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Credit author statement :

**Céline GARNIER** : Project administration, Methodology, Investigation, Writing-Original draft

**Wafa GUIGA** : Supervision, Methodology, Investigation, Writing-Original draft

**Marie-Laure LAMELOISE** : Funding acquisition, Investigation, Writing-Original draft

**Laure DEGRAND** : Investigation, Resources

**Claire FARGUES** : Supervision, Project administration , Investigation, Writing-Original draft

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# Treatment of cauliflower processing wastewater by nanofiltration and reverse osmosis in view of recycling

Céline GARNIER<sup>1</sup>, Wafa GUIGA<sup>1,2</sup>, Marie-Laure LAMELOISE<sup>1</sup>, Laure DEGRAND<sup>1,2</sup> and Claire FARGUES<sup>1\*</sup>

<sup>1</sup>Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, 91300, Massy, France

<sup>2</sup>Conservatoire National des Arts et Métiers, UMR SayFood, 75003, Paris, France

\*Corresponding author:

Claire Fargues, AgroParisTech, 1 avenue des Olympiades, 91744, Massy Cedex, France

[claire.fargues@agroparistech.fr](mailto:claire.fargues@agroparistech.fr)

Tel: +33 1 69 93 50 95

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## Keywords

Membrane process, food industry, water reuse, effluent treatment, cauliflower, reverse osmosis

## Abstract

The vegetable industry is a large consumer of drinking water. This paper investigates the possibilities of Reverse Osmosis (RO) or tight Nanofiltration (NF) for the treatment of cauliflower blanching wastewater with a view to recycling within the production unit. Ultrafiltration at 100 000 g.mol<sup>-1</sup> molecular weight cut-off was necessary to decrease turbidity below 1 NTU as required before NF or RO. Three NF (DK, NF270 and SRD3) and one RO (ESPA4) membranes were tested at bench-scale in a crossflow filtration mode. Only RO allowed to reach the desired quality for a reuse purpose, with an acceptable residual COD content of 225 mg O<sub>2</sub>.L<sup>-1</sup>. The Solution-Diffusion model was validated for the transfer of glucose and fructose, for NF270, DK and ESPA4 membranes and their permeability coefficients calculated.

## Highlights:

- Ultrafiltration followed by reverse osmosis allows to consider recycling of cauliflower wastewater
- ESPA4 membrane at 19 bar leads to 70 L.h<sup>-1</sup>.m<sup>-2</sup> permeate flux and 95% COD rejection
- Solution-diffusion model considering concentration polarization was successfully applied
- DK, NF270 and ESPA4 permeabilities for fructose and glucose were determined
- Nanofiltration with 150-300 g.mol<sup>-1</sup> molecular weight cut-off is not suitable, due to the transfer of small metabolites

## 34 1. Introduction

35 The industries that consume a large amount of water are more and more keenly concerned by the necessity to  
36 save water resources. The food industry, including the fruit and vegetable transformation sector, is particularly  
37 concerned: according to a study of the European Commission (European, 2018), water consumption in the  
38 latter ranges from 0.5 to 15 m<sup>3</sup>/ton of processed raw material. Reuse (recycling without treatment) and  
39 reconditioning (recycling after treatment) of these effluents thus become consequential in order to reduce the  
40 environmental impact of these industries and restore water quality to an acceptable level.

41 Considered as robust, flexible and “green” (Dewettinck and Le, 2011; Guiga and Lameloise, 2019), membrane  
42 processes are becoming favourite technologies for treating wastewater before recycling (Warsinger et al., 2018;  
43 Wenten and Khoiruddin, 2016) especially for the food processing industry (Meneses et al., 2017). Among  
44 them, reverse osmosis (RO) or tight nanofiltration (NF) ensure the highest water quality and have already  
45 proved valuable for wastewater reconditioning in the dairy (Bortoluzzi et al., 2017; Brião et al., 2019; Suàrez  
46 et al., 2014) and brewery industries (Braeken et al., 2004). They can provide high permeate fluxes and  
47 rejections at relatively low transmembrane pressure (*TMP*) provided several issues are considered: first,  
48 adequate pre-treatment should be implemented to bring the Silt Density Index (SDI) to below 5 and turbidity  
49 to 1 NTU (Sim et al., 2018). Second, membrane operations should be run below the critical flux to avoid  
50 irreversible fouling (Aimar et al., 2010).

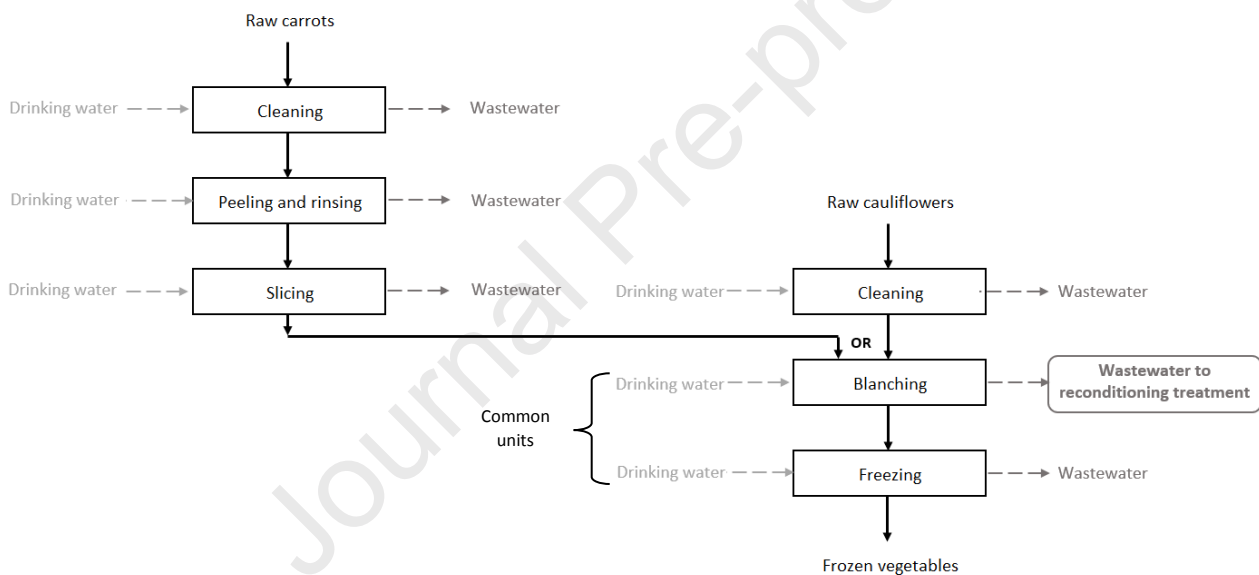
51 The possibilities of reuse and reconditioning of wastewater in the food industry, and the development of  
52 toolboxes to evaluate the impact of these solutions are primary objectives in the French research program  
53 MINIMEAU (ANR-17-CE10-0015). A recent study on carrot peeling wastewater highlighted that high-quality  
54 water could be obtained through RO or tight NF membranes after microfiltration (MF) (Garnier et al., 2020).  
55 In the vegetable-processing industry, one plant usually transforms different vegetables, either simultaneously  
56 or successively. Consequently, the present study aimed to check the feasibility of the process developed in  
57 Garnier et al. (2020) for wastewater arising from rinsing of carrots after peeling, for treating wastewater from  
58 cauliflower blanching.

59 In the Drinking Water Standard, lists of parameters are to be respected for both drinking water quality and the  
60 water source from which it originates (mainly surface or groundwater), while there is no regulatory context  
61 outlining the water quality of recycled industrial wastewater. For food safety, drinking water is usually  
62 requested in the food processing industry (Casani et al., 2005). In this work, characterisation of the cauliflower  
63 blanching wastewater was made in order to select key parameters to be eliminated. Optimized pre-treatment  
64 and membrane treatment were selected with drinking water quality as the objective. Finally, the Solution-  
65 Diffusion model, commonly used to represent water and solutes transfer in non-porous membranes (Qasim et  
66 al., 2019; Wijmans and Baker, 1995) was applied to obtain water and solutes permeabilities for NF and RO  
67 membranes, considering the concentration polarization phenomenon. In this work, it was acquired especially  
68 for sugars contained in cauliflower effluent, and compared with data extracted from the literature results. Such  
69 database is essential for the design tool developed in the MINIMEAU Project.

## 70 2. Material and Methods

### 71 2.1. Wastewater origins

72 The wastewater was obtained from the French factory already selected by the Technical Center for Food  
 73 Product Conservation (CTCPA, Paris, France) for the study of Garnier et al. (2020) on carrot processing  
 74 wastewater. This factory produces several frozen vegetables sometimes on the same production line. Effluents  
 75 of cauliflower processing are produced at the outlet of several operation units. In particular, a cleaning unit is  
 76 used only for cauliflower and a blanching and freezing unit alternately for all vegetables (Fig. 1). Blanching  
 77 consists in a short heat treatment with hot water (80 °C to 100 °C) to inactivate or delay bacterial growth and  
 78 enzyme action. Cauliflower wastewater collected at the outlet of the blanching operation unit was selected for  
 79 our study and stored at -18 °C before treatment tests. Drinking water used in the factory was analysed as a  
 80 reference.



81

82 **Fig. 1.** Schematic representation of vegetable processing operation in the factory under study.

