



# Impacts of digestion protocols on chemical and natural fibers

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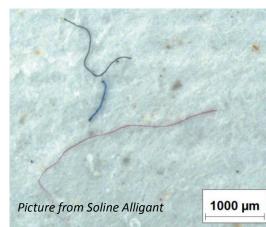
#### Introduction

**Digestion protocols** are used **to dissolve organic matter** in environmental samples. In recent works, we observe three important points:

**1. Fibers** correspond to **the greater fraction** of microplastics in water samples.

		Rain Waters	Washing Machine Effluents	Surface Waters	
	Fibers (Item/Liter)	20 - 40	9,000 - 35,000	0.03 - 0.05	
	Fragments (Item/Liter)	Not observed	< 2	0.001 - 0.003	

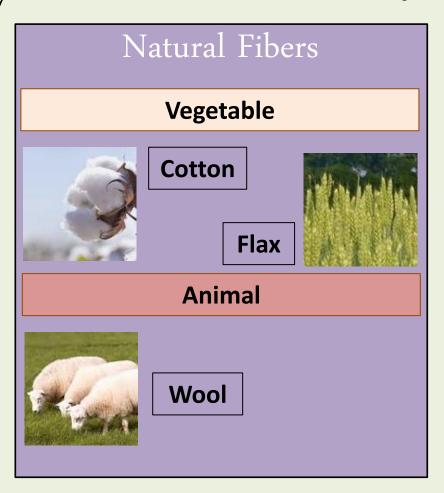
Table from ASTEE Presentation, Tassin et al., 2018

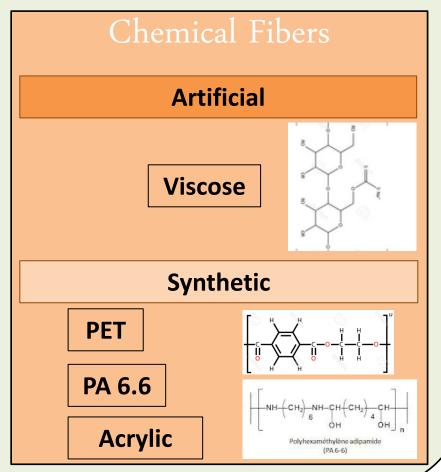


- 2. Quality Assurance/Quality Control (QA/QC) for digestion protocols are more and more developed for fragments but not for fibers.
- 3. Impacts of digestion protocols on fibers?

#### Which fibers?

#### The most commonly used fibers (Raw fibers)





## The selected digestion protocols

Four different digestion protocols have been selected:

- KOH 10%, 40°C, 24h (Dehaut et al., 2016)
- KOH 10%, 60°C, 24h (Karami et al., 2017)
- H<sub>2</sub>O<sub>2</sub> 30%, 50°C, 48h (Stolte et al., 2015)
- NaClO 9%, ambient temperature, one night (Collard et al., 2015)



After digestion

and filtration



#### **Methods**

Fibers Caracterisation before and after digestion

Morphological aspects

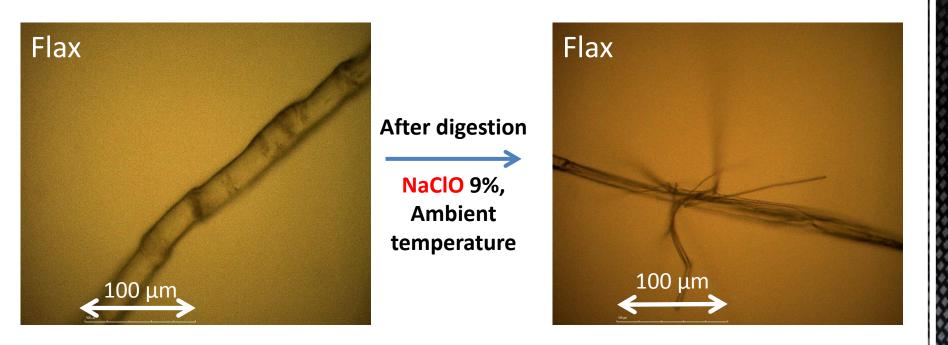
② Mechanical Properties Thermal and Chemical Properties

- Mass variation
- Microscope observation:
  - Optical
  - Scanning Electron Microscope

- Linear mass density
- Tenacity = Breaking strain
- Elongation at break

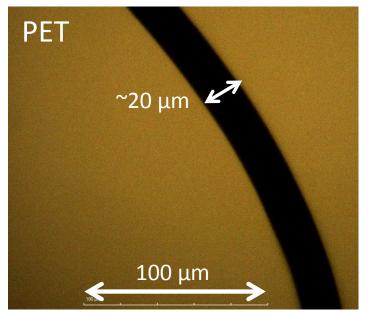
- Differential Scannning Calorimetry (DSC)
- Infrared Spectroscopy (FTIR)

## Results: Morphological study



Flax, Microscope x 40, before and after NaClO digestion

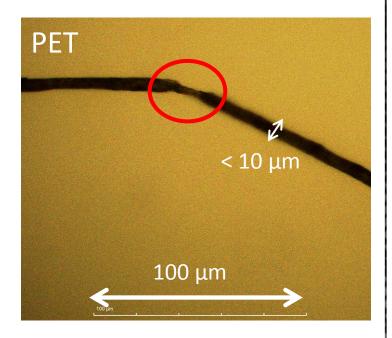
## Results: Morphological study



After digestion

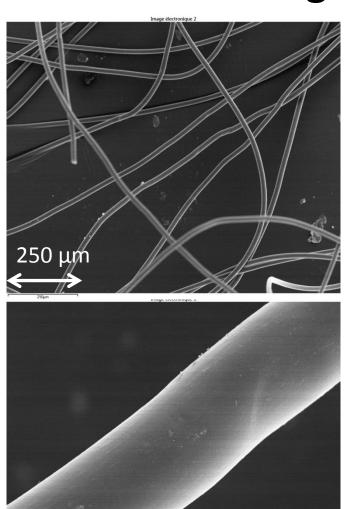
KOH 10% 60°C

24 hours



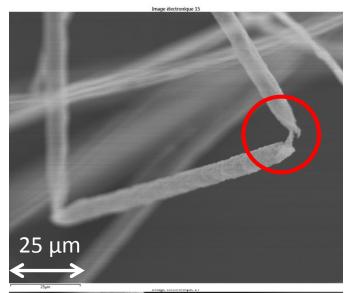
PET, Microscope x 40, before and after KOH 60°C digestion

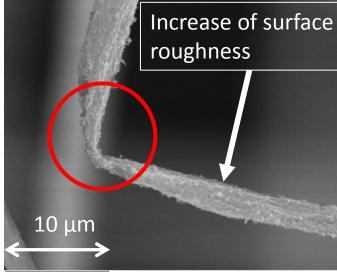
## Results: Scanning Electron Microscope on PET





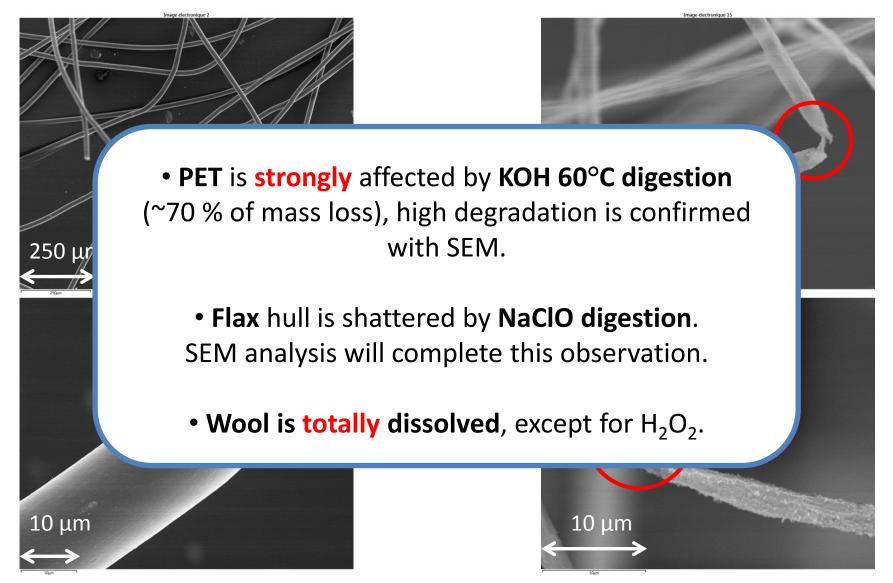


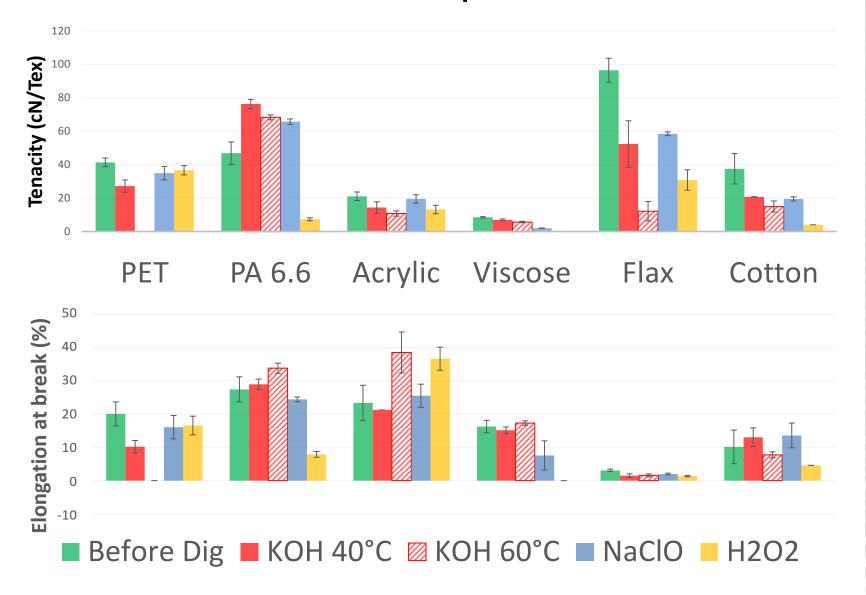


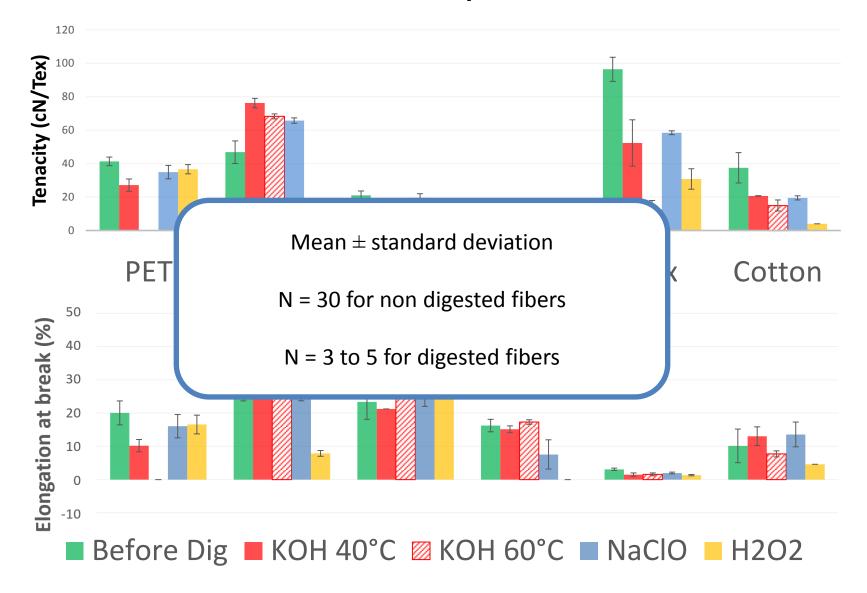


