



**Grolux™
Poultry
Integrated
Solutions**

**Grolux™
Nucleo**

The core solution for efficient performance improvement

Improving feed conversion ratio, litter quality and gut health consistently is not easy, especially while keeping an eye on the profitability of your business.

For this reason, Cargill launched **Grolux™ Poultry Integrated Solutions**: a product family offering a range of efficient, safe and high-quality mid-chain fatty acid (MCFA) solutions.

MCFA's are an energy-source substance which is uniquely absorption-friendly to the intestinal tract of the animal. They are quickly absorbed and circulated in the bloodstream, without the need for re-esterification and inclusion of chylomicrons. The combination of fast transport and preferential oxidation makes MCFA's an excellent source of fast energy for broilers. In addition, MCFA's have a beneficial influence on microbial gut population.

Grolux™ Nucleo is a palm kernel fatty acid product derived from the refining process of palm kernel oil. It is a feed-safe mid-chain fatty acid product with a high availability of Lauric acid (C12:0).

Grolux™ Nucleo will contribute to a better animal performance thanks to a better feed conversion ratio, improved body weight gain, and amino acid digestibility. **Efficiently.**

 **GROLUX**™
POULTRY INTEGRATED SOLUTIONS

GETTING THE BEST OF MCFA

MCFAs deliver fast available energy through their specific mode of action in lipid absorption.

With a minimum free fatty acid content of 70% and a minimum MCFA content of 49%, Grolux™ Nucleo contributes to the microbial gut health of broilers and enhances their overall well-being and growth performance.

Its fatty acid composition consists of a high content of Lauric acid (C12:0), which inhibits the growth of a wide spectrum of gram+ bacteria.

GET IN TOUCH

If you have questions about the product, would like to receive a sample, or discuss other products from our range, do not hesitate to contact us at grolux@cargill.com.



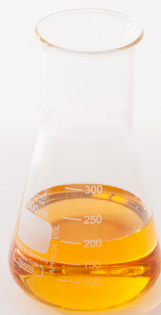
Product composition

GROLUX™ NUCLEO

Botanical origin	Palm kernel	
Composition	Fatty acids distillate from refined palm kernel oil	Reference method
Appearance	Yellow, liquid at 28°C	Visual test

Specifications

Chemical properties	Unit	Min	Max	Reference method
Free fatty acid, as lauric	%	70	-	EN-ISO 660:1999
Total fat content		99	100	Calculation
Moisture content		-	1	ISO 8534:2007
Melting point	°C	Typical 28		ISO 6321:2002

Fatty acid composition	Unit	Typical	EN-ISO 5509:2000 & EN-ISO 5508:1995
C08:0	%	3.5	
C10:0		3.5	
C12:0		50.0	
C14:0		17.5	
C16:0		9.5	
C18:0		1.5	
C18:1 (total)		10.0	
C18:2 (total)		1.5	

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