



Avizhe Daneh Pars



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"Avizhe Daneh Pars
is not a mere name,
it's a vision."

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Company Introduction

Avizhe Dane Pars company has started up its exclusive activities in the fields of animal feed production, cereal processing, and oilseeds in terms of full-fat soybean, processed flaxseed, and nutty foods since 2016 and it is one of the most specialized factories in the field of flaked full-fat soybean. The primary distinguishing factor of this group is its knowledge-based perspective, which sets it apart from other comparable companies. In previous years, taking some specific

methods like Steam Flaking, Roasting, and Micronization into account, it has gained the capability of producing flaked full-fat soybean with the standard quality.

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Management Unit

The forward-thinking approach of the company managers and the use of new management methods has been one of the pivotal factors for the rapid progress of the collection. The management of Avizhe Daneh Pars has

consistently implemented measures aimed at the production of superior, high-quality, and cost-effective products. This goal is achieved by relying on the expertise of industry professionals, utilizing the most advanced management methods, designing and manufacturing state-of-the-art machinery, and employing scientific methods for production and quality control.

The management team of this collection has consistently demonstrated a strong commitment to ensuring the quality of their products and the satisfaction of their customers.



Production Unit

In the year 2020, the process of designing and constructing new machinery commenced, utilizing the most recent scientific advancements and state-of-the-art technologies. Subsequently, in the year 2022, these machines were put into operation. The implementation of intelligent control systems in modern machinery, coupled with the integration of various techniques for processing oilseeds and grains including Steam Flaking, Roasting, and Micronization, results in the production of an exceptionally superior quality product.



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This technology not only enhances productivity but also increases production capacity while maintaining a minimal production cost.

Quality Control Unit



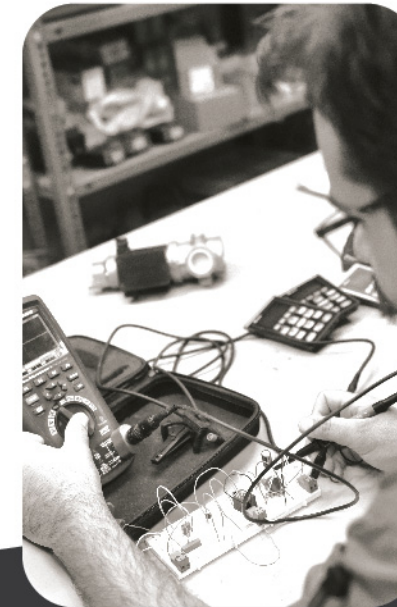
All the products are daily assessed and analyzed in a quality control laboratory concerning their humidity, Anti-nutritional components, proper digestibility of protein and amino acids, and the amount of rumen undegradable protein (RUP).

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The quality of the product is ensured continuously through the presence of experienced experts, the utilization of scientific methods of quality control, and the equipment of the laboratory with accurate and advanced laboratory tools.

The processing must be carried out in moderation to prevent both over-processing and under-processing. Produced flaked full-fat soybean can be consumed by various species like ruminants, Equids, poultry, pets, and aquatics.

Technical management Unit



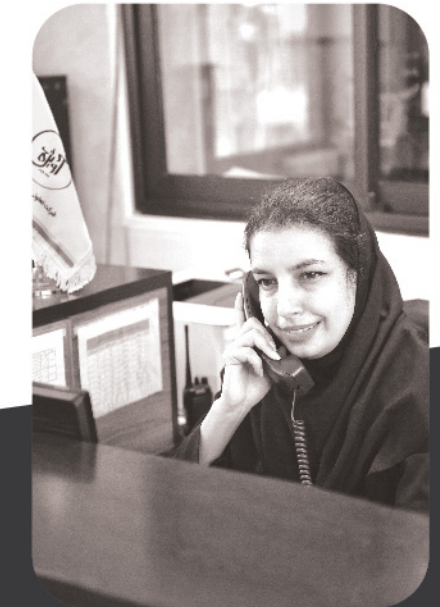
Avizhe Daneh Pars Group has established top-notch production and maintenance control systems through the recruitment of experienced professionals in the fields of mechanics, electricity, and computer science. The group considers the continuous improvement and modernization of this unit as one of its primary goals.

Financial and business management Unit



The experienced financial management team of the company, using scientific and accurate methods, manages the correct use of financial resources in the purchase of raw materials and production and research projects under construction. The effort of the management and financial department is always to purchase the raw materials of optimal quality and condition, at the most suitable price, in order to minimize the final cost of the product.

