

Unlock the Full Potential of Your Grain

Superior Milling for Exceptional Spirits

Distillers know that the quality of their grain directly impacts the depth, flavor, and purity of their final product. Our innovative grain-crushing process gently breaks down the grain without opening the cell, allowing us to separate a concentrated portion of the starch from the oils, also preserving essential nutrients, natural enzymes, and rich flavors—ensuring the highest quality fermentation for better yields and a smoother spirit.

You won't have to manage a high concentration of oils after our crushing and sieving process, allowing for a greater percentage of starch available for alcohol conversion.

Corn	Starch	Oil	Protein
Distiller's Grain.	80%	26%	38%
Spent Grain	20%	74%	62%

- We have higher starch Percentage after we crush and sieve
- Live enzymes in the mash so there is less cost to ferment
- Less waste product after a batch to clean up
- You can get up to 10 more gallons of product in 1000 lbs of corn
- We have multiple size rolls so we can crush the same as a crimper as well
- You do NOT need grinding equipment



$\$.37 \text{ per pound of corn} \times 1,000 \text{ lbs corn} = \370

10 gallon more product per
1,000 pounds than you currently
get

10 gallon \times \$200 per gallon product
= \$2,000 addition profit
We would like 1/3 of the additional
profit - \$667

(current price) + (1/3 of additional profit) = our price

Divide \$1,037 by 1,000 lbs corn =
\$1,037 per pound of corn

**That means you still get \$1,334
extra profit per 1,000 lbs of corn !**



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Visit our website:

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Better Grain, Better Spirits.



Why Our Process is Superior for Distilling?

✓ **Maximized Nutrient Retention** – Our **Gentle Crushing** method keeps the grain's vitamins, minerals, and oils intact, supporting optimal yeast health and efficient fermentation.

✓ **Enhanced Flavor Profile** – By preventing oxidation and rancidity, our process retains the natural essence of the grain, allowing for deeper, richer flavors in your final product.

✓ **Increased Fermentation Efficiency** – The undamaged cell structure ensures controlled starch release, leading to cleaner fermentations with reduced waste.

✓ **Extended Shelf Life** – Unlike conventional milling, our method prevents early nutrient degradation, keeping grains fresh longer for consistent batch quality.

Perfect for Every Craft Distiller

Whether you specialize in whiskey, bourbon, vodka, or craft spirits, our grain processing technology ensures superior extraction, improved yields, and a smoother finish.

Ready to elevate your distilling process?

Contact us today to learn how our technology can help you create a better, purer, and more flavorful spirit.

🌿 100% Natural, Live Nutrition

✓ No heat, chemicals, or preservatives – Our grains retain their natural enzymes and nutrients, ensuring a cleaner and purer fermentation.

✓ **Whole, unbroken germ cells** – The germ is alive and intact, providing maximum nutrition to support a robust yeast environment for fermentation.

🍷 Unparalleled Flavor & Quality

✓ **No oxidation = No rancidity** – Traditional milling exposes grains to oxidation, leading to flavor degradation. Our process prevents this, preserving the grain's full-bodied, natural essence.

✓ **Deep, rich flavors** – By maintaining the integrity of the grain, distillers achieve a smoother, more complex spirit with superior depth.

⚡ Enhanced Fermentation & Efficiency

✓ **Increased yeast health** – The live nutrients and enzymes support optimal yeast performance, leading to higher efficiency and cleaner fermentations.

✓ **More controlled starch release** – Without cell destruction, starches are released more gradually, preventing inconsistencies and improving batch consistency.

✓ **Extended grain freshness** – With oxidation minimized, grains maintain their peak nutritional value longer, reducing waste and improving cost efficiency.

✓ **Eliminates** you purchasing, running & maintenance of milling equipment



What Makes His Saving Grains Different?

◆ **Two Patents** – One for our innovative grain-crushing process and another for our precision-engineered machine, setting a new industry standard.

◆ **More Natural Whole-Cell Nutrition** – No synthetic additives, no processing shortcuts—just grains the way nature intended.

◆ **Non-Inflammatory & Pure** – Our method ensures grains remain in their purest form, making them ideal for crafting smooth, premium spirits with no unwanted residues or off-flavors.



Distillers: Elevate Your Craft with Better Grain

Whether you produce whiskey, bourbon, vodka, or other craft spirits,

His Saving Grains gives you the edge in flavor, efficiency, and quality.

💡 Ready to revolutionize your distilling process?

