Dr. Ajay Menon

UCD School of Agriculture and Food Science BiOrbic (SFI Circular Economy Center)

Food Waste, Anaerobic Digestion and the Circular Economy

Food and the Circular Economy

Institute of Food and Health, University College Dublin

Ajay Menon, Ph.D.



PhD: Optimisation of Phase Separated Thermophilic Anaerobic Digestion of Food Waste,

Nanyang Technological University (School of Civil and Environmental Engineering), Singapore

Research Fellow, School of Agriculture and Food Science, UCD/BiOrbic

Assistant Professor, UCD/GDIC (From May 2023)

Research Focus: Biological solutions for converting organic wastes into resources

Specific Focus: Value Extraction from Food Waste, Integrating AD into Circular Economy



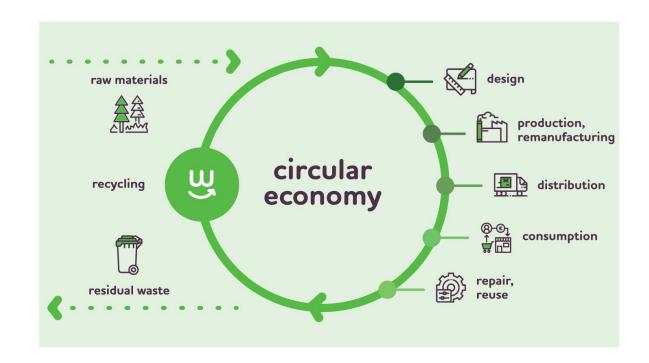


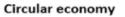












Increasing Circularity

resources and

less

environmental

pressure

Increasing Circularity

Linear economy

Circular Approaches

Smarter product use and manufacture

RO Refuse

R1 Rethink

R2 Reduce

Criterion: Higher level of circularity = fewer natural

R4 Repair

R3 Re-Use

Extend lifespan of product and its parts

R5 Refurbish

R6 Remanufacture

R7 Repurpose

Useful application of materials R8 Recycle

R9 Recover

FW is any food that is discarded or lost along the supply chain, from production to consumption.

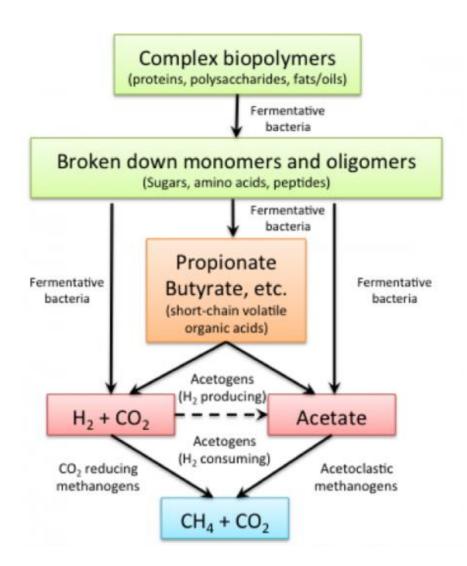


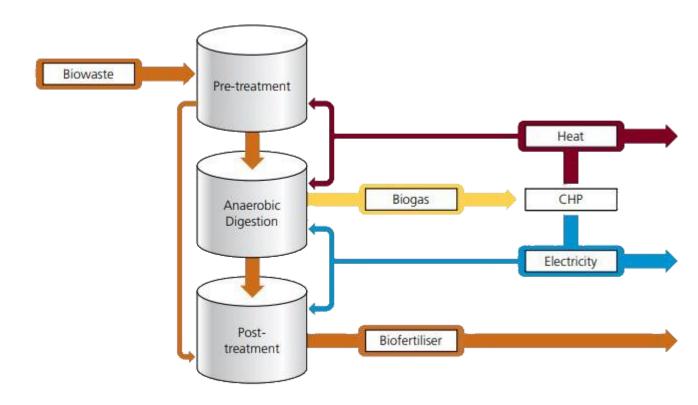
- 1/3rd of all food produced in the world is lost or wasted (FAO, 2019)
 1.3 billion tons of food, worth roughly \$1 trillion
- This represents 8% of global greenhouse gas emissions
- Irish households, hospitality, and manufacturing waste an estimated 850,000 tonnes/a loss of €700 million (EPA, 2019)
- Approx. one million tonnes of greenhouse gas emissions
- The Irish government has set a target of reducing food waste by 50% by 2030 (Department of Communications, Climate Action and Environment, 2018)

