



The difference between live and dead

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According to the latest research, any yeast used in dairy rations needs to be metabolically active (alive) to be fully effective at stabilising the rumen environment when faced with an acidosis challenge.

Why? Because although both live and dead yeasts can act as a nutrient source to generally increase microbial growth and improve rumen fermentation, only a live yeast can exert important metabolic effects, such as:

- Scavenging oxygen to limit detrimental aerobic microbes
- Production of metabolites that promote fibre-digesting microbes
- Competition for sugars to reduce lactic acid accumulation
- Actively stabilising rumen content near the optimum pH 6

at which fibre digestion is compromised – was reduced by 2.3 hours per day!

With energy-dense rations containing highly fermentable feeds essential to fully support yields in excess of 30 litres/cow, the majority of early to mid-lactation cows in the UK are facing an acidosis challenge on a daily basis. The difference Vistacell live yeast can make to rumen function and efficiency is, therefore, substantial.

Many dairy units now routinely use Vistacell to help optimise rumen pH, improve rumen function and increase milk from forage. The potential gains in feed conversion efficiency mean that reducing the incidence of sub-acute ruminal acidosis (SARA) is often no longer the primary reason for including a yeast.

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In a trial using non-lactating heifers, live Vistacell yeast was more effective in maintaining dry matter intake (11.2 vs. 10.0 kg DM/day) and average rumen pH (pH 5.9 vs. 5.7) than an artificially inactivated (dead) version of the same yeast. Time spent below the critical pH 5.8 – the point

However, to get these results it's vital that the yeast used is in a live, metabolically active form. After all, it's the ability to exert those crucial metabolic effects that maximises both performance response and the subsequent lift in margins and profitability.



For more information on Vistacell yeast visit www.abvista.com or phone 028 9447 3478.