



**KWANGWOON UNIVERSITY**

**A**ir Pollution  
Control Lab.

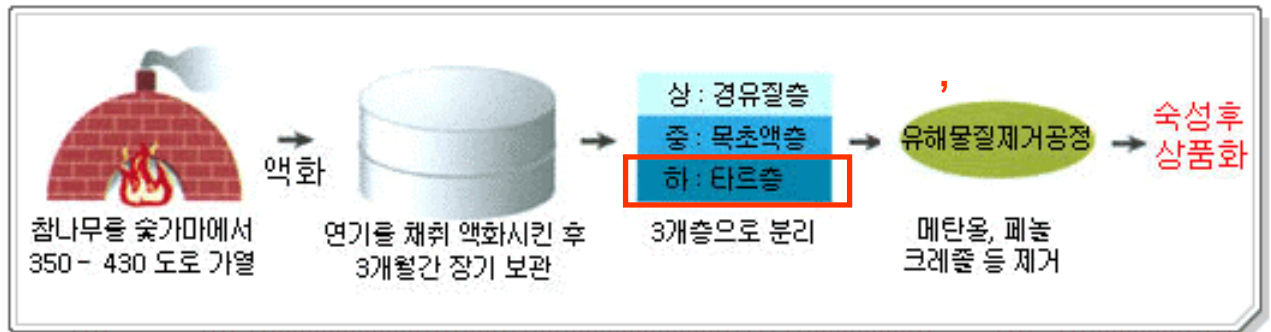
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Kwangwoon University

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# Pyroligneous acid

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  - 가 ( 2 , ) 80~150°C, 150°C
  - 2~3 , 3



# Major compounds

**Table 1.** Composition of thermolysis products [ppmw]

RT(MSD)	RRF	compound name #1			(	bio-oil(3/15)	
6.20	2.06	2-furancarboxaldehyde	3828.29	3321.27	56.30	4266.17	12.83
11.80	1.08	phenol	2462.09	3879.89	43.44		156.67
17.40	1.05	o-cresol	1614.35	1886.69	27.61	638.38	
23.00	1.06	m- or p- cresol	3593.20	3766.83	70.53		
28.60	1.41	guaiacol	3471.19	5466.43	56.96	2172.12	
34.20	1.08	2,4-dimethylphenol	1019.32	955.65	17.15		
39.80	1.49	2-methoxy-4-methylphenol	3879.32	11640.52	63.69		
45.40	1.26	4-Ethylguaiacol	5136.81	3480.98	71.22		
51.00	1.44	syringol	16242.51	7698.43	261.30	2517.09	314.92
56.60	1.25	eugenol	1916.50	1999.21			
62.20	1.40	4-propylguaiacol	2862.18		43.42		
67.80	1.92	vanillin		2039.49			
73.40	2.55	cis -isoeugenol		2467.39			
79.00	2.55	trans -isoeugenol	6550.98	7589.90	91.56		
84.60	6.85	levoglucosan				24052.81	
30.42	2.14	syringaldehyde					
31.33	2.00	4-allylsringol	4855.00	6343.50	70.29		

\* Internal standard : fluoranthene

RRF : Relatively Response factor, Fast Pyrolysis Handbook(2001)

Table 2. Application of some valuable pyrolytic products

compounds	application	cost
catechol	Antiseptic, photography and dyes. electroplating, antioxidant and speciality inks	0.6\$/g
guaiacol	Sweet aroma, burnt aroma, smoky odor used in synthetic flavours and fragrances and pharmaceutical	0.4\$/g
4-methylguaiacol	smoky aroma, smoky test, used in food (candy and baked good)	
4-ethylguaiacol	Soya sauce flavour, used in non-alcoholic beverages, ice cream, gelatines and puddings	
syringol	Woody, medicinal and smoky aroma used in food (in meat, soups and seafood), pharmaceutical (platelet aggregation, anti-dermatophyte activity)	1.4\$/g
levoglucosan	Pharmaceutical synthesis, pesticides synthesis, specialty carbohydrate polymer, chiral ligands, glucoside surfactants, unique epoxies, urethanes and acrylates	100\$/g

