

## Ethanol from Wheat

Ethanol production t/year	45.124	180.212	Syrup (42-54 DE) t/year	78,0% ds
Ethanol production 000 hl/year	568		Chemical gain	3,0%
Vital Gluten production t/year	45.569	50.070	Dry-Starch t/year	88,0% ds
DDGS production t/year	137.123		2.498 Germ t/year	86,0% ds
Protein in DDGS as dry matter	19,51%			
Fat in DDGS as dry matter	7,01%			
Wheat consumption t/year	499.500			
CO <sup>2</sup> production after cleaning t/year	32.000		43.162 Total CO <sup>2</sup> volume t/year	
Process: flour mill +vital gluten			Vital Gluten moisture	7,00 %
			DDGS moisture	10,00 %
Ethanol production t/h	5,6462			
Wheat/Flour processing t/day	1500		1492,5 Flour for wet/ethanol t/day	
Working time days/year	333		All analysis as dry matter	
Wheat plant			Convertible starch	64,00 %
Starch in wheat (as CH) on ds %	64,00		Protein	13,50 %
Starch recovery %	98,34		Fat	2,20 %
Wheat t/h at wheat moist.	62,50		Ash	2,10 %
Bran yield on ds % direct to DDGS	0,00	20,00	Bran yield	Fiber 2,60 %
Bran Volume ds t/h direct to DDGS	0,00	10,75	Bran Volume ds t/h	Others 15,60 %
Vital Gluten yield on ds %	9,87		Others = not convertible	Sugars
Vital Gluten vol. at product moist..t/h	5,70		and Pentosanes	
			Wheat moisture	14,00 %
Starchy material from wheat plant: ds t/h	48,18			
Concentration ds %	30,00		Starch in Bran	18,5 % ds
CH as starch to ethanol plant equiv.conc.on ds %	43,93		Germ Yield	0,500 %
Starch includ. Syrup and Dry Starch ds t/h	33,83		Fat in Germ	20,0%
Non starches ds t/h	14,35		Starch in Germ	15,0%
			Protein in Germ	40,0%
Sugar conversion before Fermentation:			Prot.Recovery Rate	57,00 %
Concentration in sugar conversion ds %	30,00		Protein in Vital Gluten	78,0 % ds
Chemical gain %	8,00		Starch in Vital Gluten	10,0 % ds
CH as sugar ds t/h	12,14		Fat in Vital Gluten	0,7 % ds
Non sugars ds t/h	14,35		Vital Gluten Yield	9,87 % ds
Fiber/mud remov.of non sugars %	0,00	20 % to 75 %		
Fiber/mud(100%fib.recov.) to feed ds t/h	0,00			
Fiber/mud conc.(to feed) ds %	40,0			
	0,00			
Fermentation+distillation/dehydration:				
Supply sugar purity on ds %	45,83			
Sugar to ethanol utilisation yield %	91,00	88 % is normal		
Ethanol t/h	5,65			
Carbondioxid t/h	5,40			
Residues from Yeast wash % of Ethanol	0,00	0 % to 5 %		
Residues from Yeast wash to feed ds t/h	0,00			
Residues Concentration (to feed) ds %	28,0			
Stillage bleed out ds t/h	15,44			
Stillage bleed out ds concentration %	19,99			
Stillage separat. split solid/total on ds %	0,00			
Solid Concentration ds %	40,00			
Solid ds t/h	0,00			
Liquid ds t/h	15,44			
Stillage waterevaporation t/h	25,78		Syrup Waterevaporation	
Conc. stillage (to feed) ds %	30,00	25	Supply ds. % after H2O adding	
Ethanol prod. kg/tds pure starch	502		47,8 Waterevaporation t/h	
DDGS dryer:			Starch Dryer:	
DDGS Production (Feed) t/h	17,16	55	Supply ds. %	
Waterevaporation t/h	34,31		3,8 Waterevaporation t/h	

