

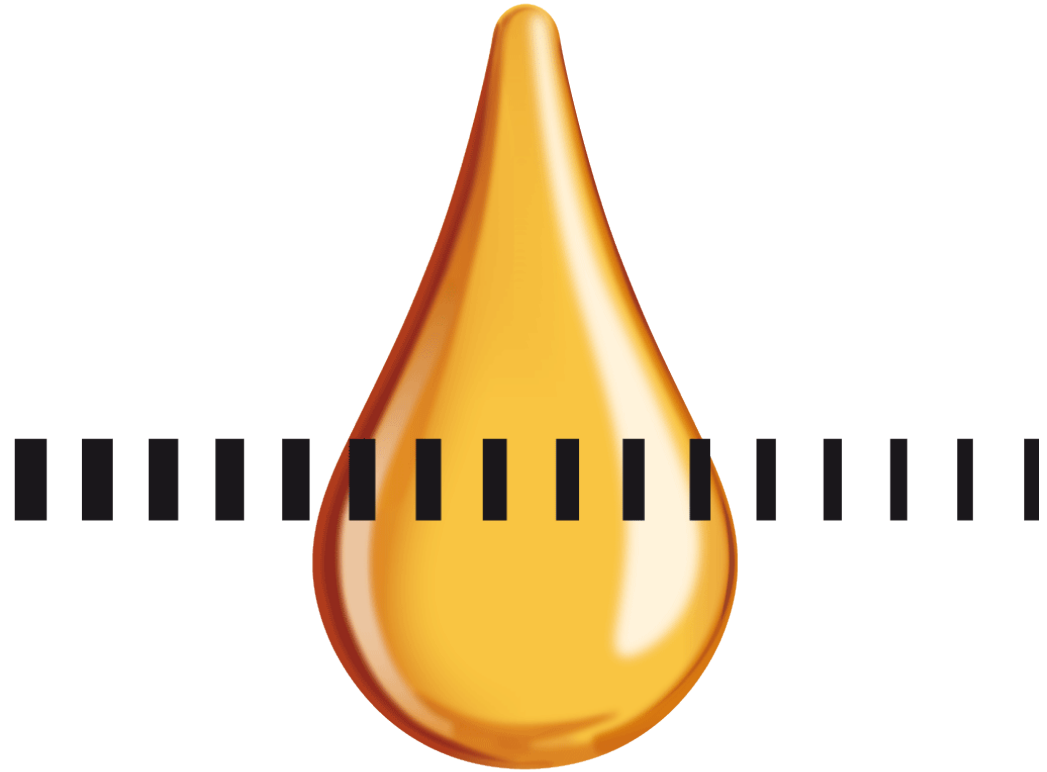
# Fats

Equine Nutrition #15

Created for Canadian Pony Club Education

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# Fats

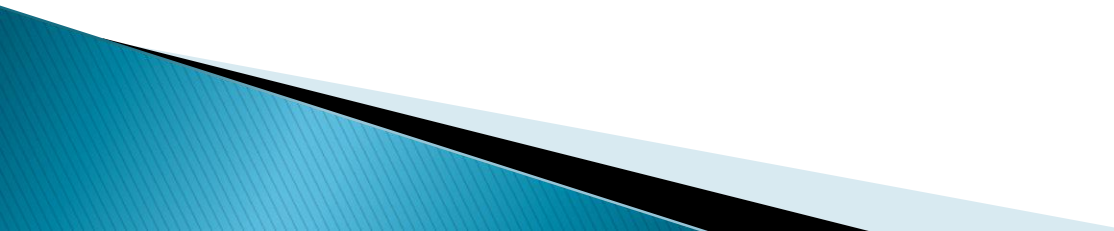


**oils + fats**

# Fats and Oils

- ▶ Oils are also known as fats or lipids
  - – oils are lipids in a liquid form
- ▶ Two types of oils can be fed:
  - Plant source
    - Corn
      - Most commonly fed
    - Linseed
    - Canola
    - Sunflower
  - Animal source
    - Cod liver oil is the most commonly fed animal source oil

# Function of Fats

- ▶ Aid in the absorption of fat soluble vitamins
  - ▶ Boost energy without disrupting behaviour
    - Energy dense, but slow release energy
  - ▶ Used as a fuel during low intensity exercise
  - ▶ Improve body appearance
  - ▶ Help maintain condition of skin
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# Feeding fats

- ▶ Horses don't need oils in the diet but tolerate them well
- ▶ They are easily digested
- ▶ Excess oil in the hindgut can coat fibre and make it inaccessible to fermentation
- ▶ Oil has 2.25 the energy of carbohydrates
  - 1 cup of fats are equal to 1.2 pounds of oats

# Two types of fatty acids

- ▶ Most are solid at room temperature
- ▶ Come from animal sources
- ▶ 75–80% digestible
- ▶ All are liquid at room temperature
- ▶ Come from vegetable sources
- ▶ More easily digested
  - 100% digestible

saturated

unsaturated

# Feeding fats

- ▶ Feed in limited amounts
  - Most horse feeds contain less than 6% fat
  - Introduce to diet gradually
- ▶ Fats have a protein sparing action
  - This allows 100% of available protein to build and repair muscle rather than be used for energy
- ▶ Feed an antioxidant with oil to reduce free radical damage
- ▶ Unsaturated fats can become rancid