- Smoke flavouring

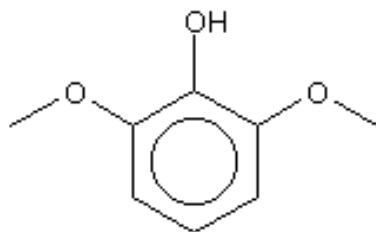
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2,6-dimethoxyphenol(syringol)

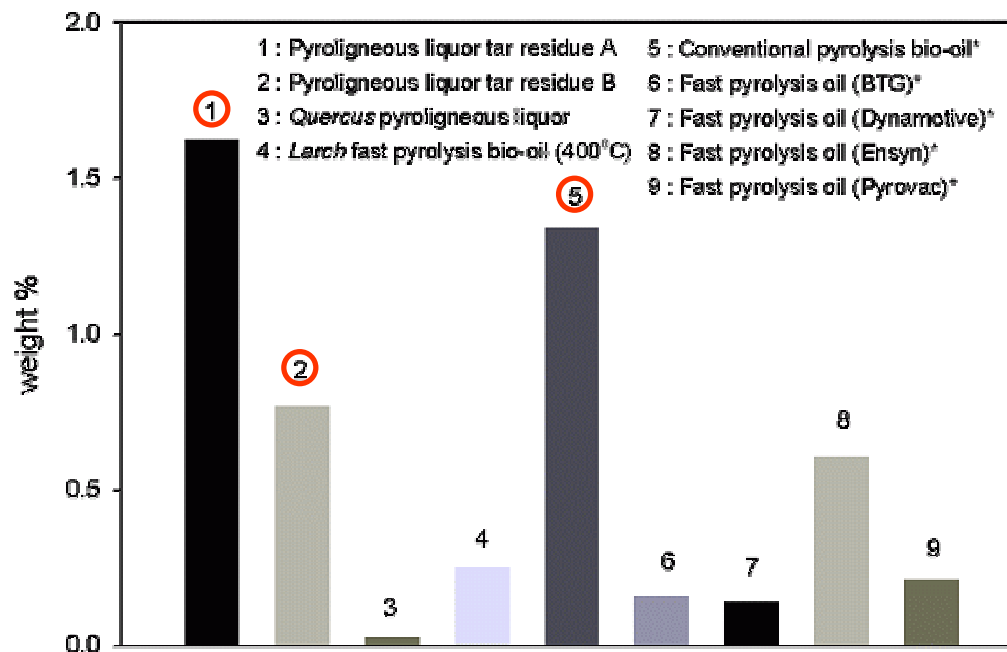


Fig. 3. Syringol content of pyrolytic products.

# Experiment

Quantification

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Steam distillation

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Fractional vacuum distillation

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Purification

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## □ Steam distillation (C.Roy, 2001)

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- Raoult's law ( )

