

# H & A (Canada) Inc.

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## PRODUCT DATA

### **AUTOLYZED YEAST EXTRACT – KA02**

**Product character:** A natural spray dried product obtained by an autolysis of saccharomyces cerevisiae.

**Type:** Baker's Yeast extract.

**Appearance:** Yellow to brown powder.

#### **PHYSICAL & CHEMICAL PROPERTIES**

Item	Specification
Moisture	≤ 6%
Total Nitrogen (on dry)	≥ 10.0%
Amino Nitrogen (on dry)	≥ 4.0%
pH (2% solution)	4.5 – 6.5
Total NaCl	≤ 2%

#### **MICROBIOLOGICAL PROPERTIES**

Item	Specification
Total Plate Count	≤ 10000 /g
Coliform	≤ 30 mpn /1000g
Salmonella/Pathogen	Negative
Pb	≤ 2ppm
As	≤ 2ppm

#### **SHELF LIFE AND STORAGE REQUIREMENT**

Storage Condition	Maximum Temperature	Shelf Life
Ambient, cool and dry place	18°C	18 months

#### **PACKAGING/ OTHERS**

Packing Size	20 kg bag or carton
Materials	Multiwall paper bag with a polyethylene inner bag
Analysis Frequency	Per batch
Food Additives	Use enzyme when autolyzed
Allergen	Yeast extract
GMO	No

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