EnerGII Research Review It's a Renaissance!

AGENDA

- What is Driving Demand?
- The Peer Reviewed Results: Then & Now
- A Closer Look at the Profile
- Digestibility Differences that Matter



EnerGII Research Review What is Driving Demand?



 More herds feeding EnerGII to support milk & milkfat, body condition and reproduction.

✓ Higher feeding rates on average (.75–1 lb. more common)

Renewed (or new) focus on efficiency of production



EnerGII Research Review EnerGII Delivers

- Consistent value since 1996
- The same fatty acid profile every time
- Increased milk and milkfat
- Improved production efficiency
- Improved body condition



EnerGII Research Review The Studies







12-18 Studies Feeding Rate: 1 lb. 21-28 Studies Feeding Rate: 1 lb. 380 cows/treatment Feeding Rate: 1 lb. adj.



EnerGII Research Review The Results Milk Per Day





EnerGII Research Review The Results Milkfat %





EnerGII Research Review The Results Fat Corrected Milk



Research Review by NUTRITION Makers of CALCIUM SALTS OF FATTY ACI

EnerGII Research Review The Results Dry Matter Intake





EnerGII Research Review The Results Feed Efficiency





EnerGII Research Review The Results Body Condition





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THE WHY BEHIND THE RESULTS



EnerGII Research Review Fatty Acid Profile Matters

- Each fatty acid plays a unique role in the cow!
- Palmitic (16:0) & stearic (18:0) acids provide energy to the cow.
- Oleic (18:1) delivered to small intestine supports improved absorption of all fatty acids, including saturated.
- The balance of omega-6s vs. omega-3s is a key driver in immune regulation & energetics.

THE BOTTOM LINE:

• Differing profiles are utilized differently depending on amount and stage of lactation.



EnerGII Research Review The Profile of EnerGII



Research Review by NUTRITION[™]



Why Profile Matters: Different Roles for Different Fatty Acids Balance is Key!



PALMITIC ACID

- It is well established• that Palmitic supports milkfat, and to a greater extent than milk flow.
- Balance is key as milkfat is not the only goal.



OLEIC ACID

 Oleic acid enhances the digestibility of all fatty acids via micelle formation**, supporting milk flow, reproduction and body condition replenishment.

Steele and Moore, 1968; Noble, 1969; Steele, 1969; Mosley, 2007; Warnjes, 2008; Rico, 2011; Lock, 2013; Piantoni, 2013
 Adapted from Lock & Bauman, 2006; Sniffen, 2004.



Why Profile Matters: Oleic Increases Digestibility of All Fatty Acids How it Works





SHAPE MATTERS!

The bend in the unsaturated Oleic allows it to form micelle structures, increasing digestibility of all of the fatty acids in the small intestine (saturated and unsaturated).

Adapted from Lock & Bauman, 2006; Sniffen, 2004.



EnerGII Research Review Digestibility Differences





EnerGII Research Review Points to Remember

- EnerGII has a **balanced fatty acid profile with palmitic and oleic** that consistently delivers **more milk, milkfat and body condition.**
- The consistent gains in production efficiency are due primarily to the greater digestibility of ALL fatty acids in the EnerGII diet, enhanced by the delivery of more oleic to the small intestine.
- While milkfat is an easy indicator of responses on farm, be sure to account **for energy corrected milk and production efficiency** as they are critical in determining true profitability of dietary changes.

