

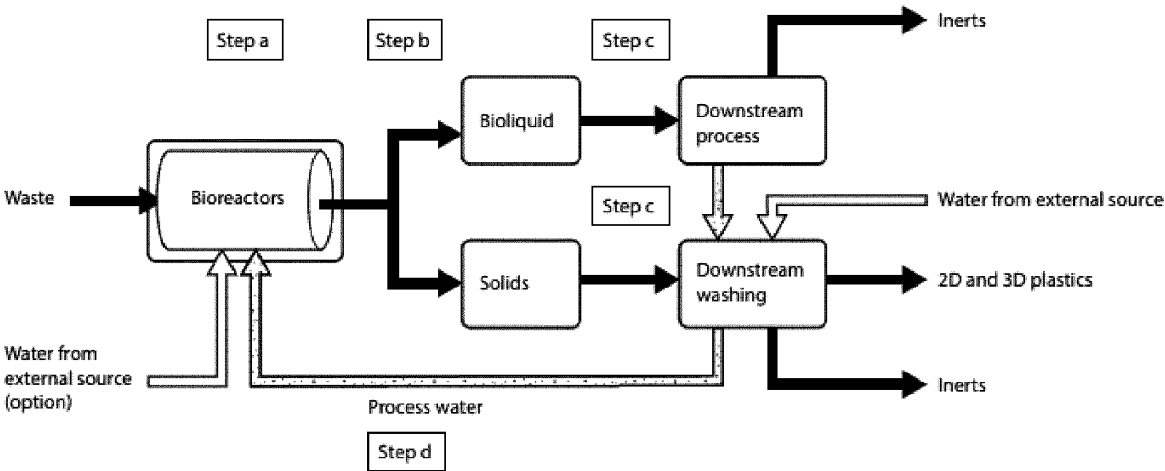


FIG. 1a

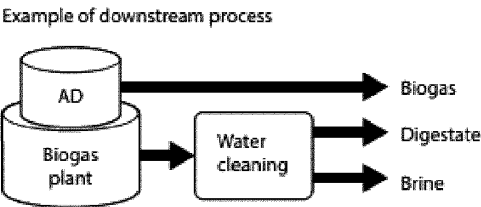


FIG. 1b

pH measured as function of time in a fermenter with combined enzymatic and microbial treatment of model MSW

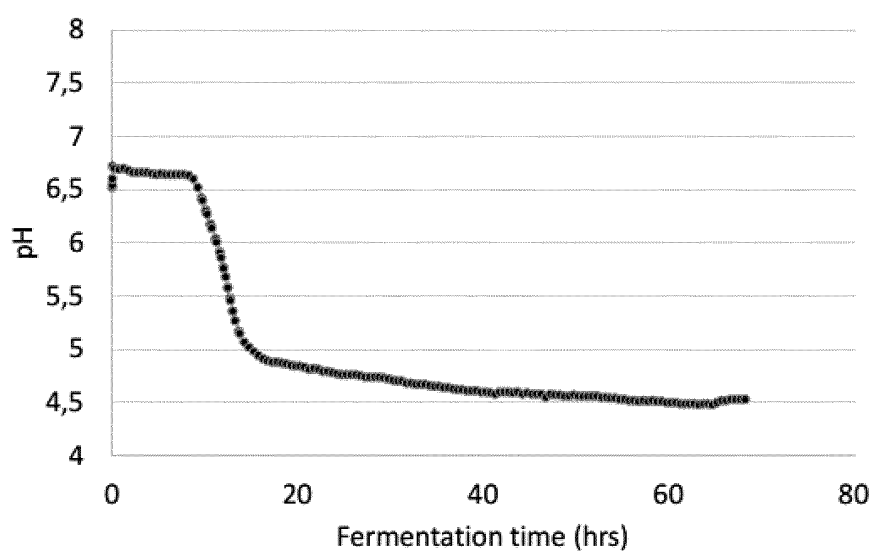


FIG. 2

pH as a function of time during the fermentations of model MSW using reject water with or without pH adjustment prior to fermentation.

