

Choco Ricewaffle Pellets



Choco Ricewaffle Pellets arise with the production of chocolat rice crackers for human consumption. A number of rice crackers are rejected, mostly because of an odd shape. Subsequently, the product is milled and pelletized to the high-value end product Choco Ricewaffle Pellets. The rice starch is largely gelatinized due to the production process. This makes it optimally available and digestible in the gastrointestinal tract of young stock.



Nutrient values

Dry matter	930 g/kg	Lysine	2,6 g/kg
Crude ashes	21 g/kg	Methionine	1,8 g/kg
Crude protein	71 g/kg	Meth. + Cystine	3,4 g/kg
Crude fat	178 g/kg	Threonine	2,4 g/kg
Crude fat	14 g/kg	Tryptophan	0,9 g/kg
Starch	440 g/kg		
Sugar	226 g/kg	SID LYS (pigs)	2,3 g/kg
		SID MET (pigs)	1,8 g/kg
Calcium	0,6 g/kg	SID MET+CYS (pigs)	3,2 g/kg
Magnesium	1,1 g/kg	SID THR (pigs)	2,3 g/kg
Phosphorus	2,6 g/kg	SID TRP (pigs)	0,9 g/kg
Sodium	3,3 g/kg		
Potassium	0,9 g/kg	EW	1,66
		ME pigs	14,61 MJ/kg
		v.P.	0,88 g/kg

Date: 1/9/2024

The above data are average values. All values are calculated per kg of product.

Composition

Rice and chocolat

Feeding Advice

Piglets: up to 20% of the ration

Shelf life

Several months with dry storage

Benefits

- Stimulates feed intake
- Easily digestible, in particular suitable for young stock
- No allergic reactions



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