

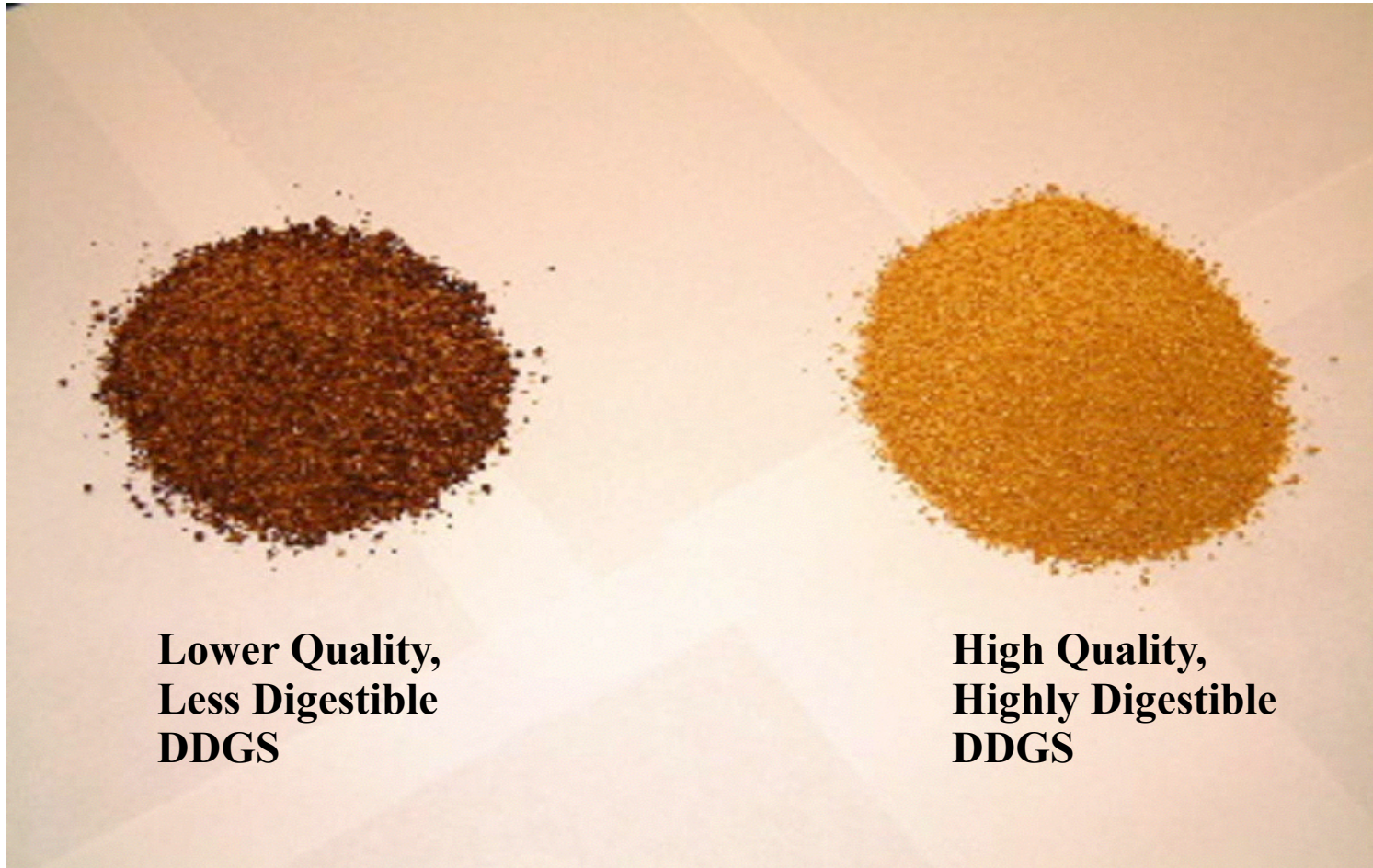
# Differences in Quality Characteristics Among U.S. DDGS Sources

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# Color Extremes of DDGS

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**Lower Quality,  
Less Digestible  
DDGS**

**High Quality,  
Highly Digestible  
DDGS**

# **DDGS Varies Nutrient Content and Digestibility, Color, and Particle Size Among U.S. Sources**

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## Proximate Analysis and Energy Value Averages and Ranges Among 27 U.S. DDGS Sources (100% Dry Matter Basis)

