



## AAG BUTYRATE LO

For further manufacture of livestock feeds

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### General Description:

AAG Butyrate LO is a dry, low odor source of butyric acid. This product is 20% butyric acid in the form of monobutyrate glyceride, i.e. monobutyrate. Research has shown that monobutyrate is metabolized in the lower gastrointestinal tract to improve gut health via increased villus height, crypt depth and villus height to crypt depth ratio and to perhaps modulate gut microbiota because it is a polar molecule, able to enter pathogenic cells.

### Feeding Directions

Thoroughly mix with other feeds at the rate of 1.75 to 8 lb AAG Butyrate LO per ton of complete feed.

### Ingredients

Mono- and diglycerides of edible fats or oils, or edible fat-forming acids (Monobutyrate), Verxite granules.

### Key Points

1. Low odor that is less objectionable than pure butyric acid.
2. Contains 20% butyric acid in the form of monobutyrate.
3. Dry, fine particle carrier for easy mixing.

**AAG name**  
40 Pound Bags  
Product Code: **AAG1016**

**WARNING**  
KEEP OUT OF THE REACH OF CHILDREN  
FOR ANIMAL USE ONLY

**STORAGE**  
Do not store in direct sunlight. Do not store near a heat source. Seal packaging tightly when not in use.

Disclaimer: Every effort has been made to ensure the accuracy of the information published. However, it remains the responsibility of the readers to familiarize themselves with the product information contained on the product label. This product data sheet is not a label.

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### Product Features:

20% Butyric Acid

Monobutyrate form

Low Odor

Fine particle size

### Product Benefits:

Research has shown butyric acid to be beneficial in gut health by improving gut architecture, and in improving sodium, potassium and water absorption tending to reduce diarrhea.

The monobutyrate form of butyric acid slows the rate of butyrate release, increasing the amount of butyric acid in the lower gastrointestinal tract. The monobutyrate form is a polar molecule which allows butyrate to be absorbed by gut microbiota.

One of the biggest complaint customers have with using butyric acid or sodium butyrate is the strong smell. By processing butyric acid to the monobutyrate form, the odor is greatly reduced.

Improved mixability



This product was produced in a facility certified in the American Feed Industry Association's Safe Feed/Safe Food Certification Program; for details go to [www.safefeedsafefood.org](http://www.safefeedsafefood.org) (611918)