

# Molaprem

**Description:** Molaprem is a blend of molasses (a by-product consisting of the syrupy residue collected during the manufacture or refining of sugar from sugar cane/beet) and condensed molasses solubles (a high protein by-product from the fermentation of molasses in the production of alcohol, yeast, citric acid & organic acids).

## Typical analysis (as fed basis):

Dry Matter	70%
ME	8.6 MJ/kg
Crude Protein	13%
Sugars (as sucrose)	34%
Fibre	Nil
Oil	Trace
Ash	11.5%
Calcium	0.9%
Magnesium	0.4%
Phosphorus	0.07%
Potassium	3.7%
Sodium	0.4%

## Physical Properties:

Specific Gravity	1.4
Viscosity (cp at 20°C)	1000
pH	5.7
Litres/tonne	718
Gallons/tonne	158

**Appearance:** Dark brown syrupy liquid

**Storage:** Can be safely stored in vented waterproof tanks for up to 6 months.

## Key Benefits:

- ✓ Excellent handling characteristics
- ✓ Good source of degradable protein
- ✓ Highly palatable
- ✓ Increases nutrient density of diet
- ✓ Reduces dust in rations

**Delivery:** Molaprem is available in bulk deliveries nationwide, ranging from 10 up to 28 tonnes.



## Contact:

Premier Molasses Co. Ltd.,

Harbour Road, Foynes, Co. Limerick.

Deepwater Berth, Ringaskiddy, Co. Cork.

t: 069 65311 f: 069 65537 e: [info@premiermolasses.ie](mailto:info@premiermolasses.ie)

