

MagnaFerm
Yeast Culture

Culturing Excellence in Animal Nutrition

MagnaFerm is a true yeast culture of the highest quality. It consists of the original rich fermented grains or media used to feed our growing yeast, along with the dormant live cells and the enzymes and nutrients they produced while fermenting. MagnaFerm's natural enzymes and metabolites are active and ready to supplement the digestion of the nutrients in your feed or pet food. Your animals will be attracted to the robust cultured smell and taste of MagnaFerm, and they will use their diet more efficiently. There are several aspects of MagnaFerm's production that combine to make it better than the other two types of yeasts that predominate the market.

Some competitors erroneously call their products "yeast cultures", but they do not contain the yeast's natural fermented grains or media. Instead, they are simple mixes of immature dry yeast cells and ground grain or byproduct carriers. They are missing a critical part of a true yeast culture, the fermented grain media. Because their carrier is not cultured, they do not have the yeast's natural aroma or taste, and they do not contain the yeast's original natural enzymes and other nutrient metabolites.

Still other yeast products are truly cultured, but production proceeds so rapidly, and the product is force dried so quickly that most yeast cells are killed and heat-sensitive enzymes may be inactivated. MagnaFerm yeast is grown in a slow, gentle, high-yield multiple-stage culturing process. The staged fermentation allows more yeast cell growth as more and more grain is added to feed the living cells. Because our culture media contains more corn mash than any other competitor, our yeast cells have more high-energy starch available for growth and fermentation into useful end products. The yeasts in our multi-stage system have sufficient time to digest the energy-rich media. This means they have more time to produce the enzymes and nutrients that are essential to the proper function of the yeast culture in your feed. The fermentation is gently slowed and the mature yeast become dormant, with the enzymes and nutrients concentrated in the culture. Our delicate drying preserves substantially more of the live yeast in the media than other cultures that are dried more forcefully.

Once dry, MagnaFerm's freshness is sealed in with a polyethylene liner sandwiched in our bag. The heat-sealed liner locks in freshness and yeast activity, and locks out moisture, contaminants, odors, and insects. Competitive yeast cultures do not protect the freshness of their product

The logo for Nature's Mill is a vertical, stylized graphic. It features the words "Nature's Mill" in a white, cursive font with a thick orange outline. The text is set against a golden-yellow background that has a subtle texture of grain stalks. The overall shape is elongated and tapers at the top and bottom, resembling a drop or a stylized letter 'M'.

with polyethylene-lined bags. As a result, their yeast loses freshness in storage and eventually becomes stale and is prone to insect and pest infestation.

We take pride in bringing you the finest yeast culture available. Our gradual staging and higher-grain fermentation provides you a robustly cultured ingredient that is naturally rich in flavor, aroma, enzymes, nutrients, and live yeast. The gentle drying process slowly preserves the live yeast along with their metabolites in the complete cultured media. Freshness-saving bags seal in the quality with polyethylene liners, so you get out all the value we put in. You and your customers will notice and appreciate all the extra care we placed into every bag of MagnaFerm.