$$\frac{p_0 - p}{p_0} = x_2 = \frac{n_2}{n_1 + n_2}$$

- Dalton's law

$$P_1 = P^{\circ}a + P^{\circ}b + \dots + P^{\circ}1$$

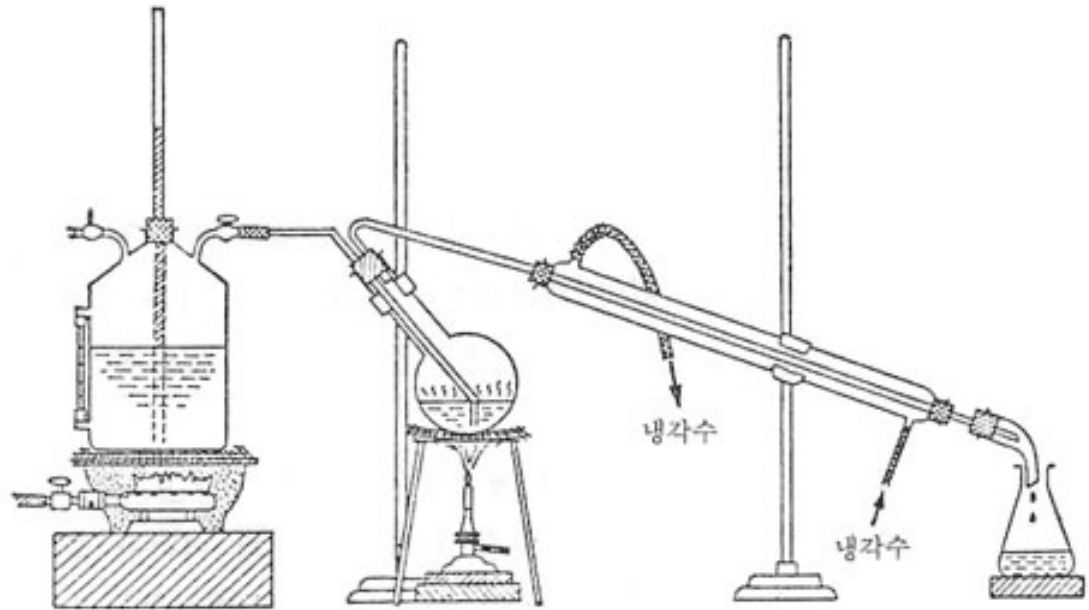


Fig. 4. Scheme of typical steam distillator.

-  $Q_s/Q_o$  ( / )



- Fractional vacuum distillation  
(25 ~ 135°C) 16

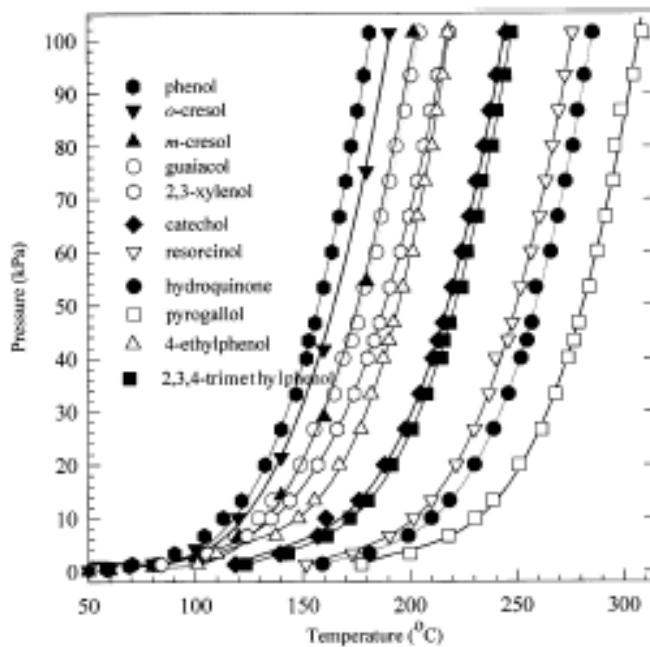


Fig. 5. Vapour pressure of some selected phenols at various temperatures.

