

**FOR IMMEDIATE RELEASE**

## **Nutraferma® Launches NF8™ Protein Product**

### **A value-added functional soy-protein for young animal diets**

N. SIOUX CITY, SD – May 28, 2014 – Nutraferma, a leading innovator of biotech solutions, has launched NF8™, a state-of-the-art functional soy-protein ingredient for young animal diets. NF8 contains live, patented viable microorganisms such as lactic acid producing bacteria, and bacillus. The microbial enzymes produced during the fermentation process work to create a soy-protein ingredient with higher protein content and lower anti-nutritional factors traditionally found in soy.

“We are extremely excited to offer a biotech solution for young animal diets unlike any other on the market,” said Eric Lohry, President of Nutraferma.

Advances in fermentation technology have given Nutraferma the ability to process soy protein in a way that reduces anti-nutritional factors while enhancing the nutrient quality of the product. The use of solid-state fermentation retains effective metabolites, enzymes and organic acids. The product is gently dried with low heat to maintain protein quality and ensure that the beneficial microorganisms remain viable.

“NF8 offers a valuable solution to the feed industry,” said Dr. Jason Sewell, Nutraferma Nutritionist. “Feeding trials and university research with NF8 indicate the product works as well as other processed soy products in the diets of piglets. NF8 can also replace commonly used animal-based proteins in piglet diets, while maintaining piglet performance.”

NF8 is a safe alternative to animal proteins, and can be used as the fundamental source of protein for young animal diets. The microorganisms *Pediococcus pentosaceus* and *Bacillus subtilis* in the finished product improve nutrient availability. NF8 has reduced anti-nutritional factors such as raffinose, stachyose, and trypsin inhibitor that are native to conventional soy protein.

#### **About Nutraferma:**

Nutraferma® is an innovative biotech solutions company that utilizes a cutting edge solid-state fermentation process to produce high-value proteins and microbials. Nutraferma’s extensive research work has also produced state-of-the-art yeast products, bioactive peptides and phytogetic additives. Headquartered in South Dakota, Nutraferma has manufacturing and R&D facilities in South Dakota (USA) and Korea.

For more information on Nutraferma visit [www.nutraferma.com](http://www.nutraferma.com).

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