



**Grolux™  
Poultry  
Integrated  
Solutions**

**Grolux™  
Lauri**

# The new generation of performance improvement

Improving feed conversion ratio, litter quality and gut health consistently is not easy, especially when complying with increasingly strict regulations on antibiotics usage.

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™ Lauri** is a split fatty acid product derived from palm kernel oil. It is specifically designed to combine a high energy source with high availability of Lauric acid (C12:0) in free fatty acid form, with the added benefit of a guaranteed supply.

Grolux™ Lauri will help you improve animal performance thanks to a better feed conversion ratio, improved body weight gain, and amino acid digestibility. **Consistently.**

 **GROLUX™**  
POULTRY INTEGRATED SOLUTIONS

[www.cargill.com](http://www.cargill.com)

## GETTING THE BEST OF MCFA

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

With its remarkably high content of free fatty acids (94%) and MCFAs, Grolux™ Lauri contributes to the microbial gut health of broilers and enhances their overall well-being and growth performance.

Its fatty acid composition consists of circa 53% mid-chain fatty acids (C8:0, C10:0, C12:0).

Caprylic acid (C8:0) and Capric acid (C10:0) inhibit the growth of a wide spectrum of gram- bacteria, whereas Lauric acid (C12:0) affects a range 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](mailto:grolux@cargill.com).




## Product composition

### GROLUX™ LAURI

Botanical origin	Palm kernel		
Composition	Fatty acids from splitting of palm kernel oil		Reference method
Appearance	Light yellow, liquid at 28°C		Visual test

### Specifications

Chemical properties	Unit	Min	Max	Reference method
Free fatty acid, calculated with M=220	%	Typical 94		EN-ISO 660:1999
Total fat content		98	100	Calculation
Moisture content		-	2	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	%	3.0	
C10:0		3.0	
C12:0		47.0	
C14:0		16.5	
C16:0		8.5	
C18:0		2.5	
C18:1 (total)		15.5	
C18:2 (total)		2.5	

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