<b>Nutrient</b>	<b>Average</b>	<b>Range</b>
Dry matter, %	89.3	87.3 – 92.4
Crude protein, %	31.0	28.7 – 32.9
Fat, %	10.6	8.8 – 12.4
Fiber, %	7.2	5.4 – 10.4
Ash, %	6.1	3.0 – 9.8
ADF, %	13.6	8.0 – 18.1
Swine DE, kcal/kg	4053	3737 – 4319
Swine ME, kcal/kg	3790	3504 – 4048

## Mineral Analysis Averages and Ranges Among 27 U.S. DDGS Sources (100% Dry Matter Basis)

<b>Nutrient</b>	<b>Average</b>	<b>Range</b>
Ca, %	0.08	0.02 – 0.12
<b>P, %</b>	<b>0.75</b>	<b>0.42 – 0.99</b>
K, %	0.96	0.45 – 1.27
Mg, %	0.29	0.14 – 0.38
S, %	0.62	0.34 – 1.05
Na, %	0.15	0.04 – 0.52
Zn, ppm	62	38 – 105
Mn, ppm	19	9 – 27
Cu, ppm	6	3 – 10
Fe, ppm	133	77 – 239

## Amino Acid Analysis Averages and Ranges Among 27 U.S. DDGS Sources (100% Dry Matter Basis)

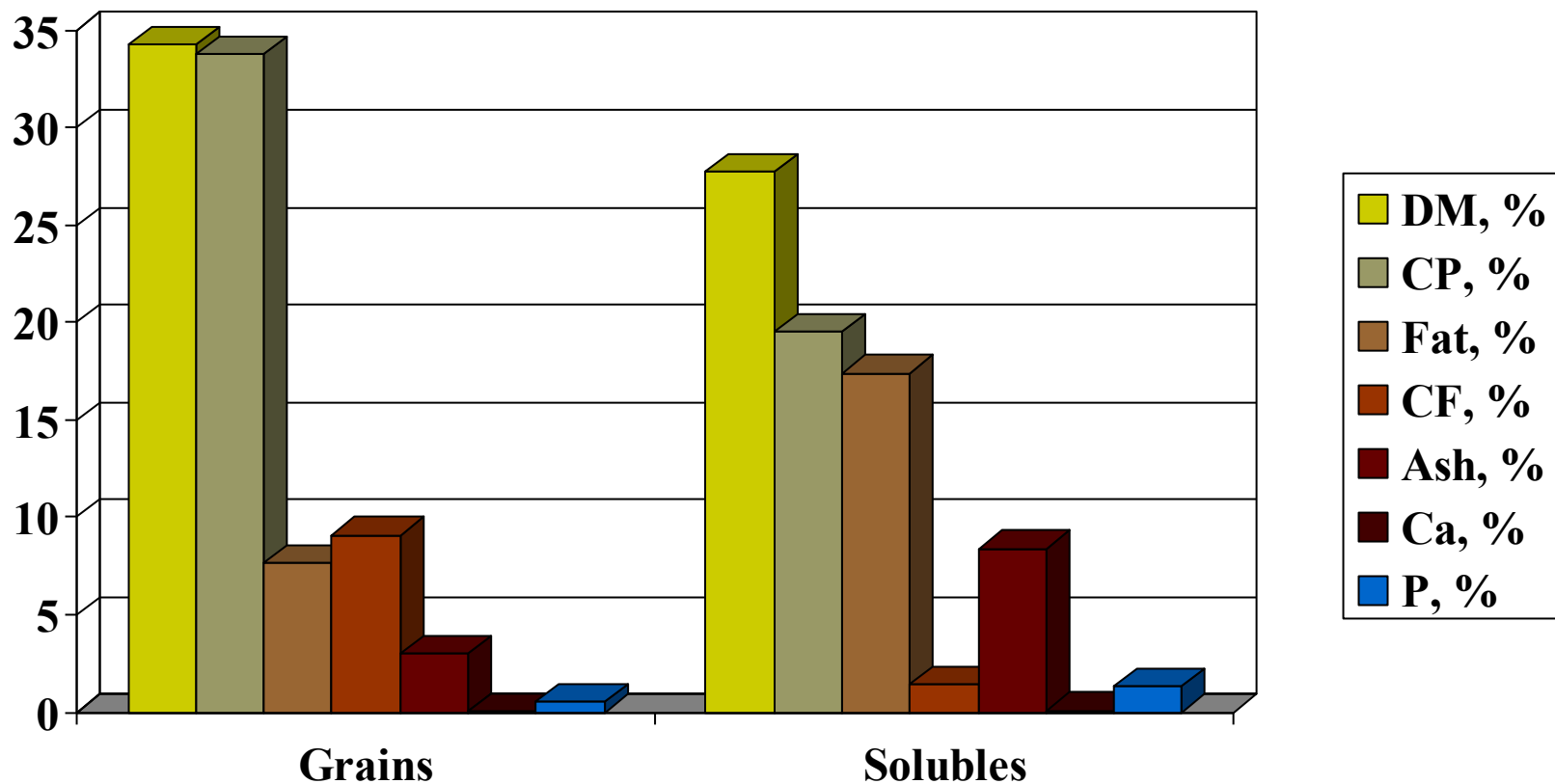
<b>Nutrient</b>	<b>Average</b>	<b>Range</b>
Arg, %	1.31	1.01 – 1.48
His, %	0.84	0.71 – 0.98
Ile, %	1.17	1.01 – 1.31
Leu, %	3.58	2.91 – 3.96
<b>Lys, %</b>	<b>0.89</b>	<b>0.61 – 1.06</b>
<b>Met, %</b>	<b>0.65</b>	<b>0.54 – 0.76</b>
Cys, %	0.68	0.61 – 0.76
Phe, %	1.51	1.36 – 1.72
<b>Thr, %</b>	<b>1.15</b>	<b>1.01 – 1.28</b>
<b>Trp, %</b>	<b>0.25</b>	<b>0.18 – 0.28</b>
Val, %	1.58	1.31 – 1.80

