

Developments of Corn for Dry Grind Corn Processing

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Presentation Outline

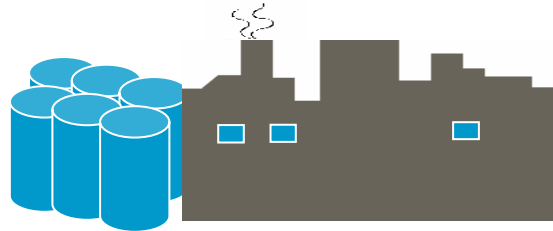
- Conventional Dry Grind Process
- Ethanol Production Capacity and Growth in Dry Grind Corn Processing Industry in US
- Development of Corn in Dry Grind Corn Processing
 - Effect of hybrid variability on dry grind corn process
 - High fermentable corn hybrids
 - Correlation between extractable starch and fermentable starch
 - Granular starch hydrolyzing enzymes
 - Corn hybrids with endogenous liquefaction enzymes
 - Corn hybrids for modified dry grind corn processes
- Conclusions

Dry Grind Process

One bushel of Corn
(25.4 kg)



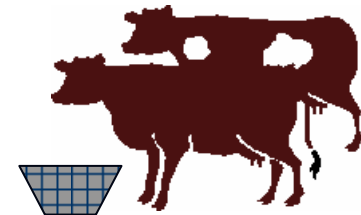
Corn Dry Grind Facility



2.5-2.7 gal of
Ethanol

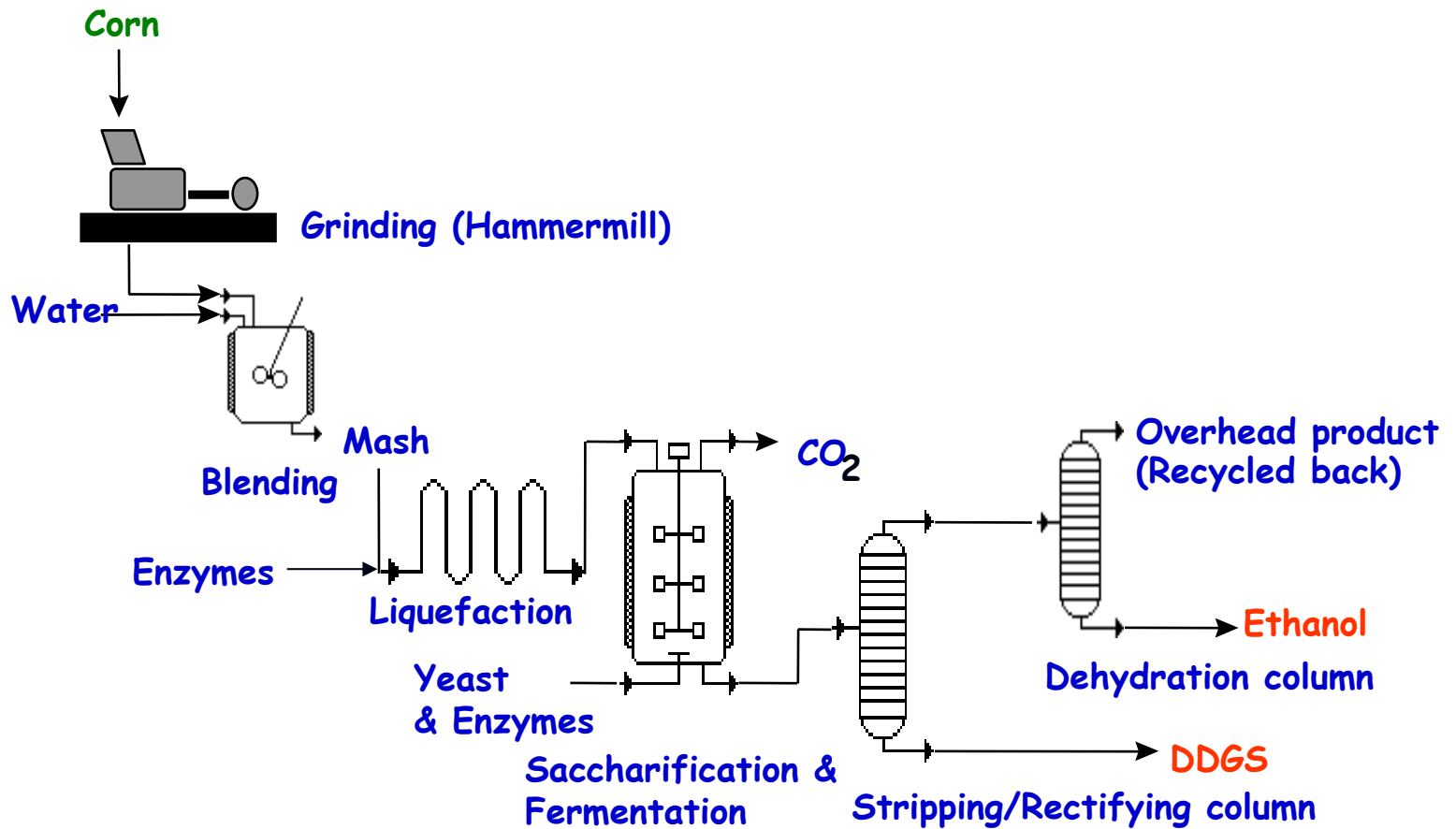


15-17 lbs of
DDGS

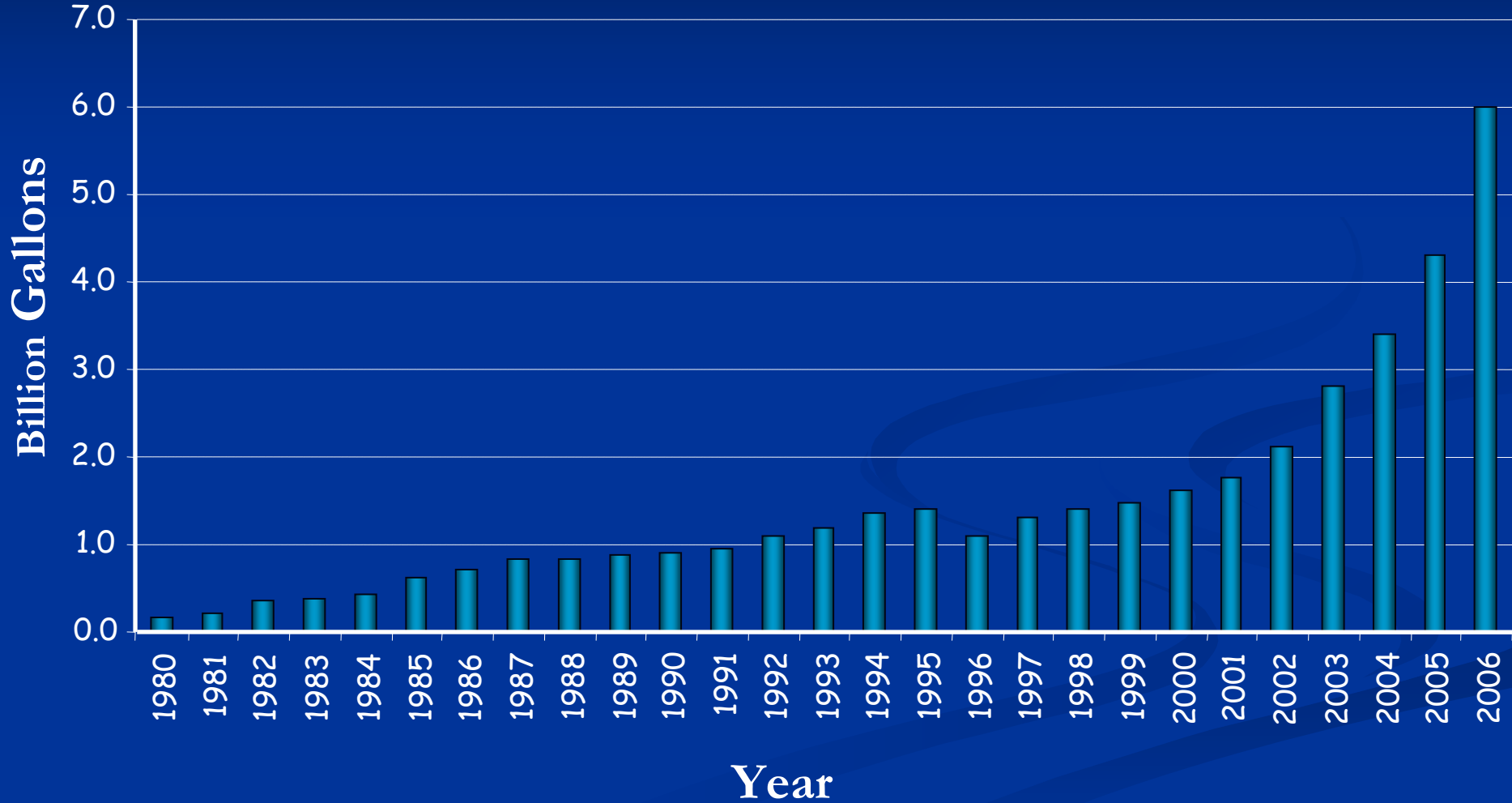


Ruminant Feed

Dry Grind Process



Ethanol Production in the US



Ethanol Production in the US

- Currently 4.3 billion gal of ethanol is produced in the US every year
- Estimates indicate that ethanol production in the US will increase to 6.0 billion gals/yr by 2006.
- Most of the increase in the ethanol capacity will come from new dry grind ethanol plants
 - Low capital cost for dry grind corn plants
 - Tax incentives from federal and state governments
 - Farmer co-ops

Developments of Corn for Dry Grind Process

- Hybrid Variability
- High fermentable corn hybrids
- Correlation between extractable starch and fermentable starch
- Corn hybrids with endogenous liquefaction enzymes
- Corn hybrids for modified dry grind corn processes

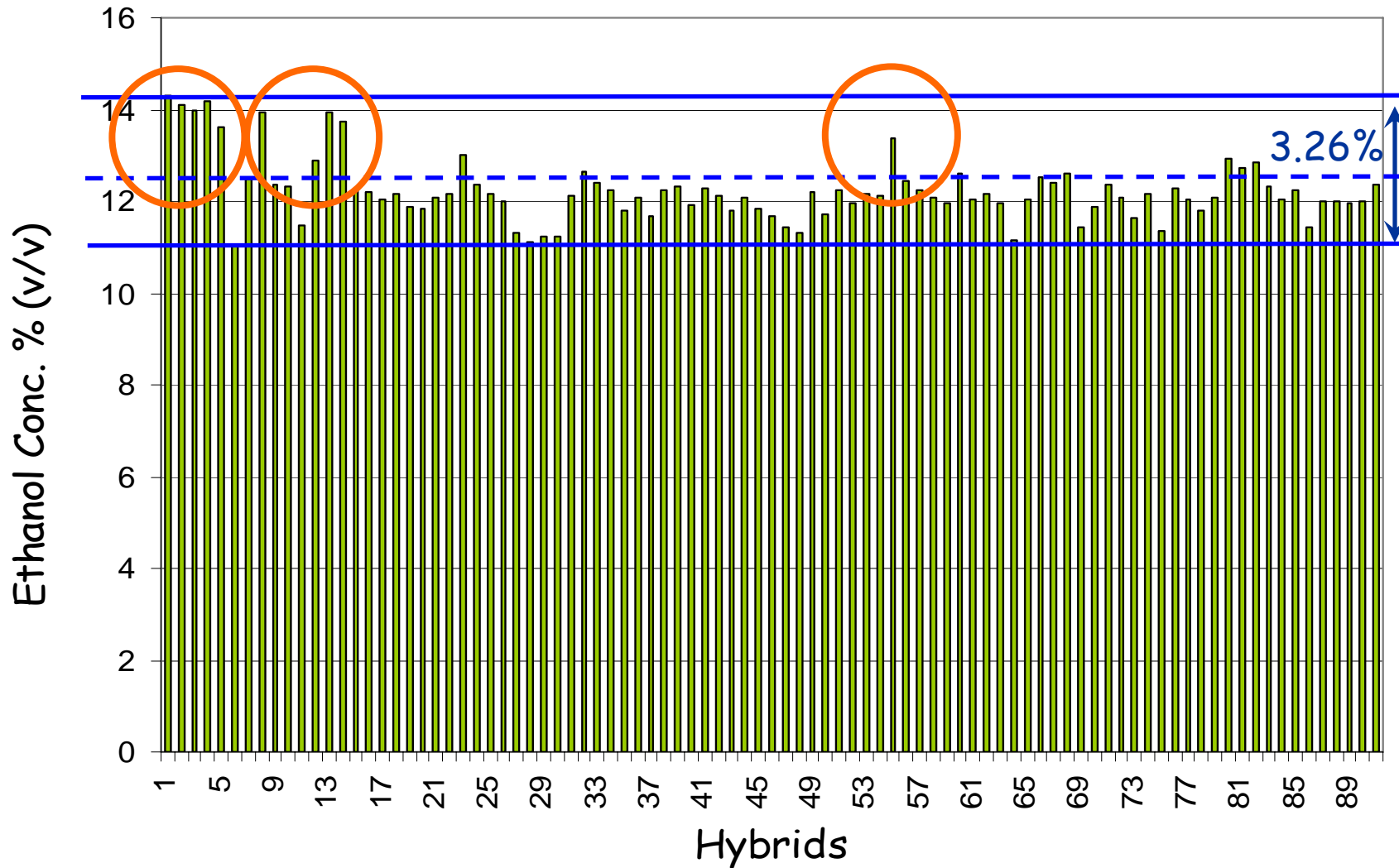
Hybrid Variability

- Hybrid variability in a dry grind corn facility is generally defined by two factors:
 1. Differences in fermentability
 2. Variation in the composition of DDGS

Effect of Hybrid Variability on Dry Grind Corn Process

- Final ethanol concentration in beer
- Coproduct quality
- Capital and Operating Cost
 - Process fluctuations
 - Maintenance

Extent of Hybrid Variability for Ethanol Production



Hybrid Specific Processing

- Limited number of elite line hybrids
 - good producer yields but with good ethanol yield, too

Identifying of Hybrids with High Fermentability

2004 Pioneer® brand hybrids for

Dry-Grind Ethanol



HIGH TOTAL FERMENTABLES:

HYBRID	CRM ZONE	TRAIT	BASE GENETICS	HYBRID	CRM ZONE	TRAIT	BASE GENETICS
37D03	95		37D03	35Y55	108	YGCB	35Y54
37D25	95		37D25	35Y67**	108	HX1, LL	35Y65
38A24	95		38A24	32D12	113		32D12
38A25	95	YGCB	38A24	33B25**	113	RR	33B50
38P06	95	YGCB	38P05	33B50	113		33B50
38T27	95		38T27	33B51	113	YGCB	33B50
38T28	95	YGCB	38T27	33B55**	113	HX1, LL	33B50
36N70	100		36N70	33D31	113		33D31
38A23	100	YGCB, CL	38A24	33H05*	113		33H05
38A81**	100	RR	38A24	33J56	113		33J56
38H67*	100		38H67	33J58	113	WX	33J56
35D45	103		35D45	33P34**	113	RR	33P66
35P12	103		35P12	33P62**	113	HX1, LL	33P66
35P17	103	LL	35P12	33P66	113		33P66
35Y54	103		35Y54	33P67	113	YGCB	33P66
35Y65	103		35Y65	33P69	113	LL	33P66
36N18**	103	RR	36N70	33P71	113	CL	33P66
36N71	103	YGCB	36N70	33R77	113		33R77
36N72**	103	HX1, LL	36N70	33R78*	113	YGCB	33R77
34B97	108		34B97	33R79	113	LL	33R77
34G81	108		34G81	34N42**	113	HX1, LL	34N43
34G82	108	YGCB	34G81	31B13	118	YGCB	3223
34H31	108		34H31	31G01	118	CL	31G98
34H32*	108	YGCB	34H31	31G98	118		31G98
34M94	108		34M94	31R88	118		31R88
34N16	108		34N16	32P75	118		32P75
34N43	108		34N43	32P76	118	YGCB	32P75
34N44	108	YGCB	34N43	32R25	118		3223
35P14^	108	YGCB, LL	35P12	32R42	118		32R42
35P15	108	YGCB, CL	35P12	32R43	118	YGCB	32R42
35P80**	108	RR	35P12				

This is the North America HTF list of Pioneer brand hybrids. Please check with your local Pioneer sales professional for availability of a more specific localized list of Pioneer HTF hybrids. The HTF designation is assigned to elite Pioneer brand hybrids that are above the mean based on data from over 15,000 Pioneer samples from the past three years.

* = NEW



YGCB = Contains the YieldGard® Corn Borer gene. Pioneer® brand corn hybrids with the YieldGard Corn Borer gene.

^ YieldGard and the YieldGard Corn Borer Design are trademarks used under license from Monsanto Company.



CL = Contains the CLEARFIELD® gene. Pioneer brand corn hybrids with the CLEARFIELD gene. Trademark of BASF.



HX1 = Contains Hercules® I insect protection. Pioneer® brand corn hybrids with Hercules I insect protection.

Hercules I insect protection technology by Dow AgroSciences and Pioneer Hi-Bred.

Hercules is a trademark of Dow AgroSciences LLC.



LL = Contains the LibertyLink® gene. Pioneer® brand corn hybrids with the LibertyLink gene. Registered trademark of Bayer CropScience.



RR = Contains the Roundup Ready® gene. Pioneer® brand products with the Roundup Ready gene.

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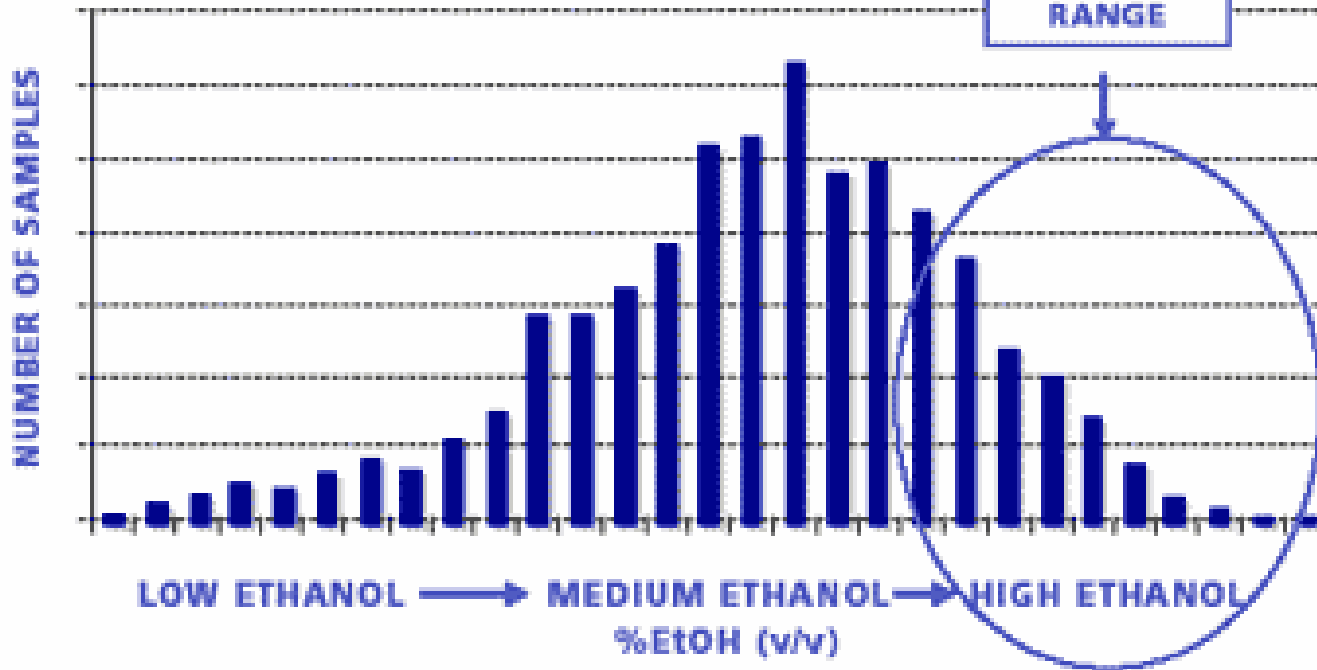


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Identifying of Hybrids with High Fermentability

Monsanto's research has proven there is a wide range of variability in ethanol production between different grain samples and hybrids.

PROCESSOR
PREFERRED
HYBRIDS
FALL
IN THIS
RANGE



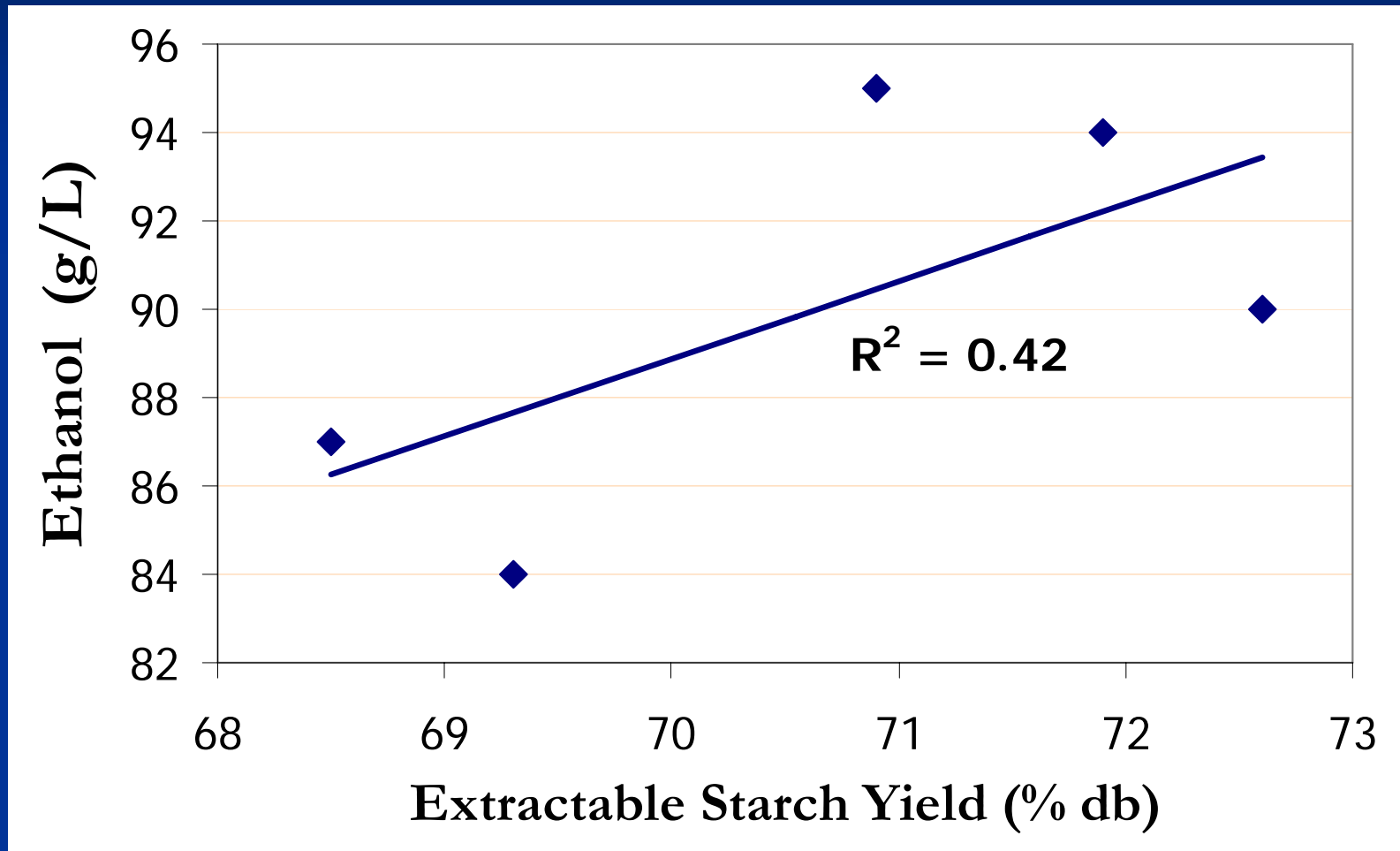
Only a select group of hybrids meet the Processor Preferred criteria.

