PURDUE UNIVERSITY

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Problem Statement & Background

Goals:

- To create a grape wine and an alternative fruit wine that meet the growing demand for locally manufactured products
- To develop a profitable business
- To design a zero discharge minimum energy plant

Objectives:

- Provide unique locally made and sourced wine products for local consumers
- Provide supply of craft wine products for open and expanding market
- Provide innovative fruit alternative wines

Market Analysis

- Target demographic is millennials, who are largest group of consumers in U.S.
- Data shows a 3% increase in wine sales revenue between 2016 – 2017

Impact & Sustainability

Impacts:

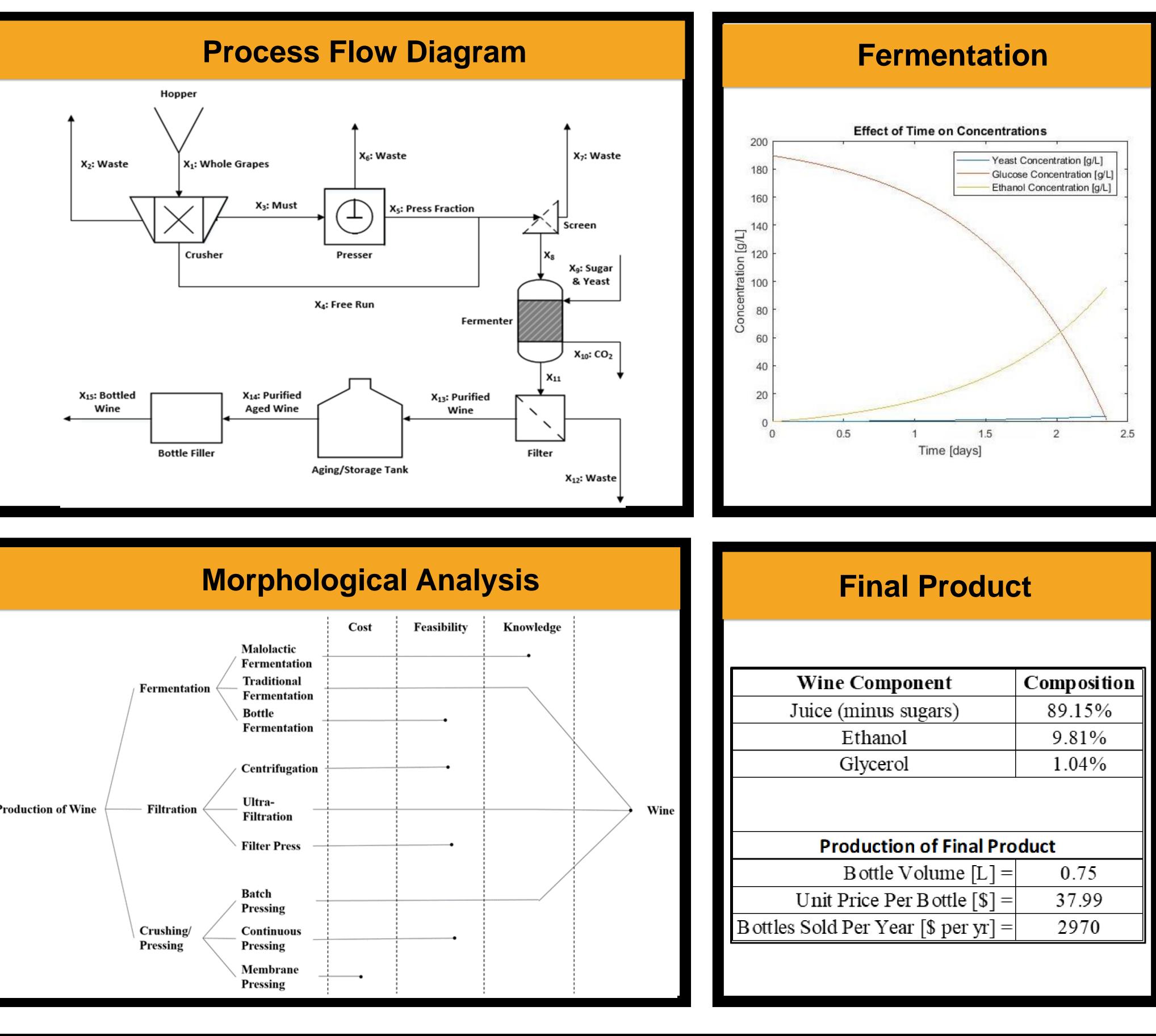
- Stimulation of local economy through local employment and use of local products
- Decomposable byproduct waste for minimal negative effect on environment

Sustainability:

- Materials: All fruit products can be obtained locally 6 months out of the year. Winter months grapes can be available from organic farmers in warmer climates.
- Life Cycle: Alcoholic beverage demand is consistent and growing as most millennials have reached legal drinking age

Technical Advisor & Instructor: Dr. Martin Okos

CAPSTONE/SENIOR DESIGN EXPERIENCE 2018 **Traminette Wine Team**



Unit Operations	Optimized Variable	Minimized Parameter
Presser	Presser Volume	Annual Fixed Cost
Fermenter	Fermenter Volume	Annual Fixed Cost
Heat Exchanger	Heat-Exchanger Surface Area	Total Annual Cost
Piping System	Pipe Diameter	Total Annual Cost

Wine Recipe & Equipment (Lab Experiment)

3 gallons of Welch's grape juice or alternative fruit juice with no added sugar tsp. yeast nutrients yeast packet (~5g) Saccharomyces bayanus 6 gallon PET Carboy *No added granulated sugar due to the sweetness of juices

Acknowledgements: Troy Tonner, Alyssa Christoffer, & Carol Weaver

Wine Component	Composition
Juice (minus sugars)	89.15%
Ethanol	9.81%
Glycerol	1.04%
	duct
Production of Final Pro	
Production of Final Pro	0.75



362232 ixed Capital Investment, FCI Working Capital 63475 425707 Fotal Capital Investment, TCI Percentage of Basis aw materials 10.00% perating labor Operating supervision faintenance and repairs perating supplie aboratory charge. 0.00% local Taxes 1.00% rinancing (interest) 0.00% 0.40% 0.00% Depreciation (Straight Line: 10-yr) 10.00% lant overhead, general 50.00% 0.80%

Break Even Chart		
Product Price [\$ per L] =	50.65	
Production Rate [L per yr] =	2227.86	
Break Even Rate [L per yr] =	2158.18	
Production Rate [L per yr]	Total Product Cost [\$ per year]	Fixed Cost [\$ per year]
0	63211	47642
1000	84580	47642
2000	105950	47642
2227.86	110819	47642
3000	127319	47642
4000	140600	47642



- cloudiness
- efficiency and overall profit

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Economics

Recommendations

Continue experimenting with original fermentation feed with higher sugar contents to enhance final taste and increase residual sugar content Continue refining separation and filtration processes to decrease wine

Continue analyzing production rates and operation times to increase



