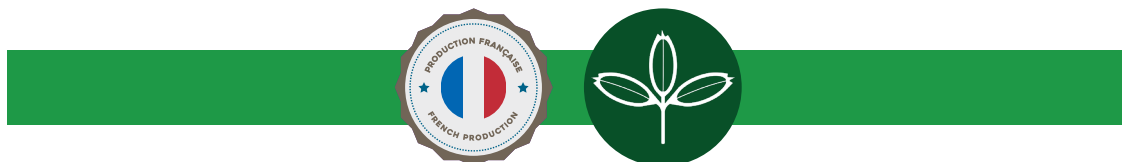


ANC

CONCENTRATED ALFALFA EXTRACT DEHYDRATED



An alfalfa protein concentrate



The best fibers
FOR BREEDERS

Désialis



Alfalfa naturally rich in protein, grown in northeastern France (non-GMO seeds), are used to supply our extraction tools. The process consists of a series of physical steps (without the use of synthetic solvents), **which best preserves the intrinsic qualities of the plant.**
Result: a healthy and natural product that meets the new sanitary quality requirements.

HEALTHY AND NATURAL MANUFACTURING PROCESS



1 Harvesting - Wilting → followed harvest schedule: optimization of the plant's exploitation. After cutting, natural drying of the windrow in the fields

2 Cold pressing → green juice, rich in proteins and pigments.

3 Heating: Heating of the juice → Protein coagulation.

4 Centrifugation → obtaining paste (protein and pigments)

5 Cooling and granulating the dough at sufficiently low temperatures → preserve the composition of the ANC.

6 Storage → Up to one year storage in specialized storage sites. This step is the subject of the most attentive care in order to guarantee a perfect conservation of the properties of the ECL and thus to meet the requirements of the customers.

A COMPLEX RICH IN NUTRIENTS

The ANC is an important source of:

→ Omega 3 polyunsaturated fatty acids (α -linolenic acid-ALA).

→ **Natural pigments:** ANC is one of the most protein-rich plant-based compounds and an exceptional source of natural pigments. It contains carotenoid pigments (including xanthophylls) with antioxidant properties, associated with chlorophyll. Moreover, the ANC contains a large quantity of β -carotene with pro-vitamin A activity.

→ A wealth of proteins and amino acids: Very rich in proteins, the ANC is endowed with a balanced aminogram, well provided with essential amino acids. The proteins are naturally tanned by the processes of coagulation and heating. Associated with good digestibility, the amino acid profile makes it a product with very high nutritional value.



**ANC IS AN
IMPORTANT SOURCE
OF NUTRIENTS**

TWO CHANNELS OF USE



ANC for aquaculture

ANC naturally enhances shrimp coloring with carotenoid concentrations. This is explained by the shrimp's ability to assimilate and metabolize astaxanthin the natural carotenoids contained in the ANC.

ANC for the Pet Food

A concentrate of essential nutrients rich in natural vitamins

- Provides essential nutrients for the development of premium Pet Foods
- Omega 3 fatty acid intake improves animal health
- Natural pigment for coloring Pet Foods