



Wheat R2 Gelatinized

Feed material: Wheat, heat treated

Farm tests have shown that the starch digestibility also in piglets increases markedly (20–30%) in the first part of the small intestine in the first weeks after weaning with the use of heat-treated gelatinized wheat.

Product description

- Only wheat of good quality is used as raw material.
- The gelatinisation process ensures that the grain in moist condition is heated to 140-150 °C in a few seconds. Hereby the starch of the grains is gelatinized increasing the carbohydrate digestibility. Furthermore, the process ensures that insects are killed, and the content of bacteria and moulds is reduced to a minimum.

The product is also available as ground product: Wheat R2 Gelatinized P2. As ground product it can replace untreated grain in feed mixtures, but also as carrier.

Application

Used for young animals and animals with a short intestine.

The gelatinization process ensures that the digestive enzymes of the animals have easier access to the carbohydrate fractions in the grain, which speeds up the digestive process. This is particularly important for fur animals with a short intestine or young animals without a fully developed digestive system.

During the gelatinization process the grain structure opens, thus increasing the water and fat absorption capacity significantly.

R2 Agro A/S

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Delivery by

- Bulk on lorry
- In big bags containing app. 1000 kg
- In 25 kg bags, 600 kg on pallet

R2 Agro A/S establishment no.:
α-208-G756042
Version 8.06.2021

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Typical analyzes

Crude protein	10.3%
Carbohydrates (NFE)	75.1%
Crude ash	1.5%
Moisture	8.0%
Fibre	2.9%
Crude fat	2.2%
Total	100%

Typical energy values

ME for swine (German)	14.5 MJ/kg
NE for piglets (NL)	10,8 MJ/kg
Starch %	61.6

Water absorption capacity

Milled through 1 mm sieve app. 5 times or app. a 3 fold increase in comparison with the raw material

Shelf life

6 months in cool dry conditions.

Bacteriology

Salmonella negative in 25 g

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