

EASTMAN

Animal nutrition

Eastman Entero-Nova™ 800L Eastman Entero-Nova™ 800C Supporting fish and shrimp health



A technical blend of esterified short-, medium- and long-chain fatty acids

Eastman Entero-Nova™ 800L and Eastman Entero-Nova™ 800C are formulated to enhance fish and shrimp resistance by reducing inflammatory processes and supporting gut integrity. These products are unique blends of esterified short-, medium- and long-chain fatty acids that help minimize animals' sensitivity to environmental and biological stressors during critical phases.

Management of pathogens

Entero-Nova 800L and 800C support animal health by effectively inhibiting the growth of fish pathogens, like *Flavobacterium psychrophilum*, *Aeromonas salmonicida*, *Yersinia ruckeri* and *Moritella viscosa*, among many other aqua pathogens.

Monoglyceride activity and benefits

Monoglyceride activity is pH independent, so its effect occurs throughout the entire gastrointestinal tract — not just in acidic regions. Using Entero-Nova 800 before and during risk periods in aquaculture production can help reduce the need for antibiotics.

Gut integrity and beneficial bacteria

Short- and medium-chain fatty acids synergistically support gut integrity and promote the right microbiota balance.

Management of inflammation

Short-, medium- and long-chain monoglycerides contribute to supporting health and performance in animals by engaging various mechanisms that help manage inflammation.

Used through the growth cycle

Entero-Nova 800L and 800C can be used through the entire growth cycle but are particularly recommended during stressful periods, such as when temperatures rise in the summer or during the smoltification and post-smoltification stages in salmonids. Administration is completely safe, even at high inclusion rates.

Product forms and technology

Entero-Nova 800L and 800C are available with the same composition in liquid (800L) and solid (800C) forms, despite the high content of medium- and long-chain monoglycerides. Eastman's innovative technologies enable a high content of medium-chain monoglycerides, making the solution distinctive.

Ease of use in feed mills

The product has a neutral taste and a subtle smell that makes it easy to use in feed mills, whether directly or through vacuum application.

Heat stability

Monoglycerides are stable up to 230°C, effectively withstanding any extrusion process that occurs in aquaculture feed plants.

Customization

Entero-Nova 800L and 800C are customizable through various combinations, allowing them to be tailored to specific needs and conditions.



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Application

The application rates for fish and shrimp range from 2 kg to 20 kg per metric ton (MT) of feed, depending on factors such as species, developmental stage and environmental risks. It is also important to consider whether the liquid or dry form of the product is used.

Composition

A synergistic blend of free and esterified fatty acids, including C3, C4, C8, C10, C12 and C14.

Characteristics

- Neutral taste and odor
- Heat stable
- Noncorrosive



For more information, contact your Eastman representative.
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