MediaRoom

Kemin Expands Encapsulation Expertise in Swine and Poultry Nutrition

New Product, ButiPEARL™ Z, has key nutrients needed for optimal gut health

DES MOINES, Iowa – January 13, 2016 – Encapsulation expert, Kemin Industries, announces a new product for the swine and poultry industries, ButiPEARL™ Z. Using the company's proprietary MicroPEARLS™ spray freezing technology, ButiPEARL Z contains butyric acid and zinc. The MicroPEARLS™ spray freezing technology allows for the timely release of these two key nutrients throughout an animal's gastrointestinal (GI) tract.

Butyric acid and zinc play an important role in key biological processes affecting the health and performance of production animals. Research indicates butyric acid and zinc are necessary to maintain the structural integrity of an animal's GI tract and key in creating a microflora balance. In addition to the nutritional benefits, encapsulation provides superior handling by reducing the odor associated with butyric acid.

Kemin evaluated butyric acid and zinc for protective effects toward intestinal epithelial barrier function by measuring the transepithelial resistance under an inflammatory challenge and heat stress conditions. Data suggests encapsulated butyric acid and zinc may protect cells from inflammatory and stress challenges and may produce efficiency advantages. Studies indicate proven bioavailability when compared to the other sources of organic zinc.

"Our spray freezing technology encapsulates two synergistic nutrients, butyric acid and zinc, to meet a market need for innovation and convenience," said Daryl Schraad, president of Kemin Animal Nutrition and Health.

ButiPEARL Z is manufactured in Des Moines, Iowa. This facility is certified to the Food Safety System Certification (FSSC) 22000, which is recognized by the Global Food Safety Initiative (GFSI) as a rigorous food safety management system. The certification covers the manufacturing of food and feed ingredients used in further processing and is designed to deliver greater confidence in food, fewer health risks, lower auditing costs, improved protection for brands and improved supply chain management.

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