# **LUZERNE 16 - 17%**

# **DEHYDRATED ALFALFA PELLETS**



# Alfalfa for the most accurate coverage of protein requirements



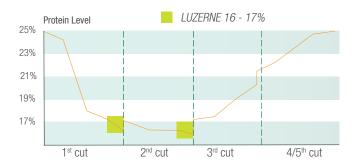


# **LUZERNE 16 - 17%**

A natural source of **protein, rich in vitamins and minerals,** alfalfa has multiple nutritional benefits that are stabilized and preserved by the process of dehydration.

LUZERNE 16 - 17% is a specific product specially developed according to its fiber value to meet the needs of the various animal sectors.

# A UNIQUE INDUSTRIAL PROCESS: THE ASSURANCE OF A HOMOGENEOUS QUALITY AND TRACED



Alfalfa with high fiber content and low protein levels

The unique organization of our industrial storage facilities makes it possible to **homogenize the production** batches and after analytical characterization to **optimize the formulation** of our alfalfa products.

To meet the need for high-fiber and low-protein alfalfa, only **end-of-first and second-cut production batches are selected to produce the 16- 17% alfalfa product.** 

## $\rightarrow$ An optimized formulation for every need

# **ALFALFA DEHYDRATED IN PELLETS**

#### HOMOGENEOUS AND TRACEABLE QUALITY

Made from French crops and obtained from **non-GMO seeds** 

Respecting the cutting schedule, dehydration is the mode of production that **best preserves the nutritional qualities** of alfalfa.

→ Homogenization of batches and standardization of qualities





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DESIALIS - 27, 29 rue Chateaubriand
75008 PARIS - France
Phone : (+33)1 42 99 01 01
Website : www.desialis.com
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### **HEALTH AND ANIMAL PRODUCTIONS**

Supply of digestible fiber, minerals and the presence of buffer substances

#### → Favoring ruminal functioning

 $\rightarrow$  Rich in minerals, trace elements, ß carotene and vitamin E, alfalfa has a beneficial effect on the **health and fertility of animals**.

→ Better valuation of **milk and meat** products



#### ALFALFA DEHYDRATED IN PELLETS

#### **INDICATIVES VALUES AS FED**

See on www.desialis.com for all updated values



A natural source of protein:

→ Protected protein intake through dehydration process, available in the intestine

→ Input of **French proteins**, which is part of the European protein autonomy



USAGE TIPS	
Dairy cows:	2 to 4 kg
Nursing cows:	2 to 4 kg
Heifers:	1 to 2 kg
Lactating goats:	<b>0.5 to 1 kg</b>
Ewe:	<b>0.5 to 1 kg</b>