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Probiotic  
Livestock & poultry



# Saccharolife



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Probiotic supplement

active coated yeast, resistance against oxidation  
specific oxygen-consuming strain, *Saccharomyces cerevisiae* SC47

Appropriate to use in livestock feed

## Advantages of Saccharolife

- > Development, improvement and, stabilizing rumen microflora
- > Improving anaerobic conditions in the rumen
- > Stabilizing rumen pH, reducing the risk of acidosis
- > Improvement of food conversion ratio, Increasing milk and meat production
- > Increasing milk protein and fat percentages
- > Stabilizing digestive activity in stress condition
- > Improving animal immune system
- > Reduction in lameness

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### Effecting mechanism

one of the most determining factors in the proper activity of the rumen microflora is for oxygen to be at its minimum level. Active yeast consumes free oxygen in the rumen through respiration and provides an anaerobic environment for rumen metabolism.

Functional improvement of the rumen microbial population leads to better digestion of starch and cellulose, thus improving diet ingredients consumption and volatile fatty acid production. This process provides more energy for muscles and mammary glands and therefore increases milk production.

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Moreover, this product increases acetate and propionate production that translates into milk and fat production. Plus, yeast consumption increases microbial protein synthesis that supplies part of livestock requirements and causes better quality meat and higher milk protein production. Yeast consumption stimulates lactate-consuming bacteria, prevents lactic acid accumulation, and reduces the risk of subclinical acidosis.



### Composition and amount of effective material

*Saccharomyces cerevisiae* SC47  
Total count=  $1 \times 10^9$  CFU/gr  
Number of all probiotics strains per gram

### Consumption level

Milking cows: 5-10 gr  
Dry and closing-up cows: 10-15 gr  
Beef cattle: 3-5 gr  
Milking Ewes and does: 2-4 gr  
Suckling calves: 2-3 gr  
Suckling lambs and yearlings: 1-2 gr

Note: In stress conditions and appetite reduction, the consumption could be increased up to 2 folds.

### Packing

5 Kg aluminum bags.

### Storage condition

Keep in a cool and dry place away from direct sunlight.

### Shelf life

12 months after production