De-oiled Meal Fermented

Fermented soybean meal is a highly nutritious and digestible protein source for both animal feed and human consumption.

The Process of Fermentation

Soya-fermented meal, also known as soybean meal, is produced by fermenting soybeans through methods such as spontaneous fermentation, solid-state fermentation, and submerged fermentation. This involves the breakdown of carbohydrates, proteins, and fats by microorganisms like bacteria, yeasts, and moulds.

Proven Benefits:

- Enhanced digestibility by breaking down proteins into smaller peptides and amino acids.
- Protein content increases from around 40% to up to 60%, providing high-quality protein.
- A rich source of vitamins and minerals, including B vitamins, iron, calcium, and phosphorus.
- Improves growth and development in poultry, swine, and cattle, increasing weight gain and feed efficiency.
- Enhances the quality of meat and milk in livestock.