### 83 2.2. Analytical methods

84 The following analyses were performed:

- 85 - Global parameters: Total Suspended Solids (TSS), particulate and dissolved Carbon Oxygen Demand
- 86 (COD), conductivity, pH, turbidity, Carbonate Hardness (CH), Total Nitrogen (TN), optical density
- 87 (OD), color,
- 88 - Dissolved organic pollution: glucose, fructose (accuracy  $\pm 4\%$ ) and sucrose (accuracy  $\pm 5\%$ ),
- 89 - Free and total chlorine (accuracy  $\pm 0.06 \text{ mg.L}^{-1} \text{ Cl}_2$ ),
- 90 - Ionic composition: chloride, nitrite, nitrate, phosphate, sulphate, sodium, ammonium, potassium,
- 91 magnesium and calcium (accuracy  $\pm 2.5\%$ ).

92 Most analytical methods are already described in Garnier et al. (2020). High-performance ion-exchange  
 93 chromatography (HPIC) was used to analyse anions and cations as well as sugars. At the pH of the effluent  
 94 (4.7) and based on the equilibrium diagram of CO<sub>2</sub>, the concentration of carbonate in the effluent was  
 95 negligible meaning that Carbonate Hardness (CH) could represent the concentration of bicarbonate.

96 COD (accuracy  $\pm 3\%$ ), TN, CH (variable accuracy), chlorine (free and total) were determined with rapid test  
 97 tubes and photometric measurement (Nanocolor vis II - Macherey Nagel, Hoerd, France). Color and turbidity  
 98 (accuracy  $\pm 2\%$ ) were performed with the same photometric material. Color was established in the CIELAB  
 99 color space adopted by the International Commission on Illumination (CIE) in 1976, where color is expressed  
 100 as three values: L\* (lightness from black (0) to white (100)), a\* (from green to red) and b\* (from blue to  
 101 yellow).

102 COD being mainly composed of sugars, additional organic matter was quantified through a differential COD  
 103 (mg O<sub>2</sub>.L<sup>-1</sup>) defined as:

$$104 \text{ COD}_{\text{diff}} = \text{COD} - \text{COD}_{\text{sugars}} \quad (1)$$

105 Where COD<sub>sugars</sub> is the COD (mg O<sub>2</sub>.L<sup>-1</sup>) deduced from sugar concentrations and the stoichiometry of the  
 106 oxidation reaction (1g.L<sup>-1</sup> of fructose and glucose corresponds to a COD of 1.066 mg O<sub>2</sub>.L<sup>-1</sup> when 1 g.L<sup>-1</sup> of  
 107 sucrose corresponds to a COD of 1.122 mg O<sub>2</sub>.L<sup>-1</sup>).

108

109 UV absorbance measurement at 216.4 nm (OD<sub>216.4</sub>) and 264.4 nm (OD<sub>264.4</sub>) allowed evaluating the presence  
 110 of amino acids or peptides. Samples were diluted ten times.

### 111 2.3. Pre-treatment

112 Sieving at 169  $\mu\text{m}$  and 79  $\mu\text{m}$  followed by dead-end MF 0.6  $\mu\text{m}$  was first implemented, as in Garnier et al.  
 113 (2020). The obtained turbidity remaining too high to fulfil quality requirements for further NF or RO step, the  
 114 permeate obtained from MF was further ultra-filtrated. Three UF organic membranes with different Molecular  
 115 Weight Cut-Off (MWCO), namely 100 000, 10 000 and 5 000 g.mol<sup>-1</sup>, were tested therefore (Table 1).

### 116 2.4. NF and RO membranes

117 Cauliflower processing wastewater contained sucrose (MW = 342 g.mol<sup>-1</sup>) and mainly glucose and fructose  
 118 (MW = 180.16 g.mol<sup>-1</sup>). Consequently, three NF membranes with MWCO between 150 and 300 g.mol<sup>-1</sup> and  
 119 one RO membrane were selected for further purification (Table 1). New membranes were stored dry at 4 °C.  
 120 To remove the protective coating or storage solution, they were dipped before experiments in a 0.4 g.L<sup>-1</sup> KOH  
 121 solution for 2 h and then in deionized water for 24 h minimum. Prior to experiments, membranes were pre-  
 122 compacted (20 bar, 15 min) in the filtration device.

123

124 **Table 1**

125 Overview of membranes characteristics according to manufacturer's data

Supplier	Membrane	Type	Rejection	MWCO (g.mol <sup>-1</sup> )	Active layer polymer	Maximum temperature (°C)	Maximum pressure (bar)	Pure water permeability (20°C - L.h <sup>-1</sup> .m <sup>2</sup> .bar <sup>-1</sup> )
Alfa Laval (Elancourt, France)	FS40PP	UF	-	100 000	Fluoro polymer	60	10	78 <sup>a</sup>
Koch Membrane Systems Division (Lyon, France)	HFK-131	UF	-	10 000	Polyethersulfone	55	9.7	53 <sup>a</sup>
Koch Membrane Systems Division (Lyon, France)	HFK-328	UF	-	5 000	Polyethersulfone	55	9.7	33 <sup>a</sup>
GE water & process technologies (Saint-Thibault-des- Vignes, France)	DK	NF	98% 2000 ppm MgSO <sub>4</sub> (7.6 bar, 25°C)	150–300	Semi-aromatic polypiperazine amide	50	41.4 bar if $\theta < 35$ °C; 30 bar otherwise	4.0 <sup>b</sup>
DOW France (Saint-Denis, France)	NF270	NF	97% 2000 ppm MgSO <sub>4</sub> (4.8 bar, 25°C)	150–300	Semi-aromatic polypiperazine amide	45	41	14.8 <sup>b</sup>
Koch Membrane Systems Division (Lyon, France)	SR3D	NF	> 99.0% 5000 ppm MgSO <sub>4</sub> (6.5 bar, 25°C)	200	Proprietary Thin- Film Composite polyamide	50	44.8	7.5 <sup>b</sup>
Hydranautics – Nitto France (Roissy, France)	ESPA4	RO	99.2% (99.0% minimum) 1500 ppm NaCl (10.3 bar, 25°C)	-	Aromatic polyamide Thin- Film Composite	45	40	6.3 <sup>b</sup>

126 <sup>(a)</sup> This study; <sup>(b)</sup> from Garnier et al., 2020

127 2.5. Membrane setup and operating conditions

128 Experiments were run using the LabStak M20 filtration device from Alfa Laval described in Garnier et al.  
 129 (2020). It allows testing several flat-sheet membranes simultaneously. The effective area for each membrane  
 130 was  $2 \times 0.018 \text{ m}^2$ .

131 To study water permeability and solutes' rejection, experiments were run in total recirculation mode: deionized  
 132 water filtration ( $< 2 \text{ h}$ ) for pure water permeability measurement, wastewater filtration ( $< 8 \text{ h}$ ), and deionized  
 133 water filtration once more (after rinsing with deionized water for 10 min minimum). For all experiments,  
 134 retentate flowrate was set at  $300 \text{ L.h}^{-1}$  and temperature at  $20 \text{ }^\circ\text{C}$ . For UF membranes, two transmembrane  
 135 pressures ( $TMP$ ) were tested: 3 and 5 bar. For NF and RO membranes,  $TMP$  was increased from 5 to 25 bar  
 136 by 5 bar steps and then decreased symmetrically. Sampling and measurements were done after at least 30 min  
 137 run.

138 Once UF membrane selection was made, filtration was run in discontinuous mode to produce a sufficient  
 139 amount of ultra-filtrated permeate: the permeate stream was collected in a distinct tank and the concentrate  
 140 returned to the feed tank until reaching the desired volume reduction ratio ( $VRR$ ):

$$141 \quad VRR = \frac{V_i}{V_f} \quad (2)$$

142 Where  $V_i$  is the initial volume in the feed tank and  $V_f$  the final volume.

143 **3. Filtration efficiency and solution-diffusion model application**

144 Filtration efficiency was estimated by the permeate flux  $J_p$  ( $\text{m.s}^{-1}$  or  $\text{L.h}^{-1}.\text{m}^{-2}$ ) evolution with  $TMP$ , as well as  
 145 by the solutes' rejections  $Tr_i$ , calculated for each solute or parameter  $i$  (COD,  $\text{COD}_{\text{diff}}$ , total nitrogen, OD,  
 146 sugars, ions).

$$147 \quad J_p = \frac{Q_p}{S} \quad (3)$$

$$148 \quad Tr_i = \frac{C_{r,i} - C_{p,i}}{C_{r,i}} \quad (4)$$

149 Where  $Q_p$  ( $\text{m}^3.\text{s}^{-1}$  or  $\text{L.h}^{-1}$ ) is the permeate flow rate,  $S$  ( $\text{m}^2$ ) is the effective membrane area and  $C_{r,i}$  and  $C_{p,i}$   
 150 ( $\text{mol.m}^{-3}$ ) are the concentrations of solute  $i$  respectively in the retentate and in the permeate.

