

# Maximize Ethanol Production from Corn Starch, Resistant Starch, Cellulose and Xylan

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# The Carbohydrates in Corn Flour\*

(estimates)

	Starch**	Cellulose	Xylan
dry weight basis (dwb), %	76	1.8	4.0
Range (dwb, %)	73 - 79	1.4 - 2.2	3.6 - 4.4
Standard deviation ( $\pm$ , dwb, %)	2.9	0.36	0.4
Relative standard deviation (RSD)	4%	20%	10%

\*All analytical methods are based on published methods with modifications; with QA/QC on each running batch

\*\* total starch includes resistant starch and fermentable starch

# What Happened with Industrial 1.5G Processing

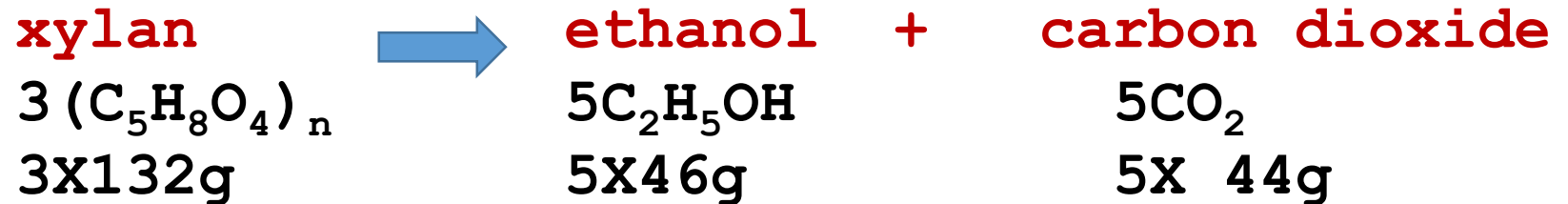
Pathway	Carbohydrates used	Pretreatment	Starch hydrolysis	Cellulosic hydrolysis	Fermentation
1G	Starch	No	Yes	No	C6 yeast
1.5 G	Starch and cellulose	No	Yes	Cellulase at 32°C	C6 yeast

# Corn to Ethanol Theoretical Mass Change



Stoichiometric 162g  $2 \times 46g$   $2 \times 44g$

Theoretical: ethanol / glucan = 0.57 g/g  
Ethanol / CO2 = 1.05



Theoretical: ethanol / xylan = 0.58 g/g  
Ethanol / CO2 = 1.05

# 1G and 1.5 G for Ethanol and Carbon Dioxide

Trial No.	Pathway	Carbohydrates used	Flask No.	Final weight loss (g)	Final ethanol level (g/L)	Final ethanol production (g)
I	1G	Starch	4	13.4	123.0	13.7
	1.5 G	Starch and cellulose	4	13.7	124.8	14.0
	1.5G/1G			102%	101%	102.2%
	<i>p Value</i>			<i>0.005</i>	<i>0.015</i>	<i>0.005</i>
II	1G	Starch	3	13.2	118.6	13.2
	1.5 G	Starch and cellulose	3	13.7	120.4	13.5
	1.5G/1G			103%	102%	102.4%
	<i>p Value</i>			<i>0.004</i>	<i>0.024</i>	<i>0.10</i>

# 1G and 1.5 G for Ethanol and Carbon Dioxide

Trial No.	Pathway	Carbohydrates used	Flask No.	Final weight loss (g)	Final ethanol level (g/L)	Final ethanol production (g)
III	1G	Starch	6	13.0	116.3	12.9
	1.5 G	Starch and cellulose	6	13.6	117.4	13.1
	1.5G/1G			104%	101%	101.7%
	<i>p Value</i>			<i>0.001</i>	<i>0.039</i>	<i>0.036</i>
IV	1G	Starch	4	13.4	116.7	13.1
	1.5 G	Starch and cellulose	4	13.8	118.4	13.4
	1.5G/1G			102%	102%	102.2%
	<i>p Value</i>			<i>0.016</i>	<i>0.026</i>	<i>0.002</i>



# 1G and 1.5G Residual Carbohydrates in DDGS (Trial I)

Pathway	Carbohydrates used	Flask No.	Starch in DDGS (% , dwb)	Cellulose in DDGS (% , dwb)
1G	<b>Starch</b>	4	3.0	5.7
1.5 G	<b>Starch and cellulose</b>	4	2.4	5.2
1.5G/1G			80%	91%
			Total starch / ash	Cellulose / ash
1G	<b>Starch</b>	4	0.64	1.2
1.5 G	<b>Starch and cellulose</b>	4	0.47	1.0
1.5G/1G			73%	86%
<i>P value</i>			<i>0.07</i>	<i>0.26</i>

