

BIOCON ESPAÑOLA S.A. has come to an agreement with the German manufacturer Berg & Schmidt to distribute BERGAZYM brand enzyme additives for feedstuffs in Spain, from next January 2007.

The enzymes BERGAZYM P and BERGAZYM C improve the assimilation of nutrients and reduce the cost of the feedstuffs. These enzymes are registered as additives in the European Union and are used in the manufacture of feed for chickens, layers, turkeys, piglets and porkers.

- Increases metabolizable energy
- Improves digestibility of raw protein, including Lysine, methionine, threonine and tryptophan
- Increases fat digestibility
- Improves absorption of water in the intestine, improving general hygiene.
- Eliminates the anti-nutritive effect of newly harvested cereals caused by a high content in polysaccharides NSP

Benefits in piglets and pre-fattening

- Increases the daily gain in weight
- Improves conversion
- Ensures gradual growth and uniform weight in pig farming.
- Reduces disorders caused by feedstuffs, such as diarrhoea on weaning and E.Coli.
- Fewer cases of rejection of the feed and less delay in growth
- Stabilises the intestinal flora
- Makes it possible to use more economical feedstuffs
- Reduces the use of modified starches and expensive proteins

Benefits in fat porkers

- Increases the daily gain in weight
- Better conversion of the feedstuff
- Stabilises the intestinal flora
- Fewer cases of diarrhoea caused by changes in the composition of the feed.

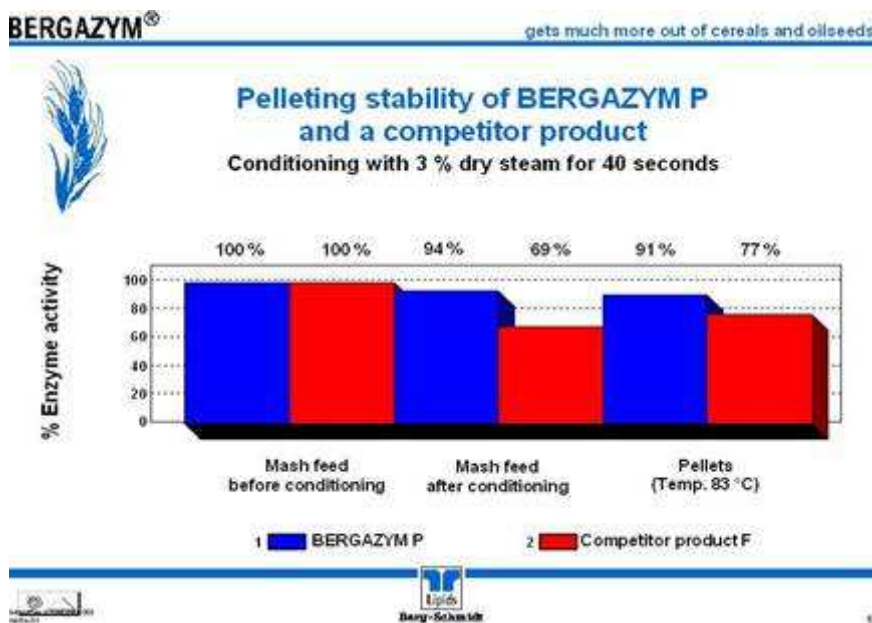
Benefits in fattening chickens

- Increases the daily gain in weight
- Improves the conversion of the feed and reduces its cost
- Increases the percentage return per carcass

- Raises the classification of the carcase
- Reduces problems of stress
- Improves the quality of the bedding. Better hygiene.
- Gives more even weights

Benefits for layers

- Increases the return in eggs
- Improves the conversion of the feed
- Gives a more even laying curve
- Improves the classification of the eggs
- Fewer dirty or soft eggs
- Increases the survival of older layers



The enzymes BERGAZYM P and C also have a much better stability to pelleting, due to a special manufacturing technique.