

QUALIOX



natural antioxidant from
soluble grape seeds (*vitis
vinifera*)

QUALIOX



Modern production systems produce an increase in metabolism and stress, so there is a need to fight against damage caused by oxidative stress (excess of pro-oxidant species (reactive oxygen species or ROS) that exceed the antioxidant capacity of the body .

Zootechnical consequences of oxidative stress: decreased immunity, impaired fertility, impaired meat quality, impaired liver function, reduced animal growth, decreased absorption of nutrients at the intestinal level.

Antioxidants, capable of reducing oxidative stress, can be of two types:

-Endogenous (synthesized by the body): enzymes and endogenous components (superoxide dismutase, glutathione, etc.)

-Exogenous (ingested in the diet): Vitamin E, Vitamin C, selenium, carotenoids, flavonoids, etc.

Antioxidants mode of action:

They neutralize reactive oxygen species (ROS) or free radicals (RL).

They inhibit lipoxygenases responsible for lipid oxidation.

Limiting factors of natural antioxidants:

. low absorption.

Short half-life in blood plasma (hours).

fast metabolism.

.degradation by intestinal bacteria.

That is why we need a high quality product: QUALIOX: 75% polyphenols and 20% procyanidins (high bioavailability, they have the highest antioxidant power against free radicals among the polyphenols present in grape extracts. ORAC value ($\mu\text{moles TE / g}$) > 9000.

QUALIOX equivalent to $\times 9$ Vit.E50.

ACTION MODE

1- Regenerates Vitamin E (Vit. E).

2- Efficiently complements the action of Vit. AND.

3- High bioavailability.

4- Inhibits the lipoxygenase responsible for lipid oxidation.

MEAT QUALITY

QUALIOX induces a shift towards more oxidative muscle fibers and increases antioxidant capacity, while decreasing CSA myofibers and oxidation of muscle lipids, which can serve as valuable information for understanding the mechanisms underlying high quality meat. in response to treatment with QUALIOX.

DOSAGE:

Adult cows 0,3-0,4 g / animal / day - Calf for milk or meat 7-10 g / Tm - Broiler 10-14 g / Tm. - Laying hens 15-18 g / Tm. - Turkeys 15-18 g / Tm. - Pigs 1st age 20-25 g / Tm. - Pigs 3-4 g / Tm. - Sows 15-20 g / Tm. - Aquaculture 30-35 g / Tm.



C/ Gutemberg, 61 P.I. Villares - 37184 Villares de la Reina - Salamanca - SPAIN

Tel. 0034 923 234 866 0034 * 923 600 090 - salpesa@salpesa.com - www.salpesa.com