



COMMODITY NUTRIENT PROFILE

SOY HULLS

DESCRIPTION

Soybean Hulls are a by-product of soybean processing for oil and meal production. Soybean Hulls consist primarily of the outer covering of the soybean. Typically Soybean Hulls do not need special processing to feed. The fiber in Soybean Hulls is rapidly fermented and may contain substantial amounts of pectin. Soybean Hulls are 67% NDF (neutral detergent fiber), but because of their small particle size they provide little effective fiber. Soybean Hulls are light tan to golden in color and should have a fresh toasted nut like smell.

USE AND APPLICATION

Depending upon economic and proper nutritional consideration, Soybean Hulls may be used without major restrictions in properly formulated beef and dairy rations. Using Soybean Hulls in high-forage diets, especially low- quality forages, tends to improve animal performance when compared to corn.

Because Soy Hulls are highly palatable, they make a good ingredient in creep feds and weaning diets for beef calves. At high levels (>7 lbs/hd/day) Soy Hulls can cause bloat when fed with high-grain diets in beef cattle. In these situations, it is recommended that an ionophore be fed along with adequate roughage in the diet.

STORAGE AND HANDLING

Soybean Hulls may be stored in traditional bins and handled accordingly, or unloaded onto cement slabs, or into commodity sheds (preferably covered or protected from the weather). Because Soy Hulls have a low density, they are sometimes pelleted to improve handling and increase density. However, nutritional values between loose and pelleted are equal.

Contact a Furst-McNess Merchandiser for a typical analysis.



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