



Amaferm is Manufactured by BioZyme

- Located in St. Joseph, Missouri, USA
- Formed in 1962
- Committed to Quality
 - Compliant with ISO 9000, HACCP and Safe Feed Safe Food certification
 - EU approved
- Committed to State of the Art Production Facilities
- Committed to Research
 - One of the industry's largest, independent database of published research







AMAFERM Fermentation

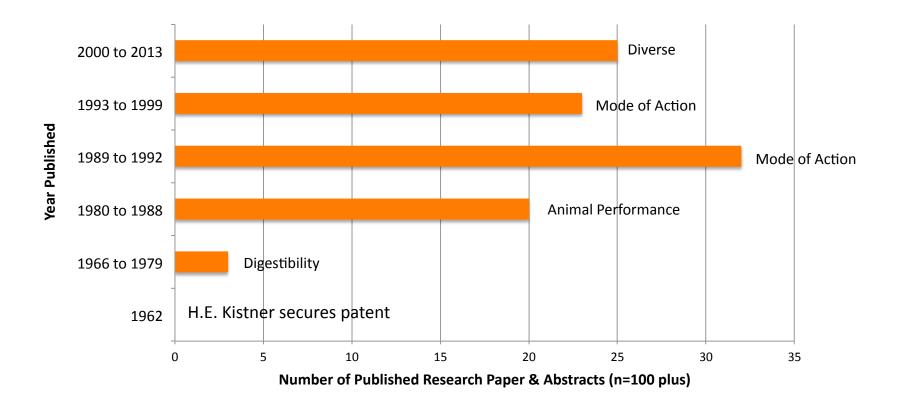








AMAFERM Published Research



















Is a Prebiotic Different from a Probiotic?

- Probiotics guarantee the number of viable bacteria they add to the digestive tract, but many might not survive.
- Prebiotics (Amaferm) work by stimulating the enzyme activities and growth of the beneficial microorganisms that already reside in the digestive tract.







What is AMAFERM?

Amaferm is a natural feed additive,
that acts as a prebiotic
maximizing the energy value of feed
through
increased digestibility.







The History of AMAFERM

Amaferm was discovered in 1945 during WWII by a chemist using a culture of *Aspergillus* oryzae to extract more alcohol from grain used in the manufacturing of aviation fuel to support the war effort. The leftover mash was fed to his livestock.

He observed greater growth and efficiency.







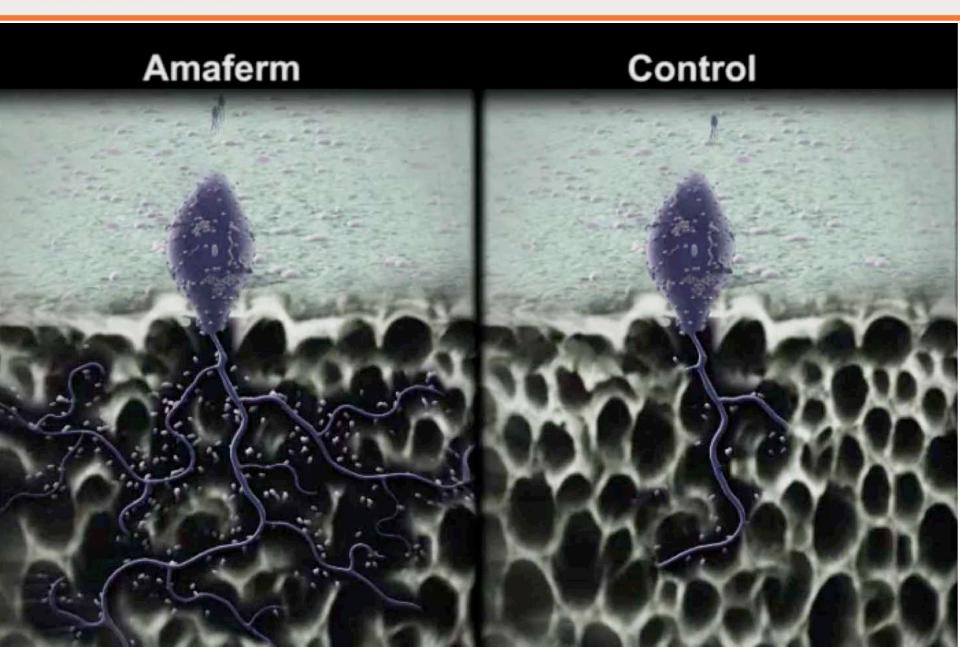
Today . . . AMAFERM is created from a proprietary select strain of *Aspergillus* oryzae taken through a proprietary multi-step fermentation process.





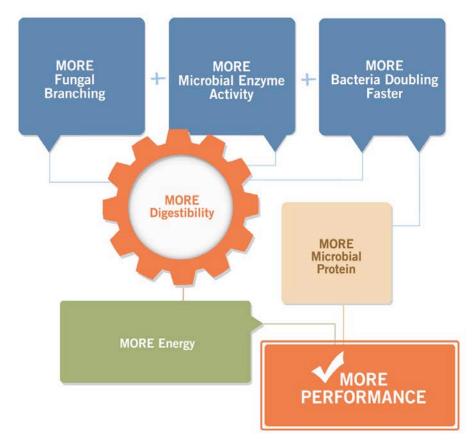








How Does Amaferm Work?









AMAFERM increases digestibility delivering more energy to the animal so the producer sees. . .







Performance

- More Milk
- More Gain/Growth
- More Feed Efficiency
- More Results







AMAFERM works best when energy is limited.