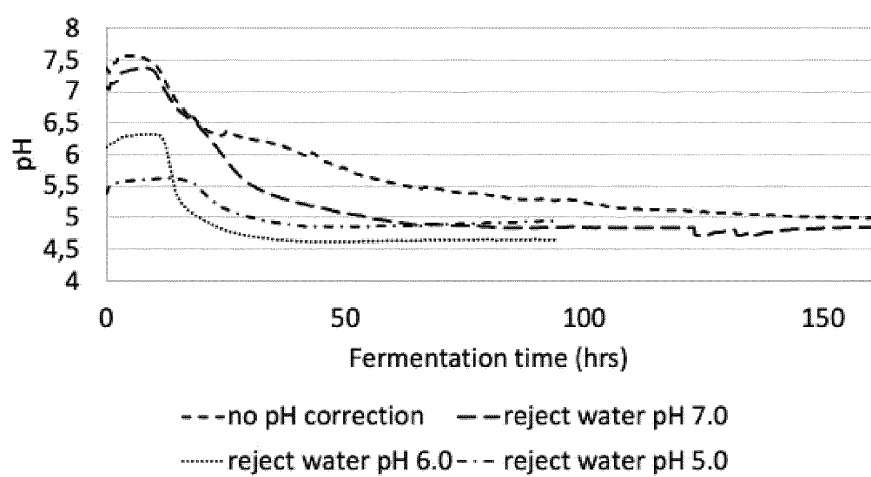


FIG. 3

pH during the sequential removal of material (both liquids and solids) from the fermenter followed by addition of reject water, model MSW and enzyme

