

QUICK GUIDE TO FATTY ACIDS IN DAIRY FEED

SATURATED

16:0

PALMITIC

Supports milkfat more than milk yield 50% of Ca Salts



STEARIC

Unprotected 18:1-3 are converted to Stearic via rumen biohydrogenation
Too much = lower digestibility of **total** fatty acids

UNSATURATED

OL Enh

OLEIC

Enhances digestibility of **all** fatty acids via micelle formation for greater milk, body condition 35% of Ca Salts

18:2

18:1

LINOLEIC OMEGA-6

Found in corn, corn silage, distillers, Prequel Inflammatory immune regulator Too much = CLA milk fat inhibitors produced*

18:3

LINOLENIC ALA OMEGA-3

Found in alfalfa, fresh grass, flax Anti- inflammatory immune regulator

20:5 22:6

EPA/DHA OMEGA-3

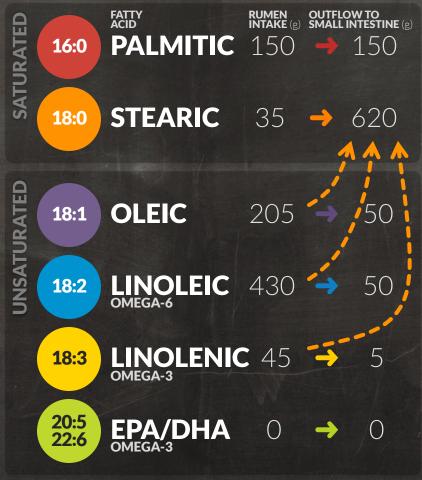
Found in fish meal, algae, Strata Anti-inflammatory immune regulator Significant milk and reproductive benefits

*18:1 and 18:3 have also been shown to affect production of CLA milk fat inhibitors, however typically at much lower contributions vs. 18:2.

VIRTUS NUTRITION™



FATTY ACID FLOW FOR TYPICAL DAIRY DIET



Learn how to improve your balance at

