



ROASTED GUAR KORMA



55 % PROTEIN

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Guar Korma constitutes most of the germ part of Guar seed. It is a 100% non GMO plant, an ideal protein source in feeds.: high protein and energy with a balanced amino acid profile.

Guar Korma is further processed, roasted to remove trypsin inhibitor, anti nutritive factor that limits the use of different leguminous meals in Poultry diets. Trypsin inhibitor is a protease inhibitor, that stops the protein breakdown that trypsin (an essential enzyme for nutrition) produces.

Roasted Guar Korma has been developed as a product free of anti nutritive factors with balanced Amino Acid Profile. Suitable for Poultry, Swine, Ruminant and Aquaculture.

Processed with heat and steam, inactivates harmful trypsin inhibitor which indirectly enhances protein and Amino acids digestibility in the product resulting in increased productivity of livestock and poultry. This process also reduces gummy substance by hydrolysing gactomannan and heat breaks cell walls resulting in higher digestibility of Guar Korma.

The anti nutritive trypsin inhibitor is present in both Soybean and Guar seed, but gets inactive when processed into Soybean meal and Guar meal respectively.

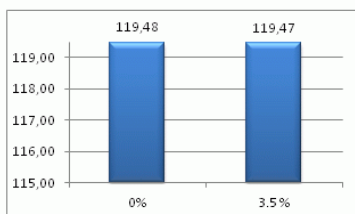
EFFECTS OF DIETARY INCLUSION OF GAUR MEAL ON PERFORMANCE OF LAYING HENS

.144 Lohmann LSL-Lite hens

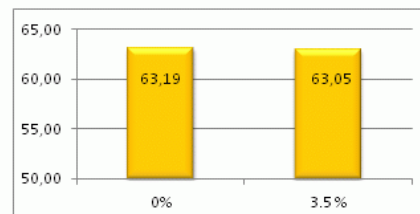
.Isocaloric and iso-nitrogenous diets including Guar Meal(0%and 35%)

. ICollected data od Feed Intake, Egg Weight and Egg quality characteristics during 6 weeks.

Feed intake(g hen-1 day-1)



Egg weigth (g)



EGG QUALITY CHARACTERISTICS

GUAR MEAL (%)	EGG INDEX	YOLK INDEX	HAUGH UNIT	EGG SHELL WEIGHT
(0 %)	75.680	43.460	69.910	7.060
3.5%	75.400	43.920	69.670	7.030



Substitute a corn-soybean diet with a corn-soybean - guar meal diet could be done without and decrease in the productive parameters even getting a higher Egg shell thickness.

SUMMARY OF ROASTED GUAR KORMA ADVANTAGES

- Higher percentage of Crude Protein (CP)
- Higher Digestibility Index, due to the removal of anti nutritive factors.
- More desirable and balanced Amino Acid Profile.
- Higher Energy content and fat percentage.
- Lower percentage of less digestible fibre.
- Higher Palatability, complete elimination of characteristic bean odour and taste.
- Low content of Total Volatile Nitrogen (TVN).
- Free flowing, uniform fine particle size with good fat and water binding ability.

SPECIFICATION: ROASTER GUAR KORMA

PARAMETERS	RESULTS
1) CRUDE PROTEIN	MIN 55.0%
2) MOISTURE	MIN 7.0% - MAX 8.0%
3) ASH	MIN 0.0% - MAX 0.50%
4) FIBER	MIN 4.0% - MAX 5.0%
5) AFLOTOXIN	NEGATIVE