The naturally active rumen buffer.

Agriton supplies two types of Ostrea lime flour. One species is made from sea shells and the other from oyster shells, both from the North Sea. The product is rich in high-quality calcium carbonate (CaCO3) and is full of essential trace-elements.

1) Seashell Flour
Due to the organic composition, seashell flour has a large buffering effect, more than for example sodium bicarbonate (NaHCO3). This is particularly noticeable with excessive presence of acids in the rumen of a cow. These are better buffered with Seashell calf meal due to the gradual solubility of this product. Seashell flour therefore has a long operation and ensures stability in the rumen at a pH between 6 and 7. See figure 1 >>>

2) Oyster Flour
Oyster flour contains less iron than seashell flour. For cattle farmers, based on ferruginous land, the oyster flour is therefore a good alternative. See table 1 >>>

Benefits of Ostrea limestone products:
• Higher acid binding factor than sodium bicarbonate.
• Rich in Calcium for sufficient lime supply.
• Prevents rumen acidification.
• Easy to apply:
  - during the feeding;
  - or sprinkle on the feed.
• Well-absorbable minerals and trace elements due to organic form.

Available in:
25kg bags
1000kg big bag

Usage:
Dairy cattle: 100g per animal per day
Young cattle: 50g per animal per day
(Do not give to cows in dry conditions)

Specific Weight:
Seashell Flour: 1.4 kg ltr
Oyster Shell Flour: 1.1 kg ltr
Cattle farmer: “I am enthusiastic about this product because of its double application. Due to the long-term effect of the lime meal, my cows no longer suffer from rumen acidity. At the same time they get a nice addition to the minerals.” Swap with Devon/Cornish farmer testimony?

- Improvement of animal health by:
  - harder claws;
  - better leg work;
  - and optimal Ca/P balance in ration.

Because of the gradual solubility, the minerals are long available. As a result, when using shell limy flour, the dosage of minerals can be reduced.

Figure 1:

Table 1:

<table>
<thead>
<tr>
<th>Product</th>
<th>Seashell Flour</th>
<th>Oyster Flour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calcium</td>
<td>44% 44% mg/kg</td>
<td>39% 39% mg/kg</td>
</tr>
<tr>
<td>Magnesium</td>
<td>450 mg/kg</td>
<td>3900 mg/kg</td>
</tr>
<tr>
<td>Iron</td>
<td>4400 mg/kg</td>
<td>2800 mg/kg</td>
</tr>
<tr>
<td>Sodium</td>
<td>5000 mg/kg</td>
<td>4600 mg/kg</td>
</tr>
<tr>
<td>Cobalt</td>
<td>16 mg/kg</td>
<td>20 mg/kg</td>
</tr>
<tr>
<td>Buyer</td>
<td>12 mg/kg</td>
<td>1.6 mg/kg</td>
</tr>
<tr>
<td>Zinc</td>
<td>18 mg/kg</td>
<td>32 mg/kg</td>
</tr>
<tr>
<td>Potassium</td>
<td>150 mg/kg</td>
<td>240 mg/kg</td>
</tr>
<tr>
<td>Selenium</td>
<td>&lt;0.1 mg/kg</td>
<td>&lt;0.1 mg/kg</td>
</tr>
<tr>
<td>Manganese</td>
<td>55 mg/kg</td>
<td>180 mg/kg</td>
</tr>
<tr>
<td>Phosphate</td>
<td>12 mg/kg</td>
<td>&lt;10 mg/kg</td>
</tr>
<tr>
<td>Sulphate</td>
<td>47 mg/kg</td>
<td>288 mg/kg</td>
</tr>
</tbody>
</table>

Solubility of Seashell and Oyster Flours

Figure 1: