Fodder Yeast

Overview: A single-cell protein derived from the fermentation of molasses or other sugar sources. High in protein, essential amino acids, and B-complex vitamins.

Processing:

- Cultivated using fermentation technology with sugar substrates (e.g., molasses).
- Yeast cells are harvested, dried, and sometimes pelleted or powdered for feed use.

Applications:

- High-quality protein source for poultry, pigs, and aquaculture.
- Improves gut health and feed efficiency in livestock.
- Often used as a supplement to balance amino acids in diets.

Customization:

Shelf life 12 months, subject to storage conditions. Store at ambient temperature not higher than 25°C and relative air humidity not higher than 70%. Keep with sealed original packaging in dry cool place protected from direct sunlight.

Packaging options include **1 tonne tote bags**, or 25 and 50 kg bags.

Content	Range	Typical Analysis
Moisture	10-15%	12%
Crude Protein	40-50%	42%
Crude Fat	1-2%	2%
Total Ash	8-12%	10%
	Nutritional Profile	
Amino Acids		
Lysine	2.5–3%	
Methionine	0.5–0.8%	
Threonine	1.5–2%	
Phenylalanine	2–3%	
Tryptophan	0.2–0.5%	
Arginine	2–3%	
Leucine	3–5%	
Iso-Leucine	2–3%	
Valine	2–3%	
Trace Minerals		
Iron	50–100 mg/kg	
Zinc	20–50 mg/kg	
Copper	5–20 mg/kg	
Manganese	30–70 mg/kg	
Selenium	0.2–0.5 mg/kg	
Vitamins		
B-Vitamins	High levels (e.g., Niacin, Riboflavin)	