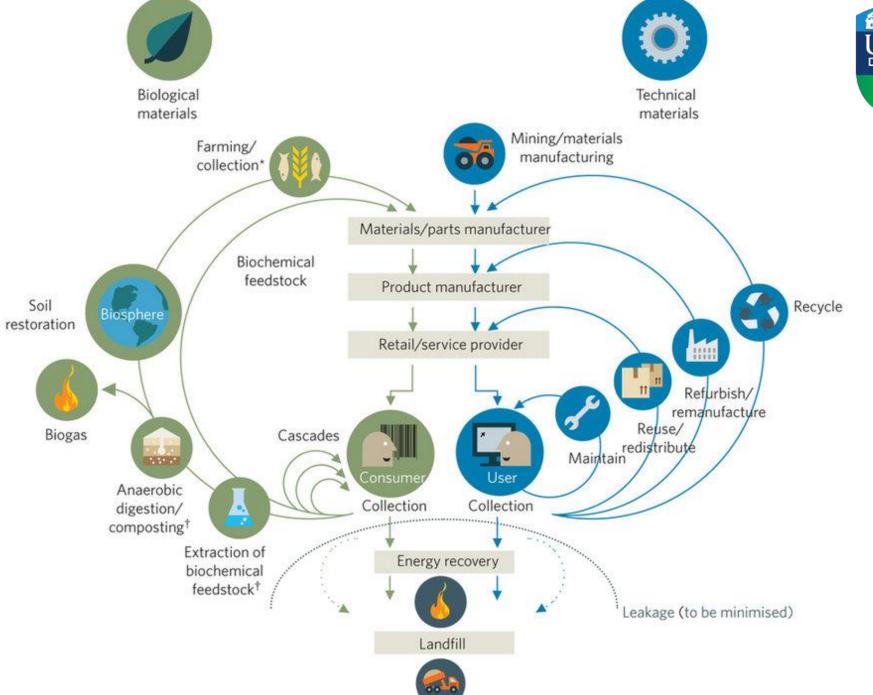
Food Waste is a Misplaced Resource!

Anaerobic Digestion

















WAVA

Disruptive technologies to valorise food <u>Wa</u>ste into <u>Va</u>lue-added commodities

Lead: Dr Sushanta Kumar Saha (LIT)

Co-lead: Dr Ajay Menon (UCD)

Societal Impact Champion: Mr. Adam Lord (FSM)

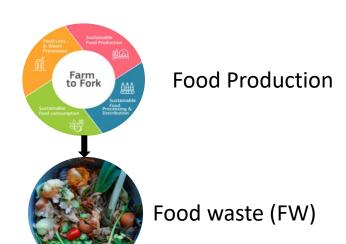














Micro-algae production (PBR)
Emerging Technology for food production

Know-how



High volume, defined feedstock Mixed FW

ANAEROBIC DIGESTION (AD)