What Causes Hybrid Variability

- Variability due to genetics
 - Starch?
 - Protein?
 - Other constituents?
- Variability due to environment (phenotype)
 - Effect of location
 - Effect of crop year

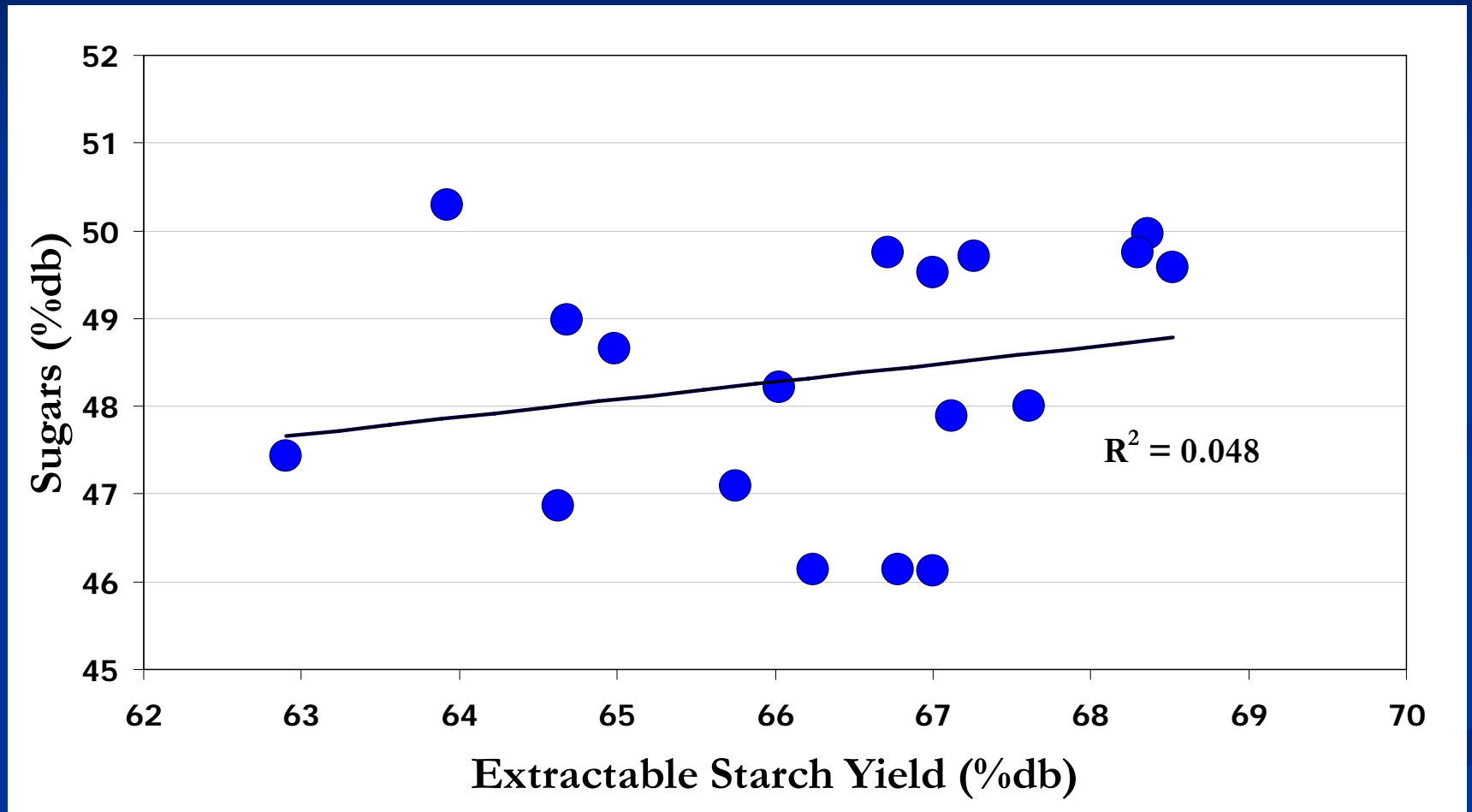
Correlation between Starch and Ethanol

Starch Yield and Ethanol (Dien et al 2002)



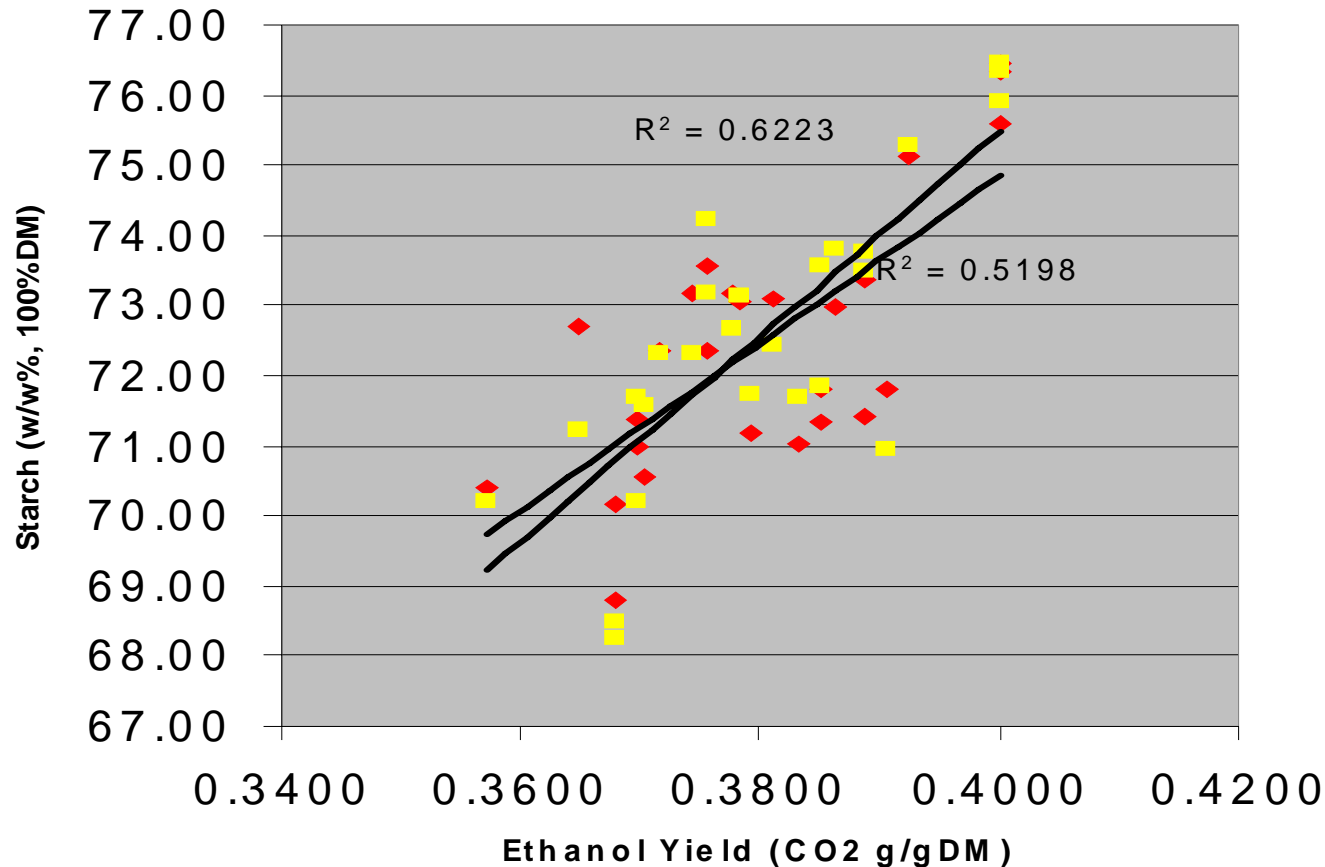
Dien, B.S., Bothast, R.J., Iten, L.B., Barrios, L. and Eckhoff, S.R. 2002. Fate of Bt protein and influence of corn hybrid on ethanol production. *Cereal Chem.* 79:582-585

Starch Yield and Sugars (Pruett 2002)



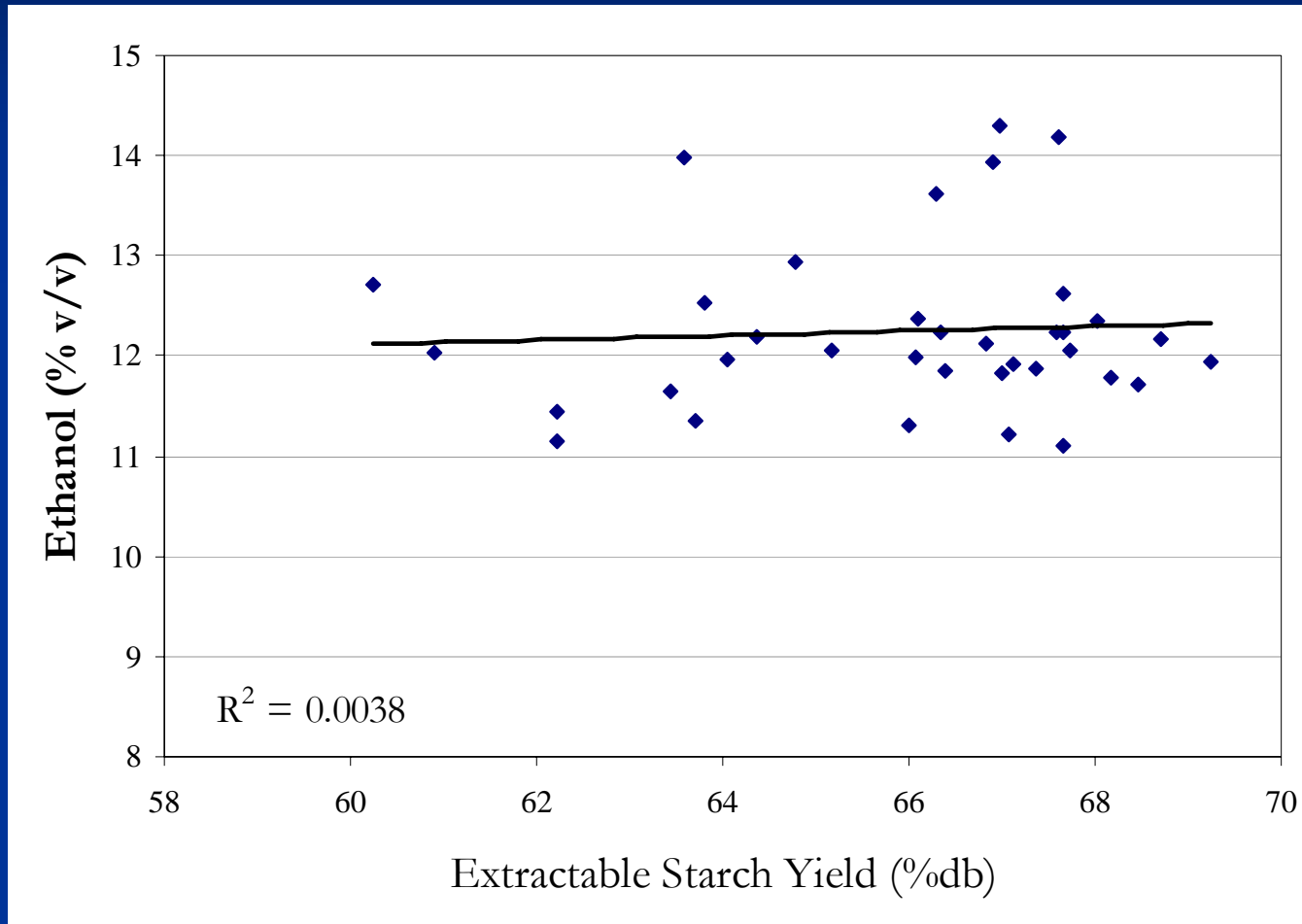
Pruett, L. 2002. Unpublished Data. University of Illinois.

Starch Content and Ethanol Yield (Haefele et al 2004)



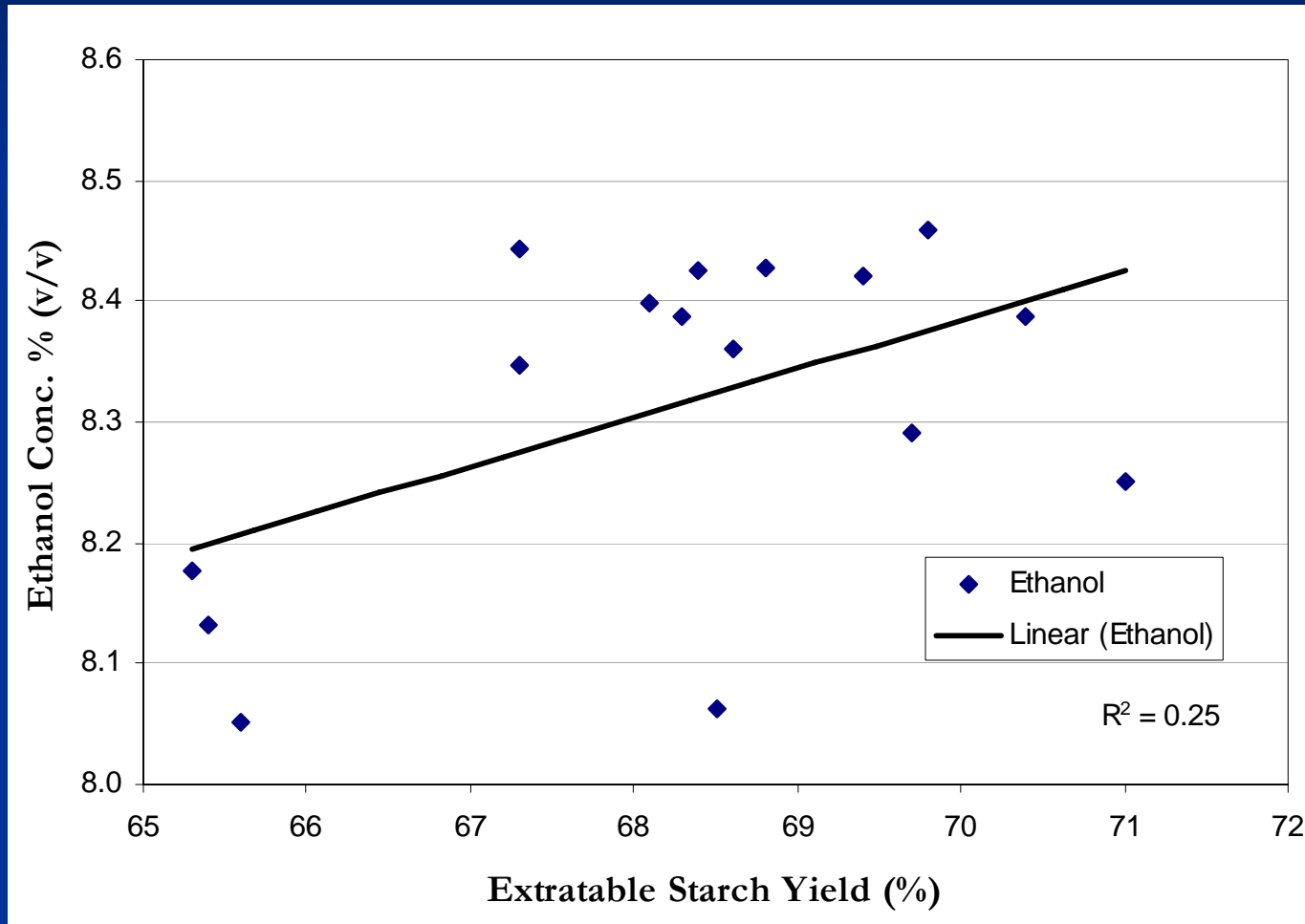
Haefele, D., Owens, F., O'Bryan, K. and Sevenich, D. 2004. Selection and optimization of corn hybrids for fuel ethanol production. 21 pp. Proc. Am. Seed Trade Assoc. 59th Annual Corn and Sorghum Research Conference, Chicago, IL.

Starch Yield and Ethanol Conc. (Singh and Graeber 2005)



Singh, V. and Graeber, J.V. 2005. Effect of corn hybrid variability and planting location on ethanol yields. *Trans. ASAE* 48:709-714

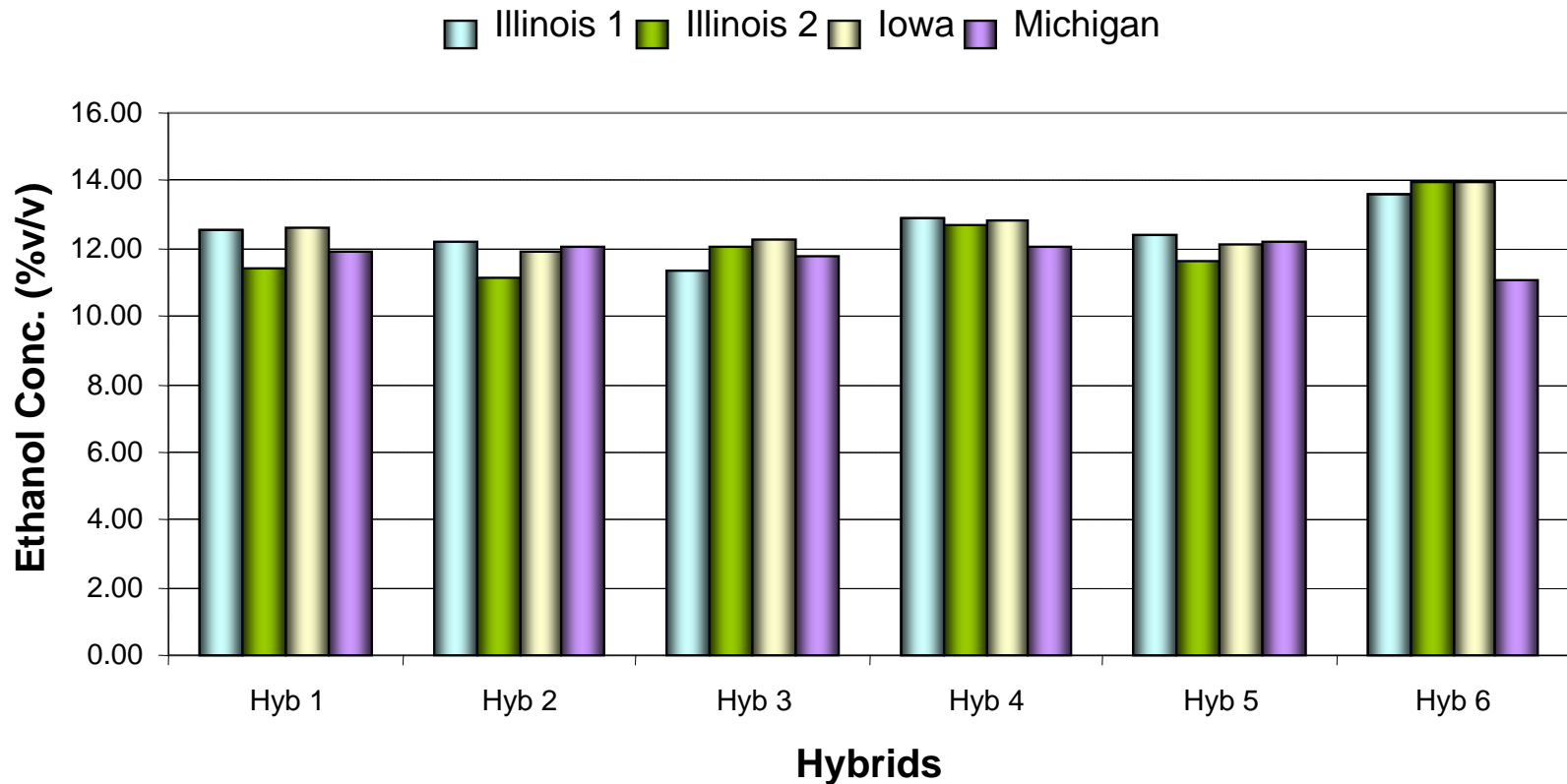
Starch Yield and Ethanol Conc. (Zhan et al, 2005)



Zhan, X., Wang, D, Tuinstra, M.R., Bean, S., Sieb, P.A. and Sun, X.S. 2003. Ethanol and lactic acid production as affected by sorghum genotype and location. *Industrial Crops and Products* 18:245-255

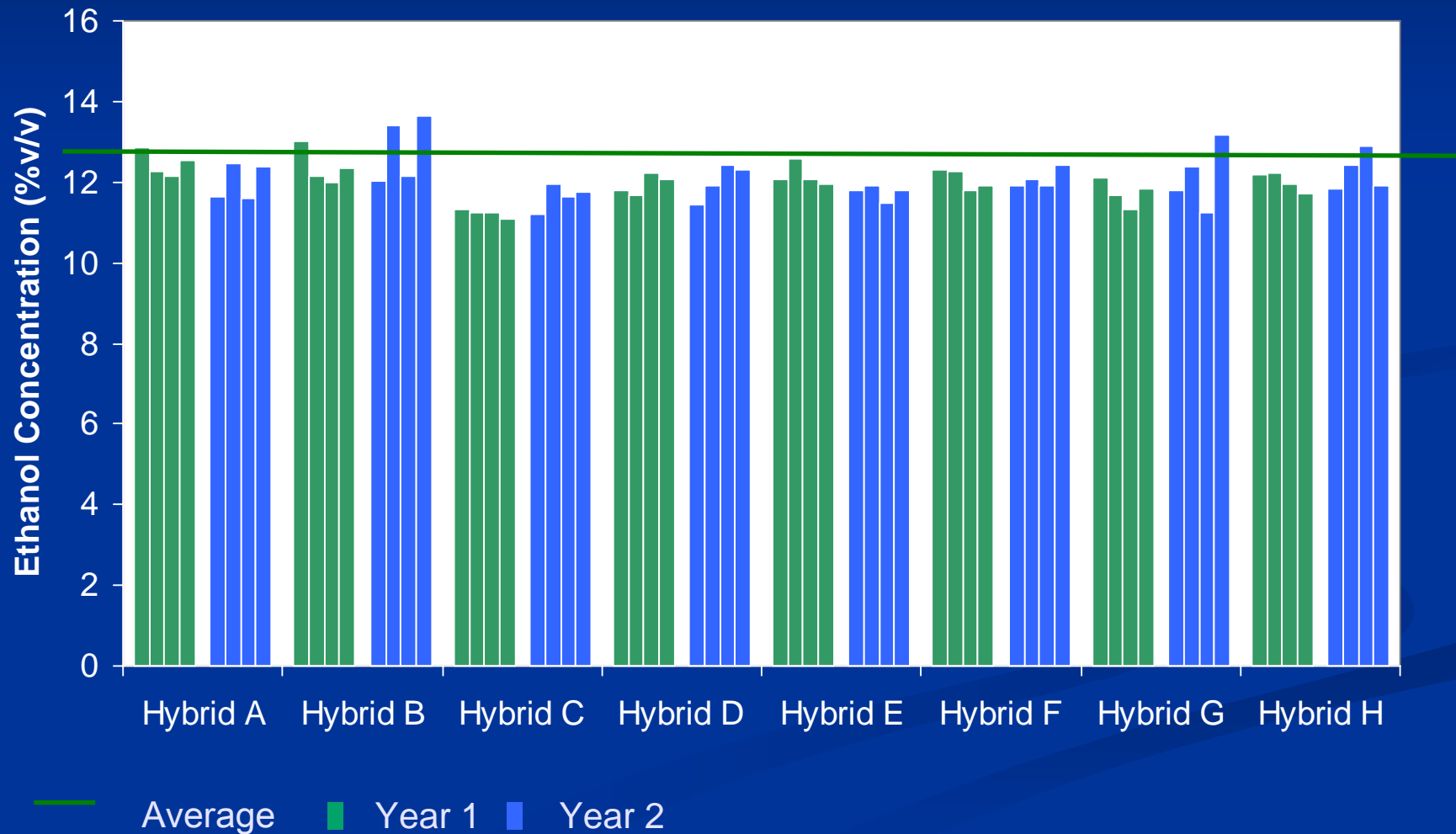
Variability Due to Environment

Effect of Planting Location

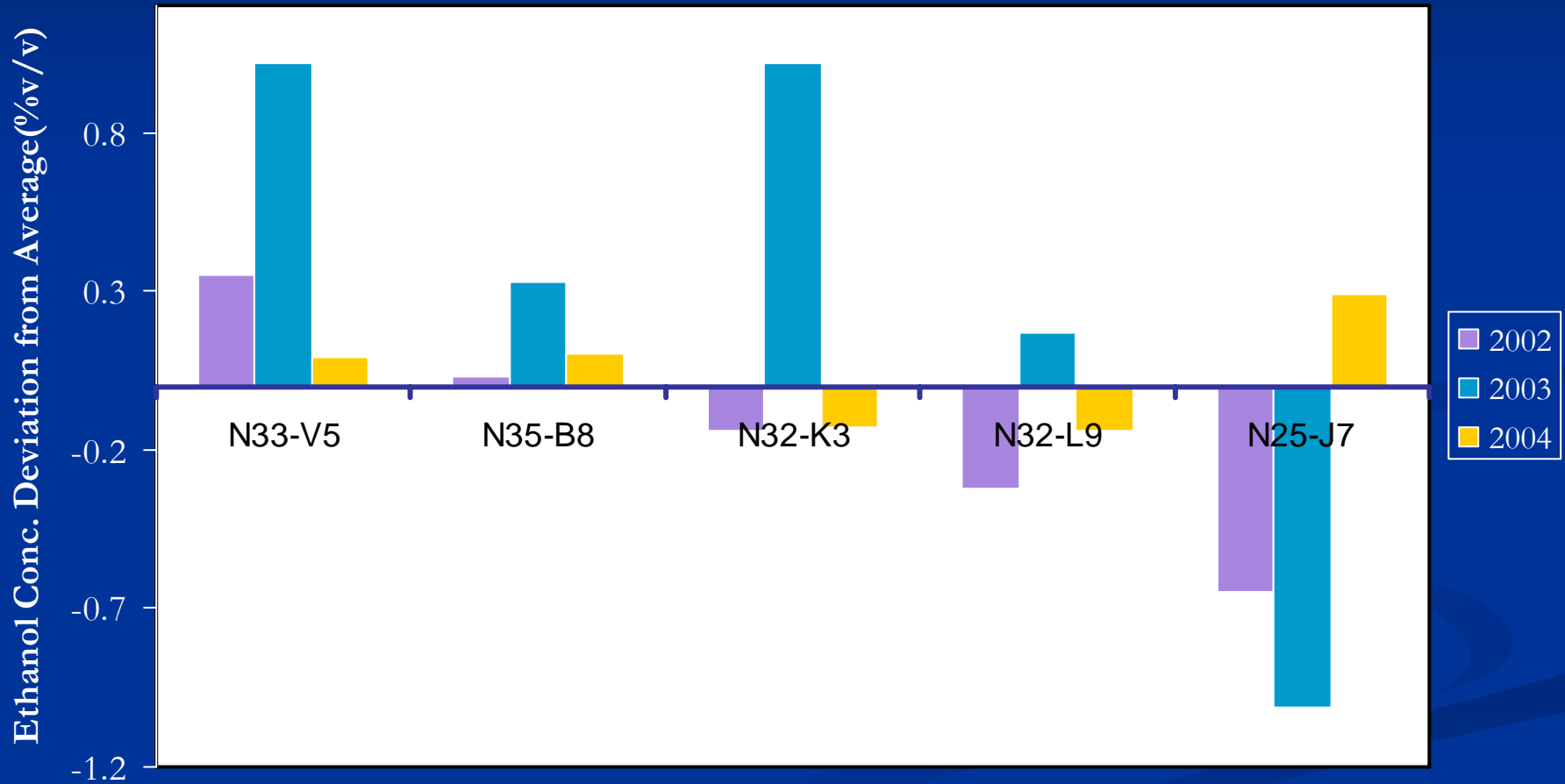


Singh, V. and Graeber, J.V. 2005. Effect of corn hybrid variability and planting location on ethanol yields. *Trans. ASAE* 48:709-714

