



Manufactured for
AG PROVISION, LLC
 Kenansville, NC



Butterball Finisher Enzyme Blend

For Use in Manufactured Feed Only

Contains a source of endo-beta-glucanase derived from *Aspergillus aculeatus*. Endo-beta-glucanase hydrolyzes beta-glucans, a type of non-starch polysaccharide to reduce digesta viscosity with barley based poultry diets and reduces soluble non-starch polysaccharides in digesta. Contains a source of endo-beta-glucanase derived from *Trichoderma longibrachiatum*. Endo-beta-glucanase hydrolyzes beta-glucans, a type of non-starch polysaccharide to reduce digesta viscosity with barley based poultry diets and reduces soluble non-starch polysaccharides in digesta. Contains a source of endo-xylanase derived from *Trichoderma longibrachiatum*. Xylanase hydrolyzes xylans, a component of hemicellulose to reduce digesta viscosity with poultry diets.

GUARANTEED ANALYSIS

		PER POUND	PER KILO
Endo-1,3(4)-beta-glucanase (<i>A. aculeatus</i>), FBG	Minimum	5 670	12 500
Endo-1,4-B-glucanase (<i>T. longibrachiatum reesei</i>), U	Minimum	54 432	120 000
Endo-1,3(4)-B-glucanase (<i>T. longibrachiatum</i>), U	Minimum	47 628	105 000
Endo-1,4-B-xylanase (<i>T. longibrachiatum</i>), U	Minimum	183 708	405 000

INGREDIENTS: Rice Hulls, Calcium Carbonate, Dehydrated *Aspergillus aculeatus* fermentation product, Dextrans, Powdered Cellulose, Hydrogenated Vegetable Oil, Kaolin, Sodium Sulfate, Dried *Trichoderma longibrachiatum* Fermentation Extract, Cellulose, Water, Mineral Oil.

One fungal beta-glucanase unit (FBG) is the amount of enzyme which at pH 5.0 and 30oC, liberates 1 mmol glucose per min. One international unit (IU) of endo-1,4-beta-glucanase (cellulose) is the amount of enzyme which at pH 5.8 and 40oC, liberates 1 mmol glucose per min. One international unit (IU) of endo-1,3(4)-beta-glucanase (beta-glucanase) is the amount of enzyme which at pH 5.8 and 40oC, liberates 1 mmol glucose per min. One international unit (IU) of endo-1,4-beta-xylanase (xylanase) is the amount of enzyme which at pH 5.8 and 40oC, liberates 1 mmol xylose per min.

Net weight 25 KG (55.115
 POUNDS)

Date Manufactured
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Lot number:

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