

NL100P

Lecithin Activated Fat Powder



NutraFat NL-100P natural pure vegetable fat powder modified by activated phospholipids for use in swine and poultry diet.

Functional Properties



Highly digestible and improves body immune system



Easily storage, handling, and dosing







No chemical processing









No antioxidant needed and long shelf life

Practical Benefits



-  Increases quantity of eggs.
-  Improves layer performance.
-  Improves the quality of poultry meat as the more saturated
-  Broilers and layers have shown marked improvement in feed efficiency in terms of total feed conversion rate and egg production.


-  Increase number of newborn swine
-  Increase percentage of live newborns
-  Increase weight of swine.
-  Increase milk production in lactating sows.
-  Improves the quality of swine meat as the more saturated.
-  Weaner swine show improved growth rates



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Specifications

Appearance	Free Flowing Powder
	
Colour	Yellowish
Fat Content, %	≥ 99
Slip Melting Point, %	≥ 55
Iodine Value	≤ 25
Free Fatty Acid, %	≤ 5
Lecithin phospholipids, %	ADDED
Fatty Acid Composition, %	
C14:0 and below	≤ 3
C16:0	≥ 72
C18:0	2-6
C18:1	8-18
C18:2	3-8
C18:3	≤ 0.5
C20:0 and above	≤ 1

Energy value

Parameters	
AME-Poultry, Kcal/kg	8200
ME-Pig, Kcal/kg	8500

Dosage in feeds



Layer and breeder hens
1-3%



Broilers
2-5%



Growing and fattening pigs
1-3%



Sows and piglets
2-5%

Application

Mixing with other ingredients to produce premixes, concentrated and complete feeds or specialty products.

Packaging

25kg Paper bag with PP-Woven Inlay

Storage

- ✓ Store in a cool and dry place, in original unopened bags, without direct exposure to sunlight.
- ✓ Soft lumping may happen if it is stacked too high with many bags.

Shelf-life

Minimum 18 months after the production date

