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SOLID STATE FERMENTATION OF LIGNINOLYTIC ENZYME: A REVIEW

**RAJPUT S¹, UPADHAYAY D², MARCHAWALA F², BHATTACHARYA I² AND
ANDHARE P^{2*}**

1: Student, M. Sc. Microbiology, Parul Institute of Applied Sciences, Parul University, Post
Limda, Waghodia, Gujarat, 391760

2: Assistant Professor, Parul Institute of Applied Sciences, Parul University, Post Limda,
Waghodia, Gujarat, 391760

***Corresponding Author: E Mail: Dr. Prasad Andhare: prasad.andhare82145@paruluniversity.ac.in; Tel:
+918200614350**

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ABSTRACT

It has now proceeded beyond forty years ever since solid-state fermentation (SSF) research improvements had acquired significance importance for the systematic scientific community. After all those years, plentiful procedures and apparatus for SSF were studied or calculated and premeditated concentrating on the manufacturing of various economical applicable bioproducts such as fermented food, enzyme such as Chinese koji and daqu, organic acids, pigments, phenolic compounds, aromas, bio sorbents and numerous others. . The rubbishes which are undesirable substances and discard, creates environment contamination and lethal effects on human being. So, consequently this is a severe problem and controlling and supervision of rubbishes requests consideration. The diverse approaches or methods viz., pyrolysis, incineration, etc. are expensive, yield poisonous gases, time wasting and overpriced. The biological methodology for the administration of solid wastes is very economically efficient, harmless, debauched and cost-effective. The solid-state fermentation for the super vision of solid wastes by translation into value-added goods is acquiring great significance. The 'wealth' from

rubbishes is necessary to be premeditated on an enormous balance. Un-industrialized remains are gorgeous in bioactive composites. These excesses can be utilized as a substitute foundation for the invention of diverse yields like biogas, biofuel, mushroom, and tempeh as the raw material in various investigation and manufacturing. The expenditure of agro-industrial trashes as raw ingredients can be beneficial to diminish the construction budget and also lessen the pollution burden from the atmosphere. Agro-industrial rubbishes are utilized for manufacturing or production of biofuels, enzymes, vitamins, antioxidants, animal feed, antibiotics, and other chemical compounds completed through solid state fermentation (SSF). A variability of bacteria is cast off for the invention of these respected merchandises done through SSF developments. Hence, SSF and their consequence on the establishment of value-added yields are revised and deliberated.

Keywords: Solid- state fermentation, koji, daqu, premeditated, pyrolysis, incineration

INTRODUCTION

Agro-industrial wastes are made in gigantic extents every single year. Searching substitute on behalf of the reuse of this rubbish is the goal that is to be present vigorously taken into account by countries all over the globe, taking into all environmental and Economical aspects. Therefore, one of the suitable approaches for this motive is solid-state fermentation (SSF), which is defined as the development of microorganisms on the solid matter in the absence or near absence of free water, to make possible use of lignocellulosic wastes that might comprise substantial concentrations of dissolved carbohydrates and activators of synthesis of various enzymes confirming capable manufacturing of ligninolytic enzymes. [1]. Different

enzymes that is *laccase*, *Manganese peroxidase*, *Lignin peroxidase*, *Aryl alcohol oxidase* which are collectively referred to as ligninolytic enzymes perform an important part in deterioration and decontamination of agro industrial leftover in the surroundings. The most important ligninolytic catalyst or enzyme are *laccase*, *lignin peroxidase*, *manganese peroxidase*, and *versatile peroxidase*. The complete action of this catalysts are boosted by several intermediate or by some specific other enzymes (*feruloyl esterase*, *aryl-alcohol oxidase*, *quinone reductases*, *lipases*, *catechol 2, and 3-dioxygenase*) to ease the procedure for deterioration and purification of lignocellulosic waste in the environment [2]. SSF put forward the probability of utilizing

