



California Air Resources Board  
Transportation Fuels Branch, Industrial Strategies Division  
PO Box 2815  
Sacramento, CA 95812

To whom it may concern,

The ethanol that we produce from the slurry is from the starch portion of the wheat bushel. In a Wheat Beer you have the whole wheat being malted and processed into the beer. That includes the proteins that are absent because we have processed the wheat into Gluten for human consumption. The volume of the slurry that comes from the gluten process and its large water content means that the processing of this slurry by product into ethanol allows for water conservation and compliance with FDA regulations regarding waste disposal and microbial control in our food processing facility (gluten plant). The slurry being of relatively high starch content and water is the perfect medium to grow bacteria and other unwanted organisms that would be detrimental for our food processing facility and would thereby contaminate the food product it produces. If disposal of the starch was done we would either have to land apply or send to waste water treatment. Both of these alternatives would mean decomposition and release of methane and CO2 from the biological process.

Regards,

A handwritten signature in blue ink, appearing to read "Kim Do", is written over a light blue horizontal line.

Kim Do  
Finance Manager  
White Energy, Inc.