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1. Identification		
Product name	THE FLAKES OF INACTIVE DRY BREWER‘ S YEAST	
Purpose	Food grade	
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.	
Colour	Light brown	
Smell and taste	Characterized for the product, without outside smell and taste.	
Bitterness	≤ 30,0 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	
Pantothenic 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	Absent in 25 g	
Contaminants		Source
Melamine	< 2,5 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
Cadmium (Cd)	< 1,0 ppm	
Lead (Pb)	< 3,0 ppm	
Mercury (Hg)	< 0,1 ppm	
Arsenic (As)	< 1,0 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	

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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 months 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: 2026-01-14