# Comparison of Nutrient Composition of Golden DDGS to Other “DDGS Sources” (100% Dry Matter Basis)

	Golden Corn DDGS	Solulac	Badger State Ethanol	ADM - Peoria	Extruded DDGS/Soy (XDS Plus)	AGP Pelleted
Protein, %	31.82	29.32	31.62	30.12	34.44	27.0
Fat, %	11.32	3.52	15.25	8.96	13.33	9.00
Crude fiber, %	6.25	7.90	No data	7.77	7.78	15.10
ADF, %	12.37	11.80	17.91	20.95	14.44	No data
Ash, %	6.93	5.29	4.58	7.30	5.56	4.28
DE, kcal/kg*	4053	3808	No data	3796	No data	No data
ME, kcal/kg*	3781	3577	No data	3560	3749	No data
Lys, %	0.92	0.61	0.90	0.83	1.67	No data
Met, %	0.62	0.54	0.54	0.66	0.61	No data
Thr, %	1.17	1.01	1.04	1.13	2.50	No data
Trp, %	0.25	0.18	0.23	0.25	0.39	No data
Ca, %	0.07	0.12	0.06	0.51	0.22	0.17
P, %	0.77	0.78	0.89	0.68	0.72	0.62

\*Calculated energy values for

# Comparison of the Nutrient Content of Corn Distiller's Grains and Corn Condensed Distiller's Solubles





# Samples of Golden Corn DDGS from Various Midwestern U.S. Ethanol Plants

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VeraSun - Aurora, SD



CVEC - Benson, MN



Al-Corn - Claremont, MN



MGP - Lakota, IA



CMEC - Little Falls, MN



Agri-Energy - Luverne, MN

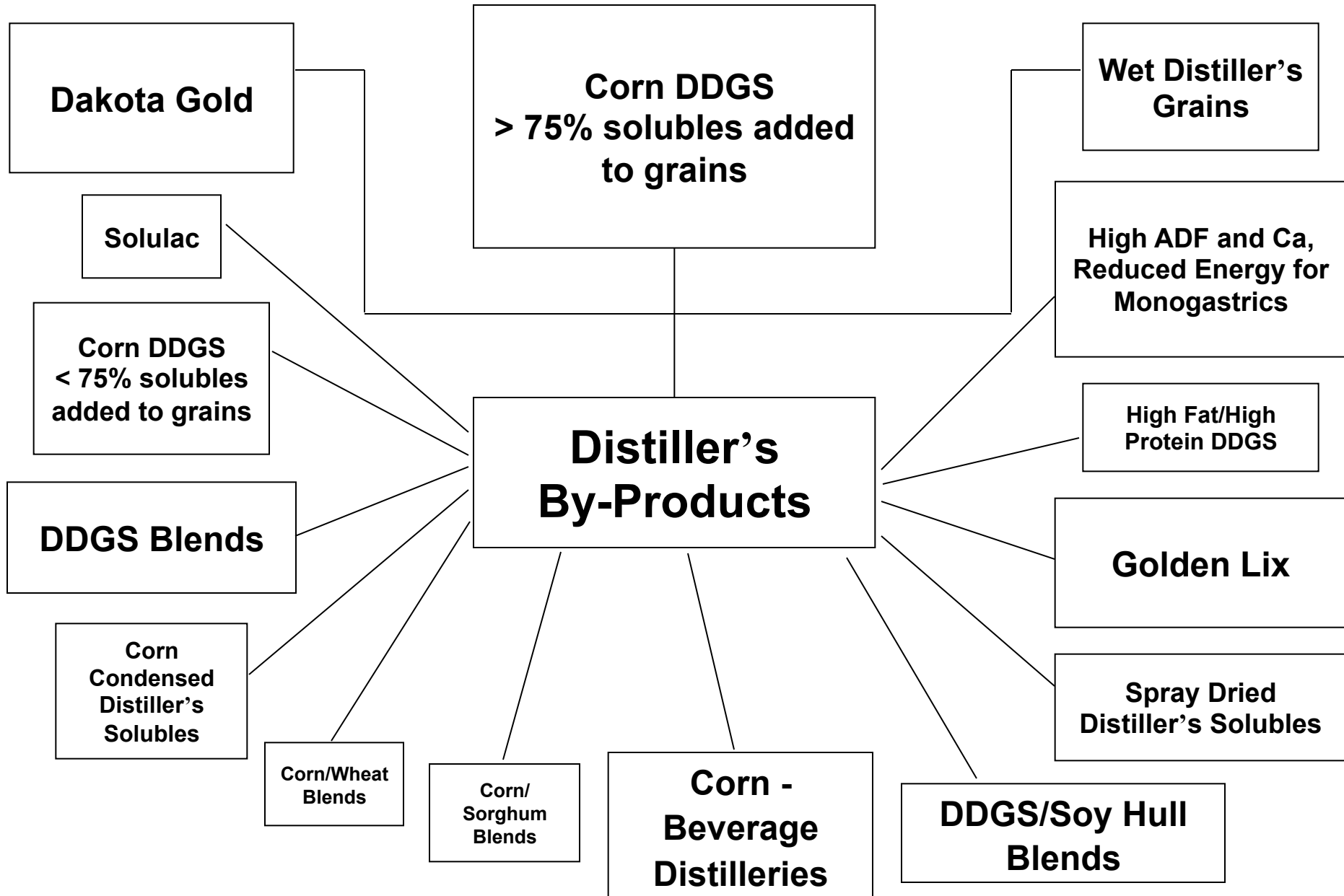


LSCP - Marcus, IA



DENCO - Morris, MN

# Potential Categories of Distiller's By-Products





# Quality Assessment of “New Generation” DDGS

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- NIR
- Smell
- Color
- Bulk density
- Particle size
- Mycotoxins
- Fat stability

# NIR Calibrations for DDGS

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<b>Nutrient</b>	<b>R</b>	<b>Rmse<sub>p</sub>,%</b>	<b>R<sup>2</sup></b>	<b>CV, %</b>
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

