

1 **Rejected brine recycling in hydroponic and thermo-solar evaporation systems for**
2 **leisure and tourist facilities. Changing waste into raw material.**

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19 **Keywords: Rejected Brine, Desalination, Circular economy, Hydroponic**

20 **Highlights**

- 21 **1. Rejected brine from seawater desalination can be used as a mineral and**
22 **water source for hydroponic culture**
23 **2. Rejected brine can be at the centre of a circular economy to reduce**
24 **water consumption in leisure facilities**
25 **3. Tomatoes obtained with rejected brine culture are safe and have better**
26 **organoleptic qualities**

27 **Abstract**

28 For more than 50 years the Canary Islands have been using seawater desalinization
29 facilities in order to satisfy the freshwater demand of their main economic activity –
30 tourism, which continues to contribute to the economic and social progress of the
31 archipelago. However, this desalinization process involves the production of a “waste”
32 product known as rejected brine, which is discharged from coastal regions and islands,
33 whether it originates from public or private facilities. Rejected brines are potentially a
34 serious threat to marine ecosystems. However, here we demonstrate that this “waste”

35 can be processed and reused as a nutrient mineral solution for a hydroponic production
36 system and also a source of freshwater. The efficiency of this management process in
37 terms of fresh-water production and water recycling economy is also discussed. The aim
38 of this paper is to change the attitude towards rejected brines, which should be treated as
39 potential raw material to permit high savings in the running costs of leisure and tourist
40 facilities around the archipelago. In addition, this will also have a positive effect on the
41 environment, making desalinization more sustainable and environmentally friendly,
42 which is nowadays an added value in customer and user satisfaction.

43 **1. Introduction**

44 1. Introduction

45 In the early decades of the past century, water scarcity was a predominant problem for
46 the Canary Islands' economic and social development. This archipelago, located above
47 the Tropic of Cancer (28-30° North latitude) in the Atlantic Ocean, has a hot arid
48 climate in the south-facing half of its territory, while the other half has a warm damp
49 climate due to the influence of the northeast Trade Winds and occasionally the North
50 Atlantic Drift from the Gulf Stream. The scarce rainfall falls unevenly over the islands,
51 with an average of 300 mm per year, making water a valuable resource in most of the
52 territory [1]. As an example, in 1912 the Spanish Navy began to transport fresh water
53 from the western to the eastern Canary Islands in order to ensure the population's needs.
54 In this context, in 1964 the first Seawater Desalination Facility (SDF) in European
55 territory was opened on Lanzarote. A year later, this first desalinated water production
56 yielded 2300 m³/day. Today, the archipelago has 319 Seawater Desalination Facilities
57 (SDFs), with a daily fresh water production of over 650,000 m³, according to data from
58 the Canary Islands Government. However, only 30 of the SDFs are used by the public
59 sector, while the rest are situated in leisure facilities, because tourism has become the
60 driving force behind the economic and social transformation of the islands [2].

61 Since its initial implementation, seawater desalination in the Canaries has undergone
62 important changes from the technological point of view. The initial distillation
63 technologies used have been replaced today by reverse osmosis (RO) membranes in
64 almost all SDFs [2], nowadays the archipelago has 332 RO plants with a daily water
65 production of 588,057 m³/day [3]. However, despite these technological changes,
66 seawater desalinization always involves a high economic and environmental cost,

67 primarily through its dependence on fossil-fuel energy consumption [4]. A more
68 efficient process requires lower carbon emissions and secondly the disposal of the
69 rejected brine [5]. Seawater desalination achieves an average 42% water recovery ratio
70 which means a rejected brine production of over 900,000 m³ per day, which is
71 discharged into the sea. Rejected brine is a serious threat to marine ecosystems, causing
72 negative effects on both flora and fauna. This is especially so when the optimal initial
73 high dilution capacity is lacking in the discharge system. Consequently, brine discharge
74 plumes spread over large areas of the sea floor and modify the structure and distribution
75 of benthic communities such as seagrass habitats [5]. The Canary archipelago has a
76 large area of its coastline protected as a biosphere reserve (UNESCO), with unique
77 ecosystems such as the *Cymodocea nodosa* (Ucria) seagrass meadows, which act as a
78 nursery habitat for juvenile fish and other species [5]. Thus, in consequence, the sea
79 disposal of rejected brine can lead to severe environmental threats, due to the
80 vulnerability of these ecosystems to seawater salinity changes.

81 Rejected brine disposal costs are between 5 and 33% of the whole desalination
82 process, depending on the characteristics of the brine, its pretreatment level before
83 disposal, disposal method, and volume [6] and [7]. Rejected brine management is today
84 an important area of research; in this regard, zero-liquid discharge (ZLD) is considered
85 an emerging technique to minimize waste. Although ZLD systems are capable of
86 minimizing contamination of water sources (seawater in the present case) and
87 increasing water supply, their industrial scale applications are restricted due to their
88 high energy consumption and costs [8]. Therefore, these approaches are designed for
89 large SDFs, while those used in leisure and tourist facilities around the Canaries will
90 probably require new design and implementation strategies. This may have a huge
91 impact on the overall running costs of such facilities, and also a positive effect through
92 becoming more sustainable and environmentally friendly, which is an accepted
93 requirement nowadays for customer and user satisfaction [9].

94 A simple use of rejected brine has been soil irrigation, especially for halophytic crops.
95 However, these species have a low yield potential mainly due to the metabolic energy
96 cost of salt tolerance mechanisms, which drastically diminish their yield as crops,
97 especially when compared with non-halophyte species [10]. Additionally, rejected brine
98 will have a deleterious effect on soil because of its excessive ion content, especially
99 sodium, over the time leading to high yield losses and soil degradation [11]. However,

100 not all salinity effects on non-halophyte crops are deleterious, since specific aspects
101 such as visual quality, soluble solids content, and titrable acidity are also enhanced
102 under salinity stress [12]. These aspects of product quality open up the possibility to
103 reuse rejected brine as a nutrient solution or as an amendment in hydroponic systems,
104 after a readjustment in its chemical composition. In fact, nowadays hydroponic systems
105 have been already implemented in tourist facilities to produce fresh vegetables for their
106 clients' daily consumption [13].