151

152 Experimental solute  $i$  flux ( $J_i$  ( $\text{mol. s}^{-1}.\text{m}^{-2}$ )) through the membrane was calculated according to:

$$153 \quad J_i = C_{p,i} \times J_p \quad (5)$$

154 The Solution-Diffusion (SD) model is commonly used for describing the transport of non-ionic organic solutes  
 155 through dense membranes such as RO and tight NF ones (Nguyen, D. et al., 2016; Qasim et al., 2019; Wijmans



156 and Baker, 1995). For diluted solutions and in the absence of irreversible fouling, this model can be simplified  
 157 to predict  $J_p$  and  $J_i$ , provided the water and solutes permeabilities are known. When concentration polarization  
 158 is considered on the retentate side (Aimar et al., 2010), the following equation arises for the permeate flux:

$$159 \quad J_p = A_w \times [TMP - \Delta\pi] \quad (6)$$

160 Where  $A_w$  ( $\text{m}\cdot\text{s}^{-1}\cdot\text{Pa}^{-1}$  or  $\text{L}\cdot\text{h}^{-1}\cdot\text{m}^{-2}\cdot\text{bar}^{-1}$ ) is the pure water permeability,  $TMP = \frac{P_f + P_r}{2} - P_p$  (Pa or bar) is the  
 161 transmembrane pressure ( $P_f$ ,  $P_r$  and  $P_p$  are the pressures in the feed, the retentate and the permeate,  
 162 respectively (bar)), and  $\Delta\pi = \pi_{r,m} - \pi_p$  (Pa or bar) is the osmotic pressure gradient between the membrane  
 163 interface in the retentate (considering concentration polarization) and the permeate.

164  $A_w$  could be deduced with Eq. 6 for pure water filtration experiments at different  $TMP$ , before and after effluent  
 165 treatment on the membrane.

166 With the same SD model, solute  $i$  flux is given by:

$$167 \quad J_i = B_i \times [C_{r,m,i} - C_{p,i}] \quad (7)$$

168 Where  $B_i$  ( $\text{m}\cdot\text{s}^{-1}$ ) is the membrane permeability to solute  $i$  and  $C_{r,m,i}$  ( $\text{mol}\cdot\text{m}^{-3}$ ) is its concentration at the  
 169 membrane interface in the retentate, that can be estimated through the film model theory:

$$170 \quad C_{r,m,i} = C_{p,i} + [C_{r,i} - C_{p,i}] \times \exp\left(\frac{J_p}{k_i}\right) \quad (8)$$

171 Where  $k_i$  ( $\text{m}\cdot\text{s}^{-1}$ ) is the mass transfer coefficient of solute  $i$  in the polarization layer.

172

173 To assess the simplified Solution-Diffusion model and determine  $k_i$ , and  $B_i$ , eq. (5), (7) and (8) were combined  
 174 to give:

$$175 \quad \ln\left(\frac{C_{p,i} \times J_p}{C_{r,i} - C_{p,i}}\right) = \ln(B_i) + \frac{J_p}{k_i} \quad (9)$$

176 Plotting  $\ln\left(\frac{C_{p,i} \times J_p}{C_{r,i} - C_{p,i}}\right)$  vs  $J_p$  led to the graphical determination of  $B_i$  and  $k_i$ .

## 177 4. Results and Discussion

### 178 4.1. Characterisation of raw wastewater

179 Cauliflower processing wastewater had a particular odour which could be attributed to sulphur and N-bearing  
 180 molecules, and foaming attested the presence of proteins. Table 2 shows the composition of the blanching  
 181 wastewater (two samples). The difference between total and dissolved COD was within the accuracy limit.

182 Fructose and glucose represented respectively 72% and 46% of the total COD of the raw wastewater, showing  
 183 its variability. These proportions increased to 99% and 79% when raw wastewater was micro filtrated,

184 indicating that these are the main dissolved organic substances present. Other organic dissolved substances  
185 were estimated by UV spectrophotometry at 216.4 nm (possibly corresponding to peptide bonds) and 264.4 nm  
186 (corresponding to aromatic rings), as well as by TN measurement. These may be amino acids or  
187 peptides/proteins containing aromatic rings like histidine, phenylalanine, tryptophan and tyrosine, present in  
188 cauliflowers.

189 By comparing the composition of wastewater with that of typical cauliflower (Table 2), the transfer of sugars  
190 and most minerals (phosphate, sulphate, sodium, potassium, magnesium and calcium) into wastewater during  
191 blanching is confirmed. Glucose and fructose are transferred in the same proportion. Sucrose, present in small  
192 amounts in cauliflower (Bhandari and Kwak, 2015) is also transferred into the wastewater.

193 As in the study on carrot wastewater (Garnier et al., 2019; Garnier et al., 2020), TSS, COD, conductivity,  
194 fructose, glucose and sucrose were selected as key parameters. Concerning the French drinking water standard  
195 and regarding ions, only ammonium was out of the range (8–12 mg.L<sup>-1</sup> in raw wastewater vs 0.1 mg.L<sup>-1</sup> in  
196 French standard), so it was selected as another key parameter. The other ions were merged as key parameter  
197 “conductivity”. As raw wastewater was white with an orange tint, color was also monitored.

198

199

200

201 **Table 2**

202 Characteristics and composition of cauliflower blanching raw wastewater (two samples from cauliflower  
 203 blanching), cauliflower and drinking water

Parameter	Raw wastewater	Cauliflower (USDA*)	Drinking water (French standard)	Drinking water (factory)
Temperature (°C)	50 – 80	ni	≤ 25	nd
TSS (mg.L <sup>-1</sup> )	150 – 290	ni	-	nd
Total COD (mg O <sub>2</sub> .L <sup>-1</sup> )	7 410 – 10 120	ni	-	3.8
Dissolved COD (mg O <sub>2</sub> .L <sup>-1</sup> )	7 560 – 10 290	ni	-	nd
Total Nitrogen (mg N.L <sup>-1</sup> )	190 – 265	ni	-	nd
Conductivity (μS.cm <sup>-1</sup> )	2 420 – 2 640	ni	180 – 1 000	261
pH	5.8 – 5.9	ni	6.5 – 9	6.86
Turbidity (NTU)	45 – 125	ni	≤ 0.5	< 0.1
Color	L* = 66 – 90 a* = 11 – 23 b* = 11 – 21	ni	Acceptable to consumers and no abnormal change	nd
UV absorbance	OD <sub>216.4</sub> = 2 200 – 2 360 OD <sub>264.4</sub> = 950 – 1 230	ni	-	nd
Carbonate hardness (°f)	24.5 – 23.5	ni	-	3.5
Fructose	2 130 – 2 210 mg.L <sup>-1</sup>	0.97 g/100g	-	absence
Glucose	1 930 – 2 190 mg.L <sup>-1</sup>	0.94 g/100g	-	absence
Sucrose	170 – 630 mg.L <sup>-1</sup>	0 g/100g	-	absence
Cl <sup>-</sup> (mg.L <sup>-1</sup> )	110 – 140	ni	≤ 250	42
NO <sub>2</sub> <sup>-</sup> (mg.L <sup>-1</sup> )	< LOD	ni	≤ 0.5	< LOD
NO <sub>3</sub> <sup>-</sup> (mg.L <sup>-1</sup> )	16 – 21	ni	≤ 50	5
SO <sub>4</sub> <sup>2-</sup> (mg.L <sup>-1</sup> )	100 – 140	ni	≤ 250	15
PO <sub>4</sub> <sup>3-</sup>	80 – 100 mg.L <sup>-1</sup>	P: 44 g/100g	-	< LOD
Na <sup>+</sup>	32 – 40 mg.L <sup>-1</sup>	30 g/100g	≤ 200	19
NH <sub>4</sub> <sup>+</sup> (mg.L <sup>-1</sup> )	8 – 12	ni	≤ 0.1	< LOD
K <sup>+</sup>	1 030 – 1 050 mg.L <sup>-1</sup>	299 g/100g	-	4
Mg <sup>2+</sup>	34 – 44 mg.L <sup>-1</sup>	15 g/100g	-	6
Ca <sup>2+</sup>	78 – 92 mg.L <sup>-1</sup>	22 g/100g	-	22

204 \* <https://fdc.nal.usda.gov/fdc-app.html#/food-details/170393/nutrients> published 4/1/2019.

\*\* ni: not indicated, nd: not determined

205 4.2. *Pre-treatment selection*

206 The removal efficiency of the sieving-MF pre-treatment was 60% for TSS, 34% for COD, 17% for OD<sub>216.4</sub>,  
 207 39% for OD<sub>264.4</sub> and null for sugars. Nevertheless, the residual turbidity (average 48 NTU) was too high for  
 208 feeding a NF or RO process. Additional pre-treatment with UF membrane (MWCO of 100 000, 10 000 or  
 209 5 000 g.mol<sup>-1</sup>) was then experienced on microfiltration permeate. Whatever the pressure (3 and 5 bar) and the  
 210 membrane, the residual turbidity was below 0.5 NTU, complying with the recommendations of the NF and  
 211 RO manufacturers. Membrane FS40PP with the highest MWCO (100 000 g.mol<sup>-1</sup>) and a 3 bar pressure was  
 212 preferred as it limited permeability loss during the filtration stage (41%, against 68% and 62% with membranes  
 213 of 10 000 and 5 000 g.mol<sup>-1</sup> MWCO, respectively).

