

Concentrated Yeast Powder Values

Crude Protein 50%+

Vitamins

Thiamin	87mg/kg
Riboflavin	43mg/kg
Niacin	331mg/kg
Vitamin B6	37.5mg/kg
Folic Acid	0.5mg/kg
Vitamin B12	1.25mg/kg
Biotin	1mg/kg
Pantothenic Acid	0.25mg/kg
Calcium	3.6g/kg
Iron	94mg/kg
Phosphorus	14g/kg
Magnesium	2g/kg
Zinc	75mg/kg
Copper	31mg/kg
Manganese	8mg/kg
Chromium	3.75mg/kg
Sodium	3.75mg/kg
Potassium	13.9g/kg

Amino Acids

Alanine	7.4%
Arginine	5.8%
Asparatic Acid	10%
Glutamic Acid	12%
Glycine	5%
Histidine	2.3%
Isoleucine 2,3	5%
Cystine	1.1%
Leucine 2,3	8.1%
Lysine 2	7.1%
Methionine 2	1.4%
Phenylalanine 2	4.1%
Proline	5%
Theronine 2	5%
Serine	5.2%
Tyrptophan 1,2	1.1%
Tyosine	3.2%
Valine 2,3	4.2%

(Expressed as % of protein)

¹ This is inactive yeast, meaning the yeasts have been killed and have no leavening power.

² It is the yeast remaining after brewing which has an almost meaty aroma due to the hops used in the process.

³ It is used as a nutrient supplement to increase the intake of B vitamins, which have numerous nutritional and physiological benefits.

Carp have always seemed to have a genuine attraction to yeasts and fermentation ingredients, possibly due to involuntary mechanisms which drive them to intake concentrated sources of selenium, potassium and many other essential vitamins and minerals in the most available form.