

## TECHNICAL DATA SHEET

Product: Dry brewery yeasts  
Issue Number: 09/25  
Issue Date: September 2025

**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 7344:2022)  
Taste: Specific yeast with slight beery note (ISO DSTU 7344:2022)

**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                            | 92% minimum                       |
| Protein                               | 45(±2)% minimum (anhydrous basis) |
| Fat                                   | 2% maximum (anhydrous basis)      |
| Ash                                   | 7,0% maximum (anhydrous basis)    |
| pH                                    | 4,0 – 6,0%                        |
| Nitrogen content<br>of volatile bases | no more than 0.2%                 |

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

**Microbiological:**

|                       |                                          |
|-----------------------|------------------------------------------|
| Total aerobic count   | 50000 CFU/g maximum (ISO DSTU 7344:2022) |
| 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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### **Heavy Metals:**

|              |                                         |
|--------------|-----------------------------------------|
| Lead (Pb)    | $\leq 2,0$ mg / kg (ISO DSTU 7344:2022) |
| Mercury (Hg) | $\leq 0,1$ mg / kg (ISO DSTU 7344:2022) |
| Cadmium (Cd) | $\leq 0,3$ mg / kg (ISO DSTU 7344:2022) |
| Arsenic (As) | $\leq 1,0$ mg / kg (ISO DSTU 7344:2022) |

### **Vitamins:**

|                                |                          |
|--------------------------------|--------------------------|
| 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  |

### **Aminoacids (approx.):**

|               |                      |
|---------------|----------------------|
| Lysine        | - 20,90 $\pm$ 1 g/kg |
| Methionine    | - 7,360 $\pm$ 1 g/kg |
| Threonine     | - 17,20 $\pm$ 1 g/kg |
| Leucine       | - 32,71 $\pm$ 1 g/kg |
| Isoleucine    | - 21,84 $\pm$ 1 g/kg |
| Valine        | - 27,42 $\pm$ 1 g/kg |
| Histidine     | - 10,21 $\pm$ 1 g/kg |
| Arginine      | - 13,87 $\pm$ 1 g/kg |
| Serine        | - 19,63 $\pm$ 1 g/kg |
| Alanine       | - 16,30 $\pm$ 1 g/kg |
| Phenylalanine | - 19,47 $\pm$ 1 g/kg |
| Tyrosine      | - 10,98 $\pm$ 1 g/kg |
| Glycine       | - 24,71 $\pm$ 1 g/kg |
| Aspartic acid | - 27,28 $\pm$ 1 g/kg |
| Glutamic acid | - 51,92 $\pm$ 1 g/kg |
| Proline       | - 22,77 $\pm$ 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 GMO free.                                      |
| <b><u>Pesticide controls:</u></b>     | Monitoring of pesticide residues is implemented in the HACCP System.                                                                                                                    |
| <b><u>Undesirable substances:</u></b> | Does not contain toxic compounds (dioxins and PCBs) and antibiotics.                                                                                                                    |
| <b><u>Legal status:</u></b>           | Classified as feed additive.                                                                                                                                                            |
| <b><u>Packaging:</u></b>              | 1 MT Big-bags, 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>             | 12 months after production date.                                                                                                                                                        |
| <b><u>Certificates:</u></b>           | ISO 9001:2015, ISO 22000:2019                                                                                                                                                           |