214 Finally, the removal efficiency of this pre-treatment (sieving + microfiltration + ultrafiltration on FS40PP at  
 215 VRR 3.5) reached 99% for turbidity, 50% for COD, 12% for COD<sub>diff</sub>, 42% for TN, 40% for conductivity, 26%  
 216 for OD<sub>216.4</sub> and 49% for OD<sub>264.4</sub>. The decrease in sugar concentrations was unexpected: 56% for fructose, 98%  
 217 for glucose and 100% for sucrose. This result was due to fermentation (Paramithiotis et al., 2010) during  
 218 storage even if mostly at 4°C, detected by the decrease of pH and chlorine concentration, and confirmed by  
 219 specific acetate and lactate peaks on HPIC chromatograms.

220 4.3. *NF and RO performances*

221 4.3.1. *Critical flux, concentration polarization and fouling*

222 All the following experiments were performed with pure water or with the pre-treated wastewater produced as  
 223 described in section 4.2. Results are presented on Fig. 2, from which pure water permeability  $A_w$  could be  
 224 deduced according to Eq. 6 (with  $\Delta\pi = 0$ ) (Table 3). For SR3D and ESPA4 membranes,  $A_w$  values before  
 225 effluent filtration were similar to those in Garnier et al (2020) (Table 1), while they appeared much lower or  
 226 higher respectively for NF270 (-30%) and DK (+ 45%).

227 A small  $A_w$  decrease was observed after NF or RO treatment proving that fouling had occurred during effluent  
 228 treatment. For wastewater filtration at the lowest  $TMP$  values, the relation between  $J_p$  and  $TMP$  was linear,  
 229 showing that no fouling had yet occurred but only a reversible concentration polarization phenomenon (eq. 8)  
 230 (Aimar, 2006). Above a given flux value, named the critical flux, it was no longer linear meaning that  
 231 irreversible concentration polarization occurred together with a likely irreversible fouling (Aimar et al., 2010).  
 232 The critical flux and corresponding pressure obtained graphically (Table 4) show that membranes do not differ  
 233 from each other on these parameters but rather on  $A_w$  level (Table 3). To confirm the fouling phenomenon,  $J_p$   
 234 was studied over time and compared with initial pure water flux: for each  $TMP$  applied up to 15 bar, flux  
 235 measurements were made after 5 min (initial flux) and 30 min; for 25 bar, it was after 5, 15 and 30 min.  $TMP$   
 236 was then decreased (20, 15, 10, 5 and 1 bar) and a measurement was made after 10-min run. As shown in Fig.  
 237 2, during pressure increase and below the critical flux, the steady state was quickly reached as the permeate  
 238 flux was almost the same after 5 and 30 min. On the contrary, for NF270 membrane and above the critical

239 flux, a decrease of up to 10% of  $J_p$  was observed over time (Fig. 2a). Moreover, hysteresis appeared for all  
 240 membranes when  $TMP$  was decreased, confirming that critical flux had been exceeded and that fouling had  
 241 developed (Aimar et al., 2010).

242

243 **Table 3**

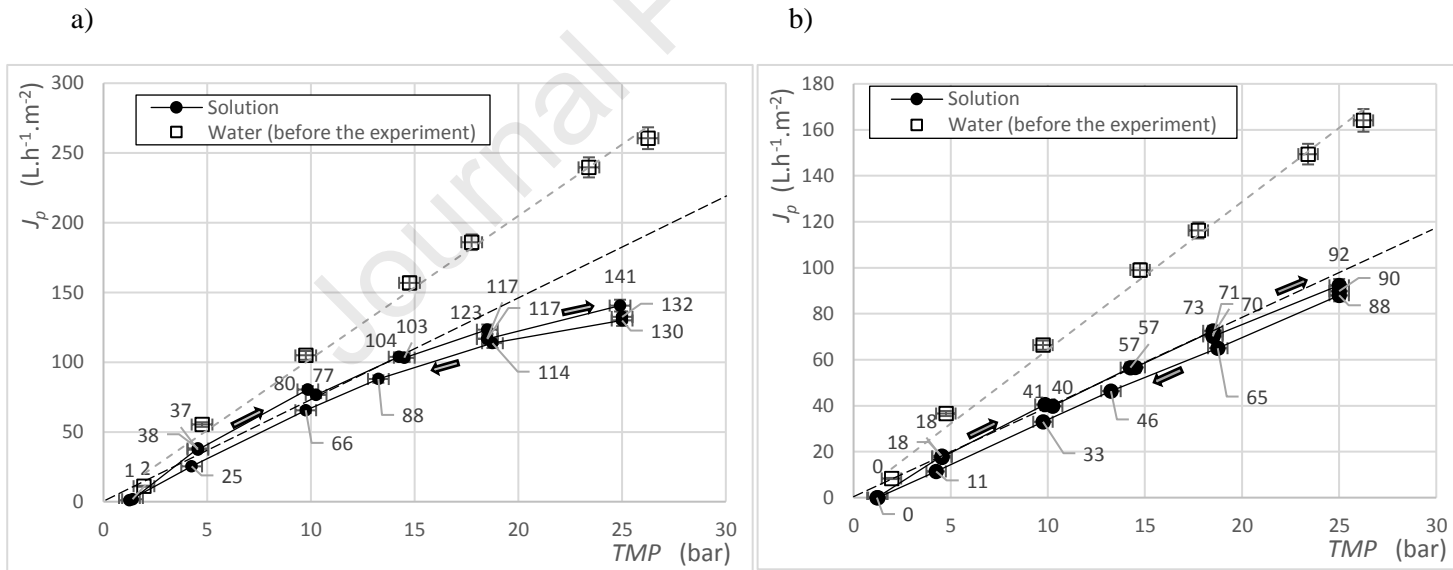
244 Pure water permeability  $A_w$  before and after NF and RO treatment

Supplier	Membrane	Type	$A_w$ measured at 20°C (L.h <sup>-1</sup> .m <sup>-2</sup> .bar <sup>-1</sup> )	
			Before effluent filtration	After effluent filtration
DOW	NF270	NF	10.4 ± 0.4	8.9 ± 0.3
Koch	SR3D	NF	7.0 ± 0.2	6.4 ± 0.2
GE	DK	NF	5.8 ± 0.2	5.3 ± 0.2
Hydranautics	ESPA4	RO	6.4 ± 0.2	5.3 ± 0.2

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248

249 **Fig. 2.** Permeate flux for pure water and cauliflower pre-treated wastewater, highlighting hysteresis -  $J_p$  values  
 250 obtained over time are indicated directly on the points:

251

(a) NF270 membrane (b) ESPA4 membrane.

252

253

254

255 **Table 4**

256 Critical flux and corresponding pressure for NF and RO membranes

Membrane	NF270	SR3D	DK	ESPA4
Critical flux ( $L \cdot h^{-1} \cdot m^{-2}$ )	100	100	90	90
Pressure at critical flux (bar)	15	18	19	24

257 *4.3.2. Solutes rejections*

258 The rejection performances of the membranes were compared before and after the critical flux as both  
 259 concentration polarization and fouling might have a beneficial or detrimental impact on membrane selectivity  
 260 (Aimar et al., 2010). Rejections of COD, glucose and fructose versus permeate flux are given Fig. 3. After pre-  
 261 treatment, sucrose concentrations were below the quantification limit and were not considered. As expected,  
 262 RO gave the highest rejections. For NF, rejections decreased with MWCO increase (Table 1), assessing that  
 263 size exclusion was the major mechanism for NF membranes. DK and NF270 showed comparable patterns.

