

Fermented Herbal Extract



- Maintains beneficial microbial gut flora
- Improves digestion, appetite and nutrient absorption
- Out competes diseases for better immunity
- Assists with stress and overall vitality
- Reduces Greenhouse gas emissions and odour

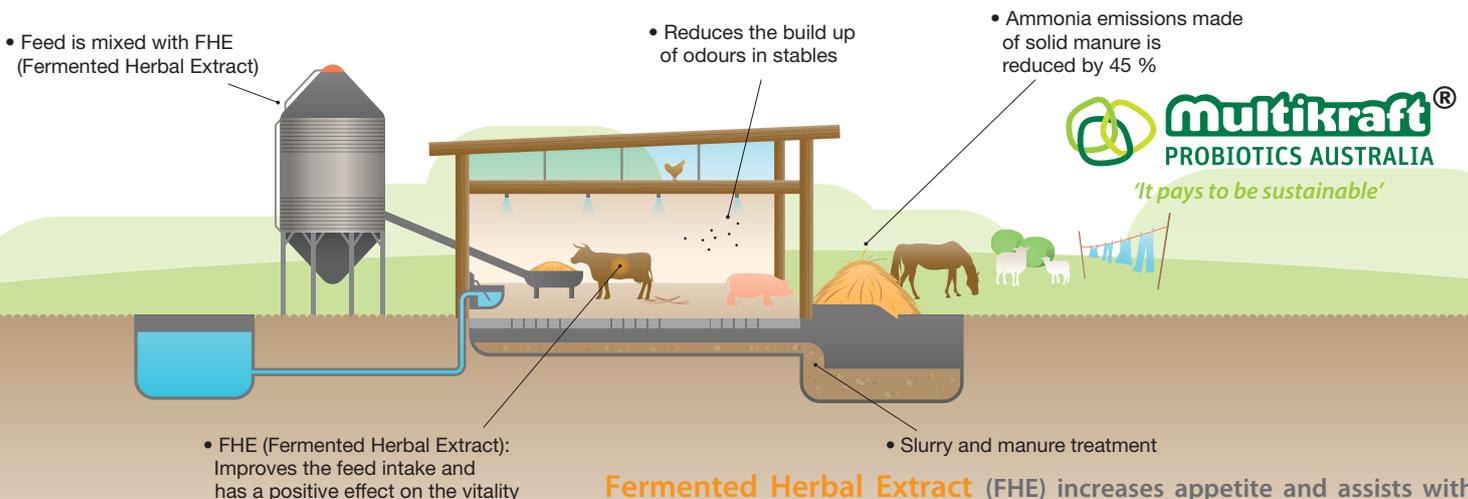
Multikraft Probiotics is a world leader in multi strain microbe technology, having commercially produced Fermented Herbal Extract (FHE) for over 20 years.

Lactobacillus casei - Produces lactic acid through fermentation and used to make cheeses and yogurts, reduce cholesterol levels, enhance immune response, control diarrhea, alleviate lactose intolerance, inhibit intestinal pathogens, and serve as probiotics.

Lactobacillus plantarum - Commonly found in fermented food products as well as in anaerobic plant matter. It is also present in saliva (from which it was first isolated) and has the ability to liquefy gelatin. It is a very flexible and versatile species, being the most common bacterium used in silage inoculants. During the anaerobic conditions of ensilage, these organisms quickly dominate the microbial population, and within 48 hours, they begin to produce lactic and acetic acids via the Embden-Meyerhof Pathway, further diminishing their competition. Under these conditions, L. plantarum strains producing high levels of heterologous proteins have been found to remain highly competitive.

Saccharomyces cerevisiae - It is perhaps the most useful yeast, having been instrumental to winemaking, baking and brewing since ancient times. This particular isolate is a key component of the production process producing metabolites and proteins for the other microorganisms to use during the fermentation process.

Also includes the Fermented extract of: caraway, yarrow, anise, fennel, birch leaf, goldenrod, rosemary, peppermint, marshmallow root, raspberry leaf.



Fermented Herbal Extract (FHE) increases appetite and assists with feed conversion. Positive microorganisms outcompete disease causing bacteria, thus reducing health issues. The environment both within the animal and where they live is improved, leading to an overall increase in vitality and reduction of odour.

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