Umfeed® is our brand for the animal feed industry. The digestion system of an animal is a complex matter and the right fat is important for the energy and digestion. An imbalance in nutrition can have adverse effects on the animal’s performance and severe nutritional imbalance could even affect animal health and welfare: a decline in milk production, fertility problems or an increased risk of metabolic illness.

Making the right selection

The main goal of a compound feed manufacturer is to make the most efficient use of safe and economically viable resources available in order to produce a balanced feed meeting the farm animals’ physiological requirements and supporting their performance allowing for an equally efficient, safe and economically viable livestock production.

We are a trustworthy supplier of oils & fats for the feed industry for decades. For the feed industry we have a comprehensive portfolio of vegetable oil based ingredients:

**Umfeed® Products**

- **Umfeed® 100 series** Commodity feed ingredients
- **Umfeed® 200 series** Compound feed ingredients
- **Umfeed® 300 series** Palm kernel expeller
- **Umfeed® 400 series** Feed Fatty acids
- **Umfeed® 500 series** Specialty feed additives
Vegetable fats for calf milk replacer

The growing body of a calf is changing every week. The fat ingredients and fat based additives must be mixed in the right proportions to breed the calves healthy.

For the milk replacers industry a number of properties are important. Good crystallization, hardness and stability are crucial for this application. In addition, the nutritional value of the fat used in milk replacers is important, as well as the origin of the fat used: animal or vegetable. Storage characteristics also have to be watched.

Short-chained fatty acids, with a closer resemblance to milk fat, are easier to digest than long-chained ones. We have products in which the nutritional value of short-chained fatty acids are combined with the hardness and good crystallization properties of other fats.

Natural ingredients to enhance the feed performance

We can blend Umfeed® with natural additives to enhance your product with value added ingredients. One example is enhancing Umfeed® with hydrolysed lecithin. The main advantage of hydrolysed lecithin is that it contains phospholipids/phosphatides. This will absorb the proteins better in the bloodstream of the animal. Also hydrolysed lecithin improves the digestion and absorption of nutrients.

Another application which is important for the animal pet food are Umfeed® coating fats. This will protect dried pet food against bacteria and breaking.

Spray drying

Spray drying is a production technique for which a range of specific characteristics is of importance. The high fat powders for animal feed should have a high oxidative stability, sufficient hardness and the right color. These characteristics can be achieved by using fats with the appropriate properties: high level of saturated fatty acids for stability to prevent taste deterioration, raised melting point for hardness to reduce lump-forming and good crystallization for high output on the spray tower are some of the more important properties.

Hydrogenation and esterification are techniques used by us to create fats with the right properties. These modifications result in a steeper melting characteristics. Depending on requirements such as absence of trans-fatty acids, non-GMO, tropical or non-tropical oils, we have a wide range of crude oils to choose from.
Our Approach

Our reputation for high-quality animal fat ingredients is based on our in-depth knowledge and experience of processing oils and fats gained over almost 100 years. We believe that the best products are created through an approach of transparency and partnership. Transparency is a key element of success with the aim to innovate and manufacture ingredients effectively and responsibly.

At our site in Zwijndrecht, The Netherlands, we have all modern oil-processing techniques such as interesterification, double-fractionation and enzymatic re-arrangement. We are a leading producer of lecithin products modified by enzymatic hydrolysis or alcohol fractionation. We can add lecithin, flavours or natural colourants to the final oil blend. Sharing information, ideas and expertise, allows us to develop the perfect blend or recipe for our customers with shorter lead times and higher success rates.

Strategic Thrusts

First and foremost, consumers look for products they enjoy. However, today’s consumers are increasingly aware of health and environmental issues. Their enjoyment of a product increasingly depends on the knowledge that the product has been produced in an ethical, environmentally friendly and sustainable way. They want to eat good foods and feel good about the choices they make. The UmFeed® range delivers on this desire.

Most of our tropical raw materials come from sustainable sources: the estates of our Sime Darby plantations in Malaysia and Indonesia. Sime Darby, our parent company, is a founding member of the Roundtable on Sustainable Palm Oil (RSPO). We see it as our responsibility to source our raw materials from sustainable sources and to help all our customers to switch over to sustainable palm oil based products. As a company we believe that we can only have a successful future if we make sure it’s a sustainable one.

We adhere to strict quality assurance standards, from raw material sources to final products. We have adopted various food standards such as HACCP, ISO, BRC and IFS.

Our strategic thrusts of Innovation and Responsibility are embedded in UmFeed® formulations. By applying these thrusts to every aspect of our work, we are committed to meeting your needs and the needs of your customers, the consumers.
We believe that we can only have a successful future if we make sure it’s a sustainable one.
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