



SICOKOLAC

The non-hygroscopic alternative to pure lactose

PRODUCT DESCRIPTION

SICOKOLAC is a liquid sweet whey permeate which is used for the production of compound feed & milkreplacers and for piglets, respectively calves. It is a co-product, which is produced by ultra filtration of liquid sweet whey.

The main product of this process is protein enriched sweet whey ("whey protein concentrate", WPC).

By a careful spray-drying process the whey permeate is powdered.

In principle, the ultra filtration is a separation of whey components according to molecule size. Therefore, the high molecular whey proteins are staying in the main product (retentate) and the smaller lactose molecules are going into the permeate next to other whey components. Original whey permeate is rich in lactose.

Therefore, SICOKOLAC contains significantly more lactose (content 84%) and significantly less crude ash (content max. 7%) than partly delactosed whey permeate from competitors.

This differentiation is important, because in the market sometimes both original and partly delactosed whey permeates are being offered under the same short name "permeate".

SICOKOLAC has got a unique position in the permeate market because of its remarkable structure and processing properties (non-hygroscopic).

SICOKOLAC is an excellent alternative to pure lactose, which is primarily produced for human nutrition only and therefore not always available for animal feed.

CHARACTERISTICS

Visual properties:	homogenous, light cream coloured powder
Taste:	typical (like whey)
Smell:	neutral
Particle size:	semi fine
Disk A.D.M.I. (for milk products only):	A – B
pH:	6.4 (+/- 0.3)
Bulk density:	750 g/l (+/- 50 g)

NUTRIENT CONTENTS

Dry matter:	96% (+/- 1%)
Moisture:	4% (+/- 1%)
Crude protein (on dm):	3.5% (+/- 1%)
Crude fat:	max. 1%
Crude fibre:	0%

NfE (components):	
Lactose:	min. 84%
Crude ash:	6% (+/- 1%)
Ca:	0.43
Na:	0.55

Energy, ME (swine): 14.7 MJ

Amino Acids (% of the respective AA on product basis):

Alanine	Histidine	Proline
Arginine	Isoleucine	Serine
Asparaginic a.	Leucine	Threonine
Cystine	Lysine	Tryptophane
Glutaminic a.	Methionine	Tyrosine
Glycine	Phenylalanine	Valine

Fatty acid profile (% of the respective FA on total fat):

C 8 : 0	C 14 : 0	C 18 : 1
C 10 : 0	C 16 : 0	C 18 : 2
C 12 : 0	C 18 : 0	C 18 : 3

Microbiological parameters:

Total plate count:	max. 20,000/g	Yeasts & moulds:	max. 50/50 per g
E. coli:	neg. per g	Salmonellae:	neg. per 25 g

STORAGE & SHELF LIFE : Min. 6 months under cool and dry conditions.

PACKING : In 25 kgs net bags.

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