

ALFALFA WAFERS - CP 16%

Dehydrated alfalfa wafer with protein content min. 16% on dry matter basis.

Pure alfalfa naturally grown on Italian fields, dehydrated and compressed into wafer through a mechanical process that involves no chemical additives or glues. The production process preserves alfalfa's distinguishing nutritional properties : protein, minerals, lipids, fats, vitamins, pro-vitamins, polyunsaturated fats (omega 3 and omega 6), sugar, organic acid and carotene.

The compression into wafer increases animal's ingestion capacity together with product's digestibility. This shape is easy to store, carry and administer in every season and under all farming conditions.

PACKAGING:

- In bulk;
- In 1000 kg jumbo bags;
- In 18 kg bags placed on pallet (60 bags each);

WAFER DIMENSION:

cm 3 x 3 or cm 6 x 6

COMPONENTS:

Medicago Sativa

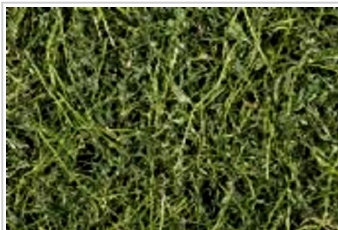
ANALYTICAL DATA

(% on dry matter basis):

Moisture	11% max
Protein	16% min
Fiber	30% max
Ash	11% max
Lipids	1,5%
NDF	46%
NFV	65 n°/ton

USE:

Up to 10% of the dry matter daily ration, in association with cereals, forages or complete feed as per nutritionist's suggestion.



Loose Product



Wafer



Field