

Product Description- 7195 is a fixed formula, non-autoclavable diet manufactured with high quality ingredients designed to support maintenance and growth of most nonhuman primates. The high fiber reduces the energy density and helps maintain a leaner, healthier body weight. The high fiber may also promote firm stools in primates that are prone to diarrhea. The diet excludes wheat, rye, and barley which may cause gluten sensitive enteropathy in some nonhuman primates. Source of stabilized vitamin C is L-ascorbyl-2-polyphosphate, and diet contains vitamin D₃. **Related code 7195C (certified).**

Ingredients (in descending order of inclusion)- Soybean hulls, ground corn, dehulled soybean meal, corn gluten meal, corn gluten feed, dried beet pulp, dehydrated alfalfa meal, fish meal, soybean oil, dicalcium phosphate, calcium carbonate, iodized salt, L-ascorbyl-2-polyphosphate, choline chloride, brewers dried yeast, calcium propionate, ferrous sulfate, vitamin E acetate, manganous oxide, zinc oxide, niacin, menadione sodium bisulfite complex (source of vitamin K activity), copper sulfate, calcium pantothenate, folic acid, vitamin A acetate, pyridoxine hydrochloride, thiamin mononitrate, riboflavin, vitamin D₃ supplement, cobalt carbonate, vitamin B₁₂ supplement, ethylenediamine dihydride, biotin.

Standard Product Form: **Extruded**

Macronutrients		
Crude Protein	%	20.3
Fat (acid hydrolysis) ^a	%	5.0
Carbohydrate (available) ^b	%	31.0
Crude Fiber	%	14.9
Neutral Detergent Fiber ^c	%	26.0
Ash	%	6.9
Energy Density ^d	kcal/g (kJ/g)	2.4 (10.0)
Calories from Protein	%	34
Calories from Fat	%	15
Calories from Carbohydrate	%	51

Minerals		
Calcium	%	1.1
Phosphorus	%	0.7
Non-Phytate Phosphorus	%	0.5
Sodium	%	0.3
Potassium	%	1.0
Chloride	%	0.5
Magnesium	%	0.1
Zinc	mg/kg	150
Manganese	mg/kg	125
Copper	mg/kg	21
Iodine	mg/kg	4
Iron	mg/kg	450
Selenium	mg/kg	0.19

Amino Acids		
Aspartic Acid	%	1.5
Glutamic Acid	%	2.8
Alanine	%	1.2
Glycine	%	1.1
Threonine	%	1.1
Proline	%	1.4
Serine	%	1.0
Leucine	%	2.1
Isoleucine	%	0.9
Valine	%	1.0
Phenylalanine	%	1.0
Tyrosine	%	0.7
Methionine	%	0.4
Cystine	%	0.3
Lysine	%	1.0
Histidine	%	0.6
Arginine	%	1.1
Tryptophan	%	0.2

Vitamins		
Vitamin A ^{e, f}	IU/g	19.5
Vitamin D ₃ ^{e, g}	IU/g	8.0
Vitamin E	IU/kg	100
Vitamin K ₃ (menadione)	mg/kg	13
Vitamin B ₁ (thiamin)	mg/kg	15
Vitamin B ₂ (riboflavin)	mg/kg	12
Niacin (nicotinic acid)	mg/kg	85
Vitamin B ₆ (pyridoxine)	mg/kg	16
Pantothenic Acid	mg/kg	25
Vitamin B ₁₂ (cyanocobalamin)	mg/kg	0.05
Biotin	mg/kg	0.21
Folate	mg/kg	18
Choline	mg/kg	2110

Fatty Acids		
C16:0 Palmitic	%	0.4
C18:0 Stearic	%	0.1
C18:1ω9 Oleic	%	0.7
C18:2ω6 Linoleic	%	1.8
C18:3ω3 Linolenic	%	0.2
Total Saturated	%	0.6
Total Monounsaturated	%	0.9
Total Polyunsaturated	%	2.0

Other		
Cholesterol	mg/kg	25
Vitamin C (ascorbic acid)	mg/kg	910

Shelf life: With proper storage, diet is suitable for use out to 9 months.

www.inotivco.com/shelf-life-of-diets-used-in-research

^a Ether extract is used to measure fat in pelleted diets, while an acid hydrolysis method is required to recover fat in extruded diets. Compared to ether extract, the fat value for acid hydrolysis will be approximately 1% point higher.

^b Carbohydrate (available) is calculated by subtracting neutral detergent fiber from total carbohydrates.

^c Neutral detergent fiber is an estimate of insoluble fiber, including cellulose, hemicellulose, and lignin. Crude fiber methodology underestimates total fiber.

^d Energy density is a calculated estimate of *metabolizable energy* based on the Atwater factors assigning 4 kcal/g to protein, 9 kcal/g to fat, and 4 kcal/g to available carbohydrate.

^e Indicates added amount but does not account for contribution from other ingredients.

^f 1 IU vitamin A = 0.3 µg retinol

^g 1 IU vitamin D = 25 ng cholecalciferol

For nutrients not listed, insufficient data is available to quantify.

Nutrient data represent the best information available, calculated from published values and direct analytical testing of raw materials and finished product. Nutrient values may vary due to the natural variations in the ingredients, analysis, and effects of processing.