

## Yeast extract

Typical analysis of Yeast Extract **Product No. A1552** 

## **Description**

A spray dried extract resulting from the autolysis of yeast cells of the species *Saccharomyces cerevisiae*, specially grown on a sugar beet molasses media. The product is a salt-free, non-dusting (microgranulated) powder.

Appearance: A light beige, free flowing powder.

Solubility: In a 10% deionized aqueous mixture at 40°C, a clear, light yellow solution results.

#### **CHEMICAL COMPOSITION** (in g per 100 g in product as is):

Dry matters	94.0 - 98.0
Total nitrogen	10.7 - 12.2
Amino nitrogen	5.2 - 6.7
Proteins (Nx6.25)	66.8 - 76.3
Carbohydrates (*)	2.0 - 6.0
Ash (excluding chloride) (*)	11.5 - 16.0
Sodium chloride	< 0.5
На	6.8 - 7.2

#### **MICROBIOIOGICAI ANALYSIS** (per g of product):

Aerobic plate count	< 5 000
Coliform count	< 5
Clostridia sulfide-producing spores	< 10
Yeasts	< 50
Molds	< 50
Salmonella (per 25 g)	Negative
E. Coli	Negative
Coagulase positive Staphylococci	Negative

#### **VITAMIN COMPOSITION (\*)** (in mg/kg of dry matters or ppm):

B1 (Thiamine)	100 - 120
B2 (Riboflavin)	80 - 120
B5 (Pantothenic acid)	120 - 200
B6 (Pyridoxine)	60 - 80
PP (Niacin)	900 - 1100
B12 (Cyanocobalamin) (μg/kg)	5 - 15

# TOTAL AMINO ACID COMPOSITION of the YEAST PROTEINS

(expressed for 16 g of protein nitrogen, i.e. 100 g of raw protein).

Alanine 8.8 Lysine 8.0

Arginine 5.1 Methionine 1.4

Aldrillic	0.0	Lysinc	
Arginine	5.1	Methionine	
Aspartic Acid	9.9	Phenylalanine	3.7
Cystine	0.9	Proline	4.0
Glutamic Acid	16.3	Serine	4.6
Glycine	4.8	Threonine	4.3
Histidine	2.1	Tyrosine	2.4
Isoleucine	5.5	Tryptophan	1.3
Leucine	7.6	Valine	5.9



#### (Typical analysis of Yeast Extract continued)

## **HEAVY METALS COMPOSITION** (in mg/kg of dry matters or ppm):

Arsenic	< 0.50
Cadmium	< 0.10
Mercury	< 0.05
Lead	< 0.20
Selenium	< 0.10
Zinc	< 90.00

## INORGANIC MATERIALS COMPOSITION (in g per 100 g in product as is):

4.5 - 6.8 Potassium Sodium < 0.4 Magnesium (\*) < 0.1 Calcium (\*) < 0.1 Phosphorus 1.0 -2.0

## STORAGE:

The very severe hygienic norms applied to the manufacturing of the yeast extracts and their low residual humidity allow them to be kept at least 3 years in their original packing.

(\*) Values given for indicative purposes only.

The information contained in this data sheet is accurate to the best of our knowledge at the indicated date and remains our property. It is under the users responsability to ensure that the conditions and possible uses of the product conform in particular to current laws and regulations

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