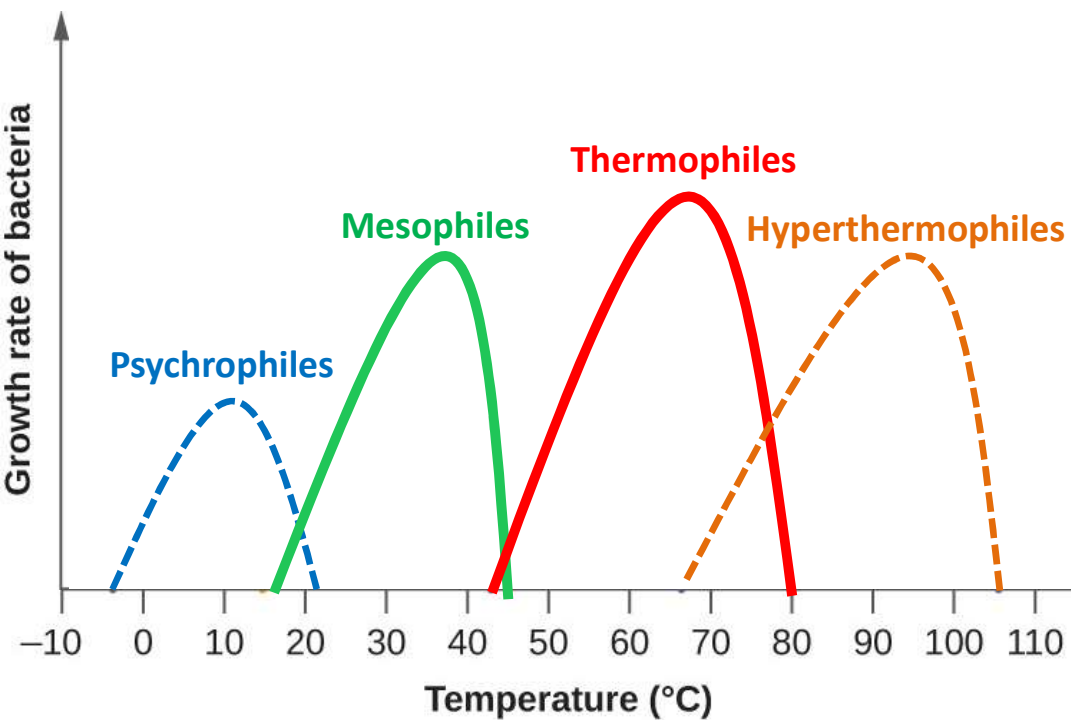
5. Results and Discussion - Moisture Content (%)



5. Results and Discussion - Electrical Conductivity (mS/cm)



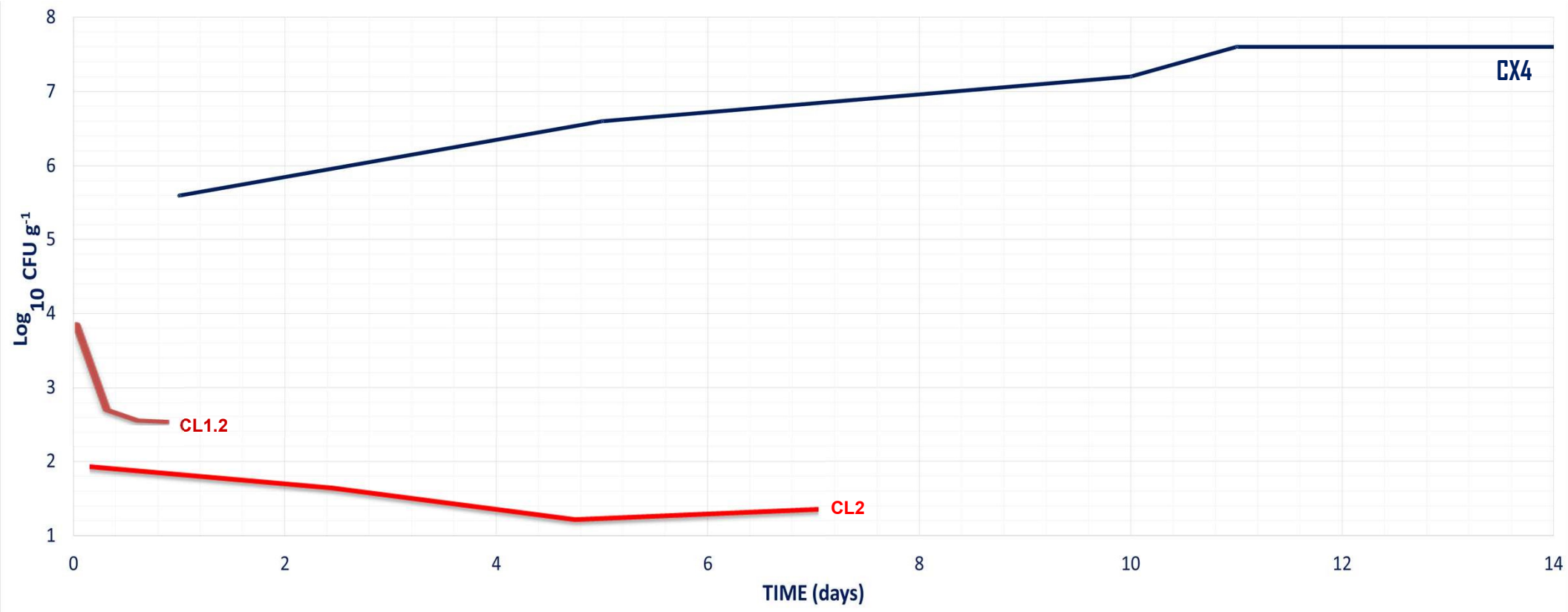
Bacteria temperature and pH descriptions