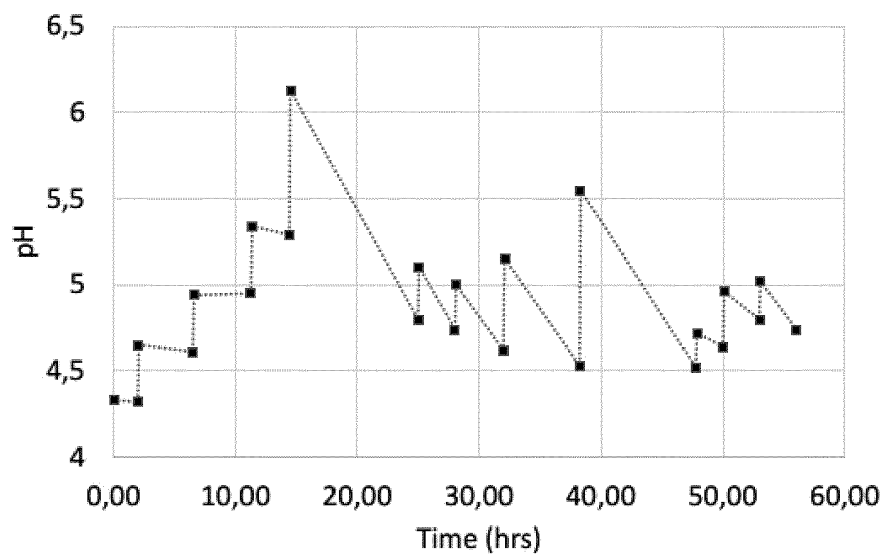


FIG. 4

pH profile of fermentation of model MSW in rotating horizontal reactor at 50°C

