

SelSaf³⁰⁰⁰

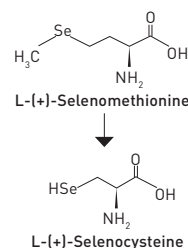
Description

SelSaf[®]3000 is a source of highly bioavailable organic selenium. The main active components of SelSaf[®]3000 are L-selenocysteine and L-selenomethionine.

L-selenocysteine plays a major role against oxidative stress as a key element in the structure of anti-oxidant enzymes, especially glutathione peroxidase.

L-selenomethionine is a precursor of selenocysteine, which is highly available to be incorporated in body proteins as the main selenium pool.

SelSaf[®]3000 is obtained from a proprietary bakery yeast strain of *Saccharomyces cerevisiae*, specially cultivated on medium enriched with sodium selenite which is bio-transformed into organic form by yeast cells.



Typical profile

Nutritional

Selenium	3000 (± 300) mg Se/kg
Organic selenium	97 - 99% in total selenium
L-selenomethionine	63%
Dry matter	≥ 94%
Crude protein (Nx6.25)	≥ 45%

Microbiological

Wild yeast & Molds	< 100
<i>Escherichia coli</i>	< 10
<i>Salmonella</i> /25g	Negative

Physical characteristics

Color	Light beige
Odor	Typical yeast odor
Appearance	Fine powder

Recommendation

Ruminants	30 - 100 g/T of feed
Swine	30 - 100 g/T of feed
Poultry	30 - 100 g/T of feed
Aquaculture	100 - 175 g/T of feed

Regarding the maximum content of total selenium in commercial feed, please refer to local regulations in force.

Packaging and Storage

Packaging: 25 kg polyethylene bag, packed in corrugated cardboard box.

Shelf life: 3 years from production date, in original packaging.

Storage: keep in a dry and cool place for optimum preservation.

137, rue Gabriel Péri - BP 3029
59703 Marcq-en-Baroeul Cedex - France
Tel.: +33 320 81 61 00 - Fax: +33 320 99 94 82
info@phileo.lesaffre.com

phileo-lesaffre.com

 **Phileo**
LESAFFRE ANIMAL CARE

SelSaf³⁰⁰⁰

Key benefits

Milk production

Cow, goat, ewe, sow, mare, female rabbit

- resistance to oxidative stress
- recovery after pathological event
- Se content in colostrum and milk
- transfer of Se from mother to its offspring via colostrum and milk
- selenium milk enrichment for functional food

Meat production

Beef, pig, lamb, poultry

- resistance to oxidative stress
- recovery after pathological event
- Se content in meat
- meat quality: higher acidification after slaughtering, improved tenderness
- selenium meat enrichment for functional food

Egg production

Layers, breeders

- resistance to oxidative stress
- recovery after pathological event
- Se content in eggs
- hatchability
- selenium egg enrichment for functional food

Aqua production

Fish, shrimp

- resistance to oxidative stress
- recovery after pathological event
- filet quality (lipid preservation)
- maintenance of anti-oxidative activity in fishmeal replacement strategy
- gamete protection and fertility

Mode of action

- Double action on selenium metabolism pathways:
 - L-selenocysteine, key element in the structure of antioxidant enzymes, especially glutathione peroxidase
 - L-selenomethionine, incorporated in body proteins as selenium pool
- Improves the metabolic anti-oxidative status of animals
- Higher bioavailability of natural selenium compared to other synthetic or inorganic selenium sources

