

QUALITEGG[®]

egg quality improver

- ✓ Optimises the intestinal balance thanks to the incorporation of VFA.
- ✓ Improves nutrients absorption, enhancing the egg size.
- ✓ Increases the calcium availability, resolving the shell problems.
- ✓ Microbiological control, fewer dirty eggs.
- ✓ Provides microingredients which increase the albumen density.



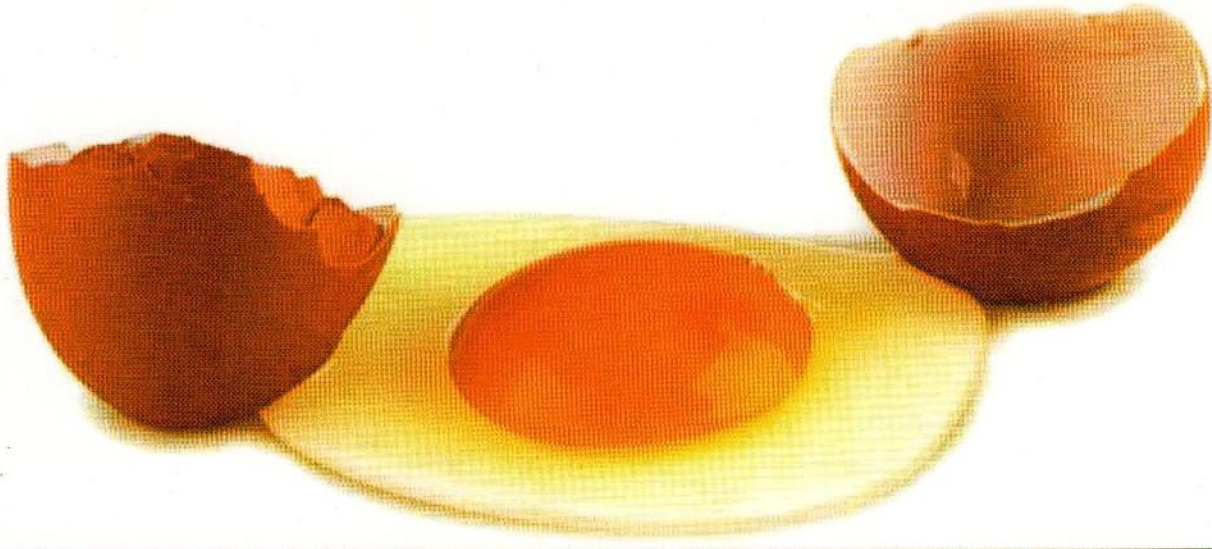
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QUALITEGG®



The physiological and technical basis that ensures QUALITEGG's effective results on the quality of the shell, bacteriological quality and the quality of the albumen are the following:

- **Intestinal balance:** The incorporation of Volatile Fatty Acids (VFA) in QUALITEGG offers an acidifying and probiotics effect that enables the intestinal flora balance to be maintained. These VFAs are present in sodium salts form from the butyric acid, and are capable to reach the intestine, improving the development of the lactic flora and inhibiting the pathogen.
- **Improving absorption:** A high VFA content gives QUALITEGG the capability to stimulate regeneration of the intestinal epithelium, thereby increasing the absorption of nutrients and optimising productive parameters.
- **Availability of calcium:** QUALITEGG takes part in calcium absorption and transport mechanisms until it is deposited in the oviduct, in addition to determining the vitamins and oligoelements that catalyse this process. The result of all this is an increase in egg shell resistance and a 3-5% reduction in broken eggs.

- **Microbian control:** QUALITEGG acts as an anti-mould agent and bactericide in animal feed, and also as an intestinal bioregulator, preventing disbacteriosis and subsequently reducing the amount of diarrhoea and dirty eggs.

- **Albumen consistency:** The incorporation of nutritional factors that influence the inner quality of the egg (oligoelements, vitamins, amino acids and other nutritional factors) makes QUALITEGG the best option to achieve a maximum albumen quality. Ovomucin, a glycoprotein contained in the albumen of the egg, has most responsibility in maintaining the gelatinous inner quality, and is where QUALITEGG exerts its influence to facilitate the optimum quality of the albumen.

The results obtained with QUALITEGG show an increase in egg weight and albumen quality of 6-8% and 9% respectively. An increase in the apparent absorption of calcium (2%) is also observed, in addition to the amount of calcium in the shell (1.5%) and also the presence of Ca, P, Mg, Cu, Fe, Zn, etc in the blood.

SUGGESTED DOSAGE: 500gm to 1kg/MT of feed or as recommended by nutritionist.



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