



Product Data Sheet

Description **Kulactic** is produced by fermenting cheese whey with a research proven strain of *Lactobacillus acidophilus*. This process results in stable, beneficial by-products and special metabolites that are dried on a nutritious carrier. The final product is palatable and contains all the benefits of *Lactobacillus* in stabilized form.

Purpose Kulactic is an excellent source of special metabolites and is rich in lactic acid, which supplies energy and helps to lower stomach pH. It is generally accepted that acidification of feed helps to establish a more favorable microflora resulting in improved performance and feed conversion.

Analysis	<u>Typical</u>	<u>Guaranteed</u>
Crude Protein	18.50%	18.00% min.
Crude Fat	1.40%	1.00% min.
Crude Fiber	4.00%	7.50% max.

Appearance Golden brown, free flowing granular substance with a slight acid taste and baked aroma.

Storage Conditions Store in a cool, dry area.

Shelf Life One (1) year from date of manufacture (consult manufacturer).

Packaging 50 lb. or 25 kg kraft multi-walled, poly-lined, paper bags.

Directions See product label.

Manufactured By:



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