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International Journal of Green Energy - Invitation to Review Manuscript ID IJGE-2023-0749



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Submitted review-Bioethanol Production from Mulberry Molasses Waste with Ohmic-Assisted Hydrodistillation

Submitted Review

03-Aug-2023

Date Review Returned:

01-Sep-2023

Author(s)

Karataş, Seyda Merve

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Submitted Review

1. There is no story about fermentation parameters.
2. Line 90: There were no studies on ethanol production using mulberry molasses production waste with the OAHD method not a method for ethanol production but rather ethanol purification,

Materials and methods

Line 100: where did the strain *Saccharomyces cerevisiae* S288C come from?

Line 101: Malt extract agar? Where does it come from? Purity? And how do you cultivate it?

Line 103: is there no fermentation medium?

Line 154: for data processing, only one software can be used. In this study, SPSS and Design Expert were used. Why?

Line 158: Design Expert, version 10.0, program (Statease Inc., Minneapolis, MN, USA), was used to create three-dimensional surface graphs. In the results and discussion there are no three-dimensional response surface graphs

Results and Discussion

1. Fig.1 has no explanation.

2. Lines 180-185:

1. The results of previous studies, fermentation results were 2x faster than this study.

2. Whether the type of bacteria and yeast used is the same

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01-Sep-2023

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Bioethanol production from mulberry molasses waste with ohmic-assisted hydrodistillation

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3 1 **Bioethanol production from mulberry molasses waste with ohmic-assisted**
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5 2 **hydrodistillation**
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Abstract

In this study, the fermentation process of bioethanol production conditions was optimized by response surface methodology. Mulberry molasses production waste was used as the only carbon source for yeast fermentation to produce bioethanol. Hydrodistillation (HD) and ohmic heating assisted hydrodistillation (OAHD) methods were employed to concentrate the bioethanol. Fermentation time (48-168 hours), waste matter rate (5-45%) and pH (5-7) were selected as independent variables. Alcohol concentration was treated as the response. Optimum fermentation conditions were obtained as 96.894 hours fermentation time, 45% waste ratio and pH 7. At these optimum conditions, alcohol concentration was determined as $3.77\pm 0.33\%$. While the distillate obtained in the HD method contained $22.50\pm 1.89\%$ alcohol, it showed $27.72\pm 0.24\%$ in the ODHD method. The energy consumption values of HD method were 53.24 ± 1.74 Wh/mL ethanol and for the OAHD method was 2.92 ± 0.51 Wh/mL ethanol.

Keywords: Bioethanol, Energy consumption, Fermentation, Mulberry molasses waste, Ohmic assisted hydrodistillation.

1. Introduction

Molasses (Pekmez) is a syrup-like food product that is produced from sugar-rich fruits [1]. Mulberry molasses is a traditional food in Turkey [2]. Although molasses is produced commercially, its traditional production is also quite common in Turkey. In the production of molasses, after the fruit sugar is passed into the syrup, the pulp should be pressed. The remaining part after pressing is waste. This mulberry molasses production waste still contains some amount sugar. Agricultural, food and industrial wastes have economic and ecological importance because of their high organic matter, perishability, high-water and high salt content [3, 4].

Bioethanol is the most promising biofuel these days [5]. Its net CO₂ emission is zero and because of this ethanol has been accepted as a cleaner biofuel [6]. According to reports, when compared to gasoline, corn ethanol can reduce greenhouse gas emissions by 39 to 52% [7]. Although, some countries have been used sugarcane and corn for bioethanol production in industrial scale, it is not suitable to cultivate sugarcane because of climatic limitation. Thus, utilization of food waste is promising resolution for bioethanol production [8]. Ethanol production has been carried out mostly from food wastes which contain carbohydrates such as corn, cassava, sugar beets, and other plants that have high sugar content [5, 6]. Over 90% of the ethanol production is carried out by fermentation in the ethanol industry [6]. Distillation is used to separation from broth and concentration of ethanol. About 40% of total energy consumed in ethanol production is used in the distillation stage [9]. Hydrodistillation (HD) as a traditional method, is consume high energy and time for ethanol concentration. Due to its higher heating rate and lower energy usage when compared to conventional heating techniques, ohmic heating has the potential to be employed for hydrodistillation [10]. Ohmic heating is the process by which food produces heat when an electric current is passed through it due to its electrical current. As a result, thermal energy is produced when an electric current flows through a

