

Metionine Choline Deficient + 57% sucrose Rat & Mouse Diet

Diet Identification :

Code :	U8958P Version 0174
Objective :	Diet Inducing an non-alcoholic steatohepatitis
Feed intake :	Rat 10 g/d to 25 g/d, Mouse 3 g/d to 6 g/d.
Form :	Pellet 10-12mm diameter.
Packing :	2 kg bucket, protected by a cardboard box. Possibility to modify on request.
Preservation :	4°C
Lifetime :	6 months
Irradiation :	Possible 10, 25 or 40 kilogray



Non contractual picture

Ingredients : Sucrose, corn oil, pre-mixture of minerals PM 205B, maltodextrin, L-glutamic acid, crude cellulose, L-lysine, glycine, L-arginine, L-leucine, L-valine, L-isoleucine, L-threonine, L-phenylalanine, L-asparagine, L-tyrosine, L-histidine, L-proline, L-cystine, L-aspartic acid, L-alanine, L-serine, L-tryptophan, vitamin e, inositol, nicotinic acid, vitamin b12, para-amino-acid ben, vitamin k3 mnb, vitamin a, folic acid, vitamin b1 thiamin, riboflavin, vitamin b6 pyridoxine, vitamin b5, vitamin d3, vitamin c, biotin

Nutritive Composition :

Nutrients	%	Kcal/kg	Kcal/kg
Protein	16,0	Minerals	4,5
Fat	10,1	Cellulose	2,1
Carbohydrate	66,4	Starch	5,8
Energy	MJ/kg	kcal/kg	%
Atwater	17,6	4202,8	
Protein	2,7	638,7	15,2
Fat	3,8	907,8	21,6
Carbohydrate	11,1	2656,3	63,2
mg/kg		mg/kg	
Na	2823,7	Fe	108,4
K	3765,6	Cu	87,5
Mg	1240,2	Zn	308,0
Ca	8125,8	P	5457,1
Mn	537,7	Cl	12127,0
UI/Kg		mg/kg	
Vit. A	20424,2	Vit. K3	17,2
Vit. E	214,0	Vit. B1	20,0
Vit. D3	2500,0	Vit. B4	-
%		%	
Glucose.	0,07	Sucrose	54,45
Fructose	-	Lactose	-

	mg/kg		mg/kg
Arg.	1,18	Thr	0,81
Lys.	1,81	Trp	0,18
Met	0,00	Met+Cys	0,35
mg/kg		mg/kg	
Sum SFA	13195	Sum n-3	960
C16:0	10900	ALA	960
C18:0	1795	EPA	-
Sum UFA	82460	DHA	-
C18:1	25500	DPA	-
Sum MUFA	26000	Sum n-6	55500
Sum PUFA	56460	LA	55500
		AG trans (-CLA)	-
		CLA	-

The hardness of custom diets is generally lower than the standard chow, it's recommended to add TOP BRICKS for proper teeth wear and proper expression of the rodent's behavior.



Values are given for information, it is calculated averages. They are indicative and have no contractual value. They are subject to variations related to culture conditions, storage and analytical methods. An analysis of the batch concerned allows validating nutritional values.