

# Yeast Nucleic Acid

Cat. No. APP-101

Lot. No. (See product label)



## Product Name

Yeast Nucleic Acid

## Product Overview

The Yeast Nucleic Acid uses liquid fermented natural high-protein active yeast as raw material, using advanced biotechnology and process equipment, refined by enzymatic hydrolysis, centrifugal separation, spray drying and other processes. This product is rich in natural nucleotides, a variety of free amino acids, small peptides, active peptide GSH and B vitamins.

## Description

Product features:

1. High quality yeast strain fermentation;
2. Rich in multiple functional nutrients;
3. Synergies between functional components;
4. Very good taste;
5. Natural yeast strain, safe and risk free.

Main effects:

1. Improve lure stimulation;
2. Repair damaged intestinal mucosa;
3. Reduce stress response;
4. Rapid nucleotide supplementation;
5. Direct replacement of plasma protein powder.

## Form

Light yellow powder with the unique scent of the yeast hydrolysate.

## Usage

Animal species Recommended additions (kg/ton)

Sow 2-5

Piglet 1-3

Special aquatic products 10-30

Other economic Fisheries 2-5

## Notes

Because this product is rich in amino acids and small peptides, it is easy to absorb moisture and agglomerate. It is recommended to use it as soon as possible after packaging is opened.

## Introduction

Crude protein  $\geq$  45%, nucleic acid  $\geq$  10%, yeast cell wall polysaccharide  $\geq$  10%.

## Sample Type

Feed

**FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY**