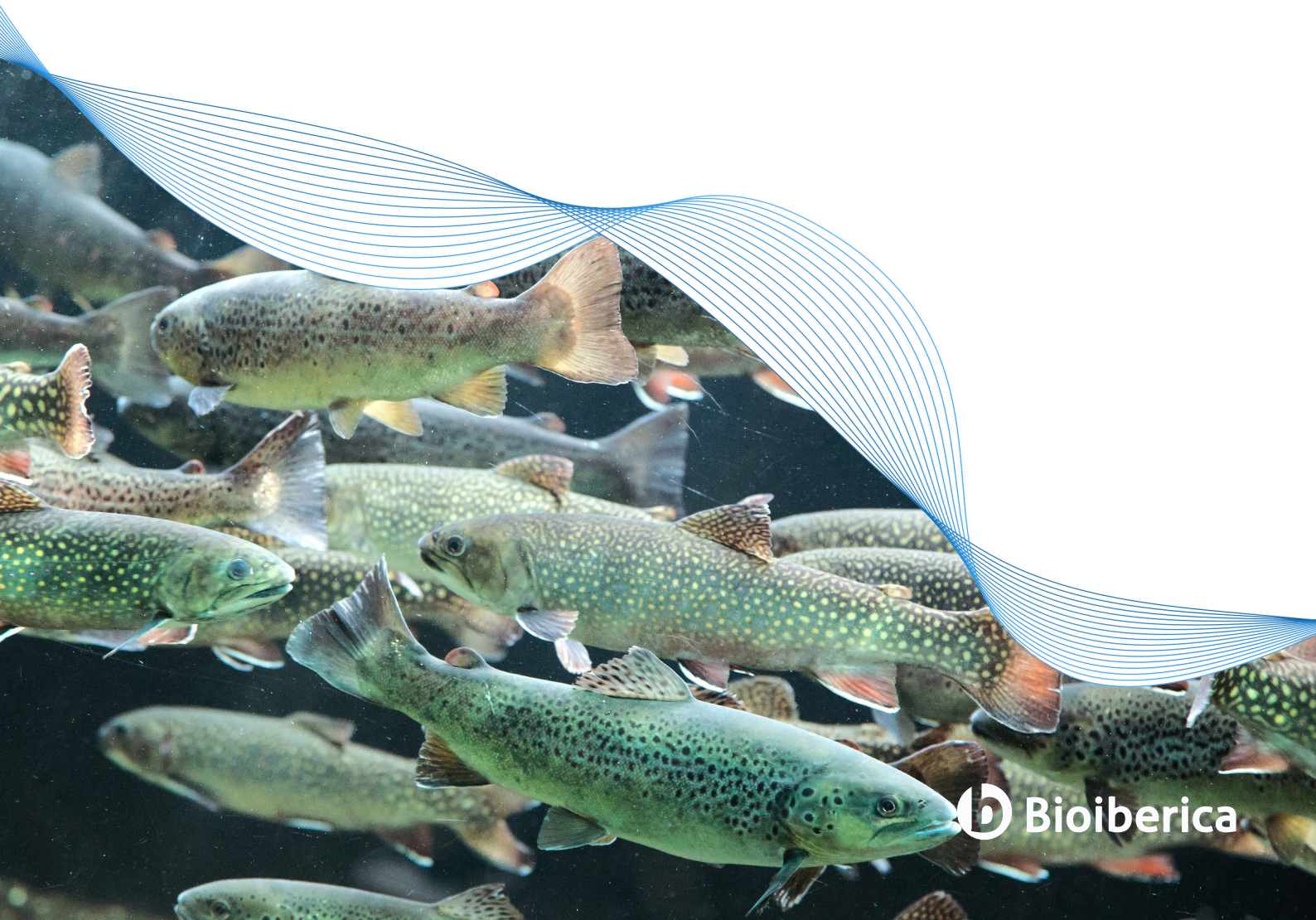
PALBIO
62 SP

When invisible becomes substantial

Beyond gut health in aquaculture



Bioiberica

PALBIO
62 SP

Palbio® 62 SP is a raw material for animal nutrition based on **highly digestible hydrolyzed proteins** obtained from swine intestinal mucosa thanks to the **Enzyneer® technology**.

It is a **safe source of high quality proteins and functional peptides** that is obtained with a unique industrial process **(Enzyneer® technology)**. This process results in a product composed of **L-α amino acids and bioactive peptides**, which positively impacts in the gut health of young animals and ensure a consistent **productive improvement in pig, poultry and aquaculture farms**.

SECURITY IS PART OF OUR DNA

Enzyneer® technology is an original technology owned by Bioiberica, based on **enzymatic hydrolysis**, which **guarantees the biosafety of the product**.

Palbio® 62 SP is **100% safe**. The raw material comes exclusively from **animals fit for human consumption**. The result of enzymatic hydrolysis leaves animal protein fragments with an average molecular weight of 600 Da and all below 10kDa, eliminating any possible viral or prion structure. Certified by **Texcell-Pasteur Institute**.

CIRCULAR ECONOMY

Palbio® 62 SP is a **natural origin** product, and its origin and the whole production process lies on the **circular economy**, generating added value and **guaranteeing product safety**. It is a co-product of the **Heparin** production and in its valorization process is recovered, recycled and reused an important part of the water, energy and other auxiliary materials avoiding the generation of waste.

PROVEN EFFECTS ON FISH AND SHRIMP *

Palbio® 62 SP is a high quality protein that has a positive effect on the **intestinal health of fish and shrimp**. Its routine use **improves the main productive parameters of the aquaculture farm, and reduces the operating costs** derived from a bad intestinal health of the animals.

FISH

- **Sea bream: improves** nutritional production parameters **ADG, FCR and weight** against diets formulated exclusively with plant proteins.
- **Trout:** Histological changes in intestinal cells by replacing fishmeal with feed supplemented with Palbio. **Decreased inflammation and increased Goblet cells**.

SHRIMP

- Adding 1% to the regular diet **reduces** the incidence of **necrosis of hepatopancreatic tubules** and levels of hemocytic infiltrate.
- The addition of Palbio **significantly improves the digestibility** of the entire diet, compared to diets containing exclusively fishmeal and soybean meal as the main source of protein.
- With 1% addition of Palbio to the regular diet there is a **significant weight gain (+ 6%)** at 12 weeks compared to regular diets without Palbio.

* Product associated claims are based on scientific evidences available upon request.

THE NATURAL SOLUTION FOR FASTER AND HEALTHIER GROWTH

Palbio® 62 SP **Features**:

Palatability.	**Without antinutritional factors.**
Digestibility.	**Hypoallergenic.**
Homogeneity and stability.	**Low molecular weight.**
High level of amino acids and oligopeptides.	

BIOIBÉRICA

MORE THAN 40 YEARS IMPROVING THE HEALTH AND WELL-BEING OF PEOPLE, ANIMALS AND PLANTS.

Since 1975 we have identified and developed biomolecules of high biological and therapeutic value, which are transformed into **high quality products for the pharmaceutical, nutraceutical, veterinary, food and agricultural industries**. Our production model is based on the use of raw materials of animal origin in the most efficient way.

We guarantee **full traceability and quality control** throughout the production process. We process the raw material in our 9 state-of-the-art manufacturing facilities, which comply with the most restrictive and up-to-date regulations and standards of good manufacturing practices (GMP+).

Bioiberica

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