

Citrus pulp

Introduction

When citrus fruit is pressed to obtain fruit juice for human consumption, the peels and pulp are left. This by-product is sold towards farmers and used as a very palatable feed.

Properties

Citrus pulp has a high ascorbic acid (vitamin C) content, which gives the product excellent preservative properties. For more information, please visit:

www.citruspulp.co.uk

Storage

When the product is used within 3 weeks, storage on a hard concrete surface is enough. Cover the pulp to prevent moulding/rot and increase shelf life.

Feeding advice

Dairy and beef cattle	3-5 kgs/head/day
Youngstock	1-3 kgs/head/day
Sheep/Goats	0,5-1 kgs/head/day



Specifications (%/kgs DM)

Dry matter	18%	Sugar	29,7	Ash	3,7
Energy (MJ/kg DM)	13,5	Starch	7,5	Chloride	0,10
		Crude protein	5,8	Phosphorus	0,12
		Crude Fat	1,5	Potassium	0,94
		Fibre	9,7		