

## **BBEST- IEA Bioenergy Conference 2024 Tours**

Limited number of participants

### **TOUR to Iracema Sugarcane mill and São Martinho Sugarcane mill**

#### **Field and Industrial Plant**

Brazil is known for its highly sustainable energy matrix (47.4% renewable), with a large contribution from bioenergy. Brazil has the greatest proportion of cars running on biofuels in the world, thanks mostly to sugarcane ethanol. Sugarcane biomass accounts for 15.4% of the total Brazilian energy output. This is possible because of long-term investments in science and technology and a modern bioenergy industry operating in the country.

**Take the opportunity to visit modern sugarcane mills on these tours and get to know the reasons behind this success story, visiting the places where all this happens, including the largest sugarcane processing mill in the world.**

#### **São Martinho Group mills**

São Martinho Group is among Brazil's largest sugar and energy companies. The Group operates four mills in Pradópolis, SP (São Martinho), Iracemápolis, SP (Iracema), Américo Brasiliense, SP (Santa Cruz), and Quirinópolis, GO (Boa Vista), in an area of 350.000 ha. It employs 12.5 thousand people and has the capacity to crush 24 million tonnes of sugarcane to produce sugar, ethanol, and bioelectricity.

Both São Martinho and Iracema have modern industrial and field facilities. In addition, the São Martinho mill in Pradópolis is the largest sugarcane processing mill in the world.

São Martinho Group produces 1.3 million tonnes of sugar annually and 1.3 billion liters of ethanol.

All fields are mechanically harvested without burning, leaving approximately 3.5 million tonnes of crop residues to recycle nutrients and protect the soil. All field and industry residues are recycled: 6 million tonnes of bagasse are used to produce heat and electricity (equivalent to 970 Gwh) so that the plants are self-sufficient in energy and export the surplus to the Brazilian electric grid. Vinasse (13 billion liters), filter cake, and ashes are used as fertilizer in the fields. The group also plans to produce biomethane with vinasse and other organic residues.

To comply with the Brazilian Forest Code, mills must leave at least 25% of the area as natural vegetation, mostly native tree species. São Martinho Group has planted more than 4 million trees and has a department devoted to producing seedlings and reforesting fields to meet the legal requirements.

For more details, visit the São Martinho's website: [www.saomartinho.com.br](http://www.saomartinho.com.br)

## **Visit to Iracema mill is scheduled to Friday, October 25<sup>th</sup>, 2024**

Tour 1. São Paulo to Iracemópolis (165km)

## **Visit to São Martinho mill is scheduled to Monday, October 28<sup>th</sup>, 2024**

Tour 2. From São Paulo to Ribeirão Preto (320km)

### **Program**

Iracemapolis and São Martinho

Industrial tour– Sugarcane reception, pre-prepare to milling, automatized process, crystallization, ethanol production, best management process, bagasse and energy production, water use efficiency

Agronomic tour – soil conservation and preparation, crop rotation, best management practices to high yield, residue uses, vinasse application, vinasse & fertilizer combined into organo-mineral formulations, biological pest management and control, mechanized harvest, vinasse digestion, forest recomposition, and other environment practices.

## Tour 1 to Iracema Mill, located in Iracemápolis, region of Limeira, SP

**FRIDAY – October 25<sup>th</sup>, 2024**

**Cost: U\$200 (Included: breakfast bag, lunch)**

Friday, 25 <sup>th</sup> October, 6h00	Breakfast bags at the bus Depart from RENAISSANCE HOTEL by bus (c.a. 180 km to Iracemápolis). This trip will cross a mixed industrial and agricultural area that characterizes the State of São Paulo.
Friday, 25 <sup>th</sup> October, 8h30	Arrival at São Martinho - Iracema Sugar Mill
Friday, 25 <sup>th</sup> October, 8h30 to 12h00	Company presentation and visit will include: <ul style="list-style-type: none"> <li>• Sugarcane reception in industry,</li> <li>• The plant of sugar and ethanol production and storage,</li> <li>• Sugarcane field operations</li> <li>• Residue recycling and storage (yeast, vinasse, bagasse, filter cake processing) facilities.</li> <li>• Fertilizer &amp; vinasse plant</li> <li>• Sugarcane field operations, forest recomposition, plant nurseries, and other sustainability actions.</li> </ul>
Friday, 25 <sup>th</sup> October, 12h00 to 13h30	Lunch at a local restaurant (Estrela do Sul) <a href="https://www.instagram.com/churr_estrela_do_sul/">https://www.instagram.com/churr_estrela_do_sul/</a> <a href="https://www.facebook.com/p/Estrela-Do-Sul-Churrascaria-100063623590724/">https://www.facebook.com/p/Estrela-Do-Sul-Churrascaria-100063623590724/</a>
Friday, 25 <sup>th</sup> October, 13h45	Depart from restaurant to RENAISSANCE HOTEL
Friday, 25 <sup>th</sup> October, 16h00	Arrival in São Paulo, where the tour ends.

**BBEST coordinators of the trip: Raffaella Rossetto, Jaime Figueirut, Monalisa Carneiro**

## Tour 2 to São Martinho Mill, located in Pradópolis, SP (Ribeirão Preto region) MONDAY – October 27<sup>th</sup> and 28<sup>th</sup>, 2024

**Cost: U\$300 (Included: lunch October 27<sup>th</sup> and 28<sup>th</sup> and hotel Araucaria in Rib. Preto, October 27<sup>th</sup> )**

Sunday, 27 <sup>th</sup> October, 8h00	Depart from RENAISSANCE HOTEL by bus (320 km). This trip will cross a mixed industrial and agricultural area that characterizes the State of São Paulo
Sunday, 27 <sup>th</sup> October, 13h00	Arrival at Ribeirão Preto – lunch in a local restaurant Check in at hotel Araucária at 15h00 Free afternoon Dinner at 19:30
Monday, 28 <sup>th</sup> October, 7h00 to 12h00	Depart from hotel at 7h00 and arrival at 8h00 Company presentation and visit will include: <ul style="list-style-type: none"> <li>• Sugarcane reception in industry,</li> <li>• The plant of sugar and ethanol production and storage,</li> <li>• Residue recycling and storage (yeast, vinasse, bagasse, filter cake processing) facilities</li> <li>• Sugarcane field operations, forest recomposition, plant nurseries, and other sustainability actions.</li> <li>• Biological control</li> </ul>
Monday, 28 <sup>th</sup> October, 13h00 to 14h30	Lunch at a local restaurant in Pradópolis
Monday, 28 <sup>th</sup> October, 14h30	Depart from the restaurant to RENAISSANCE HOTEL
Monday, 28 <sup>th</sup> October, 20h00	Arrival in São Paulo, where the tour ends.

**BBEST coordinators of the trip: Luciana Rossini, Valeria C. Santos e Danielle Pedrolli**

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