

Processed Bread

Typical Analysis (Dry Matter Basis)

Dry Matter	55-65%
Crude Protein	12-14%
Oil	1-3%
NDF	5-10%
Starch	60-73%
Sugar	2-6%
ME	12.5-14.2 MJ/kg DM

Product Details

- Starch content higher than cereals
- Energy value higher than cereals
- Highly digestible
- Fresh processed to a high standard
- 99% stripped of plastic wrapping
- Free from meat products
- Competitively prices against other starch products

Storage

Processed bread is a semi-moist feed and therefore is best stored in dry conditions as the product will absorb moisture. The shelf life should be no less than 3 weeks however, if sheeted and ensiled tightly this can be extended to several months.

Feeding

Dairy Cows

Processed bread can be included in any dairy diet up to a maximum of 6 kg (fresh weight) per day. Introduction of the product should be over a period of not less than 7 days preferably up to 14 days before maximum intake is supplied.

Beef Cattle

Feeding rates must not exceed a maximum of 50% of the total dry matter intake of the animal. Introduction of the product should be over a period of not less than 7 days preferably up to 14 days before maximum intake is supplied.

Pigs

Usage in monogastric diets can be as high as 30% of the total dry matter intake of the animals but will depend on the balance of the total diet.

NOTE

Due to the high starch content and high digestibility of this product it is essential that adequate amounts of effective long fibre are incorporated into any diet. Failure to supply sufficient fibre is likely to result in a decrease in rumen pH levels causing acidosis and a reduction in rumen function.

Processed bread should only be fed in rations where recommended by a suitably qualified person and must be considered as only part of a completely balanced diet.

No guarantees can be made as to the performance of any animals fed this product.

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