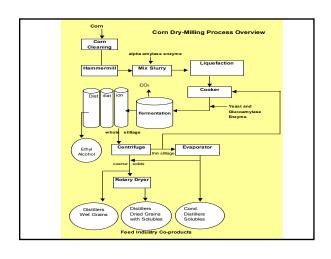


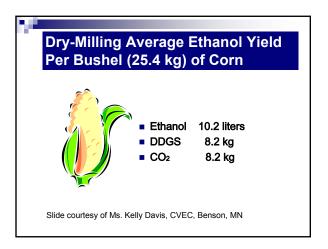
Overview — Part 1 Overview of DDGS production process Trends in DDGS production, domestic consumption, and exports DDGS nutrient composition and comparison among various sources and other grain co-products Physical characteristics Quality characteristics

What is DDGS? Co-product of the dry-milling ethanol industry Corn (maize) DDGS - Midwestern US Wheat DDGS - Canada Sorghum (milo) DDGS - Great Plains US Barley DDGS - Spain



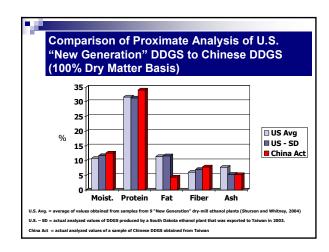


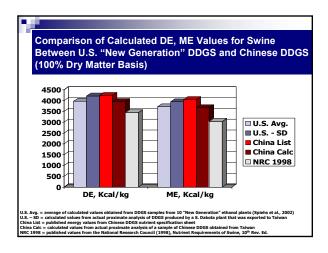


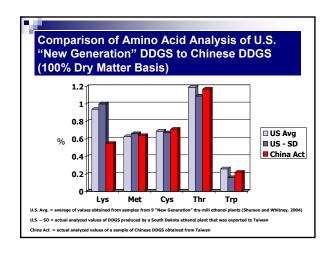


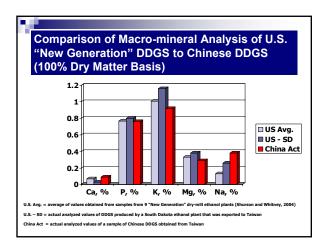


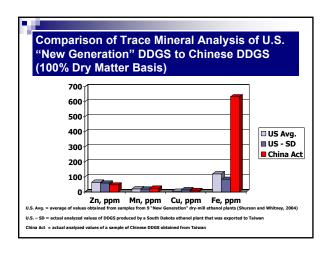


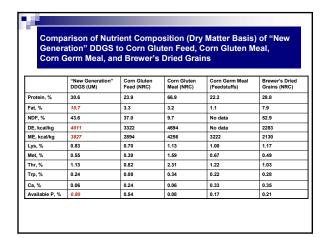


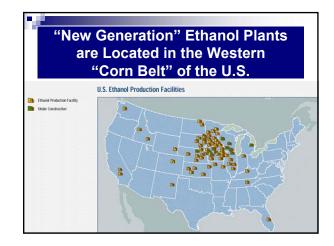


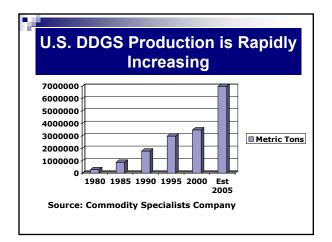


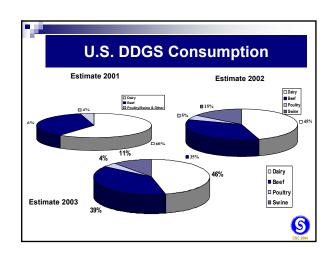


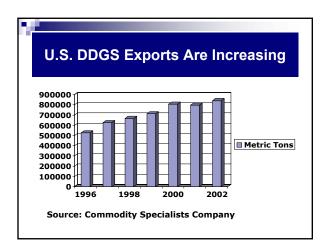














Proximate Analysis of "New Generation"DDGS (100% Dry Matter Basis)

Nutrient	"New Generation" DDGS		
Dry matter, %	89.2		
Crude protein, %	31.6		
Fat, %	11.5		
Crude fiber, %	6.2		
Ash, %	7.8		
NFE, %	42.8		
ADF, %	11.2		

Comparison of Energy Values of DDGS for Swine (88% DM Basis)

	"New" DDGS	"New" DDGS	"Old" DDGS	DDGS
	Calculated	Trial avg.	Calculated	NRC
				(1998)
DE, kcal/kg	3488	3528	3409	3449
	Range	Range		
	3418-3537	2975-4086		
ME, kcal/kg	3162	3367	3098	2672
	Range	Range		
	3087-3215	2820-3916		

Corn (NRC, 1998): DE (kcal/kg) = 3484 ME (kcal/kg) = 3382

Comparison of Amino Acid Composition of DDGS (88% dry matter basis)

	"New" DDGS	"Old" DDGS	DDGS (NRC, 1998)
Lysine, %	0.75 (17.3)	0.47 (26.5)	0.59
Methionine, %	0.63 (13.6)	0.44 (4.5)	0.48
Threonine, %	0.99 (6.4)	0.86 (7.3)	0.89
Tryptophan, %	0.22 (6.7)	0.17 (19.8)	0.24
Valine, %	1.32 (7.2)	1.22 (2.3)	1.23
Arginine, %	1.06 (9.1)	0.81 (18.7)	1.07
Histidine, %	0.67 (7.8)	0.54 (15.2)	0.65
Leucine, %	3.12 (6.4)	2.61 (12.4)	2.43
Isoleucine, %	0.99 (8.7)	0.88 (9.1)	0.98
Phenylalanine, %	1.29 (6.6)	1.12 (8.1)	1.27

Values in () are CV's among plants

Comparison of Apparent Ileal Digestible Amino Acid Composition of DDGS for Swine (88% dry matter basis)

	"New" DDGS	"Old" DDGS	DDGS (NRC, 1998)
Lysine, %	0.39	0.00	0.27
Methionine, %	0.28	0.21	0.34
Threonine, %	0.55	0.32	0.49
Tryptophan, %	0.13	0.13	0.12
Valine, %	0.81	0.45	0.77
Arginine, %	0.79	0.53	0.77
Histidine, %	0.45	0.26	0.40
Leucine, %	2.26	1.62	1.85
Isoleucine, %	0.63	0.37	0.64
Phenylalanine, %	0.78	0.60	0.96

Comparison of Phosphorus Level and Relative Availability of DDGS for Swine (88% dry matter basis)

	"New" DDGS	"Old" DDGS	DDGS NRC (1998)	Corn NRC (1998)
Total P, %	0.78 Range 0.62-0.87	0.79	0.73	0.25
P Availability, %	90 Range 88-92	No data	77	14
Available P, %	0.70	No data	0.56	0.03

Comparison of Energy Values of DDGS for Poultry (88% DM Basis)

	"New Generation" DDGS	NRC (1994)
AME, kcal/kg	2260 Range 2090-2418	2480
TME, kcal/kg	2850 Range 2650 - 3082	3097

Source: Noll and Parsons. 2003. Unpublished data.

True Digestible Amino Acid Levels of Corn DDGS for Poultry (5 Sources)

Amino acid	True Dig. Amino Acid, %	Average	Digestibility Coefficient, %	Average
Methionine	0.35 - 0.53	0.43	86 - 90	88
Cystine	0.28 - 0.57	0.40	66 - 85	76
Lysine	0.37 - 0.74	0.53	59 - 83	71
Arginine	0.73 – 1.18	0.93	80 - 90	86
Tryptophan	0.14 - 0.21	0.18	76 - 87	82
Threonine	0.61 - 0.92	0.74	67 - 81	75
Source: Noll and Parsons. 2003. Unpublished data.				

Comparison of Phosphorus Level and Relative Availability of DDGS for Poultry (88% dry matter basis)

	"New Generation" DDGS	NRC (1994)
Total P, %	0.74	0.72
P Availability, %	61 Range 54 - 68	54
Available P, %	0.45	0.39

Source: 2003 Lumpkins, Dale, and Batal, University of Georgia. Abstract.



