



Bran Yeast

Overview: A by-product of fermentation that combines wheat bran and yeast cultures. It is high in protein, dietary fiber, and essential amino acids, with added benefits from yeast (e.g., probiotics, B-complex vitamins, and bioactive compounds).

Processing:

- Wheat bran serves as a substrate for yeast cultivation.
- Yeast cultures are fermented with the bran under controlled conditions.
- The fermented product is dried and processed into a meal or pellet form.

Applications:

Livestock:

- Improves gut health and digestion due to the presence of yeast-derived probiotics.
- Provides high-quality protein and essential amino acids for poultry, pigs, and ruminants.

Aquaculture:

- Enhances feed palatability and supports immune system development.

Pet Food:

- Adds functional nutrients (e.g., B-vitamins and bioactive yeast compounds) to improve overall health and vitality.

Key Benefits:

- Enhances gut health and feed efficiency in monogastric animals.
- Balances amino acids in feed, especially in combination with other feed ingredients.
- Provides a sustainable, high-protein alternative to traditional feed materials.

Standard packaging options include 1 tonne tote bags. On request 25 and 50 kg bags.

Content	Range	Typical Analysis
Moisture	10-15%	12%
Crude Protein	35-45%	43%
Crude Fat	1-3%	2%
Total Ash	5-12%	10%
Crude Fiber	5–10%	8%
Nutritional Profile		
Amino Acids		
Lysine	1.5–2.5%	
Methionine	0.5–1.0%	
Cystine	0.3–0.5%	
Threonine	1.0–1.5%	
Phenylalanine	1.5–2.5%	
Tryptophan	0.2–0.4%	
Arginine	1.5–2.0%	
Histidine	0.7–1.0%	
Leucine	3.5–4.5%	
Iso-Leucine	1.5–2.5%	
Valine	2.0–3.0%	
Glycine	1.5–2.0%	
Tyrosine	1.0–1.5%	
Trace Minerals		
Calcium	0.5–0.8%	
Phosphorus	0.5–0.7%	
Magnesium	0.2–0.4%	
Potassium	0.8–1.2%	
Sodium	0.1–0.2%	
Iron	50–100 mg/kg	
Zinc	40–60 mg/kg	
Copper	5–15 mg/kg	
Manganese	20–50 mg/kg	
Selenium	0.2–0.5 mg/kg	
Vitamins		
Vitamin B1 (Thiamine)	5–10 mg/kg	
Vitamin B2 (Riboflavin)	10–20 mg/kg	
Vitamin B6 (Pyridoxine)	5–15 mg/kg	
Vitamin B12	0.02–0.05 mg/kg	
Niacin	100–200 mg/kg	
Folic Acid	1–3 mg/kg	
Carbohydrates		
Starch	Minimal (<5%)	
Non-Starch Polysaccharides	10–15% (from bran content)	
Other Components		
Probiotics (live yeast cultures)	10 ⁷ –10 ⁹ CFU/g (if active yeast present)	
Mannan-oligosaccharides (MOS)	Significant (yeast-derived)	
Beta-glucans	Moderate levels (immune support)	