QUICK GUIDE TO FATTY ACIDS IN DAIRY FEED

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SATURATED

16:0 — **PALMITIC**
Supports milkfat more than milk yield
50% of Ca Salts

18:0 — **STEARIC**
Unprotected 18:1-3 are converted to Stearic via rumen biohydrogenation
Too much = lower digestibility of **total** fatty acids

UNSATURATED

18:1 — **OLEIC**
Enhances digestibility of **all** fatty acids via micelle formation for greater milk, body condition
35% of Ca Salts

18:2 — **LINOLEIC** OMEGA-6
Found in corn, corn silage, distillers, Prequel
Inflammatory immune regulator
Too much = CLA milk fat inhibitors produced*

18:3 — **LINOLENIC** ALA OMEGA-3
Found in alfalfa, fresh grass, flax
Anti- inflammatory immune regulator

20:5 22:6 — **EPA/DHA** OMEGA-3
Found in fish meal, algae, Strata
Anti-inflammatory immune regulator
Significant milk and reproductive benefits

* 18:1 and 18:3 have also been shown to affect production of CLA milk fat inhibitors, however typically at much lower contributions vs. 18:2.

The Fatty Acid Forum sponsored by VIRTUS NUTRITION™

FATTY ACID FLOW FOR A TYPICAL DAIRY DIET

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	FATTY ACID	RUMEN INTAKE (g)		OUTFLOW TO SMALL INTESTINE (g)
SATURATED				
16:0	PALMITIC	150	→	150
18:0	STEARIC	35	→	620
UNSATURATED				
18:1	OLEIC	205	→	50
18:2	LINOLEIC OMEGA-6	430	→	50
18:3	LINOLENIC OMEGA-3	45	→	5
20:5 22:6	EPA/DHA OMEGA-3	0	→	0

Learn how to improve your balance at OMEGA BALANCER.COM