

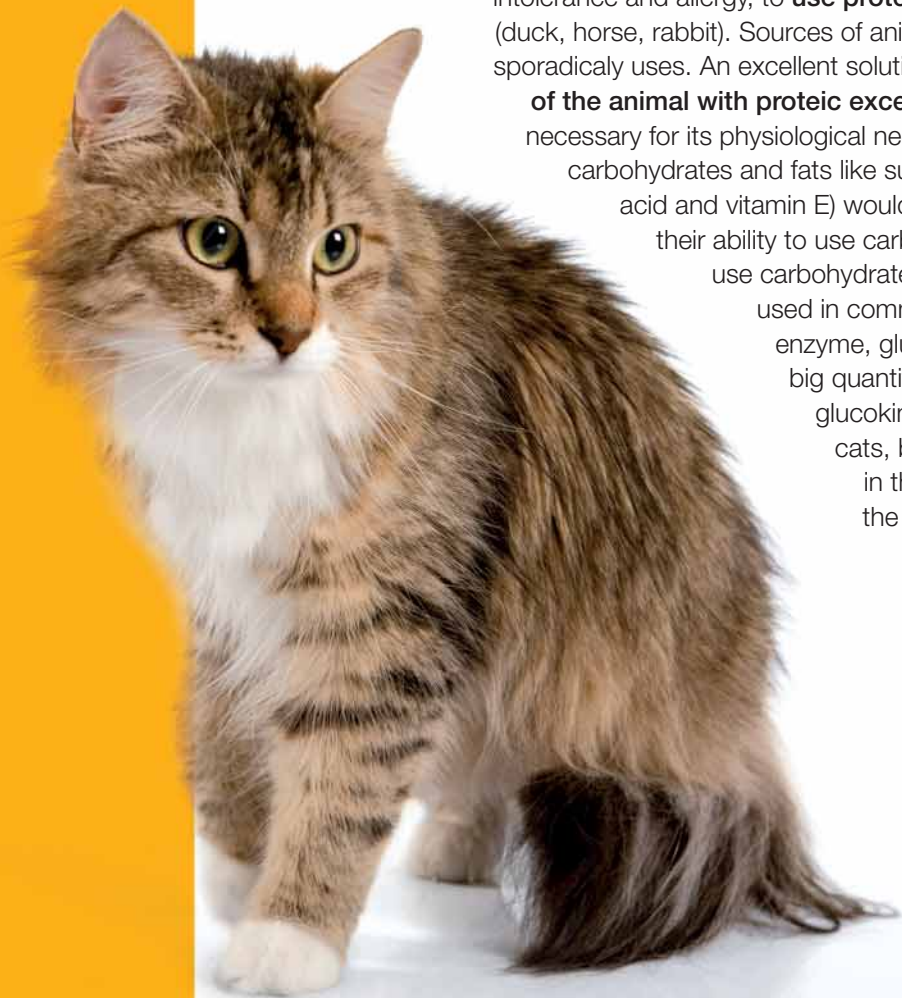
SENSITIVE CAT

Cats and food intolerances/allergies.

Food allergy is a disease determined by the patient sensitivity to substances present in food. We can consider both proteins of animal and vegetable origins. **Food intolerance, instead, is not a pathology based on the immune system**, and it is produced by the presence, within the diet, of substances like additives (colourings, flavorings, antioxidants, preservatives, etc.) or histamine-like substances (e.g. tyrosine). Unfortunately, the clinical manifestations of these two diseases is the same, and its beginning is usually very precocious (less than one year of life). Cats usually have an incoercible itch over face and neck, or they lick with the removal and thinning out of their coat. In some cats we find itchiness and diffused dandruff. There are several symptoms which concern various systems that can suggest the presence of a food intolerance, such as:

- **Skin System:** non-seasonal itch, papules formation, erythemas, pododermatitis, skin lesions over and inside the ear and neck, irritation of perianal area.
- **Gastro-intestinal System:** vomit, diarrhea, flatulence, meteorism, frequent eructations and hiccups, colitis, phenomena of malabsorption, constipation with diarrhoea.
- **Respiratory System:** rhinitis, sinusitis, recurring asthmatic-like syndromes (not-reacting to cortisone).
 - **Ocular Conjunctival System:** recurring conjunctivitis, frequent lacrimation.
 - **Urogenital System:** recurring cystitis, frequent urination.
- **Central Nervous System:** hyperactivity phenomena, mood swings, epileptic crisis, general tendency to gain weight (coupled with a remarkable abdominal swelling), tendency to not assimilate (coupled with frequent colitis phenomena), precocious fatigue.