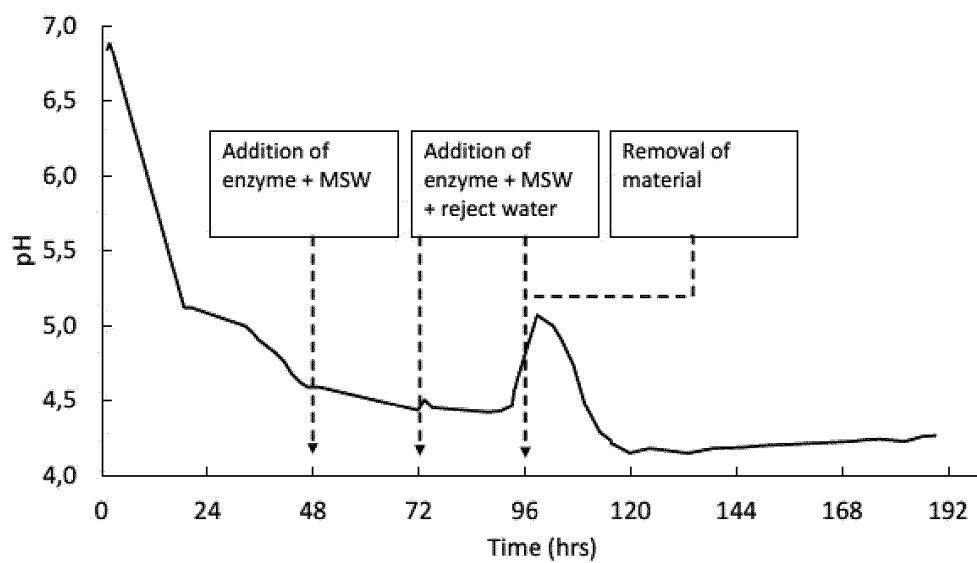


FIG. 5

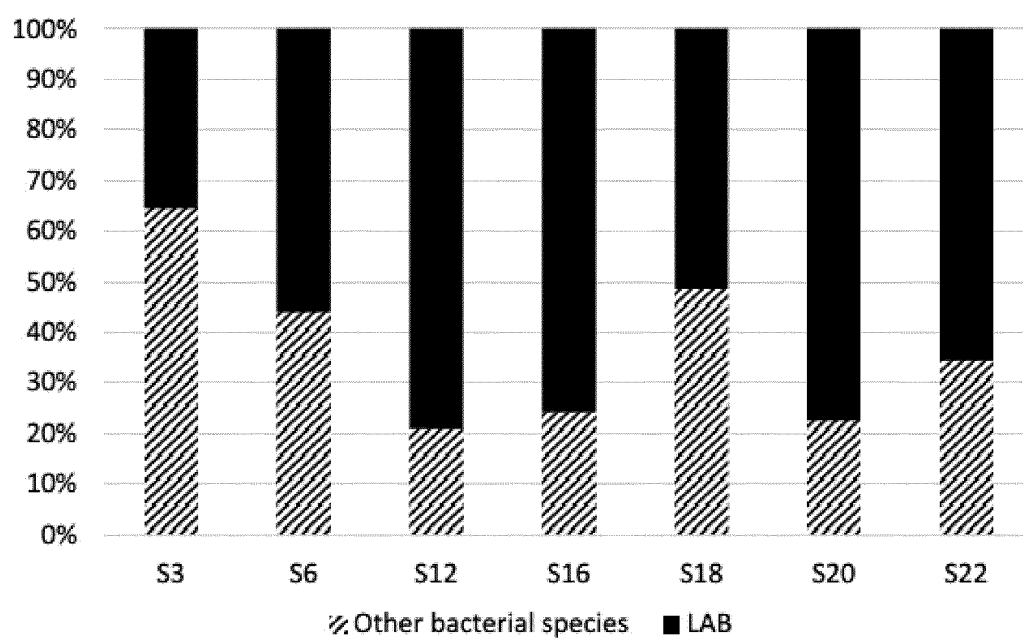


FIG. 6

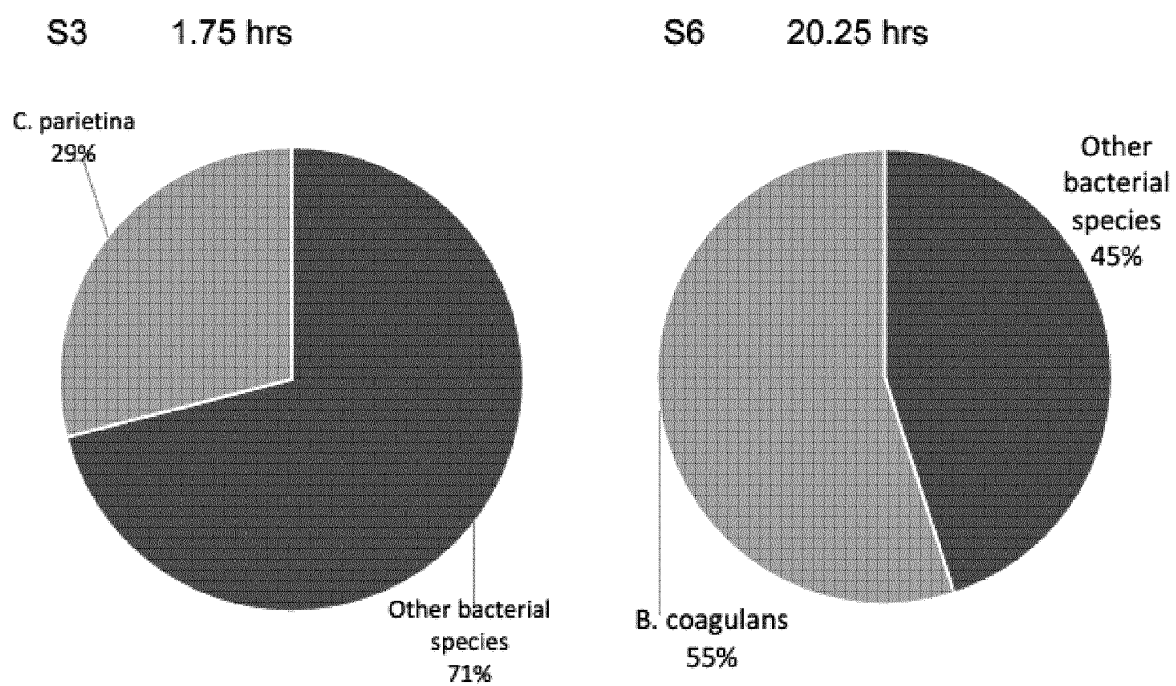


FIG. 7a

