QLF for Beef: Nutritional Advantges

QLF
QUALITY LIQUID FEEDS

Why using QLF Liquid Feeds can help you:

ISSUE		QLF ADVANTAGE
FERMENTED FORAGES	The fermentation process utilises naturally occurring sugars in the plant to produce acids that improve the storage qualities of the forage.	QLF liquid feeds offer the ability to replace fermented sugars so that rumen function is optimised.
HIGH STARCH	The inclusion of forage maize and home grown cereals in dairy cow diets increases the starch level of the ration.	Inadequate sugar levels mean there is a 'gap' in rumen energy supply, potentially meaning that starch has to be converted back to sugar – a wasteful process. Ensuring good sugar levels will fully utilise starch digestion.
HIGH STARCH	High starch levels can lead to an excess of ruminal lactic acid production reducing forage digestibility and risking animal health.	Replacing some starch with sugar can improve rumen pH and fermentation type. Improving fibre digestion, microbial protein output and rumen status.
LOW PROTEIN	Grass silage generally supplies lower than adequate protein levels, Maize silage even more so. Other home grown feeds are quite likely to be low in protein too.	For rumen output to peak, microbes require protein to be balanced to energy inputs. RDP supply is paramount to ensuring all feeds are fully utilised and rumen outflow is optimised. QLF Time Release Protein® helps deliver rumen protein needs.
MIXED FEEDS	With generally more than one forage plus straights and moist feeds being fed together with micro nutrients such as minerals and yeasts – many TMR fed cattle show clear signs of ration sorting.	The use of a QLF liquid can besides adding sugar and protein, improve the dispersion of all ration ingredients more uniformly throughout the mix.
POOR PALATABILITY	Using conserved forages or straw can sometimes lead to intake problems, through acid profile, moisture content, etc. Dry Matter Intake is one of the key drivers of live weight gain.	The sugars in QLF products when added to on farm feeds will sweeten and therefore improve the appeal.