Marketing Unit

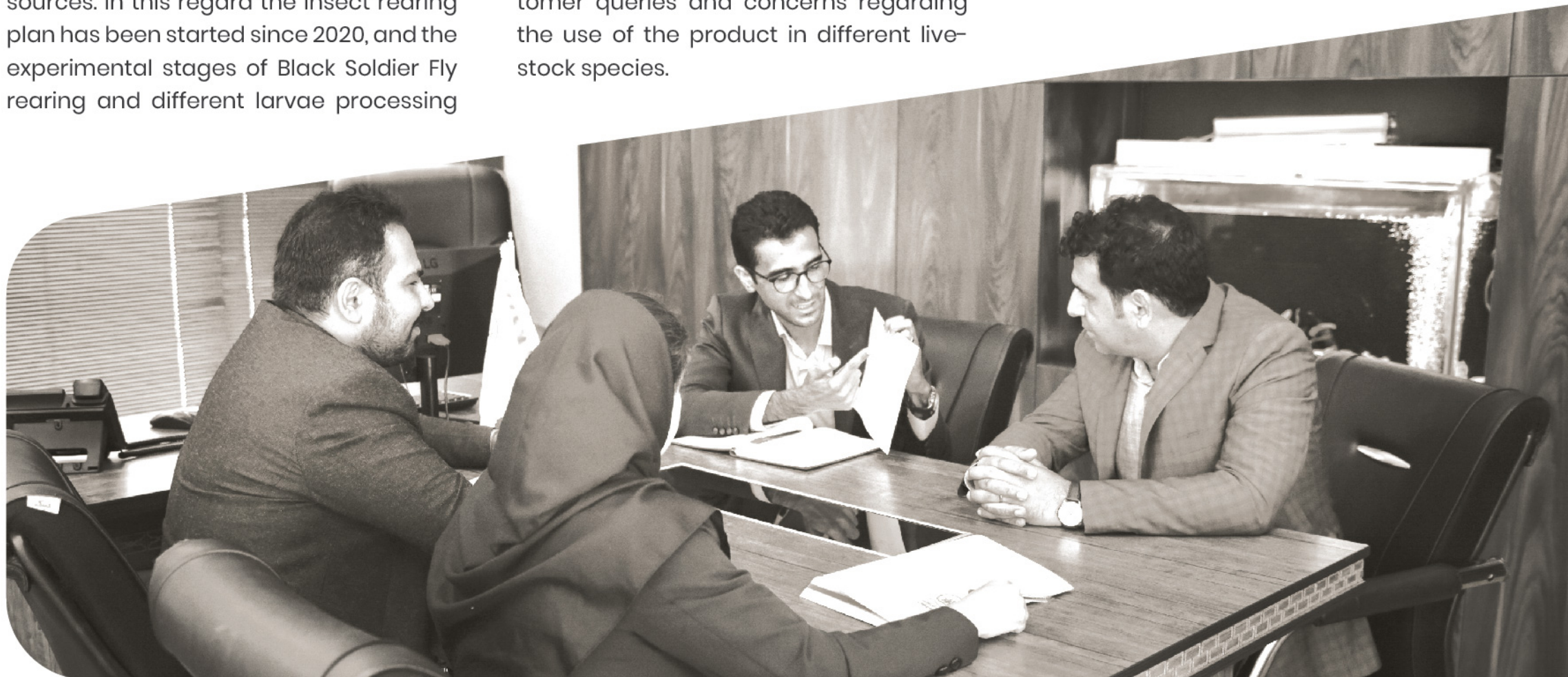


The proficient and experienced personnel of this unit consistently endeavor to provide the products with the best quality to the consumers. Ensuring customer satisfaction is one of the primary objectives of this unit. Numerous agencies and distribution networks have been established throughout the country to facilitate convenient accessibility of the product to the consumers.

Research and Development Unit

Experienced experts in this unit are consistently endeavoring to enhance production technology and quality control in various domains. Professionals in this industry are continuously conducting research on different projects with the aim of developing innovative products. Furthermore, in the realm of production technology, numerous projects in the field of mechanics, electricity, and artificial intelligence are being implemented. Professionals in this unit seek to supply livestock required protein from different sources. In this regard the insect rearing plan has been started since 2020, and the experimental stages of Black Soldier Fly rearing and different larvae processing

methods have been completed, and the plan is ready to be exploited and implemented industrially on a large scale. Also, in the field of pet food different survey in order to produce various dry pet foods and sausage using insects' larvae have been conducted and are ready to be implemented. The research and development unit are actively engaged in promoting and training livestock farmers and students of related fields through social networks and scientific seminars. Moreover, the unit also addresses customer queries and concerns regarding the use of the product in different livestock species.



ABOUT Our Product

■ Soybean-plant

Soybean is native to South East Asia and firstly was cultivated by Chinese farmers in 1100 BC. The cultivation of soybeans in Britain was started in the middle of the 18th century and in America in the middle of the 19th century. Nowadays, this legume is produced industrially on a vast scale. Soybeans are a high-quality source of valuable and digestible oil and are a highly adaptable and multi-purpose crop used worldwide as a source of protein for humans and different species of livestock.



