

# CORN STEEP LIQUOR.

Corn Steep Liquor (CSL) is a viscous syrup produced by concentrating the steepwater in which the maize has been soaked prior to milling.

CSL is ideal as a supplement in animal feed diets. It may also be used as a fermentation aid.

## PRODUCT INFORMATION SHEET.

**Non-GM Native  
Starches.  
Manufactured in NZ.**



### CONTACT

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## PROPERTIES.

|                        |                          |             |                        |
|------------------------|--------------------------|-------------|------------------------|
| Total Solids (w/v)     | 40% min<br>Typical 43-47 | Protein     | 35-50<br>Typical 35-40 |
| Acidity                | 2 meq/g                  | Ash         | 17%                    |
| Total Metabolic Energy | TBC<br>12600kj/kg        | Amino Acids | TBC g/100g             |
| Aspartic Acid          | 2.20                     |             |                        |
| Threonine              | 1.42                     | Serine      | 2.75                   |
| Glutamic acid          | 5.11                     | Glycine     | 2.35                   |
| Alanine                | 3.03                     | Valine      | 2.49                   |
| Methionine             | 0.94                     | Isoleucine  | 1.32                   |
| Leucine                | 3.87                     | Tyrosine    | 1.62                   |
| Phenylalanine          | 1.61                     | Histidine   | 1.65                   |
| Lysine                 | 1.45                     | Arginine    | 2.39                   |

## LABELLING.

Store at ambient temperature.

Corn Steep Liquor is made in New Zealand.

Packaging in IBC and bulk tankers.