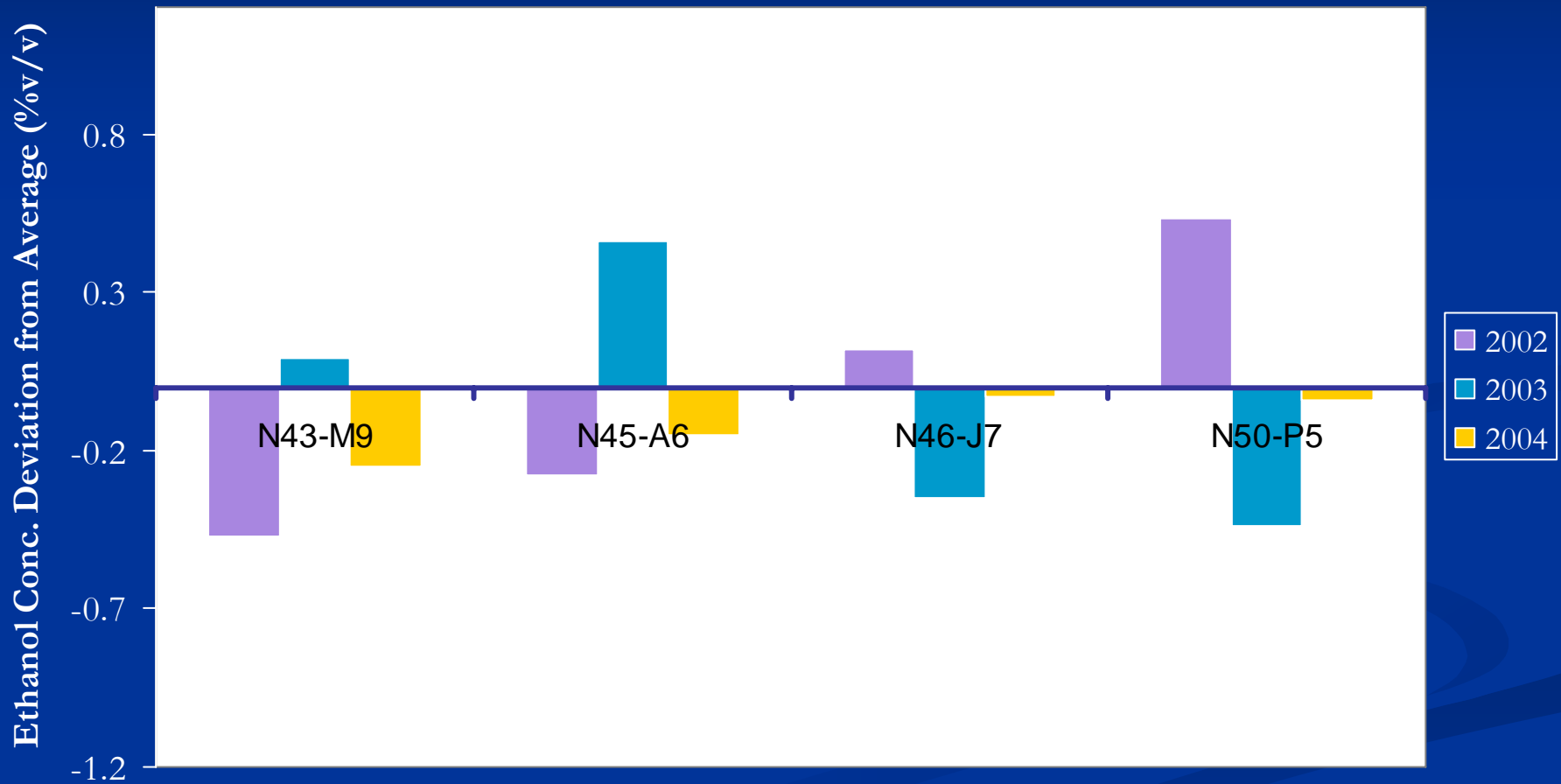
Significant Interaction between Hybrids and Years