Proven Technology for FW conversion to renewable energy

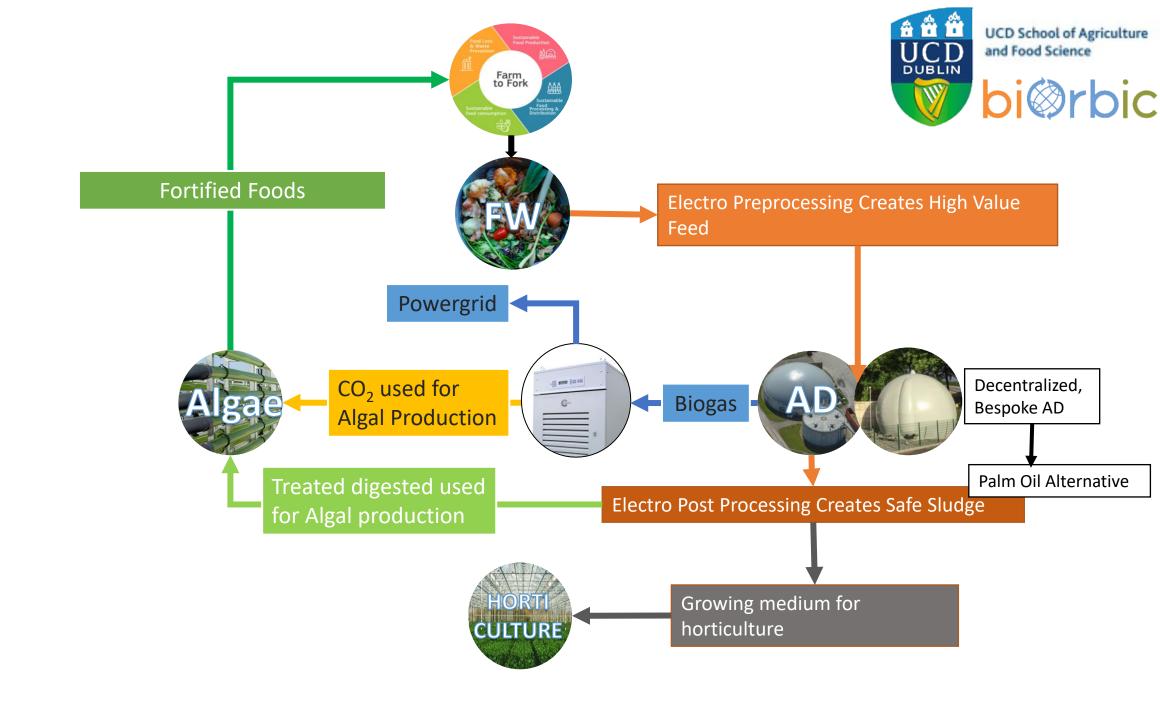
CO₂

Waste Sludge

HORTICULTURE
Best bet for sustainable

high yield production

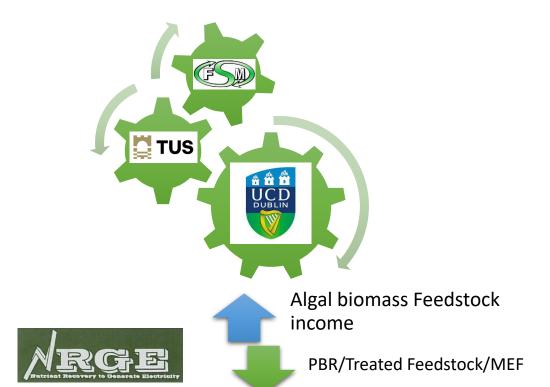


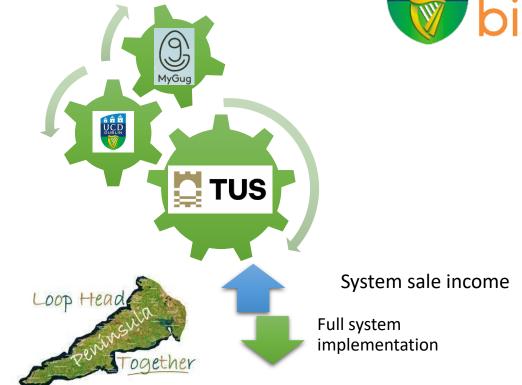


Large Scale

Small Scale







Return of investment Parameter	Unit	Value
NPV (Criteria: > 0)	€	3,087,004
Annual Equipment Cost	€/year	54,496
Annual Operation Cost	€/year	26064
Total cost	€	1,326,863
Annual net revenue	€/year	367,996
Payback period	year	3.6

Return of investment Parameter	Unit	Value
NPV (Criteria: > 0)	€	39,294
Annual Equipment Cost	€/year	11,596
Annual Operation Cost	€/year	306
Total cost	€	119,021
Annual net revenue	€/year	14,324
Payback period	year	8.3

SusBioME

Novel Treatment Technologies for Anaerobic Digesters and Fermenters



Energy Crisis
REPowerEU, RED III

Net Zero Future
CAP, Green Deal

Circular Regeneration
Vision 2050

Anaerobic Digestion is the most mature technology that addresses these issues 35-38% CAGR upto 2050, EU: 48,000 new AD-CHP plants, 15,000 new Biomethane plants IRL 180 new biomethane plants by 2030

Feedstock availability

Operational efficiency

Productivity

Boost Irish AD and FW valorisation, Climate Action goals, and Rural Regeneration

Fin.

Would you like to:

- Know more?
- Collaborate?
- Chat?

@AjayM3non LinkedIn