

# Improvement of intestinal health with MCFAs

By Catharina Nieuwenhuizen, Noba

## MCFAs; what's this?

Many people in our industry talk about MCFAs. MCFAs are medium-chain fatty acids, which are fatty acids with a chain length of 8, 10 or 12 carbon atoms. This means that we talk about C8-fatty acids, C10-fatty acids or C12-fatty acids. These fatty acids can bind with glycerine to form a triglyceride, for example coconut oil has high levels of C12-triglycerides. These medium-chain fatty acids can also be available in a free form, so not bound to glycerine. MCFAs in the free form have strong antibacterial properties. Products rich in medium-chain fatty acids are coconut or palm kernel products. Products with high levels of C8, C10 and C12 are of big interest in the feed industry, because of the antibacterial effect. C8 and C10 fatty acids have a strong antibacterial effect on gram negative bacteria, like *E. Coli* and *Salmonella*, and on gram positive bacteria, like *Streptococcus* and *Clostridia*. These products have a positive effect on the intestinal health of animals and a positive effect on the technical performance. Medium-chain fatty acids are most suitable for pigs, poultry and calves.

## Noba Dry Vital Pure

Noba Vital Lipids has different products with different levels of medium-chain fatty acids, all products are in the Vital range. We have products in liquid form, but also in a dry form. For example, our Noba Dry Vital Pure is a product with high levels of C8, C10 and C12. Noba Dry Vital

Pure is a free flowing powder and is dust free. It is easy to handle and easy to dose, even when you dose it in smaller inclusions in the feed. It is also possible to mix Noba Dry Vital Pure together with other dry additives or raw materials before adding it into the mixer.

## Anti-microbial effect

Scientific research performed by Noba has shown that Noba Vital Pure has a positive effect on the goblet cells in the villi. These goblet cells produce intestinal mucous, which has a protective and anti-bacterial function. Noba Dry Vital Pure has high levels of free fatty acids (FFA). This means that the Noba Dry Vital Pure is very well digestible; the free fatty acids are directly absorbed in the intestinal tract. Tests have shown that Noba Vital Pure improves growth and feed conversion while decreasing mortality. A practical test with piglets has shown that Noba Vital Pure decreases ear necrosis and mortality. The higher the dosage, the lower the mortality.

## Benefits

- Easy to dose
- Strongly inhibits gram-positive bacteria
- Strongly inhibits gram-negative bacteria
- Easily digestible due to high percentage of free fatty acids
- Improves growth, weight and feed conversion

“With more than 60 years' experience,  
we are specialized in producing and supplying high  
energy fat products for the animal feed industries”



- Medium-chain fatty acids
- Powder product
- Dust free, free flowing
- Easy to dose
- Wide spectrum of antimicrobial activity
- Stimulates gut health
- Increases vitality
- Improves feed conversion ratio
- Decreases mortality
- Reduces ear necrosis

**NOBA**  
DRYVITALPURE

Suitable for:  
Poultry and pigs



Noba Vital Lipids  
P.O. Box 67016, 1060 JA Amsterdam  
www.noba.nl  
+31(0)20-2192994

**NOBA**  
Vital Lipids

- Reduces mortality
- Reduces ear necrosis
- For poultry and pigs

### About Noba

Noba Vital Lipids is a leading Dutch manufacturer and supplier of high energy fat products for the animal feed industries, servicing greater Europe. Our strengths are rooted in more than 60 years of experience alongside our high standards of quality, which are fulfilled at every step of the production process. NOBA is deeply committed to ensuring meticulous care and product safety during raw material selection and processing, as well as in the final product. The result is the unbeatable quality found in each and every NOBA product.

Noba partners with leading research universities and animal feed testing centres to conduct basic nutritional research and in-depth feed trials. We focus on nutrients, not just ingredients. Our proprietary technology allows us to deliver optimal nutritional value and consistency in every batch we produce. We deliver throughout Europe with maximum flexibility and reliability, even at short notice. At our premises in The Netherlands, Germany and Austria we have a tank storage capacity of over 100,000 tonnes. These capacities and the provision of a large fleet of modern tankers guarantee punctual and flexible delivery to our clients.

*For further information about the products or the trial results you may contact Catharina Nieuwenhuizen, [catharina.nieuwenhuizen@noba.nl](mailto:catharina.nieuwenhuizen@noba.nl)*