Comparison of Ethanol Conc. for 5 Hybrids Over 3 Years

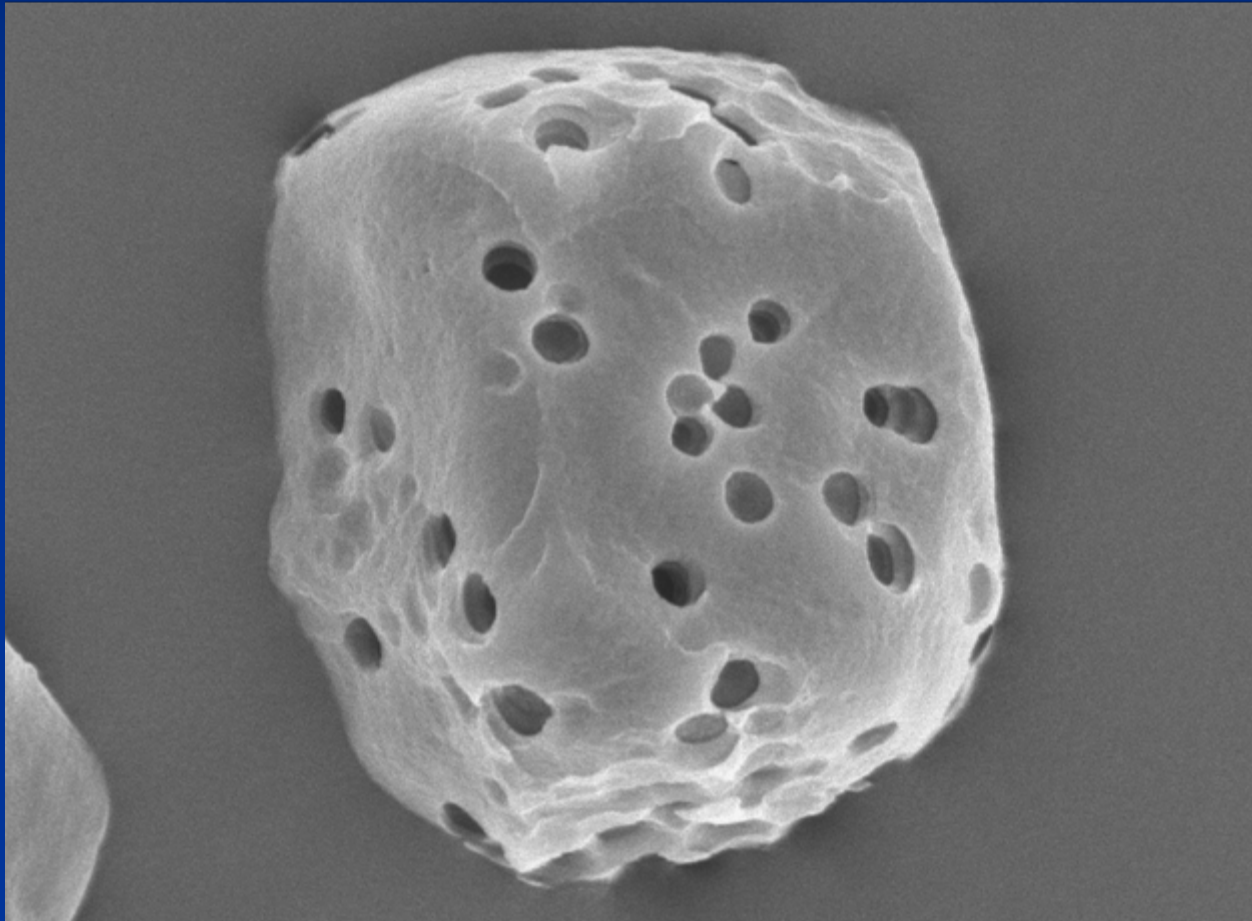


Comparison of Ethanol Conc. for 4 Hybrids Over 3 Years

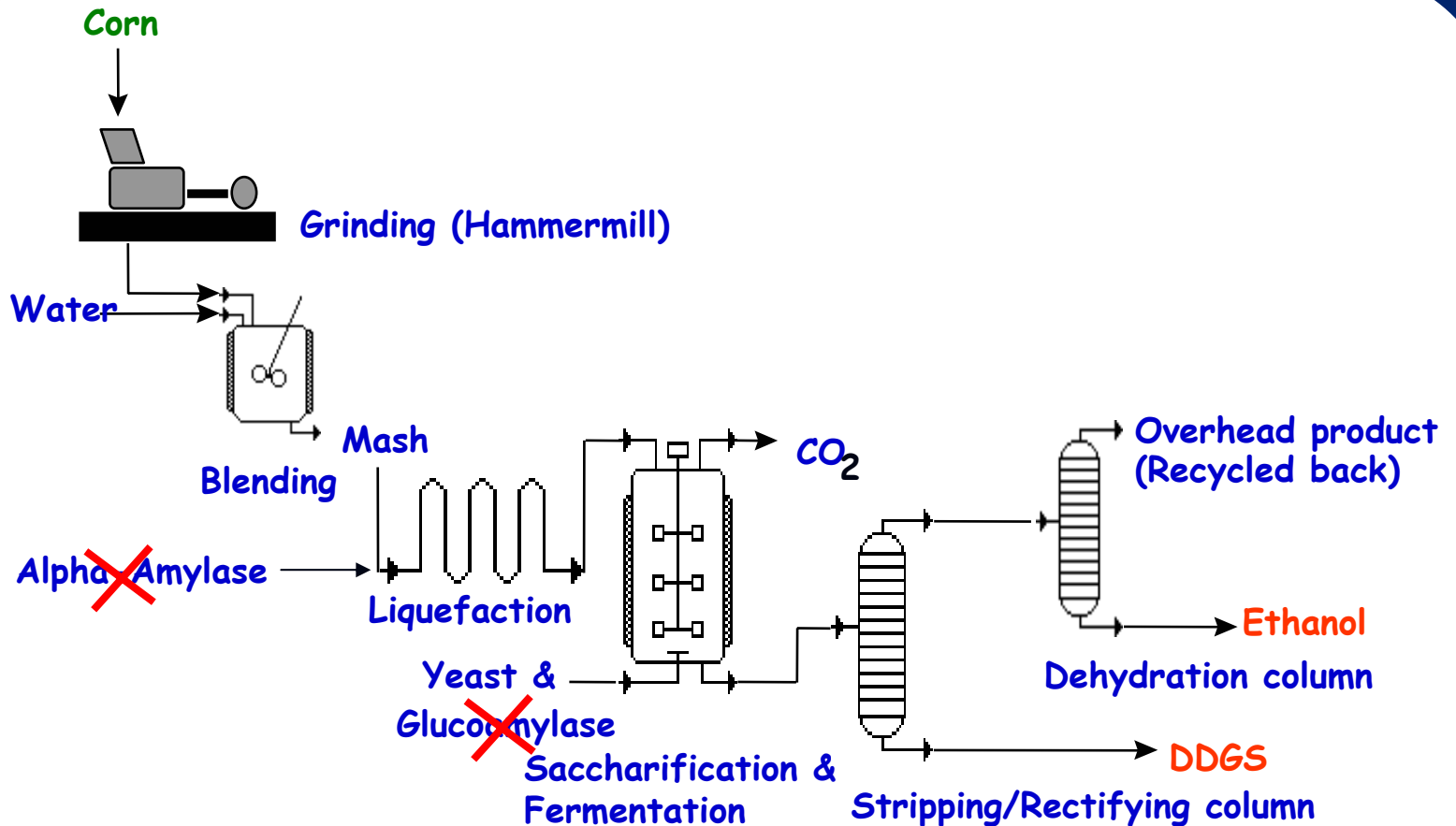


Granular Starch Hydrolyzing (GSH) Enzymes

Starch Granule Hydrolyzed by GSH Enzyme

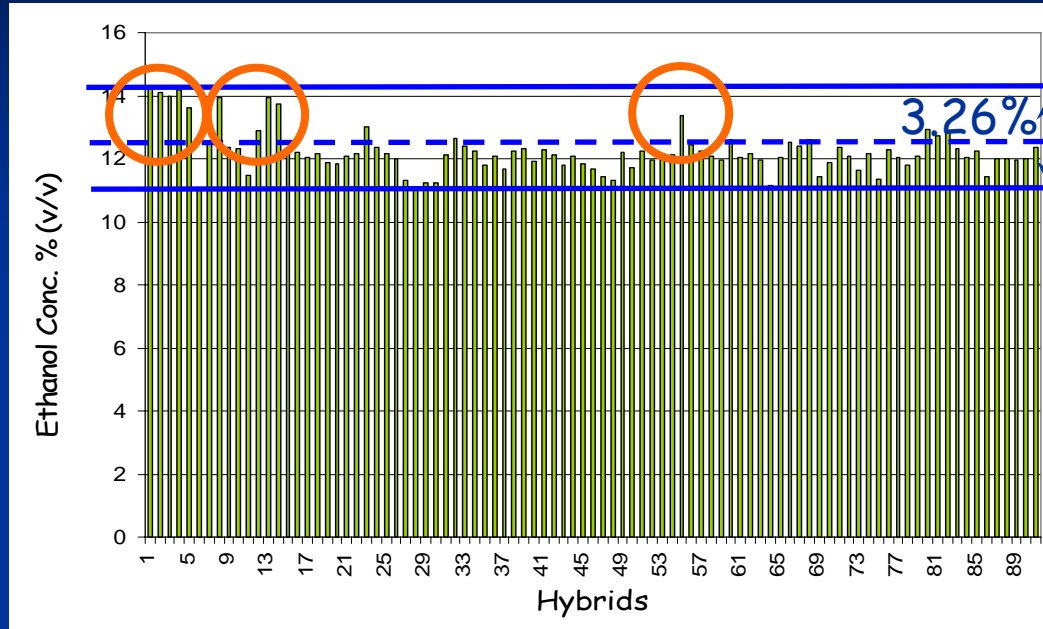


Dry Grind Process



Wang, P., Singh, V., Johnston, D.B., Rausch, K.D. and Tumbleson, M.E. 2006. A granular starch hydrolyzing enzyme for the dry grind corn process. *Cereal Chem.* (In review)

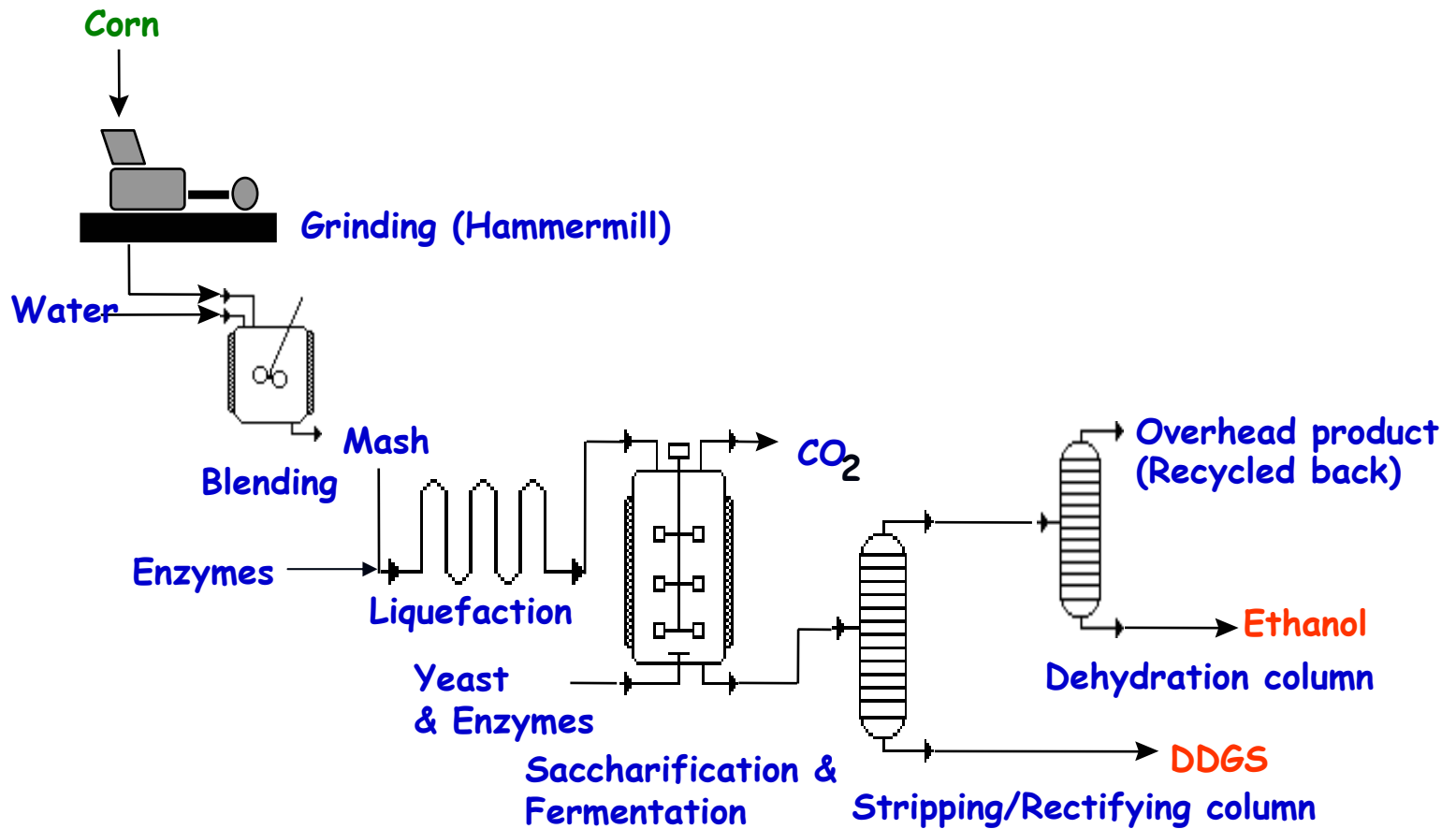
Extent of Hybrid Variability for Ethanol Production



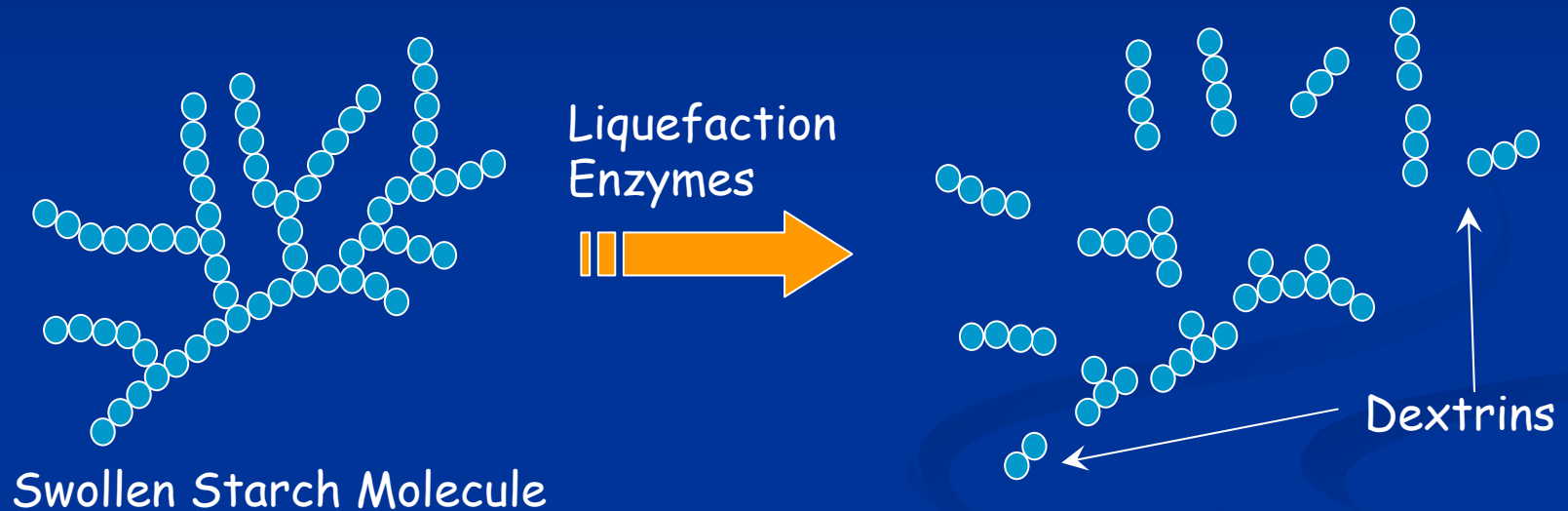
With GSH enzyme hybrid variability was only approximately 11% compared to 23% with conventional dry grind enzymes

Development of New Transgenic Corn Specifically for Dry Grind Process

Dry-grind Process



Liquefaction Enzymes for Dry Grind Ethanol Process



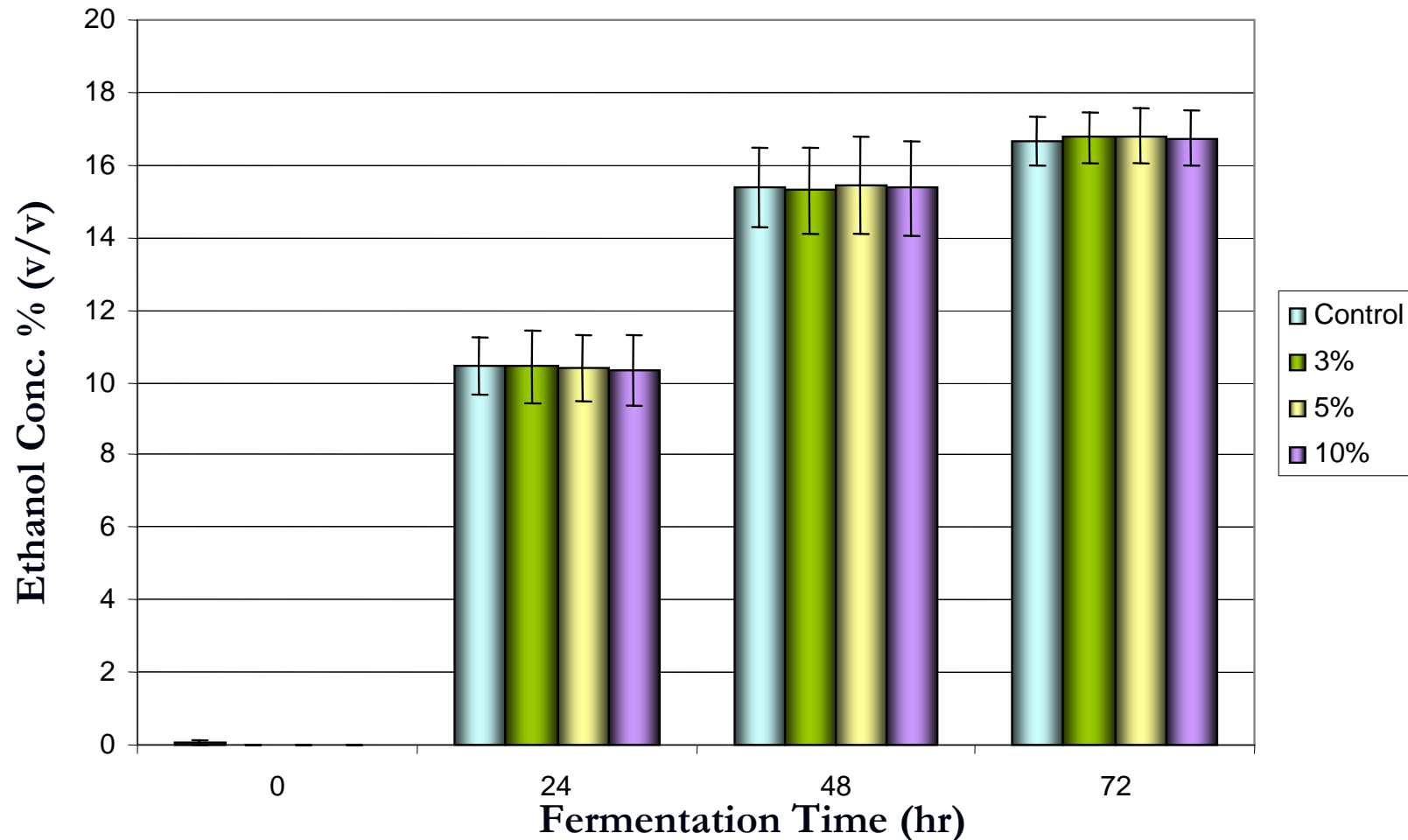
- A new transgenic corn with endogenous liquefaction enzymes has been developed that is activated
 - in presence of water at high temperature