107 The aim of this article is to report how rejected brine from SDFs within leisure and
108 tourist facilities can be used as a source of specific nutrients for hydroponic tomato
109 production (*Lycopersicon esculentum* L.), and also of fresh water through a thermo-
110 solar evaporation system. This fresh water obtained can be reintroduced into the
111 complex water system, thus reducing the volume needed from the desalination
112 process. This strategy could change the hotel-owners' attitude to rejected brine disposal
113 along the Canary Islands coastline, and encourage them to start treating it as a potential
114 raw material. It would therefore improve the sustainability of tourist facilities. Finally,
115 we will discuss the efficiency of this process in terms of fresh water production and
116 water recycling economy based around the leisure and tourist facilities.

117 **2. Material and Methods**

118 ***2.1 Rejected brine analysis and hydroponic nutrient solution design***

119 Rejected brines (RB) used in all the experiments were collected from a Reverse
120 Osmosis desalination facility with isobaric chambers. This produces 28,800 m³/day,
121 which is supplied to the city of Santa Cruz, Tenerife, by the company EMMASA SL.
122 As chemical treatments the company only uses an antiscalant provided by Nalco.
123 Chemical analyses of all RB were performed using an ICP-OES AVIO500 (Perkin
124 Elmer), before being transformed into a nutrient solution.

125 The transformation began by comparing the RB chemical composition with Hoagland's
126 standard nutrient solution [14]. From this comparison, a series of dilutions were
127 performed in the RB (1/25 and 1/40) in order to reduce specific toxic ion levels (Na⁺,
128 Cl⁻ and B). The selected dilutions were transformed by specific amendments following
129 the calculations using the Nutrient Solution Calculator datasheet provided by Dr.
130 Incrocci (Dipartimento di Biologia delle Piante Agrarie, University of Pisa) to attain

131 Hoagland's nutrient content. These modified nutrient solutions were prepared from RB
132 for each of the experiments.

133 ***2.2 RB nutrient solution tests in laboratory hydroponic systems***

134 The assays using RB nutrient solutions for tomato growth and fruit production were
135 performed using *Lycopersicon esculentum* L. var. Microtom plants in a 40 L capacity
136 recirculating hydroponic system in each experimental replicate. Plants were raised in a
137 growth chamber at 22°C, 16 h light (PPFD 700 $\mu\text{mol m}^{-2} \text{s}^{-1}$) and 60-70% relative
138 humidity. Each individual hydroponic system constituted an experimental group with 20
139 plants for each treatment. Microtom seeds were sown in a glasshouse with commercial
140 potting substrate for 3 weeks. Then the substrate was washed gently, trying not to break
141 the roots and transplanted directly to the hydroponic system, with a 10 cm distance
142 between plants. During the first seven days, the hydroponic nutrient solution was half-
143 concentrated Hoagland's solution. Later, plants were selected and distributed between
144 three experimental groups, according to the nutrient solution used. The electrical
145 conductivities (EC) of the RB nutrient solutions were 7 dS/cm for RB 1/25 and 5 dS/cm
146 for RB 1/40. Hoagland's solution was used as control. All the solutions were replaced
147 every two weeks, keeping the pH at 5.5.

148 ***2.3 RB nutrient solution tests in a commercial scale glasshouse***

149 Commercial glasshouse experiments used rainwater for the dilutions of RB. Four 10 m
150 long recirculating hydroponic systems were built, using 16 cm diameter plastic tubes
151 with a 300 L capacity deposit for the solution. Conductivity and pH were measured
152 every week. The pH was adjusted between 5.5-6.0 and the EC for the control group was
153 set below 2 dS/cm and for RB 1/40 nutrient solution between 5-6 dS/cm. To adjust the
154 pH, HCL or NaOH were used and nutrient stocks were added when the solution
155 conductivities were lower than those tested weekly during the experiment. Water was
156 added when the solution conductivity was higher.

157 Commercial *Lycopersicon esculentum* L. var. Capa negra plants were used in all the
158 experiments. Seeds were sown in a glasshouse with commercial potting substrate for 3
159 weeks, then the substrate was gently washed off, trying not to break the roots, and
160 transplanted directly to the hydroponic system, with 1m distance between plants. Two
161 replicates of 10 plants were used for each nutrient solution. Plants were grown in half-

162 concentrated Hoagland's nutrient solution for a week before changing to a Hoagland's
163 (Control) or RB 1/40 solution. Tomato plants were subjected to the same largely routine
164 horticultural procedures in the glasshouse until the end of the experiments.

165 ***2.4 Fruit yield and commercial quality analysis***

166 Hydroponic tomato yield in both control and RB 1/40 nutrient solution was quantified
167 by collecting and weighing all tomato fruits. Yield is expressed as the average weight in
168 grams per fruit, and their number and kg per plant. Additionally, measurements of
169 commercial quality parameters were conducted on 20 fruits from the different
170 experimental treatments.

171 The non-destructive analyses used were: colour using a colorimeter (CR-400 Chroma
172 Meter, Konica Minolta) set to CIELAB analysis mode; dry matter by drying the tomato
173 for five days at 65 °C and weighing), total soluble solids (TSS) using a digital
174 refractometer (HI96801, Hanna Instruments); hardness tested at 4 points around the
175 "equator" of tomatoes by a non-destructive hardness tester (53215TP, Turoni, Italy),
176 then tested again at another 4 points around the equator after removing skin.

177 Firmness was quantified using a destructive penetrometer (PCE-PTR 200). Titrable
178 acidity (TA) defined as % citric acid was determined by titration with 0.1 M
179 NaOH using an automatic device (HI84432, Hanna Instruments), and pH by using a
180 food-compatible pH-meter (MW100+MA920B1, Milwaukee, U.S.A.). Finally, leaves
181 and fruit mineral content were measured in an ICP-OES AVIO500 (Perkin Elmer),
182 using 4 individual samples from each treatment.