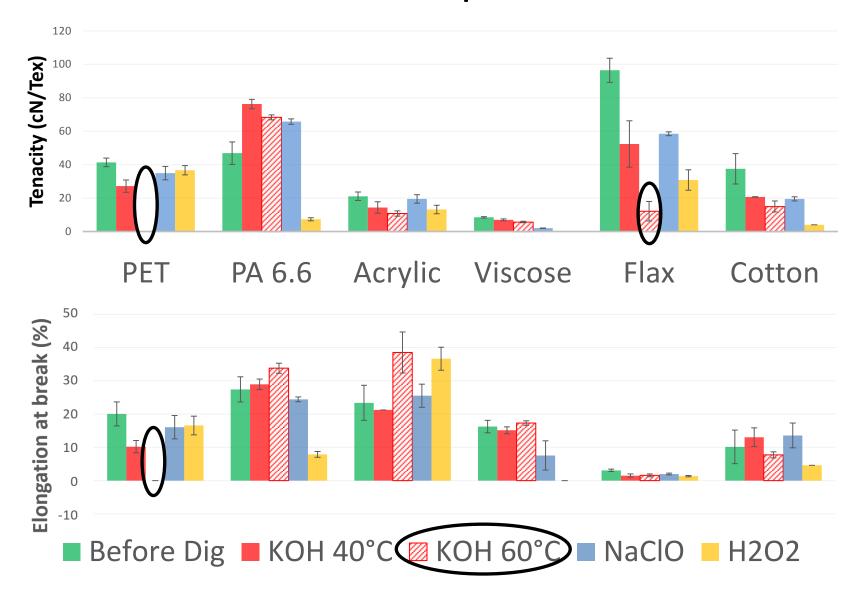
10 μm

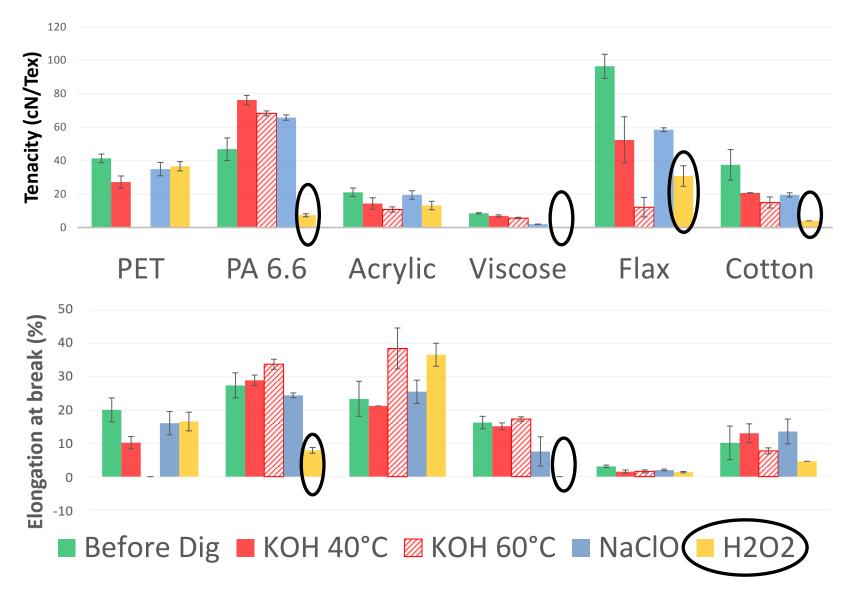
## Results: Scanning Electron Microscope on PET

