

MAXFAT - L *Functional Lipid Additive*

MAXFAT - L is a functional lipid additive in fat powder form based on pure vegetable fat fraction and activated phospholipids.

Crude fat	Min. 99%
Appearance	Free flowing yellowish powder
AME - poultry	7800 Kcal/kg (<21day old); 8100 Kcal/kg (>21 day old)
ME - pig	7750 Kcal/kg (<30 kg); 8050 Kcal/kg (>30 kg)
Active ingredients	Fractionated fat, activated phospholipids and feed additives
Application	Mix homogeneously with other ingredients & additives to produce premix, concentrated & complete feed
Dosage	Piglets: 1-3% ; layers and breeders: 1-3% ; Broilers: 2-5% ; Sows: 2-4% ; Pets: 2-5%

- *Topping –up dietary energy concentration;*
- *Increasing utilization of fat, protein, amino acids, vitamins and minerals;*
- *Improving weight gain, fertility, carcass and egg-shell quality;*
- *Enhancing immune responses of young animals and decreasing mortality;*
- *Optimizing feed conversion ratio and saving on feed cost.*

Highly digestible; Easy storage, handling and dosing; No tank or spraying Equipment required; No antioxidant needed and long shelf life.

Sows:

- * *Cost-effective energy sources;*
- * *Improve birth weight of piglets and milk production;*
- * *Reduce piglet mortality and increase annual weaned piglets' number;*
- * *Minimize body weight loss after farrowing;*
- * *Improve sows' fertility.*

Growing and fattening pigs

- * *Cost-effective energy source;*
- * *Improve energy intake and increase weight gain;*
- * *Optimize feed conversion ratio;*
- * *Shorten fattening time and improve carcass quality;*
- * *Improve feed pelletability and palatability.*

Poultry:

- * *Cost-effective energy source;*
- * *Improve energy intake and increase weight gain;*
- * *Optimize feed conversion ratio;*
- * *Improve egg shell quality;*
- * *Shorten fattening time and improve carcass quality;*
- * *Improve feed pelletability and palatability.*

Packaging

25 kg Paper bag with PP-Woven Inlay

Storage

Store in a cool and dry place, without direct exposure to sunlight

Shelf-life

12 months after the production date.