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GRAIN DISTILLERS DRIED YEAST 62-F

Inactive Yeast Spray Dried

Product Description: Grain Distillers Dried Yeast 62-F, our Food Grade whole yeast, Saccharomyces Cerevisiae, with a mild overall flavor profile is a superior alternative to brewers yeast, and is designed to enhance the flavor characteristics in a variety of food and health applications. It is a light tan spray dried gluten free powder.

Sensory: 2% Solution (120° F)
Appearance: Light tan, opaque
Aroma: Yeasty, slightly alcoholic
Flavor: Mild meaty, yeasty, slightly alcoholic

<u>Typical Analysis:</u>	<u>Chemical</u>	<u>Average</u>
	Protein (N x 6.25)	42.5%
	Moisture	6.0 % Maximum
	pH (10% Solution)	6.2
	<u>Microbiological</u>	<u>Maximum</u>
	Standard Plate Count	20,000/g
	Yeast and Mold	100/g
	Total Coliform Organisms	10/g
	E. coli	None detected
	Salmonella	None detected

Packaging and Storage:

This product is available in a powdered form in 2,200 lbs. super sacks or 55 lbs. poly lined paper bags. Product is hygroscopic; store in a cool, dry place.

Shelf Life: 24 months.

Ingredient Statement: Grain Distillers Dried Yeast.

Kosher: Certified Kosher and Pareve and Chametz Free by Orthodox Union.

The information made herein is correct, to the best of our knowledge, and is intended only as a source of information. No warranties, expressed or implied, are made. It is recommended that you evaluate this product in the laboratory prior to use in a finished product.

Food Grade

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