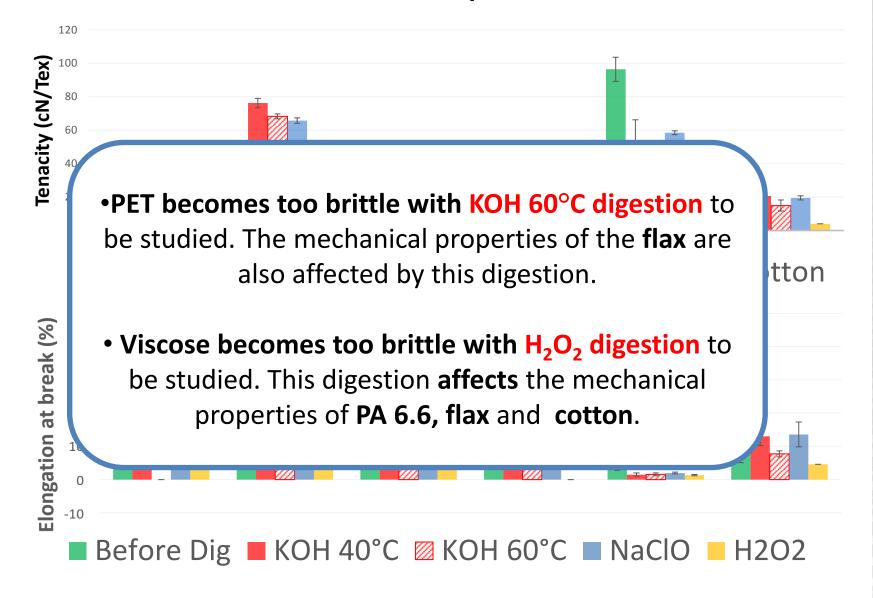




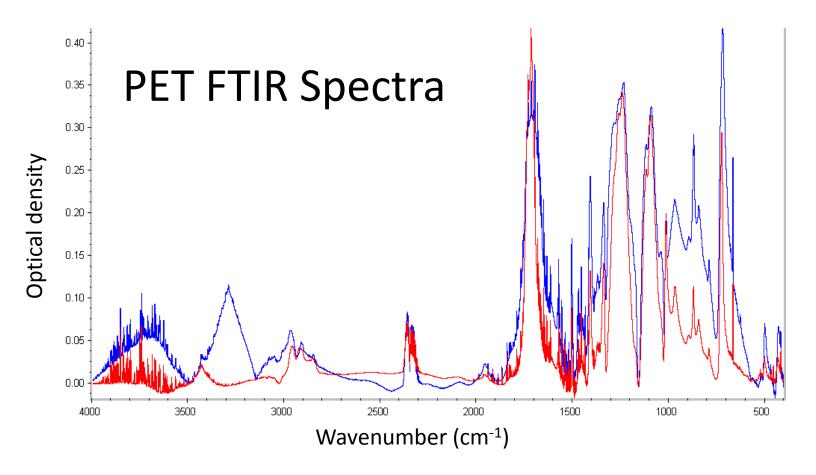








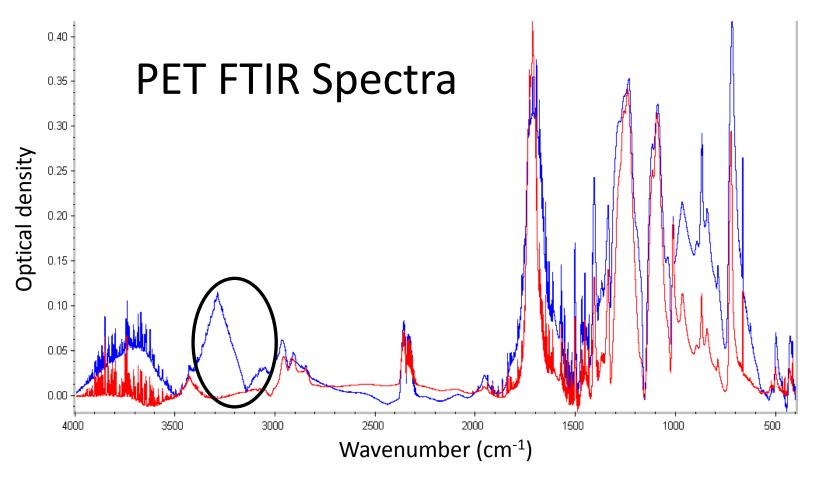
## Results: Thermal and Chemical Properties



Blue curve: before KOH 10 % 60°C digestion

Red curve : after KOH 10% 60°C digestion

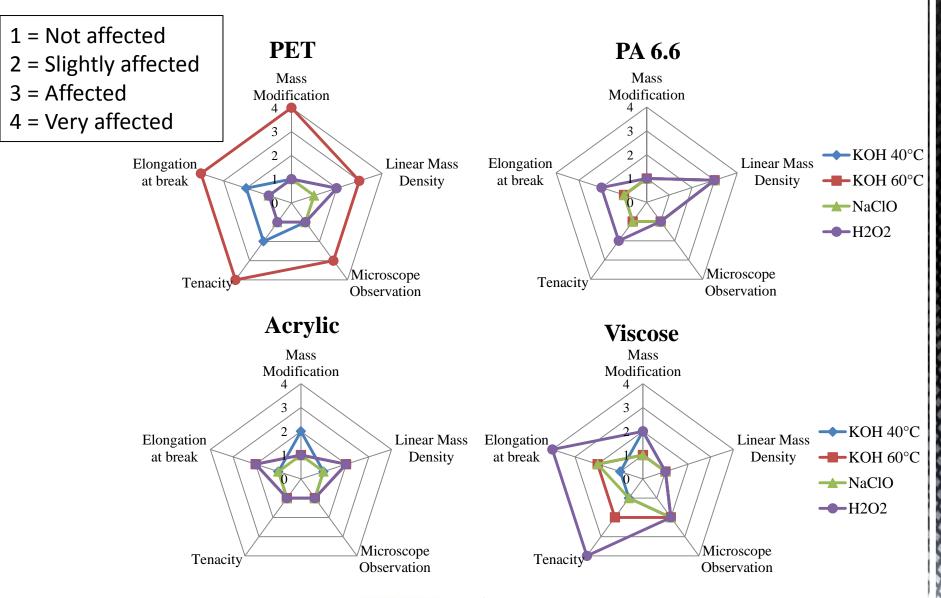
## Results: Thermal and Chemical Properties



