



# KEY OF EMBRYO SURVIVAL

## RESEARCH PROVEN

STUDIES SHOW THAT FEEDING SPECIFIC FATTY ACIDS PROVIDES THE NUTRITION COWS NEED TO ACHIEVE OPTIMUM COW HEALTH, MILK PRODUCTION AND FERTILITY, LESS EMBRYO LOSS, AND MORE LIVE CALVES ON THE GROUND. THIS IS DUE TO A GREATER UNDERSTANDING OF THEIR ROLE IN ENHANCING THE IMMUNE STATUS AND REGULATING PROSTAGLANDINS DURING AND AFTER FERTILIZATION.

### OMEGA-3 FATTY ACIDS EPA AND DHA

- Inhibit excessive secretion of  $PGF2\alpha$  that is antagonistic to embryo survival
- More potent than linolenic acid (C18:3) at inhibiting  $PGF2\alpha$
- Increase IGF-1 secretion stimulating more milk production and dry matter intakes
- Improve overall conception rates

# THE RESULT MORE PREGNANT COWS & MORE MILK

### THE LEADING RESEARCH HAS SHOWN...

EPA AND DHA SUPPORT BOVINE INTERFERON-tau IN SUPPRESSING  $PGF2a$  PRODUCTION, MAINTAINING PREGNANCY  
MATTOS ET AL, 2003

EPA, DHA AND LINOLENIC ACID (C 18:3) APPEAR TO IMPROVE PREGNANCY RATES, DECREASE  $PGF2a$  SECRETION AND COMPLEMENT INTERFERON-tau THROUGH THEIR DISTINCT ANTI-INFLAMMATORY AND IMMUNOSUPPRESSIVE EFFECTS  
THATCHER ET AL, 2003

FEEDING OMEGA-6 FATTY ACIDS DURING TRANSITION AND OMEGA-3 FATTY ACIDS DURING BREEDING PERIODS CAN BENEFIT FERTILITY AND MILK PRODUCTION OF DAIRY COWS  
SILVESTRE ET AL, 2008

# TWO UNIQUE FORMULAS

## INGREDIENTS

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



## FEEDING RATE

0.25 LBS  
(113G)

0.5 LBS  
(227G)

## TYPICAL GUARANTEED ANALYSIS

TOTAL FAT (MIN)	80.0%	80.0%
CALCIUM (MIN)	7.0%	7.0%
(MAX)	12.0%	12.0%
UNSATURATED MATTER (MAX)	4.0%	4.0%
MOISTURE (MAX)	5.0%	5.0%

## TYPICAL FATTY ACID PROFILE

PALMITIC (C16:0)	23.0%	19-23%
STEARIC (C18:0)	3-8%	10-12%
OLEIC (C18:1)	8-14%	20-25%
LINOLEIC (C18:2)	2-4%	3-5%
LINOLENIC (C18:3)	0.7-1%	0.7-1%
EPA, DHA	17-20%	8-10%

## PHYSICAL & NUTRITIONAL CHARACTERISTICS

TDN	157%
NEL (dry basis)	2.89 Mcal/lb
PARTICLE TYPE	GRANULAR
BULK DENSITY	31 LBS/FT <sup>3</sup>
EFFECTS ON RUMEN FERMENTATION	NONE*
PALATABILITY	GOOD
COLOR	LIGHT TAN
FLOWABILITY	DRY, FREE FLOWING
STORAGE AND SHELF LIFE	6 MONTHS STORED IN A COOL DRY PLACE
PACKAGING	55 LB BAGS (25 KG)

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

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# SPECIFICATIONS

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