

# AG Lipids

## MGL-8

Vegetable Fat Powder Rich in Phosphatidylcholine (PC) for Poultry. Fractionated and Partially Hydrogenated.

### Description

Vegetable Triglycerides;  
Vegetable Fat Content: Min 99%

### Property

- Highly digestible and pure vegetable fat powder.
- Easily Storage, handling, and dosing
- No tank storage required.

### Practical Benefits.

#### Poultry:

- Be cost-effective energy sources.
- Improve energy intake and increase weight gain.
- Optimize feed conversion ratio.
- Improve eggshell quality.
- Shorten fattening time and improve carcass quality.
- Improve feed pellet ability and palatability.

### Country of origin

Indonesia.

1. Specifications	
Parameters	MGL8 Lecithinated
Total Vegetable fat content, %	> 99
Melting Point, °C	54-60
Iodine Value	> 20
Free fatty acid, %	< 5
2. Typically, Fatty acid composition (%):	
0-14:0 and less	< 4
016:0	> 65
C 18:0	5-15
C 18:1	8-20
C 18:2	3-8
C 20:0 and more	< 5
3. Energy Value (Calculated)	
AME – Poultry, Kcal/kg	8200
ME – pigs, Kcal/kg	8150
4. Dosage in Feeds:	
Application: Mixing with other ingredients to produce premixes, concentrated/complete feeds, and specialty fats.	
Layer and breeder hens	1-3%
Broilers	2-5%
Growing and fattening	1-3%
5. Packaging	
25kg Paper bag PP-Woven Inlay.	
6. Storage	
Store in a cool and dry place, in original unopened bags, without direct exposure to Sunlight.	
Soft lumping may happen if it is stacked too high with many bags.	
7. Shelf Life	
Minimum 12 months after the production date.	