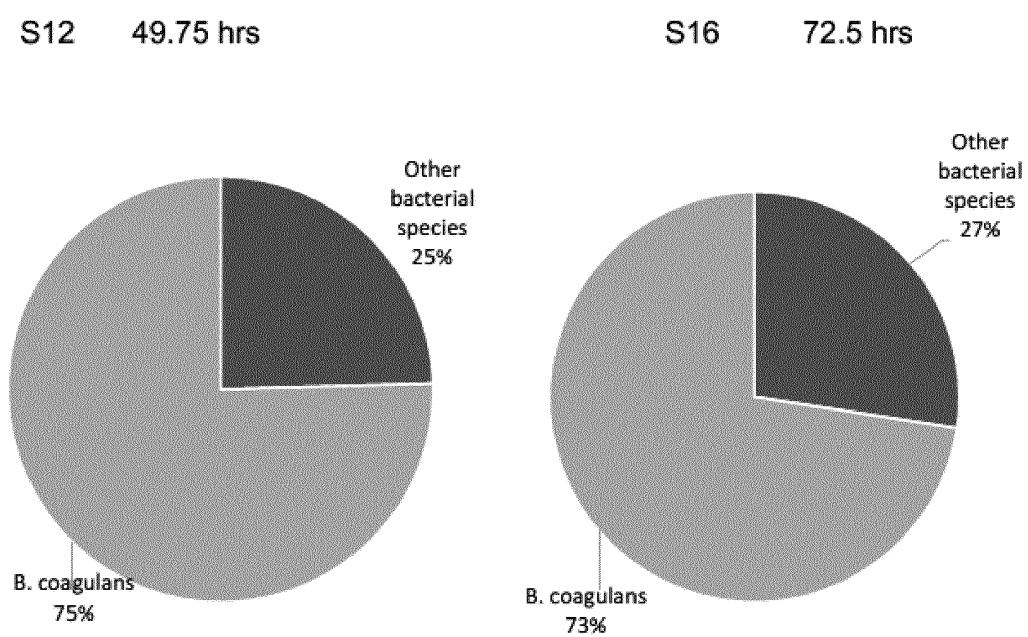


FIG. 7b

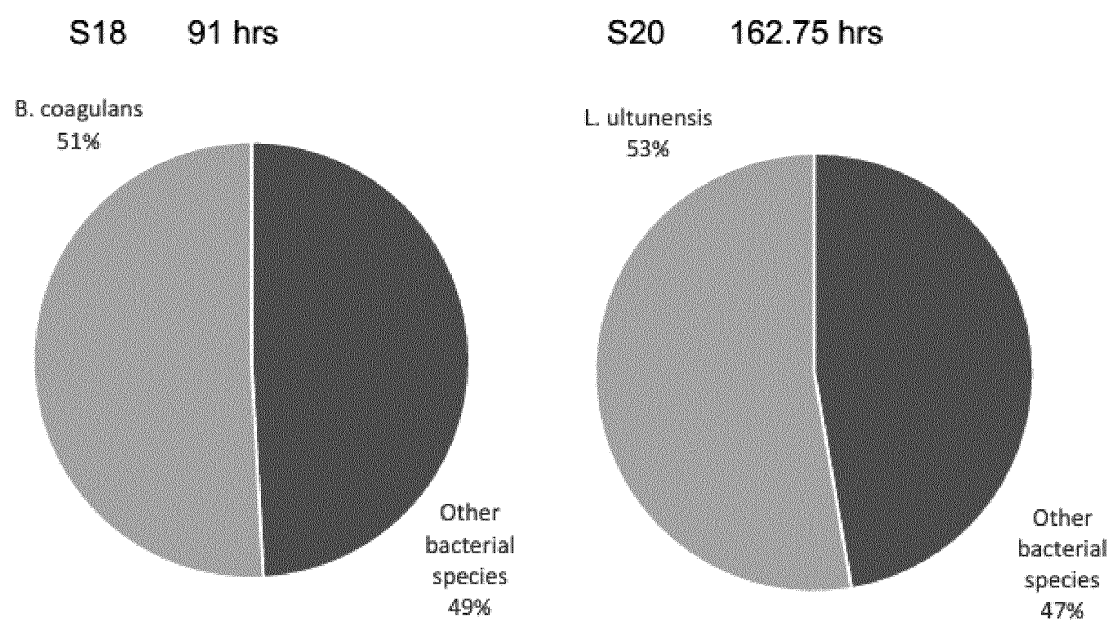


FIG. 7c

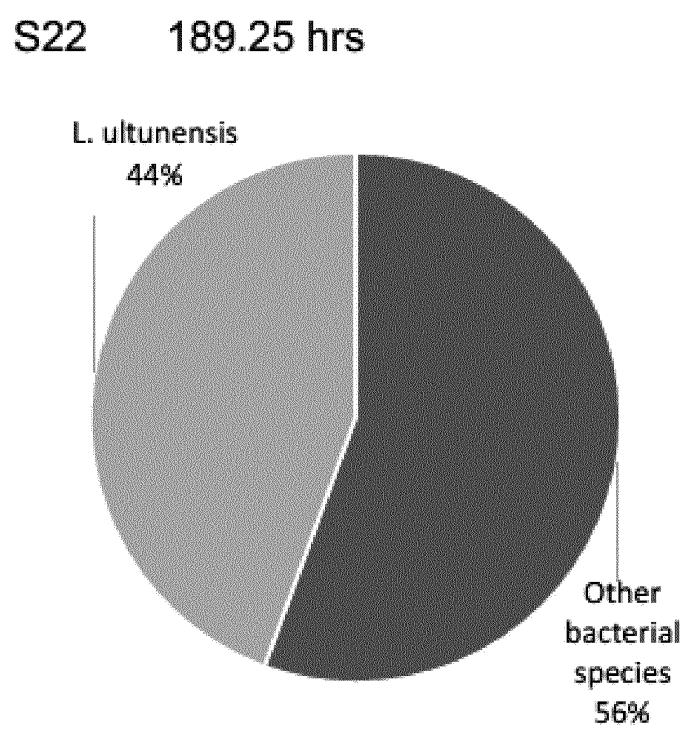