183 ***2.5 Rejected brine solar evaporator system***

184 To determine the amount of distilled water obtained from the RB, a static solar
185 evaporator (Supplementary Fig. 1) was constructed with two sheets of glass joined in an
186 aluminium frame over a black tray, where 1 L of brine was deposited and sealed to
187 avoid evaporation loss. The volume of evaporated water was measured daily for a week
188 and the temperature, relative humidity and insolation conditions were recorded by a
189 meteorological station less than 1km away from the evaporator. These data allowed us
190 to determine the volume of distilled water produced by the evaporator per m² per day.
191 Water mineral content was analysed in an ICP-OES AVIO500 (Perkin Elmer).

192 **2.5 Statistical procedure**

193 Statistical analyses for yield experiments were performed by one-way ANOVA and the
194 significance of differences between experimental groups was calculated using a
195 Tamhane post-hoc test. Additionally, the other parameters were analysed using a T-
196 Student test. All statistical tests were performed with IBM-SPSS20 software.

197 **3. Results**

198 **3.1 Brine analysis confirms useful mineral concentration of K^+ , Ca^{+2} , Mg^{+2}**

199 Mineral analysis of the RB showed extremely high concentrations of Na^+ , Cl^- and B,
200 which make direct use of the brine as nutrient solution unviable. However, it also
201 presented moderately high concentrations of plant macronutrients such as K^+ , Ca^{2+} ,
202 Mg^{2+} , with values from 2 to 32-fold higher than Hoagland's nutrient solution. The rest
203 of the ions showed concentrations below, slightly over or at the same level as the
204 Hoagland (Table 1).

205 To use the RB as nutrient solution, a series of dilutions and amendments were made in
206 order to minimize the deleterious effects of Na^+ , Cl^- and B on plant growth and
207 development and to keep the rest of the ion concentrations similar to Hoagland solution.
208 Table 1 shows the dilutions used from the RB (1/25 and 1/40) and the values in the table
209 were the amendments used to reach the ion concentration levels of the Hoagland. These
210 dilutions presented an EC of 7 (1/25) and 4 (1/40) dS cm^{-1} and a pH between 5.5-6,
211 which was monitored during the experiments. However, despite the dilutions and
212 amendments used for the RB dilutions, the final Na^+ , Cl^- and B concentrations were still
213 well above those of the Hoagland solution with 32.2, 7.9 $mmol L^{-1}$ (Na^+ and Cl^-) and
214 194 $\mu mol L^{-1}$ (B) for the 1/25 dilution and 23.2, 4.9 $mmol L^{-1}$ (Na^+ and Cl^-) and 121
215 $\mu mol L^{-1}$ (B) for 1/40.

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217

218

219 **Table 1.** Rejected brine ion analysis

	Ions	H-Sol.	RB	RB Dilution Amendments		RB Nutrient Solutions	
				1/25	1/40	1/25	1/40
mmol L ⁻¹	N-NO ₃	14	1.9	13.9	13.9	14	14
	N-NH ₄	1.0	0.0	1.0	1.0	1.0	1.0
	P-PO ₄	1.0	3.0	0.8	0.9	1.0	1.0
	K ⁺	6.0	11	5.5	5.7	6.0	6.0
	Ca ²⁺	4.0	8.5	3.6	3.8	4.0	4.0
	Mg ²⁺	2.0	64	0	0.38	2.0	2.0
	Na ⁺	0.0	928	0.0	0.0	32.2	23.2
	S-SO ₄	2.0	23.1	1.07	1.42	2.0	2.0
	Cl ⁻	0.0	199	0.0	0.0	7.9	4.9
μmmol L ⁻¹	Fe	45	15	44.6	44.6	45	45
	B	48	4861	0.0	0.0	194	121
	Cu	1.0	0.0	1.0	1.0	1.0	1.0
	Zn	1.0	0.1	1.0	1.0	1.0	1.0
	Mn	10	0.3	9.9	9.9	10	10
	Mo	1.0	0.0	1.0	1.0	1.0	1.0
Cost (m³ Euros)		2.36				1.86	1.94

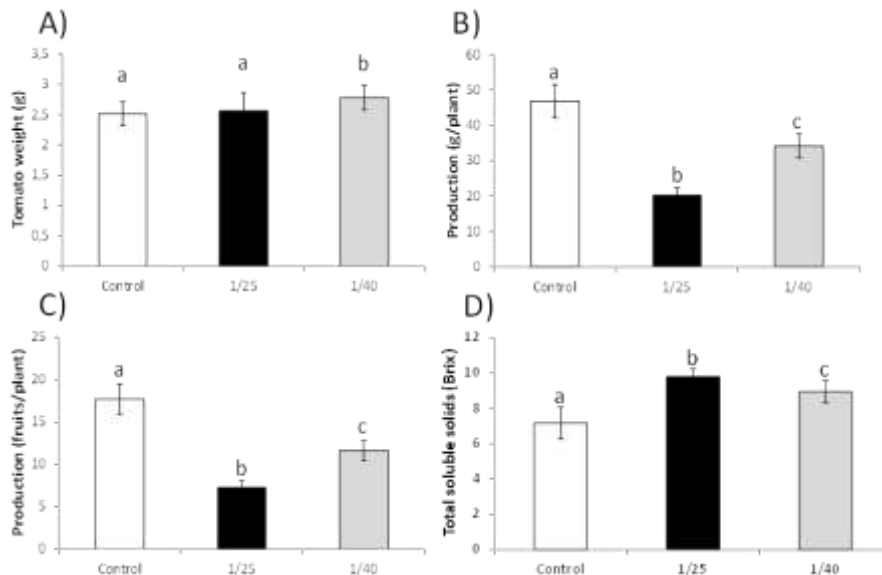
220 The first two columns show the ion analysis in ppm of Hoagland Nutrient Solution (H-Sol) and the reject
221 brine (RB) from EMMASA S.L. The next two columns present the amendments to the RB dilutions (1/25
222 and 1/40) in order to reduce the nutrient content of the Hoagland solution. The last two columns are
223 the final ion concentrations in the RB (1/25 and 1/40) nutrient solutions used in the lab and greenhouse
224 experiments. The cost in Euros for the Hoagland nutrient solution and the RB 1/25 and 1/40 nutrient
225 solutions was calculated for 1 m³.

