

Digital EuroTier 2021: Get to know EW Nutrition like never before



Visitors to EW Nutrition’s innovative online booth at this year’s EuroTier (9-12 February) will get exclusive access to our program and product presentations, delivered by our technical experts. Look forward to exploring our newly acquired Feed Quality and Pigment offers, as well as a live stream session on passive immunity in dairy calves.

The EW Nutrition team will share our expertise on how to support gut health, mitigate the impact of mycotoxins and [bacterial toxins](#), and reduce the incidence of diarrhea in young animals. We will also introduce visitors to our recently-acquired [new product ranges](#), including the [SANTOQUIN®](#) feed preservative range, the feed mill processing aid [SURF●ACE®](#), and the [feed ingredient Agrado® Plus](#). Our technical experts will be available for audio and video meetings, which can be scheduled via the [EuroTier 2021 online platform](#).

Not to be missed is EW Nutrition’s “spotlight” event on cattle, presented by our technical manager for Farm Solutions, Lea Poppe. Lea will explore the topic of “Passive Immunity in Dairy Calves: Recent Insights and Innovative Solutions” during a public event for all EuroTier visitors. Join us at 9 am, CET, on February 10, for an in-depth presentation and lively discussion.

As the [2021 EuroTier](#) will take place fully online, visitors to the world’s leading trade fair for animal production will be able to enjoy attractive digital networking opportunities. We look forward to meeting you there!

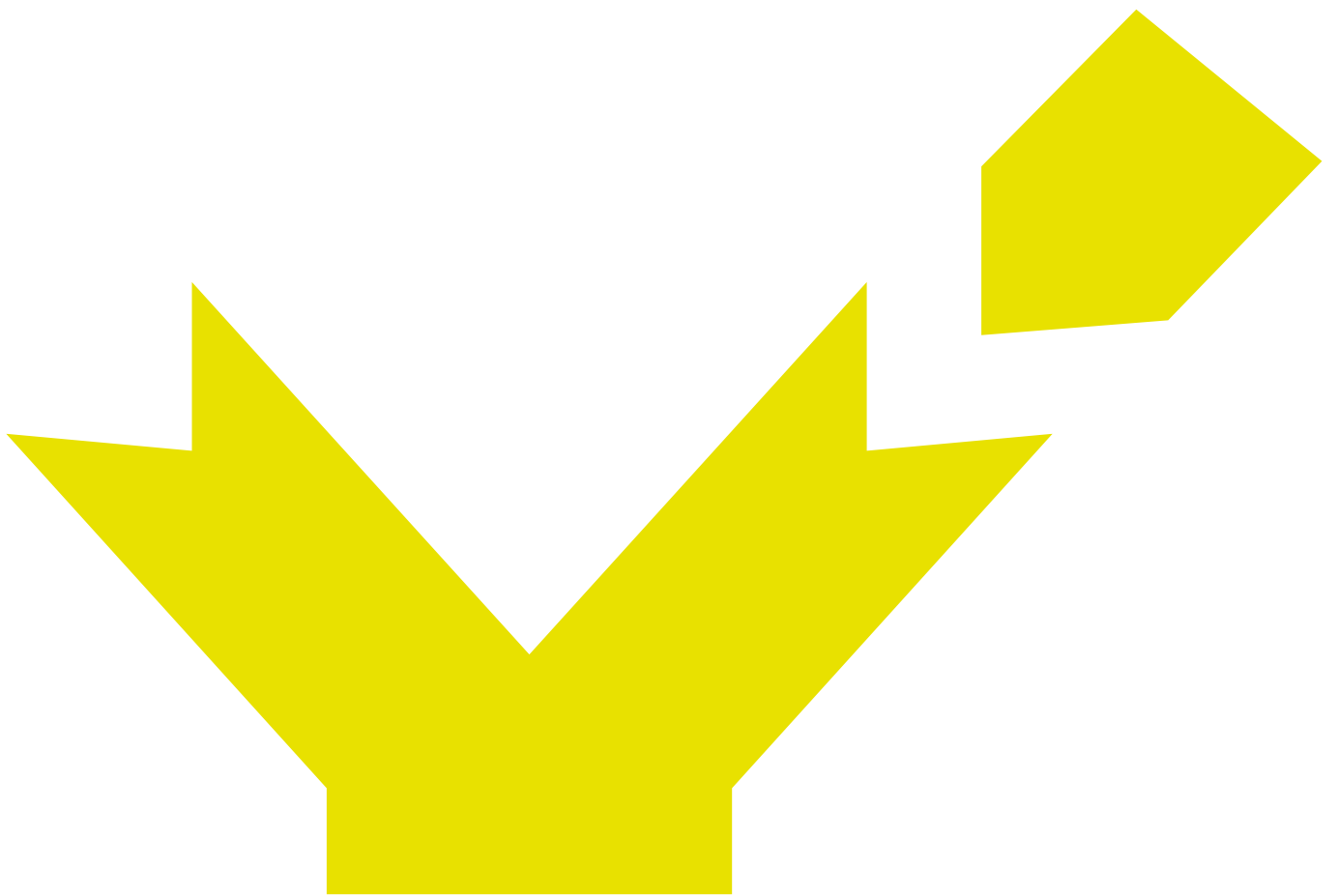
About EW Nutrition

EW Nutrition is a global animal nutrition company that offers integrators, feed producers, and self-mixing farmers comprehensive, customer-focused solutions for feed quality, gut health management, antibiotic reduction, young animal nutrition and more.

Contact

marketing@ew-nutrition.com
<https://staging-ewnutritioncom.kinsta.cloud/>

EW Nutrition launches new xylanase enzyme in Malaysia



Singapore - December 28, 2020 - In its continued efforts to reduce antibiotic use in the region while also improving farm profitability, EW Nutrition launched Axxess® XY in Malaysia on December 17, 2020.



Axxess® XY is a next-generation intrinsically thermostable xylanase, with unparalleled stability under high temperatures and especially longer conditioning time. With its ability to break down both the soluble and insoluble fiber fraction from feed ingredients, the enzyme offers high flexibility in feed formulation. The newly launched product thus gives feed producers peace of mind when working with various feed processing conditions, as well as significant feed cost savings.

The launch took place in the context of a customer online event titled “Revolutions in Poultry Nutrition: The Future of Enzymes” for customers in Malaysia. During the information-laden event, Dr. Howard Simmins, an accomplished global communicator and independent key opinion leader, highlighted the need for improved functionality from xylanases. With his vast experience on feed additive development for animal nutrition and health, including cutting edge biotech research into enzymes, probiotics, prebiotics and novel additives, Dr. Simmins also discussed ways to formulate feed accurately to optimize xylanase value, and optimize nutrition with enzyme products.

During the event, other presentations were delivered by Daniel Tepe, Managing Director, Dr. Andreas Michels, Head of Biotechnology, and Dr. Ajay Awati, Global Category Manager Gut Health and Nutrition, EW Nutrition. The webinar was hosted by Jurek Grapentin, Regional Director, EW Nutrition South East Asia/Pacific.

The webinar was rounded off with an interactive Question and Answer session, where the audience had the opportunity to have their questions answered live by the panel of speakers.

“This revolutionary enzyme is a testament of our dedication to provide a holistic suite of animal nutrition solutions to our valued customers in this region. [Axxess® XY](#) will provide a competitive edge with regard to feed formulation, which translates to cost savings to our customer. With the expertise of our R&D researchers, we are constantly striving to bring more innovative solutions to meet the challenging needs of this industry,” said **Jurek Grapentin**.