



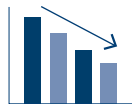
Fylax[®] Grain

Effective grain preservation

Why Fylax Grain?



Storage under fluctuating weather conditions **favours microbial growth**

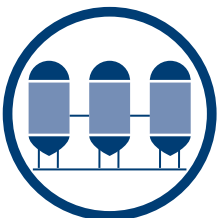


Microbial growth **reduces the nutritional value** and quality of raw materials



Fylax Grain inhibits microbial growth and protects the nutritional value of grain during storage

Preserving the nutritional value of grain



- Grains often undergo long periods of storage. During this time, raw materials are vulnerable to microbiological growth leading to nutritional value loss and spoilage
- Maintaining proper grain quality during storage is critical for the production of high quality, nutritious and palatable feed
- Preserving grains with potent blends of organic acids is an effective way to maintain nutritional value and extend the shelf-life of grains

Safeguarding nutritional value and extending shelf life: Our integrated strategy

Fylax Grain is part of the Raw Material Quality Programme. This programme offers identification, mitigation, and monitoring services to identify microbial risks or challenges and helps to safeguard the nutritional value of feed ingredients.

Key benefits:

- Effective microbial inhibition
- Preserves nutritional value in storage
- Extends shelf life of grains and raw materials

How it works:

Fylax Grain is an optimally buffered synergistic blend of organic acids and their salts. The antimicrobial effectiveness varies between organic acids and different microbial strains. Each organic acid has its optimal pH that enables undissociated molecules to effectively penetrate and deactivate harmful microbes. Fylax Grain helps to effectively reduce microbial counts and safeguards the nutritional value, quality, and shelf life of grains.

Proven results

Studies conducted around the world in various feed ingredients show Fylax Grain to be effective in microbial inhibition (Figure 1).

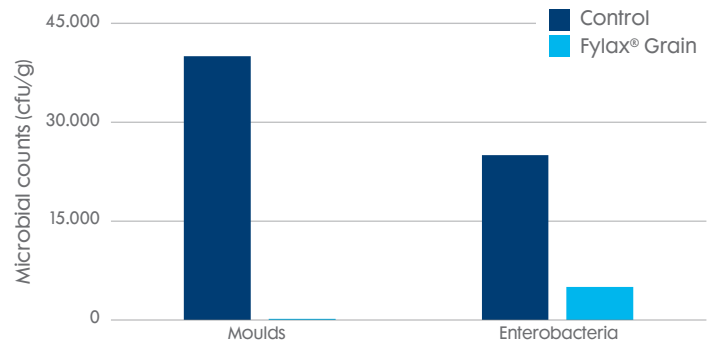


Figure 1. Reduction of microbial counts in grain muesli 7 days after treatment with Fylax Grain compared to a control (inclusion rate: 1 kg/t, data from TRS 67)

Recommended use

The recommend inclusion rate of Fylax Grain varies between 0.5 and 2.0 kg/t. Contact your local sales representative to discuss the most effective inclusion rate and your dosing equipment requirements.

Summary

Product name: Fylax® Grain

Benefit: Safeguards nutritional value and extends shelf life

Use for: Grains and grain by-products

Programme: Raw Material Quality

Learn more visit [Selko.com](https://www.selko.com)

 **Ask your Trouw Nutrition representative how Fylax Grain can prolong the shelf life of grains and grain by-products.**

Disclaimer: The information in this document is believed to be correct as of the date issued. Given the variety of factors that can affect the use of a Selko product, the user is responsible for determining whether the Selko product and dosage is fit for a particular purpose and suitable for user's method of use. Selko B.V. or any of its affiliates makes no warranties, including but not limited to warranty of merchantability or fitness for a particular purpose. Product labelling and associated claims may differ based on government requirements. All quotations, orders, confirmations and transactions are subject to our General Conditions of Sale (www.nutreco.com). The applicability of any other terms and conditions is explicitly rejected. © Trouw Nutrition. The trademarks shown in this document are registered in The Netherlands, The USA and other countries. These trademarks are owned by Selko B.V. or Micronutrients USA LLC or Trouw International B.V. IntelliBond products are registered as Selko IntelliBond in The Netherlands, and other countries.