



KEY TO HEALTH & REPRODUCTION

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 BEFORE AND AFTER FERTILIZATION.

OMEGA-6 FATTY ACID LINOLEIC ACID (C18:2)

- Improve secretion of PGF2α before and after calving improving uterine health
- Improve immune function before and after calving by increasing the cows pro-inflammatory status
- Increase progesterone production and improve overall conception rates

THE RESULT MORE PREGNANT COWS & MORE MILK

THE LEADING RESEARCH HAS SHOWN...

FEEDING CALCIUM SALTS RICH IN LINOLEIC FATTY ACIDS IMPROVED REPRODUCTIVE PERFORMANCE OF DAIRY COWS, AND THE INCREASED CONCEPTION RATES WERE PARTIALLY ATTRIBUTED TO HIGHER FERTILIZATION RATES AND IMPROVED EMBRYO QUALITY.
SANTOS ET AL, 2004

POSITIVE EFFECTS OF FEEDING OMEGA-6 FATTY ACIDS ON REPRODUCTIVE RESPONSES MAY BE THROUGH THEIR AFFECTS ON OVARIAN FOLLICULAR GROWTH DEPENDENT OR INDEPENDENT OF ENERGY BALANCE ...THIS COULD BE IMPORTANT WITH REGARD TO RE-ESTABLISHING OVARIAN CYCLES DURING THE POSTPARTUM PERIOD.
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

ONE UNIQUE FORMULA



INGREDIENTS

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



FEEDING RATE

0.25 LBS
(113G)

GUARANTEED

ANALYSIS

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

TYPICAL

FATTY ACID PROFILE

PALMITIC (C16:0)	8.0%
STEARIC (C18:0)	2.0%
OLEIC (C18:1)	13.0%
LINOLEIC (C18:2)	50.0%
LINOLENIC (C18:3)	1.0%

PHYSICAL & NUTRITIONAL

CHARACTERISTICS

TDN	157%
NEL (dry basis)	2.89 Mcal/lb
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	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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