# 1G and 1.5G Residual Carbohydrates in DDGS (Trial III)

Pathway	Carbohydrates used	Flask No.	Starch in DDGS (% , dwb)	Cellulose in DDGS (% , dwb)
1G	<b>Starch</b>	6	4.3	9.4
1.5 G	<b>Starch and cellulose</b>	6	3.1	7.1
1.5G/1G			73%	75%
			<b>Total starch / ash</b>	<b>Cellulose / ash</b>
1G	<b>Starch</b>	6	1.1	2.3
1.5 G	<b>Starch and cellulose</b>	6	0.7	1.7
1.5G/1G			69%	71%
<i>P value</i>			<i>0.000</i>	<i>0.026</i>

# 1G and 1.5G Residual Carbohydrates in DDGS (Trial IV)

Pathway	Carbohydrates used	Flask No.	Starch in DDGS (% , dwb)	Cellulose in DDGS (% , dwb)
1G	<b>Starch</b>	4	4.1	11.8
1.5 G	<b>Starch and cellulose</b>	4	2.9	9.8
1.5G/1G			71%	83%
			Total starch / ash	Cellulose / ash
1G	<b>Starch</b>	4	1.02	2.9
1.5 G	<b>Starch and cellulose</b>	4	0.73	2.4
1.5G/1G			71%	83%
<i>P value</i>			<i>0.003</i>	<i>0.099</i>

# What Happened to Pure Cellulose and Pure Resistant Starch

Pathway	Pure compound	Starch hydrolysis	Cellulosic hydrolysis and fermentation
1G	Cellulose	Yes	N.D.
	Control corn starch (37% resistant starch)	Yes	N.D.
1.5 G	Pure cellulose	Yes	50% conversion
	Control corn starch (37% resistant starch)	Yes	Barely detected

# The Impact of Yeast Biomass on DDGS Cellulose Testing

- Ran pure corn starch based fermentation, with ethanol production similar to the level from corn flour based fermentation
- Harvest the yeast biomass
- Test the yeast biomass for cellulose reading (dwb, %):  $10\% \pm 1\%$

# Summary on Industrial 1.5G Processing Based on Flask Trials

- Compared with 1G processing, we observed about 2% ethanol production increase, verified by the data from carbon dioxide production; both mass changes were statistically sound for the batches we ran
- The ethanol yield increase did vary with individual batches, even though we used the same corn flour, and we suspect the yeast performance was not identical with every batch
- The ethanol increase was due to both cellulose and starch conversions, and likely the cellulosic conversion was responsible for half or more of the 2% ethanol increase
- In order to make about 1% cellulosic ethanol, more than 15% of the cellulose in corn flour is needed to be converted
- We expect the ethanol yield increase with commercial production even higher, due to better mixing of between enzymes and carbohydrates compared with flask trials

# Make Cellulosic Ethanol from Cellulose and Xylan (NCERC 1.5GX)

Pathway	Carbohydrates used	Pretreatment	Starch hydrolysis	Cellulosic hydrolysis	Fermentation
1G	Starch	No	Yes	No	C6 yeast
1.5 G	Starch and cellulose	No	Yes	Cellulase at 32°C	C6 yeast
1.5GX	Starch, cellulose and xylan	Yes (mild at 90°C)	Yes	Cellulase & hemicellulase at 32°C	C5C6 yeast

# What Happened to Pure Carbohydrates during NCERC 1.5GX

Pathway	Cellulose form	Pretreatment	Starch hydrolysis	Cellulosic hydrolysis at 32°C
1.5 GX	Pure cellulose	Mild at 90°C	Yes	60% conversion
	Pure xylan	Mild at 90°C	Yes	50% conversion
	Pure corn starch	Mild at 90°C	Yes	90 - 100% conversion
	Control corn starch (37% resistant starch)	Mild at 90°C	Yes	50% conversion



## What Happened to NCERC 1.5GX

- Cannot find the right C5C6 yeast to consume both glucose and xylose in the hydrolysate to the completion level as we run 1G or 1.5G fermentation
- So far the ethanol yield is not as high as 1.5G processing
- More optimization work is on the way

# Acknowledgement

- Illinois Corn Marketing Board for Funding
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