

ACT-MARIGOLD 1.5%

(NATURAL WAY OF EGG YOCK PIGMENTATION)

About Carotenoids for human Health

Lutein and zeaxanthin are xanthophyll carotenoids found in plant and animal foods. They play significant roles in human health, particularly the health of eyes, and are linked with reduced risk of age-related macular degeneration and cataracts. Egg yolk is a recognized source of highly bioavailable lutein and zeaxanthin which could boost the daily intake of these carotenoids especially with the availability of lutein- or zeaxanthin-enriched eggs

Egg yock Pigmentation: Egg yolk colour is achieved via feed. The typical colour of the yolk depends on pigments that are ingested with the feed.

Composition: each kg of Act-marigold contains

Moisture :30-40%

Trans lutein :30-35%

Zeaxanthin : 50gm

Xanthophyll :10-15 gm

Preservatives : Qs

Benefits of Act-marigold 1.5%

- *Improves egg yock pigmentations
- *Improves the self-life of egg
- *Improves the gut health due to the natural form of carotenoids
- *Improves the broiler's skin colouration
- *Improves the hatchability (Breeders) and quality of chicks

Dosage and administration:

Broilers ..500 gm to 1000 gm/ton of feed

Layers: 750gm to 1000 gm/ton of feed

Breeders: 1000gm/ ton of feed

Mixing Direction for use of Act-marigold:

add act-marigold directly in to mixture or mix required quantity of act-marigold with 10 kg of soya doc and add this preparation directly in the mixture

Presentation: 20 kg,200 kg in liquid form

