

Insects

Wheat yeast concentrate Amypro

Amypro

is produced during the extraction of alcohol from liquid wheat starch. The present starch is converted into alcohol by micro-organisms. After the separation of alcohol, a liquid, brown-colored and protein-rich product is created that is marketed under the name Amypro. In order to give Amypro the desired usage properties, organic acids are added immediately after the separation process to steer further natural preservation in the right direction. The protein consists partly of yeast and partly of wheat protein, which makes Amypro a stable protein source with an attractive amino acid pattern. Sulphate is added in the process, it is important to take this into account in the ration composition for pigs.

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 05 November 2021

Downloaded on 22 April 2026

		AID	SID
Dry matter %	27.0	8.0	8.4
pH	3.4	3.2	3.3
Crude protein	251	5.9	6.2
Crude fat	63	5.9	6.6
Crude fibre	31	2.0	2.1
Crude ash	86	6.6	6.9
Starch total	43	12.3	12.7
Sugar	188	9.0	9.5
Calcium (Ca)	2.0	VEM	1174
Sodium (Na)	10.3	VEVI	1286
Chloride (Cl)	7.0	DVE	128
Potassium (K)	17.3	OEB	72
Phosphorus total (P)	7.1	Energie value	1.15
Dig. Phosphorus	4.3	NE pigs, kcal	2452
Sulfate	34.1	ME Schw., MJ	13.5
Glycerol	68.0		
Lactic acid	34		
Acetic acid	5		
Alcohol	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 to 25 kg)	max 10%
Fattening pigs (25 - 50 kg)	max 15%
Fattening pigs (from 50 kg)	max 20%
Sows	max 20%
Dairy cattle	max 10 kg product in ration
Beef cattle	max 1,5 kg product / 100 kg body weight

Logistics & Storage

Transport	Liquid with tank truck
Storage	In acid-resistant silo or bunker with agitator, stirring against settling
Shelf life	3 months, provided the silo or bunker is cleaned regularly
Nipple worthy	No
Extra Comment	Please note to the level of sodium



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