Amylase Expressing Corn



500 ml Fermentations

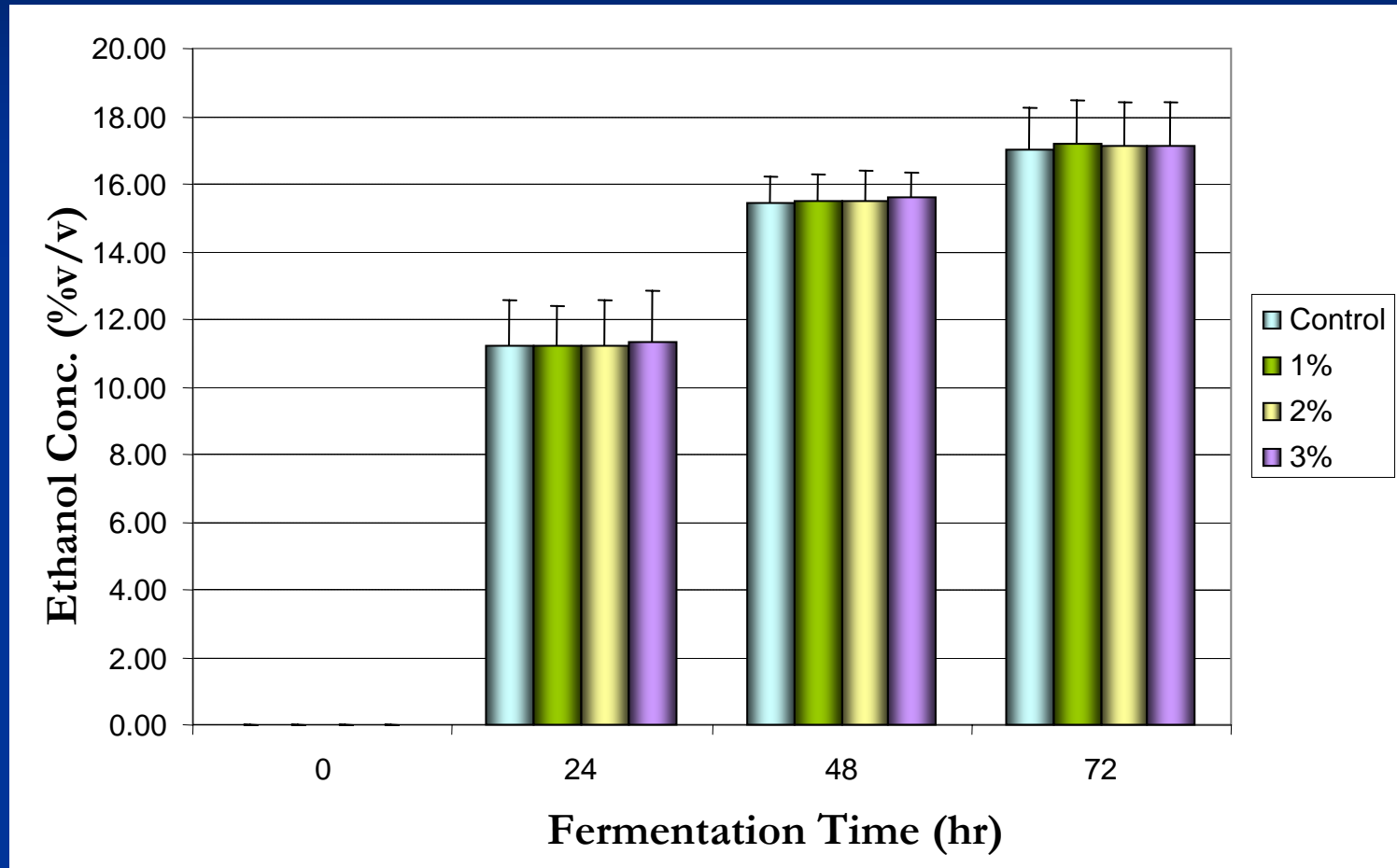
Control vs 3, 5 and 10% amylase corn addition



Singh, V, Batie, C.J., Aux, G.W., Rausch, K.D. and Miller, C. 2006. Dry grind processing of corn with endogenous liquefaction enzymes. Cereal Chem. (In press)

500 ml Fermentations

Control vs 1, 2 and 3% amylase corn addition



Singh, V, Batie, C.J., Aux, G.W., Rausch, K.D. and Miller, C. 2006. Dry grind processing of corn with endogenous liquefaction enzymes. *Cereal Chem.* (In press)

DDGS Composition

Components	3% amylase corn addition	Control Treatment
Crude Protein (%)	26.1 ± 0.2	25.8 ± 0.1
Crude Fat (%)	14.1 ± 0.1	13.6 ± 0.2
Crude Fiber (%)	6.6 ± 0.1	6.8 ± 0.1
Ash (%)	3.78 ± 0.1	3.35 ± 0.1

No significant difference in composition of DDGS for 3% amylase corn addition and control treatment

Singh, V, Batie, C.J., Aux, G.W., Rausch, K.D. and Miller, C. 2006. Dry grind processing of corn with endogenous liquefaction enzymes. Cereal Chem. (In press)

Dry Milling (1 kg Procedure)

Fractions	Control	0.1% Amy	1.0% Amy	10% Amy
+5(Large Grits)	31.42	33.23	30.59	28.73
-10+24 (Small Grits)	29.88	28.91	31.79	31.46
-24(Fines)	18.01	17.47	16.65	18.18
Germ	13.02	12.88	13.32	13.79
Pericarp	7.45	7.57	7.64	7.60
Total	99.78	100.06	99.98	99.76

Singh, V, Batie, C.J., Rausch, K.D. and Miller, C. 2006. Wet and dry milling properties of dent corn with addition of amylase corn. Cereal Chem. (In press)

Wet Milling (1 kg Procedure)

Fractions	Control	0.1% Amy	1.0% Amy	10% Amy
Solubles (%)	4.52	4.40	4.38	4.82
Germ (%)	6.21	6.35	6.43	6.74
Fiber (%)	12.36	11.72	11.98	11.90
Starch (%)	67.24	67.66	67.33	66.19
Gluten (%)	10.25	10.18	10.16	10.65
Total (%)	100.59	100.31	100.29	100.30

Singh, V, Batie, C.J., Rausch, K.D. and Miller, C. 2006. Wet and dry milling properties of dent corn with addition of amylase corn. Cereal Chem. (In press)

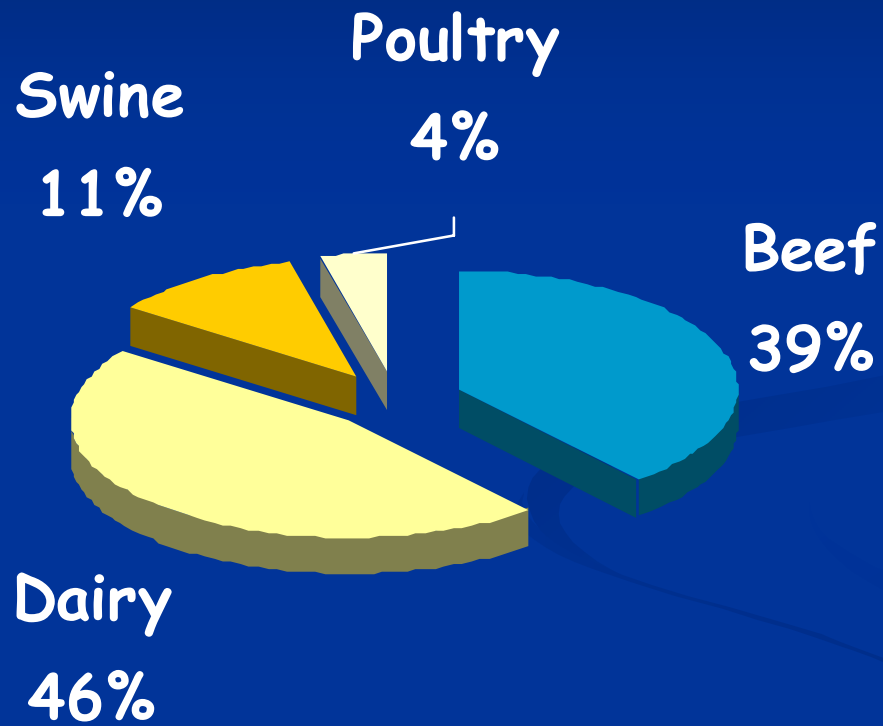
Corn for Modified Dry Grind Processes

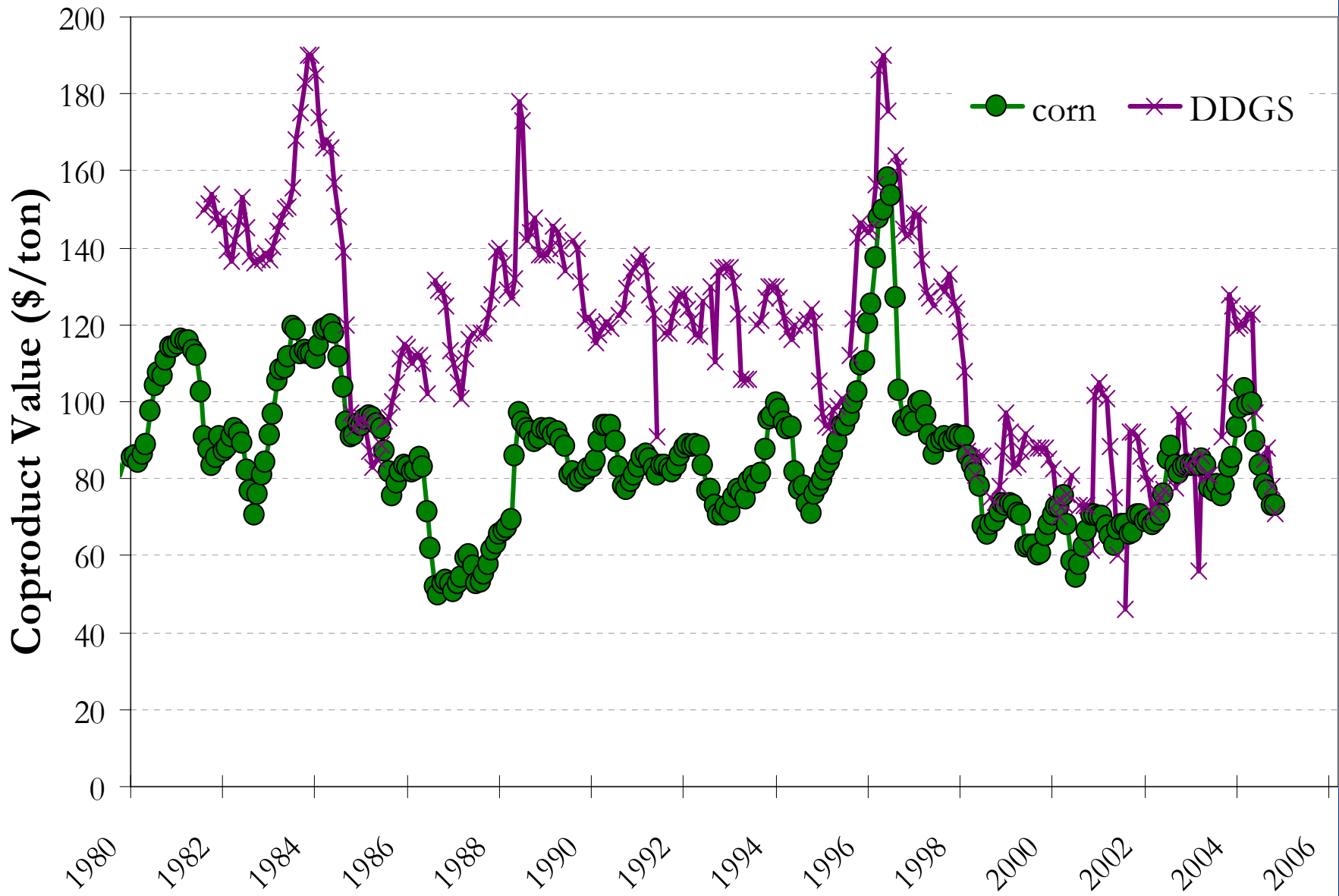
Modified Dry Grind Ethanol Processes

- Wet fractionation technology: similar to wet milling
 - Enzymatic dry grind process (E-Mill process)
 - Recovers germ, pericarp fiber and endosperm fiber at front end of dry grind ethanol plant
- Dry fractionation technology: similar to dry milling
 - Dry degerm defiber process (3D process)
 - Recovers germ and pericarp fiber at front end of dry grind ethanol plant

