

Chaffhaye's superior digestibility and palatability come from a unique and naturally induced ANAEROBIC FERMENTATION that occurs inside each bag. In the course of this culturing process, the fresh alfalfa becomes rich in yeast, enzymes, and beneficial microorganisms that exert health and physiological benefits beyond the forage's basic nutrition. LACTIC ACID BACTERIA (LAB) and YEAST are the most important of these health-promoting PROBIOTICS.

IT'S YEAST, NOT MOLD

When opening a new bag of Chaffhaye, you may notice small milky-white patches usually circular in shape. Do not be alarmed! In fact, these white patches are **BENEFICIAL YEAST** colonies, which are effective in establishing a **HEALTHY GUT**.

Yeast proliferating fast enough to form a visible colony of white substance is a randomly occurring event; but if a detectable yeast colony does form, it's **SAFE TO FEED** to animals. When yeast cultures are present, they have a slightly SWEET SMELL or no smell at all. Mold, on the other hand, has a stale and pungent musty odor.

For generations, farmers have often expressed anecdotal evidence about animals becoming healthier when fed yeast. Today, there is a significant body of SCIENTIFIC RESEARCH that supports these long-held views about the benefits of yeast in animal diets.



BENEFICIAL BACTERIA

Since the early 1900's scientists have observed longer life expectancies in people who consumed higher amounts of fermented food, like yogurt.

The key organisms identified in those foods were LACTIC ACID PRODUCING BACTERIA.

Scientific interest has since grown to understand how the probiotic properties of lactic acid bacteria impact the digestive system of livestock. These beneficial bacteria effectively regulate harmful gastrointestinal microbiota, resulting in **OPTIMAL DIGESTIVE pH** and ultimately **INCREASED IMMUNITY** against disease and potential metabolic disorders.





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