

Nutracor 80P

High Palmitic Acid prills

The use of high C16:0 palmitic fatty acid products is known to increase butterfat percentages by substituting the de novo synthesis of the same mammary level during milk production. With a naturally high melting point, a high palmitic fatty acid product has an effective ruminal inertness but is generally accepted to be higher in intestinal digestibility when fed as free fatty acids than as triglyceride forms.

Description:

The Nutracor 80P is a new variant of high palmitic fatty acid rumen bypass fat that is made from freshly produced palm oil fatty that still retains a high level of phytonutrients as additional benefits to the product as an important energy source and de novo fatty acids replacer for ruminants. The product has a high crude fat content of 99% minimum with not less than 80% units of C16:0 palmitic acids that will assist in the elevation of butterfat content in milk.

The Nutracor 80P is micro-prilled to promote superior intestinal digestibility.

Typical Specifications:

Crude Fat	99% minimum
Moisture	1% maximum
Free fatty acid	90% minimum
Melting Point	56 – 60°C
Appearance	Off white dry micro-prills about 100-300 microns

<u>Analysis</u>	<u>Methods</u>	<u>Typical Results</u>
FAC	MS 817.1989	
C12:0 Lauric		0.1%
C14:0 Myristic		0.8%
C16:0 Palmitic		85.7%
C18:0 Stearic		3.4%



C18:1 Oleic	8.8%
C18:2 Linoleic	0.6%
Others	0.6%

Packaging:

25 kg kraft bags. Totes also available.

Storage:

Store in cool dry place, away from direct sunlight and with proper ventilation.

Feed Recommendations:

Normally calculated to optimize total fat in feed at 6% but can be extended to 8% in accordance with the advice of your nutritionist.