

# NM EMULSIFY

- NM Optimize energy absorption from dietary fats
- NM Maximizes nutrient utilization from feed
- NM Reduce feed formulation costs

**NM Emulsify:** a feed additive that works as a natural emulsifier and nutrient absorption enhancer. It contains hydrolyzed lecithin, a bio-surfactant that acts together with bile phospholipids to have an optimal lipid emulsification, it increases membrane fluidity and permeability for better lipid absorption.

## THE CHALLENGE OF FAT METABOLISM

Modern farming methods require quick and efficient growth of animals. With commodities being in an all-time high, it's imperative that nutrients and energy of the feed to be metabolized optimally. A quarter of this energy comes from oils and fat that are both water insoluble, this causes a problem for the absorption in the aqueous environment of the intestines. Thus, lipophilic molecules like oils, carotenoids and some vitamins must emulsify. This emulsification is achieved by bile salts secreted in the liver, the absorption of all lipophilic substances will depend on the efficacy of the emulsification, which may be an even bigger challenge for young animals and their immature digestive system.

Enhancing emulsification of hydrophilic substances is key for proper performance, animals produce a limited amount of bile to help emulsification, this bile results insufficient to digest the fat in intensive animal production feed. Hence, a lot of this energy and lipophilic nutrients are discarded by the animal, representing significant money losses for farmers.

Promote Overall Vitality  
and Well-being

# NM EMULSIFY

**NM** ACTIVE INGREDIENTS  
HYDROLYSED LECITHINS

**NM** CHARACTERISTICS

AVAILABLE IN 25 KG BAG, 1000 KG BIG BAG    PRODUCED IN  
GMP+ CERTIFIED FACILITIES **DOSAGE**    0.25 - 0.5 KG/TON



## HYDROLYSED LECITHIN

**NM** Emulsify contains a natural source of hydrolyzed lecithin that mimics the emulsifying capacity of bile, acting together to form smaller and dispersible micelles, augmenting the surface for lipase enzymes to start acting.

**NM** Emulsify also engineers the cell membrane of enterocytes to be more permeable and fluid, thanks to lysophosphatidylcholin (LPC) present in the product, membrane dynamics change in favor of maximum fat absorption.