

# RUMIPLUS MASH

DEHYDRATED PELLETS AND LONG CHOPPED AL-  
FALFA IN BALE



**Fewer fines and more effective fibres for  
optimal rumination**



Désialis



Historically developed for ruminants in milk production: **high-performance dairy cows and small ruminants** (ewes and goats), dehydrated long-strand alfalfa in bales has allowed French alfalfa to be positioned in a high-tech market. 100% from French crops (non-GMO seeds).

In bales of 420 kg, RUMIPLUS MASH has been specially designed **for blenders requiring above all a supply of alfalfa fibres without fines.**

## Is developed using a unique industrial process, ensuring uniform and traceable quality

From the field to the plant, the specific character of our organisation and our industrial tools, especially the harvesting chain, allows us **to control the length and quality of cut of our alfalfa.**

The dehydration process applied to the production of RUMIPLUS MASH ensured by **increased sieving and by the selection of alfalfa harvested in July and August** for maximum richness in fibre.

In addition, the dehydration process stabilises the dry matter at 90%, guaranteeing the absence of losses and deterioration.



For further technical information about the product, refer to the RUMIPLUS page.

## DEHYDRATED LONG CHOPPED ALFALFA AND PELLETS IN BALE



### FIBROSITY

**Optimum cutting quality**, with mostly from 3 to 5 cm strands

→ allows a **homogeneous, regular and total consumption** ensuring an optimal fiber of the ration



### DRY MATTER

The dry matter is stabilized **at 90%** thanks to the dehydration

→ **increases dry matter rate of the ration**



### PRATICITY

Presented in the form of 420 kg bales, easy to store and preserve

→ **fibers ready to be incorporated** into the ration without the need to chop them



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### DEHYDRATED LONG CHOPPED ALFALFA AND PELLETS IN BALE

INDICATIVE VALUES AS FED :

See on [www.desialis.com](http://www.desialis.com)  
for all updated values



### TIPS USAGE

Dairy cow :

**2 to 4 kg**