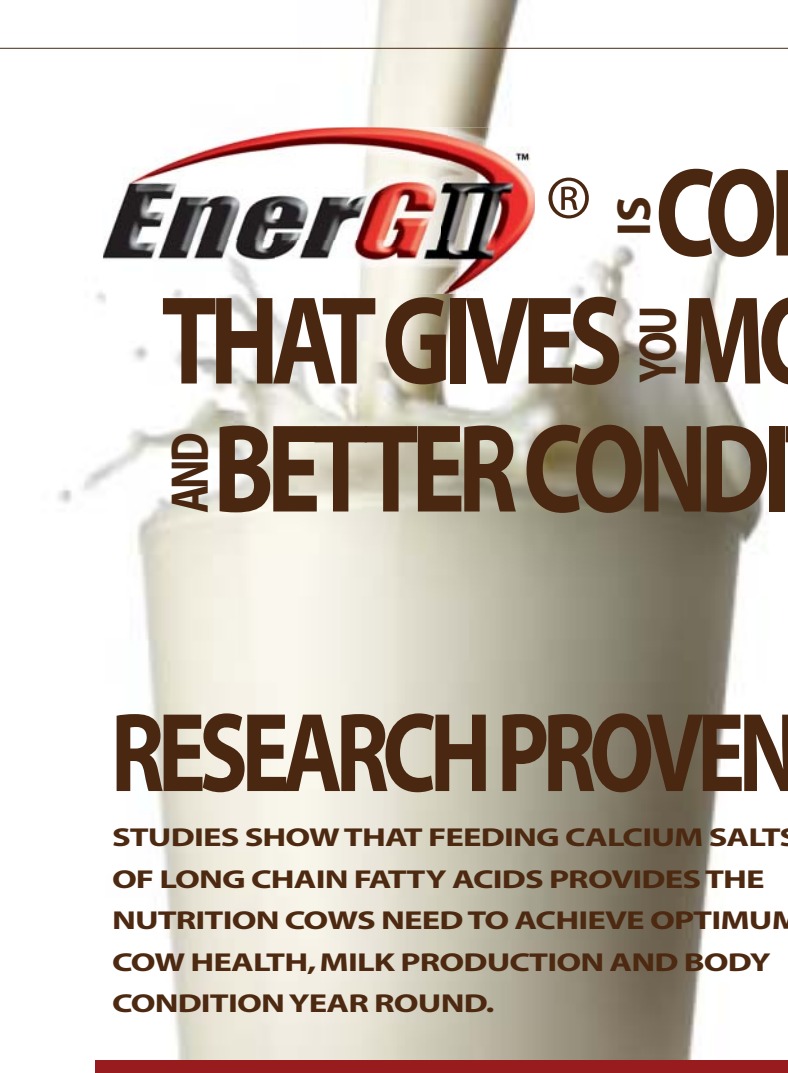

EnerGII® IS CONSISTENT QUALITY THAT GIVES YOU MORE MILK AND BETTER CONDITION...

RESEARCH PROVEN

STUDIES SHOW THAT FEEDING CALCIUM SALTS OF LONG CHAIN FATTY ACIDS PROVIDES THE NUTRITION COWS NEED TO ACHIEVE OPTIMUM COW HEALTH, MILK PRODUCTION AND BODY CONDITION YEAR ROUND.

CALCIUM SALTS OF LONG CHAIN FATTY ACIDS

- Higher peak and overall milk production while maintaining milk fat
- Improve body condition and conception rates
- Rumen inert and highly digestible in the small intestine
- Reduce heat stress by lowering rumen heat production
- More efficient than corn or tallow at delivering required energy

THE RESULT

MORE MILK & BETTER CONDITION

DECADES OF RESEARCH HAVE SHOWN...

"SUBSTITUTION OF FAT FOR A GRAIN IS A METHOD FOR INCREASING ENERGY DENSITY WITHOUT COMPROMISING FIBER CONTENT. FATS HAVE OVER TWICE THE ENERGY DENSITY OF GRAIN SO THEY CAN BE USED TO BOOST RATION ENERGY DENSITY BY REPLACING GRAIN, LEAVING THE FIBER PORTION INTACT. SO THAT FIBER CONCENTRATIONS ARE NOT COMPROMISED, RATIONS TO SUPPORT MORE THAN 70 TO 80 LB/DAY MILK SHOULD CONTAIN SUPPLEMENTAL FAT."

CHALUPA ET AL. 1992

"INCREASING THE INTAKE OF LONG-CHAIN FATTY ACIDS (LCFA) BY ADDITION OF FAT TO THE DIET SHOULD IMPROVE THE METABOLIC EFFICIENCY OF ENERGY UTILIZATION FOR MILK PRODUCTION. PREFORMED FATTY ACIDS OF DIETARY ORIGIN CAN BE INCORPORATED DIRECTLY INTO MILK FAT, REDUCING THE ENERGY COST FOR SYNTHESIZING FATTY ACIDS INCORPORATED INTO MILK, THEREBY SPARING ENERGY FOR OTHER PRODUCTIVE FUNCTIONS IN THE MAMMARY GLAND... THE YIELD OF ATP FROM THE OXIDATION OF LCFA IS 10% MORE EFFICIENT THAN FROM THE OXIDATION OF ACETATE."

PALMQUIST ET AL. 1988

TWO UNIQUE FORMULAS

INGREDIENTS

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

GUARANTEED ANALYSIS

	EnerGII	Σ² Premium
TOTAL FAT (MIN)	82.5%	85.5%
CALCIUM (MIN)	9.5%	8.0%
(MAX)	11.4%	10.0%
UNSAPONIFIABLE MATTER (MAX)	4.0%	4.0%
MOISTURE (MAX)	5.0%	5.0%

TYPICAL FATTY ACID PROFILE

PALMITIC (C16:0)	43-50%	19-23%
STEARIC (C18:0)	1-5%	10-12%
OLEIC (C18:1)	30-44%	20-25%
LINOLEIC (C18:2)	7-13%	3-5%

PHYSICAL & NUTRITIONAL CHARACTERISTICS

TDN	161%
NEL (dry basis)	2.96 Mcal/lb
PARTICLE TYPE	GRANULAR
BULK DENSITY	31 LBS/FT
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	50 LB BAGS (22.7 KG) 2000 LB TOTE SACKS (907 KG)

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

MADE IN THE USA

Virtus NUTRITION Leading a New Era in Strategic Nutrition™

SPECIFICATIONS