



Ingredients

Calcium salts of long chain fatty acids, BHT (a preservative)

Guaranteed Analysis

Total Fat (min)	80%
Calcium (min)	9.3%
Calcium (max)	11.1%
Unsaponifiable Matter (max)	4.0%
Moisture (max)	5.0%
Lipid (max not bound in a calcium salt)	5.0%

Typical Fatty Acid Profile

Palmitic (C16:0)	5–15%
Stearic (C18:0)	2–5%
Oleic (C18:1)	10–15%
Linoleic (C18:2)	40–50%
Linolenic (C18:3)	<1.0%

Physical & Nutritional Characteristics

TDN	255%
NEL (dry basis)	2.89 Mcal/lb
Particle Type	Granular
Bulk Density	31 Lbs./ft.
Effects on Rumen Fermentation	None*
Palatability	Good
Color	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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Calcium (max)	11.1%
Unsaponifiable Matter (max)	4.0%
Moisture (max)	5.0%
Lipid (max not bound in a calcium salt)	5.0%

Total EPA/DHA Omega-3 Fatty Acids (min) 16.0%

Typical Fatty Acid Profile

Palmitic (C16:0)	5–25%
Stearic (C18:0)	5–15%
Oleic (C18:1)	5–15%
Linoleic (C18:2)	2–10%
Linolenic (C18:3)	<1–3%
EPA, DHA	15–20%

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