

Bovachlor

Nutrient	% As Fed	% Dry Basis
Dry Matter	47	100
Protein	25	53.2
Protein from NPN	22.5	47.9
Calcium	0.2	0.43
Magnesium	0.3	0.64
Potassium	1	2.13
Sodium	0.1	0.21
Sulfur	0.2	0.43
Chlorine	13	27.7
NEI – Mcal/lb	0.24	0.51
Total Sugars as Invert	10	21.3
DCAD	-358	-740

$$\text{DCAD (meq/100 g DM)} = [(0.023 \times \% \text{Na}^+ + 0.039 \times \% \text{K}^+) - (0.0355 \times \% \text{Cl}^- + 0.016 \times \% \text{S}^-)]$$

Ingredients: Cane Molasses, Condensed Extracted Glutamic Acid Fermentation Product, Hydrochloric Acid, Urea, Magnesium Chloride, Calcium Chloride

Why Glutamic Acid Fermentation Product? This byproduct contains a high concentration of Ammonium Chloride. Ammonium Chloride contributes to low DCAD.

Why Hydrochloric Acid?

Again, HCl contributes to low DCAD. Also, it makes for a more acceptable and effective product. From Goff and Horst, J. Dairy Science, 1998, v81, pp 2874-2880

“The addition of traditional anionic salts to prepartum diets can reduce palatability..... In this experiment, the addition of HCl to the diet actually increased feed intake prior to calving compared with the feed intake of the control cows.”

“Hydrochloric acid is an excellent source of the chloride anion and proved to be an effective means of adjusting dietary cation-anion difference of prepartum rations to prevent milk fever.”