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3 82 substance [11]. Ohmic assisted hydrodistillation (OAHD), which combines ohmic heating with
4
5 83 hydrodistillation, produces a greater yield than traditional hydrodistillation methods while
6
7 84 taking up less energy and shorter extraction time [12]. Previous researches have reported that
8
9 85 in comparison to the conventional HD system, the OAHD approach uses less energy and
10
11 86 extracts materials faster [9, 10, 12-14].

12
13
14 87 There are studies about ethanol production from food wastes such as home food waste [3, 7],
15
16 88 expired cookies [8], date wastes [4] and pineapple fruit peel [5] in literature. In the literature,
17
18 89 there are some studies in which the OAHD was used to concentrate beer and pure ethanol [9,
19
20 90 14, 15]. There were no studies on ethanol production using mulberry molasses production waste
21
22 91 with the OAHD method. Thus, this work aims to optimize ethanol fermentation using mulberry
23
24 92 molasses production waste and thereafter to concentrate ethanol by the OAHD method.

28 93 **2. Material and methods**

30 94 **2.1. Raw material and microorganisms**

31
32
33 95 Mulberry molasses production waste was collected from local people from Gümüşhane,
34
35 96 Turkey. The part remaining, after traditional molasses production, was taken and kept at -18°C
36
37 97 until use. The composition of the mulberry molasses production waste was determined as
38
39 98 22.33±0.38% dry matter, 4.83±0.16% reducing sugar, 5.11±0.20% total sugar, 6.78±0.46%
40
41 99 fiber according to the AOAC methods.

42
43
44 100 The strain *Saccharomyces cerevisiae* S288C was used for bioethanol fermentation in this study.
45
46 101 Malt extract agar was used for the cultivation of *S. cerevisiae* S288C and the strain was grown
47
48 102 at 26°C for 24 hours to activate the stock culture.

52 103 **2.2. Optimization and ethanol fermentation**

53
54
55 104 To optimize the amount of ethanol for optimization, the three-level Central Composite Design
56
57 105 with three parameters was used to identify the ideal values of fermentation period (48-168
58
59 106 hours, A), waste ratio (5-45% minutes, B), and pH (5-7) (Table 1). Design Expert software,

1
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3 107 version 10.0 (Statease Inc., Minneapolis, MN, USA), was used to perform analysis of variance
4
5 108 (ANOVA) tests for lack of fit, determine regression coefficients, and generate three-
6
7 109 dimensional graphs.

8
9
10 110 Ethanol fermentation was carried out in 100 mL conical flasks with different waste ratios and
11
12 111 pH at anaerobic conditions. Fifty mL of waste solution was inoculated with seed culture (100
13
14 112 μL) of *S. cerevisiae* S288C (18 hours old culture) and incubated at $26\pm 2^\circ\text{C}$ for different
15
16
17 113 fermentation times. The sample was centrifuged at $10,000 \times g$ at 4°C . The supernatant was
18
19
20 114 used for chromic acid test and gas chromatography analysis.

23 115 **2.3. Chromic acid test**

24
25
26 116 Chromic acid test was performed to calculate the alcohol content as %. For preparing chromic
27
28 117 acid solution potassium dichromate ($\text{K}_2\text{Cr}_2\text{O}_7$) (5 g) was dissolved into 5 mL distilled water,
29
30 118 and 100 mL concentrated sulphuric acid was then slowly added into the mixture. After the acid
31
32
33 119 addition, the temperature of mixture was increased and it was cooled to 40°C and stored in a
34
35
36 120 glass bottle. First, 0.1 mL of the fermentation samples at different concentrations were placed
37
38 121 in the test tubes and the volume in each tube was completed to 5 mL with distilled water. Then,
39
40 122 5 mL of chromic acid solution was put into the test tubes were incubated at 60°C for 20 min in
41
42 123 a water bath [16]. At the end of the incubation, the absorbance for each sample was measured
43
44 124 at 584 nm. Different concentrations of pure ethyl alcohol solutions (1, 3, 5, 7, 10, 20 and 30%)
45
46 125 were prepared to obtained a standard calibration graph (calibration curve having $R^2 = 0.9930$).
47
48
49 126 Using the calibration curve, the alcohol content under different conditions were determined.