FIG. 7d

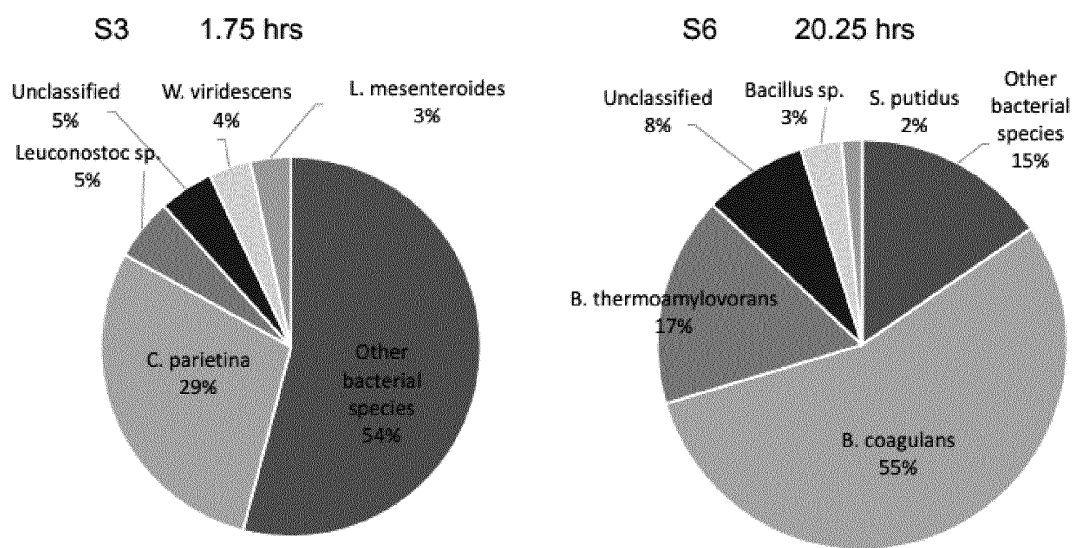


FIG. 8a

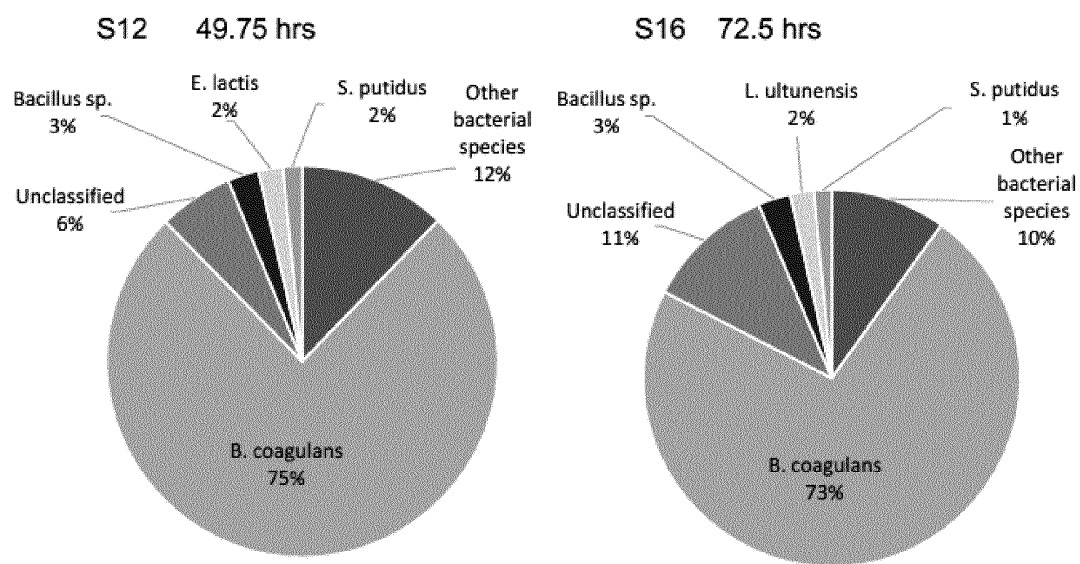


FIG. 8b

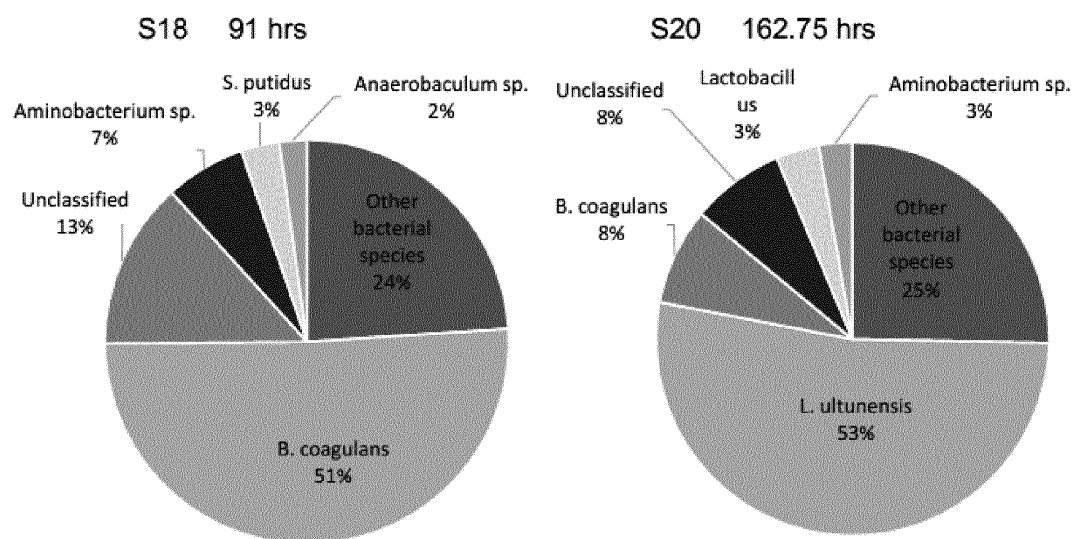


