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1. Identification		
Product name		THE FLAKES OF INACTIVE DRY BREWER‘ S YEAST
2. Product description		
Description		The flakes of Inactive dry brewer’s yeast are produced from the liquid yeast grown on the Saccharomyces yeast species processed according to the technological scheme.
3. Technical requirements		
Sensory & physical		
Appearance		The form - dry, friable plates, not stacked into big lumps.
Colour		Light brown
Smell and taste		Characterized for the product, without outside smell and taste.
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		
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
Microbiological specification		
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)		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)		
Mercury (Hg)		
Melamine		
Radiology specification		
Cesium (sum of Cs-134 and Cs-137)		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)		

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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		
10,0 kg polyethylene bag in paper box; 0,150 kg plastic 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.
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 ready-to-use by mixing it into food, drinks or sports cocktails.	

Date of review: 2025-01-15