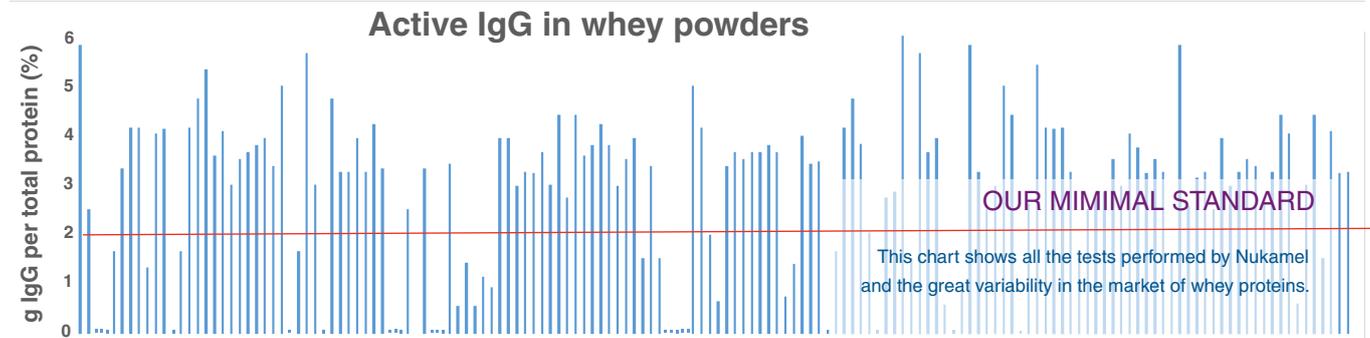


## THE PROTEIN QUALITY OF *OUR* RAW MATERIALS IS GUARANTEED!

SUPPORTING YOUNG ANIMALS TO REACH THEIR FULL GENETIC POTENTIAL



Not everyone is aware that the quality of milk derived powders (like whey powder) available on the market can vary significantly. That means that there can be a huge difference in the final products that we feed our young animals, even though they all look the same on the label. Nukamel guarantees the protein quality of our products, so you will always get the best possible nutritional solution that supports young animals to reach their full genetic potential.

### Quality is vital

The quality of the raw dairy materials we use is key to our success. We treat them as vital building blocks for our products. We will only use those raw dairy materials that meet our high quality standards! The ingredients we use have maintained their high protein quality, the highest digestibility and high bioactive value during processing. This offers piglets, calves and lambs support in their gut development and in difficult transitions such as weaning.

### Quality is low heat treated

Nukamel only uses low-heat treated dairy powders. The protein in these powders are heat sensitive. High heat treatment (common for human consumption) leads to a further denaturation, resulting in a reduction of the nutritional value and of the functional immunity related proteins in the powder. It also enhances Maillard reactions between lactose and free amino acid side chains of milk proteins. These large Maillard reaction products cannot be digested anymore by the animal.

### Quality is immunoglobulins

Based on many years of experience, we have selected the IgG parameter (immunoglobulins/gram) as an excellent measure to check the whey protein quality and to guarantee the quality of our products. The amount of IgG's present in whey- and whey protein powders, forms a key indicator for the level of antimicrobial action, the processing history of the powder and for other bioactive proteins present in the powder.

At Nukamel we only use cheese whey, which is separated from the curd without adding inorganic substances. This in contrast to casein produced whey, where inorganic acids are added, which reduces the protein quality and leads to inferior taste.

### Quality is guaranteed

Even if whey originates from cheese processing, not all whey is equal. We only obtain our whey from sources that we trust and have a long term relation with. To further guarantee the quality of our products, Nukamel critically selects and tests the whey powders that enter the production process, with one important parameter out of many being the amount of active immunoglobulins.

This is a unique quality guarantee we offer to our customers.

Learn more, and apply for the whitepaper, or contact us.

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