52 127 **2.4. Alcohol concentration with different distillation methods**

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54
55 128 *Classic Hydrodistillation:* Classic hydrodistillation was carried out with all glass condenser
56
57 129 using laboratory heater and circulating water bath. Two hundred mL supernatant (with
58
59
60

130 3.88±0.33 % alcohol), containing 0.5% NaCl, was heated in an apparatus flask. The comparison
 131 of the OAHD system was done using a 0.5% NaCl solution.

132 *Ohmic Assisted Hydrodistillation:* The OAHD system design is described in previous work
 133 [11]. Data loggers were used to record temperature, voltage, and current data at 5-second
 134 intervals. 200 mL supernatant containing 0.5% NaCl was used for hydrodistillation. The NaCl
 135 solution acquired adequate electric conductivity. The distillation process was maintained until
 136 the temperature reached 97°C. The alcohol amount in the distillate was calculated by the
 137 chromic acid test.

138 2.5. Energy consumption

139 The OAHD method's energy usage was calculated as kWh/mL for each run. Eq. (1) denotes
 140 Q_{ohmic} , whereas Eq. (2) denotes energy consumption;

$$141 Q_{Ohmic}(j) = \int V \cdot I \cdot dt \quad \text{Eq. (1)}$$

$$142 \text{Energy consumption} \left(\frac{kWh}{mL \text{ ethanol}} \right) = \frac{Q_{ohmic}}{V_{ethanol}} \cdot \frac{1 \text{ hour}}{3600 \text{ s}} \quad \text{Eq. (2)}$$

143 The power meter (TT T-ECHNI-C, China) was used to calculate the amount of energy
 144 consumption by the CHD method and was calculated with the Eq. (3).

$$145 \text{Energy consumption} \left(\frac{kWh}{mL \text{ ethanol}} \right) = \frac{Q_{heater} (kWh)}{V_{ethanol} (mL)} \quad \text{Eq. (3)}$$

146 2.6. Gas chromatography-mass spectrometry

147 The essential oils were examined using a Gas chromatography (Agilent GC 7890A) coupled
 148 with a mass spectrometry detector (Agilent 5975C VL) and an HP-5MS capillary column (30
 149 m length, 0.25 mm diameter, and 0.25 µm film thickness). Helium gas was used as a carrier gas
 150 at a constant flow rate of 1 mL/min. The injector and detector were maintained at a temperature
 151 of 250°C. The GC conditions were as follows; the initial temperature was 45°C and with an

1
2
3 152 increase of 3°C/min, the temperature was increased to 230°C. A sample volume of 2 µL was
4
5 153 injected with a 1/25 split ration into the GC/MS.
6
7

8 9 154 **2.7. Statistical analyses**

10
11 155 Three duplicates were used for all analyses. The data were statistically analyzed via SPSS
12
13 156 software (version 24, SPSS inc) for ANOVA (analysis of variance). Post hoc-Duncan tests with
14
15 157 a 95% confidence level were applied to compare differences in dependent variable means.
16
17 158 Design Expert, version 10.0, program (Statease Inc., Minneapolis, MN, USA), was utilized to
18
19 159 creating three-dimensional response surface graphs.
20
21
22

23 24 160 **3. Results and Discussion**

25 26 27 161 **3.1. Optimization**

28
29 162 Response surface methodology was carried out for statistical analysis of the relationship
30
31 163 between the responses and input variables at fermentation. Table 1 shows the experimental
32
33 164 results and fermentation process parameters. Alcohol ratio values were changed in range 0.21
34
35 165 - 4.53 %. The model significances were evaluated using ANOVA (Table 2). The F-test was
36
37 166 used to examine the significance of the model, parameters, and lack of fit, as shown in Table 2.
38
39 167 The regression coefficient (R^2) of the model for alcohol content was 0.8263. R^2 value implied
40
41 168 that fitness of the model between experimental and predicted values. Lack of fit value was not
42
43 169 significant ($P>0.05$) indicating that the model was adequately fitted the experimental data. The
44
45 170 differences in alcohol concentration compared to independent factors are illustrated in Fig. 2.
46
47 171 Increasing waste ratio increased the alcohol content. Although increasing pH and fermentation
48
49 172 time was decreased the alcohol content, these parameters were not significantly ($P>0.05$)
50
51 173 important for fermentation (Table 2). Process conditions of fermentation were optimized for
52
53 174 maximum alcohol content. Optimal process condition for fermentation was found as 96.894
54
55 175 hours for fermentation time, 45.000 % for waste ration and 7.000 for pH. The desirability value
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3 176 was found as 0.929. alcohol content was found $3.77\pm 0.33\%$ for optimum fermentation
4
5 177 conditions. Under optimal process parameters, measured and estimated dependent variables are
6
7 178 displayed in Table 3. There was an 11.93% difference between the estimated and measured
8
9 179 alcohol content.

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11
12 180 Casabar, Unpaprom and Ramaraj [5], produced bioethanol from pineapple wastes at 24, 48 and
13
14 181 72 hours. They were reported that 48 hours of incubation having highest bioethanol production.
15
16 182 Anwar Saeed, Ma, Yue, Wang and Tu [6] reported that 44 hours fermentation gives higher
17
18 183 ethanol production and they were expressed to this is beneficial for an industrial-scale
19
20 184 application. In a study in which fermentation was carried out from food waste, it was reported
21
22 185 that high waste ratio provided high alcohol production [17].
23
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26

27 186 **3.2. Comparison of distilled product quantity, quality and chemical composition**

28
29
30 187 The initial concentration of alcohol samples used in distillation systems was determined
31
32 188 $3.77\pm 0.33\%$. It was observed that the concentrated alcohols were clear. Distilled ethanol
33
34 189 concentration of alcohol samples was found $22.50\pm 1.89\%$ and $27.72\pm 0.24\%$ for the HD and
35
36 190 OAHD methods, respectively. Although the alcohol was distilled in a shorter time with the
37
38 191 OAHD system, it is seen that the alcohol concentration is higher than the HD system. However,
39
40 192 there was not any significant difference between the HD and OAHD's distilled ethanol
41
42 193 concentrations ($P>0.05$). Similarly, studies have reported that there is no statistical difference
43
44 194 in alcohol samples distilled using the HD and OAHD systems [9, 14, 15].
45
46
47

48 195 Fig. 3 shows the GC chromatograms of distilled ethanol samples obtained from the OAHD and
49
50 196 HD methods. Main component ethyl alcohol was determined 95.57% and 96.66% in the diluted
51
52 197 alcohol for HD and ODHD methods, respectively. In addition, a low amount of isoamyl alcohol,
53
54 198 a product of fermentation, was detected (Table 5).
55
56
57

