



Commodity Guide

Distillers Dried Grains

Product Description

Distillers Dried Grains (DDG) is the product left after converting the starch portion of the grain to ethanol. Corn or a mixture of corn and other grains is subjected to a yeast fermentation, which converts the starch to ethanol. The ethanol is removed by distillation and the remaining nutrients, such as protein, fat, fiber, vitamins and minerals, are concentrated in the DDG. Yeast cells produced during fermentation also contribute high quality protein, vitamins and growth factors to the DDG. There is some variation in the protein and fat contents as well as the color and texture of DDG between differing suppliers.

TYPICAL ANALYSIS*:

		DM	As Fed
Dry Matter	%	100.0	93.0
Crude Protein	%	30.0	27.9
UIP, % of CP	%	55.0	55.0
Fat	%	10.0	9.3
Crude Fiber	%	9.0	8.3
ADF	%	15.0	14.0
NDF	%	35.0	32.5
NE _L (Rum)	Mcal/lb.	0.90	0.83
NE _M (Rum)	Mcal/lb.	0.95	0.88
NE _G (Rum)	Mcal/lb.	0.77	0.71
NFC	%	15.9	14.7
Calcium	%	0.08	0.07
Phosphorus	%	0.85	0.79

*Listed data are average values only and not considered as guarantees, expressed, or implied, nor as a condition of sale. For guaranteed specifications refer to label.

Storage and Handling

DDG can be handled in a manner similar to that of soybean meal.

Use and Application

DDG has a pleasant, cooked cereal odor and a light tan color. It is very palatable to livestock. For ruminants, it is an excellent all natural protein and energy source and it is a significant source of “bypass” protein. Research estimates about 50% of DDG protein escapes rumen degradation. The energy content of DDG is equal to corn. Since the energy in DDG is derived from its high levels of fat and digestible fiber rather than starch, it is a good feedstuff to use for adding extra energy to rations without causing acidosis. Depending on the class of livestock and other feed ingredients in the diet, DDG can be added at up to 15 – 30 % of the ration dry matter.