



## PRODUCT SPECIFICATION

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Version 5

1. Identification	
Product name	<b>INACTIVE DRY BREWER' S YEAST, food grade</b>
2. Product description	
Description	Inactive dry brewer's yeast is produced from the liquid brewery yeast grown on the Saccharomyces yeast species. Inactive dry brewer's yeast is a natural source of protein, enriched with B group vitamins and trace elements.
3. Technical requirements	
Sensory & physical	
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 the sieve No. 14
Specifications	
Moisture content	≤ 8,0 %
Protein content	> 45,0 ± 2 %
Ash content	< 7,0 %
Fat content	approx. 2,0 %
Beta-glucan	approx. 7,0 %
Vitamins	
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
Vitamin 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
Amonoacids (approx.)	
Lysine	22,58 g/kg
Methionine	7,53 g/kg
Threonine	13,76 g/kg
Leucine	24,85 g/kg
Isoleucine	17,59 g/kg
Valine	22,21 g/kg
Histidine	12,45 g/kg
Arginine	18,17 g/kg
Serine	17,47 g/kg
Alanine	23,50 g/kg
Phenylalanine	15,78 g/kg
Tyrosine	10,52 g/kg
Glycine	21,80 g/kg
Proline	28,57 g/kg
Aspartic acid	35,81 g/kg
Glutamic acid	56,63 g/kg
Microbiological specification	
Total plate count	≤ 10,0 x 10 <sup>3</sup> cfu /g
Escherichia coli	< 1,0 x 10 <sup>1</sup> cfu/g
Staphylococcus aureus	≤ 1,0 x 10 <sup>2</sup> cfu/g

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Coliforms	0 cfu/g	
Yeast and mould	$\leq 1,0 \times 10^2$ cfu/g	
Salmonella	Absence in 25 g	
<b>Contaminants</b>		<b>Source</b>
Cadmium (Cd)	< 1,0 ppm	Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006
Lead (Pb)	< 3,0 ppm	
Mercury (Hg)	< 0,1 ppm	
Melanine	< 2,5 ppm	
<b>Radiology specification</b>		
Cesium (sum of Cs-134 and Cs-137)	< 12500 Bq/kg	Council Regulation (Euratom) No. 2016/52 laying down maximum permitted levels of radioactive contamination of food and feed following a nuclear accident or any other case of radiological emergency
Sum of strontium isotopes (Sr-90)	< 7500 Bq/kg	
<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 big bag.		Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food. Commission Regulation (EU) No. 2020/1245 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food.
<b>Allergen information</b>	May contain <b>gluten</b>	
<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.	
<b>Intended use</b>	The product is fully prepared for the production and consumption of food supplements.	

Date of review: 2025-01-15