At <u>NEOGEN AGROTECH PVT LTD</u>, we've been a trusted name in the guar industry for over 25 years, specializing in the production and supply of high-quality guar products. Our extensive range includes guar gum powder, guar gum splits, guar meal, and roasted guar korma, among others.

We take pride in our commitment to quality, ensuring that every product meets the highest standards of purity, consistency, and performance. With a strong focus on research and development, we've developed specialized guar products catering to diverse industries such as food, pharmaceuticals, cosmetics, and animal feed.

Our products are known for their exceptional viscosity, solubility, and nutritional value, making them a preferred hoice for clients worldwide. With a robust infrastructure and a skilled team, we're equipped to handle large-scale production while maintaining stringent quality control measures.

Our dedication to customer satisfaction and sustainable practices has enabled us to build long-lasting relationships with our clients and partners, solidifying our position as a leading

guar products manufacturer and supplier.



## Our presence:

<u>Neogen Agrotech Pvt Ltd</u> is a prominent manufacturer and exporter of high-quality guar products, catering to a diverse clientele across <u>Russia</u>, <u>Europe</u>, and other global markets.

With a strong presence in the guar industry, we have established ourselves as a reliable partner for businesses seeking premium guar-based solutions. In addition to our international footprint, we are also a leading supplier of <a href="Saras Cooperative in Rajasthan">Saras Cooperative in Rajasthan</a>, with a significant presence in India.



### About Guar Roasted Korma Meal

It is basically the germ part of the guar seed and is obtained after the guar gum is extracted from the seeds. It is a potential source of protein and carbohydrates with sufficient amount of amino acids. Therefore it is ecommended to be given to milking animals. This enhances in the production of more milk as well as more percentage of fat in the milk.

The regular guar korma is further processed to increase its nutritional value

Further to increase its digestibility Guar korma is toasted to make it palatable and more nutritious.

The roasted Guar korma is free of anti-nutritive elements, such as antitrypsin inhibitor. This inhibitor limits the formation of trypsin which is an essential enzyme for nutrition. Therefore the Guar korma isheated at high emperature which breaks the cell walls and enhances the protein and amino acids digestibility in the product.



#### Benefits of Roasted Guar Korma



#### Crude Protein

Higher percentage of Crude Protein (CP)( Above 56% O&A)



#### **Higher Digestibility**

Higher Digestibility Percent (85-90%), due to the removal of anti-nutritive factors



#### More desirable

More desirable and balanced Amino acid Profile



#### Higher Energy

Higher Energy content and fat percentage



#### Lower percentage

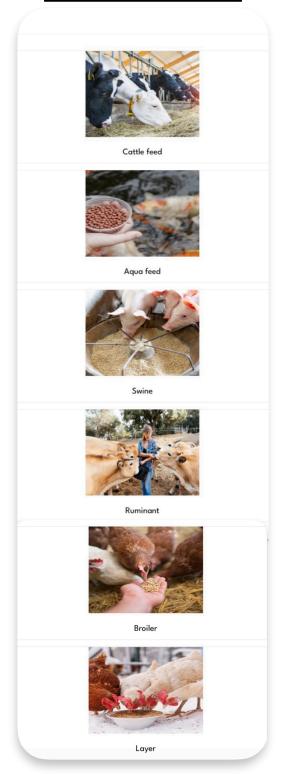
Lower percentage of less digestible Fiber



#### **Higher Palatability**

Higher Palatability, complete elimination of characteristic bean odor and taste

## <u>Uses of</u> <u>Roasted</u> Korma Meal~



# Specifications of Roasted Guar Korma~

Product Name / Product Specifications	Normal Guar korma Meal (Raw)	Roasted Guar korma (unclean) PROFAT	Roasted Guar korma (clean) PROFAT
Form	Granular	Granular	Granular
Roasted	No	Yes	Yes
Crude Protein	42-45%	50-55%	56-58%
Digestibility	≥85%	≥90%	≥90%