



# OPTIMO™ 98

Hydrogenated Free Fatty Acids (min. 98% Palmitic Acid)



High Free Fatty Palmitic Acid content

## OPTIMO™ 98

- Increase Milk Yield
- Increase Milk Fat
- Improve Body Condition Score
- Enhance Fertility

**OPTIMO™ 98** is made of hydrogenated and distilled fatty acids (min. 98% Palmitic acid) for providing high energy to fresh cows and peak production cows to increase milk yield and milk fat. It also improves fertility.

**Origin:** Indonesia

**Description:** OPTIMO™ 98 is guaranteed FREE FROM GMO & BSE ALL NATURAL 100% PURE VEGETABLE FAT.

**Application:** Ideal for adding to feed rations of dairy cows to Increase Milk Yield and Butter Fat, to Enhance Fertility and Improve Body Condition Score

**Storage:** Store in cool and dry place, out of direct sunlight. Not more than two pallets stacking is advisable to avoid compression.

**Shelf Life:** Shelf life of 24 months

**Packaging Detail:** In 25kgs net weight PE Laminated Paper Bags

**Loability:** 750-760 Paper Bags per 20-foot container

WHY WE OFFER THE BEST ANIMAL NUTRITION ?

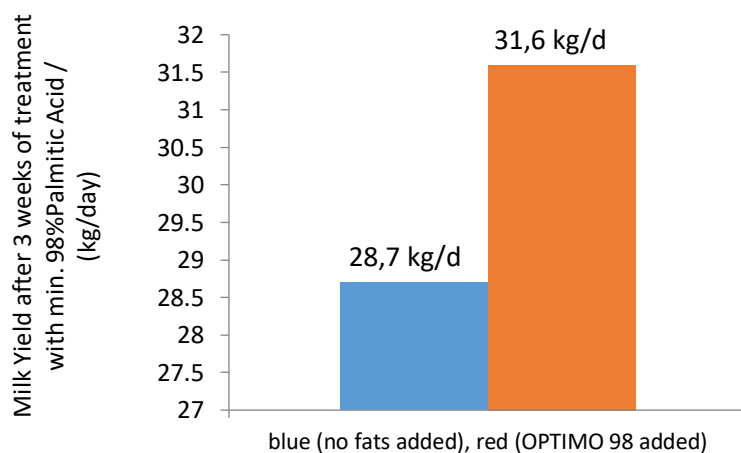
-We cooperate with nutritionists – your feed formula is made for optimal nutrition

-The Purpose of our products is to provide higher farm's yield, quality and profit

-We use health first basis, as growth and yield will increase with good health

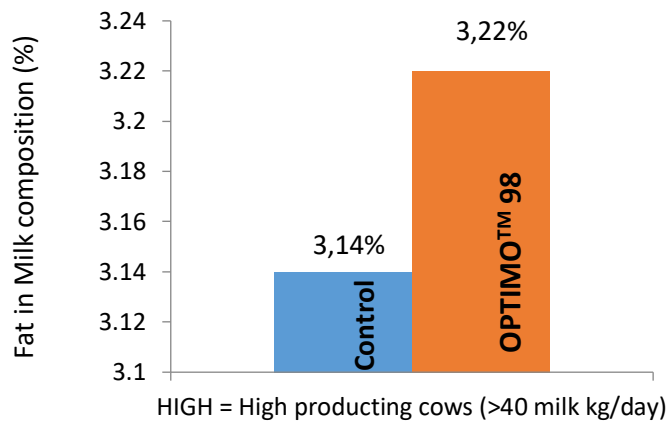
Benefits of OPTIMO™ 98:

### INCREASE MILK YIELD



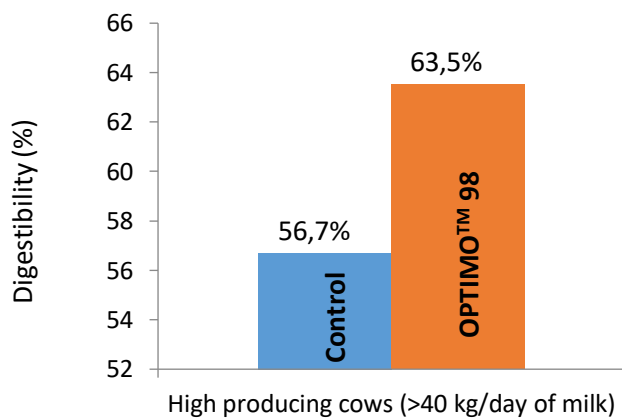
Increasing palmitic acid intake enhances milk production and prevents glucose-stimulated fatty acid disappearance without modifying systemic glucose tolerance in mid-lactation dairy cows, A. T. Mathews,\* J. E. Rico,\* N. T. Sprenkle,\* A. L. Lock,† and J. W. McFadden\*<sup>1</sup>,  
\*Division of Animal and Nutritional Sciences, West Virginia University, Morgantown 26506

## INCREASE MILK FAT



Effect of a high-palmitic acid fat supplement on milk production and apparent total-tract digestibility in high- and low-milk yield dairy cows; D. E. Rico , Y. Ying , and K. J. Harvatine 1; Department of Animal Science, Penn State University, University Park 16802

## INCREASE DIGESTIBILITY



Increasing palmitic acid intake enhances milk production and prevents glucose-stimulated fatty acid disappearance without modifying systemic glucose tolerance in mid-lactation dairy cows, A. T. Mathews,\* J. E. Rico,\* N. T. Sprenkle,\* A. L. Lock,† and J. W. McFadden\*1, \*Division of Animal and Nutritional Sciences, West Virginia University, Morgantown 26506

*Typical Fatty Acid Profile:*

**SATURATED FATTY ACIDS**

C14:0 Mystric Acid	:	2% Max
C16:0 Palmitic Acid	:	98% Min
C18:0 Stearic Acid	:	2% Max

**UNSATURATED FATTY ACIDS:**

MUFA	:	<1 %
PUFA	:	-

**ENERGY VALUES KCAL/KG**

GE	:	9400
NE	:	6500

*Dosage Recommendation :*

DOSE	PACKING	HANDLING
Cows (5500-8500 kg/year)	25kg bags	Powder
Early Lactation 450-600g/animal/day	Palletized bags	
Mid Lactation 250-450g/animal/day	650kg bulk bags	
Late Lactation 150-250g/animal/day		

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