

## 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.

MCFAs 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 MCFAs an excellent source of fast energy for broilers. In addition, MCFAs have a beneficial influence on microbial gut population. **Grolux™ Nuxi** is a coconut fatty acid product derived from the refining process of coconut oil. It is a feed-safe mid-chain fatty acids product with a high availability of Lauric acid (12:0).

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

**CROLUX**<sup>™</sup> 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 68% and a minimum MCFA content of 55%, Grolux<sup>™</sup> Nuxi 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™ NUXI                           |                                                 |            |     |                                        |
|----------------------------------------|-------------------------------------------------|------------|-----|----------------------------------------|
| Botanical origin                       | Coconut                                         |            |     |                                        |
| Composition                            | Fatty acids distillate from refined coconut oil |            |     | Reference method                       |
| Appearance                             | Dark yellow, liquid at 25°C                     |            |     | Visual test                            |
| Specifications                         |                                                 |            |     |                                        |
| Chemical properties                    | Unit                                            | Min        | Max | Reference method                       |
| Free fatty acid, calculated with M=220 | %                                               | 68         | -   | EN-ISO 660:1999                        |
| Total fat content                      |                                                 | 99         | 100 | Calculation                            |
| Moisture content                       |                                                 | -          | 1   | ISO 8534:2007                          |
| Melting point                          | ٥C                                              | Typical 25 |     | ISO 6321:2002                          |
| Fatty acid composition                 | Unit                                            | Typical    |     | EN-ISO 5509:2000 &<br>EN-ISO 5508:1995 |
| C08:0                                  | 2.5<br>4.5<br>47.5                              |            | 2.5 |                                        |
| C10:0                                  |                                                 |            | .5  | $\bigcirc$                             |
| C12:0                                  |                                                 |            |     |                                        |
| C14:0                                  | % <u>22.5</u><br>11.5                           | 22         | 2.5 |                                        |
| C16:0                                  |                                                 | 1.5        |     |                                        |
| C18:0                                  | 2.5<br>6.5<br>1.5                               |            | 250 |                                        |
| C18:1 (total)                          |                                                 |            | 5.5 | 150                                    |
| C18:2 (total)                          |                                                 |            | .5  |                                        |

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