- Purification  
Solvent extraction

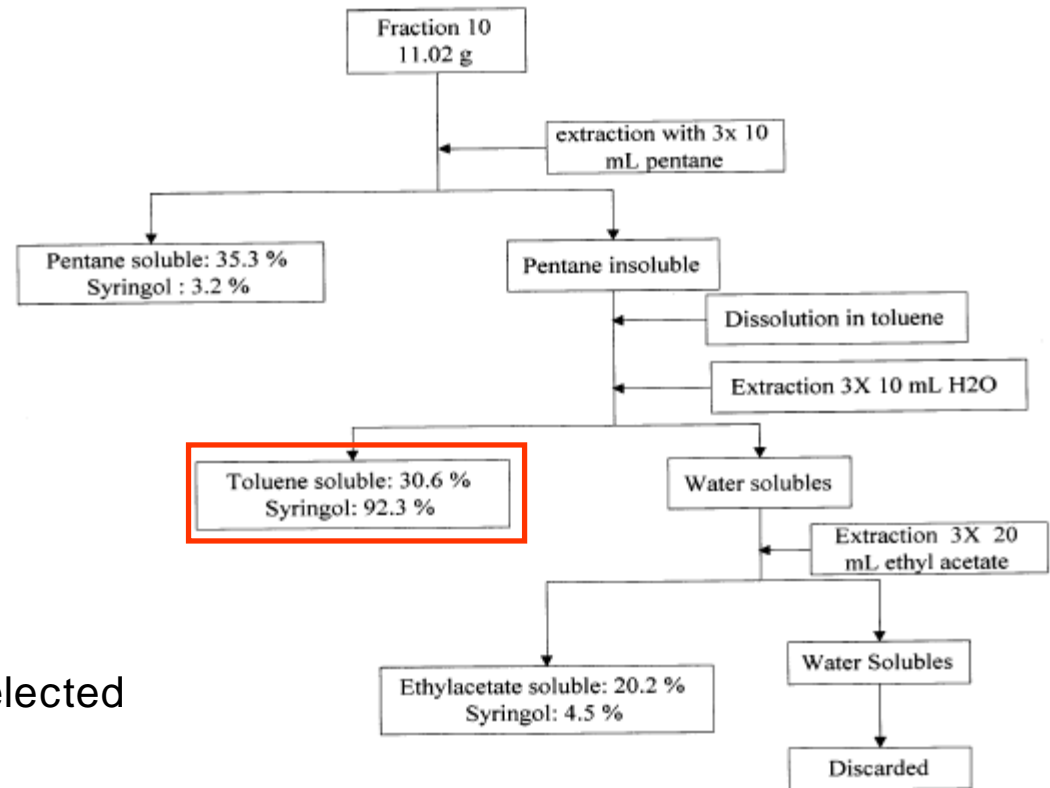


Fig. 6. Syringol purification scheme.

## □ Steam distillation

### 1) Distillates and total phenols

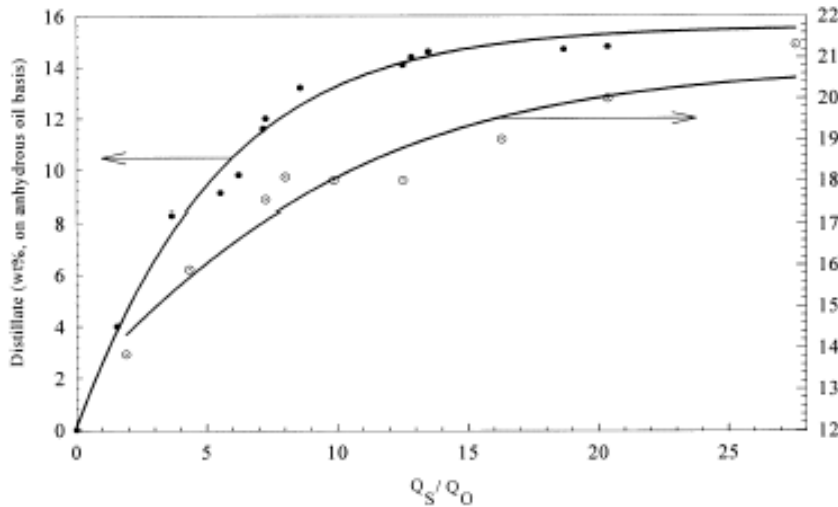


Fig. 7. Evolution of distillates and total phenols as a function of various steam-to-oil ratios.

