

Weert (The Netherlands),  
20<sup>th</sup> February 2020

### A new product for calves: PRESCO Tasty Corn

The success of calf rearing is directly linked to milk and meat speculation. The first steps of calf after weaning are key: its subsequent performance is directly related to the precocity and the quality of its first solid meals.

Muesli or mash (blend of straw and cereals) can be a tasty solution to improve these first crucial steps. Today, thanks to nutritional & organoleptic aspects, maize is already used in the formulations, often in the form of corn flakes. Unfortunately, these corn flakes are fragile when mixed (much abrasion) and therefore, their covering power is low (impact of the natural yellow color of corn in the dark mix). Moreover, their palatability is moderate and gelatinized starch is often unsatisfactory and very variable.

**PRESKO Tasty Corn Special Calf** provides a new unique solution in calf feeding. The unique PRESCO (for PRESsure COoking) process was developed in our facilities located in Weert (The Netherlands) and it is based on the right combination of pressure, steam and time, perfectly adapted for corn. For each cereal the PRESCO process can be set individually, to get the most optimal treatment. The optimal PRESCO process makes it possible to achieve to a unique cooked maize kernel structure, with a high gelatinization degree together with batch to batch consistency.

In **PRESKO Tasty Corn Special Calf**, the digestibility of the starch is high and provides high available energy, acting with fermentable fibre to allow the optimal growth of the animals. The inclusion of **PRESKO Tasty Corn Special Calf** in a muesli contributes to the attractiveness of the muesli, because of taste and smell and is therefore a key natural ingredient in the formulations.

The bottom line:

#### **Optimal for muesli and mash:**

- Low risk of segregation in muesli
- High bulk density (380 g/l), perfect for mixing in muesli
- Stable structure: little crushing and low in abrasion
- Optimal look, smell and taste

#### **Nutritional Benefits:**

- Starch gelatinization by the unique PRESCO process
- Good energy source
- A good source of fibre, to well-start rumination
- Naturally low content in iron, especially interesting for veal calves (white meat fattening)



● Naturally Innovating



**Limagrain**  
**Ingredients**

Press Release

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*Limagrain Ingredients is a Business Unit of Limagrain, an agricultural cooperative owned by French farmers and an international seed group.*

*Limagrain Ingredients designs and produces natural, safe ingredients with unique functionalities from its grains and cereals. The company generates a turnover of more than 150 million euros, 55% of which is international, and processes more than 335,000 tonnes of cereals each year for the markets: bakery, snacks, breakfast cereals, ready meals, dairy products, nutrition, petfood and animal feed (young animals, horses)*

*The company has more than 350 employees spread over 7 production sites in Europe.*

*Our vocation: "We reveal the natural benefits of grains and cereals. "*



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