

VETAFARM EXTRUSION

UNLOCKING NATURE'S POTENTIAL

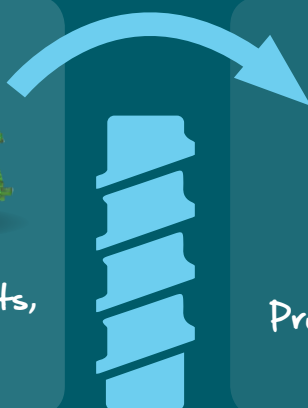


What is it?

Extrusion cooking is one way to combine a range of food ingredients into an easy to feed pellet. While there are some other methods used to make pellets cheaper, like the cold pressing or steam pressing methods used for chicken pellets, the extrusion process offers some incredible benefits over these old and tired techniques.



Raw ingredients go in! No by-products, just fresh whole ingredients.



Product is tested & packed fresh!



Palatability:

Good tasting food is important to everyone – even our pets. Extrusion cooking improves the palatability of our pet foods, just as cooking in our kitchens at home improves the taste of our foods. Extrusion cooked foods are accepted by animals much more readily than standard pellets and reduce the chance of you throwing out leftovers.



Safety:

Making our foods safe for your pets is a priority at Vetafarm. High temperatures in the extrusion chamber effectively sterilise the Vetafarm pellets as they are manufactured. This means the risk of bacteria and other infectious organisms is neutralised.



Digestibility:

One of the key reasons that Vetafarm prefers extrusion cooking to older techniques is because the high pressure and temperature conditions in the extruder actually help to pull apart starches and proteins in the formula. This makes the food much easier and more efficient for your pets to digest. This is particularly beneficial for breeding animals or babies raised on these diets; as much of a baby's growth is dependent on how efficiently they can digest their food.