

CFIA Approves Chromium Propionate Use in Canada

Source Now Available for Swine and Dairy Cattle Diets

DES MOINES, Iowa (January 3, 2017) – Based on extensive research conducted by Kemin Industries, the Canadian Food Inspection Agency (CFIA) has approved the use of chromium propionate as a source of chromium in swine and dairy diets, which took effect on December 15, 2016. Kemin markets the feed additive as KemTRACE® Chromium in collaboration with its exclusive distribution partner, Agri-Marketing Corporation, based in Mont-Saint-Hilaire, Québec.

With more than 20 years of research and development, chromium propionate is a proven source of chromium fed to millions of swine and cattle around the world. Kemin has established chromium propionate as safe and efficacious through numerous animal and laboratory studies. KemTRACE Chromium is currently used in dairy, beef, poultry and swine diets in more than 30 countries, including the United States and Mexico.

“The work behind our recent Canadian regulatory approval represents our commitment to register vital trace minerals to support increased efficiency and profitability for the livestock industry,” said Kemin President and CEO Dr. Chris Nelson. “The approval from the CFIA is significant as Canadian livestock producers seek safe, trusted ingredients to help meet today’s growing protein demand. Chromium supplementation is one of the many ways Kemin is an industry leader in advancing animal nutrition and health through innovation and science.”

More than a dozen peer-reviewed journal publications support the use of KemTRACE Chromium, an organic source of chromium, as an essential mineral needed to advance animal nutrition. Offering this nutrient to the Canadian market for swine and dairy cattle diets allows producers the opportunity to increase profitability and grow healthy livestock to meet consumer protein demand.

KemTRACE Chromium is manufactured at the company’s global headquarters in Des Moines, Iowa, at a manufacturing facility recognized by the Global Food Safety Initiative (GFSI) and has the Food Safety System Certification (FSSC) 22000 as a rigorous food safety management system. The certification covers the manufacturing of food ingredients used for further processing, and is designed to deliver greater confidence in food, reduce health risks, lower audit costs, improve brand protection and improve supply chain management.

For more information on KemTRACE Chromium, visit [kemin.com/chromium](https://www.kemin.com/chromium).

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About Kemin -

Kemin (<https://www.kemin.com/>) provides “inspired molecular solutions” specifically developed to provide nutrition and health benefits for humans and animals. Committed to feed and food safety, Kemin maintains top-of-the-line manufacturing facilities where approximately 500 specialty ingredients are made for the global feed and food industries as well as the health, nutrition and beauty markets. A privately held, family-owned and operated company, Kemin has nearly 2,000 employees and operates in more than 90 countries with manufacturing facilities in Belgium, Brazil, China, India, Italy, Singapore, South Africa and the United States.

Additional assets available online:  [Photos \(1\)](#)

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