

## Pellet of Wheat Bran

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### Description / Obtaining

By Pellet of Wheat's Bran, we mean the fabrication of a thin product obtained by the grinding process of the less superficial layers of the pericarp and parts of the albumen (endosperm and periderm) in accordance with the art 671 of the CAA, the Argentinian Alimentary Code.

### Characteristic

#### Organic Parameters:

Granular powder, flake's appearance, cereal's smell, uniform brown color and a characteristically cereal's sweet taste.

#### Ingredients:

Wheat's bran

#### Absence Of:

Foreign Particles, Metal Particles and Insects

### Physico Chemical Characteristics:

Parameters	Values
Moisture	Max 15, 00%
Protein	Min 14, 00%
Starch	Min 9, 00%
Fiber	Min 10, 00%
Ashes	Approx. 6,950%

### Conservation:

In a fresh, dried and ventilated place.

### Shelf Life:

Best before: 180 days after the date of production.

### Use:

This sub – product is destined for animal's feeding exclusively. It is characterized by its higher level of proteins and fibers, as well as a high energetic value.