

PRODUCT SPECIFICATION

Yeast extract CT20

RFI 6225

1. DESCRIPTION / RECOMMENDATION FOR USE

This product is produced from food grade baker's yeast cells of the species *Saccharomyces cerevisiae*.

2. COMPOSITION

Yeast extract, salt

3. ORIGIN

Egypt

4. PROPERTIES

Colour	Brown
Smell	Typical smell of yeast extract
Texture	Powder
Moisture	≤ 6.0 %
Total nitrogen	≥ 7.0 %
NaCl	16.0 - 20.0%
PH	5.0 - 6.5 (2 % solution)
I+G	9.0 - 13.0 %
GMO	GMO free

5. MICROBIOLOGICAL

Total plate count	≤ 10.000 cfu/g
Salmonella	absent in 25g
Coliforms	≤ 30 cfu/g
Staphylococcus aureus	absent in 25g

6. PACKAGING

Paper bag with PE liner contains 20 kg net weight

Packaging materials conform EU legislation

7. STORAGE AND SHELF LIFE

Shelf life is 24 months after production when stored cool and dry.

8. PHYSICAL AND CHEMICAL

Pesticides According to legislation EC396/2005

Heavy metals

Lead ≤ 2 mg/kg

Arsenic ≤ 2 mg/kg

Metal detection

Ferrous 1.5 mm

Non-Ferrous 2.0 mm

Stainless steel 2.5 mm

9. LABELLING ADVICE

If yeast extract is added to a food product to impart odour and/or taste, it falls within the scope of the EU flavouring regulation (EC) No 1334/2008. Yeast extract, as a flavouring preparation can be declared “**natural flavouring**” or “**yeast extract**”.

If yeast extract is used as an ingredient, then it will need to be declared on the label of food products according to the labelling rules as laid down in Regulation (EU) No 1169/2011.

Traditional yeast extract contains between 2% w/w and 12%w/w glutamic acid. Yeast extracts with glutamic acid levels in this range have a very pronounced savoury, meaty, vegetal taste of their own, donating complex and rich taste to food. Therefore, these yeast extracts cannot be compared with the food additive monosodium glutamate which sole technological function is that of a flavour enhancer.

10. NUTRITIONAL

KJ / kcal	1082.9 / 258.6
Fat	0.0 g/100g
saturated	0.0 g/100g
unsaturated	0.0 g/100g
Protein	50.1 g/100g
Carbohydrates	13.6 g/100g
sugars	2.6 g/100g
fibers	2.7 g/100g
Sodium	8757 mg/100g

11. ALLERGENS

Yeast extract complies to regulation EC No 1169/2011 (annex II), details as below:

Allergen name	Status	Note
Cereals containing gluten (i.e. wheat, rye, barley, oat, spelt, kamut or their hybridised strains and products thereof	Free	
Crustaceans and products thereof	Free	
Eggs and products thereof	Free	
Fish and products thereof	Free	
Milk and products thereof (including lactose)	Free	
Nuts i.e. peanuts, almond, walnut, pecan nut, Brazil nut, pistachio nut, macademia nut and Queensland nut and products thereof	Free	
Sesame seeds and products thereof	Free	
Soybeans and products thereof	Free	
Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10mg/lit expressed as SO ₂	Free	
Celery and products thereof	Free	
Mustard and products thereof	Free	
Lupin and products thereof	Free	
Molluscs and products thereof	Free	

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