the by-products and leftover from agro food industries. Possible examples of leftover produce by the industries are corn cob, cassava bagasse, sugar cane bagasse, wheat bran, rice bran, carob pod, spent brewery grains and many more [3]. As a solid or rigid substratum, a potato peel waste, is considered as one of the maximum plentiful rubbishes of the agricultural industries is carefully chosen in this research. Furthermore, vegetable white potato is the world's most extensively grown tuber crop and the quarter biggest food crop in terms of fresh produce after cereals like wheat, rice, and maize. In conformity with the Food and Agriculture Association of The United Nations, the consumption of potatoes is 31% per capita in 2005. Further, the utilization of the agronomic trashes in bio-technique may supply impending support substrate for bioconversion into ligninolytic enzymes, since for the reason of its appropriate chemical constitution. Besides, it helps to resolve environmental complications that are caused mainly because of the disposal. [4].

Solid state fermentation

Solid-state fermentation is distinguishable fermentative procedure in which microorganisms developed on solid materials in the absence of liquid. In rigid substrate or solid substrate fermentative process, the

substrate themselves behave as a carbon or graphite inception and take place in nonexistence of liquid. The chief intention or purpose of SSF is to conduct cultured fungi or bacteria in tight proximity with the non-soluble substrate and to bring off the greatest nutrient consolidation from the substratum for fermentative process [5]. The SSF procedure in the framework of this object mainly involve to one that is manage under controlled circumstances and is beneficial in manufacturing profitable outcome like enzymes or secondary metabolites . In the past few years, research interest in solidified membrane fermentation has gave an address on specific complications on the development of protein-enriched supply from starchy materials, microbial proteins that is single cell protein (SCP) production through a diverse varieties of wastes that is ethyl alcohol from sugar beets, cassava roots and, enzymes, biogas, organic acid, , surfactants, antibiotics, mushrooms, microbial polysaccharides, biocides, bioremediation agent and mycotoxins from corn, etc. [6].

SSF is occurring or taking place over several different ways which are stated below further:-

Selection of substrate: Preliminary operation of substrate either by mechanical, chemical or biochemical processing to

upgrade the accessibility of the bound nutrients and also to diminish the dimensions of the constituent, e.g., grinded straw and shredding vegetable substance to upgrade the physical features of the method. However, the price of pre-treatment should be stabilized with ultimate product cost. Hydrolysis of primarily polymeric substrates, e.g., polysaccharides and proteins. The procedure of fermentative method for making use of hydrolysis or breakdown of final products or outcome. Down drift method for refinement and measurement of final products outcome [7].

Currently, SSF is a capitalistically or commercially sustainable, essentially conventional advancement in innovation for significant wide-ranging biotransformation and compositing or recyclable processes. The enlargement of maintainable SSF and bioprocessing technology advancement is a developing, interdisciplinary ground with probable solicitation to the construction of enzymes, compounds, bioethanol and medicines. SSF proposes numerous benefits over conservative submerged fermentation (SMF) such as, uncomplicated and low-cost substrates, abolition of the requisite for solubilisation or melting of alimentative nutrient from inside compact substrates, removal of the requirement for difficult

regulator of several considerations throughout fermentation, manufactured goods yields are frequently higher, poorer energy necessities, yield less discarded liquid, no lather generation and moderately stress-free repossession of finish yields [8].

General aspects of solid state fermentation

There are numerous significant features that build a huge impression on the achievement of a specific technology. So consequently, it is a necessary requirement to be contemplated for the advancement of any bio-procedure and so is the SSF. Therefore it comprises the assortment of microorganisms and substrate, optimum procedure framework, and also decontamination of the finished manufactured goods. Fungi and yeast were considered as the appropriate microorganisms for SSF. Amid all the factors stated above moisture and nature of the solid substrate are the most important and dominating factors which affect the solid-state fermentation procedure. Fungi require a lower moisture extent level that is 40-60%, and the selection of substrates depends on the two very vital factors which are mainly related to rate and accessibility and selection of a number of agro-industrial residues [9]. The analytical reasoning is given is that in SSF microbial cultures are in closer proximity to their natural territory and