58 199 **3.3. Comparison of distillation kinetics of hydrodistillation methods**

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2
3 200 The distillation kinetics parameters of ethanol distillation with different the HD methods are
4
5 201 presented in Table 4. Distillation for the HD and OAHD techniques began 97°C, since there
6
7 202 was 0.5% salt in both samples. It was essential to heat the feed mixtures 2.22±0.10 min and
8
9 203 8.80±1.10 min for OAHD and HD respectively in order to achieve the boiling point (97 °C)
10
11 204 and assemble the first droplet of ethanol. This time difference was found to be statistically
12
13 205 significant (P<0.05). Distillation duration times were found 0.79±0.16 and 3.58±0.46 minutes
14
15 206 for the OAHD and HD systems, respectively. For the same ethanol concentration, the OAHD
16
17 207 method needed 2.85±0.31 and HD method 12.38±1.30 minutes, which show that OAHD
18
19 208 method almost 4 times faster than the HD method (P<0.05). According to Gavahian and
20
21 209 Farahnaky [18], ethanol distillation process time might be decreased by up to 34% by changing
22
23 210 the HD to OAHD. Rate of ethanol distillation of the OAHD method (1.91±0.21 mL/min) were
24
25 211 significantly (P<0.05) higher than HD method (10.70±1.93 mL/min). Ohmic heating system
26
27 212 enables the heat foods rapid rates while the electric current passes through the foods, generating
28
29 213 thermal energy faster than conventional methods. [12, 18, 19]. Therefore, kinetic parameters
30
31 214 related to the time, give more advantageous results in the ohmic system. A similar results were
32
33 215 reported on using the OAHD for ethanol concentration of fermented broth in comparison to the
34
35 216 traditional the HD [9]. Researchers indicated that at the rate of temperature rise, OAHD was
36
37 217 about 1.8 times greater than HD. They were also reported that beginning of distillation time,
38
39 218 distillation duration and total distillation time of OAHD method were significantly shorter than
40
41 219 HD method [9]. It is seen that the ohmic assisted hydrodistillation system gives advantageous
42
43 220 results in different hydrodistillation studies. In various ohmic assisted hydrodistillation system
44
45 221 studies, it is seen that the OAHD method is more advantageous than the classical method [11,
46
47 222 12, 14, 15, 20, 21].

223 3.4. Energy consumption and cost comparison of HD methods

224 Table 4 gives the energy consumption and CO₂ emissions data. The HD was shown to have
225 significantly (P<0.05) greater energy usage and CO₂ emitted values than the OAHD.

226 Energy consumption results for distillation the same quantity of ethanol were lower for the
227 OAHD as compared to conventional HD, because the OAHD method converts 100% of the
228 input energy from electrical to thermal [11]. Consumers pay a lot of attention to green
229 technology because of their low energy usage, clean environment, inexpensive cost, and lack
230 of chemicals. The amount of energy to distillation of ethanol was reduced by 94.52% while
231 using the OAHD technique instead of to the HD method. This finding shows that the OAHD
232 approach, when compared to the HD method, significantly reduces the cost of extracting
233 essential oils. The combustion of fossil fuels will result in the release of 800 g of CO₂ into the
234 atmosphere for every 1 kWh of energy, as described by Seidi Damyeh and Niakousari [22].
235 OAHD and HD methods emitted 2.34±0.41 and 42.59±1.39 g CO₂/mL ethanol, respectively.

236
237 CO₂ emission and energy consumption values have changed in proportion to each other. The
238 shorter distillation time and efficient heating mechanism reduced energy consumption in the
239 OAHD [13]. There are similar findings about energy consumption and CO₂ emission values for
240 the OAHD method for essential oil and alcohol distillation [9, 10]. Researchers indicated that
241 OAHD method consumed lower energy and emitted lower CO₂ than the HD method. In light
242 of these results, an alternative to the conventional HD method for ethanol distillation that is
243 greener and more ecologically friendly is the ohmic assisted hydrodistillation technique.

244 **Conclusion**

245 In the study, bioethanol production was carried out in order to evaluate the mulberry molasses
246 production waste. For this purpose, the fermentation conditions were optimized with three
247 variables (waste rate, fermentation time and pH) and a response (alcohol rate). Optimum
248 fermentation conditions were obtained as 96.894 hours of fermentation time, 45% waste ratio

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3 249 and pH 7. At the optimum point, $3.77\pm 0.33\%$ alcohol was produced. The alcohol rates which
4
5 250 were concentrated by HD and OAHD methods were determined as $22.50\pm 1.89\%$ and
6
7 251 $27.72\pm 0.24\%$, respectively. Alcohol distillation with the ohmic assisted hydrodistillation
8
9
10 252 provided less energy requirement, less CO₂ emission rate and therefore it can be expressed as
11
12 253 a green technology. Bioethanol production has been successfully carried out by using mulberry
13
14 254 pulp, which is the production waste of a traditional product. It is seen that cooperation with the
15
16
17 255 industry can be made with regard to future studies and the utilization of these wastes in the
18
19 256 industry. Multistage distillation application can be expressed as a technique that can be used in
20
21
22 257 further research in order to reach higher alcohol rates of the obtained distillate.

