

## TECHNICAL DATA SHEET

Product: Dry brewery yeasts  
Issue Number: 17/19  
Issue Date: October 2019

**Product information:** 100% Dry brewery yeasts (*Saccharomyces cerevisiae*),  
dried on a **drum dryer**

**Appearance:** Light beige to brown powder

**Organoleptic Characteristics:**

Odor: Specific yeast (ISO DSTU 7344:2013)  
Taste: Specific yeast with slight beery note (ISO DSTU 7344:2013)

**Applications:** For various applications, e.g. as a functional feed ingredient or for use  
in feed supplements

**Ingredients:** 100% Dry brewery yeasts (*Saccharomyces cerevisiae*)

**Chemical:**

|            |                                   |
|------------|-----------------------------------|
| Dry matter | 91,5% minimum                     |
| Protein    | 43(±2)% minimum (anhydrous basis) |
| Fat        | 2% maximum (anhydrous basis)      |
| Ash        | 7,0% maximum (anhydrous basis)    |
| pH         | 4,0 – 6,0%                        |

**Physical:** Particle Size about 70 - 40 mesh (200 – 400 microns)

**Microbiological:**

|                       |  |
|-----------------------|--|
| Total aerobic count   | 80000 CFU/g maximum (ISO DSTU 7344:2013) |
| Yeast (active)        | 1000 CFU/g maximum                       |
| Mould                 | 25 CFU/g maximum                         |
| Coliforms             | negative in 25 g                         |
| E.coli                | negative in 25 g                         |
| Staphylococcus Aureus | negative in 25 g                         |
| Salmonella            | negative in 25 g                         |

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|                                      |                                |                                    |
|--------------------------------------|--------------------------------|------------------------------------|
| <b><u>Heavy Metals:</u></b>          | Lead (Pb)                      | ≤ 2,0 mg / kg (ISO DSTU 7344:2013) |
|                                      | Mercury (Hg)                   | ≤ 0,1 mg / kg (ISO DSTU 7344:2013) |
|                                      | Cadmium (Cd)                   | ≤ 0,4 mg / kg (ISO DSTU 7344:2013) |
|                                      | Arsenic (As)                   | ≤ 1,0 mg / kg (ISO DSTU 7344:2013) |
| <b><u>Vitamins:</u></b>              | Nicotinic acid (B3) content:   | - 13,0 - 40,00 mg/100g             |
|                                      | Pyridoxine (B6) content:       | - 0,50 - 1,53 mg/100g              |
|                                      | Thiamine (B1) content:         | - 3,45 - 10,00 mg/100g             |
|                                      | Folic acid (B9) content:       | - 2,00 - 3,17 mg/100g              |
|                                      | Pantothenic acid (B5) content: | - 10,80 - 18,00 mg/100 g           |
|                                      | Riboflavin (B2) content:       | - 0,65 - 4,00 mg/100g              |
|                                      | Biotin (B7) content:           | - 0,140 - 0,142 mg/100g            |
| <b><u>Aminoacids: (approx.):</u></b> | Lysine                         | - 20,90±1 g/kg                     |
|                                      | Methionine                     | - 7,360±1 g/kg                     |
|                                      | Threonine                      | - 17,20±1 g/kg                     |
|                                      | Leucine                        | - 32,71±1 g/kg                     |
|                                      | Isoleucine                     | - 21,84±1 g/kg                     |
|                                      | Valine                         | - 27,42±1 g/kg                     |
|                                      | Histidine                      | - 10,21±1 g/kg                     |
|                                      | Arginine                       | - 13,87±1 g/kg                     |
|                                      | Serine                         | - 19,63±1 g/kg                     |
|                                      | Alanine                        | - 16,30±1 g/kg                     |
|                                      | Phenylalanine                  | - 19,47±1 g/kg                     |
|                                      | Tyrosine                       | - 10,98±1 g/kg                     |
|                                      | Glycine                        | - 24,71±1 g/kg                     |
|                                      | Aspartic acid                  | - 27,28±1 g/kg                     |
|                                      | Glutamic acid                  | - 51,92±1 g/kg                     |
|                                      | Proline                        | - 22,77±1 g/kg                     |

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|                                       |   |
|---------------------------------------|---|
| <b><u>Solubility:</u></b>             | Soluble in water with the formation of a small insoluble precipitate. Solubility 99.5%  |
| <b><u>Origin of Raw Material:</u></b> | The Brewer's yeast cream is sourced from Ukrainian breweries (Carlsberg). Only natural ingredients like malt, hops, yeast and water are used for the propagation of the Brewer's Yeast. |
| <b><u>GMO status:</u></b>             | No genetically modified organisms were used either in the yeast strains or the media grown upon; therefore this product is classified as GMP free                                       |
| <b><u>Pesticide controls:</u></b>     | Monitoring of pesticide residues is implemented in the HACCP System   |
| <b><u>Legal status:</u></b>           | Classified as feed additive   |
| <b><u>Packaging:</u></b>              | 1 MT Big-bags, 20kg craft-bags with polyethylene inner bag, 25kg craft-bags with polyethylene inner bag   |
| <b><u>Storage:</u></b>                | Store in sealed containers and light protected in a cool, dry environment   |
| <b><u>Shelf life:</u></b>             | 24 months after production date   |
| <b><u>Certificates:</u></b>           | ISO 9001:2015, ISO 22000:2007   |