ACRISACC

ACRISACC regulates the balance of microflora in the digestive tract thanks to the probiotics it contains, and also prevents pathogenic microorganisms from becoming harmful and breeding. In this way and with the vitamins and minerals it contains, it is a useful product that increases the use of feed.
The probiotics contained in ACRISACC are biological products formed from the cultures of beneficial microorganisms, used as additives in order to regulate the microflora balance in the digestive tract, to prevent the harmfulness and reproduction of pathogenic microorganisms and to increase feed efficiency in

this way. Microorganisms used as probiotics in ruminants are generally Lactobacillus, Enterococcus bacteria and Saccharomyces Cerevisiae yeasts.
- By using the oxygen in the rumen of young ruminants, it increases the total volatile fatty acids (VFA), acetic and propionic acid concentrations by increasing the number of anaerobic rumen microorganisms with cellulolytic, hemicellulotic, pectinolytic and amylolytic properties, and the digestion of feed, and contributes to the development of rumen flora and fauna and facilitates weaning. With the improvement of propionic acid production, ration energy utilization increases even more.

- ACRISACC has the effect of increasing feed consumption by increasing the flavor of the feed with the glutamic acid it produces.
-Reduces rumen lactic acid level. The decrease in the level of lactic acid in the rumen increases the pH or provides stability in the rumen.
Adding Saccharomyces cerevisiae to the feed of dairy cows increases milk yield, milk fat and protein.
The use of Saccharomyces cerevisiae as a feed additive has a reducing effect on the NH3 – N concentration in the rumen, thus increasing the protein level reaching the duodenum.

- The addition of Saccharomyces cerevisiae culture to the feed of dairy cattle on hot summer days decreases rectal temperature and increases feed efficiency.
- By adding Saccharomyces cerevisiae to the diet, the risk of acidosis can be prevented, and the digestibility of low quality corn silages can be increased in this way.

- Lactobacillus neutralizes E.coli enterotoxins by preventing coliform colonization by adhesion to the intestinal wall in cases of diarrhea in calves. At the same time, it lowers the intestinal pH with the organic acids it secretes. It creates an environment that prevents the reproduction of E.coli and prevents inflammation of the intestines. With this effect, it increases the use of feed in calves.

The addition of Lactobacillus to dairy cows' rations increases milk yield.
-When Enterococcus is added to milk replacer feeds, it strengthens the immune system and causes an increase in antibody levels.
By-pass methionine positively affects choline metabolism and stimulates the synthesis of very low density lipoproteins in the liver.
- With the contribution of feed by pass lysine and methionine, milk protein level increases and milk urea nitrogen level decreases in dairy cows. By adding

lysine and methionine to the feed of high-yielding dairy cattle and lactating goats, significant increases occur in milk yield, milk protein and milk casein content.
The addition of by-pass choline saves methionine, while the addition of by-pass choline to the feed after calving reduces non-esterified fatty acids and the risk of clinical ketosis.
Thanks to their lipotropic effects, they ensure the full use of fatty acids for energy production. In this way, there are contributions to prevent fatty liver.
They contribute to body growth and development and tissue repair.
Antibodies that protect the body against diseases have a great contribution to the provision of hormonal balance and the production of enzymes.
It facilitates the absorption of calcium from the intestines.
Sorbitol in the composition of ACRISACC has an energy value as much as glucose.

USAGE:

Adult Cattle	500-600 Kg/Alive weight	50-70 Gr
Calves	50-60 Kg/Alive weight	7-9 Gr
Lambs	7.5-15 Kg/Alive weight	2-4 Gr

METHOD OF COMMERCIAL PRESENTATION:

It is offered for sale in 100 Gr Doypack packages.

ACRİSACC				
Active Ingrediant	**Contrubution Name**	**Premix Level (Every 1 Kg)**	**Units**	**Identfying Number**
Vitamins ve Provitamins				
Vitamin B12 (Ciyanocobalamin)	*Vitamin B12 %98*	*20*	*mg*	
Fermantation By-Products from Dead or Inactive Micoorganisms Cells				
Yeast and Similar products	*İnactive Saccharomyces cerevisiae*	*3.000*	*mg*	*12.1.5*
İntestinal Flora Regulator				
Enterococcus Faecium NCIMB 10415	*Enterococcus faecium NCIMB 10415 20 x 10^9 CFU / gr*	*1 x 10(9)*	*CFU*	*4b1705*

Saccharomyces Cerevisae	*Saccharomyces Cerevisae 10 x 10^9 CFU / gr*	*30 x 10(9)*	*CFU*	*4b1710*
Lactobacillus Plantarum	*Lactobacillus Plantarum 10 x 10^9 CFU / gr*	*5 x 10(8)*	*CFU*	*1a0001*
Aminoacids and Their Salts with Analogs				
DL-Methionine	*DL-Methionine %99*	*2.500*	*mg*	*3c308*
Calsiyum Propionate	*Calsiyum Propionate*	*20.000*	*mg*	*E282*
Emılators, Stabilizers, Thickeners ve Gelleing Agents				
Sorbitol	*Sorbitol*	*10.000*	*mg*	*E420*
Trace Elements				
Zınc	*Çinko Oksit %72*	*2.500*	*mg*	*E6*
Iron	*Iron Sulphate Monohydrate %30*	*1.250*	*mg*	*E1*
Copper	*Copper Sulphate %25*	*1.500*	*mg*	*E4*
Manganese	*Manganese Oxide %62*	*1.000*	*mg*	*E5*
Cobalt	*Cobalt Chloride hekzahidrat %24*	*10*	*mg*	*E3*
Minerals and Their Product				
%82 'lik Magnesium Oxide	*%82 'lik Magnezium Oxide*	*13.876.860*	*mg*	*11.2.1*
Sodium Bicarbonate	*Sodium Bicarbonate*	*15.000*	*mg*	*11.4.2*