

WHAT IF ZERO WASTE MEANT MAXIMUM PROFIT?



Every year, 39 million tons of brewers' spent grain are produced - and most of it ends up in landfills. That's not just waste. It's a wasted opportunity.

SPENT GRAIN IS NOT WASTE - IT'S UNTAPPED POTENTIAL

Integrating spent grain in food offers impressive nutritional benefits:

- **10%** more essential amino acids
- **50%** more protein
- **7%** less calories
- **2x** the fiber content

Pour new life into spent grain
- and tap into fresh food opportunities.



EXPERIENCE SUPERIOR DRYING RESULTS WITH EXERGYSSD®

PRODUCT QUALITY THAT DELIVERS

- 100% sterilized, food-safe output
- Enhanced nutrition and extended shelf life

BUILT FOR A GREENER FUTURE

- Reduced CO₂ footprint
- Water and energy recovery
- Zero emissions and odor-free

EFFICIENCY YOU CAN RELY ON

- Engineered for 24/7 seamless operation
- Flexible design and tailored to your needs
- Few rotating parts and minimal maintenance