226 **3.2 RB nutritional formulation experiments under laboratory hydroponic systems**

227 Once the RB nutrient solutions were formulated, they were tested under laboratory
228 conditions in a recirculating hydroponic system. The main goal of the experiments was
229 to verify that RB formulations allowed Microtom plants to grow, flower and fructify,

230 independently of their deleterious effects. Under experimental conditions, Microtom
 231 plant growth was slightly reduced by both RB formulations when compared with
 232 control plants. However, no symptoms of nutritional deficiencies or toxicity were found
 233 during their vegetative growth, flowering period or fruit development (data not shown).

234 RB formulations did not show a negative effect on fruit weight produced by Microtom
 235 plants; on the contrary, both RB nutritive solutions showed similar or slightly higher
 236 fruit fresh weight when compared with control plants (Fig. 1A). However, yield
 237 (expressed as g fruit/plant) behaved differently, showing drastic reductions (57%) in RB
 238 1/25 nutrient solution and a moderate reduction (27%) in RB 1/40 solution, compared to
 239 control plants (Fig. 1B). These differences were linked to the number of tomatoes per
 240 plant produced under experimental conditions. In fact, control plants produced 10 more
 241 fruits per plant than those grown in 1/25 RB nutrient solution but only 6 more than in
 242 1/40 RB nutrient solution plants. Overall, the number of fruits/plant in the control group
 243 was 37% higher than the average number in either RB nutrient solution (Fig. 1C).
 244 Nevertheless, total soluble solids, a variable associated with the amount of soluble
 245 sugars present in the fruits, was significantly higher in both RB nutrient solutions than
 246 in control plants (Fig. 1D). Taking all these results together, it was decided to use 1/40
 247 RB nutrient solution to scale up the experiments to greenhouse production conditions.



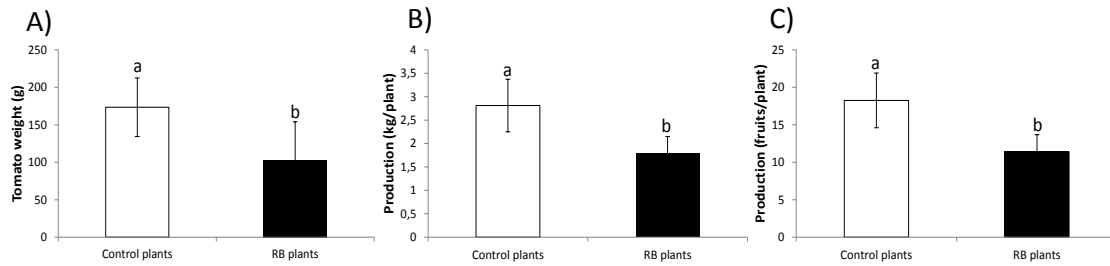
248
 249 **Figure 1: Measurements used to select reject brine dilution on solution optimization.** A) Microtom
 250 tomato weight average, B) Production measures g/plant, C) Number of fruits per plant, D) Total soluble
 251 solids expressed as Brix°. Values followed by different letters are significantly different at p<0.05.

252 **3.3 RB nutrient solution in a commercial greenhouse using a hydroponic system**

253 As mentioned before, greenhouse experiments were undertaken using a commercial
254 tomato variety (Capa Negra) in a hydroponic system with RB 1/40 nutrient solution.
255 Under experimental conditions, no significant differences were found in plant growth.
256 Neither were there symptoms of nutritional deficiencies or toxicity detected during
257 vegetative growth, flowering period or fruit development (Supplementary Fig. 2).
258 However, mineral leaf ions analysis during vegetative growth did show significant
259 differences between RB 1/40 nutrient solution and control plants. These were in
260 macronutrients such as P and Ca and almost all the micronutrients (Table2).

261 A similar trend to that observed in Microtom plants under laboratory experiments was
262 detected in the greenhouse, after analysing the productivity variable, quantified as
263 kg/plant and number of fruits/plant (Fig. 2). In addition, tomatoes grown in RB 1/40
264 nutrient solution showed a significant reduction in fresh weight (40%), together with a
265 37% and 34% reductions in kg/plant and num. fruits/plant respectively, compared to
266 control plants. Analysing other variables such as skin hardness and pulp firmness (Fig.
267 3), tomatoes grown in RB nutrient solution had a slightly softer skin (statistically
268 significant) than those of control plants (Fig. 3A). These differences were even higher
269 when pulp firmness was analysed, showing a significant 12% reduction in RB 1/40
270 produced tomatoes (Fig. 3B). The other variables analysed to assess their organoleptic
271 quality showed completely different behaviour (Figure 4). Tomatoes formed under RB
272 1/40 nutrient solution presented significantly higher levels of total soluble solids (17%)
273 and dry matter (33%), compared to control. Differences in titrable acidity expressed as
274 the percentage of citric were even higher (34%) between the two groups, as well as
275 significantly lower pH values. Tomato colour analysis showed significant statistical
276 differences between Control and RB 1/40 fruits in all CIELAB analysed parameters
277 (Fig. 5A). In fact, when these parameters were transformed to RGB colour values in
278 order to accurately represent fruit skin colour, wide differences appear between groups
279 (Fig. 5B). Tomatoes irrigated with RB 1/40 showed a brighter skin tone with high
280 intensity in the red and yellow colours, together with a higher saturation or intensity and
281 a lower contribution from secondary colours such as green, blue and purple.

