



What is IRmadillo?

IRmadillo™ is the powerful real-time analysis tool that provides continuous, precise data for all your yield improvement projects.

Why it's perfect for fuel ethanol plants

BUILT TOUGH

It's built for the rigors of industrial production. With no moving parts, it stands up to vibrations and impacts and can be installed directly into manufacturing lines.

LABORATORY-GRADE ACCURACY

Despite its rugged nature, it delivers continuous accurate measurements, giving you precise concentrations for a huge range of chemical substances.

REAL-TIME MONITORING

Constant, reliable data allows you to optimize every step of your production process, leading to higher yields and better overall efficiency.

What our users say



"The **IRmadillo** is the most robust instrument that we have seen in the market for real-time monitoring of ethanol fermentation. It gives us better control of the fermentation process by providing real-time information on how fermentation kinetics are progressing, in other words, how the sugars are being consumed and converted into ethanol"



Julian Parra | Engineering and Technology Manager | Pannonia Bio



"We're excited to fully implement the IRmadillo with our operators and see its true potential, especially given the rapid advancements. I'm really excited to see where the technology will go in regard to fermentation monitoring. The Keit team's impressive engineering and data analytics expertise have made them a pleasure to work with"

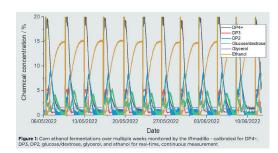


Dakin Nolan | Chemical Engineer and Environmental Specialist
United Wisconsin Grain Producers

What will I see when I use it?

IRmadillo software includes calibration and provides continuous updates on chemical concentrations over the whole process. Readings are normally in %wt but can be adjusted as required.

The graph below shows an example fermentation over 5 weeks to give a representation of the output. These batch trends can then be exported into text files for further analysis by your team for process optimization.



The **IRmadillo** can also send concentration data to your DCS, PLC or SCADA in real time. The standard communications protocols are OPC-UA over Ethernet, or Modbus TCP over Ethernet.

What can IRmadillo measure?

If there is any chemical you'd like to measure in real-time, it's likely that IRmadillo is the tool to do it.

It isn't designed to replace HPLC in terms of error margins or detection limits, but it offers far more frequent data over shorter intervals. This means you get real-time insights that guide you when to take HPLC extracts, helping to deploy staff more efficiently and effectively.

Chemical	Measurement error/%wt
DP4+	0.60
DP3	0.50
DP2/Maltose	0.50
DP1/Glucose	0.30
Lactic Acid	0.005
Glycerol	0.06
Acetic Acid	0.005
Ethanol	0.20

How does IRmadillo fit into my processes?

The **IRmadillo**'s diamond-tipped probe is built to handle Clean-In-Place (CIP) practices, including caustic washing. Rated for up to 600 psig (40 barg), it can withstand direct exposure to caustic streams. With an operating temperature range up to 430°F (220°C), it's ideal for use in distillation or liquefaction.

IRmadillo's unique technology

The **IRmadillo** was actually developed for use on Mars, as part of the UK's contribution to the Mars space program. Manufactured by Keit Industrial Analytics, the device has since found a secure and practical commercial niche in many earth-bound industrial processes.









IRmadillo's real-time monitoring of sugar concentrations allows you to calculate the dextrose equivalent, enabling higher solids loading. This helps reduce heating costs while maintaining efficiency.

Liquefaction SOLUBLE PROTEIN IN FEED

IRmadillo helps you fine tune the addition of ammonia or urea during fermentation by measuring the soluble protein during liquefaction. This ensures your yeast gets the right amount of nutrients for productive fermentation.

Propagation OPTIMIZE YEAST GROWTH

IRmadillo monitors sugars, nitrogen and ethanol, to keep yeast in tip-top shape.



Fermentation MONITOR LACTIC ACID

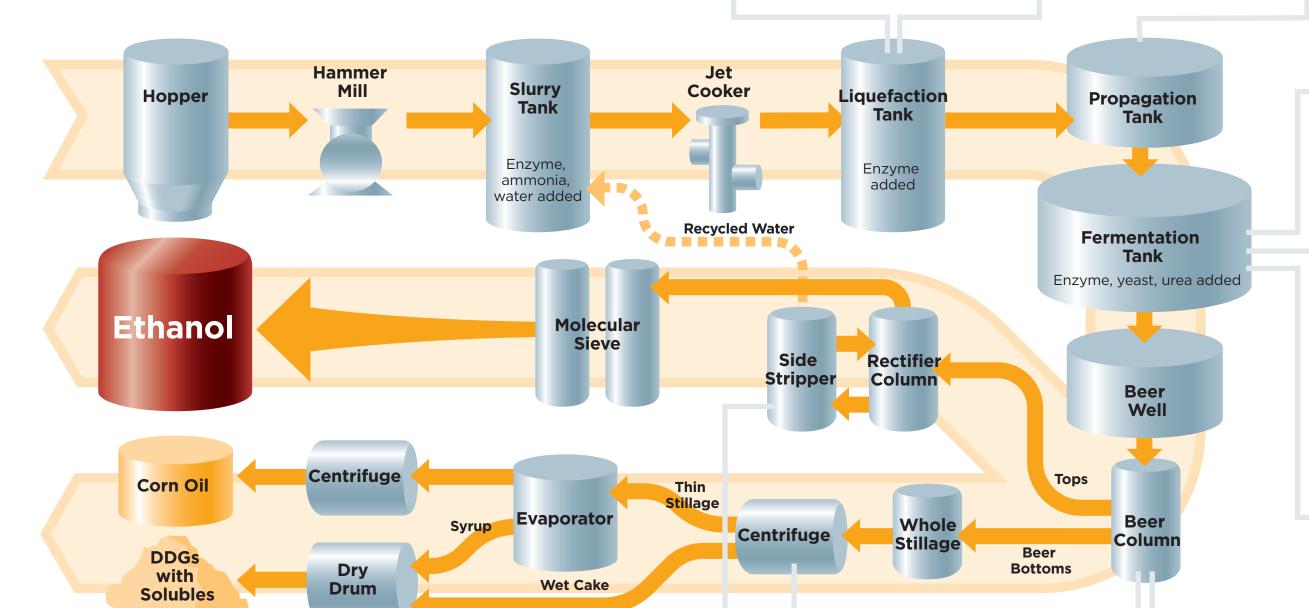
When levels spike it's often a red flag for bacterial contamination. The earlier you catch this, the better your odds of knocking it out with antibiotics. Targeted doses at the right moment also cut down on antibiotic use.

Fermentation MEASURE FAN AND PAN

IRmadillo can monitor Free Amino Nitrogen (FAN) and Primary Amino Nitrogen (PAN) in real-time to ensure your yeast gets the optimal amount of nutrients – no more, no less.

Fermentation RUN LONG-TERM IMPROVEMENT PROJECTS

IRmadillo's real-time data takes the guesswork out of long-term process improvements. From immediate tweaks to long-term adjustments, you can test changes in temperature, sugar feeds, enzyme levels, or even new yeast formulations, and get instant feedback.



Stripper column CONTROL IMPURITIES

Where could IRmadillo

make a difference in your plant?

IRmadillo lets you monitor and control impurities in ethanol product.

Centrifuge CORN OIL

IRmadillo tells you the amount of corn oil in your centrifuge inlet or outlet to better control the separation.

Distillation

RESIDUAL ETHANOL IN BEER BOTTOMS

IRmadillo can track ethanol levels in beer bottoms to control the balance between overdriving the column and sustaining a certain ethanol loss, minimizing energy usage and reducing risk.

Distillation

ACETALDEHYDE AND FUSELS IN COLUMN TOPS

IRmadillo's measurement of acetaldehyde, fusels, and other volatile molecules at the top of your distillation column ensures that your ethanol meets the desired purity and quality standards.





Imagine what <u>you</u> could do with an IRmadillo or two

Ethanol and biofuels production involves processes with natural and variable feedstocks, complex biochemical reactions, and potentially vast scale. Couple this with the fast turnaround time of each batch and the need to stick to a production schedule, and the challenge of optimizing these processes to increase yield becomes obvious.

Unlike traditional HPLC, the IRmadillo doesn't just give snapshots; it continuously tracks everything from sugar levels and organic acids to ethanol and glycerol concentrations. It is so robust, you can place it in-line almost anywhere in your

production process. And it catches subtle shifts early on, letting operators jump in with the right response.

Add a little more glucoamylase here, tweak the nitrogen there, and boom — your yeast stays happy, and your conversion from sugar to ethanol stays on track.

Continuous data from the IRmadillo also opens up new opportunities for fine-tuning. When trying new yeast strains or tweaking enzyme doses, you get instant feedback, so there's no more guesswork. Over time, this means more efficient batches, healthier margins and higher yields. Suddenly, getting to three gallons per bushel seems achievable.

I'm interested. What's next?

Email us at info@irmadillo.com and a local representative will be in touch to see how **IRmadillo™** could help improve your yields.



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