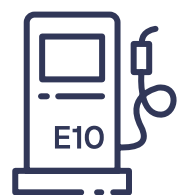


## Overview of various yeasts on the market\*

Table 1:

Type (production process)	Form
<ul style="list-style-type: none"> <li>• baker's yeast</li> <li>• ethanol yeast or molasses yeast</li> <li>• bioethanol or sugar yeast</li> <li>• fermentation yeast or „yeast cultures“</li> <li>• urea yeast</li> </ul>	<ul style="list-style-type: none"> <li>• live yeast (probiotics)</li> <li>• inactive yeast (prebiotics)</li> <li>• inactive yeast enriched with minerals (e.g. selenium yeast)</li> <li>• grain based substrates (e.g. DDGS) with inactive yeast</li> <li>• yeast enriched with urea to increase the protein content</li> </ul>
<ul style="list-style-type: none"> <li>• brewers' yeast or „real brewers' yeast“</li> </ul>	<ul style="list-style-type: none"> <li>• inactive brewers' yeast (prebiotics)</li> <li>• inactive brewers' yeast – fibre products (brewers' yeast and functional fibres)</li> </ul>

\*no claim for completeness



You want to know more about production, differences, effects, and practical use?

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We have been upcycling at world-market level since 1954 and keeping the environment and climate in mind.