

Livestock

Wine yeast

Wine yeast is a co-product from the beverage industry. The product mainly consists of residual flows from wine ferments and yeasts that are filtered from the main product after the process. The energy value of this product is very high because wine yeast contains a lot of alcohol on a product basis.

Quality

The product complies with laws and regulations. Mycotoxins, insecticides, pesticides and herbicides are tested according to the GMP+ FSA. The product is non-GMO (according to Regulation (EC) 1829/2003 and 1830/2003).



Valid from 24 December 2022

Downloaded on 03 October 2025

Dry matter %	6.2
рН	3.7
Crude protein	219
Crude fat	18
Crude fibre	14
Crude ash	38
Starch total	100
Sugar	366
NSP	283
Calcium (Ca)	7.6
Sodium (Na)	3.5
Chloride (CI)	4.0
Potassium (K)	13.0
Magnesium (Mg)	1.4
Phosporus total (P)	6.9
Dig. Phosphorus	3.5
Lactic acid	20
Acetic acid	6
Alcohol	1252

	AID	SID	
Dig. Lysine	0.0	12.9	
Dig. Methionine	0.0	2.8	
Dig. Methionine + Cystine	0.0	4.5	
Dig. Threonine	0.0	8.7	
Dig. Tryptophan	0.0	2.2	
Dig. Isoleucine	0.0	8.5	
Dig. Leucine	0.0	12.6	
Dig. Valine	0.0	9.7	
Energie value		4.00	
NE pigs, kcal		8458	
ME Schw., MJ		42.1	

Levels are based on averages and stated in grams per kg of dry matter, unless stated otherwise. Changes in product composition are reserved.

Feeding advice based on DS of total ration

Weaned piglets (up to25 kg) max 2%
Fattening pigs (25 - 50 kg) max 6%
Fattening pigs (from 50 kg) max 10%
Sows max 15%

Logistics & Storage

Transport Liquid with tank truck

Storage In acid-resistant silo or bunker with

agitator, regular (quiet) stirring is

GMP+:

OS ID:

desirable

Shelf life 4 weeks, provided the silo or bunker

is cleaned regularly.

Nipple worthy Yes



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