Accurately assess your soybean nutrition and processing

Quality soybean processing is a critical step in achieving your rations' full value potential. Factors like roasting procedure and particle size can influence how the cow will ultimately utilize this feed, which can make choosing the right analysis challenging. Rock River Laboratory makes analyzing your roasted soy products easy with the Soybean Roasting Eval package. This analysis includes everything you need to make decisions for successful outcomes:

16-hour in situ Rumen Undegradable Protein (RUP): A research-backed metric that appraises roasting degree and is simple yet effective with sensitivity to both over- and under-roasting.

Particle Size: Particle size not only impacts where the feed is used by the cow, but also the degree of nutrient utilization in the different areas.

Comprehensive NIR Analysis: Soybean nutrients, including fat content, protein content, and even fatty acid profile, are highly influenced by growing conditions like temperature, soil moisture, and genetics. This analysis covers those nutritive parameters, plus a fatty acid profile to differentiate between conventional and high oleic soybeans (HOSB).

Optional RUPid

Rumen undegradable protein intestinal digestibility: Fine-tune your roasting with this optional addition to the SB Roasting Eval. This assay grades the degree of RUP that is available to the cow via intestinal digestibility. RUPid can help indicate:

- Over-roasting of the feed
- Compromised protein availability post-ruminally

Bypass the time and research to determine soybean processing analysis by selecting the ideal option that already exists: the Soybean Roasting Eval.

This package requires 2 samples: one ground as fed, and one whole bean.

Soybean

ROASTING EVALUATION

ROCK RIVER LABORATORY, INC.
AGRICULTURAL ANALYSIS

Learn more:
https://bit.ly/fattyacidnutrition
920-261-0446 | office@rockriverlab.com

SCAN ME