

INTEGR^oW

DESCRIPTION

Yeast resulting from the controlled thermal stress process that induces an increase in cell wall thickness

COMPOSITION

100% Processed Yeast
(*Saccharomyces cerevisiae*)

TECHNICAL SPECIFICATION

CRUDE PROTEIN	MIN.	28 %
MOISTURE	MAX.	8 %

TYPICAL ANALYSIS

Crude Protein	36.0 %
Moisture	5.50 %
Ash	5.50 %
Crude Fiber	1.50 %
Glucomannans	44.0 %
Mannan oligosaccharides	16.0 %
Beta Glucans	28.0 %

MINERALS

Calcium	0.60 %
Phosphorus	0.80 %
Sodium	0.10 %
Potassium	0.80 %
Magnesium	0.15 %

MICROBIOLOGICAL ANALYSIS

<i>Salmonella sp.</i>	Absente / 25 g
<i>E. coli</i>	Absente / 1 g

PACKAGE

25 Kg - Paper bags with polyethylene inner liner
Polipropilene big bags with polyethylene inner liner

INCLUSION RATES



Piglets	1.5 - 3.0 kg/t
Growing / Finishing	1.0 - 2.0 kg/t
Gestation / Lactation	1.5 - 3.0 kg/t



Broilers	1.0 - 3.0 kg/t
Layers	1.5 - 3.0 kg/t
Breeders	1.5 - 3.0 kg/t



Calves	2.5 - 4.0 kg/t
Beef Cattle	1.5 - 2.5 kg/t
Dairy Cattle	1.5 - 2.5 kg/t



Dogs	1.0 - 2.0 kg/t
Cats	1.0 - 2.0 kg/t



Fishes	1.0 - 2.0 kg/t
Shrimps	1.0 - 2.0 kg/t

Or follow the instructions provided
by your nutritional consultant

PHYSICAL CHARACTERISTICS

Color	Brown to Beige
Density	0.70 g/cm ³
Physical Form	Powder
Granulometry	150µm

SHELF LIFE

24 months from production date

STORAGE CONDITION

Store in a cool, dry, place, free from insects
with no direct contact with floor and walls