probably that's why their activity is elevated. In SSF, solid substances are insoluble that why it acts as substantial support and source of vitamins, mineral, and supplements. Solid substance probably are naturally occurring stout substrates similar as agronomic plants, agro-industrial waste or passive sustenance. Even though, it was not mandatory to integrate the role of support and substrate but rather proliferate the circumstances of little liquid movement and high oxygen transference by using a nutritionally stationary material soaked with a nutrient mixture solution. In association to selection of substrate. Depending upon the generous, level and implementation of research, single and or multiple changeable framework optimization procedures could be applied for these [10]. In solid state fermentation [SSF], the liquid stage is illustrated by the moist or wet film that encircle the cells while the gap or position in the middle of particles is inhabited by the gas or vapour stage. In spite of the fact that, the substitution of the liquefied stage with the gas phase increases the relocation of oxygen, this preclude the dissemination of solutes and substrates and distinctly impedes the microbial growth. Molds have remained observed as the organisms that are tremendously adapted to SSF since their hyphae can increases in size

on particle surfaces and get perforated into the intermolecular position and thus colonizing solid substrates [11].

Substrate used for the production of enzyme in solid state fermentation.

Agro-processing industry remnants are normally regarded as the leading substratum for the SSF procedure, and exploitation of SSF for the fabrication or manufacturing of enzymes. There is a number of various substrates which have been working for the cultivation of microorganisms to produce or give rise to a host of enzymes. There is the various numeral of substrates that is to be used comprise sugar cane residues, rice husk, maize stalk, wheat straw, gram shuck, soy-hull, sago hampass, grapevine trimming dust, sawdust, corncobs, coconut coir pith, banana excess, tea left-over, cassava remaining, palm oil mill waste, , sugar beet mash, aspen pulp, sweet sorghum flesh, apple, peanut meal, apple pomace rapeseed lump, coconut oil loaf, mustard grease cake, , wheat dredge, corn flour, boiled rice, cassava sprinkle stem pre-treated paddle, starch ,etc. wheat cellulose nevertheless clasp the fundamental, and which is the most ultimately or frequently utilized, in numerous countless processes [12].

Application of solid state fermentation

The several commercial solicitations of SSF that is solid-state fermentation approach the prospect of significantly upgrading and improving living quality with only a low technology input demand. Different authors have reviewed the different or diverse applications of SSF. SSF is quickly or generally associated to the fabrication or production of old-fashioned fermented foods which is also known as “koji”, Indonesian “tempeh” or Indian “ragi”. SSF has similarly persisted or utilized for the invention of extremely high added-value combinations (such as enzymes, organic acids, biopesticides, biofuel and flavours). In the previous years, many brand new presentations of SSF in environmental control have been fully developed or evolved counting together with bio augmentation and compostable of lethal compounds and the decontamination of agro-industrial remains. [13]. Lignocellulosic enzymes can be employed to produce second-generation biofuels by hydrolyzing hemicellulose and cellulose to simple sugars and, consequently, exhausting these sugars to acquire ethanol. Lignocellulolytic enzymes can be make use in textile manufacturing for countless purposes. In pulp or mash and newspaper or paper industries, a combination of a number of enzymes acquired from SSF can be used

or exploited for bio squashing of lignocellulosic ingredients to yield paper [14].

