



PRODUCT SPECIFICATION

DI 04 PR 06

Page 1 of 2

Version 4

| 1.Identification | | |
|-------------------------------------|--|--|
| Product name | INACTIVE DRY BREWER‘ S YEAST, DE-BITTERED | |
| 2. Product description | | |
| Description | Inactive dry brewer’s yeast, de-bittered is produced from liquid brewer’s yeast and liquid yeast cream grown on the Saccharomyces yeast species. Liquid brewer’s yeast and liquid yeast cream are mixed in the same proportion and processed according to the technological scheme. | |
| 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 | |
| Bitterness | ≤ 8,0 BU | |
| Specifications | | |
| Moisture content | ≤ 8,0 % | |
| Protein content | > 45,0 ± 2 % | |
| Ash content | < 7,0 % | |
| Fat content | approx. 2,0 % | |
| Beta-glucan | 9,49 – 12,0 % | |
| Vitamins (approx.) | | |
| Thiamine (B ₁) | 2,71 mg/100 g | |
| Riboflavin (B ₂) | 1,12 mg/100 g | |
| Total Niacin (B ₃) | 17,70 mg/100 g | |
| Panthothenic acid (B ₅) | 5,75 mg/100 g | |
| Vitamin B ₆ | 0,68 mg/100 g | |
| Biotin (B ₈) | 89,80 µg/100 g | |
| Total Folate (B ₉) | 0,67 mg/100 g | |
| Vitamin B ₁₂ | < 0,25 µg/100 g | |
| Aminoacids (approx.) | | |
| Lysine | 26,85 g/kg | |
| Methionine | 9,01 g/kg | |
| Threonine | 17,45 g/kg | |
| Leucine | 28,02 g/kg | |
| Isoleucine | 19,82 g/kg | |
| Valine | 24,76 g/kg | |
| Histidine | 14,44 g/kg | |
| Arginine | 21,43 g/kg | |
| Serine | 20,72 g/kg | |
| Alanine | 25,08 g/kg | |
| Phenylalanine | 17,70 g/kg | |
| Tyrosine | 13,75 g/kg | |
| Glycine | 23,83 g/kg | |
| Proline | 23,71 g/kg | |
| Aspartic acid | 40,19 g/kg | |
| Glutamic acid | 68,39 g/kg | |

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|  | PRODUCT SPECIFICATION | DI 04 PR 06 |
| | | Page 2 of 2 |
| | | Version 4 |

| Microbiological specification | | |
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| Total plate count | ≤ 10,0 x 10 ³ cfu /g | |
| Escherichia coli | < 1,0 x 10 ¹ cfu/g | |
| Staphylococcus aureus | ≤ 1,0 x 10 ² cfu/g | |
| Coliforms | 0 cfu/g | |
| Yeast and mould | ≤ 1,0 x 10 ² cfu/g | |
| Salmonella | Absence in 25 g | |
| Contaminants | | Source |
| 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 | |
| Melamine | < 2,5 ppm | |
| Radiology specification | | |
| 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 | |
| GMO information | | |
| 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. |
| Packaging | | |
| 5,0 kg paper bags with PE inner liner; 10,0 kg paper bags with PE inner liner; 20,0 kg paper bags with PE inner liner; 25,0 kg paper bags with PE inner liner. | | 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. |
| Allergen information | May contain gluten | |
| Shelf life | 24 month after production date in sealed package. | |
| Storage recommendation | Store in dry place, not more than 75% relative humidity. | |
| Intended use | The product is fully prepared for the production and consumption of food supplements. | |

Date of review: 2025-01-15