



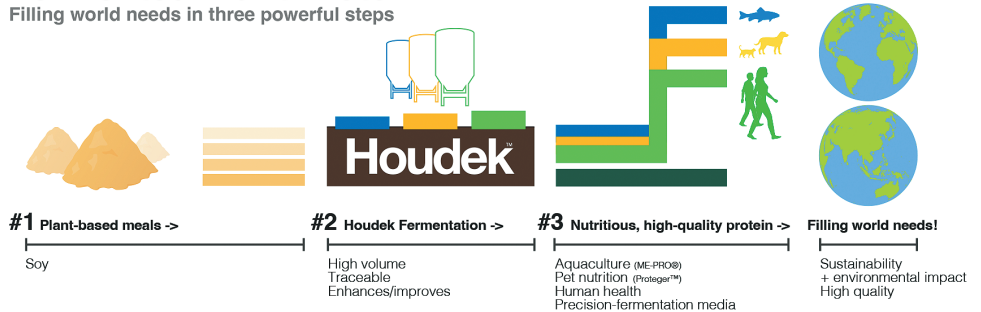
trusted petfood ingredients

IQI recently introduced Protéger™ a fermented plant-based protein product. Fermentation is a remarkable, natural process that can improve natural foodstuffs. In the case of Protéger™, fermentation is used to extract outstanding, especially nutritive proteins from plant meals. These fermented plant proteins offer several potential benefits. However, Protéger™ is produced using a proprietary process that ensures a wholesome, sustainable and traceable ingredient for the premium pet food industry. Protéger™ is sourced from non-GMO soy, which makes it all-the-more valuable to a world that increasingly values high quality and stewardship of earth's resources.



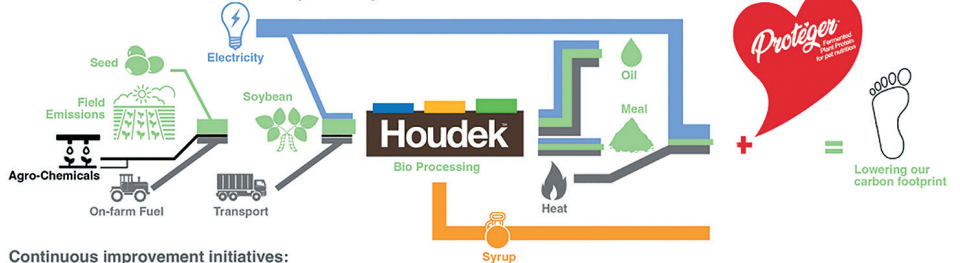
Fermented Plant Protein —

Filling world needs in three powerful steps



Company Overview - Sustainability

Pets and Planet - attributional life-cycle analysis



BENEFITS:

- 1** Increased **digestibility**: Fermentation helps break down complex proteins and carbohydrates, making them easier to digest.
- 2** Improved nutrient **absorption**: Fermentation increases the bioavailability of certain nutrients in soy, such as amino acids, vitamins, and minerals. This means that the body can absorb and utilize these nutrients more efficiently.
- 3** **Reduced anti-nutritional factors**: Soy contains certain compounds that can inhibit nutrient absorption or have adverse effects on health. Fermentation can help reduce these anti-nutritional factors, such as oligosaccharides like stachyose and raffinose, potentially improving the overall nutritional value of soy proteins.
- 4** **Enhanced protein quality**: Not all plant-based proteins in plant-based pet food contain amino acids in the appropriate proportion to meet needs for optimal health. Soy, used in the fermentation process

to make Protéger™ is a complete protein and offers all 9 essential amino acids.

- 5** **Positive palatability results**: The fermentation process is increasing the palatability.
- 6** **Potential reduction in allergenicity**: Some individuals may have allergies or sensitivities to regular soy products. Fermentation can modify the proteins in soy, potentially reducing their allergenic properties and making them more tolerable for those with sensitivities.
- 7** **Sourced on the U.S. prairie** from Identity Preserved non-GMO soy which makes it a reliable and sustainable source.

Nutrient	Typical value
Crude protein	74 %
Crude fat	< 1 %
Crude Fiber	5 %
Crude Ash	1.5 %
Moisture	4 %



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