

(19) World Intellectual Property Organization  
International Bureau



(43) International Publication Date  
17 September 2009 (17.09.2009)

(10) International Publication Number  
**WO 2009/113030 A4**

(51) International Patent Classification  
C12P 19/14 (2006 01) C12P 19/00 (2006 01)

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(21) International Application Number  
PCT/IB2009/05 1027

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(22) International Filing Date  
12 March 2009 (12 03 2009)

(81) Designated States (unless otherwise indicated for every  
kind of national protection available) AE, AG, AL, AM,  
AO, AT, AU, AZ, BA, BB, BG, BH, BR, BW, BY, BZ,  
CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ,  
EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN,  
HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR,  
KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME,  
MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO,  
NZ, OM, PG, PH, PL, PT, RO, RS, RU, SC, SD, SE, SG,  
SK, SL, SM, ST, SV, SY, TJ, TM, TN, TR, TT, TZ, UA,  
UG, US, UZ, VC, VN, ZA, ZM, ZW

(25) Filing Language English

(26) Publication Language English

(30) Priority Data  
502/MUM/2008 12 March 2008 (12 03 2008) IN  
520/MUM/2008 14 March 2008 (14 03 2008) IN

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(84) Designated States (unless otherwise indicated for every  
kind of regional protection available) ARIPO (BW, GH,  
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM,  
ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ,  
TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE,  
ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV,  
MC, MK, MT, NL, NO, PL, PT, RO, SE, SI, SK, TR),  
OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML,  
MR, NE, SN, TD, TG)

Declarations under Rule 4.17

— as to the identity of the inventor (Rule 4.17(if))

[Continued on next page]

(54) Title PRODUCTION OF HIGH PURITY GALACTOOLIGOSACCHARIDES

### GOS production by free cells

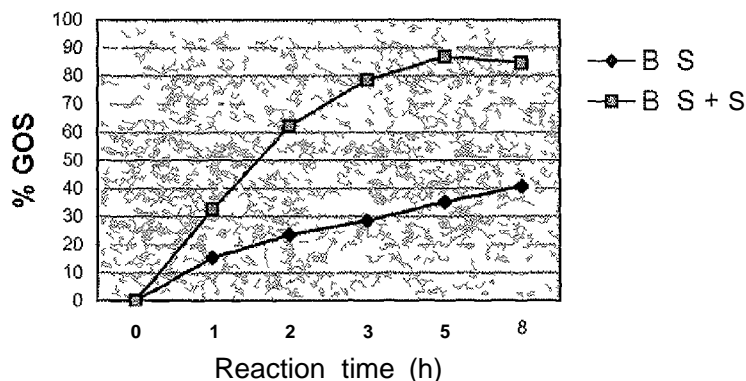


FIG. 2

(57) Abstract The present invention deals with an improved process for the production of high yield of pure Galactooligosaccharides using microbial whole cells in a reactor with cross flow hollow fiber microfiltration system. The process is economical as cell biomass is used repeatedly and eliminated the need to carry out downstream processing for the removal of mono and disaccharides from the final product.



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- *as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(H))*
- *as to the applicant's entitlement to claim the priority of the earlier application (Rule 4.17(Hi))*
- *of inventorship (Rule 4.17(iv))*
- *with amended claims (Art. 19(1))*

**(88) Date of publication of the international search report:**  
23 December 2009

**Date of publication of the amended claims: 11 February 2010**

**Published:**

- *with international search report (Art. 21(3))*

## AMENDED CLAIMS

[Received by the International Bureau on 17 December 2009(17.12.09)]

- I A process for production of high purity galactooligosaccharides by free cells comprising:
- a) growing microorganisms that produce enzyme for hydrolyzing sugar to oligosaccharide under optimum medium and conditions to obtain cell biomass of *B. singulans* and *Saccharomyces sp.*,
  - b) hydrolysis of lactose and utilization of produced glucose by mixed microbial culture,
  - c) separating galactooligosaccharides from microbial culture using microfiltration membrane system or centrifugation,
  - d) filtering said galactooligosaccharides using a deep bed filter with cotton and activated carbon or carbon filter at a flow rate of 10-30ml/min,
  - e) concentrating galactooligosaccharides at the temperature range of 40-60°C in vacuum evaporator so as to obtain a syrup having 70-80% dissolved solids,
  - f) drying said syrup to obtain high purity of galactooligosaccharides in amorphous form powder.
  - g) crystallizing said amorphous powder to obtain crystalline galactooligosaccharides.
2. The process as claimed in claim I, wherein *B. singulans* and *Saccharomyces sp.* are isolated from whey effluent and contaminated sugar solution, respectively.
  3. The process as claimed in claim I, wherein *Saccharomyces sp.* is lac- glu+ or gal+.
  4. The process as claimed in claim I, wherein said cell biomass is optionally prepared from  $\beta$ -galactosidase enzyme producing microbial cultures selected from *Aspergillus Oryzae*, *Candida*, *Kluyveromyces Sp.*, *Bacillus Circulans*, *Lactobacillus Bulgaricus*, *Streptococcus thermophilus* and *Bifidobacterium sp.*
  5. The process as claimed in claim I wherein said growth of cell biomass is by shaker flask and fermentation
  6. The process of claim I, wherein said enzyme that hydrolyses lactose to oligosaccharide is  $\beta$ -galactosidase, glucose isomerase, catalase, lactate dehydrogenase, and combinations thereof.

- 7 The process as claimed in claim 1, wherein the ratio of the microbial cell is in the range of 1:1 to 1:2 on dry weight basis.
- 8 The process as claimed in claim 1, wherein hydrolyzation reaction is carried out in a bioreactor by using about 15 to about 45%, lactose solution of about 3 to about 10 pH, at about 1U to 60<sup>0</sup>C in about 12 to 48 hours having agitation speed in the range of about 50 to 200 rpm.
9. The process as claimed in claim I, wherein hydrolysis cycles are repeated by adding said additional biomass to compensate the desired conversion efficiency.
10. The process as claimed in claim 1, wherein filtration of said galactooligosaccharides using a deep bed filter with cotton and activated carbon/carbon filter at a flow rate of 20 ml/min.
- 11 The process as claimed in claim I, wherein permeate is passed through carbon polisher followed by 0.2 micron microfiltration membrane system to remove the color and suspended carbon particles.
12. The process as claimed in claim I, wherein the carbon polished hydrolyzed solution is passed through a concentrator at 40 - 60 <sup>0</sup>C, in vacuum to obtain syrup of 70-80 % dissolved solid content.
13. The process as claimed in claim 1, wherein the membrane system is selected from PES, PTFE, regenerated cellulose or ceramic hollow fiber, TFF cassette membrane.
14. The process as claimed in claim I, wherein the dilute galactooligosaccharides is sprayed under pressure through the nozzles in the temperature range of 100 to 135 °C.