Rmse<sub>p</sub> = prediction error

R<sup>2</sup> = proportion of the total variation explained by calibrations

CV, % = coefficient of variation among DDGS samples



# Corn DDGS Color and Smell are Indicators of Digestibility for Monogastrics

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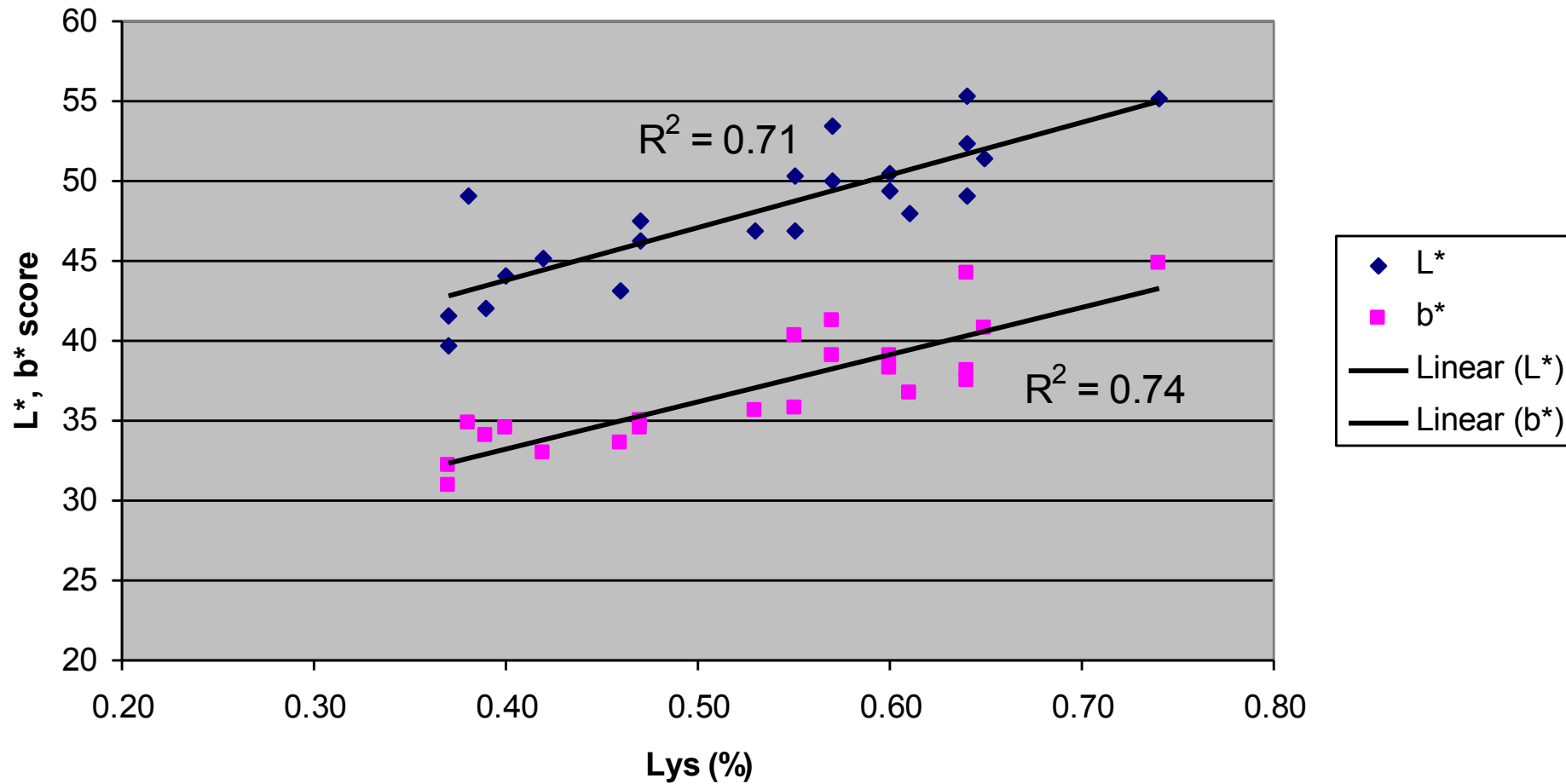
