



Grain milling

Rikke Festersen
Food & Beverages

Solutions to improve grain milling productivity building on our market-leading enzymes for sweetener production



Industry raw materials

~ million MT

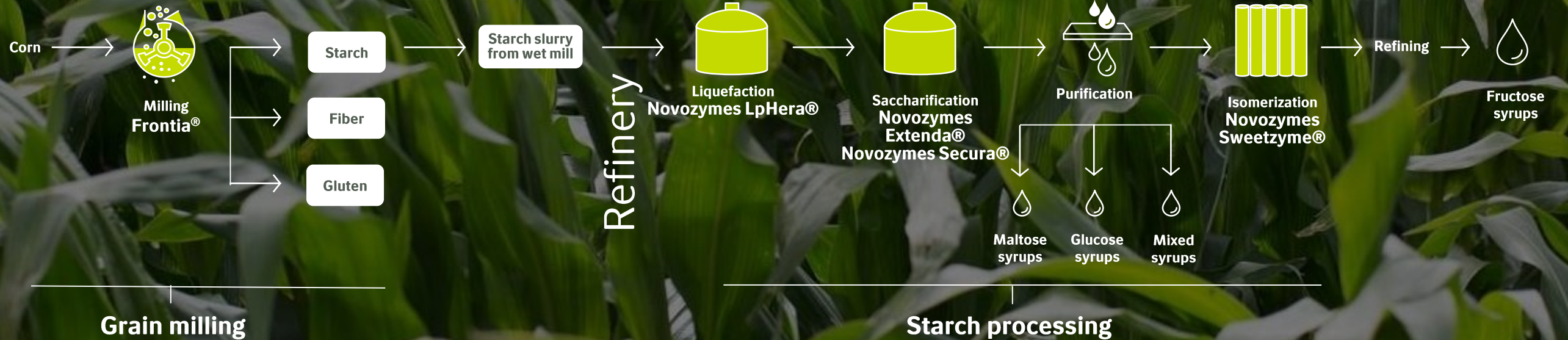
~70
Corn

~10
Wheat

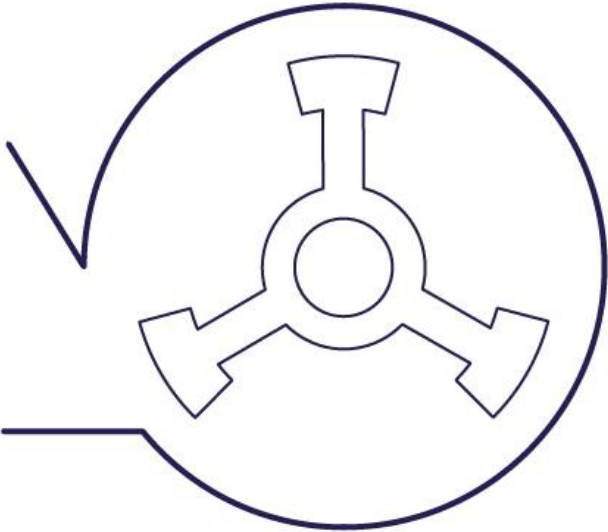
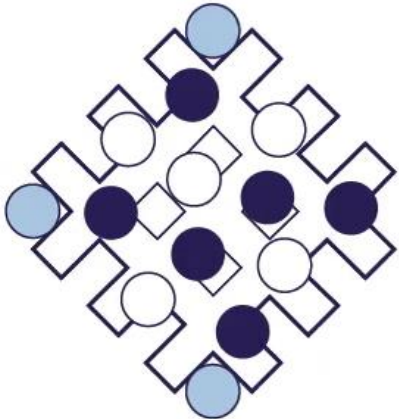
~30
Cassava

~250
Beet

Wet mill



Milling



Corn fiber



Starch

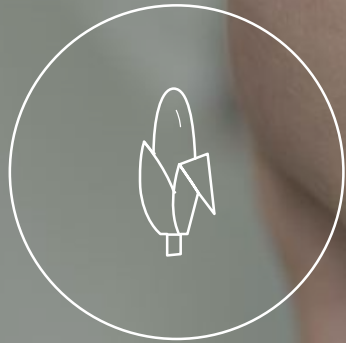


Protein



Water

Frontia[®]: improving return on investment for customers by maximizing productivity and yield in corn mills



Get the most from your corn

- Boost starch output by more than 2%
- Boost gluten meal output by more than 8%



Reduce utility spending

- Cut co-product drying energy needs by more than 20% through better dewatering
- Cut fresh water use by 2%



Cut interruptions, boost efficiency

- Less de-watering equipment needed due to 20-30% load reduction
- Cut interruptions and boost mill efficiency



Increase production capacity

- Increase maximum grinding capacity by 10%
- Sustain 10-20% more corn steep liquor through drier fiber



Questions

Grain milling