These modified dry grind processes, recover valuable coproducts, improve efficiency of dry grind process and reduce volume of DDGS produced

DDGS Utilization (2005)

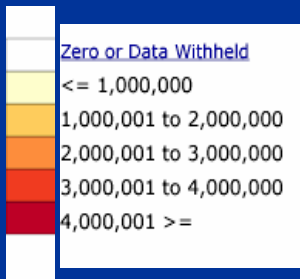
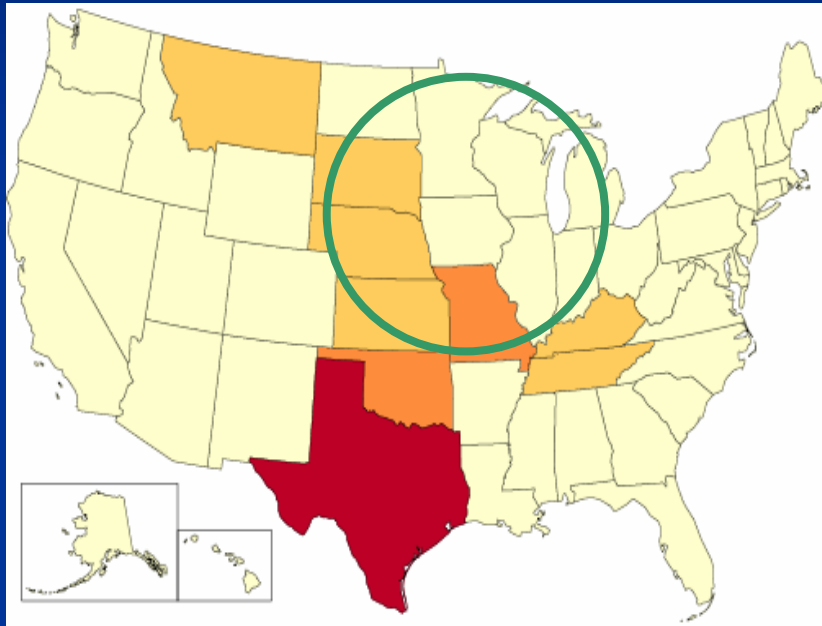




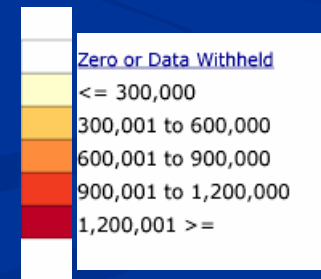
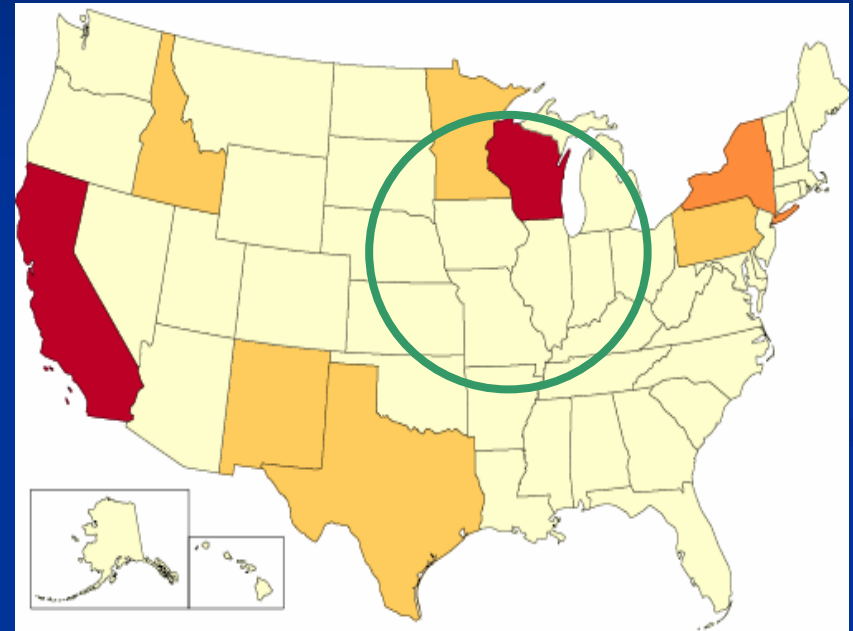
Cattle and Calves Inventory

Source: USDA-NASS 2002 Census of Agriculture

Beef Cows



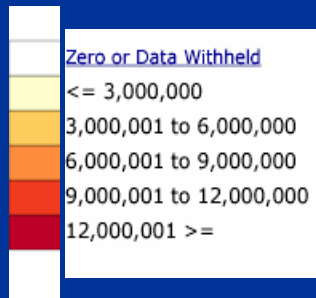
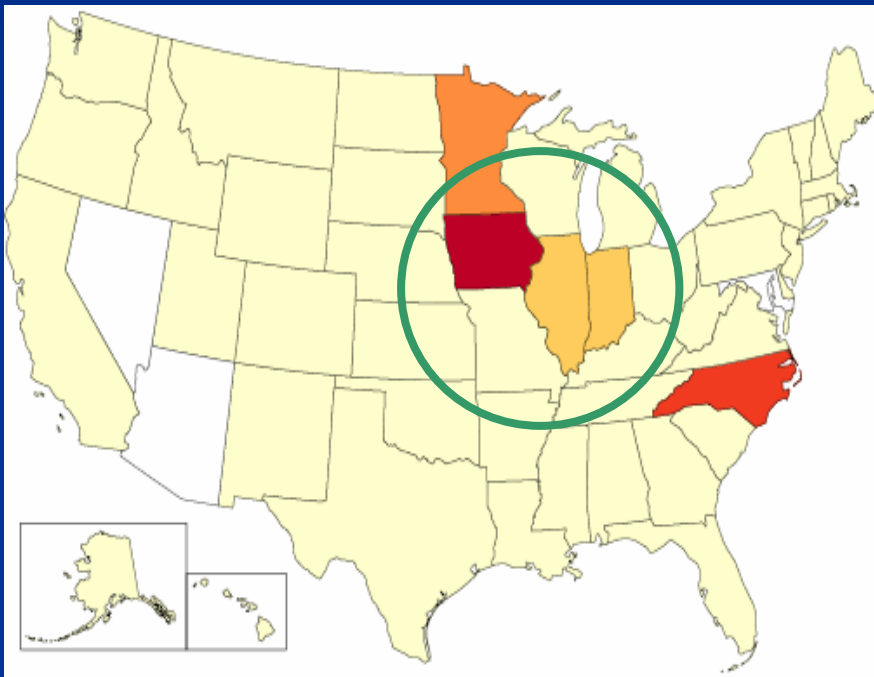
Milk Cows



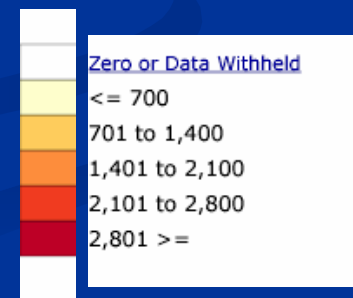
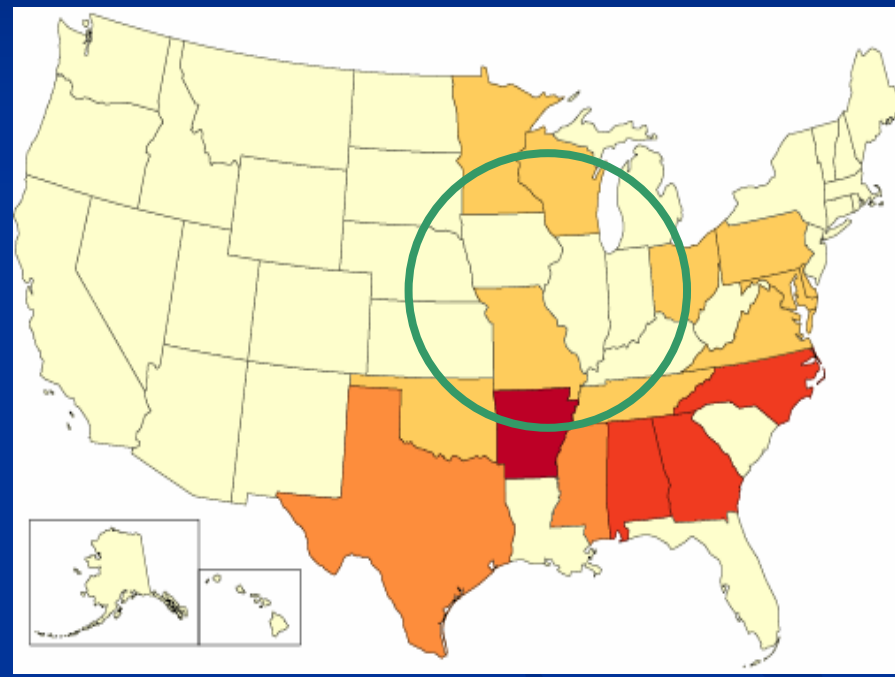
Poultry and Swine Inventory

Source: USDA-NASS 2002 Census of Agriculture

Pigs



Broiler and Other Meat Type Chicken



Wet Fractionation Technology: Enzymatic Dry Grind Process (E-Mill)

One bushel Corn



Quick
Germ

3.3 lb
Germ

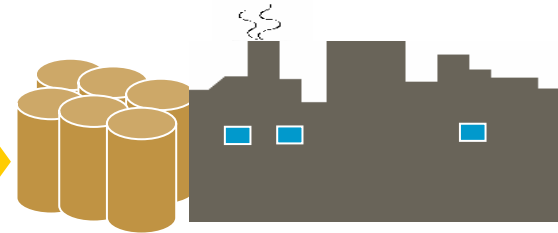
Quick
Fiber

4 lb
Pericarp
Fiber

E-Mill

4 lb
Endosperm
Fiber

Corn Dry Grind Facility



2.6 gal
Ethanol

3.7 lb
Residual
DDGS

Nonruminant Food

Ruminant Food



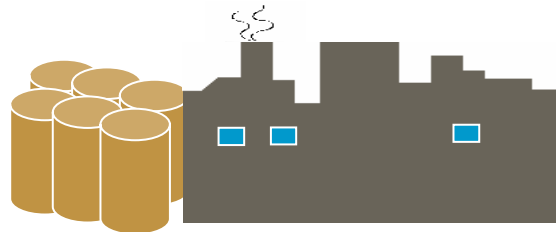
Dry Fractionation Technology: Dry Degerm Defiber Process (3D Process)

One bushel Corn



Dry Degerm
Defiber
Process

Corn Dry Grind Facility



2.6 gal
Ethanol

4 lb
Germ

+

4 lb
Pericarp
Fiber

7.0 lb
Residual
DDGS



Ruminant Food



Nonruminant Food

Effect of Hybrid Variability on Enzymatic Dry Grind Corn Process

5 Hybrids

N36-R6

N22-T8

NX2603

N34-F1

x

2 Locations

Waupun, WI

Brookings, SD



Enzymatic Dry
Grind Process



Coproducts
and
Ethanol
Yield

Coproducts and Ethanol Yield for Waupun, WI

Fraction (% db)	N36-R6	N22-T8	NX2603	N34-F1
Germ	9.18	9.22	9.41	8.85
Pericarp Fiber	8.62	7.79	8.61	6.04
Endosperm Fiber	3.89	5.46	5.04	3.93
DDGS	7.38	8.14	8.29	8.31
Ethanol Conc. (% v/v)	13.41	14.60	14.34	13.35

Coproducts and Ethanol Yield for Brooking, SD

Fraction (% db)	N36-R6	N22-T8	NX2603	N34-F1
Germ	8.87	9.21	9.54	8.89
Pericarp Fiber	10.45	7.51	9.37	8.05
Endosperm Fiber	5.60	6.50	5.53	6.56
DDGS	8.01	10.83	9.34	8.63
Ethanol Conc. (% v/v)	13.40	12.93	13.56	13.38

Conclusions

- New Developments in Dry Grind Corn Processing
 - Significant variability in corn hybrids for dry grind ethanol production
 - 23% total variability
 - 75% of this variability is due to genetics and 25% is due to environment
 - Variability can be reduced with hybrid specific processing or by using GSH enzyme
 - Negligible or weak correlation between starch content or extractability and starch fermentability
 - Corn with endogenous liquefaction enzymes
 - Hybrid specific processing for conventional and modified dry grind processes to increase ethanol yield and coproduct quality