

YEKO
Natural Pigments
Nanophosphosome®
Highly Bioavailable Natural Pigments

BENEFITS

- Provides consistent and uniform color for egg yolk and egg shell.
- Improves freshness and shelf life of egg.
- Improves egg shell thickness and egg quality to reduce breakage.
- Provides good quality, Immuno-competent and healthy chicks.
- Improves immunity in parent birds.

RECOMMENDED USAGE

Broilers:

For skin pigmentation-
250 gm to 500 gm per ton of feed.

Layers:

Egg yolk coloration-

50 gm to 75 gm per ton of feed

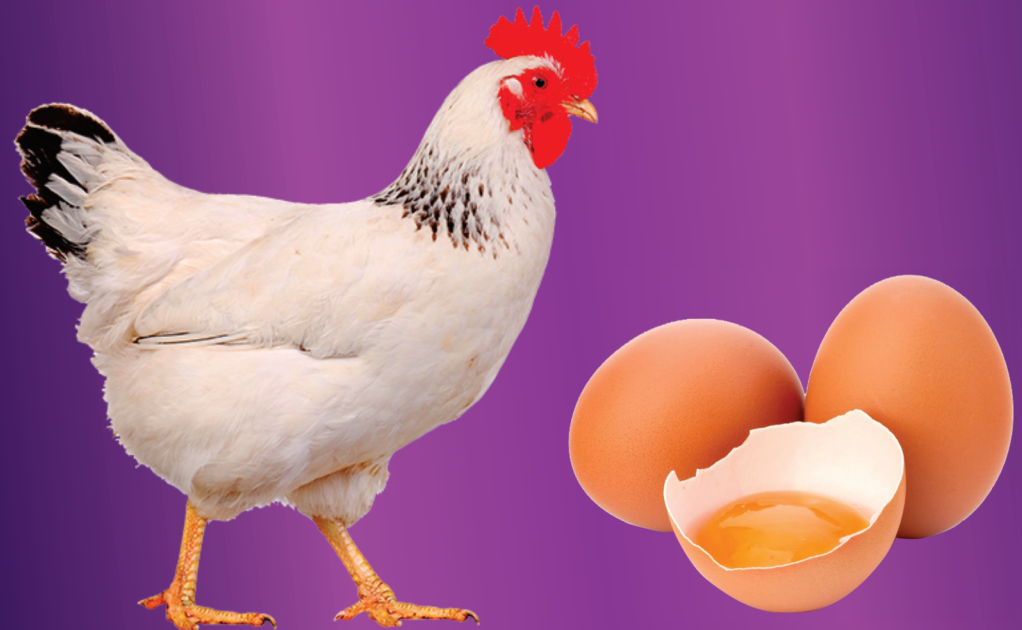
Egg shell coloration-

100 gm to 150 gm per ton of feed



Pack Size:
1 kg & 25 kg Drum

**Carotenoid pigments enhance
the value of poultry product
100% Safe for Poultry and Egg Consumption**



Aurivet Division

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Highly Bioavailable Natural Pigments

Yeco™ Nanophosphosome® is a nano emulsified Lutein-Zeaxanthin Phosphatidylcholine Ethanolamine-Inositol-Serine Complex.

Yeco™ Nanophosphosome® (Lutein-Zeaxanthin Nanophosphosome®) easily crosses the gut barrier resulting in significantly higher blood levels of lutein and zeaxanthin. potentiated phospholipid complex acts as carrier mediated transport system, which directs lutein and zeaxanthin to reach the systemic circulation with enhanced bioavailability.

Yeco™ Nanophosphosome® provides consistent and uniform color for egg yolk, broiler skin and improves health and immunity.

COMPOSITION

Each kg contains:

Lutein-Zeaxanthin Nanophosphosome® (Lutein-Zeaxanthin Phosphatidylcholine- Ethanolamine-Inositol-Serine Complex)	200 gm
Lutein	32 gm
Zeaxanthin	2 gm

Yeco egg contain carotenoids including
Lutein value: 3.5 X ; Zeaxanthin: 10 X

Provides High Quality Egg

MECHANISM OF ACTION

Increases the color of egg yolk, broiler skin color, brown color to the shell. It improves egg yolk quality and egg shell thickness.

