

# PYC-14

More Than Yeast Culture

**PYC-14** is a natural fermentation product consisting of live yeast cells, B Complex Vitamins, Enzymes, and Unidentified Growth Factors ready to aid in nutrition. **PYC-14** converts the more or less indigestible and insoluble proteins, starches and fibers of grains into a more ready form for assimilation, resulting in a greater release of energy from the feed.

Every ounce of **PYC-14** has gone through a process of wet fermentation and dehydration under low temperature to preserve all of the enzymes. Feed digestion is an enzymatic process and **PYC-14** enzyme spectrum is very important since it helps assure optimum digestion and absorption of feed nutrients.

## Ingredients

Active *Saccharomyces cerevisiae* yeast grown and dormantized on ground yellow corn, corn gluten meal, condensed fermented corn extractives, cane molasses, malted barley, dried grain products, calcium carbonate, and mineral oil.

## PRODUCT INFORMATION

### Typical Analysis

Protein . . . . .	.13% min.
Crude Fat . . . . .	.2% min.
Crude Fiber . . . . .	.575% max.
Calcium . . . . .	8% min.
Calcium . . . . .	10% max.
Ash . . . . .	25% min.

### Microbial Analysis

Live Yeast Cell Count	
7.0 x 10 <sup>9</sup> CFU/oz.	
14.0 x 10 <sup>9</sup> CFU/ 2 oz. rate	

### Use Instructions

Dairy: 2 oz./head/day

PYC-14-TB-AUG10-2