

COMMODITY NUTRIENT PROFILE

WHEAT SHORTS

DESCRIPTION

Wheat Shorts consists of the fine bran particles, germ and a small portion of floury endosperm particles as separated in the usual processes of commercial flour milling. It shall contain less than 9.5% crude fibre.

USE AND APPLICATION

Wheat Shorts, being previously milled, require no further processing such as grinding or rolling. Wheat by-products were commonly used long before any feed industry definitions were established, and their proper utilization as a livestock and poultry feed ingredient is well understood by the livestock and poultry industry. The higher fiber wheat byproducts (such as bran), due to bulkiness, have been popular in beef and dairy feeds, and the lower fiber components have been useful as swine and poultry feeds. Wheat Shorts fit between these two categories. Users of wheat shorts have found them a good energy and protein source in ruminant diets and are pleased with the firm white fat it tends to produce in market animals.

STORAGE AND HANDLING

Wheat Shorts have a sweet and wheaten odor, are whitish brown to amber colour, and taste floury and quite similar to wheat. In texture, the produce ranges from fine flakes to floury and handles like finely ground grain. Wheat Shorts in bulk may be stored in traditional bulk bins or dumped onto cement slabs (preferably covered or protected from the weather) and handled by front-end loaders.



TYPICAL ANALYSIS

	DMB	As Fed
Dry Matter	100.0%	87.0%
Crude Protein	16.0%	14.0%
Fat	4.0%	3.5%
Crude Fiber	9.2%	8.0%
ADF	11.5%	10.0%
NDF	17.2%	15.0%
Calcium	0.11%	0.09%
Phosphorus	0.52%	0.45%
TDN	79.0%	69.0%
NEL	1.82 Mcal/kg	1.58 Mcal/kg
NEm	1.91 Mcal/kg	1.66 Mcal/kg
Neg	1.27 Mcal/kg	1.10 Mcal/kg
DE (swine)	3.48 Mcal/kg	3.02 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.