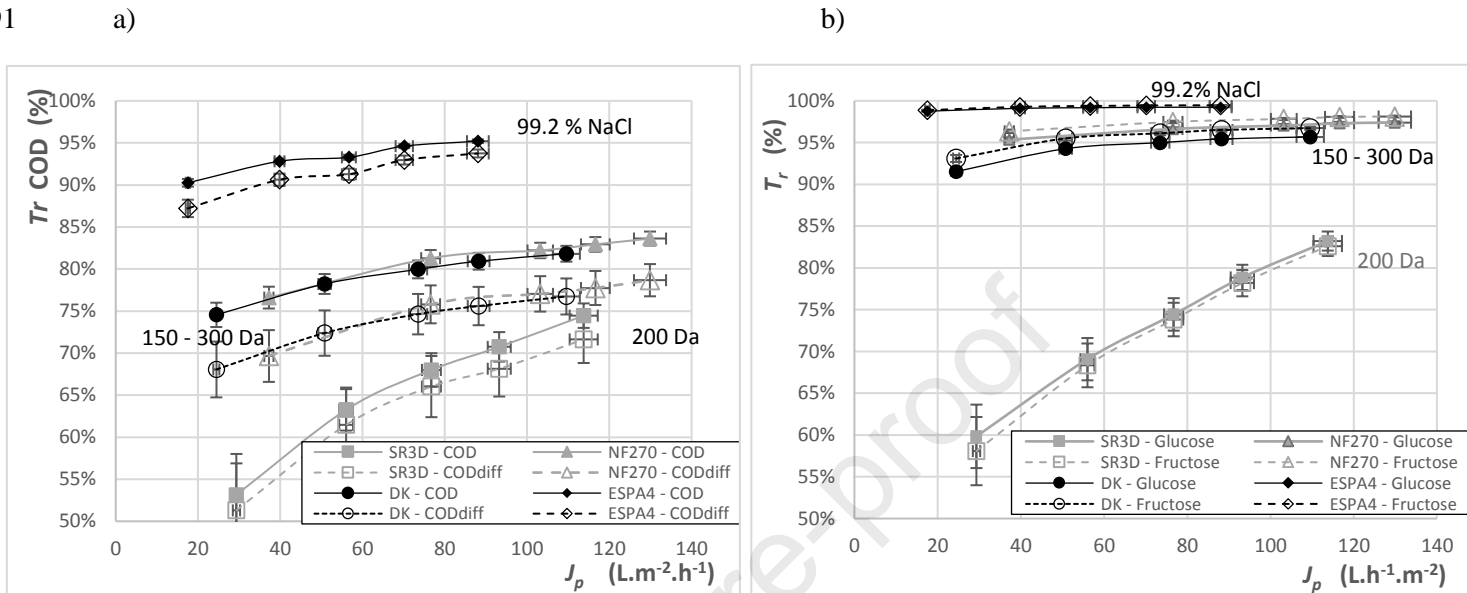
264 The COD rejections for DK (150–300  $g \cdot mol^{-1}$ ), NF270 (150–300  $g \cdot mol^{-1}$ ), SR3D (200  $g \cdot mol^{-1}$ ) and ESPA4  
 265 (99.2% NaCl) membranes increased with *TMP* from 74.6% to 81.8%, 76.6% to 83.6%, 53.2% to 74.5% and  
 266 90.3% to 95.2%, respectively (Fig. 3-a). At 25 bar, the minimal COD values in the permeate remained high  
 267 for NF (above 700  $mg \ O_2 \cdot L^{-1}$ ), and much lower for ESPA4 (208  $mg \ O_2 \cdot L^{-1}$ ). COD rejections continually  
 268 increased but more and more slowly showing that exceeding the critical flux (between 90 and 100  $L \cdot h^{-1} \cdot m^{-2}$ )  
 269 is not efficient. For fructose and glucose (87–89% and 11–13% of total sugars in the retentate, respectively)  
 270 the same membrane ranking was observed (Fig. 3-b). The rejections were at least 95% for NF270, 91% for  
 271 DK and 98% for ESPA4 membrane which was consistent with other studies on sugars (Garnier et al., 2020;  
 272 Nguyen et al., 2015). Low rejection (58 to 86%) was observed for SR3D confirming a different behaviour, as  
 273 already noticed on carrot processing wastewater for protons, amino-acid-type and bicarbonates (Garnier et al.,  
 274 2020).  $COD_{diff}$  rejection was always lower than the COD rejection (Fig. 3-a) which suggested that organic non-  
 275 sugar molecules showed poor rejection. To investigate this, the rejections of TN,  $OD_{216.4}$  and  $OD_{264.4}$  were  
 276 examined and compared with that for COD and  $COD_{diff}$  (Fig. 4). Results for NF270 membrane were not  
 277 presented, as it behaves like DK membrane.

278  $OD_{216.4}$  rejections were below COD rejections for SR3D (200  $g \cdot mol^{-1}$ ), similar for NF270 and DK (150–300  
 279  $g \cdot mol^{-1}$ ) and above for ESPA4 membrane. This suggests that size exclusion was the main selectivity factor and  
 280 that  $OD_{216.4}$  represents non-aromatic and non-sugar molecules with molecular weight below 150  $g \cdot mol^{-1}$  (Fig.  
 281 4). For ESPA4 membrane (RO),  $OD_{216.4}$ ,  $OD_{264.4}$  and TN rejections were above  $COD_{diff}$  rejection suggesting  
 282 that small and undetermined molecules migrate through the membrane (Fig. 4-c). For all membranes,  $OD_{264.4}$   
 283 rejections were similar and slightly above TN rejections suggesting that the main part of nitrogen compounds  
 284 detected by TN measurements absorb at 264.4 nm and would thus contain aromatic amino acids identified in  
 285 cauliflower (Table 5).  $OD_{264.4}$  rejections of SR3D, NF270 and DK membranes were respectively between  
 286 65.0% and 80.9%, 89% and 91.7% and 87.8% and 90.1%, consistent with MW of those aromatic amino acids

287 and MWCO of the membranes. They appeared to be better rejected by ESPA4 membrane, with  $OD_{264.4}$   
 288 rejections between 96.8% and 100%.  $OD_{216.4}$  rejections were always below  $OD_{264.4}$  and TN rejections, showing  
 289 that non-aromatic amino acids partially transfer through NF membranes, probably due to smaller MW.

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291



292 **Fig. 3.** COD and sugars rejection versus permeate flux (20°C, feed flow rate = 300 L.h<sup>-1</sup>):

293 (a) COD and COD<sub>diff</sub> (b) glucose and fructose.

294 **Table 5**

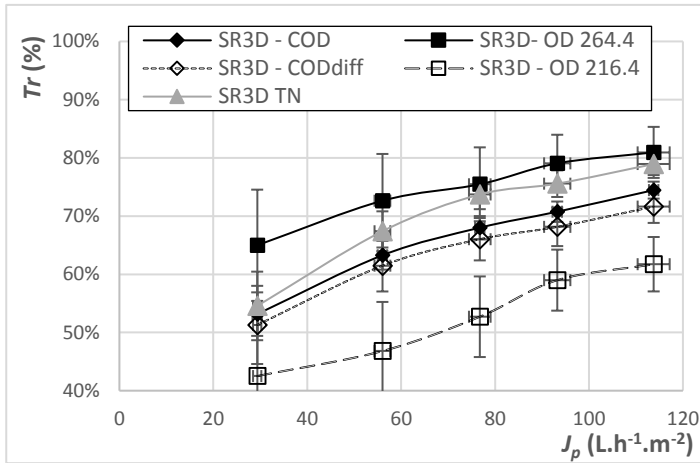
295 Main amino acids and aromatic amino acids in cauliflowers and their properties

Main Amino acids	Concentration in cauliflower (USDA) (g / 100 g)	Solubility in water at 25°C (g / 100 g)	Molecular weight (g.mol <sup>-1</sup> )	Isoelectric point	Net charge at pH = 4.7
Glutamic acid	0.245	0.9	147.1	3.22	Negative
Aspartic acid	0.216	0.5	133.1	2.77	Negative
Leucine	0.107	2.4	131.2	5.98	Positive
Lysine	0.099	0.6	146.2	9.74	Positive
Alanine	0.097	16.7	89.1	6.01	Positive
Serine	0.096	25	105.1	5.68	Positive
Valine	0.092	8.8	117.1	5.96	Positive
Proline	0.079	162.5	115.1	6.30	Positive
Aromatic amino acids (16% w/w of total amino acids in cauliflower)					
Phenylalanine	0.066	2.79	165.2	5.48	positive
Tyrosine	0.04	0.05	181.2	5.66	positive
Histidine	0.037	4.35	155.1	7.59	Positive

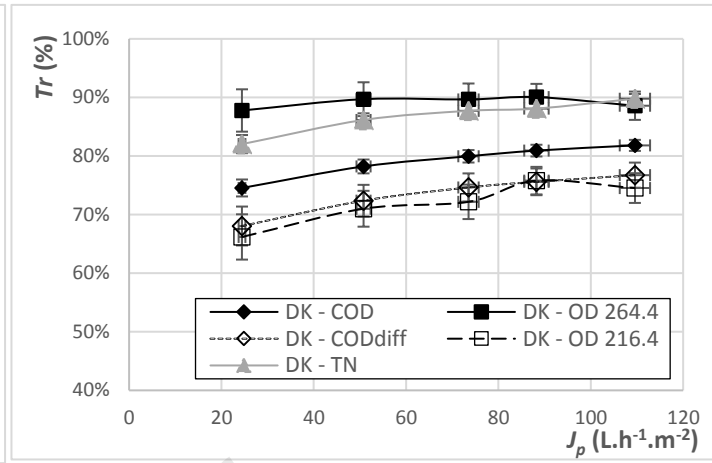
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a)



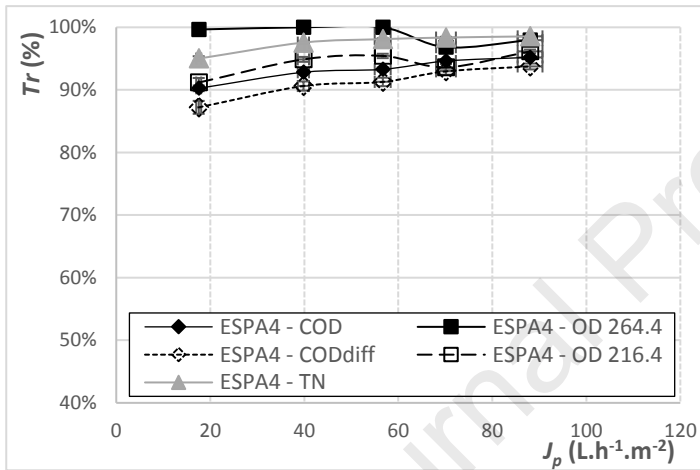
b)



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c)



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**Fig. 4.** COD, COD<sub>diff</sub>, TN, OD<sub>216.4</sub> and OD<sub>264.4</sub> rejection versus permeate flux

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(20°C, feed flow rate = 300 L.h<sup>-1</sup>): (a) SR3D membrane (b) DK membrane (c) ESPA4 membrane.

