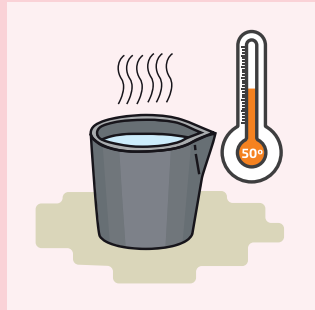


Preparación del Yoghurt



Lavarse muy bien las manos con agua y jabón.



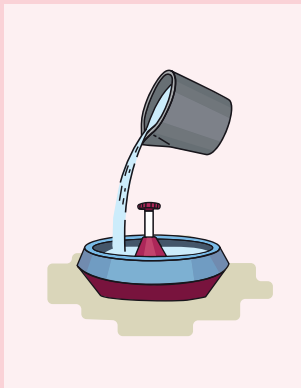
Utilizar agua caliente (45°C - 50°C) potable y fresca.



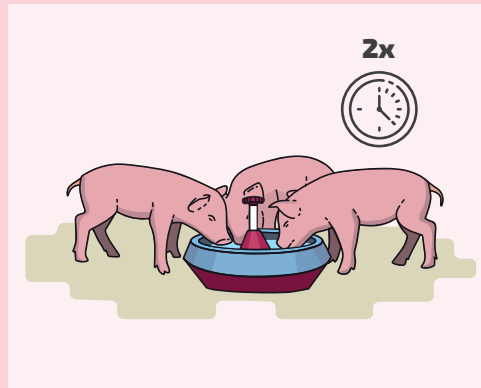
Dosificación: 400 gr en 1 litro de agua o 1 kg en 2.5 litros.



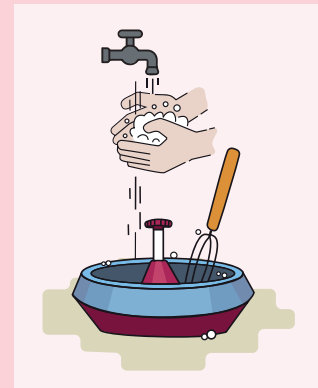
Mezclar durante unos minutos (batidor).



Vertir el contenido en un comedero.



Suministrar dos veces al día según el esquema de alimentación.



Lavar muy bien todos los utensilios.



milkiwean[®] Yoghurt | Esquema de Alimentación

Promedio de lechones

| Edad en días | 12 Lechones | | | 13 Lechones | | | 14 Lechones | | | 15 Lechones | | | 16 Lechones | | |
|--------------|-------------|-----|-------|-------------|-----|-------|-------------|-----|-------|-------------|-----|-------|-------------|------|-------|
| | ml/camada | | | ml/camada | | | ml/camada | | | ml/camada | | | ml/camada | | |
| | am | pm | total | am | pm | total | am | pm | total | am | pm | total | am | pm | total |
| 1 | 40 | 80 | 120 | 40 | 90 | 130 | 40 | 100 | 140 | 50 | 100 | 150 | 50 | 110 | 160 |
| 2 | 40 | 80 | 120 | 40 | 90 | 130 | 40 | 100 | 140 | 50 | 100 | 150 | 50 | 110 | 160 |
| 3 | 70 | 170 | 240 | 80 | 180 | 260 | 80 | 200 | 280 | 90 | 210 | 300 | 100 | 220 | 320 |
| 4 | 70 | 170 | 240 | 80 | 180 | 260 | 80 | 200 | 280 | 90 | 210 | 300 | 100 | 220 | 320 |
| 5 | 70 | 170 | 240 | 80 | 180 | 260 | 80 | 200 | 280 | 90 | 210 | 300 | 100 | 220 | 320 |
| 6 | 130 | 290 | 420 | 140 | 320 | 460 | 150 | 340 | 490 | 150 | 360 | 520 | 170 | 390 | 560 |
| 7 | 160 | 380 | 540 | 170 | 410 | 580 | 190 | 440 | 630 | 210 | 470 | 680 | 220 | 500 | 720 |
| 8 | 180 | 420 | 600 | 200 | 450 | 650 | 210 | 490 | 700 | 220 | 530 | 750 | 240 | 560 | 800 |
| 9 | 290 | 670 | 960 | 310 | 730 | 1040 | 340 | 780 | 1120 | 360 | 840 | 1200 | 380 | 900 | 1280 |
| 10 | 290 | 670 | 960 | 310 | 730 | 1040 | 340 | 780 | 1120 | 360 | 840 | 1200 | 380 | 900 | 1280 |
| 11 | 320 | 760 | 1080 | 350 | 820 | 1170 | 380 | 880 | 1260 | 410 | 940 | 1350 | 430 | 1010 | 1440 |

Transición

| | | | | | | | | | | | | | | | |
|----|---|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|-----|-----|------|
| 12 | 240 | 570 | 810 | 260 | 620 | 878 | 290 | 660 | 945 | 320 | 700 | 1013 | 320 | 760 | 1080 |
| | En cada suministro del Yoghurt adicionar 50 gramos de preiniciador | | | | | | | | | | | | | | |
| 13 | 180 | 420 | 600 | 200 | 450 | 650 | 210 | 490 | 700 | 220 | 520 | 750 | 240 | 560 | 800 |
| | En cada suministro del Yoghurt adicionar 80 gramos de preiniciador | | | | | | | | | | | | | | |
| 14 | 90 | 210 | 300 | 100 | 230 | 325 | 110 | 240 | 350 | 120 | 260 | 375 | 120 | 280 | 400 |
| | En cada suministro del Yoghurt adicionar 110 gramos de preiniciador | | | | | | | | | | | | | | |

SÁENZ FETY



Pecuaria & Agro



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