

SCIENCE. BRIGHTER LIVING.

Benefits for you



Food safety

Reduce the risk of foodborne pathogen contamination (Salmonella and Campylobacter) in meat and egg products



Meat and egg quality

Reduce condemnations and food wastage, improve meat and egg product quality to expand your market potential, and uniquely differentiate your brands with specialty products



Feed and water hygiene

Reduce pathogens in your feed even in the absence of formaldehyde and reduce pathogen-associated biofilm formation in your water lines



Emissions control

Reduce phosphorus and ammonia emissions as well as carbon footprint to achieve sustainable production goals

Identified challenges

The need to differentiate poultry meat and egg products in order to offer safe, high quality, and sustainable protein sources is the focus of every poultry producer. Our solutions enable your meat and egg production to reduce waste and improve food security and profitability sustainably. At DSM, we support you to deliver premium poultry products to build your reputation in the market with confidence.

Our offer

- Confidence on the safety of your feed, meat and/or eggs being put out on the retail market, resulting in increased profitability, credibility, and branding
- Increased quality of the feed, meat, and / or eggs while reducing food wastage
- Improved environmental and economical sustainability of your production





Verax™

Sustell™

CAROPHYLL®

Symphiome[™]

PoultryStar[®]

Biotronic[®]

Hy-D[®]

HiPhorius™

ProAct 360™

Follow us on:







