PULPOGRAP

DEHYDRATED GRAPE PULP IN PELLETS



An original source of fibre and polyphenols





PULPOGRAP



The grape pulp comes from the **pomace of Champagne vineyards**; 100 % natural, it is rich in fibre and polyphenols and free from additives or flavourings. 100% from French crops (non-GMO seeds).

Particularly suited to the dietary needs of **rabbits**, PULPOGRAP is also suitable for **monogastric animals** (pigs and poultry) for their digestive health and their well-being. **Its production takes place during the harvest, from fresh pomace and stems.**

IS A SAFE SOURCE OF GRAPE FIBRE



PULPOGRAP is obtained by the fresh processing of the grape pomace and stems, characterised by a **higher residual sugar content** (from the juice). The energy value of the product is therefore higher compared to other grape pulps.

PRESERVES DIGESTIVE HEALTH

Rich in insoluble fibre and particularly in lignin, PULPOGRAP, is also rich in tannins and polyphenols with antioxidant activity, which are active in the fight against oxidative stress.

PULPOGRAP is particularly suited to the dietary needs of rabbits. In particular, it provides the lignin essential for proper regulation of intestinal transit, allowing a better resistance to pathogens.

PULPOGRAP provides **safe nutrition for monogastric animals** and has superior nutritional qualities compared with grape pulps available on the market



Rich in tannins and polyphenols with antioxidant activity

IS DEVELOPED USING A UNIQUE INDUSTRIAL PROCESS, ENSURING UNIFORM AND TRACEABLE QUALITY

The unique organisation of our industrial storage facilities allows us to homogenise production batches and, after analysis, to **optimise the formulation of our products**. Each shipment batch of PULPOGRAP

is **identified and traced** and for each load (truck), a sample is taken and kept for analysis if required.

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Désialis

INDICATIVES VALUES AS FED:



