



PRODUCT SPECIFICATION

DI 02 PR 06

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1. Identification	
Product name	INACTIVE DRY BREWER'S YEAST, feed grade
2. Product description	
Description	Inactive dry brewer's yeast is produced from the liquid brewer's yeast and dry brewer's yeast, grown on Saccharomyces yeast species. Dry brewer's yeast is dosed into the product 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
Bulk density	approx.. 600 g/l
pH (2% solution)	4,0 – 6,1
Specifications	
Moisture content	≤ 8,0 %
Protein content	> 43,0 ± 2 %
Ash content	< 7,0 %
Fat content	approx. 2,0 %
Vitamins	
Thiamine (B ₁)	3,45 – 10,00 mg/100 g
Riboflavin (B ₂)	0,65 – 4,00 mg/100 g
Total Niacin (B ₃)	13,00 – 40,00 mg/100 g
Panhotenic acid (B ₅)	10,80 – 18,00 mg/100 g
Vitamin B ₆	0,50 – 1,53 mg/100 g
Biotin (B ₇)	140,0 – 142,0 µg/100 g
Total Folate (B ₉)	2,00 – 3,17 mg/100 g
Aminoacids (approx.)	
Lysine	21,67 g/kg
Methionine	7,75 g/kg
Threonine	15,23 g/kg
Leucine	24,83 g/kg
Isoleucine	16,94 g/kg
Valine	21,67 g/kg
Histidine	12,71 g/kg
Arginine	20,07 g/kg
Serine	18,65 g/kg
Alanine	25,81 g/kg
Phenylalanine	15,80 g/kg
Tyrosine	11,50 g/kg
Glycine	20,82 g/kg
Proline	27,27 g/kg
Aspartic acid	36,01 g/kg
Glutamic acid	58,70 g/kg



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Microbiological specification		Source
Total plate count	$< 10,0 \times 10^3$ cfu /g	-
E. coli	$< 1,0 \times 10^1$ cfu/g	
Yeast and mould	$\leq 1,0 \times 10^2$ cfu/g	
Clostridium perfringens	$< 1,0 \times 10^1$ cfu/g	
Enterobacteria	$< 3,0 \times 10^2$ cfu/g	Commission Regulation (EU) No. 142/2011
Salmonella	Absence in 25 g	
Contaminants		Source
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
Radioactivity information		
Cesium (sum of Cs 134 and Cs 137)	< 5000 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
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.
Packaging		
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 (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



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	into contact with food.
Shelf life	24 month after production date in sealed package.
Storage recommendation	Store in dry place, not more than 75% relative humidity.

Date of review: 2025-01-16

