

COMMODITY NUTRIENT PROFILE

MYCELIUM

DESCRIPTION

Mycelium is a co-product of the manufacturing of the citric acid. Sugars are fermented by fungus producing citric acid and the mycelium. During processing, mycelium is collected, dried and ground, resulting in a high-fibre product with a fine particle size.



TYPICAL ANALYSIS

| | DMB | As Fed |
|---------------|--------------|--------------|
| Dry Matter | 100.0% | 93.0% |
| Crude Protein | 15.7% | 14.6% |
| Fat | 0.90% | 0.80% |
| Crude Fiber | 43.0% | 40.0% |
| ADF | 56.7% | 52.7% |
| NDF | 77.6% | 72.2% |
| Potassium | 0.01% | 0.01% |
| Calcium | 0.02% | 0.02% |
| Phosphorus | 0.09% | 0.08% |
| TDN | 44.8% | 41.7% |
| NEL | 0.98 Mcal/kg | 0.91 Mcal/kg |
| NEm | 1.01 Mcal/kg | 0.94 Mcal/kg |
| Neg | 0.29 Mcal/kg | 0.27 Mcal/kg |

* Listed data are average values only and not considered as guarantees, expressed, or implied, nor as a condition of sale. For guaranteed specifications refer to feed label.



USE AND APPLICATION

Mycelium is suitable for use in ruminant diets of moderate to low-energy content such as those formulated for growing cattle or non-lactating cows. It is a high-fibre product and may be used as a partial replacement of forages. Due to the fine particle size, it requires no further processing, but will have limited function as an effective fibre source. It contains essentially no starch, macro or micro minerals. Maximum crude protein from non-protein nitrogen sources will be less than 1.0%. The product is free of antimicrobial activity and is not a source of viable microbial cells.

STORAGE AND HANDLING

Mycelium is available in bulk and can be stored in traditional bulk bins and handled accordingly, or in farm application placed on cement slabs and commodity bays (covered and protected from the weather accordingly). Mycelium should have dry, insect-free storage.