

**PRODUCT SPECIFICATION**

DI 02 PR 06

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Version 2

<b>1. Identification</b>	
<b>Product name</b>	<b>INACTIVE DRY BREWER'S YEAST, feed grade</b>
<b>2. Product description</b>	
<b>Description</b>	Inactive dry brewer's yeast is produced from the liquid brewer's yeast and dry brewer's yeast, grown on Saccharomyces species. Dry brewer's yeast is dosed into the product according to the technological scheme.
<b>3. Technical requirements</b>	
<b>Sensory &amp; physical</b>	
Appearance	It is friable, not stacked into big granules, powder or small pills.
Colour	Beige
Smell and taste	Characterized for the product, without outside smell and taste.
Particle size	100% through No. 14 mesh
Bulk density	approx.. 600 g/l
pH (2% solution)	4,0 – 6,1
<b>Specifications</b>	
Moisture content	≤ 8,0 %
Protein content	> 41,0 ± 2 %
Ash content	< 7,0 %
Fat content	approx. 2,0 %
<b>Vitamins</b>	
Thiamine (B <sub>1</sub> )	3,45 – 10,00 mg/100 g
Riboflavin (B <sub>2</sub> )	0,65 – 4,00 mg/100 g
Total Niacin (B <sub>3</sub> )	13,00 – 40,00 mg/100 g
Panhotenic acid (B <sub>5</sub> )	10,80 – 18,00 mg/100 g
Pyridoxine (B <sub>6</sub> )	0,50 – 1,53 mg/100 g
Biotin (B <sub>7</sub> )	140,0 – 142,0 µg/100 g
Total Folate (B <sub>9</sub> )	2,00 – 3,17 mg/100 g
<b>Aminoacids (approx.)</b>	
Lysine	27,63 g/kg
Methionine	9,83 g/kg
Threonine	20,21 g/kg
Leucine	27,51 g/kg
Isoleucine	18,45 g/kg
Valine	23,77 g/kg
Histidine	13,72 g/kg
Arginine	23,42 g/kg
Serine	22,69 g/kg
Alanine	25,81 g/kg
Phenylalanine	17,72 g/kg
Tyrosine	15,47 g/kg
Glycine	21,37 g/kg
Proline	32,37 g/kg
Aspartic acid	39,75 g/kg
Glutamic acid	69,37 g/kg
<b>Microbiological specification</b>	
Total plate count	< 10,0 x 10 <sup>3</sup> cfu /g
E. coli	< 1,0 x 10 <sup>1</sup> cfu/g
Enterobacteria	< 3,0 x 10 <sup>2</sup> cfu/g

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Clostridium perfringens	< 1,0 x 10 <sup>1</sup> cfu/g	
Yeast and mould	< 1,0 x 10 <sup>2</sup> cfu/g	
Salmonella	Absence in 25 g	
<b>Contaminants</b>		<b>Source</b>
Cadmium (Cd)	< 1,0 ppm	Commission Regulation (EU) No. 1275/2013 amending Annex I to Directive 2002/32/EC
Arsenic (As)	< 2,0 ppm	Commission Regulation (EU) No. 2019/1869 amending Annex I to Directive 2002/32/EC
Lead (Pb)	< 5,0 ppm	Commission Regulation (EU) No. 2019/1869 amending Annex I to Directive 2002/32/EC
Mercury (Hg)	< 0,1 ppm	Commission Regulation (EU) No. 2019/1869 amending Annex I to Directive 2002/32/EC
Aflatoxin B1	< 0,02 ppm	Commission Regulation (EU) No. 574/2011 amending Annex I to Directive 2002/32/EC
Melamine	< 2,5 ppm	Regulation (EU) No. 2017/2229 amending Annex I to Directive 2002/32/EC
<b>GMO information</b>		
GMO status	GMO free	Regulation (EC) No. 1829/2003 of the European Parliament and of the council; Regulation (EC) No. 1830/2003 of the European Parliament and of the council is amending Directive 2001/18/EC.
<b>Packaging</b>		
5,0 kg paper bags with PE inner liner; 10,0 kg paper bags with PE inner liner; 25,0 kg paper bags with PE inner liner; 1000,0 kg PP bag.		Commission Regulation (EC) No. 10/2011
<b>Shelf life</b>	24 month after production date in sealed package.	
<b>Storage recommendation</b>	Store in dry place, not more than 75% relative humidity.	

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