

# HYPOALLERGENIC

What does it mean?

The term lacks a medical definition, but it is in common usage and found in most standard English dictionaries. So far, public authorities in no country provide an official certification that an item must undergo before being described as *hypoallergenic*. **So, we have decided to go the other way around and try to discard all the products that are high allergenic component.**

Several studies have shown that some ingredients are more likely to cause food allergies than others. In order of the most common offenders in dogs are beef, dairy products, corn, wheat, and soy. As you may have noticed, the most common offenders are the most common ingredients in dog foods. This correlation is not a coincidence. While some proteins might be slightly more antigenic than others, many proteins are similar in form and the incidence of allergic reactions are probably associated with the amount of exposure.

Canine food hypersensitivity consists of adverse reactions to some of the food components that give abnormal responses. The ability of a dietary protein to induce hypersensitivity appears depending on the size and structure of the protein (glycoproteins of greater weight). In the case of dogs between 35% and 50% are allergic to more than one ingredient, being the most common: beef, dairy products, corn, wheat and soy. In addition, of the additives, horse meat, water, etc. **So, we do not use GRAINS and all our products are GLUTEN free as well.**

This type of disorders in dogs is having a considerable increase, with the allergen role of dietary proteins being responsible in most cases. Providing a high quality, clean source of protein is helpful in this type of disease. Similarly, the protein source of cereals is not as balanced or available as high-quality animal proteins. They also provide superior balance of essential amino acids as compared to vegetable proteins.

Commercial pet foods made from meat and meat and bone meal are products made from mammalian and bone tissues (commonly sub-products of animal remains) or different sources of plant proteins (corn gluten meal, soybean meal, Wheat germ, etc.).

The composition of these meat meals protein-rich with cysteine-cysteine bonds (linked by disulfide bridges) cannot be digested because of the high proportion of keratins; animal remains: hairs, nails, hooves, feathers, etc. are used as ingredients in the manufacture of these meat meals. Therefore, the protein present in these feeds is of such low quality. **This is why we do not use meat meals.**

In food allergies or intolerances, diets in which hypoallergenic products are used are indicated. It is therefore justified to use foods that are formulated with ingredients that are unlikely to cause allergy or intolerance and which have not previously been ingested by animals.

Because most food allergens are glycoproteins, proteins are the nutrients that would cause greater concern in dogs with possible adverse reactions to food. Both, the variety, quantity and digestibility of food proteins are important factors in the presentation of allergic dermatopathies.

The recommendations of the National Research Council (1985) suggest coefficients of digestibility of 80, 85 and 90% for proteins, carbohydrates and lipids in dog food, respectively. The digestibility of a food decreases with the presence of high levels of dietary fiber, ashes, phytates and proteins of low quality.

As for the technological aspects, the hydrolyzate of proteins obtained by the application of our technology generates a hypoallergenic product since it is obtained from treatments performed under moderate temperature conditions, without addition of foreign substances to the composition to generate this technological process. Finally maintains the nutritive value since no degradation process of the ingredients takes place.

In addition, allergenicity problems are due to the presence of high molecular weight peptides whereby this factor is decreased by the application of hydrolysis since peptides of molecular weight less than 1000 Da are formed.

With all this, we can say that our products are hypoallergenic since they are made with fresh raw materials (meats and fish) supplied by local companies settled in the east of Spain (regions of the Mediterranean and the farthest in 100Km from our factory), which gives us fresh and tender meat from Freshly slaughtered animals. Influencing the nature of this protein to be a hypoallergenic product being a clean protein. What also contributes to us is a pure source of low allergenicity proteins against the potential sources of allergenic proteins such as meat meals, different types of meats, dairy products, wheat cereals, soybeans, additives and water that are used as ingredients in the manufacture of these foods by other companies.

This quality is reinforced with the technology used in our manufacturing process based on vacuum cooking and the effect of hydrolysis using low temperatures that decrease the intrinsic allergenicity of proteins present in raw materials as they reduce the size of these by converting them in less allergenic products.

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***As a conclusion, the best of our product is what it doesn't have.***

***GRAIN FREE, MEAT MEAL FREE, GLUTEN FREE, which are being proved to be an allergenic ingredients.***

***We do not use either dietary product, which are also proved being allergenic ingredients.***

***Additionally to this, the use of LOCAL PROVIDERS, makes our protein sources clean and If we add to this, the process of cooking at a low temperature and not adding water and doing an hydrolysis and at the end NOT EXTRUDING the product; we can declare that our product is hypoallergenic.***

**Scientific bibliography justifying this claim:**

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