

**Dust?**

No, thanks!



## Choose **Rumen Acid**

Choose the **Farmer's** exclusive innovation that combines the health and wellness of the **animals** to the safety and wellness of **operators**.





**Lack of suspended powders**

**Steecker Rumen Acid** is a mixture of acids in granules at synergistic antifermentative and antibacterial effect, improves animal performances by preventing abnormal proteic and sugar fermentation.

Dosage: 50-100 gr head day, mixed in the unifeed cart.  
Packaging: 25 kg bags composed of multilayer paper with internal PE sheet; 1000 kg big bag.

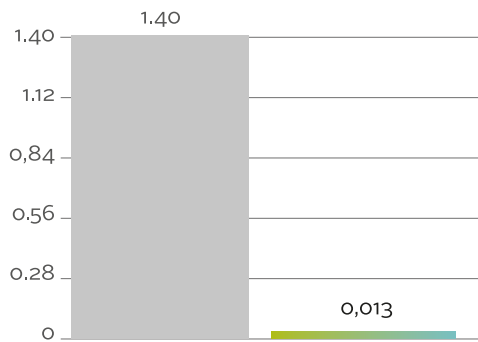
**Steecker Rumen Acid** contains Formic Acid, Lactic Acid, Acetic Acid, Citric Acid.

Classification/Labeling: H318, causes serious damage to eyes. Label elements according to the regulation (EC) 1272/2008.

FEATURES	BENEFITS
Formic Acid	Effective at low concentration against bacteria (Gram-) and yeasts and high conservative activity
Lactic Acid	Antibacterial, antifermentative, provide energy, increase pancreatic production
Acetic Acid	Pleasant taste, must work in presence of other organic acids
Citric Acid	Synergies with formic acid for antifermentative activity

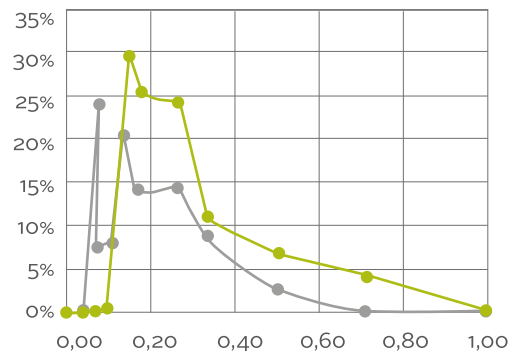
TECHNICAL SPECIFICATION		
Formic Acid (85%)	min.	50%
Lactic Acid (80%)	min.	12,5%
Acetic Acid (80%)	min.	4%
Citric Acid (99%)	min.	7,5%
Calcium	min.	20%

**Respirable dust concentration mg/m<sup>3</sup> (UNICHIM O.M.A 1998:13)**



■ Rumen Acid powder ■ STECKER Rumen Acid

**Distribution by size**



● Rumen Acid powder ● STECKER Rumen Acid

Excessive prolongation of the fermentation phase and/or very high temperature that the silage can reach in the aerobic phase, can damage plant proteins and make them unavailable both for bacteria and for intestinal absorption of the amino acids.

The putrescine is one of the casual factors of ketosis, together with the ingestion of high doses of butyric acids: 100 g per day of this biogenic amine can causes anorexia in the dairy cow.

The less digestibility of this fraction is due to the reaction of Maillard, that consists in a complex series of phenomena, caused by the "burning" of proteins and sugar, at the same time. The silage overheated, also called "tobacco" are less palatable, but the products of the reaction of Maillard can alter the delicate colon balance of the dairy cow.

Today the trend is that of organic acids like lactic acid, acetic acid and formic acid. The formic acid is able to accelerate the reduction of enterobacteria in grass silage and effectively reduce the presence of E. Coli. The same acid is also able to reduce the level of biogenic amine in the silage of graminaceous and legumes.

In all the silage, it is possible to isolate the biogenic amines that can derived from each amino acids: from arginine the putrescine, from lysine the cadaverine and from tyrosine the thiamine.

**Steecker Rumen Acid** the Farmer solution for the acidification of the TMR and prevention of the fermentation:  
- high content of acids  
- all the advantages of **Steecker** technology.



Better flowability and manageability



Less humidity absorption



Single specific gravity



Uniform granule size



Less skin contact



Less electrostatic charge