258 **Acknowledgements**

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261 **Author Contributions**

262 **Merve Tuğçe Tunç:** Conceptualization; funding acquisition; supervision; data curation; formal
263 analysis; investigation; methodology; writing-original draft. **Berna Genç:** Methodology,
264 writing-original draft. **Şeyda Merve Karataş:** Methodology, writing-original draft.

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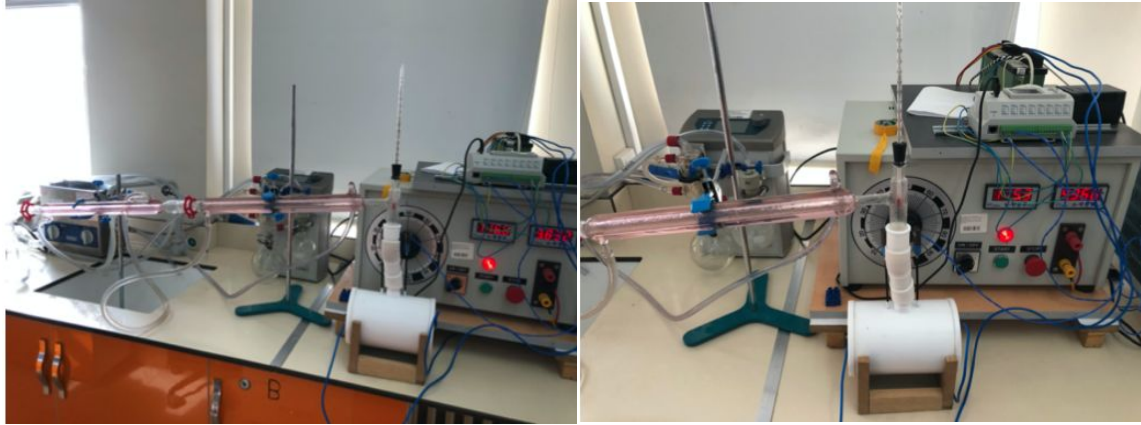


