

### Quality control

Before the semen can be commercialized a sample of each batch is evaluated after thawing at its motility parameters. All the semen produced must be certified according to Italian law concerning the total concentration of spermatozoa per dose, the percentage of progressively motile spermatozoa and the number of progressively motile spermatozoa per dose after thawing.



This certification is continuously verified through random checks carried out by the special laboratory "Lazzaro Spallanzani", representative of the Ministry of Agricultural, Food and Forest Resources.

Furthermore, of every batch sampled the identity of the bull is checked through comparison between specific genetic markers of the DNA extracted from the spermatozoa and DNA extracted previously from the blood of the bull.

### Hygienic aspects

Among the quality parameters of the semen particular attention is given to the "cleanliness" of the semen and therefore all the phases of the semen production are carried out according to criteria of maximum hygiene.

The A.I. Station requires that periodic random checks are carried out in order to verify the presence of any undesired microbial growth.