## □ Color varies among sources

- ranges from dark to golden (Cromwell et al., 1993)
- golden color of corn DDGS is correlated with higher amino acid digestibility in swine and poultry

## □ Smell varies among sources

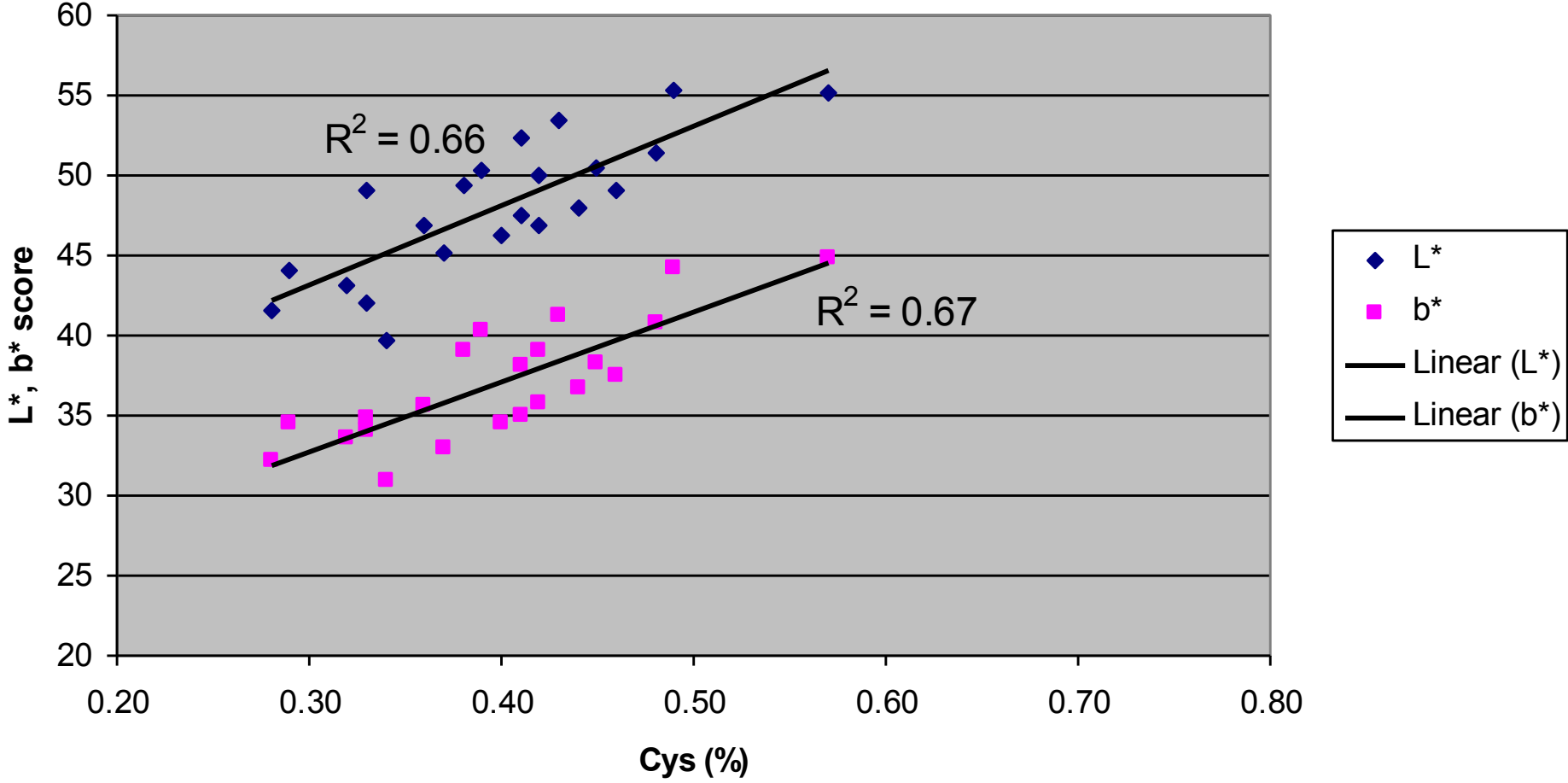
- ranges from burnt or smoky to sweet and fermented (Cromwell et al., 1993)
- golden DDGS has a sweet, fermented smell
- smell may affect palatability

