

rich in  
**OLEIC ACID**  
**POLYPHENOLS**  
**FIBERS**

The inclusion of olive pulp in the feed, can increase the level of Oleic Acid and the Unsaturated Fatty Acid in the animals' products (meat, milk, eggs).



Olive pulp is a by-product of olive pomace oil production, obtained by solvent extraction and destoning of the crude olive oil cake. The crude olive oil cake is obtained by extraction of pressed olives *Olea europaea L.*

### Antioxidant capacity

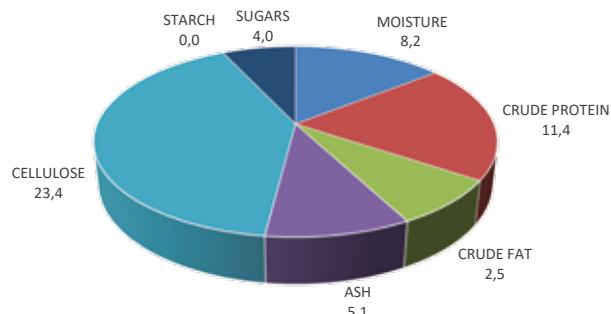
Total Polyphenols	3,95 mg GAE <sup>(1)(2)</sup> / g DM
Total Tannins	2,16 mg GAE <sup>(1)</sup> / g DM
Antioxidant capacity	1,21 mg VCEAC <sup>(3)</sup> / g DM

(1) GAE: Gallic acid equivalent

(2) Method Spectrophotometry Folin - Ciocalteu

(3) VCEAC: Vitamin C equivalent Antioxidant capacity

### Chemical composition



> 68,6% of the total fatty acids is  
Oleic Acid



### Fibers

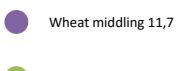
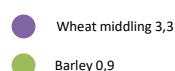
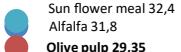
#### LIGNIN % DM



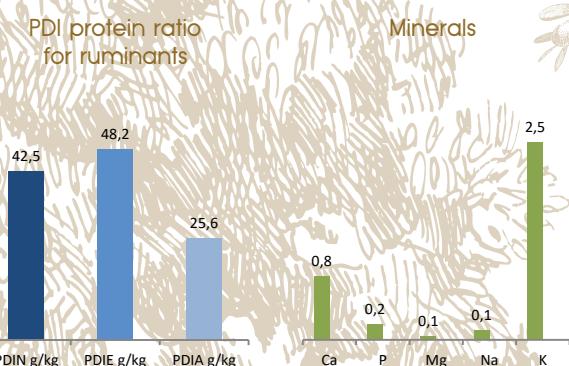
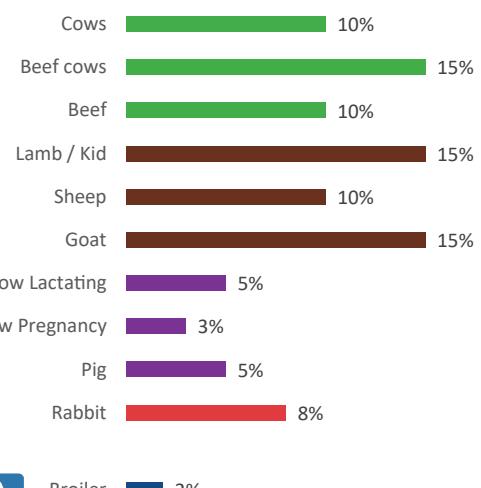
#### NDF % DM



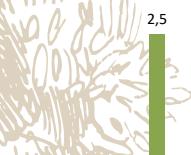
#### ADF % DM



### Maximum inclusion level



### Minerals



### Fatty acids

	% DM
C 12:0	-
C 14:0	-
C 16:0	0,26
C 16:1	0,02
C 18:0	0,09
C 18:1	1,83
C 18:2	0,16
C 18:3	0,02

### Aminoacids

	% DM
Met	0,25
M+C	0,46
Lys	0,59
Threo	0,57
Tripto	1,03
Ile	0,57
Val	1,30
Arg	0,94

There is not any anti-nutrient factor in the olive pulp.

### Energy feed value

UFL	0,53
UFV	0,43
DE sow (kcal/kg DM)	1.510
DE pig (kcal/kg DM)	1.145
DE rabbit (kcal/kg DM)	1.640
ME rabbit (kcal/kg DM)	1.620
ME broiler (kcal/kg DM)	329
ME layer (kcal/kg DM)	329



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