Source: Black, J. G. 1999

5. Results and Discussion - Numbers of culturable microorganisms

| Medium | Target bacteria | Target Bacteria in compost | Isolated – CL1.2, CL2 CX4 | Interpretation |
|------------------|-----------------|----------------------------|--|--|
| Plate Count Agar | All culturable | All culturable | CL: <1x10 ⁴ CFU/g of compost. | <ul style="list-style-type: none">Low amount of colonies due to the dehydration process (Normal compost 1x10⁶ CFU/g of compost) |



5. Results and Discussion -

Pathogenic microorganisms



E. coli



Salmonella spp.



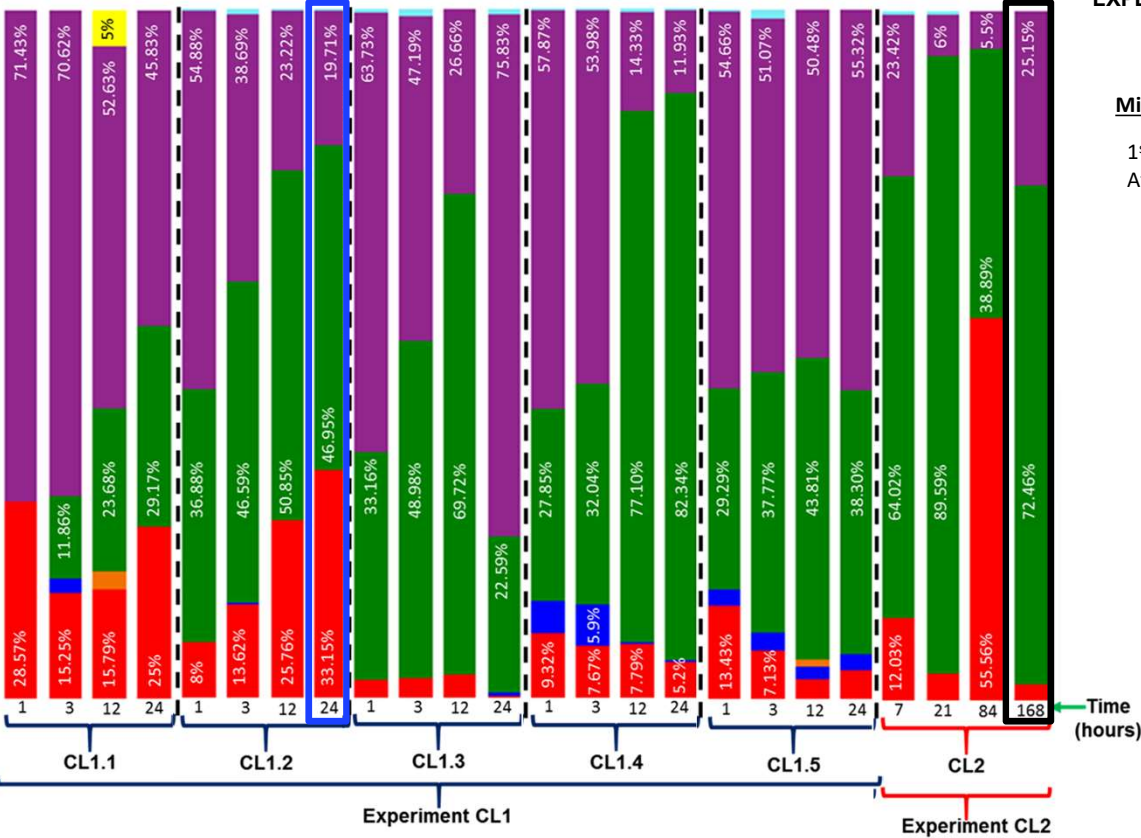
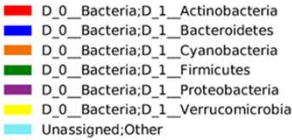
Enterococci

