Bridge TR™
Transition Energy Redirected

KEY TO SMOOTH TRANSITION

RESEARCH PROVEN

STUDIES SHOW THAT FEEDING TRANS FATTY ACIDS PROVIDES THE NUTRITION COWS NEED TO ACHIEVE OPTIMUM HEALTH AND MILK PRODUCTION. THIS IS DUE TO A GREATER UNDERSTANDING OF THEIR ROLE IN IMPROVING ENERGY STATUS, REDUCING RISK OF METABOLIC DISORDERS AND IMPROVING EARLY MILK PRODUCTION DURING TRANISTION.

MONOENOIC TRANS FATTY ACIDS

- Improves Liver fat metabolism
- Reduces NEFA mobilization and metabolic disorders like clinical and sub-clinical ketosis and displaced abomasum
- Drops early lactation milk fat by 0.5 percentage points, a reversible effect, making energy available to the cow for other uses like milk production

THE RESULT

IMPROVED ENERGY STATUS & EARLY MILK PRODUCTION

THE LEADING RESEARCH HAS SHOWN...

FAILURE OF THE PERIPARTURIENT COW TO ADEQUATELY ADJUST HER METABOLISM TO SUPPORT THE INCREASED NUTRIENT REQUIREMENTS OF EARLY LACTATION MAY LEAD TO METABOLIC DISORDERS, SUBOPTIMAL MILK PRODUCTION, AND COMPROMISED LIVER FUNCTION
GRUMMER ET AL, 1993

FEEDING TFA PREVENTED THE RISE IN PLASMA NEFA THAT WAS DETECTED IN THE CLA TREATMENT GROUP. SIMILAR TO PLASMA LIPID METABOLITES, POSTPARTUM FAT ACCUMULATION IN THE LIVER VARIED AMONG THE DIETARY TREATMENTS. FEEDING TFA TO TRANSITION HOLSTEIN COWS PREVENTED FAT ACCUMULATION IN THE LIVER. BADINGA ET AL, 2006

THE OBSERVATION THAT DIETARY TRANS FATTY ACIDS PREVENTED FAT ACCUMULATION IN THE LIVER IMPLY THAT THESE MONO-UNSATURATED FATTY ACIDS MAY BECOME A PRODUCER-FRIENDLY NUTRITIONAL STRATEGY TO REDUCE THE INCIDENCE OF FATTY LIVER SYNDROME IN POST-PARTUM DAIRY COWS. BADINGA ET AL, 2006

ONE UNIQUE FORMULA

INGREDIENTS

CALCIUM SALTS OF LONG CHAIN FATTY ACIDS, BHT (A PRESERVATIVE)

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FEEDING RATE

0.25 LB (113 G)

GUARANTEED ANALYSIS

TOTAL FAT (MIN)	82.0%
CALCIUM (MIN)	7.0%
(MAX)	12.0%
UNSAPONIFIABLE MATTER (MAX)	4.0%
MOISTURE (MAX)	5.0%

TYPICAL FATTY ACID PROFILE

PALMITIC (C16:0)	11.0%
STEARIC (C18:0)	10.0%
OLEIC (C18:1)	8.0%
LINOLEIC (C18:2)	1.0%
LINOLENIC (C18:3)	<0.5%
TOTAL TRANS (MIN)	42.0%

PHYSICAL & NUTRITIONAL CHARACTERISTICS

PARTICLE TYPE	GRANULAR
BULK DENSITY	31 LBS/FT^3
EFFECTS ON RUMEN FERMENTATION	NONE*
PALATABILITY	GOOD
COLOR	LIGHT TAN
FLOWABILITY	DRY, FREE FLOWING
STORAGE AND SHELF LIFE	9 MONTHS STORED IN A COOL DRY PLACE
PACKAGING	55 LB BAGS (25 KG) 2000 LB TOTES (907 KG)

* WHEN COMPARED TO OTHER FAT SOURCES, A SHORT ADAPTATION PERIOD IS RECOMMENDED.

MADE IN THE USA

Virtus NUTRITION

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SPECIFICATIONS

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