# Two groups of fats

- ▶ Essential Acids
- ▶ Omega 3 and 6 need to be added to the diet
- ▶ Omega 9 is manufactured by the horse
- ▶ Non-essential Fatty Acids

Essential Fatty Acids

Non-essential Fatty Acids



# Excess Fats

- ▶ Excess fat will be stored in the body
- ▶ Do not feed in excess of 12% of concentrate ration
- ▶ Excess fats in hindgut can coat fibre, making it inaccessible to digestion
- ▶ Can contribute to high cholesterol in the blood
- ▶ Can contribute to the development of ailments, including:
  - Metabolic syndrome

# Areas to check for weight

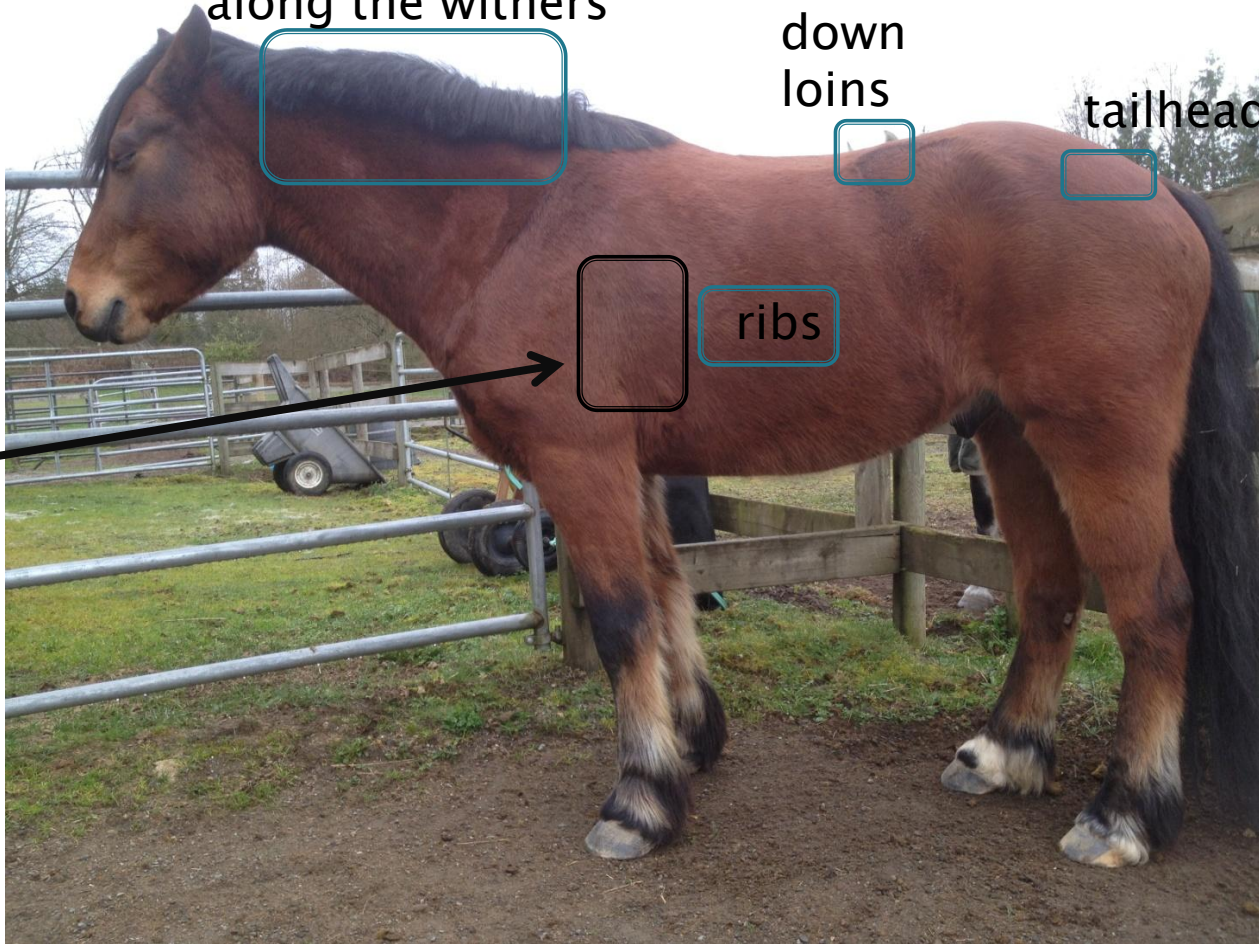
Along the neck and  
along the withers

Crease  
down  
loins

tailhead

ribs

Behind  
the  
shoulder



# Fat pockets



# Questions

- ▶ 1. Define fats.
  - ▶ 2. What is the purpose of fats?
  - ▶ 3. Compare and contrast essential and non-essential fatty acids.
  - ▶ 4. Compare and contrast saturated and unsaturated fats.
  - ▶ 5. What does 'protein sparing action' mean?
  - ▶ 6. What are some cautions one must observe when feeding fats?
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