DOSSIER ABOUT PRODUCTION OF ALFALFA IN THE COMPANY COABA

Denomination: COABA SCCM Address: Carretera de La Gineta sn, 02639 Barrax (Albacete) Spain Phone number: (34) 967364572 Email: <u>alfonso@coaba.net</u> Website: <u>www.coaba.net</u> General manager: Mr. Alfonso Calderón





TYPES OF ALFALFA PROCESS



Hay:This is the traditional system in the world, the alfalfa is Sun Cured.

Dehydrated: The alfalfa is semi-dried in the field, trying to take it to the factory with 25-30 % humidity. This is the most widely used system in Spain today

PRODUCTION PROCESS:



<u>Growing</u>. The alfalfa is grown for several years, needing irrigation to continue growing despite the high temperatures in summer.

<u>Mow</u>. Alfalfa is mowed up to six times at year, every month from May to October.

HARVEST





Hay process: After leaving the alfalfa in the country for 72 to 96 hours to dry it, then it is picked up with big baler on optimal humidity to warehouse.

Dehydrated process: After leaving the alfalfa in the country for 48 to 72 hours to semi-dry it, then it is picked up early in the morning, with an optimal humidity to avoid the leaf falling down. It is picked up with a wagon.

Factory arrival. When the alfalfa comes to the factory, the person in charge of receiving the product examines the attributes of the product and its humidity.



Hay process: The alfalfa comes in big bales and it is classified before storing.

Dehydrated process: The alfalfa comes in bulk.

Dehydration. After alfalfa is classified, it's sent to the dryer equipment. Dehydration in rotating drum is done via a burner at one end to heat the air which is blown by a fan towards the interior of the drum. The alfalfa moves inside the drum with a reverse thread system which avoids the separation of the stem and the leaf; therefore improving the visual characteristics of the product and thus eliminating the production of small particles and dust.



Packing. In both system sun cured and drehydrated, once the alfalfa has been dried (12-14 % humidity), the fodder goes to the packing line. We produce principally small bales, which can be individual or in 8-piece sets.



<u>Storage</u>. The alfalfa bales are stored indoors waiting to be dispatched.



Dispatch. We export all our production on ship containers.





Potential consumers.

Most of the factories in Spain make big bales, which go to big farms to feed dairy cattle, where the alfalfa is integrated in a combined diet done by the farmer with trailed mixers.



Our clients are ussually farmers who feed their cattle directly on trough, using not chopped fodder, containing a high amount of leaves.



Appearance of our alfalfa



Individual bales and unloading











8 small bales sets



How do we unpack? It's easy:





Our kinds of bales:

	Individual	Set	Medium	Big
Weight	25 to 50 Kg	≈ (8x35) Kg	≈ 150 Kg	≈ 300 Kg
Lenght	65 to 110 Cm	≈ (35x4) Cm	≈ 110 Cm	≈ 220 Cm
Width	38 Cm	84 Cm	80 Cm	80 Cm
Height	35 Cm	(38x2) Cm	50 Cm	50 Cm

SOME PHOTOS

DEHYDRATED ALFALFA









SUNDRIED ALFALFA





RYE GRASS













OATS HAY



