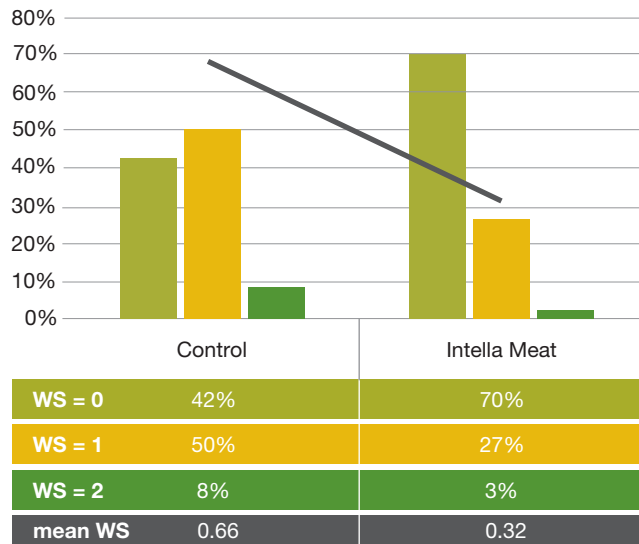
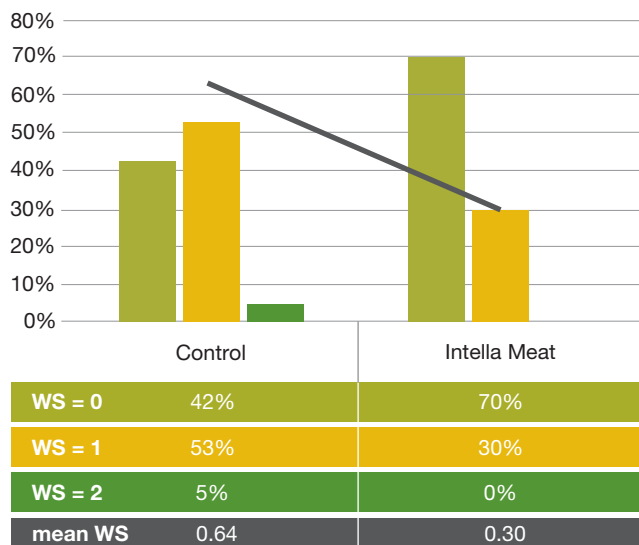


## Trial 2: Ross 308-Slaughter 35 days

### White Stripping (P value = 0.0014)



### Wooden Breast (P value = 0.003)



## INTELLA® MEAT



Provimi® is a brand of Cargill; a family-owned company with more than 150 years' experience in developing food and feed ingredients. Cargill develops results-oriented nutritional solutions.

Solution for improving carcass quality

Cargill Premix & Nutrition  
Dalton Airfield Industrial Estate,  
Thirsk, North Yorkshire, YO7 3HE  
T (01845) 578125  
E customerservices\_dalton@cargill.com  
[www.cargill.com/feed](http://www.cargill.com/feed)



