

linPRO's Omega-3 Effect on Broilers in Tropical Climates



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Introduction

A recently published study in **Poultry Science** (March 17, 2026) by Bishnu Bhattarai and colleagues from the National Pingtung University of Science and Technology in Taiwan shows that poultry can be naturally enriched with Omega-3's based on a novel feeding protocol. The research premised to feed lin**PRO-24**, an Omega-3 ingredient, manufactured by O&T Farms in Canada to support this hypothesis. Working alongside Professors Jai-Wei Lee and Elijah Kiarie the research was conducted in 2025 in a collaborative Taiwan / Canada initiative.



The research premise was to feed broilers alternate inclusions of lin**PRO-24** and to record what effect would occur to Omega-3 fatty acids on their carcasses fat profile. They would then follow the broilers through their growth periods and measure growth, meat quality, and overall practicality.

The results were as expected relative to the lin**PRO-24** ingredients ability to transfer the

Omega-3's even in tropical conditions.

Broilers fed lin**PRO-24** resulted in a transfer of the Omega-3 from their feed to their carcass.

Omega-3 content of the feed formulation

Items, g/100 g	Starter			Grower			Finisher		
	CON	LPA	LPB	CON	LPA	LPB	CON	LPA	LPB
18:3 Alpha-linolenic acid	0.12	0.37	0.6	0.17	0.4	0.65	0.21	0.41	0.67
n-6:n-3	15	4.59	2.65	13.65	5.8	3.55	13.24	6.27	3.63

CON	Control diet - no linPRO-24
LPA	Diet + 2.5% linPRO-24
LPB	Diet + 5.0% linPRO-24

Omega-3 content of the broiler meat

Item, g/100 g	Breast Meat			Leg Meat		
	CON	LPA	LPB	CON	LPA	LPB
C18:3 Alpha-linolenic acid	0.07	0.17	0.26	0.16	0.39	0.57
n-6:n-3	14.56	6.58	4.16	14.57	6.61	4.15

CON	Control diet - no linPRO-24
LPA	Diet + 2.5% linPRO-24
LPB	Diet + 5.0% linPRO-24

This study demonstrated that lin**PRO-24** can be incorporated into broiler diets while supporting both practical performance outcomes and nutritional enhancement.

Birds receiving the optimized lin**PRO-24** feeding strategy performed comparably to the control group across key production indicators. This suggests that LinPRO-24 can be used within a straightforward feeding program while maintaining commercially relevant broiler performance. As expected, the Omega-6 to Omega-3 ratio also improved. In simple terms, the chicken meat as produced moved in a more desirable nutritional direction.



Key Takeaway



This research confirms that in tropical conditions that using lin**PRO-24** is a conventional way to create nutritional better chicken using straight forward feeding protocols. This also supports prior conclusion related to the ability to enrich eggs with an Omega-3 profile.

This research ultimately supports an ingredient such as lin**PRO-24** is not only supporting the energy and protein requirements of broiler but also shaping the nutritional quality of

the food. It creates a connection between the livestock ingredient and human food desires. That connection is where a lot of modern value lies. Consumers may never think about fatty acid deposition, or feed formulation. But they do care about healthier foods, better choices, and products with a meaningful story behind them. This 2025 tropical research helps build that story.

Acknowledgements

O&T Farms thanks Drs. Bishnu Prasad Bhattarai, Chi Yu, Chao-Wei Huang, Elijah G. Kiarie and Jai-WeiLee. The published research paper in Poultry Science can be read in its entirety by clicking the button below. *Dietary inclusion of extruded flaxseed-pulse mixture increases the content of omega-3 fatty acids in broiler chicken meat* (2026). ***Poultry Science Volume 105, Issue 6, June 2026, 106804***