

Fysal[®] MP and Econ

Controls *Salmonella* in raw materials and final feed

Why Fysal[®]?



SALMONELLA CONTAMINATION

Raw materials (specifically protein meals) and finished feed are susceptible to *Salmonella* (re-) contamination, even after heat treatment



ECONOMIC IMPACT

Salmonella contamination reduces the productivity and profitability. It can also affect humans because of its zoonotic nature.

Fysal reduces risk of *Salmonella* (re-) contamination in raw materials and final feed



SUMMARY

BENEFITS: Reduces *Enterobacteriaceae* population specifically *Salmonella* in raw materials and feed

USE FOR: Raw Material and Final feed

PROGRAMME: Feed Safety + *Salmonella* control

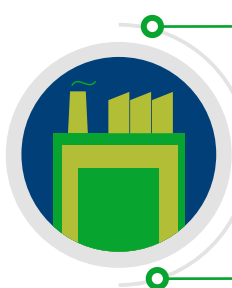
Salmonella contamination – damages productivity, profitability and threatens feed-to-food safety



Salmonella control is essential as it carries **zoonotic relevance** and can enter into food chain via the animal industry.

It can pose **trade barriers** with respect to export of poultry produce as well as in quality of produce presented in local markets.

It can also affect the quality of chicks produced **reducing the livability of chicks** in broiler house.



Salmonella presence has been reported in various protein meals and **often feed is re-contaminated with *Salmonella***

Heat treatments like toasting, rendering, pelleting etc. are of critical importance for de-contamination of *Salmonella*

Re-contamination occurs post-processing during storage, transport and handling. **Salmonellosis is highest notified food based hazard.**



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Contribution to feed safety throughout the feed to food chain

Fysal is part of Salmonella control programme thereby ensuring feed safety. The programme is aimed at reducing Salmonella (re-) contamination in raw materials and final feed throughout the production chain.

Reduce the risk of *Salmonella* (re-) contamination with Fysal®

Key benefits:

Fysal is a **synergistic blend of organic acids** that helps to

- Reduce (re-) contamination of *Salmonella* and supports production of safe feed
- Improves productivity of birds
- Buffered acids in product allow for safe handling while retaining effectiveness
- Synergistic combination of organic acids effectively reduces the proliferation of *Enterobacteriaceae* such as *Salmonella*.
- *Enterobacteriaceae* counts are commonly used as an indicator of *Salmonella* presence. Reducing the levels of *Enterobacteriaceae* in feed and feed materials is associated with a reduced risk of *Salmonella* contamination.

How it works:

Recommended Use

Fysal MP and Econ can be applied in raw materials / feed and feed mill, as part of Salmonella control in feed and feed mill hygiene respectively.

It can be used as a corrective action or preventive measure.

Recommended inclusion rate

Fysal MP

0.5 - 2 Kg per ton of feed

2 - 5 Kg per ton of raw material

Fysal Econ

1 - 2 Kg per ton of feed

2 - 5 Kg per ton of raw material

Contact Trouw Nutrition representative for advice on inclusion rate and your dosing equipment requirements.

GET ALL THE DETAILS

Contact your local representative

Ask your Trouw Nutrition representative how **Fysal** can help in reducing *Salmonella* risk in raw materials and final feed.

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