**Fig. 1. Regression of digestible lys (%) and color (L\*, b\*)**



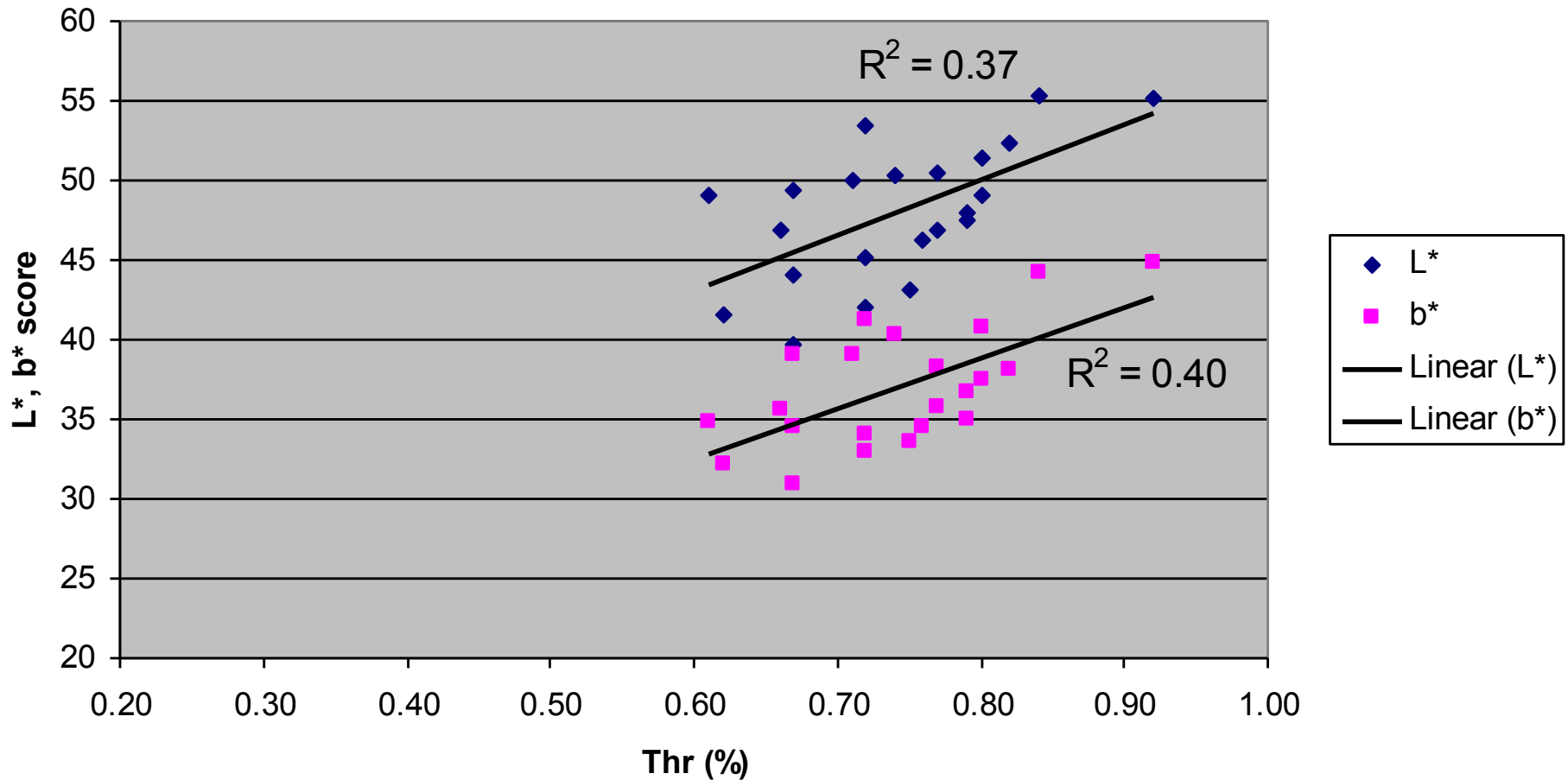
Source: Dr. Sally Noll (2003)

