

Mixing Instructions

With KBC 35/30 & KLC 5  
Country Uganda  
Specie Layers  
Batch weight 1,000 kg

9201-9232  
Economy



|                   |                      |                       |                     |                    |                       |                                                              |                                     |                                    |                                          |
|-------------------|----------------------|-----------------------|---------------------|--------------------|-----------------------|--------------------------------------------------------------|-------------------------------------|------------------------------------|------------------------------------------|
| Version: 6/8/2023 |                      | 960710<br>Pre-Starter | 201-9201<br>Starter | 202-9201<br>Grower | 204-9230<br>Developer | 205-9232<br>Pre layer<br>18-19 weeks (till<br>5% production) | 206-9232<br>Pre Peak<br>20-28 weeks | 207-9232<br>Phase 1<br>29-55 weeks | 208-9232<br>Phase 2<br>56 weeks -<br>end |
| Code              | Ingredient           | Unit (kg)<br>0-7 days | 1-6 weeks           | 7-12 weeks         | 13-17 weeks           |                                                              |                                     |                                    |                                          |
| 960710            | Galdus Layer         | Min. 100gr/DOC        |                     |                    |                       |                                                              |                                     |                                    |                                          |
| KN627C            | MAIZE                |                       | 550                 | 530                | 550                   | 500                                                          | 500                                 | 495                                | 495                                      |
| 969452            | KBC 35/30 SA         |                       | 350                 | 300                |                       |                                                              |                                     |                                    |                                          |
| KN673C            | WHEAT BRAN / POLLARD |                       | 100                 | 170                | 275                   | 100                                                          |                                     |                                    |                                          |
| KN697C1           | SOYA CAKE DEOILED    |                       |                     |                    | 110                   | 120                                                          | 140                                 | 135                                | 125                                      |
| KN660C            | MAIZEBRAN            |                       |                     |                    |                       | 100                                                          | 130                                 | 100                                | 100                                      |
| KN778-04C         | LIMESTONES 33%CA     |                       |                     |                    | 15                    | 60                                                           | 90                                  | 100                                | 110                                      |
| KN718C            | SUNFLOWER CAKE       |                       |                     |                    |                       | 70                                                           | 90                                  | 120                                | 120                                      |
| 969501            | KLC 5 + CARO         |                       |                     |                    | 50                    | 50                                                           | 50                                  | 50                                 | 50                                       |
| Total             |                      |                       | 1,000               | 1,000              | 1,000                 | 1,000                                                        | 1,000                               | 1,000                              | 1,000                                    |

CALCULATED ANALYSIS

|      |                                     |      |           |           |           |           |           |           |           |           |
|------|-------------------------------------|------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|
| 001  | Crude Protein                       | %    | 21.4      | 20.9      | 19.7      | 15.0      | 15.2      | 15.4      | 15.6      | 15.1      |
| 002  | Crude Fat                           | %    | 4.2       | 3.9       | 3.9       | 4.4       | 5.5       | 5.8       | 5.8       | 5.7       |
| 060  | Starch Ewers                        | %    | 35.1      | 38.2      | 38.0      | 40.6      | 38.3      | 37.8      | 36.3      | 36.3      |
| 003  | Crude Fibre                         | %    | 6.0       | 3.9       | 4.3       | 5.1       | 5.9       | 5.8       | 6.4       | 6.4       |
| 089  | Dry matter                          | %    | 89.3      | 87.5      | 87.5      | 87.9      | 88.7      | 89.1      | 89.4      | 89.5      |
| 005  | Moisture                            | %    | 10.7      | 12.5      | 12.5      | 12.1      | 11.4      | 10.9      | 10.6      | 10.5      |
| 098  | ME Poultry                          | Kcal | 2830      | 2870      | 2820      | 2780      | 2690      | 2670      | 2630      | 2600      |
| 1750 | Digestible Lysine                   | %    | 1.13      | 1.16      | 1.05      | 0.64      | 0.64      | 0.67      | 0.67      | 0.65      |
| 1768 | Digestible Methion + Cystin         | %    | 0.81      | 0.79      | 0.73      | 0.62      | 0.64      | 0.64      | 0.65      | 0.64      |
| 1753 | Digestible Treonin                  | %    | 0.73      | 0.67      | 0.62      | 0.46      | 0.47      | 0.49      | 0.49      | 0.48      |
| 016  | Total lysin                         | %    | 1.24      | 1.28      | 1.16      | 0.71      | 0.72      | 0.74      | 0.74      | 0.72      |
| 017  | Total Methionin                     | %    | 0.52      | 0.52      | 0.48      | 0.40      | 0.42      | 0.42      | 0.43      | 0.42      |
| 019  | Total Methionin + Cystin            | %    | 0.90      | 0.87      | 0.81      | 0.68      | 0.69      | 0.70      | 0.71      | 0.69      |
| 048  | Calcium                             | %    | 0.87      | 0.92      | 0.80      | 0.85      | 2.35      | 3.34      | 3.68      | 4.01      |
| 049  | Total Phosphor                      | %    | 0.54      | 0.54      | 0.56      | 0.55      | 0.46      | 0.41      | 0.43      | 0.42      |
| 145  | Digestible Phosphor                 | %    | 0.42      | 0.42      | 0.39      | 0.35      | 0.32      | 0.31      | 0.32      | 0.31      |
| 052  | Sodium                              | %    | 0.20      | 0.16      | 0.14      | 0.15      | 0.15      | 0.15      | 0.16      | 0.16      |
| 050  | Chloride                            | %    | 0.30      | 0.29      | 0.26      | 0.27      | 0.27      | 0.27      | 0.27      | 0.27      |
| 208  | Colorant added - Yellow             |      | Not Added | Not Added | Not Added | Added     | Added     | Added     | Added     | Added     |
| 209  | Colorant added - Red                |      | Not Added | Not Added | Not Added | Added     | Added     | Added     | Added     | Added     |
| ZC   | Coccidiostat                        |      | Not Added | Added     | Added     | Not Added | Not Added | Not Added | Not Added | Not Added |
| 999  | Essential vitamins & trace minerals |      | Added     | Added     | Added     | Added     | Added     | Added     | Added     | Added     |

- Important remarks:
- Mixing directions can change depending on the price and quality of local available raw materials.
  - Consult the local legislation for possible regulations regarding use of feed additives such as coccidiostats and withdrawal time.
  - When oil is available; replace 0,5% corn for 0,5% oil.
  - To achieve good results, follow up on the mixing instructions! Do not alter or change without consult.
  - Always make sure all birds have access to enough feed.
  - Ensure proper quality of the limestone used. Quicktests are available, ask your local representative for more information.
  - To avoid drop in feed intake; ensure the change of feeds (from Starter to Grower feed etc.) happens gradually.
  - Be biosecurity wise; use disinfection materials, keep separate shoes for the bird houses only.
  - In case of management related issues, ask for the Koudijs Management Guide.
  - Make sure birds always have access to fresh, cool and clean water.