Advantages and disadvantages of solid-state fermentation

The growth in high temperatures of the compact substratum all through the fermentation procedure may harm the cells and decline the production rate. Ashley et al., conveyed via a calculated model for packed bed bioreactor that periodic air reversal is not considered as a noble technique for inhibiting overheating, though, periodical stirring throughout a certain time was establish to be appropriate to reduction of the metabolic overheating temperature in solid matter. An Additional significant element is a liquid content since totally all existing systems need water for development. Equated to fungi, bacteria need advanced or greater moisture gratified for optimal evolution, which in turn, is used as an assortment reason for fermentation, in favor of fungi. Amusingly, great levels of water is also uncomplimentary for enzyme manufacturing using SSF, subsequently, it reduces the oxygen transmission. Water content in the medium is little is the advantage whereas Evaporation water throughout the fermentation progression is the drawback [15]. SSF has many advantages

such as intransigence of bacteria to catabolic or dissimilation suppression, the making of metabolites at greater outcome or yields, and the ability of expending numerous agro-industrial rubbishes produced by the manufacturing as substrates [16]. Natural substrates, on the other hand, have a chief drawback: the carbon source set up part of their arrangement. Throughout the progression of the bacteria, the compact standard is despoiled, and as a consequence, the symmetrical and physical physiognomies of the standard altered. Therefore, heat and mass transmission can be abridged.

This drawback can be overawed by the procedure of an inert maintenance with an extra more or fewer persistent physical construction all through the procedure, permitting upgraded resistor of heat and mass transmission. A supplementary benefit that SSF on inert supports has associated with SSF on natural substrates is its less problematical manufactured goods retrieval. The extracellular goods of attention can be simply removed from the inert sustenance, and consequently yields can be acquired with rarer contaminations equated with the ordinary natural substrates, and the sustenance can be reprocessed. Other benefits of SSF on passive support related with SSF on natural substrates are: (1) it

permits the strategy of satisfactory fabrication media, and (2) mass equilibriums for more-advanced procedure sculpting and development regulator are more certainly established since all deliberations of the nutrients in the construction intermediate are recognized and can be evaluated [17].

Bioreactor design for solid state fermentation

Bioreactor classification:

The bioreactors have been categorized into subsequent groups, based on their method of process.

1. Tray bioreactor
2. Packed bed bioreactor
3. Intermittent or continuously mixed SSF bioreactors

Tray bioreactor: -

SSF in trays has conventionally remained utilized for the manufacturing of fermented diets such as tempeh, miso, koji, and soy sauce in some Asian nations. Trays are normally made up of wood, metal or plastic, with or without punctures, loaded with substrate-support and assemble one above the another in climate and moistness organized area. The existing segment commence with information recitation the usefulness of diverse substrate-supports for enzyme fabrication in tray bioreactor (TB). Accentuate has been on the working bed

elevations, synthetic chemical nature and initial moisture content (IMC) of substrate-support and their influence on efficiency. Working complications, matters associated to deprived O₂ and moistness level, heat buildup in bed and controller approaches are deliberated in this. Imitation consequences advocated that for optimal temperature regulator was to engagement shrill bed heights (1–2 cm) and the headspace air high temperature to be retained close to the most favorable for development of microorganism. Escalation in biofilm breadth caused in low O₂ concentration in bed and which may well be inevitable in tray bioreactor. Although tray bioreactor contribute a chief quantity of profitable SSF procedures in fermentation industry this is not lacking drawbacks. Heat transmission is primarily concluded through transmission and since because of low warm air conductivity of substrate; heat intemperance is regularly not resourceful therefore commanding boundaries on bed height. As an outcome, regulator of ideal high temperature and humidity contented within inside the reactor bed is exact restricted at outsized bed height. Furthermore, tray bioreactor necessitates large functioning space and the procedure is labour demanding. Most frequently the substrate support necessitates isolated

decontamination zone and the procedure is not restricted. It is problematic to apply this expertise to sterilized progressions, excluding only if bulky sterilized rooms are constructed and technique and apparatus's are delivered for the staffs, which may be extortionate and extremely expensive [18].

