1. Introduction

Simulated Moving Bed chromatography (SMB) is an advanced multicolumn chromatographic technique used as a continuous mode of solid-liquid separation. SMB has been greatly adopted in multiple industries (e.g. sugar, pharmaceuticals) due to its proven ability to result in enhanced purity and yield.

Objectives:

- Develop a SMB mechanistic model to determine optimal operating conditions for separating:
 - (i) borate from hydrochloric acid (HCl) and



- (ii)fructooligosaccharides (FOS).
- Perform non-linear regression on experimental data to estimate SMB model parameters.
- Optimization routines focused on maximizing the purities of desired components in raffinate and/or extract streams.

VS Time

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KEY INDEPENDAENT VARIABLES (KIV)	KEY DEPENDAENT VARIABLES (KDV)
Flowrates in <i>n</i> th column: Q _i (for i = I, II, III, or IV) Indexing time interval: t *	 Raffinate and Extract Purities and Recoveries and Productivity (Solvent usage)

2. Methods

A and B

Rationale

Water

(Continuous Feed)

The principle of chromatography is the separation of a component A from B based on respective "speeds" of travel through the column. Speed of travel is captured in the isotherm (H) and dispersion (D) and mass transfer kinetic terms (kfp). Once these are measured, possible flowrate recommendations can be estimated from SMB optimization

(*Single pulse*)



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Optimization Results – coming soon!

However, here are literature results reproduced by the developed SMB model:

Model Results [Glucose, Fructose] Feed/Initial Purity: [50, 50] % Extract Purity: [81.12, 18.87] %, Literature: [85.21,]% Raffinate Purity: [8.24, 91.75] %, Literature: [....., 93.27]%





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