

International Meat Group B.V

Techniekweg 8 3542 DS Utrecht The Netherlands



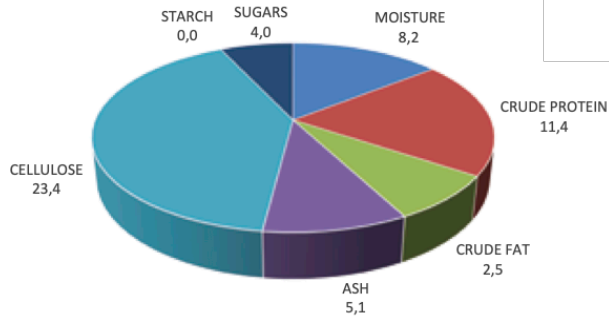
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Olive Fed Meats



Wagyu

Chemical composition



> 68,6% of the total fatty acids is Oleic Acid

Antioxidant capacity

Total Polyphenols	3,95 mg GAE ⁽¹⁾⁽²⁾ / g DM
Total Tannins	2,16 mg GAE ⁽¹⁾ / g DM
Antioxidant capacity	1,21 mg VCEAC ⁽³⁾ / g DM

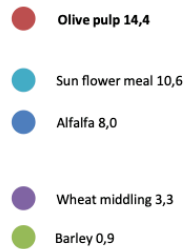
(1) GAE: Gallic acid equivalent

(2) Method Spectrophotometry Folin - Ciocalteu

(3) VCEAC: Vitamin C equivalent Antioxidant capacity

Fibers

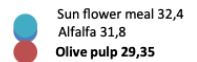
LIGNIN % DM



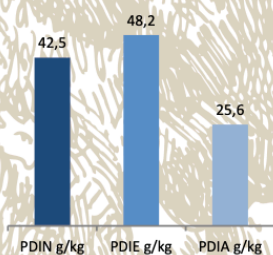
NDF % DM



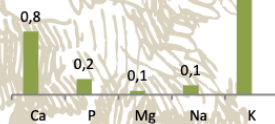
ADF % DM



PDI protein ratio for ruminants



Minerals



Fatty acids

	% DM
C 12:0	-
C 14:0	-
C 16:0	0,26
C 16:1	0,02
C 18:0	0,09
C 18:1	1,83
C 18:2	0,16
C 18:3	0,02

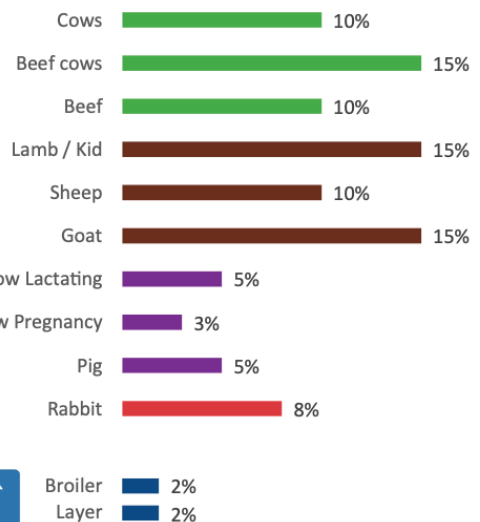
Aminoacids

	%DM
Met	0,25
M+C	0,46
Lys	0,59
Threo	0,57
Tripto	1,03
Ile	0,57
Val	1,30
Arg	0,94

Energy feed value

UFL	0,53
UFV	0,43
DE sow (kcal/kg DM)	1.510
DE pig (kcal/kg DM)	1.145
DE rabbit (kcal/kg DM)	1.640
ME rabbit (kcal/kg DM)	1.620
ME broiler (kcal/kg DM)	329
ME layer (kcal/kg DM)	329

Maximum inclusion level



There is not any anti-nutrient factor in the olive pulp.

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