■ Soy bean

Soybeans contain anti-nutritional components such as Trypsin inhibitors, Lectins, Tannins, Phytic acids, etc. However, many of these anti-nutritional factors are eliminated during heat processing and oil extraction which is very substantial to be denatured prior to consumption. Furthermore, the digestibility of protein and essential amino acids, the amount of rumen undegradable protein and the permanency of oil in soybeans (thanks to Lipase enzyme destruction) would increase during heat processing. It should be considered that the over-processing would lead to a reduction of the protein and essential amino acids digestibility in the products.



■ Consumption of flaked full-fat soybean by dairy cows:

The required protein for ruminants is supplied through three means:

Rumen degradable protein (RDP)

Protein and non-protein nitrogenous substances (NPN) that are digested by rumen microorganisms are exclusively used for the production of microbial protein which would be eventually digested and absorbed in the intestine.

Rumen undegradable protein (RUP)

Protein substances that are not digested in the rumen, are passed through the intestine to be absorbed and digested.



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Endogenous protein

The cells discarded from the digestive system and secreted enzymes are redigested and reabsorbed in the intestine.

The soybean protein contains more than 47% of essential amino acids which is considered to be the highest quality herbal protein for ruminants. Thanks to appropriate processing that is implemented on the production of flaked full-fat soybean, the RUP in crude soybeans which is approximately about 25% has increased to more than 60% and its consumption would attribute to supplying and balancing the essential amino acids in the intestine. The soybean protein is a rich source of Lysine, while Methionine, Valine, and Isoleucine are its limiting amino acids, and it is important to preserve or even create a

proper balance among the amino acids during the production. In another word, all sources of protein should undergo these balances and amendments in accord with the types of their amino acids. The RUP in flaked full-fat soybean unlike many other food products is highly digestible in the intestine. The quality of RUP is an important factor in the balance of protein and essential amino acids. This fact is so considerable when it comes to fresh, close-up, and high-milk-producing cows. Flaked full-fat soybean is commonly used in the portions of transitional and high-milk-producing cows to achieve a high energy density diet. It contains 18% of fat, 60% of high-quality RUP, and high intestinal digestibility of protein (approximately 85%) which provides essential amino acids in the intestine and supply the most adequate and appropriate nutrient during the susceptible periods of their lives. In close-up cows, it is remarked to use a higher level of RUP that enhances the quality of colostrum through increasing the production of globulin and plays a crucial role in newborn calves immunity. Due to the high quality and digestibility of the protein in flaked full-fat soybean and the elimination of all anti-nutritional factors through heat processing it has been admired to be so beneficial for calves. Additionally, increasing the level of fat in their starter can improve and enhance their growth and appetite through increasing the energy density.



■ Consumption of flaked full-fat soybean for industrial poultry:

Soybean meal is the most common source of supplemental protein for poultry and is the standard to which all other protein sources are compared. The amino acid content complements that of the main cereals used in the poultry diet and is highly digestible by poultry of all types and ages. The point is that poultry is particularly vulnerable to anti-nutritional factors so it's indispensable to become ineffective during processing. flaked full-fat soybean contains significantly more energy than solvent-extracted or

expelled soybean meals due to the presence of extra oil. As full-fat soybean is used adequately and in balance with other components of composition not only can it offer an apt level of energy and protein, but also can sharply decrease the costs of portion and increase the conversion factor. However, the use of high-fat soybeans will likely require the use of additional vitamin E. The only point is that since soybean oil contains high unsaturated oil content, consumption of full-fat soybean for poultry meets some constraints.



■ Consumption of flaked full-fat soybean for sheep and goats:

This product is also a great source of RUP and energy for sheep and goats. It can be used from 10% to 20% in their concentrate. Studies have indicated that full-fat soybean can improve their growth and milk production.



■ Consumption of flaked full-fat soybean for aquaculture:

When it comes to aquatics the usage of soybean meal is just restricted. It comprises about 5 to 10 % of salmonids diet. Soybean oil contains approximately 8% α -Linolenic acid which can help to supply more omega-3 fatty acids.



■ Consumption of flaked full-fat soybean for cats and dogs :

During the production of industrial food for both cats and dogs, approximately 5 to 15% of full-fat soybean can be used to fulfill some parts of their protein and energy demands. Since the anti-nutritional components in this product have been eliminated, it can be consumed finitely for these two species. Soybean protein is so compatible and highly digestible to these species.



■ Consumption of flaked full-fat soybean for horses :

This product can be used extensively for horses as well. It is a great source of energy (4.05Mcal/kg) and also consists of an acceptable level of essential amino acids. It is highly appetizing and digestible to this species. The only point is that this product should be processed accurately to eliminate all anti-nutritional components.



We hold the future in our hands, as
we continue to progress forward

Thank You.