| Organisms | Lethal temperature and necessary time |
|-------------------------|--|
| <i>Salmonella</i> spp. | 15-20 minutes at 60°C; 1 h at 55°C |
| <i>Escherichia coli</i> | 15-20 minutes at 60°C; 1 h at 55°C |
| Enterococci | Typical range of composting is 55-65°C |

Source: N. M., Sunar, Stentiford, E.I., Stewart, D.I, and Fletcher, L.A. (2009).

5. Results and Discussion - 16S rRNA gene metabarcoding - CL experiments

Microbial composition at phylum-level



Microbial composition at genus-level

EXPERIMENT 1: Closed Loop (CL1.2)
24 hours process
(Sampling every hour)

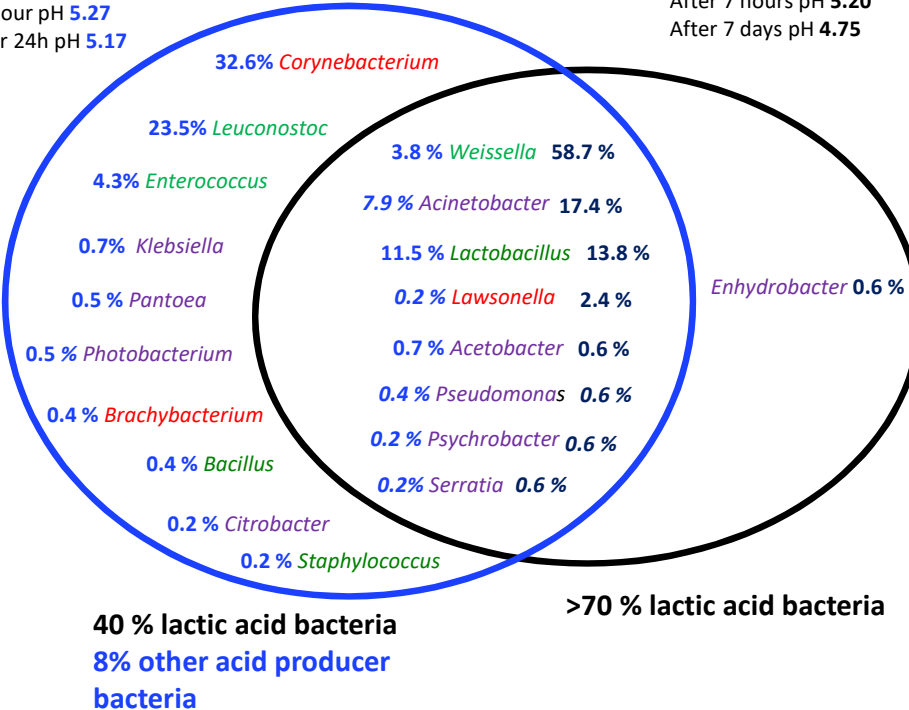
Microbes at hour 24

1st hour pH 5.27
After 24h pH 5.17

EXPERIMENT 2: Closed Loop (CL2)
Seven days process
(Re-moisturise and sampling every 7 hours)

