

Ultrasonication is an effective means to break cell structures. This effect can be used for the extraction of intracellular materials, e.g. starch from the cell matrix.

Ultrasonication generates alternating high-pressure and low-pressure waves in the exposed liquid. During the low-pressure cycle, the ultrasonic waves create small vacuum bubbles in the liquid that collapse violently during a high-pressure cycle. This phenomenon is termed **cavitation**. The implosion of the cavitation bubble causes **strong hydrodynamic shear-forces**.

The shear forces can **disintegrate fibrous, cellulosic material** into fine particles and break the walls of the cell structure. This **releases more of the intra-cellular material**, such as starch or sugar into the liquid. In addition to that the cell wall material is being broken into small debris.

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This effect can be used for **fermentation, digestion** and other conversion processes of organic matter. After milling and grinding, ultrasonication makes more of the intra-cellular material e.g. starch as well as the cell wall debris **available to the enzymes** that convert starch into sugars. It does also **increase the surface area** exposed to the enzymes during liquefaction or saccharification. This does typically **increase the speed and yield** of yeast fermentation and other conversion processes, e.g. to **boost the ethanol production** from biomass.

Ultrasonic disintegration can be easily tested in **any scale**:

- lab scale for 1mL to approx. 5L
e.g. [UP400S with 22mm sonotrode](#)
- bench top scale at approx. 0.1 to 20L/min
e.g. [UIP1000hd with 34mm sonotrode and flowcell](#)
- production scale starting at 20L/min
e.g. [UIP4000](#) or [UIP16000](#)