

A photograph of a traditional Japanese hot spring bath (onsen). The scene shows a wooden building with a thatched roof and a stone wall in the background. The foreground is a wooden deck. A white text box is overlaid on the image.

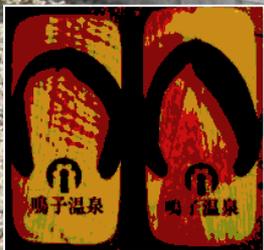
Do you like hot spring?

宮城県産業経済部観光課

Construction of “eneturism” which  
tourist bring leftover food to methane  
fermentation using  
hot spring.

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To make sustainable society, various industry departments have to do something for that

Amount of food garbage from sightseeing area and accommodation are enormous.

A total of tourists in Japan about **3 billion/yr**

Amount of food garbage from accommodation is 700 g/capita/day (It is more than 3 times of usual.)

↓ (incineration)

**210,000 tons/year**

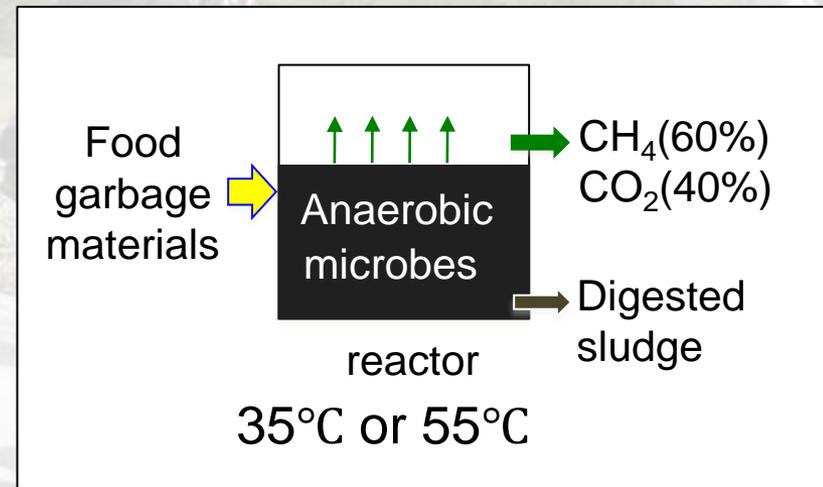


Because of high water contents of food garbage,

**Methane fermentation is suitable.**

Anaerobic digestion of organic waste by anaerobic microbes.

They produce methane gas. To activate microbes, reactor is needed to keep warm.





# Introduction



For making plus of energy balance and economical balance,  
→ Huge scale of methane fermentation is common.

Initial investment is immense.

Transfer of materials was not efficient.

Consuming energy for heating is large.

Cost of treatment for digested sludge is high.

It was not enough for evaluation of environmental and economic effect.



- Small scale of methane reactor using hot spring for heating
- System for collection food garbage by tourist
- Use digested sludge as liquid fertilizers
- Evaluation of environmental and economic effect

**Tourism of low CO<sub>2</sub> emission = “eneturism”**



# Site of research



Chūson-ji Keidai

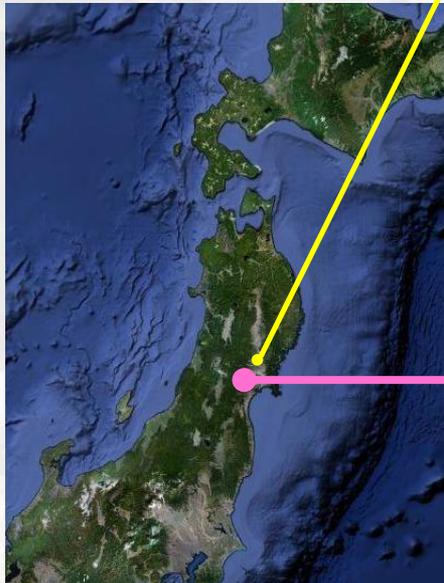


Mōtsū-ji

**World heritage “Hiraizumi”**



Hot spring



**Naruko onsen**

North-east Japan  
One of the famous  
hot springs in Japan

**Ryokan(onsen hotel) 21**  
**All of tourists**  
**480,000/year**



# Outline of the research



1. Bring the leftover food by myself.
2. Heating reactor with hot spring

Leftover food



Exercise after dinner



Gas lamp



Dinner • Breakfast

Delicious !