Physical Characteristics of "New Generation" DDGS

- Bulk density (16 "new generation" plants)
 - □ 35.7<u>+</u> 2.79 lbs/ft³
 - □ Range 30.8 to 39.3 lbs/ft3
- Particle size (16 "new generation" plants)
 - □ 1282<u>+</u> 305 microns
 - □ Range 612 to 2125 microns

Quality Assessment of "New Generation" DDGS

- NIR
- Smell
- Color
- Mycotoxins
- Fat stability

NIR Calibrations for DDGS

Nutrient	R	Rmsep,%	R ²	CV,%
Lysine	0.89	0.064	.79	16.2
Methionine	0.81	0.044	.66	14.2
Threonine	0.73	0.046	.53	6.2
Energy	0.87	37	.76	1.9

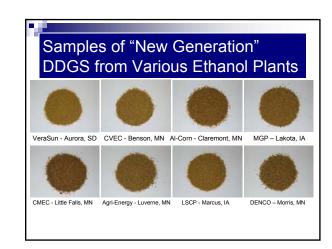
R = correlation between actual and predicted values Rmsep = prediction error

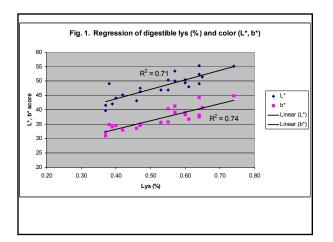
 R^2 = proportion of the total variation explained by calibrations CV, % = coefficient of variation among DDGS samples

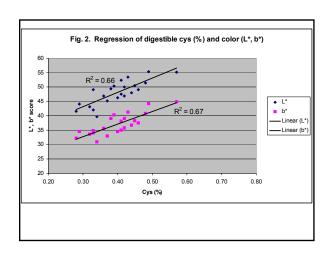
DDGS Color and Smell ■ Color varies among sources □ ranges from dark to golden (Cromwell et al., 1993) □ "new generation" DDGS is more golden and color is less variable □ golden color is correlated with higher amino acid digestibility in swine and poultry ■ Smell varies among sources □ ranges from burnt or smoky to sweet and fermented (Cromwell et al., 1993)

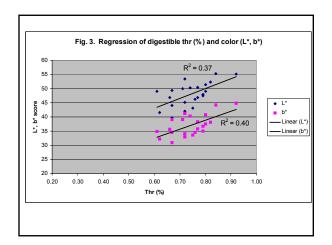
□ "new generation" DDGS has a sweet, fermented smell

□ smell may affect palatability









Mycotoxins

- Risk of mycotoxin contamination in "new generation" DDGS is very low
 - □ Poor quality corn = poor ethanol yields
 - $\hfill\square$ Corn supplied to ethanol plants is produced locally
 - Corn produced in upper Midwest is has a low risk for mycotoxins
- Must use thin layer chromatography (TLC) or HPLC for testing mycotoxins in DDGS
 - □ ELISA and other methods result in false positives

Fat Stability of DDGS

- Limited data
- Mexico
 - DDGS monitored during transit and storage for 16 weeks in a commercial feed mill in Jalisco, Mexico
 - Temperature ranged from 2 to 28 degrees C
 - Average high temperature 25 degrees C
 - Average low temperature was 8.4 degrees C
 - □ No rancidity was detectable

Fat Stability of DDGS in Taiwan

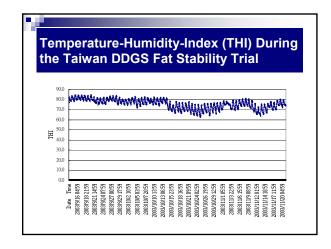
- Study conducted at Lin-Fong-Ying Dairy Farm
 - a commercial dairy farm located about 20 km south of the Tropic of Cancer
 - DDGS was shipped from Watertown, SD to Taiwan in a 40 ft. container
 - upon arrival in Taiwan, DDGS was re-packaged in 50 kg feed bags with a plastic lining
 - DDGS bags were stored in a covered steel pole barn for 10 weeks during the course of the dairy feeding trial



Dr. Yuan-Kuo Chen discussing DDGS sampling procedures from storage bags with his research assistant.



Inside of the covered, steel pole barn used to store bags of DDGS and other forage and feed ingredients at LFY Dairy.



Fat Stability of DDGS in Taiwan

Analysis	Week 1	Week 10
Peroxide value, mEq/kg	0.70	0.60
Free fatty acids, % as oleic	11.2	16.2

Peroxide values < 5 mEq/kg are considered acceptable for fat quality and there is no oxidative rancidity.

