Spent grains

Leiber Stable Talk

Spent grains strengthen the intestine

Spent grains are rich in protein and energy as well as dietary valuable and very palatable for the horse. With 5% crude fibre content, spent grains are very rich in crude fibre. Above all, the high proportion of structurally effective crude fibre is important here. This is because the high structural content is excellently suitable as a nutrient substrate for the microflora, especially in the large intestine.

Leiber YeaFi® BT – the perfect combination of brewers' yeast and spent grains

The combination of brewers' yeast and spent grains is ideal for the horse. Both components are natural bioregulators with a dietary and especially prebiotic effect.

1. **They promote the digestion.**
   Natural stabilization and regulation of the microflora

2. **They provide the horse with high-quality nutrients.** Amino acids, vitamins, trace elements

3. **They improve the fertility.**
   Better development of body mass, oestrus and insemination success, increase of first insemination and conception rates

4. **They promote the quality of skin, coat, and hoof.**

5. **They increase the acceptance of the feed.**

The pure dried **Leiber® Brewers' Yeast** has the typical strong beer odor, tastes slightly bitter, and has a rather dusty consistency.
The pure **Leiber® Brewers' Yeast** is therefore often poorly eaten by horses. By combining it with spent grains, the acceptance is significantly improved. The typical beer smell and taste is somewhat softened and the consistency becomes more fibrous. **Leiber YeaFi® BT** combines the benefits of **Leiber® Brewers' Yeast** with spent grains in an ideal way.

Product benefits:

- high-quality nutrients and active ingredients
- has a positive effect on the digestion
- supports fertility and breeding success
- has a positive effect on the skin, coat and hoof quality
- improved basic feed intake

Spent grains

Spent grains, a by-product of the beer brewing process

In the malting plants, the malting barley is biologically broken down by steeping and germination. The starch contained in the barley is converted into sugar. The malting barley becomes malt. This malt is usually dried for use in the breweries. In the breweries, the dried malt is crushed and "mashed" with water. The remaining starch is converted into sugar or fermented. During the subsequent "lautering" process, the liquid beer wort is separated from the spent grains. The beer wort is further processed into beer. The sugar contained in the beer wort is converted into alcohol. The spent grains, which are now low in starch and sugar, is sold on unprocessed as a sustainable by-product of the food industry.

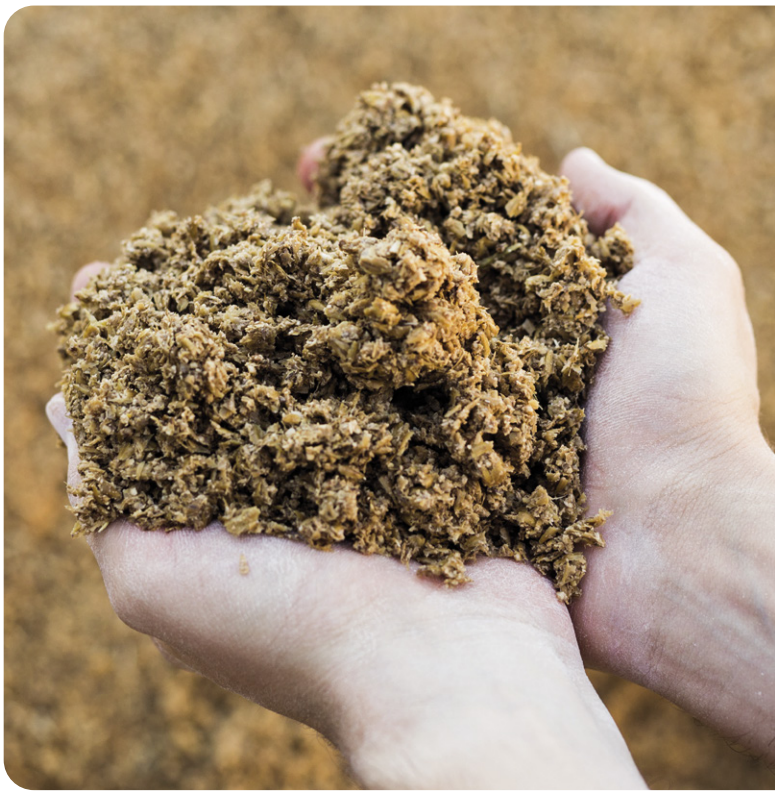
Due to the competitive use of spent grains, for example in livestock and pet feeding, spent grains are no longer a "cheap raw material" to save costs in the production of feed, but a high-quality and high-priced raw material, ideally suited for horse nutrition.

Are there differences in the quality of brewers' yeast?

The nutrients contained in brewers' yeast, such as amino acids, vitamins, and trace elements, are often subject to changes during thermal treatment. In order to preserve the ingredients of brewers' yeast, the drying process has a decisive influence on its biological value.

In a very gentle and proprietary production and drying process of Leiber GmbH, 40% brewers' yeast is bound to 60% spent grains and dried (**Leiber YeaFi® BT**). Only in this way the biological effectiveness of the nutrients and active ingredients of the brewers' yeast is optimally preserved.

Furthermore, it should be noted that the real brewers' yeast (Saccharomyces cerevisiae) from the breweries has different nutrients and active ingredients than, for example, live yeasts (probiotics) or double-fermented yeasts based on grain stillage.



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.

Leiber
Excellence in Yeast

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