

**Technical Data Sheet** 

### **Product Description**

MagnaTAG offers all the benefits of a high Palmitic Acid supplement, in a triglyceride form. With a minimum of 70% C16:0 Palmitic Acid content, MagnaTAG can replace a High Palmitic Acid supplement at a 1:1 ratio, saving the dairyman money on the front end, but still providing the excellent energy source a cow needs to produce high quality milk. On farm trials have shown no negative impacts on butterfat, protein, digestibility or DMI when switching to MagnaTAG from an alternative Palmitic Acid prill in FFA form at a 1:1 ratio. MagnaTAG is a non-GMO product.

## **Ingredients**

Vegetable Oil (AAFCO Ingredient - 33.2)

### **Composition:**

% as-is	
Dry Matter	99.5%

#### **Guaranteed Analysis:**

Crude Fat (min.)	99%
Moisture (max.)	0.5%
Palmitic (C16:0) (min.)	70%
Unsaponifiable Matter (max.)	2%

### **Typical Fatty Acid Profile:**

Crude Fat	99.87%
Palmitic (C16:0)	74.33%
Stearic (C18:0)	4.93%
Oleic (C18:1)	15.95%

### **Physical & Nutritional Characteristics:**

Melting Point	132° F
Bulk Density	36.2 lb/ft (580kg/m3)
Appearance	Off-white dry beads of 800 microns

## **Feeding Directions**

Im Direct mixing into dry rations at a rate of 0.225kg-1kg per cow per day or calculated to optimize total fat in feed at 6% maximum. For specific recommendations, consult with a nutritionist.

# **Packaging**

MagnaTAG is packaged in 2,000lb (907.18kg) Polypropylene Totes.

## **Storage**

It is essential to store the product in a cool, dry place, and away from direct sunlight.

# **Manufactured for:**



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