

JubiDOL[®]

A natural emulsifier for
digestion of lipids



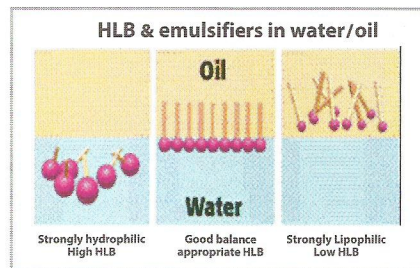
JubiDOL[®]
High - On Energy. Nutritional Synergy

- 1 Developed by Jubilant R&D, **Jubidol[®]** is a **natural emulsifier** for digestion of lipids
- 2 Jubidol[®] forms a **stable Oil in water emulsion inside gut** to prepare for fat digestion by Lipase enzyme by Ideal **HLB of 8-12** (1) & **High LPC content of 1.8%-2.2%** (1)
- 3 **Lower CMC (Critical Micelle Concentration) 0.02-0.2 mmol/l** (1) for better fat absorption through uniform micelle formation
- 4 **2% ME savings** to the customer proven by trials done at TILMA Gurgaon, 2013 (2)
- 5 **Jubidol[®] Emulsicheck kit** for Live demonstration of Emulsification

1 Jubidol® is a natural emulsifier for digestion of lipids: Developed through enzymatic hydrolysis ensuring optimal blend of lysophospholipids & phospholipids by Jubilant R&D

2 Forms a **stable Oil in water emulsion inside gut** to prepare for fat digestion by Lipase enzyme by

- a) Ideal **HLB of 8-12** (1) (which makes it more polar thus ideal for emulsification of fat in poultry intestine)
- b) **High LPC (1) content** of 1.8%-2.2% (Higher concentration of lysophospholipids (LPC- 2.2%) ensures **lower dosage than conventional emulsifiers & better lipid digestion**)



Reference:
www.rikrnvitamin.com/foodingredients/emulsifier/properties.html

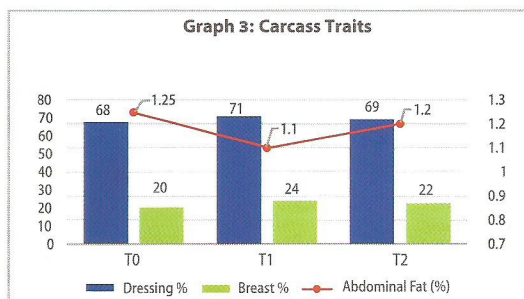
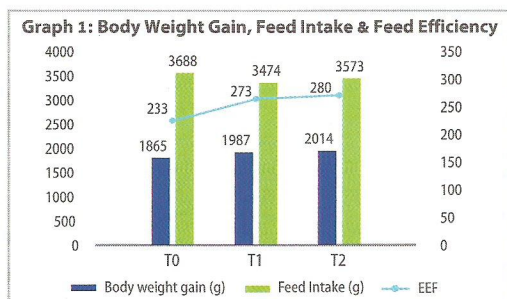
3 Lower CMC (1) (Critical Micelle Concentration) 0.02-0.2 mmol/l for better fat absorption through uniform micelle formation

- a) Lysophospholipids in Jubidol **have even lower CMC** than bile salts and hence are required in less quantity than bile to emulsify same amount of lipid
- b) **20-200 times more effective than bile & 10-15 times more than lecithin**

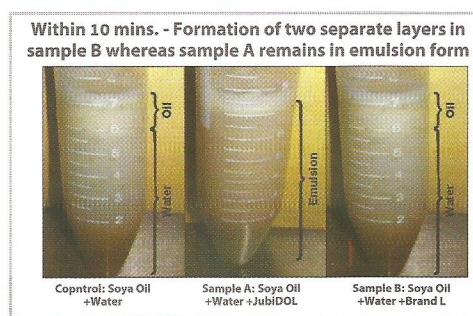
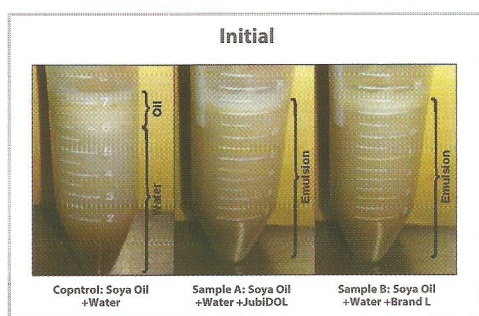
Agent	CMC (mM/L)
Deoxycholate (bile salt)	4
Lysophosphotidylcholine	0.02-0.2
Lecithin	0.3-2

*Ed G Zubay (1983); Langmuir, 2002

4 Better Body Weight Gain, Feed Intake, Feed Efficiency (EEF) and carcass traits improved along with reduction of 2% ME in diet after addition of Jubidol (2)



5 With the help of **Live demonstration of Emulsification** by Jubidol® **Emulsicheck kit**, we can establish the better efficacy of Jubidol® in proper digestion of lipids



Emulsification Test: A Proof of better Emulsification Action

Recommended Inclusion Rate:

250 gm/MT of feed or as recommended by nutritionist or consultant

Packing: 25 kg Bag

1. Jubilant's R&D

2. TRR-09-NPD-JubiDOL-001. A Performance Trial Conducted at Research Farm at Gurgaon

TM – Trademark of Jubilant Life Sciences

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