



in form on the farm®

FORMAFAT® 100 GL *with lecithin*

IMPORTANCE:

Bypass fats are proven source of additive energy in the first part of lactation. They decrease an appearance of the lipomobilisation syndrom and a weight loss of dairy cow. From preventing production diseases point of view, bypass fats contribute to reduction of ketosis, hepatosteatosi and hepatic coma, rumen disfunctions and infectious diseases. They reduce an appearance of ovary atrophy and ovarian cyst syndrom. Lecithin is natural component of the vegetable fats. In the nature, the vegetable fats are usually found in the form of oil emulsion. Lecithin is a mixture of phospholipids, natural emulsifiers, which ideally join water and lipid phases. Due to this lecithin function, the fractionised pal oil fatty acids are easily 'emulsified' in the watery environment of GIT and thus better absorbed through the gut wall.

ADVANTAGES:

- high content of palmitic acid (C16) - min 75%
- high fat content - 99%
- lecithin increases a digestibility of fatty acids in the gut - fat digestibility over 90%
- high melting point - 54-600C
- NEL - min. 27 MJ/kg
- fine structure for easy application in TMR

DOSAGES:

0,3-0,5kg per head per day
for dairy cows in the first third
to half of lactation

Lecithinised fraction of palm oil fatty acids

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