Small methane fermentation reactor

Digested sludge

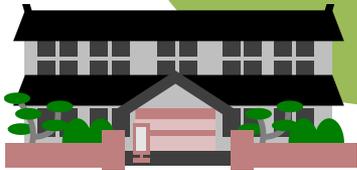


Degrade by microbes



Heating with hot spring

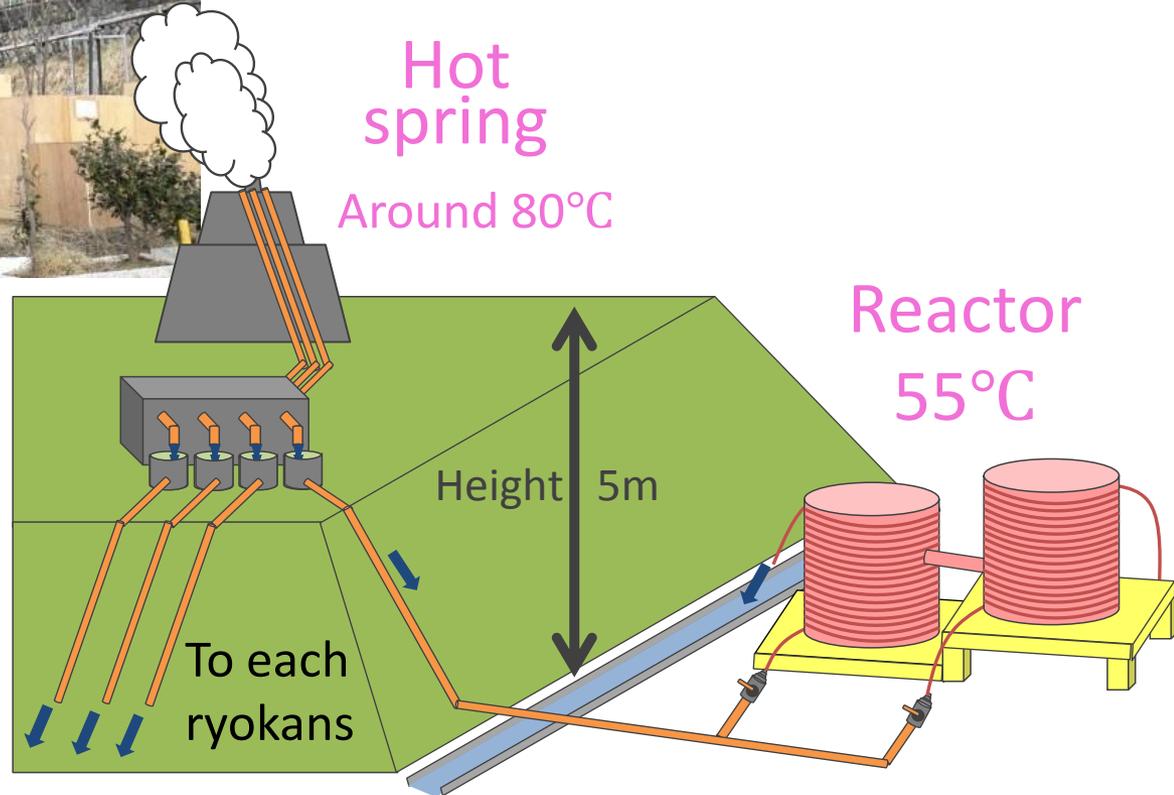
Using as liquid fertilizers



Onsen ryokan/Hotel

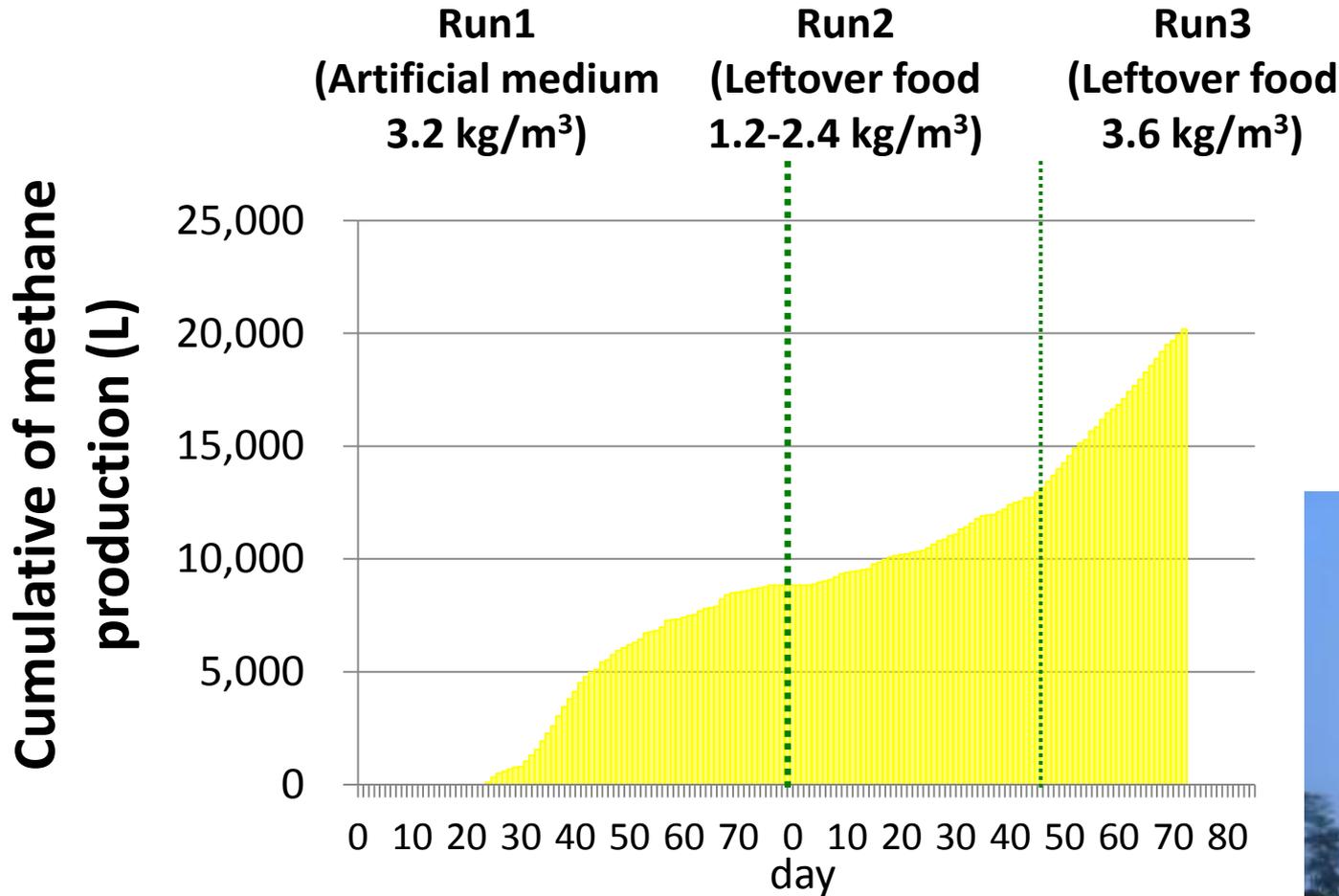


# Reactor heating with hot spring





# Methane gas production



**Average biogas production is 600 L/day.  
→ Gaslamp can be lighting for 2-3 hours.**





# Components of leftover food



**Table 2 Results of component of the leftover food per capita**

	g	C/N	Composition (%)
<b>Rice</b>	160.2	37.3	<b>49.8</b>
