

## WHEAT MIDDS

### DESCRIPTION:

These byproducts of milling wheat for flour consist of varying amounts of bran, germ and flour. They are highly palatable, low in calcium and tend to be higher in phosphorus than most other grains and processed grain by-products.

**Wheat Middlings** (also called midds) is a very common ingredient in cattle feeds. Midds are a by-product of the flour milling industry comprising several grades of granular particles containing different proportions of endosperm, bran and germ.

It has 96 percent of the energy value of barley and 91 percent of the energy value of corn. Midds are palatable feedstuffs and can be included in the grain mixture at high levels.

Wheat Middlings can be maintained in good condition for up to three years if stored in a dry environment. Bulk material can be handled in normal equipment used in the feed or grain industry.

### TYPICAL ANALYSIS:

	<u>Wheat Bran</u>	<u>Wheat Midds</u>
<b>Dry Matter</b>	89%	89%
<b>Crude Protein</b>	15.5%	16.5%
<b>Fat</b>	03.5%	04.5%
<b>Crude Fiber</b>	11.0%	07.5%
<b>Neutral Detergent Fiber</b>	45.4%	32.0%
<b>Acid Detergent Fiber</b>	13.4%	09.9%
<b>Calcium</b>	00.1%	00.1%
<b>Phosphorus</b>	1.10%	0.80%
<b>Total Digestible Nutrients</b>	62.0%	72.8%
<b>Net Energy - Lactation</b>	64.6 Mcal/100lbs.	83.8 Mcal/100lbs.
<b>Lysine (total)</b>		0.57%
<b>Lysine (digestible)</b>		0.41%

### NOTES: