

Molaprem

Description: Molaprem is a blend of molasses (a co-product consisting of the syrupy residue collected during the manufacture or refining of sugar from sugar cane/beet) and condensed molasses solubles (a high protein co-product from the fermentation of molasses in the production of alcohol, yeast, citric acid & organic acids).

Typical analysis (as fed basis):

Dry Matter	70%
ME	8.7 MJ/kg
Crude Protein	7.5% (\pm 1.5%)
Sugars (as sucrose)	40% (\pm 2%)
Fibre	Nil
Oil	Trace
Ash	11%
Calcium	1.0%
Magnesium	0.2%
Phosphorus	0.1%
Potassium	2.5%
Sodium	0.7%

Physical Properties:

Specific Gravity	1.35
Viscosity (cp at 20°C)	1000
pH	5.7
Litres/tonne	740
Gallons/tonne	163

Appearance: Dark brown syrupy liquid

Storage: Can be safely stored in vented waterproof tanks for up to 6 months.

Key Benefits:

- ✓ Excellent handling characteristics
- ✓ Good source of degradable protein
- ✓ Highly palatable
- ✓ Increases nutrient density of diet
- ✓ Reduces dust in rations

Delivery: Molaprem is available in bulk deliveries nationwide, ranging from 10 up to 28 tonnes.



Contact:

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