It would be proper, for the evaluation and identification of elements which possibly provoke food intolerance and allergy, to **use proteic sources that are not familiar for the cat** (duck, horse, rabbit). Sources of animal proteins that the cat has never used, or it sporadically uses. An excellent solution **would be not overloading the daily food of the animal with proteic excesses**, giving only the "proteic rate" which is necessary for its physiological needs. Moreover, the use of only one source of carbohydrates and fats like sunflower oil (high content of oleic acid, linoleic acid and vitamin E) would be proper. Since cats are carnivorous, often their ability to use carbohydrates is disputed. Cats are readily able to use carbohydrates only in the form of amids, like those typically used in commercial pet foods. However, their liver lacks an enzyme, glucokinase, and they cannot rapidly metabolize big quantities of carbohydrates or sugar. The absence of glucokinase does not constitute a problem for healthy cats, because their normal feeding behaviour delays in the consumption of several small meals during the day, and the glucose load tends to disappear.



SENSITIVE CAT

The **Trainer® Fitness** cat line **exclusively uses one source of carbohydrates** (amaranthus, tapioca, rice and maize), **easily digestible and with a low content of gluten.**

Amaranthus is generally classified, from a nutritional point of view, together with cereals, but from a botanical perspective, it is a pseudo-cereal because it does not belong to the grass family. Among the benefits of a daily consumption, firstly we find the scarce refining of these cereals. The wholewheat cereals play a very important role for well-being and disease prevention: obesity, diabetes, cardiovascular diseases. Amaranthus is rich in B group vitamins, and it contains an high quantity of proteins and mineral salts. It is constituted by insoluble fibres (cellulose, hemicellulose, lignin) which fight against constipation. They prevent the stagnation of toxic elements in touch with colon mucous, and they are called "chelating agents", because they "seize" toxic substances, fighting risks of environmental and chemical pollution. Like all wholewheat cereals, amaranthus contains phytic acid. This acid contributes to the prevention of obesity, it reduces hyperglycemia after meals and prevents the insurgence of neoplasms (like a chelating of metals, among which there is iron, it counteracts fat peroxidation and hydroxyl radical formation, which are both cocarcinogen agents). The presence of lectins grants this food a particular hypocholesterolizing action. This, together with the presence of fibres and fatty polyunsaturated acids, improve the HDL/LDL ratio. Amaranthus does **not contain gluten and it is not grass**, so it is an alternative for those who present allergies or intolerances against conventional cereals.

Tapioca or manioc flour is the tuber of a tropical plant, first used like a source of carbohydrates in South America and the African continent. It contains a remarkable quantity of important elements like thiamine, iron, and calcium. The word " tapioca" derives from "tipioca", which is the name of this food in the Tupi language, in Brasil. It is easily digestible, because of the total absence of gluten, and it is used with success for neonatal feeding and like a substitute of carbohydrates for coeliac subjects.

The products of the **Trainer® Fitness** cat line **are integrated with ananas sativa** (dried fruit and stalk). From the fruit juice, and particularly from the pineapple stalk, a plant which originally comes from tropical America, we obtain two enzymes of a similar structure, characterized by a remarkable proteolytic activity, digestible in a few minutes 1000 times their weight of proteins. Pineapple stalk, rich of bromeline, a proteolytic enzyme, is able to control edemas of post-traumatic and inflammatory type. Bromeline acts like a proteolytic mechanism over fibrine, facilitating the drainage of inflammatory focus and the reabsorption of hemorrhagic drainage. Pineapple stalk presents an antiaggregating platelet action. Pineapple also contains active principles with fibrinolytic action that, acting over blood vessels, reduce the vasodilatation and the excessive capillary permeability: these situations can provoke inflammation or localized pain.