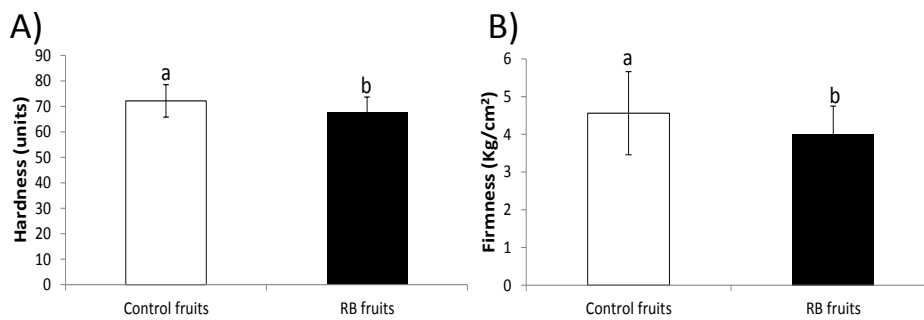
282 **Figure 2**



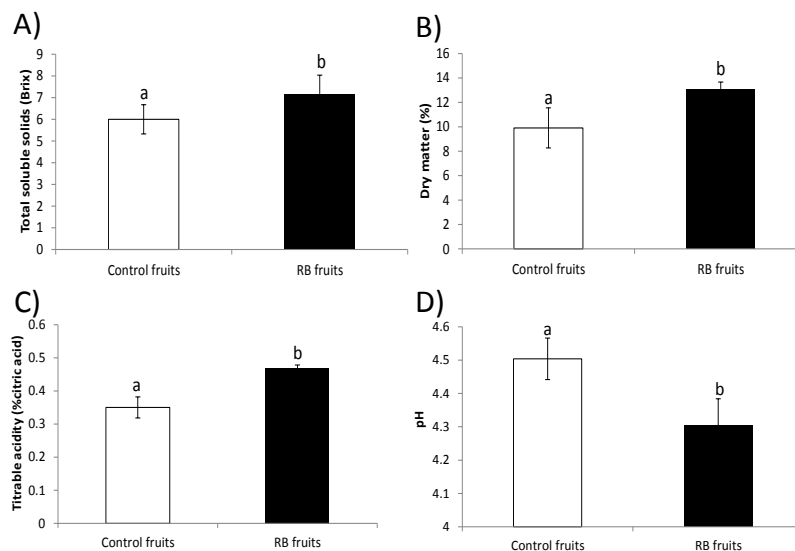
283
 284 **Figure 2: Productivity measures of tomato growth in a commercial glasshouse with or without**
 285 **reject brine. A) Tomato weight average, B) Production measures kg/plant, and C) number of fruits per**
 286 **plant. Values followed by different letters are significantly different at $p < 0.05$.**

287 **Figure 3**

288



289
 290 **Figure 3: Hardness and firmness measures of tomato growth in a commercial greenhouse with or**
 291 **without reject brine. A) Skin hardness, B) Pulp firmness. Values followed by different letters are**
 292 **significantly different at $p < 0.05$.**



293 **Figure 4**
 294 **Figure 4: Organoleptic measures of tomato growth in a commercial greenhouse with or without**
 295 **reject brine. A) Total soluble solids represented as Brix°, B) percent of tomato dry matter, C) titrable**
 296 **acidity represented as % of citric acid, D) tomato juice pH. Values followed by different letters are**
 297 **significantly different at $p < 0.05$.**

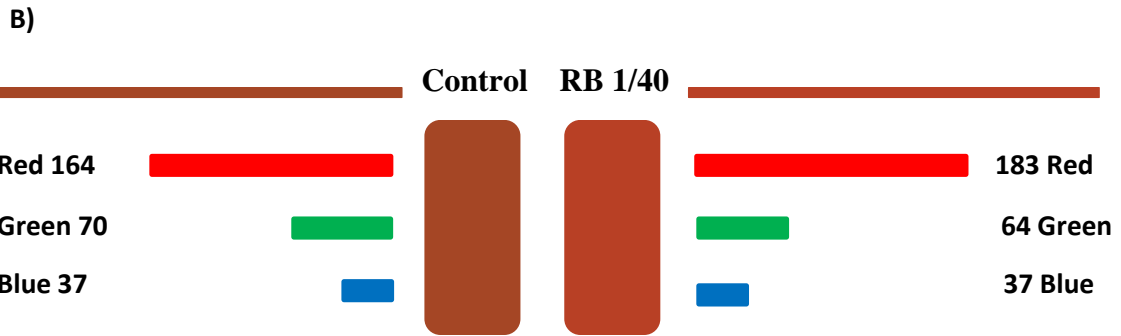
298
 299 **Figure 5**

A)

300

	L*	a*	b*	C	H
Control	42.1±1.7	37.5±2.7	38.4±3.5	53.7±2.1	45.7±0.7
RB 1/40	44.3±1.6*	46.7±2.6*	41.4±3.1*	62.5±3.2*	41.5±1.2*

301



302

303 **Figure 5.** Fruit colour analysis of tomatoes from control and RB1/40 hydroponic nutrient solutions. (A)
 304 CIELAB colour measurements analysis decomposed as L* values for brightness; a* for redness or
 305 greenness; b* for yellowness-blueness. The Chroma parameter C defined as $C = [(a^*)^2 + (b^*)^2]^{0.5}$
 306 measures colour saturation or intensity and the hue angle ($H = \arctan b^*/a^*$) quantifies the red, yellow,
 307 green, blue, purple or intermediate colours between adjacent pairs of these basic colours. (B) CIELAB
 308 variables were transformed to RGB to represent colour differences in tomato skins. All colour parameters
 309 were transformed using a website converter (Colormine.org). * means that values are significant
 310 differently from the control at p-value < 0.05

311 Finally, tomato fruit mineral analysis showed substantial differences between the RB
 312 1/40 nutrient solution and control plants (Table 2). Fruits produced in RB nutrient
 313 solution showed important concentration differences in macronutrients such as Ca and
 314 Mg, with a significant decrease of 38% and 46%, respectively. However, RB tomatoes
 315 exhibited 90%, 83% and 28% increases in Na, P and K, respectively. Micronutrients
 316 also presented differences, especially Zn, Fe and Cu, with 100%, 91% and 24%
 317 decreases, respectively.

