FERMENTING FEED

Lactic acid bacteria, like the probiotics you find in yogurt, help make feed more digestible, increase protein and nutrient absorption, reduce manure odor, and stretch your feed dollar further. Follow these easy steps to ferment feeds from Scratch and Peck.

Measure what chickens or ducks will eat in one day. Place feed in a clean container with a loose fitting lid, such as a mason jar or 5-gallon bucket. Leave room in the container for the fermented feed to expand.

Pour non-chlorinated water over the feed and mix thoroughly. You want about two parts water, to one part feed. Make sure water is covering the feed completely. Put the lid on the container, but leave slightly loose.

Let sit at room temperature for at least one day. Stir the mixture once per day. Bubbles will form when the ferment is ready and there will be a slight sour smell, similar to sourdough bread. This step can take one to four days, depending on temperature.

Feed the fermented mash slightly wet, not soupy, in a trough style feeder. Continue to mix a new batch each day.

WHY FERMENT SCRATCH AND PECK WHOLE GRAIN FEEDS

Unlike pellet feeds, all Scratch and Peck feeds are raw and unprocessed. Due to the whole grain formulation and natural enzymes, all of our feeds can be fermented.

- Boosts protein absorption
- Creates friendly bacteria for strong immune systems
- Increases B, C, and K Vitamins
- Improves digestibility of feed and nutrient absorption
- Reduces waste by integrating the “fines”
- Increases water intake – water is consumed with the feed
- Decreases coop odor
- Requires less feed per serving

These statements have not been approved by the FDA.