# Timbuktu Project Plant Structure

first working scope

Head-Products

Freshwater + Treatment  
7968 max/day

Wastewater 5040 max/day  
15 t/day COD ->70/30 mg/l

90 t/h Consumption  
57 t/h \*2 Saturated Steam 13 Bar

19,6 MW Power Intake Design  
13,7 MW consumption

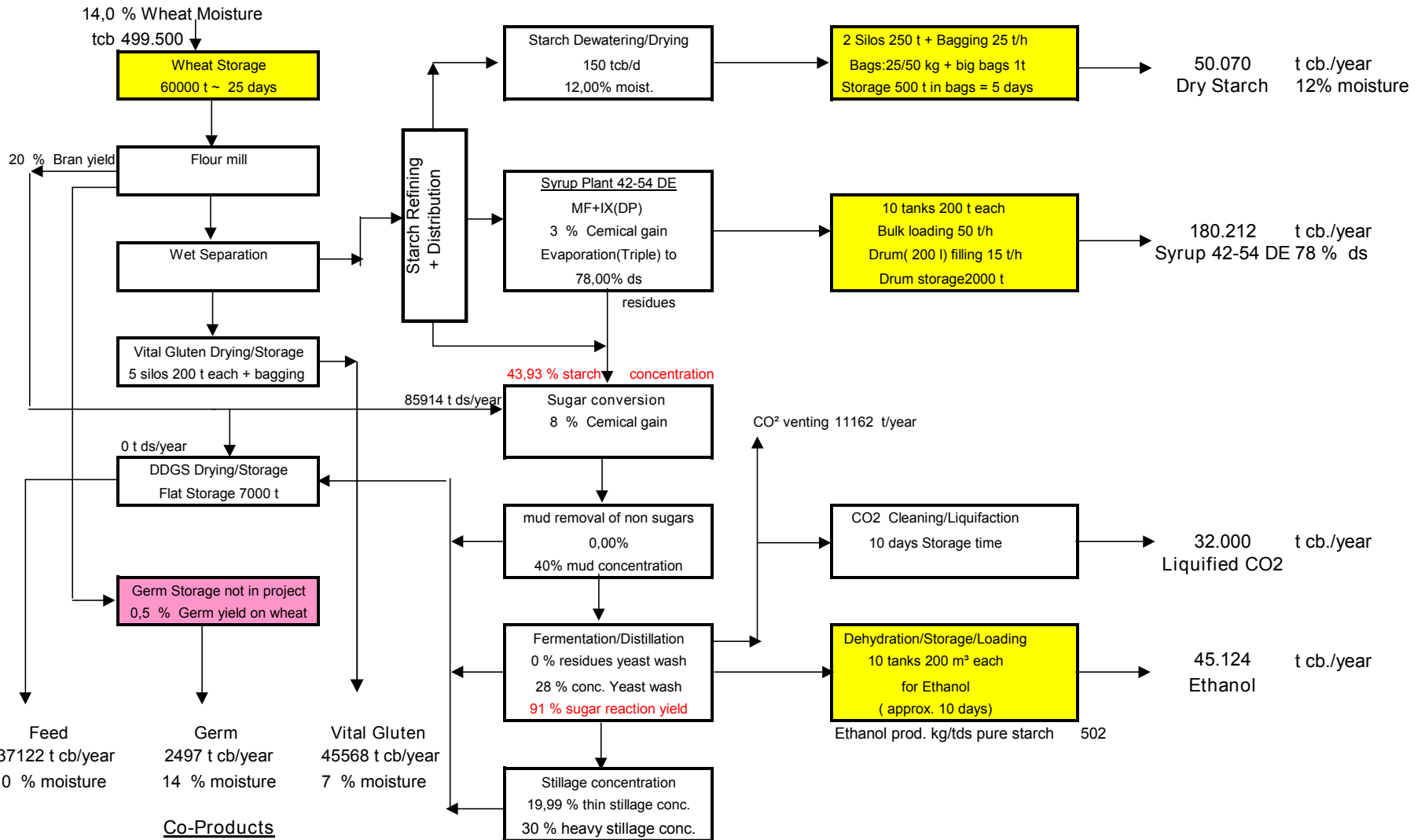
Chemical/Enzyme Storage  
HCl + NaOH in bulk, Nitrogen  
Comp.- Air 4000Nm³/h-7bar  
52 MW cooling tower delta t=10 C

871 Nm³/h Natural Gas  
for VitalGluten + Starch Dryer

Maintenance Workshops  
2000 m²

Offices 1000 m²  
Labor: 1\*400 m²; x\*50 m²

Rail ( 2 incom. lines)  
+ Road System



## Remarks:

- Evtl addition of a Biogas production if the organic load of waste water is higher
- CHP plant still open because no energy source fixed yet (evtl GT)
- All utilities and consumptions are estimated for the time being! (not calculated)
- Total manpower: approx. 100
- The Oil-production from wheat should be considered again, because high efforts in the milling pro
- Working time days/year 333
- Bran directly (dry) to DDGS should be considered

wheat analysis dry basis wheat has to be bakery quality!

Convertible starch 64,00 %  
Protein 13,50 %  
Fat 2,20 %  
Ash 2,10 %  
Fiber 2,60 %  
Others 15,60 %