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324 **Table 2 Changes in mineral concentration in control and reject brine leaves and**
 325 **tomatoes.**
 326

	%						ppm				
	N	P	K ⁺	Ca	Mg	Na	Fe	Mn	Cu	Zn	B
Control Leaves	2.8±0.05	0.55±0.01	3.55±0.04	4.08±0.05	1.07±0.07	0.5±0.007	248±11.8	167±4.4	14±1.3	74±4.6	148±5.6
RB Leaves	2.5±0.1	0.26±0.01	3.13±0.21	2.82±0.09	0.9±0.03	2.7±0.09	148±7.7	71±1.7	10±0.7	43±1.4	77±2.2
Control Tomatoes	1.9±0.1	0.06±0.02	1.3±0.04	0.013±0.004	0.013±0.004	0.0195±0.005	14.2±0.4	0	14.5±0.4	10.5±0.3	30.5±1.9
RB Tomatoes	2±0.1	0.11±0.03	1.67±0.05	0.008±0.002	0.007±0.002	0.2±0.0006	1.2±0.04	0	11±0.3	0	28±1.8

327 Data show the mean values plus their standard deviation. Comparisons between leaves and
 328 tomatoes (in bold) are significantly different at p<0.05
 329

330 3.4 Ion analysis of surplus hydroponic solution

331 Mineral content in the hydroponic nutrient solution was analysed during and at the end
 332 of the greenhouse production experiments; the results are shown in Table 3. The
 333 analysis showed a significant increase in macronutrient concentrations, such as Ca, K
 334 and Mg. This increase was even more drastic in micronutrient concentrations such as
 335 Fe, B and Cu, well above the standard levels of the reference Hoagland nutrient
 336 solution. In addition, Na concentration was nearly 14 times lower than the concentration
 337 found in RB. These changes in ion concentration levels were associated with the
 338 volume of the surplus solution left at the end of the experiments, a 50% reduction
 339 compared to the beginning of the experiments.

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344 **Table 3. Surplus solution ion concentration.**

	Ions	Surplus solution concentration	Hoagland solution concentration
Mmol L ⁻¹	Ca ²⁺	9.01	4
	K ⁺	16.21	6
	Mg ²⁺	3.58	2
	Na ⁺	66.92	0
μmol L ⁻¹	Fe ²⁺	57.5	45
	B	46.3	48.6
	Cu ²⁺	3	1

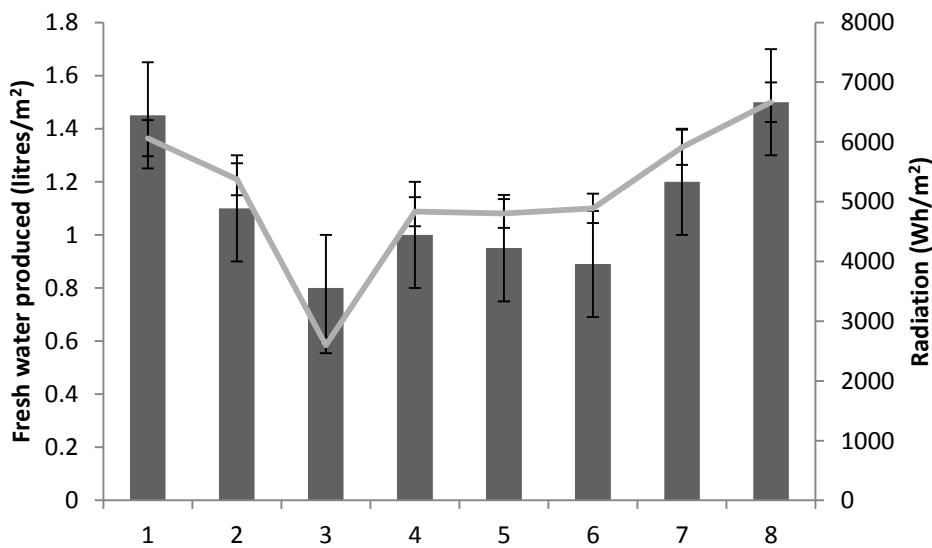
345 Data show the concentration in surplus solution after one week, compared to Hoagland solution
 346 with regard to plant nutritional needs.

347

348 **3.5 Efficiency of the thermosolar evaporation system**

349 A modest-sized pilot thermosolar evaporation system was built in order to assess the
 350 amount of water directly recoverable from an RB solution (Supplementary Fig. 1).

351 Using our design, an average of 1.1 L day⁻¹ was obtained in a period of 8 days, and the
 352 volume of water evaporated was highly correlated with the solar radiation received by
 353 the evaporation system ($r^2=0.89$; Fig. 6). The mineral analysis showed that the
 354 composition of the evaporated water was similar to distilled water (Data not shown).



355

356 **Figure 6: Water production by thermosolar evaporation of reject brine.** Fresh water produced by
 357 rejected brine evaporation is represented in the graph by bars the and average radiation is represented by
 358 the line. Figure shows the average of two repetitions of an 8-day period.

359

360

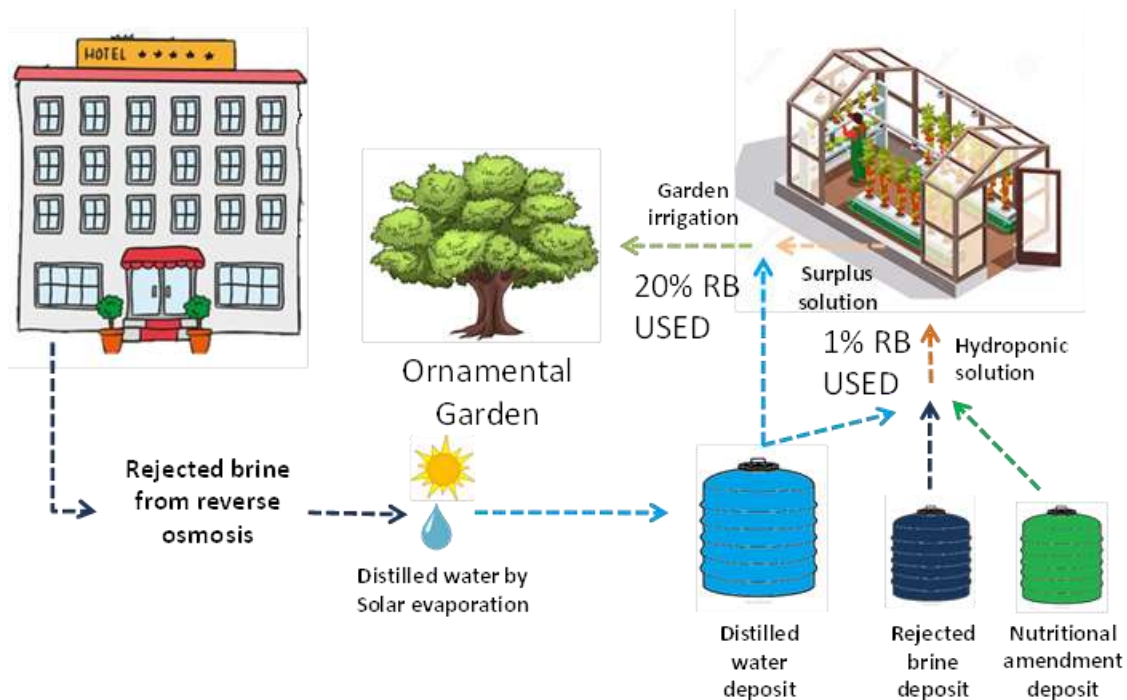
361 **4. Discussion**

362 In recent years, it has become widely accepted that we must be ready to respond to
363 increasing drought events at any scale [15]. In Spain, desalination has been presented
364 since about 2000 as the cure for all problems in water scarcity, principally for coastal
365 regions on the Mediterranean Sea [16] or Atlantic Ocean [2]. As can be seen,
366 desalinated water is a powerful option to combat drought but it raises various concerns
367 regarding land, groundwater and marine contamination, besides the added energy
368 consumption [17]. Desalination plants located near the shoreline often discharge
369 untreated brine directly into the sea [18]. Faced with increasing water demand coupled
370 with water scarcity intensification, desalination is expected to expand rapidly in the
371 future. The expected expansion in desalination capacity will be accompanied by an
372 increase in the volume of brine produced. Management of the rejected brine is a still a
373 major problem of desalination [19], owing to both elevated salinity and chemicals used
374 during pre- and post-treatment phases in the desalination operation [19]. The high
375 salinity of brine also causes elevated density in comparison to the receiving waters,
376 which can form “brine underflows” across the sea bottom that deplete dissolved oxygen
377 and affect marine life. High salinity and reduced dissolved oxygen levels can have a
378 profound impact on benthic organisms, which can have ecological effects observable
379 throughout the food chain [20]. These drawbacks require the development of new brine
380 management strategies that are both economically feasible and environmentally sound
381 [21].

382 Comprehensive reviews of the recent techniques, technologies and innovation in brine
383 management are provided in [7], [8] and [22]. Other potential economic opportunities
384 offered by brine production have also sparked a wave of innovation in brine
385 management that seeks to turn an environmental problem into an economic advantage,
386 such as its uses in aquaculture, Spirulina cultivation, and irrigation of halophytic forage
387 shrubs and crops [23]. Meanwhile, here in the Canary Islands approximately 20 Hm³ of
388 brine are generated by leisure and tourist facilities per year, which has a negative
389 environmental impact on the coastal flora and fauna [5] and [24]. The techniques
390 designed and described for larger-scale desalination plants [6-8] and [22] can be really
391 hard to implement in a hotel environment [7]. The average tourist complex in the
392 Canaries has more than 300 rooms and requires the installation of a small desalination
393 plant to ensure a fresh water supply.

394 Here, we propose the use of RB as a mineral and water source, to introduce a circular
 395 economy based on this waste-product, implementing a hydroponic greenhouse inside
 396 leisure complexes as a sustainability attraction for their guests (Fig. 7). The idea
 397 consists of channelling RB directly from the desalination plant to an evaporation
 398 chamber. This water is used for dilution of RB as a mineral source, mixed with
 399 amendments to prepare the hydroponic nutrient solution. It must be pointed out that use
 400 of a 1/40 solution provides a 20% saving in the cost of nutrient minerals (Table 1). As
 401 an example, using data from the hotels described in [25], an average fresh water
 402 consumption of 453.5 m³ per week generates 626.1 m³ of RB in the same time. The
 403 installation of a greenhouse to cultivate 200 tomato plants involves the use of 4 m³ per
 404 week of hydroponic solution in our experimental conditions. Using our pilot set-up, this
 405 amount of water is provided by a thermosolar evaporator that feeds the cultivation
 406 system, recycling less than 1% of the total RB generated by the hotel desalination
 407 facilities.

408 **Figure 7.**



409 **Figure 7: Hypothetical set-up of the proposed system**

411 One problem in these conditions is the amount of water produced by the evaporation
 412 chamber. With our efficiency level (Fig. 6), an evaporative surface-area of 280 m² is
 413 necessary to feed the cultivation system with fresh water. However, our evaporation
 414 chamber with good insolation is in theory capable of producing 4 L per day [26], which

415 reduces the space requirements by half, moreover nowadays there are other improved
416 thermosolar evaporation systems [26-27]. Another option to obtain water from RB is to
417 use membrane distillation technology [28], which offers some advantages in managing
418 RB in comparison with other evaporation systems: 1) low operating temperatures; 2)
419 theoretically 100% ion rejection; 3) alternative energy sources such as solar can be used
420 to drive it; 4) compact process size [28]. A solar-energy membrane distillation system
421 [29] had a maximum distillate water recovery of 3.4 L/h m². This system with an
422 operating time of 14 hours per day yields 333 L/m² per week [29]. In fact, using only 12
423 m², enough fresh water would be supplied for our hydroponic cultivation. However,
424 these data are based on seawater, not RB; for this reason further research is necessary.
425 Another way to increase the efficiency is the technology used to facilitate Membrane
426 and Thermal Processes Integration described in [30]. These systems achieve 81% fresh
427 water recovery. This technology could be added to our trial recycling set up with the
428 proper adjustments, helping tourism facilities to manage these wastes more
429 economically and sustainably.

430 After the tomato cultivation trial according to our pilot scheme (Fig. 7), one
431 hypothetical alternative to increase the amount of RB recycled would be to use the
432 surplus solution left in the hydroponic system. In our experimental conditions,
433 hydroponic solution deposits lost half of their water each week (obtaining 2 m³ each
434 week). Analyses of our surplus solution showed that it provides a valuable
435 concentration of macro- and micro-nutrients (Table 3), and after a 1/10 dilution it had
436 an electrical conductivity of 1.22 mS/m and low Na⁺ concentration (less than 6.6 mM).
437 It is therefore potentially suitable for agricultural irrigation [31], but needs special
438 monitoring regarding soil salinity parameters [32]. Using the same example as in the
439 above paragraph [25], leisure complexes in the Canaries use an average 12% of their
440 total water consumption in garden irrigation, which means 54.5 m³ per week. This can
441 be supplied by RB evaporation; using 150 m² of the described system [29] and a 500 m²
442 greenhouse to accommodate 500 tomato plants, enough surplus solution and water are
443 provided to supply the irrigation solution. Altogether, the systems (Fig. 7) recycle or
444 reuse RB directly as a resource that brings a direct saving of 12% in water consumption
445 for irrigation and a direct use of 20% of the RB, also enhancing the environmentally
446 friendly brand of the leisure facilities. Moreover, the improvement in brine evaporation
447 techniques can be applied to direct re-utilization of “grey water” produced by the leisure

448 facilities, reducing their water requirements and making for a real circular management
449 of RB by tourist facilities.

450

451 An important question is the quality of the fruits cultivated with RB. In our conditions,
452 yield dropped by about 40% (Fig. 2), which is common when growing tomatoes using
453 high-conductivity solutions. A study using a similar conductivity solution (5-6 dS/m)
454 underwent a drop in yield near 30% [33]. At the beginning of the study, one of our
455 concerns was the safety of RB used as a mineral source, arising from the possible
456 absorption of heavy metals into fruit, or microbiological contamination. However, none
457 of our analyses detected unpermitted levels of metals or boron in RB or fruits, and in
458 microbiological analyses no *Escherichia coli*, *Enterococcus* or *Clostridium perfringens*
459 were found (data not shown). Another important concern was about nutrient disorders in
460 fruits, especially tomato blossom-end rot, which is one of its most common disorders,
461 commonly associated with calcium deficiency [34]. Rejected brine contributes
462 approximately 10% of the calcium used in the hydroponic solution. As seen in Table 2,
463 calcium was significantly lower in RB-grown leaves and fruits, but without any
464 symptoms of such nutritional disorders (Supplementary Fig. 2). These differences may
465 be within the normal range in plants grown in salinity conditions, because Na^+ can
466 disturb or disrupt the normal absorption of other cations, especially Ca^{2+} [35]. Other
467 parameters commonly linked to calcium are hardness and firmness [36]; only the
468 second is significantly different in RB tomatoes (Fig. 3). This is a common effect in
469 tomato cultivation under salinity [37]. Furthermore, RB had a significant positive effect
470 on fruit quality parameters (Fig. 4), with an increase in total soluble solids, dry matter,
471 percentage of citric acid and low pH. The tomatoes additionally presented a bright red
472 colour compared to control (Fig. 5), thus being more tempting for hotel consumers.
473 Moreover, red colour in tomatoes is correlated to lycopene concentration [38] and
474 antioxidant content [39] that are interesting as preventive anticancer agents [40], giving
475 an extra boost to the reputation of RB tomatoes. This is a common feature in this crop
476 under high electrical conductivity in the root zone, leading to increased concentrations
477 of dry matter, sugars, and titrable acid in the fruit [36] and [41]. Finally, it is important
478 to point out that salinity can enhance quality in a plethora of vegetables, see review
479 [12], making cultivation with rejected brine a good option for better organoleptic
480 vegetables to supply leisure facility kitchens.

481 Taken together, these results suggest that the use of RB as primary source of minerals
482 for hydroponics induces a growth penalty, but the implementation of this system next to
483 the desalination plant of hotels would provide their kitchens with their own tomatoes
484 and other vegetables, with better organoleptic qualities according to our trials.

485 **5. Conclusions**

486 Seawater desalination using reverse osmosis technologies is now important as the main
487 source of fresh water in the Canary archipelago. Large tourism facilities located on
488 islands have their own desalination equipment in order to satisfy their clients' water
489 requirements. The rejected brine from these installations is usually dumped or
490 discharged into the environment, usually the sea, which endangers coastal ecosystems.
491 We propose the use of this brine as a mineral source for hydroponic culture, which
492 leisure facilities can use as environmentally friendly or "green" publicity through
493 supplying better fruits and vegetables with exceptional organoleptic qualities for their
494 customers.

495 The use of RB at a dilution of 1/40 directly saves 20% of hydroponic solution cost due
496 to the nutritive minerals present in the brine. Growing tomatoes under saline conditions
497 provided by RB gives them excellent organoleptic qualities, as shown by their total
498 soluble solids, dry matter percentage, titrable acidity and pH. The high quality
499 parameters of RB-fed tomatoes encourage the implementation of this technology next to
500 the desalination plants of hotels, to provide their kitchens with better-tasting vegetables
501 'at source.

502 Water for nutrient solutions can be provided by an RB thermosolar evaporator-
503 condenser (solar still), such as the customized 'homemade' system developed in our
504 conditions. An evaporative surface-area of 280 m² is necessary to feed 200 tomato
505 plants. However, better location and design of solar stills can decrease the surface area
506 requirements.

507 Finally, we discuss how to further enhance the environmental management of the hotel
508 RB by using the surplus solution generated in the greenhouse for garden irrigation and
509 fertilization. For this, the system requires the use of an improved evaporation-
510 condensation design, to produce fresh or low-salinity irrigation water for extensive hotel
511 gardens. This system is particularly focused on managing brine from small desalination

512 facilities like those commonly installed in hotels, with an improved evaporation
513 technology such as membrane distillation with solar energy. Rejected brine can thus be
514 an important source of minerals and water for hydroponic cultivation, and finally for
515 garden irrigation. The implementation of this process would enhance the ecological
516 value and reputation of tourist facilities, for instance by providing an eco-friendly brand
517 image for a hotel, the most important achievement being the revalorization of an
518 otherwise harmful waste-product.

519 **6. Conflict of Interest**

520 The authors declare that the research was conducted in the absence of any
521 commercial or financial relationships that could be construed as a potential
522 conflict of interest.

523 **7. Author Contribution Statement**

524 David Jiménez-Arias: Conceptualization, Investigation and Data curator; Sarai Morales-
525 Sierra: Investigation; Francisco J. García-Machado: Investigation; Ana L. García-
526 García: Investigation; Juan C. Luis: Writing - Original Draft; F. Valdés: Writing -
527 Review & Editing; Luisa M. Sandalio: Writing - Review & Editing; Manuel Hernández-
528 Suárez: Resources provider; Andrés A. Borges: Funding acquisition and supervision
529

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