

In addition to the grain marketing that Prodsure manages and the silo plants that they own, they are also known for their high quality full-fat soya meal.

Full-fat processing plant

The processing plant is equipped with state of the art technology and is situated in Brits. The processing plant operates 24 hours per day, 7 days a week and the full-fat soya meal is distributed nationally from this plant.

Sales of full-fat soya meal

Full-fat soya meal is available in bulk or in 50 kg bags. Prodsure can also, at a reasonable price, process the soya beans on behalf of the client to produce full-fat soya meal.

Uses of full-fat soya meal

Full-fat soya meal is a very sought after protein source and vital ingredient for livestock and poultry feeds. Full-fat soya meal is subject to an extrusion process to destroy anti-nutritional factors, making the product more digestible for single-stomach animals.

Producing process

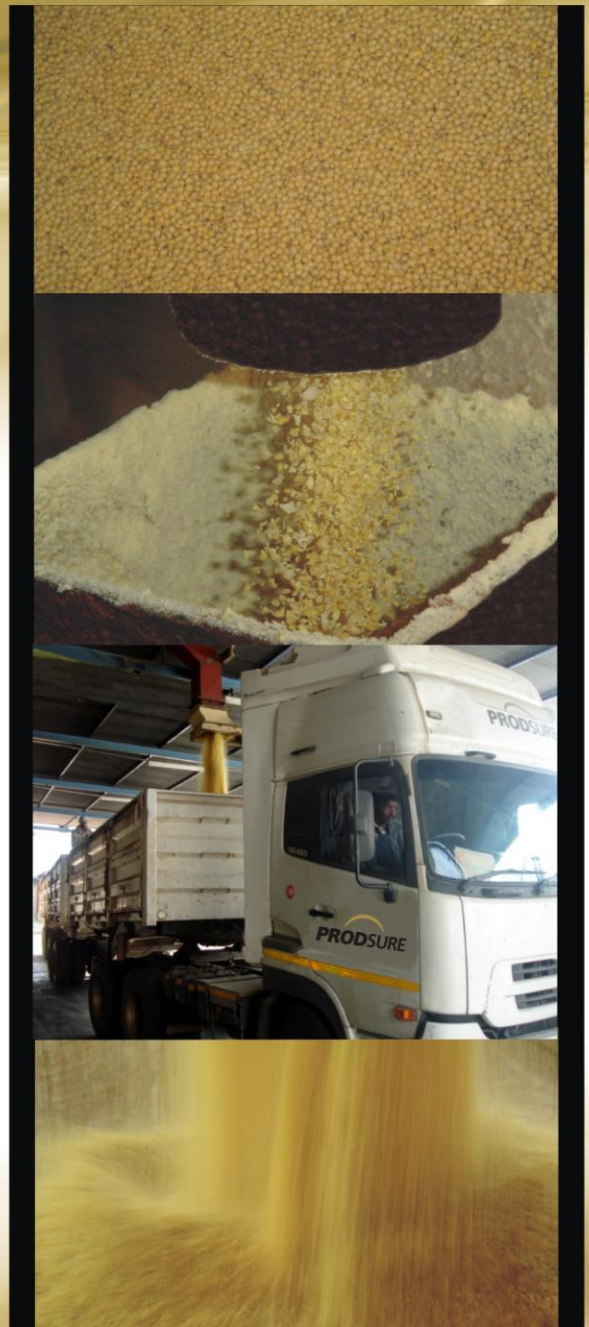
The raw soya beans contain a variety of growth inhibiting components, such as:

- Haemagglutinin
- Sopanos
- Anti-Vitamin A

These factors are inclined to suppress livestock or poultry growth performance. These anti-nutritional factors are heat-sensitive and are destroyed by using adequate extrusion methods. For the effective breakdown of the anti-nutritional factors, the processing heat should not be less than 130° C and not more than 134° C.

This process assists single-stomach animals to absorb the protein peptides more easily.

Under processing suppresses the animal's growth performance. Over processing reduces the protein content of full-fat soya meal, which has a negative impact on its nutritional value.



Onderstaande ontleding soos op 'n bepaalde datum / The following analysis as on a specific date

Proteïen/Protein	Vog/Moist	Rou F/Crude F	Vet/Fat	As/Ash	Urease	KOH	Metabol
%	%	%	%	%	Ph ver/di	%	MJ/KG
36.5	5.90	4.09	18.86	5.03	0.26	79.64	15.53