# Improving carcass quality

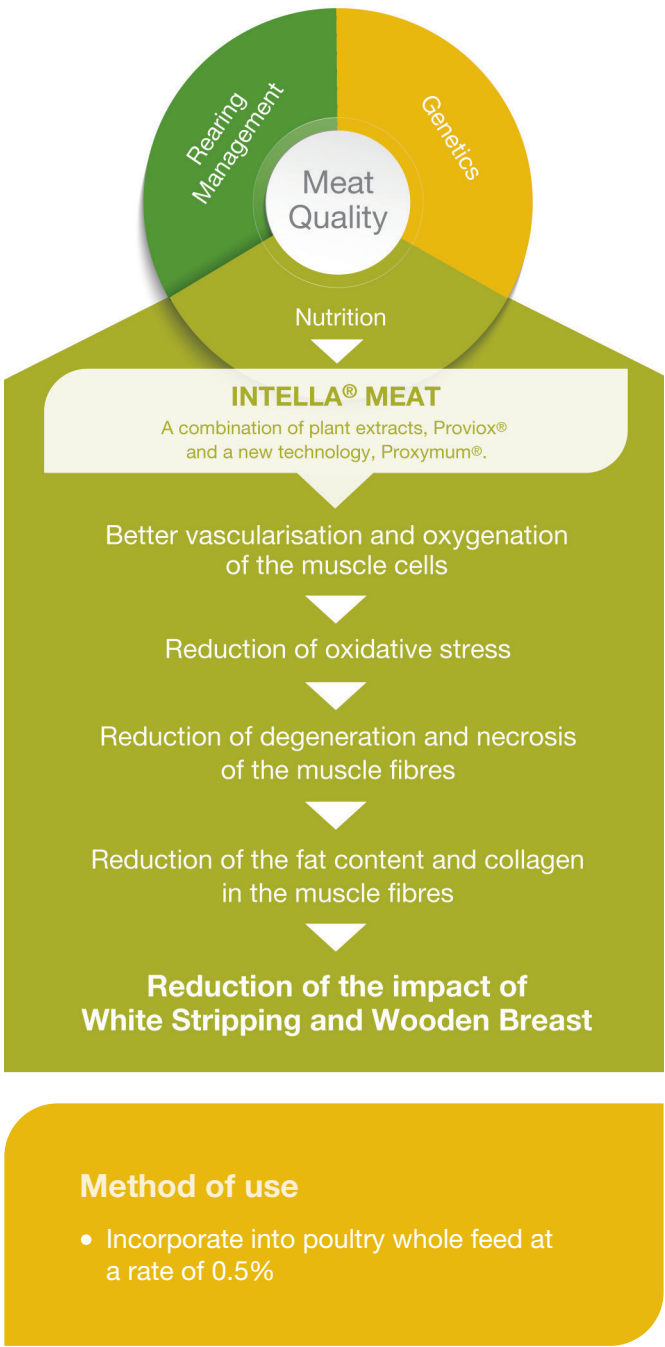
Increasingly faster growth and increases in the fillet yields have contributed to the advent of muscular disorders such as White Stripping and Wooden Breast Syndrome.

These structural faults in the quality of carcasses can lead to major economic losses and, in severe cases, the carcasses are downgraded at the abattoir.

This is why our Cargill experts have developed a new nutritional solution that reduces the impact of these carcass faults: INTELLA® MEAT.

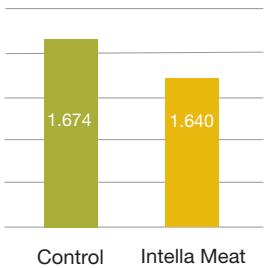


## Ways of improving carcass quality



## Trial 1: Ross 308-Slaughter 39 days - 2.5 kg

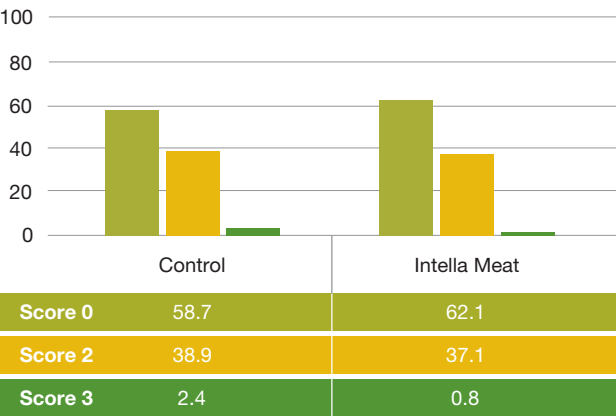
### FCR (std 2.4kg)



**Trial 1:** Trend towards improvement of the index with Intella Meat.

**Trial 2:** Significant reduction in scores 2 with Intella Meat.

### White Stripping



### Wooden Breast