Microbes at hour 168

After 7 hours pH 5.20
After 7 days pH 4.75



6. Conclusions

Closed Loop

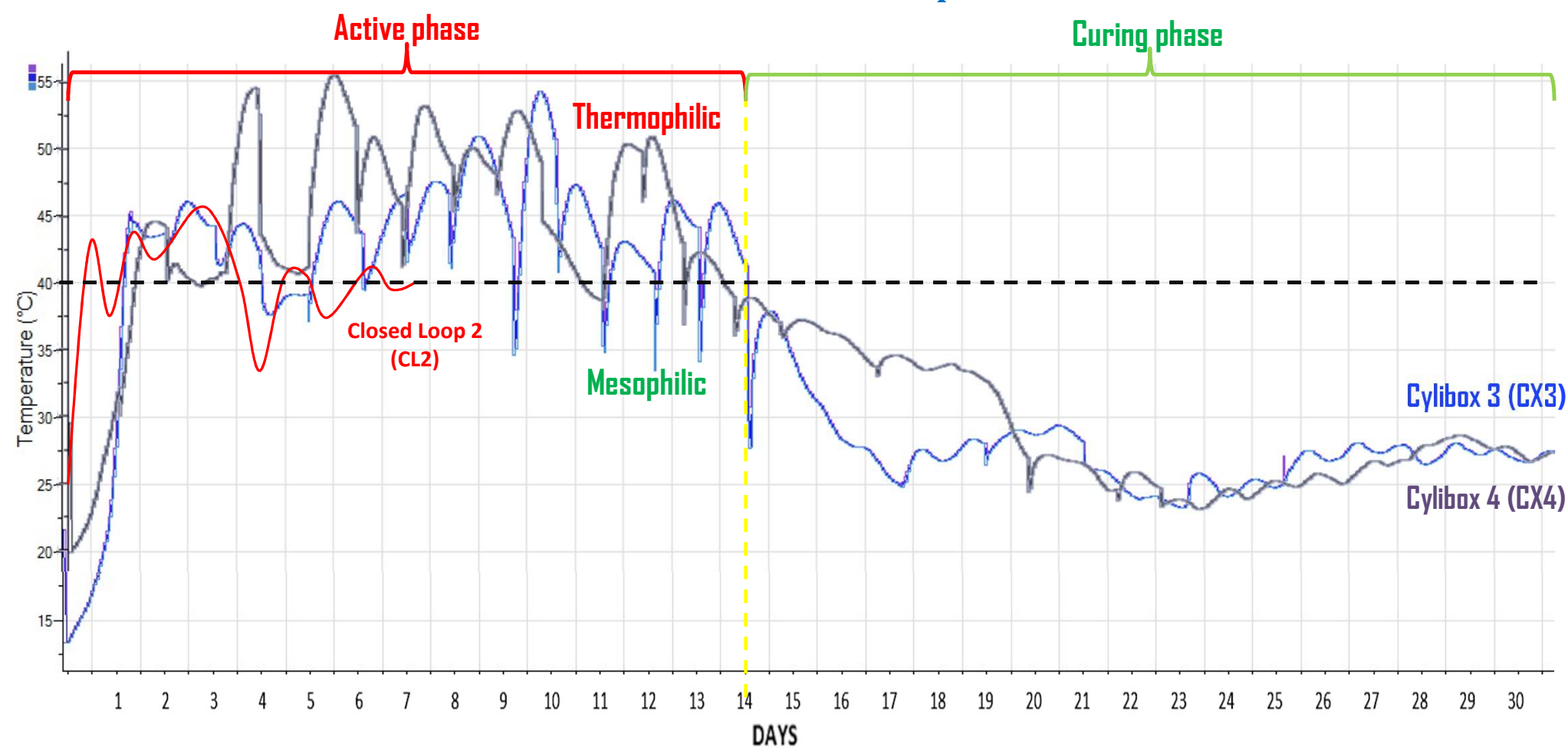
- Physicochemical and operational parameters not optimum
- Final product requires further treatment

Cylibox

- Optimal physicochemical and operational parameters for microbial development
 - Key parameters:
 - Insulation maintains endogenous heat production
 - Temperature rises to $>65^{\circ}\text{C}$ - pasteurisation
 - Moisture control
 - Appropriate mixing
- 9 days of active composting and 2 months maturation - compost ready for garden and agricultural use

- **Thank you!**

5. Results and Discussion - Temperature CL and CX



The diagram illustrates the steps of the Compost Colour Chart (CCC) procedure:

- Sampling:** A pile of dark compost is shown with a shovel taking a sample.
- Remoisturise (optional):** A watering can is shown pouring water into a bucket.
- Loading compost:** A jar of compost is shown being filled with the sample.
- Equilibration:** A jar of compost is shown next to a clock face, indicating a waiting period.
- Insert paddles:** A hand is shown inserting a color chart paddle into the compost jar.
- Read colour:** A hand is shown holding the color chart paddle next to the jar.
- Results:** A color chart paddle is shown with a color match indicated.

Below the diagram, there is a table for recording results:

| Date | Initials |
|--------------|-----------|
| Sample ID | |
| Start Time | Read Time |
| CCY Result # | |
| NIR Result # | |
| Temperature | |



5. Results and Discussion - Solvita compost maturity test

CX5 and CX6 – compost maturity test