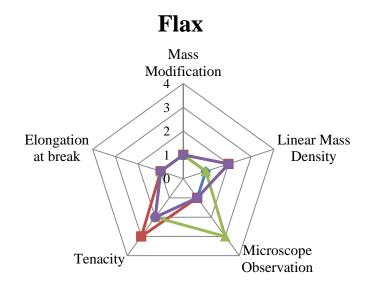
Blue curve : before KOH 10 % 60° digestion

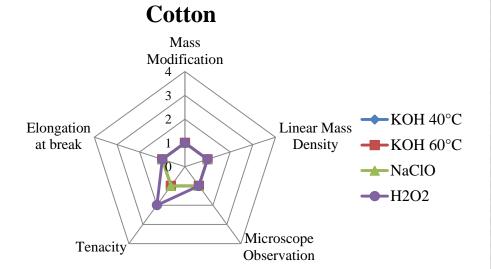
Red curve: after KOH 10% 60° digestion

#### Conclusion for chemical fibers



#### Conclusion for natural fibers

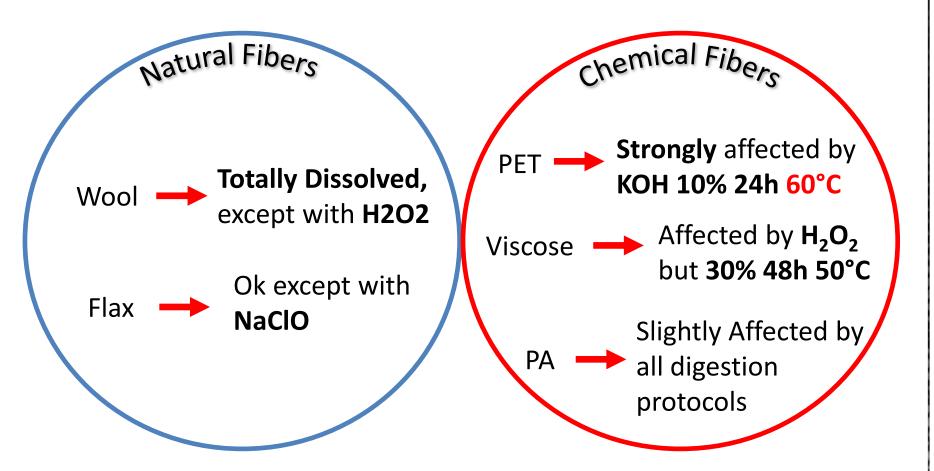




#### Number of criteria > 3

	PET	PA 6.6	Acrylic	Viscose	Wool	Flax	Cotton
<b>KOH 40°C</b>	0	1	0	0	5	0	0
<b>KOH 60°C</b>	5	1	0	0	5	1	0
NaClO	0	1	0	0	5	1	0
H2O2	0	1	0	2	5	0	0

#### Conclusion



#### Conclusion

KOH 40°C digestion seems more relevant for 6 types of fibers.

T > 60°C → Not recommended

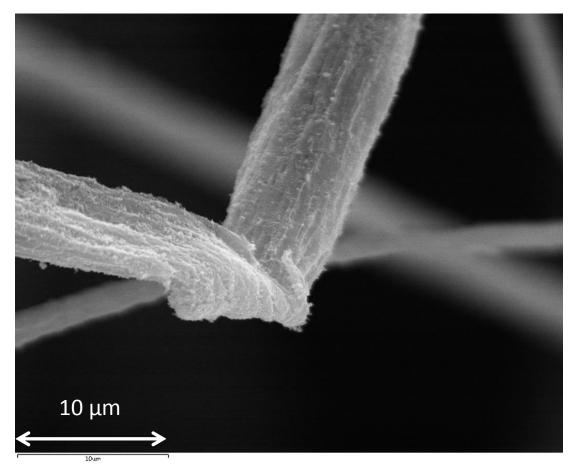
Which
Digestion? Which
Fibers ?!

Global Conclusion

- More observations with the SEM
- Fenton's reagent ?Enzymatic digestion ?
- What will happen with environmental fibers?

Outlook?

# Thank you for your attention!



Questions?