

Naturally Better

The Power of Dry Extrusion

O&T Farms creates exceptional animal nutrition products through our unique, patented process.

Call 306.543.4777 today!

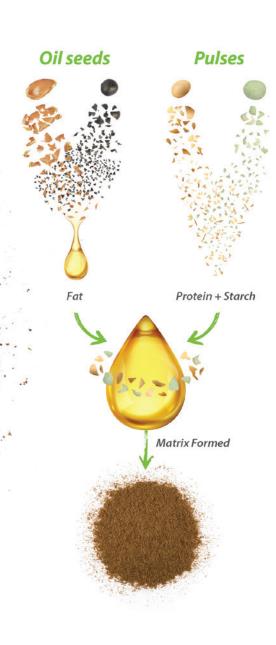
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How Dry Extrusion Works

Dry extrusion uses pressure and temperature to erupt oilseeds and gelatinize starches around fat cells. During the process, **protein-fat and protein-starch matrices** are formed and antinutritional factors are dissipated, creating a *Nutritionally Better* animal feed ingredient.



- **⊘** Oilseed cell-wall ruptures
- Protein structures change
- **Starches gelatinize**
- Momogenization of feed materials
- Partial dehydration and sterilization of feed

- The **starch** peaks become broader and less defined, suggesting a structural change.
- The *lipid* peaks aggregate within the starch source and become more defined, suggesting the formation of new nutritional matrices.

Pre-extrusion



Post-extrusion

Results of the Dry Extrusion Process

4 15800

4 15750

- Increased digestibility of starch, proteins (amino acids) and celluloses
- Increased metabolic energy
- Inactivation of anti-nutritional factors and undesirable enzymes
- Sterilization of product from important microorganisms
- Improved palatability
- Exceptional shelf life
- Consistent and reliable nutrient supply

Quality Assurance

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₫ 15750

- Good Manufacturing Practices (GMP) at every level of production.
- In-house NIR analytical analysis of the the nutrient profile for both raw materials and the finished feed ingredient.
- Our facilities are CFIA approved to ensure all manufacturing controls and quality control programs are active and enforced. Our facilities are animal protein free.
- HACCP certified facilities.

"Our goal is to provide customers with a product that offers EXCEPTIONAL quality and consistency."

> - Tim Wiens **President O&T Farms**



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