





SICOMAK

Lactose and whey protein carrier solution

PRODUCT DESCRIPTION

SICOMAK is a casein whey powder, partly delactosed which is used for the production of compound feed & milkreplacers and for piglets, respectively calves.

SICOMAK is a spray-dried and partly delactosed casein whey powder promoted by Sap International Corporation SA. Production of partly delactosed casein whey: Casein whey is a co-product of the manufacturing process of casein from liquid skimmed milk. Casein whey itself contains besides lactose no casein products, but still whey protein.

The co-product partly delactosed casein whey is produced by with drawing a part of the milk sugar from the casein whey to gain lactose. Simultaneously to the withdrawal of lactose from the casein whey, the whey protein content of casein whey is concentrated. Therefore, SICOMAK with more than 20% protein is a whey product rich in protein. Compared to partly delactosed sweet whey powder the mineral content in a partly delactose casin whey powder is increased.

Still SICOMAK is an interesting lactose- and whey protein-carrier, if the main objective of the feed formulation is a price orientated solution for piglet diets or milkreplacers.

CHARACTERISTICS

Visual properties: homogenous, light cream coloured powder

Taste: dairy-like, slightly sour

Particle size: fine Disk A.D.M.I. (for milk products only): A - B pH (solution 1:10): ca. 6 - 7 Bulk density: 500 - 650 g/l

NUTRIENT CONTENTS

NfE (components):

Lactose: min. 36% Crude ash: 25% (+/- 2%)

Energy:

ME (swine): 13.2 MJ ME (calf): 13.5 MJ

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

Histidine: 0.36 Proline: 1.10 Alanine: 0.86 Arginine: 0.48 Serine: 0.88 Isoleucine: 1.02 Asparaginic a.: 1.82 Leucine: 1.78 Threonine: 1.08 Cystine: 0.38 Tryptophane: 0.28 Lysine: 1.50 Glutaminic a.: 3.10 Methionine: 0.30 Tyrosine: 0.48 Glycine: 0.40 Phenylalanine: 0.66 Valine: 0.98

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

(FA not relevant)

Microbiological parameters:

Total plate count: max. 100,000/g
Yeasts & moulds: max. 10/10 per g
Coliforms: neg. per 0.1 g
E. coli: neg. per 0.1 g
Salmonellae: neg. per 25 g

STORAGE & SHELF LIFE

Min. 6 months under cool and dry conditions.

PACKING

In 25 kgs net bags.