FIG. 8c

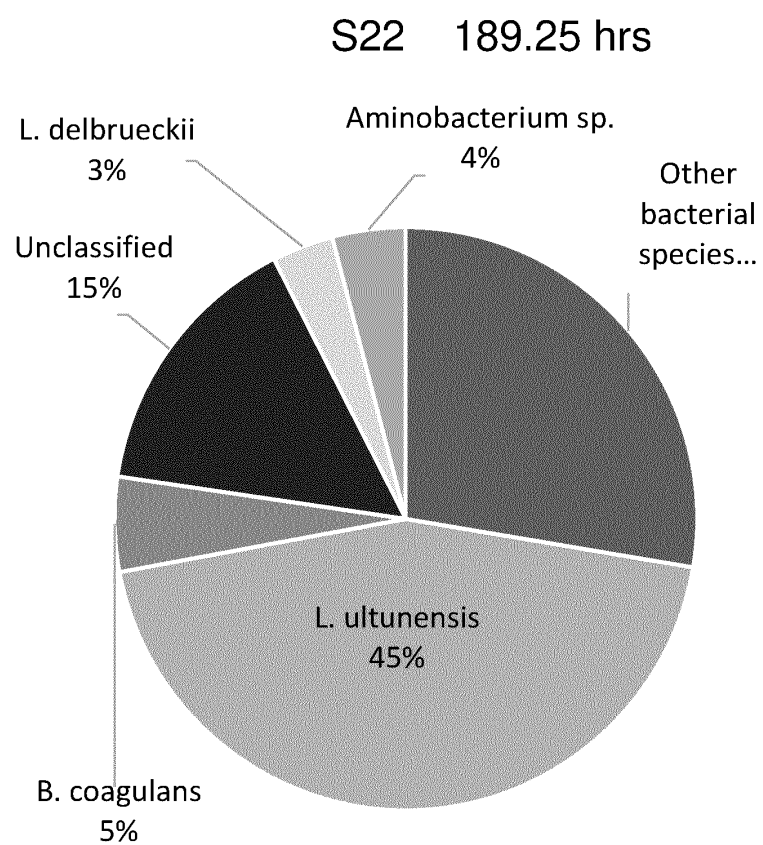


FIG 8d

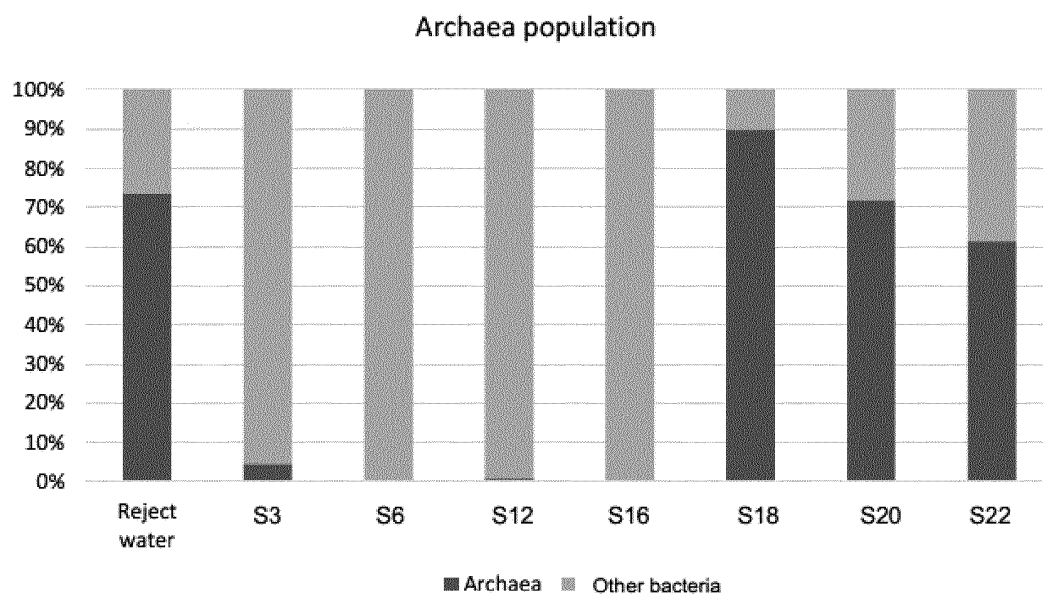


FIG. 9

