

# Olive Feed

## WAGYU



### Capea Olive Feed

For decades Mediterranean countries have tried to use the by-products of olive oil production as animal feed.

Anyone who travels through the traditionally farmed fincas can see that bulls, cattle and pigs feed on olives and olive leaves from time to time. However, too much olives and leaves are difficult to digest and lead to problems.

### Pienso de Aceituna / Olive pomace animal food

Pienso de Aceituna (Orujo) is the name given in Spain to animal feed made from inferior olive pomace. This Orujo has a high residual moisture, is oxidative and does not last long. It is difficult to digest and is only used regionally if there is not enough pasture grass available. Due to the difficult digestibility, the oxidation problems and the high proportion of liquid Alperujos, a pure "olive pomace cake" is not a product that can be successfully used as animal feed. It is also not an alternative to soya cake or rapeseed cake.

### Olive Food / Quality & Features

For Olive Feed, the raw product and careful processing are crucial. Olives differ considerably in their composition. The oil content and the polyphenol content of the olives have a great influence on the nutritional value of the olive feed.

The olives must be sorted and processed according to their origin. Only certain types of olives are suitable for the production of olive fodder. The humidity has to be reduced under a given temperature control, remaining kernels and kernel fragments as well as other solid components have to be removed.

Only the mesocarp and the exocarp of the olive are used for CAPEA NATURAL OLIVE FEED.

**OLIVE FEED? we are on site!**



## Technological development opens up new possibilities

In recent times, efforts have been made trying to utilize the olive cake, which is produced during the extraction of olive oil and other by-products, focusing on the sustainability issue, as the utilization of the pomace is an increasingly problem for the environment.

The extraction of Capea olive fodder is cost efficient and competes economically with the utilization of the total mass (pomace) in form of olive residual oil, fertilizer or biodiesel. State-of-the-art analytical methods are used to allocate the oil content and polyphenol content of the various olive varieties.

The oxidation of the oil can be reduced to a minimum by the preceding analysis and by the drying of the mass and technological procedures. The compatibility, especially in the intestinal tract, can thus be influenced. Most important, the nutritional properties of the olive fodder can be guaranteed..



**Olive Feed**

## Olive Feed and the impact on the quality of meat

Use our olive feed "Capea Natural Olive Feed Extra" or "Capea Natural Olive Feed" in a given low percentage ratio as supplementary feed, significant improvements in meat quality are achieved.

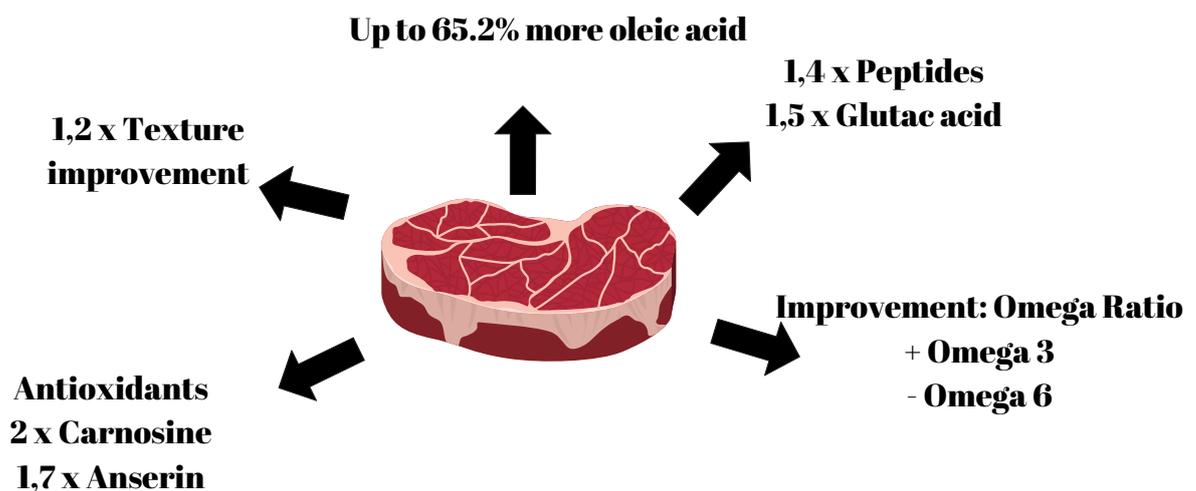
The value of monounsaturated fatty acids in meat increases considerably, the proportion of glutamic acid increases and the proportion of oleic acid and carnosine also increases significantly.

Animal welfare is improved, polyphenols reduce oxidative stress and improve the performance of livestock.

The taste, texture and colour of the meat are demonstrably improved.

Especially in Wagyu cattle or fat-rich meat, the effect is enhanced.

The meat is richer in unsaturated fatty acids and omega 3, making it easier to digest.



## Umami - Texture - Glutamic acids -Antioxidants

Japanese Wagyu breeders on Shodoshima rely mainly on olive fodder for the final fattening of their Wagyu cattle (Koberinder). This is produced purposefully and elaborately with Japanese olives.

The fat content of the meat is extremely high from a European point of view. The cattle may hardly move. Feeding with Olive Feed improves the ratio of fatty acids, texture and sensory properties.

Olive-Fed Beef is a delicacy in Japan, the USA and countries like Dubai. It is offered in the best restaurants in the world.

Olives Wagyu has a stronger Umami taste, thanks to the higher percentage of glutamic acids and peptides. It contains significantly more healthy oleic acid and antioxidants, especially more carnosine and anserine.

Olive feed is used for the period of 4-6 months for the final fattening.

# Improvement of meat quality through Capea Olive Feed Nature



## Olive Feed / Origin

As a German-Spanish company with its own production facilities in Andalusia (Spain), we rely on local know-how. Spain is the largest olive oil producer in the world. With a market share of over 60%. The Instituto de la Grasa in Sevilla is an internationally renowned research institute for olive oil and olives in general.

Our "Capea Natural Olive Feed", produced in Andalusia, is a natural animal feed additive that convinces with its results.

The monitoring of a consistently high quality is guaranteed by implemented production standards and regular analyses by certified laboratories.



## Wagyu cattle breeding in Germany

Germany has the largest stock of Wagyu cattle in Europe. The Wagyu meat from Europe is less rich in fat than Japanese Wagyu and usually does not reach a marbling value of 12 on the BMS scale ( Beef Marbling Standard ).

### **Improvement of the meat quality by Capea olive feed nature**

The Wagyu cattle have more run out and therefore have less fat. The fat colour, texture and gloss according to BFS (Beef Colour Standard) can be improved with Capea Natural Olive Feed.

However, especially for breeds like Wagyu, the additional feeding of olive feed improves the quality of the meat. In every respect, taste as well as nutritional values and texture. Animal welfare and the stable climate also improve. Feeding Capea Natural Olive Feed also makes sense with other cattle breeds.

The ratio of saturated to unsaturated fatty acids is also positively influenced here. The nutritional value increases. The texture and digestibility of the meat also improves. Capea Olive Feed Nature is used in particular for the final fattening.

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# Contact us!

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