**Fig. 2. Regression of digestible cys (%) and color (L\*, b\*)**



Source: Dr. Sally Noll (2003)

**Fig. 3. Regression of digestible thr (%) and color (L\*, b\*)**



Source: Dr. Sally Noll (2003)

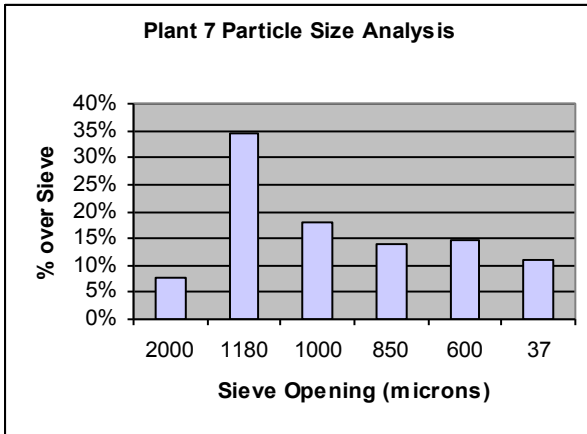


# Physical Characteristics of “New Generation” DDGS

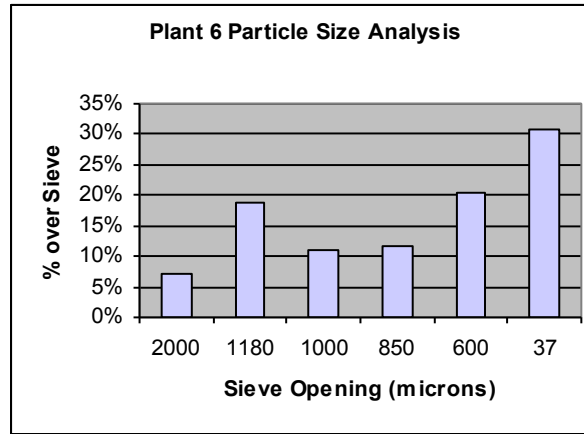
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- Bulk density (16 new plants)
  - $35.7 \pm 2.79$  lbs/ft<sup>3</sup>
  - Range 30.8 to 39.3 lbs/ft<sup>3</sup>
  
- Particle size (16 new plants)
  - $1282 \pm 305$  microns
  - Range 612 to 2125 microns

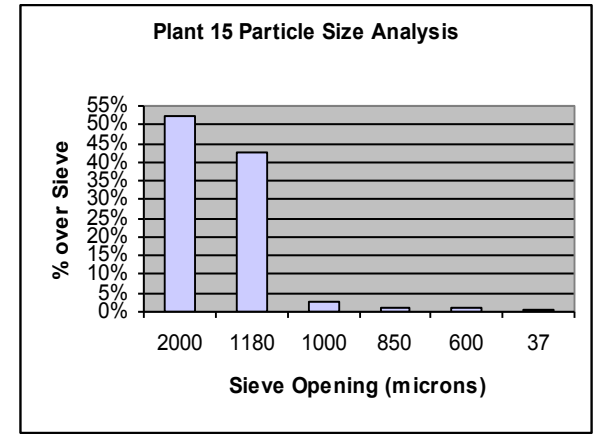
# Examples of Particle Size Distribution of “New Generation” DDGS



