

CHOCOLATE MEAL AC

PRODUCT DESCRIPTION:

The chocolate meal AC is a high energy, easily assimilable and tasteful fodder product. It is obtained in the production process based on bakery, cereal, chocolate, cocoa and confectionary products and anti caking agents (AC).

PRODUCT PROPERTIES

The chocolate meal AC is produced at the QS-certified plant with application of high quality requirements. Dry and loose form of a product provides for easy dispensing, adding and mixing of the meal. The chocolate meal AC is a fodder product of constant and permanent quality parameters.

APPLICATION

The chocolate meal AC because of its taste values will facilitate to increase the food intake by young animals. Also its assimilability is increased owing to the components easy to digest.

Advantages:

- QS Certificate.
- High energy
- Easily assimilable highly opened starch
- Rich in natural fragrances
- Tasteful
- Does not agglomerate

Primary parameters:

- Dry mass: 90%
- Crude protein: 10,80%
- Ash: 4,2%
- Crude fat: 10,0
- Crude fibre: 3,0%
- Crude starch: 40,80%
- Total sugar: 8,4%
- Calorific value: ME pig: 15,0 MJ
ME cow: 12,1 MJ

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Suggested dosing:

Piglets	Max. 20%
Hogs	Max. 20%
Fattening pigs	Max. 20%
Cows	Max. 5%
Calves	Max. 2,5%
Breeding bulls	Max. 5%

Additional information:

- Storage: in dry and cold conditions (max. 30°C)
- Approval: Fodder product obtained from nutritional products and products from the positive list

