



PRODUCT SPECIFICATION

DI 02 PR 06

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Version 5

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 free flowing powder, not stacked into big granules.
Color	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
Pantothenic 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
Amino acids (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	
Total plate count	< 10,0 x 10 ³ cfu /g
E. coli	< 1,0 x 10 ¹ cfu/g
Yeast and mould	≤ 1,0 x 10 ² cfu/g
Clostridium perfringens	< 1,0 x 10 ¹ cfu/g
Enterobacteria	< 3,0 x 10 ² cfu/g
Salmonella	Absent in 25 g
Contaminants	
Cadmium (Cd)	< 1,0 ppm
Arsenic (As)	< 2,0 ppm
Lead (Pb)	< 5,0 ppm
Mercury (Hg)	< 0,1 ppm
Aflatoxin B1	< 0,02 ppm
Melamine	< 2,5 ppm
Radioactivity information	
Cesium (sum of Cs 134 and Cs 137)	< 5000 Bq/kg
GMO information	
GMO status	GMO free
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 into contact with food.
Shelf life	24 months after production date in sealed package.
Storage recommendation	Store in dry place, not more than 75% relative humidity.

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