When a Good DORB Lot Meets a Bad Warehouse : A Practical Moisture and Storage Routine

A Practical Routine to protect DORB Quality after the purchase order is complete.

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The First Check Happens at the Warehouse Door

A DORB lot can leave a supplier in good condition and still lose value before it reaches the feed mixer. DORB is an organic, hygroscopic feed ingredient. Once it absorbs moisture or sits in a poorly managed stack, clumping, local heat, fungal growth, rancidity and eventual mycotoxin risk can begin. The warehouse is therefore part of feed quality, not merely a place to keep bags.

The previous article focused on purity at purchase. This installment follows the lot after receipt: how a feed buyer can protect a sound batch through a practical moisture and storage routine.

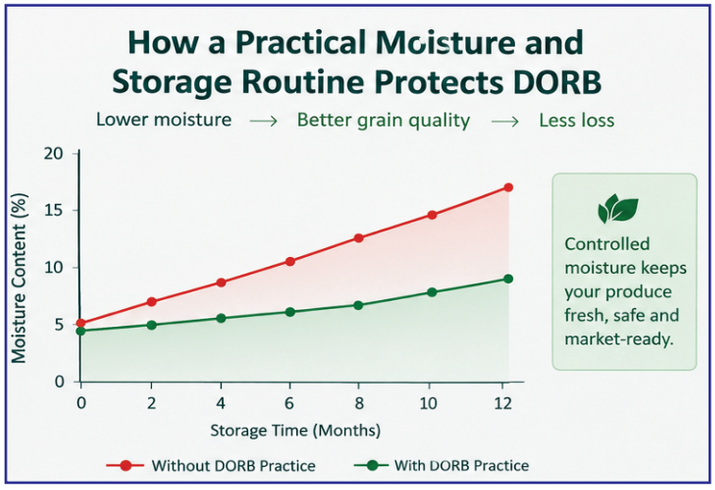
Read Moisture as a Shelf Life Signal

Moisture is not only a figure on the lab report. It influences how much handling and storage margin a lot has. The source guidance treats material below 11 percent moisture as a useful benchmark for premium DORB; for longer storage, below 10 percent with good ventilation is safer. The number should be read with the bag condition, smell, texture and the planned storage period.

A fresh lot should be free-flowing and have a clean, sweet smell. A musty or damp smell, hard clumps, visible fungal growth, warm pockets or insect activity are reasons to stop treating the affected material as routine stock. Physical inspection is a screening step, not a replacement for a representative test.

Protect the Bottom and the Wall Side First

Deterioration often starts unevenly. Bottom bags can pick up floor moisture; bags against a wall can be exposed to condensation; inner bags may heat when air cannot move through the stack. These are ordinary warehouse risks, but they are easy to miss when only the outermost bag is checked.





Use pallets or moisture-proof flooring, leave a clear gap from walls and maintain space around stacks for air movement and inspection. Check the floor after rain, leaks or washdown. Do not allow a torn or damp bag to become a hidden moisture source for an otherwise sound stack.

Make Ventilation and Inspection a Routine

Ventilation helps, but it is not a substitute for observation. During humid weather, inspect more often and look beyond the front row. Compare bags from the base, wall side and interior of the stack. A short routine catches local change before it becomes a whole-lot problem.

Keep the inspection record tied to the lot: receipt date, supplier lot or vehicle reference, moisture result where available, bag condition and any action taken. A retained sealed sample from receipt gives the buyer a fair reference if the condition later needs to be discussed.

Rotate by Receipt Date, Not by Convenience

First in, first out is a quality control habit as much as an inventory habit. Clearly mark receipt dates and move older, sound stock first. Avoid adding a new delivery in front of an older stack simply because it is easier to unload. Long holding periods require more frequent condition checks, especially when humidity or warehouse temperature has changed.

If a lot develops an unusual smell, clumping or visible concern, isolate it from normal feed use while the cause is checked. Do not mask the issue by blending questionable material into a larger stack. The right response is to document the condition, review the retained sample and seek batch-level clarification or testing.

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Good Storage Preserves the Buying Decision

Buying on a batch-specific report, representative sample and fair quality comparison is only the first half of responsible procurement. Good storage preserves what was purchased. It protects the nutritional value, the money tied up in stock and the confidence needed when material enters the feed programme.

The goal is practical, not complicated: keep DORB dry, off the floor, away from walls, ventilated, identifiable and moving in order. When the warehouse routine is as disciplined as the receiving check, a good DORB lot has a better chance of remaining a good feed ingredient.

For more detail, please visit: www.rudrapursolvents.com ❑