Fig. 1. Ohmic assisted hydrodistillation system

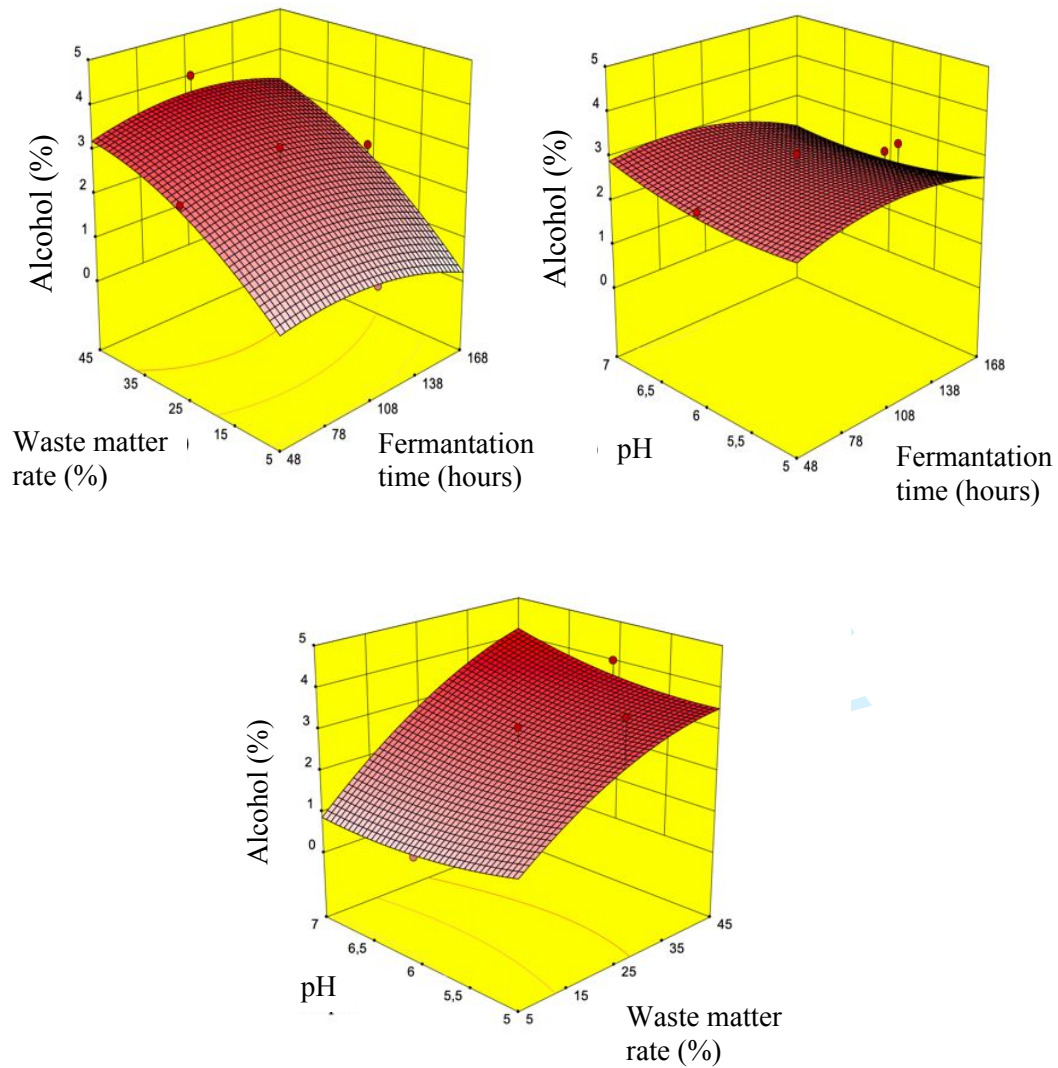


Fig. 2. The change in ethanol ratio of OAHD method versus independent variables.

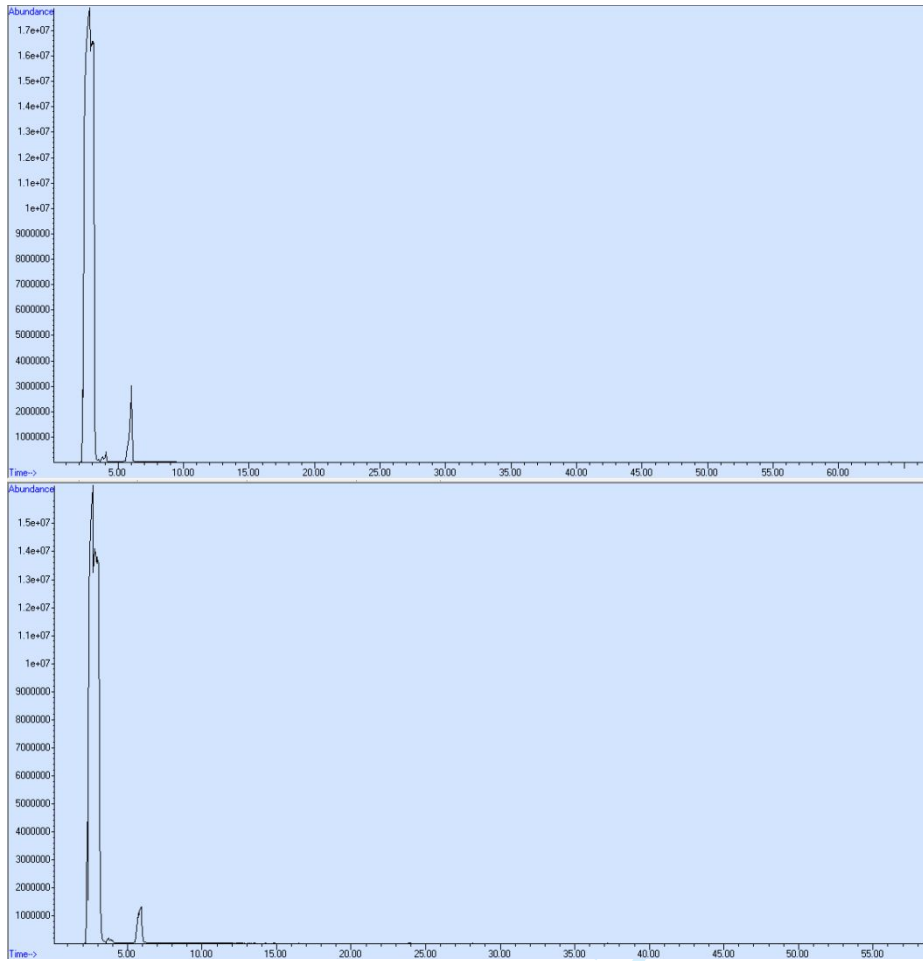


Fig. 3. GC chromatograms of distilled alcohol samples by HD (above) and OAHD (under)

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Table 1. Central composite design for fermentation of ethanol production with grape molasses waste and process data.

Std	A: Fermentation time (hour)	B: Waste ratio (%)	C: pH	Ethanol (%)
1	48	5	5	1.27
2	168	5	5	0.21
3	48	45	5	2.18
4	168	45	5	3.41
5	48	5	7	0.85
6	168	5	7	0.66
7	48	45	7	4.53
8	168	45	7	3.43
9	48	25	6	2.60
10	168	25	6	2.38
11	108	5	6	0.85
12	108	45	6	4.01
13	108	25	5	4.05
14	108	25	7	2.15
15	108	25	6	2.65
16	108	25	6	2.44
17	108	25	6	2.12
18	108	25	6	3.07

Table 2. ANOVA table showing the variables as linear, quadratic and interaction terms on response variable

	Sum of squares	F value	p value
Model	21.96	4.23	0.0273
<i>A-Fermentation time</i>	0.18	0.31	0.5922
<i>B-Waste ratio</i>	18.82	32.62	0.0004
<i>C-pH</i>	0.025	0.043	0.8403
<i>AB</i>	0.24	0.41	0.5387
<i>AC</i>	0.27	0.46	0.5160
<i>BC</i>	0.68	1.19	0.3079
<i>A²</i>	0.41	0.71	0.4232
<i>B²</i>	0.55	0.95	0.3586
<i>C²</i>	0.13	0.23	0.6456
Residual	4.62		
<i>Lack of fit</i>	4.14	5.22	0.1021
<i>Pure error</i>	0.48		
Total	26.57		
R²	0.8263		

A- Fermentation time, B- Waste ratio, C-pH.

Table 3. Optimum condition values of CEO according to desirability function.

No	Fermentation time (hours)	Waste ratio (%)	pH	Alcohol	Desirability
1	96.894	45.000	7.000	4.224	0.929
2	96.911	45.000	7.000	4.224	0.929
3	96.207	45.000	7.000	4.223	0.929
Measured values	96.894	45.000	7.000	3.77±0.33	
Differences (%)				11.93	

Table 4. Comparison of different hydrodistillation methods.

	HD	OAHD
Distillation temperature (°C)	97	97
Come up time (beginning of distillation) (min)	8.80±1.10 ^a	2.22±0.10 ^b
Distillation duration (min)	3.58±0.46 ^a	0.79±0.16 ^b
Total process time (min)	12.38±1.30 ^a	2.85±0.31 ^b
Rate of ethanol distillation (mL/min)	1.91±0.21 ^a	10.70±1.93 ^b
Distilled ethanol concentration (%)	22.50±1.89 ^a	27.72±0.24 ^a
Distilled ethanol appearance	Clear	Clear
Consumed energy (Wh/mL ethanol)	53.24±1.74 ^a	2.92±0.51 ^b
Emitted CO₂ (g/mL ethanol)	42.59±1.39 ^a	2.34±0.41 ^b

In each row, means with different letters are significantly different ($P < 0.05$).

HD, hydrodistillation; OAHD, ohmic assisted hydrodistillation.

Table 5. Chemical composition of alcohol concentrated with HD and OAHD methods.

Retention time	Compound	Peak areas (%)	
		HD	ODHD
2.848	Ethyl alcohol	95.565	96.655
6.027	Isoamyl alcohol	4.435	3.345

HD, hydrodistillation; OAHD, ohmic assisted hydrodistillation.

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