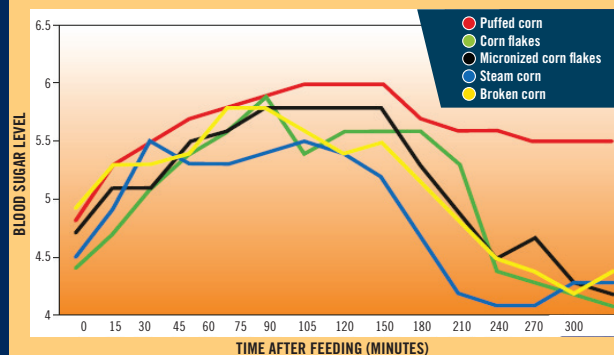


CONTROLLED ENERGY: Slow Blood Sugar Release



CONTROLLED ENERGY: SLOW BLOOD SUGAR RELEASE.

Puffed grains allow for less variable blood glucose levels after feeding. Controlled blood glucose levels means better and more consistent performance.

The graph above demonstrates blood sugar levels (glucose content) with a puffed grain diet compared to diets consisting of other thermally treated types of grains. The main difference between the diets is the “drop” in blood sugar levels. Drops in blood sugar levels can have a negative impact on performance. Puffed grains allow for more controlled blood sugar levels.

WHAT IS SO SPECIAL ABOUT PUFFED GRAINS?

- Safest starch in North America
- Provides a more prolonged energy source
- Maintains low levels of insulin production (no sugar spikes)
- More nutrients and energy provided with fewer pounds of feed
- Reduces the risk of digestive problems, including colic & stomach ulcers
- Stays in the stomach longer and releases more slowly into the small intestine
- Smells and tastes great
- Perfect for picky eaters
- Feed less



WHEN THE RESULT COUNTS

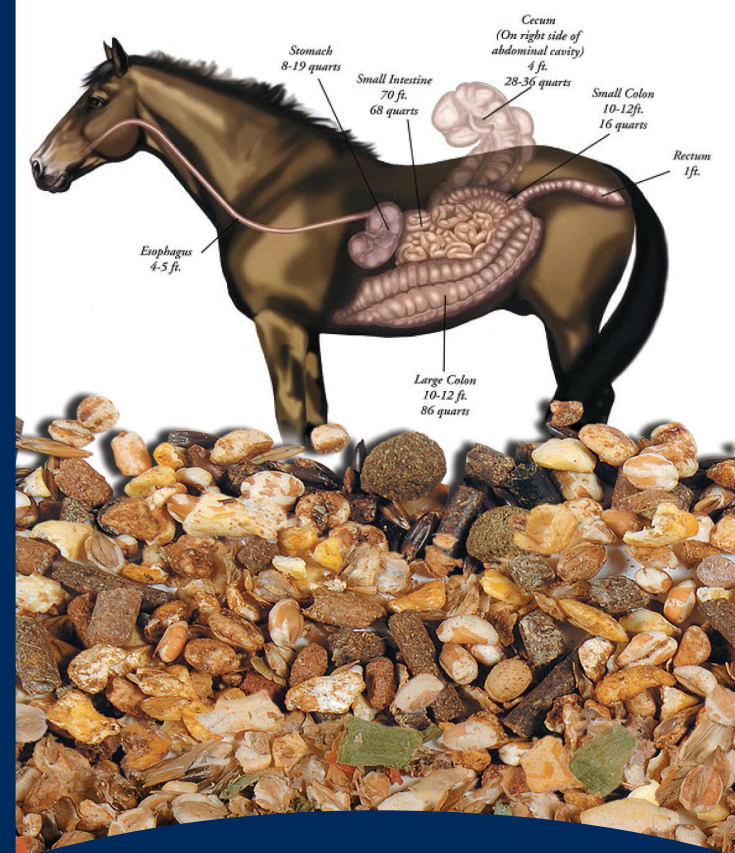
WWW.CAVALOR.US



ALL CAVALOR PRODUCTS HAVE A 100% DOPING-FREE GUARANTEE.
All Cavalor Products are FEI and Jockey Club Compliant.

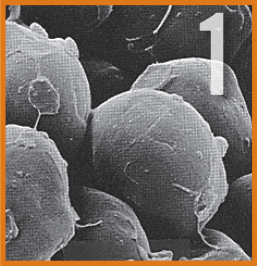


WHEN THE RESULT COUNTS

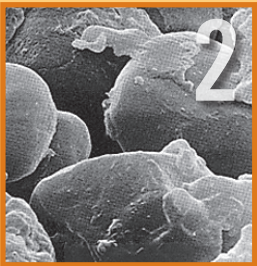


FEED DIGESTIBILITY

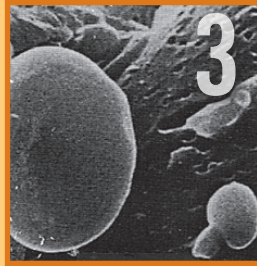
STARCH TREATMENT TECHNIQUES



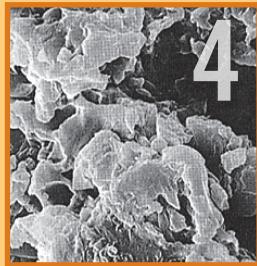
1 **UNTREATED STARCH GRANULE**
UNSAFE STARCH! Whole starch granules. Large granules can damage the digestive tract (8-20% digestibility). Example: Unhealthy fried food diet.



2 **GROUND STARCH GRANULE**
SAFER STARCH. Partially processed starch granules. Many whole granules are still present (11%-28% digestible). Example: Grilled food diet.



3 **EXTRUDED STARCH GRANULE**
SAFE STARCH. Whole granules are still present (28%-41% digestible). Example: Boiled/steamed food diet.



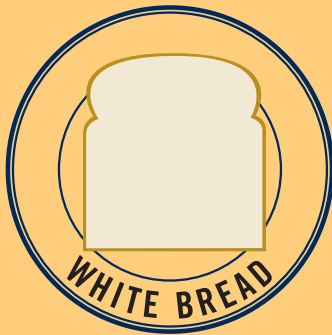
4 **PUFFED STARCH GRANULE**
SAFEST STARCH! All granules are fully gelled, creating highly digestible and safe starch (87%-95% digestible). Example: baked sweet potato.

IT'S NOT A NUMBERS GAME. FOCUS ON THE PROCESS.

Know the process, not just the percentage of starch. You cannot compare a pellet starch % number to a puffed grain starch % number.

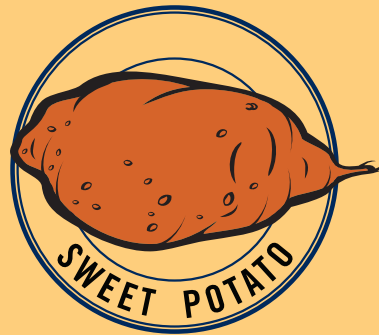
15% STARCH IN A PELLET \neq 15% STARCH IN A PUFFED GRAIN

STARCH



WHITE BREAD = PELLET PROCESS

NUTRIENT DENSE STARCH



BAKED SWEET POTATO = GRAIN PUFFING PROCESS



IMPORTANCE OF OIL

- Oils supply the essential fatty acids required to maintain the stability and integrity of cell membranes as well as assist in absorption of the fat soluble vitamins A, D and E.
- Oil is a safer choice, short term, than carbohydrates when a high concentration of calories is needed.
- When fed a higher fat diet, horses will use fat as fuel first, sparing the carbohydrate reserves.
- Lactic acid is produced when glycogen and starches are broken down for energy at maximum exertion. Lactic acid is not produced when fats are broken down for energy during aerobic work.
- High fat/high concentrate diets can stress the horse's liver and digestive tract. Horses lack a gallbladder to help break down fat like people, which stresses the organs.
- Research reveals that a fat level of 6%-8% in concentrate mixes will produce performance results similar to fat levels of 10%-20%.
- A diet rich in cheaper oils, such as corn oil, is high in Omega 6 and can create inflammation in the body.
- Too much fat can cause palatability issues.

MAINTAINING THE CORRECT BALANCE IS KEY!

- Feed for the horse's current energy needs.
- Always balance the forage to concentrate ratio.
- The correct omega 6 to omega 3 ratio is needed for optimal health. Make sure your horse is receiving the proper omega 6 and omega 3 ration, which is believed to be 1:4.
- Don't just look at the guaranteed analysis. Read the ingredients listed in your feed and consider how those ingredients are processed!