Skin and yolk pigmentation:

01

02

Immuno-modulator

Boosts immune function by increasing IgA, IgG, T and B lymphocytes and enhancing the activity of neutrophils and macrophages. Improves response to vaccines and overall immunity. It also reduces inflammation by inhibiting NF-kB and STAT3 activation and lowering inflammatory cytokines and enzymes.

Enhances antioxidant defense by increasing Glutathione-S-transferase (GST), Glutathione peroxidase (Gpx) and Catalase (CAT) enzymes.

Antioxidant action

03

Provides High Quality Egg

Advantages of Carotenoids:



EGG IS RICH WITH CAROTENOIDS

Lutein Value- 3.5 X ; Zeaxanthin value- 10 X

Color and Visual Appeal :

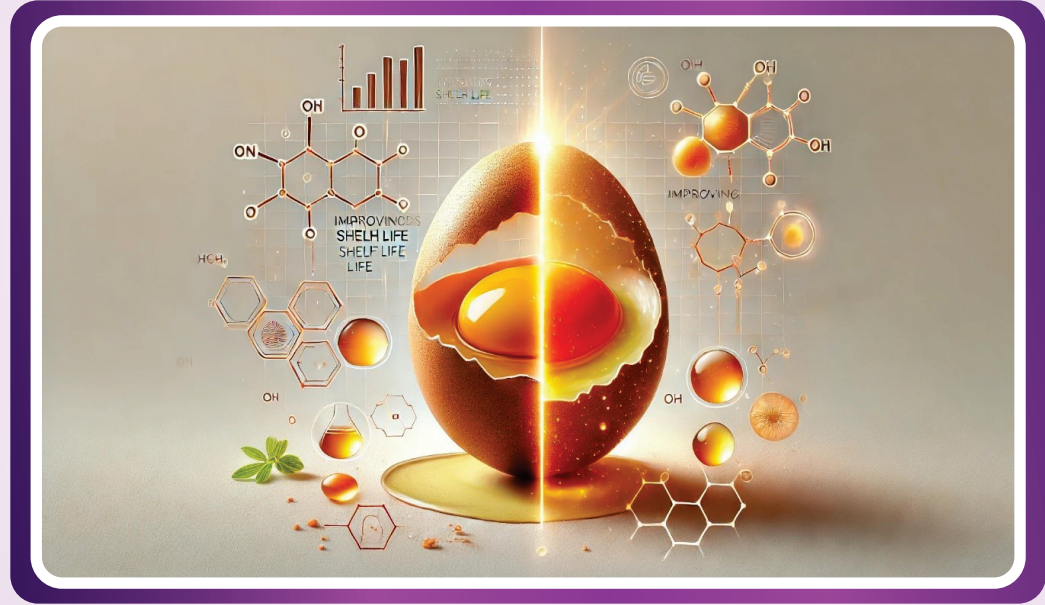
Carotenoids contribute to the egg's color, particularly in the yolk. A bright or orange color is often associated with freshness. By enhancing the color of the egg, carotenoids can indirectly signal to consumers that the egg is fresh, even if it's been stored for a while. The preservation of color could help to make eggs appear more appealing, thus potentially extending their marketability.



Provides High Quality Egg

Improves Shelf Life :

Lutein and Zeaxanthin are powerful antioxidants that can help to protect the egg from oxidative damage during storage. The yolk of the egg contains fats, which are prone to oxidation. When fats oxidize, it leads to off-flavors and unpleasant odors. Carotenoids can inhibit lipid oxidation in the yolk, keeping the egg fresher for a longer period of time.



Safety :

Carotenoids are safe, non-toxic and well tolerated for poultry. They are approved by regulatory bodies like FDA and EFSA ensuring their safety.

Provides High Quality Egg