## **TAINTSTOP**

The nutritional, welfare-friendly solution that stops boar taint without castration.









### What is boar taint?

Boar taint is the offensive odour or taste that can be evident during the cooking or eating of pork from non-castrated male pigs after puberty. For centuries, pigs have been castrated to prevent boar taint.

Boar taint is mainly caused by the accumulation of two compounds in the fat of male pigs, androstenone and skatole.

**Androstenone:** a male pheromone produced in the testicles. It is stored in the salivary glands and in fat tissue. Smells like sweat or urine.

**Skatole:** a bacterial metabolite of the amino acid tryptophan, produced in the large bowel. Smells like faeces.

TAINTSTOP is your new alternative to stop boar taint without castration.

"TAINTSTOP contains a specific combination of nutrients, including linseed and chicory, rich in inulin that has a positive impact on the bacterial flora of the large intestine. It is the most effective nutritional strategy to decrease skatole and androstenone levels.

And this already after just 2 weeks"

Werner Reuter,
Director of Nutrtional Solutions



## Finally, the welfare-friendly alternative to piglet castration ...



A new option has now become available: TAINTSTOP is the perfect nutritional alternative to piglet castration that significantly decreases the offensive odourcausing compounds in pig meat.

# Be prepared for the future without piglet castration.

The **surgical castration** of piglets has been practiced for centuries, whether to prevent 'boar taint', to obtain fatter carcases or to prevent undesirable behaviour. However, it has become a significant animal welfare concern in recent years.

Castrations are traditionally performed without using anaesthesia or analgesia. With changing social values, many consumers have called for pigs to be treated with less painful and invasive practices.

With surgical castration now being phased out in many parts of Europe, pig producers are increasingly looking for alternative non-invasive, environmentally-friendly solutions.

One such alternative, **immunocastration**, is not entirely risk-free for the operator and poorly acceptable to consumers. Along with changing social values, a significant animal welfare concern has grown over the years. **Consumers** want boar taint-free meat, produced to high welfare standards and without the need for antibiotics.

TAINTSTOP is the perfect cost-effective answer for pig producers to meet new consumers and retailers expectations for healthy, quality pork meat.







**TAINTSTOP** is fed to finishing pigs during 2 weeks before slaughter and is available in 3 commercial forms:

- As complete feed
- As a 1.5% technology premix
- As a 15% concentrate

"TAINTSTOP provides
an animal-welfare en
environment-friendly
approach to boar taint with a
positive impact on pig health,
at an affordable cost. It lets you
avoid the castration of piglets
and saves labour costs and
valuable time."

Guy Janssens DVM, Director Feed Additives & Specialties

## 100% compliant with the European Standards about piglet castration

Consumers want pork from healthy pigs that have been reared without painful or invasive practices. With surgical castration being phased out in many parts of Europe, pig producers are increasingly looking for alternative welfare and environmentally friendly solutions that do not require too much labour, time and financial investment.

The **European Standard** on the prohibition of surgical castration without anaesthesia will come into force soon.

Because of its non-invasive nature, TAINTSTOP is 100% compliant with these new European Standards.



#### For animal welfare

TAINTSTOP is a pain-free, stress-free and environmentally-friendly solution. It promotes digestibility in the large intestine and also leads to calmer animals. As a result, physical or chemical castration of male piglets is no longer needed.

## TAINTSTOP, the only effective and welfare-friendly, nutritional solution to reduce boar taint.

TAINTSTOP has been extensively assessed and its efficacy has been confirmed in multiple field trials: skatole levels decreased by 2.5 to 5 times. Skatole is the boar taint component that causes boar taint and it's the one you have to look out for. Androstenone is less likely to be detected by consumers if skatole levels are low.

Therefore, TAINTSTOP is your future-proof guarantee for quality taint-free pork meat.

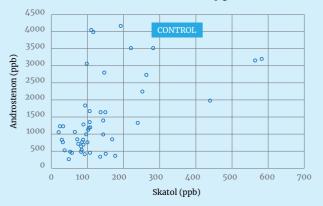
Thanks to **TAINTSTOP**, castration is no longer needed. This solution is the natural welfare alternative that provides you quality meat with the added benefit of improved feed conversion.

This solution also allows maintaining the **excellent feed conversion** of entire male pigs.

Studies have shown that entire boars have significantly better (lower) feed conversion than castrated barrows.

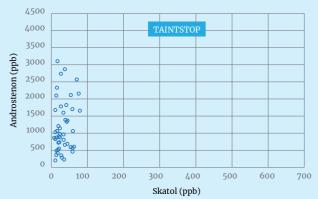
## Comparison of **TAINTSTOP** with a standard control feed

#### Skatol & androstenon repartition in meat from standard diet fed pigs



Ref.: ILVO, Belgium, 2017

#### Skatol & androstenon repartition in meat from TAINTSTOP fed pigs



Ref.: ILVO, Belgium, 2017

# ... with many added benefits compared to other castration alternatives.

	TAINT Stop	SURGICAL CASTRATION	IMMUNO- CASTRATION
Animal welfare friendly (pain free, stress free)	V	×	Neutral
No need for anaesthesia/ analgesic	V	x	<b>✓</b>
No need for antibiotics	V	×	~
100% compliant to EU standards and consumer needs	V	×	×
Low labour cost	V	×	×
Low time investment	V	×	×
Low risk for operator	V	Neutral	×
Easy to use	V	×	Neutral
Contributes to healthy digestion	~	Neutral	Neutral
Environmentally friendly (reduced nitrogen and phosphorus output)	~	Neutral	Neutral
Improved feed conversion rate	V	x	Neutral
Reduction of boar taint	skatole (and androstenone)	<b>✓</b> Neutral	<b>V</b> Neutral

#### SALES:

guy.janssens@dumoulin.eu +32 497 594 033