Typical



Lowest Avg.  
Particle Size



Highest Avg.  
Particle Size

# Mycotoxins

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- Incidence of mycotoxin contamination of DDGS from upper Midwest ethanol plants is low
  - Poor quality corn = poor ethanol yields
  - Corn supplied from a relatively small geographic region
  - Corn produced in upper Midwest is generally lower risk for mycotoxins
  
- Must use thin layer chromatography (TLC) or HPLC for analyzing DDGS
  - ELISA and other methods result in false positives



# Fat Stability of DDGS

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- 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

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- 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

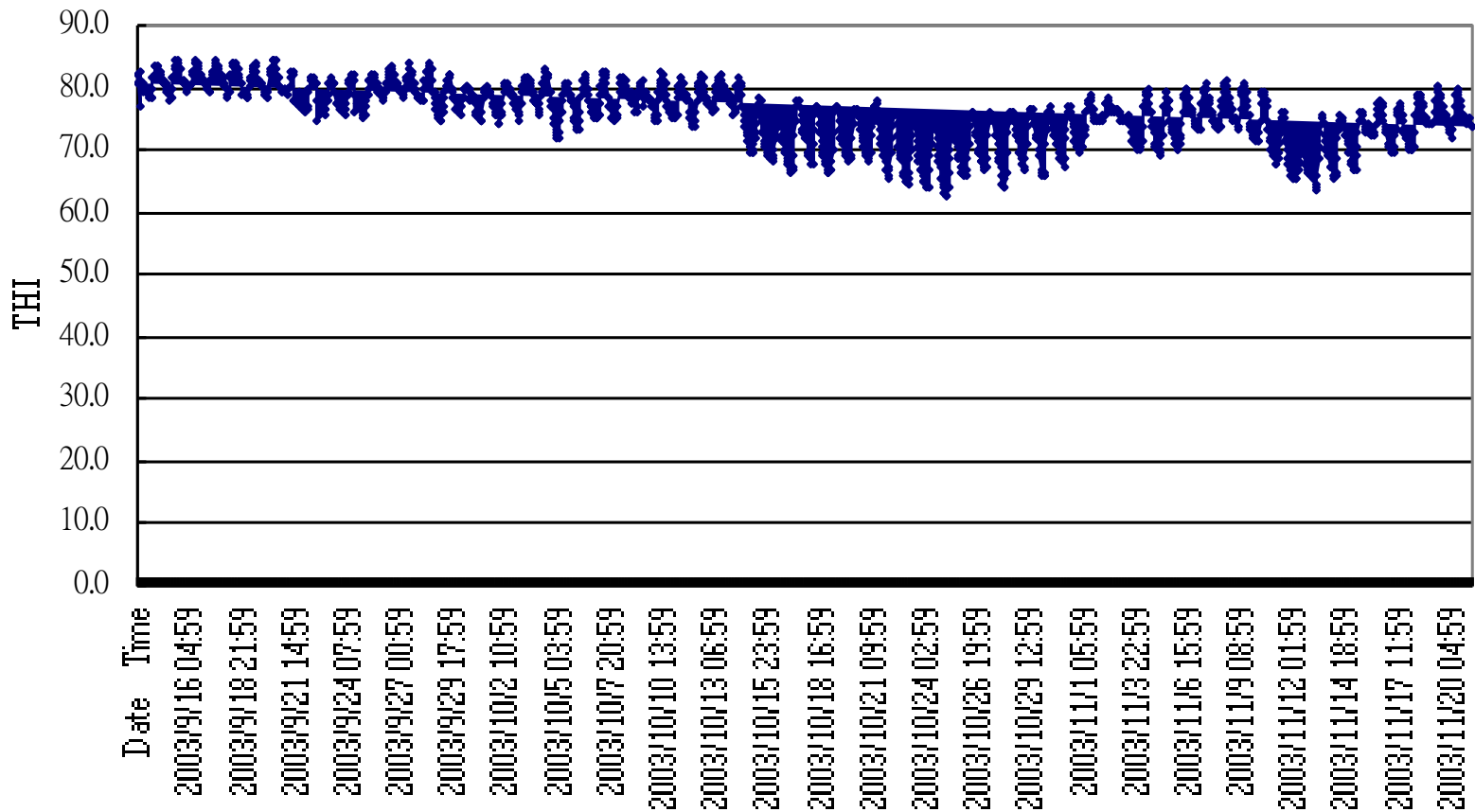


**Dr. Yuan-Kuo Chen discussing DDGS sampling procedures from storage bags with his research assistant.**



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

# Temperature-Humidity-Index (THI) During the Taiwan DDGS Fat Stability Trial



# 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.**



