

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 industry) or de-sugared beet molasses (an energy rich co-product from partially de-sugaring beet molasses).

Typical Analysis (As Fed Basis):

Dry Matter	70%
ME	8.3 MJ/kg
Crude Protein	8.0% (± 2%)
Sugars (as sucrose)	37.0% (± 2%)
Fibre	Nil
Oil	Trace
Ash	12.0% (± 2%)
Calcium	1.0%
Magnesium	0.2%
Phosphorus	0.1%
Potassium	2.5%
Sodium	0.3%

Physical Properties:

Specific Gravity	1.35
Viscosity (cp at 20°C)	870-890
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.



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