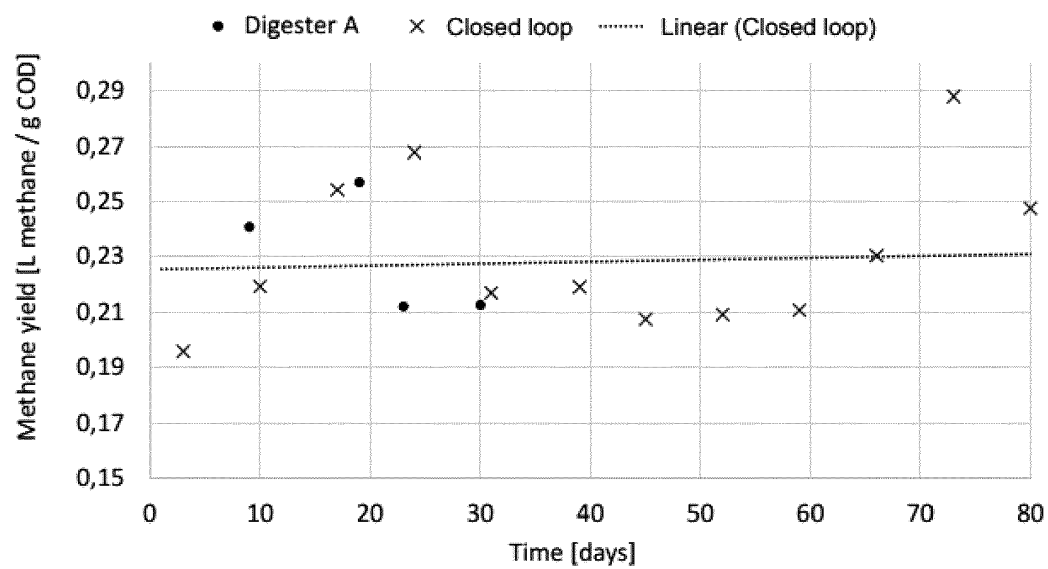


FIG. 10

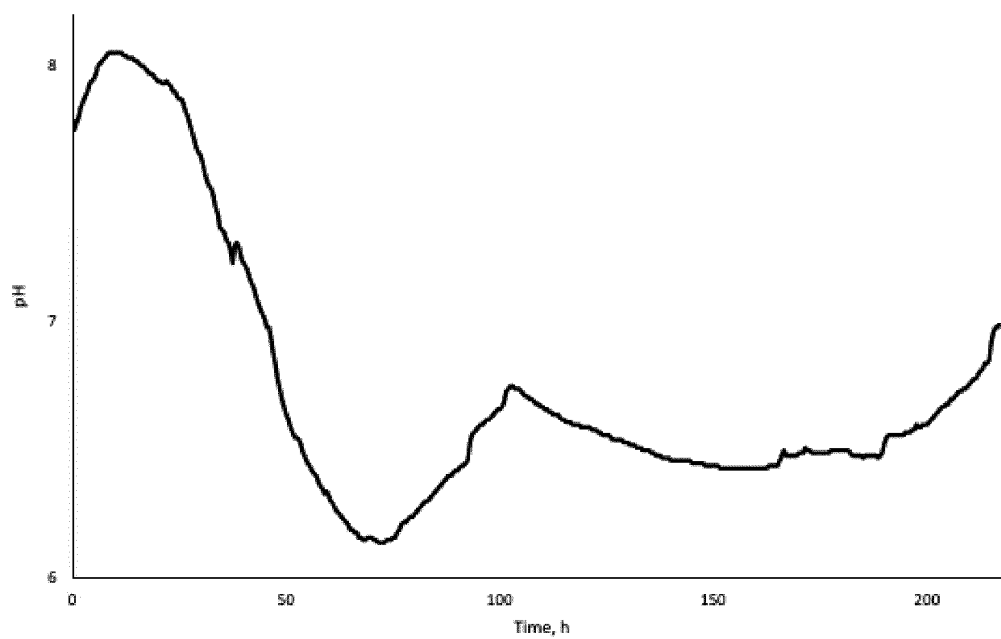


FIG. 11

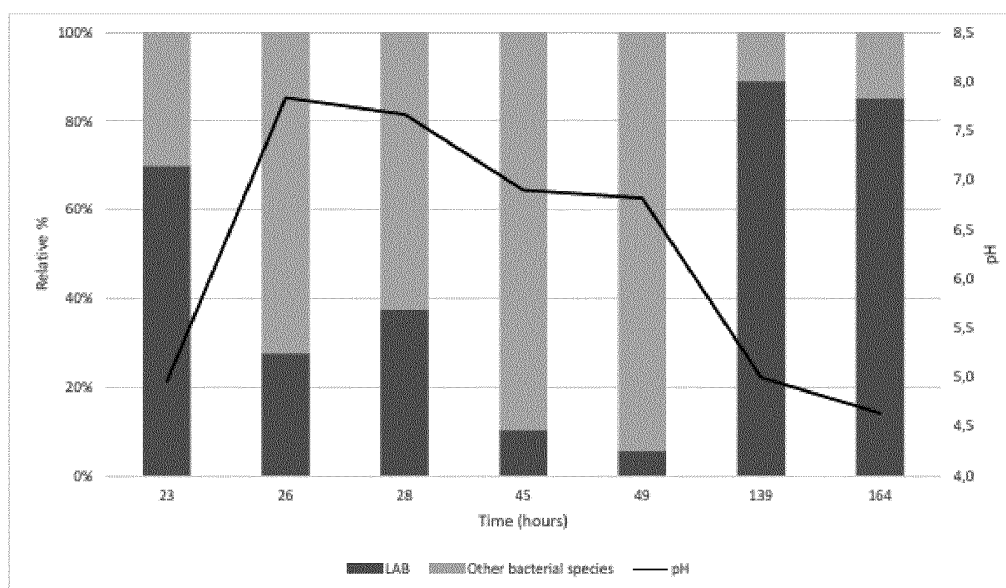


FIG. 12