

GERMAN DGGS

6MM PELLET WHEAT



TYPICAL ANALYSIS

| | |
|---------------|---------|
| Moisture | 10-12% |
| Crude Protein | 32-36% |
| Crude Fat | 6-8% |
| Crude Fibre | 6-8% |
| Crude Ash | 4-6% |
| Sodium | 0.7g/kg |
| NDF | 31.5% |

Co-Product from the production of bio-ethanol. Whole wheat (often combined also with corn and/or barley) is milled to reduce its particle size and provide the substrate for the fermentation process.

The ethanol is distilled out of the mixture, the remaining grain residue is mixed with some liquid fraction, slowly and carefully dried and pelleted. When stored cool and dry (max. 75% relative humidity) at least 12 months.

Delivery form: Bulk Pellet diameter: 6-7mm (produced on 6mm pelletizing dies).

Shipment: Via bulk vessel or container (both bulk and bulk bags).

