

## PALM KERNEL CAKE

NCM: 23.09.9010

### ABOUT THE PRODUCT

Palm kernel cake (*Elaeis guineensis*.) with 11% to 15% protein basis.

### PURPOSES OF USE

The palm kernel cake is a product resulting from the extraction process of palm oil by mechanical means, serving as a source of protein for animal nutrition.

### PROCESSING

- Sterilization;
- Separation of the fruits;
- Threshing
- Cooking;
- Mechanical pressing.

### TRADE NAMES

- ▶ Palm kernel cake;
- ▶ Palm kernel meal;
- ▶ *Elaeis Guineensis* meal;
- ▶ *Elaeis Guineensis* cake.

### CHARACTERISTICS

| Description                  | Ref. Value                | Analysis Method |
|------------------------------|---------------------------|-----------------|
| Protein                      | 11% to 15% basis          | KOH 0,2%        |
| Protein Solubility           | Min. 80%                  | KOH 0,2%        |
| Ether Extract                | Min. 10%                  | AOCS Ba 4d-90   |
| Moisture and volatile matter | Min. 12%                  | AOCS Ba 3-38    |
| Fibrous matter               | 75% basis, 5% max. excess | AOCS Ba 6-84    |
| Sand and silica              | 1% basis, max. 2%         | AOCS Ba 5b-68   |
| Ash                          | Max. 7%                   | AOCS Ba 5a-49   |
| Urea activity                | 0,5%                      | AOCS Ba 9-58    |

### STORAGE

Store in a ventilated, dry place, out of the reach of light (preferably at a temperature equal to or below 25°C).

### SUPPLY

Bulk; raffia bags; polypropylene big bags; polypropylene bulkliners.

### TRANSPORTATION

In bulk or according to packaging specifications.



### SUBMIT A BUDGEST REQUEST

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