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#### 4.3.3. Minerals rejection

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Rejections of sulphate and magnesium for NF270 and DK membranes were consistent with manufacturer data (Table 6). Differences can be due to operating concentrations and pressures, or to model solutions (and not complex effluents) used by manufacturers. Again, different behaviour of SR3D was observed with sulphate rejection (69.7% instead of 99%). For all minerals (Table 7), this membrane generally gave lower rejections than other NF membranes (NF270 and DK).



318 **Table 6**  
 319 Magnesium ( $\text{Mg}^{2+}$ ) and sulphate ( $\text{SO}_4^{2-}$ ) rejections with NF membranes à 4.6 bar

		NF270	DK	SR3D
This study	$\text{Mg}^{2+}$ rejections	96.0 %	96.0 %	64.0 %
	$\text{SO}_4^{2-}$ rejections	99.2 %	99.1 %	69.7 %
Manufacturer's data		97% at 4.8 bar 2 000 ppm $\text{MgSO}_4$	98% at 7.6 bar 2 000 ppm $\text{MgSO}_4$	> 99% at 6.5 bar 5 000 ppm $\text{MgSO}_4$

320

321 Ionic mass balances were established for the retentate and the permeate for DK and ESPA4 (Table 7), both at  
 322 19 bar. As in Garnier et al. (2020), for both membranes the sum of the negative charges was far lower than the  
 323 positive ones, especially in the retentate and with DK. This difference can be explained by the presence of  
 324 negatively charged molecules at the pH of the pre-treated effluent (pH 4.7), such as amino acids (Table 5) or  
 325 organic acids (lactic acid, pKa 3.86) that were detected but not quantified in the effluent. Consequently, cations  
 326 appeared globally more retained than anions in the case of the DK membrane, which can be an artifact of this  
 327 proportion of negative ions not quantified in the retentate.

328 For DK membrane, the main identified compounds that transferred through the membranes were  $\text{HCO}_3^-$ ,  $\text{Cl}^-$   
 329 and  $\text{K}^+$ . For ESPA4, the only RO membrane, it was  $\text{Cl}^-$  and  $\text{K}^+$  (but below 5%). ESPA4 exhibited the best  
 330 rejections ( $\geq 95\%$ ) due to its more selective polyamide layer, much thicker than that of NF membranes (Freger,  
 331 2003).

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344 **Table 7**

345 Ionic mass balance and rejection for DK and ESPA4 membranes at 19 bar

346 (Note: with the Labstak pilot  $C_r$  is the same for both membranes)

Minerals	$C_r$ (mmol.L <sup>-1</sup> )	DK		ESPA4	
		$C_p$ (mmol.L <sup>-1</sup> )	$Tr$ (%)	$C_p$ (mmol.L <sup>-1</sup> )	$Tr$ (%)
HCO <sub>3</sub> <sup>-</sup>	2.27	1.35	40.3	0.00	100.0
Cl <sup>-</sup>	1.97	0.94	52.0	0.07	96.7
NO <sub>3</sub> <sup>-</sup>	0.15	0.09	41.7	0.02	89.3
H <sub>2</sub> PO <sub>4</sub> <sup>-</sup>	0.49	0.02	96.9	0.00	100.0
SO <sub>4</sub> <sup>2-</sup>	0.71	0.00	100	0.00	99.8
<b>Sum of negative charges</b>	<b>6.29 meq.L<sup>-1</sup></b>	<b>2.43 meq.L<sup>-1</sup></b>	<b>61.4</b>	<b>0.08 meq.L<sup>-1</sup></b>	<b>98.7</b>
Na <sup>+</sup>	0.90	0.31	65.7	0.01	99.0
NH <sub>4</sub> <sup>+</sup>	0.37	0.21	44.7	0.02	94.4
K <sup>+</sup>	11.11	4.56	58.9	0.25	97.8
Mg <sup>2+</sup>	0.82	0.01	98.5	0.00	99.8
Ca <sup>2+</sup>	1.10	0.03	97.6	0.00	99.7
H <sup>+</sup>	Negligible	Negligible	-	Negligible	-
<b>Sum of positive charges</b>	<b>16.21 meq.L<sup>-1</sup></b>	<b>5.15 meq.L<sup>-1</sup></b>	<b>68.2</b>	<b>0.29 meq.L<sup>-1</sup></b>	<b>98.2</b>
<u>Negative charges missing</u>	<u>9.91 meq.L<sup>-1</sup></u>	<u>2.72 meq.L<sup>-1</sup></u>		<u>0.21 meq.L<sup>-1</sup></u>	

347

348

349 Rejections of the main monovalent (Fig. 5) and divalent ions (Fig. 6) are presented separately. Due to their  
 350 low concentration in the raw wastewater (Table 2), ammonium, sodium and nitrate rejections are not presented.  
 351 At the pH of the effluent (4.7) and based on its equilibrium diagram, phosphate was mainly in H<sub>2</sub>PO<sub>4</sub><sup>-</sup> form.

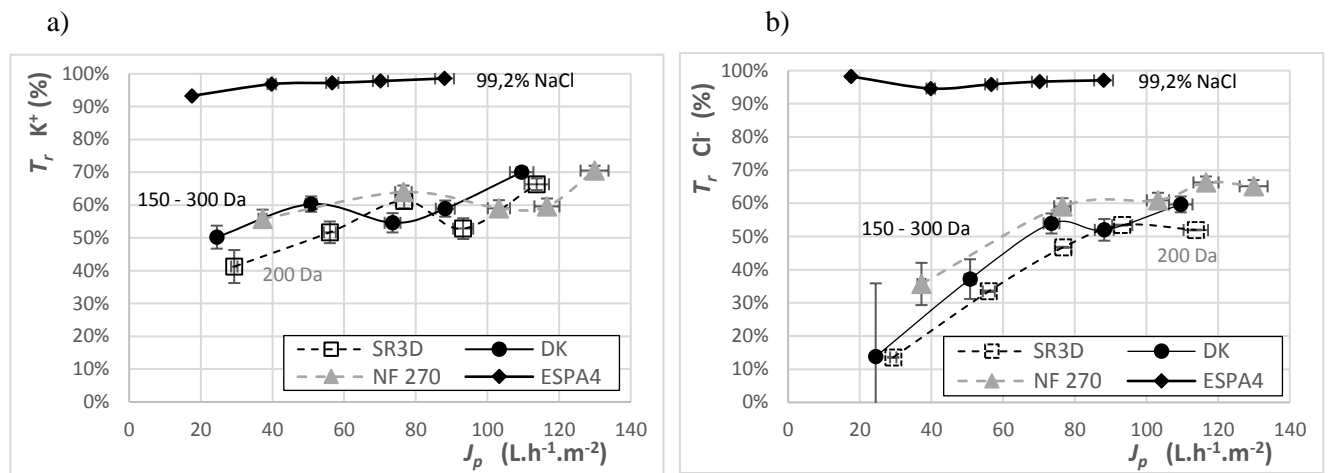
352 Whichever membrane was used, rejections of monovalent ions (Na<sup>+</sup>, K<sup>+</sup>, Cl<sup>-</sup>, NO<sub>3</sub><sup>-</sup>, HCO<sub>3</sub><sup>-</sup>) were generally  
 353 between 20 and 60%, much lower than that of divalent ions (Ca<sup>2+</sup>, Mg<sup>2+</sup>, SO<sub>4</sub><sup>2-</sup>), above 70%. This is consistent  
 354 with the Donnan space charge model (Aimar, 2006), based on electrostatic repulsions and considering the ions'  
 355 valence. Moreover, for two ions with the same charge but different radii, the one having the highest charge  
 356 density would exhibit the highest rejection (Epsztein et al., 2018). This may explain the highest rejection of  
 357 Cl<sup>-</sup> as compared to NO<sub>3</sub><sup>-</sup>, or that of Na<sup>+</sup> as compared to NH<sub>4</sub><sup>+</sup>, due to their respective ionic radii (Lide, 2004;  
 358 Shannon, 1976). Far more H<sub>2</sub>PO<sub>4</sub><sup>-</sup> is rejected due to its higher molecular weight (MW = 98 g.mol<sup>-1</sup>).

359 ESPA4 led to the best rejections, at about 100% for divalent ions and above 95% for monovalent ones provided  
 360 pressure was above 10 bar (or  $J_p$  above 40 L.h<sup>-1</sup>.m<sup>-2</sup>).

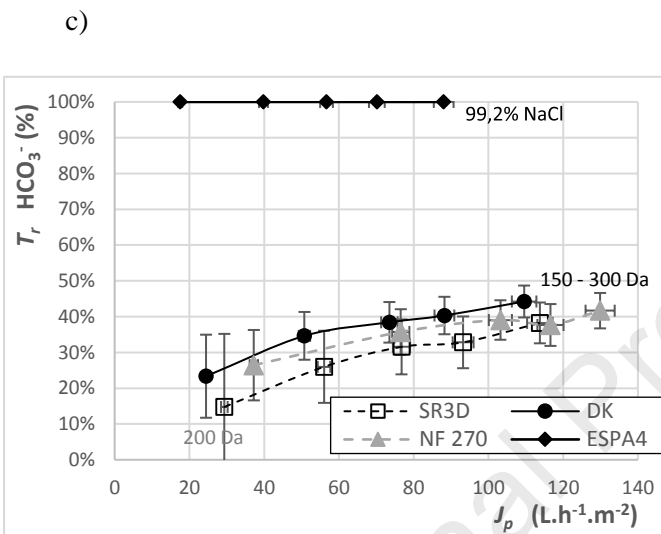
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371

**Fig. 5.** Monovalent ions rejection versus permeate flux (20°C, feed flow rate = 300  $L \cdot h^{-1}$ ):

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(a)  $K^+$  (b)  $Cl^-$  (c)  $HCO_3^-$ .

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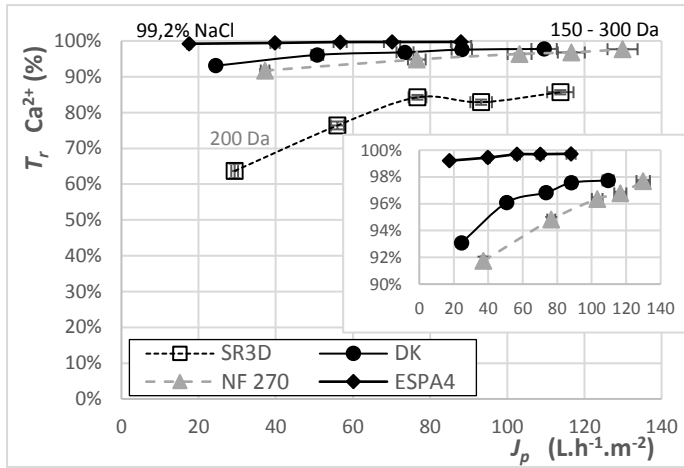
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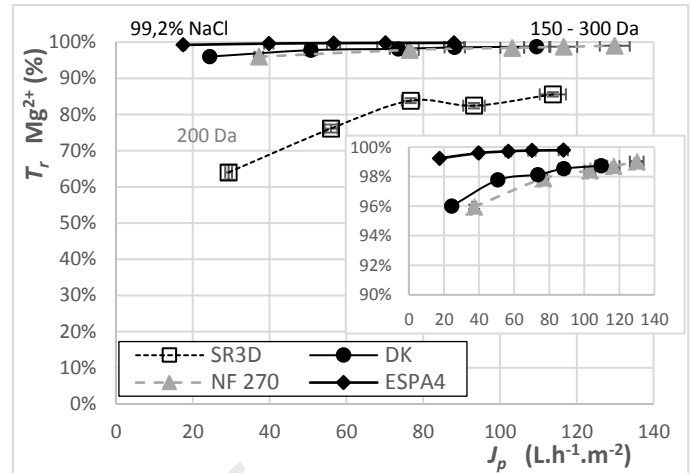
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a)



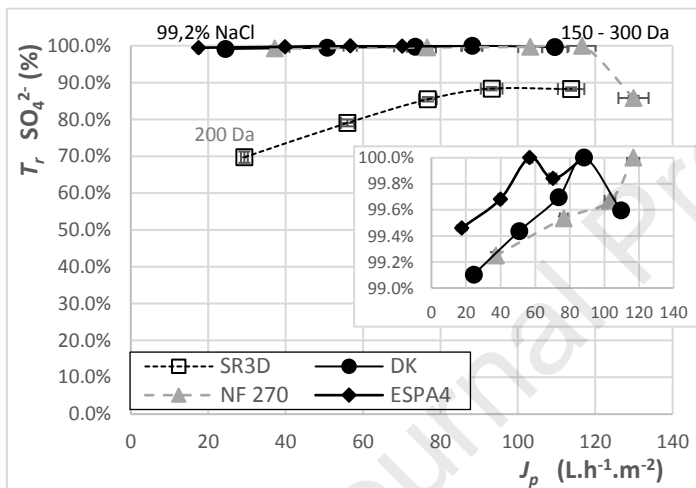
b)



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c)



392

**Fig. 6.** Divalent ions rejection versus permeate flux (20°C, feed flow rate = 300 L.h<sup>-1</sup>):

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(a) Ca<sup>2+</sup> (b) Mg<sup>2+</sup> (c) SO<sub>4</sub><sup>2-</sup>.

394

#### 4.3.4 Choice of NF or RO membranes for the reconditioning treatment

395

Comparable results were observed with NF270 and DK membranes and lower performance (lower rejections)

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with SR3D membrane. NF270 at  $TMP = 15$  bar and DK at  $TMP = 19$  bar (pressure at critical flux) appeared

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as the best compromises for COD rejection and permeate flux. With RO membrane (ESPA4), the rejections

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were higher and critical flux corresponded to  $TMP = 24$  bar (Table 4). To obtain the best compromise between

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COD rejection and permeate flux and to ensure a residual COD in the permeate below 400 mg O<sub>2</sub>.L<sup>-1</sup>, ESPA4

400

membrane was selected at about 19 bar. The permeate quality indicators are summarized in Table 8. For an

401

equivalent permeate flux, the ESPA4 treatment of complex carrot peeling effluent at about 15 bar had allowed

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a better permeate quality (Garnier et al., 2020). This can be explained by the much lower organic load of the

403

carrots processing wastewater (Table 9), similar rejections leading to lower concentrations in the permeate. An

404 additional explanation may be a higher fermentation of sugar due to longer storage in the case of cauliflower  
 405 processing wastewater, leading to an increase in small metabolites content such as acetic or lactic acids, which  
 406 can permeate through the membrane.

407 **Table 8**

408 Permeate quality for selected membranes and optimized conditions

	NF270 (NF)	DK (NF)	ESPA4 (RO)
Optimum <i>TMP</i> (bar)	15	19	19
$J_p$ (L.h <sup>-1</sup> .m <sup>-2</sup> )	103	88	70
Total COD (mg O <sub>2</sub> .L <sup>-1</sup> )	733	797	225
TN (mgN.L <sup>-1</sup> )	15	17	2
Conductivity (μS.cm <sup>-1</sup> )	512	527	83
pH	5.1	4.9	3.8
Carbonate Hardness (°f)	14.2	13.5	< 2
Fructose (mg.L <sup>-1</sup> )	18	31	5
Glucose (mg.L <sup>-1</sup> )	3	5	1
Sucrose (mg.L <sup>-1</sup> )	< 1	< 1	< 1
Cl <sup>-</sup> (mg.L <sup>-1</sup> )	26	33	2
NO <sub>3</sub> <sup>-</sup> (mg.L <sup>-1</sup> )	7	6	1
PO <sub>4</sub> <sup>3-</sup> (mg.L <sup>-1</sup> )	< 1	1	< 1
SO <sub>4</sub> <sup>2-</sup> (mg.L <sup>-1</sup> )	< 1	< 1	< 1
Na <sup>+</sup> (mg.L <sup>-1</sup> )	7	7	< 1
NH <sub>4</sub> <sup>+</sup> (mg.L <sup>-1</sup> )	3	4	< 1
K <sup>+</sup> (mg.L <sup>-1</sup> )	177	178	10
Mg <sup>2+</sup> (mg.L <sup>-1</sup> )	< 1	< 1	< 1
Ca <sup>2+</sup> (mg.L <sup>-1</sup> )	2	1	< 1
OD <sub>216.4</sub>	0.445	0.404	0.106
OD <sub>264.4</sub>	0.031	0.040	0.012
Color	L* = 100.1 a* = 0.0 b* = 0.1 (colorless)	L* = 100.0 a* = 0.0 b* = 0.1 (colorless)	L* = 100.1 a* = 0.0 b* = 0.0 (colorless)

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414 **Table 9**

415 Rejection efficiency of RO treatment with ESPA4

	Carrot / $TMP = 15$ bar (from Garnier et al., 2020)			Cauliflower / $TMP = 19$ bar		
	Retentate	Permeate	$Tr_i$ (%)	Retentate	Permeate	$Tr_i$ (%)
COD (mg O <sub>2</sub> .L <sup>-1</sup> )	620	12	98.0	4 179	225	94.6
Sucrose (mg.L <sup>-1</sup> )	305	2	99.4	2	< 0.5	> 99.5
Glucose (mg.L <sup>-1</sup> )	61	0.5	99.2	114	1	99.2
Fructose (mg.L <sup>-1</sup> )	67	0.6	99.2	889	5	99.4

## 416 4.4. Sugars' transfer modelling

417 For glucose and fructose with the SR3D membrane,  $\ln\left(\frac{C_{p,i} \times J_p}{C_{r,i} - C_{p,i}}\right)$  vs  $J_p$  plot was not linear (eq. 9),  
418 demonstrating that the Solution-Diffusion model was not applicable and confirming the singularity of this  
419 membrane. On the contrary, for the DK, NF270 and ESPA4 membranes, high  $R^2$  values (0.91 to 0.99) were  
420 obtained.  $k_i$  and  $B_i$  at 293.15 K and 300 L.h<sup>-1</sup> feed flowrate obtained for sugars are summarized in Table 10  
421 and compared with those extracted from results obtained in similar operating conditions with carrot processing  
422 wastewater (Garnier et al., 2020). For both effluents,  $B_{i \text{ glucose}}$  was similar to  $B_{i \text{ fructose}}$ , at about  $0.45 \times 10^{-6}$  m.s<sup>-1</sup>  
423 for DK and  $0.3 \times 10^{-6}$  m.s<sup>-1</sup> for NF270. As observed in Almazan (2015), concentration of sugars did not affect  
424  $B_i$ . As expected, for dense RO membrane (ESPA4),  $B_{i \text{ Glu/Fru}}$  was much lower than for NF membranes, at  $B_i$   
425  $B_{i \text{ Glu/Fru}} = 0.1 \times 10^{-6}$  m.s<sup>-1</sup> for cauliflower wastewater, twice that for carrot ( $B_{i \text{ Glu/Fru}} = 0.05 \times 10^{-6}$  m.s<sup>-1</sup>). However,  
426 it may be underlined that for this membrane, rejection was quite constant with  $J_p$ , lying between 99.0 and 99.5  
427 %, which made inaccurate  $k_i$  and  $B_i$  determination. Other studies on glucose rejection with DK membrane  
428 allowed  $B_{i \text{ glucose}}$  parameter to be extracted (Table 11). They lie between  $0.25$  and  $0.95 \times 10^{-6}$  m.s<sup>-1</sup>, with an  
429 average at  $0.55 \times 10^{-6}$  m.s<sup>-1</sup>, consistent with the average value of  $0.45 \times 10^{-6}$  m.s<sup>-1</sup> in this work, despite the  
430 diverse compositions of the studied solutions.