Fish	43.8	7.0	13.6
Lettuce	38.5	21.8	11.9
Cucumber	20.7	17.3	6.8
other	5.4	16.1	1.9
peel	38.9	36.5	16.1
<b>Total</b>	<b>307.4</b>	<b>20.8</b>	<b>100</b>

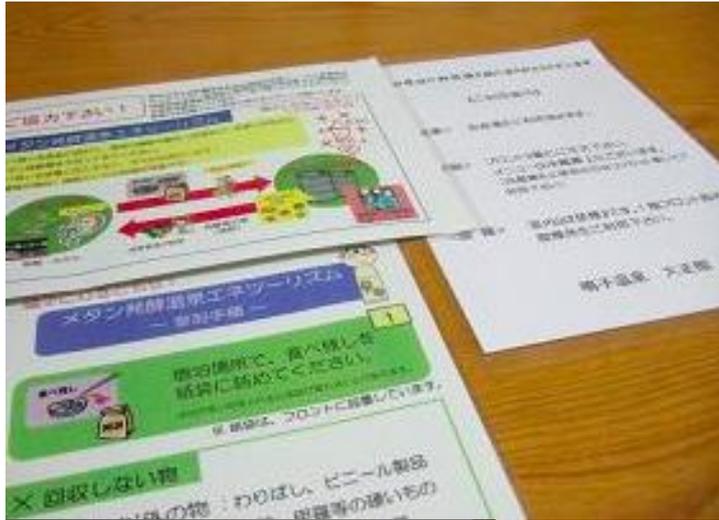


**Cost for treatment with hot spring reactor was infinitely cheaper, than that of the conventional reactor.**

**CO<sub>2</sub> emission from the hot spring reactor system was smaller than that from the conventional reactor system.**

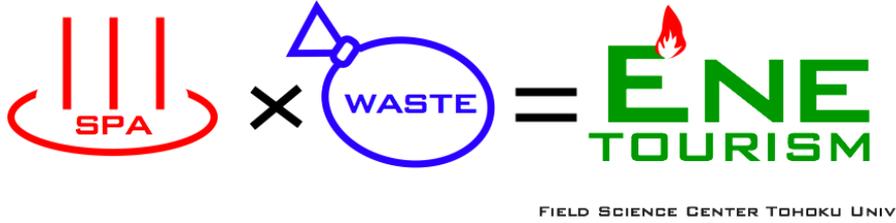


# “Enetourism”

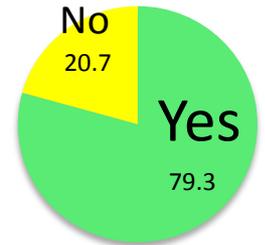




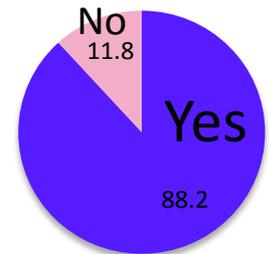
# “Enetourism”



Q1 Have you left the meal until now?



Q2 Did you increase your interest in energy, after participation to enetourism?





# To make decentralized energy



① <b>Small scale of methane reactor using hot spring</b>	② <b>regional development and Education by ene-tourism</b>
③ <b>Use of digested sludge as fertilizer</b>	④ <b>Apply ene-tourism to hot spring area</b>

## Naruko model

Construction of enetourism which tourist bring leftover food to methane fermentation using hot spring.

- 1 hot spring has 1 methane
- directly connect person to bioenergy



person

Biomass

energy



Make a sustainable society