

| DRY MATTER BASIS | |
|-------------------------|------|
| Dry Matter | 88% |
| PROTEIN | |
| Crude Protein, %DM | 33.7 |
| Soluble Protein, %CP | 20.3 |
| RDP, %CP | 10.5 |
| RUP, %CP | 89.5 |
| RUP Digestibility, %RUP | 81.7 |
| RUP Digestibility, %DM | 24.8 |
| ADIP, %DM | 3.59 |
| NDIP, %DM | 5.63 |

| FAT | %DM |
|---------------------|------|
| Ether Extract | 3.22 |
| Linoleic Fatty Acid | 2.14 |

| MINERALS | DM | |
|------------|---------|--|
| Ash | 6.22% | |
| Calcium | 0.08% | |
| Phosphorus | 0.99% | |
| Magnesium | 0.41% | |
| Potassium | 1.39% | |
| Sulfur | 0.61% | |
| Sodium | 0.21% | |
| Chloride | 0.20% | |
| Iron | 104 ppm | |
| Manganese | 19 ppm | |
| Zinc | 61 ppm | |
| Copper | 5 ppm | |

Average analysis collected from weekly composite samples from July 20, 2020 to January 10, 2021 production and tested by Cumberland Valley Analytical Services. Protein analysis from the Multi-Step Protein Evaluation using freeze drying. Other specifications from wet chemistry. Amino Acid profile is the average of Mjoun et al., 2010. Journal of Dairy Science. 93:4144-4154, 93:3176-3191 & 93:288-303

| AMINO ACIDS | %DM | %CP |
|---------------|-------|-------|
| Arginine | 1.50 | 4.39 |
| Histidine | 0.97 | 2.84 |
| Isoleucine | 1.36 | 3.96 |
| Leucine | 4.15 | 12.10 |
| Lysine | 1.02 | 2.99 |
| Methionine | 0.64 | 1.88 |
| Phenylalanine | 1.60 | 4.67 |
| Threonine | 1.26 | 3.68 |
| Tryptophan | 0.28 | 0.81 |
| Valine | 1.74 | 5.07 |
| Total EAA | 14.52 | 42.39 |

| CARBOHYDRATES | DM |
|---------------|--------------|
| Crude Fiber | 8.18% |
| ADF | 14.95% |
| aNDF | 37.28% |
| Lignin | 3.19% |
| Sugar (WSC) | 6.50% |
| Starch | 3.70% |
| Soluble Fiber | 11.03% |
| NFC | 24.76% |
| TDN | 69.43% |
| NEL | 0.72 Mcal/lb |
| NEG | 0.54 Mcal/lb |
| NEM | 0.78 Mcal/lb |
| ME | 1.20 Mcal/lb |

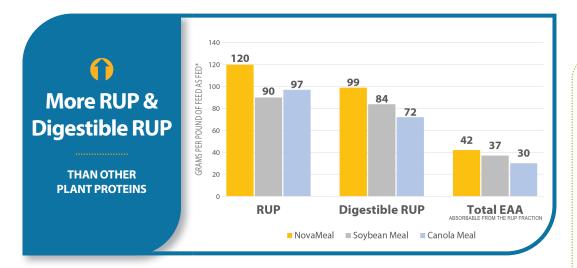
| POOLS | %DM | RATE (%/H) | INT. DIG. |
|--------|-------|---------------|--------------|
| CHO A1 | 0 | 0 | 0 |
| CHO A4 | 6.50 | 40 | 100 |
| CHO B1 | 3.70 | 17 | 75 |
| CHO B2 | 11.03 | 30 | 75 |
| CHO B3 | 34.09 | 7.2 | 20 |
| CHO C | 3.19 | 0 | 0 |
| PRO A1 | 0 | 200 | 100 |
| PRO A2 | 3.53 | 10.4 | 100 |
| PRO B1 | 24.8 | 3.1 | 100 |
| PRO B2 | 2.04 | 5 | 80 |
| PRO C | 3.59 | 0 | (O |



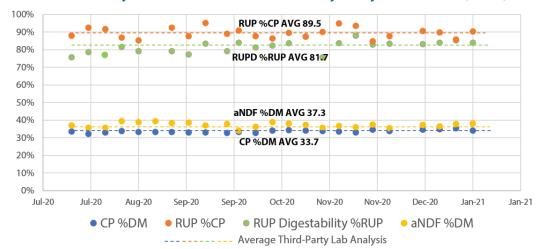
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- ✓ High amounts of digestible protein and fiber to the dairy cow's diet with a low level of unsaturated fat.
- ✓ Quality assurance throughout the production process with 17 sample points and in-house lab testing as well as 3rd party analyses.
- High levels of rumen undegradable protein which is more digestible and absorbable than other plant proteins.
- ✓ Consistent nutrient supply she will produce more milk and milk components.



Third-Party Results from Cumberland Valley Analytical Services (CVAS)





HIGH QUALITY PROTEIN & FIBER

- High in Rumen Undegradable Protein (RUP)
- High RUP Digestibility (RUPD)
- High in Digestible Fiber
- Low in Unsaturated Fat

GREATER VALUE

- ✓ High Inclusion Rates
- ✓ Improved Overall Economics
- ✓ Pelleted to Reduce Shrink



View Research & Resources at: www.NovaMeal.com