431 For NF membranes,  $k_i$  values increased with retentate concentrations. It was quite the opposite for RO  
432 membrane: respectively for fructose and glucose,  $23 \times 10^{-6}$  and  $18 \times 10^{-6}$  m.s<sup>-1</sup> in cauliflower effluent with  
433 higher concentrations compared to  $42 \times 10^{-6}$  and  $40 \times 10^{-6}$  m.s<sup>-1</sup> in carrot processing effluent (with lower  
434 concentrations).

435 For all the membranes investigated and cauliflower or carrot wastewaters,  $B_i$  was far lower than  $k_i$  ( $40 < k_i/B_i$   
436  $< 460$ ) and especially for ESPA4 ( $k_i/B_i$  between 360 and 460), showing that the resistance to transfer was  
437 logically mainly due to diffusion inside the membrane, increasingly with RO membranes due to their higher  
438 density. Moreover,  $C_{r \text{ mi}} / C_r$  ratios for glucose and fructose increased with  $TMP$  respectively from 1.2 to 2.9  
439 (2.3 at 19 bar) and from 1.3 to 4.0 (3.0 at 19 bar) confirming the polarisation concentration.

440

441 **Table 10**

442  $k_i$  and  $B_i$  for fructose and glucose from the simplified Solution-Diffusion model (eq. 9) for cauliflower (this  
 443 study) and carrot wastewater (from results in Garnier et al., 2020).

Solute		Fructose		Glucose	
Vegetable of raw wastewater		Cauliflower	Carrot	Cauliflower	Carrot
Concentration range (mg.L <sup>-1</sup> )		830 – 926	63 – 69	112 – 124	59 – 63
pH		4.8	7.5	4.8	7.5
DK	$k_i$ (m.s <sup>-1</sup> x 10 <sup>-6</sup> )	33	19	30	18
	$B_i$ (m.s <sup>-1</sup> x 10 <sup>-6</sup> )	0.42	0.45	0.52	0.42
	$k_i/B_i$	<b>78</b>	<b>42</b>	<b>58</b>	<b>43</b>
NF270	$k_i$ (m.s <sup>-1</sup> x 10 <sup>-6</sup> )	46	12	40	12
	$B_i$ (m.s <sup>-1</sup> x 10 <sup>-6</sup> )	0.33	0.23	0.41	0.22
	$k_i/B_i$	<b>139</b>	<b>52</b>	<b>98</b>	<b>55</b>
ESPA4	$k_i$ (m.s <sup>-1</sup> x 10 <sup>-6</sup> )	23	42	18	40
	$B_i$ (m.s <sup>-1</sup> x 10 <sup>-6</sup> )	0.05	0.10	0.05	0.09
	$k_i/B_i$	<b>460</b>	<b>420</b>	<b>360</b>	<b>444</b>

444

445 **Table 11**

446  $B_i$  for glucose deduced from several publications obtained with the simplified Solution-Diffusion model  
 447 taking concentration polarization into account (eq. 9)

Reference		Nguyen, N. et al., 2016	Almazán et al., 2015	Lyu et al., 2016		Mohammad et al., 2010	Wang et al., 2018	Zhou et al., 2013a, b
$C_{glucose}$ (g.L <sup>-1</sup> )		10	5-100	20	0.5	3-12	4-20	4-20
DK	$B_i$ (m.s <sup>-1</sup> x 10 <sup>-6</sup> )	0.27	0.95	0.54	0.25	0.37	0.91	0.59

448

449 **5. Conclusion**

450 A complex cauliflower processing wastewater resulting from blanching was treated using membrane  
 451 processes, in order to produce water of a quality high enough to be reused inside the factory. The adopted pre-  
 452 treatment consisted in a double sieving step at 169  $\mu\text{m}$  and 79  $\mu\text{m}$  followed by a 100 000  $\text{g}\cdot\text{mol}^{-1}$  MWCO  
 453 ultrafiltration. Its removal efficiency reached 99% for turbidity, 50% for COD and 40% for conductivity  
 454 especially. At industrial scale, this pre-treatment could be replaced by a single submerged hollow fibre  
 455 ultrafiltration (Nelson et al., 2007). RO treatment with ESPA4 membrane was then necessary to reach the best  
 456 permeate quality. It was optimized at 19 bar, leading to a residual COD value in the permeate of 225  $\text{mg O}_2\cdot\text{L}^{-1}$   
 457 <sup>1</sup> due to the transfer of small non-aromatic compounds. Solution-Diffusion model and film model theory were  
 458 applicable to describe glucose and fructose transfer, for DK, NF270 and ESPA4 membranes. Permeability  
 459 coefficient  $B_i$  obtained for glucose and fructose was similar ( $0.45 \times 10^{-6} \text{ m}\cdot\text{s}^{-1}$ ) and consistent with values  
 460 calculated from other studies ( $0.25$  to  $0.95 \times 10^{-6} \text{ m}\cdot\text{s}^{-1}$ ) regardless of the concentration of glucose in the feed  
 461 solution and its composition.

462 These results, if industrially confirmed, open the possibility of water recycling of cauliflower blanching  
 463 wastewater. However, it would be necessary to investigate long-term accumulation of the residual solutes in  
 464 the recycled effluent. A Life Cycle Assessment on the plant under study confirmed that this wastewater  
 465 recycling through UF plus RO treatment was beneficial. It offers a way to limit the reliance on water resource  
 466 and to face water restrictions that in certain regions lead to stop or delay food plants production.

467

468 **Nomenclature and units**

469	$A_w$	membrane permeability to pure water ( $\text{m}\cdot\text{s}^{-1}\cdot\text{Pa}^{-1}$ or $\text{L}\cdot\text{h}^{-1}\cdot\text{m}^2\cdot\text{bar}^{-1}$ )
470	$B_i$	membrane permeability to solute $i$ ( $\text{m}\cdot\text{s}^{-1}$ )
471	$C_{p,i}, C_{r,i}, C_{r m,i}$	concentration of solute $i$ in the permeate, the retentate and at the membrane interface in the 472 retentate, respectively ( $\text{mol}\cdot\text{m}^{-3}$ )
473	CH	Carbonate Hardness ( $^\circ\text{f}$ )
474	COD	Carbon Oxygen Demand ( $\text{mg O}_2\cdot\text{L}^{-1}$ )
475	$\text{COD}_{\text{diff}}$	differential COD = difference between COD and $\text{COD}_{\text{sugars}}$
476	$\text{COD}_{\text{sugars}}$	COD deduced from sugar concentrations ( $\text{mg O}_2\cdot\text{L}^{-1}$ )
477	$\Delta\pi$	osmotic pressure gradient between the membrane interface in the retentate and the permeate 478 ( $\text{Pa}$ or $\text{bar}$ )
479	$J_i$	flux of solute $i$ through the membrane ( $\text{mol}\cdot\text{s}^{-1}\cdot\text{m}^2$ )
480	$J_p$	permeate flux ( $\text{m}\cdot\text{s}^{-1}$ , usually expressed in $\text{L}\cdot\text{h}^{-1}\cdot\text{m}^2$ )



481	$k_i$	mass transfer coefficient of solute $i$ in the polarization layer ( $\text{m}\cdot\text{s}^{-1}$ )
482	OD	Optical Density (-)
483	$P_f, P_r, P_p$	pressure in the feed, the retentate and the permeate, respectively (Pa or bar)
484	$\pi_p, \pi_r$	osmotic pressure in the permeate and at the membrane interface in the retentate, respectively
485		(Pa or bar)
486	$Q_p$	permeate flow rate ( $\text{m}^3\cdot\text{s}^{-1}$ or $\text{L}\cdot\text{h}^{-1}$ )
487	$S$	effective membrane area ( $\text{m}^2$ )
488	$TMP$	TransMembrane Pressure (Pa or bar)
489	TN	Total Nitrogen ( $\text{mg N}\cdot\text{L}^{-1}$ )
490	$Tr_i$	rejection rate of solute $i$ (-)
491	TSS	Total Suspended Solids ( $\text{mg}\cdot\text{L}^{-1}$ )
492	$V_i, V_f$	initial and final volume of solution in the feed tank for a discontinuous filtration run ( $\text{m}^3$ )
493	$VRR$	Volume Reduction Ratio (-)

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499

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