### 2) Some selected chemicals

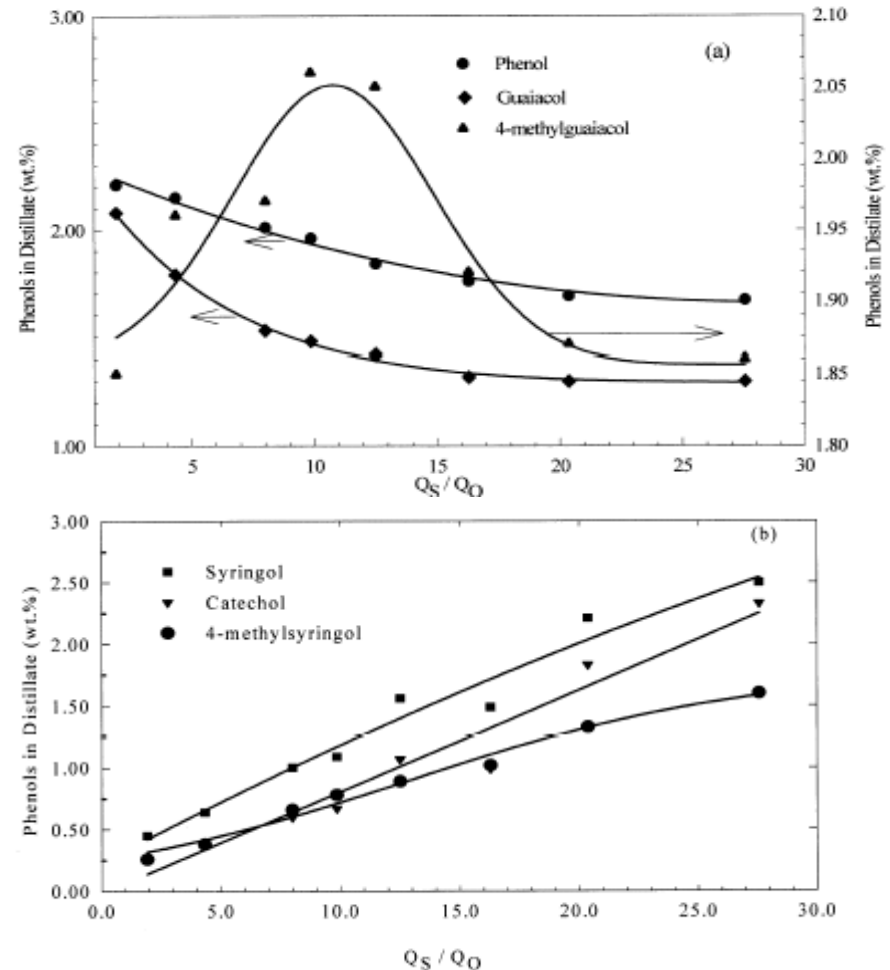


Fig. 8. Evolution of some selected phenols as a function of various steam-to-oil ratios.

