

Advance[®]

FAT PAK[®] 100

for starter, grower and finisher pigs, gilts and sows

Profile

Advance[®] FAT PAK[®] 100 is a unique product containing 100% pure animal fat. Fat Pak 100 is a prilled, free flowing beadlet with outstanding handling properties. It is a very palatable source of concentrated energy for animals.

The pure white beadlets are non-dusty with a pleasant caramel aroma. Fat Pak 100 is ideal for inclusion in pelleted diets or mixing into mash or meal feeds.

Guaranteed Analysis

Fat, min 99.0%
Free Fatty Acids, max 1.0%
Moisture, max 0.6%
Color White

Packaging

Available in 50 lb poly-lined bags

Ingredients

Fat Pak 100 is manufactured by partial hydrogenation of refined animal fat. The fat is stabilized to ensure maximum shelf life and then prilled to form tiny spherical beadlets.



MSC Specialty Nutrition

Features

Benefits

100% Pure animal fat

Very high energy density

Highly palatable & digestible

Product is consumed and utilized

Free-flowing prills

Easy handling characteristics

Ideal for pelleting, on-farm mixing, and top dressing

Flexible feeding options

Packaged in 50 lb poly-lined bags

Maintains freshness and maximizes shelf life

Advance[®]

FAT PAK[®] 100

for starter, grower and finisher pigs, gilts and sows

Applications

Sow

Inclusion of fat in sow diets can improve milk yield, piglet survival and weaning to first service interval. Fat Pak 100 can be top dressed on high producing sow diets or added to their meal or pelleted diets. Additions of 3 to 5% fat are typical.

Growing Pig

Inclusion of fat in diets will improve feed conversion ratio. Increasing fat inclusion during times of high ambient temperature may improve performance. Calorie/protein ratio should be maintained when fat is added. Use when a liquid source of fat is not available or convenient. Additions of 1 to 5% Fat Pak 100 to diets are typical.

Finishing Pig

Inclusion of Fat Pak 100 in diets that are fed the last few weeks before slaughter may change the fatty acid profile of the deposited fat of pigs. This change in fatty acid profile would increase the "hardness" of the pork fat and may prevent "soft" pork carcasses. Additions of 1 to 5% Fat Pak 100 to diets are typical.

MSC Specialty Nutrition

For more information, write, call, or visit us online.

PO Box 278, Dundee, IL 60118 • 1-800-323-4274

www.msccompany.com

Advance and Fat Pak are registered TMs of MSC. © 2008

FP001 0308