Packed bed bioreactor: -

The Raimbault columns, packed bed or fixed bed bioreactors) are occupied with the solid substratum or subsistence. The column bioreactors are sealed arrangements with enforced ventilation. Columns are associated to air bubblers, and presented into a water bubble bath with measured high temperature. Aeration, prepared by impregnating air that is propelled concluded the columns, is accustomed to the anticipated air movement and controlled with the support of a flow meter connected to the column air opening. This exemplary of bioreactors permits the learning of the encouragement of compulsory aeration on development concluded through the estimation of respirometry (O₂ consumed and CO₂ produced) of the microbe for the understanding of their absorption. These bioreactors are the greatest engaged in laboratory scale. The similar bioreactor can be utilized for both mutually fermentation and withdrawal processes of the finishing manufactured goods. These bioreactors have

been contemplated exciting due to procedure regulators, particularly by eliminating heat which does not occur competently in large-scale procedures. Temperature resistor is completed by hiring the reactor in an immersion or using sheathings with mingling coolant liquid. Nevertheless, the lessening in permeability of the bed, with the development of fermentation, is difficult to overawe in this category of bioreactor. An edition of packed bed bioreactors would be the addition of mingling coupled integrated with enforced aeration, which might proliferate the homogeneousness of the cell inhabitants [19].

Intermittent or continuously mixed SSF bioreactors: -

The bed in this category of bioreactor is miscellaneous moreover endlessly or occasionally with an occurrence from minutes to hours, and the air is distributed concluded the headspace of the bed, but not blustered persuasively through it. Two bioreactors that have this method of procedure, exhausting diverse apparatuses to accomplish agitation, are the “stirred-drum bioreactors” and the “rotating-drum bioreactors. The intermittent mingling bioreactor activates similar like a tray bioreactor throughout the motionless period and similar an uninterrupted spinning

bioreactor throughout the period of revolution, it is compulsory to frontier the height of the substratum bed in direction to accomplish a decent transmission of O₂ and CO₂ and escape the gathering of heat generation in the substrate. The progression of the microbe in the discontinuous rotation is deliberated more undeviating than in the tray fermentation. They premeditated the consequence of the preliminary moistness contented, the progression temperature proportion and the air flow to discover the optimal circumstances for greatest construction [20].

CONCLUSION

Any of these two approaches is to obtain an enhanced yield of the enzyme, optimal utilization of complex substrate, low supplementation of carbon and/ or nitrogen source and good productivity in a short period of time. Solid-state fermentation at current utilized in a substantial possibility of implementations, involving classical solicitations known as an antibiotic or enzyme manufacturing, recently evolving applications such as the production of carbon-based acids [organic acids], and bioactive compounds, and new applications concerning bioethanol and biodiesel as the beginning of alternative energy, bio-surfactant molecules with environmental

intention, and biological control as an environmental substitute [21]. It is anticipated that SSF would begin to resume to be studied more with a pursued concentration on ill implementation of agro-processing industries remnant as substratum and therefore cultivating or nurture diverse microbes on them. Also, the engineering framework should be exploited additionally more for evolving large-scale operations [22]. The agro-industrial residues reclaim or reutilize in this zone is of specific fascinate because to their availability, inexpensive or low priced, and variant characteristics that permit for obtaining various bioactive phenolic compounds, apart from being an environment-friendly replacement for their dumping [23]. SSF is epitomized by the reprocessing of agro-industrial and/or substitute sub-products as substrate/support for bio-products manufacturing with some traditional procedures such as similar fermented food in the Eastern countries. Animal fodder and agricultural bio produces can be resourcefully designed through this simple technology that continues remains to raise the consciousness of scientists and industries all over the place of the world. Features that limit the expanded scale-up of laboratory-scale SSF established procedures are still witnessed. The preference of the

accurate microorganisms, substrate/support and bioreactor is principal, affecting the economic capability of the SSF progression, which be contingent on a careful assessment with submerged fermentation processes [24]. SSF procedure using ligninolytic fungi not only has been manifest to be further maintainable than outdated fermentations, but they also produce higher volumes of cherished composites as well as greater bioactivities of these constituents. Moreover, there is a lot of possible potentials to recognize other metabolites beyond those that the fungi discharge from the substrate with enriched bioactivity [25].

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