## ☐ Steam distillation

### 1) Recovery of chemicals

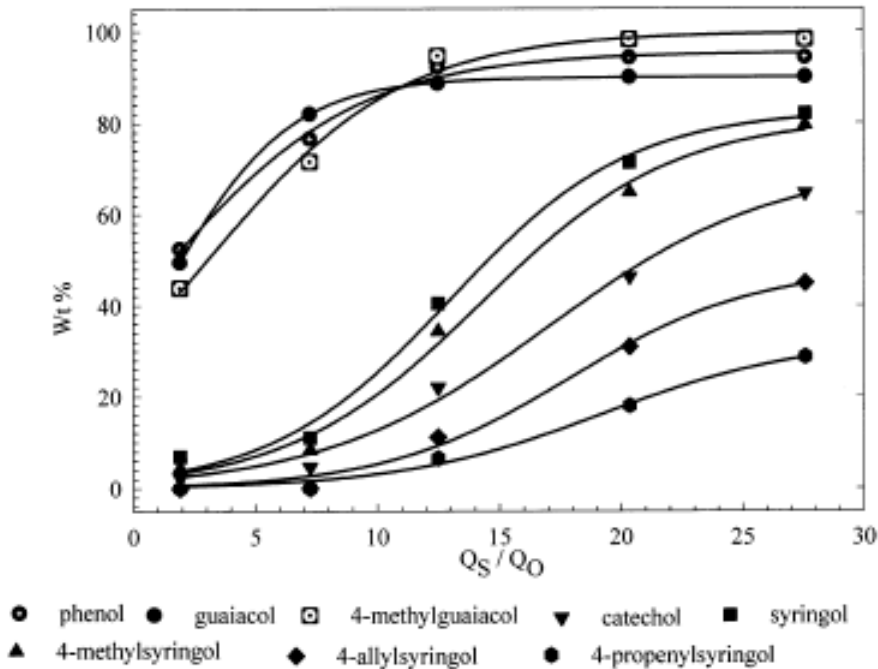
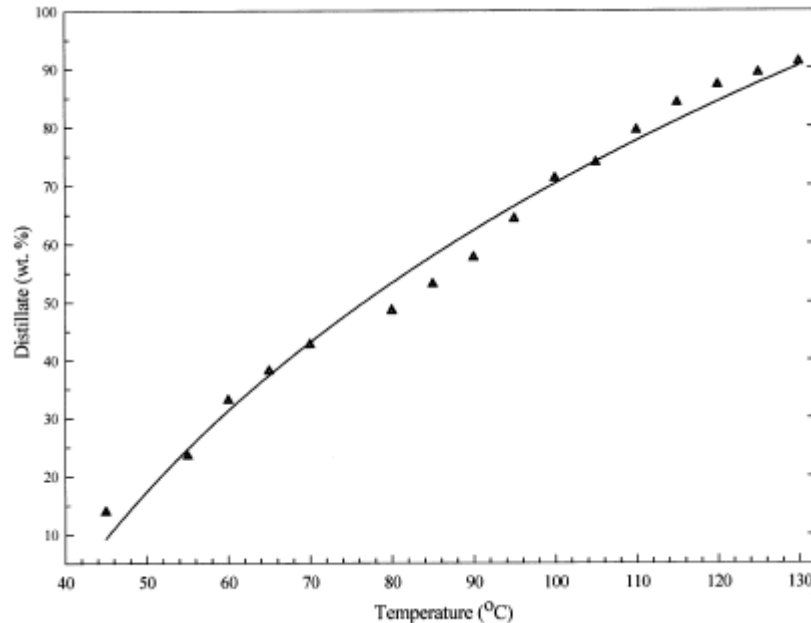


Fig. 9. Evolution of distillates and total phenols as a function of various steam-to-oil ratios.

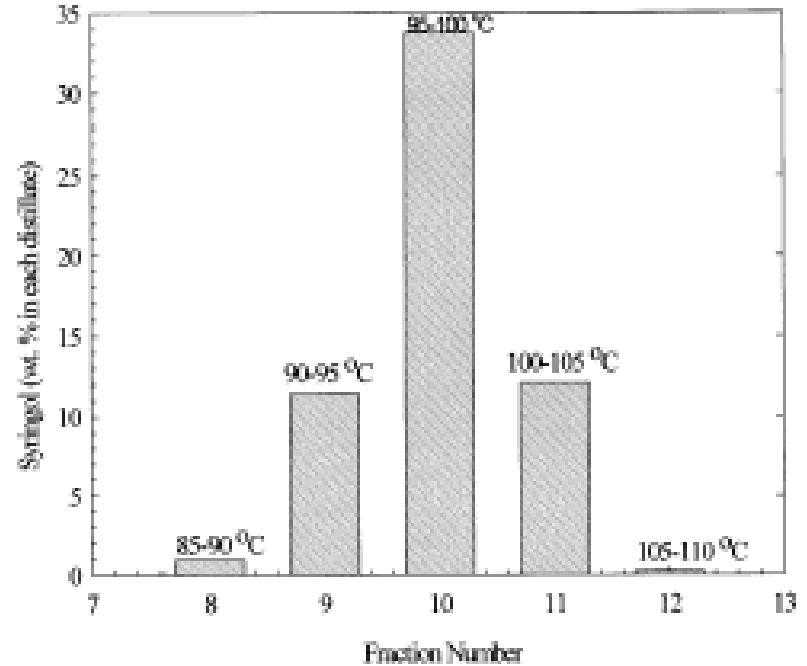
## □ Fractional vacuum distillation

### 1) Recovery of distillates



**Fig. 10.** Evolution of distillates and total phenols as a function of various steam-to-oil ratios.

### 2) Some selected chemicals



**Fig. 11.** Evolution of distillates and total phenols as a function of various steam-to-oil ratios.