

## Ximacorn®

Ximacorn® is a unique patented feed additive that improves meat quality for cattle and pork. Ximacorn® improves marbling (increase the amount of intramuscular adipose tissue) and its fatty acid profile (more unsaturated soft fatty acids vs. hard saturated fatty acids) giving meat better organoleptic properties.

Ximacorn® a natural vegetal additive included in the EU Positive Additive List. Its manufacturing does not involve any chemical treatment.

The active ingredients of Ximacorn® are potent antioxidants that increase the biological and chemical stability of the lipids located in the muscle cell membranes and the intramuscular zones. In beef Ximacorn® stabilizes meat color after slaughter, increasing tremendously its bouquet when cooked.

Ximacorn® improves meat taste and aroma even when beef is feed-loted with grain, soya, straw and natural or by-pass vegetable fat.

Heavily marbled meat is held by many to be much more tender and tasty than meat with little internal fat, and it's certainly true that it has less of a tendency to dry out when cooking.

Exogenous fat supplementation affects negatively in meat organoleptic quality:

- \* spurious cooking,
- \* metallic taste,
- \* oxidations,
- \* hard fat,

\* Anomalous maillard reactions Supplementing Ximacorn® helps prevent the deleterious effects of exogenous fats in the diet on meat quality. This is extremely important when dealing with high fat content feeds for aquaculture species, i.e. Salmon